

The logo for PARKSOCIAL features a stylized 'P' composed of three overlapping circles in teal, lime green, and orange. To the right of this icon, the word 'PARKSOCIAL' is written in a bold, black, sans-serif font.

PARKSOCIAL



Enclosed in this packet you will find
a variety of catering options to accommodate
any and all occasions!

Hours of Operation: Wednesday-Saturday 5pm-1am
358 North Park Avenue. Winter Park, Florida 32789

Thank you for considering Park Social for your upcoming event!

**For information on reserving your space,
contact Victoria at (813) 784-5637**

Please allow us to assist you in creating the perfect menu to meet all of your party needs!

PARKsocialwinterpark.com

Menu items are prepared and served passed or displayed during the duration of your event.

Minimum of two menu items per order



Lamb Kabobs - \$18.00 per dozen

Greek style lamb lollipops with feta cheese and fresh dill, served over tzatziki sauce

Oysters Rockefeller - \$18.00 per dozen

Oysters on the half shell with creamed kale, grano padano parmesan and bacon chips

Tenderloin Steak Skewer - \$18.00 per dozen

Skewers of marinated tenderloin steak, dusted with pistachio with a fois gras and cherry jam

Chef's Cheese & Fruit - \$90 per order (serves 20)

Chef's assortment of fruits and gourmet cheeses

Petite Dessert Display - \$100 per order (serves 20)

Chef's assortment of petite desserts

FLATBREADS

Don't Be A Square - \$12.00 per flatbread

San Marzano tomatoes, provolone, mozzarella, sopressata, prosciutto, basil, crushed red pepper

Disco Fever - \$12.00 per flatbread

Boca bacon, white barbeque sauce, caramelized onions, heritage tomatoes, manchego, arugula

Two Wild & Crazy Guys - \$12.00 per flatbread

Herbed goat cheese, wild arugula, roasted grapes, smoked Vidalia, onion jam

Guido Sarducci - \$12.00 per flatbread

Granny Smith apples, St. Andres brie, pickled red onions, roasted chicken, sweet aioli

SUSHI ROLLS

Bruce Lee - \$12.00 per roll

Shrimp tempura, preserved mango, adobo pepper cream cheese and avocado, topped with roasted coconut and balsamic nitsume

Jaws - \$12.00 per roll

Spicy tuna, orange tobiko, avocado and pickled daikon, with charred pineapple on top

Farrah - \$12.00 per roll

Fried oysters, cream cheese, cucumbers, scallions and black sesame

Kung Fu - \$12.00 per roll

Cured salmon, pepperoncini, lemon crème and crispy mushroom strings

Live stations will be prepared
buffet style and will be replenished
with fresh ingredients
for a duration of two hours.



Vegetable Crudité \$7.00 per person

Chef's garden selection of seasonal vegetables with green goddess,
roasted garlic hummus and avocado salsa

Pasta \$10.00 per person

Choice of pasta accompanied with fresh vegetables, two style of pasta
Choice of two sauces: White Wine Garlic, Creamy Parmesan, Red Merlot Marinara

Cheese & Charcuterie Board

Small \$250.00 - 20-25 guest / Large \$500.00 - 50-55 guests

Gourmet cheeses, meats, house made jams, honey, dried fruits, assortment of crackers

FLATBREAD STATIONS - Please Choose 2

\$20.00 per person

Don't Be A Square

San Marzano tomatoes, provolone, mozzarella,
sopressata, prosciutto, basil, crushed red pepper

Disco Fever

Boca bacon, white barbeque sauce,
caramelized onions, heritage tomatoes,
manchego, arugula

Two Wild & Crazy Guys

Herbed goat cheese, wild arugula, roasted
grapes, smoked Vidalia, onion jam

Guido Sarducci

Granny Smith apples, St. Andres brie, pickled red
onions, roasted chicken, sweet aioli

SUSHI STATIONS - Please Choose 2

\$25.00 per person

Bruce Lee

Shrimp tempura, preserved mango, adobo
pepper cream cheese and avocado, topped
with roasted coconut and balsamic nitsume

Jaws

Spicy tuna, orange tobiko, avocado and pickled
daikon, with charred pineapple on top

Farrah

Fried oysters, cream cheese, cucumbers,
scallions and black sesame

Kung Fu

Cured salmon, pepperoncini, lemon crème and
crispy mushroom strings

Godzilla

Blue crab, spicy miso and cucumbers, with
lemon aioli and smoked paprika shrimp on top

PACKAGE ONE

Beer-Wine-House Spirits.

Unlimited consumption of domestic & imported beer, house red/white wine, spirits with all house made mixers.

Two hours: \$32

Three hours: \$45

Four hours: \$54

PACKAGE TWO

Beer-Wine-Premium

Hand Crafted Cocktails

Unlimited consumption of domestic & Imported beer, red/white wine, premium spirits.

Two hours: \$36

Three hours: \$52

Four hours: \$68

*All pricing is per person. Prices above are exclusive of 22% service charge and 6.5% sales tax.

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Book your Special Event at Park Social
Call for details and a tour!

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