

SPECIAL EVENT MENUS

PARC

French Bistro



PARC PAYS TRIBUTE TO FRENCH CAFÉ CULTURE, SERVING BREAKFAST, LUNCH AND DINNER SEVEN DAYS A WEEK. IDEAL FOR A QUICK BITE OR A LEISURELY MEAL, THE MENU IS FILLED WITH CLASSICS: ONION SOUP, ESCARGOTS, STEAK FRITES AND TOWERING PLATEAUS DE FRUITS DE MER. SIP A KIR ROYALE AT THE ZINC BAR OR ENJOY A CAFÉ AU LAIT WHILE BASKING IN THE SUN.

FEATURES

- Semi private Locust Room seats 100 guests.
- Available for breakfast, lunch and dinner Monday through Friday.
- Parc is available to be reserved for up to 200 guests seated or 300 reception style.
- Serving brunch and dinner on Saturday and Sunday.
- Midday menu available everyday 3pm-5pm.



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PASSED HORS D'OEUVRES



SELECT 6

CHICKEN LIVER MOUSSE
brandied cherry, baguette

TRADITIONAL STEAK TARTARE

SEASONAL TART
balsamic, basil

TUNA TARTARE
grafrettes

TARTE FLAMBÉ
alsatian speck, crème fraîche

MELON AND PROSCUITTO SKEWER

BRANDADE
toast points

ESCARGOT
hazelnut butter

LOBSTER MAC N CHEESE

SCALLOP CEVICHE
lime, olive oil, chives

SHRIMP & AVOCADO SKEWER
lemon beurre blanc

\$20.00 PER PERSON, PER HOUR*

*Amount does not include taxes, gratuity or special events fee.

STATIONARY



CHEESE AND CHARCUTERIE BOARDS

\$15 PER PERSON, PER HOUR*

FRUIT DE MER STATION

muscles, shrimp, oysters

\$20 PER PERSON, PER HOUR*

SALAD STATION

bibb lettuce, haricover
beet Salad, crème fraiche

\$10 PER PERSON

FILET CARVING STATION

filet mignon served with pomme puree and sautéed spinach

\$26 PER PERSON, PER HOUR*

DESSERT STATION

ONE HOUR MAXIMUM

Platters of Chef's Choice

1.5 pieces per person

\$8 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BREAKFAST



BREAKFAST MENU I

(UPON ARRIVAL PLACED ON THE TABLES)

BASKET OF BREAKFAST PASTRIES

MAIN COURSE (CHOICE OF ONE)

OMELETTE fine herbs, gruyere

PANCAKES maple syrup

COFFEE, DECAF COFFEE OR HOT TEA

\$14.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BREAKFAST MENU II

FIRST COURSE

YOGURT PARFAIT raspberry compote, granola, fresh berries

HALF GRAPEFRUIT

MAIN COURSE

OMELETTE fine herbs, gruyere

PANCAKES maple syrup

SMOKED SALMON PLATE traditional garnishes, toast points

COFFEE, DECAF COFFEE OR HOT TEA

\$17.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Heirloom Tomatoes

Lyonnais Potatoes

Nueske Bacon

Pork Sausage

Turkey Sausage

LUNCH one



APPETIZERS (CHOICE OF ONE)

SEASONAL TART

ONION SOUP GRATINEE

SALAD VERTE

haricot verts, radishes, red wine vinaigrette

ENTRÉE (CHOICE OF ONE)

CHICKEN PAILLARD

shaved vegetable salad

MOULES FRITES

white wine, shallots, garlic

LAMB SANDWICH

harissa aioli, arugula

PARC CHEESEBURGER

grilled onion, raclette cheese, pommes frites

COFFEE, DECAF AND HOT TEA

\$27.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Pommes Puree

Buttered Corn

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

LUNCH two



APPETIZERS (CHOICE OF ONE)

SALADE VERTE

haricots verts, radishes, red wine vinaigrette

ONION SOUP GRATINEE

RICOTTA RAVIOLI*

ENTRÉE (CHOICE OF ONE)

PARC CHEESEBURGER

grilled onion, raclette cheese, pommes frites

TROUT AMANDINE

haricot verts, lemon butter

1/2 ROASTED CHICKEN

pommes puree, jus de poulet

INCLUDES COFFEE, DECAF AND HOT TEA

\$37.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Pommes Puree

Buttered Corn

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

LUNCH three



APPETIZERS (CHOICE OF ONE)

SEASONAL TART

ONION SOUP GRATINEE

SALAD VERTE

haricot verts, radishes, red wine vinaigrette

ENTRÉE (CHOICE OF ONE)

TROUT AMANDINE

haricot verts, lemon butter

STEAK FRITES

seared hangar steak, maitre d' butter

1/2 ROASTED CHICKEN

pommes puree, jus de poulet

LUNCH INCLUDES COFFEE, DECAF AND HOT TEA

\$39.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Pommes Puree

Buttered Corn

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

BRUNCH one



APPETIZERS (CHOICE OF ONE)

- YOGURT PARFAIT
raspberry compote, granola, fresh berries
- SALAD VERTE
haricots verts, red wine vinaigrette
- SOUP DU JOUR

ENTRÉE (CHOICE OF ONE)

- SMOKED SALMON PLATE
traditional accoutrements
- OMELETTE
fine herbs, gruyere
- PARC CHEESEBURGER
grilled onion, raclette cheese, pommes frites
- PANCAKES
maple syrup
- COFFEE, DECAF AND HOT TEA

\$24.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

- Haricot Verts
- Cauliflower Gratin
- Pommes Frites
- Sautéed Spinach
- Pommes Puree
- Buttered Corn

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

BRUNCH two



APPETIZERS (CHOICE OF ONE)

SALADE VERTE

haricots verts, radishes, red wine vinaigrette

YOGURT PARFAIT

raspberry compote, granola, fresh berries

ONION SOUP GRATINEE

ENTRÉE (CHOICE OF ONE)

STEAK AND EGGS

OMELETTE

spinach, goat cheese

CHICKEN PAILLARD

shaved vegetable salad

PARC CHEESEBURGER

grilled onion, raclette cheese, pommes frites

COFFEE, DECAF AND HOT TEA

\$29.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Pommes Puree

Buttered Corn

OPTIONAL DESSERT

\$8 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

DINNER one



APPETIZERS (CHOICE OF ONE)

SOUP DU JOUR

SALAD VERTE

haricot verts, radishes, red wine vinaigrette

RICOTTA RAVIOLI*

ENTRÉE (CHOICE OF ONE)

MOULES FRITES

white wine, shallots, garlic

1/2 ROASTED CHICKEN

pommes puree, jus de poulet

STEAK FRITES

seared hangar steak, maitre d' butter

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF AND HOT TEA

\$48.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Not available Friday and Saturday.

* Available for groups of 25 or less

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Pommes Purée

Buttered Corn

DINNER two



APPETIZERS (CHOICE OF ONE)

ONION SOUP GRATINEE

SALADE VERTE

haricots verts, radishes, red wine vinaigrette

ESCARGOTS

hazelnut butter

ENTRÉE (CHOICE OF ONE)

TROUT AMANDINE

haricots verte, lemon, brown butter

1/2 ROASTED CHICKEN

pommes puree, jus de poulet

NEW YORK STRIP

crusted with black peppercorns, garlic spinach, veal stock

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF AND HOT TEA

\$55.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

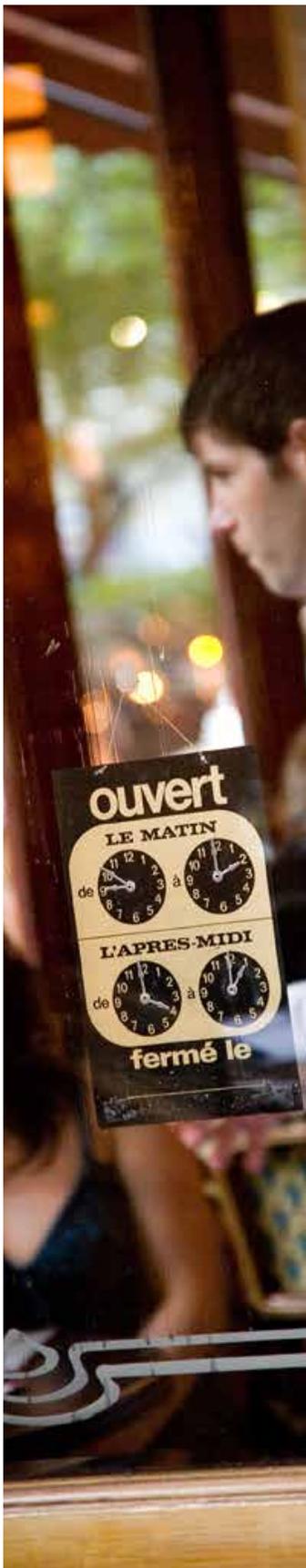
Pommes Frites

Sautéed Spinach

Pommes Purée

Buttered Corn

DINNER three



APPETIZERS (CHOICE OF ONE)

SALADE VERTE

haricots verts, radishes, red wine vinaigrette

SEASONAL TART

ESCARGOTS IN HAZELNUT BUTTER

ENTRÉE (CHOICE OF ONE)

NEW YORK STRIP

crusted with black peppercorns, garlic spinach, veal stock

1/2 ROASTED CHICKEN

pommes puree, jus de poulet

ROASTED DIVER SCALLOPS

vegetable bouillabaisse, rouille

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF AND HOT TEA

\$58.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL SIDES

SERVED FAMILY STYLE. \$3 PER PERSON, PER SIDE.

Haricot Verts

Cauliflower Gratin

Pommes Frites

Sautéed Spinach

Pommes Purée

Buttered Corn

Beer and Wine Beverage Package



WINES BY THE GLASS

HOUSE RED WINE

HOUSE WHITE WINE

DRAFT BEER

AMSTEL LIGHT

STELLA ARTOIS

HOEGAARDEN

BEVERAGE

ASSORTED SOFT DRINKS

BADOIT OR EVIAN

\$35 PER PERSON FOR 2.5 HOURS*

*Amount does not include taxes, gratuity or special events fee.

Individual Shots and are not included in package

Each additional hour is \$10 per person

House Beverage Package



WINES BY THE GLASS

HOUSE RED WINE

HOUSE WHITE WINE

DRAFT BEER

AMSTEL LIGHT

STELLA ARTOIS

HOEGAARDEN

YARDS PHILADELPHIA PALE ALE

LIQUOR

SMIRNOFF VODKA

BEEFEATER GIN

BACARDI RUM

JOSE CUERVO GOLD TEQUILA

JACK DANIELS BOURBON

SEAGRAMS 7 WHISKEY

DEWARS SCOTCH

SPECIALTY COCKTAILS

ROMARIN

BASILIC

CALVODOS SIDECAR

CITRON GLACE

BEVERAGE

ASSORTED SOFT DRINKS

BADOIT OR EVIAN

\$50 PER PERSON FOR 2.5 HOURS*

*Amount does not include taxes, gratuity or special events fee.

Individual Shots and are not included in package

Each additional hour is \$10 per person

Premium Beverage Package



WINES BY THE GLASS

PREMIUM RED WINE
PREMIUM WHITE WINE

DRAUGHT BEER

AMSTEL LIGHT
STELLA ARTOIS
HOEGAARDEN
SEASONAL DRAFT

LIQUOR

STOLICHNAYA VODKA
TANQUERAY GIN
10 CANE RUM
SAUZA CONMEMORATIVO ANEJO
MAKERS MARK BOURBON
SEAGRAMS VO WHISKEY
CHIVAS REGAL SCOTCH

SPECIALTY COCKTAILS

ROMARIN
BASILIC
CALVODOS SIDECAR
CITRON GLACE
L'ETOILE
FRENCH 75
KIR ROYAL

BEVERAGE

ASSORTED SOFT DRINKS
BADOIT OR EVIAN

\$60 PER PERSON FOR 2.5 HOURS*

*Amount does not include taxes, gratuity or special events fee.
Individual Shots and are not included in package
Each additional hour is \$10 per person