

# Park CAFÉ

## *Private Event Package*

[www.parkcafede.com](http://www.parkcafede.com) | [@parkcafede](https://www.instagram.com/parkcafede) | 302.543.2233  
2510 W 5th Street Wilmington, DE 19805

# Venue Information

## Café

Capacity: 20 Seated | 25 Standing

Fee: \$300

### Features:

- Free Parking
- Private Entry
- 55" Connectible TV & Audio System
- Spacious Wood Countertops
- Customizable Chalkboard

## Patio

Capacity: 25 Seated | 30 Standing

Fee: \$200

### Features:

- Free Parking
- Private Gated Entry
- Open or Closed Slate Pergola with Heaters (Rain or Shine)
- Solar Lighting

## Full Venue

Capacity: 50 Seated | 55 Standing

Fee: \$500

Pricing is based off of a 3 hour event. Additional time, if available, is \$100/hour. Access for decorating, etc. is one hour prior to scheduled start time of your event.

Food and beverage package purchase is required. Food & Beverage minimum during non-peak hours is \$1000 and \$1500 during peak hours. Peak hours are times when the cafe is open and would need to close to the public. Outside food is prohibited except for a cake; cake cutting charge is \$1/person. Pricing and menu options are subject to change.

# Brunch Buffet

\$36 PER PERSON

## Included

### SCRAMBLED EGGS

*with cheese*

### BREAKFAST POTATOES

*crispy Yukon gold potatoes  
with peppers & onions*

### FRENCH TOAST CASSEROLE

*buttery brioche baked  
with vanilla & maple*

### BACON & SAUSAGE

### CHEF'S ASSORTED PASTRIES

### SEASONAL FRUIT

## Salads

*Choice of one included  
Add an additional + \$3/P*

### CAESAR SALAD

*romaine, parmesan, croutons,  
traditional caesar dressing*

### MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,  
shaved red onions, balsamic vinaigrette*

### SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,  
goat cheese, citrus vinaigrette*

### CAPRESE SALAD

*tomato, mozzarella, basil,  
red onion, capers, olive oil*

### PASTA SALAD

*fresh vegetables, pasta & mayo*

### POTATO SALAD

*grain mustard, hard-boiled eggs,  
celery & red onion*

*View package add-ons on page 9 & 10*

# Brunch Buffet (continued)

\$36 PER PERSON

## Entrées

*Choice of two entrées included  
Add an additional entrée +\$6/P*

### ROASTED SALMON

*white wine butter sauce*

### HERB-ROASTED CHICKEN BREAST

*mushroom cream sauce*

### PASTA PRIMAVERA

*asparagus, mushrooms, cherry tomatoes*

### RAVIOLI

*3 cheese or Portobello*

*sautéed tomato, spinach and herb cream*

### SHRIMP & GRITS

*sautéed jumbo shrimp*

*New Orleans BBQ | +\$4/P*

### SLICED NY STRIP

*demi-glace | +\$9/P*

### JUMBO LUMP CRAB CAKES

*remoulade | +\$9/P*

## Optional Add-Ons

*Additional options on page 9 & 10*

### SMOKED SALMON DISPLAY

*with bagels | +\$9/P*

### SEASONAL SOUP

*chef's creation | MP*

### YOGURT PARFAIT

*assorted berries, granola & honey | +\$5/P*

### QUICHE

*savory egg custard baked in a flaky crust*

*+\$6/P*

### OMELETTE STATION

*cheese, ham, assorted vegetables*

*including onion, pepper, mushroom,*

*tomato, spinach & broccoli | +\$9/P*

*View package add-ons on page 9 & 10*

# Roaming Package

\$36 PER PERSON. ALL ITEMS STATIONED.

## Included

### CHEESEBOARD

*chef's selection of artisanal cheeses & with accompaniments & crackers*

### Appetizers

*Choice of three included*

*Add an additional appetizer +\$4/P*

#### TRADITIONAL BRUSCHETTA

*served with crostini*

#### SPINACH & ARTICHOKE DIP

*served with grilled pita*

#### BUFFALO CHICKEN DIP

*served with grilled pita*

#### BAVARIAN PRETZELS

*served with honey Dijon*

#### CRUDITÉS

*traditional*

#### DEVILED EGGS

*traditional*

#### HUMMUS

*roasted garlic OR red bell pepper  
served with crudité & grilled pita*

### Slider Station

*Choice of three included*

*Add an additional slider option +\$4/P*

#### PANKO CHICKEN

*slaw & spicy aioli*

#### BBQ PULLED PORK

*slaw*

#### CHICKPEA CAKE

*scallion-lemon pesto*

#### ANGUS BEEF BURGER

*lettuce, tomato, pickle & ketchup*

#### BEYOND BURGER

*lettuce, tomato, pickle & ketchup*

#### SLICED BEEF TENDERLOIN

*caramelized onions & horsey cream  
+\$4/P*

#### CRAB CAKE

*shredded lettuce & remoulade | +\$4/P*

*View package add-ons on page 9 & 10*

# Cold Buffet Package

\$27 PER PERSON

## Sandwiches

*Choice of three*

*Add additional sandwich selection +\$4/P*

### HAM & CHEESE

*ham, swiss, pickles & yellow mustard on  
toasted ciabatta*

### SHRIMP SALAD WRAP

*housemade shrimp salad  
with lettuce & tomato*

### ROASTED TURKEY WRAP

*roasted turkey, bacon, tomatoes, cheddar,  
avocado & buttermilk ranch*

### TENDERLOIN SANDWICH

*tenderloin, mixed greens, horseradish  
cream on brioche bun | +\$4/P*

### HARVEST TURKEY SALAD

*roast turkey, apple, celery, grapes, walnuts,  
greek yogurt, mayo, multigrain bread*

### CHICKEN CAESAR WRAP

*romaine, grilled chicken, parmesan &  
traditional caesar dressing*

### GRILLED VEGETABLE

*zucchini, squash, bell pepper, red onion,  
roasted garlic aioli on ciabatta*

### SMOKED SALMON

*green apple-cucumber slaw, lemon aioli,  
bibb lettuce on marbled rye | +\$3/P*

## Salads & Sides

*Choice of three*

*Add an additional + \$3/P*

### MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,  
shaved red onions, balsamic vinaigrette*

### PASTA SALAD

*fresh vegetables, pasta & mayo*

### POTATO SALAD

*grain mustard, hard-boiled eggs,  
celery & red onion*

### ASIAN NOODLE SALAD

*fresh vegetables sesame soy dressing*

### SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,  
goat cheese, citrus vinaigrette*

### CAESAR SALAD

*romaine, parmesan, croutons,  
traditional caesar dressing*

### CAPRESE SALAD

*tomato, mozzarella, basil,  
red onion, capers, olive oil*

### CUCUMBER TOMATO SALAD

*red onion & vinaigrette*

### PARK HOUSE CHIPS

*housemade potato chips*

*View package add-ons on page 9 & 10*

# Hot Buffet Package

\$40 PER PERSON

## Salad

Choice of One

Add an additional + \$3/P

### CAESAR SALAD

*romaine, parmesan, croutons,  
traditional caesar dressing*

### MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,  
shaved red onions, balsamic vinaigrette*

### GREEK SALAD

*romaine, cucumbers, tomatoes, olives,  
shaved red onion, chickpeas, feta cheese,  
mediterranean vinaigrette*

### SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,  
goat cheese, citrus vinaigrette*

## Entrees

Choice of two

Add an additional entrée +\$8/P

### GRILLED CHICKEN PICCATA

*lemon-caper butter*

### PESTO CHICKEN

*tomato rosé sauce*

### ROASTED PORK LOIN

*vin blanc cream sauce*

### SEARED SALMON

*dijon white wine butter*

### PASTA PRIMAVERA

*seasonal vegetables*

## Sides

Choice of Two | Add an additional +\$3/P

### ROASTED BRUSSELS SPROUTS

### YUKON GOLD MASHED POTATOES

### ROASTED BROCCOLI

### MAC & CHEESE

### ROASTED FINGERLING POTATOES

### GRILLED ASPARAGUS

### PARMESAN RISOTTO

### SAUTEED HARICOT VERTS

*View package add-ons on page 9 & 10*

# Plated Package

## ABOUT OUR PLATED PACKAGE

*Enjoy the ease of a sit-down dinner with our custom plated package. Regardless of the occasion or meal type, we can create a plated meal option for you. Pricing is based off of the number of courses and final menu selections. We will work with you to customize a menu that will meet your event needs. Some of the things we will discuss with you are below. We look forward to working with you!*

- # OF GUESTS
- # OF COURSES
- FOOD ALLERGIES & AVERSIONS
- OCCASION TYPE
- BEVERAGE REQUESTS
- BUDGET
- ADDITIONAL INFORMATION THAT WILL HELP US MAKE  
YOUR EVENT SUCCESSFUL



# Package Add-Ons

## Hors D'oeuvres

Minimum of 20 people. Pricing per person.

<b>HUMMUS</b> <i>roasted red pepper hummus grilled pita &amp; crudité</i>	<b>\$4/P</b>	<b>BUFFALO CHICKEN DIP</b> <i>grilled pita &amp; crudité</i>	<b>\$5/P</b>
<b>SPINACH &amp; ARTICHOKE DIP</b> <i>grilled pita &amp; crudité</i>	<b>\$5/P</b>	<b>CHARCUTERIE BOARD</b> <i>chef's selection of dried cured meats &amp; seasonal accompaniments &amp; crackers</i>	<b>\$8/P</b>
<b>CHEESEBOARD</b> <i>chef's selection of artisanal cheeses &amp; seasonal accompaniments &amp; crackers</i>	<b>\$8/P</b>	<b>BRUSCHETTA</b> <i>traditional bruschetta; tomato, basil, onion, capers, garlic, olive oil</i>	<b>\$3/P</b>
<b>CREATE YOUR OWN RAW BAR</b> <i>Choice of east coast oysters on the ½ shell, west coast oysters on the ½ shell, jumbo poached shrimp, jumbo lump crab salad, seared ahi tuna; served with accompaniments</i>			<b>MP</b>

## Appetizers

Minimum order of 20 pieces per item. Pricing is per item.

<b>DEVILED EGGS</b> <i>traditional</i>	<b>\$3</b>	<b>GRILLED BEEF SKEWERS</b> <i>horseradish cream</i>	<b>\$4</b>
<b>TUNA TARTARE</b> <i>crispy wonton</i>	<b>\$5</b>	<b>MINI CRAB CAKES</b> <i>cocktail sauce</i>	<b>\$5</b>
<b>BACON-WRAPPED SCALLOPS</b> <i>balsamic glaze</i>	<b>\$5</b>	<b>BUFFALO CAULIFLOWER WONTONS</b> <i>housemade ranch</i>	<b>\$4</b>
<b>WATERMELON CUBES</b> <i>whipped goat cheese &amp; chopped mint *seasonal*</i>	<b>\$3</b>	<b>PANKO CHICKEN BITES</b> <i>honey dijon</i>	<b>\$4</b>
<b>SMOKED SALMON CUCUMBER ROUNDS</b> <i>dill cream cheese</i>	<b>\$4</b>	<b>CAPRESE SKEWERS</b> <i>cherry tomato, mozzarella, basil, balsamic glaze</i>	<b>\$3</b>
		<b>POACHED SHRIMP</b> <i>lemon wedge &amp; cocktail sauce</i>	<b>\$5</b>

# Package Add-Ons

## Perfect for Brunch

### QUICHE

*savory egg custard baked in a flaky crust*  
+\$6/P

### YOGURT PARFAIT

*assorted berries, granola & honey* | +\$5/P

### SMOKED SALMON DISPLAY

*with bagels* | +\$9/P

### SEASONAL SOUP

*chef's creation* | MP

### CHAMPAGNE WALL

*\$100 plus consumption*

### OMELETTE STATION

*cheese, ham, assorted vegetables*  
*including onion, pepper, mushroom,*  
*tomato, spinach & broccoli* | +\$9/P

## Desserts

### COOKIES & BROWNIES

*20 Pieces* | \$50

### CREME BRÛLÉE

*20 pieces* | \$80

### BREAD PUDDING

*20 pieces* | \$80

### ASSORTED MINI PASTRIES

*20 pieces* | \$50

### MINI CHOCOLATE TORTE

*20 pieces* | \$60

### TRADITIONAL CANOLIS

*20 pieces* | \$50

## Carving Stations

### PORK TENDERLOIN

*honey-dijon glaze* | +\$11/P

### NEW YORK STRIP

*horseradish sauce* | +\$16/P

### BEEF TENDERLOIN

*horseradish sauce* | +\$20/P

# Beverages

## NON-ALCOHOLIC BEVERAGE PACKAGE

\$5 per person

*Canned Soda: Coke, Diet Coke, Ginger Ale or Sprite*

*Coffee: Decaf & Regular with accompaniments*

## BEER & WINE PACKAGE

Soft Drinks Included

\$18 per person for 3 hours | \$23 per person for 4 hours

*House Wines: Choice of two red & two white*

*Bottled Beer: Choice of three from our selection*

## FULL BAR PACKAGE

Mixers, Garnishes & Soft Drinks Included

\$25 per person for 3 hours | \$32 per person for 4 hours

*House Wines: Choice of two red & two white*

*Bottled Beer: Choice of three from our selection*

*House Liquor: Served neat, on the rocks, or mixed*

## ADDITIONAL OPTIONS

### Consumption Bar

*Billed as consumption tab & added to final bill.*

*Pay for each pour at the conclusion of event.*

### Cash Bar

*Billed as individual tabs & paid by guests.*