



PARKSIDE TWENTY THREE

CATERING MENU

STARTERS

Offered as an enhancement to your dinner service, our starters are a great way to welcome your guests to your reception. Starters are served during cocktail hour/or a late night snack, usually one hour prior to dinner service. Service styles and menu items are open to modifications and customization to fit your vision!

(Additional .5 hours- \$3.00 per person when accompanied with dinner.)

CHOOSE
2 STARTERS:
\$7.50/guest

CHOOSE
3 STARTERS:
\$9.50/guest

CHOOSE
4 STARTERS*:
\$11.50/guest
**Includes one premium appetizer*



- Bruschetta
- Caprese Skewers
- Fresh Fruit and Cheese Skewers
- Antipasto Salad Skewer
- BBQ or Sweet Chili Meatball Skewers
- Loaded Potato Cups
- Hummus and Veggie Cups
- Thai Chicken Satay Skewers
- Creamed Corn Shooters
- Bacon Wrapped Water Chestnuts
- Roasted Beet Cups
- Charred Brussels and Bacon Skewer
- Brat Bite, White Cheddar Cheese Curd, Mustard Aioli

PREMIUM STARTERS

- Mini Crab Cakes with Dill Cream (+\$2.00)
- Woodstone Roasted Shrimp (+\$2.00)
- Charcuterie Board or Cups (+\$2.00)
- Crab Stuffed Mushrooms (+\$2.00)

BUFFET DINNER PACKAGES

Here at Parkside 23 we want you to be able to select the perfect buffet package that works for your event! We understand that every celebration has a different style and size and we'll do our best to accommodate you accordingly. These packages give you a nice starting point when planning the meal for your big day. We can also add vegetarian entrées to the buffet per your request.

CLASSIC \$37

- Choice of Two Entrée Selections
- Two Starches
- One Seasonal Vegetable
- One Buffet-served Salad Selection
- Corn Bread Muffins with Citrus Butter

ELEGANT \$42

- Choice of Roasted Carved Prime Rib (MR), Beef Tenderloin (MR) or Pork Tenderloin
Served with choice of: Horseradish Cream, Au Jus, Brandy Peppercorn Cream Sauce, or Diane Sauce
- One Additional Entrée Selection
- Two Starches
- One Seasonal Vegetable
- One Buffet-served Salad Selection
- Corn Bread Muffins with Citrus Butter

BUFFET ADD-ONS

- Additional Carved Meat Selection to any package for **\$14/guest**
- Additional Entrée Selection to any package for **\$8/guest**
- Additional Vegetable or Starch for **\$3/guest**
- Premium Side for **\$3/guest**
- Substitute a premium side for **\$1.50/guest**

BUFFET PACKAGE

ENTREE & SIDE SELECTIONS

BUFFET-SERVED ENTRÉE OPTIONS

Butter Baked Chicken ^{GF}

Seasoned Airline Breast, Savory Gravy, Micros

Chardonnay Chicken ^{GF}

Seasoned Airline Breast, Chardonnay Cream Sauce, Gremolata, Micros

Diane Chicken ^{GF}

Seasoned Airline Breast, Diane Sauce, Mushrooms, Micros, Crispy Leeks

Herb Roasted Bruschetta Chicken ^{GF}

Seasoned Airline Breast, House-Bruschetta, Fresh Mozzarella, Crispy Pancetta, Balsamic Glaze

Meatloaf

Seasoned Beef Tenderloin, Classic Tomato Sauce, Bacon, Chives

Braised Short Rib (add \$4/guest) ^{GF}

Slow Braised, Diane Sauce, Mushrooms, Crispy Fried Leeks, Micros

Italian Cheese Ravioli

Basil Cream Sauce, Asiago, Bruschetta, Fresh Basil Chiffonade, Balsamic Glaze

Salmon (add \$2/guest) ^{GF}

Citrus Beurre Blanc, Balsamic Glaze, Micros

Stuffed Red Bell Pepper ^{GF}

Eggplant, Mushrooms, Yellow Squash, Onions, Asparagus, Zucchini, Tomato Sauce

BUFFET-SERVED SALAD OPTIONS

ParkSide 23 Salad ^{GF}

Mixed Greens, Cucumber, Tomato, Carrots, Choice of House-made Dressing

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, House-made Creamy Caesar Dressing

Beet Salad (add \$2/guest) ^{GF}

Scarlet and Gold Beets, Wisconsin Goat Cheese, Maple-glazed Walnuts, Arugula, House-made Apple Cider Vinaigrette

Berry Salad (add \$2/guest) ^{GF}

Mixed Greens, Feta Cheese, Strawberries, Blackberries, Blueberries, Maple-Glazed Walnuts, Poppyseed Vinaigrette

BUFFET-SERVED SIDE OPTIONS

CHOOSE 1:

Vegetable Options ^{GF}

Green Beans and Carrots
Woodstone Roasted Cauliflower
Honey or Maple Carrots

CHOOSE 2:

Starch Options

Mashed Potatoes ^{GF}
5 Cheese Mac & Cheese
Herb Roasted Potatoes ^{GF}

ADD \$2.00 FOR:

Premium Sides ^{GF}

ParkSide 23 Hash
Creamed Corn
Woodstone Roasted Vegetables
Woodstone Roasted Asparagus
Charred Brussels & Bacon

PLATED DINNER

Choose up to three entrée options.

Plated dinners include table-served salad (see page 3), corn bread muffin with citrus butter, and choice of dressing. All plated entrees include choice of vegetable and starch.

Choice of Homemade Dressing – Ranch, French, Bleu Cheese, Champagne Vinaigrette, Poppy Seed Vinaigrette, Apple Cider Vinaigrette, Creamy Italian, or Caesar.

Butter Baked Chicken \$36.50 ^{GF}

Seasoned Airline Breast, Savory Gravy, Micros

Chardonnay Chicken \$37.50 ^{GF}

Seasoned Airline Breast, Chardonnay Cream Sauce, Gremolata, Micros

Diane Chicken \$38.00 ^{GF}

Seasoned Airline Breast, Diane Sauce, Mushrooms, Micros, Crispy Leeks

Herb Roasted Bruschetta Chicken \$37.50 ^{GF}

Seasoned Airline Breast, House- Bruschetta, Fresh Mozzarella, Crispy Pancetta, Balsamic Glaze

Meatloaf \$37.00

Seasoned Beef Tenderloin, Classic Tomato Sauce, Bacon, Chives

Braised Short Rib \$47.00 ^{GF}

Slow Braised, Diane Sauce, Mushrooms, Crispy Fried Leeks, Micros

Italian Cheese Ravioli \$35.00

Basil Cream Sauce, Asiago, Bruschetta, Fresh Basil Chiffonade, Balsamic Glaze

Stuffed Red Bell Pepper \$37.00 ^{GF}

Eggplant, Mushrooms, Yellow Squash, Onions, Asparagus, Zucchini, Tomato Sauce, Served with ParkSide Hash, Micros

Salmon \$40.00 ^{GF}

Citrus Beurre Blanc, Balsamic Glaze, Micros

CHEF CARVED OPTIONS

All Chef Carved Plated Dinners Come With Crispy Fried Leeks and Micro Greens. Served with Choice of: Horseradish Cream, Au Jus, Brandy Peppercorn Cream Sauce, or Diane Sauce

Chef Carved Prime Rib \$49.00 ^{GF}

Chef Carved Pork Tenderloin \$39.00 ^{GF}

Chef Carved Beef Tenderloin \$59.00 ^{GF}

CHOOSE 1: Vegetable Options ^{GF}

Green Bean and Carrots
Woodstone Roasted Cauliflower
Honey or Maple Carrots

CHOOSE 2: Starch Options

Mashed Potatoes ^{GF}
5 Cheese Mac & Cheese
Herb Roasted Potatoes ^{GF}

ADD \$1.50 FOR: Premium Sides ^{GF}

ParkSide 23 Hash
Creamed Corn
Woodstone Roasted Vegetables
Woodstone Roasted Asparagus
Charred Brussels & Bacon

FAMILY-STYLE

Family style is an alternative to buffet-style service at a similar pricing structure. You would be providing your guests with an intimate dining experience that encourages connection without sacrificing elegant service style that you would get with a plated meal.

Family-Style service includes a plated salad of your choice (see page 3.), one seasonal vegetable, and two starches.

2 ENTRÉES:

\$39/guest

3 ENTRÉES:

\$44/guest

PLATED FIRST COURSE

Choose one option from our buffet-served salad selections on page 4. The salad would be accompanied by our house-made corn bread muffins and citrus butter. You will also choose one vegetable and two starches from page 4.

ENTRÉES

Butter Baked Chicken ^{GF}

Seasoned Airline Breast, Savory Gravy, Micros

Chardonnay Chicken ^{GF}

Seasoned Airline Breast, Chardonnay Cream Sauce, Gremolata, Micros

Diane Chicken ^{GF}

Seasoned Airline Breast, Diane Sauce, Mushrooms, Micros, Crispy Leeks

Herb Roasted Bruschetta Chicken ^{GF}

Seasoned Airline Breast, House-Bruschetta, Fresh Mozzarella, Crispy Pancetta, Balsamic Glaze

Stuffed Red Bell Pepper ^{GF}

Eggplant, Mushrooms, Yellow Squash, Onions, Asparagus, Zucchini, Tomato Sauce, Served with ParkSide Hash, Micros

Meatloaf

Seasoned Beef Tenderloin, Classic Tomato Sauce, Bacon, Chives

Braised Short Rib (add \$4/guest) ^{GF}

Slow Braised, Diane Sauce, Mushrooms, Crispy Fried Leeks, Micros

Italian Cheese Ravioli

Basil Cream Sauce, Asiago, Bruschetta, Fresh Basil Chiffonade, Balsamic Glaze

Salmon (add \$3/guest) ^{GF}

Citrus Beurre Blanc, Balsamic Glaze, Micros

DESSERT & COFFEE STATION

We serve these packages for one hour of your choice and they are applicable only as an enhancement to an existing dinner menu.

SINGLE SERVED \$8

*Served plated after dinner, regular size

- Flourless Chocolate Cake with a Mixed Berry Compote and French Cream GF
- Carrot Cupcake with Cream Cheese Frosting, Raisins, Coconut, and Pecans GF
- Chocolate Mousse Cups GF
- Cheesecake Slice
- Fudge Brownie with Powdered Sugar
- Or choose 3 options for mini-sized (+\$1) to be plated and served to your guests

MINI DESSERT STATION

\$7.50 *Pick 4 options

- Flourless Chocolate Cake with a Mixed Berry Compote and French Cream GF
- Carrot Cupcake with Cream Cheese Frosting, Raisins, Coconut, and Pecans GF
- Chocolate Mousse Cups GF
- Cheesecake Bites
- Fudge Brownie with Powdered Sugar
- Fresh Fruit and Cheese Skewer GF

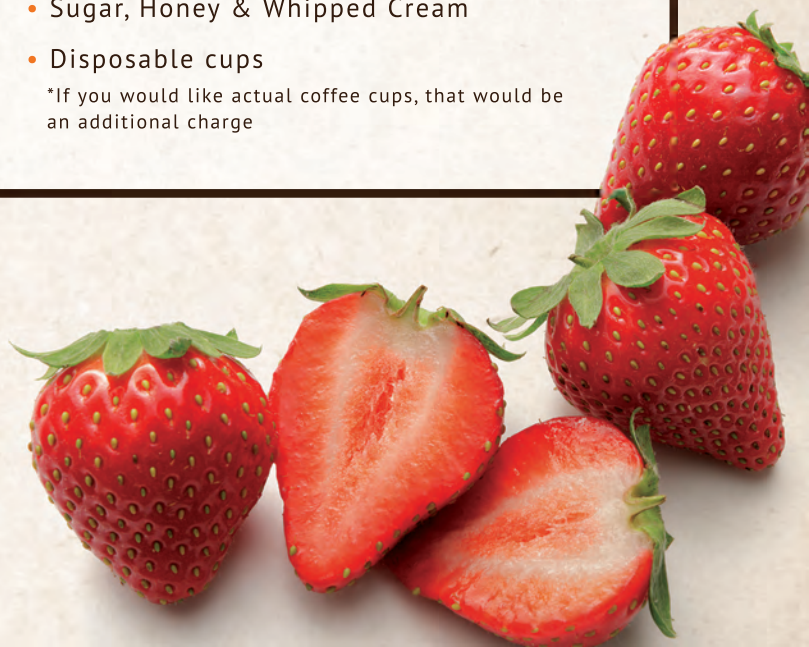
COFFEE BAR \$45/gallon

- Regular and Decaf Coffee
- Creamer Cups
- Stir Sticks
- Sugar
- Disposable Cups

PREMIUM COFFEE BAR \$65/gallon

- Regular and Decaf Coffee
- Creamer
- Flavored Syrups
- Chocolate Stir Sticks
- Cinnamon & Cocoa Shakers
- Sugar, Honey & Whipped Cream
- Disposable cups

*If you would like actual coffee cups, that would be an additional charge





**PARKSIDE
TWENTY THREE**

2300 Pilgrim Square Dr, Brookfield, WI 53005
Monday - Saturday: 11a - 10p, Sunday: Closed

(262) 784-7275

