



PARKSIDE TWENTY THREE

CATERING MENU



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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, as with everything in our menus, are completely customizable to fit your vision!

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
Bacon Wrapped Dates
Charred Brussels and Bacon Skewer
Brat Bite, White Cheddar Cheese Curd, Mustard Aioli

PREMIUM STARTERS

Mini Crab Cakes with Dill Cream (+\$1.50)
Woodstone Roasted Shrimp (+\$1.50)
Charcuterie Board or Cups (+\$1.50)
Crab Stuffed Mushrooms (+\$1.50)

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 want to be able 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.

Each buffet comes with your choice of buffet-served salad, corn bread muffins with our house-made citrus butter, one vegetable, and two accompanying starches for your entrée selections.

CLASSIC \$34

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

ELEGANT \$39

- Choice of Roasted Carved Prime Rib, NY Strip, or Beef Tenderloin
- *Chef recommends Medium Rare, Served with choice of: Horseradish Cream, Au Jus, Brandy Peppercorn Cream Sauce or Port Wine Reduction.
- One Additional Entrée Selection
- One Buffet-served Salad Selection
- Corn Bread Muffins with Citrus Butter
- One Seasonal Vegetable
- Two Starches

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 **\$2/guest**
- Premium Side for **\$2/guest**
- Substitute a premium side for **\$1.50/guest**

BUFFET PACKAGE

ENTREE & SIDE SELECTIONS

BUFFET-SERVED ENTRÉE OPTIONS

Butter Baked Chicken ^{GF}

Butter Baked Seasoned Skin on Chicken, Savory Chicken Gravy, Chives, Micros

Chardonnay Chicken ^{GF}

Seasoned Chicken Breast, Chardonnay Cream Sauce, Gremolata, Edible Flowers

Diane Chicken ^{GF}

Seasoned Chicken Breast, Burgundy Diane Sauce, Mushrooms, Micros, Crispy Leeks

Herb Roasted Bruschetta Chicken ^{GF}

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

Meatloaf

Seasoned Beef Tenderloin, Classic Tomato Sauce, Bacon, Chives

Braised Short Rib ^{GF}

Slow Braised Beef Short Rib, Burgundy Diane Sauce, Mushrooms, Crispy Fried Leeks, Micros

Ratatouille Pasta

Asparagus, Eggplant, Zucchini, Yellow Squash, Mushrooms, Onions, Red Pepper, Zesty Tomato Sauce, Fresh Basil, Balsamic Glaze, Pecorino, Micros

Italian Cheese Ravioli

Creamy Pesto, Asiago, Bruschetta, Fresh Basil Chiffonade, Balsamic Glaze

BUFFET-SERVED SALAD OPTIONS

ParkSide 23 Salad ^{GF}

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

Caesar Salad

Romaine Lettuce, Cherry Tomatoes, 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

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

Baby Spinach, Strawberries, Wisconsin Goat Cheese, Candied Walnuts, Berry Poppy Seed Vinaigrette

BUFFET-SERVED SIDE OPTIONS

CHOOSE 1:

Vegetable Options ^{GF}

Seasonal Vegetables
Green Bean Almondine
Roasted Cauliflower
Honey or Maple Carrots

CHOOSE 2:

Starch Options

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

ADD \$1.50 FOR:

Premium Sides ^{GF}

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

PLATED DINNER

Choose up to three entrée options.

Plated dinners include table-served salad (see page 4), 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, Shallot Vinaigrette, Creamy Italian, or Caesar.

Butter Baked Chicken \$31.50

Butter Baked Seasoned Skin on Chicken, Savory Chicken Gravy, Chives, Micros

Chardonnay Chicken \$32.50

Seasoned Chicken Breast, Chardonnay Cream Sauce, Gremolata, Edible Flowers

Diane Chicken \$33.00

Seasoned Chicken Breast, Burgundy Diane Sauce, Mushrooms, Micros, Crispy Leeks

Herb Roasted Bruschetta Chicken \$32.50

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

Meatloaf \$32.00

Seasoned Beef Tenderloin, Classic Tomato Sauce, Bacon, Chives

Braised Short Rib \$42.00

Slow Braised Beef Short Rib, Burgundy Diane Sauce, Mushrooms, Crispy Fried Leeks, Micros

Ratatouille Pasta \$32.00

Asparagus, Eggplant, Zucchini, Yellow Squash, Mushrooms, Onions, Red Pepper, Zesty Tomato Sauce, Fresh Basil, Balsamic Glaze, Pecorino, Micros

Italian Cheese Ravioli \$30.00

Creamy Pesto, Asiago, Bruschetta, Fresh Basil Chiffonade, Balsamic Glaze

Stuffed Red Bell Pepper \$32.00

Red Pepper, Eggplant, Mushrooms, Yellow Squash, Onions, Asparagus, Zucchini, Served with ParkSide Hash, 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 Port Wine Reduction.

Chef Carved Prime Rib \$44.00




Chef Carved NY Strip \$49.00

Chef Carved Beef Tenderloin \$54.00

CHOOSE 1: Vegetable Options

Seasonal Vegetables
Green Bean Almondine
Roasted Cauliflower
Honey or Maple Carrots

CHOOSE 2: Starch Options

Mashed Potatoes 
5 Cheese Mac & Cheese
Herb Roasted Potatoes 
Jasmine Herb Rice Pilaf 

ADD \$1.50 FOR: Premium Sides

ParkSide 23 Hash
Creamed Corn
Roasted Vegetables
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 4.), one seasonal vegetable, and two starches.

2 ENTRÉES:

\$34/guest

3 ENTRÉES:

\$39/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

Butter Baked Seasoned Skin on Chicken, Savory Chicken Gravy, Chives, Micros

Chardonnay Chicken GF

Seasoned Chicken Breast, Chardonnay Cream Sauce, Gremolata, Edible Flowers

Diane Chicken GF

Seasoned Chicken Breast, Burgundy Diane Sauce, Mushrooms, Micros, Crispy Leeks

Herb Roasted Bruschetta Chicken GF

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

Stuffed Red Bell Pepper

Red Pepper, Eggplant, Mushrooms, Yellow Squash, Onions, Asparagus, Zucchini, Served with ParkSide Hash, Micros

Meatloaf

Seasoned Beef Tenderloin, Classic Tomato Sauce, Bacon, Chives

Braised Short Rib GF

Slow Braised Beef Short Rib, Burgundy Diane Sauce, Mushrooms, Crispy Fried Leeks, Micros

Ratatouille Pasta

Asparagus, Eggplant, Zucchini, Yellow Squash, Mushrooms, Onions, Red Pepper, Zesty Tomato Sauce, Fresh Basil, Balsamic Glaze, Pecorino, Micros

Italian Cheese Ravioli

Creamy Pesto, Asiago, Bruschetta, Fresh Basil Chiffonade, Balsamic Glaze

CUSTOM INTERACTIVE STATIONS

Custom stations for dinner is a unique way to incorporate personality into your reception. The stations will give you interactive, chef-prepared food right in front of your guests! These custom selections we have provided are the perfect way to elevate your dining experience. In addition to what we've presented here, we are always happy to create something that fits the vision you are looking for!

Our custom stations will include simple décor, linens and setup needed to execute each station. You can add a table-served ParkSide 23 salad to start your guests' journey for an additional \$2, or one of our other plated salads on page 4.

LUXE

\$50/guest, 3 stations, passed

THE STARTERS

- PS23 Salad ^{GF} or Caesar Salad
- Strawberry Spinach Salad ^{GF}
- Fresh Seasonal Fruit ^{GF}
- Small Charcuterie Cups ^{GF}
- Caprese Skewers ^{GF}
- Farm Fresh Vegetables & Dip ^{GF}

CLASSIC

\$44/guest, 3 stations

THE MAC & CHEESE BAR

- 5 Cheese Mac and Cheese
- Choose two of the following:
Butter Baked Chicken, Sliced Brat or Shredded BBQ Pork
- Bacon
- Additional toppings:
Assorted Vegetables, Truffle Oil, Hot Sauce and Toasted Bread Crumbs

ELEGANT

\$54/guest, 4 stations

EAST ASIA

- Lime Teriyaki Chicken & Shrimp ^{GF}
- Jasmine Herb Rice Pilaf ^{GF}
- Tomatoes, Corn & Black Beans ^{GF}
- Avocado & Red Onion ^{GF}
- Pickled Ginger & Jalapeño ^{GF}
- Sesame Seeds ^{GF}

UNDER THE SEA

- Chilled Shrimp Cocktail, House-made Cocktail Sauce ^{GF}
- Mini Crab Cakes, Dill Cream Sauce
- Woodstone Roasted Shrimp, Farm Herb Butter, Panko Bread Crumbs, Parmesan
- Asian Tuna Poke, Wasabi Cream, Pickled Ginger

THE CARVERY

 Choose one option, or add both for additional \$5.00/guest

OPTION #1

- Chef Carved Beef Tenderloin or Prime Rib ^{GF}
*Chef Recommends Medium Rare
- Choose Two Sauces:
Horseradish Cream, Au Jus, Brandy Peppercorn Cream Sauce, or Port Wine Reduction
- Roasted Asparagus ^{GF}
- Herb Roasted Potatoes or Garlic Mashed Potatoes ^{GF}

OPTION #2

- Chef Carved Roasted Turkey ^{GF}
- House-made Pan Gravy ^{GF}
- Pomegranate-Cranberry Chutney ^{GF}
- Charred Brussels & Bacon ^{GF}
- Herb Roasted Potatoes or Garlic Mashed Potatoes ^{GF}

CUSTOM INTERACTIVE STATIONS

LOADED MASHED BAR ^{GF}

- Garlic Mashed
- Farm Herb Butter
- Choose two of the following:
Bacon, Butter Baked Chicken or Shredded BBQ Pork
- Assorted Cheeses
- Salsa, Sour Cream and Gravy
- Assorted Vegetables
- Fresh Chives

THE COMFORT CLASSICS

- Butter Baked Chicken with House-made Gravy or Herb Roasted Chicken with Citrus Beurre Blanc ^{GF}
- Meatloaf, Classic Red Sauce & Bacon ^{GF}
- Garlic Mashed Potatoes ^{GF}
- 5 Cheese Mac & Cheese
- Seasoned Vegetable or Charred Brussels & Bacon ^{GF}
- Corn Bread Muffin with Citrus Butter ^{GF}

THE STREET TACO STATION ^{GF}

- Corn Tortillas and Flour* Tortillas (*Not GF)
- Shredded Short Rib
- Grilled Chicken with Fajita Onion & Peppers
- Shredded Lettuce
- Queso Fresco & Cheddar Cheese
- Tomatoes
- Salsa, Guacamole, Pico de Gallo
- Mexican Crema
- Jasmine Herb Rice Pilaf
- Black Beans & Corn

THE BACKYARD BBQ

- Braised Brisket or Pulled Pork w/ Bourbon Peach BBQ Sauce ^{GF}
- Chicken Breast with Citrus BBQ ^{GF}
- Mini Brioche Buns
- Honey Chipotle Andouille Sausage & Peppers ^{GF}
- 5 Cheese Mac & Cheese
- Creamed Corn ^{GF}
- Creamy Coleslaw ^{GF}
- Corn Bread Muffin with Citrus Butter ^{GF}

THE BITE SIZE ENDINGS

- Fudge Brownie with Powdered Sugar
- Carrot Cupcake, Cream Cheese Frosting, Candied Pecans, Coconut and Raisins ^{GF}
- Chocolate Mousse Cups ^{GF}
- Flourless Chocolate Cake, Mixed Berry Compote and French Cream ^{GF}

LATE NIGHT SNACKS

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

MAC & CHEESE BAR \$8

- 5 Cheese Mac and Cheese
- Choose two of the following:
Bacon, Butter Baked Chicken, BBQ Pulled Pork, or Brat Slices
- Additional Toppings:
Assorted Vegetables, Truffle Oil, Hot Sauce and Toasted Bread Crumbs

BBQ PULLED PORK BAR \$10

- Poblano Hash Browns
- BBQ Pulled Pork
- Mini Brioche Buns
- Creamy Coleslaw
- Crispy Onion Strings
- Fresh Chives
- Poblano Peppers & Jalapeños

NACHO/TACO BAR \$9

- Tortilla Chips and Tortillas
- Queso Cheese
- Shredded Cheddar or Queso Fresco Cheese
- Tomatoes, Black Olives, Shredded Lettuce, Black Beans, Picked Jalapeños, Pico de Gallo, Charred Lime, Cilantro
- Grilled Chicken and Seasoned Beef
- Salsa, Guacamole, Pico de Gallo
- Hot Sauce and Mexican Crema

PRETZEL BAR \$7

- Pretzel Bites with Salt
- Jalapeño Beer Cheese
- Toasted Coconut
- Honey Mustard Sauce
- Roasted Poblano Peppers & Bacon
- Cinnamon Sugar Brown Butter
- Chocolate/Caramel Sauce
- Strawberry Cream Cheese
- Whipped Cream

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
- Carrot Cupcake with Cream Cheese Frosting, Raisins, Coconut, and Pecans
- Chocolate Mousse Cups
- Cheesecake Slice
- Mint Brownie
- 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
- Carrot Cupcake with Cream Cheese Frosting, Raisins, Coconut, and Pecans
- Chocolate Mousse Cups
- Cheesecake Bites
- Mint Brownies
- Fudge Brownie with Powdered Sugar
- Fresh Fruit and Cheese Skewer

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: 10a - 11p, Sunday: Closed

(262) 784-7275

