

PRIVATE EVENT & PARTY MENU

APPETIZER/STARTER PLATTERS

(Serves 10-12 people)

Seasonal Fruit	\$60	GF
Hummus and Pita	\$45	
Veggie and Dip	\$60	GF
BBQ Pork Sliders	\$75	
Charcuterie Board	\$90	
Creamed Corn	\$50	GF

Bruschetta	\$60	
Caprese Skewers	\$60	GF
Chicken Finger Bites	\$50	OS
Lettuce Wraps	\$100	
<i>Choice of chicken, shrimp or vegetable</i>		
Short Rib Tacos	\$120	
Woodstone Roasted Shrimp	\$85	

Mac and Cheese	\$50	
Pork Fries	\$40	GF OS
Woodstone Roasted Veggie and Caramelized Brussels	\$48	GF
Flatbread Trio (choose 3)	\$45	OS
<i>Italian Caprese Seasonal</i>		

SALAD PLATTERS

(Serves 10-12 people)

PS23 Salad.....	\$50	GF
Caesar Salad	\$50	GF
Beet Salad	\$53	GF OS
Corn Bread Muffins	\$24	

Additional Protein Add-On:

Butter Baked Chicken	\$45	GF OS
Grilled Shrimp	\$60	GF OS

DESSERT PLATTERS

(Serves 10-12 people)

Fudge Brownie.....	\$65	
Flourless Chocolate Cake.....	\$65	GF
Carrot Cupcake	\$65	GF
Assorted Platter	\$65	



OFF-SITE EVENT & PARTY MENU

BUFFET PACKAGE

Price per person

CHOOSE 1 SALAD:

Parkside23 Farm Salad	GF
Caesar Salad	

CHOOSE 1-2 MEATS:

Butter Baked Chicken	\$26.50	
Short Rib	\$38.50	GF
Meatloaf	\$29.50	
Pork Sliders	\$26.50	
Salmon	\$32.50	GF

CHOOSE 3 SIDES:

Mashed Potatoes	GF	Brussel Sprouts	GF
Mac & Cheese		Seasonal Vegetables	GF
Roasted Potatoes	GF		
Parsnip Hash	GF		

PROTEIN PLATTERS

(A la Carte, serves 10-12 people)

Short Rib.....	\$190	GF
Butter Baked Chicken	\$125	
Meatloaf	\$145	
Salmon	\$165	GF

SIDE PLATTERS

(A la Carte, serves 10-12 people)

Mac & Cheese.....	\$50	
Mashed Potatoes	\$45	GF
Roasted Red Potatoes	\$45	GF
Parsnip Hash.....	\$45	GF
Creamed Corn.....	\$50	GF

DESSERT PLATTERS

(A la Carte, serves 10-12 people)

Fudge Brownie.....	\$65	
Flourless Chocolate Cake.....	\$65	GF
Carrot Cupcake	\$65	GF
Assorted Platter	\$65	

WE SERVE A MINIMUM 10 TO 500 PLUS PEOPLE

Ordering & Pricing

All menu pricing includes napkins, silverware, and serving utensils for your convenience. State and local taxes will be applied to your invoice after the order has been placed. *Please give at least 24 hours' notice on all orders so our kitchen staff has adequate time to prepare your meal.

Allergies & Restrictions

Please speak directly with our catering coordinator for any food allergies and dietary restrictions. We do not guarantee completely allergen-free food items due to routine food preparation techniques; however, with a notice, we can try to eliminate cross-contamination to the best of our abilities. Please note that the Wisconsin Department of Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to anyone.

Delivery & Setup

We offer food delivery & setup at additional charges: a \$50 fee for events within 15 miles of our restaurant; a \$75 fee for events farther than 15 miles. 15% set up fee.

GF - These items are made to be gluten friendly OS - These starters are for private, on-site events only

Minimum 10 guests, Buffet is priced per person