

# Park Avenue Grill Catering Menu

## Appetizers

The Italian Platter \$6.25 per person

Assorted olives, artichoke hearts, mozzarella cheese and prosciutto

Cappresse skewers 2 each \$4.75 per person

Buffalo mini fresh mozzarella balls, fresh Basil and cherry tomatoes topped with a balsamic glaze

Fruit and meat tray \$6.50 per person

Mix of seasonal fruit and Italian meats served honey cream dip

Italian Meat Platter \$7.25 per person

Spicy Capicola Ham, prosciutto, coppa , salami and pastrami

Served with pesto mayonnaise

Veggie tray \$5.25 per person

Roasted red peppers, sautéed mushrooms, artichoke hearts, grill eggplant and olives served with roasted garlic ranch

Wrapped asparagus \$2.00 per bundle

Oven roasted asparagus wrapped with prosciutto drizzle with olive oil and sea salt

Stuffed Portobello mushrooms \$7.00 per person

Portobello caps stuffed with sirloin, onions, mushrooms, jalapenos and mozzarella cheese finish with our signature creamy marinara sauce.

Stuffed avocados ½ each \$3.50

Avocados stuffed with cilantro, jalapenos, Red onions, tomatoes, mixed in lime juice and topped with fresco cheese.

Shrimp ceviche \$6.75

Shrimp cocktail mixed with cilantro, jalapenos, onions and tomatoes marinated in lime juice and sea salt served with blue corn tortilla chips

## Pastas

½ Pan of pasta serving 8-10 people ½ Pan of Lasagna  
serving 12 people Full Pan serving 30 people

Homemade Lasagna ½ pan \$ 84.00 full pan \$ 210.00

Please call 24 hours in advance for lasagna

Choose from Bolognese marinara, chicken spinach and pepper Alfredo or eggplant, roasted red pepper  
and mushroom vegetarian lasagna

Raviolis ½ pan \$68.00 Full Pan \$210.00

½ pan 45 to a 50 raviolis full pan 170 to 180 raviolis

Four cheese raviolis topped with sundried tomatoes, mushrooms and chicken finish with our handmade  
sauce, choose from Spicy garlic basil marinara, creamy spicy Marinara or Parmesan Garlic creamy  
Alfredo

Tortellini's ½ Pan \$68.00 Full Pan \$210.00

Four cheese tortellini topped with carrots, onions, spinach with your choice of chicken or Italian sausage  
mixed with our signature Creamy Spicy Marinara

Chicken Alfredo ½ \$52.00 full pan \$180.00

Our signature Parmesan garlic Alfredo sauce mixed with grill chicken and bacon blended with your  
choice of pasta

French Pasta ½ pan \$58.00 Full Pan \$180.00

Mushrooms, Peas and Ham Blended with Campanelle pasta and tossed with our signature Parmesan  
garlic Alfredo

Meat Pasta ½ Pan \$58.00 Full Pan \$180.00

Italian sausage, Ham, Bacon, onions, garlic, and carrots mixed with bowtie pasta and finish with  
Bolognese sauce topped with four cheeses Italian Blend

Chicken Palermo ½ Pan \$60.00 Full Pan \$190.00

chicken Breast oven bake and topped with fresh basil leaves, ham and pepper jack cheese served with  
pasta Alfredo.

Sicilian Steak ½ Pan \$72.00 Full Pan \$240.00

Sliced sirloin blended with spices, roasted bell peppers, poblano peppers, onions and mushrooms served  
with creamy garlic risotto.

All Pastas served with Italian parmesan bread.

# Entrees

## Slow cook prime rib

Marinated in garlic and herbs and cook to a perfection our 12oz prime will melt on your mouth

Served with two of your favored choices and dinner roll. \$17.00

## Grilled Rib eye

Marinated and seasoning with our secret spice this 12 oz rib eye will satisfy your palate.

Served with two of your favorite sides and dinner roll \$17.00

## Ny Strip

This generous 10 oz full of flavor and aged for tenderness cook to desire temperature

Served with two of your favored sides and dinner roll \$15.50

## Grilled Sirloin

8 Oz Sirloin steak with just enough marbling for premium flavor

Accompanied with two side dishes and dinner roll. \$11.50

## Peach or chipotle BBQ chicken breast

Chicken breast grilled to a perfection and lightly basted on our home made BBQ sauce, choose from peach or spicy chipotle, served with two side dishes and dinner roll. \$10.50

## Oven bake roast beef

Slow cook in our house marinated overnight, served with two of your favored side dishes and dinner roll \$11.50

## Smoked pork loin

Slowly cook with mesquite wood and seasoning with our house blend topped with homemade BBQ sauce served with two side dishes and dinner roll \$11.50

## Hamburgers and hot dogs

Handmade 1/3 pound patties never frozen and a 100% beef hot dogs served with southern style beans, assortment chips, cheese, onions, tomatoes, pickles and jalapenos \$7.50

# Sides

The prices on the side dishes are per person. 2 Sides are included in the entrée prices except in the pasta.

Crispy salad

Green mix topped with onions, tomatoes, cranberries and mozzarella cheese \$2.00

Homemade Spanish rice \$2.00

Slow cook southern beans \$1.50

Oven baked rosemary potatoes \$2.00

Cucumber salad, mixed with red onions, apple vinegar and mozzarella cheese \$2.75

Garlic mash potatoes \$2.25

Green beans, with bacon garlic and olive oil \$2.50

Roasted corn on the cob season available \$2.00

Fruit salad a mix of seasonal fruits \$ 3.50

## Deserts

Spanish flan served with whipped cream

Italian panacotta “vanilla cream custard”

Tres leche cake

Chocolate éclairs

Cheese cake served with fruit topping

All desserts \$ 5.25 per person

## Dressings

Ranch, Italian vinaigrette, sweet vadalia onion or French herb vinaigrette

We cater all Idaho Falls and surrounding areas

Tax, delivery and gratuity fees are not included