



# Parq West

San Diego - Est. 1940



## Special Event Sample Menu 2018

# COCKTAIL RECEPTION

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## TRAY-PASSED APPETIZERS

*Additional Selections Available*

### GARDEN

- 'BTS' Bruschetta** | Chopped Tomatoes, Basil, Feta Cheese and Olive Tapenade
- Goat Cheese Crostini** | Fresh Pesto, Roasted Tomato, Roasted Garlic Slivers
- Stuffed Mushroom Cap** | Creamy Artichoke & Spinach Dip, Panko Crumbs, Truffle
- Summer Watermelon Bite** | Humboldt Goat Cheese, Microgreens, Balsamic Drizzle
- Asian Spring Roll** | Rice Paper, Sweet Chili Sauce
- Crispy Polenta Cake** | Wild Mushroom Ragout, Fresh Parsley, Shaved Gruyere

### FARM

- Angus Beef Slider** | Gorgonzola Cheese, Caramelized Onions, Chipotle Aioli
- Grilled Skirt Steak** | Homemade Chimichurri Sauce
- Tarragon Chicken Canape** | Crispy Phyllo Cup, Flame Grape
- Prosciutto Wrapped Fig** | Blue Cheese, Honey Drizzle
- Pesto Chicken Skewer** | Organic Chicken, Fresh Pesto, Roasted Tomato
- Breakfast Bite** | Fried Chicken, Buttermilk Waffle, Maple Drizzle

### SEA

- Smoked Salmon Canape** | Whipped Cream Cheese, Fresh Dill, Cucumber Slice
- Toasted Coconut Shrimp** | Orange Mango Coulis
- Seared Sesame Crusted Ahi Tuna** | Wasabi Aioli, Wonton Crisp
- Lobster Bisque Soup** | Petite White Cheddar Grilled Cheese Bite
- Blue Swimmer Crab Cake** | Herb Remoulade
- Citrus Grilled Shrimp** | Avocado Relish, Cilantro



# COCKTAIL RECEPTION

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## STATION APPETIZERS

*Additional Selections Available*

### Farmer's Market Spread

Sliced Carrots, Bell Peppers Ribbons, English Cucumber, Cauliflower,  
Baby Tomatoes, Snap Peas,  
Roasted Garlic Hummus and Buttermilk Ranch Dressing

### Tuscan Station

Classic Bruschetta with Chopped Tomatoes, Fresh Basil and Feta Cheese  
Black Olive Tapenade, Basil-Pesto Spread with Pinenut  
Pita Triangles and Garlic Crostinis

### Artisan Cheese Board

Wisconsin Cheddar, Jarlsberg Swiss, Red Rind Gouda, Pepper Jack, Herbed Boursin  
Garnished with Seedless Grapes, Fresh Figs and Strawberries  
Garlic Crostinis and Water Crackers

### Antipasto Platter

Sliced Prociutto, Peppered Salami, Mortadella and Cappicola  
Grilled Eggplant, Buffalo Mozzarella, Roasted Red Peppers, Grilled Asparagus,  
Marinated Artichokes and Mixed Olives  
Sliced Baguettes and Herb Focaccia



# DINNER BUFFET

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*Additional Selections Available*

## SALAD

Served with Artisan Rolls and Sweet Butter

- BTS Classic Caesar** | Chopped Romaine, Shaved Parmesan, Black Pepper, Avocado Caesar Dressing
- San Diego** | Mixed Greens, Toy Box Tomato, Marinated Mushrooms, Herb Croutons, Fig Vinaigrette
- La Jolla** | Butter Lettuce, Poached Pear, Goat Cheese, Candied Walnuts, Champagne Vinaigrette
- Carlsbad** | Baby Spinach, Carlsbad Strawberries, Goat Cheese, Focaccia Croutons, White Balsamic

## MAIN STATION

Served with Sautéed Seasonal Vegetables and Herb Roasted Potatoes  
OR Chive Whipped Mashed Potatoes

- Chicken Milanese** | Candied Lemons, Shaved Parmesan, Reggiano Cheeses, Dijon Pan Sauce
- Tuscan Garlic Chicken** | Sautéed Spinach, Sundried Tomatoes, Roasted Garlic Cream Sauce
- Cedar Plank Roasted Salmon** | Citrus Seasoning, Herb Beurre Blanc
- Pan Seared Salmon** | Fresh Garlic, Chopped Basil, Roasted Tomato Chutney
- Chargrilled Mahi Mahi** | Tequila Lime Cream Sauce
- Grilled Skirt Steak** | Caramelized Onions, Sautéed Mushrooms, Red Wine Jus
- Herb Crusted Flank Steak** | Herb Butter
- Chef's Carving Station (\$++)** | Tenderloin of Beef, Creamy Horseradish, Merlot Demi-Glace

## DESSERT & COFFEE STATION

Includes Fresh Brewed Regular and Decaf Coffee, Assorted Herbal Teas

- S'Mores** | Jumbo Marshmallows, Milk Chocolate, Graham Crackers
- Strawberry Shortcake** | Pound Cake, Sliced Strawberries, Whipped Cream, Nutella Drizzle
- Decadent Shots** | Tiramisu, Limoncello, Berry Panna Cotta, Chocolate Mousse
- Gourmet Mini Cupcakes** | Double Chocolate, Red Velvet, Vanilla Spice



# PLATED DINNER

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*Additional Selections Available*

## SALAD

Served with Artisan Rolls and Sweet Butter

- BTS Classic Caesar** | Chopped Romaine, Shaved Parmesan, Black Pepper, Avocado Caesar Dressing  
**Gaslamp** | Red & Green Romaine Bundle, Baby Tomato, Mushrooms, Parmesan Crisp, Balsamic  
**Old Town** | Iceberg Wedge, Blue Cheese, Baby Tomato, Bacon Bits, Creamy Blue Cheese  
**Ocean Beach** | Arugula, Feta Cheese, Roasted Beets, Candied Walnuts, White Balsamic Vinaigrette

## MAIN ENTREE

Served with Baby Red Roasted Potatoes with Rosemary and Roasted Baby Vegetable Bundle

- Chicken Roulade** | Goat Cheese, Arugula, Panko Bread Crumbs, Champagne Beurre Blanc  
**Organic Balsamic Chicken** | Roasted Tomatoes, Artichoke, Roasted Garlic, Basil, Balsamic Glaze  
**Cedar Plank Salmon** | Basil Parmesan Crust, Meyer Lemon Beurre Blanc  
**Citrus Salmon** | Citrus Marinated Salmon Filets, Seasonal Fruit Chutney  
**Pan Seared Tilapia** | Melon & Kiwi Salsa, Champagne Beurre Blanc  
**Roasted Halibut (\$++)** | Citrus Herb Butter  
**Grilled Filet Mignon (\$++)** | Wild Mushroom Ragout, Shallot Demi-Glace  
**Braised Short Ribs (\$++)** | Pomegranate, Red Wine Demi-Glace

## DESSERT & TABLE SIDE COFFEE SERVICE

Includes Fresh Brewed Regular and Decaf Coffee, Assorted Herbal Teas

- Classic Tiramisu** | Mascarpone Mousse, Espresso Cake and Coffee Carmel Coulis  
**Decadent NY Cheesecake** | Graham Crackers Crust, Fresh Raspberry Coulis  
**Chocolate Opera Cake** | Espresso Buttercream, Coffee Buttercream and Chocolate Ganache  
**Crème Brulee** | Vanilla Crème Brulee, Burnt Sugar and Fresh Berries  
**Red Berry Opera Cake** | Almond Cake, Raspberry Jelly, Vanilla Butter Cream



# DINNER FOOD STATION

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## *Additional Selections Available*

### **BAJA STREET TACO STATION**

Grilled Carne Asada with Roasted Corn, Sautéed Red & Yellow Pepper and Sweet Maui Onion  
Breaded Fish Taco with Cabbage Slaw, Shredded Cheddar, Creamy White Sauce and Fresh Limes  
Tri-Color Tortilla Chips with Salsa Fresca and Homemade Guacamole

### **SAN DIEGO SLIDER STATION**

Grilled Angus Beef Slider with Caramelized Onions, Gorgonzola Cheese and Chipotle Aioli  
Panko Crusted Crab Cake Slider with Herb Remoulade  
Seasoned Sweet Potato Fries with Sea Salt and Fresh Parmesan and Parsley

### **Wine Country Station**

Rosemary Grilled Chicken Skewers with Chardonnay Beurre Blanc  
Grilled Beef Skewers with Merlot Demi-Glaze and Rosemary  
Creamy Parmesan and Herb Risotto with Truffle Essence and Grated Parmesan

### **Asian Wok Station**

Soy and Ginger Marinated Chicken Skewers  
Fresh Vegetable Stir Fry with Snap Peas, Bell Peppers, Baby Corn, Broccoli and Mushrooms  
Jasmine White Rice with Black Sesame

### **Artisan Flatbread Station**

Great White Flatbread with Grilled Chicken, Artichoke, Roasted Tomato, Sautéed Spinach and Alfredo Sauce  
Wild Mushroom Flatbread with Caramelized Onion, Baby Arugula, Goat Cheese and Balsamic Drizzle  
Warm Breadsticks with Garlic Butter

### **Pub Grub Station**

Truffle Mac N Cheese with Panko Crumbs, Fontina Cheese and Herbs  
Grilled Chicken Apple Sausage with Whole Grain Mustard and Mesquite BBQ Sauce  
Grilled Vegetable Skewers with Mushroom, Tomato, Bell Peppers and Pearl Onions

### **Carving Station**

Herb Roasted Beef Tenderloin with Au Jus and Creamy Horseradish  
Goat Cheese Mashed Potatoes with Chives  
Mini Rolls with Sweet Creamery Butter  
(Additional \$++ per person for Carving Chef)

### **DESSERT & COFFEE STATION**

Includes Fresh Brewed Regular and Decaf Coffee, Assorted Herbal Teas

**S'Mores** | Jumbo Marshmallows, Milk Chocolate, Graham Crackers

**Strawberry Shortcake** | Pound Cake, Sliced Strawberries, Whipped Cream, Nutella Drizzle

**Decadent Shots** | Tiramisu, Limoncello, Berry Panna Cotta, Chocolate Mousse

**Gourmet Mini Cupcakes** | Double Chocolate, Red Velvet, Vanilla Spice



# ADDITIONAL SERVICES AVAILABLE

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## DESSERT STATIONS

Candy Station, Milk & Cookie Shots, Pie Station, Mason Jar Dessert Bar, Gourmet Pop Corn Car & More....



## BAR PACKAGES

Parq West and Behind the Scenes Catering are fully licensed and insured. We offer a variety of bar packages with the professional staff necessary to accommodate your event needs

## FLORALS

Let our In-house floral designers create custom floral arrangements fit for your event! All arrangements can be customized based on event theme, desired colors and determined budget

## DECOR

All items below are available at minimal rental charge

Clear Vases | Assorted Sizes and Shapes  
Candles | Votives and LED  
Votive Holders | Gold or Clear Votive Holders  
Rustic Décor | Apple Crates, Wine Crates, River Rocks, Mason Jars  
Beach Décor | Sand, Shells, Conch Shells, Starfish

## LABOR CHARGES

Labor charges are calculated based on your event time, guest count and services contract for your event Rates typically run between \$15.00-\$25.00 per person.

## SALES TAX & SERVICE CHARGE

7.75% California Sales Tax  
20% Service Charge (Food & Beverage Only)

## COMPLIMENTARY

Seasonal Fruit Infused Water Station  
White China Plates and Silver Flatware for Plated Meals (up to 200 ppl)  
Clear Prestige Plastic Plates and Silver Plastic Utensils for Buffet/Stationed Meals  
Buffet Tables with House Linen and Themed Décor  
Buffet/Plated Serving Equipment

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# COMPANY INFORMATION

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Behind the Scenes Catering and Event Management (BTS), headquartered in San Diego, has been serving the corporate, entertainment and private catering industry both locally and nationally for over 28 years. In June 2017, Parq West, formerly the San Diego Women's Club in Bankers Hill, was refurbished and restored.

Parq West is now an elegant venue offering full service events in a charming atmosphere.

Parq West is committed to being a partner to our clients, not simply your vendor. Our company remains committed to our clients and focused on creating efficiencies and cost saving for their events, without compromising the guest experience.

The key to our success is summed up in one word: "Flexibility." This is essential to the success of any event or celebration. We understand that the best-made plans will change. We pride ourselves that our experienced and well-trained staff is able to react to any request or change with ease. Parq West is committed to providing your guests with comfortable, high quality food service while making sure our client's goals and expectations are exceeded.

For each client our menus are specially selected by our Executive Chef to accommodate diverse palates. We use only the freshest ingredients in every menu item. For more information, background and details regarding Parq West, please visit our website at: [www.ParqWestSD.com](http://www.ParqWestSD.com)



## **VENUE OFFICE**

**Parq West**  
2557 Third Avenue  
San Diego, CA 92103



## **EXCLUSIVE CATERING PARTNER**

**Behind the Scenes Catering & Events**  
9888 Waples Street  
San Diego, CA 92121

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