

PARK

BISTRO



Catering Menu

LOCATION

1 Park Plaza
Irvine, CA 92610

CONTACT

Auryon French, Chef Manager
Auryon.French2@compass-usa.com
949.842.9588

WEBSITE

parkbistro.catertrax.com



Morning

BREAKFAST

CONTINENTAL 15

Assorted mini pastries, danishes & fresh fruit

AVOCADO TOAST 15

Sourdough, smashed avocado, sliced tomato, mozzarella cheese, olive oil dressed arugula & balsamic glaze

Add Hard Boiled Egg +2

FRUIT & YOGURT BAR 16

Greek vanilla yogurt, assorted berries & honey granola

CLASSIC HOT BREAKFAST 8

Cafe-free scrambled eggs & home fries with choice of: bacon or turkey bacon

Add French Toast +5

Add Sliced Fruit +3

BREAKFAST BURRITOS 12

Served with salsa roja & salsa verde with choice of:

Bacon, egg, cheese & potato on flour tortilla or
Potato, egg & cheese on spinach tortilla (v)

A LA CARTE

Assorted Muffins 24/dz
Assorted Danish 24/dz
Assorted Bagels 28/dz

Individual Yogurt Parfait 8

Fruit Platters
Small (serves 10-15) **40**
Medium (serves 20-25) **70**
Large (serves 35-40) **110**

Croissant Sandwiches
Egg, sausage & cheese **12/ea**
Egg, tomato, bacon & avocado **14/ea**
Egg, cheese & tomato (v) **11/ea**

Frittatas 12/ea
Bacon and cheddar
Egg, potato, vegetables and herbs (v)



Deli

BOXED LUNCHES

SANDWICH BOXED LUNCH 18
 Pick from any of our Signature Sandwiches
 Includes a bag of chips, cookie and a beverage
Add Avocado +2

SALAD BOXED LUNCH 18
 Pick from any of our Signature Salads
 Includes a cookie and a beverage

ADD PROTEIN:
 Vegan Protein (vg) +4
 Fire Roasted Chicken Breast +4
 Marinated Steak +6
 Salmon +7
 Avocado +2

PLATTERS

SIGNATURE SANDWICH PLATTER 17
 Selection of three sandwiches or wraps,
 chips and cookie

SIGNATURE SALAD PLATTER
 Small (serves 10-15) 50
 Medium (serves 20-25) 95
 Large (serves 35-40) 150

GRAZE PLATTER 24
 Mixed greens, power grains (black rice &
 quinoa), couscous, roasted vegetables,
 assorted dressings with choice of two pro-
 teins (**add third protein +7**): Tri-tip, chicken,
 salmon or tofu (vg)

Deli and Salad Selections

SIGNATURE SANDWICHES & WRAPS

Choice of sandwich, wrap or gluten free wrap

GRILLED VEGETABLE & AVOCADO

STEAK CHIMICHURRI

CLASSIC TUNA

TURKEY AND HAVARTI

CHICKEN BLT

MUFFULETTA

ADD BACON OR AVOCADO +2

SIGNATURE SALADS

KALE CAESAR SALAD

SEASONAL SALAD

MIXED GREENS SALAD

STRAWBERRY SPINACH SALAD

PASTA SALAD

POTATO SALAD



Lunch Buffets

CREATE

Comes with one choice of salad from the Signature Salads menu.

CHEF'S TABLE

Fingerling potatoes, seasonal vegetables, classic dinner roll & choice of two proteins: rosemary chicken, braised short ribs, grilled fish or **truffle baked mac & cheese (v) +\$5**

\$30

ALL AMERICAN BBQ

Roasted herb potatoes, creamy coleslaw, seasonal vegetables, corn muffins with honey butter and choice of two proteins: BBQ tofu (vg), BBQ grilled chicken, smoked tri tip or shredded pork

\$28

MEDITERRANEAN

Saffron rice, za'atar roasted vegetables, red pepper hummus, tzatziki & pita bread with choice of two proteins: falafel (vg), beef kofta or lemon & herb grilled chicken

\$28

TACO CANTINA

Spanish rice, jalapeno black beans, pico de gallo, salsa roja, salsa verde, sour cream, flour and corn tortillas with choice of two proteins: baked chipotle tofu (vg), carne asada or pollo asada
Add Guacamole +3

\$26

ASIAN STIR FRY

Stir fried rice, seasonal vegetables with choice of two proteins: teriyaki chicken, sweet chili shrimp, beef bulgogi or soy ginger sesame tofu (vg)

\$27

TUSCAN

Seasonal tuscan vegetables & garlic bread with choice of one pasta: lasagna (v), penne & marinara (v) or **penne & bolognese +3** and choice of one protein: Tuscan chicken or eggplant parmesan (v)

\$28

Looking for Something Different?

Contact us about creating a custom menu selection.

Priced per person. Minimum of 10 guests. (v) vegetarian (vg) vegan



Small Bites

FLATBREADS

MARGHERITA 11

Fresh mozzarella, sliced tomatoes topped with basil & pesto

CHORIZO & POBLANO 12

Chorizo, poblano, pickled onions & cilantro

SAUSAGE & MUSHROOM 12

Sausage, mushroom, red onion & parmesan cheese

FIG & GOAT CHEESE (V) 12

Figs, herbed goat cheese, arugula & balsamic glaze

SWEETS

	1/2 DZ	1 DZ
COOKIES	15	22
BROWNIES	18	30
DESSERT BARS	18	30
CUPCAKES	20	36
DONUTS	20	36

THEMED BREAKS

WELLNESS BREAK (VG) 10

Vegetable crudité, creamy ranch dressing, dried fruit & nuts

ARTISAN CHEESE BOARD 11

Domestic & imported cheeses, fresh & dried fruits, mixed nuts, artisan crackers & bread

Add chef selection of charcuterie +8

MEDITERRANEAN GRAZE (VG) 11

Assorted raw vegetables, kalamata olives, grilled artichokes, traditional hummus, tzatziki & grilled flatbread

FRUIT & CHEESE WITH CROSTINI (V) 10

Assorted cheeses, fresh fruit & crostini

CHIPS & SALSA BAR (VG) 8

Add Guacamole +3

SOFT PRETZELS & BEER CHEESE (V) 10



Hors D'oeuvres

THE SKY

- Chicken Potstickers** with ponzu sauce
- Chicken Samosa** with yellow curry
- Chicken Waldorf** in endive cups
- Turkey Meatballs** with sweet & sour sauce

THE LAND

- Beef & Blue Cheese Cream** on a crostini
- Mini Beef Taquitos** with salsa & cotija cheese
- Beef Bulgogi Lettuce Cups** with peperonata
- Beef Skewers** with chimichurri
- Bacon Wrapped Scallops** with balsamic glaze
- Chorizo Empanada** with cilantro lime crema

THE SEA

- Shrimp Ceviche Cups**
- Seared Ahi on Crispy Wonton** with wasabi cream
- Coconut Shrimp Skewer** with sweet chili sauce
- Smoked Salmon Crostini** with dill cream cheese & fried capers

VEGETARIAN

- Charred Corn Crostini (v)** with chipotle mayo & corn salsa

VEGAN

- Vegetable Spring Rolls (vg)** with sweet & sour sauce
- Bruschetta (vg)** with balsamic glaze
- Jackfruit "Crab Cakes" (vg)** with dill oil
- Cauliflower "Buffalo Wings" (vg)**

SLIDERS

- All American**
- Beef patty, American cheese thousand island & sliced pickle
- Add grilled onion**
- BBQ Pork**
- BBQ pork, coleslaw
- Nashville Buffalo Chicken**
- Breaded chicken, buffalo sauce & sliced pickle
- Meatball & Marinara**
- Meatball, marinara & provolone cheese
- Turkey Cranberry**
- Turkey breast, mayo, cranberry chutney & alfalfa sprouts
- Beef Brisket & Slaw**
- Braised BBQ beef brisket & coleslaw
- Pork Bao Buns**
- Hoisin braised pork belly, pickled vegetables & sriracha drizzle
- Southwestern**
- Beef patty, crispy shallot, pickled jalapeno & American cheese



Beverages

MAKE IT HOT

COFFEE SERVICE

Regular (Decaf upon request)

Includes: Creamer pods and assorted sugars

Half Day / Until 11:00am 5

Full Day / Until 2:30pm 10

COFFEE POT

Regular (Decaf upon request)

Includes: Creamer pods & assorted sugars

Small (serves 8-10) 25

Large (serves 15-20) 40

UPGRADES:

Half & Half Carafe +.25

Flavored Syrup +.25

Choice of one: vanilla, caramel or hazelnut

DAIRY FREE UPGRADES:

Oat +.50

Almond +.50

Coconut +.50

HOT TEA SERVICE

Includes: Assorted tea bags, honey & lemon

Half Day / Until 11:00am w5

Full Day / Until 2:00pm 10

MAKE IT COOL

Canned Soda 2

Bottled Water 3

Bottled Juice 4

Bottled Tea 4

Spa Water Dispenser (serves 10-15) 15

Iced Tea Dispenser (serves 10-15) 35

Priced per person unless noted by servings.



Catering Policies

HOW IT WORKS

Catering service hours are 7:00 AM to 3:00 PM, Monday through Friday, except Federal holidays. Please contact the catering manager regarding service outside these hours. Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food & beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and clean up your event at your requested location – excluding boxed item orders, which will be dropped off and set up only. Any after hours labor will be quoted at a rate of \$45 per hour for all events/meal functions. After hours labor begins at 3:00 PM and ends one hour after your event.

LAST MINUTE ORDERS

We ask for a 48 hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last minute needs and we will make every effort to accommodate them. All last minute orders will incur a \$50 rush fee once approved.

CUSTOM CATERING

Contact our Catering Manager and we will develop a customized menu that fits your needs.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to attend to any immediate needs that arise. Speak to our catering manager to schedule a catering attendant to make sure your event is a success.

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas.

CANCELLATIONS

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. A 50% cancellation fee will be applied to cancellations made less than 24 hours in advance.

DELIVERY

A \$25 delivery fee will be assessed for all on campus deliveries. A \$45 delivery fee will be assessed for delivery within a 5-mile radius. A \$55 delivery fee will be assessed for delivery within a 5-10 mile-radius.