



**SPECIAL EVENTS
MENU**

PARKVIEW CATERING

EVENTS AT REGIONS FIELD

HORS D'OEUVRES

MINI CRAB CAKES \$8

SERVED WITH REMOULADE SAUCE & TOPPED WITH
FRIED CAPERS

FRIED CHICKEN FINGERS \$7

SERVED WITH HONEY MUSTARD & DREAMLAND BBQ
SAUCE

MINI BLT \$6

TOPPED WITH A CAJUN AIOLI

SANTÉ FE EGGROLLS \$6

SERVED WITH SOUR CREAM & SALSA

BEEF TIP SKEWERS \$7

TOPPED WITH BROWN GRAVY & SERVED OVER RICE
WITH A SIDE OF GRILLED ASPARAGUS

FIG & GOAT CHEESE CROSTINI \$6

SWEET & SOUR MEATBALLS \$6

BRAISED SHORT RIB \$8

WITH AGED FONTINA CHEESE SERVED ON
BRIOCHE BREAD

STUFFED MUSHROOMS \$7

SERVED THREE WAYS (SAUSAGE, CRAB, CHEESE)

TRADITIONAL CHICKEN SATAY \$6

SERVED WITH A PEANUT SAUCE

CRAB RANGOON \$8

SERVED WITH A SWEET CHILI SAUCE

SPANAKOPITA \$7

GREEK SPINACH PIE

MINI BEEF WELLINGTON \$8

MEDITERRANEAN VEGETABLE TART \$5

SHITAKE MUSHROOM POTSTICKERS \$6

SERVED WITH AN ASIAN DIPPING SAUCE

PORK DUMPLINGS \$6

SERVED WITH SOY SAUCE & WASABI

BACON WRAPPED SCALLOPS \$8

HOT & COLD DISPLAY

FRESH SHRIMP COCKTAIL \$12

SERVED WITH LEMONS & COCKTAIL SAUCE

FRESH FRUIT DISPLAY \$4

DOMESTIC CHEESE BOARD \$4

SERVED WITH ASSORTED CRACKERS

CHARCUTERIE BOARD \$10

IMPORTED CHEESE BLOCKS, ASSORTED SMOKED MEATS, SERVED WITH CHUTNEY, GHERKINS PICKLES & ASSORTED CRACKERS

ANTIPASTA DISPLAY \$10

WHOLE OLIVES, MARINATED ARTICHOKE HEARTS, MINI MOZZARELLA, FIRE ROASTED RED PEPPERS, MARINATED MUSHROOMS, ASSORTED SMOKED MEATS & FRENCH BREAD

TUSCAN TABLE \$10

MARINATED GREEK OLIVES, MARINATED FETA & ARTICHOKE HEARTS, GRILLED VEGETABLES TOPPED WITH BALSAMIC GLAZE, A VARIETY OF ROLLED GOAT CHEESE LOGS, VARIETY OF PITA CHIPS, CROSTINI & BRUSCHETTA WITH RED PEPPER HUMMUS & AN OLIVE TAPENADE

UNDER THE SEA DISPLAY \$35

BACON WRAPPED SCALLOPS, CRAB CLAWS, SHRIMP COCKTAIL, SMOKED SALMON SIDES & SEAFOOD DIP

DOWN SOUTH TABLE \$25

BBQ CHICKEN, COLLARD GREEN CASSEROLE, POTATO SALAD, BLACK-EYED PEA SALAD, DEVILED EGGS, BANANA PUDDING & PEACH COBBLER

CHIPS & DIPS

SPINACH & ARTICHOKE DIP \$5

(HOT OR COLD) SERVED WITH PITA CHIPS

BUFFALO CHICKEN DIP \$6

SERVED WITH FRIED TORTILLA CHIPS

HOT SEAFOOD DIP \$10

SERVED WITH GRILLED FRENCH BREAD

CRAB & ARTICHOKE DIP \$10

SERVED WITH GRILLED FRENCH BREAD

HOT PIMENTO CHEESE DIP \$5

SERVED WITH ASSORTED CRACKERS

WHITE QUESO DIP \$4

SERVED WITH FRIED TORTILLA CHIPS

TRADITIONAL SALSA \$4

SERVED WITH TORTILLA CHIPS

TRADITIONAL HUMMUS DIP \$5

SERVED WITH PITA CHIPS

FETA SPREAD \$6

SERVED WITH PITA CHIPS

SOUTHERN SALSA \$6

SERVED WITH FRIED TORTILLA CHIPS

SUSHI BAKE \$12

SERVED WITH CRACKERS & CUCUMBER

BAKED BRIE EN CROUTE \$6

SERVED WITH ASSORTED CRACKERS

BREAKFAST

CONTINENTAL BREAKFAST

PICK 5 \$18

PICK 4 \$15

PICK 3 \$12

CHOICES

ASSORTED BAGELS

ASSORTED DANISH

ASSORTED MUFFINS

CINNAMON ROLLS

ASSORTED COFFEE CAKES

ASSORTED DOUGHNUTS

SWEET ORANGE BREAD

BANANA NUT BREAD

HOT BREAKFAST

BREAKFAST CASSEROLE \$6

HASHBROWN CASSEROLE \$4

FRIED CHICKEN BISCUIT \$5

SAUSAGE BISCUIT \$5

SCRAMBLED EGGS \$4

SAUSAGE \$4

BACON \$4

BISCUITS \$3

CHEESE GRITS \$3

BREAKFAST POTATOES \$4

SAUSAGE GRAVY \$3

PEPPER GRAVY \$3

BOX LUNCHES

SANDWICH OR SALAD OPTION

OVEN ROASTED TURKEY WITH SWISS CHEESE

HONEY BAKED HAM WITH AMERICAN CHEESE

ROAST BEEF WITH CHEDDAR CHEESE

HOUSE MADE CHICKEN SALAD

GRILLED CHICKEN BREAST

HOUSE SALAD
WITH RANCH & BALSAMIC DRESSING (ADD SLICED CHICKEN)

CHEF SALAD
WITH HAM, TURKEY, BACON BITS, SHREDDED CHEDDAR, CHERRY TOMATOES, ENGLISH CUCUMBER, SLICED RED ONION, CHOPPED BOILED EGG, CROUTONS, RANCH & BALSAMIC DRESSING

BREAD OPTION

WHOLE GRAIN WHEAT BREAD

CROISSANT

HOAGIE ROLL

LOW CARB WRAP

SIDE OPTION

FRESH CUT FRUIT

COLE SLAW

POTATO SALAD

PASTA SALAD

*INCREMENTS OF 5

*ALL BOXED LUNCHES ARE \$16 EACH & INCLUDE FRESH BAKED COOKIE & BAG OF POTATO CHIPS

SALADS & VEGETARIAN

SALADS

HOUSE GARDEN SALAD \$6

FRESH SALAD MIX, CHERRY TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, SHREDDED CHEDDAR CHEESE & CROUTONS. SERVED WITH RANCH OR BALSAMIC DRESSING

CLASSIC CAESAR SALAD \$9

FRESH CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE, CROUTONS WITH CAPERS, CHOPPED HARD BOILED EGG, DICED RED ONION, SERVED WITH A CLASSIC CAESAR DRESSING

GREEK SALAD \$8

FRESH SALAD MIX, CHERRY TOMATOES, RED ONION, FETA CHEESE, KALAMATA OLIVES, PEPPERONCINI, SERVED WITH BALSAMIC VINAIGRETTE

STRAWBERRY PECAN SALAD \$7

FRESH SALAD MIX, DRISCOLL STRAWBERRIES, BROWN SUGARED PECANS, GOAT CHEESE SERVED WITH BALSAMIC VINAIGRETTE

*ADD CHICKEN TO ANY SALAD \$12

VEGETARIAN

VEGETABLE KABOBS \$18

EGGPLANT PARMESAN \$21

SERVED OVER ANGEL HAIR PASTA

VEGETARIAN LASAGNA \$20

TOPPED WITH HOUSEMADE MARINARA & FRESH HERBS

STATIONS

SLIDER BAR \$12

SERVED WITH PULLED PORK, MINI BEEF & FRIED CHICKEN

BAKED POTATO BAR \$18

SERVED WITH PULLED PORK, SHREDDED CHEDDAR, BACON BITS, SOUR CREAM, BUTTER, DICED HAM, BROCCOLI PIECES, SHREDDED PARMESAN, SAUTÉED MUSHROOMS & CHIVES

MASHED POTATO BAR \$18

SERVED WITH SHREDDED CHEDDAR, BACON BITS, SOUR CREAM, DICED HAM, BROCCOLI PIECES, SHREDDED PARMESAN, SAUTÉED MUSHROOMS, & CHIVES

MACARONI & CHEESE BAR \$20

CHEDDAR & WHITE CHEDDAR SERVED WITH SHREDDED CHEDDAR, BACON BITS, SOUR CREAM, DICED HAM, BROCCOLI PIECES, SHREDDED PARMESAN, & CHIVES

SHRIMP & GRITS \$22

SERVED WITH SHREDDED CHEDDAR, BACON BITS, DICED HAM, SHREDDED PARMESAN, SAUTÉED MUSHROOMS, & CHIVES

STREET TACO BAR \$25

CARNE ASADA SLICED THIN ON A STREET TACO SHELL WITH TOPPING TO INCLUDE FRESH PICO DE GALLO, SALSA VERDE, SLICED JALAPENOS, FRESH QUESO FRESCO, DICED ONIONS, CHOPPED CILANTRO, ELOTES & LIME WEDGES

ITALIAN PASTA STATION \$18

SERVED WITH PENNE & BOWTIE PASTA, MARINARA SAUCE, ALFREDO SAUCE, PESTO SAUCE, GRILLED CHICKEN, MEATBALLS, ITALIAN SAUSAGE, GRILLED PEPPERS & ONIONS, SAUTÉED MUSHROOMS, GRILLED BROCCOLI & PARMESAN CHEESE

SOUTH OF THE BORDER FAJITA BAR \$21

SERVED WITH FAJITA BEEF AND FAJITA CHICKEN, GRILLED PEPPERS & ONIONS, FRESH PICO DE GALLO, SOUR CREAM, SHREDDED LETTUCE, SLICED BLACK OLIVES, SLICED JALAPENOS, GUACAMOLE, QUESO CHEESE, RED RICE, BLACK BEANS & FLOUR TORTILLAS

THAI NOODLE STATION \$25

SERVED WITH CUSTOMER CHOICE OF GINGER CHICKEN & VEGETABLES OVER ASIAN NOODLES OR VEGETABLES OVER ASIAN NOODLES, ADD SHRIMP FOR AN ADDITIONAL CHARGE

3 SOUP STATION \$18

SERVED WITH YOUR CHOICE OF 3 SOUPS & MINI GRILLED CHEESE

SOUPS:
BUTTERNUT SQUASH
CORN CHOWDER
TOMATO BASIL
LOADED POTATO SOUP
CLAM CHOWDER
BROCCOLI CHEESE
CHICKEN TORTILLA
BEEF VEGETABLE
FIRE ROASTED VEGETABLE

CARVING STATIONS

BEEF TENDERLOIN \$24

SERVED WITH HORSERADISH CREME, HENRY BAINE SAUCE, & SILVER DOLLAR ROLLS

PRIME RIB \$18

SERVED WITH HORSERADISH CREME, HENRY BAINE SAUCE & SILVER DOLLAR ROLLS

EYE OF ROUND \$12

SERVED WITH HORSERADISH CRÈME, HENRY BAIN SAUCE & SILVER DOLLAR ROLLS

HONEY GLAZED HAM \$14

SERVED WITH WHOLE GRAIN MUSTARD & SILVER DOLLAR ROLLS

HERB CRUSTED TURKEY BREAST

\$12

SERVED WITH CRANBERRY SAUCE, WHOLE GRAIN MUSTARD & SILVER DOLLAR ROLLS

ROASTED PORKLOIN \$11

SERVED WITH PEACH CHUTNEY & SILVER DOLLAR ROLLS

APPLEWOOD SMOKED BACON

\$18

SERVED WITH CUBED FRENCH BREAD, KENTUCKY BOURBON SAUCE, KOREAN BBQ SAUCE, CARIBBEAN JERK SAUCE, & A BLACKBERRY DIJON SAUCE

BUFFET OPTIONS

CHICKEN

½ BBQ CHICKEN \$22

CHEF'S SECRET RECIPE OF SPICES THEN SMOKED TO PERFECTION

**GREEK BAKED AIRLINE CHICKEN
BREAST \$21**

TOPPED WITH A TUSCAN CREAM THEN GARNISHED WITH SUNDRIED TOMATOES

**CAJUN BLACKENED CHICKEN
BREAST \$18**

TOPPED WITH A CREOLE SAUCE

**PECAN CRUSTED CHICKEN
BREAST \$19**

TOPPED WITH A BEURRE BLANC SAUCE (PRETZEL CRUST AVAILABLE FOR NUT ALLERGIES)

**ITALIAN CRUSTED CHICKEN
BREAST \$21**

SERVED WITH A CLASSIC PICCATA SAUCE OF LEMON, CAPERS & PARSLEY

DUO OF CHICKEN KABOBS \$16

DICED CHICKEN, ASSORTED PEPPERS, RED ONIONS, MUSHROOMS & CHERRY TOMATOES

SOUTHERN FRIED CHICKEN \$15

**DREAMLAND PULLED BBQ
CHICKEN \$21**

BEEF

FILLET OF BEEF \$30

6OZ. STEAK SEASONED AND SEARED TO PERFECTION THEN FINISHED WITH A BEURRE ROUGE SAUCE

RIBEYE STEAK \$32

8OZ. STEAK SEASONED AND SEARED TO PERFECTION THEN TOPPED WITH A COMPOUND BUTTER

NEW YORK STRIP \$28

8OZ. STRIP STEAK SEASONED AND SEARED TO PERFECTION TOPPED WITH A COMPOUND BUTTER

SLICED BEEF TENDERLOIN \$30

MARINATED AND SEARED THEN FINISHED WITH A HORSERADISH CRÈME

DUO OF STEAK KABOBS \$21

DICED BEEF, ASSORTED PEPPERS, RED ONIONS, MUSHROOMS & CHERRY TOMATOES

BUFFET OPTIONS

PORK

THICK CUT BONE IN PORK CHOP

\$24

TOPPED WITH A SAGE GARLIC BUTTER

MONTREAL SLICED PORKLOIN

\$22

TOPPED WITH PEACH CHUTNEY

DUO OF PORK KABOBS \$21

DICED PORK, ASSORTED PEPPERS, RED ONIONS,
MUSHROOMS & CHERRY TOMATOES

DREAMLAND PULLED BBQ PORK

\$21

DREAMLAND PORK RIBS \$28

SEAFOOD

SOUTHERN FRIED CATFISH \$22

SERVED WITH COCKTAIL & TARTAR SAUCE

BLACKENED GROUPER \$28

TOPPED WITH CREOLE SAUCE

SHRIMP SCAMPI SKEWERS \$24

SERVED OVER PENNE PASTA

NORTH ATLANTIC DILL SALMON

\$28

TOPPED WITH A LEMON BEURRE BLANC

SIDE DISHES

GRILLED ASPARAGUS \$7

SOUTHERN GREEN BEANS \$6

ROASTED VEGETABLES \$7
SQUASH, ZUCCHINI, RED ONION, MUSHROOMS,
BELL PEPPER & BROCCOLI

GREEK STYLE GRILLED
VEGETABLES \$7
EGGPLANT, SQUASH, ZUCCHINI, RED ONION,
MUSHROOM
(SERVED HOT OR COLD)

STEAMED BROCCOLI \$5

COLLARD GREENS \$5

FRIED OKRA \$4

POTATO SALAD \$4

COLE SLAW \$4

MACARONI & CHEESE \$6

GREEK PASTA SALAD \$4

ROASTED RED POTATOES \$4

BAKED BEANS \$3

GARLIC MASHED POTATOES \$5

BAKED POTATO \$4

WILD RICE PILAF \$6

SEASONED WHITE RICE \$5

ELOTES (MEXICAN CORN) \$6

CHEF'S MENU

MENU ONE \$45

HOUSE GARDEN SALAD

FRESH SALAD MIX, CHERRY TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, SHREDDED CHEDDAR CHEESE, CROUTONS. SERVED WITH RANCH & BALSAMIC DRESSING

CRESCENT CITY BLACKENED CHICKEN

BLACKENED CHICKEN TOPPED WITH CAJUN SHRIMP OVER A BED OF RICE & A GARLIC CLAM SAUCE TO MAKE YOUR OWN DIRTY RICE

NEW ORLEANS SALTED CARAMEL PECAN CHEESECAKE

MENU TWO \$55

THAI CRUNCH SALAD WITH A PEANUT DRESSING

NAPA CABBAGE, SHREDDED CARROTS, SLICED CUCUMBERS, RED BELL PEPPER, EDAMAME, SLICED GREEN ONIONS, FRESH PICKED CILANTRO

KOREAN STYLE SALMON

FRESH ATLANTIC SALMON SEASONED WITH GOCHUJANG SEARED TO PERFECTION. SERVED OVER YOUR CHOICE OF FRIED RICE OR WHITE RICE & ROASTED BROCCOLINI TOPPED WITH PONZU

COCONUT RICE PUDDING WITH GINGERED ASIAN PEARS

MENU THREE \$55

KALE SALAD

FRESH CHOPPED KALE GREENS WITH SQUASH, ZUCCHINI, RED ONION, CHERRY TOMATOES, CROUTONS, PARMESAN CHEESE & ITALIAN DRESSING

SHRIMP & CHICKEN ALFREDO BAKE

TOPPED WITH PARMESAN CHEESE & CHEF VIC'S FAMOUS ALFREDO SAUCE

CLASSIC STRAWBERRY CHEESECAKE

MENU FOUR \$65

CLASSIC CAESAR SALAD

FRESH CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE, CROUTONS WITH CAPERS, CHOPPED HARD BOILED EGG, DICED RED ONION, & SERVED WITH A CLASSIC CAESAR DRESSING

SHRIMP & DUCK BEURRE ROUGE

JUMBO GULF SHRIMP & SHREDDED DUCK CONFIT TOSSED WITH BELL PEPPERS, ONION, MUSHROOMS & A CLASSIC BEURRE ROUGE SAUCE. SERVED OVER LINGUINI THEN TOPPED WITH FRESH PARMESAN CHEESE

CLASSIC ITALIAN TIRAMISU

DESSERTS

ASSORTED DESSERT BAR \$9

A VARIETY OF MINI DESSERTS INCLUDING LEMON BARS, CHOCOLATE PECAN BITS, BROWNIES, MAGIC BARS, OREO DREAM PIECES, CARAMEL APPLE GRANNIES, BLUEBERRY CRUMBLE

ASSORTED DESSERT SHOOTERS

\$9

DEATH BY CHOCOLATE, KEY LIME, PEANUT BUTTER, STRAWBERRY SHORTCAKE, SALTED CARAMEL, OREO DELIGHT, BANANA PUDDING, CHEESECAKE

ASSORTED CAKES AND PIES \$8

NEW YORK STYLE CHEESECAKE, CARROT CAKE, LEMON CRÈME, SALTED CARAMEL, RED VELVET, STRAWBERRY SHORT CAKE, PECAN PIE, KEY LIME PIE, LEMON MERINGUE, CHOCOLATE CREAM

CRÈME BRULEE \$12

CHEF SPECIAL RECIPE

FRESH BAKED COBBLER \$7

CHOICE OF PEACH, BLACKBERRY, APPLE, OR CHERRY
SERVED WITH VANILLA ICE CREAM

SOUTHERN BANANA PUDDING \$6

FRESH BAKED GHIRARDELLI BROWNIES \$5

ASSORTED FRESH BAKED COOKIES \$5

BANANA FOSTERS STATION \$15

FRESH CUT BANANAS SAUTÉED IN A BROWN SUGAR & RUM GLAZE THEN SERVED WITH VANILLA ICE CREAM



Events at Regions Field