

PARK

KITCHEN • CATERING • CONCESSIONS • POP-UPS • PERSONAL CHEFS

WHO WE ARE

BASED IN RIVERSIDE GARDENS PARK IN DOWNTOWN RED BANK, NEW JERSEY, **PARK** IS A PURPOSE DRIVEN KITCHEN THAT IS ADAPTABLE TO ALL CULINARY OCCASIONS.

PARK CATERING OFFERS CULINARY OPTIONS FOR YOU, YOUR FAMILY, AND EVEN YOUR OFFICE. WHENEVER YOU NEED HIGH QUALITY EATS TAILORED TO YOUR NEEDS, WE'RE HERE FOR YOU.

PARK CONCESSIONS SERVICES ALL OF THE VARIOUS EVENTS THAT TAKE PLACE WITHIN RIVERSIDE GARDENS PARK THROUGHOUT THE YEAR. FROM MOVIE NIGHT TO STREET FAIRS, **PARK** IS ON-SITE FOR SOME EATS.

PARK KITCHEN CURATES FOOD POP-UPS, COOKING CLASSES AND DINNER PARTIES THROUGHOUT THE YEAR ON OUR BEAUTIFUL PATIO OVERLOOKING THE NAVESINK.

PARK CHEF SERVICES CAN WORK WITH YOU ON EVERYTHING FROM WEEKLY MEAL PLANNING TO BACKYARD BARBECUE PARTIES TO 4 COURSE SEATED DINNERS. OUR CULINARY TEAM WILL WORK WITH YOU TO FEED YOU AND YOURS THE WAY YOU WANT TO BE FED.

UNDER THE UMBRELLA OF **PARK**, THE TEAM IS ALWAYS FOCUSED ON REAL FOOD AND HOSPITALITY WHILE CREATING A MEMORABLE FOOD EXPERIENCE FOR OUR GUESTS.

LESSER INGREDIENTS ARE NEVER AN OPTION.

ALWAYS HAND SELECTING THE BEST AT THE TIME OF CRAFTING YOUR ORDER, WE LOOK FORWARD TO SHOWCASING THE BEST OF OUR LOCAL FARMERS AND PURVEYORS ON BOTH YOUR PLATE AND ON YOUR PALATE.

DETAILS ORDERING

DUE TO THE AMOUNT OF TIME AND PROCESS INVOLVED WITH ALL OF OUR MENU ITEMS BEING FROM SCRATCH, WE REQUEST AT LEAST A 48-72 HOUR NOTICE FOR MOST ORDERS.

ITEMS + PRICING

WE UTILIZE THE BEST INGREDIENTS POSSIBLE AT ALL TIMES, AND FOR THAT REASON MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE WITH THE SEASONS AND AVAILABILITY.

SUBSTITUTIONS + REQUESTS

OUR MENU REPRESENTS SOME OF OUR CUSTOMERS FAVORITE DISHES. WE KNOW YOU'LL ENJOY THEM. THAT SAID, ANYTHING ON THE MENU IS ADAPTABLE TO YOUR SPECIFIC TASTES AND/OR DIETARY REQUIREMENTS.

WANT SOMETHING THAT ISN'T ON THE MENU? JUST ASK - OUR CULINARY TEAM IS CAPABLE OF EXECUTING MOST ALL DISHES AND TYPES OF CUSINE.

DELIVERY

CATERING ORDERS CAN BE DELIVERED TO YOUR LOCATION IF DESIRED. FEES BASED UPON DISTANCE FROM OUR RED BANK KITCHEN. ESTIMATED DELIVERY COSTS TO BE PROVIDED AT CHECKOUT, IF REQUESTED.

ADDITIONAL SUPPLIES

FROM FUN PARTY BOATS TO GOLD PLATED SMALLWARE, STERNOS TO CHAFERS - WE CAN PROVIDE ECO-FRIENDLY, DISPOSABLE SMALLWARE SOLUTIONS FOR YOUR MEAL OR EVENT AS NEEDED.

PERSONAL CHEFS

OUR CULINARY TEAM IS ABLE TO PERSONALLY CATER AND CUSTOMIZE YOUR EVENTS AS NEEDED. HAVE A CHEF COME ON-SITE TO PERSONALLY PREPARE AND SERVE YOUR GUESTS.

TALK TO ONE OF OUR EVENT PLANNERS FOR ADDITIONAL INFORMATION AND RATES.

WEDDINGS
SPECIAL EVENTS
BARBECUE PARTY
TAILGATE PARTY
SUNDAY ROASTS
STEAK DINNERS
COCKTAIL HOUR
THANKSGIVING
PAELLA PARTY
OKTOBERFEST
CLAMBAKES
CORPORATE
LUNCHES

PARK

CATERING MENU

WE DO IT THE HARD WAY.

THE RIGHT WAY.

FROM SCRATCH,

MADE TO ORDER.

ONLY THE BEST
INGREDIENTS.

REAL FOOD - NOT
PROCESSED.

MADE WITH LOVE.

TAILORED TO YOUR NEEDS.

TASTE THE DIFFERENCE.

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[PARKREDBANK.COM](https://www.parkredbank.com)

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[@PARKREDBANK](https://www.instagram.com/parkredbank)

BITES & PICKIN'S

LITTLE NOSHES FOR PRE-GAME, KICKOFF, THE MAIN EVENT OR SITTING ON YOUR COUCH. WE DON'T JUDGE.

BUFFALO CHICKEN BALLS HALF TRAY / \$45
GROUND ALL NATURAL WHITE MEAT CHICKEN + CARROT + CELERY. BALLED UP AND TOSSED WITH OUR HOUSE BUFFALO SAUCE AND SERVED WITH BLUE CHEESE

BAVARIAN PRETZEL NUGGETS HALF TRAY / \$40
SOFT, LIGHT AND AIRY HOUSE BAKED PRETZEL NUGGETS SERVED WITH BEER CHEESE AND WHOLE GRAIN MUSTARD

CHIPS & DIPS

BY THE QUART SERVED WITH PROPER CHIPS

- ▲ HUMMUS \$25 W/ PITA
- ▲ FRENCH ONION DIP \$25 W/ KETTLE CHIPS
- ▲ ROASTED SALSA VERDE \$25 W/ TORTILLA
- ▲ SALSA ROJA \$25 W/ TORTILLA
- ▲ GUACAMOLE \$40 W/ TORTILLA
- ▲ AVOCADO FETA DIP \$45 W/ PITA CHIPS
- ▲ HOT SPINACH ARTICHOKE \$40 W/ TORTILLA

MEAT BALL SLIDERS (12) HALF TRAY / \$45
HOUSE MADE, ALL BEEF MEATBALLS ATOP A PILLOWY, SESAME SLIDER BUN. TOPPED WITH POMODORO SAUCE AND PECORINO ROMANO CHEESE

PIGS IN A BLANKET HALF TRAY / \$30
CLASSIC COCKTAIL FRANKS WRAPPED IN PASTRY AND TOPPED WITH EVERYTHING SEASONING. SERVED WITH HOMEMADE MUSTARD

NACHO BAR

PRICED PER PERSON \$12 MINIMUM 5 PERSON

CHOOSE ONE PROTEIN:
SHREDDED CHICKEN TINGA
BEEF BARBACOA
PLANT BASED CHORIZO

A BUILD YOUR OWN NACHO EXPERIENCE. CREATE THE ULTIMATE NACHO OF YOUR DREAMS. YES, WE DREAM OF NACHOS.

SERVED WITH
TORTILLA CHIPS
MEXICAN CREMA
HOUSE QUESO
CROCK OF BEANS
SHREDDED CABBAGE
CILANTRO
ONION
RADISH
SCALLION

CHICKEN SATAY

HALF TRAY / \$40
THAI SPICED CHICKEN SKEWERS SERVED WITH SPICY PEANUT SAUCE

SHRIMPS

POACHED IN OUR TOP SECRET BROTH. SERVED CHILLED WITH LEMON AND HOUSE COCKTAIL SAUCES

YOUR CHOICE:
▲ (30) JUMBO WHITE SHRIMP COCKTAIL / \$130
▲ (30) PEEL+EAT LARGE WILD LOUISIANA / \$100

PAN PIZZAS

ROMAN STYLE SHEETPAN 'PIZZA AL TAGLIO' MADE WITH OUR 36 HOUR HOUSE DOUGH

ROSSO CLASSIC ROSSO / \$17
TOMATO SAUCE, ITALIAN OREGANO

AMERICANO / \$20
TOMATO SAUCE, SHREDDED MOZZARELLA, PIZZA SPICE

MARGARITA / \$22
FRESH TOMATO, HAND PULLED MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL

BIANCA CLASSIC BIANCA / \$17
EXTRA VIRGIN OLIVE OIL, ROSEMARY, ROASTED GARLIC

LIMONE / \$21
EXTRA VIRGIN OLIVE OIL, ROASTED LEMON, PECORINO ROMANO CHEESE

MORTADELLA / \$22
SMOKED MOZZARELLA, PARMESAN, MORTADELLA, PISTACHIO OIL

LUXURIOUS DOUGHY GOODNESS

SANDWICHES

4 FEET OF SANDWICH IN A HALF PAN

MEATBALL SUB HALF TRAY / \$49
HOUSEMADE ALL BEEF MEATBALLS WITH TOMATO SAUCE AND PECORINO ROMANO CHEESE

ROSSO PEPE HALF TRAY / \$49
HOUSE MARINATED ROASTED RED PEPPERS WITH ARUGULA, FRESH MOZZARELLA AND DRIZZLED WITH BALSAMIC CREAM

MISSING SOMETHING?
WE CAN MAKE ALMOST ANY OF YOUR SANDWICH AND PIZZA DREAMS COME TRUE. TRUST US, JUST GIVE US A SHOUT TO DISCUSS WHAT YOU'RE LOOKING FOR.

UBER SALAD SUBS HALF TRAY / \$49
CHOOSE ONE:
▲ **NAPA CHICKEN SALAD**
POACHED PULLED CHICKEN BREAST WITH RED GRAPES, WALNUTS AND CALIFORNIA POPPYSEED DRESSING
▲ **TUNA SALAD**
WHITE ALBACORE TUNA + CELERY + SECRET HOUSE DRESSING SPIKED WITH LOVE
▲ **DEVILED EGG SALAD**
DEVILED EGG SALAD TOPPED WITH BROCCOLI SPROUTS AND EVERYTHING SPICE

GRILLED VEGGIE SUB HALF TRAY / \$49
ZUCCHINI + EGGPLANT + BELL PEPPERS + RED ONION + GOAT CHEESE WITH BALSAMIC CREAM AND EXTRA VIRGIN OLIVE OIL

SAUSAGE & PEPPERS HALF TRAY / \$49
SWEET ITALIAN SAUSAGES BATHED IN BELL PEPPERS AND ONIONS WITH ITALIAN TOMATOES AND OREGANO

SALADS
THE BEST GREENS WITH HOMEMADE DRESSINGS

CAESAR HALF TRAY / \$35
ROMAINE HEARTS, GRANA PADANO AND PECORINO ROMANO CHEESES, HOUSE CROUTONS SERVED WITH CAESAR DRESSING

ROCKET HALF TRAY / \$35
BABY ARUGULA, GRANA PADANO CHEESE, TOMATO, SERVED WITH LEMON VINAGRETTE

ROASTED BEET + ARUGULA HALF TRAY / \$45
WITH THE BEST FETA CHEESE AND PISTACHIO VINAIGRETTE

VILLAGE GRANNY HALF TRAY / \$45
ROMAINE HEART AND ICEBERG LETTUCCES, CUCUMBER, TOMATO, OLIVES, BELL PEPPERS, FETA, OREGANO SERVED WITH GREEK VINAIGRETTE

BROKEN WEDGE SALAD HALF TRAY / \$40
CRISP ICEBERG, VILLAGE CAMPARI TOMATO, CRISPY BACON LARDON, SCALLION SERVED WITH HOUSE BLUE CHEESE DRESSING

HOUSE HALF TRAY / \$30
MIXED GREENS, CARROT, CELERY, TOMATO, HOUSEMADE CROUTON SERVED WITH HOUSE VINAIGRETTE

MARINATED VEGETABLES + LENTILS HALF TRAY / \$48
BLACK BELUGA LENTILS TOSSED WITH MARINATED VEGETABLES, HERBS AND EXTRA VIRGIN OLIVE OIL

MAINS

FAMILY STYLE. FROM SCRATCH.

TUSCAN ROASTED CHICKEN HALF TRAY / \$60
HOUSE BRINED CHICKEN BREAST FOR 24 HOURS THEN SEASONED WITH HERBS, GARLIC AND ROASTED TO PERFECTION

VEAL + PEPPERS HALF TRAY / \$60
MILK FED NATURAL VEAL, BRAISED WITH TRI COLOR BELL PEPPERS, ONION, GARLIC, ITALIAN TOMATOES AND VEAL STOCK

HEIRLOOM FARRO CASSEROLE HALF TRAY / \$50
ROASTED BUTTERNUT SQUASH, SPINACH, NUTS, GRANNY SMITH APPLE, SHERRY WINE VINAIGRETTE

BEEF SHORT RIBS HALF TRAY / \$120
BONELESS BEEF SHORT RIBS SEASONED AND SEARED TO PERFECTION. SLOW COOKED IN WINE, SPICES, AND A NATURAL GRAVY

IRISH STEW HALF TRAY / \$60
DOMESTIC LAMB, FINGERLING POTATO, CARROTS, ONION, CELERY, LEEKS, HERBS, NATURAL GRAVY

PORK LOIN HALF TRAY / \$60
PORK LOIN BRINED AND ROASTED. CARVED AND SMOTHERED IN HOUSE VINEGAR PEPPER SAUCE

CHICKEN CACCIATORE HALF TRAY / \$60
CHICKEN BREASTS AND THIGHS BRAISED WITH PEPPERS, ONIONS, TOMATO SAUCE AND MUSHROOMS

PASTAS
THE BEST PASTAS WITH HOMEMADE SAUCES. JUST LIKE NONNA.

PENNE VODKA HALF TRAY / \$45
RICH AND CREAMY HOUSE VODKA SAUCE

MAC & CHEESE HALF TRAY / \$50
SHELLS WITH HOUSE MADE FIVE CHEESE SAUCE

RIGATONI BOLOGNESE HALF TRAY / \$55
HOUSE BOLOGNESE SAUCE SERVED WITH RIGATONI

SUNDAY SAUCE PARTY 5 PERSON MINIMUM \$16/PER PERSON
TRADITIONAL ITALIAN SUNDAY SAUCE LOADED WITH MEATBALLS, SAUSAGES, AND PORK RIBS. SERVED WITH A SIDE TRAY OF RIGATONI AND HERBED RICOTTA.

SAUSAGE PEPPERS ONIONS HALF TRAY / \$50
SWEET ITALIAN SAUSAGES ROASTED WITH MIXED BELL PEPPERS, ONIONS, GARLIC, AND ITALIAN TOMATOES

PORK ROAST HALF TRAY / \$60
PORK BUTT BRINED AND ROASTED, SHREDDED AND SERVED OVER SWEET AND SOUR APPLE KRAUT

ROASTED WILD SALMON HALF TRAY / \$MP
HOUSE SEASONING HERBED LEMON SAUCE

CRAB CAKES HALF TRAY / \$50
CRABMEAT, PEPPERS, MORE CRABMEAT, SCALLION, MORE CRABMEAT, AND A LITTLE MORE CRABMEAT + REMOULADE SAUCE

TACO BAR
BUILD YOUR OWN TACO FEAST

CHOOSE ONE:
• SHREDDED CHICKEN TINGA
• BEEF BARBACOA
• CARNE ASADA
• CLASSIC GROUND BEEF
• PLANT BASED CHORIZO

SERVED WITH
CORN TORTILLA
MEXICAN RICE
BLACK BEANS
HOUSE QUESO
PICO DE GALLO
SALSA
MEXICAN CREMA
LIMES
CILANTRO
ONION
RADISH
SCALLION

PRICED PER PERSON \$14 MINIMUM 5 PERSON

VEGETABLES + SIDES

FRESH, LOCAL PRODUCE. PREPARED PERFECTLY.

ROASTED BROCCOLI HALF TRAY / \$30
BROCCOLI SPEARS TOSSED IN GARLIC AND CHILI FLAKE AND ROASTED TO PERFECTION

HONEY GLAZED CARROTS HALF TRAY / \$30
BLANCHED AND ROASTED CARROTS WITH ORANGE ZEST AND TOSSED IN LOCAL HONEY

ROASTED BRUSSELS SPROUTS HALF TRAY / \$40
BLANCHED, THEN ROASTED AND TOSSED WITH HOT SAUCE, HONEY, AND CHIVES

CAULI AU GRATIN HALF TRAY / \$35
CAULIFLOWER WITH GARLIC CREAM SAUCE, PECORINO ROMANO CHEESE, TOASTED BREADCRUMB AND PARSLEY

BROCCOLI RABE HALF TRAY / \$50
WITH GARLIC, RED PEPPER FLAKE, AND EXTRA VIRGIN OLIVE OIL

BLACK BELUGA LENTILS HALF TRAY / \$30
COOKED IN VEGETABLE STOCK WITH SHALLOTS, MIREPOIX, EXTRA VIRGIN OLIVE OIL, AND HERBS

BUTTERNUT SQUASH HALF TRAY / \$35
ROASTED WITH AUTUMNAL SPICES AND TOSSED WITH BUTTER AND SAGE

SUB IT OUT
HATE OLIVES? PREFER NO CELERY? VEGAN? VEGETARIAN? WHATEVER THE CASE MAY BE, WE GOT YOU COVERED. TALK TO ONE OF OUR TEAM MEMBERS TO GET YOUR PREFERENCES SORTED OUT FOR YOUR ORDER SO EVERYTHING IS TAILORED TO YOUR SPECIFIC TASTES. WE'RE JUST HERE TO MAKE IT TASTE GOOD.

GREEN BEANS HALF TRAY / \$30
PERFECTLY COOKED WITH GARLIC AND EXTRA VIRGIN OLIVE OIL

POTATO YOUR WAY HALF TRAY / \$30
CHOOSE ONE:
▲ **GOLDEN MASHED**
YUKON GOLD MASHED WITH BUTTER, CREAM, SALT AND PEPPER
▲ **ROASTED**
POTATO CHUNKS TOSSED IN GARLIC AND HERBS AND ROASTED TIL CRISP

VEGETABLE PLATTER HALF TRAY / \$30
ASSORTED SEASONAL VEGETABLES SERVED WITH OUR HOUSE RANCH DIP.

PAPRIKA COUS COUS HALF TRAY / \$40
COOKED WITH VEGETABLE STOCK AND TOSSED WITH ALEPPO, MILD, AND NOBLE PAPRIKA

PESTO MACARONI SALAD HALF TRAY / \$30
SHELLS MIXED WITH OUR HOUSE BASIL PESTO, SEASONAL VEGETABLES TOPPED WITH BALSAMIC CREAM

TOMATILLO POTATO SALAD HALF TRAY / \$30
FINGERLING POTATOES TOSSED IN OUR TOMATILLO POBLANO DRESSING WITH RED PEPPERS AND SCALLION

GERMAN POTATO SALAD HALF TRAY / \$30
YUKON GOLD POTATO TOSSED WITH BACON, WHOLE GRAIN MUSTARD, VINEGAR WITH SCALLIONS AND PARSLEY

SLAW HALF TRAY / \$30
CHOOSE ONE:
▲ **AMERICAN CLASSIC**
WITH OUR SPECIAL CREAMY BASE
▲ **CAROLINA STYLE**
WITH A VINEGAR BASE