



FAQ...

- What different menu options (buffet, sit down)?
Menus change frequently and are inspired by the seasons. We have several different menu options to choose from, and we do work with each person on an individual basis to determine your needs. We suggest having a budget to give us an idea of the type of proposal to submit.
- Desserts? Do we make special cakes?
Desserts are included with **each menu except weddings** although specialty desserts can be made. Our pastry chef offers an extensive list of cakes and various other desserts for your special occasion.
Wedding cakes are to be provided by guests and a \$3.00 per person fee is added.
- Do we allow outside wine to be brought in to Park Ave.?
Wine is not allowed to be brought in. Our wine list is a Wine Spectator Award Winner and The Los Angeles Times S. Irene Virbila "*a wonderful wine list priced affordable, it's perfect for the time*".
- What is the bar option?
We have several options:
 1. Open Bar
 2. Cash Bar
 3. Ceiling (to be provided by host)We offer a full selection of premium liquor starting at \$7.00 per drink.
Average prices for cocktails range from \$7.00-\$12.00.
Wines by the glass range from \$8.00-\$15.00.
- Do you allow live music?
We do not allow groups larger than three to perform. We have strict noise constraints for amplified music. It is mandatory that any approved DJ's or musicians meet with management before a signed contract is agreed upon. Your event is subject to cancellation and deposits non-refundable if your musicians do not show up for the meeting. No event can go on without this.
- How does payment work? Is a deposit necessary, and when is that needed?
A 25% deposit is required to secure your date. Additional deposits are required for reservations of 25 guests or more. The balance is due seven days prior to event. **If client cancels with less than seven days' notice, client is responsible for the full party price (non-refundable 25% deposit, 75% remaining banquet package balance.)** Client agrees to notify PARK AVE of any guest count increase or decrease within seven business days of the event and will be charged accordingly. We will not be responsible for food shortage if the actual count is greater than the guaranteed count. A drop in guest count below the minimum guaranteed may result in a price increase per person.

Private Dining Spaces

PARK AVE. is the ideal RESTAURANT for any special occasion.
We offer five special dining and entertainment options.

The entire restaurant is also available for large events requiring complete exclusivity; Weddings, Showers, Holiday Events, Premiere and Wrap Parties, Bar(t) Mitzvahs, Pharmaceutical Presentations, Corporate Occasions and larger Special Events.

*Private dining prices are subject to change

Staff Pricing

Servers? We charge \$135 each, for up to four hours of service. Additional hourly charge of \$35 per hour may be charged if event runs over time period.
Bartenders? We charge \$135, for up to four hours of service. Additional hourly charge of \$35 per hour may be charged if event runs over time period.

{service charge not included in minimum food and beverage price}

Our Garden Room

This room is ideal for 40 to 80 formally seated guests and 110 guests for cocktail receptions. The Garden Room features a private entrance, (if needed) 18' vaulted ceilings, a fireplace and dining room with booths and banquet style tables. The Garden Room is able to be divided into two sections by a light curtain separation. Information for full exclusive use of the space or to reserve half of space is as follows.

Full Exclusive, Private Use:

Tuesday - Thursday Dinner is \$4,500.00

Friday - Sunday Dinner is \$7,000.00

½ Exclusive, Private Use:

Tuesday - Thursday Dinner is \$3,500.00

Friday - Sunday Dinner is \$4,500.00

Saturday or Sunday Lunch is \$3,000.00
(Minimum Room Charges)

All sales of food and beverage are applicable towards this minimum guarantee. These prices do not include service charge, tax, or gratuity. There is also easy access for handicap and anyone requiring additional assistance for loading and setting up music, displays etc.

lunch rates are available upon request

Restaurant Buyout

PARK AVE. can accommodate events as large as 400 guests for dining, dancing and lounging. The unique sprawling space allows for guests to circulate through all areas of the restaurant and Park. We can accommodate a dance floor, beautiful buffets, an intimate dessert and “after dinner drink lounge” in the Park. Each room offers its own free standing bar and sound system. We can provide entertainment and audio visual services to make your event a memorable one.

Inclement weather may result in the need for tenting and/or heaters each for an additional cost.

Special Features Available

-8x6 electric projector screen with remote control.	\$75
-Podium	\$75
-Microphone	\$75
-Speaker	\$100
-Outside heater	\$50
-Linens	TBD
-Dance Floor (min.)	\$350

-State of the art sound system which can be provided for you at no charge and used for music, or announcements.

Please contact for space reservations
or any questions regarding Private Dining Events.

E-Mail: Info@parkavedining.com
Telephone: 714-901-4400

Hors d'oeuvres

Cold/room temperature:

Kennebec Potato Chips , sea salt, bleu cheese dipping sauce	\$15 per bowl
Salmon Tartare with shaved chives on toasted brioche	\$4.00 per piece
Beer Steamed Shrimp Cocktail fresh horseradish cocktail sauce	\$4.00 per piece
Shitake mushroom and herb bruschetta	\$2.00 per piece
Tuna Tartar Tacos, wasabi mayo	\$4.00 per piece
Smoked salmon, toast points, sour cream, chives	\$4.00 per piece
Brie, Walnut and grape tartlette	\$2.00 per piece

Hot/warm:

Roasted Corn Fritters, red pepper mayonnaise	\$3.00 per piece
Smoked salmon quesadilla with cream cheese and roma tomato	\$11.00 each
Bbq chicken quesadilla with cheddar and cilantro	\$10.00 each
Steak bites with a soy, ginger and molasses marinade	\$2.00 per piece
Maryland crab cakes with roasted corn, chili aioli	\$3.50 per piece
Toasted cheese ravioli with a tomato-basil dip	\$1.50 per piece
Veggie spring rolls with Jack Daniels mustard dip	\$2.50 per piece
Shrimp spring rolls with a thai chili sauce	\$4.00 per piece
Grilled Shrimp with a soy-ginger glaze, scampi style	\$4.00 per piece
Burger's Smokehouse ham and cheddar chive biscuit	\$3.00 per piece
Mini Meatballs with goat cheese and sour cream sauce	\$1.50 per piece
Teriyaki Chicken Bites with peanut sauce	\$1.50 per piece

Suggested amount is 5 pieces per person

Dinner Banquet Menu I

First Course

(select 1 item)

Mixed Green Salad with a fresh herb vinaigrette

Caesar Salad with parmesan croutons

Main Course

(select 1 item)

Pan Seared Half Boneless Jidori Chicken with mashed potatoes

Sautéed Spinach, citrus and parsley sauce

Filet of Sole, roasted potatoes and vegetable of the day

Grilled Flat Iron Steak, au gratin potatoes, red wine demi-glace, seasonal vegetable

Served with fresh baked breads and seasonal butter

Dessert

Select 1 item from our dessert menu

Dinner Banquet Menu II

First Course

(select 1 item)

Mixed Green Salad with a fresh herb vinaigrette

Caesar Salad with parmesan croutons

Main Course

(select 1 item)

5 Spiced Baked Salmon, hot mustard sauce, brown rice, sautéed spinach

Filet Mignon served medium with twice baked potato, seasonal vegetable

Prime 14 oz New York, au gratin potatoes, seasonal vegetable **(add \$18.00 per person)**

(add shitake mushroom sauce \$2.00)

Served with fresh baked breads and seasonal butter

Dessert

Select 1 item from our dessert menu

Lunch Group Menu

First Course

Caesar Salad with parmesan croutons

Mixed Green Salad with a fresh herb vinaigrette

Cream of Tomato Soup with garden grown herbs

Main Course

(Select 1 item)

Pepper Skirt Steak, au gratin potatoes, blue cheese and mashed potatoes

Grilled Chicken Breast, light cilantro pesto marinade, garden greens and brown rice

Park Ave Burger, cooked medium, fries, lettuce, tomato and pickles

Grilled Fish of The Day, brown rice, sautéed spinach **(add \$6.00)**

Served with fresh baked lavosh, breads and seasonal butter

Dessert

(Select 1 item)

Ice Cream Sundae

Flourless Chocolate Cake, Whipped Cream

Dinner Buffet

Buffet Choices

(choose 2)

Caesar salad with parmesan croutons

Mixed baby greens and teardrop tomatoes, herb vinaigrette

Squash and roasted cherry tomato salad, white balsamic vinaigrette

(Included)

- Roasted Half Boneless Chicken marinated with garden herbs, citrus, evoo
- Filet Mignon Brochettes, black strap molasses. Soy, lime, ginger marinade
- Baked 5-Spice Whole Salmon Fillet

Corn & sweet onion salsa * Cucumber – Jalapeño sauce

(choose 2)

Mac n cheese with Fiscalini artisan cheese

Roasted fingerling potatoes

Roasted garlic mashed potatoes

Sautéed greens with olive oil and parmesan

Steamed broccolini with lemon

Roasted carrots, horseradish and butter

Dessert:

Assortment of cupcakes and cookies



il garage at Park Ave

Our newest Italian concept is an intimate space that will hold up to 60 guests with a breathtaking view of our Garden. Located on the grounds of Park Ave Restaurant, il garage is geared toward our guests to enjoy fine al fresco outdoor dining.

Full Exclusive, Private Use:

Sunday - Thursday \$4,000.00

Friday & Saturday \$6,000.00

Lunch rates are available upon request
(Minimum Room Charges)

All sales of food and beverage are applicable towards this minimum guarantee. These prices do not include service charge, tax, or gratuity. There is also easy access for handicap and anyone requiring additional assistance for loading and setting up music, displays etc. Inclement weather may result in the need for tenting and/or heaters each for an additional cost.

Parties of 10 or More:

Choice Between:

Three Course Dinner-

Appetizer, Entrée and Dessert is \$60.25 per guest

Antipasti or Salad Served Family Style

Choice of two entrees

Choice of one specialty dessert

Four Course Dinner-

Appetizer, Salad, Entrée and Dessert is \$75.25 per guest

Antipasti and Salad Served Family Style

Choice of two entrees

Choice of one specialty dessert

This price does not include beverages, service charge, tax, or gratuity
All menus and prices are subject to change.

Menu at *il garage*

Anitpasti:

Meatballs with Tomato Basil

Bruschetta with Eggplant Caponata, Golden Raisins, Pine nuts

Salumi Mista

Felino, Prosciutto Americano, Parmigiano Reggiano, Olives

Insalada:

Heirloom Tomatoes, Fresh Melon, Feta Cheese, Mint (seasonal)

Baby Greens, Balsamic Vinaigrette, Mixed Herbs

Primi Piatti: **(please select 2)**

Sole "Picatta" Style

Chicken Cannelloni Al Forno, Ricotta Cheese, Salsa Rosso

Beef Tenderloin Spiedini

Chicken Parmigiano

Rigatoni Bolognese

Penne with Broccolini, Peppers, EVOO, Ricotta Salata

Served with Roasted Potatoes and seasonal vegetable

Dolci:

Individual Tiramisu with Biscotti

Italian Cream Cake

Nutella Profiteroles

Chocolate Merlot Cake