CATERING & PARTY PLATTERS

AVAILABLE FOR PICKUP OR PREARRANGED GATHERINGS AT PORT & PARK.

Event Packages

Cocktail Party Package
Starting at $28 - $32 per guest Includes: choice of 4 passed appetizers sliders or wraps fries or salad Perfect for birthdays, networking events, and cocktail-style gatherings.

Brunch Celebration Package
Starting at $32 per guest Includes: 2 brunch entrée selections shared sweet brunch platters Mimosa service available

Hosted Bar Tab
Host pays for drinks ordered, with agreed selections and a spending limit.

Mediterranean Feast
Starting $32–$36 for the full stated spread, with defined entrée choices Includes: 2 appetizers, 1 salad, 2 entrées, 2 sides, pita & bread service

OPEN BAR SECTION
BEER & WINE PACKAGE:
2 Hours — 26 per guest, 3 Hours — 36 per guest Includes: domestic beers rotating drafts curated wines

CALL BAR PACKAGE:
2 Hours — 36 per guest, 3 Hours — 46 per guest Includes: classic spirits beer wine standard cocktails

PREMIUM PACKAGE:
2 Hours — 46 per guest, 3 Hours — 56 per guest Includes: premium spirits signature cocktails sparkling wine curated wines full beer selection/ (Excludes ultra premium labels & shots.)

STARTERS

Half or Full Pan

Cheese Curds(C)
Golden fried Wisconsin cheddar curds served with house ranch. half a pan 85

Chicken Flautas(C)
Crispy rolled tortillas filled with grilled chicken, pepper jack cheese, peppers. Served with avocado crema and salsa. half a pan 85/ full pan 165

Chicken Wings (C)
Choice of Buffalo, BBQ, or Parmesan, lemon-oregano.48 pieces 95

Loaded Nachos(C)
Tortilla chips topped with chicken or pork Chorizo, cheese sauce, lettuce, tomato, jalapeño, avocado crema, and salsa. full pan 165

PEI Mussels In Pesto Cream(C)
PEI mussels in garlic pesto cream served with toasted crostini. Full pan 185

Burrata & Charred Tomato Platter(C) 95/185
Creamy burrata, blistered cherry tomatoes with sumac, basil oil, balsamic glaze, grilled crostini.

SALADS

half pan/full pan

Caesar Salad (C)
Romaine, parmesan, garlic croutons, and classic Caesar dressing. Half 65, full 125

Greek Salad (C)
Lettuce, tomato, cucumber, peppers, olives, feta, and Greek vinaigrette. Half 70, Full 135

Harvest Chicken Salad(C)
Grilled chicken over Tuscan greens with avocado, cucumber, blue cheese, almonds, tomatoes, dried cranberries, roasted peppers & red onion, tossed with balsamic vinaigrette.Half 85, Full 165

Party Sliders

12/24 pieces(24 sliders serve approximately 8–12 guests when accompanied by sides or other appetizers)

Port & Park Cheeseburger Sliders(C)
Mini beef burgers with cheese, tomato, caramelized onions, greens, and house aioli. 24 pieces 165

Spinach & Feta Beef Sliders(C)
Beef sliders topped with sautéed spinach, feta, and tomato. 24 pieces 175

NEW **Grilled Chicken Sliders (C)**
Chicken sliders on brioche with lettuce, tomato and aioli. 24 pieces 145

ENTRÉES

half a pan/ full pan (half pan: 7–10 guests and full pan: 14–20 guests)

Chicken Souvlaki(C)
Lemon oregano chicken skewers.35 for 175

Mediterranean Salmon (C)
Roasted salmon finished with Meyer lemon-caper butter. 20 4-oz fillets — 175 | 40 — 345

Italian Sausage & Peppers(C)
Italian sausage roasted with sweet peppers and onions. Full pan 155

Chicken Schnitzel(C) 85/165
Crispy chicken cutlets served with lemon-caper sauce.

Creamy Pesto Chicken Fettuccine 85/165
Fettuccine tossed in creamy basil pesto with grilled chicken and parmesan.

SIDES

half a pan/ full pan (half pan: 7–10 guests and full pan: 14–20 guests)

Seasoned French Fries (C) 35/65
1/2 pan or full pan. Make them White Truffle Parmesan +$15/$30

Roasted Vegetables(C) 45/85
Seasonal vegetables roasted with olive oil and herbs.

Greek Potatoes (C) 45/85
Lemon garlic potatoes finished with oregano.

Baked Pasta 75/145
Baked pasta with light marinara, mozzarella, and parmesan.

Lemon Herb Couscous 60/115
Mediterranean couscous with herbs, carrots and citrus EVOO.

DESSERTS (C)

Galactobouriko(C)
Greek custard baked in crisp phyllo with syrup.1/2 pan 70

Tiramisu Cake
Per 10" cake 55

European Almondina Torte(C)
Vanilla almond mousse cake with toasted almond crunch. Per 10" cake. 55

Assorted Greek Pastry Platter 75
Selection of Greek pastries and sweets.

Baklava(C)
Layered filo pastry with walnuts and honey syrup. Half pan 70/ Full pan 135

European Cannoli Cake
Per 10" cake 55

Flourless Chocolate Cake(C)
Rich European-style flourless chocolate cake. Per 10" cake 55

Assorted Mini Pastries 75
Chef's assortment of mini cakes and desserts.

CATERING & PARTY DETAILS
Available for pickup or prearranged in-house parties. Off-site orders are pickup only; delivery, setup and staffing are not included.
Prices are for food; in-house service and extra charges are confirmed in your proposal.
Private rooms require separate arrangements and spending minimums.
In-house beverage packages and hosted tabs require food.
Tax and a 3% credit card fee are additional, plus 20% gratuity for in-house parties.