



# PARKVIEW *Field*

*More than Baseball...*





# Catering & Events

at Parkview Field

Welcome to Parkview Field, a state-of-the-art facility in the heart of downtown Fort Wayne, home of championship baseball and an ideal location for any special event.

With over 11,000 square feet of indoor meeting space, Parkview Field provides a truly unique and fun setting for any occasion.

In addition, Parkview Field provides on-site, full-service catering for events and meetings. Whether it is breakfast, lunch, dinner, or anytime in between, our helpful & gracious staff can meet any request for any size event.

It is more than baseball...



CONTACT THE SPECIAL EVENTS DEPARTMENT AT PARKVIEW FIELD FOR YOUR NEXT EVENT!

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*Prices are subject to change until signed contract and initial deposit are secured  
(16% Service Charge and 8% Food and Beverage Tax)*

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# Catering & Events

at Parkview Field

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· Nutritional information Available Upon Request ·  
· Most Items Can be Made Gluten-Free by Request ·

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# Catering & Events

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## HOT HORS D'OEUVRES

All Items Displayed in 100 Piece Servings, (\*) May Also be Butler Passed

\* **MINI CRAB CAKES WITH ROASTED RED PEPPER REMOULADE - \$125.00**

*Half-Dollar Sized Crabcakes, Served with a Roasted Red Pepper Remoulade*

\* **MINI POTATO CAKES WITH SMOKED SALMON - \$125.00**

*Served with Chive Crema*

\* **MINI POTATO CAKES WITH HORSERADISH SLAW - \$85.00**

*Served with Chive Crema*

\* **SPANAKOPITA - \$110.00**

*Spinach and Cheese Phyllo, Served with a Strawberry Prosecco Sauce*

\* **SAUSAGE STUFFED MUSHROOM CAPS - \$95.00**

*Silver Dollar Mushroom Caps Stuffed with Seasoned Ground Sausage*

\* **GRILLED BEEF BROCHETTES - \$95.00**

*Marinated and Grilled Beef Cuts along with Tomatoes, Zucchini, Squash and Peppers*

\* **BREADED CHICKEN BROCHETTES - \$90.00**

*Chicken, Peppers and Onions Glazed in Your Choice of Sweet & Sour, Teriyaki, or Thai Sweet Chili Sauce*

\* **WATER CHESTNUT RUMAKI - \$90.00**

*Thick-Cut Bacon Wrapped Water Chestnuts and Marinated Chicken Liver*

**THAI CASHEW CHICKEN SPRING ROLLS - \$115.00**

*A Thin and Crispy Spring Roll Skin Wrapped Around a Mixture of Chopped Chicken, Cashew Nuts, Cabbage, Peppers, Scallions, Soy Sauce, Peanut Butter and Spices*

**CHICKEN & BLACK BEAN QUESADILLAS - \$110.00**

*Grilled Tortillas Filled with a Blend of Cheeses, Black Beans, Corn and our Seasoned Shredded Chicken*

**COCONUT FRIED SHRIMP - \$100.00**

*Large Gulf Shrimp Tossed with our Coconut Batter and Fried Crispy. Served with a House Made Orange Marmalade*

**CRISPY CHICKEN POTSTICKERS - \$100.00**

*Crescent-Shaped Chicken Filled Dumplings Seasoned with Authentic Asian Spices. Served with a Traditional Sesame Soy Dipping Sauce*

**CRISPY PORK POTSTICKERS- \$100.00**

*A Blend of Tender Pork, Cabbage, Soy Sauce and Spices Wrapped in a Crescent-Shaped Wonton Pastry. Served with a Traditional Sesame Soy Dipping Sauce*

**CRAB RANGOON - \$110.00**

*A Crisp Wonton Wrapper Enveloped Filled with a Creamy Sweet Cheese & Crab Meat*

**JALAPENO POPPERS - \$100.00**

*Cream Cheese-Stuffed Jalapenos, Breaded and Fried Crisp*

**MOZZARELLA STICKS WITH MARINARA SAUCE - \$100.00**

*Creamy Wisconsin Mozzarella Cheese Coated with a Hint of Lemon and Pepper Batter*

**THAI CHICKEN SATAY - \$90.00**

*Grilled Chicken Glazed in Your Choice of BBQ, Sweet & Sour, Teriyaki or Thai Sweet Chili Sauce*

**MARINATED ROASTED VEGETABLE BROCHETTES - \$85.00**

*Cuts of Zucchini, Squash, Grape Tomatoes and Onions, Marinated and Lightly Roasted*

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## HOT HORS D'OEUVRES

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### MINI CINCINNATI CHILI DOGS - \$225.00

Served with our Cincinnati Chili, Mustard, Diced Onions and Topped with Sharp Cheddar

### MINI HOT DOGS - \$200.00

Mini All Beef Hot Dog, Served with Relish, Diced Onions, Ketchup and Mustard

### MINI BRATWURSTS - \$200.00

Mini Johnsonville Brats, Served with Warm Sauerkraut and Mustard

### CHEESEBURGER SLIDERS - \$200.00

Hand-Made All Beef Patties Blended with our own Selection of Herbs and Spices. Served on a Fresh Roll and Topped with a Sliced Dill Pickle

### PULLED PORK SLIDERS - \$200.00

Parkview Field Pulled Pork with our Apple Butter BBQ, Served on a Fresh Roll

### BUFFALO CHICKEN SLIDERS - \$200.00

Buffalo Chicken Patties Topped with Blue Cheese Crumbles and Celery Slices

### SWEET POTATO SPOONS - \$100.00

Thick Grilled Sweet Potato Slices, Skewered and Served with a Creamy Tomato and Goat Cheese Spread

### FRIED MUSHROOM RAVIOLI - \$95.00

Portabella Mushroom Stuffed Ravioli Lightly Breaded with Italian-Infused Bread Crumbs and Fried to a Golden Brown. Served with Marinara Sauce

### BONELESS CHICKEN WINGS - \$95.00

Served with a Choice of our House Made Apple Butter BBQ, Buffalo, Teriyaki, or Sweet & Sour Sauce

### CHAR-GRILLED CHICKEN WINGS - \$95.00

Marinated and Grilled Wings Served with a Choice of our House Made Apple Butter BBQ, Buffalo, Teriyaki or Sweet & Sour Sauce

### TRADITIONAL MEATBALLS - \$90.00

Served with a Choice of our House Made Apple Butter BBQ, Buffalo, Teriyaki, Marinara, or Sweet & Sour Sauce

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## COLD HORS D'OEUVRES

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\* VERRINES BAYADERE - \$125.00

*Petite Cups filled with Bold Layers of Salmon, Fresh Herb Cheese and an Asparagus Fennel Puree*

\* SMOKED SALMON - \$115.00

*Applewood Smoked Salmon, Served with Grated Egg Garnish, Capers & Fine Red Onions*

\* OLIVE TAPENADE - \$110.00

*Finely Chopped Blend of Olives, Capers, Anchovies and Olive Oil. Served on a Sliced Toasted Baguette*

\* PROSCIUTTO WRAPPED ASPARAGUS - \$100.00

*Grilled and Lightly Drizzled with Balsamic Vinaigrette*

\* TOMATO BRUSCHETTA - \$95.00

*Diced Fresh Roma Tomatoes, Fresh Shredded Mozzarella and Basil Tossed with Olive Oil and Minced Red Onions*

\* SALAMI CORONETS WITH HERBED CREAM CHEESE - \$95.00

*Salami Sliced Thin, Folded and Filled with an Herbed Cream Cheese (Fresh Herbs & Carrot)*

\* CHICKEN SALAD SERVED WITH PITA - \$90.00

*Our House Made Shredded Chicken Salad Served over a Grilled Pita Chip*

\* SOUTHWEST BLACK BEAN PINWHEELS - \$80.00

*Black Beans and Fresh Sprouts Mixed with a Southwest-Inspired Cream Cheese*

COCKTAIL SANDWICHES- \$200.00

*Assorted Appetizer Sized Sandwiches (your choice of 3): Turkey, Ham, Roast Beef, Chicken Salad, Egg Salad or Vegetable (Cucumber, Squash & Sprouts)*

OYSTERS ON THE HALF SHELL - \$175.00

*Jumbo Oysters with Our Spicy Cocktail Sauce and Lemons*

ANTIPASTO VEGETABLE SKEWERS - \$135.00

*Hand-Made Fresh Mozzarella Cheese, Sundried Tomatoes, Artichoke Hearts and Kalamata Olives, Drizzled with Roasted Tomato Vinaigrette*

STEAMED MUSSEL COCKTAIL - \$100.00

*Presented with a Delicate Citrus Beurre Blanc*

JUMBO ICED GULF SHRIMP – market price

*Jumbo Shrimp with our Spicy Cocktail Sauce and Lemons*

## COLD HORS D'OEUVRE DISPLAYS

All Items Serve 25 Guests

PREMIUM CHEESE DISPLAY: \$65.00

*Chef Selection: Chevre, Gouda, Brie, Derby Sage, Havarti or Bleu Cheese Wheel. All Served with Crackers*

DOMESTIC CHEESE DISPLAY: \$55.00

*Cheddar, Swiss and Pepper-Jack Cheeses. All Served with Crackers*

MARINATED VEGETABLE PLATTER - \$60.00

*Zucchini, Yellow Squash, Sweet Peppers, Red Onions, Scallions, & Grape Tomatoes all Marinated in a Vinaigrette*

FRESH FRUITS AND SEASONAL BERRIES - \$60.00

GARDEN VEGETABLE PLATTER WITH HERBED RANCH DIP - \$50.00

TRIO OF HUMMUS SERVED WITH PITA CHIPS - \$45.00

*Garden Vegetable, Garlic Herb, and Roasted Red Pepper*

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## SNACK OPTIONS

ROASTED IN-SHELL PEANUTS - \$5.25/LB (In Season)  
*Lightly Salted*

PEANUTS (SHELLED) - \$12.00/lb

HOUSEMADE POTATO CHIPS - \$5.00/lb  
*Garlic, Olive Oil, Asiago Cheese and Cracked Pepper*

WARM PRETZEL LOAF - \$75.00 per 100 Pieces  
*Lightly Toasted and Salted, Sliced and Served with Hot Beer Cheese Dip*

CHIPS AND SALSA - \$12.00 (Serves 10)  
*Corn Chips Served with a Trio of Salsas:  
Pico de Gallo, Garden Salsa, and Roasted Corn and Black Bean Salsa*

INDIVIDUAL BAG OF CHIPS - \$1.50/bag  
*Regular or BBQ*

TRAIL MIX - \$15.00/lb  
*Peanuts, M&M's, Raisins and Cranberries*

BALLPARK POPCORN BOWL - \$15.00/bag (Serves 25)

MINI PRETZEL TWISTS - \$7.00/lb

PARKVIEW FIELD HONEY CRUNCH GRANOLA - \$15.00/lb

CRACKER JACK - \$2.75 (In Season)

## BALLPARK FARE

All Sandwiches Served with Parkview Field House-Made Potato Chips, Pickle Spear  
Minimum 20 guests per item

JUMBO 'BALLPARK' ALL BEEF HOT DOG - \$6.00

JOHNSONVILLE BRATWURST - \$6.50

CHAR-GRILLED HALF-POUND CHEESEBURGER - \$7.00

PHILLY CHEESESTEAK SANDWICH - \$8.75

GRILLED CHICKEN SANDWICH - \$8.00

12' PIZZA - \$15.00  
*Choose from Cheese, Pepperoni, Sausage and Supreme*

CHICKEN BACON RANCH WRAP - \$8.00

TRIPLE DECKER CLUB SANDWICH - \$8.50

BRISKET SANDWICH - \$8.00

BBQ PULLED PORK SANDWICH - \$8.00

THREE SLIDERS - \$7.00

## KID'S MENU (Minimum 10 guests, Children 12 & under)

CHICKEN TENDERS, MACARONI & CHEESE AND APPLESAUCE - \$5.50

HOT DOG, POTATO CHIPS AND APPLESAUCE - \$5.50

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## SALAD SELECTIONS

Included with Lunches and Dinners · Served with Warm Rolls

### CLASSIC CAESAR SALAD

*Romaine Lettuce, Shaved Parmesan Cheese and House-Made Herbed Garlic Croutons*

### FRESH GARDEN SALAD

*Mixed Greens Topped with Red Onions, Fresh Grape Tomatoes, Shredded Carrots and Cucumber Slices. Served with Choice of Dressings*

### GREEK SALAD

*Romaine Lettuce, Black Olives, Diced Red Onions, Artichokes, Tomatoes, and Pepperoncini Accented with Feta Cheese & Herb Dressing*

### J. CHAPMAN SALAD

*Mixed Garden Greens Tossed with Diced Apples, Candied Pecans, Blue Cheese Crumbles, Shredded Carrots and Diced Sweet Peppers, Finished with an Apple Cider Vinaigrette*

### BALLPARK SPINACH SALAD

*Baby Spinach, Sliced Egg, Crispy Red Onion, Toasted Almonds, Served with a Hot Bacon Dressing*

### CHEF'S HOUSE SALAD

*Spinach, Strawberries, Almonds and Feta Cheese, Tossed with Balsamic Vinaigrette*

### ASIAN SALAD

*Chopped Greens, Red Cabbage, Green Onions, Red Peppers, Mandarin Oranges and Fried Wontons. Served with an Oriental Dressing*

### BLUE CHOPPED SALAD

*Fresh Chopped Greens, Blueberries, Blue Cheese Crumbles, Bacon, Red Onions, All Tossed with a Raspberry-Orange Vinaigrette*

## SOUP SELECTIONS

Can be Substituted for Salad or Add a Cup for \$2.25/person

BEEF BARLEY

TOMATO BISQUE

CHICKEN & TORTILLA

HOMESTYLE CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

CHICKEN & WILD RICE

BROCOLLI CHEESE

WISCONSIN CHEDDAR

CREAM OF MUSHROOM & BRIE CHEESE

CHIPOTLE BLACK BEAN

VEGETABLE

POTATO BACON

ROASTED RED PEPPER BISQUE

FRENCH ONION

HEARTY CHILI

BEEF STEW

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## VEGETABLE SELECTIONS

Included with Lunches and Dinners

### GREEN BEANS ALMONDINE

*Whole, Trimmed Beans, Steamed and Tossed with Lightly Roasted Almond Slivers*

### STEAMED ASPARAGUS

*Whole Stalk Asparagus, Steamed and Lightly Salted.*

### STEAMED VEGETABLE TRIO

*Traditional Trio of Broccoli, Carrots and Cauliflower*

### HONEY GLAZED BABY CARROTS

*Fresh Carrots, Lightly Steamed, then Tossed with Spiced Honey and Baked Tender*

### LIGHTLY STEAMED PEAS AND CARROTS

*Shelled Peas along with Diced Carrots*

### ROASTED VEGETABLE BLEND

*Yellow Squash, Zucchini, Onions, Cherry Tomatoes and Peppers*

### ANTIGUA BLEND

*Whole Green Beans, Broccoli, Cauliflower, Baby Whole Carrots and Red Peppers*

### SICILIAN BLEND

*Carrots, Red & Yellow Peppers, Green Beans and Cauliflower*

### CAPE COD BLEND

*Broccoli, Orange & Yellow Carrots, Sugar Snap Peas, Green Peppers and Cranberries*

### CARRIBEAN BLEND

*Broccoli, Yellow Carrots, Green Beans and Red Peppers*

### ORIENTAL BLEND

*Green Beans, Broccoli Cuts, Onions, Mushrooms and Red Peppers*

### SUGAR SNAP PEAS WITH ROASTED JULIENNE RED ONIONS

### FLAME ROASTED CORN ON THE COB *(in Season, June-September)*

### BROCCOLI FLORETTES WITH CARROT RIBBONS

### BUTTER FRIED CORN

## STARCH OPTIONS

Included in Plated Lunches and Dinners

### WILD RICE PILAF

### STEAMED JASMINE RICE

### FRIED RICE

### WHOLE GRAIN BROWN RICE

### JADE PEARL RICE

### VEGETABLE RICE PILAF

### AU GRATIN POTATOES

### GARLIC WHIPPED POTATOES

### GRILLED SWEET POTATOES WITH PRALINE BUTTER

### HERB ROASTED REDSKIN POTATOES

### BAKED POTATO SERVED WITH BUTTER & SOUR CREAM

### WHIPPED SWEET POTATOES WITH MAPLE SAGE BUTTER

### MUSHROOM & ASIAGO RISOTTO

### GARDEN VEGETABLE RISOTTO

### RED QUINOA

### SEASONED BARLEY WITH GREENS

### WHEATBERRIES

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## THEMED BUFFETS

Minimum 25 Guests

### IN THE BAYOU

- Roasted Cajun Chicken Quarters
- Southern Fried Fish with a Spicy Red Pepper Remolaude
- Fire Roasted Sweet Potatoes with a Praline Butter
- Roasted Vegetables
- Corn Bread
- Apple Crisp

LUNCH: \$18.00 · DINNER: \$20.00

### THE BORDER RUN

- Tortilla Chips & Salsa
- Pico de Gallo, Refried Beans, Onions, Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Sour Cream, Black Olives & Jalapenos
- Seasoned Ground Beef and Seasoned Shredded Chicken

Yellow Corn Shells and Flour Tortillas

Mexican Rice

Churros

LUNCH: \$14.00 · DINNER: \$16.00

### SOUTHERN BELLE

- Crispy Fried Chicken
- Sliced Roast Beef with Au Jus
- Roasted Garlic Whipped Potatoes with Peppercorn Pan Gravy
- Butter Fried Corn
- Fresh Garden Salad Served with Ranch, French & Italian Dressings
- Rolls and Butter
- Peach Crisp

LUNCH: \$17.00 · DINNER: \$18.00

### VENETIAN

- Italian Sausage and Cheese Lasagna
- Chicken Alfredo  
*Whole Chicken Breasts Flame-Broiled then Nested in Fettuccini Noodles with Alfredo Sauce*
- Sauteed Whole Green Beans
- Caesar Salad
- Italian Crostini
- Mediterranean Fruit Salad  
*Seasonal Berries, Melons, & Shredded Coconut Tossed in Sparkling Prosecco*

LUNCH: \$17.00 · DINNER: \$19.00

### SINGAPORE

- Pork or Chicken Pot Stickers  
*Served with a Sesame Sauce*
- Garlic Chicken
- Broccoli Beef
- Vegetable Fried Rice
- Asian Salad  
*Chopped Greens, Red Cabbage, Green Onions, Red Peppers, Mandarin Oranges and Fried Wontons. Served with an Oriental Dressing*

Fortune Cookies

LUNCH: \$17.25 · DINNER: \$19.25

### DELI BUFFET

- Smoked Turkey, Roast Beef & Honey Ham  
Served with an Assortment of Sliced Breads and Rolls, Condiments and Cheeses
- Parkview Field House-Made Chips  
*Garlic, Olive Oil, Asiago Cheese and Cracked Pepper*
- Parkview Field Potato Salad
- Fresh Baked Cookies  
(Add a Cup of Soup for \$1.50)

LUNCH: \$12.50 · DINNER: \$14.50

Children 12 and under: Buffet price is half

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# Catering & Events

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## THEMED BUFFETS

Minimum 25 Guests

### BASEBALL BARBECUE

Applewood Smoked Beef Brisket  
Char-Grilled Marinated Chicken Breast  
Maple Baked Beans with Smoked Bacon  
Parkview Field Potato Salad  
Caramel Apple Coleslaw  
Rolls and Butter  
Apple Crisp  
LUNCH: \$17.00 · DINNER: \$19.00

### FIRST BASE

Char-Grilled Hamburgers  
Jumbo 'Ballpark' All-Beef Hot Dogs  
Condiments and Cheeses  
Maple Baked Beans with Smoked Bacon  
Parkview Field Potato Salad  
Caramel Apple Coleslaw  
Fresh Baked Cookies  
LUNCH: \$17.00 · DINNER: \$19.00

### SECOND BASE

Beer Soaked Johnsonville Bratwurst  
Jumbo 'Ballpark' All-Beef Hot Dogs with  
Cincinnati Chili, Cheddar Cheese and  
Diced Onion  
Maple Baked Beans with Smoked Bacon  
Parkview Field Potato Salad  
Caramel Apple Coleslaw  
Fresh Baked Cookies  
LUNCH: \$17.00 · DINNER: \$19.00

### THIRD BASE

Char-Grilled Marinated Chicken Breast  
St. Louis Spareribs with BBQ Sauce  
Maple Baked Beans with Smoked Bacon  
Parkview Field Potato Salad  
Caramel Apple Coleslaw  
Fresh Baked Cookies  
LUNCH: \$18.00 · DINNER: \$20.00

### HOME PLATE

Choose Three Entrees:

- Beer-Soaked Johnsonville Bratwurst
- Jumbo 'Ballpark' All-Beef Hot Dog
- Applewood Smoked Beef Brisket
- Char-Grilled Marinated Chicken Breast

Condiments *(Where Applicable)*

Maple Baked Beans with Smoked Bacon  
Parkview Field Potato Salad  
Caramel Apple Coleslaw  
Fresh Baked Cookies  
LUNCH: \$22.00 · DINNER: \$24.00



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## PLATED ENTREES

Minimum 25 Guests

Entrees Include a Choice of Either a Cup of Soup or a Salad, Vegetable, Starch, Rolls, Iced Tea, Water and Coffee

### BEEF

(We feature Angus Beef · All Beef Served Medium-Rare to Medium)

**CHAR-GRILLED FILET MIGNON - 6 oz.-\$27.75 · 8 oz.-\$29.75**

*Served with a Ragout of Mushrooms and Madeira Demi-Glace*

**CHAR-GRILLED RIB-EYE - \$26.75**

*12 oz. Rib-Eye, Served with a BBQ Corn and Black Bean Sauce*

**GRILLED BISTRO STEAK - \$22.75 / \$24.75**

*Sweet Tomato and Balsamic Marinated Shoulder Tender Steak, Accented with Sauteed Mushrooms and Caramelized Shallots and a Red Wine Sauce*

**ROASTED PRIME RIB - 8 oz.-\$21.75 · 10 oz.-\$23.75**

*Slow Roasted and Presented with Creamy Horseradish Sauce and Au Jus*

**STEAK AU POIVRE - 6 oz.-\$21.25 · 8 oz.-\$23.00 · 10 oz.-\$26.50**

*Char-Grilled Steak, Pressed with Cracked Peppercorns, and Finished with a Cognac & Cream Pan Sauce*

**SLICED SMOKED BEEF BRISKET - \$16.50 / \$19.50**

*Authentically Smoked with Choice of Applebutter BBQ Sauce or with a Traditional Brown Sauce*

### PORK

**SEARED PORK TENDERLOIN - \$14.25 / \$21.75**

*Served with an Apple Chutney and Cider Sauce*

**ROASTED PORK LOIN - \$14.25 / \$21.75**

*Herb Roasted Pork Loin, Accented with a Caramelized Shallot Pan Sauce*

**JAMBALAYA - \$11.25 / \$14.25**

*Roasted Chicken, Andouille Sausage, Gulf Shrimp, and Garden Peppers, Served over Seasoned Tomato Rice*

**SWEET & SOUR PORK - \$10.25 / \$14.25**

*Crispy Fried Pork, Sweet Peppers, and Red Onions Sauteed with a Savory Sauce, Served Over Steamed Rice*

**PORK SCALLOPINI - \$13.25 / \$16.25**

### VEAL

**VEAL SALTIMBOCCA - \$25.75 / \$27.75**

*Sauteed Veal Cutlet Topped with Prosciutto Ham, Fresh Sage and Finished with a Marsala Wine Cream Sauce*

**VEAL OSSO BUCCO - \$24.75**

*Slow Braised Veal Shank Served in an Aromatic Broth*

**VEAL PICATTA - \$17.75 / \$19.75**

*Seared Veal Cutlet with a White Wine, Lemon and Caper Sauce*

· Children 12 and under: Buffet price is Half ·

Add \$1.00 to Any Single Plated Item to make it a Single Entree Buffet, or  
Choose Two Items and Add \$2.00 to the Higher Priced Plated Item to make a Two Entree Buffet, or  
Choose Three Items and Add \$3.00 to the Highest Priced Plated Item to make a Three Entree Buffet

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## PLATED ENTREES

Minimum 25 Guests

Entrees Include a Choice of Either a Cup of Soup or a Salad, Vegetable, Starch, Rolls, Iced Tea, Water and Coffee

### FOWL

**ROASTED DUCK - \$26.75**

*Duck Breast Served Over Pearl Cous Cous and Presented with a Rich Pan Sauce*

**CRIMINI CHICKEN BREAST - \$17.50 / \$21.50**

*Chicken Breast Stuffed with Mushrooms and Finished with a Crimini Mushroom Sauce*

**RED CURRY CHICKEN - \$16.75 / \$19.75**

*Sliced Chicken Breast Topped with a Coconut Curry. Served Over Basmati Rice*

**TUSCAN CHICKEN BREAST - \$13.25 / \$17.25**

*Rosemary & Garlic Marinated Chicken Breast with a Natural Aromatic Broth*

**CHICKEN PICCATA - \$11.75 / \$14.75**

*Seared Chicken Breast with White Wine, Lemon, and Caper Sauce*

**GRILLED MARINATED CHICKEN BREAST - \$11.25 / \$15.25**

*Chicken Breast in a Sun-Dried Tomato Maranade*

**ALMOND CRUSTED CHICKEN BREAST - \$10.75 / \$15.25**

*Presented with a Gingered Citrus Sauce*

**GARLIC CHICKEN - \$10.25 / \$15.25**

*Chicken, Peppers, Onions and Water Chestnuts in a Garlic Sauce. Served Over Steamed Rice*

### FISH AND SHELLFISH

**POTATO CRUSTED SEA BASS - \$22.75 / \$27.25**

*Presented with a Golden Raisin-Vanilla Sauce*

**ALMOND CRUSTED WALLEYE - \$20.25 / \$25.25**

*Served with a Caramelized Honey-Brown Butter*

**RAINBOW TROUT - \$19.75 / \$23.75**

*Accented with a Citrus Buerre Blanc*

**BAKED TILAPIA - \$17.50 / \$22.25**

*Topped with Fresh Herbs and Bread Crumbs with a Lemon Emulsion*

**SEARED TUNA STEAK - \$16.75 / \$21.75**

*Sesame Seared tuna, Presented over a Soba Noodle Salad with a Wasabi Cream*

**ATLANTIC SALMON - \$16.75 / \$22.75**

*Seared Salmon Served with a Fresh Dill Butter*

**POACHED SALMON - \$16.50 / \$22.25**

*Atlantic Salmon Poached in Vegetable Broth and Served with Olive Oil, Wilted Baby Spinach and Blueberries*

**MARYLAND-STYLE CRAB CAKES - \$13.75 / \$18.75**

*Topped with a Mushroom-Tomato Relish and a Spicy Remolaude Sauce*

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Add \$1.00 to Any Single Plated Item to make it a Single Entree Buffet, or  
Choose Two Items and Add \$2.00 to the Higher Priced Plated Item to make a Two Entree Buffet, or  
Choose Three Items and Add \$3.00 to the Highest Priced Plated Item to make a Three Entree Buffet

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# Catering & Events

at Parkview Field

## VEGETARIAN OPTIONS

Minimum 25 Guests

Entrees Include a Choice of Either a Cup of Soup or a Salad, Vegetable, Starch, Rolls, Iced Tea, Water and Coffee

**PORTABELLA RAVIOLLI - \$14.75 / \$16.75**

*Portabella Mushroom Ravioli Served with Marinara*

**FETTECINI ALFREDO - \$13.25 / \$15.25**

**SOBA NOODLES WITH A SESAME SAUCE - Lunch: \$11.95 · Dinner: \$15.95**

*Sautéed Peppers, Onions, Carrots and Broccoli with Chinese Black Vinegar Sauce, Folded into a Bed of Hot Soba Noodles*

**SPINACH AND POTATO FRITTATA - Lunch: \$11.95 · Dinner: \$15.95**

*Made with Shredded Potatoes, Spinach, Garlic, Green Onions and Cheese, Served with a Side of Steamed Vegetables*

**VEGETABLE CURRY WITH MANGO - Lunch: \$11.95 · Dinner: \$14.75**

*Red Onions, Zucchini, Yellow Squash, Red Peppers and Roasted Garlic, Served with a Spiced Mango Sauce Over Jasmin Rice*

**GRILLED PEPPER WITH MEDITERRANEAN QUINOA - Lunch: \$10.95 · Dinner: \$14.95**

*Onions and Peppers Sautéed then Slow Simmered with Quinoa and Tomatoes, Served in a Broiled Red Pepper Bell on a Nest of Lemon-Basil Buckwheat Noodles*

**SINGAPORE FRIED RICE - Lunch: \$10.95 · Dinner: \$14.75**

*Sautéed Mushrooms, Sizzled Onions, Shredded Carrots, Roasted Garlic, Scallions, and Sweet Peppers, Served with a Red Curry Sauce Over Brown Rice*

**SINGAPORE FRIED RICE - \$10.75 / \$14.75**

*Sauteed Mushrooms, Sizzled Onions, Shredded Carrots, Roasted Garlic, Scallions, Bok Choy, Sweet Peppers and Baby Corn, Sauteed with Light Soy Sauce, Red Curry and Brown Rice*

**CALIFORNIA GRILLED VEGGIE SANDWICH - Lunch: \$9.95 · Dinner: \$13.95**

*Veggie Sandwich, Served on Grilled Focaccia Bread, Dressed with a Lemon-Aioli Sauce and Feta Cheese, Served with Parkview Field Hummus and Pita Chips*

**SUMMERTIME RISOTTO - Lunch: \$8.95 · Dinner: \$12.95**

*Fresh Grilled Summer Vegetables Partnered with a Creamy Risotto*

· Children 12 and under: Buffet price is Half ·

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# Catering & Events

at Parkview Field

## ASSORTED SWEETS AND SUCH

Groups of less than 20: Choose one  
Groups of 20 - 60: Choose two  
Groups of 60 and over: Choose three

TURTLE CHEESECAKE - \$7.75

KEY LIME PIE - \$7.00

TIRAMISU - \$7.00

ULTIMATE CHOCOLATE CAKE - \$6.75

BROWNIE ROCKSLIDE - \$5.00

FRUIT PIE (*Apple, Blueberry, Peach, Strawberry Rhubarb or Cherry*) - \$5.00

RASPBERRY CUSTARD - \$4.95

MERINGUE PIE (*Lemon or Chocolate*) - \$4.75

APPLE WONTONS - \$3.75

WHITE CHOCOLATE MOUSSE WITH SEASONAL BERRIES - \$3.50

ASSORTED CHEESECAKE - \$3.25

APPLE DUMPLING - \$3.25

POUND CAKE WITH STRAWBERRIES AND WHIPPED CREAM - \$3.25

CREAM PIE (*Chocolate, Coconut, Banana or Boston*) - \$3.00

LEMON BAR - \$3.00

SEVEN LAYER BAR - \$3.00

MOUNT CARAMEL OATMEAL - \$3.00

RASPBERRY RHAPSODY - \$3.00

} SERVED TOGETHER AS AN ASSORTMENT

PLATED SHEET CAKE - \$2.00 (Minimum 20)

*Golden White, German Chocolate, Orange, Banana, Red Velvet, Carrot, or Strawberry Shortcake*

M&M's - \$10.00/lb

ASSORTED MINI CANDY - \$15.00/lb

FRESH BAKED COOKIES - \$16.00/dz

FRESH BROWNIES - \$16.00/DZ

HALF COOKIES AND HALF BROWNIES - \$16.00/dz

APPLE CRISP - \$40.00 (Serves 25)

*with Ice Cream - \$50.00*

PEACH CRISP - \$40.00 (Serves 25)

*with Ice Cream - \$50.00*

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# Catering & Events

at Parkview Field

## BREAKFAST BUFFET OPTIONS

Minimum 25 Guests

### THE ALL-AMERICAN

Fresh Scrambled Eggs  
Buttermilk Pancakes  
Hash Brown Potatoes  
Bacon OR Sausage  
Oatmeal Served with Butter, Cream and Brown Sugar  
Seasonal Fruit Display  
Butter and Syrup  
Coffee & Orange Juice  
COST: \$11.75

### THE HOME RUN

Fresh Scrambled Eggs  
Homestyle Baked Buttermilk Biscuits with Sausage Gravy  
Hash Brown Potatoes  
Bacon OR Sausage  
Assorted Pastries  
Butter and Jellies  
Coffee & Orange Juice  
COST: \$8.75

### THE DOUBLE PLAY

Fresh Scrambled Eggs  
Hash Brown Potatoes  
Bacon OR Sausage  
Seasonal Fruit Display  
Assorted Pastries  
Butter  
Coffee & Orange Juice  
COST: \$9.75

### BIG TEXAN

Griddled Texas French Toast Dipped in Egg Batter and Cinnamon  
Buttermilk Pancakes  
Bacon OR Sausage  
Assorted Pastries  
Butter and Syrup  
Coffee & Orange Juice  
COST: \$8.50

### BASES LOADED OMELETS

Sauteed Sweet Peppers, Onions, Ham, and Sausage omelets, Topped with Cheese  
Hash Brown Potatoes  
Bacon OR Sausage  
Assorted Pastries  
Butter  
Coffee & Orange Juice  
COST: \$8.75

### BREAKFAST BURRITOS

Scrambled Eggs, Peppers, Mushrooms, Onions, Scallions, Sausage, and Bacon, Wrapped in a Flour Tortilla, Topped with Cheese  
Hash Brown Potatoes  
Assorted Pastries  
Selection of Seasonal fruits  
Coffee & Orange Juice  
COST: \$9.75

### BALLPARK STANDARD

Sliced Fruits & Berries  
Assorted Pastries and Muffins  
Butter  
Coffee & Orange Juice  
COST: \$8.25

Children 12 and under: Buffet price is Half

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# Catering & Events

at Parkview Field

## BREAKFAST HORS D'OEUVRES

All Items Served in 100 Piece Servings (not available on gamedays)

STRAWBERRY CANTELOPE SMOOTHIE SHOTS (Approx. 2 oz.) - \$100

BREAKFAST PINWHEELS, VARIETY - \$100

*Spinach & Feta, Southwest, and Denver*

DEVIL'S HOLLOW EGG - \$50.00

*Avacado and Tomato Served in a Hollowed Egg, Served Chilled*

ENGLISH TOAST POINTS - \$75.00

*Served with Chevre Cheese, Marmalade and Mandarin Oranges*

PEPPER-WRAPPED EGG WHITES - \$60.00

*Colorful Bell Peppers Broiled and Wrapped Around Poached Egg Whites*

FRENCH TOAST CUBES TOPPED WITH BERRIES (BROCHETTE) - \$50.00

MINI STACKS WITH BERRIES - \$50.00

*Pancake and Berry Brochettes*

HEALTHY BREAKFAST SALAD - \$150.00

*Roasted Tomato, Peppers, Cucumbers and Canadian Bacon. All Served Around a Hard Boiled Egg with a Light Dill Yogurt Sauce*

EGGS BENEDICT (SINGLES) - \$175.00/fifty pieces

## ALA CARTE BREAKFAST ITEMS

Baked Pastries - \$18.00/dozen

Assorted Muffins - \$18.00/dozen

Assorted Yogurts - \$3.50 each

Bagel Sandwich (Sausage, Egg, and Cheese) - \$4.75 each

Assorted Bagels with Cream Cheese - \$16.00/dozen

Nature Valley Granola Bars - \$20.00/dozen

*Apple Cinnamon or Cranberry*

Apple Streusel Coffee Cake - \$35.00 (serves 25)

Vanilla Yogurt Bowl Served with Granola - \$15.00 per 2 lbs.

Parkview Field Honey Crunch Granola - \$15.00/lb

Fresh Fruit and Seasonal Berries - \$60.00 (serves 25)

Juice (Apple, Orange & Cranberry) - \$20.00/gallon

Hot Chocolate - \$20.00/gallon

Coffee - \$18.00/gallon

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# Catering & Events

at Parkview Field

## BEVERAGE SELECTIONS

### BOTTLED BEER

DOMESTIC (16 OZ.) - \$5.00

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MILLER LITE

PREMIUM (12 OZ.) - \$4.25

MICHELOB ULTRA  
BLUE MOON  
CORONA  
BUD LIGHT LIME  
SIERRA NEVADA  
KILLIAN'S  
RED STRIPE  
HEINEKEN  
SAM ADAMS  
LEINENKUGEL'S  
FAT TIRE  
MAD ANTHONY IPA  
MAD ANTHONY AUBURN

### DRAFT BEER

Regular (14 oz) - \$4.75

Large (20 oz) - \$6.00

### PREMIUM DRAFT BEER

Regular (14 oz) - \$5.75

Large (20 oz) - \$7.00

### NON-ALCOHOLIC BEER

(12 oz) - \$3.00

O'DOULS

### MALTED BEVERAGES

Regular (16 oz) - \$5.00

MIKE HARD LEMONADE  
SMIRNOFF ICE

### BEER KEGS

DOMESTIC - \$225.00

Miller Lite, Coors Light, Budweiser, Bud Light

PREMIUM - \$275.00

Blue Moon, Killian's, Stella Artois, Sierra Nevada, Bass, Heineken, Granite City

### WINE

Tier 1: \$5.00 per Glass · \$17.00 per Bottle

- SATEK WINERY 101 LAKES WHITE
- SATEK WINERY 101 LAKES SWEET RED
- SATEK WINERY STUEBEN BLUSH
- STONE CELLARS CABERNET SAUVIGNON

Tier 2: \$6.00 per Glass · \$22.00 per Bottle

- BERINGER FOUNDERS ESTATE RIESLING
- BERINGER FOUNDERS ESTATE PINOT GRIGIO
- BERINGER FOUNDERS ESTATE MERLOT
- BERINGER FOUNDERS ESTATE CABERNET

Tier 3: \$7.00 per Glass · \$28.00-\$30.00 per Bottle

- CLOS DU BOIS RIESLING
- CLOS DU BOIS CHARDONNAY
- CLOS DU BOIS CABERNET
- CLOS DU BOIS MERLOT

### TOASTS

CHAMPAIGN - \$25.00

SPARKLING APPLE JUICE - \$15.00

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# Catering & Events

at Parkview Field

## BEVERAGE SELECTIONS

### WELL LIQUOR

*Hosted Event: Starting at \$25.00/Person  
Per Drink: \$4.00 - Single · \$6.00 - Double*

- SMIRNOFF VODKA
- JIM BEAM BOURBON
- BEEFEATER GIN
- MATADOR TEQUILA
- CAPTAIN MORGAN SILVER RUM
- SEAGRAMS 7 WHISKEY
- J & B SCOTCH

### PREMIUM LIQUOR

*Hosted Event: Starting at \$30.00/Person  
Per Drink: \$5.00 - Single · \$7.00 - Double*

- ABSOLUTE VODKA
- CAPTAIN MORGAN SPICED RUM
- BACARDI RUM
- JACK DANIELS WHISKEY
- JOHNNY WALKER BLACK SCOTCH
- MALIBU RUM
- CROWN ROYAL
- JOSE CUERVO GOLD TEQUILA
- TANQUERAY GIN

### ULTRA PREMIUM LIQUOR

*Hosted Event: Starting at \$35.00/Person  
Per Drink: \$7.00 - Single · \$9.00 - Double*

- GREY GOOSE VODKA
- BACARDI 151 RUM
- BOMBAY SAPHIRE GIN
- CHIVAS SCOTCH
- DON JULIO SILVER TEQUILA

### OTHER LIQUORS

*Per Drink: \$5.00 - Single · \$7.00 - Double*

- APPLE PUCKER
- BLUE CURACAO
- PEACH SCHNAPPS
- PEPPERMINT SCHNAPPS
- SMIRNOFF APPLE VODKA
- CANADIAN CLUB
- SOUTHERN COMFORT
- SLOE GIN

*Per Drink: \$7.00 - Single · \$9.00 - Double*

- AMARETTO DISARRONO
- GRAND MARNIER
- JAGERMEISTER
- BAILEY'S IRISH CREAM
- KAHLUA
- MAKER'S MARK

### MIXERS

- PEPSI · DIET PEPSI · SIERRA MIST
- TONIC WATER · SODA WATER
- CRANBERRY JUICE · GRAPEFRUIT JUICE
- ORANGE JUICE · PINEAPPLE JUICE
- BLOODY MARY MIX · SWEET & SOUR MIX

### OTHER OPTIONS

- SOFT DRINKS - \$2.00/CAN
- AQUAFINA WATER - \$1.75/BOTTLE
- LEMONADE - \$12.00/GALLON
- ICED TEA - \$12.00/GALLON
- COFFEE - \$18.00/GALLON
- HOT TEA- \$12.00/GALLON
- HOT CHOCOLATE - \$20.00/GALLON
- FLAVORED HOT TEA - \$1.00/BAG

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