

Desserts

- Assorted Cookie Platter** 8.00 per lb.
Italian Butter, Chocolate Chip, Rainbow, Linzer Tarts and Ruggelach
- Mini Pastries / Brownie Platter** 11.00 per lb.
Eclairs, Napoleons, Cannolis and Brownies
- Danish & Pastry Platter** 11.00 per lb.
Cinnamon and Cheese Danish, Apple Turnovers and Elephant Ears
- Fresh Fruit Platter** sm. 25.00 / lg. 40.00
Melon, Pineapple, Strawberries and Grapes

Sheet Cakes

- Available For Special Occasions** priced accordingly
Strawberry Shortcake, Chocolate Mousse, Tiramisu, Lemon Coconut or Carrot

Greek Desserts

	Half Tray serves 10-12	Full Tray serves 20-30
Baklava	30.00	60.00
Galaktoboureko (Custard Pie)	25.00	45.00

Sugar Free Desserts

- Apple Strudel or Blueberry Cobbler** (serves 15-20) **35.00**
- Plain Cheesecake** (serves 8-15) **30.00**

All American Pies

	10" Pies
Apple	12.00
Lemon Meringue	15.00
Key Lime	25.00
Coconut Custard	17.00

Pete's Famous Cheesecakes

	Sm. 8"	Lg. 10"
Plain	20.00	30.00
Strawberry or Blueberry	25.00	35.00
Pumpkin, Peanut Butter or Oreo	25.00	35.00
Chocolate	22.00	32.00



Park Plaza



Catering Menu

220 Cadman Plaza West • Brooklyn, NY 11201

Tel: 718.596.5900

www.ParkPlazaRestaurant.com

Catering managers are available to take your order from 9 am to 9 pm, 7 days a week

Corporate Accounts Welcome

Please let our catering managers know if there are any dietary concerns such as allergies at the time the order is placed. All items are made in an environment with exposure to peanuts, tree nuts, milk, eggs, soy, wheat, fish and shellfish.

PHOTOS ARE FOR SUGGESTION ONLY - ACTUAL PLATTERS MAY APPEAR DIFFERENT

MENUS BY LOU BOW 718.927.9343

Greetings to Our Patrons & Neighbors!

The Likourentzos family has served the community with high standards since 1983 at our Brooklyn Heights location. We now invite you to cater your next office or home affair with us.

Chef/Owners, Harry, Nick and Dimitri will personally plan, prepare and advise you on selecting the perfect menu for your occasion. With our Culinary Institute of America education, we have an expertise in all different cuisines and will prepare them with the freshest ingredients on the day of your affair. Now let us do all the work so you can actually enjoy your next catered affair.

Hope to hear from you soon . . .

Nick, Harry & Dimitri

All orders are accompanied by the appropriate condiments, serving spoons, utensils, plates and cups. A 25% deposit is required when order is placed. Orders must be placed at least 24 hours in advance. Prices do not include sales tax. A delivery fee will be added when applicable. Changes or cancellations must be made at least 24 hours in advance.

Kids Menu

**We're catering to kids with tasty choices they'll appreciate!
\$3.99 per child (minimum of 10)**

Choose any 4 items. Add \$1.00 per child for each additional entrée.

Mini Meatballs Marinara

Beef or Turkey

Penne Pasta

With Marinara or Butter Sauce

Baked Ziti

Macaroni & Cheese

Broccoli

Baby Carrots

Mini Corn-on-the-Cob



Mozzarella Sticks

Chicken Tenders

Mashed Potatoes

French Fries

Grilled Cheese Wedges

American or Cheddar

Add Choice of Beef Sliders or Popcorn Shrimp for \$1.00 additional per child

Kids Assorted Sandwich Platter

Mini Sandwiches on White Bread

or Mini Rolls (serves 10-15 children) 60.00

Please Choose 3 of the Following . . .

Peanut Butter & Jelly

American, Swiss or Cheddar Cheese • Ham & American Cheese

Roast Turkey & Cheddar Cheese • Tuna Salad

Garnished with Fresh Veggies and Creamy Ranch Dipping Sauce, and served with Choice of Macaroni & Cheese or Penne with Marinara or Butter Sauce

Add a Cookie & Candy Tray for \$20.00





Salad & Sandwich Section

Salads

	Small Tray serves 6-8	Large Tray serves 12-15
Greek Salad	25.00	45.00
Mixed Greens with Tomatoes, Onions, Olives, Grape Leaves and Feta Cheese		
Caesar Salad	25.00	45.00
Romaine Lettuce with Croutons and Caesar Dressing		
Tossed House Salad	20.00	30.00
Mixed Greens, Olives, Croutons, Peppers, Onions and Cucumbers		
Old Fulton Salad	28.00	55.00
Mixed Greens, Grilled Chicken, Avocado, Bacon, Crumbled Bleu Cheese, Tomato and Hard Boiled Egg		
Waldorf Salad	20.00	40.00
With Bleu Cheese, Mixed Greens, Grapes, Walnuts, Apples and Tomatoes		
Mediterranean Salad	30.00	55.00
Grilled Calamari, Goat Cheese, Baby Arugula and Mixed Greens		
Neapolitan Salad	30.00	60.00
Grilled Shrimp and Calamari, Grilled Vegetables, Orzo, Red Kidney Beans and Tomatoes with Lemon Basil Vinaigrette		
Tri-Color Pasta Salad	25.00	45.00
With Grilled Chicken, Grape Tomatoes, Artichoke Hearts, Sun-Dried Tomatoes, Virgin Olive Oil, Fresh Herbs and Spices		

Any of the Above Salads with Chicken: Add 6.00 to Small Trays / Add 12.00 to Large Trays

Any of the Above Salads with Shrimp: Add 10.00 to Small Trays / Add 20.00 to Large Trays

Wrap Platters

An Assortment of Wrap Combinations (minimum of 8 people) **6.00 per wrap**
Combinations include . . .

- Grilled Chicken Caesar or Greek • Tuna, Chicken or Egg Salad**
- Turkey, Ham or Roast Beef with Cheese & Toppings**
- Grilled Salmon or Shrimp** (\$3.00 extra per wrap)

Wrap Platters are Served with Pickles and Cole Slaw

Heros

American	12.00 per foot
Roast Beef, Turkey, Ham & Choice of Cheese	
Grilled Vegetarian	11.00 per foot
Eggplant, Zucchini, Avocado, Portobello, Arugula, Mesclun, Goat or Mozzarella Cheese	
Chicken Hero	14.00 per foot
Your Choice of Chicken Caesar, Parmigiana or Topped with Grilled Vegetables	

All Dressings Are Available — Heros are Served with Pickles and Cole Slaw



Italian Specials

	Half Tray serves 8-12	Full Tray serves 15-25
Baked Ziti	25.00	50.00
Penne Vodka or Pomodoro	25.00	50.00
with Chicken	30.00	60.00
with Shrimp	40.00	80.00
with Garden Vegetables	30.00	60.00
Bow Ties Alfredo	25.00	50.00
with Grilled Shrimp	40.00	80.00
Grilled Chicken Fettuccine Alfredo	35.00	70.00
With Pesto Sauce and Melted Mozzarella		
Home Style Meat or Turkey Lasagna	40.00	70.00
With Ricotta, Mozzarella, Basil, Meat Sauce and Romano Cheese		
Chicken Cutlet Parmigiana	35.00	65.00
With Melted Mozzarella and Marinara Sauce		
Spaghetti & Meatballs	30.00	60.00
Eggplant Parmigiana	35.00	65.00
Roast Vegetable Ravioli	30.00	55.00
In a Roast Garlic Vermouth Sauce		
Chicken Piccata	40.00	70.00
Lemon, Wine, Butter and Capers		
with Grilled Salmon	50.00	95.00
Chicken Marsala	40.00	70.00
Mushrooms and Marsala Wine		
Tilapia Italia	40.00	80.00
Sweet Vermouth, Garlic, Roasted Peppers, Shitake Mushrooms and Scallions		
Lamb Shank Ossobucco	55.00	110.00
With Sherry Wine and Tomato		
Pasta Pescatore	50.00	90.00
Shrimp, Calamari, Mussels and Scallops in a Zesty Pomodoro Sauce		

Other Ethnic Dishes

	Half Tray	Full Tray
Teriyaki Pineapple Glazed Salmon	45.00	90.00
Served with Vegetarian Fried Rice		
Caribbean Jerk Chicken Breast	40.00	75.00
Served with Rice and Beans		



Hot Appetizers

	Half Tray serves 8-12	Full Tray serves 25-30
Fried Calamari	30.00	60.00
With Hot or Mild Marinara Sauce		
Mozzarella Sticks	30.00	55.00
With Our Famous Marinara Sauce		
Chicken Tenders	25.00	45.00
With Honey Mustard or Barbecue Sauce		
Buffalo Chicken Tenders	25.00	45.00
Tossed in Buffalo Sauce, served with Bleu Cheese		
Buffalo, Honey BBQ or Teriyaki Chicken Wings	30.00	60.00
With Bleu Cheese or Ranch Dressing on the Side		
Potato Saucers	25.00	45.00
Our Famous Potato Pancakes, topped with Cheddar Cheese, Bacon and Onion		
Stuffed Mushroom Caps	25.00	45.00
With Italian Bread Crumbs, Extra Virgin Olive Oil and Pecorino Romano		
with Crabmeat Stuffing	35.00	60.00
Popcorn Shrimp	30.00	60.00
With Our Homemade Tartar Sauce		
Potato Pancakes	20.00	40.00
Cooked Golden Brown with Choice of Apple Sauce or Sour Cream		
Crabcakes, Maryland Style	40.00	75.00
With Our Homemade Tartar Sauce		
Grilled Vegetables	27.00	50.00
Zucchini, Peppers, Eggplant and Other Seasonal Vegetables brushed with Extra Virgin Olive Oil and Grilled to Perfection		
Stuffed Portobello Mushrooms	25.00	45.00
Grilled and Stuffed with Sautéed Spinach, Mozzarella, Pecorino Romano and Fresh Herbs		
Homemade Beef or Turkey Meat Balls	30.00	60.00
Authentic Quesadillas	25.00	45.00
With Assorted Cheeses and Fresh Vegetables, served with Sour Cream and Pico de Gallo		
with Chicken or Pulled Pork	35.00	65.00
Healthy Mini Eggplant Rollatini	30.00	55.00
Grilled Eggplant rolled with Fresh Ricotta, Roasted Red Peppers and Mozzarella Cheese with Our Homemade Marinara Sauce		
Quiches (10")	12.00 per quiche	
Broccoli: Broccoli, Spinach and Fontina Cheese		
Rustica: Grilled Vegetables and Goat Cheese		



Dinner Entrees

Our Culinary Institute of America educated chef / owners have the expertise to create an internationally themed menu for your party plans.

American Classics

	Half Tray serves 8-12	Full Tray serves 15-25
Thanksgiving Dinner	35.00	70.00
Sliced Roasted Turkey Breast with Herb Roasted Gravy, served with an Apple Peach Stuffing		
Grilled Salmon	45.00	90.00
With a Lemon Dill Sauce		
English Baked Meatloaf	40.00	75.00
Certified Angus Ground Beef with Fine Herbs, served with a Mushroom Wine Gravy		
Turkey Meatloaf	40.00	75.00
Bell and Evans Ground Turkey, Prepared with Dried Cranberries, Chives and Fine Herbs		
Shepherd's Pie	40.00	75.00
Ground Lamb with Peas, Carrots and Fine Herbs, topped with a Cheddar Potato Crust		
Certified Angus Sliced Roast Top Sirloin or Brisket of Beef	45.00	85.00
Served with Natural Au Jus Gravy		
Stuffed Tilapia Filet	40.00	80.00
With Our Homemade Crabmeat Stuffing		
Stuffed Shrimp	45.00	85.00
With Our Homemade Crabmeat Stuffing		
BBQ	Half Tray	Full Tray
Baby Back Ribs	50.00	95.00
Back Yard Barbecue Chicken	35.00	70.00
Chicken & Spare Ribs	40.00	80.00
Jumbo Spare Ribs	40.00	80.00
BBQ Combo (Salmon, Ribs & Shrimp)	50.00	95.00
Slow-Cooked Pulled Pork	40.00	75.00
Hickory Smoked Beef Short Ribs	55.00	100.00
Smoked Brisket	40.00	80.00
BBQ Salmon	50.00	90.00



Dinner Entrees

Greek Dishes

	Half Tray serves 6-12	Full Tray serves 15-25
Spinach Pie	35.00	60.00
With Feta Cheese, Fresh Herbs, Scallions and Crispy Phyllo Dough		
Mousaka	40.00	75.00
Layers of Sautéed Eggplant, Zucchini, Potato and Spiced Ground Beef, topped with Bechamel Sauce		
with Ground Salmon	50.00	90.00
Grilled Vegetable Pie	35.00	60.00
With Portobello, Spinach, Goat Cheese, Zucchini, Eggplant and Phyllo Dough		
Pastichio	30.00	60.00
Layers of Ziti Pasta with Spiced Ground Beef and Bechamel Sauce		
with Ground Turkey	37.00	65.00
Souvlaki		
Marinated Chunks of Lamb or Chicken or Salmon, combined with a Mix of Peppers, Onions and Parsley, served with Tzatziki Sauce and Pita		
with Lamb Souvlaki Skewers	55.00	95.00
with Chicken Souvlaki Skewers	35.00	70.00
with Salmon Souvlaki	55.00	95.00
Shrimp Saganaki	45.00	85.00
Sautéed Shrimp with Tomato, Onion, Garlic and Feta Cheese over Rice		
Organic Bell & Evans Grilled Chicken	40.00	80.00
With Oregano, Lemon, Sun-Dried Tomatoes, Balsamic Glaze and Sea Salt		
Lamb "Yuvetsi" Stew	50.00	90.00
Traditional Greek Village Dish, served over Baked Orzo		
Grilled Salmon Mediterranean	50.00	100.00
With White Wine, Olives and Fresh Vegetables		
Stuffed Peppers	30.00	60.00
Stuffed with Ground Beef or Vegetarian Style		

Spanish / Mexican Cuisine

	Half Tray serves 8-12	Full Tray serves 15-25
Spanish Paella	50.00	90.00
Shrimp, Scallops, Chorizo, Chicken and Mussels in Saffron Rice		
Fajita Bar		
With Black Beans, Onions and Peppers, Served with Shredded Cheddar, Sour Cream, Guacamole and Flour Tortillas		
with Grilled Chicken	35.00	70.00
with Grilled Steak	40.00	80.00
with Grilled Shrimp	40.00	80.00
with Grilled Portobello	35.00	65.00
Cubana Pork Tenderloin	40.00	75.00
With an Avocado Lime Cilantro Sauce over a Roast Vegetable Rice		
substitute with Shrimp	45.00	80.00
substitute with Salmon	50.00	85.00



Cold Platters

	Small serves 8-15	Large serves 20-30
Greek "Meze" Sampler Platter	35.00	60.00
Hummus, Roasted Eggplant Purée, Tzatziki Sauce, Stuffed Grape Leaves, Skordalia, Feta Cheese and Kalamata Olives, served with Toasted Pita Wedges		
Vegetable Crudite Platter	25.00	45.00
Fresh Cut Celery, Carrots, Broccoli, Zucchini and Other Seasonal Vegetables		
Fresh Seasonal Fruit Platter	25.00	45.00
Strawberries, Pineapple, Melon, Grapes and Other Available Seasonal Fruits		
Cubed Cheese Platter	30.00	55.00
A Selection of Assorted Cheese, Cubed for Ease — Swiss, Cheddar, Pepper Jack, Feta and Mozzarella, Garnished with Crackers and Fruit		
Carving Board Platter		60.00
Freshly Made Oven Roasted Turkey, Certified Angus Roast Beef and Black Forest Ham, Alpine Swiss, New York Cheddar and Pepper Jack Cheeses, served with Cole Slaw and Pickles		
Add Mini Sandwich Rolls and All the Fixings	1.00 per person	
Deli Favorites Salad Platter	45.00	
A Delicious Combination of Our Homemade Tuna, Chicken and Egg Salad, served with Fresh Veggies and Crackers		
Add Mini Sandwich Rolls and All the Fixings	1.00 per person	
	2½ Dozen	5½ Dozen
Shrimp Cocktail Platter	30.00	60.00
Served with Lemon Wedges and Cocktail Sauce		



Sides & Extras

	Half Tray serves 8-12	Full Tray serves 25-30
Homemade Cole Slaw	20.00	40.00
With Fresh Cabbage, Vinegar and Mayonnaise		
Red Bliss Potato Salad	20.00	40.00
With Black Beans, Red Peppers, Green & Red Onion and Dijon Vinaigrette		
Three-Bean Salad	20.00	40.00
Kidney, Garbanzo and Black Beans In Our Homemade Vinaigrette		
Homemade Deli-Style Macaroni Salad	15.00	30.00
Fresh Pasta Salad with Fresh Vegetables	20.00	40.00
In Our Homemade Vinaigrette		
Health Salad	20.00	35.00
Fresh Broccoli, Carrots, Zucchini and Snow Peas, tossed in Extra Virgin Olive Oil and Fine Herbs		
Homemade Mashed Potatoes	15.00	30.00
Traditional or Garlic or Cheddar		
French Fried Potatoes, Seasoned	15.00	30.00
Oven Roasted Potatoes	15.00	30.00
With Extra Virgin Olive Oil and Fine Herbs		
Macaroni & Cheese	20.00	40.00
Spanakorizo	20.00	40.00
Sautéed Spinach and White Rice		
Rice Pilaf	15.00	30.00
Yellow Rice with Carrots, Peas and Onions		
Oven Roasted Vegetables	20.00	40.00
With Balsamic Glaze		
Baby Carrots	15.00	30.00
With Butter and Brown Sugar		
		Per Pound
Tzatziki Sauce with Pita Bread	5.00	
Yogurt Garlic Dip		
Hummus with Pita Bread	5.00	
Roasted Eggplant Purée with Pita Bread	5.00	
Skordalia with Pita Bread	5.00	
Potato and Garlic Purée		
Moroccan Lentil Salad	5.00	
With Green Lentils, Sun-Dried Tomatoes, Parsley, Caramelized Onions, Middle Eastern Spice Blend and Virgin Olive Oil		
Garden Couscous Salad	5.00	
With Sweet Corn, Celery, Grape Tomatoes and Sliced Cucumbers in a Citrus Vinaigrette		
Summer Barley Salad	5.00	
Cucumbers, Grilled Yellow and Green Squash, Raisins and Toasted Almonds in a Honey Apple Cider Vinaigrette		
Black Bean & Corn Salad	5.00	
With Lemon Juice, Cilantro, Extra Virgin Olive Oil, Red and Jalapeño Peppers, Tomatoes and Fine Herbs		



Breakfast

Hot Foods

	Half Tray serves 6-8	Full Tray serves 12-20
Scrambled Eggs	20.00	40.00
Choice of Omelette	25.00	50.00
Vegetarian, Western, Cheese		
French Toast	25.00	50.00
Pancakes	25.00	50.00
Home Fries	15.00	30.00
French Fries	18.00	36.00
Grits	20.00	40.00
Breakfast Meats		
Bacon, Ham & Pork Sausage	25.00	50.00
Turkey Bacon, Turkey Sausage or Beef Sausage	30.00	60.00

Cold Foods

Smoked Salmon Platter (serves 10-12 people)	100.00
With Lox, Bagels, Cream Cheese, Tomato, Red Onion, Capers and Garnishes	
Trays of Assorted Mini Items (each platter serves 20-30 people)	30.00
Mini Bagels	30.00
Mini Muffins	35.00
Mini Breakfast Danish & Pastries	35.00
Fresh Fruit Platter	40.00
Pineapple, Honeydew, Grapes, Strawberries	

Beverages

Coffee or Tea (serves 30-50 people)	50.00
Served in Urns* - Includes Milk, Sugar, Sweeteners	
Juices (serves 30-50 people)	80.00
Orange, Cranberry, Apple, Pineapple, Tomato - Served in Urns*	

*A \$30 deposit is required for each urn ordered.