



PARK CAFE

CATERING MENU

(615) 383-4409
4403 Murphy Rd, Nashville, TN 37209
parkcafenashville.com | [@parkcafenashville](https://www.instagram.com/parkcafenashville)



We can't wait to help with your catered event!

Please note:

The price excludes tax and gratuity.

Plates, cutlery, cups, and serving utensils are available by request.

Disposable chafing dishes and sterno are available for \$25 per set, which includes a wire rack, a pan, and two fuel canisters.

Orders are available for pickup or delivery. We offer free delivery on orders of \$250+ within a 3-mile radius; \$10 per additional mile (up to 10 miles).

COLD APPETIZERS

All cold appetizers serve 10 people

Pimento Cheese GF _____ \$55
Served with crostinis + pita*

Hummus GF _____ \$55
Basil pesto & feta served with crostinis + pita*

Smoked Salmon Dip GF _____ \$90
Served with crostinis + pita*

Vegetable Crudite GF _____ \$125
Broccolini + red bell peppers + carrots + celery +
tomato and served with ranch or bleu cheese dressing

Caprese Skewers GF _____ \$50
Fresh basil, mozzarella balls, campari tomatoes,
& balsamic drizzle

* Gluten Free crackers available for \$3 per person

HOT APPETIZERS

All hot appetizers serve 10 people

Meatballs GF _____ \$100
Veal ricotta meatballs with house marinara,
mozzarella + basil pesto

Squash Fritters _____ \$45
Panko + feta + ricotta + herbs + buttermilk ranch

Crab Cakes _____ \$90
Mini crab cake bites with cape cod remoulade

Fried Green Tomatoes _____ \$65
Red pepper sauce with goat cheese crumbles

Chorizo Stuffed Dates Gluten Friendly _____ \$65
Bacon wrapped + romesco + marcona almonds

SALADS

All salads serve 10 people

Market Salad GF _____ \$100
Spring mix + carrots + cabbage + cheddar +
tomato + champagne vinaigrette

Caesar Salad GF - without croutons _____ \$120
Romaine with croutons + parmesan tossed in
caesar dressing

Arugula Salad GF _____ \$120
Dried figs + candied pecans + crumbled goat
cheese + granny smith apples + smoked apple
caramel vinaigrette

Salad Protein Add-Ons

Chicken - \$90 | Shrimp - \$120 | Salmon - \$140
Steak - \$180 | Chicken Salad - \$100



ENTREES

Regular - Serves 15 | Large - Serves 30

Garden Patch Pasta _____ **Regular \$175**
Large \$300

Garlic butter + squash + zucchini +
oyster mushrooms + arugula +
spiced pepitas

Green Chili Mac _____ **Regular \$85**
Large \$160

Green chili pepperjack cheese blend
topped panko bread crumbs

Half Chicken GF - skip the gravy _____ **Regular \$200**
Large \$375

Brined with house aromatics and
roasted with fresh lemon, served with
heirloom carrots + asparagus +
chicken gravy

Park Cafe Salmon GF - no wontons _____ **Regular \$300**
Large \$600

Szechuan green beans + chili plum
sauce, served with coconut rice +
wontons + lime

Chickpeas and Greens GF _____ **Regular \$175**
Large \$350

Sauteed chickpeas + spinach +
charred broccolini + spicy pomodoro
sauce + parmesan + red pepper flakes



DESSERTS

Apple Crisp Serves 12 _____ **\$55**

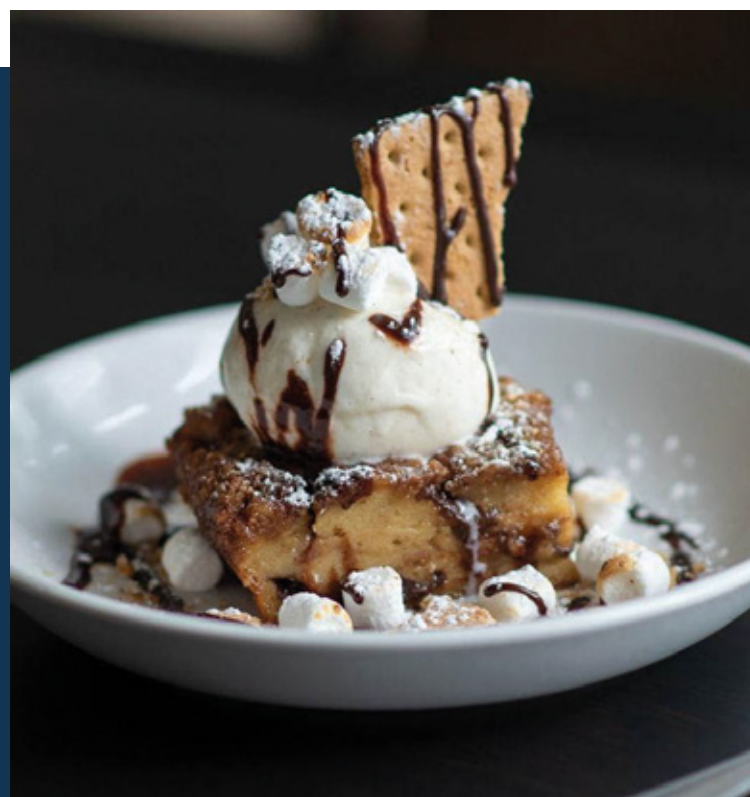
Caramelized apples + oat streusel topping

S'mores Bread Pudding Serves 12 _____ **\$65**

Bread custard + gooey marshmallow +
chocolate chips + crunchy graham crackers

Chocolate Tart Serves 14 _____ **\$75**

Velvety chocolate + crisp pastry shell





LUNCH BOXES

Individual box that includes plasticware and a napkin.
Includes a choice of sandwich, side item, and dessert.
Priced per person at \$25 each.

SANDWICHES

Chicken Salad Sandwich GF - served on a bed of lettuce without the bun
Pulled roasted chicken + sourdough + spiced apples + spring mix + fig jam

Fried Green Tomato Sandwich

Fried green tomatoes + pimento cheese + bacon + lettuce +
red bell pepper sauce

Roasted Tenderloin Sandwich GF - substitute a gluten free bun for \$3
Shaved cold tenderloin + white cheddar cheese + horseradish sauce +
pickled onions + arugula on a brioche bun

Side Items

Housemade Potato Chips | Caesar Salad | Market Salad
Arugula Salad | Fresh Fruit Cup

Desserts

Creme Brulee Napoleon | Dark Chocolate Mousse Tart GF, contains nuts

Adult Lunchable Add-On

Serves 1 - \$10

Honey bruleed goat cheese + rotating daily cheese + apple slices +
maple glazed assorted nuts + fig jam + orange marmalade + crackers +
balsamic reduction + charcuterie

* Gluten free crackers available for \$3 per person

FAQ

How do I place a catering order?

Submit your order request via our website:
parkcafenashville.com/eventscatering

How much notice is required for catering?

We ask for at least 48 hours' notice for all catering orders.

For larger or more customized events (50+ guests, special menus, ect), we recommend booking 1-2 weeks in advance.

Do you deliver?

Yes! Delivery is available for all catering orders.

- Delivery requires a \$250 minimum.
- Complimentary delivery is available within a 3-mile radius.
- Deliveries beyond 3 miles incur a \$25 base fee, which includes setup.

Delivery includes set up

How much food should I order for my party?

Here are general serving guidelines to help you plan:

- Appetizers: 6-8 pieces per person (light reception), 12+ pieces per person (hearty spread)
- Entrees: 1 entrée for smaller groups; 1.5-2 portions per person for buffet style
- Sides: 4-6 oz per person per side

Need help calculating quantities? Just tell us your guest count and appetite level (light/medium/hearty), and we'll guide you.

Do you have gluten-free, vegan, or other allergen-sensitive options?

Yes—we offer a variety of dietary options including gluten-free, vegetarian, and vegan selections.

Please let us know of any allergies or dietary needs when you order so we can recommend appropriate items and prevent cross-contact.

Do plates, utensils, and servingware come with my order?

Standard disposable plates, napkins, utensils, and serving utensils are included with every catering order.

Still have questions?

Reach out to our sales team – we're here to help make your event delicious and stress-free!

events@uphospitalitypartners.com