



251 West Burnsville Parkway, Burnsville, MN 55337
 Phone: (952) 746-8890 Fax: (952) 746-8894
 www.ParkwayGrilleMN.com

Banquet & Special Events Menu

Appetizers

*Prices listed per piece

Minimum of 40 pieces per item

Available Butler Passed or Buffet Style

Grilled Spicy Shrimp	\$3.50
Marinated in Ginger Soy Glaze on Fried Wonton with Pineapple and Cilantro Cream Cheese	
Marinated Beef Tenderloin Medallion	\$3.50
Served on Crostini with a Rich Tomato Béarnaise	
Sliced & Roasted Red Potato Canapé	\$2.50
Served with Onion, Bacon, Parmesan and Chipotle Sour Cream	
Tomato and Basil Bruschetta	\$2.25
Chicken Tenders	\$2.25
Served with Honey Mustard, Ranch or Apple Chipotle BBQ Sauce	
California Roll Ups	\$2.25
Tortilla Rolled Up and Sliced with Assorted Turkey, Ham, Roast Beef, Veggie Field Greens, Vine Ripe Tomato, Cucumber, Red Onion and Herb Cream Cheese	
Mini Gourmet Sandwiches	\$2.95
Freshly Baked Ciabatta Bread with Assorted Turkey, Ham, Roast Beef, Veggie, Field Greens, Vine Ripe Tomato, Cucumber, Red Onion and Herb Cream Cheese	
Button Stuffed Mushrooms	\$1.95
Spicy Italian Sausage and Parmesan or Spinach and Artichoke	
Spanikopita	\$1.95
Spinach and Feta Cheese Stuffed into a Phyllo Triangle	
Gourmet Chicken Wings	\$0.95
Buffalo, Ginger Soy Glaze or Chipotle BBQ Sauce	
Specialty Meatballs	\$0.95
Chipotle BBQ or Sicilian Style	

*All Prices are subject to tax + 20% service charge
 Prices Subject to Change

Gourmet Platters

Serves Approximately 2-3 pieces per 30 Guests

Fruit Platter Honeydew, Cantelope, Pineapple, Strawberries, Blackberries, Blueberries, Apples, and Red Grapes	\$85.00
Cheese Platter Aged Sharp Cheddar, Provolone Cheese, Baby Swiss, and Lavash Crackers	\$95.00
Gourmet Cheese and Fruit Platter Brie, Amablu cheese and Gruyere Swiss, Red Grapes, Strawberries, Blackberries, Blueberries, Apples, and Lavash Crackers	\$145.00
Fresh Vegetable Crudités Broccoli, Cauliflower, Baby Carrots, Yellow Squash, Zucchini, Cucumber, Red Bell Pepper with Jalepeno Ranch	\$75.00
Chef Nathan's Signature Grilled Vegetables Red Bell Peppers, Asparagus, Baby Carrots, Red Onions, Zucchini, Green Beans, Baby Red Potatoes and Yellow Squash with Jalepeno Ranch Dressing	\$95.00
The Satay Platter Ginger Soy Marinated Beef, Chicken and Shrimp Skewers, Grilled Red Bell Peppers, Napa Cabbage Slaw and Caramelized Pineapple Vinaigrette	\$195.00
Gourmet Salami Platter Genoa Salami, Grilled Asparagus, Roasted Vine Ripe Tomato, Roasted Whole Garlic Bulbs, Basil Pesto, Cornichons, Lavash Crackers and Grilled Ciabatta Bread	\$195.00
Chef Nathan's Signature Stuffed Brie Wheel Choose from the following fillings: Dried Cherry Chutney with Toasted Pecans Pineapple Mango Reduction with Macadamia Nuts, Granny Smith Apple, Caramelized Onion Balsamic Reduction Served with Toasted Almonds and Lavash Crackers	\$165.00
Jumbo Shrimp Cocktail Spicy Cocktail Sauce and Freshly Cut Lemon	\$195.00
Whole Roasted Beef Tenderloin Rubbed with Olive Oil and Fresh Herbs, Slow Roasted to Perfection, Amablu Cheese Horseradish Sauce, and Toasted Crostini	\$195.00
The Mediterranean Platter Hard Salami, Smoked Mozzarella and Provolone Cheese, Italian Stuffed Mushrooms, Marinated Artichoke Hearts, Marinated Kalamatta Olive, Red Grapes, Vine Ripe Tomatoes topped with a Basil Pesto, Ciabatta Bread, and Lavash Crackers	\$195.00

*All Prices are subject to tax + 20% service charge

Prices Subject to Change

Signature Grilled Flat Breads

\$ 10.00 Each

Approximately 10 pieces each

Napa Style Grilled Shrimp Flat Bread

Apple Wood Smoked Bacon, Avocado, Tomato,
Parmesan, Jalapeño Ranch

The Mexican

Chipotle Pulled Pork, Grilled Peppers and Onions
Queso Fresco, Tomato Chile Sauce, Jalapeño Ranch

The Reuben

Oven Roasted Corned Beef, Brown Butter Sauerkraut
Gruyere, Baby Swiss, Thousand Island

The Cuban

In-House Cured Canadian Bacon, Hickory Smoked
Pulled Pork, Pickles, Dijon Mustard, Tomato Mayo

The Hawaiian

In-House Cured Canadian Bacon, Caramelized Onions,
Fresh Pineapple, Gruyere, Baby Swiss, Ginger Soy
Mayo

Rosemary Grilled Chicken

Roasted Garlic White Wine Cream Sauce, Garlic
Sautéed Spinach, Mozzarella, Aged Wisconsin Parmesan
Cheese

Special Buffets

*prices per person

Taco Buffet

Hard and Soft Shells, Seasoned Ground Beef,
Seasoned Chicken, Tomatoes, Salsa, Jalapenos, Sour
Cream, Shredded Cheese, Sante Fe Rice and Tortilla
Chips

\$ 11.00

Soup and Sandwich Buffet

Choice of Hearty Vegetable Beef Soup Or
Chicken Noodle Soup, and Build Your Own Croissant
Sandwich with Ham, Turkey, Lettuce, Tomato, Mustard
and Mayonnaise

\$ 11.00

Spaghetti Buffet

Choice of Caesar Salad or House Salad
Spaghetti Noodles, Ground Chuck & Italian Sausage,
Marinara, and Garlic Bread

\$ 11.00

Burger Bar

¼ lb Burger patty, Potato Bun, Sautéed Mushrooms,
Sautéed Onions, Bacon, American cheese, Lettuce,
Tomato, Mustard, Mayonnaise, Ketchup and Kettle
Chips

\$ 11.00

South of the Border

Grilled Chicken and Flank Steak Fajitas, Flour Tortillas, Grilled peppers, Onions, Sante Fe Rice and Beans, Queso
Fresco, Jalapenos, Mild and Spicy Pico Di Gallo, Sour Cream, Guacamole, and Corn Chips

\$ 16.00

*All Prices are subject to tax + 20% service charge

Prices Subject to Change

Italian Buffets

*prices per person

Includes Vegetable Medley, Choice of Caesar Salad or House Salad, Freshly Baked Breads,

Coffee and Water Service

Add a Potato Option for \$1.50 per person

The Pantheon Buffet

\$14.99

Choose Two Items Below

Baked Mostacholli with Beef Marinara, Ricotta,
Mozzarella, Provolone and Parmesan`

Baked Garden Vegetable Mostacholli with Red Peppers,
Zucchini, and Mushrooms

Spaghetti with Roasted Tomato Beef Marinara and
Parmesan Cheese

Bowtie Pasta with Cherry Tomato, Spinach, Asparagus,
Toasted Pine Nut, and Pesto Cream

Chicken Cacciatore

Chicken Marsala

Oven Roasted Bone in Chicken with Marinara,
Mushrooms, and Peppers

Semolina Crusted Chicken Breast with Sautéed
Mushrooms in a Marsala Wine Sauce

Served with Spinach and Pine Nut Rice Pilaf

Served with Spinach and Pine Nut Rice Pilaf

The Leaning Tower of Pisa Buffet

\$15.99

Choose Two Items Below

Chicken Parmesan with Roasted Tomato Marinara,
Mozzarella, Provolone, Parmesan and Fettuccini

Chicken Alfredo with Fresh Parmesan, Italian Parsley, and
Fettuccini

Chicken Picatta with Lemon, Capers, Artichokes, Italian
Parsley, and Fettuccini

Cheese Ravioli Baked in Tomato Cream, Parmesan, and
Fresh Herbs

Baked Mostacholli with Beef Marinara, Ricotta,
Mozzarella, Provolone and Parmesan

Baked Garden Vegetable Mostacholli with Red Peppers,
Zucchini, and Mushrooms

*All Prices are subject to tax + 20% service charge

Prices Subject to Change

Buffets

*prices per person

Includes Choice of One Salad, One Starch, One Vegetable, and Two Entrees, Freshly Baked Breads, Coffee and Water Service
Add an Additional Side for \$1.50 per person

The Parkway Buffet

\$16.99

Choose One Salad Below

Caesar Salad
Romaine Lettuce, Black Olives, Red Onion,
Parmesan and Toasted Croutons

House Salad
Fresh Spinach and Romaine, Cucumber, Tomato, and
Toasted Croutons

Artisan Salad
Spring Mix Greens with crumbled Ama Blu Cheese, Toasted Pecans,
Dried Cherries, and Tossed with a Honey Champagne Vinaigrette
Add \$1.00

Choose One Side Below

Herb Roasted Baby
Reds

Baked Potato

Roasted Garlic
Rosemary Mashed

Rustic Buttermilk Scallion
Mashed

Garlic Mashed

Rice Pilaf

Choose One Side Below

Grilled Asparagus

Garlic Sautéed Green
Beans

Fresh Green Beans with
Red Peppers and Red
Onions

Medley of Broccoli,
Cauliflower, Red Onion,
Green Beans, Red Pepper
and Baby Carrots

Choose Two Entrees Below

Traditional Oven Roasted Turkey Breast

Talapia with Roasted Shallot Herb Cream Sauce

Oven Roasted Bone in Ham

Lemon-Thyme Brined Bone-In Chicken

Beef Stroganoff

Chef Nathan's Chicken Cordon Bleu

Tender Beef Tips in the style of Burgundy

Little Adults Meal

For children 12 and under, Home Made Macaroni & Cheese and Chicken Tenders

\$6.99

*All Prices are subject to tax + 20% service charge
Prices Subject to Change

The Boardwalk Buffet

\$22.99

Includes Choice of One Salad, One Starch, One Vegetable, and Two Entrees, Freshly Baked Breads, Coffee and Water Service

Add an Additional Side for \$1.50 per person

*prices per person

Choose One Salad Below

Caesar Salad
Romaine Lettuce, Black Olives, Red Onion,
Parmesan and Toasted Croutons

House Salad
Fresh Spinach and Romaine, Cucumber, Tomato, and
Toasted Croutons. Choice of Ranch, French, Blue
Cheese or Italian Vinaigrette

Artisan Salad
Spring Mix Greens with crumbled Ama Blu Cheese, Toasted Pecans,
Dried Cherries, and Tossed with a Honey Champagne Vinaigrette
Add \$1.00

Choose One Side Below

Herb Roasted Baby
Reds

Baked Potato

Roasted Garlic
Rosemary Mashed

Rustic Buttermilk Scallion
Mashed

Garlic Mashed

Rice Pilaf

Choose One Side Below

Grilled Asparagus

Garlic Sautéed Green
Beans

Fresh Green Beans with
Red Peppers and Red
Onions

Medley of Broccoli,
Cauliflower, Red Onion,
Green Beans, Red Pepper
and Baby Carrots

Choose One Entrees Below

Champagne Cream Chicken
Semolina Flour Crusted Chicken Breast with
Champagne Cream Sauce

Rosemary Grilled Chicken Breast
Champagne Cream Sauce
Chicken Marsala

Semolina Crusted Chicken Breast with Sautéed
Mushrooms in a Marsala Wine Sauce

Choose One Entrees Below

Classic London Broil
Balsamic Herb Marinated Flank Steak

Salmon with Roasted Shallot Dill Cream Sauce

Rosemary Peppercorn Roasted Tri-Tip Steak

Kosher Crusted Slow Roasted Prime Rib
Add \$3.00

Little Adults Meal

For children 12 and under, Home Made Macaroni & Cheese and Chicken Tenders

\$6.99

*All Prices are subject to tax + 20% service charge
Prices Subject to Change

Plated Meals

*prices per person

Includes Choice of One Salad, One Starch, One Vegetable and One Entree, Freshly Baked Breads and Coffee and Water Service

Choose One Salad Below

Caesar Salad
Romaine Lettuce, Black Olives, Red Onion,
Parmesan and Toasted Croutons

House Salad
Fresh Spinach and Romaine, Cucumber, Tomato and
Toasted Croutons. Choice of Ranch, French, Blue
Cheese or Italian Vinaigrette

Artisan Salad
Spring Mixed Greens with crumbled Blue Cheese, Toasted Pine Nuts,
Dried Cranberries, Tossed with a Honey Champagne Vinaigrette
Add \$1.00

Choose One Side Below

Herb Roasted Baby
Reds

Baked Potato

Roasted Garlic
Rosemary Mashed

Rustic Buttermilk Scallion
Mashed

Garlic Mashed

Rice Pilaf

Choose One Side Below

Grilled Asparagus

Garlic Sautéed Green
Beans

Fresh Green Beans with
Red Peppers and Red
Onions

Medley of Broccoli,
Cauliflower, Red Onion,
Green Beans, Red Pepper
and Baby Carrots

Choose from Entrees Below (limit two different entrees)

Mixed Grill

Fresh Herb Chicken Breast, Grilled Shrimp on Rosemary
Skewers and Marinated Choice Beef Tenderloin
Roasted Red Pepper Beurre Blanc
\$23.99

Slow Roasted Prime Rib
Horseradish Sauce and Au Jus
\$24.99

8oz Choice Filet Mignon Medallions
Roasted Red Pepper Beurre Blanc
\$23.99

Minnesota Grill
Fresh Rosemary Chicken Breast and Marinated Choice
Beef Tenderloin
Roasted Red Pepper Beurre Blanc
\$21.99

California Grill

Grilled Shrimp on Rosemary Skewers and Marinated
Tenderloin Medallions
Roasted Red Pepper Beurre Blanc
\$21.99

Pan Seared Salmon
Roasted Shallot Dill Cream Sauce
\$19.99

*All Prices are subject to tax + 20% service charge
Prices Subject to Change

Lemon Steamed Walleye
Roasted Shallot Dill Cream Sauce
\$19.99

Rosemary Grilled Chicken Breast
Roasted Red Pepper Beurre Blanc
\$15.99

Chicken Marsala
Semolina Crusted Chicken Breast with Sautéed
Mushrooms in a Marsala Wine Sauce
\$15.99

Champagne Cream Chicken
Semolina Flour Crusted Chicken Breast with
Champagne Cream Sauce
\$15.99

Garlic & Basil Crusted Pork Loin
Roasted Tomato Cream Sauce
\$15.99

Baked Tilapia
Roasted Shallot Herb Cream Sauce
\$15.99

Portabella Mushroom Cap
Stuffed with Ricotta Cheese, Spinach and Toasted Pine
Nuts, Fettuccini with House Marinara
\$15.99

Italian Sausage, Mushrooms and Peppers
Roasted Tomato Marinara, Penne Pasta, Italian Parsley,
Parmesan Cheese
\$15.99

Chicken Picatta
Lemon, Capers, Artichokes, Italian Parsley, Fettuccini,
Parmesan Cheese
\$15.99

Buttered Noodles
Fettuccini with White Wine Butter Sauce and
Parmesan Cheese
\$13.99

Linguini Tossed with Olive Oil and Parmesan
Grilled Seasonal Vegetables
\$13.99

One Hour Butler Passed Hors d'oeuvres

*Must purchase a buffet or plated meal
\$4.00 per person

Choose Three Hors d'oeuvres Below

Caramelized Bermuda Onion Canapé with
Blue Cheese Crumbles

Roasted Garlic, Asparagus, Red Bell Pepper, Zucchini,
Tomato and Mozzarella on Crostini

Spinach and Feta Cheese Stuffed into a Flaky Phyllo
Triangle

Petit Phyllo Cups
With Diced Tri Color Peppers Sautéed in Olive Oil and
Fresh Herbs, Atop Herbed Cream Cheese

Button Stuffed Mushrooms with Spicy Italian Sausage
and Parmesan

Button Stuffed Mushrooms with Spinach, Artichoke,
Mozzarella and Parmesan

Tomato and Basil Bruschetta

*All Prices are subject to tax + 20% service charge
Prices Subject to Change