

VENUE OVERVIEW

GENERAL INFORMATION

200 PERSONS CAPACITY 3,500 SQUARE FEET

FULL BAR

OUTDOOR SEATING

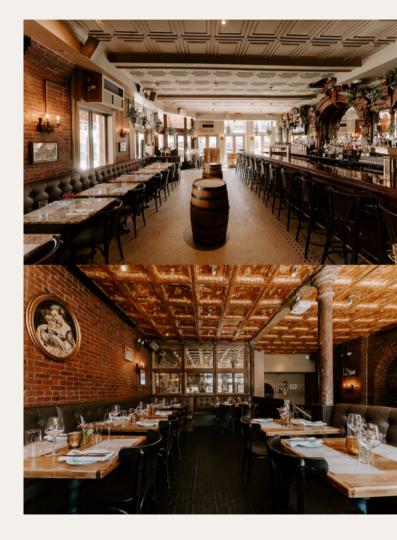
SEMI-PRIVATE BACK ROOM
SPACE WITH SEPARATE SOUND

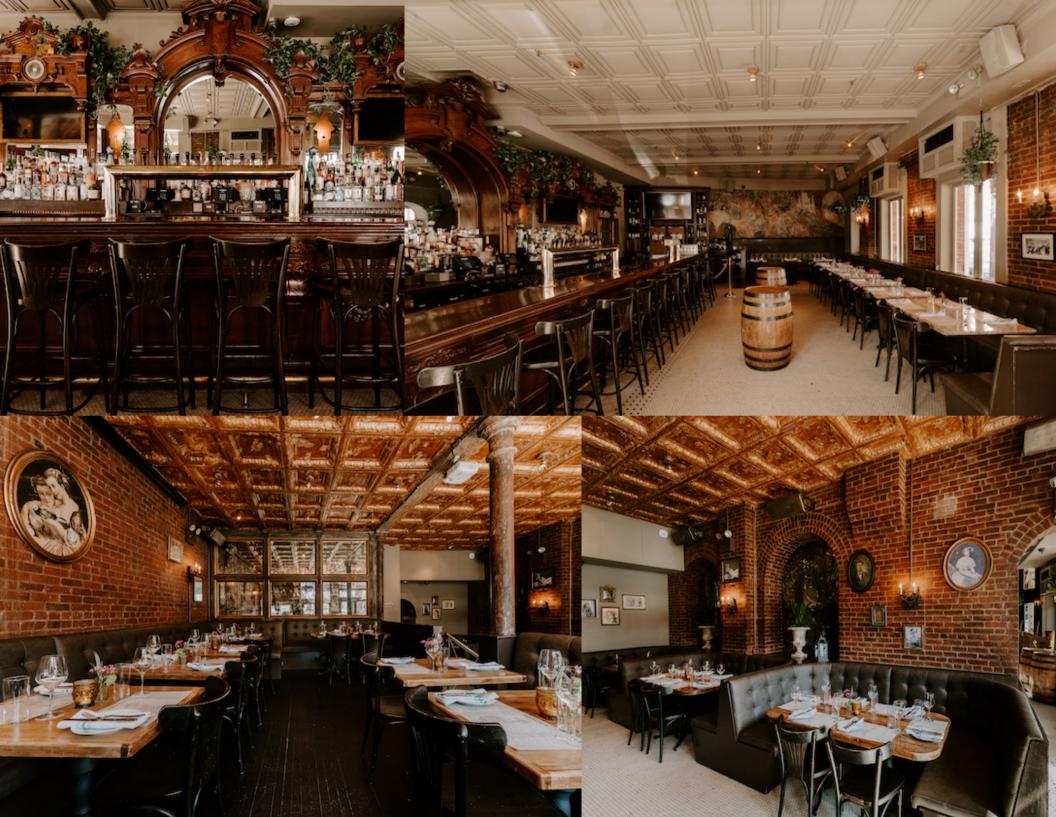
WIRELESS AV CAPABILITIES
WITH WIRELESS MICROPHONE
& PROJECTOR

DJ CAPABILITIES & SURROUND SOUND SYSTEM

FRONT DINING ROOM & BAR

SEMI-PRIVATE BACK ROOM





BEVERAGE PACKAGES

2 HOUR MINIMUM - ABILITY TO EXTEND

12 person minimum | priced per person++ shots are not included in open bar packages. All liquor is subject to change based on availability & inventory*

NON-ALCHOLIC

\$7 for 2 hours soft drinks, juices, lemonade, iced tea, espresso, tea

STANDARD

\$65 for 2 hours | each additional hour \$20 white & red wine, rosé, prosecco draft beer, bottled & canned beers, soft drinks call mixed drinks & basic cocktails, seasonal drinks

BEER & WINE

\$45 for 2 hours | each additional hour \$15 white & red wine, rosé, prosecco draft, bottled & can beers, soft drinks

PREMIUM

\$75 for 2 hours | each additional hour \$25 white & red wine, rosé, prosecco draft, bottled & can beers, premium liquor mixed drinks, seasonal cocktails, can cocktails, soft drinks, specialty cocktails



HAPPY HOUR PACKAGES

Available Tuesday-Friday 3pm-7pm 1 Package Serves 4-6 People

STANDARD \$40

RD \$40 PLUS \$48

WINGS FRIES (TRUFFLE, OLD BAY OR PLAIN) MINI SOFT PRETZEL BITES

FRIED CALAMARI

WINGS
FRIES (TRUFFLE, OLD BAY OR PLAIN)
MINI SOFT PRETZEL BITES
MAC AND CHEESE

PREMIUM \$52

WINGS
FRIES (TRUFFLE, OLD BAY OR PLAIN)
MINI SOFT PRETZEL BITES
MAC AND CHEESE
MINI SLIDERS

GONE GREEN \$40

CAPRESE SKEWERS
HUMMUS WITH VEGGIES
ARUGULA SALAD
GRILLED VEGGIE SKEWERS

Arugula Salad: half \$40 | full \$75

Caesar Salad: half \$40 | full \$75

Old Bay French Fries: half \$30 | full \$55

Cheese & Charcuterie: half \$55 | \$105

Mini Soft Pretzel Bites: half \$45 | full \$85

Hummus & Pita with Raw Veggie Crudités: half \$55 | full \$105

Crispy Artichoke Hearts: half \$60 | \$135

Shrimp Cocktail: half \$130 | full \$250

Raw Bar Tower: half \$145 | full \$275

Thick Cut Bacon in Honey Glaze Sauce: half \$40 | full \$75

Smash Burger Sliders: half \$60 | full \$115

Shishito Peppers: half \$60 | full \$115

Chicken Wings: half \$55 | full \$110

DESSERT PLATTERS:

Assorted Desserts: half \$55 full \$110

Chocolate Mousse: half \$40 | full \$80

Crispy Apple Fritters: half \$50 | full \$90

STATIONARY PLATTERS

HALF SERVES 6-8 PEOPLE FULL SERVES 14-16 PEOPLE

PASSED HORS D'OEUVRES

1 HOUR PASSED | PRICED PER PERSON++ Choice of 3 | \$35PP Choice of 5 | \$50PP

2 HOUR PASSED | PRICED PER PERSON ++ Choice of 3 | \$55PP Choice of 5 | \$70PP Fried Calamari

Chicken Wings

Pretzel Bites

Cheese & Charcuterie

Thick Cut Bacon in Honey Glaze

Old Bay Fries

Crispy Artichoke Hearts

Burrata

Meatballs on a Skewer

Chicken Milanese Bites

Paris Smash Sliders

Shishito Peppers

Tuna Tartare +\$5pp

Shrimp Cocktail +\$8pp

APPETIZER | FAMILY STYLE

PRE-FIXE MENUS

Arugula Salad

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

Bacon Bites

Hummus Platters with Pita Bread

ENTREES | INDIVIDUAL CHOICES

BLT Tacos

corn tortilla, bacon, romaine, tomato, pickled onions, spicy mayo, buffalo sauce

Buttermilk Pancakes

house made pancakes, blueberries, salted caramel chips, maple syrup, baileys whipped cream,

fresh berries, arugula salad

Avocado Toast

house made toast, crushed avocado, zaatar hummus, sunny side eggs, beet vinaigrette, balsamic

glaze, arugula salad

Paris Double Smash Burger

A pair of 3 oz patties topped with gruyere cheese onion jam, & toasted Martin's roll, fries served in

Old Bay seasoning

ADDITIONAL SIDES - home fries or Old Bay fries - \$8pp

DESSERT | FAMILY STYLE

Fruit Platter

Assorted Dessert & Cookie Platter

BRUNCH \$60 PP++

APPETIZER | FAMILY STYLE

complimentary bread served at the table

Caesar Salad

Mini Pretzel Bites

ENTREES | FAMILY STYLE

Lemon Chicken

bone-in pan roasted in a lemon vinaigrette

Rigatoni au Brocoli

fresh garlic, olive oil, broccoli, parmesan cheese

Paris Smash Burger

topped with gruyere cheese, onion jam served with Old Bay Fries

SIDES | FAMILY STYLE

Crispy Brussel Sprouts

Roasted Fingerling Potatoes

DESSERT | FAMILY STYLE

Assorted Cookie Platter

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENULIE PRE-SELECTED

THE PARIS STANDARD DINNER

\$65 PP++

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

APPETIZER | FAMILY STYLE

complimentary bread served at the table

Fried Calamari

Veggie & Hummus Plate served with Pita

Arugula Salad

ENTREES | INDIVIDUAL CHOICES

Rigatoni au Brocoli

fresh garlic, olive oil, broccoli, parmesan cheese

Chicken Milanese

panko crusted chicken, served with avocado, arugula, lemon & olive oil dressing

Paris Smash Burger

topped with gruyere cheese, onion jam served with Old Bay Fries

DESSERT | FAMILY STYLE

Assorted Cookie Platter

Crispy Apple Fritters

apple pie filled pastry served with fresh berries & caramel sauce



PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

APPETIZER | FAMILY STYLE

complimentary bread served at the table

Fried Calamari

Veggie & Hummus Plate served with Pita

Grilled Honey Glaze Thick Cut Bacon

Caesar Salad

ENTREES | INDIVIDUAL CHOICES

Lemon Chicken

bone-in pan roasted served with fingerling potatoes, finished in a lemon vinaigrette

Grilled Branzino

served with nicoise vegetables in a caper vinaigrette

Linguini & Clams

linguini pasta with clams tossed in butter, garlic, shallots, white wine, lemon juice, parsley

Paris Smash Burger

topped with gruyere cheese, onion jam served with Old Bay Fries

DESSERT | FAMILY STYLE

Crispy Apple Fritters

apple pie filled pastry served with fresh berries & caramel sauce

Chou ala Creme

assorted cream puffs served with Nutella & pastry cream

TOUR DE PARIS DINNER

\$85 PP++



BUFFET minimum of 50 people*



Tier II

2 Appetizers + 2 Entrees + 2 Desserts

\$55 per person

Tier III

2 Appetizers + 3 Entrees + 2 Desserts

\$65 per person

APPETIZERS

Arugula salad
Caesar salad
Old bay Seasoned Fries
Hummus, Pita & Raw Veggie Crudités
Cheesy Garlic Bread
Crispy Artichokes
Chef's special chips served with periperi or spicy ranch sauce
Fried chicken wings served with carrots and celery

ENTREES

Grilled Bacon in Honey Glaze Sauce

Salmon served with Fregola
Grilled Octopus with Roasted Smashed Potatoes
Steak frites in Bearnaise Sauce
Chicken Milanese with salad topping
Lemon Chicken
Mini Smash Burger Sliders

ASK ABOUT OUR STATIONS AVAILABILITY

Assorted Dessert Tray Chocolate Mousse Crispy Apple Fritters

DESSERTS

PARIS CAFE EST. 1873

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