

PARK AVE
KITCHEN
BY DAVID BURKE



EVENTS & CATERING MENU

Park Ave Kitchen by David Burke, Located at 514 Lexington on the Corner of East 48th Street, Offers Premier Catering & Dining Options For Your Next Best Soirée

Please Contact Vice President, Head of Events, Tatiana Thompson, at 347.972.2141
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PARK AVE
KITCHEN
BY DAVID BURKE



OFFICE DELIVERIES

MEETING ROOM CATERING



The Main Dining Room



The Pen

PRIVATE & SEMI - PRIVATE
DINING OPTIONS

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BREAKFAST: *Continental*



BEVERAGES

Serves 8-10 Guests

We Serve Afficionado Coffee & Smith Teas

HOT COFFEE 96oz BOX

regular & decaf

\$45

HOT ASSORTED TEAS

\$30

½ GALLON ICED COFFEE/TEA

\$25

½ GALLON OF FRUIT JUICE

orange, carrot, blend

\$30

Dairy Free Options Available Upon Request

BREAKFAST

Priced By the Half Dozen/Priced By The Dozen

ASSORTED DIXIE LEE BAKERY by DAVID BURKE PASTRIES - \$48/*Half Dozen*
danishes (fruit or cheese), croissants (plain or pain au chocolat), muffins (corn, blueberry or banana nut)

YOGURT, FRUIT & GRANOLA CUPS - \$55/*Half Dozen*

OATMEAL & BLUEBERRY TARTS – (Mini) \$48 | (Large) \$65

By The Dozen Only

DAVID BURKE CLOTHESLINE MAPLE PEPPER BACON - \$60

By The Dozen Only

ADDITIONAL SUPPLEMENT:

fresh berry & cheese platter: \$25/Per Person

We will gladly customize options upon request!

Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability

BREAKFAST: *Custom* Hot & Cold Items to Customize Your Breakfast or Brunch | Priced By The Half Dozen



BUSINESS CLASS

Bacon | Sausage | Impossible Egg (V) & Cheese Sandwich on a Potato Roll - \$60.00

Bacon & Cheddar Egg Bites (GF) – \$60.00

Breakfast Tacos with Chorizo, Egg, Guacamole & Fresh Tomato Salad - \$72.00

Sliced Avocado Toast on Wheat Bread - \$50.00

Steel Cut Oatmeal

Plain - \$33.00

Chocolate, Strawberry & Banana - \$39.00

“Goatmeal” – Goat Cheese, Dates, Walnuts - \$43.50

PREMIUM AVOCADO TOAST

Classic Avocado Toast with Pickled Red Onion & Radish served on Artisan Sourdough Bread (V) – \$72.00

Add Pastrami Salmon - \$90.00

Add Hard Boiled Egg - \$78.00

FIRST CLASS

PAK Bacon Sandwich – DB Thick Cut Maple Cracked Pepper Bacon, Egg, & Cheese on a Potato Roll – \$75.00

Spiced Smoked Salmon on a Bagel with Dill Cream Cheese, Red Onion & Capers – \$90.00

Egg Scramble with Breakfast Potatoes & Your Choice of DB Thick Cut Maple Cracked Pepper Bacon, Chicken Sausage, or Pork Sausage - \$87.00

Belgian Waffles with Butter, Maple Syrup, Powdered Sugar, Fresh Berries & Whipped Cream - \$76.50

Buttermilk Pancakes

Plain with Butter & Maple Syrup - \$76.50

Blueberry - \$120



UPGRADES:

Gruyere Popovers with Everything Seasoning \$16.00

Granola, Yogurt & Fresh Fruit Parfait (GF)/(V) - \$55.00

Seasonal Fresh Fruit Salad (GF)/(VG) - \$50.00

Assorted Breakfast Cereals – \$20.00

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability

BRUNCH

\$60 Per Person | Minimum Six (6) Guests | Served 11 am – 3 pm



STARTERS

choose 2

CLOTHESLINE MAPLE PEPPER BACON
one slab, served with lemon wedges and DB Pickles

CHILLED OYSTERS (6)
chilled soy-ginger mignonette & cocktail sauce

TUNA & SALMON TARTARE
avocado, shaved seasonal vegetables, gaufrette chips,
yuzu vinaigrette



SOUPS & SALADS

choose 2

SOUP OF THE DAY

LITTLE GEM & BEET
pistachio, yogurt & beet dressing

BABY KALE CAESAR SALAD
lemon confit, aged parmesan, crouton

SIMPLE GREEN SALAD
cucumber, tomato, chickpeas
add chicken \$10pp
add rock shrimp \$14pp
add salmon \$16pp

MAINS

choose 3

GINGER-BLACK PEPPER SALMON
togarashi broccoli, celery root puree, beet vinaigrette

MAC & CHEESE
mushrooms & an olive crumble

SHRIMP SCRAMBLED EGG
change

PRETZEL CRAB CAKE BENEDICT
chipotle hollandaise

PERFECT OMELET
spinach, arugula, leeks & white cheddar

PANCAKES
blueberries & almonds

ASIAN FRIED CHICKEN & WAFFLES
Asian glaze with sesame seeds and scallions over DB waffles

BEET & BURRATA SALAD

6oz FILET +\$10 Supplement Per Person
served with frites

LUNCH: *Pre-fixe*

\$50 Per Person | Minimum Six (6) Guests | Served 11 am – 2 pm



APPETIZERS

choose 1

POTATO LEEK SOUP

crispy leeks, minced chives, basil oil

SIMPLE GREEN SALAD (Gluten Free)

mixed organic greens with tomatoes, cucumbers,
chick peas, house vinaigrette

add chicken \$10pp

add rock shrimp \$14pp

add salmon \$16pp



MAIN

choose 1

CRISPY SKIN SALMON

togarashi broccoli, celery root purée, beet vinaigrette

ROASTED CHICKEN BREAST

buttermilk whipped potatoes, smoked corn succotash,
roasted chicken jus

RICOTTA CAVATELLI PESTO GENEVESE

pine nuts, blistered local tomatoes

PARK AVE DB CHEESEBURGER

LTO, house cut french fries, DB sauce

DESSERT

FRESHLY BAKED

CHOCOLATE CHIP COOKIES



SLIDERS *By The Dozen*



DB BURGER SLIDER - \$84

DB B1 burger sauce on a potato roll, American cheese, tomato & DB Pickle

SMOKED SALMON - \$97

red onion, capers & cream cheese on a potato roll

BLT - \$97

David Burke maple pepper bacon, tomato & lettuce, lemon pepper mayo on a potato roll

ROAST BEEF - \$87

cheddar, spinach, horseradish, red onion & David Burke B1 Steak Sauce on a pretzel roll



CHOPPED CHICKEN "CAESAR" - \$77

our take on a chicken Caesar salad on a mini-hot dog roll

HAM & CHEESE - \$77

classic ham, cheese & mustard pinwheel, served on a spinach wrap

VEGETARIAN - \$54

jalapeños & goat cheese on a potato roll

MEATBALL - \$84

beef meatball, tomato sauce, parmesan

FRIED CHICKEN SLIDER - \$108

pickles and lemon pepper sauce

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability

COLD SANDWICHES



Full Sandwich Cut In Quarters | Selection of Wrap, Wheat, White, Rye, Baguette, Semolina or Pretzel Roll | Priced By The Half Dozen

TURKEY - \$84

cheddar, apples, field greens, maple mustard

STEAK (ROAST BEEF) - \$96

cheddar, spinach, red onion & David Burke B1 Steak Sauce

ITALIAN HERO - \$90

salami, ham, mozzarella, provolone, tomato, arugula, balsamic

CAPRESE - \$84

tomato, mozzarella, roasted bell peppers, pesto, olives & David Burke B1 maple Balsamic

CHICKEN SALAD - \$90

chicken salad with walnuts, raisins & exotic spices, served on whole wheat bread (Cut in 5)

HAM & CHEESE - \$90

ham, cheese & mustard pinwheel, served on a spinach wrap (Cut in 5)

We will gladly customize options upon request!

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HOT SANDWICHES



Full Sandwich Cut In Quarters | Selection of Wrap, Wheat, White, Rye, Baguette, Semolina or Pretzel Roll | Priced By The Half Dozen

IMPOSSIBLE BURGER - \$84

caramelized onions & tomato on a sesame seed bun

PAK BURGER DB- \$96

American cheese, pickles & B1 steak sauce by David Burke on a sesame seed bun

make it a double - \$3/per patty



CLOTHESLINE BACON BLT - \$108

iceberg lettuce, tomato, tomato jam, cracked pepper mayo
extra bacon - \$3/slab

CUBAN REUBEN - \$96

corned beef, ham, swiss & pickles with a spicy mustard sauce

“THE ROADRUNNER”

FRIED CHICKEN SANDWICH - \$108

jalapeño jack cheese, coleslaw and lemon pepper sauce

CHICKEN & BACON PANINI- \$96

chicken, bacon, avocado, tomato & chipotle aioli on a hero

KOBE BEEF HOT DOG - \$84

shishito peppers, champagne onion relish &
crispy “everything” onions

OPEN-FACED CHICKEN PARM - \$108

fresh mozzarella & Bay Ridge style tomato sauce

We will gladly customize options upon request!

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PIZZA & MORE

Priced By The Half Dozen



PIZZA

MARGHERITA - \$108
fresh mozzarella & basil

ANGRY BUTCHER - \$132
pepperoni, chorizo, crispy prosciutto, arugula & hot honey

THE GOAT - \$120
bacon, goat cheese, tomato & orange jam with caramelized onions

MUSHROOM - \$120
fresh ricotta, roasted local and seasonal mushrooms, garlic confit, truffle oil
& fresh mozzarella



& MORE...

CHINESE STYLE FRIED CHICKEN
chili glaze with shishito peppers
& jasmine rice - \$150

BEEF CHILI - \$72
served with red beans and rice

THREE CHEESE MAC & CHEESE - \$72

CRISPY LOBSTER MAC & CHEESE - \$180

DB FRIES - \$48

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability

PLATTERS | SALADS

Regular Serves 16 Guests \$125 | Large Serves 24 Guests \$175



ASPARAGUS

roasted assorted mushrooms, green beans & almonds OR green beans with barley & parmesan

VEGETARIAN

crudit  with toasted pita bread, chickpea hummus, tzatziki, baba ghanoush

MEDITERRANEAN

chopped salad with chickpeas, tomato, cucumber, feta cheese, red onion, olives, roasted peppers and herbs

ORECCHIETTE PASTA

broccoli rabe pesto, parmesan, tomato, carrots and pepperdew peppers

KALE "CAESAR" SALAD

tabbouleh style bulgur wheat, cucumber, tomato, parsley & lemon

THE CHOP

chopped vegetables & quinoa salad

TRUFFLE POTATO SALAD

truffle oil, parmesan & herbs

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability



VEGETABLE PLATTERS

By The Dozen



GOAT CHEESE & RATATOUILLE TARTE - \$54

DEVEILED EGGS with MUSTARD - \$48

QUICHE - \$60
mushrooms, truffles & cheese

QUINOA - \$55
seasonal vegetable salad

DAVID BURKE MAC & CHEESE - \$54

CRUDITÉ- \$56

ASSORTED CHEESE PLATTER - \$96

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability



FROM THE SEA *PLATTERS By the Dozen*



TUNA TARTARE TACOS - \$65

CRAB CAKE BITES - \$85
chipotle tartar sauce

LOBSTER DUMPLINGS - \$90
citrus sauce

SHRIMP COCKTAIL - \$85
two (2) dipping sauces

LOBSTER COCKTAIL - \$96/ Lg. | \$45/Med.
two (2) dipping sauces **Subject To Market Price*

MINI-LOBSTER ROLLS - \$100
tarragon

OCTOPUS & CHORIZO KEBABS – \$96
pepperdews

OCTOPUS & AVOCADO CEVICHE - \$60

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability

FROM THE LAND *PLATTERS By the Dozen*



SHORT RIB PANINI - \$72
cheese & horseradish

BEEF TARTARE - \$85
olive mousse & crackers

PROSCIUTTO & RICOTTA TOAST - \$85

BEEF CARPACCIO - \$105
arugula, lemon & parmesan

SLICED SIRLOIN - \$175
mushroom salad

PARMESAN WAFFLE - \$55
ham & mustard

We will gladly customize options upon request!

Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

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DINNER: *Hot Canapés*

Three (3) Selections - \$35 Per Person | Six (6) Selections - \$60 Per Person



CÈPE TEMPURA WITH TRUFFLE
TARTARE

WILD MUSHROOM & PARMESAN
TARTELETTE

CELERY TEMPURA, TRUFFLE JAM

SEASONAL SOUP

ENDIVE SPOON BEET TAR TAR,
WHIPPED GOAT CHEESE

SHEEP'S MILK RICOTTA GNOCCHI

BRIOCHE WRAPPED QUAIL EGG, CAVIAR

"PAELLA" SPRING ROLL WITH CALAMARI

PEEKYTOE CRAB CAKE WITH CURRIED
AIOLI

OYSTER TEMPURA, BLOOD ORANGE,
HORSERADISH TAPIOCA

MOROCCAN SPICED LAMB IN PHYLLO

GUANCIALE, CHICKPEA CROUTON,
MINT AIOLI

BACALAO CIGARETTE, RED WINE
BRAISED TOMATO

CAULIFLOWER CROQUETTE,
MUSTARD RAISIN

PRAWNS, CHILI, LETTUCE, PEANUT

DINNER: *Cold Canapés*

Three (3) Selections - \$35 Per Person | Six (6) Selections - \$60 Per Person



GINGER, APPLE & JICAMA CANNOLI
WITH SPICED AIOLI

SPICED PARSNIP CHIP WITH
IBERICO BELLOTA

ARTICHOKE & BLACK TRUFFLE

FOIE GRAS LOLLIPOPS

GOUGÈRE FILLED WITH
ONION SOUP MARMALADE

DUCK RILLETE, CHOCOLATE CRACKLING

SCALLOP & BACON CRUMBLE

SAUTERNES COMPRESSED PEAR &
ROQUEFORT PARFAIT

DRY SHOOT SPICED GRANOLA

STEAK TARTARE WITH
BÉARNAISE CROMESQUIS

TUNA CRUDO, OLIVE OIL POWDER

CURED ARCTIC CHAR COCONUT, YUZU

SEA URCHIN PANNA COTTA, CAVIER

APPLE CIDER, POPPY SEED CRISP

SARDINE ALGRA DOLCE, ORANGE,
PINE NUT, RAISIN

SHRIMP & MANGO SALAD

DINNER: *Stations*

Chef Attendant – \$200 Per Chef, Per 50 Guests



CHARCUTERIE STATION

\$50 PER PERSON

DOES NOT REQUIRE A CHEF ATTENDANT

Seasonal Varieties of Cheeses, Cured Meats,
Preserves, Fruit & Crackers, Seasonal Vegetables,
Mixed with Dips

MEDITERRANEAN STATION

\$35 PER PERSON

DOES NOT REQUIRE A CHEF ATTENDANT

Variety of Seasonal Vegetables,
Both Roasted & Raw, Variety of Dips,
Pita Bread & Chips, Stuffed Grape Leaves,
Salad with Cucumber, Tomato,
Onion & Couscous

CLOTHESLINE BACON

\$25 PER PERSON

Black Pepper Maple Glaze, Pickle, Lemon

CARVING STATIONS

DRY AGED "SALT BRICK" ROASTED PRIME RIB

\$50 PER PERSON

DB SIGNATURE

HERB ROASTED FILET MIGNON

\$40 PER PERSON

Creamed Horseradish, Béarnaise Sauce,
Parker House Rolls

LONG BONE TOMAHAWK STEAK

\$165 PER TOMAHAWK

DB B1 Steak Sauce

CARVING STATIONS

SMOKED BEEF BRISKET

\$35 PER PERSON

Sweet & Smoky BBQ Sauce, Coleslaw, Texas Toast

RACK OF LAMB

\$40 PER PERSON

Dijon Mustard & Herb Crust

*Carving Stations Will Be Served With Appropriate
Accompaniments*

See Chef Team For Details

DINNER: *Pre-fixe*

Customize Your Pre-fixe Menu | Price Starting at \$100 Per Person



Appetizers

Choose 2 Selections

Naked Oysters (*Gluten Free*)

half-shell, spiced pear & red wine mignonette

Dressed Oysters (*Gluten Free*)

king crab, sea urchin, soy sesame, nori, chili flakes

Caesar Salad

lemon confit, aged shaved parmesan, croutons

Beet, Burrata & Prosciutto Salad (*Gluten Free*)

roasted delicata squash, raw apple, toasted almond

Lobster Dumplings

tomato-miso dressing, chili oil, preserved lemon

Rock Shrimp Ceviche (*Gluten Free*)

avocado, shaved onions, heirloom tomato, citrus & coconut leche de tigre

Clothesline Bacon (*Gluten Free*)

two of DB's classic black pepper-maple glaze slabs, pickle, lemon

Tomato Soup "Au Gratin"

melted gruyere, crouton, alphabets, basil

Tuna & Salmon Tartare (*Gluten Free*)

avocado, shaved vegetable salad, gaufrettes chips, yuzu vinaigrette

'Nduja & Gorgonzola Flatbread

spicy calabrian sausage, roasted pear, bechamel, gorgonzola, walnut, arugula, honey

DINNER: *Pre-fixe*

Customize Your Pre-fixe Menu | Price Starting at \$100 Per Person



Entrees

Choose 3 Selections

Ginger-Black Pepper Salmon (*Gluten Free*)
togarashi broccoli, celery root purée, beet vinaigrette

Roasted Branzino & Artichokes (*Gluten Free*)
tiny ratatouille, black olive vinaigrette

Black Sea Bass *Tiki Masala*
coconut rice, turmeric, chick peas, zucchini chips

Rigatoni Bolognese
beef & pork sausage bolognese, smoked mozzarella, basil,
toasted garlic breadcrumbs

Bison Short Ribs
jack cheese polenta, crispy squash rings, coffee BBQ essence

DB Roasted Chicken
job's tears, wild mushrooms, chicken jus

Pork Chop with Garlicky Clams & Chorizo
mini macaroni, lemon & herb broth

Sea Scallops & Butternut Raviolis
pumpkin seed & watercress pesto, exotic mushrooms, pickled blackberries

DINNER: *Pre-fixe*

Customize Your Pre-fixe Menu | Price Starting at \$100 Per Person



Upgrades

Based On MP

From The Land & The Sea

Rack of Lamb
tomato couscous & merguez sausage
olives, preserved lemon, mint, Moroccan glaze

Sea Scallops & Butternut Raviolis
pumpkin seed & watercress pesto,
exotic mushrooms, pickled blackberries

8oz Fresh Cut Filet Mignon

12oz Prime Dry Aged Sirloin

1 Side: \$15pp | 2 Sides: \$25pp | 3 Sides: \$35pp

Served Family Style with Beef Selections

French Fries

Brussels Sprouts

Fingerling Potatoes

Mushrooms & Spinach

Creamed Spinach

Spicy Broccoli

277 Park Ave Fries
camembert, lemon, prosciutto, shishitos

DINNER: *Pre-fixe*

Customize Your Pre-fixe Menu | Price Starting at \$100 Per Person



Dessert

Choose 2 Selections

Raspberry & Coconut Sorbet
fresh berries

Not So Humble Key Lime Pie
graham cracker, gold berries, gold leaf

Black & White Sundae
chocolate brownie, black & white cookie, vanilla ice cream,
chocolate & caramel sauces

Tiny Dancer – Triple Chocolate Mousse Cake
toasted almonds, raspberry sauce & whipped cream

Cake Pops

selection of cake pops made daily at Dixie Lee Bakery by David Burke



DESSERTS by DAVID BURKE'S DIXIE LEE BAKERY



By The Dozen

SEASONAL & ASSORTED FRUIT TARTS - \$50

ASSORTED CHEESECAKE POPS - \$50

BLACK & WHITE COOKIES - \$96

BROWNIES - \$78

ASSORTED MACARONS (*Gluten Free*) - \$50

Options always available upon request
Gluten-free (GF) | Vegetarian (V) | Vegan (VG)

Menu items are subject to seasonal availability



OPEN BAR PACKAGES *Priced Per Person*



2 Hour Minimum

MIMOSA & BLOODY MARY SERVICE

\$30PP

BRUNCH ONLY

Unlimited service including non-alcoholic beverages for up to 3 hours
Regular, Decaffeinated Coffee & Teas included and will be offered with
dessert service

ADD JUICES & SODA (2 HOURS) \$7PP

ADD COFFEE SERVICE (2 HOURS) \$7PP

DRIP COFFEE, ESPRESSO, CAPPUCINO, LATTES

BEER, WINE, SOFT DRINKS OPEN BAR

\$35PP

PER HOUR

Wine: Sommelier Selections
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Assorted Beer & Sodas

Regular, Decaffeinated Coffee & Teas included and will be offered with
Dessert service

EACH ADDITIONAL HOUR \$35PP

OPEN BAR PACKAGES *Priced Per Person*



2 Hour Minimum

EXECUTIVE OPEN BAR

\$50PP

PER HOUR

Brands Subject to Change

Vodka: Tito's

Gin: Beefeater

Rum: Bacardi

Bourbon: Bulleit/Maker's Mark

Scotch : Glenlivet 12yr

Tequila: El Jimador

Wine: Sommelier Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon

Assorted Beers, Juices, Sodas

Regular, Decaffeinated Coffee & Teas included and will be offered with
Dessert service

EACH ADDITIONAL HOUR \$50PP

VIP UPGRADE OPEN BAR

\$65PP

PER HOUR

Brands Subject to Change

Vodka: Tito's, Grey Goose, Granger's Organic

Gin: Beefeater, Hendricks

Rum: Hamilton's, Myers Dark

Bourbon & Whisky & Rye: Bulleit, Maker's Mark, Johnny Walker Black

Tequila & Mezcal: Casamigos, Casa de Mexico

Wine: Sommelier Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Assorted Beers, Juices, Sodas

Regular, Decaffeinated Coffee & Teas included and will be offered with
Dessert service

EACH ADDITIONAL HOUR \$65PP