

34 PARK STREET, ANDOVER, MA

Private EVENTS

34

PARK

34PARK.COM/PRIVATE-DINING



MAKE YOUR NEXT EVENT STAND OUT
exquisite cuisine, beautiful interior, intimate space

34 | PARK
INSPIRED ITALIAN



Classic

PLATED PRE-FIXE MENU

MAXIMUM OF 25 GUESTS

Classic | \$45 PER PERSON

SHARED PLATES

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

SALAD COURSE

HOST CHOOSES ONE

Caesar

Simple Greens

ENTRÉE COURSE

HOST CHOOSES THREE, GUEST CHOOSES ONE

Linguini & Meatball - *pomodoro, whipped ricotta, basil, parmesan*

Cheese Ravioli - *choice of marinara or alfredo (V)*

Chicken Broccoli Alfredo - *penne, roasted garlic, parmesan, mascarpone cream*

Chicken Parmesan - *breaded chicken, pomodoro, melted mozzarella, parmesan, over penne*

Pasta Primavera - *penne, market vegetables, aglio e olio (V)*

DESSERT

HOST CHOOSES ONE

Cannolis

Assorted Cookies & Brownies



Signature

PLATED PRE-FIXE MENU

MAXIMUM OF 25 GUESTS

Signature | \$65 PER PERSON

SHARED PLATES

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

SALAD COURSE

HOST CHOOSES TWO, GUEST CHOOSES ONE

Caesar

Simple Greens

Gorgonzola & Apple

ENTRÉE COURSE

HOST CHOOSES THREE, GUEST CHOOSES ONE

Butternut Squash Raviolis - *fig and gorgonzola cream sauce (v)*

Penne Bolognese - *beef and pork sausage, dry wine, cream, pomodoro, parmesan*

Chicken Piccata - *lemon, dry wine, shallot, capers, parsley, penne*

Slow Cooked Short Rib - *horseradish, crispy onions, baby potatoes*

Pan Roasted Salmon - *citrus agrodolce, baby potatoes, arugula salad*

DESSERT

HOST CHOOSES ONE

Tiramisu

Flourless Chocolate Torte



Deluxe

PLATED PRE-FIXE MENU

MAXIMUM OF 25 GUESTS

Deluxe | \$90 PER PERSON

FAMILY STYLE APPETIZERS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

SALAD COURSE

ALL OFFERED, GUEST CHOOSES ONE

Caesar

Simple Greens

Gorgonzola & Apple

ENTRÉE COURSE

GUEST CHOOSES ONE

Filet Mignon - *served with roasted potato and choice of chimichurri or steak au poivre*

Shrimp Scampi - *white wine, butter, shallots, extra virgin olive oil, linguini*

Pan Roasted Salmon - *citrus agrodolce, baby potatoes, arugula salad*

Slow Cooked Short Rib - *horseradish, crispy onions, baby potatoes*

DESSERT

HOST CHOOSES ONE

Tiramisu

Flourless Chocolate Torte



Classic

CLASSIC BUFFET

Classic | \$45 PER PERSON

FAMILY STYLE APPETIZERS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

SALAD COURSE

HOST CHOOSES ONE

Caesar

Simple Greens Salad

Gorgonzola & Apple

ENTRÉE COURSE

HOST CHOOSES TWO | SUPPLEMENT AN ADDITIONAL ENTREE \$7 PER PERSON

Tiny Meatballs - *pomodoro, whipped ricotta, basil, parmesan*

Cheese Ravioli - *choice of marinara, alfredo, or aglio e olio (v)*

Chicken Broccoli Alfredo - *penne, roasted garlic, parmesan, mascarpone cream*

Chicken Parmesan - *breaded chicken, pomodoro, melted mozzarella, parmesan*

Chicken Piccata - *lemon, dry wine, shallot, capers, parsley*

Pasta Primavera - *penne, market vegetables, aglio e olio (v)*

SIDES

HOST CHOOSES ONE | SUPPLEMENT AN ADDITIONAL SIDE \$4 PER PERSON

Rosemary Sea Salted Baby Potatoes

Penne Pasta - *choice of sauce: pomodoro or aglio e olio*

Market Roasted Vegetables

Rice Pilaf

FAMILY STYLE DESSERTS

HOST CHOOSES ONE

Cannolis

Assorted Cookies & Brownies



Premier

PREMIER BUFFET

Premier | \$65 PER PERSON

FAMILY STYLE APPETIZERS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

SALAD COURSE

HOST CHOOSES ONE

Caesar

Simple Greens Salad

Gorgonzola & Apple

ENTRÉE COURSE

HOST CHOOSES TWO | SUPPLEMENT AN ADDITIONAL ENTREE \$7 PER PERSON

Butternut Squash Raviolis - *fig and gorgonzola cream sauce (v)*

Penne Bolognese - *beef and pork sausage, dry wine, cream, pomodoro, parmesan*

Chicken Marsala - *pancetta, mushrooms, sweet wine*

Chicken Piccata - *lemon, dry wine, shallot, capers, parsley*

Pan Roasted Salmon - *citrus agrodolce, arugula salad*

Slow Cooked Short Rib - *horseradish, crispy onions*

Pasta Primavera - *penne, market vegetables, aglio e olio (v)*

SIDES

HOST CHOOSES ONE | SUPPLEMENT AN ADDITIONAL SIDE \$4 PER PERSON

Rosemary Sea Salted Baby Potatoes

Penne Pasta - *choice of sauce: pomodoro or aglio e olio*

Market Roasted Vegetables

Rice Pilaf

FAMILY STYLE DESSERTS

HOST CHOOSES ONE

Cannolis

Assorted Cookies & Brownies



Brunch

CLASSIC BRUNCH

MAXIMUM OF 25 GUESTS

Classic | \$28 PER PERSON

FAMILY STYLE APPETIZERS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Tots - *parmesan herb butter, roasted garlic mayo*

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

ENTRÉE COURSE

HOST CHOOSES THREE, GUEST CHOOSES ONE

Avocado Toast - *tomato relish, deviled egg salad, arugula on thick cut Vienna*

Mushroom Florentine Frittata - *spinach, roasted button mushrooms, sweet onions, mozzarella*

Broccoli & Cheese Frittata - *broccoli, cheddar cheese, green onions*

Chicken Parmesan Sandwich - *pomodoro, melted cheese, thick cut Vienna, French fries*

Just Waffles - *maple syrup, berries, whipped cream*

Stuffed French Toast - *fig mascarpone filling, maple syrup, whipped cream, berries*



Brunch

PREMIER BRUNCH

MAXIMUM OF 25 GUESTS

Premier | \$38 PER PERSON

FAMILY STYLE APPETIZERS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Tots - *parmesan herb butter, roasted garlic mayo*

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

SALAD COURSE

HOST CHOOSES ONE

Simple Greens Salad

Ginger Lime Fruit Salad

ENTRÉE COURSE

HOST CHOOSES THREE, GUEST CHOOSES ONE

Southern Fried Chicken & Waffles - *mascarpone cream, honey fig syrup*

Hash & Eggs - *smoked turkey, butternut squash, potatoes, onions, peppers*

Stuffed French Toast - *fig mascarpone filling, maple syrup, whipped cream, berries*

Mushroom Florentine Frittata - *spinach, roasted button mushrooms, sweet onions, mozzarella*

Broccoli & Cheese Sandwich - *broccoli, cheddar cheese, green onions*





Brunch

BRUNCH BUFFET

Brunch Buffet | \$35 PER PERSON

FAMILY STYLE APPETIZERS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Tots - *parmesan herb butter, roasted garlic mayo*

Arancini - *crispy risotto balls, basil, mozzarella, pomodoro*

Bruschetta - *tomato, garlic, basil, crostini*

Hummus & Harissa - *feta, olives, tiny house-made pitas*

Caprese - *beefsteak tomatoes, fresh mozzarella, basil, olive oil, cracked pepper*

Italian Fried Chicken Tenders - *plain, herb, butter, or buffalo*

Ginger Lime Fruit Salad

SALAD COURSE

HOST CHOOSES ONE

Simple Greens Salad

Gorgonzola & Apple

Caesar

ENTRÉE COURSE

HOST CHOOSES TWO | SUPPLEMENT AN ADDITIONAL ENTREES \$7 PER PERSON

Southern Fried Chicken & Waffles - *mascarpone cream, honey fig syrup*

Avocado Toast - *tomato relish, deviled egg salad, arugula on thick cut Vienna*

Mushroom Florentine Frittata - *spinach, roasted button mushrooms, sweet onions, mozzarella*

Broccoli & Cheese Frittata - *broccoli, cheddar cheese, green onions*

Just Waffles - *maple syrup, berries, whipped cream*

Stuffed French Toast - *fig mascarpone filling, maple syrup, whipped cream, berries*

Hash & Eggs - *smoked turkey, butternut squash, potatoes, onions, peppers*

Short rib supplement +\$4 PER PERSON

ADD ONS

\$4 PER PERSON

Scrambled Eggs

Potato Hash

Roasted Market Vegetables

Rice Pilaf



The Food

STATIONARY HORS D' OEUVRES

Stationary Options

Crudite - \$5 PER PERSON

seasonal assortment of raw market vegetables, dipping sauces - traditional accompaniments

Cheese & Fruit - \$7 PER PERSON

assorted selection, apples, berries, jam, crackers

Meza Board - \$8 PER PERSON

chickpea hummus, farro tabouli, feta, olives, harissa, extra virgin olive oil, tiny house-made pitas

Salumi - \$9 PER PERSON

prosciutto, soppressata, mortadella, assorted cheese, whipped ricotta, fig mostarda, muffuletta relish

Arancini - \$5 PER PERSON

carabinieri rice crocchette, basil, three cheeses

Chilled Poached Shrimp - \$9 PER PERSON

traditional tomato-horseradish cocktail sauce, lemon aioli

Prosciutto Wrapped Asparagus - \$8 PER PERSON

lemon aioli, shaved parmesan, cracked pepper

Cheesy Garlic Bread - \$5 PER PERSON

marinara dipping sauce

Tiny Meatballs - \$6 PER PERSON

marinara, shaved parmesan or creamy spicy sauce, basil, chili, parmesan



The Food

PASSED HORS D' OEUVRES

Passed Options

Caprese Skeweres - \$5 PER PERSON

grape tomatoes, fresh ciliegine mozzarella, basil, balsamic, extra virgin olive oil

Stuffed Mushroom Caps - \$6 PER PERSON

duxelles filling, mozzarella, herbs, parmesan

Vegetable Spring Rolls - \$5 PER PERSON

ginger-soy glaze, togarashi

Tuna Poke Cones - \$9 PER PERSON

sesame tuile, siracha mayo, mango, tamari, green onions

Bang Bang Shrimp - \$9 PER PERSON

mango, scallions, sweet chili aioli

Antipasto Skewers - \$7 PER PERSON

prosciutto, soppressata, mortadella, provolone, muffuletta mayo

Cheesy Garlic Bread- \$5 PER PERSON

marinara dipping sauce

Butternut Squash Tartlets - \$7 PER PERSON

gorgonzola-mascarpone cream, fig, caramelized onion

TOASTS

Herb Goat Cheese - \$6 PER PERSON

tomato jam, salsa verde, gremolata

Braised Short Rib - \$10 PER PERSON

horseradish crema, pepper jelly, fried cipollini

Prosciutto - \$7 PER PERSON

fig jam, gorgonzola, shaved parmesan, arugula



Bar Options

BEVERAGES ARE SOLD BY CONSUMPTION AND CAN BE CUSTOMIZED BY THE HOST.
PLEASE CHOOSE ONE OF THE FOLLOWING.

LIMITED BAR

Select your favorite specialty cocktails, wines, and/or beers to offer exclusively to your guests. Any and all other beverages your guests may order will be their responsibility to purchase.

OPEN BAR

Our staff will add all drinks consumed during your event to the final bill. The host can also choose a specific amount of time to offer a limited open bar or until a certain budget is reached.

CASH BAR

All alcoholic beverages requested are the responsibility of your guests to purchase.

+ ENHANCEMENTS

- Limoncello Toast - \$4 PER PERSON
- Prosecco Toast - \$3 PER PERSON
- Sangria Pitchers (Red and/or White) - \$50 PER PITCHER
- Aperol Spritzer Pitcher - \$53 PER PITCHER

+ SEASONAL CARAFE ADD-ONS *Carafe* | \$57 [SERVES 5]

Seasonal carafe add-ons are a rotating selection of Fall, Winter, Spring, and Summer alcoholic beverage specials that are subject to change. Please inquire for details.

+ SPECIALTY COCKTAILS

Select one of our specialty crafted cocktails to be served at your event. Please inquire for our current selection and pricing.

+ MIMOSA BAR

Valdo Prosecco - \$49 PER BOTTLE

Comes with a rotating selection of juices



Cake Options

CAKE MENU

8" (SERVES 9-12) \$60 | HALF SHEET (SERVES 40) \$130

FLAVORS

Chocolate Lovers - *chocolate chiffon, chocolate whipped ganache, chocolate buttercream*

Lemon Berry - *lemon chiffon, lemon curd, mixed berries, vanilla buttercream*

Tiramisu - *vanilla lady finger sponge, espresso soak, chocolate crisp pearls, espresso caramel, mascarpone whipped cream*

We do not offer decorations of fondant, animals, people, or drawings.

Additional Information

BOOK YOUR NEXT EVENT

We can't think of a better way to connect with clients or impress your family and friends than hosting a fully tailored gathering in one of the most contemporary, luxe atmospheres in Andover, Massachusetts. 34 Park has the perfect private room for up to 50 guests.

MENU CUSTOMIZATION

- Price per person includes soft drinks, coffee, and tea
- \$3 plating fee per guest for desserts brought in. Desserts must be from a professional bakery.
- All taxes, fees, and service charges will be added to final bill.
- Day events are booked for 2 hours and 30 minutes. Evening events are booked for 3 hours. Additional time may be booked at an additional fee.
- Room fee subject to event food & beverage requirements.
- Seated pre-fixe menus may be chosen for up to 25 guests. All parties over 25 guests must choose one of our buffet options.



For more information on 34 Park's private events, please contact Maria Woodbury at mwoodbury@34park.com or call (978) 645-6250.

34PARK.COM/PRIVATE-DINING

PLEASE NOTE: EVENTS ARE SUBJECT TO A MINIMUM SPEND. PRICES MAY VARY BASED ON YOUR EVENT.