



# CATERING MENU RECEPTION



# HORS D'OEUVRES SELECTION

## COLD

*Minimum 25 Pieces per Selection*

Bruschetta with Plum Tomatoes, Yellow Peppers, Garlic, & Oregano	4.00/each
Smoked Atlantic Salmon, Avocado, & Chive Crème Fraiche on Rye Bread	4.50/each
Mozzarella Caprice Kabobs with Grilled Artichoke & Olives	3.75/each
Prosciutto Rolls with Sweet Figs, Goat Cheese, & Toasted Pine Nuts	4.50/each
Eggplant & Roasted Pepper Relish on a Chive Potato Pancake	3.75/each
Rock Shrimp & Spicy Mango Ceviche	5.00/each
Confit of Tomato with Serrano Ham & Manchego Cheese	5.00/each
Seared Ahi Tuna on a Plantain with Mango Salsa	5.00/each
Beef Carpaccio with Orange-Olive Salsa, topped with Shaved Asiago	5.00/each
Grilled Chicken Lettuce Wraps, Pomegranate Soy	4.50/each
Crab Salad with Sweet Onion Relish on Ciabatta Toast	4.50/each
Goat Cheese on a Sourdough Crouton with Stewed Cherries	4.00/each
Fresh Salmon Poke on a Sesame Wonton Crisp	5.00/each

## HOT

*Minimum 25 Pieces per Selection*

Miniature Philadelphia Cheese Steaks	4.00/each
Chorizo Stuffed Dates wrapped in Apple Wood Smoked Bacon	4.50/each
Truffle Scented Mushroom Tart	4.50/each
Pecan Chicken Strips with Honey Mustard	4.50/each
Fried Goat Cheese with a Spicy Orange Glaze	4.75/each
Miniature Crab Cake with Jalapeno Aioli	4.75/each
Sea Scallops wrapped in Apple Wood Smoked Bacon with Pomegranate-plum Chutney	4.75/each
Miniature Grilled Cheese Sandwiches with Shots of Tomato Bisque	4.50/each
Tamarind Barbeque Chicken with Thai Basil Puree served in a Savory Cone	4.50/each
Balsamic Glazed Lollipop Lamb Chops with Pomegranate-plum Chutney	5.00/each
Short Rib & Fontina Miniature Paninis	4.00/each
Vegetable Samosas with Mint Chutney	4.00/each
Vegetable Pakoras with Mango Chutney	4.00/each
Vegan Caponata Phyllo Star	4.00/each
Arepas with Chorizo & Manchego	4.50/each
Chipolte Roasted Shrimp on a Toasted Corn Cake	5.00/each
Grilled Figs with Goat Cheese & Honey (seasonal)	4.00/each



# PRESENTATION STATIONS

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**Artisanal Cheese** **14.00/guest**

A Selection of Domestic & Imported Ripe Artisanal Cheeses  
Aged Balsamic, Quince Paste, Nuts & Fruit  
Walnut Raisin Bread, Sourdough Baguette, & Rye Crisp

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**Crudites** **11.00/guest**

Baby Carrots, Sugar Snap Peas, Red Pepper, Celery, & Radish  
Sourdough Baguette Toast Points, Parmesan Crisps  
Edamame Hummus, Feta & Herb Dip

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**B.L.T. Bar** **16.00/guest**

B's: Apple Wood Smoked, Pancetta, Turkey  
L's: Romaine, Arugula, Spring Mix  
T's: Beef Steak, Gold Metal, Purple  
Breads: Sourdough, Cranberry, Whole Wheat  
Choice of Dressing & Spreads

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**Slider Station** **18.00/guest**

Chipotle Barbeque Braised Short Ribs  
Jumbo Lump Crab Cake  
100% Sirloin Burger  
Aged Balsamic Marinated Portobello  
*Served on our House-made Brioche Rolls with Assorted Toppings of Your Choice:*  
House-made Ketchup, Molasses Infused BBQ Sauce, or Jalapeno Aioli  
Gorgonzola Cheese, Romaine Lettuce, Sliced Roma Tomatoes, Balsamic Onions, & Spicy Pickles

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**Sushi Station** *(based on 3 pieces per person)* **20.00/guest**

A Beautiful Display of Assorted California, Avocado, Salmon, Shrimp, Sashimi, & Tuna Rolls  
Served with Wasabi, Pickled Ginger, & Ginger-Soy Dipping Sauce  
Have Your Sushi Hand Rolled to Order with the Display  
*(\*Chef Attendant required - \$150.00)*

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**Asian Station** **17.00/guest**

Shrimp Pot Stickers & Vegetable Dumplings  
Handmade Summer Rolls: Shrimp, Cellophane Noodles, & Fresh Cilantro  
Handmade Spring Rolls  
Edamame & Lobster Trifle  
Sweet Chili, Soy Ginger, & Sesame Teriyaki Sauces



# PRESENTATION STATIONS

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**Italian Antipasti** *(Minimum 25 guests)***20.00/guest**

Prosciutto di Parma, Hot Sopressata, Genoa Salami  
Grilled Peppers, Portobello Mushrooms, Endive, Zucchini, Yellow Squash, Eggplant, Yellow & Red Tomatoes  
Marinated Baby Artichoke, Cippolini Onions, Green & Black Olives, Olive Tapenade, Baby Mozzarella  
with Sun-dried Tomato & Basil, & Parmesan  
served with Ciabatta, Olive Bread, Grissini, & Lavash

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**A Bite of Philly****18.00/guest**

*Miniature Philadelphia Cheese Steak Sandwiches with Thin Sliced Sirloin of Black Angus Beef, Thin Shaved Range Free Chicken, or Grilled Marinated Vegetables made to order on Amoroso Rolls*  
Choice of Fried Onions, Sautéed Mushrooms, Pizza Sauce, Cheese Wiz, Sweet Peppers, & Mayonnaise  
*(\*Chef attendant required - \$125.00)*

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**Salad Station****13.00/guest**

*Greens: Romaine, Boston Bibb, Frisee, & Watercress*  
*Toppings: Shredded Parmesan, Crumbled Feta, Grape Tomatoes, Cucumber Moons, Sliced Radish, Sliced Black Olives, Pine Nuts, Sunflower Seeds, & House-made Croutons*  
*Choice of Dressings*  
*(\*Chef attendant required - \$125.00)*

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**Pasta Station** *(Minimum 25 guests)***15.00/guest**

*Choice of 3 of the Following Pastas, served with Grissini, Crusty Garlic Bread, & Focaccia:*  
Penne Pasta, Roasted Peppers, Italian Sausage, Garlic, Basil, & Spicy Tomato Sauce  
Lobster Ravioli, Roasted Wild Mushrooms, Asparagus, Olives, & Lobster Cream  
*\*Add \$3 per guest*  
Porcini Mushroom Ravioli, Creamy Wild Mushroom Sauce  
Cavatelli Bolognese, Ragu of Beef, Pork, & Veal, simmered in San Marzano Tomatoes  
Orecchiette Pasta, Clams, Garlic, Clam Juice, White Wine, Parsley  
Cheese Tortellini, Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce  
Fusilli Primavera (Gluten Free)  
Sautéed Seasonal Farmer's Market Vegetables, Garlic, EVOO, Herbs, Parmigiano-Reggiano  
*(\*Chef Attendant required - \$125.00)*



# PRESENTATION STATIONS

## **Delicacies of the Sea** *(Minimum of 25 guests & 5 dozen)*

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Selection of East & West Coast Oysters with Mignonette	50.00/dozen
Jumbo Gulf Shrimp	50.00/dozen
Crab Claws served with Cocktail Sauce	65.00/dozen
Alaskan King Crab Legs	75.00/dozen
Sea Scallop Cheviche with Ruby Grapefruit	55.00/dozen
Littleneck Clams	55.00/dozen
Cold Boiled Maine Lobster <i>(*Chef Attendant required - \$125.00)</i>	Market Price

## **Ice Displays**

Custom Ice Carvings May be Arranged for Your Event Through Your Catering Representative

## **Sabayon Station**

**15.00/guest**

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Sabayon Infused with Moscato Wine & Grand Marnier  
Whisked by a Uniformed Pastry Chef in a Copper Bowl & Served with Macerated Raspberries, Strawberries,  
Blueberries, & Blackberries  
Biscotti  
*(\*Chef Attendant required - \$125.00)*

## **Cupcakes**

**18.00/guest**

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Assorted Flavors of Regular & Miniature Cupcakes  
Milkshake Shots: Vanilla Bean, Dark Chocolate, & Fresh Berry  
Assorted Cheese Cake Pops  
Miniature Cookies & Miniature Brownie Bites



# CARVING STATIONS

*(Minimum 50 Guests)*

Chef Attendants are Required for all Carving Stations at \$125/each for 3 hours

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**Herbed Butter Roasted Turkey Breast** **12.00/guest**

Caramelized Onion & Cranberry Marmalade

Mini Buttermilk Biscuits

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**Mustard-Parsley Crusted Pork Loin** **18.00/guest**

Sweet Potato Gratin

Calvados Apple Salad

Natural Pork Jus

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**Honey-Garlic Marinated Lamb Rack** **25.00/guest**

Black Olive Hummus

Cracked Wheat Salad

Grilled Flatbreads

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**Hot Smoked Salmon** **18.00/guest**

Assorted Fresh-made Chutneys

Flatbreads

Crusty Baguettes

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**Hickory Smoked Ham** **18.00/guest**

German Style Potato Salad

Sautéed Cabbage with Caraway & Dill

Buttermilk Biscuits

Dijon, American, & Coleman's English Mustard

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**Black Angus Courvoisier Glazed Tenderloin** **17.00/guest**

Rhubarb & Cipollini Compote

Horseradish Cream

Green & White Asparagus

Rustic Herbed Rolls



# CATERING GUIDELINES AND INFORMATION

## **Menu Selections**

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Menu selections are due two weeks prior to the day of the meeting or event.

## **Guarantees**

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Final guarantees are due 72 hours or (3) business days before the meeting or event. Guarantees may be increased after this date but may not be reduced. If there is a decrease in the guest count, the hotel will charge the guaranteed number.

## **Audio / Visual**

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Please contact our Mainline A/V representative for your Audio Visual Needs.

Joel Thorpe, Audio Visual Manager: [joelthorpe@mainlineav.com](mailto:joelthorpe@mainlineav.com)

## **Menu Pricing and Service Charges**

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All menus and pricing do not include applicable taxes and service charges. 22% service charge, 8% sales tax, & 10% liquor tax (if applicable) will be added to final food and beverage charges. Please note the 22% service charge is taxed at 8%.

## **Labor Fees**

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Bartender (1 Bartender required per 75 guests, 1-4 hours)	\$125.00
Cashier (1 Cashier required per 75 guests, 1-4 hours)	\$125.00
Chef Attendant (1 Chef Attendant required per 100 guests)	\$125.00
Coat Check Attendant (1 Coat Check Attendant required per 100 guests)	\$125.00

## **Set Up Fees**

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If a change of an original room set up is requested on the day of the event or meeting, a re-set fee will be added to the final banquet check.

## **Meeting / Event Space**

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Function rooms are assigned based on anticipated number of guests and set up. The Warwick, Rittenhouse Square reserves the right to change room assignments if there are any adjustments in the guaranteed number of guests or set up.