

SPECIAL EVENT MENUS

BARCLAY PRIME

Luxury Boutique Steakhouse



LUXURY AND SOPHISTICATION MEET POSH AND CHIC AT BARCLAY PRIME. A SEXY REVAMP OF THE TRADITIONAL STEAKHOUSE, BARCLAY PRIME'S MENU OFFERS SUBTLE TWISTS ON CONTEMPORARY STEAKHOUSE FARE, TAKING YOUR DINING EXPERIENCE TO A NEW LEVEL.

FEATURES

- Available for dinner seven days a week.
- Private luncheons available upon request.
- Seating for up to 20 guests in the Main Dining Room.
- The Private Dining Room accommodates 40 people for a seated event, or 65 can enjoy cocktails and hors d'oeuvres.
- Barclay Prime is available to be reserved exclusively for up to 150 people.
- Private Dining Room has audio visual capabilities.
- Extensive wine list.
- Barclay Prime's semi private lounge is available reception style for up to 30 guests

barclay
prime

237 S. 18TH ST,
PHILADELPHIA
barclayprime.com

For more info
contact Diane:

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@starr-restaurant.com

267-238-3650

menus subject to change

PASSED HORS D'OEUVRES

SELECT 4

COLD HORS D'OEUVRES

MOZZARELLA tomato, basil, onion and citrus

AHI TUNA cucumber, spicy aioli and toasted sesame seeds

BEEF thinly sliced, fried capers, olive oil, lemon zest and pecorino

BEEF TARTARE goat cheese and pistachio

ASPARAGUS wrapped prosciutto, lemon zest and garlic aioli

OLIVE TAPENADE herbs, capers and goat cheese

KING SALMON smoked, dill scented crème Fraiche and shaved red onion

HOT HORS D'OEUVRES

GRILLED CHEESE val d'aosta fontina and gruyere

DRY AGED NY STRIP red wine pickled shallot and horseradish cream

SHRIMP spicy tempura

PARMESAN ARANCINI san marzano tomato

SLIDERS gruyere cheese and caramelized onions

CRAB CAKES saffron aioli sauce

DEMI OF SEASONAL SOUP

PRIME CHICKEN BITES

\$30.00 PER PERSON, PER HOUR*

*Amount does not include taxes, gratuity or special events fee.



STATIONARY



RAW BAR*

SERVED ON CHIPPED ICE WITH LEMON WEDGES, COCKTAIL SAUCE, MIGNONETTE AND HOT SAUCE

COLOSSAL SHRIMP	\$7
LARGE SHRIMP	\$4
MARKET OYSTER	\$3.5
CRAB CLAWS	M.P.

BY THE PIECE - 50 PIECE MINIMUM
ANY ADDITIONAL ORDERS IN 20 PIECE INCREMENTS

ARTISANAL CHEESE DISPLAY*

SERVED WITH A SELECTION OF LOCAL AND INTERNATIONAL CHEESES AND ACCOMPANIED WITH FRESH FRUIT, BREAD AND CRACKERS

\$15 PER PERSON

CARVING STATION*

A FEE OF \$100 FOR UNIFORMED CHEF

21 DAY DRY AGED PRIME RIB wholegrain mustard sauce, au jus and bread	\$650	(SERVES 15-20)
ROASTED FILET MIGNON horseradish cream sauce, au jus and bread	\$450	(SERVES 15-20)
BERKSHIRE PORK LOIN cherry and apricot marmalade, mustard sauce and bread	\$350	(SERVES 20-25)
ROASTED TAJIMA "KOBE" FILET MIGNON au jus and bread	\$800	(SERVES 15-20)

*Amount does not include taxes, gratuity or special events fee.

LUNCH

FIRST COURSE

(PLEASE PRE-SELECT TWO ITEMS)

CAESAR SALAD

MIXED GREENS SALAD

SEASONAL SOUP

WAGYU SLIDERS

SECOND COURSE

(PLEASE PRE-SELECT THREE ITEMS)

PAN SEARED OR BROILED PACIFIC SALMON

8 OZ. BROILED FILET

PAN SEARED ORGANIC AIRLINE CHICKEN BREAST

MARKET FISH

12 OZ. NY STRIP STEAK

SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

TATER TOTS

WHIPPED POTATOES

SAUTÉED MUSHROOMS

DESSERT

A Tasting Selection from our Pastry Chef

Coffee, Decaf Coffee and Hot Tea

\$60.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.



DINNER one



FIRST COURSE

(PLEASE PRE-SELECT THREE ITEMS)

CAESAR SALAD

THE WEDGE

LOBSTER BISQUE

WAGYU SLIDER DUO

SECOND COURSE

(PLEASE PRE-SELECT THREE ITEMS)

12 OZ FILET MIGNON

* WAGYU SUPPLEMENTAL FEE \$50

18 OZ RIBEYE

CRAB CAKE

BRANZINO

SALMON

ROASTED CHICKEN BREAST

SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)

WHIPPED POTATOES

CREAMED SPINACH

TATER TOTS

SAUTEED MUSHROOMS

DESSERT

A Tasting Selection from our Pastry Chef & Petit Fours To-Go**

Coffee, Decaf Coffee and Hot Tea

\$95.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Individual mini cakes require 48 hours in advance to prepare.

DINNER two

FIRST COURSE

(PRE-SELECT FOUR ITEMS)

CAESAR SALAD

TUNA TARTARE

STEAK TARTARE

LOBSTER BISQUE

WAGYU SLIDER DUO

SECOND COURSE

(PRE-SELECT FOUR ITEMS)

12 OZ FILET MIGNON

* WAGYU SUPPLEMENTAL FEE \$50

18 OZ RIBEYE

16 OZ NEW YORK STRIP STEAK

* WAGYU SUPPLEMENTAL FEE \$75

SALMON

CRAB CAKE

BRANZINO

ROASTED CHICKEN BREAST

SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT FOUR ITEMS)

TATER TOTS

TRUFFLE WHIPPED POTATOES

SAUTEED MUSHROOMS

CREAMED SPINACH

POTATO GRATIN

BRUSSELS SPROUTS

DESSERT

A Tasting Selection from our Pastry Chef & Petit Fours To-Go**

Coffee, Decaf Coffee and Hot tea

\$120.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Individual mini cakes require 48 hours in advance to prepare.



DINNER three



FIRST COURSE

(PLEASE PRE-SELECT TWO ITEMS)

- SHRIMP COCKTAIL
- JUMBO LUMP CRAB COCKTAIL
- LOBSTER BISQUE
- WAGYU SLIDER DUO

SALAD COURSE

(PLEASE PRE-SELECT TWO ITEMS)

- CAESAR SALAD
- THE WEDGE
- CHOPPED SALAD

THIRD COURSE

(PLEASE PRE-SELECT THREE ITEMS)

- | | |
|---|------------------------|
| 12 OZ FILET MIGNON
* WAGYU SUPPLEMENTAL FEE \$50 | BRANZINO |
| 18 OZ RIBEYE | VEAL PORTERHOUSE |
| 16 OZ NEW YORK STRIP STEAK
* WAGYU SUPPLEMENTAL FEE \$75 | SALMON |
| 24 OZ PORTERHOUSE | ROASTED CHICKEN BREAST |

SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT FOUR ITEMS)

- TATER TOTS
- TRUFFLE WHIPPED POTATOES
- SAUTEED MUSHROOMS
- CREAMED SPINACH
- POTATO GRATIN
- BRUSSELS SPROUTS

DESSERT

A Tasting Selection from our Pastry Chef & Individual Mini Cakes To-Go
Coffee, Decaf Coffee and Hot Tea

\$140.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Individual mini cakes require 48 hours in advance to prepare.

BEVERAGE one



HOUSE COLLECTION BEVERAGE PACKAGE*

*ITEMS SUBJECT TO CHANGE

LIQUOR SELECTIONS

VODKA- KETEL ONE

GIN- TANQUERAY

WHISKEY- SEAGRAM'S 7 CROWN

BOURBON- JACK DANIELS

RUM- BACARDI SILVER

SCOTCH- DEWAR'S WHITE LABEL

TEQUILA- SAUZA

WINES BY THE GLASS

WHITE WINES

PINOT GRIGIO

CHARDONNAY

RED WINES

MALBEC

CABERNET SAUVIGNON

BEER SELECTIONS

AMSTEL LIGHT OR YUENGLING LAGER

SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

\$50 PER PERSON FOR THE FIRST 3 HOURS

\$10 PER PERSON PER HALF-HOUR EXTENSION

Tax and Gratuity additional

BEVERAGE two



PREMIUM COLLECTION BEVERAGE PACKAGE*

*ITEMS SUBJECT TO CHANGE

SPECIALTY COCKTAILS

OUR SELECTION OF TWO OF OUR CLASSIC COCKTAILS

LIQUOR SELECTIONS

VODKA- GREY GOOSE

GIN- TANQUERAY

WHISKEY- SEAGRAM'S VO

BOURBON- JIM BEAM

RUM- BACARDI SILVER

SCOTCH- DEWAR'S WHITE LABEL

TEQUILA- SAUZA

WINES BY THE GLASS

*ITEMS SUBJECT TO CHANGE

WHITE WINES

PINOT GRIGIO

RIESLING

CHARDONNAY

RED WINES

PINOT NOIR

MALBEC

CABERNET SAUVIGNON

BEER SELECTIONS

AMSTEL LIGHT, CRAFT SELECTION, YUENGLING LAGER

SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

\$60 PER PERSON FOR THE FIRST 3 HOURS

\$14 PER PERSON PER HALF-HOUR EXTENSION

Tax and Gratuity additional

BEVERAGE three



LUXURY COLLECTION BEVERAGE PACKAGE*

*ITEMS SUBJECT TO CHANGE

SPECIALTY COCKTAILS

SELECTION OF BARCLAY PRIME'S SPECIALTY COCKTAILS

LIQUOR SELECTIONS

VODKA- BELVEDERE

GIN- BOMBAY SAPPHIRE

WHISKEY- JACK DANIELS

BOURBON- BULLEIT

RUM- PYRAT XO

SCOTCH- CHIVAS REGAL

TEQUILA- PATRON SILVER

WINES BY THE GLASS*

WHITE WINES

SAUVIGNON BLANC

PINOT GRIGIO

RIESLING

CHARDONNAY

RED WINES

PINOT NOIR

CARMENERE

MALBEC

RIBERA DEL DUERO

CABERNET SAUVIGNON

BEER SELECTIONS

AMSTEL LIGHT, CRAFT SELECTION, STELLA ARTOIS, YUENGLING LAGER

SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

\$70 PER PERSON FOR THE FIRST 3 HOURS;

\$19 PER PERSON PER HALF-HOUR EXTENSION

Tax and Gratuity additional

WINES

barclay
prime

SPARKLING WINE

PROSECCO, LA MARCA, ITALY, NV 65

SPARKLING WINE, DOMAINE CHANDON, ROSE, CALIFORNIA, NV 70

WHITE

SAUVIGNON BLANC, WENTE, LOUIS MEL, LIVERMORE VALLEY, CALIFORNIA, 2012 68

RIESLING, CHATEAU STE. MICHELLE, HARVEST SELECT
COLUMBIA VALLEY, WASHINGTON 2011 46

CHARDONNAY, ARTESA, ELEMENTS
NAPA COUNTY/SONOMA COUNTY, CALIFORNIA 2011 60

FALANGHINA, ROCCA DEL DRAGONE, FALANGHINA, CAMPANIA, ITALY 2011 56

SAUVIGNON BLANC, WHITE HAVEN, MARLBOROUGH, NEW ZEALAND 2011 64

PINOT GRIGIO, BISO, IL VINO DEL LUNEDI, VENETO, ITALY 2011 44

CHARDONNAY, DOMAINE DE ROCHERS, MACON-CHARENTRE
BURGUNDY, FRANCE 2011 60

RED

PINOT NOIR, WILD HORSE, CENTRAL COAST, CALIFORNIA 2011 77

ZINFANDEL, ROSENBLUM, CUVÉE MICHELLE, CALIFORNIA NV 51

MÉRITAGE, HAYMAN & HILL, MONTEREY COUNTY 2010 70

CABERNET SAUVIGNON, PASO CREEK, PASO ROBLES, CALIFORNIA 2010 52

CABERNET SAUVIGNON, JOSEPH CARR, ST. HELENA, CALIFORNIA 2010 78

PINOT NOIR, NICOLAS PÔTEL, BURGUNDY, FRANCE 2011 63

GRENACHE, DOMAINE GALEVAN, CÔTES DU RHÔNE, FRANCE 2010 52

RIBERA DEL DUERO, FINCA TORREMILANOS, MONTE CASTRILLO, SPAIN 2010 52

BORDEAUX, CHÂTEAU TOUR D'AURON, LUSSAC, FRANCE 2009 64

SANGIOVESE, ROCCA DELLE MACIE, RUBIZZO, TUSCANY, ITALY 2010 53

SHIRAZ, ZONTE'S FOOTSTEP, LONGHORNE CREEK, AUSTRALIA 2010 62

MALBEC, DONA PAULA, LOS CARDOS, MENDOZA, ARGENTINA 2011 48

CABERNET SAUVIGNON, MOTHER'S RUIN, MCLAREN VALE, AUSTRALIA 2010 70

