



CATERING MENU  
DINNER



# DINNER

## PLATED DINNER

*Includes Freshly Baked Breads & Rolls, Freshly Brewed Regular & Decaffeinated Lavazza Coffee & Assorted Rishi Herbal Teas*

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**Plated Dinner #1** 59.00/guest

Green Asparagus Soup with Black Barley & Crème Fraiche  
Wedge of Iceberg Lettuce with Apple Smoked Bacon, Roquefort Cheese, & Chive Buttermilk  
Roasted Amish Chicken Breast with Portobello Mushrooms & Marsala Sauce  
Accompanied by Mashed Yukon Gold Potatoes & Glazed Baby Carrots  
Lemon Tart with Mango Coulis

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**Plated Dinner #2** 56.00/guest

Baked Goat Cheese & Crispy Pancetta with Baby Red Oak Mache, Macadamia Nuts,  
Grapes, & Aged Balsamic  
Seared Atlantic Salmon with Ginger Basil Beurre Blanc  
Accompanied by Polenta Parmesan Cake & Roasted Baby Beets  
Warm Apple Tart with Honey Gelato

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**Plated Dinner #3** 60.00/guest

Pennsylvania Wild Mushroom Medley in a Bouchee with Truffle Sauce  
Golden Baby Beet Salad with Hericot Verts, Chevre Cheese, Toasted Pecans, & Dijon Vinaigrette  
Braised Rack of Berkshire Pork, Maple Juniper Sauce, & Parsnip Puree  
Madagascar Vanilla Scented Panna Cotta with Balsamic Strawberries

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**Plated Dinner #4** 65.00/guest

Cognac Scented Maine Lobster Bisque with a Paprika Twist  
Baby Spinach Salad with Toasted Hazelnuts, Roasted Cherries, Shaved Manchego, & Apple Smoked Bacon  
Roasted Prime Rib of Beef, Natural Jus, & Creamy Horseradish  
Accompanied by Broccoli & Root Vegetable Hash  
Chocolate Cheese Cake with Coffee Sauce



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**Plated Dinner #5** 64.00/guest

Gulf Shrimp Cocktail with Sriracha-Citrus Aioli

Lola Rosa Salad with Roasted Pear, Candied Pecans, & Honey Vinaigrette

Chianti Braised Short Ribs of Wagyu Beef, Three Cheese, Onion Gratin, Broccolini, & Barolo Wine Sauce

Chocolate Grand Marnier Cake with Sea Salt Caramel

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**Plated Dinner #6** 68.00/guest

Pan Seared Sea Scallop, Edamame Puree, Roasted Red & Yellow Tomatoes

Mixed Baby Lettuce, Toasted Walnuts, Poached Pears, Cranberries, Buttermilk Bleu Cheese,  
& White Balsamic Vinaigrette

Grilled Balsamic Herb Petit Rack of Lamb, Sweet Pea Puree, & Black Barley

Raspberry Bavarian with White Chocolate Sauce

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**Plated Dinner #7** 70.00/guest

Roasted Organic Beets with Crab Meat Remoulade, served with a Citrus Vinaigrette

Hearts of Baby Romaine, Piquillo Peppers, & Dried Cherries with a Tarragon Vinaigrette

Pan Fried Wild Alaskan Halibut with Shrimp & Roasted White Corn Relish,

Wild Rice Pilaf, & Baby Bok Choy

Blueberry Crème Brulee



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## VEGETARIAN ENTRÉE OPTIONS

Available to Supplement Plated Dinner at \$50.00/guest

Monday: Spinach-Ricotta Cannelloni with Pomodoro Sauce & Fontina Cheese

Tuesday: Baked Phyllo Purses with Roasted Squash, Peppers, Artichokes, & Goat Cheese

Wednesday: Angel-Hair Pasta with a Crimini-Porcini Mushroom Sauce, Parmigiano Reggiano, & Garlic Bread

Thursday: Saffron Risotto with Green Asparagus, Broccolini, Zucchini, & Cherry Tomatoes

Friday: Grilled Polenta with Rataouille & Sun-dried Tomatoes in Olive Oil

Saturday: Eggplant Parmigiana with Fresh Mozzarella, Tomato Sauce, & Basil

## GLUTEN FREE ENTRÉE OPTIONS

Available to Supplement Plated Dinner at \$55.00/guest

Seared Atlantic Salmon with Herb Roasted Fingerlings, Asparagus, & Lemon Caper Butter

Grilled Airline Chicken Breast with Rosemary, Thyme, Parmesan, & Cheese Polenta

## GLUTEN FREE DESSERT OPTIONS

Fresh Fruit Martini with Vanilla Drizzle

Warm Gluten Free Brownie Topped with Chocolate Sauce & Vanilla Whipped Cream

Flourless Chocolate Torte with Raspberry Coulis and Whipped Cream



# DINNER

## DINNER BUFFETS

A small group service fee of \$150 will apply to all breakfast buffets prepared for less than 25 guests.

*Includes Freshly Brewed Regular & Decaffeinated Lavazza Coffee & Assorted Rishi Herbal Teas*

### **Dinner Buffet #1 – NORTHEASTERN COMFORT**

**68.00/guest**

Manhattan Clam Chowder

Wisconsin Artisanal Cheese & Bread Display

Iceberg & Roasted Organic Beets with House-made Buttermilk Ranch Dressing

Smoked Trout with a Dill Cream Sauce & Cucumber Medley

Crab & Atlantic Cod Cakes

Corned Beef Brisket with Braised Cabbage & Caraway

Jersey Corn Succotash

Red Roasted Herbed Potatoes

Strawberry Short Cakes

New York Cheese Cake, Hint of Vanilla & Seasonal Berries

### **Dinner Buffet #2 – TUSCANY**

**79.00/guest**

Bakery Basket with Three Flavor Focaccia, Black Olive Bread, & Grissini Bread Sticks

Butcher Blocks of Cured Italian Meats, Prosciutto di Parma, Speck di Merano, Milano Salami, & Bresaola div al D'Ossola

Chopped Salad with Hearts of Romaine, Frissee, Radicchio, Bosc Pear, & Gorgonzola Cheese Heirloom Tomato, Mozzarella, & Pesto

Shrimp & Bay Scallops with Tomato, Oregano, & Citrus Vinaigrette

Red Snapper Filet "Puttanesca" with Tomato, Olives, Capers, & Anchovy

Free Range Chicken Breast with Garlic, Artichokes, & Saffron Risotto

Carved Sirloin of Black Angus Beef with Balsamic Glazed Cipollini Onions

Cannelloni with Ricotta & Spinach, Plum Tomato Sauce, & Fontina Cheese

Broccoli Rabe with Roasted Garlic & Pine Nuts

Individual Tiramisu

Chocolate Hazelnut Tart

Fruit & Berries with Vanilla Bean & Orange Zest



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### **Dinner Buffet #3 – MEDITERRANEAN**

**85.00/guest**

Selection of Freshly Baked Breads, Lavash, & Breadsticks

Seafood Soup with Saffron, Tomato, Fennel & Pernod

Shrimp & Scallop Ceviche with Lime, Cilantro, Tomato, & Roasted Peppers

Hearts of Romaine with Parmigiano Reggiano, Anchovy, Garlic Croutons, & Lemon Vinaigrette

Grilled Marinated Vegetables, Mozzarella, Basil, & Balsamic Vinegar Glaze

Monkfish with Garlic, Thyme, Leeks, Cherry Tomatoes, & Fried Fingerling Potatoes

Hot Smoked Salmon with Beluga Lentils, Tomato, & Yellow Pepper Salsa

Strip Loin of Black Angus Beef with Horseradish Sauce or Aromatic Butter\*

*(\*Chef Attendant required - \$125.00)*

Poached Pears in Port with Zabaglione

Profiteroles with Chocolate Sauce

Orange Crème Caramel



# 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.