



DOUBLETREE

BY HILTON™

PHILADELPHIA
CENTER CITY

CATERING MENUS

ALL INCLUSIVE DAY MEETING PACKAGES

Our all inclusive day meeting packages provide continuous food and beverage service throughout the day.

MEETING PLANNER PACKAGE \$123/person

Morning

Assorted chilled fruit juices, seasonal fresh fruit & berries medley, assortment of bakery treats, honey butter, cream cheese and preserves, freshly-brewed coffee, decaf and assorted herbal teas, assorted soft drinks & bottled water

Mid-Morning

Jersey select seasonal hand fruit, assorted Greek yogurt & granola, selection of fruit and nut bars, granola bars, trail mix, roasted nut medley, freshly-brewed coffee, decaf and assorted herbal teas, assorted soft drinks & bottled water

Lunch

A sumptuous hot and cold buffet, complete with an assortment of signature salads and homemade soup, hot entrées, fresh seasonal vegetables, chef's select starch, a variety of desserts, and non-alcoholic beverages

Afternoon

Specialty break of the day, Jersey select seasonal hand fruit, mini gourmet cookies, savory snack mix, Chef's vegetable display, coffee, decaf and assorted herbal teas, assorted soft drinks & bottled water

ASSEMBLY ON 5 PACKAGE \$142/person

Including everything from the **Meeting Planner Package** and taking place on our IACC-endorsed ***Assembly on 5*** conference center floor

This *upgraded* package features:

- 24 hour dedicated space
- Ergonomically designed tables and chairs
- Specialized controlled lighting design
- Individual climate control
- Audio/Visual built-in's including: two (2) flipcharts, white board, tackable surfaces, drop down screens or plasma television and microphone
- Wired/wireless internet capability
- A rotating hot item added to the Continental Breakfast

Business Services

Available for *both packages*

- Name tags and table tents
- Copies & secretarial services
- Caucus rooms with internet access, based on availability
- FedEx services, shipping and handling are also available for an additional charge

BREAKS *(30 minutes of service)***Fruit Harvest** *\$14/guest*

Fresh fruit kabobs
 Jersey select seasonal hand fruits
 Assorted soft drinks, bottled water, iced green tea, berry lemonade

Specialty Coffee *\$16/guest*

Almond and chocolate biscotti, assorted scones, marble pound cake
 Freshly-brewed coffee, decaf, assorted herbal teas with Jersey honey
 Whipped cream and flavored creamers
 Assortment of flavored syrups
 Assorted soft drinks and bottled water

Death by Chocolate *\$16/guest*

White and dark chocolate-covered pretzels
 Triple chocolate truffles
 DoubleTree Signature chocolate chip cookie lollipops
 Chocolate cannolis
 Milk chocolate malt balls
 Snack mix with chocolate chips
 Apple wedges, chocolate and caramel dipping sauces
 Chocolate milk, whole milk, hot chocolate
 Assorted soft drinks and bottled water

Recharge *\$17/guest*

Energy infused smoothies
 Jersey select seasonal hand fruit and dried fruits
 Build your own trail mix
 Warmed roasted nuts
 Assorted soft drinks, mineral & bottled water

The Theater *\$17/guest*

Gourmet popcorn, mini corn dogs, Jersey Select seasonal hand fruit
 Variety of favorite theater confections to include: Mike and Ike,
 Skittles, Twizzlers, M & M's, Reese's Peanut Butter Cups, Gummy Bears
 Assorted soft drinks, iced teas, and bottled water

Fitness *\$18/guest*

Jersey select seasonal hand fruit
 Assorted granola bars and energy bars
 Roasted red pepper hummus, cucumber, carrot
 Warm roasted nuts
 Lemon-honey and strawberry-mint smoothies
 Assortment of soft drinks, bottled water, bottled green tea,
 flavored mineral water

Sweet & Salty *\$18/guest*

Assortment of warmed nuts and dried fruits
 Sea salt caramels
 Gummy bears
 Fresh fruit and berry medley
 Trio of warmed olives
 Assorted macarons
 Jersey select seasonal hand fruit
 Assortment of soft drinks, assorted fruit juices and bottled water

The Trail *\$20/guest*

Dried fruit, almonds, cashews, walnuts with pumpkin seeds,
 flax and granola
 Chef's select agua fresca shooters
 Build your own yogurt parfait station
 Jersey select seasonal hand fruit
 Grilled chicken and beef skewers
 Assorted soft drinks and bottled water

Philly Feast *\$20/guest*

Tastykakes®
 Philly soft pretzels with duo of mustard and cheese wiz
 Philly cheesesteak bites
 Zucchini parmesan crisps
 Dark Chocolate Goldenberg's Peanut Chews®
 Hank's® soft drinks: root beer, black cherry cream soda and orange
 Assorted soft drinks and bottled water

ALL-DAY BREAK PACKAGE *\$44/guest*

Morning *(60 minutes of service)*

Assorted chilled fruit juices
 Seasonal fresh fruit & berries
 Assortment of bakery treats
 Honey butter, cream cheese and preserves
 Freshly-brewed coffee, decaf and assorted herbal teas
 Assorted soft drinks & bottled water

Mid-Morning *(30 minutes of service)*

Jersey select seasonal hand fruit
 Assorted Greek yogurt & granola
 Selection of fruit and nut bars, granola bars, trail mix
 Roasted nut medley
 Freshly-brewed coffee, decaf and assorted herbal teas
 Assorted soft drinks & bottled water

Afternoon *(30 minutes of service)*

Specialty break of the day
 Jersey select seasonal hand fruit
 Mini gourmet cookies
 Savory snack mix
 Chef's garden variety
 Coffee, decaf and assorted herbal teas
 Assorted soft drinks & bottled water

BEVERAGE BREAKS

Hot

\$6/guest (60 minutes of service)
 Freshly-brewed coffee, decaf and assorted herbal teas

Hot + Cold

\$8/guest (60 minutes of service)
 Freshly-brewed coffee, decaf and assorted herbal teas
 Assorted soft drinks & bottled water

CONTINENTAL BREAKFAST**On Locust Street***\$26/guest*

Assorted chilled fruit juices

Seasonal fresh fruit & berries medley

Assorted yogurts

Freshly-baked muffins, croissants, and assorted bagels with whipped butter, cream cheese & preserves

Freshly-brewed coffee, decaf, assorted herbal teas and hot chocolate

On Spruce Street*\$28/guest*

Assorted chilled fruit juices

Seasonal fresh fruit & berries medley

Build your own yogurt parfait station

Assorted cold cereals with skim and 2% milk

Filled croissants, turnovers, crumb cakes, assorted bagels with whipped butter, cream cheese & preserves

Freshly-brewed coffee, decaf, assorted herbal teas and hot chocolate

On Broad Street*\$30/guest*

Seasonal fresh fruit & berries medley

Yogurt & berry parfaits with DoubleTree signature granola

Assorted breakfast breads

Freshly-baked bran muffins with sweet cream butter & preserves

Steel cut oatmeal, served with dried fruit, brown sugar, raisins, walnuts, toasted coconut, locally sourced honey

Skim and 2% milks

Seasonal fresh pressed fruit juices

Freshly-brewed coffee, decaf, assorted herbal teas and hot chocolate

CONTINENTAL ENHANCEMENTS**Donuts***\$5/guest*

Assortment of freshly baked gourmet donuts and minis

Pancakes, Waffles or French Toast*\$5/guest*

Butter, maple syrup, fresh berries, bananas, apple compote, walnuts

Specialty Frittata *(please select two)**\$6/guest*

Spinach & Feta, Chicken & Artichoke, Philadelphia Cheesesteak or Lorraine (bacon, Swiss, onion)

Made-to-Order Omelet Station**\$12/guest*

Bacon, ham, onions, Kennett Square mushrooms, Jersey tomatoes, peppers, spinach, feta, Swiss, cheddar

**Requires 1 Chef attendant per 100 guests (+ \$150 per attendant)*

BREAKFAST BUFFETS – 25 Person Minimum Required.
Surcharge applies for groups under 25.

Act I \$34/guest

Seasonal fresh fruit & berries medley
 Assorted yogurts & granola
 Scrambled eggs accompanied by cheddar cheese and chives
 Crisp bacon, pork sausage links
 Hash brown potatoes
 Freshly-baked muffins, croissants, bagels, whipped butter & preserves
 Assorted chilled fruit juices
 Freshly-brewed coffee, decaf, assorted herbal teas, hot chocolate

Act III \$38/guest

Seasonal fresh fruit & berries medley
 Assorted yogurts
 Cold cereals, DoubleTree signature granola, fresh bananas, whole & skim milk
 Scrambled eggs accompanied by cheddar cheese and chives
 Crisp bacon, pork sausage patties
 Brioche French toast or buttermilk pancakes, with warm maple syrup
 Freshly-baked breakfast breads, bagels, croissants, whipped butter & preserves
 Assorted chilled fruit juices
 Freshly-brewed coffee, decaf, assorted herbal teas, hot chocolate

Act II \$37/guest

Seasonal fresh fruit & berry medley
 Freshly-baked muffins, croissants, butter & preserves
 Assorted breakfast breads, bagels with cream cheese
 Build your own yogurt parfait station
 Steel cut oatmeal with dried fruit, cinnamon, brown sugar
 Assorted cold cereals with skim and 2% milk
 Assorted breakfast wraps – *please select two* (bacon, egg, and cheese, Philly Cheesesteak, egg and cheese or egg with roasted vegetables)
 Assorted chilled fruit juices
 Freshly-brewed coffee, decaf, assorted herbal teas, hot chocolate

The Finale \$39/guest

Seasonal fresh fruit & berries medley
 Scrambled eggs and crisp bacon
 Assorted yogurts & granola
 Chicken biscuits, egg and cheese croissants
 Philly baked eggs – caramelized onion, shaved Rib eye and cheese wiz
 Steel cut oatmeal with dried fruit, cinnamon, brown sugar
 Assorted fresh baked breakfast breads, whipped butter & preserves
 Gourmet donut minis
 Assorted chilled fruit juices
 Freshly-brewed coffee, decaf, assorted herbal teas, hot chocolate

PLATED BREAKFASTS

Served at the table with chilled orange juice, freshly-baked muffins, croissants, and bagels with butter, cream cheese and preserves, freshly-brewed coffee, decaf and assorted herbal teas

The Broad Street \$28/guest

Buttermilk pancakes with warm maple syrup, crisp bacon
 or pork sausage links

The Academy \$30/guest

Scrambled eggs, crisp bacon or pork sausage links, home-fried potatoes
 with peppers and onions

The Center City \$32/guest

Scrambled eggs, crisp bacon or pork sausage links, brioche French toast with
 Bananas and toasted pecans

The Avenue of the Arts \$36/guest

Petite Filet with Bernaise sauce, scrambled eggs and home-fried potatoes

LUNCH BUFFETS – *Accompanied by freshly-brewed coffee, decaf and assorted herbal teas.
25 Person Minimum Required. Surcharge applies for groups under 25.*

Independence Mall \$45/person

Seasonal homemade soup
Field green salad with grape tomatoes, English cucumbers, carrots, shaved onion, goat cheese, red wine vinaigrette
Orzo salad with fresh herbs, marinated tomatoes, grilled squash, preserved lemon
Cranberry quinoa salad
Pan roasted Atlantic Salmon with citrus-caper beurre blanc
Seared chicken breast, cremini mushrooms, Marsala cream
Garlic-herbed baby potatoes
Seasonal vegetables
Parker house rolls
Chef selection dessert display, fresh fruit platter

Italian Market \$44/person

Seasonal homemade soup
Baby spinach, red onion, wild mushroom, grape tomato, pecorino, creamy peppercorn dressing
Buffalo mozzarella, Roma tomato, basil, balsamic drizzle
Penne pasta salad with pesto
Create your own cheesesteak – served with fried onions, mushrooms, cheese sauce
Roasted pork with broccoli rabe sliders
Chicken Parmesan or Chicken Marsala
Three cheese tortellini with vodka cream sauce
Seasonal vegetables
Bakery-fresh rolls & butter
Philly soft pretzels
Chef selection dessert display, fresh fruit platter

Reading Terminal \$42/person

Seasonal homemade soup
Grilled Caesar salad, shaved parmesan, focaccia croutons, chopped tomatoes
Redskin potato salad with pancetta, egg, green onion
Artichoke heart salad, arugula, mustard vinaigrette
Kennett Square mushroom salad
Assorted sandwiches including:
Chicken Banh Mi, pickled daikon, jalapeno
London Broil, dill Havarti, whole grain mayonnaise
Tuna nicoise, kalamata olive, egg, lemon aioli
Honey ham, brie, Dijon, crisp apples
Roasted vegetables, hummus, marinated tomatoes
Assorted kettle-cooked chips
Chef selection dessert display, fresh fruit platter

Dilworth Park \$38/person

Seasonal homemade soup
Salad greens – Arugula, baby romaine, kale, mixed baby greens, baby spinach
Salad toppings – Sliced almonds, sunflower seeds, walnuts, pumpkin seeds, wasabi peas, croutons
Veggie toppings – crunchy beets, heirloom tomatoes, carrots, celery, spicy broccoli, roasted cauliflower, mushrooms, red cabbage, curried sweet potatoes, cherry tomatoes
Fruit – dried cranberries, roasted apples, grapes,
Cheeses – feta, goat, bleu, parmesan
Salad proteins – Grilled chicken, sliced beef, garlic shrimp, egg, bacon crumbles, chickpeas, tofu
Selection of homemade salad dressings
Chef selection dessert display, fresh fruit platter

Washington Square \$46/person

Seasonal homemade soup
Chef Select Cobb salad, chopped egg, tomato, gorgonzola
Roasted broccoli salad, spiced walnuts, blistered tomato, citrus vinaigrette
Moroccan chickpea and carrot salad, honey lemon dressing
72 hour braised short rib, confit cipollini onions, red wine demi glaze
Grilled Atlantic cod, gremolata, pimento cream
Crispy brussel sprouts, parmesan, pickled onion
Buttermilk mashed potatoes
Sesame honey rolls
Chef selection dessert display, fresh fruit platter

Rittenhouse Square \$48/person

Seasonal homemade soup
Kale-cranberry roasted beet salad
Field green salad with grape tomato, English cucumber, carrots, shaved onion, goat cheese, red wine vinaigrette
Citrus fennel salad
Herbed tenderloin of beef
Red pepper crusted branzino
Seasoned wild rice
Couscous with vegetable blend
Seasonal steamed vegetables
Chef selection dessert display, fresh fruit platter

GRAB & GO*\$34/person*

*Guests to create their own personalized to-go lunch.
Each includes kettle-cooked chips and a piece of whole fruit.*

SALADS *(please select 1)*

Red bliss potato • Pasta

SANDWICHES *(please select 3)***Roasted Turkey Breast**

Lettuce, tomato, mayonnaise, cheddar cheese

Ham, Bacon and Brie

Granny Smith apples, caramelized onions, mayonnaise, pretzel roll

Grilled Chicken, Mozzarella and Tomato

Green leaf lettuce, Balsamic vinaigrette, mayonnaise, basil ciabatta

Italian Hoagie

Ham, capicola, Genoa salami, provolone cheese, lettuce, tomato, onion, Italian sub-roll

Vegetarian Pita Pocket

 Grilled Portobello, avocado, tomato, yellow squash
snow pea shoots, balsamic drizzle

DESSERTS *(please select 1)*

Chocolate chip cookies

Chocolate fudge brownies

BUILD YOUR OWN*\$38/person*

*Guests to create their own personalized to-go lunch.
Each includes kettle-cooked chips and a piece of whole fruit.*

SALADS *(please select 2)*

Panzanella • Fusilli pasta • Tabbouleh • Baby greens

SANDWICHES *(please select 3)***Asiago Turkey Breast**

Spinach, onion, herb mayonnaise, multigrain roll

London Broil

Granny Smith apples, caramelized onions, mayonnaise, pretzel roll

Cuban

Savory mustard, ham, slow roasted pork, Swiss cheese

Banh Mi

Chicken, pickled carrots, jalapeno, cilantro, Japanese mayonnaise

Mediterranean Wrap

 Grilled vegetables, hummus, marinated tomatoes, ciabatta

DESSERTS *(please select 2)*

Assorted Tastykakes®

Vanilla and chocolate filled whoopie pies

Chocolate chip cookies

Chocolate fudge brownies

PLATED LUNCH – All plated lunches are served with rolls & butter, freshly brewed coffee, decaf, and assorted herbal teas

Select one (1) from salads or soups:

Salads

Iceberg wedge, crumbled bleu cheese, bacon bits, bleu cheese dressing

Spring mix, cherry tomatoes, mushrooms, cucumbers, red onion, red wine dressing

Romaine hearts, ciabatta croutons, parmesan cheese, Caesar dressing

Baby spinach, wild mushrooms, chopped egg, red onion, whole grain mustard vinaigrette

Soups

Chef's seasonal selection
Maryland She-Crab soup
Chicken corn chowder

APPETIZER ENHANCEMENTS

Assorted miniature bruschetta +\$6/person

Beef Yakatori +\$7/person
corn relish

Chicken-lemongrass dumplings +\$7/person

Crab gazpacho shooter +\$8/person

Select one (1) main entrée and one (1) dessert:

Five Spice Chicken Salad \$38
Mixed greens, Asian vegetables,
ginger-scallion vinaigrette

Poblano Chicken Breast \$42
Black bean purée, spanish rice,
ancho cream

Shrimp and Grits \$44
Sweet corn polenta, Andouille sausage
and redeye gravy, wilted kale

Espresso Rubbed Petite Filet \$46
Roasted fingerling potatoes,
Kennett mushroom au jus, broccolini

Artic Char \$48
Pea purée, shiitake mushroom,
wild rice

Chimichurri Skirt Steak \$44
Glazed carrots, fingerling hash

Tandoori Chicken \$42
Couscous, blistered tomatoes, green bean,
cucumber dill yogurt

Poached Red Snapper \$46
Fennel gratin, roasted corn relish,
smoked avocado

Braised 72 Hour Short Rib \$44
Boursin potato mash, glazed root
vegetables

Mushroom Farm \$35
Braised pistachios, grilled radish,
Water chestnut, kale cake

Cauliflower Steak \$35
Lemon-pesto root vegetables,
Cauliflower mash

DESSERTS

Lemon raspberry torte
Tres leches
Salted caramel cake
Chocolate Charlotte
Chef's trio

DINNER BUFFETS – *All dinner buffets are served with freshly brewed coffee, decaf, and assorted herbal teas.
25 Person Minimum Required. Surcharge applies for groups under 25.*

Franklin Square

\$65/guest

Chef's select soup
Seasonal greens, feta, cherry tomatoes, peppers, garlic croutons
Local heirloom tomatoes, cucumber, basil oil, cracked pepper
Fennel Cole slaw
Roasted broccoli salad, red onion, cheddar, carrots
Baby back ribs
Texas barbeque chicken
Blackened catfish with sweet corn
Sweet potato parmesan mash
Green beans with roasted shallots
Parker House rolls, corn bread and butter
Assortment of individual desserts
Fresh fruit & berries medley

Love Park

\$68/guest

Chef's select soup
Kale Caesar, garlic naan, goat cheese, pickled onion
Chickpea salad, mint, red onion, shaved eggs
Tabbouleh, couscous, herbs, roasted garlic
Braised lamb shank, glazed root vegetables, onion jus
Moroccan chicken, Kalamata olives, toasted pistachio
Citrus-herb Alaskan cod
Almond basmati rice, apricots
Citrus roasted squash, grape tomato, fennel
Seasoned pita
Assortment of individual desserts
Fresh fruit & berries medley

Penn's Landing

\$70/person

Chef's select soup
Chopped salad, pepperoncini, olive, pecorino, tomato, greens
Caprese, burrata, golden tomato, mint, fried bread
Linguini, little neck clams, soppressata, grilled corn
Crispy chicken thighs, wild mushroom, roasted eggplant, ricotta salata
House made sausage, tomato basil, fresh mozzarella
Broccoli rabe, preserved lemon, garlic confit
Cauliflower and ricotta mac and cheese
Grilled ciabatta with onion puree
Bakery-fresh rolls, butter
Assortment of individual desserts
Fresh fruit & berries medley

Society Hill

\$72/person

Crab and corn chowder
Grilled romaine, marinated tomato, parmesan, shaved onion, crouton crumble
Baby spinach, spiced walnuts, cucumber, daikon, crispy wonton, yuzu vinaigrette
Pan seared salmon, celery root, lemon chive gremolata
Roasted New York strip steak, Kennett Square mushroom, bordelaise
Herb fingerling potatoes, gorgonzola, pancetta
Grilled asparagus, cashew, caramelized onion, beet reduction
Sesame honey rolls
Assortment of individual desserts
Fresh fruit & berries medley

PLATED DINNER – All plated dinners are served with rolls & butter, freshly brewed coffee, decaf, and assorted herbal teas

Select one (1) course from salads or soups:

SALADS

Kale Caesar, ciabatta croutons,
parmesan cheese shavings
Spinach, oyster mushroom, red onion,
Shaved egg, pear tomato
Spring mix, cucumber, carrot, roasted red
peppers, ciabatta croutons
Roasted beets, frisée, feta, yellow tomato,
ponzu vinaigrette

SOUPS

Chef's selection
Asparagus (vegan, gluten-free)
Manhattan clam chowder

APPETIZER

ENHANCEMENTS

Pork steamed buns, +\$8/guest
pickled daikon, sambal aioli

Coconut-sesame chicken, +\$9/guest
spicy pineapple sauce

Reuben spring roll, +\$8/guest
Russian dressing

Shrimp cocktail, +\$10/guest
smoked avocado, puffed rice

Select one (1) main entrée and one dessert:

Wild Salmon \$58
Charred tomato, sweet corn risotto,
broccolini

Grilled Hanger \$59
Creamed kale, spicy sweet potatoes

Lemon Thyme Roasted Chicken \$54
Crispy brussel sprouts, buttermilk
mashed potatoes, pan jus

Smoked Pork Loin \$57
Apple-ginger compote, bleu cheese
croquette, Swiss chard

Tagliatelli Pasta \$48
Arugula, English peas, pine nuts,
pecorino, preserved lemon

Cauliflower Steak \$46
Chickpea purée, wilted spinach,
roasted tomato

Tenderloin au Poivre \$62
Roasted asparagus, potato gratin
Add Jumbo Lump Crab cake +\$8

Crispy Local Chicken \$56
Maple mustard, brandied cherries,
pommes purée, pork belly greens

Lamb Loin \$58
Pomegranate jus, olive and pine nut quinoa,
white bean cassoulet

Chicken and Shrimp \$54
Fontina cheese, pimento, rice pilaf,
Romanesco

Mushroom Farm \$46
Braised pistachios, grilled radish,
water chestnut, kale cake

Lemongrass Red Snapper \$60
Pineapple-cilantro rice,
grilled baby bok choy

DESSERTS

Mini French pastries
Tiramisu
Salted caramel cake
Chocolate truffle
Tres leches
Lemon- raspberry chiffon
Fresh fruit cheesecake

PASSED HORS D'OEUVRES*Minimum of 25 pieces of each selection***Cold hors d'oeuvres***\$6/piece*

White bean, caprese, bacon jam bruschetta

Seasonal shooters

Antipasto skewer, olive, artichoke, buffalo mozzarella

Thai chicken salad wrap, belgian endive

Ceviche tartlet, lime crema

\$8/piece

Smoked salmon, whipped goat cheese, rye, capers

Cured hamachi, quick pickle, clementine

Burrata, roasted beet, arugula pesto

Jumbo prawn, smoked avocado, radish

Beef tartar, béarnaise sauce

Hot hors d'oeuvres*\$6/piece*

Chicken yakatori, spicy ponzu

Asian short rib pot pie, spicy plum sauce

Miniature Philly cheesesteaks, spicy ketchup

Mini lamb gyro, tzatziki

Wild mushroom and brie tart, berry compote

Chorizo empanada, citrus crema

Franks in puff pastry, sauerkraut, dijon mustard

\$8/piece

Blue crab cake, red pepper remoulade

Shrimp tempura, sweet mustard

Lobster corn dog, curry ketchup

Bulgogi beef dumpling, plum sauce

Peking duck spring roll, thai chili sauce

Jumbo scallops, seasonal purée, radish

DISPLAYED HORS D'OEUVRES**International Cheese Selection***\$12/guest*

Handcrafted domestic & imported cheeses

Sliced baguettes & lavosh, assorted crackers

Dijon mustard, honey, quince purée, toasted nuts

Vegetable Garden*\$8/guest*

Olives, broccoli, celery, carrots, asparagus, sugar snap peas, squash and peppers, choice of dips: bleu cheese, dill, ranch

Grilled Harvest*\$10/guest*

Marinated eggplant, bell peppers, zucchini, yellow squash, portobello mushrooms, artichoke hearts, asparagus, cipollini onion, hummus

Mediterranean Feast*\$12/guest*

Red pepper hummus, herb goat cheese spread, cucumber salad, grilled eggplant, olive tapenade, baba ghanoush, cured olives, bread sticks, pita, focaccia, crackers

RECEPTION PACKAGES

Maximum service time of 60 minutes.

Academy Package \$50/guest

Hors d'oeuvres *(Passed or displayed. Please choose 3)*

Chicken yakitori, spicy ponzu
Asian short rib pot pie, spicy plum sauce
Miniature Philly cheesesteaks
Mini lamb gyros, tzatziki
Wild mushroom and brie tart, berry compote
Chorizo empanada, citrus crema
Franks in puff pastry, sauerkraut, Dijon

International Cheese Selection

Handcrafted domestic & imported cheeses
Sliced baguettes & lavosh, assorted crackers
Dijon mustard, honey, quince purée, toasted nuts

Vegetable Garden

Olives, broccoli, celery, carrots, asparagus, sugar snap peas, squash and peppers, choice of dips: bleu cheese, dill, ranch

Mexican Street Taco Station

Slow roasted pork carnitas
Grilled chile lime chicken
Warm flour and corn tortillas
Blackened tomatillo salsa
Jalapeños, caramelized onions, queso fresco
Homemade guacamole, cilantro-lime crema
Fresh tortilla chips

Note: All Action Stations require 1 chef attendant at a rate of \$150 per station

Rittenhouse Package \$60/guest

Hors d'oeuvres *(Passed or displayed. Please choose 3)*

Smoked salmon, whipped goat's cheese, Jewish rye, capers
Beef tartar, béarnaise foam
Burrata, roasted beets, arugula pesto, prosciutto
Jumbo prawns, smoked avocado, radish
Peking duck spring rolls, Thai chili sauce
Bulgogi beef dumplings
Caprese bruschetta

International Cheese Selection

Handcrafted domestic & imported cheeses
Sliced baguettes & lavosh, assorted crackers
Dijon mustard, honey, quince purée, toasted nuts

Garden Harvest

Marinated eggplant, bell peppers, zucchini, yellow squash, portobello mushrooms, artichoke hearts, asparagus, cipollini onion, hummus

Italian Market Pasta Station

Penne rigate, farfalle, linguine, Fontina cream, beef ragout, pork shoulder ragu, grilled chicken, peas, oyster mushrooms, caramelized onions, arugula, broccolini, garlic confit, pesto, kale, grilled squash, charred tomato. Accompanied by crushed red pepper, ribbon-sliced parmesan, garlic sticks
(Add Clams, Shrimp - \$4/guest) (Requires 1 Chef attendant per 100 guests)

Carving station (Choose One)

New York Strip Loin, chimichurri, fresh horseradish cream demi glaze
Bourbon citrus breast of turkey, cranberry chutney, chimichurri
Parker House rolls
(Requires 1 Chef attendant per 100 guests)

ACTION STATIONS – *Create your own reception experience. Maximum service time of 60 minutes.*

Street Taco Station \$20/guest

Slow roasted pork carnitas, grilled chile-lime chicken, warm flour and corn tortillas, blackened tomatillo salsa, salsa roja, charred corn pico de gallo, jalapeños, caramelized onion, queso fresco, house made guacamole, cilantro- lime crema fresh tortilla chips, chopped lettuce, sour cream, shredded cheddar-jack

Slider \$18/guest – *Choose three (3)*

Nashville hot chicken, pulled pork barbeque, Black Angus beef burgers, marinated portobello
Accompanied by brioche and snowflake rolls, house pickles, shaved onion, jalapeño peppers, sautéed mushrooms, bacon

Greek Street \$20/guest

Lamb gyro, chicken shwarma, falafel, tzatziki, toasted naan, cucumber, marinated tomatoes, curried chickpeas, Mediterranean olives, baby spinach, whipped feta cheese

Pasta \$20/guest

Penne rigate, farfalle, linguine, Fontina cream, beef ragout, pork shoulder ragu, grilled chicken, peas, oyster mushrooms, caramelized onions, arugula, broccolini, garlic confit, pesto, kale, grilled squash, charred tomato.
Accompanied by crushed red pepper, ribbon-sliced parmesan, garlic sticks
(grilled shrimp, clams add \$4)

Raw Bar \$26/guest

Oysters, clams on the half shell, crab avocado cocktail, jumbo spiced prawns, mahi, ceviche, sambal cocktail sauce, minionette, grilled lemons, fresh horseradish

Sushi \$26/guest

Assorted sushi, rainbow, California roll, Maki, Philly roll, spicy tuna, crispy shrimp, nigiri, seaweed salad, edamame, ponzu, Thai chili, wasabi, pickled ginger

CARVING STATIONS – *Carved to order. \$450/item.*

42 Day Aged New York Strip Loin *Serves approximately 20 guests*

Whole beef loin, chimichurri, fresh horseradish cream, demi glaze, Parker house rolls

Porchetta *Serves approximately 25 guests*

Duroc pork loin wrapped in crispy pork belly, apple chutney, whole grain mustard jus, tiger sauce

Crispy Red Snapper *Serves approximately 30 guests*

Spicy chili sauce, hoisin, leeks, pancake

Tandoori Turkey *Serves approximately 25 guests*

Dill yogurt, fennel salad, warm naan

Lamb Loin *Serves approximately 25 guests*

Cucumber salad, ancho crema, warm tortilla

Note: All Action Stations require 1 chef attendant at a rate of \$150 per station

BLUE SELECTIONS**GOLD SELECTIONS****DIAMOND SELECTIONS**

VODKA
GIN
RUM
TEQUILA
BOURBON
WHISKEY
SCOTCH

WINES

Gordon's
 Gordon's
 Ron Castillo
 Zarco Silver
 Early Times
 Black Velvet
 Grant's

Select Three:

Canyon Road (CA) Chardonnay
 Canyon Road (CA) Pinot Grigio
 Canyon Road (CA) Cabernet Sauvignon
 Canyon Road (CA) Merlot

Smirnoff
 New Amsterdam
 Myer's Platinum
 Sauza 100% Blue Agave Silver
 Jim Beam
 Seagram's 7
 Cutty Sark

Select Three:

Chateau St. Jean (CA) Chardonnay
 Jargon (CA) Pinot Noir
 Red Rock (CA) Merlot
 Story Point (CA) Cabernet Sauvignon
 Mionetto Avantgarde Brut (Italy) Prosecco

Absolut
 Tanqueray
 Bacardi Superior
 Casamigos Blanco
 Jack Daniel's
 Canadian Club
 Dewar's White Label

Select Three:

Mer Soleil (CA) Chardonnay
 Ecco Domani (Italy) Pinot Grigio
 Hess Shirttail (CA) Cabernet Sauvignon
 Columbia Crest H3 (WA) Cabernet Sauvignon
 Red Rock (CA) Merlot
 Bodega Norton (Argentina) Malbec
 Chandon Brut Classic (CA) Sparkling

BEERS

Budweiser, Bud Light, Miller Lite,
 Corona Extra, Heineken Lager,
 Coors Light

Blue Moon, Bud Light, Corona Extra,
 Heineken Lager, Miller Lite, Samuel Adams
 Boston Lager, Stella Artois

Blue Moon, Bud Light, Heineken,
 Miller Lite, Samuel Adams Boston Lager,
 Stella Artois, Yuengling Lager, Yards

BY HOUR

One Hour: \$18/person
 +\$13/per person for each additional hour

One Hour: \$20/person
 +\$14/per person for each additional hour

One Hour: \$22/person
 +\$15/per person for each additional hour

ON CONSUMPTION

Blue Liquor Selections: \$10/each
 Blue Wine Selection: \$10/each
 Blue Beer Selections: \$7/domestic,
 \$8/imported

Gold Liquor Selections: \$11/each
 Gold Wine Selection: \$11/each
 Gold Beer Selections: \$7/domestic,
 \$8/imported

Diamond Liquor Selections: \$13/each
 Diamond Wine Selection: \$13/each
 Diamond Beer Selections: \$8/domestic,
 \$9/imported

One bartender/cashier is required for every 100 people. Fees apply per bartender.