



ALL-DAY MEETING MENU

PYRAMID CLUB
PHILADELPHIA

215.567.6510 | PYRAMIDCLUB.COM

PRICES ARE LISTED PER PERSON

All food and beverage purchases are subject to an automatic 8% Tax & 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees.
The Service Charge is not a tip or gratuity.



Meet the Chef

With over 18 years of industry experience, Sylva Senat has made a name for himself by garnering rich culinary experience and establishing an impressive chef's portfolio, working at high profile restaurants across the world including Stephen Starr's Buddakan (NYC/PHL), Chef Andrew D'Amico's The Sign of the Dove (NYC), Marcus Samuelsson's Aquavit (NYC), Jean-Georges at the Trump Hotel Central Park (NYC), Narula Restaurant Group's Tashan and Koco Restaurant in El San Juan Resort & Casino (San Juan, PR).

Chef Sylva Senat

Chef Senat's impressive culinary background also placed him in the national spotlight as a contestant on Season 14 of Bravo's hit show Top Chef. A combination of Chef Senat's dedication to the culinary arts, exposure to cultural influences and close mentorship under world class chefs have given him the ability to execute exceptional dishes that cater to a diversity of palates. Chef Senat's cooking style is rooted in a French foundation mixed with bold Caribbean flavors and spices along with added hints of Asian simplicity when it comes to ingredients and presentation.

BREAKFAST BUFFETS

15 Person Minimum for Breakfast Buffets

Executive Continental | \$18/person

Individual Flavored Yogurts
Danish & Muffins with Sweet Butter
Fresh Seasonal Bowl of Fruit (*grapes, honeydew, cantaloupe, pineapple*)
Fresh Florida Orange Juice
Lavazza Coffee, Decaffeinated & Mighty Leaf Teas
ADD Bagels & Philadelphia Cream Cheese | \$3/person
ADD Individual Yogurt Parfait | \$3/person

Market Street Breakfast | \$21/person

Scrambled Eggs
Red Bliss Potatoes with Peppers & Onions
Applewood Smoked Bacon
Danish & Muffins with Sweet Butter
Seasonal Sliced Fruit & Berries
Fresh Florida Orange Juice
Lavazza Coffee, Decaffeinated & Mighty Leaf Tea

Pyramid Breakfast | \$24/person

Cast Iron Skillet, Egg, Yukon Golds, Onions, Peppers, Cheddar Cheese, Olive Oil
Build-Your-Own Vanilla Greek Yogurt Parfait
Chicken Apple Sausage
Fresh Florida Orange Juice
Lavazza Coffee, Decaffeinated & Mighty Leaf Tea

Le Bistro | \$25/person

Classic Eggs Benedict, served with Hollandaise
Applewood Smoked Bacon
Grand Marnier French Toast with Cinnamon Butter & PA Maple Syrup
Danish & Muffins with Sweet Butter
Fresh Florida Orange Juice
Lavazza Coffee, Decaffeinated & Mighty Leaf Teas

The Breakfast Club \$25/person

Tomato Spinach Quiche with Swiss & Feta Cheese
Black Truffles & Leeks Quiche with Swiss Cheese

CHOICE OF ONE:

- House Salad
- Breakfast Potatoes

PLATED BREAKFAST

Includes Fresh Brewed Lavazza Regular and Decaffeinated Coffee, Selection of Herbal Teas and a Bakery Basket Including Danishes, Muffins with Honey Butter

Juices | \$4/each

Juices: Fresh Florida Orange, Grapefruit, Cranberry, Apple

American Breakfast | \$17/each

Scrambled Eggs, Applewood Smoked Bacon, Red Bliss Potatoes with Peppers and Onions

Chef's Seasonal French Toast | \$16/each

Chantilly cream, Powdered Sugar, Fresh Berries

Eggs Benedict | \$18

Poached Eggs & Canadian Bacon on Toasted English Muffin, Hollandaise, Red Bliss Potatoes with Peppers and Onions

Tomato Spinach Quiche | \$18/each

Sauteed Baby Spinach, Oven Roasted Tomatoes, with Swiss and Feta Cheese

CHOICE OF: Baby Kale Salad or Red Bliss Potatoes

Black Truffles & Leeks Quiche | \$18/each

Black Truffles and Leeks with Swiss Cheese

CHOICE OF: Baby Kale Salad or Red Bliss Potatoes

**Egg Whites or Cholesterol-Free Egg Substitute Available Upon Request*

MEETING BREAKS & ENHANCEMENTS

Select One Below or Make Your Own Snack Break by Selecting any 3 Individual Items for \$15/person

The Morning Booster | \$12/person

Sliced Fruit Platter
Assorted Flavored Muffins
Granola Bars

Ben Franklin Bites | \$12/person

Philly Soft Pretzels
Mini Philly Cheese Steak Spring Rolls
with Spicy Ketchup

Sweet Tooth | \$12/person

Assorted Cookies & Brownies
Trail Mix
Granola Bars

Citizen Bank Ballpark | \$12/person

Philly Soft Pretzels with Mustard
Mini Franks en Croute
Homemade Potato Chips

Fit Philly | \$12/person

Fresh Fruit Skewers
Assorted Raw Nuts
Hummus and Raw Veggie

Chips & Dip | \$12/person

Potato Chips with Sour Cream Chive and Green Goddess Dip
Tortilla Chips with Salsa and Guacamole
Popcorn

All Day Beverage Station | \$14/person

Lavazza Coffee, Mighty Leaf Tea, Pepsi Products & VERO Still and Sparkling Purified Water

Regular & Decaf Lavazza Coffee, Herbal Teas Station | \$6/person

Assorted Soda: Pepsi Products or Bottled Teas | \$4/each

Flavor Infused Water Pitchers | \$4/person

Juices: Fresh Florida Orange, Grapefruit, Cranberry, Apple | \$45/container

Bagels & Cream Cheese | \$30/dozen

Grits with Cheese | \$4/person

Baked Mini Muffins | \$24/dozen

Mini Danishes | \$24/dozen

Steel Cut Oat with Toppings | \$4/person

Individual Yogurts | \$2/each

Seasonal Sliced Fruit & Berries | \$6/person

Whole Fresh Fruit | \$2/each

Chocolate Chip Cookies | \$24/dozen

PLATED LUNCH

Select One Entrée for your Entire Group or Select up to Three Entrees for your Guests to choose from (72 Hours) prior to the Event.
Multiple Entrée Selections require Place Cards Provided by Client with meal Indications. *Club Can Print for \$20*
Table-Side Selection of Two Entrees **ONLY** | \$6/entrée

Soup | \$9/each

Charred Tomato Soup, Parmesan Crisp
Chef's Vegetarian Soup du Jour

Salad | \$12/each

- Caesar Salad, Croutons, Parmesan, Caesar Dressing
- Pyramid Salad, Arugula, Frisee, Heirloom Tomatoes, Carrots, Balsamic Vinaigrette
- Baby Kale Salad, Baby Spinach, Kale, Soy Vinaigrette (GF)

Select any Salad + Organic Chicken Breast or Roasted Shrimp as an Entrée | \$20/each

Entree

Turkey Club Wrap | \$16/each

Roasted Turkey, Gruyere Cheese Pickled Cucumber,
Herb Aioli, Arcadia Mixed Greens, Fries
ADD Applewood Smoked Bacon | \$2/each

Classic Burger | \$20/each

Caramelized Onions, Aged White Cheddar, Lettuce,
Tomato, Pyramid Sauce, Fries
ADD Applewood Smoked Bacon | \$2/each

Crab Cakes | \$28/each

Mixed Greens, Garlic Saffron Aioli, Remoulade

Chicken Breast | \$24/each

Natural Jus, White Sweet Potato and Chili Salsa

Dessert | \$9/each

- Tahitian Creme Bruleé
- Cheesecake Berry Compote
- Carrot Cake
- Almond & Pear Tart
- Gluten-Free Pecan Tart
- Fresh Berries, Chantilly Whipped Cream
- Assorted Macaron (*served family style*)

Filet Mignon | \$30/each

6 oz Center Cut Australian Grass Fed, Cabernet
Wine Reduction, Haricot Vert, Mashed Potatoes

NY Strip Steak | \$42/each

12 oz Australian Grass Fed, Cabernet Wine
Reduction, Haricot Vert, Mashed Potatoes

Chicken Cacciatore | \$24/each

Organic Chicken Thigh, Rustic Hunters Vegetable,
Garlic Tomato Sauce and Basil

Chilean Sea Bass | \$34/person

Soy Butter, Steam Baby Bok Choy

Pan Seared Salmon | \$26/person

Cauliflower Puree, Blistered Lime,
Red Wine Reduction

LUNCH BUFFET

All buffets include fresh brewed Lavazza regular and decaffeinated coffee and herbal teas

Bella Vista Buffet (Build Your Own) | \$25/person

(15 Person Minimum)

Local Organic Greens, Tomatoes, Cucumbers, Carrots with Carrot-Ginger Vinaigrette and Herb Buttermilk Ranch Dressing

Sliced Deli Meats & Cheeses:

Maple Cured Ham, Roasted Turkey Breast
American Cheese, Swiss Cheese, Smoke Gouda, Provolone
Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard
Fresh Baked Breads & Rolls

Housemade Potato Chips

Cookies & Brownies

ADD Choice of 1 Wrap: Veggie with Aioli, Chicken Salad or Tuna Salad | \$4/person

Rittenhouse Buffet | \$32/person

(15 person Minimum)

STARTERS (choice of two):

- Caesar Salad, Croutons, Parmesan, Caesar Dressing
- Pyramid Salad, Arugula, Frisee, Heirloom Tomatoes, Carrots, Balsamic Vinaigrette
- Wild Arugula Frisee Salad, Heirloom Tomatoes, Shaved Carrots, Balsamic Dressing
- Baby Kale Salad, Baby Spinach, Kale, Soy Vinaigrette (GF)

SANDWICHES (choice of three):

- Eggplant Parmesan, Breaded Eggplant, Tomato Sauce, Fresh Sliced Mozzarella
- Philly Cheesesteak Sandwich, Caramelized Onions, Peppers and Cheddar Cheese
- Pastrami Spiced Braised Brisket, Slaw
- Pulled Pork Slider, Spicy Mayo and Nappa Cabbage Slaw
- Buffalo Chicken Slider, Blue Cheese Crumbles, Cucumber Buffalo Sauce
- Veggie Wrap, Grilled Vegetables and Mayonnaise

ADD Additional Sandwich | \$6

Potato Chips

Cookies & Brownies

Italian Market I \$34/person

STARTERS (choice of two):

- Caprese Salad, Sliced Tomatoes, Mozzarella Cheese, Basil, Balsamic Reduction
- Caesar Salad, Croutons, Parmesan, Caesar Dressing
- Antipasto Display
- Panzanella, Toasted Bread, Basil, Heirloom Tomatoes, Red Onions, Olive Oil

ENTREES (choice of three):

- Organic Chicken Cacciatore, Rustic Hunters Vegetables
- Linguine Shrimp Alfredo with Fresh Garlic Breadsticks
- Penne Bolognese
- Fresh Gemelli Basil Pesto Pasta with Sundried Tomatoes (Vegan)
- Eggplant Parmesan (Vegetarian)

SIDES (choice of two):

- Green Beans with Lemon and Capers
- Orzo with Roasted Vegetables and Arugula
- Rosemary Risotto
- Vegetable Medley

Mini Cheesecakes & Cannoli's

Baja Taco Bar (Build Your Own) I \$30/person

(20 person minimum)

Served with Crunch Corn Tacos and Soft Corn Tortillas

CHOICE OF TWO:

- Braised Pork
- Viejo Roja Slow Braised Chicken
- Vegan Meat Option Shredded (V,GF)
- Turmeric Rubbed Baja Shrimp

Rice, Beans, Cheese, Salsa, Sour Cream, Salsa Verde, Assorted Mexican Hot Sauce

Hot Luncheon Buffet I \$39/person

STARTERS (choice of three):

- Farro & Roasted Vegetable Salad
- Baby Beet Salad, Goat Cheese, Root Vegetable Chips, Ginger, Honey Citrus Vinaigrette
- Garden Salad, Tomatoes, Carrots, Cucumbers and Assorted Dressings
- Caesar Salad, Croutons, Parmesan, Caesar Dressing
- Mixed Green Salad, Espelette, Smoked Salt and Fresh Burrata | **ADD \$5/person**

ENTREES (choice of two):

- Red Miso Glaze Pan Seared Salmon
- Red Wine Braised Short Ribs with Bordelaise
- Fennel Crusted Pork Loin
- Beer Can Brined Chicken with Sherry Sauce
- Shrimp Alfredo with Fresh Garlic Breadsticks
- Couscous Purse Phyllo Wrapped Sautéed Vegetables
- Polenta Cake with Trumpet Mushrooms & Smoked Tomato Sauce

ADD Additional Entree| \$ 14

STARCH (choice of one):

- Potato Gratin
- Sweet Potato Mash
- Mac & Cheese
- Steamed Rice with Herb De Provence
- Roasted Red Bliss Potatoes

VEGETABLE (choice of one):

- Haricots Verts with Herb de Provence
- Glazed Mix Heirloom Carrots
- Brussel Sprouts and Applewood Smoked Bacon

Chef Selection of Assorted Cookies and Mini Desserts

GENERAL INFORMATION

Food & Beverage Minimums

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private event space at the Club pre-tax and service charge. If the minimum is not met, the difference may be charged as a miscellaneous fee.

Room Rental (non-members)

Non-members are welcome to host events at the Club; however, a room rental will apply to access the Club. Non-members who have a member sponsor, of which must be in good standing with the Club, will receive a discounted rate.

Taxes & Service Charge

A food tax of 8%, liquor tax of 10%, and a 22% service charge will be added to all food and beverage services. If your group is tax exempt in the state of Pennsylvania a tax exemption form must be provided before the event date.

Audio-Visual Equipment

The Club has an inventory of standard audio-visual equipment available for rent. Please ask for our price list. We are happy to arrange for more extensive AV set-ups and technical support based on your needs.

Food & Beverage

The Pyramid Club must provide all food and beverage. No outside food and beverages are allowed except for specialty cakes and dietary restrictions. Due to health regulations, perishable leftovers may not be removed from the property.

Fashion Etiquette

The Pyramid Club's dress code is business casual. All guests should refrain from wearing casual attire such as work boots, jersey's, t-shirts, sneakers, torn denim, shorts, baseball caps and athletic wear.

Guest Count Guarantees

Your guaranteed number of guests is due to the Private Event Department three (3) business days prior unless otherwise stated by your Private Event Director. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee.

Parking

The club offers discounted parking vouchers to be used at two garages across the street – Sonesta Hotel (1800 Market Street) or Parkway Corp Garage (1700 Market Street). Sonesta Hotel provides valet service whereas Parkway Corp Garage is a self-park garage for a maximum of 6 hours. Tickets are available at the Club's Reception Desk for guests to take. Should you request to cover the cost of parking please inform your Private Event Director.