



DINNER 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.

DINNER BUFFET

Includes assorted rolls with butter, regular and decaffeinated Lavazza coffee, selection of herbal teas, and iced tea

The Pyramid I \$74 for (2) Entrees ***(20 person minimum)***

STARTERS (choice of three):

- Pyramid Salad, Arugula, Frisee, Heirloom Tomatoes, Carrots, Balsamic Vinaigrette
- Garden Salad, Tomatoes, Carrots, Cucumbers and Assorted Dressings
- Caesar Salad, Croutons, Parmesan, Caesar Dressing
- Vegetable, Charred Glazed Carrot, Mixed Heirloom Pickled Beets, Arugula, Champagne Vinaigrette, Burrata
- Mediterranean Salad, Shaved Carrots, Heirloom Tomatoes, Capers, Feta, Tzatziki Dressing

ENTREES (choice of two):

- Red Wine Braised Short Ribs with Bordelaise
- Airline Chicken Breast Marinated in a Local IPA
- Fennel Spiced Pork Roulade
- Miso Sesame Glazed Salmon
- Carved Aged Sirloin with Garlic Sauce
- Roasted Garlic Leg of Lamb, Rosemary Demi-Glace
- Prime Rib of Beef Au Jus

STARCH (choice of one):

- Sweet Potato Mash
- Couscous with Dried Fruit and Herbs
- Steamed Rice
- Roasted Red Bliss Potatoes with Fresh Herbs and Butter

VEGETABLE (choice of one):

- Swiss Chard with Bell Peppers and Onions
- Charred Glaze Carrots
- Green Beans
- Asparagus
- Roasted Broccoli and Cauliflower
- Brussel Sprouts

Chef Selection of Assorted Cookies and Mini Dessert, Assorted Cake

PLATED DINNER

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

STARTERS (choice of one):

- Garlic Marinated Shrimp Salad, Mixed Baby Kale, Avocado, Gluten-Free Soy Vinaigrette
- Baby Beet Salad, Goat Cheese, Root Vegetable Chips, Ginger, Honey Citrus Vinaigrette
- Caesar Salad, Croutons, Parmesan, Caesar Dressing
- Pyramid Salad, Arugula, Frisee, Heirloom Tomatoes, Carrots, Balsamic Vinaigrette
- Baby Kale Salad, Baby Spinach, Kale, Soy Vinaigrette (GF)

ENTREES (choice of two or three):

Chilean Sea Bass I \$65/person

Soy Butter, Steam Baby Bok Choy

Pan Seared Wild Salmon I \$60/person

Cauliflower Puree, Blistered Lime, Red Wine Reduction

Roasted Alaskan Salmon in Choron Sauce I \$62/person

Hollandaise Sauce with Tomato Essence, Steamed Rice with Herbs de Provence

Wild Spring Chicken I \$64/person

Craft Beer-Brined Slow Roasted Spring Chicken, White Sweet Potato Mash, Chili Salsa

Free Range Chicken Breast I \$60/person

Natural Jus, Garlic Mashed Potatoes, Steam Haricot Vert

Australian Grass Fed Filet Mignon 8oz I \$74/person

Pink Peppercorn Crusted, French Bearnaise Sauce, Truffle Oil, Wild Mushroom, Pommies Frites

Red Wine Braised Short Rib I \$65/person

Bordelaise Sauce, Garlic Mashed Potatoes, Glazed Baby Carrots

**not available for table side ordering*

Fennel Spiced Pork Roulade I \$65/person

Brined Pork Tenderloin with Fennel Spice, Applewood Smoked Brussel Sprouts

Polenta Cake with Wild Mushrooms & Smoked Tomato Sauce I \$45/person

Gluten Free Pasta I \$45/person

Summer Squash, Charred Tomato Sauce, Pecorino

Blooming Mushroom I \$48/person

Maitake Mushrooms, Banyuls Mushroom Broth, Togarashi, Baby Vegetables

DESSERT (choice of one):

- Cheesecake with Fresh Berries Compote
- Creme Brulee
- Carrot Cake with Fresh Berries Compote
- Valrhona Chocolate Cake, Flourless Chocolate Cake with Chocolate Pearls

Family Style Enhancements I \$8/person

- Applewood Smoked Brussel Sports
- Potato Gratin
- White Sweet Potato Mash
- Steamed Rice with Herb de Provence
- Swiss Chard with Bell Peppers and Onions
- Creamed Spinach
- Charred Glaze Carrots
- Green Beans
- Asparagus
- Roasted Broccoli and Cauliflower
- Brussel Sprouts

Family style enhancements can serve approximately 2 people/each

Chef's suggested temperature for Filet Mignon is Medium – can accommodate Well Done

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.