



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 *\$128/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 *\$146/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, trackable 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 available for an additional charge

BREAKS *(30 minutes of service)***Fruit Harvest** \$15/guest

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

Specialty Coffee \$18/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 \$20/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 \$19/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 \$19/guest

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

Fitness \$19/guest

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

Sweet & Salty \$19/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 \$21/guest

Dried fruit, almonds, cashews, walnuts, pumpkin seeds, flax, granola
 Chef's select aqua Fresca shooters
 Build your own yogurt parfait station
 Jersey select seasonal hand fruit
 Chocolate brownies and blondies
 Assorted soft drinks and bottled water

Philly Feast \$22/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, orange
 Assorted soft drinks and bottled water

ALL-DAY BREAK PACKAGE \$46/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 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 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 teas
 Assorted soft drinks & bottled water

BEVERAGE BREAKS

Hot

\$8/guest (60 minutes of service)
 Freshly-brewed coffee, decaf and assorted teas

Hot + Cold

\$10/guest (60 minutes of service)
 Freshly-brewed coffee, decaf and assorted teas
 Assorted soft drinks & bottled water

CONTINENTAL BREAKFAST

On Locust Street

\$28/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

\$30/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

\$32/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

Fruit Smoothie Station

\$8/guest

Banana- strawberry, Mixed Berry, Kale & Green Apple

Pancakes, Waffles or French Toast

\$10/guest

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

Specialty Frittata *(please select two)*

\$10/guest

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

Egg & Cheese Croissant Sandwich

\$10/guest

Made-to-Order Omelet Station*

\$14/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 \$36/guest

Seasonal fresh fruit & berries medley
Assorted yogurts & granola
Cage-free Scrambled eggs
Applewood smoked bacon, pork breakfast sausage
Skillet-fried breakfast potatoes
Freshly-baked muffins, croissants, bagels, whipped butter & preserves
Assorted chilled fruit juices
Freshly-brewed coffee, decaf, assorted herbal teas, hot chocolate

Act III \$40/guest

Seasonal fresh fruit & berries medley
Assorted yogurts
Cold cereals, DoubleTree signature granola, fresh bananas, whole & skim milk
Cage-free scrambled eggs accompanied by cheddar cheese, chives
Applewood smoked bacon, pork breakfast sausage
Brioche French toast or buttermilk pancakes, 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 \$38/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 (Philly Cheesesteak, egg & cheese, bacon, egg, & cheese, or egg with roasted vegetables)
Assorted chilled fruit juices
Freshly-brewed coffee, decaf, assorted herbal teas, hot chocolate

The Finale \$42/guest

Seasonal fresh fruit & berries medley
Cage-free Scrambled eggs
Applewood smoked crisp bacon
Assorted yogurts & granola
Egg & cheese croissants sandwiches
Philly baked eggs frittata – caramelized onion, shaved rib eye, cheese wiz
Steel cut oatmeal with dried fruit, cinnamon, brown sugar
Assorted fresh baked breakfast breads, whipped butter, preserves
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 with butter and preserves, freshly-brewed coffee, decaf and assorted herbal teas.

The Broad Street \$34/guest

Buttermilk pancakes with warm maple syrup, Applewood smoked bacon or pork breakfast sausage

The Academy \$34/guest

Cage-free scrambled eggs, Applewood smoked bacon, pork breakfast sausage, home-fried potatoes with pepper and onions

The Center City \$36/guest

Cage-free scrambled eggs, Applewood smoked bacon or pork breakfast sausage, brioche French toast with bananas and toasted pecans

The Avenue of the Arts \$40/guest

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

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

Reading Terminal \$46/person

Heirloom tomato soup
 Field green salad – tomato, cucumbers, cheddar, red onion, dried cranberries, red wine vinaigrette and buttermilk dressing
 Redskin potato salad with egg, green onion
 Assorted sandwiches including:
 Banh mi – Italian chicken breast, pickled radish, cucumber, mayonnaise, sriracha, cilantro, multigrain roll
 Roast beef & cheddar – lettuce, tomato, horseradish sauce, pretzel roll
 Tuna salad sandwich – lettuce, tomato, ciabatta
 Roasted turkey & swiss – lettuce, tomato, honey mustard, multigrain hero
 Mediterranean veggie – lemon hummus, grilled zucchini, grilled squash, roasted red peppers, ciabatta
 Assorted kettle-cooked chips
 Chef selection dessert display, fresh fruit platter

Dilworth Park \$50/person

Seasonal homemade soup
 Tomato wedge salad – Spanish onions, gorgonzola, chives-basil, olive oil
 Radicchio, endive, field green salad – asiago, grapes, dried cranberries, white balsamic vinaigrette
 Spinach, arugula, frisée salad – heirloom tomatoes, citrus, toasted sunflower seeds, Champagne vinaigrette
 Roasted chicken breast – picante, lemon- caper
 Grilled tavern steak – chimichurri sauce
 Cavatelli pasta- smoked gouda, charred baby tomatoes, basil pesto
 Succotash – corn, asparagus, sweet peppers
 Smoked paprika-roasted herb potatoes
 Chef selection dessert display, fresh fruit platter

Washington Square \$50/person

Crab & corn chowder
 Broad St. cobb salad – egg, tomato, cucumber, white bean, blue cheese, red wine vinaigrette
 Roasted zucchini & cauliflower salad – toasted quinoa, chopped spiced walnuts, romesco dressing
 Toasted chickpea salad – broccoli, carrots, arugula
 Braised short rib – parsley pearl onions, red wine reduction
 Roasted Atlantic cod – tomato-chive, caper vinaigrette
 Buttermilk boursin mashed potatoes
 Green bean, shaved Parmesan, red onion
 Chef selection dessert display

Italian Market \$46/person

9th Street white bean-escarole soup
 Baby spinach salad – red onion, grape tomato, pecorino, creamy peppercorn dressing
 Caprese salad – mozzarella, heirloom tomatoes, basil, balsamic drizzle
 Penne pasta salad with pesto
 Create your own cheesesteak – served with fried onions, mushrooms, cheese sauce
 Chicken Puttanesca – tomatoes, capers, olives roasted peppers
 Three cheese tortellini, sweet pea pink alfredo
 Seasonal vegetables
 Tiramisu, mini cannoli, biscotti

Independence Mall \$48/person

Kennett Square cream of mushroom soup
 Field green salad – grape tomatoes, English cucumbers, carrots, shaved onion, red wine vinaigrette
 Orzo salad – feta, heirloom tomatoes, olives, herb-lemon vinaigrette
 Quinoa salad – currants, grapes, couscous, cucumbers
 Herb-roasted Atlantic salmon – tomato marmalade, citrus crème fraiche
 Seared chicken breast – cremini mushrooms, marsala cream
 Garlic-herbed baby potatoes
 Seasonal vegetables
 Chef selection dessert display

Rittenhouse Square \$52/person

Broccoli-spinach soup
 Kale Caesar salad – parmesan, crouton, picked onions
 Field green salad – grape tomato, English cucumber, carrots, shaved onion, red wine vinaigrette
 Citrus fennel-French bean salad – whole grain mustard vinaigrette
 Grilled herb flat iron – roasted mushroom, cognac-pepper sauce
 Miso seared sea bass – scallion purée, curry coconut milk sauce
 Herb wild rice pilaf
 Oven roasted seasonal vegetables
 Chef selection dessert display

GRAB & GO*\$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 1)*

Red bliss potato salad • Pasta salad

SANDWICHES *(please select 3)*

Roasted Turkey & Swiss

Lettuce, tomato, honey mustard on multigrain hero

Ham Bacon & Brie on Pretzel Roll

Mayonnaise, caramelized onion aioli on pretzel roll

Chicken & Cheddar

Lettuce, tomato, honey mustard, on ciabatta

Italian Hoagie

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

Mediterranean Veggie

Grilled zucchini, grilled squash, roasted red peppers,
lemon hummus, on ciabatta**DESSERTS** *(please select 1)*

Chocolate chip cookies

Chocolate fudge brownies

BUILD YOUR OWN*\$40/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)*

Red bliss potato salad • Pasta salad • Tabbouleh • Baby field greens

SANDWICHES *(please select 3)*

Asiago Turkey

Roasted turkey, asiago cheese, sautéed onion, spinach, artichoke hearts,
on plain hero

Roast Beef & Cheddar

Lettuce, tomato, horseradish sauce, on pretzel hero

Cuban

Roasted pork, cooked ham, swiss cheese, pickles, horseradish mustard,
on seeded hero

Banh Mi

Italian chicken breast, pickled radish, cucumber, mayonnaise, margarine,
sriracha hot sauce, cilantro, on multigrain hero

Grilled Vegetable Hummus Wrap

Roasted red peppers, grilled eggplant, grilled yellow squash, hummus,
tomato, lettuce, in spinach wrap**DESSERTS** *(please select 2)*

Assorted Tastykakes®

Seasonal fruit salad

Chocolate chip cookies

Chocolate fudge brownies

PLATED LUNCHES

All plated lunches are served with seasonal vegetables, 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, 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

Cream of Kennett Square Mushroom
Heirloom Tomato
Broccoli-Spinach
Seasonal Homemade Selection

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

Market Green Salad

Quinoa, grapes, cucumber, carrots, champagne vinaigrette
Please select one:
chicken breast or poached salmon

\$46

Romaine Hearts

Please select one:
Grilled shrimp, grilled chicken breast or tavern steak

\$46

Grilled Flat Iron Steak

Chimichurri, spiced carrots, smashed herb fingerling potatoes

\$48

Artic Char

Black bean purée, tomato marmalade, scallion coulis, roasted yukon potato

\$50

Roasted Lancaster Chicken Breast

Parmesan herb polenta, rosemary reduction

\$46

Petite Filet of Beef

Spinach purée, mushroom ragout, Horseradish mashed potato

\$52

Seared Chicken Breast

Roast herb couscous, grilled scallion salsa verde

\$46

Braised Short Rib

Boursin potato mash, roasted seasonal vegetable

\$48

Mushroom & Roasted Baby Carrots

Yogurt, chipotle oil, cumin, kale

\$36

Roasted Cauliflower Steak

Romesco, arugula, quinoa pilaf

\$36

Desserts

Lemon Curd Tart
Apple Walnut Crumb Cake
Carrot Cake
Chocolate Ganache
Creamy Cheesecake

DINNER BUFFETS

All dinner buffets are served with coffee, decaf, and assorted teas. 25 Person minimum required. Surcharge applies for groups under 25.

Franklin Square

\$70/guest

Chef's select soup
 Field greens salad – heirloom tomatoes, cucumber, citrus, toasted sunflower seeds, red wine vinaigrette
 Roasted tri-color cauliflower salad – red onion, cheddar, Champagne vinaigrette
 Beef tenderloin medallions – Kennett square mushroom, spinach purée, au poivre sauce
 Roasted chicken breast – market greens, lemon-thyme jus
 Seabass – romesco sauce, root vegetables
 Sweet potato maple mash
 Green beans with picked onions
 Parker House rolls and butter
 Assortment of individual desserts
 Fresh fruit & berries medley

Love Park

\$72/guest

Chef's select soup
 Kale Caesar salad – garlic naan, goat cheese, pickled onion
 Chickpea salad – mint, red onion, shaved eggs
 Tabbouleh – couscous, herbs, roasted garlic
 Roasted Lancaster chicken – grilled scallion salsa verde
 Oven roasted Alaskan cod – brown butter lemon parsley, almonds
 Herb-garlic beef medallions – caramelized balsamic shallots, charred tomatoes
 Marble potatoes with cheddar & chives
 Pan roasted asparagus, butternut squash
 Assorted dinner rolls
 Assortment of individual desserts
 Fresh fruit & berries medley

Penn's Landing

\$74/person

Yukon potato-cauliflower soup
 Broad St. chopped crudité salad – field salad, shaved carrots, Cucumber radishes, seasonal vegetables, creamy dill dressing
 Caprese salad – mozzarella, heirloom tomatoes, basil, fried garlic bread
 Chicken thigh osso bucco – eggplant, tomatoes, olives, ricotta salata
 Blackened salmon – tomato marmalade, scallion purée, lemon sour cream
 Seared flat iron – parsnip-horseradish cream, shiraz reduction
 Cauliflower and ricotta mac and cheese
 French beans & carrots, tarragon butter
 Bakery-fresh rolls, butter
 Assortment of individual desserts
 Fresh fruit & berries medley

Society Hill

\$76/person

Crab & corn chowder
 Grilled romaine salad – marinated tomato, parmesan, shaved onion, crouton crumble
 Baby spinach salad – spiced walnuts, cucumber, daikon, crispy wonton, yuzu vinaigrette
 Pan-seared salmon – dill pistachio pesto
 Grilled New York strip steak – cauliflower cheddar purée, roasted shallot demi
 Herb fingerling potatoes, shaved asiago, pancetta
 Oven-roasted seasonal vegetables
 Assorted dinner rolls
 Assortment of individual desserts
 Fresh fruit & berries medley

PLATED DINNERS

All plated lunches are served with seasonal vegetables, 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
 Baby Spinach & Endive – Fuji apple, candied walnuts, sweet Dijon dressing
 Broad St. Salad – field greens, feta, Kalamata olives red & yellow tomatoes, radish, white balsamic
 Roasted Beet Salad – whipped ricotta, frisée, arugula, Champagne vinaigrette

Soups

Cream of Kennett Square Mushroom
 Heirloom Tomato
 Broccoli-Spinach
 Seasonal Homemade Selection

APPETIZER ENHANCEMENTS

Burrata, roasted tomato stew, garlic toast	+\$9/guest
Roasted vegetable & goat cheese ravioli	+\$9/guest
Shrimp cocktail, avocado mousse, belvedere cocktail sauce	+\$12/guest
Sweet corn & crab risotto	+\$14/guest

Select one (1) main entrée:

Fillet of Atlantic Salmon Tomato marmalade, sweet corn risotto	\$62
Jumbo Lump Crab Cake Parsnip-potato lemon purée	\$72
Grilled Pork Chop Celery root-green apple mousse, Creole mustard reduction	\$64
Seared Herb Chicken Breast Toasted quinoa, rosemary jus	\$62
Grilled Filet Mignon Smoked mashed potato, roasted shallot demi-glace	\$70
Cauliflower Steak Red pepper romesco, arugula quinoa pilaf, golden raisins	\$48
Grill NY Strip Steak au Poivre Potato gratin	\$68
Crispy Sea Bass Dill pistachio pesto, potato lemon purée	\$70

Stuffed Lancaster Chicken Sundried tomato, prosciutto, fontina cheese, merlot jus	\$68
Braised Beef Short Rib Rustic potato-cheddar cake, horseradish cream, red wine demi	\$68
Herb Crusted Lamb Chop Truffle mashed potatoes, cabernet sauvignon sauce	\$74
Mushroom & Roasted Baby Carrots Citrus yogurt, chipotle oil, cumin, kale	\$48
Miso Glazed Red Snapper Coconut jasmine rice, charred tomato, Broccolini	\$64
DESSERTS Please select one (1):	
Mini French Pastries	
Tiramisu	
Apple Walnut Crumb Cake	
Chocolate Ganache	
Carrot Cake	
Lemon Curd Tart	
Creamy Cheesecake	

PASSED HORS D'OEUVRES

Minimum of 25 pieces of each selection.

Cold hors d'oeuvres

\$7/piece

White bean, caprese, bacon jam bruschetta

Whipped ricotta, pickled beets, toasted almond toasts

Antipasto skewer, olive, artichoke, buffalo mozzarella

Thai chicken salad wrap, Belgian endive

\$9/piece

Smoked salmon, whipped goat cheese, capers, rye toast

Crudo hamachi, quick pickle, curried, radish

Jumbo prawn, avocado, mousse, cocktail sauce

Tuna tartare, wonton crisp, tobiko caviar

Hot hors d'oeuvres

\$7/piece

Chorizo empanada, black bean, onions & pepper jack cheese

Sesame chicken, mango-ginger chutney

Miniature Philly cheesesteaks, spicy ketchup

Baked scallop & bacon

Wild mushroom and artisan cheese tart, berry compote

Vegetable spring roll, sweet garlic chili sauce

Franks in puff pastry, Dijon mustard

\$9/piece

Blue crab cake, red pepper remoulade

Shrimp tempura, wasabi soy glaze

Braised short rib & Manchego empanada

Peking duck spring roll, Thai chili sauce

DISPLAYED HORS D'OEUVRES**International Cheese Selection**

\$15/guest

Handcrafted domestic & imported cheeses

Sliced baguettes & assorted crackers

Jams, chutneys, dried fruits, toasted nuts

Vegetable Garden

\$10/guest

Olives, broccoli, celery, carrots, asparagus, jicama, cauliflower

squash and peppers, buttermilk herb dip, blue cheese dip

Grilled Harvest

\$12/guest

Marinated eggplant, bell peppers, zucchini, yellow squash, Portobello mushrooms, artichoke hearts, asparagus, baby carrots, hummus

Mediterranean Feast

\$14/guest

Red pepper hummus, herb goat cheese spread, cucumber salad, grilled eggplant, olive tapenade, baba ganoush, tabbouleh, cured olives, grilled breads, pita, focaccia

RECEPTION PACKAGES

Maximum service time of 60 minutes. All Action Stations require 1 chef attendant at a rate of \$150 per station.

ACADEMY PACKAGE \$58/guest

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

Chicken yakitori green onion, hoisin, sesame crust
 Quinoa-zucchini fritter, red pepper coulis
 Miniature Philly cheesesteaks
 Braised short rib & Manchego empanada
 Wild mushroom & artisan cheese tart, berry compote
 Buffalo chicken spring roll, blue cheese dip
 Franks in puff pastry, Dijon

International Cheese Selection

Handcrafted domestic & imported cheeses
 Sliced baguettes & assorted crackers
 jams, chutneys, dried fruits, toasted nuts

Vegetable Garden

Olives, broccoli, celery, carrots, asparagus, jicama,
 cauliflower, squash and peppers, buttermilk herb dip,
 bleu cheese dip

Mexican Street Taco Station

Slow roasted pork caritas
 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

RITTENHOUSE PACKAGE \$68/guest

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

Smoked salmon, whipped goat cheese, capers, rye toast
 Filet of beef Philly Cheesesteak bruschetta
 Smoked salmon, whipped goat cheese, capers, rye toast
 Jumbo prawns, avocado puree, radish
 Peking duck spring rolls, Thai sweet garlic chili sauce
 Beef empanada with fire roasted vegetables
 Caprese bruschetta, cherry tomato, basil & fresh mozzarella

International Cheese Selection

Handcrafted domestic & imported cheeses
 Sliced baguettes & assorted crackers
 Jams, chutneys, dried fruits, toasted nuts

Garden Harvest

Marinated eggplant, bell peppers, zucchini, yellow squash, Portobello
 mushrooms, artichoke hearts, asparagus, baby carrots, hummus

Italian Market Pasta Station

Penne, farfalle, orecchiette, Fontina cream, beef ragout, tomato-basil broth
 grilled chicken, peas, mushrooms, caramelized
 onions, arugula, broccolini, garlic, pesto, kale, grilled squash, charred tomato.
 Accompanied by crushed red pepper, grated parmesan, garlic bread
(Add Clams, Shrimp - \$6/guest. Requires 1 Chef attendant per 100 guests)

Carving Station *(Please select one. Requires 1 Chef attendant per 100 guests)*

New York strip loin, chimichurri, fresh horseradish cream demi glaze
 Bourbon citrus turkey breast, cranberry chutney, mustard, herb mayo,
 Parker House rolls

ACTION STATIONS – Create your own reception experience. Maximum service time of 60 minutes.
All Action Stations require 1 chef attendant at a rate of \$150 per station.

Street Taco Station \$24/guest

Slow roasted pork caritas, grilled Chile-lime chicken, warm flour and corn tortillas, blackened tomatillo salsa, salsa rioja, charred corn Pico de Gallo, jalapeños, fresh lime queso fresco, house made guacamole, cilantro- lime crema fresh tortilla chips, shredded lettuce, sour cream, shredded cheddar-jack

Slider \$22/guest – Please choose three (3)

Nashville hot chicken, pulled pork barbeque, Black Angus beef burgers, marinated Portobello
Accompanied by brioche, house pickles, slice cheese, tomatoes shaved onion, jalapeño peppers, sautéed mushrooms, bacon

Sushi \$32/guest

Assorted sushi rolls and nigari, California roll
Thai chili, soy, wasabi, pickled ginger

Top Wok \$24/guest

Vegetable stir fry – carrots, celery, onion, snow peas, baby corn, scallions, with brown rice
Chicken stir fry – broccoli and cashews
Teriyaki Beef with Sweet Pepper Stir Fry
Steamed white rice

Pasta \$26/guest

(grilled shrimp, clams add \$6)
Penne, farfalle, orecchiette, Fontina cream, beef ragout, tomato-basil broth, grilled chicken, peas, mushrooms, caramelized onions, arugula, broccolini, garlic, pesto, kale, grilled squash, charred tomato.
Accompanied by crushed red pepper, grated parmesan, garlic bread

Raw Bar \$30/guest

Clams on the half shell, crab claws, shrimp cocktail
tuna poke, cocktail sauce, mignonette, grill lemon

CARVING STATIONS – Carved to order.

New York Strip Loin Serves approx. 30 guests. \$525

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

Barbecued Smoked Pork Loin Serves approx. 30 guests. \$450

Cole Slaw, Apple chutney, Whole Grain Mustard
Parker house rolls

Baked Red Snapper Serves approx. 30 guests. \$475

Sweet- garlic chili sauce, hoisin, scallions, shredded carrot, bao buns

Turkey Breast Serves approx. 25 guests. \$475

Bourbon-citrus herb butter, cranberry relish, creole mustard,
whole grain rolls

Crusted Lamb Rack \$75 per rack of 8 chops per rack

Rosemary dijonnaise and mint reduction

BLUE SELECTIONS

GOLD SELECTIONS

DIAMOND SELECTIONS

VODKA
GIN
RUM
TEQUILA
BOURBON
WHISKEY
SCOTCH

Smirnoff
New Amsterdam
Myer's Platinum
Sauza 100% Blue Agave Silver
Jim Beam
Canadian Club
J&B

Absolut
Tanqueray
Bacardi Superior
1800 Silver
Jack Daniel's
Bulleit Rye
Dewar's 12 Yr

Tito's
Hendrick's
Atlantico Platino
Casamigos Blanco
Knob Creek
Jameson
Glenmorangie Original 10 Yr

WINES

Proverb (CA) Chardonnay

Proverb (CA) Cabernet Sauvignon

Wycliff Brut (CA) Sparkling

Greystone (CA) Chardonnay

Greystone (CA) Cabernet Sauvignon

Riondo, Prosecco Spumante
(DOC, Italy) Sparkling

Wente Estate Grown (CA) Chardonnay

Wente Estate Grown (CA)
Cabernet Sauvignon

Domaine Ste. Michelle Brut
(Columbia Valley, WA) Sparkling

BEERS

Budweiser, Bud Light, Miller Lite,
Corona Extra or Corona Light,
Heineken

Blue Moon Belgian White, Bud Light,
Corona Extra or Corona Light,
Miller Lite, Stella Artois,
Samuel Adams Boston Lager

Blue Moon Belgian White, Bud Light,
Corona Extra or Corona Light,
Miller Lite, Stella Artois,
Yuengling Lager, Yards

BY HOUR

One Hour: \$18/person
+\$13/per person for second hour
+\$7/per person for each additional hour

One Hour: \$20/person
+\$14/per person for second hour
+\$9/per person for each additional hour

One Hour: \$22/person
+\$15/per person for second hour
+\$11/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.