



spring/summer

MARKET STREET

\$78 per guest

FIRST COURSE

choice of 2

CHOPPED

romaine, kale, harvest vegetables,
bacon + bleu boursin

CAESAR

heart of romaine +
parmesan flatbread

AAA

asparagus, almonds, arugula,
spinach, egg + balsamic

VEGAN

green tomato + pea gazpacho

SEARED

steak tataki, baby kale, roasted
shallot + parmesan

MAIN COURSE

*select from either à la carte
or composed*

À LA CARTE MAIN COURSES:

*select 2 proteins +
2 family-style sides*

HERB-ROASTED CHICKEN BREAST

roasted leg, lager + mustard sauce

SCOTTISH SALMON FILET

horseradish + dill

PETITE BUTCHER'S FILET OF BEEF + BRAISED SHORT RIB

cabernet jus

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes,
leeks + shallots

broccoli, garlic + lightly hot peppers

sautéed spinach, wild mushrooms,
fried red onion + mousseline

lobster mac + cheese

[+6 per guest]

COMPOSED MAIN COURSES:

select 2

BEEF DUO

local fingerlings, seasonal mushroom,
asparagus, truffle + soy sabayon

SCOTTISH SALMON

crisp potatoes, fricassee of peas, favas +
radish, horseradish + dill sauce

HALIBUT OR TURBOT

[based on availability]
cavatelli, sunflower + basil broth
[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST

local fingerlings, broccolini,
summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM

vegan roasted maitake, broccolini,
cauliflower + asparagus,
summer truffle vinaigrette

DESSERT

choice of

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ



spring/summer

BROAD STREET

\$90 per guest

TRUFFLE FLATBREADS FOR THE TABLE

FIRST COURSE

choice of 2

CHOPPED

romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR

heart of romaine + parmesan flatbread

AAA

asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN

pea minestrone, tomatoes + herb pistou

VEGAN

green tomato + pea gazpacho

SEARED

steak tataki, baby kale, roasted shallot + parmesan

RAW

tuna sashimi, curry, lime, soy + sesame

COCKTAIL

lobster, shrimp, avocado, horseradish + cocktail preserves [+5 per guest]

MAIN COURSE

select from either à la carte or composed

À LA CARTE MAIN COURSES:

select 2 main courses + 2 family-style sides

HERB-ROASTED CHICKEN BREAST
natural jus

SCOTTISH SALMON FILET
red wine reduction

HALIBUT OR TURBOT
[based on availability]
lemon, garlic + parsley

DOVER SOLE lemon, garlic + parsley
[+8 per guest]

PETITE FILET OF BEEF + BRAISED SHORT RIB cabernet jus

10 OZ FILET MIGNON cabernet jus

18 OZ BREAKAWAY FARMS PORK CHOP
south philly romesco sauce

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes, leeks + shallots

broccoli, garlic + lightly hot peppers

sautéed spinach, wild mushrooms, fried red onion + mousseline

spring onions + asparagus

kennebec + idaho potato gratin

lobster mac + cheese
[+6 per guest]

COMPOSED MAIN COURSES:

select 2

BEEF DUO

local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON

crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce

HALIBUT OR TURBOT

[based on availability]
cavatelli, sunflower + basil broth
[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST

local fingerlings, broccolini, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM

vegan roasted maitake, broccolini, cauliflower + asparagus, summer truffle vinaigrette

DESSERT

choice of

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE,
CARAMEL + CHOCOLATE PÂTÉ



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RITTENHOUSE SQUARE

\$155 per guest

ONE-HOUR OPEN BAR + EIGHT PASSED HORS D'OEUVRES

SHRIMP COCKTAIL SKEWERS

cocktail preserves + horseradish

TUNA POKE lime + curry

PHILLY SMOKED SALMON

soft pretzel + mustard cream cheese

BEET + GOAT CHEESE

angel food crouton

VEGAN MEATBALL + MARINARA

AVOCADO TOAST grilled sourdough

SEARED FILET asparagus + aioli

PIGS IN BLANKETS

homemade grain mustard, chow chow relish

TRUFFLE FLATBREADS FOR THE TABLE

FIRST COURSE: *choice of 2*

CHOPPED

romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR heart of romaine + parmesan flatbread

AAA

asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN

pea minestrone, tomatoes + herb pistou

CONSOMMÉ

lobster consommé, shrimp, sweet pea + edamame dumplings

SEARED

steak tataki, baby kale, roasted shallot + parmesan

RAW tuna sashimi, curry, lime, soy + sesame

HALF SHELL

3 east coast oysters, crème fraîche, champagne, chive + caviar

COCKTAIL

lobster, shrimp, avocado, horseradish + cocktail preserves [+5 per guest]

MAIN COURSE

*select from either à la carte
or composed*

À LA CARTE MAIN COURSES:

*select 3 main courses +
2 family-style sides*

HERB-ROASTED CHICKEN BREAST

natural jus

SCOTTISH SALMON FILET

red wine reduction

HALIBUT OR TURBOT

[based on availability]
lemon, garlic + parsley

DOVER SOLE

lemon, garlic + parsley
[+8 per guest]

PETITE FILET OF BEEF + BRAISED

SHORT RIB cabernet jus

10 OZ FILET MIGNON cabernet jus

18 OZ BREAKAWAY FARMS

PORK CHOP
south philly romesco sauce

COMPOSED MAIN COURSES:

select 3

BEEF DUO

local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON

crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce

HALIBUT OR TURBOT

[based on availability]
cavatelli, sunflower + basil broth
[substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST

local fingerlings, broccolini, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM

vegan roasted maitake, broccolini, cauliflower + asparagus, summer truffle vinaigrette

FAMILY-STYLE SIDES

macaroni + cheese

roasted fingerling potatoes,
leeks + shallots

broccoli, garlic + lightly hot peppers

sautéed spinach, wild mushrooms,
fried red onion + mousseline

spring onions + asparagus

kennebec + idaho potato gratin

lobster mac + cheese [+6 per guest]

DESSERT *choice of*

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

MENUS + PRICING ARE SUBJECT TO CHANGE.

beverages, tax, gratuities + facilities fee additional.



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DINNER ENHANCEMENTS

CHILLED EAST COAST OYSTERS

by the dozen:
plain or with creme fraîche,
chive + caviar
\$45 per dozen

CHILLED SEAFOOD PLATTER

[serves 4-6 guests]

4 oysters [plain or our preparation],
4 spiced shrimp, 4 crab claws +
tuna sashimi
\$48 per order

HOT SEAFOOD BOIL

[serves 4-6 guests]

10 clams, 1/2 pound mussels,
6 snow crab claws, 6 shrimp,
baguette, leek + white wine broth
\$55 per order

TOASTED NACHOS

[serves 4-6 guests]

short rib Philly cheesesteak,
cheddar whiz + cherry peppers
\$24 per order



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BEVERAGES

NON-ALCOHOLIC

\$10 per guest/hour

ASSORTED SOFT DRINKS, JUICE,
COFFEE + TEA

DELUXE BAR

\$25 per guest/1 hour

\$45 per guest/2 hours

\$60 per guest/3 hours

SOMMELIER-SELECTED RED +
WHITE WINES

pinot grigio, chardonnay + malbec

DOMESTIC + IMPORTED
BOTTLED BEER

ASSORTED LIQUORS

tito's
bombay
bacardi
jose cuervo
dewar's
canadian club
seagram's vo
jim beam

SOFT DRINKS, JUICE, COFFEE + TEA

PREMIUM BAR

\$30 per guest/1 hour

\$55 per guest/2 hours

\$70 per guest/3 hours

SOMMELIER-SELECTED SPARKLING,
RED + WHITE WINE

choice of:
prosecco
sauvignon blanc
chardonnay
pinot noir
cabernet sauvignon

DOMESTIC + IMPORTED BOTTLED BEER

PREMIUM LIQUORS, WHISKEYS +
CORDIALS

grey goose
belvedere
hendrick's
bombay sapphire

bacardi
appleton estate
patron silver
macallan 12yr

maker's mark
crown royal
amaretto disaronno
kahlúa

grand marnier
smith woodhouse port

ASSORTED SOFT DRINKS,
JUICE, COFFEE + TEA

WINE + BEER

\$20 per guest/1 hour, \$15 per guest for
each additional hour

SOMMELIER-SELECTED PINOT GRIGIO OR
CHARDONNAY + MALBEC

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE,
COFFEE + TEA

WINE PAIRINGS

Our sommelier will be happy to
hand-select wines to pair with each of
your offerings.

Please inquire for pricing.