CATERING MENU

2004

EST.

SS FUR EVENTS

PHILADELPHIA PA

BREAKFAST BUFFET

CLASSIC CONTINENTAL

\$14 / PERSON

BREAKFAST DISPLAY TO INCLUDE A SELECTION OF THE FOLLOWING

- FRESHLY BAKED CROISSANTS WITH ASSORTED JAMS V
- ASSORTED YOGURT PARFAITS INCLUDING: FRESH BERRIES GF+V GRANOLA V HONEY GF+V
- FRESH FRUIT GF+V
- SELECTION OF FRUIT JUICES
- REGULAR + DECAFFEINATED ORGANIC COFFEE
- ASSORTED HERBAL TEAS
- HALF + HALF, ALMOND MILK, SUGAR, SUGAR SUBSTITUTES
- FOUNTAIN SODAS

CONTINENTAL PLUS

\$25 / PERSON

INCLUDES CLASSIC CONTINENTAL PLUS THREE OF THE FOLLOWING

- HOME FRIES GF+V
- FRENCH TOAST V
- SCRAMBLED EGGS GF+V
- APPLEWOOD SMOKED BACON GF
- PORK SAUSAGE GF
- TURKEY SAUSAGE PATTY GF
- SOUTHERN STYLE BUTTERMILK BISCUITS WITH CHORIZO GRAVY
- SPINACH, TOMATO, AND GOAT CHEESE FRITTATA GF+V
- SHRIMP AND GRITS GF



LUNCH BUFFET

\$40 / PERSON

PLEASE CHOOSE TWO OF THE FOLLOWING

- ROASTED SALMON WITH TOASTED COCONUT RICE AND MANGO SALSA GF
- HERB ROASTED BEEF TIPS WITH VEGETABLE RICE GF
- ADOBE GRILLED CHICKEN WITH CILANTRO LIME RICE, STREET CORN SALSA, AND CREMA GF
- PENNE PRIMAVERA WITH MOZZARELLA SERVED WITH DINNER ROLLS V
- PENNE PRIMAVERA WITH VEGAN MOZZARELLA SERVED WITH DINNER ROLLS VG

INCLUDES

- HOUSE SALAD: FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION, AND AGAVE GINGER VINAIGRETTE GF+VG
- FOUNTAIN SODAS



ALL DAY MEETING PACKAGE

\$58 / PERSON

CLASSIC CONTINENTAL

- FRESHLY BAKED CROISSANTS WITH ASSORTED JAMS V
- ASSORTED YOGURT PARFAITS INCLUDING: FRESH BERRIES GF+V GRANOLA V HONEY GF+V

CONTINENTAL PLUS +\$10

CHOOSE THREE

- HOME FRIES GF+V
- FRENCH TOAST V
- SCRAMBLED EGGS GF+V
- APPLEWOOD SMOKED BACON GF
- PORK SAUSAGE GF
- TURKEY SAUSAGE PATTY GF
- SOUTHERN STYLE BUTTERMILK BISCUITS WITH CHORIZO GRAVY
- SPINACH, TOMATO, AND GOAT CHEESE FRITTATA GF+V
- SHRIMP AND GRITS GF

GF GLUTEN FREE V VEGETARIAN VG VEGAN

LUNCH BUFFET

- ROASTED SALMON WITH TOASTED COCONUT RICE AND MANGO SALSA GF
- HERB ROASTED BEEF TIPS WITH VEGETABLE RICE GF
- ADOBE GRILLED CHICKEN WITH CILANTRO LIME RICE, STREET CORN SALSA, AND CREMA GF
- PENNE PRIMAVERA WITH MOZZARELLA SERVED WITH DINNER ROLLS V
- PENNE PRIMAVERA WITH VEGAN MOZZARELLA SERVED WITH DINNER ROLLS VG

INCLUDES

• HOUSE SALAD: FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION, AND AGAVE GINGER VINAIGRETTE GF+VG



- PHILLY SOFT PRETZELS V
- ASSORTED COOKIES

ALL DAY BEVERAGES

- SELECTION OF FRUIT JUICES
- ICED TEA
- BOTTLED WATER
- ASSORTED SOFT DRINKS
- REGULAR + DECAF ORGANIC COFFEE
- ASSORTED HERBAL TEAS



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HORS D'OEUVRES

MINIMUM TWO ORDERS PER ITEM



- BROCCOLI & FONTINA FRITTERS WITH CHIPOTLE AIOLI V
- MINI VEGETARIAN EGG ROLLS WITH SOY DIPPING SAUCE V
- MACARONI AND CHEESE FRITTERS WITH PAPRIKA AIOLI V
- "BEYOND MEAT" AND SOY CHORIZO MINI MEATBALLS GF+VG
- CHICKEN AND GUACAMOLE ON A CRISPY WONTON
- SMOKED SALMON WITH DILL CREAM CHEESE ON A CUCUMBER GF
- AVOCADO TOAST WITH STREET CORN SALSA, COTIJA CHEESE ON CROSTINI V
- GRILLED JERK CHICKEN DRIZZLED WITH PINEAPPLE RUM GLAZE GF
- FRIED POLENTA BITES TOPPED WITH HEIRLOOM TOMATO JAM V



- SALMON CROQUETTES WITH AVOCADO CREMA
- CRAB STUFFED MUSHROOMS WITH CREOLE REMOULADE GF
- FRIED CHICKEN BITES WITH LEMON PEPPER HONEY
- ROSEMARY MARINATED BEEF SKEWER GF
- PANKO CRUSTED MARYLAND CRAB CAKE WITH CREOLE REMOULADE
- SOUTHERN FRIED GRIT CAKE WITH BLACKENED SHRIMP AND ROMESCO
- GRILLED BEEF ON CROSTINI WITH ARUGULA AND HORSERADISH AIOLI
- SHRIMP COCKTAIL WITH MEXICAN COCKTAIL SAUCE GF
- MINI CHEESESTEAK SPRING ROLLS





CHOOSE TWO COMPOSED STATIONARY SALADS

- \bullet House salad: Field greens and romaine with tomato, cucumber, red onion, and agave ginger vinaigrette ${\sf GF+VG}$
- RICE NOODLE SALAD: KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE, AND GROUND PEANUTS GF+VG
- \bullet MAPLE ROASTED BUTTERNUT SQUASH, MIXED GREENS, CRUMBLED GOAT CHEESE, SLIVERED ALMONDS, CRAISINS, AND GALA APPLES TOSSED WITH GINGER AGAVE VINAIGRETTE GF+V
- \bullet HERB MARINATED MOZZARELLA BALLS AND CONFIT TOMATOES WITH SWEET BASIL PESTO, AGED BALSAMIC DRIZZLE, AND FRESH ARUGULA GF+V

TIER 1

- CHIPOTLE CHICKEN, AVOCADO CREMA, STREET CORN SALSA, CILANTRO RICE GF
- PARSNIP & RAINBOW CARROT PUREE WITH ROASTED CAULIFLOWER AND BLACK GARLIC OIL GF+VG
- COCONUT CURRY SWEET POTATO AND CHICKPEA WITH FRIED SHALLOTS GF+VG

GF GLUTEN FREE V VEGETARIAN VG VEGAN

CHOOSE ONE FROM EACH TIER

TIER 2

- BROCCOLI & GOUDA
 FRITTER WITH PAPRIKA
 AIOLI V
 - BLACKENED SHRIMP WITH WHITE CHEDDAR GRITS AND CRAB GRAVY
 - SOUTHERN FRIED SALMON WITH COCONUT RICE, MANGO SALSA, AND PARADISE SAUCE
 - VEGAN MAC & CHEESE TOPPED WITH SOY CHORIZO AND GREEN ONION VG

TIER 3

- BRAISED SHORT RIB WITH CREAMY POLENTA AND ROMESCO GF
 - GULF SHRIMP WITH LEMON & PARSLEY ON A BED OF LEMON RISOTTO WITH SAGE BROWN BUTTER SAUCE GF
 - BLACKENED CHICKEN ON A BED OF CREOLE RED RICE AND BAYOU GRAVY GF
 - RARE YELLOWFIN TUNA WITH PICKLED GINGER AIOLI, SESAME SEEDS, AND PINEAPPLE PICO DE GALLO TOPPED WITH CRISPY WONTONS



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STATIONS

INTERACTIVE PASTA STATION

— \$16 / PERSON ——

MADE TO ORDER CHOOSE TWO

- PENNE V
- WILD MUSHROOM RAVIOLI V
- CHEESE RAVIOLI V

CHOOSE TWO

- CLASSIC MARINARA VG
- PESTO CREAM V
- BEEF BOLOGNESE
- SUNDRIED TOMATO CREAM SAUCE V

ACCOMPANIED BY

- COMPOSED CAESAR SALAD V
- FRESH GARLIC BREAD
- PARMESAN CHEESE

HUMMUS & CRUDITE STATION

— \$13 / PERSON ——

- GARLIC HUMMUS WITH HARISSA OIL GF+VG
- SLICED CUCUMBERS GF+VG
- CARROT & CELERY STICKS GF+VG
- ROASTED RED PEPPERS GF+VG
- TOMATOES GF+VG
- GRILLED PITA V
- BLUE CHEESE DIP GF+V
- CLASSIC RANCH GF+V



STATIONS

ANTIPASTI STATION

— \$12 / PERSON —

- ROASTED ZUCCHINI GF+VG
- GRILLED EGGPLANT GF+VG
- ROASTED SQUASH GF+VG
- GRILLED ASPARAGUS GF+VG
- GRILLED ARTICHOKES GF+VG
- ROASTED TOMATOES GF+VG
- ROASTED RED PEPPERS GF+VG
- FRESH MOZZARELLA MARINATED IN GARLIC AND HERB OLIVE OIL GF+V

PUB GRUB STATION

_____ \$16 / PERSON _____

- CHIPOTLE BBQ MINI MEATBALLS
- HAND CUT FRENCH FRIES AND KETCHUP $\mathsf{GF}+\mathsf{V}$
- MACARONI AND CHEESE FRITTERS V
- CHEESESTEAK EGG ROLLS
- CHICKEN TENDERS AND HONEY MUSTARD

INTERACTIVE SLIDER STATION

— \$17 / PERSON ——

MADE TO ORDER CHOOSE TWO

- CHICKEN TINGA WITH CITRUS CABBAGE SLAW AND BOURBON JALAPEÑO AIOLI
- ANGUS BEEF WITH AMERICAN CHEESE, LETTUCE, AND TOMATO
- GRILLED MUSHROOM WITH TOMATO JAM AND BASIL PESTO VG
- CRAB CAKE WITH LETTUCE, TOMATO, AND CREOLE REMOULADE

INCLUDES

- HAND CUT FRENCH FRIES GF+V
- ONION RINGS VG
- SWEET POTATO FRIES GF+VG
- HOUSE SALAD: FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION, AND AGAVE GINGER VINAIGRETTE GF+VG



STATIONS

BARBECUE STATION

— \$20 / PERSON —

CHOOSE TWO

- PULLED PORK GF
- BBQ BABY BACK RIBS GF
- PULLED CHIPOTLE CHICKEN GF
- GRILLED BONELESS CHICKEN THIGHS WITH KANSES CITY STYLE BARBECUE SAUCE GF

CHOOSE TWO SIDES

- CORN ON THE COB GF+VG
- GARLIC ROASTED POTATOES GF+VG
- SEASONAL GRILLED VEGETABLE GF+VG
- BAKED MACARONI & CHEESE V

INCLUDES

- CORNBREAD WITH HONEY BUTTER V
- COLESLAW GF+V

INTERACTIVE TACO STATION

— \$17 / PERSON —

MADE TO ORDER FLOUR OR CORN TORTILLA CHOOSE TWO

- SALMON, MANGO SALSA, PARADISE SAUCE GF
- MAHI MAHI, CITRUS SLAW, BOURBON JALAPEÑO AIOLI GF
- DRY RUBBED CHICKEN, HONEY SRIRACHA AIOLI, AVOCADO, CILANTRO, CABBAGE SLAW, COTIJA CHEESE GF
- BEYOND BEEF, CILANTRO, DAIYA CHEESE, PICO DE GALLO GF+VG
- GRILLED STEAK, GUACAMOLE, MONTEREY JACK CHEESE, PICKLED RED ONIONS, AVOCADO LIME CREMA GF

INCLUDES

- TORTILLA CHIPS WITH SALSA VG
- SHREDDED CHEESE V
- CILANTRO RICE
- AVOCADO CREMA
- CHIPOTLE AIOLI GF+VG

GF GLUTEN FREE V VEGETARIAN VG VEGAN



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SPECIALTY STATIONS

STATION DINNERS

\$85 / PERSON

ALL STATION DINNERS REQUIRE A MINIMUM OF 50 GUESTS

INCLUDES

- CHEESE AND CRUDITE DISPLAY
- YOUR CHOICE OF SIX BUTLERED HORS D'OEUVRES
- YOUR CHOICE OF THREE SPECIALTY STATIONS
- DESSERT STATION



WORLD CAFE LIVE BUFFET

\$56 / PERSON

COMPOSED SALADS

CHOOSE TWO

- HOUSE SALAD: FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION, AND AGAVE GINGER VINAIGRETTE GF+VG
- 3 GREEN CAESAR SALAD: ROMAINE, KALE, BABY SPINACH, AND SHAVED PARMESAN CHEESE WITH CROUTONS ON THE SIDE GF+V
- GOAT CHEESE SALAD: SPRING MIX, RASPBERRIES, WALNUTS, AND GOAT CHEESE WITH BALSAMIC DRIZZLE GF+V
- FETA SALAD: MIXED GREENS, CUCUMBER, TOMATO, OLIVE, AND LEMON VINAIGRETTE GF+V

ENTREES

CHOOSE TWO

- TUSCAN SALMON WITH HEARTY CREAM SAUCE, CHERRY TOMATOES, AND BABY SPINACH GF
- HERB ROASTED WHOLE CHICKEN GF
- SPAGHETTI SQUASH PRIMAVERA WITH HEIRLOOM TOMATOES, SAUTEED KALE, ROASTED CAULIFLOWER, AND SUNDRIED TOMATO PESTO GF+VG
- CREOLE BAKED PENNE WITH BLACK KALE, RED ONION, ORANGE BELL PEPPER, AND ANDOUILLE SAUSAGE
- ROASTED BEEF TENDERLOIN WITH SHALLOT DEMI GF

CHOOSE TWO SIDES

- GARLIC RICE GF+V
- BUTTER WHIPPED MASHED POTATOES GF+V
- BROCCOLI WITH GARLIC BUTTER GF+V
- LEMON ROASTED ASPARAGUS GF

INCLUDES

- CHEF'S SELECTION OF MINI PASTRIES
- COFFEE AND TEA STATION



WORLD CAFE LIVE PLATED DINNER

\$52 / PERSON

PRE-SET SALADS

CHOOSE ONE

- HOUSE SALAD: FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION, AND AGAVE GINGER VINAIGRETTE GF+VG
- 3 GREEN CAESAR SALAD: ROMAINE, KALE, BABY SPINACH, AND SHAVED PARMESAN CHEESE WITH CROUTONS ON THE SIDE GF+V
- GOAT CHEESE SALAD: SPRING MIX, RASPBERRIES, WALNUTS, AND GOAT CHEESE WITH BALSAMIC DRIZZLE GF+V

GF GLUTEN FREE V VEGETARIAN VG VEGAN

ENTREES

CHOOSE THREE

- TUSCAN SALMON WITH HEARTY CREAM SAUCE, CHERRY TOMATOES, AND BABY SPINACH, SERVED WITH ROASTED GARLIC RICE GF
- PAN SEARED FILET WITH PURPLE GARLIC MASHED POTATOES, GRILLED ASPARAGUS, SMOKED BLUE CHEESE, AND CREAM REDUCTION GF
- PAN ROASTED FREE RANGE CHICKEN WITH SAUTEED SEASONAL VEGETABLES AND GARLIC MASHED POTATOES GF
- SPAGHETTI SQUASH PRIMAVERA WITH HEIRLOOM TOMATOES, SAUTEED KALE, ROASTED CAULIFLOWER, AND SUNDRIED TOMATO PESTO GF+VG
- IMPOSSIBLE PLANT BASED BEEF AND SOY CHORIZO MEATLOAF SERVED WITH GRILLED VEGETABLE RICE WITH CHIMICHURRI VG



CHOOSE ONE

- NEW YORK STYLE CHEESECAKE V
- FLOURLESS CHOCOLATE TORTE GF

INCLUDES

• COFFEE AND TEA STATION



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DESSERTS

COOKIES AND BROWNIES

— \$5 / PERSON —

PETITE PASTRIES

—— \$13 / PERSON ——

- BROWNIES V
- MINI CANNOLI V
- MINI FRUIT TARTS V
- MINI CHEESECAKES V
- FRESH FRUIT GF+VG
- CHOCOLATE COVERED STRAWBERRIES GF+VG
- CHOCOLATE COVERED PRETZEL RODS V



BEVERAGE PACKAGES

COFFEE STATION

— \$4 / PERSON –

- REGULAR AND DECAFFEINATED ORGANIC COFFEE
- ASSORTED HERBAL TEAS
- HALF AND HALF, ALMOND MILK
- SUGAR AND SUGAR SUBSTITUTES

SOFT DRINK + JUICE PACKAGE

— \$4 / PERSON ——

- FOUNTAIN SODAS
- ASSORTED JUICES
- ICED TEA
- PINK LEMONADE

DRINKS ARE UNLIMITED FOR THE DURATION OF THE EVENT

BEER AND WINE SELECTION

- DOMESTIC BOTTLED BEER SELECTIONS
- SEASONAL DRAFT SELECTIONS
- HOUSE WINES BY THE GLASS
- FOUNTAIN SODAS
- ASSORTED JUICES
- ICED TEA
- PINK LEMONADE

TWO HOURS \$22 / PERSON	
THREE HOURS \$28 / PERSON	
FOUR HOURS \$32 / PERSON	
FIVE HOURS \$35 / PERSON	



LIQUOR PACKAGES

PREMIUM

- VODKA: KETEL ONE, TITO'S HANDMADE VODKA
- TEQUILA: ESPOLÒN BLANCO
- GIN: BLUECOAT, BOMBAY SAPPHIRE
- RUM: BACARDI, CAPTAIN MORGAN, MYERS'S
- WHISKEY: JIM BEAM, JACK DANIEL'S, JAMESON, TULLAMORE DEW, CROWN ROYAL
- RYE WHISKEY: RITTENHOUSE
- SCOTCH: DEWAR'S, JOHNNIE WALKER RED
- COGNAC: COURVOISIER
- SEASONAL DRAFT SELECTIONS
- DOMESTIC BOTTLED BEER SELECTIONS
- WINE: HOUSE RED, HOUSE WHITE, SPARKLING WHITE
- ASSORTED SOFT DRINKS

TWO HOURS	\$32 / PERSON
THREE HOURS	. \$38 / PERSON
FOUR HOURS	\$42 / PERSON
FIVE HOURS	\$45 / PERSON

TOP SHELF

- VODKA: GREY GOOSE, STATESIDE, KETEL ONE, TITO'S HANDMADE VODKA
- TEQUILA: CASAMIGOS, ESPOLÒN REPOSADO, ESPOLÒN BLANCO
- GIN: HENDRICK'S, BLUECOAT, BOMBAY SAPPHIRE
- RUM: BACARDI, CAPTAIN MORGAN, MYERS'S
- WHISKEY: BASIL HAYDEN, KNOB CREEK, WOODFORD, MAKER'S MARK, JIM BEAM, JACK DANIEL'S, JAMESON, TULLAMORE DEW, CROWN ROYAL
- RYE WHISKEY: RITTENHOUSE
- SCOTCH: GLENFIDDICH, JOHNNIE WALKER BLACK, JOHNNIE WALKER RED, DEWAR'S
- COGNAC: REMY MARTIN V.S.O.P, HENNESSY, COURVOISIER
- SEASONAL DRAFT SELECTIONS
- DOMESTIC BOTTLED BEER SELECTIONS
- WINE: ALL WINE SELECTIONS OFFERED BY WORLD CAFE LIVE
- ASSORTED SOFT DRINKS

TWO HOURS	. \$42 / PERSON
THREE HOURS	. \$48 / PERSON
FOUR HOURS	. \$52 / PERSON
FIVE HOURS	. \$55 / PERSON



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