



[THE COCKTAIL PARTY]

4 passed hors d'oeuvres for ½ hour (select 2 chilled + 2 hot), \$20 per guest

6 passed hors d'oeuvres for 1 hour (select 3 chilled + 3 hot), \$25 per guest

8 passed hors d'oeuvres for 2 hours (select 4 chilled + 4 hot), \$45 per guest
each additional ½ hour, +\$15 per guest

CHILLED

CHILLED GAZPACHO SHOTS | **SHRIMP COCKTAIL** cocktail preserves

BLEU CHEESE + WALNUT SHORTBREAD | **SEARED TUNA SKEWERS** crisp tofu + wasabi vinaigrette

SEARED STEAK "TARTARE-STYLE" potato crisp | **TUNA TARTARE** | **SHRIMP CEVICHE** | **CAPRESE-STUFFED CHERRY TOMATOES**

MUSHROOM or VEGETABLE TARTARE spicy soy | **PHILLY-STYLE SMOKED SALMON** soft pretzel + mustard cream cheese

stuffed potato cups:

OLIVE + FETA | **HOUSEMADE BOURSIN**

TRUFFLED CHICKEN SALAD | **DUCK CONFIT**

HOT

CRISP RISOTTO truffle + soy | **CHICKEN SKEWERS** peanut sauce

COCKTAIL REUBENS celery root thousand island | **SCALLOP + BACON POTSTICKERS** soy vinaigrette

BEEF COCKTAIL FRANKS lavender relish | **LOBSTER COCKTAIL FRANKS** dijon cream | **LAMB CHOPS** mint mustard (+\$4pp)

philly flavors:

BEEF CHEESESTEAK TOASTS

CHICKEN CHEESESTEAK TOASTS

VEAL or CHICKEN PARM SKEWERS

ROAST PORK SANDWICH POPPERS

CRAB SCRAPPLE SLIDERS

MEATBALL SKEWERS

tarts:

ASPARAGUS

WILD MUSHROOM

FETA, OLIVE + WALNUT

CARAMELIZED ONION + GOAT CHEESE

gougère sliders:

SNACKBURGERS toasted dijon

SHORT RIBS horseradish crème

TRUFFLED CHICKEN SALAD

MUSHROOM grilled leek relish



[STATIONARY DISPLAYS]

CHEESE + CHARCUTERIE

selection of:

ARTISANAL CHEESE

CHEF'S SELECTION OF

**CURED MEATS, PÂTES, TERRINES + RILLETTES | RAW, ROASTED + PICKLED VEGETABLES
FRESH + PRESERVED FRUITS | HOUSE-BAKED BREADS, CRACKERS + CROSTINI | ASSORTED CONDIMENTS**

\$16 per guest

MEDITERRANEAN

selection of:

**ROASTED PEPPERS + GRILLED VEGETABLES | MARINATED OLIVES | LAMB KIBBEH | FALAFEL
HUMMUS, TZATZIKI + BABA GHANOUSH | BULGAR WHEAT-STUFFED GRAPE LEAVES
ISRAELI COUSCOUS, FAVA BEAN + TABBOULEH SALADS | CAESAR SALAD | SUNDRIED TOMATOES + FETA CHEESE
HOUSE-BAKED PITA, BREADS, CRACKERS + CROSTINI**

\$18 per guest

20-person minimum

THE DINNER TABLE

includes choice of side

meat

**FILET MIGNON \$40pp | PRIME RIB OF BEEF \$38pp
SHORT RIBS \$36pp | PORK LOIN \$36pp
WHOLE ROASTED CHICKEN \$30pp | ROASTED DUCK BREAST \$32pp**

fish

**SPICED AHI TUNA \$40pp
ROASTED SALMON \$30pp
HALIBUT based on seasonal availability \$38pp**

select any meat + fish duo \$55pp

please do not hesitate to inquire about other seasonal carved offerings

sides

**WHIPPED FARM POTATOES, BROCCOLI + GRAINS | WILD RICE PILAF + GLAZED ROOT VEGETABLES
ROASTED POTATOES, ONIONS + SWISS CHARD | CRISPY WHITE BEAN CAKES + WILD MUSHROOMS**

20-person minimum



[HOSTED STATIONS]

attended by a chef responding to your guests' special requests + preferences

SURF

selection of:

CRAB LEGS

SHRIMP COCKTAIL

TUNA + SALMON SASHIMI

CHILLED OYSTERS + MIDDLENECK CLAMS ON THE HALF SHELL

COCKTAIL PRESERVES, DIJON CRÈME, MIGNONETTE + WASABI VINAIGRETTE

\$35 per guest/1 hour, \$10 per guest/each additional ½ hour

add caviar service (+\$20pp / ½ hour)

PHILLY FLAVORS

choice of 2 sandwiches + 2 sides

\$25 per guest

sandwiches

all sandwiches served with a selection of trimmings, toppings + sauces

ROAST PORK

CHICKEN CHEESESTEAK

BEEF CHEESESTEAK

VENISON CHEESESTEAK (+\$8pp)

MEATBALL SUB

sides

OLD BAY FRIES | CHEESE FRIES | LONG HOT + PROVOLONE FRIES | PHILLY SOFT PRETZELS | ONION RINGS

PASTA

cooked to order

\$16 per guest

ASSORTED SEASONAL VEGETABLES | MARINARA, HERB PESTO + ALFREDO SAUCES | ASSORTED ACCOMPANIMENTS

RISOTTO

ASSORTED SEASONAL VEGETABLES | ASSORTED ACCOMPANIMENTS

cooked to order

\$14 per guest, add truffle (+\$4pp)

30-person minimum for each hosted station

\$150 attendant fee for each station



[CONFECTIONERY STATIONS]

BUTLER-PASSED DESSERTS

an assortment of
FINGER-FRIENDLY PASTRIES, FRENCH MACARONS, CAKE POPS + MORE
\$14 per guest / ½ hour

THE BAKE SHOP

an assortment of
COOKIES + TARTS | BROWNIES + BLONDIES | ECLAIRS + CREAM PUFFS
\$12 per guest

MINI DESSERT CUPS

an assortment of
PANNA COTTA
CRÈME BRÛLÉE
APPLE PIE
CARROT CAKE
+ MORE!
\$12 per guest

DONUT BAR

SELECTION OF FLAVORS + ACCOMPANIMENTS
\$12 per guest
20-person minimum

THE DESSERT LOUNGE

PASTRY CHEF PETER SCAROLA'S HAND-SELECTED ASSORTMENT OF R2L CONFECTIONERY CREATIONS
\$14 per guest

CAKES BY DESIGN

CUSTOM CAKES CAN BE CREATED TO ACCOMMODATE ANY OCCASION
please inquire about options + pricing

tax + gratuities additional
enhance any confectionery station with a coffee + cordial bar (+18 per guest)



PRIVATE DINING
COCKTAIL RECEPTION
BEVERAGES

[BEVERAGES]

NON-ALCOHOLIC

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$10 per guest /hour

DELUXE BAR

RED + WHITE WINES

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED LIQUORS

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

SOFT DRINKS, JUICE, COFFEE + TEA

\$25 per guest/1 hour, \$45 per guest/2 hours, \$60 per guest/3 hours

PREMIUM BAR

SOMMELIER-SELECTED RED + WHITE WINES

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

\$30 per guest/1 hour, \$55 per guest/2 hours, \$70 per guest/3 hours

WINE + BEER

SOMMELIER-SELECTED RED + WHITE WINES

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

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

WINE PAIRINGS

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