



[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

SEARED STEAK "TARTARE-STYLE" potato crisp | **CAPRESE-STUFFED CHERRY TOMATOES**
PHILLY-STYLE SMOKED SALMON soft pretzel + mustard cream cheese
OYSTERS watermelon + rose (+ \$1 per guest) | **TUNA TATAKI** earthy sauce, marinated mushrooms
TUNA TARTARE cucumber and avocado | **TRUFFLED CHICKEN SALAD** in cucumber cup
CHILLED GAZPACHO SHOTS | **POACHED SHRIMP** cocktail preserves and horseradish
SHRIMP CEVICHE lime + jalapeno | **BASS CEVICHE** long hot & melon
MUSHROOM TARTARE spicy soy | **VEGETABLE TARTARE** caper & dijon dressing

HOT

GRILLED CHICKEN SKEWERS peanut + green onion | **CRISP SMOKED HAM + PEA RISOTTO** garlic aioli
CRISP CHEESE RISOTTO garlic aioli | **WILD MUSHROOM + LEEK TART** | **ASPARAGUS + TALEGGIO TART**
OVEN-DRIED TOMATO, BASIL + GOAT CHEESE TART | **COCKTAIL REUBENS** celery root thousand island
SCALLOP + BACON POTSTICKERS soy vinaigrette | **BEEF COCKTAIL FRANKS** toasted dijon
LOBSTER COCKTAIL FRANKS lavender relish | **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

gougère sliders:

SNACKBURGERS toasted dijon
SHORT RIBS horseradish crème
MUSHROOM grilled leek relish
VEGGIE aged cheddar sauce
CRISP SKATE spicy slaw



[STATIONARY DISPLAYS]

CHEESE + CHARCUTERIE

selection of:

ARTISANAL CHEESE

CHEF'S SELECTION OF

**CURED MEATS, PÂTES, TERRINES + RILLETES | 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
WILD STRIPED BASS based on seasonal availability \$38pp**

select any meat + fish duo \$55pp

please do not hesitate to inquire about other seasonal carved offerings

sides

**BROCCOLI, WHOLE GRAINS AND GARLIC | SPINACH, MUSHROOMS AND CRISP RED ONIONS
ROASTED POTATOES AND ONIONS | POTATO PUREE GRATIN | FINES HERBES BASMATI RICE**

40-person minimum



[HOSTED STATIONS]

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

SURF

selection of:

CRAB LEGS

BASS CEVICHE

SHRIMP COCKTAIL

TUNA + SALMON SASHIMI

CHILLED OYSTERS 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

MEATBALL SUB

VENISON CHEESESTEAK (+\$8PP)

sides

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

PASTA + RISOTTO

one selection \$18 per guest, each additional \$8

PENNE WITH BROCCOLI garlic, walnuts and hot pepper

CALAMARATA PASTA tomato, black olive + fresh ricotta

FETTUCINE PRIMAVERA basil + kale pesto, cream, squash, cherry tomato + asparagus

WHOLE GRAIN + ARBORIO RISOTTO ASPARAGUS peas + wild mushrooms

SAFFRON RISOTTO tomato, zucchini + parmesan

the pasta station includes poached shrimp + pulled chicken

40-person minimum for each hosted station

\$150 attendant fee for each station



[SWEET STATIONS]

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

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)



[BEVERAGES]

NON-ALCOHOLIC

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$10 per guest /hour

DELUXE BAR

SOMMELIER-SELECTED RED + WHITE WINES pinot grigio, chardonnay + malbec

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 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

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

WINE + BEER

SOMMELIER-SELECTED PINOT GRIGIO OR CHARDONNAY + MALBEC

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.