



SPRING/SUMMER

## [ RECEPTIONS ]

### 6 PASSED HORS D'OEUVRES:

\$28 per guest for 1 hour [\$20 per guest for each additional hour]

### 8 PASSED HORS D'OEUVRES:

\$35 per guest for 1 hour [\$20 per guest for each additional hour]

### THIS SEASON'S HORS D'OEUVRES MENU

- BEEF CHEESESTEAK** aged cheddar "whiz" + cherry peppers
- CHICKEN CHEESESTEAK** long hots + fontina "whiz"
- SHORTRIB PASTRAMI** rye, mustard + sauerkraut
- VEGAN "MEATBALLS"** tomato + basil
- CRISP CHEESE RISOTTO** kale + walnut pesto
- CRISP SMOKED HAM + MUSHROOM RISOTTO** roasted garlic aioli
- TUNA TARTARE** radish, sesame, curry + lime
- STEAK TARTARE** dijon + green peppercorn + potato chips
- BABY BEET + GOAT CHEESE** angel food + truffle
- GRIDDLED R2L BLEND BEEF SNACKBURGERS** [plain or with bacon + cheese]
- RED WINE-BRAISED SHORT RIB CHILI SLIDERS** basil purée
- WARM THAI CHICKEN SALAD** peanut, cucumber, scallion + noodles
- FRESH WHIPPED RICOTTA CRISPS** smoked mushroom + herbs
- PHILLY SMOKED SALMON** soft pretzel + mustard cream cheese
- THIS SEASON'S HARVEST VEGETABLE + TALEGGIO PUFF PASTRY TARTS**
- OLD BAY-SCENTED SHRIMP COCKTAIL SKEWERS** horseradish cocktail preserves
- BEEF FRANKS IN PUFF PASTRY** toasted dijon + vegetable kraut

### GRAZING STATION

\$25 per guest

- THE SEASON'S HARVEST OF VEGETABLES** served raw, roasted, grilled + marinated, shallot + mint vinaigrette
- SELECTION OF CHEESES** from our area + abroad paired with artisanal + house-made cured meats, terrines + charcuterie, seasonal accompaniments + condiments
- GARLIC + GREEN PEPPERCORN VEGAN VEGETABLE RILLETTES** crudités, mixed olives + house-made pickles
- CRACKED WHEAT SALAD** sundried tomato + local feta | **ROMAINE SALAD** fresh hearts of palm + radish, parmesan dressing
- GARLIC HUMMUS** pita crackers | **HOUSE-BAKED BREADS** rolls, crostini + crackers  
choice of:
  - COLD POACHED SCOTTISH SALMON** cucumber dressing, dill + pumpernickel
  - CHILLED, SLICED PEPPER-CRUSTED FILET MIGNON** charred onion relish + horseradish crème fraîche

### RAW BAR

\$40 per guest (1 hour; \$12 each additional half hour)

- OYSTERS ON THE HALF SHELL** (plain with traditional sauces or our seasonal presentation)
- OLD BAY-SPICED SHRIMP COCKTAIL** cocktail preserves
- KING CRAB SALAD** | **TUNA TARTARE + TUNA SASHIMI** | **SALMON CEVICHE + SALMON SASHIMI**

MENUS AND PRICING ARE SUBJECT TO CHANGE. BEVERAGES, TAX + GRATUITIES ADDITIONAL.



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## STATIONS FOR 50 OR MORE GUESTS

### PASTA + RISOTTO

two selections \$25 per guest, each additional \$8 per guest

**GARGANELLI** garlic, walnuts + hot pepper

**CALAMARATA PASTA** tomato, black olive + fresh ricotta

**FETTUCCINE PRIMAVERA** basil + kale pesto cream, squash, cherry tomato + asparagus

**WHOLE GRAIN + ARBORIO RISOTTO** asparagus, peas + wild mushrooms

**SAFFRON RISOTTO** fresh + sundried tomato, zucchini + parmesan

*the pasta station includes poached shrimp + roasted organic pulled chicken*

### THE DINNER TABLE

select one salad, two side dishes + two main courses \$65 per guest

#### salad:

**ROMAINE SALAD** fresh hearts of palm, radish, dijon, garlic + parmesan dressing

**ARUGULA + MIXED GREENS** asparagus, seasonal vegetables + sherry vinaigrette

#### main course:

**FILET MIGNON** red wine jus + horseradish crème fraîche

**ROASTED ORGANIC CHICKEN BREAST** fricassée of chicken leg

**SEARED SCOTTISH SALMON** dill + caper cream

**SLOW-COOKED HALIBUT** white wine, lemon + basil

#### accompaniments:

**CRUSHED POTATOES**

**ROASTED POTATOES + ONIONS**

**POTATO GRATIN**

**BROCCOLI, GARLIC + QUINOA**

**ASPARAGUS, MORELS + GRITS** (morels based upon availability)

### WINE PAIRINGS

We will be happy to work with you to select the perfect wines to pair with your menu. Price varies depending on selections.



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### COMPOSED RECEPTIONS

#### THE WASHINGTON RECEPTION:

\$110 per guest

1 hour of 6 passed hors d'oeuvres

1½-hour grazing station

2-hour premium open bar

#### THE RITTENHOUSE RECEPTION

\$130 per guest

1 hour of 6 passed hors d'oeuvres

1 ½-hour dinner table

2-hour premium open bar

### WINE PAIRINGS

We will be happy to work with you to select the perfect wines to pair with your menu. Price varies depending on selections.



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## [ DESSERT OFFERINGS ]

### THE BAKE SHOP

\$12 per guest

**MANGO CHEESECAKE** graham cracker crumble + mango lassi sauce

**CHOCOLATE ECLAIRS + VANILLA CREAM PUFFS**

**BLACK FOREST BROWNIE, WHITE CHOCOLATE BLONDIE + VANILLA SHORTBREAD BARS**

**CHOCOLATE CHIP, DOUBLE CHOCOLATE TOFFEE, COCONUT MACARON, PEANUT BUTTER CRUNCH + SNICKERDOODLE COOKIES**

### THE MOUSSE BAR

\$14 per guest

**CHOCOLATE, VANILLA + LEMON MOUSSE CUPS WITH A MYRIAD OF SWEET TOPPINGS INCLUDING:**

white, milk + dark chocolate pearls, fresh berries, whipped cream, toffee bits, candied cherries, chocolate, caramel + raspberry sauce, rainbow + chocolate sprinkles + fruit compotes

### CUSTOM CAKE SHOP

**PERUVIAN CHOCOLATE MOUSSE** praline, dulce de leche + coffee

**RED VELVET** red velvet sponge cake with cream cheese mousse, salted butter cream + red velvet white chocolate

**VANILLA VANILLA** vanilla chiffon cake, vanilla bean crème brûlée filling, vanilla mousse + shiny vanilla glaze

Custom cake designs and flavors available by request.



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## [ BEVERAGES ]

### NON-ALCOHOLIC

#### ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

\$10 per guest/hour

### DELUXE BAR

**SOMMELIER-SELECTED RED + WHITE WINES** pinot grigio, chardonnay, prosecco, cabernet blend + 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

#### DELUXE WINE AND BEER ONLY:

\$20 per guest for 1 hour; \$15 per guest each additional hour

### PREMIUM BAR

#### SOMMELIER-SELECTED SPARKLING, RED + WHITE WINE

choice of: prosecco, sauvignon blanc, riesling, chardonnay, pinot noir, bordeaux + 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

#### PREMIUM WINE AND BEER ONLY:

\$23 per guest for 1 hour; \$18 per guest each additional hour

#### ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

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