



AUTUMN/WINTER

[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"
- SHORT RIB 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 TATAKI** dijon + green peppercorn + potato chips
- BABY BEET + GOAT CHEESE** angel food + truffle
- GRIDDLED R2L BLEND BEEF SNACKBURGERS** [plain or with bacon + cheese]
- BRAISED SHORT RIB SLIDERS** red wine reduction + mustard
- 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 RANCH DIP** 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 for 1 hour [\$12 for each additional half hour]

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

MENUS + 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 + broccoli

CALAMARATA PASTA sundried tomatoes, black olive + fresh ricotta

FETTUCCINE PARMESAN kale, marjoram + basil pesto cream

WHOLE GRAIN + ARBORIO RISOTTO leeks + wild mushrooms

SAFFRON RISOTTO kale + chorizo

the pasta station includes poached shrimp + roasted organic pulled chicken

THE DINNER TABLE

select two main courses + three side dishes \$65 per guest

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 OR TURBOT (based on availability) white wine, lemon, cauliflower + capers

accompaniments:

POTATO PANCAKE + BRAISED GREENS

ROASTED POTATOES + ONIONS

POTATO GRATIN

BROCCOLINI, GARLIC, HOT PEPPER + QUINOA

CHEDDAR GRITS + GLAZED PEARL ONIONS

BRUSSELS SPROUTS, WILD RICE + CHESTNUT GRANOLA



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COMPOSED RECEPTIONS

THE PENN RECEPTION:

\$115 per guest

1 hour of 6 passed hors d'oeuvres

1½-hour grazing station

2-hour premium open bar

THE PINNACLE RECEPTION

50 guest minimum

\$135 per guest

1 hour of 6 passed hors d'oeuvres

1½-hour dinner table

2-hour premium open bar



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[DESSERT OFFERINGS]

THE BAKE SHOP

\$12 per guest

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 + 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 for 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.