**MENUS + PRICING ARE SUBJECT TO CHANGE.**

**FIRST COURSE**
- **Choice of 2**
  - **CHOPPED**
    - romaine, kale, harvest vegetables, bacon + bleu boursin
  - **CAESAR**
    - heart of romaine + parmesan flatbread
  - **AAA**
    - asparagus, almonds, arugula, spinach, egg + balsamic
  - **VEGAN**
    - green tomato + pea gazpacho
  - **SEARED**
    - steak tataki, baby kale, roasted shallot + parmesan

**MAIN COURSE**
- **Select from either à la carte or composed**

<table>
<thead>
<tr>
<th>À LA CARTE MAIN COURSES:</th>
<th>COMPOSED MAIN COURSES:</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Select 2 proteins + 2 family-style sides</em></td>
<td><em>Select 2</em></td>
</tr>
</tbody>
</table>
| **HERB-ROASTED CHICKEN BREAST**
  - roasted leg, lager + mustard sauce | **BEEF DUO**
  - local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon |
| **SCOTTISH SALMON FILET**
  - horseradish + dill | **SCOTTISH SALMON**
  - crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce |
| **PETITE BUTCHER’S FILET OF BEEF + BRAISED SHORT RIB**
  - cabernet jus | **HALIBUT OR TURBOT**
  - (based on availability)
  - cavatelli, sunflower + basil broth (substitute sea scallops +4 per guest) |

<table>
<thead>
<tr>
<th>FAMILY-STYLE SIDES</th>
</tr>
</thead>
<tbody>
<tr>
<td>macaroni + cheese</td>
</tr>
<tr>
<td>roasted fingerling potatoes, leeks + shallots</td>
</tr>
<tr>
<td>broccoli, garlic + lightly hot peppers</td>
</tr>
<tr>
<td>sautéed spinach, wild mushrooms, fried red onion + mousseline</td>
</tr>
<tr>
<td>lobster mac + cheese [+6 per guest]</td>
</tr>
</tbody>
</table>

**DESSERT**
- **Choice of**
  - **SWEET DUO OF CHOCOLATE + FRUIT**
    - WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

beverages, tax, gratuities + facilities fee additional.
BROAD STREET
$90 per guest

TRUFFLE FLATBREADS
FOR THE TABLE

FIRST COURSE
choice of 2
CHOPPED
romaine, kale, harvest vegetables, bacon + bleu boursin
CAESAR
heart of romaine + parmesan flatbread
AAA
asparagus, almonds, arugula, spinach, egg + balsamic
VEGAN
pea minestrone, tomatoes + herb pistou
VEGAN
green tomato + pea gazpacho
SEARED
steak tataki, baby kale, roasted shallot + parmesan
RAW
tuna sashimi, curry, lime, soy + sesame
COCKTAIL
lobster, shrimp, avocado, horseradish + cocktail preserves [+5 per guest]

À LA CARTE MAIN COURSES:
select 2 main courses + 2 family-style sides

HERB-ROASTED CHICKEN BREAST
natural jus

SCOTTISH SALMON FILET
red wine reduction

HALIBUT OR TURBOT
[based on availability]
lemon, garlic + parsley

DOVER SOLE
lemon, garlic + parsley [+8 per guest]

PETITE FILET OF BEEF + BRAISED SHORT RIB
[+5 per guest]

PETITE FILET OF BEEF + BRAISED SHORT RIB
cabernet jus

10 OZ FILET MIGNON
cabernet jus

18 OZ BREAKAWAY FARMS PORK CHOP
south philly romesco sauce

FAMILY-STYLE SIDES
macaroni + cheese
roasted fingerling potatoes, leeks + shallots
broccoli, garlic + lightly hot peppers
sauteed spinach, wild mushrooms, fried red onion + mousseline
spring onions + asparagus
green tomato + pea gazpacho
lobster mac + cheese [+6 per guest]

COMPOSED MAIN COURSES:
select 2

BEEF DUO
local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON
crisp potatoes, fricassee of peas, fava + radish, horseradish + dill sauce

HALIBUT OR TURBOT
[based on availability]
cavatelli, sunflower + basil broth [substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST
local fingerlings, broccolini, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM
vegan roasted maitake, broccolini, cauliflower + asparagus, summer truffle vinaigrette

DESSERT
choice of

SWEET DUO OF CHOCOLATE + FRUIT

WARM VANILLA CAKE,
CARAMEL + CHOCOLATE PATÉ

beverages, tax, gratuities + facilities fee additional.

MENUS + PRICING ARE SUBJECT TO CHANGE.
RITTENHOUSE SQUARE

$155 per guest

ONE-HOUR OPEN BAR + EIGHT PASSED HORS D’ŒUVRES

SHRIMP COCKTAIL SKEWERS
cocktail preserves + horseradish

TUNA POKE  lime + curry

PHILLY SMOKED SALMON
soft pretzel + mustard cream cheese

BEET + GOAT CHEESE
angel food crouton

VEGAN MEATBALL + MARINARA

AVOCADO TOAST  grilled sourdough

SEARED FILET  asparagus + aioli

PIGS IN BLANKETS
homemade grain mustard, chow chow relish

TRUFFLE FLATBREADS FOR THE TABLE

FIRST COURSE: choice of 2

CHOPPED
romaine, kale, harvest vegetables, bacon + bleu boursin

CAESAR
heart of romaine + parmesan flatbread

AAA
asparagus, almonds, arugula, spinach, egg + balsamic

VEGAN
pea minestrone, tomatoes + herb pistou

CONSOMMÉ
lobster consommé, shrimp, sweet pea + edamame dumplings

SEARED
steak tataki, baby kale, roasted shallot + parmesan

RAW  tuna sashimi, curry, lime, soy + sesame

HALF SHELL
3 east coast oysters, crème fraîche, champagne, chive + caviar

COCKTAIL
lobster, shrimp, avocado, horseradish + cocktail preserves [+5 per guest]

MAIN COURSE

select from either à la carte or composed

À LA CARTE MAIN COURSES:
select 3 main courses + 2 family-style sides

HERB-ROASTED CHICKEN BREAST
natural jus

SCOTTISH SALMON FILET
red wine reduction

HALIBUT OR TURBOT
[based on availability]
lemon, garlic + parsley

DOVER SOLE  lemon, garlic + parsley
(+8 per guest)

PETITE FILET OF BEEF + BRAISED SHORT RIB  cabernet jus

10 OZ FILET MIGNON  cabernet jus

18 OZ BREAKAWAY FARMS PORK CHOP
south philly romesco sauce

COMPOSED MAIN COURSES:
select 3

BEEF DUO
local fingerlings, seasonal mushroom, asparagus, truffle + soy sabayon

SCOTTISH SALMON
crisp potatoes, fricassee of peas, favas + radish, horseradish + dill sauce

HALIBUT OR TURBOT
[based on availability]
cavatelli, sunflower + basil broth [substitute sea scallops +4 per guest]

ROASTED CHICKEN BREAST
local fingerlings, broccoli, summer truffle + pretzel sauce

VEGAN ROASTED CAULIFLOWER + MAITAKE MUSHROOM
vegan roasted maitake, broccoli, cauliflower + asparagus, summer truffle vinaigrette

FAMILY-STYLE SIDES

macaroni + cheese
roasted fingerling potatoes, leeks + shallots
broccoli, garlic + lightly hot peppers
sauteed spinach, wild mushrooms, fried red onion + mousseline
spring onions + asparagus
kennebec + idaho potato gratin
lobster mac + cheese [+6 per guest]

DESSERT  choice of

SWEET DUO OF CHOCOLATE + FRUIT
WARM VANILLA CAKE, CARAMEL + CHOCOLATE PÂTÉ

beverages, tax, gratuities + facilities fee additional.
DINNER ENHANCEMENTS

CHILLED EAST COAST OYSTERS
by the dozen:
plain or with crème fraîche,
chive + caviar
$45 per dozen

CHILLED SEAFOOD PLATTER
[serves 4-6 guests]
4 oysters [plain or our preparation],
4 spiced shrimp, 4 crab claws +
tuna sashimi
$48 per order

HOT SEAFOOD BOIL
[serves 4-6 guests]
10 clams, 1/2 pound mussels,
6 snow crab claws, 6 shrimp,
baguette, leek + white wine broth
$55 per order

TOasted NACHOS
[serves 4-6 guests]
short rib philly cheesesteak,
cheddar whiz + cherry peppers
$24 per order
# Beverages

## Non-Alcoholic
- $10 per guest/hour
- Assorted soft drinks, juice, coffee + tea

## Deluxe Bar
- $25 per guest/1 hour
- $45 per guest/2 hours
- $60 per guest/3 hours
- Sommelier-selected red + white wines
  - pinot grigio, chardonnay + malbec
- Domestic + imported bottled beer
- Assorted liquors
  - tito’s
  - bombay
  - bacardi
  - jose cuervo
  - dewar’s
  - canadian club
  - seagram’s vo
  - jim beam
- Soft drinks, juice, coffee + tea

## Premium Bar
- $30 per guest/1 hour
- $55 per guest/2 hours
- $70 per guest/3 hours
- Sommelier-selected sparkling, red + white wine
  - choice of:
    - prosecco
    - sauvignon blanc
    - chardonnay
    - pinot noir
    - cabernet sauvignon
- Domestic + imported bottled beer
- Assorted liquors
  - grey goose
  - belvedere
  - hendrick’s
  - bombay sapphire
  - bacardi
  - appleton estate
  - patron silver
  - macallan 12yr
  - maker’s mark
  - crown royal
  - amaretto disaronno
  - kahlúa
- Soft drinks, juice, coffee + tea

## Wine + Beer
- $20 per guest/1 hour, $15 per guest for each additional hour
- Sommelier-selected pinot grigio or chardonnay + malbec
- Domestic + imported bottled beer
- Assorted soft drinks, juice, coffee + tea

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