



Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. Pricing based on 90 minutes maximum service. Events with less than 8 people may work with their Event Manager for alternative options.

RITTENHOUSE BREAKFAST

- Selection of Chilled Juices
- Daily Selection of Seasonal Fruit & Berries
- Assorted Individual Yogurts
- Amish-Inspired Bakery Basket with Croissants & Danishes
- Assorted Bagels, Cream Cheese, Fruit Preserves & Whipped Butter

\$39 *Per Guest*

HEALTHY START BREAKFAST

- Build your Own Parfait – Greek yogurt, house-made granola, fresh seasonal fruit, honey
- Avocado Toast – Sourdough, Dukkah, Honey Lime
- Pasture-Raised Scrambled Eggs with Fresh Herbs
- Fresh-Sliced Seasonal Fruit & Berries
- Turkey Bacon

\$40 *Per Guest*

PATCHWORK BREAKFAST

- Selection of Chilled Juices
- Fresh-Sliced Seasonal Fruit & Berries
- Assorted Individual Yogurts
- Amish-Inspired Bakery Basket with Croissants & Danishes
- Fresh-Sliced Seasonal Fruit & Berries
- Pasture-Raised Scrambled Eggs with Fresh Herbs
- Crispy Roasted Breakfast Potatoes with Caramelized Onions
- Breakfast Meats (Select One)
 - Apple & Sage Chicken Sausage
 - Thick-Cut Applewood Smoked Bacon
 - Pork Breakfast Sausage
 - Turkey Bacon

\$49 *Per Guest*

COFFEE & TEA

- Freshly Brewed Rival Bros Regular and Decaffeinated Coffee
- Hot Tazo Tea

\$100 *Per Gallon*

(A) Chef Attendant required at \$150 each, per 50 guests. Prices are subject to 24% taxable service charge and current Pennsylvania sales tax of 8%.Menu pricing may change and substitutions made based on availability and market conditions.

Breakfast Plated

All Plated Breakfasts Include Orange Juice, Croissants, and Muffins.

CLASSIC ALL AMERICAN BREAKFAST

Cage Free Scrambled Eggs

Pecan Wood Smoked Bacon

Roasted Red Potato Hash

\$45 *Per Guest*

BAKED STRATA

Seasonal Vegetables

Chicken Apple Sausage

Fresh Fruit Salad

\$45 *Per Guest*

AGED GRUYERE, SPINACH & LEEK QUICHE

Pecan Wood Smoked Bacon

Marble Potato Hash

Heirloom Cherry Tomato Confit

\$45 *Per Guest*

FRANKLIN'S (STUFFED) FRENCH TOAST

Brioche French Toast Stuffed with Cinnamon Cream Cheese

Peach Compote, Whipped Cream

Turkey Bacon

\$45 *Per Guest*

(A) Chef Attendant required at \$150 each, per 50 guests. Prices are subject to 24% taxable service charge and current Pennsylvania sales tax of 8%.Menu pricing may change and substitutions made based on availability and market conditions.

Enhancements

Additional specialty items are available to elevate existing breakfast or brunch buffets. Enhancements are only sold as an addition to a Breakfast or Brunch Buffet and the minimum order is equal to the guarantee for the meal.

HEALTHY ENHANCEMENTS

Acai Bowls

Assorted Seasonal Fruits and Berries, Crunchy Puffed Grains, Chocolate Chips, Granola, Shredded Coconut

Wellness Shots (Select Two)

Ginger and Lime Pineapple and Tumeric Apple,Kale, Spinach and Lemon Citrus & Coconut Water Berries, Mint, and Tonic

Chia Seed Pudding Parfait

Patchwork Muesli, Rolled Oats, Almonds, Golden Raisins, Greek Yogurt, Fresh Fruit and Agave

\$14 *Per Guest, Per Selection*

WARM INDULGENCES

Buttermilk Pancakes with Berry Compote

Belgian Waffles with Maple Syrup

Brioche French Toast with Powdered Sugar & Maple Syrup

Steel-Cut Oatmeal with Brown Sugar & Dried Fruits

Fresh-Baked Warm Cinnamon Rolls

\$14 *Per Guest, Per Selection*

BAGELS & LOX

Cold Smoked Lox and Assorted Bagels

Whipped Cream Cheese, Capers, Sliced Red Onion

\$15 Per Guest

BREAKFAST SANDWICHES

Choose One

Philly Breakfast Sandwich, Everything Philly Muffin, Pork Roll, Provolone Cheese

Smoked Bacon, Egg, Cheese on English Muffin

Bodega Breakfast Burritos, Egg, Black Beans, Queso Fresco, Salsa

Avocado Toast, Sourdough, Dukkah, Honey, Lime

\$15 Per Guest

CHEF ATTENDED STATIONS

Omelets Made to Order

Farm Fresh Eggs, Egg Whites, Selection of Meats, Vegetables, Cheeses & Herbs

Buttermilk Pancakes

Seasonal Fruit & Berries, Chocolate Chips, Candied Pecans, Maple Syrup

Belgian Waffles

Sliced Strawberries, Blueberries, Powdered Sugar, Maple Syrup

Breakfast Grain Bowl

Quinoa, Steel Cut Oats, Tomatoes, Peppers, Poached Egg

\$19 Per Guest, Per Selection

(A) Chef Attendant required at \$150 each, per 50 guests. Prices are subject to 24% taxable service charge and current Pennsylvania sales tax of 8%.Menu pricing may change and substitutions made based on availability and market conditions.

MID-MORNING & AFTERNOON BREAKS

Pricing based on 30 minutes maximum service.

POPCORN BAR

Freshly Popped Popcorn

Shake it Up: Parmesan & Truffle

Mix it Up: M&Ms, Peanuts, and Almonds

BUILD YOUR OWN TRAILMIX

Patchwork House-Made Granola

Assorted Dried Fruits, Nuts & Seeds

Dehydrated Coconut

\$16*Per Guest*

TASTE OF PHILLY

- Cheesesteak Egg Rolls
- Soft Warm Mini Pretzels with Yard's Cheese Sauce and Mustard Dipping Sauces
- Kettle Chips

\$20*Per Guest*

DONUT DISPLAY

- Fresh Donut Holes & Fritters, Deep Fried Oreos, Funnel Cake

\$20*Per Guest*

ITALIAN MARKET CHARCUTERIE

- Thinly-Sliced Prosciutto, Genoa Salami, Spicy Calbrese
- Pickles, Olives, Stone Ground Mustard
- Rustic Breads
- Mini Cannoli | \$2 Supplement

\$24*Per Guest*

POKE BOWLS

- White or Brown Rice, Mixed Greens
- Tuna, Salmon, Imitation Crab Chunks
- Edamame, Cucumbers, Pickled Radish, Wakame Salad, Carrots

- Chocolate Chips
- M&Ms

\$20*Per Guest*

SUMMER REFRESH

- Assorted Water Ice
- Soft Pretzels
- Lemonade
- Fresh Brewed Iced Tea

\$20*Per Guest*

RITTENHOUSE MARKET VEGETABLES

- Heirloom Carrots, Broccoli, Radishes, Cherry Tomatoes
- Roasted Garlic Hummus, Ranch, Green Goddess

\$20*Per Guest*

ARTISANAL CHEESE DISPLAY

- Selection of Three Domestic & Imported Cheeses
- Dried Fruits & Nuts, Olives
- Crackers & Rustic Breads

\$24*Per Guest*

Teriyaki Sauce Soy Sauce Spicy Mayo

Nori, Sesame Seeds

\$45 *Per Guest*

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BEVERAGE PACKAGES

A variety of non-alcoholic libations refreshed throughout the day.

FULL DAY CONTINUOUS BEVERAGE SERVICE

Freshly Brewed Rival Bros Regular and Decaffeinated Coffee

Hot or Iced Tazo Tea

Assorted Soft Drinks and Bottled Juices

Still and Sparkling Bottled Waters

\$44 *Per Guest*

HALF DAY CONTINUOUS BEVERAGE SERVICE

Freshly Brewed Rival Bros Regular and Decaffeinated Coffee

Hot or Iced Tazo Tea

Assorted Soft Drinks and Bottled Juices

Still and Sparkling Bottled Waters

\$22 *Per Guest*

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BAKERIES & SNACKS A LA CARTE

Variety of goods available during morning and afternoon breaks.

BAKERY

Today's Fresh Bakeries | \$60 Per Dozen

Muffins, Croissants & Danishes

House-Baked Chocolate Chip Cookies | \$55 Per Dozen

Chocolate Fudge Brownies | \$55 Per Dozen

Blondies | \$60 Per Dozen

Warm Cinnamon Rolls | \$70 Per Dozen

Donuts | \$90 Per Dozen

SNACKS

Philly Soft Pretzels | \$55 Per Dozen

Yard's White Cheddar Cheese Sauce, Spicy Mustard Dipping Sauce

Chips, Pretzels, Popcorn | \$5 Per Bag

Assorted Candy Bars | \$6 Each

Granola & Energy Bars | \$6 Each

Individual Yogurts | \$6 Each

Cheesecake Bites | \$60 Per Dozen

Mini Buttercream Cupcakes | \$90 Per Dozen

Mini Fresh Fruit Tarts | \$60 Per Dozen

Whole Market Fruits | \$50 Per Dozen

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BEVERAGES A LA CARTE

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

Freshly Brewed Rival Bros Regular and Decaffeinated Coffee | \$100 Per Gallon

Hot Tazo Tea | \$100 Per Gallon

Iced Tazo Tea | \$100 Per Gallon

Individual La Colombe Draft Latte | \$7 Each

Individual La Colombe Cold Brew Coffee | \$7 Each

STILL WATER & SPARKLING WATER

Aquafina & Evian | \$7 Each

Pellegrino Sparkling Water | \$7 Each

SOFT DRINKS

Coke, Diet Coke, Sprite | \$7 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8 Each

Lemonade | \$8 Each

Energy Drinks | \$8 Each
Regular & Sugar Free Red Bull

ADDITIONAL OFFERINGS

Fruit Infused Water Station | \$50 Per Gallon

Pitcher of Fresh Squeezed Lemonade | \$65 Per Pitcher

Pitcher of Fresh Squeezed Juices | \$65 Per Pitcher
Orange, Apple, Cranberry

Pitcher of Freshly Brewed Iced Tea | \$65 Per Pitcher

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Brunch

Pricing based on 90 minutes maximum service. Events with less than 20 people may work with their Event Manager for alternative options.

BROAD STREET BRUNCH

- Selection of Chilled Juices
- Selection of House-Baked Mini Pastries
- Cold Smoked Lox, Assorted Mini Bagels, Whipped Cream Cheese, Capers, Sliced Red Onion
- Patchwork Farmers' Greens, Artisan Lettuce, Cucumbers, Cherry Tomatoes, Sherry Vinaigrette
- Pasture Raised Scrambled Eggs, Fresh Herbs
- Zucchini & Parmesan Quiche
- Fresh-Sliced Seasonal Fruit & Berries
- Apple Chicken Sausage
- Crispy Roasted Breakfast Potatoes, Caramelized Onions

\$55 *Per Guest*

BROTHERLY LOVE BRUNCH

- Selection of Chilled Juices
- Cuban Sandwich, Roast Pork, Ham, Dijon, Ciabatta
- Caesar Salad. Romaine, Croutons, Anchovy-less Dressing
- Shrimp Cocktail, Housemade Cocktail Sauce, Dill Remoulade, Lemon
- Chicken Sausage, Egg & Cheese, Philly Muffin, Chipotle Mayo
- Bacon, Egg & Cheese, Philly Muffin, Chipotle Mayo
- French Fries

\$55 *Per Guest*

ADDITIONAL OFFERINGS

- Champagne | \$14 Per Drink
- Mimosas | \$14 Per Drink
- Bloody Marys | \$12 Per Drink

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Lunch Buffet

Pricing based on 90 minutes maximum service. Events with less than 10 people may work with their Event Manager for alternative options.

GREENS & GRAINS LIBERTY BOWL

GRAINS & TOPPINGS

Mixed Grains, Snow peas, Radishes, Baby Beets, Spring onions

Feta, Cotija, and Danish Blue Cheese

GREENS

Choose Two

Arugula, Baby Spinach, Baby Kale, Swiss Chard

PROTEIN

Choose Two

Grilled Chicken, Confit Salmon, or Bacon

Flank Steak | \$5 Supplement

\$45 Per Guest

SOUTH STREET DELI BAR

Served with Chips & Assorted Mini Desserts

SOUPS & SALADS

Choose Two

Caprese Salad, Bocconcini, Heirloom Tomatoes, Basil

Caesar Salad, Baby Gem, Garlic Croutons, Anchovy-Less Dressing

Kale Chopped Salad, Chickpeas, Cucumbers, Cherry Tomatoes, Onions, Buttermilk Ranch

Ancient Grain Salad, Quinoa, Farro, Arugula, Lemon-Olive Oil & Herb Vinaigrette

Mexican Style Salad, Corn, Peppers, Cilantro, Crispy Tortillas, Chipotle Ranch Dressing

Mesclun Salad, Seasonal Vegetables, Carrot Ginger Dressing

Roasted Tomato Bisque with Olive Oil and Basil

Tortilla Soup, Black Beans, Corn, Cilantro

BUILD YOUR OWN JAWN

Served with Chips & Assorted Mini Desserts

Chef's Choice of Seasonal Soup

Baby Spinach Salad, Cucumber, Feta, Olives, Roasted Red Pepper Dressing

Potato Salad, Bacon, Apples, Celery, Duke's Mayo

Roast Beef, Smoked Turkey, Maple Glazed Ham, Balsamic Portobello Mushrooms

Chef's Assortment of Sliced Cheeses

Butter Lettuce, Sliced Tomato, Red Onion, Pickles, Whole Grain Mustard, 1,000 Island Dress

Assorted Breads & Hoagie Rolls

\$55 Per Guest

PATCHWORK LUNCH

Includes Chef's Choice of Seasonal Soup

SALADS

Choose One

Baby Spinach Salad, Cucumber, Feta, Olives, Roasted Red Pepper Dressing

Caesar Salad, Baby Gem, Garlic Croutons, Anchovy-Less Dressing

Kale Chopped Salad, Chickpeas, Cucumbers, Cherry Tomatoes, Onions, Buttermilk Ranch

Ancient Grain Salad, Quinoa, Farro, Arugula, Lemon-Olive Oil & Herb Vinaigrette

Mesclun Salad, Seasonal Vegetables, Carrot Ginger Dressing

Mexican Style Salad, Corn, Peppers, Cilantro, Crispy Tortillas, Chipotle Ranch Dressing

ENTREES

Choose Two

Cucumber Gazpacho, Aleppo, Almonds, Ver Jus

Chef's Choice of Seasonal Soup

SANDWICHES & HOAGIES

Choose Three

Smoked Heritage Turkey Club, Monterey Jack, Lettuce, Tomato, Mayo

Honey Roasted Ham, Brie, Watercress, Grainy Mustard, Baguette

Roast Beef, Swiss, Caramelized Onions, Horseradish Aioli, Baguette

Passyunk Pastrami Reuben, Swiss, Sauerkraut, 1000 Island | \$5 supplement

Italian with Genoa Salami, Ham, Capricola, Lettuce, Tomato, Onion

Smoked Turkey & Avocado Wrap, Field Greens, Tomato, Queso Fresco, Citrus Vinaigrette

Mediterranean Wrap, Spinach Tortilla, Eggplant, Squash, Roasted Red Pepper Hummus

South Philly Roasted Pork, Broccoli Rabe, Provolone, Seeded Roll | \$5 supplement

Philadelphia Cheesesteak, Caramelized Onions, Wiz | \$5 supplement

\$58 Per Guest

New York Strip with Whiskey au Poivre | \$7 supplement

Grilled Chicken Breast with Savory Herb Jus

Roasted Frenched Chicken Breast with Maple Dijon Jus

Chimichurri Flank Steak

Atlantic Salmon with Sun-Dried Tomato Butter

Branzino with Herb Butter

Ancho Barbeque Pork Chop

SIDES

Choose Two

Roasted Zucchini & Squash

Roasted Corn on the Cob

Buttermilk Whipped Potatoes

Pearl Couscous with Roasted Red Peppers & Olives

Cilantro Rice Pilaf

Roasted Fingerling Potatoes

Grilled Eggplant

Tomato & Cucumber Salad

Wild Mushroom & Spinach

Fontal Mac & Cheese

MINI DESSERTS

Choose Three

Petit Fours: Chocolate, White Chocolate & Coconut, Raspberry, Toasted Walnut

Mini Cheesecake Bites

French Macarons: Chocolate, Strawberry, Pistachio, Coffee

Seasonal Fruit Tarts

Mini Cannollis with Chocolate Chips

Chocolate Chip Cookies

Fudge Brownies

\$64 *Per Guest*

Prices are subject to 24% taxable service charge and current Pennsylvania sales tax of 8%. Menu pricing may change and substitutions made based on availability and market conditions

Plated Lunch

Plated lunch includes rolls & sweet butter, and a choice of a soup or salad, an entrée & dessert

LOVE PARK LUNCH

SOUP OR SALAD

Choose One

Roasted Tomato Bisque with Olive Oil and Basil

Tortilla Soup, Black Beans, Corn, Cilantro

Cucumber Gazpacho, Aleppo, Almonds, Ver Jus

Hearty Vegetable Minestrone

Kale Chopped Salad, Chickpeas, Cucumbers, Cherry Tomatoes, Onions, Buttermilk Ranch

Baby Spinach Salad, Cucumber, Feta, Olives, Roasted Red Pepper Dressing

Ancient Grain Salad, Quinoa, Farro, Arugula, Lemon-Olive Oil & Herb Vinaigrette

Little Gem Salad, Blue Cheese, Walnuts

ENTREE

Choose Two (One Protein + One Silent Vegetarian)

Roasted Amish Chicken Breast Cannellini Beans, Chili Crisp, Braised Greens

Pan Roasted Salmon, Sun Dried Tomato Risotto, Citrus & Arugula Salad

Braised Short Rib, Parsnip Polenta, Pea Tendrils, Crispy Onions

Rigatoni Amatriciana

Ratatouille Lasagna, Eggplant, Zucchini, Bell Pepper, Ricotta, Parmesan (V)

Cauliflower Steak Salsa Verde, Warm Barley Salad (V)

DESSERT

Choose One

Basque-Style Cheesecake, Seasonal Fruit Compote

Fudge Brownie, Walnut, Dates, Buttercream Icing

Macaron Parfait, Coconut Yogurt Cream, Strawberries

Assorted Dessert Tapas

~~\$64~~ Per Guest

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BOXED Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

GRAB & GO LUNCH

Includes Seasonal Whole Fruit, Kettle Chips & Chocolate Chip Cookie

SALADS

Choose One

Yukon Gold Potato Salad **GF**

Creamy Cole Slaw **GF**

Fusilli Pasta, Cucumber, Tomatoes, Broccoli, Spinach, Italian Vinaigrette **VGN**

Orzo Pasta Salad, Oven Dried Tomatoes, Grilled Vegetables **VGN**

SANDWICHES & SALADS

Choose Three

Smoked Heritage Turkey Club, Monterey Jack, Lettuce, Tomato, Mayo

Honey Roasted Ham, Brie, Watercress, Grainy Mustard, Baguette

Roast Beef, Swiss, Caramelized Onions, Horseradish Aioli, Baguette

Pastrami Reuben, Swiss, Sauerkraut, 1000 Island | \$5 supplement

South Philly Hoagie, Genoa Salami, Prosciutto, Ham, Capicola, Lettuce, Tomato

Mediterranean Wrap, Spinach Tortilla, Eggplant, Squash, Roasted Red Pepper Hummus

Baby Spinach Salad, Cucumber, Feta, Olives, Roasted Red Pepper Dressing

Kale Chopped Salad, Chickpeas, Cucumbers, Cherry Tomatoes, Onions, Buttermilk Ranch

\$55 *Per Guest*

Prices are subject to 24% taxable service charge and current Pennsylvania sales tax of 8%. Menu pricing may change and substitutions made based on availability and market conditions

All Day Meeting Package

Includes Conference & Technology:

- Projection Screen, High-Definition Projectors
- Centrally controlled Lighting, Sound System with Microphones available
- Hi-Speed Wi-Fi, dedicated access available
- Audio-Visual Technician available to provide assistance with setup and support.

BREAKFAST BUFFET

Amish-Inspired Bakery Basket with Croissants & Danishes

Fresh Sliced Seasonal Fruit & Berries

Assorted Individual Yogurts

Pasture-Raised Scrambled Eggs with Fresh Herbs

Crispy Roasted Breakfast Potatoes with Caramelized Onions

Breakfast Meats (CHOOSE ONE)

Apple & Sage Chicken Sausage

Thick Cut Applewood Smoked Bacon

Pork Breakfast Sausage

Turkey Bacon

Freshly Brewed Rival Bros Regular and Decaffeinated Coffee

LUNCH BUFFET

Chef's Choice of Seasonal Soup

Baby Spinach Salad, Cucumber, Feta, Olives, Roasted Red Pepper Dressing

Chimichurri Flank Steak

Grilled Chicken Breast with Savory Herb Jus

Crispy Fingerling Potatoes

Roasted Summer Squash

French Macarons: Chocolate, Strawberry, Pistachio, or Coffee

Assorted Soft Drinks, Bottled Still & Sparkling Water

MID-MORNING BREAK

AFTERNOON BREAK

Assorted Granola Bars
.....
Fresh Whole Fruit
.....

Soft Warm Mini Pretzels
.....
Yard’s Cheese Sauce and Mustard Dipping Sauces
.....

PACKAGE PRICING

~~\$170~~ *Per Guest*

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

Bruschetta, Marinated Heirloom Tomato, Basil, Olive Oil | \$8 Per Piece
.....
Whipped Ricotta Crostini, Blistered Cherry Tomato | \$8 Per Piece
.....
Beef Tartare, Goat Cheese, Endive Leaf **GF** | \$8 Per Piece
.....
Shrimp Cocktail, Cocktail Sauce, Dill **GF** | \$8 Per Piece
.....
Tuna Poke, Scallions, Ginger, Puffed Rice **GF** | \$8 Per Piece
.....
Smoked Salmon Cucumber Cup, Creme Fraiche, Capers **GF** | \$8 Per Piece
.....
Gazpacho Shooter | \$8 Per Piece
.....
Deviled Eggs, Crème Fraiche, Fried Leek Nest | \$8 Per Piece
.....
Truffled Arancini, Risotto, Mushrooms | \$8 Per Piece
.....

WARM SELECTIONS

Chicken Drumette, Calabrian Chili, Honey **GF** | \$8 Per Piece
.....
Coconut Shrimp Bao Bun, Slaw, Cilantro, Sriracha Mayo | \$8 Per Piece
.....
Cheesesteak Egg Rolls, Sriracha Ketchup | \$8 Per Piece
.....
Braised Short Rib, Manchego Empanada, Piquillo Aioli | \$8 Per Piece
.....
Pakora (Indian Potato Fritters), Mint Chutney, Cauliflower **GF** | \$8 Per Piece
.....
Mini Crab Cakes, Lemon Garlic Aioli, Salsa Fresca | \$8 Per Piece
.....
Mini Croque Monsieur, Jambon, Gruyere, Bechamel | \$8 Per Piece
.....
Impossible Meatballs, Fresno Tomato Sauce, Manchego | \$8 Per Piece
.....
Lollipop Lamb Chops, Mint Chimichurri **GF** | \$11 Per Piece
.....

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

RITTENHOUSE MARKET VEGETABLES

Roasted Garlic Hummus, Ranch, Green Goddess
Heirloom Carrots, Broccoli, Radishes, Cherry Tomatoes
\$20 Per Guest

ITALIAN MARKET CHARCUTERIE

French Baguette
Stone Ground Mustard
Cornichons & House-Made Pickles
Thinly-Sliced Prosciutto, Genoa Salami, Spicy Calabrese
Mini Cannoli | \$2 Supplement
\$24 Per Guest

ARTISANAL CHEESE DISPLAY

Dried Apricots, Toasted Marcona Almonds, Honeycomb
Lavash Crackers, French Baguette
12-Month Aged Manchego, Gorgonzola Dolce, Cave-Aged Cheddar
\$24 Per Guest

PASTA STATION

Choose Three
Gnocchi alla Genovese
Pesto, Green Beans, Fingerling Potatoes
Farfalle Primavera
Seasonal Vegetables, Lemon & Parmesan Sauce
Spaghetti all'Arrabbiata
Marinara, Calabrian Chili, Ricotta
Penne alla Vodka
Tomato Cream Sauce
Rigatoni alla Bolognese
Beef Ragu, Soffritto, Tomato Sauce
Ravioli Alfredo
Ricotta and Spinach Filling, Cheesy Cream Sauce
Grilled Chicken | \$5 Supplement
Pancetta | \$5 Supplement
Shrimp | \$7 Supplement
Short Rib | \$10 Supplement
\$30 Per Guest

PATCHWORK FLATBREAD

- Margherita, Tomato, Basil, Olive Oil, Pizza Spice
- Blanca, Ricotta, Mushrooms, Spinach, Artichoke Hearts
- Philly Jawn, Roast Pork, Broccoli Rabe, Provolone
- Barbecue Chicken, Bacon, Scallions, Red Chili Flakes

\$30 Per Guest

POKE BOWLS

- White or Brown Rice and Mixed Greens
- Tuna, Salmon, Imitation and Crab Chunks
- Edamame, Cucumbers, Pickled Radish, Wakame Salad, Carrots
- Teriyaki Sauce Soy Sauce and Spicy Mayo
- Nori and Sesame Seeds

\$45 Per Guest

CAPE MAY RAW BAR

- Cape May Oysters on the Half Shell
- Cocktail Sauce, Mignonette, Lemon Wedges
- Peruvian Style Ceviche
- Jumbo Ohsii Shrimp
- Jonah Crab Claws

TAQUERIA

- Chicken Tinga, Carne Asada, Roast Pork
- Pickled Red Onions Radishes Cilantro Lime
- Queso Cotija, Oaxaca, Fresco
- Pico de Gallo
- Guacamole
- Soft tacos and Rice

\$35 Per Guest

SUSHI, SASHIMI, NIGIRI

Choose Five

- Pickled Cucumber Roll
- Shrimp Tempura Roll
- Spicy Tuna Roll
- Pickled Vegetable Roll
- Sashimi - Tuna, Salmon, or Yellowtail
- California Roll with Avocado & Crab
- Nigiri - Shrimp, Tuna, Salmon, or Eel
- Salmon Roll

\$75 Per Guest

\$120 Per Guest

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$150 per attendant for up two hours. All carving stations include an assortment of fresh rolls and butter. *Prices subject to change based on Market Price*

DIJON HERB RUBBED KUROBOTO PORK LOIN

\$450 Each

NEW YORK STRIPLOIN

Whiskey au Poivre

\$550 Each

PRIME RIB

Horseradish Cream
Serves 20-25

\$600 Each

ROASTED BEEF TENDERLOIN

Cabernet Demi-Glace

\$600 Each

GRILLED TOMAHAWK

Chimichurri
Smoked Maldon Sea Salt

\$650 Each

MONK FISH

Osso Bucco
Polenta, Tomato Sauce

CRISPY PORK BELLY

Shishito Peppers, Peach Jus

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select

their personal favorites.

RICHARD ALLEN DINNER

Born into slavery, Allen bought his own freedom at the age of 23 and later founded Mother Bethel AME Church. Allen and his wife used the church for prayer, but also as a stop along the Underground Railroad for hiding runaway slaves. Richard Allen was an early face of the civil-rights movement and has been referred to as the Black Founding Father.

SOUPS

Choose One

Roasted Tomato Bisque with Olive Oil and Basil

Tortilla Soup, Black Beans, Corn, Cilantro

Minestrone

Corn Chowder

SALADS

Choose One

Artisan Lettuces, Cherry Tomatoes, Radishes, Sherry Vinaigrette

Arugula Salad, Fennel, Parmesan

Little Gem Salad, Blue Cheese, Walnuts

Kale Chopped Salad, Chickpeas, Cucumbers, Cherry Tomatoes, Onions, Buttermilk Ranch

Ancient Grain Salad, Quinoa, Farro, Arugula, Lemon-Olive Oil & Herb Vinaigrette

ENTREES

Choose Three

Roasted Chicken Breast, Demi Glace, Lemon Zest

Pan Roasted Salmon, Lemon and Dill Sauce

Branzino Filet, Meunière Sauce

Red Wine Braised Short Rib

Striploin | \$5 Supplement

Lamb Chop | \$7 Supplement

Rigatoni Amatriciana

Cauliflower Steak, Salsa Verde, Warm Barley Salad

Vegan Meatloaf

SIDES

Choose Two

Charred Summer Squash, Whipped Ricotta

Grilled Asparagus

Sauteed Haricot Verts

Crispy Eggplant, Chili Aioli

Buttermilk Whipped Potatoes

Fontal Mac & Cheese

Anson Mills Polenta

DESSERTS

Choose Two

French Macarons: Chocolate, Strawberry, Pistachio, Coffee

Chocolate Petit Fours: White Chocolate & Coconut, Raspberry, or Toasted Walnut

Chocolate Truffles

Mini Cheesecake Bites

Cookies & Brownies

Mini Buttercream Cupcakes

Seasonal Fruit Tarts

\$85 *Per Guest*

Prices are subject to 24% taxable service charge and current Pennsylvania sales tax of 8%. Menu pricing may change and substitutions made based on availability and market conditions

Plated Dinner

Chef has hand selected a three-course delectable menu, inspired by iconic Philadelphians, for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

CAROLINE ANDERSON DINNER

Caroline Still Anderson, the daughter of abolitionists, was an educator, activist and pioneer as one of the first Black women to become a physician in the United States

MARIAN ANDERSON DINNER

American contralto and civil rights icon, she was the first African-American to sing at the Metropolitan Opera

Artisan Lettuces, Cherry Tomatoes, Radishes, Sherry Vinaigrette
.....
Roasted Amish Chicken Breast. Cannellini Beans, Chili Crisp,
Braised Greens
.....
Creme Brûlée
.....
\$90 *Per Guest*

GUION BLUFORD JR DINNER
Bluford is the first African-American NASA astronaut to go into space.

Roasted Beet Salad, Hazelnuts, Baby Kale, Black Truffle Vinaigrette
.....
Red Wine Braised Short Rib, Polenta, Crispy Leeks, Gremolata
.....
Fudge Brownie, Walnuts, Dates, Buttercream Icing
.....
\$90 *Per Guest*

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

JULIAN FRANCIS ABELE DINNER
Julian Francis Abele was the first Black graduate of Penn’s architecture school in 1902. Abele is credited with designing more than 200 buildings, among them the Free Library of Philadelphia and the Philadelphia Museum of Art

1. The planner chooses the appetizer, salad, and dessert in advance.
.....

2. A selection of 3 entrees is offered to your guests to select from in advance
.....

3. Specially trained servers reconfirm your guests' orders as they are seated.
.....

Arugula Salad, Fresh Seasonal Vegetable, Citrus Vinaigrette
.....
Pan Roasted Salmon, Pearl Couscous, Mushroom & Sorrel Salad
.....
Basque-Style Cheesecake, Pineapple Compote
.....
\$90 *Per Guest*

PLANNER'S CHOICE SALAD

Little Gem Salad, Blue Cheese, Walnuts
.....

Arugula Salad, Fennel, Parmesan
.....

Kale Chopped Salad, Chickpeas, Cucumbers, Cherry Tomatoes, Onions, Buttermilk Ranch
.....

Roasted Beets, Hazelnuts, Baby Kale, Black Truffle Vinaigrette
.....

INDIVIDUAL GUESTS' CHOICE ENTREE

- Pan Roasted Salmon
Pearl Couscous, Mushrooms & Sorrel Salad
- Branzino Filet
Braised Swiss Chard, Fennel Orange Salad
- Pan Seared Diver Scallops | \$7 supplement
Parsnip Puree, Roasted Cippolini Onion
- Halibut | \$7 supplement
Sauce Choron, Orzo
- Roasted Amish Chicken Breast
Cannellini Beans, Chili Crisp, Braised Greens
- Red Wine Braised Short Rib
Polenta, Crispy Leeks & Gremolata
- New York Striploin
Duck Fat Roasted Potatoes, Bordelaise
- Lamb Chop | \$7 supplement
Farro, Eggplant Caponata, Yogurt
- Rigatoni Amatriciana
- Cauliflower Steak
Salsa Verde, Warm Barley Salad
- Vegan Meatloaf
Oyster Mushroom Bourguignon, Wild Rice

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

- Alberini Extra Dry Prosecco | \$45 Bottle
- Moet & Chandon Imperial Brut, Champagne FR NV | \$105 Bottle

PLANNER'S CHOICE DESSERT

- Fudge Brownie
Walnuts, Dates, Buttercream Icing
- Lemon Pound Cake
Vanilla Frosting
- Basque-Style Cheesecake
Seasonal Fruit Compote

\$100*Per Guest*

WHITES

- Montoya Chardonnay, MTY 2021 | \$45 Bottle
- Ranga Ranga, Sauvignon Blac, Marlborough, NZ 2022 | \$50 Bottle

Days of the Youth The Diver Brut, CA NV | \$45 Bottle

Ca' Del Sarto Pinot Grigio IT 2022 | \$50 Bottle

REDS

Liberty School, Cabernet Sauvignon, PR 2021 | \$70 Bottle

Muirwood Pinot Noir, Arroyo Seco, MTY 2022 | \$52 Bottle

Weinert Carrascal, Malbec, Lujan de Cuyo, AR 2019 | \$52 Bottle

Bindi Sergardi Achille, Sangiovese, Toscana, IT 2020 | \$52 Bottle

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

PETAL PUSHER

Jamaican Rum, Spotted Laternfly Honey, Lemon, Orange Blossom

\$17 Per Drink

GREEN GODDESS

Vodka, Gin, Cucumber, Lemon, Sage, House-Infused Maldon

\$18 Per Drink

SALAMANDER

Mezcal, Ancho Reyes, Acidulated Orange Cordial, Lemon, IPA, Tajin

\$18 Per Drink

APPLE BUTTER JEANS

Whiskey, Local Apple Butter, Egg White, Lemon, Angostura, Nutmeg

\$17 Per Drink

TONIC YOUTH

Roku Gin, House-Made Gin, Aromatics

\$17 Per Drink

& THE CLASSICS...

Mahattan | \$17 Per Drink

Margarita | \$16 Per Drink

Cosmopolitan | \$17 Per Drink

Negroni | \$17 Per Drink

Tom Collins | \$16 Per Drink

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR - PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

One Hour | \$28 Per person

Two Hour | \$42 Per person

Three Hour | \$56 Per person

Four Hour | \$70 Per person

PREMIUM BAR

One Hour | \$32 Per person

Two Hour | \$50 Per person

Three Hour | \$68 Per person

Four Hour | \$86 Per person

BEER & WINE BAR

Domestic, Imported/Specialty/Craft Beers, Premium Seasonal Wines Soft Drinks and Still/Sparkling Waters

One Hour | \$22 Per person

Two Hour | \$33 Per person

Three Hour | \$44 Per person

Four Hour | \$55 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$22

Premium Spirits | \$18

Signature Spirits | \$16

Signature Wine | \$15

LABOR CHARGES

Bartender | \$150

Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$50

- Domestic Beer | \$9
- Premium and Imported Beer | \$10
- Bottled Water | \$7
- Soft Drinks | \$7

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian