



# 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 CONTINENTAL

- 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

## PATCHWORK BREAKFAST

- Selection of Chilled Juices
- Fresh-Sliced Seasonal Fruit & Berries
- Assorted Individual Yogurts
- Pasture-Raised Scrambled Eggs with Fresh Herbs
- Crispy Roasted Breakfast Potatoes with Roasted Peppers and Caramelized Onions
- Amish-Inspired Bakery Basket with Croissants & Danishes

Breakfast Meats

### Choose One

- Apple & Sage Chicken Sausage
- Thick-Cut Applewood Smoked Bacon
- Pork Breakfast Sausage
- Turkey Bacon

**\$49** 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

## 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.

# Plated Breakfast

All Plated Breakfasts Include Orange Juice, Croissants, and Muffins

## CLASSIC ALL AMERICAN

- 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

## 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

- 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
- Açaí Bowls | \$4 Supplement
- Assorted Seasonal Fruits and Berries, Crunchy Puffed Grains, Chocolate Chips, Granola, Shredded Coconut

\$12 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

WELLNESS SHOTS

Choose Two Flavors Includes a variety of KIND bar granola bars

Ginger and Lime

Pineapple and Tumeric

POPCORN BAR

Freshly Popped Popcorn

Shake it Up: Parmesan & Truffle

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

Apple, Kale, Spinach and Lemon

Citrus & Coconut Water

Berries, Mint, and Tonic

**\$16***Per Guest*

BUILD YOUR OWN TRAILMIX

Patchwork House-Made Granola

Assorted Dried Fruits, Nuts & Seeds

Dehydrated Coconut

Chocolate Chips

M&Ms

**\$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*

ARTISANAL CHEESE DISPLAY

**\$16***Per Guest*

SUMMER REFRESH

Assorted Water Ice

Soft Pretzels

Lemonade

Fresh Brewed Iced Tea

**\$20***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*

RITTENHOUSE MARKET VEGETABLES

Heirloom Carrots, Broccoli, Radishes, Cherry Tomatoes

Roasted Garlic Hummus, Ranch, Green Goddess

**\$20***Per Guest*

Selection of Three Domestic & Imported Cheeses

Dried Fruits & Nuts, Olives

Crackers & Rustic Breads

~~\$24~~ 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

Cheesecake Bites | \$60 Per Dozen

Mini Buttercream Cupcakes | \$90 Per Dozen

Mini Fresh Fruit Tarts | \$60 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

Whole Market Fruits | \$50 Per Dozen

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## BEVERAGE PACKAGES

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

### FULL DAY CONTINUOUS BEVERAGE SERVICE

Pricing based on maximum 8 hours of service

### HALF DAY CONTINUOUS BEVERAGE SERVICE

Pricing based on maximum 4 hours of 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

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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

SOFT DRINKS

Coke, Diet Coke, Sprite | \$7 Each

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

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

STILL WATER & SPARKLING WATER

Aquafina & Evian | \$7 Each

Pellegrino Sparkling Water | \$7 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$8 Each

Lemonade | \$8 Each

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

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

Aperol Spritz | \$14 Per Drink

Bloody Marys | \$12 Per Drink

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market conditions

# 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 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

### DRESSING

#### Choose Two

Citrus Vinaigrette, Tzatziki, Lemon Tahini, Green Goddess, Buttermilk Ranch

**\$45** Per Guest

## SOUTH STREET DELI SANDWICH BAR

Served with Kettle 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

## BUILD YOUR OWN JAWN

*"Jawn" is a neutral, all-purpose noun that can be used to refer to anything: a person, place, thing, or event*

### 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  
(Served with Kettle Chips and Chocolate Chip Cookies)

**\$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

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

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

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

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

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

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

**\$58** *Per Guest*

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

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 | \$3 supplement

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 Cannoli 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

Hearty Vegetable Minestrone

Roasted Tomato Bisque with Olive Oil and Basil

Tortilla Soup, Black Beans, Corn, Cilantro

Heirloom Tomato Gazpacho, Cucumbers, Sourdough and Almonds

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

#### ENTRÉES

##### Choose Two

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

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

Rigatoni Amatriciana

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

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

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

Thick Cut Applewood Smoked Bacon  
.....  
Pork Breakfast Sausage  
.....  
Turkey Bacon  
.....  
Freshly Brewed Rival Bros Regular and Decaffeinated Coffee  
.....

MID-MORNING BREAK

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

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  
.....

Assorted Soft Drinks, Bottled Still & Sparkling Water  
.....

AFTERNOON BREAK

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

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  
.....

Deviled Eggs, Crème Fraiche, Fried Leek Nest | \$8 Per Piece

Impossible Meatballs, Fresno Tomato Sauce, Manchego | \$8 Per Piece

Lollipop Lamb Chops, Mint Chimichurri **GF** | \$11 Per Piece

Truffled Arancini, Risotto, Mushrooms | \$8 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

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

PASTA STATION

Choose Three

Gnocchi alla Genovese

TAQUERIA

Chicken Tinga, Carne Asada, Roast Pork

Pickled Red Onions Radishes Cilantro Lime

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*

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

**\$40** *Per Guest*

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*



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

**\$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\*

CRISPY PORK BELLY

Shishito Peppers, Peach Jus

**\$400***Each*

DIJON HERB RUBBED KUROBOTO PORK LOIN

**\$450***Each*

PRIME RIB

Horseradish Cream

Serves 20-25

**\$600***Each*

ROASTED BEEF TENDERLOIN

Cabernet Demi-Glace

**\$600***Each*

NEW YORK STRIPLOIN

Whiskey au Poivre

**\$550***Each*

MONK FISH (MP)

Osso Bucco

Polenta, Tomato Sauce

GRILLED TOMAHAWK

Chimichurri

Smoked Maldon Sea Salt

*\$650* Each

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## Dinner Buffet

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.

### SOUP

#### Choose One

- Minestrone
- Tortilla Soup, Black Beans, Corn, Cilantro
- Roasted Tomato Bisque with Olive Oil and Basil
- Heirloom Tomato Gazpacho - Cucumbers, Sourdough, Almonds

### SALAD

#### Choose One

- Artisan Lettuces, Cherry Tomatoes, Radishes, Sherry Vinaigrette
- Caprese Salad, Bocconcini, Heirloom Tomatoes, Basil
- 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

### SIDES

#### Choose Two

- Charred Summer Squash, Whipped Ricotta
- Grilled Asparagus
- Sautéed Haricot Verts
- Crispy Eggplant and Chili Aioli
- Buttermilk Whipped Potatoes
- Fontal Mac and Cheese
- Anson Mills Polenta

### ENTRÉE

#### Choose Three

- Fried Chicken, Buttermilk Fried Chicken and Hot Honey Sauce
- Coq au Vin Braised Chicken Thighs and Red Wine Sauce
- Beer Battered Cod, Fried Cod, Tartar Sauce and Sherry Vinegar
- Boeuf Bourguignon, Stewed Sirloin and Vegetable Gravy
- Roasted Chicken Breast, Chicken Demi Glace and Lemon Zest
- Pan Roasted Salmon or Steelhead, Lemon and Dill Sauce
- Pork Chop Loin, Dijon Cream Sauce

Short Rib, Red Wine Jus and Horseradish Gremolata

Branzino Filet, Meunière Sauce | \$2 Supplement

Striploin Whiskey Au Poivre | \$5 Supplement

Lamb Chop with Mint Chutney | \$7 Supplement

Rigatoni Amatriciana, Guanciale, Tomato Sauce and Parmesan

Cauliflower Steak Salsa Verde and Warm Barley Salad **VGN**

Vegan Meatloaf, Ancho Mushroom and BBQ Sauce **VGN**

## DESSERT

### Choose Two

French Macarons: Chocolate, Strawberry, Pistachio and Coffee

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

Chocolate Truffles

Mini Cheesecake Bites

Cookies and 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's taste buds.

### LECOUNT DINNER

*A teacher in Frankford, Caroline LeCount was Philly's Rosa Parks 100 years before the Montgomery bus boycott, defiantly riding street cars and filing petitions to have a law against Black riders repealed*

### 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*

Caprese Salad, Bocconcini, Heirloom Tomatoes and Basil  
.....  
Pan Roasted Salmon, Pearl Couscous, Mushroom & Sorrel Salad  
.....  
Basque-Style Cheesecake, Pineapple Compote  
.....  
**\$90** *Per Guest*

Arugula Salad, Fresh Seasonal Vegetable, Citrus Vinaigrette  
.....  
Roasted Amish Chicken Breast. Cannellini Beans, Chili Crisp,  
Braised Greens  
.....  
Creme Brûlée  
.....  
**\$90** *Per Guest*

BLUFORD DINNER  
*The first African American NASA astronaut and the first African American to go into space is Philadelphia’s own Guion Bluford*

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 satisfy individual tastes and preferences, this meal provides your guests a premier restaurant experience in an event setting. You as the planner will be the architect of your menu, choosing a starter course, three entrées and a decadent hand-crafted dessert from our delectable menu options. Your attendees will have the freedom to pre-select from the three main courses in advance and specially trained servers reconfirm orders as guests are seated.

PLANNER'S CHOICE SALAD  
**Choose One**  
  
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  
.....

PLANNER'S CHOICE DESSERT  
**Choose One**  
  
Fudge Brownie  
Walnuts, Dates, Buttercream Icing  
.....  
Lemon Pound Cake  
Vanilla Frosting  
.....  
Basque-Style Cheesecake  
Seasonal Fruit Compote  
.....

PERSONAL PREFERENCE ENTRÉE  
**Choose Three** Guests will pre-select their main course Guarantees due (7) days in advance

Pan Roasted Salmon
Pearl Couscous, Mushrooms & Sorrel Salad
Branzino Filet
Braised Swiss Chard, Fennel Orange Salad
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
Halibut   \$7 supplement
Sauce Choron, Orzo
Pan Seared Diver Scallops   \$7 supplement
Parsnip Puree, Roasted Cippolini Onion
Rigatoni Amatriciana
Cauliflower Steak
Salsa Verde, Warm Barley Salad
Vegan Meatloaf
Oyster Mushroom Bourguignon, Wild Rice
<i><b>\$100</b> Per Guest</i>

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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.

### SIGNATURE BAR

*Includes Signature Liquor, Domestic/Imported Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes*

### PREMIUM BAR

*Full Bars includes Premium Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes*

One Hour   \$28 Per person
Two Hour   \$42 Per person
Three Hour   \$56 Per person
Four Hour   \$70 Per person

BEER & WINE BAR

*Includes Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, and Bottled Water*

One Hour   \$22 Per person
Two Hour   \$33 Per person
Three Hour   \$44 Per person
Four Hour   \$55 Per person

One Hour   \$32 Per person
Two Hour   \$50 Per person
Three Hour   \$68 Per person
Four Hour   \$86 Per person

HOST SPONSORED BAR PER DRINK

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

Signature Spirits   \$16
Premium Spirits   \$18
House Wine   \$10
Premium Wine   \$12
Domestic Beer   \$9
Premium and Imported Beer   \$10
Soft Drinks   \$7
Bottled Water   \$7

LABOR CHARGES

Bartender   \$150 Up to three hours
Additional Hours for Bartenders or Servers, each, per hour   \$50

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Wine by the Bottle

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.

WHITE

RED

Sauvignon Blanc, Rata, New Zealand | \$66 Bottle

Chardonnay, Bogel, California | \$70 Bottle

Pinot Grigio, Ca'del Sarto, Italy | \$62 Bottle

Riesling, Fritz Fisk, Germany | \$66 Per Bottle

Chanti, Villa Poggio, Italy | \$70 Bottle

Pinot Noir, Block Nine, California | \$70 Bottle

Malbec, Mosquito Muerta, Argentina | \$74 Bottle

Cabernet Sauvignon, Cult, California | \$66 Bottle

SPARKLING

Blanc De Blanc, Fete D'Or France | \$65 Bottle

Prosecco, Cielo, Italy | \$65 Bottle

Champagne, Moet & Chandon, France, NV | \$120 Per 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!

BLEEDING GREEN

Midori Vodka, Lemon Juice, Lime Juice, Club Soda

**\$16** *Per Drink*

GRITTY BEAR

House Made Lemonade, Vodka, Blue Curacao

**\$15** *Per Drink*

215 TONIC

Fresh Blueberries, Gin, Tonic Water

**\$17** *Per Drink*

PHILLY PHIZZ

Mint, Bourbon, Simple Syrup and Prosecco

**\$16** *Per Drink*

LIBERTY LIBATION

Pineapple Juice, Lemon Juice, Orgeat Syrup, McQueen Violet Gin

**\$17** *Per Drink*

SCHUYLKILL SIZZLE

Spicy Cucumber Juice, Lime Juice, Tequila

**\$16** *Per Drink*

& THE CLASSICS...

Tom Collins | \$16 Per Drink

Margarita | \$16 Per Drink

Mahattan | \$17 Per Drink

Cosmopolitan | \$17 Per Drink

Negroni | \$17 Per Drink

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DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   VVegetarian