

# CATERING MENUS

*Fall/Winter*



## THE INN AT PENN

A Hilton Hotel

3600 Sansom Street | +1 215 222 0200 | [www.theinnatpenn.com](http://www.theinnatpenn.com)

Pricing does not include service charge or sales tax. When the guaranteed count is given 72 hours prior to the start of the event, known allergens must be reported to your sales manager. On the day of the event, if additional meals are needed due to allergens not previously reported, an additional charge equal to the per person charge for that meal will incur. This includes but is not limited to gluten-free, vegetarian, vegan, dairy-free, and kosher requests. Menus are subject to change. REV: 9/2/25

# Meeting Planner Package

*\$65++ per person for the full package listed below (continuous all-day beverages, Eye Opener, Mid-Morning Break, and Afternoon Snack)*

## EYE OPENER

Fresh-baked pastries, muffins (including gluten-free), bagels, croissants, cream cheese, butter, fruit preserves  
Fresh seasonal fruit  
Green smoothies **(GF/V)**  
Chilled fruit juices: orange, grapefruit, cranberry  
Freshly-brewed coffees and herbal teas  
Soft drinks and bottled water

### > HOT BREAKFAST UPGRADE

Add scrambled eggs, bacon, sausage, and potatoes to the Eye Opener **+18++ per person**

## MID-MORNING BREAK

Basket of whole fruit  
Energizing trail mix and granola bars  
Fruit-infused iced tea  
Freshly-brewed coffees and herbal teas  
Soft drinks and bottled water

## AFTERNOON BREAK

Chef's specialty break of the day (please see **Breaks** section)  
Freshly-brewed coffees and herbal teas  
Soft drinks & bottled water

### PROVIDING LUNCH FOR YOUR ATTENDEES?

Please see the Lunch section for the following options and associated pricing:

- **Lunch Buffets**
- **Plated Lunches**



# BREAKFAST MENUS

## Continental Breakfast Buffets

*Minimum of 25 people. A \$100 surcharge will be applied for groups of 24 and below. Breakfast buffets include orange, grapefruit, and cranberry juices, regular and decaf coffees, and assorted teas.*

### The Fisher

**\$32++ per person**

Seasonal fruit **(GF, V)**, baked croissants, pastries **(VEG)**, gluten-free muffins **(GF, VEG)**, assorted Greek yogurts, fruit preserves, sweet butter

### The Perelman

**\$34++ per person**

Seasonal fruit **(GF, V)**, baked croissants, pain au chocolat, gluten-free muffins **(GF, VEG)**, assorted kosher bagels, cream cheeses, green smoothies **(GF, V)**, assorted Greek yogurts, fruit preserves, sweet butter *Add smoked salmon and accoutrements: +\$8++ per person*

### The Harnwell

**\$36++ per person**

Seasonal fruit **(GF, V)** | gluten-free muffins **(GF, VEG)** | vegan scones **(V)** | buttery croissants **(VEG)** | build your own Greek yogurt parfaits with granola and berries **(GF, VEG)** | assorted cereal cups with 2% milk and milk alternatives upon request | fruit preserves, sweet butter

## Breakfast Buffets

*Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24. Breakfast buffets include orange, grapefruit, and cranberry juices, regular and decaf coffees, and assorted teas.*

### The Irvine

**\$42++ per person**

**Fruits of the Season (GF, VEG)**

**Plain and Chocolate Croissants, Breakfast Pastry (VEG)**

**Gluten-Free Muffins (GF, VEG)**

**Chia Pudding** seasonal fruit **(GF, V)**

**Fluffy Cage-Free Scrambled Eggs (GF)**

**Applewood Smoked Bacon, Breakfast Sausage (GF)**

**Spiced Breakfast Potatoes** peppers & onions **(GF, V)**

**Assorted Cereals** 2% and skim milk

**Fruit Preserves, Honey, Sweet Butter**

### The Meyerson

**\$46++ per person**

**Fruits of the Season (GF, VEG)**

**Plain and Chocolate Croissants, Breakfast Pastry (VEG)**

**Gluten-Free Muffin of the Day (GF, VEG)**

**Assorted Kosher Bagels** plain and flavored cream cheeses **(VEG)**

**Build Your Own Greek Yogurt Parfait** granola **(GF)**, berries **(GF, VEG)**

**Fluffy Cage-Free Scrambled Eggs (GF)**

**Applewood Smoked Bacon, Breakfast Sausage (GF)**

**Baked French Toast Cups** streusel topping, orange-cranberry compote **(VEG)**

**Hash Browns (GF, V)**

**Seasonal Vegetable (V)**

**Fruit Preserves, Honey, Sweet Butter**

*Add smoked salmon and accoutrements: +\$8++ per person*

*\*All egg products on menu are cage-free eggs. All pork products on menu are group-housed/cage-free.*

GF = gluten-free | VEG = vegetarian | V = vegan | DF = dairy-free



# BREAKFAST MENUS

## BYO Breakfast Buffet

Buffet includes seasonal sliced fruits, coffees, assorted teas, chilled juices (orange and cranberry), jams and butter are included. Minimum of 50 guests. Meal served for a maximum of 90 minutes. \$52++ per guest.

### Pastries

(CHOOSE TWO)

Assorted Breakfast Pastries (VEG)  
Muffin of the Day (VEG)  
Cinnamon Sugar Doughnut Holes (VEG)  
Gluten-Free muffins (GF, VEG)  
Buttery Croissants (VEG)  
Pain au Chocolat (VEG)  
Vegan Cinnamon Scones (V)  
Sweet Breads (VEG)  
Vegan Morning Muffins (V)  
Kosher Bagels cream cheese (VEG)

### Sides

(CHOOSE THREE)

Roasted Seasonal Vegetables (GF, V)  
Steel Cut Oatmeal brown sugar, cinnamon, dried fruits (V, DF)  
Spiced Breakfast Potatoes (GF, V) peppers & onions  
Hash Browns (GF, V)  
Sweet Potato and Black Bean Hash (GF, V)  
Applewood Smoked Bacon (GF)  
Pork Breakfast Sausage (GF)  
Turkey Sausage (GF)  
Chicken Apple Sausage (GF)  
Vegan Sausage Patties (GF, V)  
Vegan Chorizo and Potato Hash (GF, V)

### Hot Entrées

(CHOOSE TWO)

Cage Free Scrambled Eggs (GF, VEG)  
Frittata roasted pepper, spinach, dill, feta (GF, VEG)  
Buttermilk Pancakes maple syrup (VEG)  
Individual Ham, Spinach, and Gruyere Frittata (GF)  
Individual Spinach, Scallion, Roasted Pepper, and Feta Egg White Scramble (GF, VEG)  
Shakshuka (GF, VEG) (vegan option available with tofu)  
Vegan Chorizo Breakfast Wrap roasted potatoes, peppers, spinach, vegan cheese (V)  
Bread Pudding French Toast Cups streusel topping (VEG)  
Southwestern Tofu Scramble roasted peppers, spinach, black beans, salsa verde (GF, VEG)  
Cottage Cheese Toast honey, chili crisp, Everything Bagel spice, on multigrain bread (VEG)  
Open Faced Biscuits with Vegan Sausage Gravy (VEG)  
Breakfast Burrito eggs, seasonal vegetables, cheese (VEG)  
Classic Eggs Benedict +\$4++ per person

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# BREAKFAST MENUS

## Breakfast Buffet Enhancements

### Build Your Own Power Quinoa Breakfast Bowl

(GF, V) \$12++ per person

Quinoa served with blueberries, bananas, flax seeds, cinnamon, walnuts, pecans, coconut, dried cranberries, maple syrup

### Vegetable Frittata

(GF, VEG) \$10++ per person

Mushroom, caramelized onion, kale, gruyere cheese

### Smoked Salmon Plate

\$22++ per person

Served with fried capers, sliced tomatoes, English cucumber, cream cheese, sliced red onion, plain kosher bagels

### Build Your Own Yogurt Parfait

(GF, VEG) \$11++ per person

Low-fat Greek yogurt layered with granola, berries, coconut, chocolate chips, blueberry compote

### Breakfast Sandwiches (choice of 2)

\$13++ per person

- Classic bacon, egg, cheese on a sesame bagel
- Vegan sausage, egg, cheese on an English muffin (VEG)
- Miso pecan butter and jam on a multigrain bread (V)
- Country ham & cheese on a croissant with maple Dijon
- Breakfast burrito with fluffy eggs, cheddar, roasted tomatoes, potatoes, pinto beans, salsa verde (VEG)

### Southern Biscuit Bar

(GF, VEG) \$21++ per person

Fruit compote, honey butter, turkey sausage gravy, hot honey fried chicken, Taylor® pork roll

### Sweet Potato Tofu Veggie Scramble

(GF, V) \$12++ per person

Roasted peppers, onions, black beans, scallions, cilantro, roasted sweet potatoes, salsa

### Additional Items

\$8++ per person, per item

Irish steel cut oatmeal with cinnamon, brown sugar

Seasonal vegetable

Smoked bacon

Pork breakfast sausage

Canadian bacon

Turkey breakfast sausage

Chicken apple sausage

Breakfast potatoes

### Breakfast Taco Station

(VEG OPTIONS) \$19++ per person\*

Scrambled eggs, soft tortillas, seasoned black beans, jack cheese, grilled peppers, guacamole, lime wedges, cilantro, pickled red onions, pico de gallo, chorizo crumbles (vegan chorizo available to substitute)

### Attended Omelet Station

\$24++ per person\*

Applewood bacon, ham, turkey sausage, mushrooms, asparagus, spinach, peppers, scallions, roasted tomatoes, Swiss, cheddar

\*One chef attendant required per fifty guests at \$150 per chef

\*All egg products on menu are cage-free eggs. All pork products on menu are group-housed/cage-free.

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# BREAKFAST MENUS

## Plated Breakfasts

*Plated breakfasts include coffees, assorted teas, and chilled juices (orange, grapefruit, and cranberry) offered tableside. Turkey sausage available upon request.*

## Main Course

### Blueberry-Lemon Pancakes

**\$26++ per person**

Maple syrup, applewood smoked bacon, pork sausage

### Pumpkin Brioche French Toast

**\$28++ per person**

Whipped cinnamon cream cheese, pecan streusel, blackberries, applewood smoked bacon, pork sausage

### Tomato, Pepper, Broccoli & Gruyere Frittata

**(VEG) \$28++ per person**

Served with breakfast potatoes, vegan sausages

### Eggs Benedict

**\$32++ per person**

Shaved Canadian bacon\*, poached eggs, hollandaise sauce, buttery toasted English muffin

*\*substitute smoked salmon: +\$4++ per person*

### Vegan and Gluten-free Breakfast

**(GF, V) \$28++ per person**

Warm cinnamon-maple quinoa, golden raisins, raisins, pepitas, pecans, cinnamon apples

### Warm Grain Breakfast Bowl

**(GF, VEG) \$29++ per person**

Herbed quinoa with sweet potatoes, spinach, topped with hard-boiled egg, crumbled feta, avocado, blistered heirloom tomatoes

## Enhancements

**(PRE-SET ON THE TABLE)**

**Seasonal Sliced Fruit Plate** (GF, V) **\$6++ per person**

**Bakery Plate** buttery croissant and Chef's breakfast pastry of the day **(VEG) \$7++ per person**

**Spiced Pears & Honey-Greek Yogurt** topped with house granola **(VEG, GF) \$6++ per person**

**Seasonal Fruit and Yogurt Smoothie** (GF, VEG) **\$5++ per person**

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# BREAK MENUS

## Breaks

Based on a maximum service time of 60 minutes.

### Cookie and Brownie Break

(VEG) \$23++ per person

Individually-packaged cookies (Chocolate Chunk, Black and White, Salted Caramel), Peruvian fudge brownies

### The Dip Break (minimum 25 guests)

(GF, VEG) \$24++ per person

Vegetable crudité, chipotle ranch, Terra® chips with warm baked onion dip, roasted garlic hummus with pita  
(pita contains gluten)

### Touchdown

\$26++ per person (minimum 50 guests)

Buffalo cauliflower dip\* (VEG), cocktail hot dogs with spicy brown mustard, soft pretzel bites with pub beer cheese dip, chocolate chip cookies

\*substitute buffalo chicken dip: +\$3++ per person,  
add buffalo chicken dip: +\$5++ per person

### Italian Market (minimum 50 guests)

\$28++ per person

Antipasto display of chef-selected cured meats, cheeses, and specialty salads, ricotta-chocolate chip cannoli, assorted canned La Colombe Draft Lattes

### Cake and Scone Break

(VEG) \$24++ per person

Coffee cake, scones, beignets, fruit salad (V), sweet butter and jam, coffee and tea service

### Local Orchard

(VEG) \$24++ per person

Jewish apple cake, cinnamon sugar doughnut holes, variety of fresh apples with peanut butter and caramel dipping sauces

### Cookies & Milk

(VEG) \$24++ per person

Assorted house baked cookies may include: Classic Chocolate Chip, Oatmeal, Lemon White Chocolate, Heathbar Crunch, Sugar Cookies (vegan chocolate chip cookies available upon advanced request). Served with ice cold milk (milk alternatives upon request)

### Mocktails

(V) \$9++ per person

Choose (1): cranberry-apple spritzer, ginger-pear lemonade, warm mulled cider

### Continuous All-Day Hot & Cold Beverages

\$39++ per person

Regular and decaf coffees, assorted teas, Coca-Cola® soft drinks, bottled waters, Lacroix sparkling water

### Continuous All-Day Coffee & Tea

\$34++ per person

Regular and decaf coffee service, assorted teas

## Meeting Planner Package: Afternoon Break of the Day

Menus subject to change. À la carte pricing: \$22++ per person.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Grilled pineapple with lime, mint	Chef's cookie of the day	Smoothie of the day	Charcuterie skewer	Smoothie of the day	Chef's cookie of the day	Blueberry cups with citrus & mint
Beignets	Berry salad	Brownies	Sliced melon with tajin	Crudité	Berry salad	Lemon bars
Smoked almonds	Candied pecan cups	Marcona almond cups	Coconut cookies	Seasonal hummus	House trailmix cups	Candied walnuts

\*Requires notice of 72 business hours

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## À La Carte Break Selections

### Beverages *Beverages are offered for a two-hour time period.*

Freshly brewed coffees and assorted teas	\$11++ per person
Coca-Cola® soft drinks and bottled water	\$11++ per person
La Colombe canned Draft Latte (vanilla, mocha, triple)	\$96++ per dozen
Cold brewed coffee with flavored syrups and creamer	\$48++ per gallon
Nespresso® single-serve coffees	\$90++ daily machine rental, \$5++ per pod
Brewed sweet tea	\$26++ per gallon
Lemonade	\$26++ per gallon
Fruit infused water (seasonal flavors)	\$18++ per gallon
Assorted Spindrift® Sparkling Waters	\$42++ per dozen
Poppi® Smart Sodas	\$87++ per dozen

### Snacks

Individual packets of trail mix, popcorn, chips, pretzels	\$12++ per person
Classic butter croissants	\$46++ per dozen
New York-style bagels, Philadelphia® cream cheese	\$44++ per dozen
Whole fresh fruit	\$29++ per dozen
Assorted individually-packaged cookies	\$54++ per dozen
Individually-packaged chocolate brownies	\$50++ per dozen
KIND® Bars and CLIF® Bars	\$48++ per dozen
Assorted crunchy and chewy granola bars	\$30++ per dozen
Individual assorted yogurts (4 oz.)	\$38++ per dozen
Assorted individual bags of assorted popcorn	\$42++ per dozen
Gluten-free chocolate chip cookies (GF)	\$60++ per dozen
Gluten-free brownies (GF)	\$60++ per dozen
Gluten-free muffins (GF)	\$42++ per dozen
Gluten-free bagels (GF)	\$48++ per dozen
Assorted Popchips® (Sea Salt, Sour Cream & Onion, BBQ) (GF)	\$42++ per dozen



# LUNCH MENUS

## Plated Lunches

*Plated lunches are served with rolls and butter upon request. Prices are based on main entrée selection. Please select one salad or soup starter, one entrée, and one dessert.*

### Salad Starters

**Organic Arugula (GF, VEG)** beets, fennel, crumbled goat cheese, toasted walnuts, lemon citronette

**Classic Caesar** romaine, croutons, creamy parmesan-anchovy dressing, shredded parmesan

**Roasted Vegetable (VEG)** roasted winter root vegetables, baby kale, shaved manchego, citrus vinaigrette

**Mixed Greens (GF, VEG)** roasted butternut squash, candied pecans, crumbled bleu cheese, white balsamic vinaigrette

### Soup Starters

**Hearty Potato, Leek, and Bacon (GF)**

**French Lentil (GF, V)**

**Curried Coconut Butternut Squash (GF, VEG)**

**Tomato-White Bean and Escarole (GF, VEG)**

**Broccoli Cheddar (VEG)**

### Desserts

**Classic Tiramisu** mascarpone, espresso-infused ladyfingers

**Vanilla Bean Cheesecake (VEG)** seasonal fruit compote, whipped cream

**White Chocolate-Raspberry Almond Cake** layered with raspberry and white chocolate buttercream

**Chocolate Revenge Cake (GF)** flourless chocolate cake, berry sauce, whipped cream, raspberry

**Carrot Cake (VEG)** whipped cream, caramel sauce

**Lemon-Blueberry Tart** blueberry tart shell, lemon curd, whipped cream, blueberries

**Seasonal Vegan Dessert (V)**  
Minimum order: 20 pcs. Requires one-week lead time.

### Entrées

**Blackened Salmon (GF)** \$62++ per person  
Cheddar grits, Brussels sprouts, maple mustard sauce

**Seared Petite Filet (GF)** \$65++ per person  
Grilled cabbage, caramelized onion mashed Yukon potatoes, mushrooms, and red wine reduction

**Pan Roasted Chicken Breast** \$62++ per person  
Butternut squash risotto, Brussels sprouts, sage jus

**Pecan Crusted Chicken Breast (GF)** \$60++ per person  
Sweet potato purée, spinach, natural jus

**Rigatoni** \$58++ per person  
Chicken, baby kale, winter squash, creamy mushroom parmesan sauce

**Ricotta Cavatelli Amatriciana** \$64++ per person  
Spicy tomato, pancetta, and onion ragu with pecorino, broccoli rabe

**Vegetarian Farro Risotto (VEG)** \$55++ per person  
Mushroom, goat cheese and spinach farrotto with winter squash and shaved parmesan

**Vegan Stuffed Acorn Squash (GF, V)** \$58++ per person  
Tempeh, lentil, chick pea and Swiss chard stuffing, roasted lemon garlic sauce, crispy chili

**Vegan Pasta (V)** \$55++ per person  
Beans and greens in creamy white sauce, herb breadcrumbs  
(gluten-free pasta upon request)

#### CHEF'S TRIO PLATED DESSERT

> Selected seasonal cakes & tarts  
+\$6++ per person



# LUNCH MENUS

## Lunch Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24. Menus are subject to change. Customized lunch buffets are available upon request. Lunch buffets are served with coffees and assorted teas.

### Corner Deli

\$65++ per person

**Roast Beef Wrap** roasted tomatoes, arugula, boursin cheese

**Warm Turkey and Brie** spinach, fig-marmalade spread, ciabatta

**Vegan Curried "Egg Salad" (V)** broccoli slaw, cilantro pesto, multigrain toast

**Seasonal Quinoa Salad (GF, V)**

**Seasonal Pasta Salad (VEG)**

**Chef's Select Cookie (VEG)**

**Kettle Chips (V)**

*Add Creamy Tomato Soup: +\$4++ per person (GF, VEG)*

### Chinatown Bites

\$68++ per person

**Spring Mix Salad (GF, V)** roasted butternut, toasted almonds, broccoli, miso ginger dressing

**Pan Roasted Salmon (GF)** creamy lemongrass sauce

**Jasmine Rice (GF, V)**

**Baby Bok Choy (GF, V)**

**Korean BBQ Chicken Wrap** pickled vegetables, Napa cabbage, cilantro mayo

**Coconut Rice Pudding (GF, VEG)**

**Grilled pineapple with lime and mint (GF, V)**

*Add Curried Butternut Squash Soup: +\$4++ per person (GF, V)*

### Brotherly Love

\$67++ per person

**Build Your Own Italian Hoagie Salad Bowl (GF)**

arugula, marinated roasted peppers, shredded asiago, fresh mozzarella, artichokes, red onion, olives, turkey, ham, salami, capicola, pepperoncini, house Italian dressing

**Vegan Warm Mushroom Wrap (V)** mixed mushrooms, caramelized onion, vegan queso, spinach

**Philly Cheesesteaks** shaved seasoned ribeye, fried onions, cheese sauce, Cooper® Sharp, soft roll

**Seasonal Fruit & Berry Salad (V)**

**Biscotti (VEG)**

**Kettle Chips (V)**

*Add Creamy White Bean with Pancetta and Escarole Soup: +\$4++ per person (GF)*

#### > ADDITIONAL PROTEIN OPTIONS

Grilled Chicken, Beef, Catch of the Day

+MP++ per person



# LUNCH MENUS

## Lunch Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24. Menus are subject to change. Customized lunch buffets are available upon request. Lunch buffets are served with coffees and assorted teas.

### Season's Best \$67++ per person

**Curried Butternut Squash Soup** (GF, VEG)

**Quinoa Salad** (GF, V) roasted carrots, pine nuts, lemon, parsley

**Kale Caesar Salad** (VEG)

**Cheese Tortellini** (VEG) creamy fontina sauce, roasted winter vegetables, sage

**Shredded Beef Brisket Sliders** smoked gouda, horseradish mustard

**Italian Chicken Sausage** (GF) cipollini onion, winter squash, kale

**Apple Tarts** (VEG)

**Grape Salad** (GF, VEG) brown sugar Greek yogurt, pomegranate, pecans, coconut

### Plant Based (Vegetarian and Vegan)\* \$65++ per person

**Chunky White Bean and Tomato Soup** (GF, V)

**Beetroot Reuben** (VEG) marble rye, sauerkraut, gruyere, thousand island

**Falafel Wrap** (GF, V) hummus, cucumbers, tomatoes, pickled onions, pepperoncini, tahini sauce

**Sesame Tofu with Broccoli** (GF, V) brown rice

**Grilled Pineapple** (GF, V) ginger, lime

**Ginger Scones** (V) cranberry orange compote

*\*this buffet can be converted to all vegan upon request.*

### Leaf & Ladle \$64++ per person

#### SOUP STATION

**Autumn Wild Rice Soup** kale, sweet potato, mushroom (GF, V)

**Hearty Potato and Leek Soup** (GF, VEG)

#### SALAD STATION (to include sliced marinated chicken breast for topping)

**Winter Caesar Salad** (VEG) baby kale, romaine, roasted butternut, croutons, shaved parmesan cheese

**Verde Salad** (GF, V) charred broccoli, Brussels sprouts, green cabbage, sunflower seeds, maple-mustard vinaigrette

**Roasted Vegetable Salad** (GF, VEG) arugula, carrots, beets, fennel, toasted walnuts, goat cheese, honey-shallot vinaigrette

#### BREAD

**Dinner Rolls** (VEG)

#### DESSERT

**Carrot Cake** (VEG)

**Cardamom Spiced Figs** (GF, VEG) Greek yogurt, pistachio

#### > ADDITIONAL PROTEIN OPTIONS

Grilled Chicken, Beef, Catch of the Day +MP++ per person



# DINNER MENUS

## Plated Dinners

*Plated dinners are served with rolls and butter upon request. Prices are based on main entrée selection. Please select one salad or soup starter, one entrée, and one dessert. Events requiring tableside entrée choice will incur an additional fee of \$10 per guest.*

### Salad Starters

**Organic Arugula (GF, VEG)** beets fennel, carrot, crumbled goat cheese, toasted walnuts, lemon citronette

**Classic Caesar** romaine, croutons, creamy parmesan-anchovy dressing, shredded parmesan

**Mixed Greens (GF, VEG)** roasted butternut squash, candied walnuts, crumbled bleu cheese, white balsamic vinaigrette

**Roasted Vegetable** roasted winter root vegetables, baby kale, shaved manchego, citrus vinaigrette

### Soup Starters

**Hearty Potato, Leek, and Bacon (GF)**

**French Lentil (GF, V)**

**Curried Coconut Butternut Squash (GF, VEG)**

**Tomato-White Bean and Escarole (GF, VEG)**

**Broccoli Cheddar (VEG)**

### Desserts

**Chocolate Revenge Cake (GF)** flourless chocolate cake, berry sauce, whipped cream, raspberry

**Lemon Tart** buttery tart shell, lemon curd, whipped cream, blueberries

**Caramel Apple Pie** whipped cream, caramel sauce

**Butterscotch and Pecan Tart (VEG)** blueberry tart shell

**Seasonal Vegan Dessert (V)**

Minimum order: 20 pcs. Requires one-week lead time.

#### CHEF'S TRIO PLATED DESSERT

> Selected seasonal cakes & tarts

+\$6++ per person



# DINNER MENUS

## Plated Dinners

*Plated dinners are served with rolls and butter upon request. Prices are based on main entrée selection.*

*Please select one salad or soup starter, one entrée, and one dessert. Events requiring tableside entrée choice will incur additional fees per guest.*

### Entrées

**Pan Roasted 6oz. Filet Mignon (GF) \$89++ per person**

Horseradish mashed potatoes, seasonal green vegetable, red wine reduction

**Steak au Poivre 8oz. Filet Mignon (GF) \$98++ per person**

Potato-cauliflower purée, green beans, baby carrots

**10oz. Grilled New York Strip \$90++ per person**

Whipped Yukon mashed, broccoli rabe, herbed gorgonzola crust, demi

**Sage-Rubbed Boneless Chicken Breast (GF)**

**\$78++ per person**

Creamy smoked gouda and mushroom polenta, roasted seasonal vegetable

**Sautéed Frenched Chicken Breast (GF) \$78++ per person**

Potato-rutabaga hash, apple gastrique, Brussels sprouts

**Pecan-Crusted Chicken Breast \$78++ per person**

Sweet potato purée, green beans, chicken jus

**Lamb Rack (GF) \$98++ per person**

Roasted root vegetable gratin, caramelized fennel, rosemary jus

**Pork Chop (GF) \$92++ per person**

14 oz. dry aged bone-in pork chop, brown butter cabbage, baby carrots, sherry mushroom cream sauce

**Pan Roasted Salmon (GF) \$78++ per person**

Spicy sweet potato, garlic green beans, pomegranate, verde yogurt sauce

**Seafood Risotto (GF) \$84++ per person**

Creamy lemon-fennel risotto with crab, shrimp, squid, and scallops

**Bronzini \$85++ per person**

Miso butternut farro, bok choy, lemongrass broth

**Ricotta Ravioli (VEG) \$74++ per person**

Sautéed spinach, winter squash, creamy mushroom parmesan sauce

**Vegan Bowl (V) \$68++ per person**

Spicy orange glazed seitan, jasmine rice, pickled vegetables, bok choy, sesame

**Vegan Pasta Entrée (V) \$69++ per person**

Vegan chorizo and lentil ragu with winter squash and kale  
(gluten-free pasta upon request)



# DINNER MENUS

## Dinner Buffets

Minimum of 25 people. A \$100 surcharge will be applied for groups of 15-24. Menus are subject to change.

### The Franklin \$76++ per person

**Grilled Chicken Breast** natural jus, blistered grapes, parmesan, butternut and kale farrotto

**Campanella Pasta (VEG)** creamy mushroom ragu, roasted tomatoes, broccoli, goat cheese

**Organic Arugula Salad (GF, V)** shaved fennel, radicchio, carrots, lemon citronette

**Lentil and Kale Salad (GF, VEG)** green olives, feta, blood orange vinaigrette

**Mini Apple Tarts (VEG)**

**Cherry-Mascarpone Trifle (VEG)** almond crumble

**Coffees, Assorted Teas**

Add Italian White Bean & Tomato Soup:  
+\$4++ per person (GF, V)

### The Weiss \$82++ per person

**Pan Roasted Salmon (GF)** creamy lemongrass sauce

**Ginger-Soy Glazed Flank Steak (GF, DF)**

**Black Pepper Tofu (GF, V)**

**Vegetable Stir Fry (GF, V)** baby bok choy, broccoli, carrots, peppers

**Warm Vegan Rice Noodles (GF, V)** topped with sesame tofu, shiitake mushrooms, spinach, bell peppers, carrots, sesame-scallion vinaigrette

**Jasmine Rice (GF, V)**

**Matcha Panna Cotta (GF, VEG)**

**Mini Pecan Tarts (VEG)**

**Coffees, Assorted Teas**

Add Curried Butternut Squash Soup with Coconut: +\$4++ per person (GF, V)

#### ADDITIONAL PROTEIN OPTIONS

Grilled Chicken, Beef, Catch of the Day +MP++ per person

### The Harrison \$78++ per person

**Arugula Salad (GF, VEG)** watermelon, cucumbers, pumpkin seeds, feta, citrus vinaigrette

**Quinoa Salad (GF, V)** kohlrabi, roasted root vegetables, spinach, black garlic dressing

**Braised Chicken (GF)** dried fruits, olives, red wine

**Roasted Pork Loin (GF)** maple-Dijon glaze

**Creamy Parmesan Polenta (GF, VEG)**

**Garlic Green Beans (GF, V)**

**Mini Lemon Tarts (VEG)**

**Cardamom Spiced Cheesecake Cups (GF, VEG)** whipped cream, ginger snap

**Coffees, Assorted Teas**

Add Potato-Leek Soup: +\$4++ per person (GF, V)

#### ADD A SOUP TO YOUR BUFFET

Choose one for +\$4++ per person

- Hearty Potato, Leek, & Bacon (GF)
- French Lentil (GF, V)
- Curried Coconut Butternut Squash (GF, V)
- Tomato-White Bean & Escarole (GF, VEG)
- Broccoli Cheddar (VEG)

## À La Carte Hors D'oeuvres (Cold)

*Priced per piece. Minimum of 25 pieces per order.*

<b>Poached Jumbo Shrimp</b> Thai-style mango sauce (GF, DF)	\$9++ per piece
<b>Poached Jumbo Shrimp</b> Bloody Mary cocktail sauce (GF, DF)	\$9++ per piece
<b>Prosciutto</b> roasted balsamic-honey grapes, shaved manchego cheese (GF)	\$7++ per piece
<b>Crab Salad</b> celery, citrus, garlic, parsley (GF)	\$9++ per piece
<b>Roasted Beet Bruschetta</b> walnut, creamy peppercorn goat cheese (VEG)	\$6++ per piece
<b>Brie Bruschetta</b> cranberry-pear chutney, chives (VEG)	\$6++ per piece
<b>Traditional Bruschetta</b> tomato-basil, red onion with garlic, olive oil and balsamic (V)	\$6++ per piece
<b>Caprese Skewer</b> white balsamic, basil (GF, VEG)	\$7++ per piece
<b>Antipasto Skewer</b> salami, tomato, olive, sharp provolone, artichoke (GF)	\$8++ per piece
<b>Seared Tuna</b> ponzu, edamame, cucumber (GF, DF)	\$9++ per piece
<b>Vegan Mushroom Toast</b> gremolata (V)	\$6++ per piece
<b>Mini Cheeseball Bites</b> bacon, peppadew, chive (GF)	\$6++ per piece
<b>Roasted Baby Carrot</b> hazelnut, lemon, harissa (GF, V)	\$7++ per piece
<b>Seasonal Ceviche</b> (GF, DF)	\$9++ per piece
<b>Manchego and Quince Bites</b> with almond (GF, VEG)	\$7++ per piece

## À La Carte Hors D'oeuvres (Hot)

*Priced per piece. Minimum of 25 pieces per order.*

<b>Crab Cake</b> cilantro-citrus aioli	\$10++ per piece
<b>Beef Satay</b> Thai peanut dipping sauce (DF)	\$8++ per piece
<b>Vegetable Spring Roll</b> spicy Hoisin dipping sauce (V)	\$6++ per piece
<b>Yakitori Chicken Skewer</b> scallion-ginger dip (GF, DF)	\$7++ per piece
<b>Crispy Spiced Chickpeas</b> jalapeño & rosemary (VEG)	\$6++ per piece
<b>Mini Cheeseburger</b> with a pickle	\$8++ per piece
<b>Rosemary-Garlic Rubbed Lamb Chop</b> roasted pepper relish (GF, DF)	\$11++ per piece
<b>Spiced Potato Fritti</b> saffron aioli (VEG)	\$7++ per piece
<b>Southern Fried Chicken Bite</b> Alabama white sauce	\$7++ per piece
<b>Cheesesteak Spring Roll</b> spicy mayo	\$8++ per piece
<b>Beef Frank in a Blanket</b> honey-grain mustard sauce	\$7++ per piece
<b>Lamb Merguez Sausage</b> tzatziki dipping sauce (GF)	\$7++ per piece
<b>Tempura Shrimp</b> ponzu sauce	\$10++ per piece
<b>Black Bean Empanada</b> (VEG)	\$7++ per piece
<b>Chicken Apple Sausage Stuffed Mushroom</b>	\$8++ per piece
<b>Boursin Stuffed Mushroom</b> (VEG)	\$9++ per piece
<b>Lamb Meatball</b> chimichurri	\$10++ per piece
<b>Spanakopita</b> dill yogurt (VEG)	\$7++ per piece
<b>Fig and Gorgonzola Toast</b> walnut (served warm) (VEG)	\$7++ per piece
<b>Grilled Chorizo</b> caramelized onion, fig jam, baby kale (GF)	\$7++ per piece

## Reception Displays

*Minimum guarantee of 25 guests. Receptions are priced per person for one hour; for a two-hour reception, please choose three displays. All displays must be guaranteed for the full expected attendance.*

### Crudité

(OPTIONS FOR V, VEG) \$16++ per person

Display of fresh garden vegetables, garlic-herb dressing, roasted carrot hummus

### Fresh Fruit

(GF, V) \$17++ per person

Seasonal fruit and berries

### Artisan Cheese Presentation

(VEG) \$25++ per person

Chef's selection of domestic & imported cheeses, fruit condiments, crackers, sliced baguettes

### Mediterranean Bar

(VEG) \$25++ per person

Grilled marinated vegetables, mixed olives, seasonal hummus, tzatziki, baba ghanoush, warm pita

### Salumi Plate

(OPTIONS FOR GF) \$27++ per person

A selection of imported Italian meats, marinated roasted red peppers, olives, focaccia

### Sliders

\$24++ per person. Please select two (2):

**Buffalo Chicken** ranch, cooper sharp

**Italian Beef Meatball** tomato sauce, parmesan, mozzarella cheese

**Falafel (VEG)** cilantro-mint hummus, pickled red cabbage

**Caprese (VEG)** roasted tomatoes, mozzarella, baby pesto, baby arugula

**Roasted Pork** provolone spread, broccoli rabe

**Turkey** brie, cranberry

**Roasted Mushroom and Eggplant** boursin cheese, tomato

### Sweet Treats

\$24++ per person

A selection of miniature pastries, tartlettes, and seasonal treats

# RECEPTION MENUS

## Carving Stations

*Requires Chef attendant fee of \$100 per station. Designed to enhance your reception.*

### **Pan-Seared Beef Tenderloin**

(GF) \$390++. Serves 20 people.

Horseradish cream (GF), brioche rolls

### **Brown Sugar & Bourbon-Glazed Ham**

(GF) \$275++. Serves 40 people.

Apple grainy mustard sauce, brioche rolls

### **Garlic and Rosemary-Rubbed Baby Racks of Lamb**

(GF) \$420++. Serves 20 people.

Herbed Greek yogurt sauce (GF)

### **Braised Beef Short Ribs**

\$375++. Serves 25 people.

Dinner rolls, natural jus

### **Slow Roasted Prime Rib**

(GF) \$510++. Serves 40 people.

Au poivre sauce

### **Whole Roasted Pork Loin**

(GF) \$210++. Serves 25 people.

Rosemary fig jus, snowflake rolls

### **Fennel-Spiced Roasted Leg of Lamb**

(GF) \$395++. Serves 20 people.

Butternut caponata (GF)

### **Roasted Top Round**

(GF) \$380++. Serves 50 people.

Cumin-lime-cilantro aioli (GF), brioche rolls

### **Roasted Turkey Breast**

(GF) \$290++. Serves 20 people.

Bourbon soaked cranberry-cherry compote,  
whipped goat cheese (GF), snowflake rolls



# RECEPTION MENUS

## Reception Enhancements

*Priced per guest for one hour of service. All stations are designed to accompany a selection of hors d'oeuvres and to serve at least 30 guests.*

### Pasta Station

Parties under 50 select 2, parties over 50 select 3 options. Served with parmesan cheese.

(OPTIONS FOR GF, V, VEG) \$25++ per person

- Cheese tortellini with white bean, roasted garlic, Tuscan kale, pepper flake, pecorino (VEG)
- Penne Pasta with tomato basil sauce (V)
- Ravioli with brown butter, sage, asparagus, spinach, peas, goat cheese, toasted pine nuts (VEG)
- Cavatappi mushroom ragu, caramelized onions, spinach, parmesan (VEG)
- Rigatoni chorizo-lentil ragu with kale (V)
- Ditalini with calamari, chick peas, greens, tomato-saffron
- Orecchiette braised short rib ragu, peas (\$2 upgrade per guest)
- Pasta Pescatore: spicy white wine tomato broth, shellfish, herbs (\$2 upgrade per guest)

### Build-Your-Own Poke

(GF) \$26++ per person

Ahi tuna served with jasmine rice, seaweed salad, diced cucumbers, edamame, diced pineapple, scallion, pickled red onion, wasabi peas, crispy onions, sesame-seaweed seasoning, tamari, ponzu, spicy aioli

### Cold Salad Display

(GF) \$28++ per person

Select three (3) salads: Tuna poke, calamari salad, lobster salad, chicken salad, shrimp salad, seasonal vegan salad

### Build-Your-Own Bruschetta Bar

(OPTIONS FOR V, VEG) \$23++ per person

Traditional tomato basil, herb ricotta, truffled mushrooms, parmesan cheese, micro arugula, roasted peppers, garlic toasted baguette

### Lettuce Wrap

(OPTIONS FOR GF, DF, V, VEG) \$26++ per person

Lettuce leaves, garlic-lemon shrimp, Korean BBQ chicken, sesame tofu, pickled carrots and daikon, scallion, rice noodles, cucumbers, mint leaves, ground peanuts, spicy hoisin sauce (contains gluten)

### Tapas Bar

(OPTIONS FOR VEG) \$30++ per person

Spanish antipasto: Jamon, chorizo, shrimp, white marinated anchovies, manchego cheese with condiment, Spanish marinated olives, garlic mushrooms, patatas bravas, crusty bread

### Taqueria

(OPTIONS FOR VEG) \$27++ per person

Pick 2 proteins: chicken rojo, pork carnitas, ropa vieja, seasoned tofu

Served with: seasoned black beans, cheddar, cotija cheese, lime wedges, diced sweet onion, flour tortillas, pico de gallo, sour cream, shredded lettuce

### Philly Cheesesteak Bar

(OPTIONS FOR VEG) \$25++ per person\*

Beef steak meat, cheese sauce, cooper sharp, fried onions, soft roll, ketchup, mayo, roasted long hot peppers, pickled peppers, soft roll

\*Add chopped chicken: +\$3++ per person



# RECEPTION MENUS

## Classic Reception Package

*Priced per guest for up to two (2) hours of service at \$74++ per person. Presented for up to two (2) hours.*

### STATIONED HORS D'OEUVRES

#### Warm

Miniature Maryland lump crab cakes, cilantro citrus aioli  
Vegetable spring roll, spicy hoisin dipping sauce **(V)**  
Spanakopita, dill yogurt dip **(VEG)**

#### Cold

Cranberry goat cheese toast with Brussels sprouts and butternut squash **(VEG)**  
Focaccia toast with local roasted mushrooms, horseradish drizzle **(V)**  
Mini cheeseball bites with bacon, peppadew, and chive **(VEG)**

### DISPLAYED Please select one (1)

#### Artisan Cheese Plate **(VEG; GF WITHOUT CRACKERS, BAGUETTES)**

Selection of domestic and imported cheese, fruit condiments, crackers, sliced baguettes

#### Mediterranean Plate **(VEG. GF WITHOUT CRACKERS, PITA)**

Grilled marinated vegetables, mixed olives, tzatziki, roasted garlic hummus, warm pita, crackers

### STATION Please select one (1)

#### Lettuce Wrap **(OPTIONS FOR GF, DF, V, VEG)**

Lettuce leaves, garlic-lemon shrimp, Korean BBQ glazed chicken, sesame tofu, pickled carrots and daikon, scallion, rice noodles, cucumbers mint leaves, ground peanuts, spicy hoisin sauce *(contains gluten)*

#### Build-Your-Own Power Bowl **(OPTIONS FOR GF, V, VEG)**

Quinoa, avocado, black beans, feta cheese  
Seasonal roasted vegetables: Romanesco, spicy broccoli, Brussels sprouts, squash, beets, tomatoes  
Lemon-tahini dressing, ginger-scallion dressing

#### Build-Your-Own Bruschetta **(OPTIONS FOR V, VEG)**

Traditional tomato basil, herb ricotta, truffled mushrooms, parmesan cheese, micro arugula, roasted peppers, garlic toasted baguette

### SLIDERS Please select two (2)

**Buffalo Chicken** ranch, cooper sharp

**Italian Beef Meatball** tomato sauce, parmesan, mozzarella cheese

**Falafel (VEG)** cilantro-mint hummus, pickled red cabbage

**Caprese (VEG)** roasted tomatoes, mozzarella, baby pesto, baby arugula

**Roasted Pork** provolone spread, broccoli rabe

**Turkey** brie, cranberry

# RECEPTION MENUS

## Philly Style Reception Package

*Priced per guest for up to two (2) hours of service at \$75++ per person. Presented for up to two (2) hours.*

### DISPLAYED

#### **The Philly Board (a Deconstructed Hoagie Platter)**

Cured meats, asiago cheese, mozzarella cheese, sweet and hot peppers, marinated tomatoes, long hots, broccoli rabe

### STATIONS

#### **Ditalini Pasta (V)**

Red sauce, parmesan, red pepper flake

#### **Baked Rigatoni**

Beef meat sauce, mozzarella, ricotta, parmesan

#### **Build-Your-Own Reading Terminal Salad**

Romaine, arugula, marinated roasted red peppers, olives, pepperoncini, shredded sharp Provolone, focaccia, croutons, house Italian dressing

#### **Build-Your-Own Cheesesteak**

Shaved beef, caramelized onions, cheese whiz, Cooper® sharp, soft rolls

### HANDHELD Please select one (1)

**South Philly Meatball Slider** beef/pork/veal blend, marinara, mozzarella cheese

**Chicken Cutlet Slider** breaded chicken, provolone, broccoli rabe, roasted peppers

**Eggplant Pomodoro Slider** herb ricotta

**Egg and Peppers** Cooper® sharp

**Shredded Pork** broccoli rabe, provolone spread

### SWEET FINALE

#### **Cannoli Board (VEG)**

House made cannoli cream with fresh fruits, chocolate chips, pistachio, almonds, fruit compote, cannoli crisps



# BAR MENUS

## Bar Packages

### Gold Bar

<b>VODKA</b>	Absolut
<b>GIN</b>	Tanqueray
<b>RUM</b>	Bacardi Superior
<b>TEQUILA</b>	1800 Silver
<b>BOURBON</b>	Bulleit
<b>WHISKY</b>	Jack Daniel's
<b>SCOTCH</b>	Dewar's 12 Yr
<b>WINE</b>	Columbia Crest Grand Estates Chardonnay Columbia Crest Grand Estates Cabernet Riondo Prosecco Spumante
<b>BEER</b>	Bud Light, Blue Moon, Miller Lite, Corona Extra, Stella Artois, Samuel Adams Boston Lager, Heineken 0.0, High Noon Pineapple

### Gold Pricing

<b>HOURLY PRICING</b>	\$32++ per person +\$20++ per person for each additional hour
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<b>CONSUMPTION PRICING</b>	Cocktails	\$16++ per
	Wine by the glass	\$16++ per
	Domestic beer	\$9++ per
	Imported/Premium beer	\$10++ per

<b>CASH BAR PRICING</b>	Cocktails	\$17 per
	Imported/Premium beer	\$13 per
	Domestic beer	\$11 per
	Wines	\$18 per
	Riondo Prosecco Spumante	\$20 per
	Bottled water/juices	\$6 per
	Soft drinks	\$6 per

### Diamond Bar

Tito's, Grey Goose
Tanqueray, Hendrick's
Bacardi Ocho, Ron Zacapa 23
Casamigos Blanco, Don Julio Reposado
Knob Creek, Angel's Envy
Jameson
Glenmorangie Original 10 Yr, The Macallan 12
Wente Estates Chardonnay
Wairau River Sauvignon Blanc
Wente Southern Hills Cabernet Sauvignon
Ponzi Vineyards Tavola Pinot Noir
Chandon Brut Classic
Fleur de Mer Rosé
Bud Light, Blue Moon, Miller Lite, Stella Artois, Modelo Especial, Samuel Adams Boston Lager, Heineken 0.0, High Noon Pineapple

### Diamond Pricing

\$36++ per person +\$22++ per person for each additional hour
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Diamond Brand cocktails	\$18++ per
Wine by the glass	\$18++ per
Domestic beer	\$9++ per
Imported/Premium beer	\$12++ per

Cocktails	\$19 per
Imported/Premium beer	\$13 per
Domestic beer	\$11 per
Wines	\$18 per
Chandon Brut Classic	\$20 per
Bottled water/juices	\$6 per
Soft drinks	\$6 per

\$150 bartender fee applicable to all events. Cash bars require a cashier at \$50/hour.

One bartender/cashier is required for every 100 guests.

# BAR ENHANCEMENTS

## Themed Banquet Bars

*Interactive bar experiences that offer a spin on the classics.*

### SAVORY SPRITZES \$26++ per person

#### Blueberry Lavender Vodka

Blueberry-lavender simple syrup, lime juice, vodka

#### Skinny Sangria

Lemon juice, seasonal fresh fruits, white grape juice, prosecco

#### Strawberry Lemonade

StreetBrew Strawberry Lemonade, lemon wheel, strawberry garnish

### MAKE YOUR OWN MARGARITA \$29++ per person

#### Tequila Trio

Blanco, Reposado, Anejo

**The Mix** House-made, triple sec

**Garnishes** Strawberries, grilled pineapple, jalapeños, oranges, limes

**The Rim** Kosher salt, sugar, tajin

### BUILD YOUR OWN BUBBLES \$24++ per person

#### Bellini and Mimosa Bar

Orange, cranberry, and grapefruit juices

Prosecco, Brut, and Champagne

## Specialty Cocktails

*Upgrade your bar with a curated cocktail experience.*

### COCKTAILS \$16++/each

#### Coconut Ginger Aroma

Citron vodka, coconut, ginger liquor, fresh lemon juice

#### Pennsylvania Manhattan

Local Dad's Hat rye whiskey, Disaronno, Averna, Angostura

#### Elderflower Martini

Bacardi Limon, St-Germaine, lime, simple syrup

#### Kentucky Rose Street

Maker's Mark bourbon, rose syrup, grapefruit

#### Purple Bubble

Ketel One vodka, lavender, Champagne, lemon

### MOCKTAILS \$12++/each

#### Hibiscus Spritz

Orange, grapefruit, and lime juices, agave syrup

#### Cranberry-Apple Spritzer

#### Ginger Pear Lemonade

#### Sparkling Blood Orange Mocktail

# WINE LIST

## White & Rosé

	BTL		BTL
<b>Chardonnay</b> , Decoy by Duckhorn, Sonoma County, California <i>(Please allow two weeks for ordering)</i>	145	<b>Sauvignon Blanc</b> , Patient Cottat "Le Grand Caillou," Loire Valley, France <i>(Please allow two weeks for ordering)</i>	78
<b>Chardonnay</b> , J Vineyards, Russian River Valley, California	120	<b>Riesling</b> , Chateau Ste. Michelle, Columbia Valley, WA	74
<b>Chardonnay</b> , Iconoclast, Russian River Valley, California	82	<b>Rosé, Fleur de Mer</b> , Côtes de Provence, France	125
<b>Sauvignon Blanc</b> , Wairau River, Marlborough, New Zealand	65	<b>Rosé</b> , Château d'Esclans "Whispering Angel," Côtes de Provence, France	86

## Red

	BTL		BTL
<b>Cabernet Sauvignon</b> , Columbia Crest H3, Horse Heaven Hills, Washington	85	<b>Pinot Noir</b> , Davis Bynum, Russian River Valley, California	70
<b>Cabernet Sauvignon</b> , St. Hubert's The Stag, Paso Robles, California	100	<b>Pinot Noir</b> , Ponzi Vineyards Tavola, Willamette Valley, Oregon <i>(Please allow two weeks for ordering)</i>	200
<b>Cabernet Sauvignon</b> , Iconoclast, Napa Valley, California	85	<b>Pinot Noir</b> , Meiomi, Central Coast, California	80
<b>Cabernet Sauvignon</b> , DAOU, Paso Robles, California <i>(Please allow two weeks for ordering)</i>	145	<b>Red Blend</b> , Marietta Cellars Old Vine Red, California <i>(Please allow two weeks for ordering)</i>	90
<b>Merlot</b> , Wente, Sandstone, Livermore Valley, California	70	<b>Red Blend</b> , The Prisoner, Napa Valley, California	165

## Sparkling

	BTL		BTL
<b>Prosecco</b> , Riondo DOC, Veneto, Italy	65	<b>Champagne</b> , Veuve Clicquot Yellow Label, Reims, France	300
<b>Chandon Brut Classic</b> , Napa Valley, Californias	70	<b>Champagne</b> , Ruinart Rosé, Reims, France	375
<b>Champagne</b> , Mët & Chandon Imperial Brut (187 ML), Epernay, France	68	<b>Champagne</b> , Dom Perignon, Champagne, France	600
<b>Champagne</b> , Mët & Chandon Imperial Brut, (750 ML), Epernay, France	200		

## Catering Information

### AUDIO/VISUAL SERVICES (ENCORE)

Audio/visual equipment and services are provided through our in-house partner, Encore.

### TAXES, SERVICE CHARGES

A service charge of 24% will be applied along with state sales tax of 8% for food and 10% for beverages. The 24% service charge is subject to 8% sales tax (according to Pennsylvania State Law).

### DEPOSITS

A deposit will be required to make your reservation confirmed and definite. In addition to the standard deposit, a non-refundable deposit of 50% of the estimated total cost will be due prior to the function, with the balance due one week prior, by cashier's check or money order.

### GUARANTEES

Your attendance must be specified at least 3 business days (72 hours) in advance. This will be considered a guarantee not subject to reduction and charges will be made accordingly. The Hotel will set up and prepare for 5% above the guaranteed number.

### PAYMENT

Prices are subject to change, with guaranteed pricing six months prior to function date. Full pre-payment is due as contracted unless credit has been approved to the satisfaction of the Hotel. If credit is approved, all accounts are due and payable upon receipt of invoice. In the event such payment is not made within 30 days after receipt of the original invoice, the Hotel may impose a late payment charge. In the event a cancellation occurs, a cancellation charge will be invoiced. The cancellation schedule will be outlined in the catering sales agreement or group sales agreement you will be asked to review & sign.

### LABOR CHARGES

Event Attendants (bartender, coat room attendant, chef attendant) are offered at 1 attendant per 100 guests, at a fee of \$150 each.

### PARKING

The daily valet event parking rate is \$24 + 22.5% Philadelphia Parking Tax, for a total of \$29.40 per car.

### COATROOM

Our coatroom is a self-service amenity. Attendants to assist your guests are available at an additional expense.

### MERCHANDISE, ARTICLES

The Inn at Penn shall not be responsible for damages or loss of any merchandise or articles brought into the hotel or any items left unattended.

### FOOD & BEVERAGE

Please note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Buffets require a minimum of 25 guests. A \$100 surcharge will apply to groups of fewer than 25 guests but at least or greater than 15 guests. A 24% service charge and applicable sales tax on food and beverage and room rental will be added. Menus are subject to change. Due to Health Regulations, Liquor Ordinance and Liability Insurance, it is required that all food and beverage be supplied and prepared by The Inn At Penn and may not be removed from the property. No food or beverage will be permitted to be brought from the outside into the Hotel by the patron or guests, with the exception of kosher events. Hosted bars require one bartender per 75 guests.

### LIGHTING, ELECTRICAL

Charges for additional electrical power will be based on labor involved and actual power drawn.

### LINENS

House linens will be provided for each event, with colors based on available inventory. Should a specific color be preferred, linens can be rented from our approved vendor at an additional cost.

### ENTERTAINMENT

References for musical or other entertainment needs are available upon request.

### STORAGE

Storage arrangements for exhibit materials must be coordinated with any off-property exhibit company for delivery on "Move-in Day" and removal on "Move-out Day." Small packages will be accepted up to one week prior to the meeting date. All large boxes and crates must be unpacked and repacked by a group representative.

All outgoing boxes must include return shipping labels. To ensure proper delivery, the following information must be included on all packages:

- Attention: Catering/Event Manager
- Name of conference
- Name of client
- Date of function

### FUNCTION ROOMS

If attendance increases or decreases, we reserve the right to move the function, with notification, to a room suitable for the new attendance figure.

### SECURITY

The hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during, or following the function. Arrangements for security should be made prior to the event.

