

2024

# Holiday Packages

## Enlée

### COCKTAIL RECEPTION

PER PERSON + TAX • 2-HOURS

Silver  
Package

- STANDARD OPEN BAR
- FOUR (4) PASSED HORS D'OEUVRES
- INTERNATIONAL CHEESE & CHARCUTERIE DISPLAY
- FOUR (4) PASSED MINI DESSERTS

\$100pp

Gold  
Package

- PREMIUM OPEN BAR
- FOUR (4) PASSED HORS D'OEUVRES
- CHOICE OF TWO (2) STATIONS
- FOUR (4) PASSED MINI DESSERTS

\$125pp

### DINNER RECEPTION

PER PERSON + TAX • 3-HOURS

Silver  
Package

- STANDARD OPEN BAR
- FOUR (4) PASSED HORS D'OEUVRES
- FOUR (4) STATIONARY CHEF CRAFTED SMALL PLATES
- FOUR (4) PASSED MINI DESSERTS

\$155pp

Gold  
Package

- STANDARD OPEN BAR
- SIX (6) PASSED HORS D'OEUVRES
- INTERNATIONAL CHEESE & CHARCUTERIE DISPLAY
- CHOICE OF ONE (1) STATION
- FOUR (4) PASSED MINI DESSERTS

\$190pp

All Packages include a coffee & tea station.  
Packages do not include taxes.

# INTERNATIONAL CHEESE & CHARCUTERIE DISPLAY

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CHEESE boucheron, cheddar, comte, harvest moon, brie

CHARCUTERIE prosciutto, soppressata, odessa, capicola

SAVORY DIPS roasted garlic hummus, carrot hummus, green olive tapenade, green goddess

FRUITS & VEGETABLES seasonal fruit & berries, lemon marinated grape leaves, balsamic roasted red pepper, mixed Italian olives, cornichons, crudite, grilled vegetables

TOPPINGS balsamic glaze, fig jam, mango chutney, lavender honey

TOASTED GRILLED BREAD sourdough, semolina, pita, crostini

## STANDARD OPEN BAR

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- TITO'S HANDMADE VODKA
- BLUECOAT GIN
- JIM BEAM BOURBON
- HORNITOS BLANCO
- CANADIAN CLUB WHISKEY
- DEWARS BLENDED SCOTCH
- CRUZAN LIGHT RUM
- MILLER LITE
- YUENGLING LAGER
- YARDS PALE ALE
- WHITE CLAW SELTZER
- HOUSE RED & WHITE WINE

## PREMIUM OPEN BAR

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- GREY GOOSE VODKA
- TITO'S HANDMADE VODKA
- HENDRICK'S GIN
- MAKERS MARK BOURBON
- CROWN ROYAL BLACK WHISKEY
- JOHNNIE WALKER BLACK SCOTCH
- BACARDI SUPERIOR RUM
- TRES GENERACIONES TEQUILA
- HEINEKEN
- MILLER LITE
- YARDS PALE ALE
- TRÖEGS PERPETUAL IPA
- WHITE CLAW SELTZER
- PREMIUM RED & WHITE WINE

## PASSED MINI DESSERTS

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**CREME BRÛLÉE TART**

**CLASSIC FRUIT TART**

**SEASONAL FRENCH MACARONS**

**CREAM PUFFS (CINNAMON OR EGGNOG CREAM)**

**MINI ECLAIRS**

**CANNOLI (CLASSIC OR PUMPKIN RICOTTA)**

**BROWNIE BITES (PEPPERMINT OR MAPLE)**

**CHEESECAKE BITES (PUMPKIN OR GINGERSNAP)**

**CUPCAKES (PUMPKIN, BANANA OR APPLESPICE)**

**COOKIES (CHOCOLATE CHIP, SUGAR OR OATMEAL)**

**MINI POT DE CRÈME**

## PASSED HORS D'OEUVRES

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### BEEF, PORK, LAMB

**HARISSA GRILLED LAMB CHOP**

smoked lamb, halloumi, micro mint

**FILET TATAKI**

smoked carrot mousseline, red wine butter, potato disc

**CARNITA EMPANADA**

pineapple chutney, micro cilantro

**BEEF BOURGUIGNON**

**crispy lardons, bread bowl**

**SHAKING BEEF KABOB**

rice pearls, red watercress

**RED BRAISED PORK BELLY**

broccoli slaw, sunflower seed, tri color carrots, cranberry powder

### POULTRY

**TURKEY PIE**

whole grain mustard, trumpet mushroom, pearled onion, micro arugula

**BUFFALO CHICKEN & WAFFLES**

ranch dip, micro celery

**CHICKEN PICATTA SKEWER**

lemon pepper aioli, caper dust

**BUTTER CHICKEN ARANCINI**

herbed panko, maple & carrot marmalade

**TEA INFUSED DUCK DUMPLINGS**

shaved brussels sprouts, tart cherries

### VEGETARIAN

**SPICED APPLE AND WALNUT FRITTER**

gorgonzola mousse, cherry chutney

**RED PEPPER ROLLUP**

feta, lemon zest, candied pistachio

**CREAMY BORSCHT**

ruby queen beets, yukon potato, chive sour cream

**FRENCH ONION SOUP DUMPLING**

torched gruyere, amaranth

**ORANGE CAULIFLOWER**

toasted sesame seeds, micro cilantro

**GOAT CHEESE BITE**

cranberry, cinnamon pecan

### VEGAN

**TOFU WINTER ROLL**

kale, spaghetti squash, marinated mung bean sprouts, garlic chives, holy basil, pickled watermelon radish, red wine gastrique

**POLENTA CAKE**

garlic wild mushroom, roasted breakfast radish

**RATATOUILLE BITE**

grilled bread, fire roasted romesco sauce, purple basil

**NINJA RADISH CHIP**

braised miso leek, kimchi apples, micro thyme

**PUMPKIN SOUP**

salted pepitas, smoked coconut flakes

## STATIONS

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### DETAILS ON FOLLOWING PAGE

- LIBERTY STATION
- TACO STATION
- SLIDER STATION
- MEDITERRANEAN STATION
- INDIAN STATION
- KOREAN STATION
- READING TERMINAL MARKET STATION
- SOUTH PHILLY MARKET

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# STATIONS

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## LIBERTY STATION

RIBEYE CHEESESTEAK, ROASTED PORK SLIDERS, HOAGIE BITES, SOUTH PHILLY VEGGIE HOAGIE, TOMATO BASIL SALAD, MINI SOFT PRETZELS

## TACO STATION

FAJITA STYLE CHICKEN, BIRRIA, ROASTED MUSHROOMS, JICAMA AND WATER CRESS SALAD, TORTILLA CHIPS & PICO DE GALLO, PINEAPPLE SALSA, PURPLE CABBAGE ESCABECHE, PICKLE RED ONION, COTIJA CHEESE, SLICED JALAPENOS

## SLIDER STATION

SHAVED FILET SLIDER, BLACK BEAN SLIDER, CHICKEN PARM SLIDER, STEAKHOUSE SALAD, HOUSE MADE CHIPS

## MEDITERRANEAN STATION

PAN SEARED SALMON, HERB ROASTED CHICKEN, ZA'ATAR GRILLED FLANK, LENTIL AND SWEET POTATO SALAD, KALE AND BUTTERNUT SQUASH SALAD

# STATIONARY CHEF CRAFTED SMALL PLATES

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## SEAFOOD

### PAN SEARED COD

caraway seed rice, roasted peppers, shaved brussels sprouts, lemon oil

### BUTTER SEARED SCALLOP

apple and chestnut puree, roasted baby brussels sprout

### CRAB CAKES

braised red cabbage, green goddess

### SOY MARINATED BARRAMUNDI

yuzu reduction, swiss chard, herb oil

## BEEF & PORK

### FILET OF BEEF

truffle potato mouse, roasted yellow beets.

### PORCHETTA

maple mustard sauce, sautéed rainbow swiss chard

### BRAISED SHORT RIBS

celery root gratin, apple butter sauce

### PORK TENDERLOIN

caramelized apple puree, sauté kale

## INDIAN STATION

ALOO GOBI, TANDOORI CHICKEN, POTATO SAMOSA, SPICED CHICKPEA AND CARROT SALAD, THORAN CABBAGE AND CARROT SALAD, GRILLED NAAN BREAD

## KOREAN STATION

BRAISED GALBI, BEEF BULGOGI SLIDER, SPICY PORK BELLY KIMBAP SANDWICH, TTEOKBOKKI, JAPCHAE, ASSORTED BANCHAN

## READING TERMINAL MARKET STATION

ROAST PORK SLIDERS, TEXAS SMOKED CHICKEN WINGS, CLASSIC REUBEN MINI SANDWICH, SWEET POTATO CORN DOG, MAC 'N CHEESE, FUNNEL CAKE FRIES, CANNOLI CREAM HANDPIES, FRUIT FILLED POP TARTS, BLACK 'N WHITE COOKIES

## SOUTH PHILLY MARKET

CHICKEN CUTLETS, PENNE AND SAUSAGE, RIGATONI PUTTANESCA, TUSCAN KALE MEDITERRANEAN SALAD, BROCCOLI RABE, GARLIC BREAD, BREAD STICKS, PARMIGIANO REGGIANO, CRUSHED RED PEPPER FLAKES

## POULTRY

### PROSCIUTTO AND PARM STUFFED CHICKEN

mushrooms risotto, yuzu lemon sauce, crispy capers

### ROASTED CHICKEN BREAST

cauliflower puree, sautéed kale, walnut cream sauce

### PAN SEARED DUCK BREAST

roasted parsnip, apple & fennel salad

### GRILLED CITRUS CHICKEN

fettuccine, maltaise cream sauce, candied peppers

## VEGETARIAN

### VEGETABLE WELLINGTON

beet, onion, kale, turnip, piquillo, lentil, hazelnut, wild mushroom gravy

### PANKO MUSHROOM STEAK FRITTE

grilled shishito, kimchi emulsion, taro fries

### CREAMY RISOTTO

oasted fennel, caramelized apple, herbed mascarpone, crispy sage