



Brûlée

CATERING

MENU
FALL / WINTER



Story d'œuvres

Snölée

Choice of six (6)

CATERING

SEAFOOD

SMOKED MAHI TACO
pickled onion, citrus relish

JUMBO SHRIMP COCKTAIL
bloody mary dip

CRAB HUSHPUPPIES
charred scallion remoulade

MARYLAND CRAB CAKES
lemon sriracha

CLAMS CASINO BEIGNET
parsley pesto

MISO GLAZED SHRIMP SKEWER
okinawa sweet potato chip

DILL BLINI
smoked salmon, lemon crème fraîche, caper powder

TUNA TARTARE
wakame seaweed salad, sweet potato, sesame
lavash

CHICKEN, TURKEY & DUCK

CHICKEN & WAFFLE CONE
house pickles, spicy maple syrup

SMOKED PEKING DUCK WONTON
jalapeno-cranberry jam

DUCK & SWEET POTATO EMPANADA
chipotle-cinnamon cream

CHICKEN TORTA
queso fresco, guajillo chile, salsa verde

BUTTERNUT SQUASH & TURKEY PIE
jerk marinated raisins

CHICKEN RILLETTE
meyer lemon gelee

AUTUMN TURKEY ROLL
apple, sage, cranberry chutney

BEEF, PORK & LAMB

BEEF WELLINGTON
tarragon aioli

BOURBON BRAISED SHORT RIB
crispy grits, molasses

PIGS IN A BLANKET
everything bagel puff pastry, spiced mustard

GOCHUJANG ROASTED PORK BELLY
kimchi, ginger-soy sauce

LOADED BAKED POTATO
bacon, cheddar, sour cream

HONEY GLAZED LAMB LOIN
parsnip-turnip rosti, herbed crostini, garlic remoulade

STOUT BRAISED SHORT RIB EMPANADA
caramelized onions, cheddar

VEGETARIAN

ROASTED CAULIFLOWER TACO
mole, cotija cheese, pickled onion

GINGERED BUTTERNUT SQUASH ROLL
apple-pear slaw, cider-soy glaze

CHICKPEA & FETA SAMOSA
cucumber raita

BEET LATKE
caramelized apple, leek confit, thyme

MUSHROOM ARANCINI
rosemary, pecorino, sage

PEAR & GOAT CHEESE TART
candied kumquat

BLUE CHEESE MOUSSE
endive, pumpernickel crumble, pear gastrique

First course

Brûlée

CATERIN

SALADS

ROASTED ACORN SQUASH

kale, brandied apricots, aged cheddar, toasted hazelnuts and vidalia onion dressing

POACHED PEAR

artisan lettuce, candied walnuts, gorgonzola cheese, banyuls vinaigrette, red wine syrup

FRISÉE & LOLLA ROSSA

cinnamon toasted pecans, butternut squash, aged goat cheese, honey emulsion

KALE CAESAR

curly and lacinato kale, sour dough croutons, traditional dressing, goat cheese

CHILLED YUKON POTATO

iceberg cup, crispy lardons, goat cheese, truffle dressing

ROASTED BEETS

marcona almonds, frisee, sorrel, whipped ricotta, citrus-herb emulsion

BARLEY-BRUSSEL SPROUT

pistachio dust, feta cheese, golden beets, charred carrot, honey vinaigrette

WINE POACHED APPLE

rocket greens, mesclun mix, candied walnuts, blue cheese, pickled onion, molasses vinaigrette

LYONNAISE SALAD

frisee, potato, lardons, caramelized onions, crumbled egg, tarragon-dijon vinaigrette

ENDIVE & CHARRED BABY EGGPLANT

grilled scallion, pearl onion, mustard greens, dill yogurt, confit garlic-tahini dressing

BRÛLÉE WEDGE

artisan gem lettuce, bacon, tomato, egg, buttermilk fried onions, blue cheese dressing



SOUPS

ROASTED CAULIFLOWER

sourdough croutons, olive tapenade, poached lobster (add \$)

PUMPKIN-MUSHROOM BISQUE

smoked chestnut gremolata, rosemary

JERUSALEM ARTICHOKE

cumin oil, dill salad, crispy garlic lavash

BUTTERNUT-CARROT

coconut milk, lemongrass, ginger, carrot slaw



Includes your choice of one (1) plated First Course & one (1) plated Dessert for all guests.

CATERING

SEAFOOD

SEAFOOD CASSOULET

rock bass, white beans, mussels, clams, roasted fennel, orange-saffron fumet

CRAB CAKES

beet couscous, braised leeks, grapefruit, yuzu gastrique

PAN SEARED SALMON

butternut squash risotto, tuscan kale, roasted parsnip, parmesan cream

DORADO

purple sweet potatoes, glazed sea beans, roasted radish, pineapple-soy reduction

SEARED SALMON

smoked bacon lentils, beet slaw, wilted greens, red wine gastrique

HICKORY BRINED COBIA

buttered savoy cabbage, enoki mushrooms, braised turnips, garlic-mushroom broth

NUT & SEED CRUSTED HALIBUT

celery root puree, pickled beech mushrooms, thumbelina carrot confit, meyer lemon beurre blanc

CARAMELIZED HOKKAIDO SCALLOP

butter poached marble potatoes, leeks, carrot puree, roe, dill cream

CHICKEN & DUCK

FRENCH CUT CHICKEN BREAST

mushroom risotto, thyme roasted baby carrots, truffle pan sauce

HERB ROASTED CHICKEN

parsnip-pumpkin puree, beech mushrooms, dijon roasted brussel sprouts, thyme jus

ANCHO CHILE CRUSTED DUCK BREAST

butternut puree, caramelized turnips, pumpkin seed, mole rojo

ROASTED CHICKEN BREAST

pearl onions, braised mushrooms, bacon, carrots, fingerling potatoes, red wine reduction

SEARED CHICKEN BREAST

beluga lentils, roasted root vegetables, haricot vert, garlic reduction

BEEF, LAMB & PORK

ROASTED FILET OF BEEF

winter squash farro, braised swiss chard, bordelaise sauce

BRAISED SHORT RIBS

emmental cheese whipped potatoes, charred brussel sprouts, herb oil, sweet and sour jus

ROASTED PORK TENDERLOIN

pumpkin flan, forest mushroom puree, chestnuts, cranberry reduction

PEPPERCORN CRUSTED KOBE SIRLOIN

cheesy grits, kabocha squash, brussel sprouts, brandy reduction

RED WINE GLAZED SHORT RIB

fingerling potatoes, heirloom carrots, collard greens, maitake mushrooms, cabernet sauce

SEARED FLAT IRON

truffled potato gratin, royal trumpet mushrooms, butter braised carrots, natural jus

MUSTARD CRUSTED LAMB TENDERLOIN

flageolet bean cassoulet, sausage, fondant potato, duck fat bread crumbs, roasted lamb sauce

GRILLED FLAT IRON

smoked fingerling potatoes, roasted garlic broccoli rabe, cipollini onions, chimichurri

SEARED FILET OF BEEF

beet polenta, wilted kale, charred onion-date bechamel

VEGETARIAN

SPICED CHICKPEA POT PIE

baby carrots, peas, fingerling potatoes, puff pastry

MUSHROOM SHEPHERD'S PIE

herb roasted root vegetables, golden potato crust

CARROT "OSSO BUCCO"

almond polenta, braised vegetable jus



Desserts

Brûlée

CATERING

PLATED DESSERTS

ORANGE PEAR SHORTCAKE

graham custard, honey pickled grapes, biscotti crumb

PEANUT MOUSSE

five spice gelato, hazelnut daquoise, almond cluster, dulce crema

GOAT CHEESECAKE

roasted beet coulis, gingersnap caramel

ROASTED BROWNIE

cherry meringues, currant sorbet, honey mousse

MODERN MONT BLANC

chestnut moussaline, chocolate sable, praline crumb, red currant jam, almond

SPICED CARAMEL APPLE CRUMBLE

brown sugar gelato, speculoos

BRÛLÉE S'MORES

chocolate crunch, salted peanut ice cream, torched marshmallow, milk chocolate jam

HAZELNUT PARIS BREST

piedmont custard, white chocolate mousse, textured macaron

DOUBLE CHOCOLATE TORTE

moist devil food, candied popcorn, peanut butter powder, dulce gelato, vanilla crema

GORGONZOLA DULCE CHEESECAKE

honey pressed apple, hazelnut mint biscotti, cranberry glaze, black fig mousse

CASSIS POACHED PEAR

blueberry raisin compote, brillat savarin, graham biscotti

LEMON YOGURT CHEESECAKE

pressed apple cube, brioche gelato, basil sponge cake, raisin toast

SALTED DULCE BREAD PUDDING

nutella anglaise, whiskey gelato

BAY LEAF CRÈME BRÛLÉE

seared olive oil cake, pistachio crumble, sour cherry jam

CARAMELIZED PINEAPPLE

coconut cardamom sorbet, toasted pear cake, pomegranate

MINI DESSERTS

GLAZED DOUGHNUTS

caramel pretzel

CRANBERRY LEMON TARTS

MINI POACHED PEAR

huckleberry anglaise

PISTACHIO HONEY MACARON

S'MORE BREAD PUDDING BITES

smoked chocolate drizzle

OATMEAL CREAM PIE SHOTS

BIENENSTICH MACARONS

german bee sting cake

DARK CHOCOLATE DULCE TART

BLUEBERRY CRUMB PIE VERRINE

CRANBERRY PANNA COTTA

roasted plum compote

ROASTED GRAPE TART

rosemary glaze

CRANBERRY CIDER DOUGHNUTS

BLUEBERRY CIDER FRITTERS

spiced anglaise

SMORE ÉCLAIRS

ROASTED PEAR JAM VERRINE

greek yogurt panna cotta-white chocolate crunch

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CARVERY STATION

Choice of two (2) proteins:

SOUS VIDE FLANK STEAK
house steak sauce

MAPLE GLAZED PORK LOIN
garlic spinach, creole mustard remoulade

ROASTED TURKEY BREAST
cranberry relish

Includes the following:

GREEN BEANS
caramelized onions, slivered almonds

SPINACH SALAD
roasted squash, spiced walnuts, sherry vinaigrette

SWEET POTATO MASH

ARTISAN ROLLS & BAGUETTES

SLIDERS

Choice of three (3) of the following:

CHEESESTEAK
american wiz, wit, baby club roll

PICKLE BRINED FRIED CHICKEN
house hot sauce, buttermilk-peppercorn ranch,
potato bun

PASTRAMI SPICED TOFU REUBEN
apple slaw, russian dressing, marble rye

WAGYU BEEF BURGER
pork roll, bacon aioli, mini kaiser roll

PULLED PORK
bourbon bbq, jalapeno slaw, cornbread crunch,
parker house roll

Accompanied by the following:

HERB CRUSTED MAC & CHEESE

BRÛLÉE WEDGE SALAD

HOUSE MADE RANCH CHIPS

DUMPLING HOUSE

Includes the following:

CHICKEN-LEMONGRASS DUMPLING
sweet soy sauce

SHRIMP POTSTICKER
honey-sesame dressing

PORK DUMPLING
spicy peanut sauce

EDAMAME POTSTICKER
chinese mustard

CHOPPED ASIAN SALAD
bean sprouts, cucumber, roasted sweet potato,
crispy wonton, ginger dressing

RETRO DIP TABLE
fried wontons, taro chips, sweet and sour sauce,
spicy mustard

MEAT & CHEESE

Chef's selection of rotating meats & cheeses:

MEAT VARIETIES
prosciutto, salumi, mortadella, spicy capicola

CHEESE VARIETIES
brie, gorgonzola, boucheron, raclette, sharp
provolone, morbier, manchego, aged cheddar

Includes the following:

ACCOMPANIMENTS
marinated olives, fig jam, apricot honey, house
pickled vegetables

BREADS
walnut-raisin, ficelle, seeded french bread

SOUTH PHILLY MARKET

Includes the following:

GEMELLI PASTA

broccoli rabe, roasted peppers, basil,
parmesan cream

TUSCAN KALE-FARRO

fennel confit, roasted carrots, oregano-
balsamic vinaigrette

MUSSELS & CAVATELLI

tomato confit, roasted garlic, braised
escarole, sambuca butter

ARUGULA SALAD

shaved fennel, parmesan, roasted tomato,
artichokes, lemon-champagne vinaigrette

HAND ROLLED MEATBALLS & MARINARA

LAVASH PARMESAN FLATBREAD

OLIVE FOCACCIA

CHAR-GRILLED FLATBREADS

Choice of three (3) of the following:

GOAT CHEESE

butternut squash jam, arugula, pomegranate molasses

BRAISED LAMB

tomato ragu, rosemary, parmesan

ROASTED KENNETT MUSHROOMS

caramelized onions, gruyere, balsamic reduction

MUFFALETTA

prosciutto, salami, capicola, provolone, roasted
pepper, olive tapenade

SHRIMP & CHORIZO

roasted garlic cream, manchego, smoked paprika

Accompanied by choice of two (2) salads:

ROASTED BUTTERNUT SQUASH SALAD

toasted pecans, poached apple, artisan greens, maple
vinaigrette

TRI-COLOR CAULIFLOWER SALAD

golden raisins, curried yogurt, baby spinach, citrus
vinaigrette

TOASTED FARRO SALAD

root vegetables, arugula, truffle honey vinaigrette

QUINOA SALAD

pickled onions, radish, fennel confit, roasted garlic
emulsion

BREADS & SPREADS

Includes the following:

BLACK GARLIC HUMMUS

BUTTERNUT SQUASH JAM

PIMENTO CHEESE SPREAD

KENNETT SQUARE MUSHROOM DIP

ROASTED FENNEL BABA GANOUSH

CHARRED TOMATO BRUSCHETTA

GRILLED NAAN, LAVASH, CRISPY PITA,

SLICED COUNTRY BREAD

INDIAN STREET FOOD

Includes the following:

BHEL PURI

puffed rice, tomato, coriander, potato, chile

ONION PAKORA

chickpea flour

ALOO TIKI SLIDER

POTATO SAMOSA

GRILLED PANEER SANDWICH

NIMBU MASALA SODA

TASTE OF MEXICO

Includes the following:

TORTA PEPITO

shredded beef, pickled onion, tomato, lime crema

PORK AL PASTOR

guajillo chile, pineapple, fresh tortilla, queso fresco

GUACAMOLE CUPS

fried tortilla

CILANTRO RICE

cumin scented black beans

TIJUANA COBB SALAD

romaine, corn, black beans, pico de gallo, chihuahua
cheese, cumin-lime dressing



Small plates

Stée

CATERING

CREATE DUAL DISPLAYS

SEA SALT CRUSTED FILET

mushroom gnocchi, blue cheese veloute

SEARED CHICKEN BREAST

cornbread stuffing, collard greens, cherry compote

WILD MUSHROOM RISOTTO

butternut squash, kennett square mushrooms

CRAB CAKES

avocado milk, spicy cashew salad

GREEN MARINATED SWORDFISH SKEWS

asparagus, smoked honey

BLACK TRUFFLE CHICKEN POT PIE

butternut squash risotto

SEARED SCALLOPS

sour cherries, roasted mushrooms

KOREAN FRIED CHICKEN DRUMETTES

cream bbq sauce

INDIAN SPICED SALMON FILLET

korean vegetable pancakes, cardamom yogurt sauce

MINI THANKSGIVING SANDWICH

sweet potato, stuffing, gravy

BRAISED BONELESS BEEF SHORT RIBS

yam puree, crunchy granola

PAN SEARED CRAB CAKES

creole tartar sauce, micro arugula salad

EGGPLANT & SPAGHETTI SQUASH ROULADES

moroccan tomato sauce, fregola pilaf

TORTILLA ESPAGNOLE

romesco sauce, wild mushroom ragout, chinese wheat noodles, scallion, cherry tomato

SALMON NICOISE SALAD

sauce verte, haricot vert, fingerling potatoes, nicoise olives, confetti tomatoes

HALIBUT NOISETTES

mango sticky rice, toasted almonds

GRILLED ADOBE MARINATED SHRIMP

sugarcane skewers, banana salsa

MINI CASSOULET (DUCK, TURKEY OR PORK SAUSAGE)

braised lamb, white beans, toasted bread crumbs, sautéed arugula

CHIANTI BRAISED BONELESS BEEF SHORT RIBS

polenta, pecorino, white truffle oil

CLASSIC FRISEE SALAD

crispy bacon lardons, tender poached quail eggs, fingerling potato, red wine vinaigrette

MOROCCAN CHICKEN TAGINE

preserved lemons, artichoke hearts, vegetable couscous

SAVORY THAI MINCED CHICKEN SALAD

lettuce cup, fried quail egg

TANDOORI CHICKEN

basmati rice, apple-cucumber raita

THAI GREEN CURRY CHICKEN

green apple, basil, sticky jasmine rice

BACON-WRAPPED SCALLOP & SHRIMP SKEWER

citrus beurre blanc

THAI CHICKEN SKEWERS

mango pickle, toasted peanuts

CURRIED EGGPLANT

chickpea, basil

FRIED WHITE FISH

apricot, orange chutney

GRILLED PRIME BEEF

cherry, balsamic vinegar

CHICKPEA CAKE

yogurt & olive salad, fresh oregano

SMOKED TOMATO FALAFEL

rabbit ragout

SHERRY BRAISED VEAL SHANK DUMPLINGS

truffle jus



Dessert stations

Boleé

CATERING

MMMM DOUGHNUTS

*Choice of five (5) non-traditional
stuffed doughnuts:*

DUTCH APPLE PIE
spiced sugar-cheese powder

CANDY BAR

CEREAL BOWL
milk icing

PEANUT BUTTER JELLY
liquid jelly shot

CHOCOLATE CHIP COOKIE

FRENCH TOAST
pan sear

CHIPOTLE CHOCOLATE CUSTARD

S'MORES CREAM PIE
smoked chocolate glaze

CILANTRO CARAMELIZED PINEAPPLE

DULCE DE LECHE
coconut pulp

PANCAKE BREAKFAST
pennsylvania maple glaze

Served with a doughnut's best friend:

FRESHLY BREWED COFFEE

AUTUMN ORCHARD

Includes the following:

PUMPKIN CIDER GINGER-SUGAR DOUGHNUTS

CARAMEL APPLE CANNOLIS

BLUEBERRY CRUMB PIE MILKSHAKES

APPLE PIE MACARONS

CINNAMON CHOCOLATE DIPPED BABY APPLES

OATMEAL PIE TARTS

LET IT SNOW STATION

Includes the following:

GINGERBREAD MACARONS

HOLIDAY TREE TARTS

SNOWBALL TRUFFLES

FLUFFY SNOW MACARONS

CANDY CANE WHITE CHOCOLATE MARSHMALLOWS

SEASONAL EGGNOG

SLEIGH RIDE TOGETHER WITH YOU

Includes the following:

STEAMED HOLIDAY PUDDING & COGNAC GLAZE

SPICED CRANBERRY TART

CHOCOLATE CHIP MERINGUE DROPS

WARM SALTED CHOCOLATE CHIP COOKIES

HOT VANILLA BEAN COCOA

MULLED HONEY CIDER