Hors d'oeuvres

Choice of six (6)

**SEAFOOD**

**SMOKED MAHI TACO**
- pickled onion, citrus relish

**JUMBO SHRIMP COCKTAIL**
- bloody mary dip

**CRAB HUSHPUPIES**
- 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

**BEANS, 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

**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

**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
**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, frisée, 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**
- frisée, 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.

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

GORONZOLA DULCE CHEESECAKE  
honey pressed apple, hazelnut mint biscotti, cranberry glace, 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
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:

CHEESESTAKE
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
proscuitto, salumi, mortadella, spicy capiccola

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
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, kentucky 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 FRISÉE 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
teresa, balsamic vinegar

CHICKPEA CAKE
yogurt & olive salad, fresh oregano

SMOKED TOMATO FALAFEL
rabbit ragout

SHERRY BRAISED VEAL SHANK DUMPLINGS
truffle jus
**Dessert stations**

<table>
<thead>
<tr>
<th>MMMM DOUGHNUTS</th>
<th>AUTUMN ORCHARD</th>
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<tbody>
<tr>
<td>Choice of five (5) non-traditional stuffed doughnuts:</td>
<td>Includes the following:</td>
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<tr>
<td>DUTCH APPLE PIE</td>
<td>PUMPKIN CIDER GINGER-SUGAR DOUGHNUTS</td>
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<tr>
<td>spiced sugar-cheese powder</td>
<td>CARAMEL APPLE CANNOLIS</td>
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<td>CANDY BAR</td>
<td>BLUEBERRY CRUMB PIE MILKSHAKES</td>
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<td>CEREAL BOWL</td>
<td>APPLE PIE MACARONS</td>
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<td>milk icing</td>
<td>CINNAMON CHOCOLATE DIPPED BABY APPLES</td>
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<td>PEANUT BUTTER JELLY</td>
<td>OATMEAL PIE TARTS</td>
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<td>liquid jelly shot</td>
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<tr>
<td>CHOCOLATE CHIP COOKIE</td>
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<td>FRENCH TOAST</td>
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<td>pan sear</td>
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<tr>
<td>CHIPOTLE CHOCOLATE CUSTARD</td>
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<tr>
<td>S’MORES CREAM PIE</td>
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<tr>
<td>smoked chocolate glaze</td>
<td>SNOWBALL TRUFFLES</td>
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<tr>
<td>CILANTRO CARAMELIZED PINEAPPLE</td>
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<td>DULCE DE LECHE</td>
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<tr>
<td>coconut pulp</td>
<td>FLUFFY SNOW MACARONS</td>
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<tr>
<td>PANCAKE BREAKFAST</td>
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<tr>
<td>pennsylvania maple glaze</td>
<td>CANDY CANE WHITE CHOCOLATE MARSHMALLOWS</td>
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<tr>
<td>Served with a doughnut’s best friend:</td>
<td>SEASONAL EGgnOG</td>
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<td>FRESHLY BREWED COFFEE</td>
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Served with a doughnut’s best friend:

| FRESHLY BREWED COFFEE |

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<th>LET IT SNOW STATION</th>
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<td>Includes the following:</td>
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<tr>
<td>GINGERBREAD MACARONS</td>
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<td>HOLIDAY TREE TARTS</td>
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<td>SNOWBALL TRUFFLES</td>
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<th>SLEIGH RIDE TOGETHER WITH YOU</th>
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<tr>
<td>STEAMED HOLIDAY PUDDING &amp; COGNAC GLAZE</td>
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<tr>
<td>SPICED CRANBERRY TART</td>
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<tr>
<td>CHOCOLATE CHIP MERINGUE DROPS</td>
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<tr>
<td>WARM SALTED CHOCOLATE CHIP COOKIES</td>
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<tr>
<td>HOT VANILLA BEAN COCOA</td>
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<tr>
<td>MULLED HONEY CIDER</td>
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