

RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvres.

Hot Hors D'oeuvres

Fried Cheese Triangles
with Tomato Cilantro Sauce
\$250 per 100

Vegetable Asian Spring Rolls
with Plum Sauce
\$275 per 100

Miniature Quiche
\$300 per 100

Empanadas with Chorizo Sausage
\$325 per 100

Fennel Risotto Cake with
Lemon Preserves
\$250 per 100

Mushrooms Filled with
Boursin Cheese and Herbs
\$300 per 100

Boneless Buffalo Chicken Celery Satay
\$325 per 100

Thai Beef Toast with
Peanut-Lemon Grass Sauce
\$425 per 100

Cold Hors D'oeuvres

Bruschetta with Tomatoes and Cilantro
\$225 per 100

Lemon Chicken Confit with
Sun-dried Tomato in a Pastry Shell
\$275 per 100

Seasoned Pulled Pork with
Feta on Walnut Raisin Bread
\$300 per 100

Jumbo Shrimp
Cocktail & Rémoulade Sauces
Lemon Wedges
\$400 per 100

Endive cup filled with White Bean Hummus
and Spicy Corn Relish
\$250 per 100

Grilled Flank Steak
with Horseradish Cream
\$275 per 100

Parmesan Crisp with
Roasted Figs and Danish Bleu
\$325 per 100

Filet with Roasted Garlic Puree
and Basil Bruschetta
\$425 per 100

DISPLAYS AND STATIONS

Roasted & Grilled Vegetables

with a Balsamic Glaze
\$7 per person

Domestic and International Cheese

Garnished with Fresh Fruits
Assorted Sliced Breads
\$6 per person

Pasta Due**

Chef Made to Order
Penne Pasta with Fennel and Italian Sausage and Cheese Tortellini
Traditional Marinara and a Garlic Shiitake Cream Sauce
Fresh Grated Parmesan Cheese
\$8 per person

Philly Cheese Steak

Sautéed Chicken and Beef with Fried Onions,
Cheese Sauce, Cherry Peppers, Club Rolls
\$9 per person

CARVING STATIONS**

All stations require a carver and are accompanied by assorted fresh rolls.

Cider Baked Ham

Whole Grain Mustard
Herbed Mayonnaise
\$300 each
Serves 50 guests

Roast Turkey

Cranberry Relish
Herbed Mayonnaise
\$280 each
Serves 40 guests

Top Round of Beef

Horseradish Cream
Spiced Mayonnaise
\$375 each
Serves 50 guests

Beef Tenderloin

Chipotle BBQ Sauce
Whole Grain Mustard
\$410 each
Serves 30 guests

*** A \$150 per chef fee will apply for the first four (4) hours of service.
A \$45 per hour overtime charge will be applied after four (4) hours of service.*

A 20 % service fee and applicable sales tax will be applied to all food & beverage orders.

PLATED DINNER MENUS

All entrees are accompanied by rolls with butter, coffee, tea and decaffeinated coffee.

City Hall

Baby Spinach Salad with Mandarin Oranges
Served with a Lemon Poppy Seed Dressing
Coriander Crusted Chicken with Scented Demi Glace
On a bed of Garlic Mashed Potatoes
Tomato and Butternut Squash, Green Beans
Marble Cheesecake with Fruit Sauce
\$34 per person

The Mann

Mixed Green and Frisée Salad
Served with Oven Dried Tomato Balsamic Vinaigrette
French Cut Chicken Breast with Brown Jus-lie
Purple Rice and Grilled Sausage Garnished with Roasted Peppers
Seasonal Vegetables
Opera Cake with Espresso Sauce
\$38 per person

Boat House Row

Romaine with Parmesan Pesto Croutons
Served with Julienne Red Peppers and Pesto Buttermilk Dressing
Grilled Salmon paired with Day Boat Scallops Lemongrass Sauce
Sweet Potato Puree
Stewed Tomatoes and Sautéed Spinach
Lemon Pound Cake with Seasonal Berries and Cinnamon Cream
\$43.00 per person

Fairmont Park

Yellow Tomato Carpaccio with Shaved Red Onion and Arugula with Hearts of Palm
Served with an Aged Sherry Vinaigrette
Petite Seared Filet Mignon with Fig Demi Glace
Roasted Fingerling Potatoes
Baby Vegetables
Roasted Pear Mascarpone Cream and Brandied Cherry Sauce
\$47 per person

Elfreth's Alley

Field Greens with Radicchio and Grape Tomatoes
Shaved Parmesan and Traditional Caesar Dressing
Center Cut NY Strip Topped with Kennett Square Mushroom Ragout
Tri Colored Potato Gratin with Smoked Mozzarella
Green Beans and Baby Carrots
Chocolate Flourless Cake with Passion Fruit Sauce
\$49 per person

Ask your ARAMARK Sales Manager about custom vegetarian entrée menus.

RECEPTION DESSERTS

Made from Scratch Miniatures

~ Linzer Bars ~ Sacher Bites ~ Bourbon Truffles ~ Fruit Tartlettes ~ Opera Sweets
~ Chocolate Dipped Fruit ~ Mini Cannolis ~ Cheese Cake Bites ~ Almond Macaroons
~ Chocolate Dipped Macaroons ~ Chocolate Nut Clusters ~ Biscotti ~ Chocolate Dipped Biscotti
(Please select a maximum of five miniatures)
\$4 per piece

Every Day is Sundae Station

Strawberry, Chocolate and Vanilla Ice Cream
Hot Fudge and Warm Caramel Sauces, Strawberry Topping
Candied Walnuts, Crushed Oreos, M&M's, Reese's Pieces
Whipped Cream, Sprinkles and Maraschino Cherries
\$9 per person

Roasted Pineapple**

Chef Carved Roasted Pineapple marinated with Vanilla Thai Chili Sauce
Served with Vanilla Ice Cream
\$9 per person

Warm from the Oven

Chocolate Bread Pudding with Vanilla Crème Anglaise
Seasonal Cobbler with Whipped Cream
\$7.50 per person

Gourmet Coffee Station

Coffee, Tea, and Decaffeinated Coffee
Whipped Cream, Shaved Chocolate, Cinnamon Sticks
Lemon Twists, Rock Candy Twizzlers, Sugar in the Raw
Half and Half, Whole Milk, Lemon Wedges
Flavored Syrups featuring Vanilla, Hazelnut, and Irish Cream
\$7.50 per person

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