



Bar Packages

\$25.95 Open Bar

Unlimited house selection of wine, beer, cocktails, and mixers, (2-hour limit). Additional premium spirits may be purchased per consumption if desired.

Consumption Bar

Server or bartender will keep a running tab of all beverages consumed and the final bill will be charged at the end of the event.

Cash Bar

Guests purchase their own beverages

Notes:

Pricing above does not include staffing or Philadelphia taxes







Appetizers & Hors D" Oeuvres



Panang Shrimp Roll \$5

Gulf shrimp, cilantro, sweet chili sauce

House Smoked Wings \$3

buffalo, barbeque, Jamaican Jerk, or Teriyaki

Chicken Quesadillas \$5

Grilled chicken, jack cheese, corn, black beans, cilantro

Chicken & Pineapple Kabobs \$4

Grilled chicken, caramelized pineapple, onions, red pepper

Angus Beef Sliders \$5

Seared Angus beef, aged cheddar, pickle, brioche bun

Cheesesteak Pretzel Roll Sliders \$6

Ribeye steak, fontina cheese, rosemary sea salt

Coconut Shrimp 5

Jumbo shrimp, sweet mango salsa

Spanakopita \$4

Spinach and feta triangles

Pork Dumplings \$4

Pork Dumpling, Green Onion, Ponzi Dipping Sauce

Classic Shrimp Cocktail \$ 5

Poached shrimp, cocktail sauce, lemon wedge





Artisan Fruit & Cheese Bar...\$17

American & European Farmstead cheeses presented with seasonal fruit, candied walnuts, and crostini

Mediterranean Platter...\$18

Red pepper hummus, feta cheese kalamata olives, grilled vegetables grapes leaves, Herb rubbed grilled pita

Charcuterie Board...\$24

Imported prosciutto, aged soppresotta, Serrano ham, olives, petite pickles, farmhouse country pate,
French baguettes, fig jam

Italian Antipasto Platter...\$ 21

Selection of cured meats, sharp provolone, fresh mozzarella, Marinated artichoke hearts, roasted red peppers, marinated olive medley, grilled vegetables + local bakery breads and crostini

dujour sweets platter...\$6

assorted cookies, brownies & holiday cookies

petite pastries...\$10

mini petit fours, macaroons, cannoli's

