

THE RITZ - CARLTON

PHILADELPHIA

Catering Menus **DINNER**

THE RITZ-CARLTON

PHILADELPHIA

PLATED DINNER

Choice of Soup, Appetizer or Salad, Entrée and Dessert

Hand Crafted Artisan Rolls and Sweet Butter

Soup Selections:

Wild Golden Mushroom, White Truffle Chantilly

Potato and Leek, Smoked Salmon, Dill, Crème Fraîche

Sweet Corn Chowder, Chicken, Potatoes

Curry Carrot Soup, Ginger Chantilly, Bacon, Crisp Mint

Hot Appetizer Selections:

Herb Crusted Jumbo Sea Scallop, Artichoke Risotto,

Tomato-Coriander Vinaigrette

Braised Veal Cheek, Local Grits, Herb Salad

Sautéed Crab Cake, Creamed Corn, Hearts of Palm, Pepper Emulsion

Ricotta Gnocchi, Braised Short Rib, Rosemary Orange Gremolata

Salad Selections:

Tricolore: Tomato, Buffalo Mozzarella, Toasted Pine Nuts, Pesto,
Parmigiano Reggiano Tuile, Micro Basil Salad, White Balsamic Vinaigrette

Traditional Caesar: Baby Romaine Lettuce, Parmigiano Reggiano Crisp, Crostini,
Lemon Anchovy Vinaigrette

Tart Apple, Radish, Frisée, Warm Herb-Cheese Flan, Cider-Celery Seed Vinaigrette

Mixed Baby Field Greens, Tart Cranberries, Crumbled Maytag Blue Cheese,
Spiced Pecans, Red Wine Vinaigrette

Spinach and Arugula, Marinated Beets, Pine Nuts, Candied Bacon,
Lemon-Walnut Vinaigrette

Intermezzo Selections:

\$8 per guest additional

Champagne Grapefruit Sorbet

Limoncello Sorbet

Mint Mojito Sorbet

Passion Fruit Sorbet

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PHILADELPHIA

Roasted Meat Selections:

Grilled Six Ounce Filet of Beef Tenderloin, Caramelized Onion Marmalade,
Dauphinoise Potatoes, Haricots Verts, Wine Merchant Sauce

\$145 per guest

Herb Roasted Veal Chop, Oat Berry Walnut and Gorgonzola,
Wilted Greens, Cranberry Veal Jus

\$130 per guest

Slow Roasted Beef Short Rib,
Smoked Gouda-Potato Mousseline, Wine Glazed Root Vegetables,
Grilled Field Mushroom Strudel, Red Wine Jus

\$120 per guest

Carved Roasted Chicken, Farro-Spinach Risotto, Braised Tomato, Egg-Parmesan
Strudel, Thyme Jus

\$110 per guest

Seafood Selections:

Fennel Glazed Salmon, Green Pea Risotto, Sautéed Belgian Endive,
Grain Mustard Jus Lié

\$115 per guest

Seared Stone Bass, Yukon Gold and Sweet Potato Hash,
Corn and Fava Bean Succotash, Pressed Fennel Pepper Jus

\$125 per guest

Seared Branzino, Mustard Greens, Artichokes, Oyster Mushrooms,
Lemon Broth, Creamy Polenta

\$120 per guest

Seared Swordfish, Grain Pilaf, Baby Fennel, Brown Butter Sauce,
Frisée and Apple Salad

\$115 per guest

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PHILADELPHIA

Duet Entrée Selections:

Grilled Four Ounce Filet of Beef Tenderloin

Paired with One of the Following:

Grilled Mahi-Mahi on Zucchini Tart,
Smoked Gouda-Potato Pierogi, Tomato Chutney

\$130 per guest

Seared Stone Bass, Boursin Potato-Polenta Soufflé,
Crab Béarnaise, Asparagus, and Warm Leek Vinaigrette

\$125 per guest

Herb-Basted Jumbo Gulf Shrimp, Pan Seared Gnocchi,
Capers and Tomatoes, Garlic Sautéed Spinach

\$135 per guest

Seared Salmon, Ancient Grains Pilaf, Braised Greens, Tomato Broth

\$125 per guest

Dessert Selections:

Meyer Lemon Bar, Brown Sugar Meringue, Sicilian Pistachios

Crème Brûlée, Fresh Berries, Almond Financier

Flourless Chocolate Cake, Dark Chocolate Sauce, Raspberry Sorbet

Salted Caramel Chocolate Tart, Hazelnut Crunchies, Praline Crème

Beverages:

Rainforest Alliance Certified Coffees and Teas

Please select one customized menu for the entire group

Dinner Enhancements:

Additional Soup, Salad or Appetizer Course

\$20 per guest additional

Choice of Two Entrées Tableside

Menu price based on higher priced entrée

\$20 per guest additional

Custom Menu Cards

\$3.5 each

Upgrade to Illy Brand Coffee

\$5 per guest additional

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PHILADELPHIA

DINNER BUFFETS

Simple America

\$125 per guest

New England Style Clam Chowder

Salad Selections:

Napa Valley Farm Greens, Grapes, Almonds, Avocado, Tomato
Traditional Chopped Salad, Tossed, Tomato, Cheddar, Scallions, Crisp Bacon,
Red Wine Vinaigrette
Crisp Pecan Chicken Salad, Celery, Peppers, Maple-Mustard Vinaigrette

Seafood Selections:

Seafood Cioppino, Tomato Fennel Broth
Maryland Style Seared Crab Cakes, Bay Remoulade
Crawfish, Andouille, and Corn Spoon Bread Pudding

Hot Selections:

Peppercorn Crusted New York Striploin, Horseradish Puffs, Au Jus
Chicken Jambalaya
Scalloped Potatoes, Herb Salad
Creamed Corn, Roasted Tomatoes

Dessert Selections:

Meyer Lemon Tart, Brown Sugar Meringue
Boston Cream Cupcakes
Apple Streusel Tart
Espresso Custard, Cinnamon Beignet

Beverages:

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PHILADELPHIA

The Shore

\$130 per guest

Salad Selections:

Avocado, Jicama, Watermelon, Ginger Citrus Vinaigrette
Shrimp, Scallop and Calamari Salad, Lime, Chili, Coconut
Hearts of Palm, Pickled Bermuda Onion, Baby Lettuce,
Passion Fruit Vinaigrette

Hot Selections:

Seared Crab Cakes, Old Bay Remoulade
Tequila Spiked Chicken Breast, Orange and Fennel Salad
Jerk Spiced Strip Loin, Smoked Tomato Chutney
Cotton Fried Sweet Onions
Roasted Yukon Potato Gratin
Buttered Seasonal Beans
Fish and Corn Fritters, Smoked Chili Remoulade

Dessert Selections:

Key Lime Pie
Banana Cream Tart
Chocolate Cupcake, Coconut Buttercream
Mango Panna Cotta

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PHILADELPHIA

9th Street Italian Market

\$120 per guest

Focaccia, Grissini, Sourdough
Marinated Grapes and Pine Nuts

Salad and Cold Selections:

Marinated Tomatoes, Mozzarella, Pesto, Aged Balsamic
Caesar Salad, Romaine Lettuce, Parmigiano Reggiano, Lemon Dressing
Panzanella Salad, Ciabatta, Red Onions, Capers, Tomatoes, Frisée,
Cucumbers, Basil Vinaigrette
Italian Cured Meats, Chilled Seasonal Melons and Fruit

Hot Selections:

Spaghetti alla Vongole, Clams, Roasted Garlic, White Wine
Hand Rolled Potato Gnocchi, Kale, Brown Butter, Preserved Lemon
Roasted Veal Medallions, Crispy Pancetta, Sicilian Olive and Tomato Relish, Veal Jus
Sautéed Chicken Piccata, Arugula, Lemon, Capers
Porcini Dusted Bass, Artichoke Puree, Wilted Spinach,
Cipollini Onions, Toasted Pine Nuts
Pecorino Polenta, Braised Tomatoes
Eggplant Parmesan
Ratatouille, Farm Vegetables, Tomato, Garlic

Dessert Selections:

Tiramisu Tulip Cups
Chocolate Frangelico Tart
Chocolate Chip Cannoli
Assorted Biscotti

Beverages:

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PHILADELPHIA

Elegant Mediterranean

\$125 per guest

Pita, Naan
Hummus and Baba Ghanoush

Cold Selections:

Bulgur Salad, Fresh Coriander, Aged Sherry Vinegar, Grilled Eggplant
Raita of Chick Peas, Creamed Cucumbers, Tomato
Moroccan Spiced Lamb Brochettes, Tandoori-Yogurt Dipping Sauce

Hot Selections:

Garam Masala Rubbed Beef, Curry Emulsion, Crispy Mint
Tajine of Braised Chicken, Couscous Salad, Marinated Olives, Tomatoes, Grapes
Cauliflower and Potato Stew
Spicy Masala Chick Peas
Orange Lentils
Cumin Scented Rice
Vegetable Samosa
Mixed Vegetable Pakora
Mint Sauce and Tamarind Chutney

Dessert Selections:

Galaktoboureko
Olive-Oil Cake
Pistachio Halvah
Rugelach

Beverages:

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