

THE RITZ - CARLTON

PHILADELPHIA

Catering Menus **RECEPTION**

THE RITZ - CARLTON

PHILADELPHIA

BUTLER PASSED HORS D'OEUVRES

Chilled Canapés

Crispy Prosciutto Cup, Horseradish Cream, Charred Grapefruit

\$5 per piece

Tarragon Chicken, Pressed Grape Skewer, Walnut Powder

\$5 per piece

Tuna Tartar, Crispy Cone, Shiso, Ponzu Sauce

\$6 per piece

Corn and Crab Push Pop Hush Puppy Crisp

\$8 per piece

Skewered Soppresata, Aged Provolone, Roasted Pepper, Oregano Vinegar

\$5 per piece

Cold Smoked Scallop Skewer, Chili-Sesame Glaze

\$6 per piece

Chilled Vegetarian Canapés

Brie, Macerated Apricot, Brioche Crisp

\$5 per piece

Skewered Tomato, Basil, Mozzarella

\$5 per piece

Blue Cheese Profiterole, Cranberry Compote, Thyme

\$5 per piece

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Hot Hors D'oeuvres

Beef Pad Thai and Quail Egg

\$6 per piece

Chicken Satay Tandoori, Mint Yogurt

\$6 per piece

Miniature Crab Cake, Cajun Tartar

\$7.5 per piece

Philadelphia Cheesesteak Croquette

\$6 per piece

Pork Bun with Kim Chi

\$7 per piece

Sage and Duck Confit Polenta Madeleines

\$7 per piece

Italian Chicken Parmesan Puff

\$6 per piece

Lobster, Lemon, Tarragon Crisp

\$7 per piece

Marinated Beef Sirloin Yakitori

\$6 per piece

Braised Short Rib Wrapped in Smoked Bacon

\$6 per piece

Beef Barbacoa Rolled Taco, Spiced Crema

\$5 per piece

Lamb Chops, Rosemary Jus

\$8 per piece

A 22% Taxable Service Charge will be applied to all food and beverage,
in addition to 8% sales tax on food and soft beverages and 10% sales tax on alcoholic beverages

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Hot Vegetarian Hors D'oeuvres

Crispy Vegetable Egg Roll, Spicy Mustard

\$6 per piece

Spinach and Feta Cheese Turnover

\$5 per piece

White Truffle Parmesan Risotto Fritter, Sun-Dried Tomato Tapenade

\$5.5 per piece

Goat Cheese, Caramelized Onion and Tomato Tartlet

\$5 per piece

Squash and Feta Fritter

\$6 per piece

Raspberry, Brie, Almond Phyllo

\$5 per piece

Thai Curry Samosa, Spiced Mango Chutney

\$5 per piece

Roasted Vegetable Ratatouille Tart, Basil Oil

\$5 per piece

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A la CARTE STATION

Sushi Display

Maki Rolls

Spicy Lobster

\$7 per piece

Dragon

\$6.5 per piece

Lump Crab, Celery, Green Apple

\$6 per piece

Smoked Salmon and Cream Cheese

\$6 per piece

Tempura Shrimp

\$6 per piece

Beef, Scallion, Wasabi Cream

\$5.5 per piece

Prosciutto, Buffalo Mozzarella, Tomato

\$5.5 per piece

Spicy Tuna

\$5.5 per piece

Maki Rolls

Cucumber

\$5 per piece

Vegetable

\$5 per piece

California

\$5 per piece

Sashimi

\$7 per piece

Ahi Tuna

Salmon

Yellowtail (Hamachi)

Nigiri Sushi

\$6.5 per piece

Eel

Salmon

Shrimp

Tuna

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Hand Rolled Sushi Station

\$300 per Chef

For up to 2 hours, per piece pricing applies

Requires one chef attendant per 75 guests

Minimum of 25 guests

Chilled Seafood Station

Minimum of 25 pieces each

Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauces

\$6.75 per piece

Snow Crab Claws

\$5 per piece

Half Lobster

\$9 per piece

Oysters

\$6 per piece

Clams

\$4.5 per piece

Side of House Smoked Salmon,
Buttered Brown Bread, Classic Garniture

\$450 serves 30 guests

THE RITZ-CARLTON

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RECEPTION DISPLAYS AND STATIONS

Pricing is based on 1 hour, unless otherwise noted

Artisan Cheese Display

\$20 per guest

American and Imported Cheeses Including:
Blue, Semi-Soft, Goat, Cow, Sheep's Milk
Dry Fruits, Grape Clusters, Pâtes de Fruits
Lavash, French Baguette, House Seasoned Nuts

Grilled and Raw Market Vegetable Crudités

\$16 per guest

Grilled and Sliced Baby Vegetables Including:
Asparagus, Charred Peppers, Zucchini,
Yellow Squash, Baby Carrots, Radish, Tomatoes,
Celery Hearts, Cucumbers
Tzatziki, Hummus, Roasted Garlic Dip, Ranch Dressing
Lavash and Pita

Flatbread

\$20 per guest

Goat Cheese, Tarragon, Grilled Field Mushrooms
Tomato, Basil, Buffalo Mozzarella
Buffalo Chicken, Blue Cheese, Arugula

Mac n' Cheese

\$20 per guest

Traditional Creamy Cheddar
Lobster, Mascarpone, Truffle Essence
Smoked Chicken, Portobello, Gruyère

Salad Sensation

\$18 per guest

Caesar Salad, Romaine, Garlic Croutons, Parmigiano Reggiano, Lemon Dressing
Udon Noodles, Miso Vinaigrette, Crispy Wonton Strips, Asian Vegetables
Mixed Greens, Dried Cranberries, Candied Walnuts, Blue Cheese, Red Wine
Vinaigrette

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Gourmet Bites

\$20 per guest

Pork Carnitas Taco, Flour Tortilla, Cabbage-Radish Slaw
Prime Sirloin Beef Burger or Short Rib Slider
Philadelphia Cheesesteak Bite
Chicago Style Hot Dogs, Neon Relish

Mushir

\$20 per guest

Assorted Mediterranean Food
Baba Ghanoush, Labneh, Muhammara, Pita
Falafel, Tahini Sauce
Zucchini and Cheese Fritters
Yogurt and Caper Sauce
Grilled Hallumi Cheese
Preserved Lemon and Oregano
Bejeweled Dates
Spanakopita
Mixed Olives

Asian Rice Bowl

\$20 per guest

Brown Rice	Green Beans
Jasmine Rice	Tamarind Sauce
Rice Noodles	Green Curry Sauce
Grilled Chicken	Red Curry Sauce
Grilled Steak	Green Papaya Slaw
Tofu	Kim Chi
Shrimp	Herb Salad
Broccoli	Wonton Strips
Charred Corn	Crisp Garlic
Eggplant	Crushed Peanuts
Thai Basil	

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Risotto and Pasta

\$20 per guest

Wild Mushroom Risotto, White Truffle, Parmigiano Reggiano
Penne, Roasted Pomodoro, Basil, Chèvre
Seafood Tortellini (Grouper and Shrimp), Peas, Champagne Cream
Focaccia, Grissini, Parmigiano Reggiano, Red Chili Flakes, Pesto

Enhancement:

Create an action station

Requires one chef attendant per 75 guests, at \$150 per attendant

Carvery Selections

Peppercorn New York strip loin of Beef, Creamed Horseradish,
Mustard, Miniature Rolls

\$550 serves 25 guests

Whole Roasted Tenderloin of Beef, Creamed Horseradish,
Mustard, Miniature Rolls

\$500 serves 15 guests

Whole Oven-Roasted Turkey Breast, Cranberry Sauce,
Sage Gravy, Mustard, Buttermilk Biscuits

\$300 serves 20 guests

Bourbon-Glazed Baked Ham, Selection of Mustards, Southern Biscuits

\$300 serves 25 guests

Roasted Prime Rib of Beef, Au Jus, Creamed Horseradish, Miniature Rolls

\$600 serves 20 guests

Baked Salmon en Croute, Lemon Beurre Blanc

\$300 serves 15 guests

Roasted Black Cod Wrapped in Prosciutto, Shrimp Mousse, Béarnaise Sauce

\$350 serves 20 guests

Five Spiced Seared Rare Ahi Tuna, Black Mushroom-Miso Vinaigrette

\$350 serves 15 guests

Roasted Pork Loin, Dried Fruit Chutney, Horseradish, Mustard, Miniature Rolls

\$300 serves 25 guests

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Viennese Pastry Station

\$22 per guest

Assortment of Seasonal Cookies, Tarts, Pastries
Macaroons and Candies

Beverages by the Gallon

Charged on consumption

Rainforest Alliance Certified Coffee, Decaffeinated Coffee, and Tea Selection

\$86 per gallon

Illy Brand Coffee and Decaffeinated Coffee

\$96 per gallon

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