THE RITTENHOUSE

Fall & Winter Catering Menu
Breakfast Buffet

Priced Per Person Based Upon One Hour of Service

CONTINENTAL

Freshly Pressed Orange, Grapefruit & Cranberry Juice
Viennoiserie, Dutch Crumb Cake, Croissant
Pain au Chocolat, Muffin
Assorted Bagels, Cream Cheese
Sliced Fresh Fruit
Sweet Butter & Preserves
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

THE BROAD STREET RUN

Freshly Pressed Orange, Grapefruit & Cranberry Juice
Viennoiserie, Dutch Crumb Cake, Croissant
Pain au Chocolat, Muffin
Grain Cereal, Skim, Soy & Almond Milk
Potato & Parsley Frittata
Turkey Sausage, Turkey Bacon
Avocado Club, Bacon, Lettuce, Tomato
Black Pepper Aioli, Multigrain
Sliced Fresh Fruit
Sweet Butter & Preserves
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

THE HEART HEALTHY

Freshly Pressed Orange, Grapefruit & Cranberry Juice
Honey Bran & Cranberry Oat Muffins
Grain Cereal, Skim, Soy & Almond Milk
Fage Greek Yogurt
Housemade Granola
Dried Fruits
Warm Steel Cut Oats
Sliced Fresh Fruit
Sweet Butter & Preserves
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

TRADITIONAL

Freshly Pressed Orange, Grapefruit & Cranberry Juice
Viennoiserie, Fruit Danish, Croissant
Pain au Chocolat
Assorted Muffins, Sticky Bun, Dutch Crumb Cake
Assorted Bagels, Cream Cheese
Organic Scrambled Eggs
Breakfast Sausage, Applewood Smoked Bacon
Country Ham
Brioche French Toast, Vermont Maple Syrup
Rittenhouse Potatoes
Sliced Fresh Fruit
Sweet Butter & Preserves
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas
SPECIALTY
Smoked Salmon, Traditional Accompaniments
Green Meadow Farm Scrapple
Housemade Banana Bread, Nutella, Dried Cranberries
Build Your Own Parfait Bar
Fage Greek Yogurt, Housemade Granola, Toasted Almonds, Market Berry, Flax Seed, Local Honey

SALAD
Grilled Asparagus, Hollandaise Sauce
Heirloom Melon, Arugula, Pesto Dressing
Bibb Lettuce, Watercress, Radicchio
Fine Herb Dijon Vinaigrette

ACTION STATION
Chef Attendant Required at $200 Each

BREAKFAST
One (1) Attendant for 40 Guests
Lemon Ricotta Pancake
Waffle Bar
Classic Crêpe Flambé

CARVING
One (1) Attendant for 40 Guests
$200 Per Attendent
Roasted Rack of Lamb, Dijon Crust
Prime Roast Beef, Horseradish Cream
Pork Shoulder, Apricot Glaze

EGG
Omelette Station
Spinach, Pepper, Tomato, Onion, Mushroom, Mozzarella, Cheddar

ADD-ON
Lobster
Crab
Goat Cheese
Smoked Salmon

EGGS BENEDICT BAR
Traditional, Florentine, Nordic

JUICE BAR
Green Garden, Cucumber, Honeydew, Kale
Elderflower, Green Grape, Ginger
Golden Sunshine, Carrot, Pineapple, Apple
Lemongrass, Orange, Lime
The Rittenhouse Smoothie, Strawberry, Banana
Pomegranate, Local Honey, Chamomile, Buttermilk
Brunch Buffet

Priced Per Person Based Upon One Hour of Service

A TASTE OF LACROIX

40 Guests Minimum

Raw Bar Specialty

Sushi Maki, California, BBQ Eel, Spicy Tuna Vegetable
Jumbo Shrimp, Cocktail Sauce
Assorted American Caviar, Traditional Accoutrements
Chef’s Selected Oysters, Mignonette

Carving Station

One (1) Chef Attendant Required Per Station at $200 Each

Land
Roasted Rack of Lamb, Dijon Crust
Prime Roast Beef, Horseradish Cream

Sea
Giant Diver Scallop Sausage
Glazed Scottish Salmon

Signature Entrée

Applewood Smoked Bacon
Housemade Rosemary Breakfast Sausage
Crispy Duck Confit
Belgian Waffle, Fresh Mixed Berry
Whole Wheat Peanut Butter Pancake
Organic Scrambled Eggs

Vegetable

Sautéed Wild Mushroom, Herb Nage
Fleur de Sel Potatoes
Grilled Asparagus, Hollandaise Sauce
Summer Squash Fricassée

House Cured Charcuterie

Weekly Selection of Cured Meats, Pickles & Breads

Composed Salad

Heirloom Melon, Arugula, Pesto Dressing
Bibb Lettuce, Watercress, Radicchio, Fine Herbs
Dijon Vinaigrette

Dessert

Chef Selection of Four (4) Petit-Desserts
Sweet Butter & Preserves

Freshly Pressed Orange, Grapefruit & Cranberry Juice
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

CASSATT

Freshly Pressed Orange, Grapefruit & Cranberry Juice
Viennoiserie, Fruit Danish, Croissant, Fruit Scones
Organic Scrambled Eggs
Rittenhouse Potatoes
Assorted Bagels, Cream Cheese
Warm Crêpe, Berry, Sweet Ricotta
Brioche French Toast, Vermont Maple Syrup
Breakfast Sausage, Applewood Smoked Bacon, Country Ham
Sliced Fresh Fruit
Sweet Butter & Preserves
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

PHILADELPHIA

Freshly Pressed Orange, Grapefruit & Cranberry Juice
Viennoiserie, Fruit Danish, Croissant, Fruit Scone
Assorted Muffins
Organic Scrambled Eggs
Rittenhouse Potatoes
Assorted Bagels, Cream Cheese
Blueberry Buttermilk Pancake
Breakfast Sausage, Applewood Smoked Bacon, Country Ham
Classic Caesar Salad
Grilled & Marinated Vegetable Antipasto
Artisanal Cheese Display, Domestic & Imported Cheeses
Fresh Baguette
Sliced Fresh Fruit
Sweet Butter & Preserves
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas
Tea Service

CATERED TEA
Priced Per Person Based Upon Two Hours of Service

BUTLERED PASSED SPARKLING WINE
D’Arciac Brut Seleccio Cava NV, Spain

BUTLERED PASSED HORS D’OEUVRE
Tart, Spinach, Tomato & Mushroom
Crudité Display

SAVORY
Radish, Yogurt Butter
Peekytoe Crab Salad, Cucumber
Avocado, Prosciutto, Onion Jam, Pumpernickel
Smoked Salmon, Mascarpone, Watercress
Egg Salad, Crème Fraîche, Caviar
Smoked Turkey, Apricot Jam, Arugula, Rye

PETIT-DESSERT
A Collection of Chef’s Favorite, Four (4) Pieces Per Person

SCONE & SWEET
House Made Scones, Strawberry Jam, Devonshire Cream
Lemon Curd
Chef’s Selection of Sweets, Hand-Crafted Miniature Confection

Hot Teas to Include English Breakfast & Darjeeling

Enhancements

FROM THE KITCHEN
Sliced Fresh Fruit
Soup du Jour
Custom Rittenhouse Celebration Cake
Price Varies According to Design

JUICE BAR
Green Garden, Cucumber, Honeydew, Kale, Elderflower
Green Grape, Ginger
Golden Sunshine, Carrot, Pineapple, Apple, Lemongrass
Orange, Lime
The Rittenhouse Smoothie, Strawberry, Banana, Pomegranate
Local Honey, Chamomile, Buttermilk

FROM THE CELLAR
Full Wine List Available Upon Request

** Menu Subject to Change Based on A La Carte Menu**
## Specialty Breaks

### CONTINUOUS BEVERAGE PACKAGE

- La Colombe Coffee, Decaffeinated
- Selection of "Tea Leaves" Teas
- Assorted Soft Drinks & Mineral Waters

### Priced Per Person Based Upon 30 Minutes of Service

### WAKE-UP CALL
- La Colombe Draft Latte
- Kind Bar
- Assorted Donut Holes
- Whole Organic Banana
- Fresh Squeezed Juice of the Day

### SPICE
- Chocolate Nut Spiced Cookies
- Spiced Pecan Bar
- Pain D'Epice
- Ginger Pear Shooter

### HARVEST
- Pumpkin Tart
- Cranberry Almond Scone
- Orange Fig Pound Cake
- Salade de Fruit
- Pressed Cider

### CHOCOLATE
- Brownie
- Chocolate Covered Fruit Kebab
- Starbucks’s Mocha Frappuccino
- Manjari Langue de Chat
- Rittenhouse M&M’s

### HIT THE TRAIL
- Build Your Own Trail Mix
- Assorted Nuts, Dried Fruit, M&M’s
- Sunflower Seeds, Granola

### PHILADELPHIA
- Mini Soft Pretzel, Dijon Mustard
- Tastykake
- Goldenberg Peanut Chew
- Old Philadelphia Soda
- Company Root Beer
- Water Ice

### SOUTH PHILLY
- Cheesesteak Spring Roll
- Tomato Pie
- Cannoli
- Crab Fries
- Cream Soda

### THE RITTENHOUSE
- Assorted Tea Sandwich
- Miniature Pastry
- Flavored Iced Tea
- Assorted Petit-Fours

### HIGH ENERGY
- Red Bull
- Bear Naked Energy Bar
- Whole Grain Banana Muffin
- Spiced Mixed Nuts

### CHIPS & DIPS
- Spinach Dip
- French Onion Dip
- Artichoke Crab Dip
- Chip, Kettle, Bagel, Pita

### JUICE JOLT
- Green Garden, Cucumber, Honeydew, Kale
- Elderflower Green Grape, Ginger
- Golden Sunshine, Carrot
- Pineapple, Apple
- Lemongrass, Orange, Lime
- Hummus & Crudité
- Terra Chip

### STREET EATERY
- South Philly Cheesesteak Spring Roll
- Tomato Pie
- Cannoli
- Crab Fries
- Cream Soda

### BUILD YOUR BREAK
- Select a minimum of three

#### BEVERAGE
- Herbal Lemonade
- Fruit-Infused Iced Tea
- La Colombe Pure Black
- Cold-Pressed Coffee
- Assorted Red Bull
- Vitamin Water
- Green Garden
- Cucumber, Honeydew, Kale, Elderflower
- Grape, Ginger
- Golden Sunshine
- Carrot, Pineapple, Apple, Lemongrass
- Orange, Lime

#### CREAMERY
- Domestic & Imported Cheese Display
- Fruit Preserve, French Baguette
- Fage Yogurt Parfait

#### COOKIES & MORE
- Rittenhouse Cookie Display
- Biscotti
- Brownies & Blondies
- Petit-Dessert, Chef Selection of Four (4)
- Philadelphia Tastykake

#### FRUIT
- Sliced Fresh Fruit Display

#### GARDEN
- Vegetable Crudité Display
Lunch Buffet

Priced Per Person Based Upon One Hour of Service
$200 Labor Fee is Applicable for Groups Fewer Than Twenty People

WELCOME TO PHILLY

Antipasto
Marinated & Grilled Vegetables
Extra Virgin Olive Oil, Parsley
Traditional Caesar, Parmigiano-Reggiano
Sourdough Croûtons
Tomato Panzanella Salad, Cucumber, Radish
Italian Dressing

Sandwich
Rittenhouse Beef & Chicken Cheesesteaks
Caramelized Onion, Red Pepper, Mushroom
Provolone, Cheese Whiz, Seeded Roll
Crab Fries, Old Bay Seasoning

Entrée
Lancaster Chicken Picatta, Lemon Cream
Baked Striped Bass, Arrabiata Sauce
Potato Gnocchi, English Pea, Pine Nut, Parmesan

Dessert
Assorted Cannolis
Tiramisu
Italian Butter Cookies

La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

GREEN MARKET

Appetizer
Soup du Jour
Organic Blue Moon Acres Greens, Avocado, Hard Boiled Egg
Pumpernickel Croûton, Sherry Vinaigrette
Grilled Broccoli Salad, Marcona Almond, Red Onion, Grape Dill
Dressing
Kale, Heirloom Carrot, Breakfast Radish, Shaved Beet Creamy
Tahini Condiment

Entrée
Roasted Cauliflower Steak, Harissa Yogurt, Marcona Almond
Grilled Swordfish, Artichoke Barigoule, Braised Swiss Chard
Roasted Amish Chicken, Golden Beet, Green Grape
Fresh Herb, Lemon Vinaigrette
Berkshire Pork Tenderloin, Sweet Potato, Parmesan
Pickled Mushroom Conserva

Dessert
Pumpkin Toffee Mousse
Apple Walnut Pie, Whipped Cream
Pear Pistachio Tart
Basket of Assorted Whole Fruits

La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

GREEN MARKET ENHANCEMENTS
Priced Per Person

Hummus & Crudité

Tuna Steak

Sushi, Sashimi, Maki, Prepared by Sushi Chef

Juice Bar

Green Garden, Cucumber, Honeydew, Kale
Elderflower, Green Grape, Ginger
Golden Sunshine, Carrot, Pineapple, Apple, Lemongrass
Orange, Lime
Lunch Buffet

Priced Per Person Based Upon One Hour of Service

$200 Labor Fee is Applicable for Groups Fewer Than Twenty People

RITTENHOUSE DELI

Soup
Soup du Jour

Salad
Select Two (2)

Bibb Lettuce, Watercress, Radicchio, Fine Herb
Dijon Vinaigrette
Grilled Broccoli, Marcona Almond, Red Onion, Grape
Dill Dressing
Rittenhouse Caesar, Grilled Romaine, Preserved Lemon
Smoked Red Onion, Crostini, Parmesan Cracker
White Bean & Frisée, Slow Roasted Carrot, Radish
Black Truffle Vinaigrette
German Potato, Grilled Scallion, Bacon, Whole Grain Mustard
Escarole, Anjou Pear, Walnut, Honey Dressing

Sandwich
Select Three (3)

Grilled Portobello Mushroom, Roasted Pepper, Provolone
Vegetable Bahn Mi, Cucumber, Carrot, Cilantro, Spicy Mayonnaise, Soft Roll
Chicken Salad, Celery, Walnut, Croissant
Tuna Wrap, Lemon Aioli, Kalamata Olive Tapenade
Italian, Cappacola, Salami, Provolone, Roasted Pepper
Oregano, Lettuce, Tomato, Oil & Vinegar, Seeded Roll
Marinated Skirt Steak, Cucumber Pickle, Special Sauce
Seeded Roll
Pastrami, Traditional Coleslaw, Russian Dressing, Rye
Smoked Turkey, Caramelized Fig Jam, Arugula, Multigrain

Dessert

Black & White Cookies
Cinnamon Rice Pudding
Cream Cheese Carrot Cake
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas

RITTENHOUSE DELI ENHANCEMENTS

Priced Per Person

Clam Chowder, Red or White

Maine Lobster Roll, Bacon Dressing
Tarragon Potato Chips

Hand Cut French Fries
Gourmet To Go

Only available on the go and served in a Rittenhouse thermal cooler bag

Salad

Select One (1)

Rittenhouse Caesar, Grilled Romaine, Preserved Lemon Smoked Red Onion, Crostini, Parmesan Tuile
Green Oak, Watercress, Toasted Oat, Poached Apple
Ginger Vinaigrette

Panzanella, Fig, Squash, Sourdough
Roasted Root Vegetable, Marcona Almond
Candied Citrus, Herbs
Escarole, Anjou Pear, Walnut, Honey Dressing

Sandwich

Select Three (3)

Grilled Portobello Mushroom, Roasted Pepper, Provolone
Vegetable Bahn Mi, Cucumber, Carrot, Cilantro, Spicy Mayonnaise, Soft Roll
Chicken Salad, Celery, Walnut, Croissant
Tuna Wrap, Lemon Aioli, Kalamata Olive Tapenade
Italian, Cappacola, Salami, Provolone, Roasted Pepper Oregano, Lettuce, Tomato, Oil & Vinegar, Seeded Roll
Marinated Skirt Steak, Cucumber Pickle, Special Sauce Seeded Roll
Pastrami, Traditional Coleslaw, Russian Dressing, Rye
Smoked Turkey, Caramelized Fig Jam, Arugula, Multigrain

Dessert

Rittenhouse Cookie
Salade de Fruit

Includes

Terra Chips
Assorted Soft Drinks
Create Your Own Buffet

Priced Per Person

Soup
Select One (1) Soup
- White Bean & Kale, Crispy Shallot 
- Roasted Butternut Squash, Sage 
- Curried Onion
- Classic Chicken Noodle

Salad
Select Two (2) Salads
- Rittenhouse Caesar, Grilled Romaine, Preserved Lemon Smoked Red Onion, Crostini, Parmesan Tuile
- Green Oak, Watercress, Toasted Oat, Poached Apple, Ginger Vinaigrette 
- Panzanella, Fig, Squash, Sourdough 
- Roasted Root Vegetable, Marcona Almond, Candied Citrus, Herbs 
- Escarole, Anjou Pear, Walnut, Honey Dressing 

Sandwich
Select One (1) Sandwich
- Grilled Portobello Mushroom, Roasted Pepper, Provolone 
- Vegetable Bahn Mi, Cucumber, Carrot, Cilantro, Spicy Mayonnaise, Soft Roll 
- Chicken Salad, Celery, Walnut, Croissant
- Tuna Wrap, Lemon Aioli, Kalamata Olive Tapenade
- Italian, Cappacola, Salami, Provolone, Roasted Pepper, Oregano Lettuce, Tomato, Oil & Vinegar, Seeded Roll
- Marinated Skirt Steak, Cucumber Pickle, Special Sauce, Seeded Roll
- Pastrami, Traditional Coleslaw, Russian Dressing, Rye
- Smoked Turkey, Caramelized Fig Jam, Arugula, Multigrain

Entrée
Select Two (2) Entrées
- Grilled Butternut Squash, Celery Root Caponata 
- Long Island Striped Bass, Faro, Caramelized Apple Rosemary
- Shrimp Puttanesca, Cavatelli, Garlic Croûton
- Rhode Island Monkfish, Brussel Sprouts, Chili
- Tomatillo Braised Chicken, Black Bean, Cilantro
- Cassoulet, Pork Shoulder, Runner Bean, Bacon

Dessert
Select Two (2) Desserts
- Milk Chocolate Mousse, Candied Pecan, Coffee Crémeux
- Chocolate Pot de Crème, Chocolate Brownie, Vanilla Whipped Cream
- Almond Fruit Tart, Pear, Fig, Spiced Cream
- Coconut Pumpkin Mousse, Toffee Bits
- Orange Ginger Pain de Gênes, Apricot Jam

La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas
Plated Luncheon

THREE COURSE
Select One (1) Soup or One (1) Salad, One (1) Entrée
One (1) Dessert

FOUR COURSE
Select One (1) Soup, (1) Salad, Two (2) Entrée
One (1) Dessert

Soup

Lobster Bisque, Chive Crème Fraîche
Celery Root Velouté, Coddled Egg
Leek, Spelt, Sage
Cauliflower, Smoked Mussel

Salad

Shaved Kale, Winter Radish, Black Pepper Parmesan Dressing
Braised Chickpea, Roasted Pepper, Picholine Olive, Oregano Sauce Gribiche
Honeycrisp Apple, Radish, Fennel, Herbs
Traditional Caesar Salad, Parmesan Tuile, Croûton
Slow Roasted Baby Carrot, Apricot Purée, Medjool Date, Radish, Moroccan Spice
Warm Walnut Quinoa, Citrus, Spinach

Entrée

Castle Valley Mill Polenta, Fontina Val d’Aosta, Broccoli
Five Spice Halibut, Baby Bok Choy, Fried Rice
Long Island Striped Bass, Braised Savoy Cabbage, Pearl Onion, Truffle Jus
Halibut, Oxtail Ragout, Dandelion Greens
Roasted Chicken Breast, Turnip Slaw, Chanterelle, Juniper Jus
Braised Short Ribs, Parsnip Yogurt, Pomegranate
Crispy Pork Belly, Tamarind Glaze, Orange, Arugula

Dessert

Caramel Apple Tart, Dulce de Leche Ice Cream
Chocolate Orange Ganache Tart, Lemon Pistachio Crémeux
Dark Chocolate Cake, Hazelnut Gianduja Mousse, Brandyed Prune, Candied Hazelnut
Fage Yogurt Panna Cotta, Pistachio Cake, Blood Orange Gelée Pistachio Crumble
Semi-Fredo, Coffee Hazelnut
Sorbet Trio, Vanilla Bean Tuile

La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas
### Reception Hors d’Oeuvres

**Hors D’Oeuvre Per Person for One Hour:**
- 6 varieties / 8 varieties / 10 varieties

#### Hot Selection
- Parmesan Arancini, *Spicy Tomato Sauce*
- Maryland Style Crab Cake, *Roasted Garlic Aioli*
- Cornmeal Fried Oyster, *Sesame, Remoulade*
- Tuna Tataki, *Crispy Won ton, Wasabi*
- Grilled Mahi Mahi Fish Taco, *Salsa Verde*
- Tuna Confit Spring Roll
- BBQ Bacon Wrapped Shrimp or Scallop
- Fried Chicken & Biscuit, *Celery Mustarda*
- Lollipop Chicken Wing, *Tamarind Glaze*
- Satay-Chicken/Mongolian Lamb/Beef Tenderloin
- Country Ham & Cheese Croquette, *Scallion*
- Moroccan Spiced Lamb Kebab, *Yogurt*
- Spicy Cheesesteak Spring Roll, *Sracha Ketchup*
- Beef Franks En Croûte, *Ketchup or Mustard*
- Thai Style Beef & Lemongrass Meat Ball
- Warm Leek Bisque, *Black Truffle Froth*
- Lollipop Lamb Chop, *Rosemary (Enhancement)*

#### Cold Selection
- Smoked Salmon, *Red Beet Tapioca*
- Hamachi Ceviche, *Garlic Rice Chip*
- Salmon or Tuna Tartare, *Lemon, Extra Virgin Olive Oil*
- Crispy Potato Rösti, *Salmon Rillettes*
- Celery Root Veloûté, *Preserved Lemon*
- Maine Lobster Roll Slider, *Grape (Enhancement)*

#### On Toast:
- Preserved Tomato, *Basil, Red Onion, Balsamic*
- Smoked Whitefish Salad, *Pickled Jalapeño*
- Chili Crab, *Scallion, Crispy Shallot*
- Foie Gras, *Pineapple, Brioche*

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### Reception Stations

**Priced Per Person Based Upon One Hour of Service**

#### Oceanic
- Jumbo Shrimp Cocktail (U-12)
- Snow Crab Claws
- Maine Lobster

#### Raw Bar
- East & West Coast Oysters
- Little Neck Clams
- Mignonette, Mustard Aioli, Cocktail Sauce, Lemon
- Hand Carved Ice Sculpture Available Upon Request

#### Mediterranean Salad
- Roasted Garlic & Lemon Hummus
- Kalamata Olive Tapenade
- Grilled Eggplant Babaghanoush, *Orange, Parsley*
- Asparagus & Roasted Red Pepper Salad, *Feta*
- Marinated Mushroom Conserva, *Celery*
- Pita & Bagel Chips

#### Grilled Vegetable Antipasto
- Seasonal Grilled Vegetables
- Artichoke, Mushroom, Roasted Pepper, Provolone Parmesan
- Pepperoni, Cappacolla & Sopresatta
- Garlic Toast & Focaccia

#### Crudité
- Raw & Lightly Cooked Vegetable, *Green Goddess*

#### Artisan Cheese Display
- International & Domestic Cheese Selection
  - Preserves, Jam, Water Cracker, French Baguette

#### Charcuterie
- A Rustic Display of Cured Meat
  - Prosciutto, Chorizo, Sopressetta, Assorted Pâtés Roasted Pepper, Cornichon, Grain Mustard, Grape Cracker
  - French Baguette

#### Le Grand Plateau
- International & Domestic Cheese Selection with a Rustic Display of Cured Meat
**Specialty Stations**

*Priced Per Person Based upon One Hour of Service*

**Attendant Fee $200.00 Per Station**

### Smoked Fish Presentation

Scottish Salmon, Trout, Peppered Mackerel  
Whitefish Salad  
Red Onion, Chopped Egg, Caper, Cucumber, Crème Fraîche Bagel Chip, Toast Point

### Caviar Dreams

*Your Choice of Caviar by the Ounce*

Paddlefish, Russian Ossetra, American Sturgeon  
*Traditional Accompaniment*  
Buckwheat Blini, Brioche Toast

### Traditional New England Clam Bake

Steamed Clams & Mussels, Old Bay Shrimp  
Corn on the Cob, Sausage and New Potatoes

### Carving Stations

**Roasted Rack of Lamb**  
Thyme Crust, Minted Orange Preserve, Natural Jus

**Prime Rib au Poivre**  
Flambéed Cognac Beef Jus, Horseradish Cream

**Slow Roasted Turkey Breast**  
Turkey Gravy, Dried Cranberry Aioli, Whole Grain Mustard

**Hickory Smoked Tenderloin of Beef**  
Au Jus, Red Onion Marmalade

**Roasted Top Round of Beef**  
Roasted Garlic Spread, Natural Jus

**Whole Roasted Suckling Pig**  
Fresh Pico De Gallo, Salsa Verde  
Corn Tortilla, Grilled Scallion, Black Bean & Rice Guajillo Chili Sauce

### Dim Sum

*Select Three (3)*

Shrimp Shumai  
Chicken Dumpling  
Pork Pot Sticker  
Vegetable Dumpling  
Steamed BBQ Pork Bun  
Assorted Dipping Sauces

### Noodle Town

*Stir Fried to Order*

Dan Dan Noodles  
Lo Mein, Shrimp or Vegetarian  
Chilled Vermicelli Salad, Lemongrass

### Sushi Bar

Assorted Sushi, Sashimi, Maki, Soy, Ginger, Wasabi

### Très Guacamole

Classic Guac, Crab & Mango, Roasted Pineapple  
Plantain Chip, Blue Corn Tortilla Chip & Pita Triangle

### Sliders

Mini Fish Tacos, Cabbage Slaw, Spicy Crema  
Two-Bite Burger, Chipotle Mayo, Cheddar, Mini Brioche  
Shredded Beef or Chicken BBQ, Grilled Pineapple

### Peking Duck

Whole Duck Carved to Order  
Moo Shu Pancake, Scallion, Cucumber, Hoisin & Plum Sauce

### Hot off the Press

*Select Two (2)*

Cheese, Bacon, Gruyère, Caramelized Onion  
Chicken, Provolone, Roasted Pepper  
Philly Cheesesteak, Ribeye, Caramelized Onion Cheese Whiz  
Roasted Pepper  
Roasted Wild Mushroom, Goat Cheese, Spinach  
Camembert, Watercress, Pear, Prosciutto

### Fond of Fondue

*Select Two (2)*

Aged Cheddar  
Smoked Gouda  
Yards Philadelphia Pale Ale Gruyère  
Apple, Bacon, Croûton, Pretzel Stick, Chicken  
Sausage, Broccoli, Cauliflower, Potato
Dinner Buffet

Priced Per Person Based Upon Two Hours of Service, 20 Guests Minimum
$200 Labor Fee is Applicable for Groups Less Than 20 People

Soup
Select One [1] Soup

Lobster Bisque, Chive Crème Fraîche
Creamed Cauliflower, Tarragon Oil
Apple Chowder, Peanut
Escarole, White Bean

Salad
Select Three [3] Salads

Rittenhouse Caesar, Grilled Romaine, Preserved Lemon, Smoked Red Onion, Crostini, Parmesan Tuile
Roasted Root Vegetable, Candied Blood Orange, Pine Nut, Tomato Raisin, Raz al Hanout, Fresh Mint
Celery Root, Apple, Radicchio, Walnut
Poached Pear, Bleu Cheese, Hazelnut, Maple Vinaigrette
Roasted Sunchoke, Orange Segment, Arugula, Spiced Almond, Champagne Vinaigrette
Celery Root Salad, Almond, Red Onion, Grape
Kale, Roasted Cauliflower, Navel Orange, Snow Pea, Pumpernickel Croûton
Lolla Rossa, Red & Green Oak, Hard-Boiled Egg, Country Ham, Roasted Zucchini, Sherry Vinaigrette

Entrée
Select Three [3] Entrées

Gnocchi, Sweet Potato Agrodolce
Salmon, Red Wine Lentil, Applewood Smoked Bacon
Roasted Salmon Fillet, Herb Polenta, Shiitake, Tomato Compote
Sea Bass, Chorizo Potatoes, Swiss Chard
Olive Oil Braised Tuna, Citrus-Fennel Salad
Rittenhouse "Chicken Pot Pie", Yukon Gold Potato, Rosemary
Roasted Chicken Breast, Brown Butter Spelt, Braised Apple, Sage Jus
Pork Tenderloin, Braised Red Cabbage, Brussel Sprouts
Braised Short Rib, Celery Root, Truffle Salad
Beef Bourguignon, Roasted Baby Carrots, Red Wine Reduction
Beef Loin, Caramelized Shallot Butter, Roasted Wild Mushroom, Horseradish Jus

Dessert
Select Three [3] Petit-Desserts

Cinnamon Peanut Butter Crunch
Gingerbread Mousse, Milk Chocolate Crèmeux
Apple Apricot Linzer Tart
Brown Butter Poached Pear, Hazelnut Cream
Chocolate Chestnut Honey Chiboust
Dark Chocolate Cassis Tart

La Colombe Coffee, Decaffeinated
Selection of "Tea Leaves" Teas
### Plated Dinner

**THREE COURSE**
Priced Per Person - Land - Sea - Chicken/Vegetable [Add for Tableside Choice of Two (2) Entrées]

**FOUR COURSE**
Priced Per Person - Tableside Choice of Two (2) Entrées: Land/Sea – Fish/Chicken
Chicken/Vegetable

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### Soup

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Bean &amp; Kale, Crispy Shallot</td>
</tr>
<tr>
<td>Roasted Butternut Squash, Sage</td>
</tr>
<tr>
<td>French Onion, Gruyère Croûton</td>
</tr>
<tr>
<td>Curried Onion</td>
</tr>
<tr>
<td>Classic Chicken Noodle</td>
</tr>
</tbody>
</table>

### Cold Appetizer

Di Bruno Bros Fresh Mozzarella, Mango, Gooseberry
Chicory, Grain of Paradise, Green Olive Oil
Hamachi, Black Garlic, Fried Broccoli, Sesame
Foie Gras Torchon, Pineapple, Toasted Brioche

### Hot Appetizer

Grilled Shrimp, Caper, Olive, Focaccia Toast
Ricotta Gnocchi, Pancetta, Baby Vegetables, Rock Shrimp
Roasted Scallop, Polenta, Cauliflower, Bacon, Oregano

### Salad

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Green Oak, Grilled Onion, Poached Apple, Curried Oat</td>
</tr>
<tr>
<td>Ginger Vinaigrette</td>
</tr>
<tr>
<td>Autumn Panzanella, Crispy Pancetta, Sweet Onion, Pear</td>
</tr>
<tr>
<td>Pecorino Dressing</td>
</tr>
<tr>
<td>Shaved Kale, Winter Radish, Black Pepper Parmesan Dressing</td>
</tr>
<tr>
<td>Slow Roasted Baby Carrot, Apricot Purée, Medjool Date</td>
</tr>
<tr>
<td>Radish, Moroccan Spice</td>
</tr>
<tr>
<td>Rittenhouse Caesar, Grilled Romaine, Preserved Lemon</td>
</tr>
<tr>
<td>Smoked Red Onion, Crostini, Parmesan Tuile</td>
</tr>
<tr>
<td>Roasted Sunchoke, Orange Segment, Arugula, Spiced</td>
</tr>
<tr>
<td>Almond, Champagne Vinaigrette</td>
</tr>
<tr>
<td>Roasted Cauliflower, Navel Orange, Snow Pea</td>
</tr>
<tr>
<td>Pumpernickel Croûton</td>
</tr>
<tr>
<td>Iceberg Lettuce, Cucumber, Radish, Haricots Vert, Shiso Truffle</td>
</tr>
<tr>
<td>Soy Vinaigrette</td>
</tr>
</tbody>
</table>

### Entrée

Homemade Ricotta Gnocchi, Swiss Chard, Brown Butter
Roasted Salmon Fillet, Herb Polenta, Shiitake
Lobster & Cilantro Risotto
Shellfish Reduction
Pan Seared Jumbo Lump Crab Cake, Cranberry
Bean Ragoût, Butternut Squash
Roasted Chicken Breast, Brown Butter Spelt
Braised Apple, Sage
Roasted Chicken Breast, Potato Gnocchi, Brussels Sprouts
Cipollini Onion, Apple Cider Reduction
Grilled Veal Chop, Creamed Farro, Brussels Sprouts
Roasted Mushroom, Whole Grain Mustard
Marinated Skirt Steak, Warm Napa Cabbage Slaw
Grilled Shrimp, Sesame
Filet of Beef, Caramelized Shallot Butter
Roasted Wild Mushroom, Horseradish
Beef Rib Eye, Roasted Cauliflower Purée, Grilled Scallion
Roasted Red Pepper, Natural Jus

### Dessert

Pear Ginger Cake, Dark Chocolate, Vanilla Bean Ice Cream
Cheesecake, Salted Caramel, Toffee Fruit Compote
Caramel Apple Tart, Praline, Lemon Ice Cream
Coffee Chocolate Cake, Rum Vanilla Gel, Almond Ice Cream
Chestnut Apple Mousse, Citrus Almond Cream
Chocolate Earl Grey Pear Charlotte
Caramel Orange Ice Cream
La Colombe Coffee, Decaffeinated
Selection of “Tea Leaves” Teas
Enhancements

Priced Per Person Based Upon One Hour of Service

Dessert Sampler

Select Three (3)
Select Four (4)

Pumpkin Cheesecake, Graham Cracker Crust
Pear Fruit Tart, Pastry Cream, Sucre Shell
Lemon Tart, Ginger Meringue
Flourless Chocolate Cake, Whipped Chocolate Crèmeux
Hazelnut Coffee Mousse, Caramelized Hazelnut
Vanilla Crème Brûlée, Spiced Cookie Garnish
Chocolate Ganache Tart, Chocolate Sucre Shell
Apple Cinnamon Crumble
Milk Chocolate Mousse, Spiced Pecan
Financier, Cranberry Pistachio

Butler Passed Petit-Dessert

Lemon Cheesecake Pop
Mandarin Cara Cara Tart, Pastry Cream, Olive Oil
Assorted Mini Cupcake, Spice Caramel, Pumpkin
Peppermint Cranberry
Mini Ice Cream or Sorbet Cone
Profiterole, Chocolate, Vanilla, Pumpkin Milk Chocolate
Chocolate S’mores Cup
Panna Cotta, Chai Spice
Marshmallow, Black Currant, Peppermint
Financier, Cranberry Pistachio
Dark Chocolate Ganache Tart
Donut Hole
Tarte au Citron

Petit-Four

Artisanal Chocolate Bonbon
Pâte De Fruit
Shortbread
Hazelnut or Peanut Filled Nougat
French Macaroon

Dessert Stations

Liquid Nitrogen Frozen Dessert
Flavored Airy Mousse Filled with a Creamy Center & Dipped in a Liquid Nitrogen Bath

Select One (1)
Coconut-Passion Fruit, Earl Grey-Lemon
Peanut-Chocolate, Strawberry-Lime

Classic Flambé

Select One (1)
Banana Foster, Apple-Calvados, Pear-Brandy
Strawberry-Grand Marnier, Pineapple-Rum

Add Crêpes

Sundae Bar

Vanilla, Chocolate & Strawberry Ice Cream
Hot Fudge, Butterscotch, Berry Sauce
Chocolate Sprinkle, M&M, Toasted Nut, Fresh Berry Whipped Cream

Waffles

Waffle Made to Order
Vanilla, Chocolate & Strawberry Ice Cream
Chocolate Sprinkle, M&M, Toasted Nut, Fresh Berry Whipped Cream, Hot Fudge, Butterscotch, Berry Sauce

Grand Dessert

Chef’s Selection of Whole Cakes, Mini Pastries
Petit-Fours

Ice Cream & Cookies

Selection of Freshly Baked Cookies
Chocolate Chip, Oatmeal Raisin & Chocolate Heath Bar Fudge
Chocolate, Vanilla, Mint Ice Cream
Butterscotch & Chocolate Sauce

S’Mores

Graham Crackers
Assorted Marshmallows
Dark & White Chocolate

Donut Display

Assorted Donuts
Sprinkle
M&M
Toasted Coconut
Strawberry Glaze, Chocolate & Peanut Butter Sauce
Beverage Menu

Platinum Bar

Priced Per Drink on Consumption

Vodka - Belvedere, Grey Goose
Russian Standard Platinum
Gin - Bombay Sapphire Gin, Tanqueray #10 Gin
Rum - Appleton Estate Reserve Rum
Scotch - Macallan 12 yr Scotch
Johnnie Walker Black Blended Scotch
Whiskey - Jameson 12 yr Irish Whiskey
Knob Creek 9 yr Bourbon
Maker's Mark 46 Bourbon
Cognac - Courvoisier VSOP Cognac
Tequila - Patron Silver Tequila

Gold Bar

Priced Per Drink on Consumption

Vodka - Absolut, Ketel One, Tito's Vodka
Gin - Blue Coat Gin
Rum - Bacardi Superior
Whiskey - Crown Royal Whiskey
Maker's Mark Bourbon
Scotch - Glenlivet 12 year Scotch
Tequila - Corralejo Blanco

Assorted Beer

Amstel Light, Heineken, Yuengling Lager
Yards Philadelphia Pale Ale

None Alcoholic Beverage

Soft Drinks & Fruit Juices, Carbonated Mixer
Sparkling & Non-Sparkling Mineral Water

Assessments

After Dinner Drink & Cordial Tray

Priced Per Drink on Consumption

Drambuie
Frangelico
Cointreau
Kahlua
Campari
Chambord
DiSaronno
Sambuca Romana
B & B
Bailey's Irish Cream
Grand Marnier

Silver Bar

Priced Per Drink on Consumption

Vodka - Russian Standard Vodka
Gin - Bombay Gin
Rum - Cruzan “9” Spiced Rum
Whiskey - Seagrams V.O. Whiskey
Jack Daniels Bourbon
Scotch - Dewar's White Label Scotch
Tequila - Cuervo Gold Tequila

Assorted Beer

Amstel Light, Heineken, Yuengling Lager
Yards Philadelphia Pale Ale

None Alcoholic Beverage

Soft Drinks & Fruit Juices, Carbonated Mixer
Sparkling & Non-Sparkling Mineral Water

All wines to be selected from the wine list and charged on consumption
Wine List

Priced Per Bottle Based on Consumption

Sparkling Wine

DOMAINE COLLIN, ‘Cuvée’ Tradition’ Brut, Crémant de Limoux, France NV
An Impressively Balanced, Complex, Elegant Crémant de Limoux, From a Family That Also Produces
Classically-Styled Champagne.

SAN GIOVANNI, Brut, Conegliano Valdobbiadene Prosecco Superiore, Italy NV
Sparkling Wine with Well-Balanced, Fruity Aromas of Fresh Apples & White Rose.
With its Delicate & Harmonious Flavor, it is Ideal as an Apéritif, with Cheese or Delicate Dishes.

CELLERS de l’ARBOC, ‘d’Arciac’ Cava Brut, Penedès, Spain NV
Made Using the Champagne Méthode, This Cava is an Incredible Value From Spain,
With Flavors of Lemon Pith & Green Apples.

White Wine

HARAS DE PIRQUE, ‘Albaclara’ Gran Reserva Sauvignon Blanc, Maipo Valley, Chile 2013
Notes of Orange Peel, Hints of Lemon & Mint, Fresh & Light on the Palate.

WEINGUT TEMTENT, ‘Steirische Klassik’ STK Sauvignon Blanc, Südsteiermark, Austria 2015
This Sauvignon Blanc is one of the most exciting wines from Austria. Manfred Tement is at the forefront of quality and technology, making pure wines indicative of their site, and balanced intense flavors that match seamlessly with food. The wine has flavors of fresh lemon verbena, white grapefruit, and lemongrass. It is bone dry with a crisp mineral finish

CA’ DONINI, Pinot Grigio, IGT Delle Venezie, Italy 2013
Delicious, Full Flavor With Bright Notes of Honey, Apple & Wildflowers With a Clean Ripe Pear Finish.

KEUNTZ-BAS, Pinot Gris, Alsace, France 2013
This is a crisp, mineral-laden wine reflecting the unmistakable character of Alsace. Maison Keuntz-Bas has been producing wine since 1895 and has now converted all of their farming to strict organic and biodynamic practices. Flavors of peach, and nuts, with glacial water texture.

CANYON OAKS, Chardonnay, California 2013
Flavors of Lemon & Lime Zest, Golden Apples & Some Tropical Fruits With Just a Touch of Toasted Oak on the Finish.

CHATEAU STE. MICHELLE, ‘Mimi’ Chardonnay, Columbia Valley, WA, 2013
Refreshing Yet Complex, Made in a Lightly Oaked, Elegant Style That is Great With Food,
Offers Apple & Pear Fruit Characters With Bright Natural Acidity.

One of the pioneers of fine wine in California’s Central Coast, Mount Eden sources this fruit from Edna Valley’s oldest vineyard, Wolff Vineyard. The wine is barrel-fermented and aged in a small percentage of new French oak. The vineyard’s high elevation allows for cooler ripening, and lends to a more elegant, balanced style of Chardonnay with crisp acidity and layers of complexity.

CÔTÉ MAS, ‘Blanc’ Languedoc-Roussillon, France 2013 (1 Liter) (Rhône blend)
Red Wine

RED DIAMOND, Pinot Noir, California 2012
Bright Cranberry & Raspberry Aromas, Leading Into Bold Black Cherry Flavors With a Touch of Spearmint.

BODEGA CHACRA ‘BARDA’, Pinot Noir, Patagonia, Argentina 2014
A very special project from rising star, Piero Incisa della Rochetta, from the family who started Sassicaia in Italy. This cool-climate Pinot Noir from Patagonia comes from 2 plots of old vines planted in 1932 & 1955. It is fermented in concrete and old barrels to retain a sense of purity and freshness. This is a Burgundy lover’s quintessential new-world style of Pinot Noir.

CANYON OAKS, Cabernet Sauvignon, California 2013
A Beautifully Crafted Cabernet with a Generous Fruit Forward Bouquet & a Medium Body.
The Oak Aging is Ever Present on the Palate, With Well Rounded, Ripple Supple Tannins.

CÔTÉ MAS ‘Rouge Intense’, Languedoc-Roussillon, France 2013  [1 Liter] [Rhône blend]
Intense & Fruity Nose With Aromas of Ripe Black Fruits, Blackcurrant & a Touch of Licorice.
Smooth & Soft With Notes of Concentrated Ripe Berries.

CHATEAU LASSÈGUE ‘Les Cadrans de Lassègue’ Saint-Emilion Grand Cru, France 2012 (Merlot)
This wine comes from the brilliant winemaking of Pierre Seillan. It has a deep red color with vibrant fruit flavors of plum, bluberry, and roasted coffee. The oak is well-integrated, and it carries Grand Cru status based on its aging. This is fine example of the quality that is possible in the right hands in the historic village of Saint-Emilion.

14 HANDS, Cabernet Sauvignon, Columbia Valley, WA 2012
Bright, Juicy Red, Aromas of Blueberries & Currants, Subtle Hints of Dried Herbs.
Touch of Spicy Oak & Accentuated by Refined Tannins.

BREA ‘MARGARITA VINEYARD’, Cabernet Sauvignon, Paso Robles, CA 2013
This is a brilliant single-vineyard wine from the famed Margarita Vineyard in the sunny climate of Paso Robles, CA. Produced by cutting-edge winemaker, Chris Brockway, this is dedicated to crafted Cabernet Sauvignon in its purest form, without any blending grapes, or use of noticeable oak. It’s a great bridge to the great Cabernet Sauvignon wines of Bordeaux’s left-bank.

TERRA BRISA, Malbec, Mendoza, Argentina 2013

**Additional Wine Options Available Upon Request Based on Availability**
MENUS
Enclosed are suggested menu selections and we welcome the opportunity to customize any menu to suit your taste.

Our award winning chefs at Lacroix provide all food for catered events. We can accommodate parties up to 400 guests and we pride ourselves on providing you and your guests with a fine dining restaurant quality experience at your event.

CHARGES
All charges and taxes are current and may be subject to change. Charges will be confirmed 30 days prior to the date of your function. Please note that a 24% service charge, 7% service charge tax and 7% Pennsylvania sales tax will be applied to your final bill for all meeting and event space rentals. For all food charges, a 24% service charge, service charge tax of 7% and 8% Pennsylvania sales tax will be applied. For all liquor charges, a 24% service charge, a service charge tax of 7% and a 10% liquor sales tax will be applied.

VENDORS
Our Catering Executives will be pleased to make recommendations for decorators, entertainment, photography, videography or any other outside vendor you may need.

FOOD AND BEVERAGE
The Rittenhouse does not permit any food or beverage (with the exception of wedding cakes), to be brought into the Hotel.

ATTENDANTS AND SERVICE
Bartenders, Chef Attendants and Coat Check Attendants are $200 per attendant for each event. The Rittenhouse standard is one bartender for every 50 guests. A Security Officer can be arranged for a minimum of 4 hours at $75 per hour. For all seated events The Rittenhouse standard is one server per table.

VALET PARKING
Valet Parking for day guests attending a function at the hotel is $26.00 per vehicle. These fees can be individually paid by your guest or applied to your master account. Overnight Parking is available at $49.00 per night.

AUDIO VISUAL
Presentation Services Audio Visual, an in-house audiovisual company, can provide equipment and services, which can be arranged through your Catering Manager. All charges will be applied to your master account.

GUARANTEES AND MINIMUMS
Final attendance will be required three working days (72 hours) prior to your event before 12 o’clock noon. This guaranteed number is not subject to reduction but can be increased if necessary. The Rittenhouse is not responsible for service to more than 5% over the guarantee. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. A service charge will be levied for parties with less than ten guests. A Rittenhouse Security Officer is required for all events attended by ten or more children under the age of 18 at a charge of $75.00 per hour per Security Guard, for a minimum of 4 hours.

PAYMENT POLICIES
An advance deposit determined by the Catering Executive is required with every contract. The estimated balance will be due 72 business hours prior to the event with a credit card, certified check, cash or money order, or 10 business days prior to the event with a personal check. In the event of a cancellation, refund policies as outlined on the contract will apply.

VEGETARIAN

GLUTEN FREE