



SPRING / SUMMER 2024

# Wedding Package

*Bûlée*





## **ABOUT BRÛLÉE**

Brûlée is a Philadelphia-based, full-service catering company launched in 2003 that has become the region's premier caterer. With serving over 3,000,000 guests since our inception we are confident to call ourselves an authority in hospitality.

In 2021, Brûlée became part of Oak View Group, an American Global Advisory, Development and Investment Company for the Sports and Live Entertainment industries. Brûlée provides restaurant-quality cuisine and superior service to an impressive list of social, corporate, and institutional clients, in a variety of landmark locations.

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[www.brulee-catering.com](http://www.brulee-catering.com)

(215) 923 - 6000

Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private tasting.

*Passed  
Hors D'oeuvres*



*Grillée*

# PASSED HORS D'OEUVRES

Choice of six (6):

## BEEF, PORK, LAMB

DECONSTRUCTED MINI ANGUS BURGER  
pickle, tomato, brioche, xo aioli

PIGS IN A BLANKET  
hot honey dijon

THAI BEEF SALAD  
roast beef, cucumber cup, thai basil, shiso,  
lemongrass, galanga, peanut

PORK LOIN CROSTINI  
pepper jelly, whipped goat cheese, toasted  
pine nuts

## SEAFOOD

SPICY TUNA TARTARE  
crispy rice, serrano chili

SMOKED SALMON POTATO DISK  
horseradish whipped cream, caviar

SHRIMP SCAMPI STUFFED RIGATONI  
jumbo rigatoni, sauvignon blanc

## POULTRY

GRILLED CHICKEN SKEWER  
espelette burnt honey glaze, lavender

CHICKEN & WAFFLES  
spicy gherkin maple

CHICKEN LIVER FOIE GRAS NAPOLEON  
truffle jelly, black cherry chestnut puree

ASPARAGUS FLATBREAD  
ricotta, gruyere, quail egg, lavash

## VEGETARIAN

GOAT CHEESE CRISP  
mushroom ragout, pickled radish

MASCARPONE AND ASIAGO ARANCINI  
sweet corn, poblano

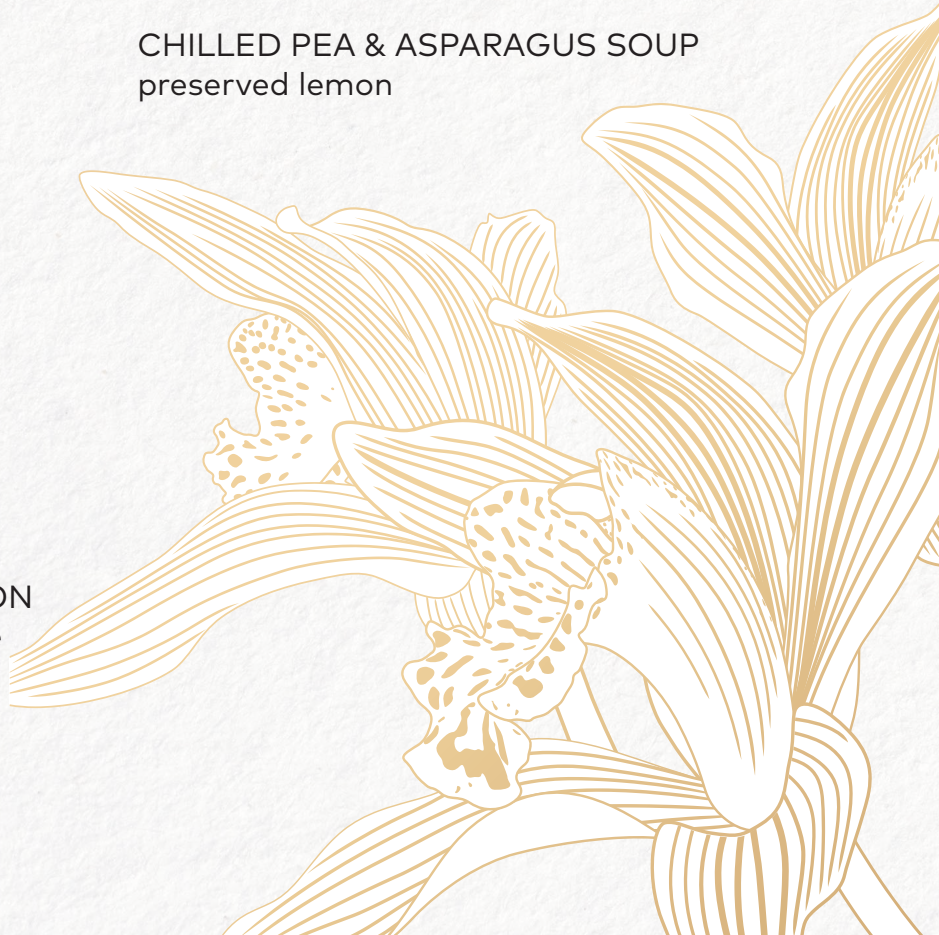
TRUFFLE MUSHROOM DUMPLING  
chervil, black truffle, parmesan, sesame  
emulsion, micro cilantro

## VEGAN

CORNMEAL BLINI WITH VEGAN CAVIAR  
black quinoa, tofu cream, crispy shallot, soy,  
micro chives

WATERMELON TARTARE  
corn tostada, lemon oil, jalapeno cream, black  
lava sea salt

CHILLED PEA & ASPARAGUS SOUP  
preserved lemon



*Plated Dinner:  
First Course*



*Brûlée*

# FIRST COURSE SALAD

**Choice of one (1) for all guests**

Served with passed artisan rolls & sea salted butter.

## MESCULIN PERSIMMON MANCHEGO SALAD

raspberry, blueberry, pistachio, gaeta olive, dijon vinaigrette

## CLASSIC CAESAR

gem lettuces, aged parmesan cheese, cherry tomatoes, white anchovy dressing

## CUCUMBER AND WATERMELON SALAD

mint honey vinaigrette, saga blue cheese, water cress

## FIG AND PROSCIUTTO SALAD

radicchio, arugula, candied pine nuts, lavender vinaigrette, crispy prosciutto

## CANTALOUPE GAZPACHO

watermelon, candied grapefruit, micro mint, smoked salt almonds



*Plated Dinner:  
Second Course*



*Brûlée*



# SECOND COURSE PLATED ENTRÉE

Choice of two (2) guest preselected entrees plus *vegan entrée option*. Choose one (1) vegetable and (1) starch for both entrées, served with passed artisan rolls and sea salted butter.

## BEEF, PORK, LAMB

SHORT RIB  
red wine reduction

KOREAN BBQ SHORT RIB

GRILLED FLAT IRON STEAK  
chimichurri

PORK PORCHETTA

## POULTRY

AIRLINE CHICKEN BREAST  
red wine a jus

PANCETTA WRAPPED CHICKEN BREAST  
mushroom marsala sauce

BRINED DUCK BREAST  
cumquat chutney

## SEAFOOD

GROUPER  
shallots & port wine reduction

SEARED SALMON FILET  
sundried tomato butter sauce

GRILLED SALMON  
beurre en blanc

## VEGAN

TRUMPET MUSHROOM SCALLOPS  
porcini polenta, english peas, pickled beech mushrooms, sherry juniper beurre blanc

SPINACH RICOTTA CANNELLONI  
vegan cashew ricotta, spinach, roasted garlic, basil, sun dried tomato ragu

CAULIFLOWER STEAK  
corn puree, asparagus

**STARCHES** Choose one (1)

SMOKED CARROT PUREE

SEASONAL CHEF'S CHOICE RISOTTO

SPRING GARLIC MASHED POTATOES

POTATO GRATIN

TOASTED PEARL COUSCOUS

**VEGETABLES** Choose one (1)

MEYER LEMON GLAZED CARROTS

BALSAMIC BRUSSEL SPROUTS

BASIL MARINATED CHERRY TOMATOES  
& CORN

SAUTEED GARLIC OYSTER MUSHROOMS  
& SPINACH

GRILLED ASPARAGUS



*Plated Dinner:  
Third Course*

*Brûlée*

# **THIRD COURSE DESSERT**

Includes Coffee & Herbal Teas.

## **Wedding Cake**

or

## **Choice of Three (3) Passed Mini Desserts**

SEA SALT BROWNIE

TURTLE BROWNIE

WHITE CHOCOLATE BUTTERSCOTCH BLONDIES

CHOCOLATE MOUSSE CUPS

CANNOLI

FLOURLESS CHOCOLATE BITES

CUPCAKES WITH VANILLA BUTTERCREAM

All options include:

**PASSED MINI MARTINI GLASS CRÈME BRÛLÉE**

# Wedding Package Enhancements



Brûlée

# WEDDING PACKAGE ENHANCEMENTS

Priced per person

## PASTA BAR- \$18

CHOICE OF 2 SEASONAL PASTA DISHES  
GARLIC BREAD  
red pepper flakes and parm cheese

## GRAZING TABLE- \$15

CHEF'S CHOICE OF DOMESTIC CHEESES  
ASSORTED DIPS  
CRUDITE  
assorted breads and grilled pita

## DUMPLING BAR- \$16

CHOICE OF (3) DUMPLINGS | steamed or fried  
LO MEIN NOODLES IN MINI CUPS  
sesame ginger soy, hot mustard, and sweet & sour sauces

## SLIDER BAR- \$18

CLASSIC BEEF BURGER SLIDERS | pickle, american  
TURKEY BURGERS | gouda, arugula  
ROAST PORK SLIDERS | provolone, broccoli rabe  
housemade chips

## SEASHORE STATION - \$19

CLAMS CASINO | panceta, onion, red pepper, herbs  
GRILLED OYSTERS | kimchi butter, seaweed  
STEAMED COCKLES | garlic, white burgundy, herbs  
grilled corn on the cob, grilled semolina

## BBQ STATION - \$20

BBQ SMOKED BRISKET  
SWEET & SOUR PULLED CHICKEN THIGHS  
SOUTH CAROLINA BABY BACK RIBS  
snowflake rolls, cornbread & honey butter



*Late Night  
Snacks*

*Brûlée*

# LATE NIGHT SNACKS

Priced per person

## WAFFLES AND "... " | \$20

BUTTERMILK WAFFLES | maple syrup

LOW COUNTRY FRIED CHICKEN | spicy bourbon maple glaze

DOUBLE CHOCOLATE ICE CREAM

FRENCH VANILLA BEAN ICE CREAM

WHIPPED CREAM, CHOCOLATE SAUCE, JIMMIES

## PHILLY ESSENTIALS | \$9

PHILADELPHIA SOFT PRETZELS | mustard, buttercream icing, cinnamon dip

ASSORTED TASTYKAKES

## PHILLY CLASSICS | \$17

PHILLY CHEESESTEAK | ribeye meat, cheese wiz, fried onions

CHICKEN CHEESESTEAK | cheese wiz, fried onions

PHILADELPHIA SOFT PRETZELS | mustard, buttercream icing

## PHILLY AFTER DARK | \$14

PORK ROLL, EGG & CHEESE SANDWICH | toasted english muffin

BACON, EGG & CHEESE SANDWICH | toasted plain bagel

## BIG CHICKEN | \$19

THE ORIGINAL BIG CHICKEN | with shaq sauce and pickles

UNCLE JEROME'S NASHVILLE HOT | nashville hot chicken, lettuce, mayo, pickles

GRILLED CHICKEN CLUB | lettuce, tomato, bacon, avocado aioli

## FEDERAL DONUTS | \$8

OLD-FASHIONED | glazed

DARK CHOCOLATE | glazed

CHOCOLATE CAKE OLD-FASHIONED

## FANCY FEDERAL DONUTS | \$11

SEASONALLY GLAZED & DIPPED

# The Wedding Package

Brûlée





# WEDDING PACKAGE INCLUDES:

**PRICES FROM  
\$175++**

- PRIVATE TASTING
- ONE HOUR EARLY ACCESS TO WEDDING SUITE
- COCKTAIL HOUR
- STANDARD OPEN BAR
- THREE COURSE PLATED MEAL

## **PRIVATE TASTING**

For up to Four Guests

\*ALL DISHES WILL BE SELECTED FROM OUR MOST CURRENT SEASONAL MENU, WHICH WILL BE PROVIDED AT THE TIME YOUR TASTING IS SCHEDULED\*

## **COCKTAIL HOUR & DINNER**

One Hour of Hors D' Oeuvres Followed By a Three Course Plated Meal

## **STANDARD OPEN BAR**

- Five Hour Open Bar
- Champagne Toast on Tables
- *Tablesides Wine Service - not included +\$10/person*

## **EVENT RENTALS**

- Standard Round White China
- Silverware
- Water Glass, Champagne Glass
- Standard tables, chairs & linens vary by venue. *Ask an associate for details.*
- *\*Upgrades Available - Please Discuss with your Sales Manager!\**

## **DEDICATED WEDDING PARTY ATTENDANT**

A Member of Our Service Team will be Dedicated to Meeting All Your Day Of Needs!

## **WEDDING SUITE**

**Charcuterie:** Cheese Plate

**Refreshment:** Champagne, Spring Water and Soft Drinks for Your Wedding Party

**\*Available one hour prior to the start of wedding\***

*Upgrade available for Red Wine, White Wine, Beer & More.*

## **SERVICE STAFF**

A Dedicated Event Manager and Event Chef Will lead Brûlée's Award Winning Staff of Servers, Bartenders and Chefs

Minimum 125 Guests • Based on Five (5) Hour Event

All Pricing Includes Services Listed. Excludes Management Fee & Taxes.