

Holiday Packages

Brûlée

SILVER

2-hours

Standard Open Bar
Four (4) Passed Hors d'Oeuvres
- followed by -
Two (2) Dinner Stations

STANDARD OPEN BAR

- Tito's Handmade Vodka
- Beefeater Gin
- Jack Daniel's Whiskey
- Canadian Club Whisky
- Johnnie Walker Red Scotch
- Bacardi Superior Rum
- Hornitos Tequila
- Yuengling Lager
- Miller Lite
- House Red Wine
- House White Wine
- Sodas & Mixers

PREMIUM OPEN BAR

- Ketel One Vodka
- Espolon Tequila
- Bombay Sapphire Gin
- Captain Morgan Spiced Rum
- Bacardi Light Rum
- Johnnie Walker Red Scotch
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Heineken
- Yuengling Lager
- Miller Lite
- Yards Pale Ale
- House Red Wine
- House White Wine
- Sodas & Mixers

GOLD

2-hours

Standard Open Bar
Five (5) Passed Hors d'Oeuvres
- followed by -
Three (3) Dinner Stations
30 Minute Passed Sweets

PASSED HORS D'OEUVRES

SMOKED TUNA TACO
yuzu marinated tuna, pickled onion,
black and white sesame seeds

CRAB HUSHPUPPIES
old bay, charred scallion remoulade

CHICKEN & WAFFLE CONE
gherkin relish, maple drizzle

CHICKEN TORTA
queso fresco, bread and butter
jalapenos, salsa verde

SMOKED PEKING DUCK WONTON
jalapeno cranberry jam

BUTTERNUT SQUASH & TURKEY PIE
jerk marinated raisins

LOADED BAKED POTATO
bacon, cheddar, sour cream, chives

BEEF WELLINGTON
tarragon aioli

BOURBON BRAISED SHORT RIB
crispy grits, molasses

ROASTED CAULIFLOWER TACO
mole, cotija cheese, pickled onion

MUSHROOM ARANCINI
pecorino, romesco, basil

GOLDEN BEET LATKE
apple butter, pistachios

GINGERED BUTTERNUT SQUASH ROLL
apple-pear slaw, cider-soy glaze

ROASTED CAULIFLOWER TACO
mole, cotija cheese, pickled onion

PLATINUM

2-hours

Premium Open Bar
Six (6) Passed Hors d'Oeuvres
- followed by -
Three (3) Dinner Stations
Winter Wonderland Dessert Station

DINNER STATIONS

**Station details on the following page*

- CARVERY
- TASTE OF MEXICO
- SOUTH PHILLY MARKET
- FRENCH COUNTRYSIDE
- MEDITERRANEAN
- CHINATOWN

DESSERT STATION ENHANCEMENTS

**Subject to additional price per person*

- WINTER WONDERLAND
- FLAMBÉ DOUGHNUTS

ADDITIONAL COSTS & TERMS

- 50 person minimum
- Coat Check: \$250 per attendant
- Additional rentals may be needed depending on location and client needs and will be charged accordingly.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE INFORM YOUR BRÛLÉE SALES MANAGER OF ANY FOOD ALLERGIES. PACKAGE INCLUDES CHINA, GLASSWARE & FLATWARE AND LABOR. RENTALS NOT INCLUDED. ALL PRICES SUBJECT TO APPROPRIATE CITY AND STATE TAXES AND ADMINISTRATIVE FEE.

Dinner Stations

Brûlée

CARVERY

Includes the following:

SOUS VIDE FLANK STEAK
house steak sauce

MAPLE GLAZED PORK LOIN
garlic spinach, creole mustard
remoulade

ROASTED TURKEY BREAST
cranberry relish

ARTISAN ROLLS & BAGUETTES

Accompanied by:

ROASTED ROOT VEGETABLES &
YUKON GOLD POTATO

TASTE OF MEXICO

Includes the following:

ADOBO CHICKEN
pickled red onion, black beans,
salsa verde, salsa roja,
corn tortillas, limes

TORTA PEPITO
shredded beef sandwich,
pickled onion, tomato,
lime crema

GUACAMOLE CUPS

CILANTRO RICE
cumin scented, red beans

FRIED TORTILLA CHIPS

SOUTH PHILLY MARKET

Includes the following:

HAND ROLLED MEATBALLS &
MARINARA

CHICKEN PARMESAN

RIGATONI
broccoli rabe, roasted peppers,
basil, parmesan cream

ROMAINE SALAD
shaved fennel, parmesan,
artichokes, lemon olive dressing

Accompanied by:

OLIVE FOCACCIA
LAVASH PARMESAN FLATBREAD
PARMIGIANO-REGGIANO CHEESE

MEDITERRANEAN

Includes the following:

LAMB KAFTA
harissa yogurt dipping sauce

LEMON THYME SEARED SALMON
parmesan polenta, spicy tomato
basil sauce

CHARRED ROSEMARY
ORANGE CHICKEN
roasted sweet potato with
green olive chickpea feta

Accompanied by:

ARUGULA SALAD
rosemary roasted eggplant, cherry
tomato, cannellini bean, carrot,
feta, red wine vinaigrette

CHINATOWN

Includes the following:

GENERAL TSO'S CHICKEN
roasted broccolini

GRILLED STEAK LO MEIN
marinated flank steak, julienned
vegetables

VEGETABLE STIR FRIED RICE

Accompanied by:

MANDARIN ORANGE SALAD
artisan greens sliced almonds,
mandarin oranges, crispy noodles,
sesame dressing

FRENCH COUNTRYSIDE

Includes the following:

COQ AU VIN
fingerling potatoes, bacon,
mushrooms, pearl onions,
red wine sauce

PAN SEARED SALMON
lemon caper emulsion

VEGETARIAN WHITE BEAN
CASSOULET

Accompanied by:

POMME PURÉE

PROVENCAL ROASTED
ROOT VEGETABLES

PASSED SWEETS

CLASSIC FRUIT TART
WHITE CHOCOLATE MOUSSE CUP
SEA SALT-CARAMEL BROWNIE SQUARES

WINTER WONDERLAND

FRUIT FILLED TRUFFLE
PEPPERMINT GANACHE MACARON
FIG MACARON
CRANBERRY PECAN CHOCOLATE BARK
GINGERBREAD SPICED WHOOPIE PIE
MINI FRUITCAKE

FLAMBÉ DONUTS

FLAMBÉ YEAST DONUT
flambéed with butter, confectioners sugar,
grand marnier
**requires chef attendant*

DIPPING SAUCES

- CHOCOLATE GANACHE
- RASPBERRY SAUCE
- SALTED CARAMEL

TOPPINGS

- MINI CHOCOLATE CHIPS
- PRALINE GRAINS
- RAINBOW JIMMIES
- ASSORTED COLOR SANDING SUGARS
- MINI MARSHMALLOWS
- OREO CRUMB

