

# Brûlée



FALL - WINTER MENU | 2024



*Passed  
Hors D'Oeuvres*

PASSED HORS D'OEUVRES





# Passed Hors D'Oeuvres

FALL // WINTER 2024

Choice of 4 - \$20 Per Person | Choice of 6 - \$28 Per Person  
One Hour of Service

## **BEEF, PORK, LAMB**

HARISSA GRILLED LAMB CHOP  
smoked lamb, halloumi, micro mint

FILET TATAKI  
smoked carrot mousseline, red wine butter, potato disc

CARNITA EMPANADA  
pineapple chutney, micro cilantro

BEEF BOURGUIGNON  
crispy lardons, bread bowl

SHAKING BEEF KABOB  
rice pearls, red watercress

RED BRAISED PORK BELLY  
broccoli slaw, sunflower seed, tri color carrots, cranberry powder

## **POULTRY**

TURKEY PIE  
whole grain mustard, trumpet mushroom, pearled onion, micro arugula

BUFFALO CHICKEN & WAFFLES  
ranch dip, micro celery

CHICKEN PICATTA SKEWER  
lemon pepper aioli, caper dust

BUTTER CHICKEN ARANCINI  
herbed panko, maple & carrot marmalade

TEA INFUSED DUCK DUMPLINGS  
shaved brussels sprouts, tart cherries

## **SEAFOOD**

SPICY TUNA  
toast brioche, chili threads, wasabi & cilantro aioli

MAPLE CURED SALMON BLINI  
creme fraiche, black tobiko

GRILLED PULPO TOSTADA  
green olives, charred cherry peppers, cilantro lime white bean puree,  
flour tortilla, fennel fronds

COD BITE  
sweet chili glaze, charred tomatillo chutney

CONNECTICUT LOBSTER ROLL  
buttered brioche, celery seed, chives

SEARED CRAB CAKE  
citrus & dijon aioli

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Brilee

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One Hour of Service

## VEGETARIAN

SPICED APPLE AND WALNUT FRITTER  
gorgonzola mousse, cherry chutney

RED PEPPER ROLLUP  
feta, lemon zest, candied pistachio

CREAMY BORSCHT  
ruby queen beets, yukon potato, chive sour cream

FRENCH ONION SOUP DUMPLING  
torched gruyere, amaranth

ORANGE CAULIFLOWER  
toasted sesame seeds, micro cilantro

GOAT CHEESE BITE  
cranberry, cinnamon pecan

## VEGAN

TOFU WINTER ROLL  
kale, spaghetti squash, marinated mung bean sprouts, garlic chives, holy basil,  
pickled watermelon radish, red wine gastrique

POLENTA CAKE  
garlic wild mushroom, roasted breakfast radish

RATATOUILLE BITE  
grilled bread, fire roasted romesco sauce, purple basil

NINJA RADISH CHIP  
braised miso leek, kimchi apples, micro thyme

PUMPKIN SOUP  
salted pepitas, smoked coconut flakes



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*Plated Dinner:*  
*First Course*

FIRST COURSE STARTERS





# Plated Dinner: First Course

FALL // WINTER 2024

Priced per person

## FIRST COURSE

CLASSIC CAESAR - \$11

cherry tomatoes, garlic croutons, shaved parmesan cheese, caesar dressing

POACHED PEAR CARPACCIO - \$15

red wine pear, gorgonzola cheese, baby arugula, red wine gastric, spiced hazelnut

BRUSSELS SPROUT SALAD - \$12

crispy pancetta, smoked chestnut, lemon whipped ricotta cheese, pickled turnips, red kale

BUTTERNUT SQUASH SALAD - \$15

lola rosa greens, lemongrass vinaigrette, maple glazed walnuts, truffle pecorino cheese

SMOKED CARROT AND GINGER SOUP - \$11

fried shallots, chili oil, micro cilantro

PUMPKIN SOUP - \$11

brandied kumquats, cinnamon pecans, sage dust

GOAT CHEESE RAVIOLI - \$16

sweet potato velouté, roasted garlic kale, crispy parsley, sage oil



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*Plated Dinner:*  
*Second Course*

SECOND COURSE ENTRÉES





# Plated Dinner: Second Course

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Priced per person. Includes choice of one starch and one vegetable.

## BEEF, PORK, & LAMB

PAN SEARED VEAL CHOP - \$50  
porcini and cognac au jus

CIDER BRINED PORK CHOP - \$48  
ancho chili, cider reduction

ROSEMARY MARINATED FILET OF BEEF - \$65  
truffle demi sauce

GRILLED SIRLOIN - \$56  
red wine reduction

BEER BRAISED SHORT RIB - \$55  
horseradish demi

HERB MARINATED FILET OF BEEF - \$61  
green peppercorn sauce

## POULTRY

PAN SEARED CHICKEN FOIE GRAS - \$48  
foie gras cream sauce

TURKEY ROULADE - \$48  
red wine au jus

DUCK BREAST - \$49  
tart cherry, brandy jam

PECAN AND GOAT CHEESE  
CRUSTED CHICKEN - \$48  
charred shallot demi

ROASTED CHICKEN BREAST - \$48  
tarragon marsala

## SEAFOOD

PAN ROASTED SALMON - \$52  
blood orange reduction.

HERB MARINATED ARCTIC CHAR - \$62  
chestnut gremolata

SEA BASS - \$68  
saffron butter sauce

CRAB CAKES - \$65  
chipotle beurre blanc

BLACK COD - \$62  
nori and mushrooms broth

## VEGAN

SWEET POTATO STEAK - \$40  
toasted quinoa, shaved brussels  
sprout

RISOTTO CAKE - \$40  
butternut squash marmalade, spicy  
basil pesto

TRUMPET MUSHROOMS  
SCALLOPS - \$39  
okinawa sweet potato puree, garlic  
roasted kale

GRILLED TOFU - \$39  
squash noodles, soy honey glaze,  
oyster mushrooms

## STARCHES Choose one (1)

PUMPKIN PUREE

KABOCHA SQUASH RISOTTO

CINNAMON & MAPLE  
SWEET POTATO PUREE

GRUYERE POTATO GRATIN

PARSNIP & POTATO PUREE

ROASTED GARLIC MASHED POTATOES

## VEGETABLES Choose one (1)

MAPLE GLAZED BRUSSELS SPROUT

GREEN BEAN ALMONDINE

SAUTÉ SWISS CHARD AND MUSHROOMS

BRAISED RED CABBAGE

SAGE ROASTED TRI-COLORED CARROTS

Brolée

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*Plated Dinner:*  
*Dessert Course*

THIRD COURSE DESSERT





# Plated Dinner: Dessert Course

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Priced per person

## PLATED DESSERTS

CRÈME BRÛLÉE - \$9  
fresh fruit, whipped cream

FLOURLESS CHOCOLATE CAKE - \$8  
salted caramel, toffee crunch

MAPLE BOURBON BANANA PUDDING CAKE - \$9

STICKY TOFFEE PUDDING CAKE - \$9

MILK CHOCOLATE MOUSSE BOMBE - \$8  
calamansi ganache, cookie crust, cacao nibs

FRESH FRUIT TART - \$9  
vanilla bean anglaise

BUTTERSCOTCH PUDDING PARFAIT - \$9  
with gingersnap crumble

TIRAMISU PARFAIT - \$8  
mascarpone cream, espresso, ladyfingers

## TRIO OF PASSED MINI DESSERTS

CHOICE OF THREE (3) PASSED MINI DESSERTS - \$9

CREME BRÛLÉE TART

CLASSIC FRUIT TART

SEASONAL FRENCH MACARONS

CREAM PUFFS (CINNAMON OR EGGNOG CREAM)

MINI ECLAIRS

CANNOLI (CLASSIC OR PUMPKIN RICOTTA)

BROWNIE BITES (PEPPERMINT OR MAPLE)

CHEESECAKE BITES (PUMPKIN OR GINGERSNAP)

CUPCAKES (PUMPKIN, BANANA OR APPLESPICE)

COOKIES (CHOCOLATE CHIP, SUGAR OR OATMEAL)

MINI POT DE CRÈME

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*Stations*





Priced per person

## **BURRATA BAR - \$22**

### OILS

extra virgin, lemon, herb infused, fig balsamic, lemongrass infused

### SEA SALTS

smoked, kala namak, red himalayan, fleur de sel, truffle

### TOASTS

grilled semolina, ficelle crostini, sourdough crumbles

### ADDITIONS

olive tapenade, caponata, charred tomato, basil pesto, piquillo peppers

## **INTERNATIONAL CHEESE & CHARCUTERIE DISPLAY - \$19**

### CHEESE

boucheron, cheddar, comte, harvest moon, brie

### CHARCUTERIE

prosciutto, soppressata, odessa, capicola

### SAVORY DIPS

roasted garlic hummus, carrot hummus, green olive tapenade, green goddess

### FRUITS & VEGETABLES

seasonal fruit & berries, lemon marinated grape leaves, balsamic roasted red pepper, mixed Italian olives, cornichons, crudite, grilled vegetables

### TOPPINGS

balsamic glaze, fig jam, mango chutney, lavender honey

### TOASTED GRILLED BREAD

sourdough, semolina, pita, crostini



# Cocktail Reception: Stations

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Priced per person · 1- 2 hour maximum | Cocktail Price / Dinner Price

## LIBERTY STATION - \$26 / \$32

RIBEYE CHEESESTEAK  
cheese wiz on seeded rolls

ROASTED PORK SLIDERS  
broccoli rabe, provolone cheese

HOAGIE BITES  
capicola, genoa salami, soppressata salami, provolone cheese

SOUTH PHILLY VEGGIE HOAGIE  
breaded eggplant cutlets, broccoli rabe, roasted red peppers, provolone cheese on seeded roll

ACCOMPANIED BY:  
TOMATO BASIL SALAD

## TACO STATION - \$26 / \$32

FAJITA STYLE CHICKEN  
BIRRIA  
ROASTED MUSHROOMS

ACCOMPANIED BY:  
PINEAPPLE SALSA, PURPLE CABBAGE ESCABECHE, PICKLE RED ONION,  
COTIJA CHEESE, SLICED JALAPENOS

JICAMA AND WATER CRESS SALAD: ROASTED POBLANO PEPPER, MINT  
& CUMIN VINAIGRETTE, TORTILLA CHIPS, WATERMELON RADISH,  
QUESO FRESCO

TORTILLA CHIPS & PICO DE GALLO

## SLIDER STATION - \$26 / \$32

SHAVED FILET SLIDER  
caramelized onions, horseradish cheddar, pretzel bun

BLACK BEAN SLIDER  
vegan chipotle aioli, lettuce, tomato, potato bun

CHICKEN PARM SLIDER  
provolone, marinara

STEAKHOUSE SALAD  
romaine lettuce, cherry tomatoes, crispy onions, blue cheese, bacon  
vinaigrette

HOUSE MADE CHIPS

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Brolee

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## MEDITERRANEAN STATION - \$29 / \$36

### PAN SEARED SALMON

braised fennel, florina peppers, blood orange velouté

### HERB ROASTED CHICKEN

lemon caper orzo, kalamata olives, toasted pine nuts, shaved parmesan

### ZA'ATAR GRILLED FLANK

caramelized red onion, paprika fingerlings, gremolata

### LENTIL AND SWEET POTATO SALAD

arugula, slivered almonds, feta, sweet basil vinaigrette

### KALE AND BUTTERNUT SQUASH SALAD

shaved Brussel sprouts, dried cherry, goat cheese, smoked pepitas, oregano maple vinaigrette

## INDIAN STATION - \$29 / \$36

### ALOO GOBI

tri color cauliflower, yukon gold potato, mustard greens, pomegranate seeds

### TANDOORI CHICKEN

lemon scented cumin rice, cilantro-mint yogurt

### POTATO SAMOSA

green chutney

### SPICED CHICKPEA AND CARROT SALAD

baby spinach, tahini serrano dressing

### THORAN CABBAGE AND CARROT SALAD

grilled paneer, coriander leaves, coconut flakes, crispy chickpea, maple curry vinaigrette

### GRILLED NAAN BREAD

## KOREAN STATION - \$26 / \$32

### BRAISED GALBI

korean bbq glaze, dry spice peppered heirloom carrots and turnip

### BEEF BULGOGI SLIDER

kimchi slaw

### SPICY PORK BELLY KIMBAP SANDWICH

pickled daikon, gochujang glaze, shiso

### TTEOKBOKKI

rice cakes, roasted broccolini, mirin marinated shitake, mozzarella

### JAPCHAE

sweet potato noodle, spaghetti squash, Swiss chard, oyster mushroom, toasted white sesame seeds, garlic chives, gochugaru

### ASSORTED BANCHAN

marinated bean sprouts, pickled radish, yangnyeom tofu, braised lotus root, kimchi apples, sesame spinach

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## MIDDLE EASTERN STATION - \$29 / \$36

LAMB RACK  
harissa sauce

ZA'ATAR CHICKEN  
lemon sauce

MNAZALEH  
eggplant, chickpea, tomato, Indian spices

EGGPLANT AND TOMATO SALAD  
arugula, aleppo dressing, shaved red onion, colored peppers

WHITE BEAN HUMMUS  
olive tapenade, fried parsley, feta cheese

SOFT MIDDLE EASTERN BREADS

## HARVEST STATION - \$28 / \$35

BARLEY SALAD  
butternut squash, tri-colored peppers, onions, goat cheese, honey & shallot vinaigrette

FARRO SALAD  
red endive, dried cranberry, candied pecans, maple vinaigrette, shaved manchego cheese

QUINOA SALAD  
roasted tricolored cauliflower, pomegranate seeds, shaved beets, rose vinaigrette

CHICKPEA SALAD  
feta cheese, cucumber, roasted fennel, hydro spinach, dried raisins, rosemary vinaigrette

WHITE BEAN SALAD  
arugula & frisée, shaved red pearl onion, vanilla and white balsamic vinaigrette

## READING TERMINAL MARKET STATION - \$29 / \$36

ROAST PORK SLIDERS  
sharp provolone, roasted garlic spinach, sarcone's rolls

TEXAS SMOKED CHICKEN WINGS  
san antonio dipping sauce

CLASSIC REUBEN MINI SANDWICH  
marbled rye, thousand island, swiss, corned beef, sauerkraut

SWEET POTATO CORN DOG  
chorizo, chili lime crema

MAC 'N CHEESE  
cheddar, parmesan, monterey jack

FUNNEL CAKE FRIES  
cinnamon, powdered sugar

CANNOLI CREAM HANDPIES  
FRUIT FILLED POP TARTS  
BLACK 'N WHITE COOKIES

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## **SOUTH PHILLY MARKET - \$26 / \$32**

CHICKEN CUTLETS  
long hots & lemon aioli

PENNE AND SAUSAGE  
tomato sauce

RIGATONI PUTTANESCA

TUSCAN KALE MEDITERRANEAN SALAD  
cherry tomato, cucumber, pickled red onion, feta cheese, Italian vinaigrette

BROCCOLI RABE

ACCOMPANIED BY: GARLIC BREAD, BREAD STICKS, PARMIGIANO  
REGGIANO, CRUSHED RED PEPPER FLAKES

## **CARVING STATION**

Build your own table - select your a la carte meats.

SLOW ROAST FILET OF BEEF - \$20  
red onion agrodolce

PORK PORCHETTA - \$14  
whiskey glaze

BONELESS LAMB LOIN - \$16  
pomegranate chutney

BRINED TURKEY BREAST - \$14  
rosemary natural au jus

BLACK PEPPER CRUSTED PRIME RIB AU POIVRE - \$22  
black pepper cream sauce

HONEY ROASTED HAM - \$14  
meyer lemon glaze

SALMON ROULADE - \$16  
apricot & chipotle marmalade

ALL ITEMS ARE ACCOMPANIED BY THE FOLLOWING SIDES:

CURRY CAULIFLOWER WITH CRUSHED PISTACHIO  
TRUFFLE BUTTER ROASTED MARBLE POTATOES  
BREADS & OILS

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Brolee



# Cocktail Reception: Stations

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## **DUMPLING STATION - \$26 / \$32**

STEAMED CHICKEN

FRIED PORK POTSTICKER

STEAMED EDAMAME

ACCOMPANIED BY:

SWEET SOY SAUCE, SPICY PEANUT SAUCE, SWEET & SOUR, CHINESE MUSTARD, WASABI AIOLI

RED WATERCRESS SALAD

orange segments, pickle cabbage, wasabi peanut, sweet ginger vinaigrette

QUINOA SALAD

scallion, carrots, spicy cashews, bok choy, mint & lemongrass dressing

## **BAKED POTATO BAR - \$19/ \$25**

TOPPINGS:

ROASTED BROCCOLI, CHIVES, CURLY SCALLIONS, MICRO CILANTRO, MAPLE BUTTER, CINNAMON BUTTER, WINTER SPICED BUTTER, SEA SALT BUTTER, BACON, CREAMY LANGOSTINO, HERB MARINATED SHRIMP, HERBED SOUR CREAM, SHARP CHEDDAR CHEESE, CRISPY ONION



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## SUSHI - \$29 / \$36

choice of three:

CALIFORNIA MAKI  
SPICY TUNA MAKI  
PICKLED VEGETABLE MAKI  
SALMON AVOCADO MAKI  
YELLOWTAIL SCALLION MAKI  
EEL CUCUMBER MAKI

ACCOMPANIED BY:

EDAMAME & SEAWEED SALAD  
lemongrass vinaigrette, red sorrel

RED CABBAGE AND NAPA SALAD  
toasted sesame, mirin vinaigrette, scallions, mandarins

SWEET SOY  
SRIRACHA MAYO  
WASABI  
PICKLED GINGER

## Raw Bar

OYSTERS ON HALF SHELL  
champagne mignonette

COCKTAIL SHRIMP  
bloody mary cocktail sauce

SEARED TUNA  
wasabi crust

STONE CRAB CLAWS  
saffron aioli

CHILLED LOBSTER SALAD  
grapefruit segments,  
shaved fennel, crispy shallot,  
caper & lemon vinaigrette

accompanied by:

SPINACH SALAD  
candied pistachios, blood orange,  
frisee, kumquat vinaigrette

EDAMAME AND SEAWEED SALAD  
lemongrass vinaigrette, red sorrel

LEMON WEDGES &  
TABASCO SAUCE

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# Cocktail Reception: Small Plates

FALL // WINTER 2024

\$55 Per Person – Choice of four (4)  
We recommend one (1) from each of the following menu sections.

## SEAFOOD

PAN SEARED COD | caraway seed rice, roasted peppers, shaved brussels sprouts, lemon oil

BUTTER SEARED SCALLOP | apple and chestnut puree, roasted baby brussels sprout

CRAB CAKES | braised red cabbage, green goddess

SOY MARINATED BARRAMUNDI | yuzu reduction, swiss chard, herb oil

## BEEF & PORK

FILET OF BEEF | truffle potato mouse, roasted yellow beets.

PORCHETTA | maple mustard sauce, sautéed rainbow swiss chard

BRAISED SHORT RIBS | celery root gratin, apple butter sauce

PORK TENDERLOIN | caramelized apple puree, sauté kale

## POULTRY

PROSCIUTTO AND PARM STUFFED CHICKEN | mushrooms risotto, yuzu lemon sauce, crispy capers

ROASTED CHICKEN BREAST | cauliflower puree, sautéed kale, walnut cream sauce

PAN SEARED DUCK BREAST | roasted parsnip, apple & fennel salad

GRILLED CITRUS CHICKEN | fettuccine, maltaise cream sauce, candied peppers

## VEGETARIAN

VEGETABLE WELLINGTON | beet, onion, kale, turnip, piquillo, lentil, hazelnut, wild mushroom gravy

PANKO MUSHROOM STEAK FRITTE | grilled shishito, kimchi emulsion, taro fries

CREAMY RISOTTO | roasted fennel, caramelized apple, herbed mascarpone, crispy sage

*Our signature small plates are designed  
to emulate our plated entree options,  
but at a size that allows your guests  
to enjoy a variety of flavors.*

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Priced per person

## DESSERT STATIONS

### A LITTLE SOUTHERN CHARM | \$21

peach cobbler, banana pudding, key lime pies, mini red velvet whoopie pies, pecan bourbon tarts, mini pineapple upside down bundt cakes, meyer lemon squares

### DOLCI ITALIANI | \$21

cannoli, tiramisu, pizzelle mousse sandwich, bussolai, italian wedding cookies, mini lemon ricotta cupcakes, torta barozzi

### SOUTH OF THE BORDER | \$21

seasonal dessert tacos, churros with assorted sauces, sweet caramel flan, mini tres leches, pina colada mini cupcakes, mexican wedding cookies, arroz con leche

### COFFEE & DONUT TIME | \$21

mini donuts, espresso pot de creme, lemon glazed sugar cookie, coffee infused mini-cheesecakes, coffee infused mini-brownies, mocha mini cupcake, small sugar cookie

### FARMERS MARKET | \$21

seasonal tarts, mini cupcakes, fresh berries & whipped cream verrine, strawberry infused sugar cookies, banana bundt cakes, lemon bundt cakes, mini apple pies

## FEDERAL DONUTS | \$8

GLAZED OLD-FASHIONED  
GLAZED DARK CHOCOLATE  
CHOCOLATE CAKE OLD-FASHIONED

## FANCY FEDERAL DONUTS | \$11

SEASONALLY GLAZED & DIPPED

## PASSED MINI MARTINI GLASS CRÈME BRÛLÉE | \$6

## FLAMBÉ STATION | \$19

### BANANAS FOSTER

bananas, butter, brown sugar, cinnamon, dark rum, banana liqueur, vanilla ice cream

### CHERRY JUBILIEE

cherries, sugar, citrus, brandy, vanilla ice cream

### CRÊPES

### CHEF ATTENDANT REQUIRED - \$150

one hour of service

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Brûlée



*Late Night Snacks*





# Late Night Snacks

FALL // WINTER 2024

Priced per person · 1-hour | 25 person minimum

## 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, cinnamon dip

## PHILLY AFTER DARK | \$14

PORK ROLL, EGG & CHEESE SANDWICH  
toasted english muffin

BACON, EGG & CHEESE SANDWICH  
toasted plain bagel

Brolee

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# *A venue for every style*

Brûlée's deep-rooted expertise and focus on Philadelphia has led to long-term partnerships with many of the region's most prestigious museums, historic buildings and cultural attractions as their exclusive culinary provider.

Each landmark location in Brûlée's family of venues encompasses signature attributes that make it a truly memorable backdrop for special events.

The biggest challenge is choosing your favorite!



# A venue for every style

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MEMORIAL HALL c. 1876



FREE LIBRARY  
ON THE PARKWAY



THE MET PHILADELPHIA



HERITAGE SHORES



NATIONAL CONSTITUTION  
CENTER



THE LIBERTY VIEW



MUSEUM OF THE  
AMERICAN REVOLUTION



DILWORTH PARK



OTHER CITY PARKS

- Annenberg Center
- 23rd Street Armory
- 2300 Arena
- Betsy Ross House
- Loft on Passyunk
- Museum of Illusion

- The Fillmore
- Franklin Square
- Independence Seaport Museum
- National Liberty Museum
- Punchline Philly

- Level 28
- The Queen Wilmington
- Vue on 50
- Ivy Club Princeton
- Morriss House