

Brûlée



*Passed
Hors D'Oeuvres*

PASSED HORS D'OEUVRES



Passed Hors D'Oeuvres

SPRING // SUMMER 2024

Choice of 4
One Hour of Service

BEEF, PORK, LAMB

LOLLIPOP LAMBCHOP
cumin & rosemary, pomegranate, mint gooseberry chutney

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

PIGS IN A BLANKET
hot honey dijon

SEARED FILET CROSTINI
white balsamic glaze, strawberry powder, pea tendril

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

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

POULTRY

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

GRILLED CHICKEN SKEWER
espelette burnt honey glaze, lavender

CHICKEN & WAFFLES
spicy gherkin maple

SHERRY DUCK TATAKI SKEWER
café du monde rub, spicy pesto, micro arugula salad

SEAFOOD

SPICY TUNA TARTARE
crispy rice, serrano chili

MAINE LOBSTER ROLL
brioche roll, lobster salad, pickled celery, dill

DECONSTRUCTED SHRIMP COCKTAIL
marie rose sauce, crispy horseradish

SMOKE SALMON POTATO DISK
horseradish whipped cream, caviar

MINI LUMP CRABCAKES
roasted sweet corn puree, shishito

SHRIMP SCAMPI STUFFED RIGATONI
jumbo rigatoni, sauvignon blanc

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Brolée

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One Hour of Service

VEGETARIAN

SMOKED CHERRY TOMATO
3 cheese foam, basil caviar

GOAT CHEESE CRISP
mushroom ragout, pickled radish

ASPARAGUS FLATBREAD
ricotta, gruyere, quail egg, lavash

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

GRILLED TOFU SUMMER ROLL
red cabbage, cucumber, red and yellow peppers, carrots, sweet gochujang
glaze

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Brolée

Plated Dinner:
First Course

FIRST COURSE PLATED SALAD



Plated Dinner: First Course

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Priced per person

FIRST COURSE

BEET AND BURRATA SALAD

golden and candy cane beets, frisée, cabernet vinaigrette, candied pistachio, smoked burrata

MESCULN 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 and honey vinaigrette, saga blue cheese, water cress

FIG AND PROSCIUTTO SALAD

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

TUNA AGUACHILE

sweet jalapenos, shaves red cipollini, guajillo and tequila broth, micro cilantro

MUSHROOMS RAVIOLO

arugula pesto, trumpet chips, grill asparagus, truffle cream sauce

CANTALOUPE GAZPACHO

watermelon, candied grapefruit, micro mint, smoked salt almonds



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Plated Dinner:
Second Course

SECOND COURSE PLATED ENTRÉES



Plated Dinner: Second Course

SPRING // SUMMER 2024

Priced per person

BEEF, PORK, & LAMB

SHORT RIB
red wine reduction

KOREAN BBQ SHORT RIB

ANGUS FILET MIGNON
au poivre

GRILLED FLAT IRON STEAK
chimichurri

PORK PORCHATTA

TWIN LAMB CHOP
pomegranate molasses

CHICKEN & DUCK

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

CRAB CAKES
charred corn puree

POACHED HALIBUT
confit leeks & lemon jus

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
thyme, gruyere, parmesan

TOASTED PEARL COUSCOUS
dried fruit & pomegranate

VEGETABLES Choose one (1)

MEYER LEMON GLAZED CARROTS

BALSAMIC BRUSSEL SPROUTS

BASIL MARINATED CHERRY TOMATOES
& CORN

SAUTEED GARLIC OYSTER MUSHROOMS
& SPINACH

GRILLED ASPARAGUS
lemon zest & sea salt

Brolée

(S) = Sustainably Sourced Fish

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Plated Dinner:
Dessert Course

THIRD COURSE PLATED DESSERTS



Plated Dinner: Dessert Course

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Priced per person

PLATED DESSERT

CRÈME BRÛLÉE

fresh fruit, whipped cream

FLOURLESS CHOCOLATE CAKE

salted caramel, toffee crunch

STRAWBERRY RICOTTA CHEESECAKE

cannoli crumble, lemon curd

WHITE CHOCOLATE PASSION FRUIT TORTE

vanilla shortbread, white chocolate mousse, passion fruit curd

MILK CHOCOLATE MOUSSE BOMBE

kalamansi ganache, cookie crust, cacao nibs

FRESH FRUIT TART

mixed berry compote, vanilla bean anglaise

ELDERFLOWER PANNA COTTA

peach compote, speculoos cookie crust, champagne caviar

TIRAMISU PARFAIT

mascarpone cream, espresso, ladyfingers

TRIO OF PASSED MINI DESSERTS

selections below

PASSED MINI DESSERTS

Choice of Three (3) Passed Mini Desserts

creme brulee tart

classic fruit tart

seasonal french macarons

sea salt brownie & turtle brownie squares

white chocolate butterscotch blondies

chocolate mousse cups

dulce banana cream tart

cannoli

flourless chocolate bites

chocolate dipped strawberries

cupcakes topped with vanilla buttercream

red velvet glazed bundt cakes

s'mores tart

Flambéed Station

BANANAS FOSTER

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

CHERRY JUBILIEE

cherries, sugar, citrus, brandy, vanilla ice cream

CRÊPES

one hour of service

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Brûlée



Stations

Priced per person

BURRATA BAR

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

CHEESE

boucheron, cheddar, comte, goat, brie

CHARCUTERIE

prosciutto, soppressata, odessa, capicola

SAVORY DIPS

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

FRUIT & VEGETABLE

lemon marinated grape leaves, red pepper balsamic salad, mixed Italian olives, cornichons, crudite, grilled vegetables

TOPPINGS

balsamic glaze, fig jam, mango chutney, lavender honey

TOASTED GRILLED BREAD

sourdough, semolina, pita, crostini

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

LIBERTY STATION

RIBEYE CHEESESTEAK
cheese wiz on seeded rolls

ROASTED PORK SLIDERS
broccoli rabe, provolone cheese

HOAGIE BITES
capicola, genoa salami, sopressata salami, provolone

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

ACCOMPANIED BY:
TOMATO BASIL SALAD
MINI SOFT PRETZELS

TACO STATION

FAJITA STYLE CHICKEN
CARNITAS
CHIPOTLE ROASTED MUSHROOMS

ELOTE AND BLACK BEAN SALAD
cilantro vinaigrette, peppers, shaved onions, cotija cheese

CORN TORTILLAS & PICO DE GALLO

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

SLIDER STATION

SHRIMP SALAD SLIDER
lettuce, dill, old bay, chipotle, ciabatta square

SHAVED FILET SLIDER
horseradish crema, arugula, brioche

ROASTED PORTABELLA SLIDER
harissa aioli, arugula, crispy onion, potato roll

MACARONI SALAD (V)
cavatappi, grill asparagus, spinach, roasted radish cider vinaigrette

STEAKHOUSE SALAD
romaine, bacon, tomato, farm egg, crispy fried onion, blue cheese dressing

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MEDITERRANEAN STATION

SLOW ROASTED CHICKEN
lemon and olive sauce, naan bread

VIERGE MARINATED STEAK
smoked tomato broth

ROASTED SALMON
warm bruschetta

ORZO SALAD
olives cherry tomatoes, feta cheese, fresh mint, dill vinaigrette

LEMON PEPPER RED BLISS POTATOES

CHICKPEA AND CUCUMBER SALAD
tomatoes, black olives, lemon zest, parsley vinaigrette

INDIAN STATION

CHICKEN TIKKA MASALA

CHANA MASALA

SAHANA PANNER MASALA

INDIAN PILAU RICE
caramelized onions, cilantro

BHEL PURI SALAD
potato, serrano chili vinaigrette, local tomato, puffed rice, cilantro

POTATO SAMOSAS
coconut and curry dipping sauce

GRILL NAAN BREAD

DUMPLING STATION

STEAMED CHICKEN

FRIED PORK POT STICKER

STEAMED EDAMAME

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

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

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Cocktail Reception: Stations

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MIDDLE EASTERN STATION

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

BARLEY SALAD
english peas, tricolored peppers, onions, honey and shallots vinaigrette,
goat cheese

FARRO SALAD
grill corn, roasted tomatoes, basil vinaigrette, cucumber, purple basil,
queso fresco

QUINOA SALAD
roasted zucchini, heirloom cherry tomatoes, fava beans, rose vinaigrette,
shaved beets

CHICKPEA SALAD
feta cheese, eggplant, shaved pearl onions, rosemary vinaigrette, snow
peas, fresh mint

NICOISE SALAD
hard-boiled egg, golden peas, cherry tomatoes, artichokes, herb
vinaigrette, roasted potatoes

WHITE BEAN SALAD
arugula & frisée, summer vegetables, vanilla and white balsamic vinaigrette



Brolee

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SOUTH PHILLY MARKET

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 | red onion agrodolce

PORK PORCHETTA whiskey glaze

BONELESS LAMB LOIN | pomegranate chutney

BRINED TURKEY BREAST | rosemary natural a jus

BLACK PEPPER CRUSTED PRIME RIB AU POIVRE | black pepper cream sauce

HONEY ROASTED HAM | meyer lemon glaze

SALMON ROULADE | 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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SOUTHERN BBQ STATION

BEEF BRISKET

smoked bbq dry rubbed

PULLED HERITAGE PORK

classic bbq

MAC & CHEESE

roasted poblanos

SWEET CORN

grilled on the cob, butter

SWEET & SPICY MEMPHIS STYLE COLE SLAW

BURNT END BAKED BEANS

CHEF'S CHOPPED SALAD

chickpeas, tomatoes, cucumbers, red onion, romaine, lemon herb vinaigrette

BREADS

cornbread muffins, assorted slider rolls

SAUCES ON STATION

bbq, honey bbq, teriyaki, jerk, hot honey, garlic parmesan

READING TERMINAL MARKET STATION

ROAST PORK SLIDERS

sharp provolone, roasted garlic spinach, sarcone roll

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 FRIES

cinnamon, powdered sugar

CANNOLI CREAM HANDPIES

FRUIT FILLED POP TARTS

BLACK 'N WHITE COOKIES

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SUSHI

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

JAPANESE CUCUMBER SALAD
mixed greens, carrots, cucumber, cherry tomato,
sweet ginger dressing

SWEET SOY
SRIRACHA MAYO
WASABI
PICKLED GINGER

Raw Bar

OYSTERS ON HALF SHELL
champagne mignonette

COCKTAIL SHRIMP
bloody mary cocktail

SEARED AHI TUNA
wasabi crust

STONE CRAB CLAWS
saffron aioli

CHILLED LOBSTER SALAD
sweet summer corn

accompanied by:

EDAMAME & SEAWEED SALAD
sesame ginger emulsion

SUMMER STONE FRUIT SALAD
mixed greens, toasted pecans,
pickled onion, lemon-honey
vinaigrette

LEMON WEDGES &
TABASCO SAUCE

Brolée

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Cocktail Reception: Small Plates

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Choice of four (4)

We recommend one (1) from each of the following menu sections.

SEAFOOD

CRAB CAKE | avocado milk, spicy cashew salad

MISO GLAZED CHILEAN SEA BASS | dashi, edamame, shitake, baby bok choy, carrot jicama slaw

MAHI MAHI | macadamia honey crust, toasted coconut rice, pineapple-ginger relish

SEARED SALMON | smoked carrot purée, chive beurre blanc

DRY OCEAN SCALLOPS | shaved leeks, oyster cream, crispy potato chip

BEEF, PORK & LAMB

SEA SALT CRUSTED FILET | mushroom gnocchi, blue cheese velouté

BEEF WELLINGTON | pancetta balsamic brussels, dijon thyme carrots

CHIANTI BRAISED SHORT RIB | polenta, pecorino, white truffle oil

BRAISED LAMB CASSOULET | white beans, toasted breadcrumbs, sautéed arugula

POULTRY

PARISIAN GNOCCHI | ricotta gnocchi, sourdough breadcrumbs, chicken jus, shredded comté

CHICKEN ROULADE | roasted root vegetable, rosemary beurre blanc

SEARED DUCK BREAST | cauliflower purée, cherry gastrique

DUCK À DEUX (GF,DF) | confit duck, cured duck breast, tangerine lace salad, port wine reduction

VEGETARIAN

KENNETT SQUARE MUSHROOM RISOTTO

EGGPLANT & SPAGHETTI SQUASH ROULADE

fregola pilaf, moroccan tomato sauce

CREAMY POLENTA WILD MUSHROOM RAGU

vegan cheddar, shitake, maitake, oyster mushroom, peas

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

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

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

SOUTH OF THE BORDER

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

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

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

FEDERAL DONUTS

OLD-FASHIONED | GLAZED

DARK CHOCOLATE | GLAZED

CHOCOLATE CAKE OLD-FASHIONED

FANCY FEDERAL DONUTS

SEASONALLY GLAZED & DIPPED

PASSED MINI MARTINI GLASS CRÈME BRÛLÉE

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Late Night Snacks



Late Night Snacks

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Priced per person · 1-hour | 25 person minimum

WAFFLES AND “...”

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

PHILADELPHIA SOFT PRETZELS
mustard, buttercream icing, cinnamon dip

ASSORTED TASTYKAKES

PHILLY CLASSICS

PHILLY CHEESESTEAK
ribeye meat, cheese wiz, fried onions

CHICKEN CHEESESTEAK
cheese wiz, fried onions

PHILADELPHIA SOFT PRETZELS
mustard, buttercream icing

PHILLY AFTER DARK

PORK ROLL, EGG & CHEESE SANDWICH
toasted english muffin

BACON, EGG & CHEESE SANDWICH
toasted plain bagel

BIG CHICKEN

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



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.

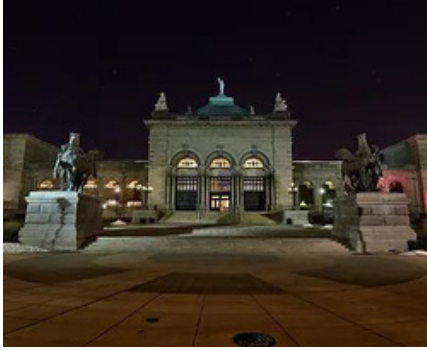
The biggest challenge is choosing your favorite!



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

- 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