



2024 Fall Winter **Wedding Package** About Brûlée

Brûlée Catering has been the leading full-service catering provider in Philadelphia since 2003. With a passion for culinary excellence and a dedication to outstanding service, Brûlée has earned a reputation for creating memorable dining experiences.

Brûlée is the in-house caterer for several landmark locations, such as, the National Constitution Center, the Independence Visitor Center (The Liberty View), the Museum of the American Revolution, The Free Library on the Parkway, The Met Philadelphia, and the Please Touch Museum (Memorial Hall).

In addition to offering concessions at nine different cafes across Philadelphia, Brûlée has expanded their hospitality expertise into restaurant management with their recent partnership with *Heritage Shores* in Bridgeville Deleware, featuring two restaurant facilities onsite in addition to their event space.



Brûlée Catering is a part of Oak View Group's expanding hospitality sector. Oak View Group (OVG) is a global venue development, advisory, and investment company for the sports and live entertainment industries.

INFO@BRULEE-CATERING.COM www.brulee-catering.com (215) 923 - 6000

Passed Hors D'oeuvres



PASSED HORS D'OEUVRES

Choice of six (6):



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





Passed

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Hors D'oeuvres

PASSED HORS D'OEUVRES

Choice of six (6): ...Continued



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

Plated Dinner: First Course



FIRST COURSE PLATED SALAD

Choice of one (1) for all guests

Served with passed artisan rolls & sea salted butter.



POACH PEAR CARPACCIO red wine pear, gorgonzola cheese,baby arugula, red wine gastric, spiced hazelnut



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



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

SMOKED CARROT AND GINGER SOUP fried shallots, chili oil. micro cilantro



GOAT CHEESE RAVIOLI sweet potato velouté, roasted garlic kale, crispy parsley, sage oil



PUMPKIN SOUP brandied kumquats, cinnamon pecans, sage dust



CLASSIC CAESAR cherry tomatoes, garlic croutons, shaved parmesan cheese, 'caesar dressing





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

PAN SEARED VEAL CHOP porcini and cognac au jus

CIDER BRINED PORK CHOP ancho chili, cider reduction

GRILLED SIRLOIN red wine reduction

BEER BRAISED SHORT RIB horseradish demi

HERB MARINATED FILET OF BEEF green peppercorn sauce

POULTRY

TURKEY ROULADE red wine au jus

DUCK BREAST tart cherry, brandy jam

PECAN AND GOAT CHEESE CRUSTED CHICKEN chard shallots demi

ROASTED CHICKEN BREAST tarragon marsala

SEAFOOD

PAN ROASTED SALMON blood orange reduction.

HERB MARINATED ARTIC CHAR chestnut gremolata

CRAB CAKES chipotle beurre blanc

BLACK COD nori and mushrooms broth

VEGAN

SWEET POTATO STEAK toasted quinoa, shaved brussels sprout

RISOTTO CAKE butternut squash marmalade, spicy basil pesto

TRUMPET MUSHROOMS SCALLOPS okinawa sweet potato puree, garlic roasted kale

GRILLED TOFU 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

Plated Dinner: Third Course



THIRD COURSE DESSERT

Includes Coffee & Herbal Teas.

WEDDING CAKE

or

CHOICE OF THREE (3) PASSED MINI DESSERTS

CREAM PUFFS (Cinnamon or Eggnog Cream)

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

All options include: PASSED MINI MARTINI GLASS CRÈME 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

MEDITERRANEAN STATION - \$18

ROASTED GARLIC HUMMUS RED PEPPER HUMMUS GRILLED CHICKEN KABOB FALAFEL TZATZIKI GRILLED FLATBREAD & PITA

tate Might Snacks

Cale

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, cinnamon dip

PHILLY AFTER DARK | \$14

PORK ROLL, EGG & CHEESE SANDWICH | toasted english muffin BACON, EGG & CHEESE SANDWICH | toasted plain bagel

FEDERAL DONUTS | \$8

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

FANCY FEDERAL DONUTS | \$11

SEASONALLY GLAZED & DIPPED



WEDDING PACKAGE INCLUDES:



- •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
- Tableside 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.

A venue for every tyle

FALL // WINTER 2024

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





FREE LIBRARY MEMORIAL HALL c. 1876 ON THE PARKWAY



THE MET PHILADELPHIA



HERITAGE SHORES



NATIONAL CONSTITUTION CENTER

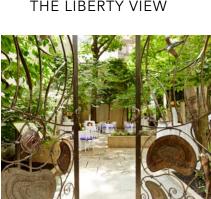


THE LIBERTY VIEW



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

