

S E R A V E Z Z A

— M E E T I N G S —



# The Seravezza Difference: Thousand Detail Dining

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Seravezza Events Difference.

*To help facilitate your event planning, our policies and procedures are provided below.*

## EXCLUSIVITY

Seravezza Events is the exclusive provider of all food and beverage for The Franklin Institute. No food or beverage of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

## GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Seravezza Events will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

## CHINA SERVICE

China service is a Seravezza Events standard for all events, unless disposable ware is requested. In some menu item selection scenarios, exceptions to this standard may apply. Your Catering Sales Manager will properly advise you in the planning process.

## BAR SERVICE

For all events with alcohol service, a Certified Seravezza Events Bartender is required. Alcohol cannot be brought into or removed from The Franklin Institute.

## LINEN/DÉCOR

Seravezza Events provides linen for most food and beverage events, in our standard color offerings of black, ivory and white. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

## SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers, and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

## EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two hours.

## CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

## LABOR CHARGE

Labor is included within the menu pricing, unless otherwise noted. Additional attendants or service staff may be requested over and above our normal staffing level for your event. These requests may incur additional labor fees. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Charges for specialized services, such as carvers, chefs and bartenders, may also incur additional fees beyond what is indicated within the listed menu price. Please contact your Catering Sales Manager for additional information.

## CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Seravezza Events. For larger events, your Catering Sales Manager will outline the payment and contract process.

## PRICING

Prices quoted are in US Dollars. Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales taxes. The service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your own discretion.



# BREAKFAST



# CONTINENTAL BREAKFAST

## THE CLASSIC CONTINENTAL

Orange, Apple and Cranberry Juice  
Sliced Fresh Fruit and Berries  
English Muffins and Assorted Bagels  
Raisin Sticky Buns  
Selection of Breakfast Breads  
Butter, Sorghum, Preserves, Cream Cheese, Honey and Nutella  
Freshly Brewed La Colombe Regular & Decaf Coffee  
Assorted Premium Hot Teas

## LOGAN CIRCLE CONTINENTAL

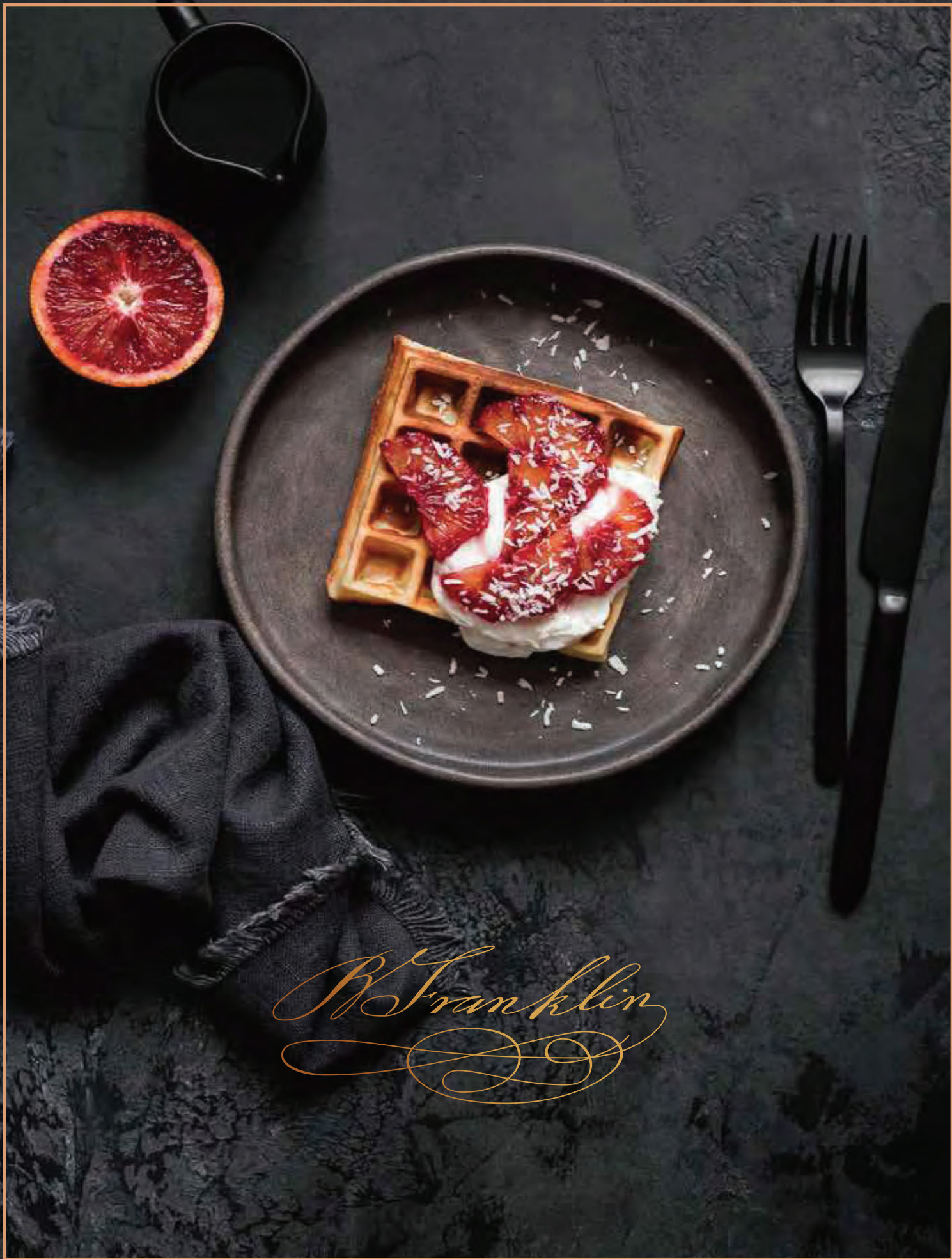
Assorted Bottled Fruit Smoothies

Build Your Own Parfait

*House-made Granola and Kashi GOLEAN Crunch  
Toasted Almonds, Golden Raisins and Dried Cherries  
Low-Fat Plain and Raspberry Yogurt*

Low-Fat Cottage Cheese  
Fresh Bananas, Blueberries, Pineapple, Strawberries, Honeydew, Watermelon, Cantaloupe and Grapes  
Honey, Agave Syrup and Brown Sugar  
Smoked Salmon with Bagels and Traditional Condiments  
Farm Fresh Hard-Boiled Eggs  
Sugar-Free or Fat-Free Muffins and Breakfast Pastries  
Butter, Sorghum, Preserves and Cream Cheese  
Freshly Brewed La Colombe Regular & Decaf Coffee  
Assorted Premium Hot Teas





*B. Franklin*

# CHEF TABLES

## SOCIETY HILL

Orange, Grapefruit, Cranberry and Apple Juice  
Freshly Brewed La Colombe Regular & Decaf Coffee  
Assorted Premium Hot Teas  
Platter of Seasonal Sliced Fruit Garnished with Fresh Berries

## CHOOSE ONE

Scrambled Eggs with Chives  
French Toast  
Spinach and Egg Frittata  
Cheddar Cheese and Ham Strata

## CHOOSE TWO

Maple Black Pepper Bacon  
Bacon  
Country Link Sausage  
Ham Steak  
Turkey Sausage  
English Bangers

## CHOOSE ONE

Hash Brown Potatoes  
Potatoes O'Brien  
Sautéed Red-Skinned Breakfast Potatoes  
Heirloom Blend Breakfast Potatoes  
Lyonnaise Potatoes  
Selection of Breakfast Pastries and Gold Coast Buttermilk Donuts  
English Muffins and Assorted Bagels with Butter, Sorghum, Preserves and Cream Cheese



# CHEF TABLES

## FRANKLIN'S CLASSIC

Orange, Grapefruit and Cranberry Juice  
Freshly Brewed La Colombe Regular & Decaf Coffee  
Assorted Premium Hot Teas

## CHOOSE TWO

Ham, Egg and Cheese Croissant  
Sausage and Egg on a Southern-Style Flaky Buttermilk Biscuit  
Scrambled Egg Burrito with Chorizo, Fresh Tomato Salsa and Sour Cream  
Egg, Sausage and Cheese on a Southern-Style Flaky Buttermilk Biscuit

## CHOOSE TWO

Assorted Danish Pastries, Muffins, Custard Cinnamon Roll  
and Flaky Croissants with Butter, Sorghum and Preserves  
Whole Fresh Fruit  
Individual Low-Fat Yogurt  
Assorted Bottled Fruit Smoothies  
Yogurt and Granola Parfaits







*B Franklin*





# PLATED BREAKFAST

## ALL PLATED BREAKFASTS INCLUDE

Orange, Grapefruit and Cranberry Juice  
Freshly Brewed La Colombe Regular & Decaf Coffee  
Assorted Premium Hot Teas  
Breakfast Pastries with Butter, Sorghum and Preserves

## BROTHERLY LOVE BREAKFAST

Scrambled Eggs with Chives  
Country Herb Sausage Links or Maple Black Pepper Bacon  
Sautéed Breakfast Potatoes

## CINNAMON RAISIN FRENCH TOAST BREAKFAST

Cinnamon Raisin French Toast served with Berry Compote, Whipped Butter and Maple Syrup  
Country Herb Sausage Links, Bacon or Maple Black Pepper Bacon

## HEART-HEALTHY BREAKFAST

Spinach and Mushroom Quiche  
Apple Chicken Sausage





# ALL DAY BREAKS



# BEVERAGES

## FRESHLY BREWED LA COLOMBE REGULAR & DECAF COFFEE

Includes Variety of Cream & Milk, Flavored & Standard Sweeteners

## ASSORTED PREMIUM HOT TEAS

## HOT CHOCOLATE WITH MINIATURE MARSHMALLOWS

## ICED TEA WITH LEMON

## FRESH LEMONADE

## FRUIT PUNCH

## ASSORTED BOTTLED FRUIT SMOOTHIES

## ASSORTED MINUTE MAID® JUICES

## FRAPPUCCINO

( Mocha and Vanilla )

## MILK

( Whole, 2%, Skim and Chocolate )

## ASSORTED ENERGY DRINKS

( Regular/Sugar-Free Red Bull, Regular/Sugar-Free ROCKSTAR )

## ASSORTED POWERADE®

## ASSORTED COCA-COLA® PRODUCTS

## DASANI® BOTTLED WATER

# À LA CARTE

## FRESH FROM THE BAKERY

### Breakfast Pastry Basket

*Croissant, Danish Pastry, Muffins and Large Almond Turnover, Cinnamon Cream Coffee Cake*

### Assorted Bagels with Cream Cheese

*Plain, Sesame, Poppy Seed, Cinnamon-Raisin, Cranberry, Wheat, Blueberry, Chocolate Chip and Cheddar Cheese*

### Assorted Sugar-Free or Fat-Free Muffins

### Raisin Sticky Buns

### Giant Cookies

*Chocolate Chip, Sorghum Sugar, Oatmeal Raisin, White Chocolate Macadamia, Triple Chocolate and Peanut Butter Chunk*

### Tea Cookies

*Mini Chocolate Chip, Almond, Cinnamon and Chocolate with Nuts (Two Dozen)*

### Franklin Stove Brownies

### Blondies

### Assorted French Dessert Pastries

### Assorted Dessert Bars

*Peanut Butter, Rocky Road, Lemon and Rice Krispies*

### Assorted Donuts

## GLUTEN-FREE BAKERY

### Banana Nut Muffins

### Brownies

AVG

*Avoiding  
Gluten*

V

*Vegetarian*

V<sup>2</sup>

*Vegan*

# À LA CARTE

SLICED SEASONAL FRUIT  

WHOLE FRESH FRUIT  

ICE CREAM BARS 

CHOCOLATE TRUFFLES  

ASSORTED CANDY BARS 

ASSORTED ENERGY BARS 

ASSORTED PROTEIN BARS 

SPECIAL K BARS 

Double Chocolate & Chocolate Peanut Butter

PACKAGED COOKIES 

Assorted Flavors

PRINGLE CANISTERS 

Assorted Flavors

INDIVIDUAL BAGS OF HERR'S CHIPS 

Assorted Flavors

SOFT PRETZELS WITH MUSTARD 

INDIVIDUAL BAGS OF PRETZELS 

Assorted Flavors

POPCORNS® POPPED CORN CHIPS  

Butter, White Cheddar, Sea Salt and Cheesy Jalapeno

# À LA CARTE

## SAVORY OR SWEET - 100 CALORIE SNACK BAG

### RICEWORKS GOURMET BROWN RICE CRISPS

Sweet Chili, Salsa Fresca and Sea Salt

### MIXED NUTS

Serves 10

### POTATO CHIPS WITH DIP SELECTION

Spicy Ranch or Blue Cheese

### TORTILLA CHIPS WITH DIP SELECTION

Pico De Gallo or Guacamole

### ASSORTED TEA SANDWICHES

Smoked Salmon & Cream Cheese

Cucumber

Roast Beef with Horseradish Cream

Turkey & Swiss

Ham & Cheddar

### ASSORTED SANDWICH SELECTIONS

Ham & Cheese on Rye

Turkey on Sourdough

Tuna Salad on White

Corned Beef on Rye

### ASSORTED MINI CROISSANT SANDWICHES

Chicken Salad or Tuna Salad

### ASSORTED INDIVIDUAL YOGURT

### INDIVIDUAL GREEK YOGURT





# THEMED BREAKS



# THEMED BREAKS

*All themed breaks served with the following choice of beverages for your guests including freshly brewed La Colombe regular & decaf coffee, assorted premium hot teas, Dasani® bottled water, assorted Coca-Cola® products and Minute Maid® juices.*

## CHOCOLATE AND CAFFEINE BREAK

Mini Devil's Food Cupcakes with Chocolate Fudge Icing

Assortment of Chocolate Truffles

Chocolate Chocolate-Chip Cookies

Chocolate Dipped Strawberries

Chocolate Mousse Shots Filled with Praline and Chocolate Shavings

Freshly Brewed Iced Tea

Whipped Cream, Cinnamon, White and Dark Chocolate Shavings and Flavored/Sugar-Free Syrups served with Coffee

Assortment of Regular/Sugar-Free Red Bull, Regular/Sugar-Free ROCKSTAR

## THE PHILLY PRETZEL BREAK

Signature Figure 8 Style Pretzels with Mustard and Cheese Sauce

Capri Pizza Sticks and Sorrento® Calzones

## GRANOLA AND OATMEAL BREAK

House-Made Granola and Steel-Cut Oatmeal with All The Toppings

*Raisins, Dried Cherries, Banana Chips, Greek Yogurt, Skim Milk, Fresh Blueberries and Strawberries, Brown Sugar and Agave Syrup*



# THEMED BREAKS

*All themed breaks served with the following choice of beverages for your guests including freshly brewed La Colombe regular & decaf coffee, assorted premium hot teas, Dasani® bottled water, assorted Coca-Cola® products and Minute Maid® juices.*

## CHEESESTEAK AND ROASTED PORCHETTA SANDWICH STATION

Crusty Italian Rolls Loaded with Shaved Ribeye, Cheese Sauce and Sautéed Onions  
Slow Roasted Pork Piled on Sesame Roll with Garlic Broccoli Rabe and Provolone  
Kettle Style Potato Chips

## THE BAJA BREAK

Corn Tortilla Chips with Chile con Queso, Pinto Bean Dip, Guacamole,  
Tomatillo Salsa and Pico De Gallo  
Sopapillas

## HALFTIME BREAK

Mini Cheeseburgers with Spicy Ketchup & Whole-Grain Mustard-Mayonnaise  
Jalapeño Poppers with Spicy Harissa Ranch  
Assorted Chips, Pretzels and Popcorn

## WILLY WONKA SWEET TREATS

Milk Chocolate Dipped Potato Chips, Strawberries and Marshmallows  
Dark Chocolate Dipped Pretzel Rods, Hickory Bacon, Orange Peel, Pineapple and Bananas



# PLATED MEALS



# PLATED MEALS

*Fresh, house-made and packed with the best local flavors, our premier array of innovative entrées are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.*

## SALAD COURSE

### HARVEST ARTISAN GREENS

Roasted Beets, Blistered Grape Tomatoes, Feta Cheese,  
Toasted Almonds with White Balsamic Vinaigrette

### PENNSYLVANIA SALAD

Mixed Greens, Preserved Daikon, Roasted Peaches,  
Peppered Goat Cheese, Spiced Sunflower Seeds with Sorghum Vinaigrette

### CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Croutons,  
Shaved Parmesan with Classic Caesar Dressing

### CABERNET POACHED PEAR

Layered Hearty Greens, Sweet and Sour Red Onions,  
Crumbled Bleu Cheese, Shaved Radishes with Pomegranate Vinaigrette

### CRUNCH SALAD

Shaved Red Cabbage, Kale, Cucumbers, Carrots, Edamame,  
Cilantro, Sunflower Seeds with Sweet-and-Sour Ginger Dressing

### BABY ICEBERG

Tomato Bocconcini, Red and Yellow Teardrop Tomatoes,  
Mozzarella Cheese with Basil Vinaigrette and Balsamic Glaze

### CITRUS-GINGER CRAB

Endive, Grapefruit Supremes, Pomegranate Seeds,  
Butter Lettuce with Citrus-Ginger Vinaigrette



# PLATED MEALS

*All served with signature rolls, sweet whipped butter, chef's choice of seasonal vegetable and beverages for your guests including water, freshly brewed La Colombe regular & decaf coffee and assorted premium hot teas.*

## ENTRÉE COURSE

### BRAISED SHORT-RIB

Herb Polenta and Natural Cabernet Reduction

### ROSEMARY LEMON CHICKEN

Marinated with Rosemary, Lemon,  
Garlic served with Au Gratin Potato Cake

### PEPPERED BALSAMIC CHICKEN

Baby New Potatoes, Roasted Grapes and Balsamic Vinegar Sauce

### PARMESAN-CRUSTED CHICKEN BREAST

Sea Salt Fingerling Potatoes and Tomato Basil Chutney

### CHILI-SPICED ROASTED BREAST OF CHICKEN

Acorn Squash Risotto Cake and Red Wine-Cranberry Reduction

### ROASTED CORN AND BLACK BEAN TART

Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions,  
Avocados and Brown Rice in a Cilantro-Infused Tart Shell

### MISO-GLAZED SALMON

Coconut Jasmine Rice and Baby Bok Choy

### GREEN PEPPERCORN BEEF TENDERLOIN

Pan-Roasted served with a Pomme Puree Port Reduction

# PLATED MEALS

*All served with signature rolls, sweet whipped butter, chef's choice of seasonal vegetable and beverages for your guests including water, freshly brewed La Colombe regular & decaf coffee and assorted premium hot teas.*

## ENTRÉE COURSE

### ROASTED VEGETABLE LASAGNA ROLL

Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers & Olives rolled in a Sheet of Pasta with Ricotta & Parmesan

### GRILLED DOUBLE CUT PORK CHOP

Sweet Potato Soufflé and a Zinfandel Bing Cherry Sauce

### BRAISED MOROCCAN CHICKEN

Free-Range Chicken Cooked with Moroccan Spices, Tomatoes, Oranges, Black Currants and Almonds served with Basmati Rice

## DUET ENTRÉE SELECTIONS

### GRILLED PETITE FILET AND PAN SEARED LEMON CHICKEN

Tomato-Basil Relish,  
Cabernet Mashed Potatoes and Caramelized Shallot Jus

### DOUBLE COLORADO NIMAN RANCH LAMB CHOP AND GULF SHRIMP

Butternut Squash and Polenta

### HERB-CRUSTED TENDERLOIN OF BEEF AND MAINE SEA SCALLOPS

Scalloped Yukon Gold Potatoes and Red Wine Sauce

### PETITE FILET MIGNON AND SEARED SALMON

Risotto Cake and Three-Peppercorn Sauce





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# PLATED MEALS

*All served with signature rolls, sweet whipped butter, chef's choice of seasonal vegetable and beverages for your guests including water, freshly brewed La Colombe regular & decaf coffee and assorted premium hot teas.*

## CHILLED ENTRÉE SELECTIONS

### DRAGON'S GATE ASIAN CHICKEN SALAD

Char Siu Chicken, Hoisin Noodles, Sweet and Sour Vegetables,  
Asian Slaw and Wonton Croutons

### CHOPHOUSE BISTRO STEAK SALAD AVG

Hearty Greens, Charred Bistro Steaks,  
Wood-Roasted Mushrooms, Artichokes,  
Grilled Peppers and Balsamic Vinaigrette Topped with Tobacco Onions

### GRILLED CHICKEN SALAD AVG

Grilled Chicken with Artisan Greens,  
Vegetable Salad and Classic Mustard Vinaigrette

### ANTIPASTO SALAD AVG

Romaine Hearts Wrapped in Prosciutto, Pesto Chicken,  
Fresh Mozzarella, Grilled Olives, Oven-Dried Tomatoes,  
Balsamic Reduction and Lemon Basil Oil

# PLATED DESSERTS

*All served with freshly brewed La Colombe regular & decaf coffee and assorted premium hot teas.*

## DESSERTS

### OPERA CAKE

Almond Sponge, Coffee Buttercream and Passionfruit Puree

### BANANA CREAM

Housemade Vanilla Wafer

### CARROT CAKE

Cream Cheese Frosting and Toasted Walnuts

### FLOURLESS CHOCOLATE CAKE

Raspberry Sauce

### RUSTIC APPLE TART

Cinnamon Custard Sauce

### KEY LIME

Toasted Coconut and Strawberry Coulis

### TIRAMISU

Espresso, Mascarpone and Bittersweet Chocolate





## SIGNATURE ALL-DAY CHEF TABLES



# CHEF TABLES

*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## POINT BREEZE DELI

Crisp Field Greens with Pink Peppercorn Ranch,  
Italian Vinaigrette and Balsamic Vinaigrette

New Potato Salad with Stone-Ground Mustard and Smoked Bacon

Tomato and Cucumber Salad with Pesto Balsamic Vinaigrette

Display of Deli Meat and Cheese with Black Angus Roast Beef, Salami, Turkey, Ham,  
Provolone, Aged Cheddar and Baby Swiss Cheese

Condiment Tray with Pickles, Pepperoncini,  
Lettuce, Tomatoes, Red Onions, Pesto Mayonnaise, Stone-Ground Mustard,  
Yellow Mustard, Mayonnaise and Roasted Red Pepper Aioli

**Basket of Breads** - *Whole Wheat Sandwich Thins, Mini Kaiser Rolls,  
Olive Ciabatta Rolls, Sliced Cranberry Muesli, Nine-Grain Whole Wheat and Marbled Rye*

## DESSERTS

Fresh Fruit Salad

Hershey's Chocolate Bread Pudding

Franklin Stove Brownies



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# CHEF TABLES

*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## TRATTORIA

### STARTERS

Minestrone Soup

Panzanella Bread Salad with Cucumbers, Red and Yellow Tomatoes,  
Crusty Garlic-Toasted Ciabatta Croutons, Red Onions, Extra-Virgin Olive Oil,  
Black Pepper and Sea Salt

Orzo Antipasto Salad

Caponata Salad with Roasted Red and Yellow Bell Peppers, Capers, Roasted Eggplant,  
Olives and Artichokes tossed in Extra-Virgin Olive Oil and Red Wine Vinegar  
Warm Garlic Knots and Garlic Breadsticks

### MAINS

Airline Chicken Piccata with Lemon Caper-Parsley Butter Sauce

Rock Shrimp Penne Alfredo

Meat Lasagna

Grilled Vegetables

Crispy Blue Cheese Polenta with Pomodoro Sauce

### DESSERTS

Citrus Panna Cotta

Amaretti Cookies

Orange Chocolate-Chip Cannoli

Caramelized Banana Tiramisù

Red Berry Mousse Cake - Sugar-Free

# CHEF TABLES

*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## LA MESA

### SALSA AND CHIP BAR

Corn and Flour Tortilla Chips, Mango Salsa, Roasted Tomato Salsa,  
Tomatillo Salsa and Guacamole

### SALAD

Mixed Greens and Romaine Salad with Cheddar Cheese,  
Red Beans, Cherry Tomatoes, Red & Yellow Bell Peppers with Jalapeño Ranch  
or Roasted Garlic & Chili Vinaigrette

Tomato and Cucumber Salad with Cilantro Dressing

### BUILD YOUR OWN STREET TACOS

Crispy Corn Taco Shells and Soft Flour Tortillas

Braised Beef Barbacoa

Pork Carnitas

Achiote-Marinated Rock Shrimp

Shredded Lettuce, Cotija Cheese, Jalapeños, Sour Cream, Black Olives and Pico de Gallo

Cilantro Rice

Braised Black Beans with Chilies and Smoked Pork

### DESSERTS

Dulce de Leche Cupcakes

Caramel Flan

Lime and Strawberry Mousse Tart

Mini Vanilla Empanadas


Chocolate Mousse Cake - Sugar-Free

# CHEF TABLES

*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## TASTE OF THE EAST

### STARTERS

Chinese Chicken Salad with Sesame Dressing 

Vegetable Spring Rolls with Chinese Mustard 

Chicken Pot Stickers with Soy Ginger-Garlic Dipping Sauce

Mixed Greens with Roasted Tofu Croutons, Mint, Cilantro, Pea Pods,

Red Bell Peppers and Spicy Yuzu Vinaigrette  

### MAINS

Kung Pao Shrimp with Toasted Peanuts 

Chicken and Vegetable Lo Mein

Basil Beef with Asparagus 

Steamed Jasmine Rice 

Asian-Style Stir-Fried Vegetables  

### DESSERTS

Tropical Fruit Salad

Mango Tarts

Green Tea Cheesecake and Yuzu Shot Glasses

Honey Almond Financiers

Red Berry Mousse Cake - Sugar-Free



# CHEF TABLES

*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## GRECIAN EATS

### STARTERS

Cucumber & Feta Salad with Sea Salt and Olive Oil V AVG

Greek Salad with Tomato, Onion and Kalamata Olives V

Flaming Saganaki V

Greek Puffs V

Roasted Pepper Dip with Grilled Pita V

### MAINS

Vertical Rotisserie of Chicken, Pork and Beef with Tzatziki Sauce

Pan-Seared Salmon with Fennel-Saffron Fumé AVG

Fresh Broccolini with Olive Oil, Chili Flakes and Garlic V<sup>2</sup> AVG

### DESSERTS V

Greek Butter Cookies

Chocolate Yogurt Sponge Cake

Baklava



*B. Franklin*

# CHEF TABLES



*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## CALIFORNIA

### STARTERS

Chilled Avocado and Tomato Gazpacho  

Spinach, Dry Fruit and Goat Cheese Salad with Champagne Vinaigrette  

Salinas Valley Chopped Salad with Roasted Vegetables, Gorgonzola Cheese,  
Garbanzo Beans, Tomatoes, Cucumbers and Parsley  

Steamed Asparagus and Prosciutto Platters with Lemon-Mustard Dressing,

Hard-Boiled Eggs and Shaved Pecorino Cheese 

Freshly Baked Rolls with Butter 

### MAINS

Pepper-Crusted Corvina Sea Bass with Smoked Mushroom Sauce

Dry-Rubbed Flat Iron Steak with Roasted Shallots and Merlot Demi-Glacé

Oven-Roasted Airline Chicken with Champagne Demi-Glacé

Wild and Brown Rice  

Haricot Verts with Hazelnuts  

Oven-Roasted Baby Potatoes with Fresh Herbs  

### DESSERTS

Lemon Meringue Tarts

Pistachio Mousse Cake

Raspberry Tarts

Red Berry Mousse Cake - *Sugar-Free*





*B. Franklin*



# CHEF TABLES

*All chef tables served with freshly brewed La Colombe regular & decaf coffee  
and assorted premium hot teas.*

## ALL ORGANIC

### STARTERS

Organic Soba Noodle Salad with Bay Scallops, Edamame,  
Black Sesame Seeds and Ginger-Soy Vinaigrette

Platters of Sliced Heirloom Tomatoes and Roasted Artichokes with Garlic and  
Rosemary-Infused Extra-Virgin Olive Oil  

### BUILD YOUR OWN SALAD

Organic Mixed Greens, Baby Spinach and Arugula  
Julienne Carrots, Heirloom Baby Tomatoes, Organic Oil-Cured Olives,  
Cucumbers, Broccoli, Whole-Grain Garlic & Herbed Croutons,  
Toasted Pumpkin Seeds, Radishes, Sliced Onions, Currants and Crumbled Blue Cheese  
Wild Berry and Pomegranate Vinaigrette,  
Aged Balsamic Vinaigrette and Smoked Bacon Ranch Dressing

### MAINS

Herb-Roasted Chicken with Black Truffle Butter 

Pan-Seared Domestic Farm-Raised Barramundi with Fennel,  
Green-Lipped Mussels and Saffron Broth 

Rosemary-Roasted Grass-Fed Beef Tenderloin Tips with Tomato and Wild Mushroom Ragoût

Pan-Fried Wild and Brown Rice Cakes Infused with Sweet Basil and Roasted Tomatoes 

Grilled Asparagus with Toasted Almond Brown Butter 

Vegetable Medley with Herbed Garlic Butter 

Baked Bread and Rolls with Butter 

### DESSERTS

Coconut and Raspberry Shot Glasses 

Roasted Apple Cobbler

Coffee Cream Puffs

Blueberry and Oatmeal Tarts

Chocolate Mousse Cake - Sugar-Free






# RECEPTIONS





# COLD HORS D'OEUVRES

Garden Cherry Tomato Stuffed with Herbed Goat Cheese  

Vietnamese Summer Rolls with Sweet Chili Sauce  

Cucumber Cups with Hummus and Kalamata Olives  

Brie Crostini with Sun-Dried Cherry Chutney 

Goat Cheese Mousse and Medjool Date Skewers  

Garlic Pepper-Marinated Spanish Olive Shots  

Roasted Eggplant Caviar, Cilantro and Rice Crackers  

Pesto-Marinated Bocconcini and Cherry Tomato Skewers  

Tortilla Cups with Southwest Chicken Salad

Sweet Piquillo Peppers and Garlic Herbed Cream Cheese  

Volpi Sopressata and Aged Provolone Cheese on Olive Flatbread

Blackened Ahi Tuna, Toasted Peanuts, Caramel Popcorn and Wasabi Aioli Spoons 

Smoked Steelhead Salmon and Whipped Boursin Cheese on Buckwheat Blinis

Maryland Lump Crab Salad on Poppy Seed Lavosh with Green Onion Aioli

Goat Cheese Truffles with Toasted Almonds and Dried Cherries  

Wonton Cups with Thai Beef Salad and Green Papaya

Roast Beef with Asparagus Tips and Boursin Cheese 

Savory Salmon Gravlox and Cucumber Mint Crème Fraîche Tart

Char Siu Pork with Sour Cream served on Fried Wonton Skin

Mini Tropical Fruit Skewers and Guava Crème Fraîche  

Bresaola Crostini with Aged Asiago Cheese, Baby Arugula and Truffle Oil

Ahi Poke Tartare on Miso Spoon with Sesame Crackers

Seared Ahi on Crisp Lotus Root with Wasabi Aioli and Daikon Sprouts 


Shrimp Ceviche Shooters with Fried Tortilla Strips

Foie Gras Terrine on Brioche with Asian-Apple Pear Chutney

Duck Rillettes Profiteroles with Quince Jam








Oyster Shooters - Classic Margarita Style 

Shrimp Cocktail on Cayenne-Dusted Plantain Chips with Pineapple-Papaya Salsa 

Individual Vegetable Crudités with Pink Peppercorn Ranch  

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*

# HOT HORS D'OEUVRES

Mini Philly Cheesesteak  
Parmesan-Tossed Arancini with Lemon-Garlic Aioli   
Vegetable Empanadas with Salsa Verde   
Fried Parmesan Artichoke Hearts with Marinara Sauce   
Chicken Pot Stickers with Sesame Soy Dipping Sauce  
Blue Cheese Beggar's Purse with Almonds and Pear served with Mango Chutney   
Vegetable Spring Rolls with Ginger-Hoisin Sauce   
Mini Kobe Beef Franks in Puff Pastry with Whole-Grain Mustard  
Brie En Croûte with Raspberry Jam and Lemon Zest Crème Fraîche   
Southwestern Black Bean Spring Rolls with Chipotle Sour Cream 

Spiced Duck in Phyllo with Brandied Apricots and Orange Sauce  
Sesame-Breaded Shrimp with Sweet Soy Aioli  
Short Rib Beignets with Coriander-Tomato Demi-Glacé  
Coconut Shrimp with Citrus Ponzu Glaze  
Crabcakes with a Cucumber-Lime Aioli  
Lamb Tagine Potato Cobbler

Beef Empanadas with Roasted Tomato and Coriander Salsa  
Roasted Bacon-Wrapped Dried Plums with Roasted Garlic Demi-Glacé   
Mini Italian Sausage Calzones with Sweet Basil-Tomato Sauce  
Mini Chicken Wellingtons with Pink Peppercorn Demi-Glacé  
Spinach and Artichoke Tarts   
Bolas de Carne with Chimichurri Sauce  
Vegetable Samosas with Honey Crème Fraîche   
Mini Chicken Samosas with Lime Yogurt  
Coconut Chicken Satay with Pineapple Yogurt Sauce   
Mini Beef Wellingtons with Mustard Aioli  
Kalua Pork Empanadas with Honey-Guajillo Dipping Sauce  
Braised Short Rib on Tostones with Chipotle Sauce   
Reuben Empanadas with Thousand Island Dressing  
Sesame-Crusted Chicken Skewers with Spicy Teriyaki Glaze   
Spicy Shrimp Calzones with Roasted Tomato Mayonnaise  
Peking Duck Spring Rolls with Ginger-Soy Dipping Sauce  
Thai Shrimp Spring Rolls with Sweet Chili Sauce 

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*



A detailed gourmet charcuterie board is presented on a light-colored surface. The board includes a large wedge of cheese with dark specks, a round of herb-crusted cheese, a slice of salami, a piece of prosciutto, and a small bowl of olives. Accompanying items include breadsticks, nuts, and a small bowl of cherry tomatoes. The entire scene is framed by a thin orange border.

*B. Franklin*



# VEGETABLE & CHEESE DISPLAY STATIONS

## VEGETABLE CRUDITÉS

Collection of Baby Carrots, Teardrop Tomatoes,  
Broccoli and Cauliflower Florets, Baby Squash and Daikon with Peppered Ranch Dressing,  
Herbed Boursin Dip and Roasted Red Pepper Hummus

## GOURMET GRILLED VEGETABLES

Assortment of Grilled Baby Squash, Seasonal Tomatoes, Eggplant,  
Sweet Peppers, Asparagus, Baby Carrots and Grilled Mushrooms with Balsamic Aioli,  
Hummus and Roasted Garlic Sour Cream

## ANTIPASTO

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms,  
Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella,  
Parmigiano-Reggiano, Asiago and Fresh Mozzarella Cheese

## INTERNATIONAL CHEESE

Huntsman Double Gloucester-Stilton, Manchego, Parmesan,  
Saint-André Triple Crème, Port Salut, Gorgonzola Dolce, Herbed and Spiced Goat Cheese,  
Fresh Honeycomb, Dried Fruit, Toasted Nuts, Lavosh, Crackers, Crostini and Baguettes

# SALAD STATIONS

## SIGNATURE CAESAR SALAD

A Twist on a Classic Salad of Crisp Fresh Romaine Tossed with our Caesar Dressing, Signature Croutons, Parmesan Cheese

## GREEKTOWN SALAD

A Mediterranean Favorite of Fresh Lettuce, Shaved Red Onion, Diced Cucumber, Pepperoncini, Tomatoes, Feta Cheese, Kalamata Olives and Oregano Vinaigrette

## ASIAN CHICKEN SALAD

A Fusion Cuisine Favorite of Shredded Napa and Iceberg, Carrots, Snow Peas, Crispy Rice Noodles, Cilantro Sprigs, Toasted Almonds, Grilled Chicken, Toasted Sesame Seeds and Soy Peanut-Ginger Dressing

## CHOPPED SALAD

Build your own Salad with a Choice of Two Greens, Six Toppings, Two Proteins, One Soup and Three Dressings served with Crostini and Old World Sliced Breads



B. Franklin





# SUSHI & SASHIMI STATION

*Assemble your own platter from the choices below or our Master Sushi Chef will create a colorful assortment for you.  
All Sushi served with Wasabi, Regular/Light Soy Sauce and Pickled Ginger.*

## SELECTION OF SUSHI ROLLS AVG

Cucumber, Salmon, Bigeye Tuna, Hamachi - Yellowtail, California and Shrimp Tempura

## SELECTION OF NIGIRI AVG

Cucumber, Salmon, Bigeye Tuna, Hamachi - Yellowtail, Unagi - BBQ Eel, Ebi - Sweet Shrimp,  
Tako - Octopus and Tamago - Egg

## SELECTION OF SASHIMI AVG

Salmon, Bigeye Tuna, Hamachi - Yellowtail, Unagi - BBQ Eel, Ebi - Sweet Shrimp,  
Tako - Octopus and Tamago - Egg

## EDAMAME AVG

## OCTOPUS SALAD AVG

## SESAME-CITRUS CUTTLEFISH SALAD AVG

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*B. Franklin*



# CARVING STATIONS

*Each station presented and served small-plate style.*

## BONELESS PRIME RIB OF BEEF AVG

Spice-Crusted Prime Rib with Twice-Baked Baby Potatoes,  
Demi-Glacé and Horseradish Cream

## ROASTED TURKEY BREAST

Sliced-to-Order Roasted Turkey Breast  
with Individual Sage Ciabatta Stuffing and Turkey Jus

## SMOKED VIRGINIA HAM

Carved-to-Order Smoked Virginia Ham with Sharp Cheddar Cheese,  
Chive Grits and Red-Eye Gravy

## HOT SMOKED SALMON

Dill and Lemon Zest-Crusted Hot Smoked Salmon with Yukon Gold Potato Pancakes  
and Porcini Cream Sauce

## BEEF TENDERLOIN AVG

Hawaiian Black Sea Salt and Ground Black Pepper-Crusted Beef Tenderloin with Wild Mushrooms,  
Smoked Bacon and Fingerling Potato Sauté served with Béarnaise and Demi-Glacé

## NEW YORK STRIP LOIN

Peppercorn-Crusted New York Strip Loin with Garlic Mashed Yukon Gold Potatoes,  
Skinny Onion Fries and Port Wine Demi-Glacé Reduction

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*B. Franklin*

# CARVING STATIONS

## THE RODIZIO CARVING

*This unique station is set up to prepare and serve the below food options in the Famous Brazilian Rodízio Style, which uses swords to display the cooked meats. All options below are accompanied with Fried Platanos, Brazilian Feijoada, Rice, Cheese Bread and Chimichurri Sauce.*

### NEW YORK STRIP LOIN

Crushed Green Peppercorn, Black Pepper and Garlic Rubbed

### TURKEY BREAST

Achiote, Garlic and Chili Rubbed

### PORK LOIN

Cinnamon, Turmeric and Garlic Rubbed

### AHI TUNA LOIN

Coriander Seed, Ginger and Lemongrass Rubbed, Seared Rare

### CHORIZO

Roasted Sweet Peppers

### SKIRT STEAK

Rosemary, Thyme, Cracked Black Pepper and Garlic Rubbed

### ROCK CORNISH GAME HEN

Lemon Zest and Black Pepper Rubbed

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*B. Franklin*





# ACTION STATIONS

## CHEESESTEAK

Shaved Ribeye on an Italian Roll,  
Sweet Sautéed Onions & Roasted Long Hot Peppers with Cheese Sauce

## BBQ SHORT RIB

Beef Short Ribs Braised in Savory BBQ Sauce served with Roasted Yam,  
Bacon & Apple Hash and Mini Corn Muffins

## BARBACOA

Beef Barbacoa Martinis with Onions, Cilantro,  
Diced Avocado and Tortilla Crisp

## BBQ PULLED PORK SLIDER

Tender Slow-Cooked Pork Shoulder Smothered  
in Mandalay Bay Tangy BBQ Sauce served on Southern-Style  
Flaky Buttermilk Cheddar Cheese Biscuits

## THE RAMEN SHOP ACTION

Traditional Noodle Dish of Japan with Choice of Broth

### CHOOSE TWO

**Shio** — *Traditional Broth made from Chicken Stock and Vegetables*

**Shoyu** — *Traditional Chicken and Vegetable Stock with Dark Soy Sauce*

**Miso** — *Chicken and Fish Stock with Miso Paste*

**Vegetable** — *Light Stock made from Carrots, Celery, Onions, Mushrooms and Leeks*

Served with Cups of Pho, Curly Noodles, Char Siu Pork,  
Chicken, 1,000-year-old Egg, Hard-Boiled Eggs, Bean Sprouts,  
Scallions, Mini Bok Choy, Shredded Carrot, Firm Diced Tofu,  
Jalapeños, Straw Mushrooms, Bamboo Shoots,  
Chili Paste and Soy Sauce

# ACTION STATIONS

## FAIRHILL TACO

Fresh Slow-Braised Pork Carnitas,  
New Mexico-Style Farm Fresh Beef Carne Asada,  
Achiote-Brushed Chicken Thighs with Fresh Cilantro and Lime Juice

Soft Corn Tortillas, Chopped Maui Onions,  
Fresh Cilantro, Tomatillo Salsa,  
Charred Tomato Ranchero Salsa and Crumbled Cotija Cheese

## VIETNAMESE NOODLE SALAD

Rice Noodle Salad with Cucumbers, Carrots, Cilantro, Mint,  
Shredded Romaine and Crushed Peanuts Topped  
with BBQ Pork or Shrimp Rice

## ARTISAN NACHO BAR

Create Your Own Specialty Nachos Using Our Gourmet Creations

*Corn Tortilla Chips, Salt & Vinegar Kettle Chips and Fried Wonton Crisps  
Charred Poblano Black Beans*

*Smoked Pulled Pork, Ranchero-Style Slow-Braised Short Rib and Ancho-Spiced Pulled Chicken*

*Ale-Infused Creamy White Cheddar Cheese Sauce*

*Fresh Jalapeños, Pico de Gallo, Lime Sour Cream, Cotija Cheese and Scallions*

## GRILLED CHEESE SANDWICH

An American Favorite with an Indulgent Twist served with Tomato Gin Soup

CHOOSE THREE

*Apricot and Brie*

*Goat Cheese and Olive*

*Cheesesteak*

*Mini American Cheese*

*Mini Reuben*

*Sun-Dried Tomato, Basil and Mozzarella*

# DESSERT ACTION STATIONS

## CHOCOLATE FONDUE

Dark or White Chocolate Fondue  
Rice Krispie Squares  
Strawberries  
Pretzels  
Pineapple  
Chocolate Brownie Bites  
Cheesecake Bites  
Marshmallows

## DONUT SUNDAE BAR

Chocolate and Vanilla Donuts  
Vanilla Bean Ice Cream

Strawberry Sauce, Chocolate Sauce  
& Caramel Sauce

Seasonal Berries, Bananas, Cherries

Sprinkles, Cookie Crumbs,  
Crushed Peanuts and Whipped Cream







# BEVERAGES



# BEVERAGES

*Beverage selections are available for purchase per beverage or per hourly beverage package as shown below. Brands below represent the selections offered.*

## SPIRITS

Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior, Makers Mark Bourbon, Jack Daniel Whiskey, Dewar's White Label Scotch

## BEER

Domestic: Bud, Bud Light, Miller Lite, Michelob Ultra

Premium: Corona Extra, Stella Artois, Lagunitas IPA, Blue Moon, Yuengling Lager

## WINE

Proverb Cellars: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

## NON-ALCOHOLIC BEVERAGES

Dasani® Bottled Water, Assorted Coca-Cola® Products, Assorted Minute Maid® Juices

# BEVERAGE PACKAGES

*Packages available from 1 to 4 hrs.*

## SPIRIT BAR PACKAGE

Includes: Spirits, Beer, Wine and Non-Alcoholic Beverages

## BEER & WINE PACKAGE

Includes: Beer, Wine and Non-Alcoholic Beverages

## NON-ALCOHOLIC PACKAGE

Includes: Only Non-Alcoholic Beverage Selection



# THE WINE LIST

## WINE À LA CARTE

*Purchase available per bottle.*

Meomi, Pinot Noir

La Crema, Pinot Noir

Josh Craftsman's Collection, Cabernet Sauvignon

Louis Martini, Cabernet Sauvignon

Murphy Goode, Merlot

Alamos, Malbec

19 Crimes, Red Blend

Conundrum, Red Blend

The Prisoner, Red Blend

Kendall-Jackson, Chardonnay

Sonoma-Cutrer, Chardonnay

Kim Crawford, Sauvignon Blanc

Love Story, Pinot Grigio

Santa Margherita, Pinot Grigio

Chateau Ste. Michelle, Riesling

Fleur de Mer, Rose-Still

Chandon Brut, Sparkling

Nicolas Feuillatte Brut

Veuve Clicquot Yellow Label

# Our Commitment to Wellness and Safety



*At Seravezza, we care deeply about our guests, clients, employees and community. We have all been challenged to adapt to a much different world as a result of the Coronavirus (COVID-19). Our clients and guests can trust that we are equipped with the expertise, resources and capabilities to provide safe event experiences. Through the implementation of safety precautions such as gloves, masks and barriers we will be able to appropriately safeguard our food service. Additionally, we have increased the presence of hand sanitizers and hand washing stations in all our areas. Enhanced hygiene measures and sanitation protocols are implemented in all food preparation and service steps. Our on-site team will work with you to customize your food service delivery based on local health guidance and your event preferences. We are committed to providing the highest quality of food, beverage and service at your event and we look forward to serving you!*

*We will continue to implement best practices in food service during these challenging times, including responsibly sourced packaging and our sustainability practices.*



