

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.



Michael Samuel

Director of Operations

Michael Samuel joined the Levy family in February 2020 at the Javits Conference Center in New York City as the Director of Restaurants and Cafes. Michael proved to be a strong leader; driving Levy systems, people and partner development. While working at JCC during the height of the pandemic, he helped transition the conference center into the largest field hospital in America and served over 1500 soldiers, patients, first responders and medical personal per meal period.

He has accumulated an impressive list of experiences and accomplishments throughout his career. While Director for Darden Restaurants he received Director of the year twice. At Brinker he received People Developer of the year three years in a row, and opened twenty-six new locations. Michael's experience includes back of the house and front of the house leadership, operational training, new location openings for quick service, casual and fine dining.

Michael enjoys spending time with friends and family, which includes his wife of thirty years, three sons and nine grandchildren. He loves traveling and sight-seeing.

In 2020, Michael accepted the challenge of transitioning Levy to Seravezza and The Franklin Institute where he has continued to demonstrate his ability to lead, develop and ensure the best experience for guests and partners.

Brian Rosander

Executive Chef

Chef Brian Rosander is a 25-year veteran of the Midwest culinary industry, Chef Rosander brings a wide range of experience and perspectives to Seravezza and The Franklin Institute.

From a formal American culinary education and training abroad in Chiavari, Italy, to a footpath of restaurants spanning from Chicago to Cleveland and now Philadelphia, as well as extraordinary experiences catering for high-profile clientele such as the Saudi Royal Family, Chef Rosander has developed an understanding of how to distill the most important aspects of foodservice: the guest, their immersion, and their memories.

His style is a qualified fusion of techniques across Mediterranean, classical European, New American, Middle Eastern, and Asian cuisine. With a passion for intimate, custom event design for guests, Chef Rosander welcomes you to The Franklin Institute in the hopes that your experience with Seravezza, will redefine the very idea of presentation and what it means to serve you.





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

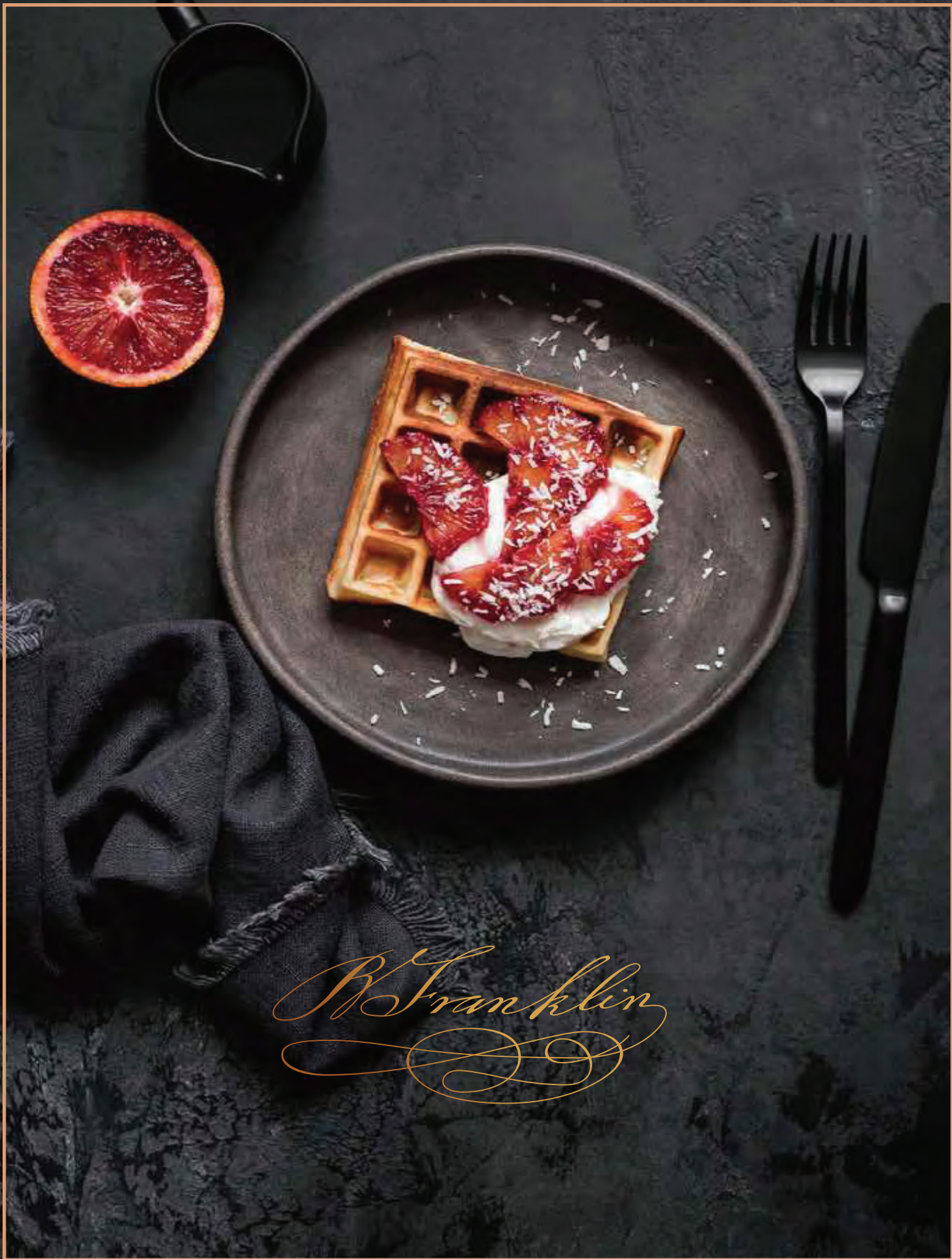
LOGAN CIRCLE CONTINENTAL

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





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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

V²

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  

Greek Salad with Tomato, Onion and Kalamata Olives 

Flaming Saganaki 

Greek Puffs 

Roasted Pepper Dip with Grilled Pita 

MAINS

Vertical Rotisserie of Chicken, Pork and Beef with Tzatziki Sauce

Pan-Seared Salmon with Fennel-Saffron Fumé 

Fresh Broccolini with Olive Oil, Chili Flakes and Garlic  

DESSERTS

Greek Butter Cookies

Chocolate Yogurt Sponge Cake

Baklava



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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  

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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 

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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.

