

Bar Selection

DELUXE BRANDS

PREMIUM BRANDS

VODKA Absolut Sdeka Premium Flavored Vodkas

RUM Don Q Cristal Sailor Jerry Spiced Rum Malibu Coconut

> GIN New Amsterdam Beefeater

WHISKEY Jack Daniels Seagrams 7 Canadian Club Johnnie Walker Red Bushmill's Irish Whiskey Jim Beam Bourbon Old Overholt Rye

> TEQUILA Sauza Blanco

CORDIALS AND COGNACS Remy V.S. Cognac Irish Cream Amaretto Southern Comfort VODKA Ketel One Grey Goose Tito's Handmade Vodka Deluxe Flavored Vodkas

RUM Bacardi Light Captain Morgan Spiced Rum Malibu Coconut Mount Gay

> GIN Blue Coat Tanqueray

WHISKEY Jack Daniels Chivas Regal Crown Royal Dewar's White Label Jameson Irish Whiskey Maker's Mark Bourbon Rittenhouse Rye Laphroaig 10yr Single Malt

> TEQUILA Patrón Silver

CORDIALS AND COGNACS Remy V.S. Cognac Irish Cream Amaretto Southern Comfort

BEER AND WINE

BEER Yards IPA Miller Lite Yuengling Lager Leinenkugel Seasonal Heineken

PREMIUM WINE Woodbridge Cabernet Sauvignon, Merlot, Chardonnay and Pinot Grigio

DELUXE WINE Kendall Jackson Cabernet, Sauvignon, Pinot Noir and Chardonnay Wildekrans Sauvignon Blanc





Includes: fresh orange juice, assorted pastries and breads, fresh brewed coffee, hot teas, cream, milk, sugar, lemon, honey

CLASSIC

Lancaster farm scrambled eggs bacon, sausage, breakfast potatoes

QUICHE mushrooms, spinach, Swiss cheese, breakfast potatoes or bacon, onion, cheese, breakfast potatoes

FRENCH TOAST

caramelized pineapple, applewood smoked bacon

EGGS BENEDICT

toasted English muffin, poached eggs, Canadian bacon, hollandaise, breakfast potatoes

ENHANCEMENT

sliced seasonal fruit

SUBSTITUTE

egg whites, turkey bacon or sausage

All prices are subject to a 20% service charge, 8% sales tax and 10% liquor tax



Breakfast Buffet

TORRESDALE CONTINENTAL

freshly baked pastries and bagels butter, preserves, peanut butter, cream cheese assorted chilled juices freshly brewed coffee assorted hot teas cream, milk, lemon, honey

TORRESDALE TRADITIONAL BUFFET

25 guest minimum Lancaster farm scrambled eggs bacon, sausage, breakfast potatoes seasonal sliced fruit freshly baked pastries and bagels butter, preserves, peanut butter, cream cheese freshly brewed coffee assorted chilled juices assorted hot teas cream, milk, lemon, honey

Breakfast Stations

BELGIAN WAFFLE STATION

assorted fruits, whipped cream, chocolate chips, maple syrup

Chef's attendant fee

OMELET STATION

Lancaster farm egg omelet, onions, peppers, tomatoes, shredded cheese, ham, bacon, mushrooms, scallions

Chef's attendant fee

ENHANCEMENTS

per guest

Hot oatmeal, cinnamon, raisins

Eggs Benedict

Applewood bacon or breakfast sausage

Smoked salmon, cucumber, onions, tomatoes, capers, olives

Granola and yogurt parfait

Assorted dry cereals

Assorted breakfast and granola bars

Assorted individual yogurts

Whole fresh fruit

Seasonal sliced fruit

Coffee Station

freshly brewed coffee, assorted hot teas, cream, milk, lemon, honey

all day station

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TORRESDALE



Torresdale Brunch

25 guest minimum

Assorted bagels and pastries butter, preserves, peanut butter, cream cheese, sliced seasonal fruit

French toast caramelized pineapple

Meat and potatoes applewood bacon, breakfast sausage, roasted breakfast potatoes Mixed greens endive, tomatoes, red onions, cucumbers, Manchego, balsamic vinaigrette

Omelet station Lancaster farm egg omelet, onions, peppers, tomatoes, shredded cheese, ham, bacon, mushrooms, scallions

BRUNCH ENTRÉES

Please select two

Sautéed chicken breast mushrooms and Marsala wine sauce

Pan seared salmon whole grain mustard sauce

Roasted pork loin peperonata

Beef short rib root vegetable ragoût

Mezza rigatoni Tuscan meat sauce

Chilled orange juice, freshly brewed coffees and tea selections

Chef's attendant fee required per station

Cavatelli pasta chicken, spinach, mushroom ragoût

Roasted chicken pot pie herbed crepes

Eggplant Parmesan

Pulled BBQ pork mac and cheese

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TORRESDALE



Torresdale Champagne Brunch

25 guest minimum

Assorted bagels and pastries butter, preserves, peanut butter, cream cheese, sliced seasonal fruit

French toast caramelized pineapple

Meat and potatoes applewood bacon, breakfast sausage, roasted breakfast potatoes

Mixed greens endive, tomatoes, red onions, cucumbers, Manchego, balsamic vinaigrette

Marinated roasted vegetables red pepper hummus, black olive tapenade, basil pesto, flatbreads Smoked salmon red onions, capers, tomatoes, cucumbers, olives

Omelet station Lancaster farm egg omelet, onions, peppers, tomatoes, shredded cheese, ham, bacon, mushrooms, scallions

> Belgian waffle station assorted fruits, whipped cream, chocolate chips, maple syrup

Carving station carved beef tenderloin, red wine sauce, silver dollar rolls

BRUNCH ENTRÉES

Please select two

Sautéed chicken breast mushrooms and Marsala wine sauce

Pan seared salmon whole grain mustard sauce

Roasted pork loin peperonata

Beef short rib root vegetable ragoût Fusilli pasta shrimp, lemon, basil

Eggs Benedict Canadian bacon, English muffin, Hollandaise

Eggplant Parmesan

Pulled BBQ pork mac and cheese

Chilled orange juice, freshly brewed coffees and tea selections Champagne cocktails including: Mimosas, Bellinis and Bloody Mary's

Chef's attendant fee required per station

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TORRESDALE





BUFFET I

Deli display Roasted turkey breast, honey baked ham, roast beef, Italian salami, American, Swiss and Provolone cheeses

> Assorted breads wheat, white and rye breads

Potato salad, coleslaw

Potato chips

Sliced seasonal fruit

Assorted cookies and brownies

BUFFET II Seasonal soup du jour

Classic Caesar salad, Parmesan cheese, Caesar dressing, croutons grilled chicken breast and grilled salmon medallions

Italian Deli Sandwich salami, ham, mozzarella, Provolone, lettuce, tomato, onion, red wine vinaigrette

Potato chips

Seasonal sliced fruit

Chef's choice of dessert

BUFFET III

Chicken Soup

Mediterranean salad Romaine lettuce, feta, cucumbers, tomato, red wine vinaigrette

> Chicken salad wrap golden raisins, walnuts and horseradish dressing

Roast beef sandwich arugula, tomato, herbed goat cheese with pepperdew relish

> Grilled vegetables hummus, herb pesto

Fingerling potato salad roasted garlic aioli

Chef's choice of dessert

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Dinner Buffet

CLASSIC Potato leek soup

Mixed greens tomatoes, cucumbers, red onions, Manchego, balsamic vinaigrette

Roasted chicken breast bacon, onion, red wine sauce

Pan seared salmon tomatoes, fennel confit

Grilled filet mignon red wine currant sauce

Potato gratin

Seasonal vegetables

Chef's choice seasonal desserts

TUSCAN Escarole soup chicken meatballs, pastina

Italian meats and cheeses roasted peppers, olives, roasted vegetables

> Grilled swordfish fennel, peppers, onion and saffron

Chicken picatta mushrooms, lemon, capers

Braised beef short ribs tomatoes, Parmesan breadcrumbs

Baked penne tomatoes, mozzarella

Potatoes, green beans, olive oil, garlic

Italian cookies

Tiramisu

TORRESDALE Soup du jour

Roasted vegetable salad goat cheese, sherry vinaigrette

Pan roasted chicken breast mushroom ragoût

Grilled salmon ginger, soy, sesame

Rigatoni Tuscan meat sauce

Fingerling potatoes Lyonnaise

Seasonal vegetables

Chef's choice seasonal desserts



Plated Dinner

Includes soup or salad, entrée, dessert, rolls and butter, coffee and tea

APPETIZERS

To enhance your experience we suggest adding one of the following appetizers:

Chilled shrimp cocktail

Shrimp and crab risotto

Cavatelli pasta mozzarella, basil, tomato butter

> Portabella en croûte goat cheese mousse, toasted pine nuts, saba

Lobster salad potato, artichoke, tarragon vinaigrette

Pan seared crab cake celery root remoulade, pickled jalapeño, cucumber salad

Seafood salad citrus and dill dressing

Vegetable tart caramelized onion, truffled pecorino

Seared tuna citrus, fennel, ginger vinaigrette

Quinoa and curried vegetable salad tomato confit

Potato leek

French onion gruyere crouton

SOUP Minestrone basil pesto

Lobster bisque additional per guest

SALAD

Creamy mushroom

Chicken veloute asparagus

Classic Caesar baby Romaine, Parmesan crouton

Roasted vegetable goat cheese, sherry vinaigrette

Bibb gruyere, candied walnuts, dijon vinaigrette Roasted beets pistachio, goat cheese, champagne vinaigrette

Mixed greens tomatoes, cucumbers, red onions, Manchego, balsamic vinaigrette

Wedge of iceberg bacon, tomatoes, bleu cheese dressing

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ENTRÉES

Please select one

Grilled sirloin fingerling potatoes, smoked bacon, caramelized onion

Pan roasted chicken breast mashed potatoes, roasted garlic jus

Teriyaki glazed salmon stir-fried rice, shrimp, shiitake mushrooms

Pan seared filet mignon mushroom and goat cheese polenta cake, red wine sauce

Braised beef short rib

celery root, horseradish gremolata, natural jus

shrimp, lemon basil nage

Fusilli pasta

Sea bass wasabi mashed potatoes, ginger, soy, toasted sesame seeds

Grilled salmon roasted ratatouille, dried cherry gastrique

Pan seared halibut roasted potatoes, braised fennel saffron tomato sauce

Grilled pork loin sweet potato purée, bourbon BBQ sauce

LAND AND SEA

Pan seared veal tenderloin and shrimp herb risotto, garlic, lemon and white wine sauce

Grilled filet of beef and lobster potato purée, tarragon roasted carrots, red wine sauce

Pan seared filet of beef and crab cake horseradish, parsnip and potato risotto

DESSERTS

Apple cake chantilly cream

Chocolate mousse torte

Vanilla cheese cake

Roasted chicken breast and crab fondue Swiss chard, pancetta and potato galette, green peppercorn sauce

Grilled pork loin and marinated shrimp baked mac and cheese, sweet and sour BBQ sauce

Tiramisu

Chocolate pot de creme

BEVERAGE SERVICE

freshly brewed coffee, assorted hot teas

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TORRESDALE



Butlered Hors d'oeuvres

Baby potato truffled egg salad, caviar

Eggplant caponata ricotta

> Beef carpaccio truffle aioli

Smoked salmon tartar cucumber on brioche

CANAPES

Chicken salad horseradish, grapes, caramelized walnuts

Gazpacho shooter jumbo lump crabmeat

Tuna tartar crispy wonton, ginger vinaigrette Shrimp cocktail spicy cocktail sauce Pineapple crab salad endive

Brie and fig compote

Phyllo cup herbed goat cheese

HOT HORS D'OEUVRES

Sesame chicken honey mustard sauce

Coconut shrimp pineapple marmalade

Lobster and chorizo paella croquettes

Grilled baby lamb chops rosemary and garlic

Curried chicken satay spicy peanut sauce

Ham, cheese and potato croquette

Beef satay toasted sesame seeds

Mini crab cakes spicy remoulade

Scallop wrapped in bacon Teriyaki sauce Vegetable spring roll sweet chili dipping sauce

Spanakopita

Potato and chorizo torte

Spicy beef empanadas

Steamed pork wonton soy ginger sauce

Salmon and potato pierogie *dill crème fraiche*

> Turkey meatball chipotle tomato sauce

Miniature frankfurters honey mustard

Cheesesteak sping roll spicy ketchup

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TORRESDALE





TORRESDALE DELICATESSEN

roasted turkey breast, honey baked ham, roast beef, American and Swiss cheeses, assorted breads including wheat, white and rye

Albacore tuna salad

Chicken salad

Potato salad

Coleslaw

Potato chips

Sliced seasonal fruit

Assorted cookies and brownies

SOUP, SALAD, SANDWICH Soup du jour

> Mixed greens balsamic vinaigrette

> > Pasta salad

Chef's choice seasonal dessert

Please select three: Grilled chicken brie, apples, honey mustard on baguette

Roasted vegetable hummus and basil pesto on focaccia

Corned beef Swiss cheese, coleslaw, thousand island dressing on rye

Hand carved roasted turkey hoagie

Roast beef arugula, herbed goat cheese, peppadew relish

Marinated tuna salad green bean, roasted peppers, tomato, olives, hard cooked egg

> Chicken salad grapes, walnuts, horseradish dressing

> Prosciutto mozzarella roasted peppers, marinated tomatoes

Housemade cookies and brownies

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TORRESDALE

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PHILLY FAVORITES

Beef cheese steak fried onions

Roasted pork spinach, sharpe provolone

Caesar salad

Mediterranean pasta salad

Sliced seasonal fruit

Housemade cookies and brownies



CLASSIC Soup du jour

Caesar salad

Roasted chicken breast *lemon, herb jus*

Grilled salmon *dijon mustard sauce*

Penne pasta Parmesan, tomato basil sauce

Roasted fingerling potatoes rosemary, garlic

Seasonal vegetables

Chef's choice seasonal desserts

PRESIDENTIAL Soup du jour

lceberg wedge bacon, bleu cheese, tomato

Meatloaf mushrooms, braised onion

Poached salmon *dill, cucumber, yogurt*

Chicken pot pie

Macaroni and cheese stewed tomatoes

Seasonal vegetables

Chef's choice seasonal desserts





APPETIZERS

please select one

Tomato soup mini grilled cheese

Escarole soup chicken meatballs, pastina

Caesar salad

Roasted vegetable salad goat cheese, sherry vinaigrette

Mozzarella and roasted peppers prosciutto, tomatoes, aged balsamic

Bibb salad gruyere, candied walnuts, dijon vinaigrette

ENTRÉES

please select one

Pan roasted chicken breast rosemary jus

Roasted salmon whole grain mustard sauce

Cobb salad

Cavatelli pasta chicken confit, spinach, mushrooms

> Braised beef short rib natural jus

Fusilli pasta shrimp, lemon basil nage

Grilled flat iron steak salad potato, goat cheese, tomato vinaigrette

Seafood salad citrus dill dressing

Rigatoni ricotta, Tuscan meat sauce

Grilled filet of beef red wine sauce

DESSERTS Chef's seasonal selection

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CHEESE DISPLAY

domestic and imported cheeses, sliced baguettes, crackers, dried fruits

VEGETABLE CRUDITÉS

carrots, cucumbers, broccoli, bell peppers, celery, cherry tomatoes, radish, bleu cheese and buttermilk dip

MEDITERRANEAN TAPAS DISPLAY

hummus, flat bread, ham and cheese croquttes, chorizo and potato torte, marinated shrimp, sherry, lamb meatballs, mint toasted pine nuts, quinoa, tabbouleh, olives, marinated feta cheese \$12.00 per guest

ANTIPASTI

sliced soppresata, mortadella, salami toscana and prosciutto, sharp provolone, mozzarella, roasted vegetables, shrimp and chickpea salad with herb pesto

Specialty Stations

RAW BAR

shrimp, crab claws and selected oysters, cocktail sauce, remoulade, lemon and classic mignonette

SUSHI STATION

wasabi, soy sauce, pickled ginger Market Price Sushi Chef's attendant

CHILLED SMOKED SALMON

capers, onions, cucumbers, tomatoes, dill cream cheese dressing, toast points

ICE CARVINGS AND LUGES

custom ice carvings and luges avaliable upon request Market Price

Food stations will be available for 1 ½ hours

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TORRESDALE



Specialty Action Stations

PASTA STATION please select two

Cavatelli tomato basil, mozzarella

Fusilli shrimp, asparagus, lemon, basil

Penne porcini mushrooms, goat cheese TACO BAR please select two

Fish taco honey lime glaze

Green chili chicken taco

Pulled BBQ pork taco

Chorizo and potato taco

Accompaniments: queso fresco, sour cream, onion, lettuce, guacamole, pickled jalapeños, pico de gallo

SLIDER STATION

please select two

Classic beef American cheese, pickles, special sauce

> Crispy buttermilk chicken sriracha mayo

> > Kielbasa peppers and onions

Crabcake wasabi aioli

Chef's attendant fee required for all stations Food stations will be available for 1 $\frac{1}{2}$ hours

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ASIAN STATION

please select two

Hoisin glazed pork steamed buns, pickled vegetables

Stir-fried shrimp bok choy, black bean sauce

Sweet and sour chicken scallions and hot peppers



Carving Stations 3 oz. portion per guest

Beef tenderloin red wine sauce, silver dollar rolls

Prime rib of beef green peppercorn sauce, silver dollar rolls

Top round of beef horseradish cream sauce, silver dollar rolls

> Roasted turkey breast cranberry relish, silver dollar rolls

Roasted pork loin peperonata, silver dollar rolls

Slow cooked glazed ham honey mustard, silver dollar rolls

> Roasted rack of lamb rosemary garlic au jus

Chef's attendant fee required for all stations Food stations will be available for $1\frac{1}{2}$ hours