



THE UNION LEAGUE OF PHILADELPHIA



Reception Stations

MARINATED VEGETABLES

Broccoli, Bacon and Blue Cheese Sauce
Cucumbers, Chili Sesame Oil
Carrots, Cumin and Orange Vinaigrette
Cauliflower, Curry Aioli
Peppers, Herb Oil
Chef will make seasonal adjustments

ARTISANAL CHEESES

Cheddar, Havarti Dill, Manchego, Brie
Fourme d'Ambert, Smoked Gouda
Gouda, Pont l'Évêque
Raisins on the Vine, Dried Figs
Raisin Walnut Bread, Sliced Baguette

BROAD STREET STATION

Philly Cheesesteak
Sautéed Mushrooms and Onions
Club Rolls

Beer Braised Sausage
Grilled Peppers, Spicy Brown Mustard

Old Bay Shoestring French Fries

Chef's Attendant Fee Required

ANTIPASTO DISPLAY

Sliced Soppresata, Capicola, Salami Toscano
Finnocchiona, Napoletana Piccante,
Prosciutto, Aged Provolone
Assorted Roasted Vegetables
Marinated Mixed Olives
Oven Baked Tomato Crostini, Sliced Baguette
Salads:
Shrimp Salad
Mozzarella and Tomato Salad
Button Mushroom
White Bean

TAPAS DISPLAY

Serrano Ham, Cured Chorizo
Manchego, Cana de Cabra, Cabrales
Prosciutto Wrapped Melon
Tortilla Espagnole, Shrimp Salad
Artichoke Dip, Hummus and Pita
Caramelized Onion Tart, Sherry Vinegar and Thyme
Artichoke Puree Stuffed Paccheri Pasta, Tapenade
Mediterranean Tuna in Cherry Tomatoes
Marinated Olives
Sliced Baguette and Flatbread

**** Food Stations are Available for 1 ½ Hours ****

All Prices are subject to a 20% Service Charge and 8% Sales Tax



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Reception Stations

GRAIN BOWL

*The Grain Bowl Station Includes
Grains, Proteins and Sauces Listed Below in Addition to
A Variety of Seasonal Accoutrements Selected by the Chef*

Select TWO Grains:

Cracked Wheat, Black Rice, Quinoa

Select TWO Proteins:

Sesame Tofu, Charred Shrimp, Herb Grilled Chicken

Select TWO Sauces:

Soy Sriracha Vinaigrette, Tahini Lemon Garlic, Avocado Lime

Chef's Attendant Fee Required

RAW BAR

Jumbo Shrimp, Snow Crab Claws, East Coast Clams

Select Market Oysters, Kampachi Ceviche

Cocktail Sauce, Citrus Aioli, Champagne Mignonette

HAND ROLLED SUSHI

Assorted Sushi Rolls and Nigiri

Soy Sauce, Wasabi, Pickled Ginger

Sushi Chef's Attendant

RAW BAR ENHANCEMENTS

Jumbo Shrimp, Cocktail Sauce
Snow Crab Claws, Spicy Remoulade
Kampachi Ceviche

Smoked Salmon
Egg Mimosa, Minced Onions, Capers, Toast Points

ICE CARVINGS AND LUGES

Custom Ice Luge Available Upon Request

Market Price

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