



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 Required*

## **ANTIPASTO DISPLAY**

Sliced Soppressata, 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 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 Additional*

## **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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