

THE ART OF THE EVENT



PALOMAR
PHILADELPHIA
A KIMPTON HOTEL

SQUARE 1682

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2009 Prices are subject to applicable service charges and sales tax.

Continental breakfast

All happiness depends on a leisurely breakfast*John Gunther*

Continental Classical

Sliced seasonal fruit
Freshly baked croissants, scones and muffins
Sweet butter and fruit preserves
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee, decaffeinated coffee and organic teas
\$ 22 per guest

Continental Nouveau

European style breakfast charcuterie and cheese selection
Sliced seasonal fruit
Freshly baked croissants, scones and muffins
Sweet butter and fruit preserves
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee, decaffeinated coffee and organic teas
\$28 per guest

Enhancements...

Priced individually

Scrambled eggs, ham and cheese breakfast wrap...\$6 each
Scrambled egg, spinach and tomato breakfast wrap...\$6 each
Honey cured ham, egg and cheddar croissant sandwich...\$6 each
Assorted individual yogurts...\$2.50 each
Assorted cereals and milk...\$2.50 per box
English muffins...\$2 each
Assorted granola bars...\$1.75 each
Selection of muffins...\$2.50 each
Assorted sliced bagels and cream cheese...\$3 each
Assorted breakfast pastries...\$2 each
Whole fruit...\$1.75 per guest

Continental Deco

Sliced seasonal fruit
Assorted individual yogurts
Organic granola
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee, decaffeinated coffee and organic teas
\$24 per guest

Continental Retro

Assorted sliced bagels and Philadelphia cream cheese
Variety of breakfast cereals with whole and skim milk
Ripe bananas
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee, decaffeinated coffee and organic teas
\$23 per guest

Additional suggestions...

\$5 per guest

(12 guest minimum required)

Farm fresh scrambled eggs
Apple wood smoked Bacon
Chicken apple Breakfast sausage
Honey cured ham steak
Red bliss breakfast potatoes
Buttermilk pancakes with maple syrup
French toast with maple syrup and sweet butter
Warm oatmeal with currants and brown sugar
Ham, spinach and manchego cheese quiche
Roasted organic vegetables and aged cheddar frittata

Plated breakfast entrees

The Abstract

Fresh squeezed orange juice
Freshly baked croissants, scones and muffins
Sweet butter & fruit preserves
Sweet Buttermilk pancakes with Vermont maple syrup
Chicken apple breakfast sausage
Red bliss herbed breakfast potatoes
Tablesides coffee & tea service
\$25 per guest

The Modern

Fresh squeezed orange juice
Freshly baked croissants, scones and muffins
Sweet butter & fruit preserves
Spinach, local mushrooms and gruyere cheese frittata
Apple wood smoked bacon
Red bliss herbed breakfast potatoes
Tablesides coffee & tea service
\$25 per guest

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AIA Breakfast buffet

(15 guest minimum required – 1 hour of service)

Farm fresh scrambled eggs
French toast with maple syrup and sweet butter

Red bliss herbed breakfast potatoes
Apple wood smoked Bacon
Chicken apple breakfast sausage

Assorted individual yogurts
Sliced seasonal fruit
Assorted sliced bagels and Philadelphia cream cheese
Freshly baked croissants, scones and muffins
Sweet butter and fruit preserves

Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee, decaffeinated coffee and organic teas
\$30 per guest

Breakfast stations

Omelet a la minute

Eggs and egg beaters
Made to order with your choice of
Roasted tomatoes, local mushrooms, peppers, cheddar cheese
honey ham and scallions
Chef attendant required
\$10 per guest

Lox and Bagels

House cured and sliced smoked salmon
shaved onions, cucumber, sliced tomato, sprouts and capers
Assorted sliced bagels and Philadelphia cream cheese
\$14 per guest

Ham carving board

Attendant required
Honey spiced glazed smoked ham
Dijon mustard
Hard rolls
\$9 per guest

Grilled marinated breast of chicken

Olive strewn orzo, tarragon and citrus Sauce
\$7 per guest

Mediterranean ratatouille vegetable
\$5 per guest

Beverage station

Coffee station (up to 2 hours)

Freshly brewed coffee, decaffeinated coffee and organic teas
\$5 per guest

All day coffee station (up to 8 hours)

Freshly brewed coffee, decaffeinated coffee and organic teas
\$10 per guest

Soft drinks...\$4 each

Bottled still and sparkling water...\$4 each

Assorted bottled juices....\$4 each

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Plated luncheon entrées

Lunch entrée includes Chef's accompaniments, rolls & sweet butter, soup or salad choice of dessert and coffee & tea service.

Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

Salads

(Please choose one)

Seasonal daily soup

Field greens, preserved vegetables, balsamic vinaigrette

Caesar salad, white anchovies, focaccia croutons, parmigiano reggiano

Belgian endive and organic watercress salad, crispy bacon, blue cheese, fresh pepper

Entrées

(Please choose one)

Roasted breast of chicken

Tarragon and citrus sauce

Roasted root vegetables and toasted barley

\$34 per guest

Petite 6oz filet mignon

Red wine and rosemary sauce

Chef's accompaniments

\$46 per guest

Oven roasted king salmon

Red wine butter sauce

White stone ground grits

\$36 per guest

Pasta bolognese

Roasted organic squash

Green garlic bread

\$33 per guest

Grilled vegetarian lasagna

Spicy tomato jam and hazelnuts

\$32 per guest

Chef's fresh catch

Lemon and herb butter sauce

Roasted seasonal vegetables

White sweet potato pure

\$37 per guest

Proscuitto stuffed chicken breast

Roasted garlic & basil sauce

Organic rye pasta

\$35 per guest

Sliced beef with mushroom ragout

Green curry & spinach sauce

Cauliflower and brown rice

\$40 per guest

Light lunch entrees

Includes rolls & sweet butter, dessert and coffee & tea service

Seared Salmon Nicoise

Pan seared Atlantic salmon

Field greens, haricot verts, red bliss potato

Hard boiled egg and anchovy

Olive oil & herb vinaigrette

\$29 per guest

Grilled Chicken Caesar

Organic breast of Chicken

Crisp romaine, white anchovies

Parmigiano reggiano, focaccia croutons

Caesar dressing

\$27 per guest

Desserts

(Please choose one)

Seasonal fruit tart

Creamy cheesecake with fresh berries, raspberry coulis

Decadent chocolate cake, berry garnish and passion fruit crème anglaise

Carrot cake with Philadelphia cream cheese icing

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Lunch buffets

(15 guest minimum required)

Beaux Arts

Rolls & sweet butter
Endive & frisee with beets & poached pears and walnuts
cranberry vinaigrette

Bacalao cake with saffron and tomato sauce
Roasted boneless breast of chicken with roasted tomatoes
Short line caught Alaskan halibut
with roasted corn and truffle vinaigrette

Roasted seasonal vegetables
Israeli couscous

Peanut butter and apple tart tatin with caramel vinegar
Caramelized bananas and butterscotch mousse

Freshly brewed coffee, decaffeinated coffee and organic teas
\$48 per guest

Renaissance

Focaccia & olive oil
Caesar salad with parmesano reggiano
Bocconcini, grape tomatoes and basil salad

Sautéed chicken cacciatore with mushrooms
Roasted Branzino with capers & brown butter
Mediterranean orzo

Marinated grilled vegetable presentation
Grated cheese, crushed red pepper
olive oil & balsamic vinegar

Madagascar vanilla cream canoli
Traditional tiramisu

Freshly brewed coffee, decaffeinated coffee and organic teas
\$45 per guest

Maya

Rolls & sweet butter
Southwestern tomato soup
Romaine salad with crisp tortillas, Lime and cilantro dressing

Warm flour tortillas
Pico de gallo, guacamole, sour cream, shredded jack cheese

Achiote marinated grilled chicken
Adobo marinated flank steak

Roasted onion and poblano peppers
Spanish rice

Tres leches cake
Tequila banana Cake

Freshly brewed coffee, decaffeinated coffee and organic teas
\$42 per guest

Art & Crafts

Country rolls and sweet butter
Iceberg wedge salad, crispy bacon, blue cheese, hard boiled egg
Balsamic vinaigrette and sweet buttermilk herb dressing
Amish macaroni salad

Crispy Amish chicken
Chipped beef and buttermilk biscuits
Roast pork

Sauerkraut
Creamy mashed potatoes

Amish apple cake
Shoofly pie

Freshly brewed coffee, decaffeinated coffee and organic teas
\$40 per guest

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Lunch Buffets.....

“Wrap it up”

Rolls and sweet butter
Field greens with balsamic vinaigrette
Creamy organic vegetables pasta salad
Grilled asparagus

Smoked turkey breast, brie and lettuce wrap
Roast beef, cheddar, fresh horse radish and arugula wrap
Roasted vegetables and olives wrap

Pickle spears
Cranberry mayonnaise , horseradish mayonnaise
and Dijon mustard

Individual bags of potato chips
Chocolate chip blondies
Seasonal fruit bars
Freshly brewed coffee, decaffeinated coffee and organic teas
\$38 per guest

Heart healthy

Rolls and sweet butter
Sliced roasted beets, goat cheese, pine nuts, mustard vinaigrette
Field greens, balsamic vinaigrette

Balsamic marinated steak
Roasted salmon, black peppercorn soy vinaigrette
Chicken salad with wheat berries and apple

Grilled asparagus
Toasted pita chips and hummus

Sliced seasonal fruit
Oatmeal raisin cookies
Freshly brewed coffee, decaffeinated coffee and organic teas
\$40 per guest

Ninth street

Ciabatta, crusty Italian breads,
Focaccia and olive oil
Caesar salad
Bocconcini, grape tomatoes and basil salad

Genoa salami, prosciutto, cappicola, mortadella, imported ham
Sliced provolone and havarti

Artichokes, mushrooms, grilled fennel, roasted red peppers
Pepperoncini, kalamata tapenade and basil pesto
Sliced tomato and fresh lettuce leaves

Chocolate dipped biscottis
Tiramisu
Freshly brewed coffee, decaffeinated coffee and organic teas
\$40 per guest

Famous deli

Portuguese rolls, sliced baguettes
Olive oil and sweet butter

Field Greens, grape tomatoes, sliced cucumbers, herb vinaigrette
Marinated grilled vegetable display
House made potato salad

Sliced salami, turkey breast, honey ham, roast angus beef
Sliced cheeses, tomatoes and fresh lettuce leaves

Cranberry mayonnaise, horseradish mayonnaise
and Dijon mustard

Pickle spears, individual bags of potato chips

Seasonal fruit salad
Triple chocolate cake

Freshly brewed coffee, decaffeinated coffee and organic teas
\$37 per guest

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Breaks

Philly style

Soft pretzels with yellow mustard
Rita's water ice
Philly tasty cakes
Freshly brewed coffee, decaffeinated coffee and organic teas
\$13 per guest

Sweet sensation

Chocolate chip cookies
Chocolate fudge brownies
Sugar dusted lemon squares
Freshly brewed coffee, decaffeinated coffee and organic teas
\$13 per guest

Stay fit

Vegetable crudité's
Sun dried tomato aioli and sweet buttermilk herb dip
Toasted pita chips with hummus
Freshly brewed coffee, decaffeinated coffee and organic teas
\$14 per guest

Take me out to the ball game...

Caramel popcorn
Salted peanuts in the shell
Tortilla chips with fresh salsa and guacamole
Freshly brewed coffee, decaffeinated coffee and organic teas
\$14 per guest

What?...there's more!

Mixed nuts\$2.5 per guest
Sliced seasonal fruit.....\$6 per guest
Assorted individual yogurts...\$2.5 each
Soft pretzels with yellow mustard...\$2 each
Sugar dusted lemon squares...\$2 each

Ice cream bars.....\$2.5 each
Individual bags of popcorn.....\$1.75 per bag
Assorted whole fresh fruit.....\$1.75 per piece
Individual bags of chips.....\$1.75 per bag
Assorted cookies and brownies.....\$2 per guest
Toasted pita chips with hummus.....\$2.5 per guest

Thirsty?

Starbucks Frappucinos.....\$5.5 each
SoBe life water.....\$5.5 each
Soft drinks...\$4 each
Bottled still and sparkling water...\$4 each
Assorted bottled juices.....\$4 each
Bottled iced teas.....\$4 each
Pitchers of lemonade, iced tea or filtered fruit waters.....\$25 per pitcher
(serves approx 8 – 10 glasses)

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Reception displays

(All stations must be guaranteed for full guest attendance)

Crudités

Seasonal fresh vegetables
Sun-dried tomato aioli and buttermilk herb dip
\$7 per guest

Mediterranean

Grilled vegetables
Feta cheese, kalamata olives
Toasted pita chips with hummus
\$13 per guest

Antipasto

Genoa salami, prosciutto, cappicola, sopresata
Grana padano crumbled wedge
Marinated artichoke hearts, roasted peppers
Sliced baguettes
\$14 per guest

Cheese board

Local, domestic and international cheeses
Sliced breads and crackers
\$11 per guest

Fruit & Cheese

Seasonal sliced fruit
Local, domestic and international cheeses
Dried fruit and nuts
Sliced breads and crackers
\$14 per guest

Smoked salmon

Sliced smoked salmon
Shaved red onions, capers, horseradish
Dill crème fraiche and lemon wedges
Pumpernickel toast points
\$12 per guest

Butler Passed Hors d'oeuvres

(priced per piece)

Warm

Asian chicken skewers with teriyaki.....\$4
Feta and spinach in phyllo.....\$4
Mini crab cakes with spicy aioli.....\$6
Vegetable spring roll with ginger soy.....\$5
Sea scallops wrapped in bacon.....\$5
Mediterranean lollipop lamb chop.....\$7
Vegetable dumpling with ginger soy.....\$4
Caramelized onion-brie tart with red wine essence..\$4
Oyster tempura with citrus relish...\$6
Crispy salmon with spicy aioli...5
Shrimp with lime, chili and garlic..6

Chilled

Beef tenderloin with horseradish aioli.....\$5
Asparagus wrapped in prosciutto.....\$4
Ceviche spoon.....\$5.5
East coast oysters on the half shell.....\$6
Jumbo shrimp "cocktail".....\$6
California rolls....\$5
Chipotle chickpea puree on cumin crackers...\$4
Prosciutto, quince and manchego cheese.....\$4
Smoked salmon with caviar cream and preserved lemon...\$5
Japanese yellow tail with summer melon and tomato...\$6
Lobster salad with apple and fresh horseradish cream...\$7
Pickled vegetable maki roll.....\$6
Chili rubbed chicken and corn tart with lime cream...\$5

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Reception stations

(All stations must be guaranteed for full guest attendance, 20 guests minimum)

Philadelphia Freedom

no attendant

Stuffed cherry peppers with grilled Italian breads

Philadelphia cheesesteak bruschetta

Filet mignon, portobello mushroom, roma tomato
and maytag blue cheese

Mini Jersey blue crab cake sliders

\$20 per guest

Pasta table

no attendant

Potato gnocchi, truffle parmesan sauce

Orecchiette, broccoli rabe, sausage,

Garlic white wine reduction

Focaccia and olive oil

Grated cheese, crushed red pepper

\$15 per guest

Ham carving board

attendant required

Honey glazed smoked ham

Dijon mustard

Hard rolls

\$9 per guest

Soup kitchen

attendant required

Lobster bisque, wild mushroom

profiterole, spiced creme fraiche

\$7 per guest

Garden greens

no attendant

Caesar salad

Field greens

Accoutrements:

Grape tomatoes, sliced cucumber

Candied walnuts, crumbled blue cheese

Balsamic vinaigrette, ranch dressing

and Caesar dressing

Peppermill

\$7 per guest

Raw bar

no attendant / priced per piece

East coast oysters on the half shell.....\$6

Chilled jumbo shrimp.....\$6

Littleneck clams.....\$6

Cocktail sauce, lemon wedges

Fresh horseradish, champagne mignonette

Assorted hot sauces

Ice carvings from \$500. each

Turkey carving board

attendant required

Butter basted turkey breast

Home style gravy

Home made cranberry relish

Whole wheat rolls

\$10 per guest

Tenderloin carving board

attendant required

Beef tenderloin

Horseradish aioli and au jus

Hard rolls

\$17 per guest

Viennese table

Assortment of petite pastries

Chocolate dipped strawberries

Seasonal fruit skewer

Freshly brewed coffee, decaffeinated coffee and organic teas

\$15 per guest

Cappuccino and espresso station

attendant required

Assorted biscotti

\$10 per guest

Enhancements

\$5 per guest

Home-style brioche and herb stuffing

Mashed potatoes

Rosemary roasted new potatoes

Maple roasted sweet potato puree

Honey glazed carrots

Roasted winter vegetables

Grilled asparagus

Sautéed green beans with almonds

Carved items require chef attendant - \$100 per attendant. One chef attendant for every 75 guests

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Dinner entrées

Plated dinners include dinner rolls & sweet butter, salad, entrée, dessert and coffee & tea service
Should you request a choice of two entrees, the price of the higher entrée will prevail for all guests.

Appetizers

SQUARE 1682

Butternut squash with vanilla-brown butter
poached lobster and crispy salsify
\$ 18 per guest

SQUARE 1682

Tuna "poke" with ginger, shallots, scallions, avocado,
sesame oil, potatoes and garlic-chilli paste
\$16 per guest

Maryland crab cake
Baby arugula, roasted beets, balsamic vinaigrette
\$14 per guest

Salad

(Please choose one)

Seasonal Daily Soup

Field greens, roasted beets, crumbled goat cheese, toasted pine nuts, herb vinaigrette
Mesclun mix, port poached pear, candied walnuts, gorgonzola, honey-thyme vinaigrette
Caesar salad, white anchovies, focaccia croutons, parmesano reggiano

Entrée

(Please choose one)

Roasted boneless breast of chicken

Tarragon and citrus sauce
Roasted root vegetables and toasted barley
\$53 per guest

8oz grilled filet mignon

Red wine and rosemary sauce
Chef's accompaniments
\$70 per guest

Sautéed salmon

Red wine butter sauce
White stone ground grits
\$55 per guest

Chef's fresh catch

Lemon and herb butter Sauce
Roasted seasonal vegetables and white sweet potato puree
\$57 per guest

Petite 6oz filet mignon and rosemary skewered scallops

Shoe string garlic crispy potatoes and béarnaise sauce
\$65 per guest

Oven roasted chicken and grilled shrimp

Tarragon essence
Mediterranean orzo
\$60 per guest

Stuffed breast of chicken

Serrano ham and manchego cheese with Israeli couscous and haricot verts
Port wine reduction
\$55 per guest

Dessert

(Please choose one)

Chocolate cheesecake, strawberry garnish

Lemon meringue tart, berry coulis

White chocolate mousse cosmopolitan, raspberries and mint

Chocolate cake, tangerine crème anglaise

Chocolate hazelnut torte with chocolate ganache

French apple tart with caramel anglaise

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Dinner buffets

Includes dinner crusty breads, dinner rolls and sweet butter
Freshly brewed coffee, decaffeinated coffee and organic teas
(Dinner buffets must be guaranteed for the total number of expected guests, minimum 15 guests)

Soup or salad

(Please choose two)

Caesar salad
White anchovies, focaccia croutons, parmesano reggiano

Boston bibb lettuce, preserved vegetables
Sweet grape tomatoes and sliced cucumbers
herb vinaigrette

Lobster bisque, cheese crouton

Baby spinach salad
Wild mushrooms and creamy garlic dressing

Field greens
Oven roasted yellow & red tomatoes
Aged balsamic vinaigrette

Wild mushroom soup, truffle crème fraiche

Entrée selections

Grilled breast of chicken, with citrus and herb sauce

Roasted boneless chicken, chimichurri sauce

Medallions of beef, blue cheese sauce

Sautéed salmon, with dill and champagne sauce

Farm raised striped bass, spicy shellfish sauce

Potato gnocchi with truffle parmesan sauce

Vegetable ravioli

Oven roasted pork loin, apricot and roasted apple sauce

Two entrees.....\$62

Three entrees.....\$68

Four entrees.....\$76

On the side

(Please choose two)

Honey glazed carrots
Zucchini, squash, sautéed onions
Sautéed green beans with almonds
Grilled asparagus
Roasted winter vegetables
Pickled beets

Garlic and herbs mashed potatoes
Rosemary roasted new potatoes
Maple roasted sweet potato puree
Cardamom scented Jasmine rice
Couscous
Risotto

Additional side dishes for \$5 per guest

Dessert buffet

Chef's selection of tortes, cakes and petits fours
Seasonal sliced fruit

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Beverage services

Bars packages

Host will be charged per guest, based on the number of hours

Art Deco collection

bartender required

First hour \$18 per guest

Additional hours at \$10 per guest, per hour

Art Nouveau collection

bartender required

First hour \$21 per guest

Additional hours at \$12 per guest, per hour

Beer, wine and soft drinks

bartender required

First hour \$14 per guest

Additional hours at \$7 per guest, per hour

Cash bar

Guests will pay for their own drinks

Art Nouveau cocktails	\$13
Art Deco cocktails	\$11
Martinis	\$14
Cordials	\$14.5
Beer selection	\$8
Palomar house wine	\$11
Soft drinks	\$5
Bottled water	\$5

Consumption bar

Host will be charged per drink consumed

Art Nouveau cocktails	\$10
Art Deco cocktails	\$8
Martinis	\$12
Cordials	\$11
Beer selection	\$6.5
Palomar house wine	\$40
Soft drinks	\$4
Bottled water	\$4

Additional suggestions

Bubbles

Cosmo champagne

Bellini

Pomegranate mimosa

French martini

Champagne bucket ice carving with initials (\$500)

\$9 each

All shook up

Signature Strawberry cosmo

Lemon drop

Pomegranate Martini

Make mine a dirty

Martini glass ice carving (\$500)

\$12 each

Art Deco collection

Absolut, Tanqueray

Captain Morgan, Bacardi rum

Canadian Club, Jack Daniels

Dewars Scotch , Jose Cuervo Gold

Art Nouveau collection

Ketel One, Bombay Sapphire

Maker's Mark, Johnnie Walker Black

Absolut, Tanqueray

Captain Morgan, Bacardi rum

Canadian Club, Jack Daniels

Dewars Scotch , Jose Cuervo Gold

Beer selections

Budweiser, Miller Lite

Heineken, Yuengling,

Non-alcoholic beer on request

A bartender fee of \$100 per 75 guests will apply

A cashier fee of \$85.00 per 75 guests will apply for cash bars

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Wine List

Champagne and Sparkling

Yellowglen Sparkling, Foster, NV	\$40	Light , dry
Prosecco, Nino Franco, Italy, NV	\$42	Light, refreshing , clean
Veuve Cliquot, Yellow Label Brut, Champagne, NV	\$90	Dry, full bodied, smooth taste

White

Pinot Grigio, La Terre, Napa	\$40	Light, refreshing , clean
Pinot Grigio, Ruffino, Italy	\$50	Citrus, tropical fruit, good acidity
Sauvignon Blanc, Trinchero Napa	\$40	Citrus, melon, apple, crisp
Sauvignon Blanc, Simi, Sonoma	\$46	Citrus, melon, good acidity
Chardonnay, La Terre, Napa	\$40	Light acidity, medium sweetness
Chardonnay, Simi Sonoma	\$42	Light to medium bodied, mild oak
Chardonnay, Napa Cellars	\$52	Full Oak, Sweet buttery, full bodied
Menage a 'Trois, California	\$40	Exotic, flowery and silky white blend
Pouilly- Fuisse, Chateau Vitallis, Burgundy	\$64	Full bodied, fruit, smooth finish

Red

Merlot, La Terre, Napa	\$40	Dry, earthy, spicy
Merlot, Simi, Sonoma	\$44	Earthy, medium bodied, light finish
Zinfandel, Dynamite Vineyards	\$47	Well balanced, medium tannins, berries, plums
Cabernet, La Terre, Napa	\$40	Medium bodied, earthy
Cabernet, Bonterra, Mendocino	\$47	Full bodied, black currants, smooth finish
Cabernet, Stonecellars, Napa	\$44	Medium fruit, light body, low tannin
Pinot Noir, Cuvaision	\$42	Light, full bodied, dried cherry
Shiraz, Red Belly Black	\$40	Black currant, fruit, smooth
Chateauneuf du Pape, Domaine du Vieux Lazaret	\$68	Fruit forward, low tannin
Chianti, Ruffino, Italy	\$52	Vinous bouquet, floral, fruity, spicy, hazelnut

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