



Hotel Palomar Philadelphia

Catering Menu

“In our kitchen, we live by a local and fresh mantra. It’s of the utmost importance to us to support sustainable and organic farmers, while our menu features ingredients at the height of their season and the flavors truly speak for themselves. We take pride in giving all of our guests an unforgettable dining experience.”

– Caitlin Mateo, Executive Chef

PALOMAR™

PHILADELPHIA
A KIMPTON® HOTEL

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www.hotelpalomar-philadelphia.com

Hotel Palomar Philadelphia

Breakfast

□ CONTINENTAL CLASSIC

- Sliced Seasonal Fruit
- Freshly Baked Croissants, Scones & Muffins
sweet butter, house made seasonal jam
- Chilled Orange, Grapefruit, and Cranberry juice
- Caffe Vita Coffee and Mighty Leaf Teas

□ CONTINENTAL DECO

- Sliced Seasonal Fruit
- Assorted Bagels
Philadelphia cream cheese
- Individual Chobani Yogurts
- House Made Organic Granola
- Chilled Orange, Grapefruit, and Cranberry Juice
- Caffe Vita Coffee and Mighty Leaf Teas

□ CONTINENTAL NOUVEAU

- Sliced Seasonal Fruit
- European Style Breakfast Charcuterie and Cheese Selection
- Freshly Baked Croissants, Scones & Muffins
sweet butter, house made seasonal jam
- Chilled Orange, Grapefruit, and Cranberry juice
- Caffe Vita Coffee and Mighty Leaf Teas

□ BREAKFAST SANDWICHES

- Scrambled Egg, Ham, and Aged Cheddar Breakfast Wrap
- Scrambled Egg, Spinach, and Tomato Breakfast Wrap
- Honey Cured Ham, Egg, and Aged Cheddar Croissant Sandwich

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THE BAROQUE BUFFET

- **Scrambled Egg Whites** sautéed Vegetables
- **Smoked Turkey Bacon**
- **Organic Oatmeal** dried fruit, brown sugar
- **Individual Chobani Yogurts**
- **House Made Granola**
- **Sliced Seasonal Fruit**
- **Smoothie Shooters** daily preparation
- **Apple Bran Muffins**
- **Fruit Juices** choose two- freshly squeezed orange, freshly squeezed grapefruit, cranberry, tomato, apple

COMPLIMENT YOUR BREAKFAST

Priced per item

- **Assorted Bagels**
Philadelphia cream cheese
- **Organic Oatmeal**
dried fruit, brown sugar
- **Individual Chobani Yogurts**
- **Assorted Cereals and Milk**
- **Granola Bars**
- **Seasonal Whole Fruit**
- **Freshly Baked Breakfast Pastries**

LOX AND BAGELS STATION

- **House Smoked Salmon**
- **Shaved Onions, Cucumbers,
Sliced Tomatoes, Capers**
- **Assorted Sliced Bagels**
- **Philadelphia Cream Cheese**

Priced per person

- **Farm Fresh Scrambled Eggs**
- **Pecanwood Smoked Bacon**
- **Chicken Apple Breakfast Sausage**
- **Parmesan Herb Breakfast Potatoes or
Crispy Baked Hash Browns**
- **Buttermilk Pancakes or
Brioche French Toast**
Pennsylvania maple syrup, sweet butter

OMELET A LA MINUTE STATION

- **Free-Range Eggs and Egg Whites**
- **Roasted Tomatoes, Kennett Square
Mushrooms, Bell Peppers, Baby Spinach**
- **Lancaster Cheddar and Chèvre**
- **Crumbled Bacon, Honey Cured Ham,
Scallions**

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PLATED BREAKFAST

Includes

- Caffe Vita Coffee
- Mighty Leaf Teas
- Fresh Fruit Juice

THE ABSTRACT

- **Brioche French Toast** fresh berries, vanilla bean whipped cream
- **Smoked Turkey Bacon**
- **Parmesan Herb Breakfast Potatoes**
- **Freshly Baked Breakfast Pastries** sweet butter, seasonal house made jam

THE MODERN

- **Egg White Scramble** baby spinach, Kennett Square mushrooms, gruyère cheese
- **Smoked Turkey Bacon**
- **Sliced Seasonal Fruit**
- **Freshly Baked Breakfast Pastries** sweet butter, seasonal house made jam

Available for on-site orders of up to 15 guests

THE ARCHITECT'S BUFFET

□ EGGS

Choose one

- **Scrambled Eggs**

Select one addition

- fine herbs
- aged cheddar cheese
- peppers, onions, smoked ham
- wild mushrooms, local goat cheese
- **Quiche Lorraine** gruyère, crumbled bacon
- **Egg Strata** Mediterranean vegetables
- **Breakfast Wrap** scrambled egg, baby spinach, tomato

□ MEATS

Choose two

- **Smoked Turkey Bacon**
- **Lancaster Ham**
- **Chicken Apple Breakfast Sausage**
- **Pecan-wood Smoked Bacon**
- **House Smoked Tempeh**
\$2/guest supplement

□ BAKERY

Choose two

- **Variety of Freshly Baked Danish**
- **Sliced Sweet Breakfast Breads**
- **Artisan Muffins**
- **House Made Scones**
- **Assorted Bagels**
Philadelphia cream cheese

□ SIDES

Choose two

- **Sliced Seasonal Fruit**
- **Low-Fat Yogurt Parfaits** berry coulis, granola
- **Buttermilk Pancakes**
- **Brioche French Toast**
- **Parmesan Herb Breakfast Potatoes**
- **Crispy Baked Hash Browns**

□ JUICES

Choose two

- **Fresh Squeezed Orange**
- **Fresh Squeezed Grapefruit**
- **Cranberry**
- **Tomato**
- **Apple**

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Breaks

MIX & MATCH BREAKS

2 selections

3 selections

- **Yogurt Parfaits** house made granola and fresh berries
- **Sliced Seasonal Fruit**
- **Roasted Nuts**
- **Square 1682 Truffle Popcorn**
- **Assorted Tastykakes**
- **Crudité** chipotle lime aioli
- **Artichoke Hummus** bagel chips
- **Soft Pretzels** yellow mustard
- **Assorted Cookies & Brownies**
- **Whole Fresh Fruit**

NON-ALCOHOLIC BEVERAGES

- **Freshly Brewed Caffe Vita French Roast Coffee & Mighty Leaf Teas**
Half Day Service
Full Day Service

Priced per item

- **Local Hank's Gourmet Sodas**
- **Saratoga Bottled Waters**
- **Soft Drinks**
- **Vita Coco Coconut Water**
- **Red Bull Energy Drink**

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SMOOTHIE BAR

- **Fresh Fruit Smoothies Shooters**

Choose two

- blueberry pomegranate
- strawberry banana
- pineapple orange

CANTINA CRUNCH

- **Organic Yellow Corn Chips**
- **Chipotle Guacamole**
- **Fresh Salsa with Jalapeño**
- **Margarita Jelly Beans**

MEDITERRANEAN TRIO

- **Hummus**
- **Baba Ganoush**
- **Almond Red Pepper Spread**
- **Crudité**
- **Toasted Breads**

HAPPY TRAILS

- **Make Your Own Mix**

- almonds
- peanuts
- cashews
- sunflower seeds

- raisins
- M&M's
- dried apricots

- dried cherries
- wasabi green peas
- banana chips

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Lunch

ARTS & CRAFTS

- **Freshly Baked Rolls** sweet butter
- **Romaine Wedge Salad** crumbled bacon, blue cheese, hard boiled egg, balsamic vinaigrette, louie dressing
- **Baked Macaroni and Cheese** Amish aged cheddar sauce
- **Chipotle Barbecue Berkshire Pulled Pork**
- **Marinated Organic Chicken** fresh herbs, spices
- **Whipped Potatoes**
- **Sweet Buttered Corn**
- **Amish Apple Cake** apple cider caramel
- **Sugar Dusted Lemon Tart**

IMPERIAL

- **Chicken Lemongrass Soup** soba noodles, green onion
- **Blue Moon Acres Greens** shredded carrot, cucumber, sprouts, almonds, sweet chili dressing
- **Skuna Bay Salmon** marinated in citrus & ginger, black sesame, cilantro
- **Roasted Berkshire Pork Loin** fresh chili & garlic brine
- **Steamed Jasmine Rice**
- **Charred Broccoli** garlic lemon sauce
- **Mango Pudding** banana bruleé
- **Almond Cookies**

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RENAISSANCE

- **Rosemary Focaccia** extra virgin olive oil
- **Classic Caesar Salad** grana padano, garlic croutons
- **Blue Moon Acres Greens** bocconcini, grape tomatoes, basil, balsamic vinaigrette
- **Sautéed Chicken Cacciatore** Kennett Square mushrooms
- **Roasted Branzino** capers, brown butter
- **Marinated Vegetables** roasted red peppers, grilled onions, asparagus, portabella mushrooms, olive oil & balsamic vinegar, grated cheese, crushed red pepper
- **Mediterranean Orzo** sundried tomatoes, olives, fresh herbs
- **Miniature Cannoli** Madagascar vanilla cream
- **Traditional Tiramisu** espresso, ladyfingers

COMPLIMENT YOUR LUNCH

Priced per person

- **Chef Mateo's House Made Soup**
daily preparation
- **Grilled Vegan Lasagna**
portobello mushrooms, zucchini, squash, bell peppers, spicy tomato sauce
- **Whole Wheat Pasta**
bell peppers, baby spinach, almond pesto

For groups less than 15 people, a \$95.00 small group fee will apply for buffets.

SALAD WORKS

- **Freshly Baked Rolls** extra virgin olive oil
- **Roasted Beets** chèvre, pine nuts, mustard vinaigrette
- **Blue Moon Acres Greens** grape tomato, English cucumber, balsamic
- **Chilled Organic Chicken** balsamic vinaigrette
- **Poached Skuna Bay Salmon** ginger-soy vinaigrette
- **Chili Rubbed Flank Steak** toasted couscous, ratatouille
- **Grilled Asparagus** lemon, grana padano
- **Artichoke Hummus** bagel chips
- **Sliced Seasonal Fruit and Oatmeal Raisin Cookies**

NINTH STREET BUFFET

- **Build Your Own Cheesesteak** sliced steak, truffle cheese “whiz”, onions, sautéed peppers, pepperoncini, hoagie rolls
- **Classic Caesar Salad** grana padano, garlic croutons, boquerones
- **Blue Moon Acres Greens** bocconcini, grape tomatoes, basil, balsamic
- **Antipasto Board** domestic and imported cured meats, specialty cheese
- **Marinated Vegetables** mushrooms, artichoke, grilled fennel, roasted red peppers
- **Artichoke Hummus** bagel chips
- **Chocolate Dipped Biscotti**
- **Traditional Tiramisu** espresso, lady fingers

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FAMOUS DELI BUFFET

- **French Roll, Seven Grain Rolls, Sliced Breads** extra virgin olive oil, sweet butter
- **Blue Moon Acres Greens** grape tomato, English cucumber, herb vinaigrette
- **Marinated Grilled Vegetable Display**
- **House Made Potato Salad**
- **Sliced Salami, Turkey Breast, Honey Ham, Roast Angus Beef**
- **Sliced Cheeses, Tomatoes, Fresh Lettuce Leaves, Pickles**
- **Cranberry Mayonnaise, Horseradish Mayonnaise, Dijon Mustard**
- **Individual Bags of Dirty Chips**
- **Seasonal Fruit Salad and Triple Chocolate Cake**

WRAP IT UP BUFFET

- **Freshly Baked Rolls** sweet butter
- **Blue Moon Acres Greens** grape tomatoes, English cucumbers, herb vinaigrette
- **Organic Vegetable Pasta Salad**
- **Grilled Asparagus** grana padano, lemon zest
- **Smoked Turkey Wrap** brie cheese, romaine lettuce
- **Angus Roast Beef Wrap** aged cheddar, fresh horseradish, arugula
- **Marinated Tofu Wrap** crunchy slaw, ginger-soy vinaigrette
- **Cranberry Mayonnaise, Horseradish Mayonnaise, Dijon Mustard**
- **Individual Bags of Dirty Chips**
- **Chocolate Chip Blondies and Seasonal Sliced Fruit Salad**

PLATED LUNCH

Includes

Freshly Baked Rolls sweet butter

STARTER

Choose one

- **Chef Mateo's House Made Soup**
Chef's daily preparation
- **Heirloom Tomato Salad**
red wine vinaigrette
- **Shredded Kale Caesar Salad**
white anchovies, focaccia croutons, grana padano
- **Blue Moon Acres Greens**
pickled beets, chèvre, fried shallots

ENTRÉE

Choose one

- **Spinach and Manchego Stuffed Chicken Breast**
toasted couscous, sundried tomatoes, basil béchamel
- **Petite 6oz Filet Mignon**
asparagus risotto, red wine and rosemary demi-glace
- **Whole Wheat Pasta**
bell peppers, spinach, almond pesto
- **Catch of the Day**
chef's daily presentation
- **Chilled Niçoise Salad**
chilled poached shrimp
- **Skuna Bay Salmon**
red quinoa, fennel, citrus

DESSERT

Choose one

- **Seasonal Fruit Tart** chef's accompaniments
- **Opera Torte** almond cream, coffee soaked cake, chocolate glaze
- **Creamy Cheesecake** fresh berries, raspberry coulis

Groups require entrée counts. Any additional entrees ordered after final count is given will be charged accordingly

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