



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](http://www.hotelpalomar-philadelphia.com)

# Hotel Palomar Philadelphia

# 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**
- **Crudit ** 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**

## 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 Jalape o**
- **Margarita Jelly Beans**

## MEDITERRANEAN TRIO

- **Hummus**
- **Baba Ganoush**
- **Almond Red Pepper Spread**
- **Crudit **
- **Toasted Breads**

## HAPPY TRAILS

- **Make Your Own Mix**

almonds	raisins	dried cherries
peanuts	M&M's	wasabi green peas
cashews	dried apricots	banana chips
sunflower seeds		

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity, 8% taxable administration fee, 8% sales tax, & 10% liquor tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.