



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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Hotel Palomar Philadelphia

Full Day Meeting Package

FRESH AND LOCAL

CORNER CAFE

- **Sliced Seasonal Fruit**
- **Assorted Bagels** Philadelphia cream cheese
- **Assorted Individual Yogurts**
- **Organic Granola**
- **Chilled Orange, Grapefruit, and Cranberry Juices**

FARMER'S MARKET

- **Freshly Baked Rolls** sweet butter
- **Endive & Frisée Salad** chèvre, port poached pears, walnuts, cranberry vinaigrette
- **Salmon Cakes** spiced tomato sauce, fresh lemon
- **Roasted Organic Chicken** wild mushroom garlic sauce
- **Short Line Caught Halibut** roasted corn and truffle vinaigrette
- **Roasted Vegetables**
- **Toasted Couscous** sundried tomato, olive, parsley
- **Chef's Seasonal Cheesecake**
- **Opera Torte** almond cream, coffee soaked cake, chocolate glaze

NEIGHBORHOOD BAKERY

- **Chocolate Chip Cookies**
- **Chocolate Fudge Brownies**
- **Sugar Dusted Lemon Squares**

WELLNESS

BREAKFAST

- **Individual Chobani Yogurts**
- **Sliced Seasonal Fruit**
- **House Smoked Salmon** herbed bagel chips, red onion, capers, whipped Philadelphia cream cheese

SUPER FOOD LUNCH

- **Baby Spinach Salad** orange segments, avocado, crushed almonds, asparagus, lemon-yogurt vinaigrette
- **Chef Mateo's Soup Of The Day**
- **Artichoke Hummus** English cucumber, bell peppers, heirloom carrots
- **Skuna Bay Salmon** baked in parchment with fresh herbs
- **Marinated Tofu** brown rice, local seasonal vegetables
- **Red Quinoa** sautéed with leeks and celery, carrots
- **Charred Brussels Sprouts** mustard vinaigrette
- **Vanilla Bean Panna Cotta** berry coulis
- **Seasonal Fruit** local honey & yogurt dip

REFRESHMENTS

- **Fruit Infused Iced tea**
- **Vita CoCo Coconut Water**
- **Happy Trails** make your own mix of almonds, peanuts, cashews, sunflower seeds, banana chips, raisins, dried cherries, dried apricots, M&M's, wasabi green peas

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.

TASTE OF PHILLY

SOUTH STREET DINER

- **Sliced Seasonal Fruit**
- **Freshly Baked Croissants, Scones & Muffins** sweet butter, house made seasonal jam
- **Farm Fresh Scrambled Eggs**
- **Pecanwood Smoked Bacon**
- **Chicken Apple Breakfast Sausage**
- **Chilled Orange, Grapefruit, and Cranberry Juice**

NINTH STREET

- **Build Your Own Cheesesteak** shaved beef steak, truffle cheese “whiz”, onions, sautéed peppers, pepperoncini, hoagie rolls
- **Caesar Salad** chopped romaine, garlic croutons, grana padano
- **Blue Moon Acres Greens** bocconcini, grape tomatoes, basil
- **Antipasto Board** domestic and imported cured meats and specialty cheeses
- **Italian Market Vegetables** artichokes, mushrooms, grilled fennel, roasted red peppers, marinated olives, baba ganoush
- **Chocolate Dipped Biscotti**
- **Tiramisu** espresso, lady fingers

SMOOTHIE STATION

Choose two

- **Blueberry Pomegranate**
- **Strawberry Banana**
- **Pineapple Orange**

PHILLY STYLE BREAK

- **Soft Pretzels** yellow mustard
- **South Philly Water Ice**
- **Assorted Tastykakes**

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