



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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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

- **Chef Mateo's House Made Soup**
daily preparation
8
- **Grilled Vegan Lasagna**
portobello mushrooms, zucchini, squash, bell peppers,
spicy tomato sauce
10
- **Whole Wheat Pasta**
bell peppers, baby spinach, almond pesto
10

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**

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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** (+\$20 supplement)
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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