

Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS
GET YOU READY TO MINGLE



KIMPTON HOTEL

PALOMAR

PHILADELPHIA

Cocktail Reception

Two Hour Deluxe Open Bar

Smirnoff, Bombay Dry Gin, Jack Daniels, Bacardi, Dewars, El Jimador and Bols
Triple Sec,
Yuengling, Stella Artois, Amstel Light, Budweiser and Bud Light,
Square 1682 Chardonnay and Cabernet, Champagne and Soft Drinks

Passed Hors D'Oeuvres

Cocktail Meatballs, Grass Fed Beef
Meatballs, Spicy Tomato Ragu
Miniature Shrimp Spring Rolls, Coconut Curry, Cilantro
Vegetable Samosas, Spiced Potato Wrapped in Crisp Pastry
Smoked Salmon Crostini, Dill Cream Cheese, Toasted Pumpernickel, Roe
Mini Grilled Cheese and Smoked Tomato Soup, Amish Cheddar and Swiss Cheese,
Soup Shooter
Duck Ravioli, Slow Roasted Duck, Hoisin and Sesame



Cheese Display

Selection of Local, Domestic and International
Cheese, Fresh and Dried Fruit, Nuts, Raisin-
Pecan Baguette, Carr's Water Crackers

Crudités Display

A Selection of Seasonal Fresh
Vegetables Served With House Made
Dips and Spreads

\$75.00 Per Person

Buffet Dinner

Salad/Soup

Winter Salad with Seasonal Mixed Greens, Roasted and Pickled Beets,
Asparagus, Toasted Walnuts, Crumbled Gorgonzola,
White Balsamic and Cranberry Vinaigrettes
Vanilla Scented Carrot Soup with Toasted Pumpkin Seed,
Bacon, and Rosemary Focaccia

Entrée (Choice Of 2)

Amish Chicken Breast in Winter Citrus Brown Butter Sauce
Chef's Lasagna with Ricotta and Mozzarella Cheeses,
Garlic Roasted Spinach, Spicy Tomato Ragu
Roasted Branzino Filets with Lemon Caper Reduction
Marinated Grilled Hangar Steak in Port Wine and Thyme Reduction
(substitute petite filet \$6 additional)

Sides (Choice Of 2)

Winter Squash Risotto
Blistered Haricot Vert Red Onion, Parsley
Whipped Potatoes, Cracked Pepper, Truffle Essence

Dessert

Chef's Selection of Miniature Pastries and Tortes
Organic Caffè Vita Coffee and Variety of Mighty Leaf Teas

\$90 Per Person



Passed Hors D'Oeuvres (Choice of 3) \$15

Cocktail Meatballs, Grass Fed Beef Meatballs, Spicy Tomato Ragu
Miniature Shrimp Spring Rolls, Coconut Curry, Cilantro
Vegetable Samosas, Spiced Potato Wrapped in Crisp Pastry
Smoked Salmon Crostini, Dill Cream Cheese, Toasted Pumpernickel, Roe
Mini Grilled Cheese and Smoked Tomato Soup, Amish Cheddar and Swiss Cheese, Soup Shooter
Duck Ravioli, Slow Roasted Duck, Hoisin and Sesame



SIPS + SPECIALTIES

Three Hour Deluxe Open Bar

Smirnoff, Bombay Dry Gin, Jack Daniels, Bacardi, Dewars, El Jimador and Bols Triple Sec,
Yuengling, Stella Artois, Amstel Light, Budweiser and Bud Light,
Square 1682 Chardonnay and Cabernet, Champagne and Soft Drinks

Passed Hors D'Oeuvres

(Choice of 4, Select all 6 for additional \$9)

Cocktail Meatballs, Grass Fed Beef Meatballs, Spicy Tomato Ragu
Miniature Shrimp Spring Rolls, Coconut Curry, Cilantro
Vegetable Samosas, Spiced Potato Wrapped in Crisp Pastry
Smoked Salmon Crostini, Dill Cream Cheese, Toasted Pumpernickel, Roe
Mini Grilled Cheese and Smoked Tomato Soup,
Amish Cheddar and Swiss Cheese, Soup Shooter
Duck Ravioli, Slow Roasted Duck, Hoisin and Sesame

First Course (Choice of One)

Winter Greens Salad with Baby Arugula, Roasted Winter Squash and Mushrooms,
Lancaster Goat Cheese, Candied Walnut, Pomegranate Vinaigrette
Roasted Cauliflower Apple Soup with Toasted Pumpkin Seeds,
Red Chili Flake, Crispy Sage Leaves
Kale Caesar Salad with Preserved Citrus, Boquerones, Roasted Cherry Tomato,
Parmigiano Reggiano, Rosemary Crouton

Second Course (Choice of 3)

Organic Half Chicken, Brined and Roasted Breast, Chicken Leg Confit, Smoked Wheat Berries,
Asparagus, Winter Citrus Brown Butter \$105
Halibut Cooked en Papillote, Forbidden Rice, Petite Root Vegetables,
Shellfish Reduction, Lobster Cutter \$115
7oz Seared Filet Mignon with Whipped Sweet Potato, Rapini, Green Peppercorn Jus \$125
Add Jumbo Lump Crab Cake \$10
Roasted Acorn Squash with Braised Du Puy Lentils,
Beech Mushrooms, Winter Herb Chimichurri \$98
(Entrée Counts Required)

Dessert

Chef's Selection of Miniature Pastries and Tortes
Organic Caffe Vita Coffee and Variety of Mighty Leaf Teas

Mediterranean Display \$15

Grilled Eggplant, Asparagus, Zucchini, and Portabella Mushroom, Marinated Olives, Cherry Peppers, Baba Ganoush, Crumbled Feta and Blue Cheeses, Toasted Breads and Crackers

Pasta Station \$15

Choice of Gourmet Pastas, Sweet Italian Sausage, Roasted Mushrooms, Broccolini, Parmesan Cream Sauce, White Wine Reduction and Olive Oil, Shaved Pecorino Cheese, Red Pepper Flakes

Mashed Potato Bar \$15

Aged Cheddar, Crumbled Bacon, Roasted Mushroom, Scallion, Shredded Chicken, House Made Gravy, Bourbon BBQ, Pesto

Philly Cheese Steak Station \$15

Shaved Grass-Fed Ribeye, Amoroso Rolls, Blistered Onion and Peppers, Aged Cheddar "Whiz", Sliced Provolone, Pickled Jalapeno
*Chef Attendant Required at \$125 per station

Roasted Oyster Bar \$20

Casino: Bacon, Shallots, Red Pepper

Dupont: Crab, Feta, Caper

Rockefeller: Spinach, Pernod, Lemon

Accompaniments: Salsa Verde, Green Apple Mignonette, Tabasco, Lemon and Lime Edges, Oyster Crackers

S'mores Display \$15

Regular and Chocolate Grahams, Hershey's Chocolate Bars, Chocolate Dipped Bacon
Marshmallows - Regular, Chocolate, and Port Laced



Bar Packages

2 Hour Bar Package \$31

Smirnoff Vodka, Bombay Dry Gin, Jack Daniels, Bacardi, Dewars, El Jimador and Bols Triple Sec, Yuengling, Stella Artois, Amstel Light, Budweiser and Bud Light, Square 1682 Chardonnay and Cabernet, Champagne and Soft Drinks

2 Hour Enhanced Bar \$37

Titos Vodka, Tanqueray, 4 Roses Bourbon, Sailor Jerry, Espolon Silver, Chivas 12 and Bols Triple Sec, Yuengling, Stella Artois, Amstel Light, Budweiser and Bud Light, Square 1682 Chardonnay and Cabernet, Champagne and Soft Drinks

2 Hour Beer and Wine Bar \$24

Yuengling, Stella Artois, Amstel Light, Budweiser, Bud Light, Square 1682 Chardonnay and Cabernet, Soft Drinks

2 Hour Enhanced Beer and Wine Bar \$31

Yuengling, Stella Artois, Amstel Light, Budweiser, Bud Light, Square 1682 Chardonnay and Cabernet, Choice of 3 Additional Wines*, Soft Drinks
*J. Lohr Chardonnay, Whitehaven Sauvignon Blanc, 3 Pears Pinot Gris, Duckhorn Decoy, Nieto Malbec, Rickshaw Pinot Noir, Zonin Prosecco

Ben Franklin's Local Craft \$4 additional to any bar package

Yards Thomas Jefferson Tavern Ale, Yards George Washington Tavern Porter, Conshocken IPA



“Spike It” Bars

Spiked Winter Cider \$9

Hot Cider, Cinnamon Sticks, Fresh Nutmeg, Star Anise, Roasted Apples, Laird's Applejack and Evan Williams

Spiked Hot Chocolate Hot Cocoa \$9

Peppermint Sticks, Shaved White Chocolate, Vanilla Bean Whipped Cream, Mini Marshmallows, Frangelico, Ancho Reyes Chili liquor

Cordial and Coffee \$9

Choice of Baileys, Frangelico, Kahlua, Lustau Sherry, Dows 10, Courvosier VO, served with Whipped Cream, Chocolate Shavings, Sugar Sticks, Assorted Syrups