



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

117 South 17th Street Philadelphia, PA 19103

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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

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.

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**

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

LOX AND BAGELS STATION

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

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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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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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