



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

# Reception

## WARM HORS D'OEUVRES

*Priced per piece*

- **Asian Chicken Skewer**  
teriyaki sauce
- **Spanikopita**  
feta and spinach in phyllo
- **Miniature Crab Cake**  
chipotle aioli
- **Baked Sea Scallop**  
wrapped in smoked bacon
- **Mediterranean Lamb Chop**  
tzatziki sauce
- **Caramelized Onion-Brie Tart**  
red wine essence
- **Mini Beef Wellington**  
béarnaise sauce
- **Vegetable Dumpling**  
ginger soy reduction
- **Fried Duck Ravioli**  
sesame seeds
- **Miniature Shrimp Roll**  
coconut curry

## CHILLED HORS D'OEUVRES

*Priced per piece*

- **Beef Tenderloin**  
horseradish aioli
- **Asparagus in Phyllo**  
lemon, parmesan
- **Tuna Tostadas**  
avocado purée, sea salt
- **Shrimp Cocktail**  
fresh horseradish
- **California Roll**  
pickled ginger, sweet soy reduction
- **Artichoke Hummus**  
English cucumber, lemon zest
- **Prosciutto & Fig Croustini**  
whipped gorgonzola, balsamic glaze
- **Smoked Salmon**  
pumpnickel toast, dill cream cheese
- **Mini Lobster Roll**  
chilled lobster salad, fennel, brioche
- **Chili Rubbed Chicken**  
corn chip, lime cream

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## RECEPTION DISPLAYS

- **Crudité**  
seasonal fresh vegetables, chipotle lime aioli, buttermilk herb dip
- **Mediterranean**  
grilled vegetables, feta cheese, marinated olives, baba ganoush, grilled baguette
- **Fruit & Cheese**  
local, domestic and international cheeses, fresh & dried fruit, nuts, raisin-pecan baguette, Carr's water crackers
- **Antipasto**  
Genoa salami, prosciutto, cappicola, sopressata, grana padano crumbled wedge, marinated artichoke hearts, roasted peppers, grilled baguette
- **Sushi**  
assorted sushi, sashimi, and maki, wasabi, ginger, soy  
*optional sushi chef*
- **Raw Bar**  
east coast oysters on the half shell, chilled jumbo shrimp, and littleneck clams

### House Made Accompaniments

Chipotle aioli	Sesame mignonette
Salsa verde	Cocktail sauce
Hot sauce	Lemon wedges

## RECEPTION STATIONS

### PHILADELPHIA FREEDOM

- **Philadelphia Cheesesteak Bruschetta**  
filet mignon, portobello mushroom, roma tomato, Amish blue cheese
- **Atlantic Crab Cake Sliders**  
spicy aioli, brioche
- **Sweet & Spicy Cherry Peppers**  
grilled Italian breads, fresh mozzarella, basil

### TURKEY\*

- **Local Turkey Breast**
- **House Made Gravy**
- **House Made Cranberry Relish**
- **Whole Wheat Rolls**

### TENDERLOIN\*

- **Seared Lancaster Beef Tenderloin**
- **Horseradish Aioli**
- **House Made Red Onion Marmalade**
- **Sourdough Rolls**

### RISOTTO\*

- **Slow Cooked Arborio Rice**  
*Choose two*  
Kennett Square wild mushrooms  
roasted heirloom vegetables  
asparagus & jumbo shrimp  
peas & smoked bacon  
braised beef short rib

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## RECEPTION STATIONS

### PASTA\*

- House Made Potato Gnocchi and Orecchiette
- Broccoli Rabe
- Sweet Italian Sausage
- Truffle Parmesan Sauce and Garlic White Wine Reduction
- Rosemary Focaccia extra virgin olive oil
- Grated Grana Padano & Crushed Red Pepper

### SHRIMP & GRITS\*

- Lancaster Cheddar Cheese Grits
- Pan Seared Jumbo Shrimp
- Garlic Roasted Broccoli

### COMFORT FOOD

- Baked Macaroni and Cheese  
*choose one*  
mushroom & truffle oil  
roasted organic chicken  
polpettine with tomato sauce

### SLIDERS

- Aged Cheddar, Sweet Aioli, Bourbon Barbeque  
*choose two*  
Berkshire pulled pork  
braised beef cheek  
Square 1682 blend burger  
Atlantic crab cake

### THREE BEAN CHILI\*

- Andouille sausage or House Smoked Tempeh
- Aged Cheddar Cheese and Sour Cream
- House Made Cornbread

### SWEET ENDINGS

- Assortment of Petite Pastries
- Chocolate Dipped Strawberries
- Sliced Seasonal Fruit

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# Dinner

## DINNER BUFFET

*Includes*

- **Freshly Baked Dinner Rolls**  
sweet butter

## STARTERS

*Choose two*

- **Wild Mushroom Soup**  
truffle crème fraiche
- **Chef Mateo's House Made Soup**
- **Lobster Bisque**  
baked cheese crouton
- **Shredded Kale Caesar Salad**  
white anchovies, focaccia  
croutons, grana padano
- **Boston Bibb Lettuce**  
preserved vegetables, grape  
tomato, sliced cucumber,  
herb vinaigrette
- **Baby Spinach Salad**  
organic hard boiled egg,  
sweet red onion, gorgonzola,  
red wine vinaigrette
- **Blue Moon Acres Greens**  
oven roasted tomatoes,  
aged balsamic vinaigrette

## SIDES

*Choose two*

- **Roasted Cauliflower** brown butter, citrus
- **Roasted Eggplant** fresh chile & garlic
- **Sautéed Green Beans** toasted almonds
- **Grilled Asparagus** lemon, parmesan
- **Braised Red Cabbage** ginger, port wine
- **Charred Broccoli** garlic, shallots
- **Whipped Potatoes** roasted garlic
- **Heirloom Fingerling Potatoes** rosemary, sea salt
- **Zucchini and Squash Gratin** grana padano, basil
- **Steamed Jasmine Rice** cardamom, black pepper
- **Toasted Couscous** sundried tomatoes
- **Risotto** fresh herbs

## ENTREES

*Choose two*

- **Grilled Amish Chicken** citrus herb sauce
- **Roasted Boneless Chicken** basil cream sauce
- **Petite Filet Mignon** red wine reduction
- **Pan Seared Skuna Bay Salmon** champagne-dill sauce
- **Wild Black Sea Bass** spicy shellfish sauce
- **Ricotta Tortellini** truffle parmesan sauce
- **Handmade Lasagna** baby spinach, house ricotta
- **Oven Roasted Berkshire Pork Loin**  
lingonberry demi-glace
- **Vegetable Orecchiette** seasonal vegetables,  
extra virgin olive oil

## DESSERT

- **Chef's Selection of Tortes, Cakes, and Petit Fours**
- **Seasonal Sliced Fruit**
- **Caffe Vita Coffee and Mighty Leaf Teas**

## MEAL COMPLIMENTS

- **Add Third Entrée**
- **Additional Side Dish**

## CARVING STATIONS

### TURKEY\*

- **Local Turkey Breast**
- **House Made Gravy**
- **House Made Cranberry Relish**
- **Freshly Baked Whole Wheat Rolls**

### TENDERLOIN\*

- **Seared Lancaster Beef Tenderloin**
- **Horseradish Aioli**
- **House Made Red Onion Marmalade**
- **Freshly Baked Sourdough Rolls**

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## PLATED DINNER

*Priced per person*

*Includes*

- **Freshly Baked Dinner Rolls** sweet butter

## APPETIZER

- **Jumbo Lump Crab Cake**  
avocado purée, grilled citrus vinaigrette
- **Mushroom Cavatelli**  
roasted tomato, sherry reduction
- **Jumbo Shrimp Cocktail**  
fresh horseradish

## STARTER

*Choose one*

- **Chef Mateo's House Made Soup**  
Chef's daily preparation
- **Blue Moon Acres Field Greens**  
port poached pear, candied walnuts, gorgonzola, cranberry vinaigrette
- **Little Gem Greens**  
preserved petite vegetables, sherry & local honey vinaigrette
- **Baby Spinach & Frisée**  
avocado, red quinoa, white balsamic vinaigrette

## ENTRÉE

- **Roasted Amish Chicken**  
lemon asparagus, tallegio polenta, wild mushroom demi-glace

- **Pan Seared Skuna Bay Salmon**  
farroto, fennel, citrus
- **Roasted Halibut**  
whipped potatoes, asparagus-fennel salad, sherry wine reduction
- **Berkshire Pork Chop**  
mushroom risotto, savory cider sauce
- **Catch of the Day**  
chef's daily presentation
- **Wild Mushroom Tart**  
petite vegetables, truffle mushroom sauce
- **8oz Pan Seared Filet Mignon**  
rosemary potato galette, local heirloom vegetables, red wine reduction
- **Petite Filet Mignon & Sautéed Crab Cake**  
chef's accompaniments, béarnaise sauce

## DESSERT

*Choose one*

- **Opera Torte**  
caramel anglaise
- **Chocolate Crunch Bar**  
blackberry sauce
- **Lemon Blueberry Tart**  
strawberry coulis
- **Apple Crumb Tart**  
vanilla anglaise

*Groups over 15 people require entrée counts. Any additional entrées ordered after final count is given will be charged accordingly.*

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# Hotel Palomar Philadelphia

# Beverage

## OPEN BAR PACKAGES

### ART DECO COLLECTION\*

- Smirnoff Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Bacardi Silver Rum
- Dewar's Scotch
- El Jimador Blanco Tequila
- Marie Brizzard Triple Sec
- House wines and beers

### ART NOUVEAU COLLECTION\*

- Absolut Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Myers Rum
- Corralejo Tequila
- Courvoisier VSOP Cognac
- Johnny Walker Black Scotch
- Marie Brizzard Triple Sec
- House wines and beers

### ART MODERNE COLLECTION\*

- Ketel One Vodka
- Belvedere Vodka
- Bombay Sapphire Gin
- Glenlivet 12 Year Scotch
- Maker's Mark Bourbon
- Bulleit Bourbon
- Crown Royal Whiskey
- Jameson 12 Year Whiskey
- Milagro Silver Tequila
- 10 Cane Rum
- Cointreau
- House wines and beers

### BEER, WINE & SOFT DRINKS\*

- La Terre Chardonnay
- La Terre Cabernet Sauvignon
- Yuengling, Stella Artois, Budweiser, Amstel Light, Bud Light
- Soft drinks, mineral water, juice

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### CONSUMPTION BAR\*

*Priced per drink*

- Art Deco Cocktails
- Art Nouveau Cocktails
- Art Moderne Cocktails
- Art Deco Martinis
- Art Nouveau Martinis
- Art Moderne Martinis
- Cordials
- Beer Selection
- House Wine
- Soft Drinks and Mineral Water

*Host will be charged per drink consumed*

### CASH BAR\*

*Priced per drink*

- Art Deco Cocktails
- Art Nouveau Cocktails
- Art Moderne Cocktails
- Art Deco Martinis
- Art Nouveau Martinis
- Art Moderne Martinis
- Cordials
- Beer Selection
- House Wine
- Soft Drinks and Mineral Water

*Guests pay for their own drinks*

### HOUSE WINE SELECTION

*Priced per bottle*

- **La Terre Chardonnay**  
Woodbridge, CA
- **La Terre Cabernet Sauvignon**  
Woodbridge, CA
- **Domaine Ste. Michelle Sparkling**  
Columbia Valley, WA

**Please inquire about the full Square 1682 wine list**

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## COMPLIMENT YOUR BAR

Available with purchase of bar package

### WELLNESS

- **Pimms Cup**  
Pimms, Beefeater gin, lime, mint,  
Sugar In The Raw, cucumber, muddled fruit
- **Whistlin' Dixie**  
Wild Turkey 101 bourbon, ginger syrup,  
Mighty Leaf Marrakech Mint tea, lemon, Dandelion and  
Burdock bitters
- **Tommy's Margarita**  
El Jimador Reposado tequila, lime juice, Monin agave

### CLASSICS

- **Sazerac**  
Hold Overholt rye, Herbsaint anise, Sugar In The Raw,  
Angostura aromatic bitters
- **French 75**  
Beefeater gin, Sugar In The Raw, lemon, sparkling brut
- **Hemingway Daiquiri**  
Bacardi Superior Rum, Luxardo Maraschino, grapefruit, lime,  
Sugar In The Raw

### SQUARE 1682 CRAFTED

- **Mama's Squeezebox**  
Tanqueray 10 gin, Pierre Ferrand dry curacao, Carpano Antica  
sweet vermouth, lime, coconut sugar, Moroccan bitters
- **Fake Name, Fake Passport**  
Bacardi Superior rum, Martini Rossi Bianco vermouth, ginger syrup,  
lime, mint, Angostura aromatic bitters, brut
- **Pink on Pink**  
Stolichnaya vodka, Lillet Rose, pomegranate molasses, lemon  
Peychaud's bitters

### "SPIKE IT" STATIONS\*\*

#### HOT TODDY

- Selection of Mighty Leaf teas, sweeteners
- Old Overholt rye, Maker's Mark bourbon,  
Wild Turkey 81 bourbon

#### BLOODY MARY BAR

- Selection of mixers, garnishes
- Grey Goose Vodka, Plymouth gin

#### MAKE YOUR OWN MARGS

- Lime juice, grapefruit juice, housemade syrups
- El Jimador Blanco tequila, Marie Brizzard triple sec

*\*\*Must be guaranteed for full guest attendance*