

Celebrate the season

*F*east your eyes
CATERING

we can help plan your holiday event
call 215.634.3002

Celebrate

book by
NOVEMBER
14TH
receive
a holiday gift
from us!

Looking for a venue?

we can find the perfect site

Holidays at Front & Palmer
include a free trolley from Center City



COCKTAIL SOIRÉE

choice of 2 stations:



SPANISH TAPAS

Manchego
Drunken Goat Cheese
Grilled Chorizo Banderillas
Spinach Torilla Espangnole
Serrano Ham
Artichoke Mousse
Flat Breads

PASTA BAR

Penne a la Vodka
Spaghetti Cacio e Pepe
cracked pepper • parmesan
Panko Crusted Chicken Medallions
or
Tom's Classic Meatballs

GRILLED CHEESE

Classic Vermont Cheddar
Raclette • potato crisps • cornichon
Taleggio • crimini mushrooms
Roasted Tomato Soup Shots

MODERN SLIDERS

choice of 2 sliders:

Barolo Braised Beef Short Rib
Texas Smoked Brisket • Miss Amelia's BBQ sauce
Maryland Crab Cake • lemon caper aioli
Chipotle Glazed BBQ Chicken • grilled pineapple salsa
Portobella Burger • roasted red pepper • pesto

includes:

Classic Mac n Cheese

TACOS

choice of 2 tacos:

Grilled Chicken • pickled red onion
Skirt Steak • chimichurri sauce
Baja Fish • avocado • cabo sauce
Pulled Pork • grilled pineapple salsa

includes:

Crispy Tortilla Chips
guacamole • salsa • mango salsa

ASIAN RICE BOWLS

choice of 2 toppings:

Kheng Phet Curry • eggplant • tofu
Lemongrass Chicken • kaffir lime
Slow Roasted Korean Brisket • honey

includes:

Jasmine Brown Ricet
Ginger Vietnamese Slaw
carrot • daikon • snow peas • chili

PIZZA RUSTICA

Margherita
Fresh Fig & Gorgonzola
Broccoli Rabe & Asiago

thinking
about adding
**HORS
D'OEUVRE?**
check out
page 5!

PHILLY PHUNK

Philadelphian classics with a twist



YARDS LOVE STOUT FONDUE

aged cheddar cheese • mini soft pretzels

NIEGHBORHOOD FAVORITES

Classic Cheese Steak

fried onion • American cheese • charred chilis

Roast Pork

sauteed broccoli rabe • asiago cheese

Seitan Steak

grilled seitan • sauteed mushrooms • pickled hot peppers

Caesar Salad

polenta croutons • house made Caesar dressing

Italian Market Grilled Vegetable Antipasto

roasted red pepper • portobella mushroom • zucchini
carrot • beets • onion

thinking
about adding
DESSERTS?
check out
page 6!

HOLIDAY GATHERING

choice of 1 buffet:

HEARTY WINTER BUFFET

Fork Tender Braised Beef Short Ribs
Cherrywood- Smoked Salmon
cucumber labne
White Truffle Risotto
Roasted Winter Vegetables
yukon potatoes • sweet potatoes
carrots • beets • brussels sprouts
Arugula Salad
dried cherries • hazelnut • vinaigrette
Artisan Rolls • butter

MAD MEN SPECIAL

Fresh Herb Roast Filet of Beef
demi glace • horseradish cream
Lump Crab Cakes • lemon aioli
Gemelli Cacio e Pepe Pasta
cracked pepper • parmesan
Orchard Salad
honeyscrisp apple • walnuts
Grilled Asparagus
citrus vinaigrette
Artisan Rolls • butter

MEDITERRANEAN BUFFET

Grilled Swordfish Kebabs
roasted tomato relish
Chicken Marbella
dried fruits • rich gravy
Stuffed Grape Leaves
Quinoa Tabouli Salad
tomato • cucumber • fresh mint
Zucchini Agrodulce • cherries
Celeriac Remoulade
Flatbreads • za'atar infused olive oil

INDIAN DINNER

choice of 2:

Lamb Saag
Chicken Tikka Masala
Karwari Curry Salmon

choice of 3:

Eggplant • ginger yogurt
Peas with Paneer Cheese
String Beans • cashew • coconut
Cucumber • peanuts • curry leaves
Toor Dal • Rice Pilou • Basmati Rice

includes:

Roti & Pappadums
tamarind & date chutney • raita
mint chutney • green chili chutney

SOUTHERN PIT BBQ

Texas Smoked BBQ Brisket
Slow Basted Whole BBQ Chicken
Mac & Cheese
Vegetarian Baked Beans
Farm Style Potato Salad
Spicy Lime & Cilantro Slaw
Dixie Cornbread • butter

TWIST ON TRADITIONAL

Brick Seared Chicken
stone fruit gastric
Chatham Cod
meyer lemon fonue • french lentil
Herb Roasted Fingerling Potatoes
Grilled Asparagus • citrus vinaigrette
Boston Lettuce Salad
honeyscrisp apple • candied walnuts
Artisan Rolls • butter



HORS D'OEUVRE

choose 5 passed hors d'oeuvre for + 15. per person



MEAT

Philly Cheesesteak Spring Rolls
House-Wrapped Franks • dijon mustard
Lamb Sliders • cherry mostardo
Chicken & Waffle • maple drizzle
Spicy Chicken Karahi
Hot & Sour Chicken • salted mango
Peking Duck Bun • scallion • hoisin

VEGETARIAN

Caprese Skewers • balsamic glaze
Tomato Basil Bruschetta
Roasted Corn & Poblano Quesadillas
Broccoli Rabe & Asiago Beignets
Classic Deviled Eggs
Almond Crusted Eggplant • spicy honey
White Truffle Scented Asparagus Tart

FISH

Smoked Salmon • white truffle cream
Miso Glazed Cod • lotus crisp
Tuna Ceviche • cucumber cup

SHELLFISH

Grilled Shrimp • green goddess mousse
Traditional Shrimp Cocktail
Lobster Mac & Cheese Tower
Lobster & Roasted Corn Quesadilla
Lump Crabcake • lemon caper aioli

VEGAN

Exotic Mushroom Ragout • phyllo flower
Brussels Sprouts • shishito pepper
Dates w/ Almonds Vadouvan
Falafel & Hummus • pickled red cabbage
Vegetable Sushi Roll • wasabi soy sauce
Pomme Frites • sea salt • paper cone
Edamame Dumplings • mirin soy sauce

ADDITIONS



add something festive



MINI SWEETS +6. pp

choice of 3:

Chocolate Caramel Tartlets

fleur de sel

Lemon Meringue Tarts

Parisian Macarons

raspberry filling

Seasonal Cheesecake Bites

Chocolate Dipped Strawberries

Miniature Creme Brulee

PIES IN JARS +4.50 pp

choice of 3:

served in mini mason jars with demi spoons

Apple Cranberry

Cherry Cobbler

Blueberry Blackberry

Mississippi Mud Pie

Lemon Meringue

Key Lime

Spiced Pumpkin

HOLIDAY COOKIES +3.50 pp

HOLIDAY CUPCAKES +3.50 pp

COFFEE & TEA +2.50 pp

Old City Coffee

regular • decaf • 1% milk • half & half

Assorted Tazo Teas

WECKERLY'S HANDCRAFTED MINI ICE CREAM SANDWICHES +3.50 pp

choice of 2 seasonal selections:

Rosemary Chocolate Icecream

on brownie

Bourbon Eggnog Icecream

on gingerbread cookies

Creme Fraiche Cranberry Icecream

on graham cracker cookies

Black & White

on chocolate chip cookies