



## ***Spirit Catering Menu***

*Select one of our pre-existing packages for your party and add on items to make it a feast!  
The following menus are on-site catering. Please see our Pizza Boat menus for off-site catering.  
Prices include a team of chefs to execute your menu.*

### **FOOD**

*All food menus can be served either family-style or as a buffet.*

#### **PIZZA PARTY** *\$16/person*

- One salad
- 2-3 kinds of pizza
- One side

#### **DINNER PARTY** *\$22/person*

- One salad
- One antipasti
- 2-3 kinds of pizza or one entrée
- Two sides

#### **THE FAMILY AFFAIR** *\$28/person*

- One salad
- One antipasti
- One entrée
- 2-3 kinds of pizza
- One side
- Dessert

#### **SPIRIT'S OFF-SITE PIZZA BOAT PARTY** *\$16/person, 100 person minimum*

- We bring our wood-fired oven and a team of our chefs to your event location*
- 9" Neopolitan style pies*
- 2-3 kinds of pizza

#### **PACKAGE ADD-ONS**

*Supplement your party package*

- Bread - *\$3/person*
- Salad - *\$4/person*
- Antipasti - *\$5/person*
- Pizza - *\$7/person; \$20/pie*
- Entrée - *\$6/person*
- Side - *\$5/person*
- Dessert - *\$3/person*
- Coffee & Tea - *\$3 to 4/person*

## SEASONAL FOOD MENU SELECTIONS & ADD ONS

*Available choices for and additions to food packages*

### BREADS

**Garlic Knots**

*garlic butter sauce*

**Focaccia (v)**

*sea salt*

**Cornbread (gf upon request)**

*honey, butter, jalapeño*

**Pizza Bianco**

*Fresh herbs, olive oil, sea salt*

### SALADS

**Lodge Salad**

*pickled red onion, Italian vinaigrette, radish*

**Caesar (v upon request)**

*romaine, radicchio, parmesan, croutons*

**Pasta Salad (v)**

*pasta, chick peas, fresh herbs, olive oil, peppers, onions*

**Potato Salad**

*cucumber, celery, dill, aioli, capers, red onion*

**Caprese (gf)**

*tomato, mozzarella, basil, balsamic reduction  
(summer only; \$6/person)*

**+ House Seasonal**

### ANTIPASTI

**Mixed Olives (gf, v)**

*Marinated w/ citrus zest*

**Deviled Egg (gf)**

*aioli, chives*

**Giardiniera (gf)**

*pickled vegetables, feta*

**Crudité (v upon request)**

*garden vegetables, dip*

**Cured Meats (gf)**

*selection of local and imported cured meats*

**Cheese Plate (gf)**

*selection of local, domestic, and imported cheese*

**Meat & Cheese Platter (gf)**

*selection of meats & cheeses*



## SEASONAL FOOD MENU SELECTIONS & ADD ONS

*Available choices for and additions to food packages*

### ENTREES

#### **Pork Loin Rack (gf)**

*fig jam, rosemary, black pepper*

#### **Slow Roasted Pork Shoulder (gf)**

*red berries, rosemary, celery root puree*

#### **Roasted Chicken (gf)**

*Shio Koji rubbed, root veg, sesame remoulade*

#### **Beef Stufado**

*tomato & garlic on duchess potatoes*

#### **Lasagne**

*tomato, béchamel, ricotta, vegetables*

#### **Roasted Veggies (v, gf)**

*over garlic polenta*

#### **Meatballs**

*marinara, garlic, pignoli, herbs, Sambuca currants*

### SIDES

#### **Roasted Potatoes (gf upon request)**

*green onion*

#### **Fire Roasted Seasonal Veggies (gf)**

*fresh herbs, olive oil*

#### **Seasonal Greens (gf)**

*garlic, red beans, chili, broth*

#### **Grains – Farro/Barley**

*pine nuts, greens, molé vinaigrette, prosciutto, cantaloupe*

#### **Panzanella (v)**

*bread, tomato, basil, balsamic, olive oil, red onion, asparagus*

#### **Mac and Cheese**



**SLICE ISLAND PIZZA** \$7/person or \$20/pie  
18" x 12" rectangular pie; cut into 6" x 6" square slices

**Marinara**

*tomato, garlic, oregano, olive oil*

**Cheese**

*tomato, fresh mozzarella, sharp provolone, parmesan reggiano,*

**Toppings**

*Cheese: mozzarella, provolone, parmesan reggiano, gorgonzola, feta, goat cheese*

*Meat: pepperoni, pork sausage, prosciutto crudo, coppa secca, anchovy*

*Veggies: roasted mushroom, onion, roasted red pepper, hot pepper, caper, garlic, basil, oregano, chili*

**SEASONAL HOUSE FAVORITES**

(subject to availability; ask for more options... we got a million of 'em)

**Red Pies**

*tomato, mozzarella, basil, olive oil\*\*\*\**

*tomato, mozzarella, goat cheese, roasted red peppers, basil*

*tomato, mozzarella, parmesan reggiano, pork sausage, chard, garlic*

*tomato, mozzarella, goat cheese, lamb sausage, mustard greens, red onion*

*tomato, feta, pepperoni, roasted hot pepper, red onion, parsley*

*tomato, parmesan reggiano, white beans, collard greens, garlic*

**White Pies**

*mozzarella, parmesan reggiano, arugula, lemon, olive oil*

*mozzarella, parmesan reggiano, coppa secca, arugula, lemon*

*mozzarella, gouda, pork sausage, zucchini, parsley, chives, breadcrumbs*

*basil pesto, mozzarella, blue cheese, sweet pork sausage*

*mozzarella, ricotta, kale, roasted garlic, lemon*

*mozzarella, feta, cabbage, garlic, cilantro*



## SEASONAL FOOD MENU SELECTIONS & ADD ONS

*Available choices for and additions to food packages*

### DESSERTS

#### **Zeppoles (v)**

*powdered sugar, cocoa*

#### **Vanilla Rice Pudding (gf)**

*Cinnamon, cardamom, boozy currants*

#### **Peaches and Cream Seasonal Shortcake**

*buttermilk biscuit, fruit, compote, whipped cream, fine herbs*

#### **Cookies & Brownies**

*mixed selection*

**Cakes** special order, pricing TBD

### COFFEE & TEA

#### **Brewed Coffee & Tea \$3/person**

*honey, sugar, whole milk*



## DRINK: BEER, COCKTAILS, WINE, NON-ALCOHOLIC

*Choose one of our drink packages and add on to customize your bar selections.*

*Packages are based on a 4 hour service.*

### **CRAFT BEER PARTY** \$30/person

*\$6/person for each additional hour*

Three draft beers  
Two canned beers  
Soda

### **BEER & WINE PARTY**

**STANDARD** (well/call): \$35/person

**THE GOOD STUFF** (craft premium): \$37/person

*\$7/person for each additional hour*

Choice of white & red wine packages  
Three draft beers  
Two canned beers  
Soda

### **COCKTAIL PARTY**

**STANDARD** (well/call): \$37/person

**THE GOOD STUFF** (craft premium): \$43/person

*\$8/person for each additional hour*

White & red wine  
Two house/classic cocktails  
Well or Top Shelf Spirits  
Mixers & Garnishes  
Three draft beers  
Two canned beers  
Soda

### **CASH BAR**

Event guests purchase drinks a la carte

House curated selection of beer, liquor, wine, mixers & soda

## DRINK PACKAGE ADD ONS

**One House/Classic Cocktail** \$7/person

**One Punch/Sangria** \$150/batch (serves 30)

**Sparkling Wine Toast** \$4/person

*Available Priced per Bottle*

**Amaro Selection**

**Spirits Selection**

**Bubbly Selection**



## SEASONAL DRINK MENU SELECTIONS

*Available choices for and additions to drink packages*

### HOUSE COCKTAILS

#### **Gin & Juice**

*Gin, carrot, ginger, orange, lemon*

#### **Sangria**

*Seasonal flavors with wine, citrus and spices*

#### **Signature G&T**

*Bombay Sapphire Gin, Spirit's Signature Tonic (fennel, peppermint, calamansi, orange), lime*

#### **Pickleback**

*Bourbon and house made pickle brine*

#### **Sunny Day in Glasgow**

*Vodka, Genepy, lemon, honey, Laphroaig*

#### **Spice Sisters Manhattan**

*Maggie's Farm Spiced Rum, vermouth, orange liquor, aromatic bitters*

*\*Subject to Availability. We change our cocktail menu seasonally.*

### CLASSIC COCKTAILS

#### **Negroni**

*Bombay Dry gin, Campari, Miro Sweet Vermouth, orange peel*

#### **Manhattan**

*Old Granddad Bourbon, Miro Sweet Vermouth, aromatic bitters, cherry*

#### **Martini**

*Bombay Dry Gin, Dolin dry vermouth, castelvetrano olive*

#### **Daiquiri**

*Barcardi rum, lime, sugar*

#### **Old Fashioned**

*Old Overholt Rye, aromatic bitters, sugar, orange*

#### **American**

*Campari, Miro sweet vermouth, soda, orange*



## SEASONAL BEER OFFERINGS

*Subject to availability. This selection of draft and canned beer is currently available this season for you to choose from for your bar package.*

### DRAFT BEER

*We work with PA breweries. Offerings subject to change.*

**Penn Brewery**  
**Victory Brewing Company**  
**Hop Farm Brewing Co**  
**Grist House Craft Brewery**  
**Full Pint Brewing Company**  
**East End Brewing Company**  
**Arsenal Cider House**  
**Draai Laag Brewing Co**  
**Straub**

### CANNED BEER

**PBR**  
**Narragansett**  
**Brooklyn Brewery**  
**IC Light**  
**Modelo**  
**Jack's Hard Cider**  
**Evil Twin**  
**Devil's Backbone**  
**Pizza Boy**





## COCKTAIL PARTY PACKAGES: SPIRITS SELECTIONS

*Choose between well and top shelf liquors for your Cocktail Party Package.*

### STANDARD SPIRITS

#### Vodka

- Faber Distilling Company

#### Gin

- Faber Distilling Company

#### Rum

- Faber Distilling Company

#### Tequila

- El Jimador Blanco or Reposado

#### Whisky

- Heaven Hill Whiskey

#### Vermouth

- Dolin Dry
- Dolin Sweet

#### Mixers

- Soda: Cola, Diet Cola, Lemon-Lime, Ginger Ale, Tonic, Club Soda
- Fresh Juices
- House made syrups
- Bitters

*Ask about seasonal flavors.*

### “THE GOOD STUFF”

#### Vodka

- Tito’s
- Boyd & Blair
- Grey Goose

#### Gin

- Bombay Sapphire
- Hendricks

#### Rum

- Maggie’s Farm white or spiced
- Barcardi

#### Tequila

- Olmeca Altos Plata
- Corralejo Reposado

#### Whiskey

- Marker’s Mark
- Jameson Whiskey
- Dewar’s White Label

#### Vermouth

- Miro Rojo Vermut de Reus
- Dolin Vermouth de Cambery Blanc or Dry

#### Mixers

- Soda: Cola, Diet Cola, Lemon-Lime, Ginger Ale, Tonic, Club Soda
- Fresh Juices
- House made syrups
- Bitters

*Ask about seasonal flavors.*



## SPIRITS BY THE BOTTLE

*You can choose to add spirits by the bottle to any bar package*

### VODKA

**Boyd & Blair**

*\$150*

**Grey Goose**

*\$160*

**Absolut Citron**

*\$100*

**Tito's Handmade**

*\$80*

### GIN

**Hendricks**

*\$150*

**Bombay Sapphire**

*\$130*

**Bombay Dry**

*\$100*

### RUM

**Maggie's Farm White/Spiced**

*\$130*

**Bacardi**

*\$80*

**Appleton Estate**

*\$90*

### Tequila/Mezcal

**Del Maguey Vida**

*\$140*

**Olmecca Altos Plata**

*\$110*

**Corralejo Reposado**

*\$140*

**Del Maguey Vida**

*\$140*

### WHISKEY/BOURBON/RYE/ SCOTCH

**Laphroaig**

*\$150*

**Maker's Mark Bourbon**

*\$140*

**Jameson Irish**

*\$140*

**Old Overholt Rye**

*\$100*

**Fireball**

*\$80*

**Woodford Reserve Bourbon**

*\$190*

**Glenfiddich 12 yr Bourbon Barrel**

**Aged Scotch**

*\$200*

### AMARO/CORDIALS/ APERITIFS

**Chartreuse Green/Yellow**

*\$250*

**Pierre Ferrand Orange Curacao**

*\$150*

**Campari**

*\$120*

**Luxardo Maraschino**

*\$130*

**St Germain**

*\$120*

**Cynar**

*\$100*

**Fernet Branca**

*\$100*

**Jannamico Super Punch**

*\$120*

**Pernod**

*\$110*

**Lillet**

*\$100*

**Dolin Vermouth de Chambéry Blanc  
or Dry**

*\$60*

**Miro Rojo Vermut de Reus**

*\$60*

## SEASONAL WINE SELECTIONS

*Subject to availability. Choose a tier of wine, and from that tier choose a red and white wine for your event.*

### WINE DRINKER

#### White Wine

- Nobile, Sauvignon Blanc, NZ
- Chateau Julien, Chardonnay, CA
- Jovino, Pinto Gris, OR
- Saint Antonius, Kreuznacher Kronenberg, Spatlese Reisling, DE

#### Red Wine

- Nine North Hullabaloo, Zinfandel, CA
- Line 39, Pinot Noir, CA
- Clos la Coutale, Malbec, FR
- Bodega Renacer, Cabernet Sauvignon, AR

#### Rose

- Chateau L'orangerie, Bordeaux, FR
- Angeline, Pinot Noir, CA

### BALLER WINE DRINKER

#### White Wine

- Les Perrois, Sancerre, FR
- Domaine du Chattellier, Chenin Blanc, FR
- Paul Hobbs Crossbarn, Chardonnay, CA
- Vasse Felix Filius, Chardonnay, AU

#### Red Wine

- Seghesio Family Vinyards, Zinfandel, CA
- Louis Martini, Cabernet Sauvignon, CA
- Domaine Vacqueyras Les Clos, Cote du Rhone, FR
- Vina Bujanda Gran Reserva, Tempranillo, ES

#### Rose

- Domaine de la Mordoree Tavel Dame Rousse, FR
- Wolffer Estate Grandioso, NY

## SPARKLING WINE

*You can choose to add a sparkling wine toast to your event. You can also add bottles of bubbly to any of your bar packages.*

## CHAMPAGNE/SPARKLING

- Hoya de Cadenas Cava Brut, Valencia, SP
- Pescadore Rose, Penedes, SP
- Gloria Ferrer Blanc de Blancs, Carneros, CA
- Taittinger Brut Champagne, Reims, FR
- Veuve Cliquot Rose Champagne, Reims, FR



## **SPIRIT PREFERRED VENDORS**

In addition to our in-house services, Spirit partners with a number of local businesses to create a completely unique experience for your event. Spirit can coordinate with you to have any of the following vendors to add the finishing touches to your event. Whether you want to make our ceiling look like a cloudy star lit sky, or you want furniture with a farm house look to it... ask us about our preferred vendors for:

Wedding Planner

Floral Arrangements

Furniture Rentals

Space and Theme Design

Plate, Silver & Glass Rentals

DJs and Bands & Entertainment

Additional Catered Food

