

EVENT PACKAGES

MAD HENK

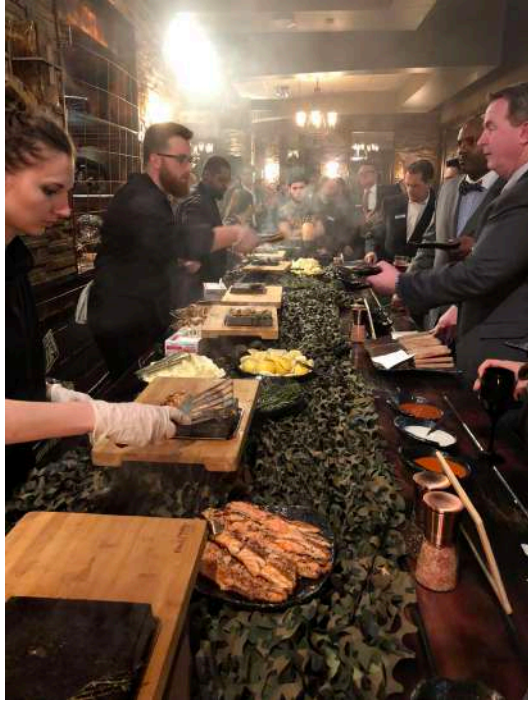
SURVIVORS KITCHEN ■ VREX LOUNGE

WHERE THE ART OF FOOD MEETS THE ART OF SURVIVAL

Where Survivors indulge in food + drink at an urban outpost. An environment where patrons are encouraged to create their own “interactive rites” through virtual reality. Where despite the fallout there’s still a sense of food, culture, community and art that thrives. A sanctuary where urbanites are encouraged to create and share their own experiences. Where the food is locally sourced, the cocktails surprise you, and you feel like this is the ultimate stop in the post-apocalypse. A true experience to live for...

BE A SURVIVOR!





VIGILANTE (HORS D'OEUVRES AND APPETIZERS | MINIMUM 15 GUESTS)

\$35/PERSON (CHOICE OF 7)

\$20/PERSON (CHOICE OF 5)

PASSED OR STATIONARY

Tomato and Mozzarella Skewers
Chicken Satay Skewers
Mongolian Beef Skewers
Shrimp Skewers
Cheeseburger Sliders
Pulled Pork Sliders
Black Bean Sliders

Lobster Sliders
Salmon Mousse on Crostini
Stuffed Mushrooms (Vegetarian)
Mini Crab Cakes
Pita Pizza
(Steak and Taleggio, Mushroom and Goat Cheese, Chicken Pesto, Brussel Sprouts, Buffalo Chicken, Margarita)

ENHANCEMENTS

\$40 | Charcuterie and Cheese
\$30 | Crudite with Hummus
\$40 | Antipasti with Hummus
\$45 | Smoked Salmon Tray
\$20 | Baked Mac & Cheese
\$35 | Wing Bowl

*plus taxes and gratuity

*all allergies and special food requests
should be communicated 48 hours in advance

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.



FAMILY STYLE SURVIVOR LAVA ROCK MENUS

TIER I - MINIMUM 10 GUESTS

\$50 PER PERSON

CHOICE OF 2

Family style appetizers

CHOICE OF 3

Salmon, Chicken, NY Strip, and Nightshade

CHOICE OF 2

Family style side dishes

INCLUDES

Assorted chef selection of desserts

guest should refer to menu for choices

TIER II - MINIMUM 10 GUESTS

\$75 PER PERSON

CHOICE OF 2

Family style appetizers

CHOICE OF 3

Scallops, Filet, Tuna, Lamb, Salmon, Chicken, NY Strip, Mushroom Medley (Vegan Option), and Nightshade (Vegan Option)

CHOICE OF 2

Family style side dishes

INCLUDES

Assorted chef selection of desserts

guest should refer to menu for choices

*plus taxes and gratuity

*all allergies and special food requests
should be communicated 48 hours in advance

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.







REX'S TABLE (TIER I BUFFET | MINIMUM 15 GUESTS)

\$35 PER PERSON

STARTERS (CHOICE OF 1)

House Salad
Caesar Salad
Tomato Bisque
Crab Bisque (\$3p/p up charge)

MAINS (CHOICE OF 2)

Pasta Primavera
Baked ziti
Roasted beef with au jus

SIDES (CHOICE OF 2)

Mixed Vegetables
Garlic mash
Wild Rice Pilaf
Mac & Cheese (\$2 up charge p/p)

Marinated Chicken Breast
Chicken Parm
Grilled Salmon with Herb Beurre Blanc (\$5 p/p up charge)

DESSERT

Cookie and Brownie Assortment

*plus taxes and gratuity
*all allergies and special food requests
should be communicated 48 hours in advance

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.



NEW WORLD (TIER II BUFFET | MINIMUM 20 GUESTS)

\$50 PER PERSON

STARTERS (CHOICE OF 1) - INCLUDES PITA OR DINNER ROLLS

Seasonal Salad
Hearty Vegetable Soup
Crab Bisque

MAINS (CHOICE OF 2)

Crab Cakes
Herb Crusted Pork Loin
Roasted Airline Chicken Breast
Pan Seared Salmon w/ Soy Glaze
Teres Major Steak

OR

PASTA

Fettuccine Bolognese
Spinach Alfredo
Clam Spaghetti
Lobster Ravioli (\$5 p/p up charge)

SIDES (CHOICE OF 2)

Au Gratin Potatoes
Seasonal Risotto
Baked Mac & Cheese
Asparagus with Mixed Vegetables
Roasted Root Vegetables with Cauliflower

DESSERT

Cookie and Brownie Assortment
Cheese Cake Bites

ADD ON: CARVING STATION

Ham
Turkey
Roast Beef
Prime RIB
(Additional \$100 plus up to \$10 p/p extra)

*plus taxes and gratuity | *all allergies and special food requests should be communicated 48 hours in advance

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness



WARLORD (3 COURSE PLATED DINNER | MINIMUM 10 GUESTS)

\$70 PER PERSON

STARTERS (CHOICE OF 1) - INCLUDES PITA OR DINNER ROLLS

Garden Salad
Kale Caesar
Arugula Salad with Apples, Walnuts and Blue Cheese
Beet Salad with Mixed Greens
3 Cheese Stuffed Mushrooms
Mushroom Toast
Mini Crab Cakes with Avocado Cream

ENTREES

Curry Vegetables over Rice
8oz Bone-in Center Cut Pork Chop
8oz Airline Chicken Breast with Herb Veloute
8oz Duck Breast with Red Wine and Cherry Reduction
8oz Pan Seared Salmon with Orange Soy Glaze
8oz Braised Short Rib with Demi-glace

*plus taxes and gratuity

*all allergies and special food requests

should be communicated 48 hours in advance

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

SIDES (CHOICE OF 2)

Rice Pilaf
Seasonal Risotto
Roasted Brussels
Mixed Vegetables
Asparagus
Mash Potatoes

DESSERT

Creme Brulee - Vanilla or Coffee
Tiramisu
Classic Cheese Cake
Seasonal Bread Pudding
Brownies
Salt Block Ice Cream





MAD REX

A VIGILANTE POST · PHILADELPHIA

1000 Frankford Ave Suite 1, Philadelphia, PA 19125
267-773-7566 // reservations@themadrex.com

@madrexphilly

