

## **The Cocktail Reception**

### **Chilled Presentations**

*Are included in the package to enhance your reception*

### **Please select Two**

#### **Domestic and Imported Cheese Display to include:**

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salute and Brie  
*Garnished with Seasonal Fruits and Wafer Crackers*

#### **Seasonal Vegetable Display**

*Elaborate display of hand carved crisp Vegetables  
Decoratively arranged with flowering Kale  
Red, Yellow and Green Bell Peppers, Carrots, Radishes,  
Broccoli and Cauliflower Flowerets, Black and Green Olives and Cherry Tomatoes  
Cucumber Mint Dip and Bloody Mary Dip*

#### **Grilled Vegetable Antipasto**

*Artful display of marinated and grilled Portobello Mushrooms, Zucchini,  
Summer Squash, Red and Green Bell Peppers, Carrots, Onions, Asparagus  
and Belgian Endive, drizzled with basil Infused Olive Oil*

## **Reception Hors d'oeuvres**

***Please select 8 Hors d'oeuvres***

### **Cold Hors d'oeuvres**

Smoked Salmon, Cream Cheese, Dill, Cucumber

Bruschetta, Tomato, Basil, Fresh Mozzarella

Tuna Tartare, Harissa, Toasted Almond, Sesame Seeds, Asian Spoons

Chickpea Hummus, Crispy Pita Triangle

Vietnamese Summer Chicken Roll, Coriander Lime Sauce

Tajin Spiced Jicama, Tomato,  
Avocado, Cilantro Salad

### **Hot Hors d'oeuvres**

Flat Breads, Tomato, Basil, Fresh Mozzarella

Brie and Almond Beignet, Rosemary, Dijon

Short Stack of Crispy Calamari, Tomato Basil Sauce

Potato Pancakes, Applesauce or Sour Cream

Philadelphia Cheese Steak Spring Roll, Spicy Ketchup

Thai Style Beef Satay, Lemongrass, Ginger

Cocktail Franks in Puff Pastry, Deli Mustard

Braised Duck, Green Onions, Ginger, Crispy Wontons

Wild Mushroom, Manchego, Lemon Thyme, Olive Crouton

Parmesan Crusted Globe Tomato, Basil Pesto

Crispy Chicken Spring Roll, Chinese Cabbage, Cellophane Noodle

Thai Styled Fried Tofu, Roasted Peanuts, Chile Pepper Glaze

### **\* Chef's Specialty Hors d'oeuvres may be added**

\*Crispy Lobster Mac and Cheese

\*Crispy Veal Tenderloin, Arugula Pesto, Tomato Emulsion

\*Jumbo Lump Crab Cake, Citrus Remoulade

\*Sea Scallop Lollipop, Lemon Parsley Crust

\*Crispy Chesapeake Bay Oyster, Sweet Gherkin Aioli

\*Rosemary Crusted Lamb Chops, Dijon Crust

\*Marinated Shrimp Duet, Jalapeno Lime Aioli

\*Classic Shrimp Cocktail, Cocktail Sauce

**\*\$7 per piece**

## **Hilton Reception Stations**

### **Pasta Station**

Farfallini Pasta, Braised Lentils,  
Charred Zucchini, Tomato Basil Sauce

Fusilli Pasta, Petite Broccoli, Baby Arugula, Diced Tomato,  
Locatelli Cheese  
Sweet Garlic Fennel

Complimented By Grilled Antipasto Display of:  
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions,  
Yellow and Zucchini Squash and Grilled Portobello Mushrooms  
Focaccia Bread, Sesame Breads and Italian Rolls

**\$12 pp**

### **Carving Stations**

Honey Dijon Mustard Glazed First  
Cut Corned Beef Brisket & Pastrami,  
Roast Breast of Turkey,  
Pan Gravy  
Jewish Rye, Brioche Rolls

**\$14 pp**

Roasted Whole Peking Duck  
Sliced and Rolled in Moo Shu Pancakes with  
Julienne Vegetables, Sliced Scallions,  
Hoisin Sauce

**\$14 pp**

### **Pad Thai**

Beef or Shrimp Sautéed with Bean Sprouts, Toasted Cashew, Noodles,  
Coriander, Scallions  
Tamarind Sauce

Served in Chinese Takeout Boxes with Chopsticks

**\$14 pp**

### **Hand Rolled Sushi**

Assorted Maki Rolls, Barbecued Eel, Shrimp, Nigiri of Tuna,  
Salmon, Hamachi & Seasonal Fish

Wasabi, Soy, Pickled Ginger

**\$18 pp Chef's Fee of \$350**

***\$18 pp Kosher - Kosher Chef Fee \$550***

### **Smoked Salmon Display**

Chef to hand carve to order Smoked Gaspee Salmon,  
Smoked Scotch Salmon and Norwegian Gravlax  
Served on Raisin Walnut Bread and Russian Pumpernickel Bread  
with Chopped Onion, Egg Mimosa, and Capers  
Accompanied by Cucumber Dill Relish

**\$12.00 pp**

### **Poke Station**

Ahi Tuna and Atlantic Salmon  
Avocado, Bell Peppers, Cucumbers, Red Onion,  
Sesame Oil Dressing, Steamed Jasmine Rice

**\$14 pp**

### **Taste of Philly**

Mini Beef Cheese Steaks, Sautéed Onions, House "Wiz", Spicy Ketchup,  
Seasoned French Fries

Assorted Gourmet Pretzel Twists, Nuggets & Traditional Soft Pretzels

Spicy Mustard & Cheddar Cheese Sauce

**\$12 pp**

**Chilled**  
**Seafood Station**

Chilled Jumbo Shrimp

Mussels

East Coast Clams on the Half Shell

Blue Point Oysters on the Half Shell

Cocktail Sauce, Thai Chili Aioli, Horseradish Sauce, Fresh Lemons  
**\$26 pp**

**Steamed Asian Dumplings**

Chicken and Shiitake Mushroom Pot Stickers

Wonton with Shrimp and Coriander

Shanghai Style Vegetable Dumpling  
**\$12 pp**

**Fresh Ceviche**

*Choice of Two:*

Sushi Grade Tuna, Avocado, Cilantro,  
Spicy Lime Dressing

Jamaican Jerk Red Snapper, Sweet Potato,  
Red Onion, Orange Zest

Hamachi, Toasted Sesame Seeds, Yuzu, Pickled Ginger  
Wakame Salad

Sea Scallops, Red Onion, Jalapeño, Tomato,  
Coriander, Lime  
**\$14 pp**

**Saturday Evening Bar/Bat Mitzvah Packages**

**First course (select one)**

Boston lettuce, Watercress, Belgian endive, Frisee,  
Spiced Walnuts, Red Wine Shallot Vinaigrette

Romaine Hearts, Baby Arugula, Shaved Fennel,  
Toasted Almonds, Manchego Cheese, Lemon Olive Oil Dressing

Tender Baby Spinach, Sliced Strawberries,  
Sunflower Seeds Cucumber Yoghurt Dressing

Mesclun Mixed Greens, Confetti Tomato, Cucumber,  
Red Onion Balsamic Dressing

Romaine Hearts, Garlic Croutons, Parmesan Cheese  
Caesar Dressing

**Entrees**

Organic Chicken Breast, Sweet Garlic Spinach and White Beans,  
Crispy Eggplant, Basil Ricotta, Tomato Chicken

**\$116.00**

Organic Chicken Breast, Caraway Potato and Savoy Cabbage, Celery Duet,  
Dijon Chicken Sauce

**\$116.00**

Atlantic Salmon Fillet, Shaved Fine Green Beans, Horseradish Dill Potato,  
Roasted Beet Sauce

**\$120.00**

Block Island Swordfish, Rainbow Swiss Chard, White Beans Micro Arugula,  
Yellow Tomato Saffron Sauce

**\$120.00**

Roast Prime Rib of Beef, Farmhouse Cheddar Potato Gratin, Buttered Asparagus,  
Horseradish Sauce

**\$122.00**

Mahi-Mahi Fillet, Shanghai Bok Choy, Sweet Potato,  
Crispy Shiitake Thai Curry Sauce

**\$116.00**

Braised Short Rib of Beef, Yukon Potato Purée,  
Buttered Broccolini Natural Beef Reduction

**\$122.00**

**Entrees (continued)**

Striped Bass Fillet, Quinoa Tabbouleh,  
Asparagus Tips Lemon Parsley Dressing  
**\$122.00**

Atlantic Sole, Fine Green Beans, Vidalia Onions,  
Avocado Tomato Chutney Ginger Fumet  
**\$122.00**

Jumbo Lump Crab Cake, Meyer Lemon  
Risotto, Baby Bok Choy,  
Micro Amaranth, Basil Fumet  
**\$124.00**

Filet of Beef Tenderloin, Wild Mushroom Risotto,  
Fava Beans Aged Balsamic Reduction  
**\$128.00**

Chick Peas, Roasted Cauliflower, Coriander Oil, Zucchini Spaghetti,  
Grilled Naan Bread  
**\$116**

**Dessert**

Chef's Signature Presentation

**Beverages**

Each Reception includes a five hour premium brand open bar,  
Salad, Entrée, Chef's Seasonal Accompaniments and Garniture  
Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas  
Chef's Signature Dessert  
Designer Floor Length Linens  
Our Maître d' personally directs the Evening's Events  
White Glove Service, Valet Parking & Coat Check  
A Complimentary Hotel Room for the Evening of the Event

*A table side selection of two entrée's is offered, the higher priced entrée will apply*

*All charges are subject to a 23% gratuity & applicable sales tax  
Please add \$3.00 to the listed entrée price for the year 2023*

## **BEVERAGES**

### ***Premium brands "Open Bar"***

#### ***Liquors***

Kettle One  
Tito's Vodka  
Tanqueray Gin  
Bacardi Light Rum  
Captain Morgan  
Seagram's VO  
Seagram's 7  
Jack Daniel's Tennessee Sour Mash  
Dewar's Scotch  
Old Grandad  
Southern Comfort  
Leroux Triple Sec  
Sour Apple Pucker  
Sweet and Dry Vermouth  
Kahlua Coffee Liquor  
Christian Brothers Brandy  
Jose Cuervo Especial Gold Tequila  
Peach Schnapps  
Amaretto DiSaronno

#### ***Beers (select three)***

Heineken  
Yuengling  
Samuel Adams Lager  
Amstel Light  
Coors Light  
Corona  
Miller Lite

#### ***Wines***

Pinot Grigio  
Cabernet Sauvignon  
Merlot  
Chardonnay  
White Zinfandel

#### ***Soft Drinks***

Coca Cola  
Diet Coke  
Sprite  
Ginger Ale  
Club Soda  
Tonic Water  
Juices



## **GRAND VIENNESE SWEET TABLE**

The Lights are dimmed, a dramatic fireworks display  
will dazzle your guests

Our courteous and knowledgeable staff will present and serve an array of following,  
the perfect Finale to your celebration....

Assortment of French Tortes and Decorative Cakes

Miniature French and Italian Pastries,

Assorted Confections and Mixed Nuts

Flambé Station of Bananas Foster and Crepes Suzette

Sliced exotic Fruits and many Berries

Ice Cream Sundae Bar with assorted toppings

A skilled attendant to prepare to order  
Flavored International Coffees and Cordials  
Cinnamon and Sugar Sticks, Vanilla Flavored Whipped Cream  
and Maraschino Cherries

Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

All accented with artfully carved themed Ice Sculpture

**\$16 Per Person**

*The Above Price Reflects Viennese Table Being Served As Dessert*

REFERRAL LIST

FLORIST/DECORATIONS

Carl Alan Florist 215-246-0171
Floraltology 267-207-4609
Petal Pushers 215-938-9590
Magnifique 215-483-6880
Arrangements Unltd 610-834-7335
Jamie Rothstein 215-238-1220

MUSIC

Hot, Hot, Hot 215-619-7746
BVT 610-358-9010
EBE 215-634-7700
All Around Entertainment 215-354-0124
Silver Sound 610-640-0838
James D 610-688-8863
The Entertainment Source 215-885-8888



SPECIALTIES

The Main Event 800-839-0918
Sweet Somethings 215-782-8600
Chocolate Seal 215-750-7020
Arielle Bridal, Inc. 215-542-9902
Mindy's Candy Jar (Kosher) 215-407-3688

PHOTOGRAPHY

Photographs by Todd 610-788-2283
Jordan Cassway 610-664-7468
Ann Marie Casey 610-519-1890
Lafayette Hill Studios 610-828-1142
Philip Gabriel 610-355-7609



DRAPING/ SPECIALTY LIGHTING

Shipley Enterprises 215-635-2112
Synergetic 215-633-1200

AUDIO VISUAL

AV Solutions 610-529-5504

VIDEO CONFERENCING

Group Dynamics in Focus 866-221-2038



SALONS

RAYA 610-668-5373
Saks Salon and Spa 610-667-9166



TRANSPORTATION

King Transportation 800-245-5460
Krapf Coaches 610-594-2664
First Student Charter 855-272-3222
(Group & Event Transportation Specialists)

**CHILDREN'S MENU**

(AGES 13 AND UNDER)

**Cocktail Hour**

*Crisp Vegetable Crudités, Herb Dip*

**Choice of 3 Hors d'oeuvres**

*Gourmet Pizzas  
Cocktail Franks in Pastry  
Thai Spring Rolls  
Sesame Chicken, Honey Mustard Sauce  
Crispy Fries in Cups  
Chicken Quesadillas Cones*

**Dinner Buffet**

**Choice of one (served at tables)**

*Caesar Salad*  *Tossed Garden Salad or Seasonal Fruit & Berries*

**Buffet – Entrée Choice of One**

*Chicken Parmesan  
Roasted Chicken  
Philly Cheese Steaks, with peppers, onions and cheese sauce  
Sliced Flank Steak  
General Tao's Chicken  
Crispy Orange Chicken*

**Italian Station – Choice of One**

*Penne Pasta with Alfredo and Marinara Sauce  
garlic bread, shredded parmesan  
or  
Pizza Bar, Cheese & Pepperoni Toppings*

**Vegetables (select one)**

*String Beans or Broccoli*

**CHILDREN'S MENU (continued)**

**Desserts**

*Decorated Bar/Bat Mitzvah sheet cake*

*Make your own Sundae Bar*

*Vanilla and Chocolate Ice Cream (**what is your favorite flavor?**)*

*Jimmies, Marshmallows, Hot Chocolate Sauce, Crushed Cookies, Whipped Cream, Brownies, and Cherries*

**Beverages**

*Fresh Fruit Smoothie Bar during cocktail hour Soft*

*Drinks for the balance of the evening*

*\$70 per child*