CxRA

PENN MUSEUM

Menu

PASSED SMALL BITES

Cocktail Hour, Selection of Five

Lemon Chive Crab Salad
Butter Brioche Toast

Buttermilk Fried Chicken
Honey Butter, Cheddar Scallion Biscuit

Mini Pat LaFrieda Beef Slider
Cooper Sharp, Special Sauce, Pickle

Chickpea Panisse & Black Olive Caramel

Fried Green Tomato
Smoked Pimento Cheese, Tomato Shallot Jam

WINE & BEER BAR

Open for Duration of Event

Choice of Specialty Cocktail

Wine
*Guenoc Chardonnay, Beau Rivage Sauvignon Blanc,
Washington Hills Merlot, Standford Brut Sparkling Wine*

Beer
*Yards Philly Ale, Victory Prima Pilsner, Stella Artois, Bud Light,
Yards Seasonal*

Soft Drinks
*Coke Products, Still & Sparkling Water, Orange & Cranberry
Juice*

Upgraded Spirits & Bar Packages Available.

SERVED DINNER

*Selection of One Starter, Two Main Entrées
Inclusive of Vegetarian Alternative, Bread & Wine Service Tableside*

Starter

Marinated Heirloom Tomatoes & Burrata Salad
Charred Long Hot Pesto, Focaccia Croutons, Basil Vinaigrette

Entree

Pepper Crusted Sirloin
Boccolini, Roasted Shallot Puree, Grilled Sweet Onion, Chile Butter

Honey Glazed Salmon
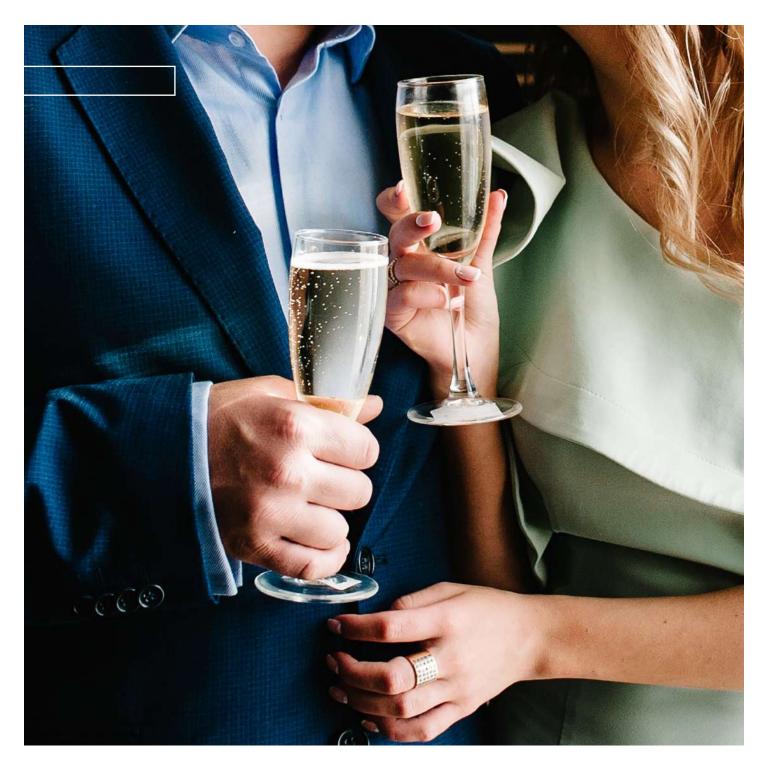*Crispy Rice Cake, Asparagus, Shimeji Mushrooms, Ginger Soy Reduction*

Dessert
Mini Desserts & Coffee Stations

Strawberry Shortcake, Whipped Cream

Mini Lemon Blueberry Cheesecake

Sea Salted Caramel & Chocolate Ganache Tart

WEDDING CAKE

Package includes wedding cake from the Master's Baker.

Client is welcome to provide cake from alternative bakery.

DETAILS

WINE & BEER BAR PACKAGE
Starting at $28.00 per person

WEDDING MENU
Starting at $90.00 per person

STAFFING CHARGES
Starting at $7,000.00 per event

EQUIPMENT & EVENT RENTALS
Starting at $4,000.00 per event

Pricing based on a 5 hour event for 150 guests.

Let us know how we can support you on your special day!
Please reach out to:

JAMIE ALECKNA
JALECKNA@RESTAURANTASSOCIATES.COM
215-510-5765

Consult your us for additional enhancements:

Upgraded Bar Packages | Customized and Themed Menus | Specialty
Furniture Rentals Décor and Design Recommendations