



MARRIOTT
PHILADELPHIA
DOWNTOWN

2019

CATERING MENUS



WELCOME

PLEASE ASK OUR CHEF FOR A CREATIVE ALTERNATIVE
IF OUR EVENT MENUS DO NOT MEET YOUR NEEDS

FINAL COUNTS ARE DUE 3 BUSINESS DAYS (72 HOURS)
PRIOR TO THE START OF THE EVENT

FOOD SERVICE IS BASED ON 1.5 HOURS

OUR CULINARY TEAM IS DEDICATED TO PROVIDING
HEALTHY, WELL BALANCED MEALS FOR ALL ATTENDEES.
PLEASE LET YOUR EVENT MANAGER KNOW OF ANY
REQUIRED DIETARY RESTRICTIONS



OUR **HOUSE BRAND**

ITEMS LISTED AS **1201** OR SPECIALTY
HOUSE MADE ITEMS THAT WE FEEL YOUR
GUESTS WILL ENJOY

PLEASE NOTE:

A SMALL MEETING FEE OF **\$10** PER PERSON
WILL BE APPLIED FOR ALL BUFFET
FUNCTIONS UNDER 25 ATTENDEES

A 25% TAXABLE SERVICE CHARGE WILL BE
ADDED TO ALL FOOD & BEVERAGE

IN ADDITION TO AN 8% SALES TAX ON
FOOD & SOFT BEVERAGES

+ A 10% SALES TAX ON ALCOHOLIC
BEVERAGES

CONTINENTAL BREAKFAST

ALL CONTINENTAL BREAKFASTS HAVE A SERVICE TIME OF 1 ½ HOURS

LIBERTY BELL | \$29

ORANGE + GRAPEFRUIT + CRANBERRY JUICE

CHEF'S SELECTION OF PASTRIES – TRADITIONAL + GLUTEN FREE + VEGAN SELECTIONS

MULTIGRAIN CROISSANTS + ENGLISH MUFFINS + BAGELS

1201 BISCUIT – SAUSAGE + NOBLE CHEDDAR CHEESE + SCALLION + HERB BUTTER

PHILADELPHIA CREAM CHEESE + BUTTER + ROASTED VEGETABLE CREAM CHEESE

1201 RASPBERRY JAM + LOCAL SALTED HONEY BUTTER + ALMOND BUTTER

ASSORTED CEREALS + MILK

SEASONAL WHOLE FRUIT + RIPE BANANAS

FRESHLY BREWED STARBUCKS COFFEE + DECAFFEINATED COFFEE + TEA

WAKE ME UP CALL | \$36

ORANGE + GRAPEFRUIT + CRANBERRY JUICE

CHEF'S SELECTION OF PASTRIES – TRADITIONAL + GLUTEN FREE + VEGAN SELECTIONS

MULTIGRAIN CROISSANTS + ENGLISH MUFFINS + BAGELS

1201 BISCUIT – SAUSAGE + NOBLE CHEDDAR CHEESE + SCALLION + HERB BUTTER

PHILADELPHIA CREAM CHEESE + BUTTER + ROASTED VEGETABLE CREAM CHEESE

1201 RASPBERRY JAM + LOCAL SALTED HONEY BUTTER + ALMOND BUTTER

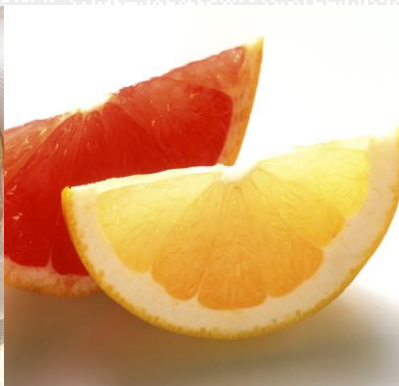
BREAKFAST CEREALS WITH WHOLE + LOW FAT + SKIM MILK

SEASON'S BEST DICED MELONS + BERRIES

SEASONAL WHOLE FRUIT + RIPE BANANAS

INDIVIDUAL ASSORTED CHOBANI YOGURTS

FRESHLY BREWED STARBUCKS COFFEE + DECAFFEINATED COFFEE + TEA



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

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THE PHILADELPHIA MARRIOTT DOWNTOWN
1201 MARKET STREET | PHILADELPHIA | PA 19107
(215) 625-2900 | WWW.PHILADELPHIAMARRIOTT.COM


MARRIOTT
PHILADELPHIA
DOWNTOWN

BREAKFAST

BREAKFAST ENHANCERS

INDIVIDUAL HONEY GREEK YOGURT PARFAITS – 1201 HOUSE MADE GRANOLA + BERRIES + MINT | \$8

BREAKFAST BURRITOS – CAGE FREE EGGS + JACK CHEESE + CILANTRO | \$8

(HOUSE MADE GUAJILLO CHILI SALSA + SOUR CREAM ON THE SIDE)

CHORIZO BURRITO – CAGE FREE EGGS + JACK CHEESE | \$9

(HOUSE MADE GUAJILLO CHILI SALSA + SOUR CREAM ON THE SIDE)

FREE-RANGE EGG SANDWICH – FREE-RANGE EGG + CHEDDAR CHEESE | \$9

MAPLE SAUSAGE SANDWICH – COUNTRY MAPLE SAUSAGE PATTY + FREE-RANGE EGG + CHEDDAR CHEESE | \$9



PLATED BREAKFAST | \$42

CHOOSE ONE STARTER WITH YOUR ENTRÉE

PHILADELPHIA SUNRISE PARFAIT

HONEY GREEK YOGURT + MINT + FRESH BERRIES

1201 ALMOND GRANOLA

SEASON'S BEST FRUIT "MARTINI"

DICED MELON + PINEAPPLE + BERRIES + MINT SYRUP + TOASTED COCONUT

ENTRÉE

ALL AMERICAN ENTRÉE

FREE-RANGE SCRAMBLED EGGS

NOBLE STAR RANCH COB SMOKED BACON

MAPLE SAUSAGE

ROASTED POTATO HASH + GREEN ONIONS

OUR PLATED BREAKFAST IS SERVED WITH FRESHLY BAKED BREAKFAST BREADS + ORANGE JUICE

FRESHLY BREWED STARBUCKS COFFEE + DECAFFEINATED COFFEE + TEA

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

BREAKFAST BUFFET

ATTENDANT FEE OF \$200 EACH PER STATION

INDEPENDENCE HALL | \$45

ORANGE + GRAPEFRUIT + CRANBERRY JUICE
SEASON'S BEST DICED MELONS + BERRIES
SEASONAL WHOLE FRUIT + RIPE BANANAS
INDIVIDUAL ASSORTED CHOBANI YOGURTS
CHEF'S SELECTION OF PASTRIES – TRADITIONAL + GLUTEN FREE + VEGAN SELECTIONS
MULTIGRAIN CROISSANTS + ENGLISH MUFFINS + BAGELS
PHILADELPHIA CREAM CHEESE + BUTTER + ROASTED VEGETABLE CREAM CHEESE
1201 RASPBERRY JAM + LOCAL SALTED HONEY BUTTER + ALMOND BUTTER
FREE-RANGE SCRAMBLED EGGS
FONTANINI PORK SAUSAGE
NOBLE STAR RANCH COB SMOKED BACON
ROASTED POTATO HASH + GREEN ONIONS
STARBUCKS COFFEE + TEA SERVICE

BREAKFAST STATIONS

SPECIALTY OMELETS MADE TO ORDER | \$15

ROASTED MUSHROOMS + TOMATOES + ONIONS + BELL PEPPERS + SPINACH + BACON
CHEDDAR + JACK CHEESE + WHOLE EGGS + EGG WHITES
HOUSE MADE GUAJILLO CHILI SALSA + TOBASCO

CHEF SIGNATURE OMELET

KENNETT SQUARE MUSHROOMS + CARAMELIZED ONIONS + TASSO HAM + GRUYERE CHEESE

MINIMUM OF 50 ATTENDEES

(ATTENDANT REQUIRED)

CHALLAH FRENCH TOAST | \$12

WITH BANANAS FOSTER + WHIPPED CREAM + BULLEIT BOURBON MAPLE SYRUP

HERSHEY WAFFLE STATION | \$12

BELGIAN WAFFLES WITH HERSHEY CHOCOLATE CHUNKS
SALTED MAPLE SYRUP + STRAWBERRY SAUCE + WHIPPED CREAM

(ATTENDANT REQUIRED)



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

COFFEE BREAKS

ALL BREAKS HAVE A SERVICE TIME OF 1 HOUR

COFFEE SERVICE | \$12

FRESHLY BREWED STARBUCKS COFFEE + DECAFFEINATED COFFEE + ASSORTED TEAS

SPINDRIFT SPARKLING WATER | \$8

ASSORTED FLAVORS

BEVERAGE SERVICE | \$15

FRESHLY BREWED STARBUCKS COFFEE + DECAFFEINATED COFFEE
ASSORTED TEAS + SOFT DRINKS + WATER

ALL DAY BEVERAGE SERVICE | \$42

BEVERAGES WILL BE AVAILABLE IN ONE LOCATION FROM 9 AM – 5 PM
REFRESHES MID-MORNING + LUNCH + MID-AFTERNOON

FRESHLY BREWED STARBUCKS COFFEE + DECAFFEINATED COFFEE
ASSORTED TEAS + SOFT DRINKS + INFUSED WATER STATION (SELECTION VARIES EACH DAY)

MORNING A LA CARTE COFFEE BREAK OPTIONS

FRESHLY BREWED STARBUCKS COFFEE | \$105 PER GALLON
DECAFFEINATED COFFEE | \$105 PER GALLON
TEA | \$105 PER GALLON

MINERAL WATER, DIET + REGULAR SOFT DRINKS | \$6 EA

SIDE NOTE: COCA COLA IS AN ADDITIONAL \$1 EA

BOTTLED SMOOTHIES | \$8 EA

HARD BOILED EGGS | \$36 DZ

MUFFINS + DANISHES + GOURMET BREAKFAST BREADS | \$55 DZ

1201 WARM STICKY BUNS | \$55 DZ

ASSORTED HEALTH BARS | \$8 EA

SEASON'S BEST WHOLE FRUIT | \$5 PP

SEASON'S BEST MELONS + BERRIES | \$8 PP

INDIVIDUAL ASSORTED CHOBANI YOGURTS | \$7 EA



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COFFEE BREAKS

ALL BREAKS HAVE A SERVICE TIME OF 1 HOUR



AFTERNOON A LA CARTE COFFEE BREAK OPTIONS

FRESHLY BREWED STARBUCKS COFFEE | \$105 PER GALLON

DECAFFEINATED COFFEE | \$105 PER GALLON

TEA | \$105 PER GALLON

INDIVIDUAL 1201 TRAIL MIX | \$9

TO INCLUDE: CANDIED WALNUTS + DRIED CRANBERRIES
PISTACHIOS + PECANS + DRIED BLUEBERRIES
DARK CHOCOLATE CHIPS
(HOUSE MADE/CANNOT BE CHARGED ON CONSUMPTION)

DIET + REGULAR SOFT DRINKS | \$6 EA

SIDE NOTE: COCA COLA IS AN ADDITIONAL \$1 EA

CITRUS + HERB INFUSED WATER STATION | \$80 GA

COOKIES, BROWNIES + BLONDIES | \$55 DZ

RETRO CUPCAKES | \$55 DZ

TASTYKAKES | \$5 EA

PHILADELPHIA SOFT PRETZELS WITH WHOLE GRAIN MUSTARD | \$55 DZ

ADD WARM YUENGLING CHEESE FONDUE | \$3 PP

INDIVIDUAL BAGS OF POTATO CHIPS + PRETZELS | \$5 EA

ASSORTED ICE CREAM NOVELTIES | \$7 EA

SEASON'S BEST WHOLE FRUIT | \$5 PP

MIXED NUTS | \$7 PP

CANDY BARS – ASSORTED HERSHEY + MARS BARS | \$5 EA

PHILLY INSPIRED POPCORN | \$6 PP

PRICES ARE SUBJECT TO CHANGE

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COFFEE BREAKS

ALL COFFEE BREAKS HAVE A SERVICE TIME OF 1 HOUR

SUPERFOOD BREAK | \$20

SLICED WATERMELON + FLEUR DE SEL + MINT
FRESH BLUEBERRIES + ACACIA HONEY + LAVENDER
FLAX SEED TORTILLA CHIPS + KALE CHIPS + WHITE BEAN HUMMUS
TOGARASHI ALMONDS
POMEGRANATE JUICE SHOOTERS

“HOLE-Y” BREAK | \$23

AMISH DONUTS
NEW YORK BAGELS
1201 SOFT PRETZELS
LOCAL WATERING HOLE – CHEF’S **1201** HERB INFUSED WATER
ASSORTED DIPS + SPREADS – YUENGLING CHEESE FONDUE + MUSTARD
CREAM CHEESES – SMOKED SALMON + TRADITIONAL PHILADELPHIA + ROASTED VEGETABLE

HERR’S BREAK | \$23

OLD BAY KETTLE CHIPS + ORIGINAL CRISP + TASTY CANTINA STYLE TORTILLA + PRETZELS
CHESAPEAKE CRAB DIP + YUENGLING BEER CHEESE + CREAMY SOUR CREAM + GREEN ONION DIP

PHILLY INSPIRED POPCORN BREAK | \$23

CHEF CRAFTED POPCORN

BROWN BUTTER + SEA SALT ROSEMARY + ALMONDS
PHILLY CHEESESTEAK
KRIMPET (BUTTERSCOTCH FLAVOR) WITH PRETZELS



ADD ON: BEVERAGE SERVICE | \$15

FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + WATER

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

COFFEE BREAKS

ALL COFFEE BREAKS HAVE A SERVICE TIME OF 1 HOUR

READING TERMINAL | \$25

VALLEY SHEPHERD CHEESES
LOCAL ARTISAN BREADS
SEASON'S BEST WHOLE FRUIT
BEILER'S STUFFED AMISH DONUTS
LOCAL PHILLY SODA
1201 HOUSE MADE PEANUT BRITTLE

VEGETABLE HARVEST | \$25

CUCUMBER + CARROTS + BROCCOLINI + CELERY
HEIRLOOM CHERRY TOMATO + HEIRLOOM CAULIFLOWER
EDAMAME HUMMUS + DILL RANCH DIP
ROOT VEGETABLE CHIPS
CASTLE VALLEY MILL CORN BREAD + SALTED HONEY BUTTER

ENHANCE YOUR TRAIL MIX | \$23

BUILD YOUR OWN TRAIL MIX:
1201 HOUSE MADE ALMOND GRANOLA + REESES PIECES
MINI MARSHMALLOWS + DRIED BLUEBERRIES + BANANA CHIPS
PEANUTS + M&M's + PECANS + PISTACHIO + DRY CHERRIES + PRETZELS
CINNAMON APPLE INFUSED WATER

CITRUS BREAK | \$23

JELLY BELLIES – ORANGE + LIME + RUBY GRAPEFRUIT + LEMON + TANGERINE
LEMON CUPCAKES + TOASTED MERINGUE
LEMON PEPPER JERKY
LEMONGRASS CITRUS WATER
MINT LEMONADE
BASIL LEMONADE

ADD ON: BEVERAGE SERVICE | \$15

FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + ASSORTED TEAS + SOFT DRINKS + WATER



PRICES ARE SUBJECT TO CHANGE

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ENTRÉE SALAD

GRILLED CHICKEN CAESAR | \$38

(WITH SHRIMP OR SKIRT STEAK | \$46)

HEARTS OF ROMAINE + SHAVED PARMESAN REGGIANO CHEESE + EVERYTHING CROUTONS
LEMON CAESAR DRESSING

SUPERFOOD CHICKEN SALAD | \$44

RADISH + KALE + FENNEL + DRIED APRICOT + HONEY TOASTED OATS
HEIRLOOM GRAPE TOMATOES + HERB GRILLED CHICKEN + QUINOA CRACKER
POMEGRANTE DRESSING

SESAME TUNA SALAD | \$48

SHREDDED NAPA CABBAGE + BEAN SPROUTS + CARROTS + SNOW PEAS
SHISHITO PEPPERS + SESAME STICKS + DAIKON SPROUTS
MISO VINAIGRETTE

TURKEY COBB SALAD | \$48

CIDER BRINED PULLED TURKEY
HICKORY SMOKED BACON + DANISH BLEU CHEESE + AVOCADO + RED ONION + HARDBOILED EGG
BUTTERMILK RANCH DRESSING

ALL ENTRÉES ARE SERVED
WITH A SELECTION OF
GOURMET BREADS + ROLLS
YOUR CHOICE OF DESSERT
FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + ASSORTED TEAS
ICED TEA



PRICES ARE SUBJECT TO CHANGE

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PLATED LUNCH

PRICE INCLUDES: SALAD + ENTRÉE, ASSORTED ROLLS + BUTTER

DESSERT IS **NOT** INCLUDED FOR LUNCH ENTRÉES

CHOOSE ONE SALAD

CAESAR SALAD

HEARTS OF ROMAINE + SHAVED PARMESAN
REGGIANO CHEESE + EVERYTHING CROUTONS
LEMON CAESAR DRESSING

FIELD GREENS

SHAVED CARROTS + CUCUMBER
WATERMELON RADISH + GRAPE TOMATOES
CITRUS VINAIGRETTE

SUPERFOOD SALAD

KALE + HEIRLOOM LETTUICES + RADISH
DRIED BLUBERRIES + EDAMAME + RED QUINOA
TOASTED SAVORY OATS
POMEGRANATE DRESSING

ADD ON: PLATED LUNCH DESSERTS

PHILLY CHEESECAKE | \$8

VANILLA BEAN CHEESECAKE
CHOCOLATE PRETZEL CRUST + SALTED CARAMEL

MANGO CAKE | \$8

COCONUT TUILLE + RASPBERRY PUREE

LEMON PISTACHIO TART | \$8

BLUEBERRY COMPOTE + ITALIAN MERINGUE

POT AU CRÈME | \$8

CHOCOLATE POT AU CRÈME + FRAMBOISE

CHOOSE ONE LUNCH ENTRÉE

ROSEMARY ROASTED CHICKEN BREAST | \$48

ROASTED SHALLOT MASH + BUTTER POACHED BROCCOLINI
ROASTED TOMATO + MUSHROOM JUS

GRILLED BONE-IN CHICKEN BREAST | \$48

HOUSE BLEND OF ANCIENT GRAINS + YELLOW CAULIFLOWER
YELLOW WAX BEANS + ONION + PINE NUT CHUTNEY

CITRUS SCENTED SALMON | \$53

WARM ARTICHOKE + ORZO SALAD + SAUTÉED SWISS CHARD
CHARRED LEMON + CITRUS BUTTER

1201 BBQ PLATE | \$54

DRY RUB BRISKET + SMOKED CHICKEN BREAST
BOURBON PEACH BBQ SAUCE + WARM GERMAN POTATO SALAD
SAUTÉED HEARTY GREENS + PICKLES + CORN BREAD
SALTED HONEY BUTTER

QUINOA MUSHROOM BURGER

(VEGETARIAN OPTION)

CHICKPEA + MOZZARELLA + SUN DRIED TOMATO
TUSCAN KALE + CAULIFLOWER + FIRE ROASTED TOMATO JUS



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BUFFET LUNCH

PHILADELPHIA LUNCH BUFFET | \$63

MINISTRONE SOUP

CAESAR SALAD

ROMAINE + PARMESAN CHEESE + EVERYTHING CROUTONS
LEMON CAESAR DRESSING

BYO – BUILD YOUR OWN HOT SANDWICHES

SLOW ROASTED PORK | PRIME RIB CHEESESTEAK | CHICKEN CHEESESTEAK
AGED PROVOLONE “WIZ” + AMOROSO ROLLS
KETCHUP + MAYONNAISE

SAUTÉED BROCCOLI RABE

LONG HOTS

PHILLY CRABBY CHIPS

WARM FRESH POTATO CHIPS –
TOSSED IN OLD BAY SEASONING

CHEF’S SPECIAL ROTATING DAY MENU | \$62

PREMIUM OPTION | \$68

DESSERT

BUTTER “KRAK” CAKE

DARK CHOCOLATE + TOASTED COCONUT
BUTTERCREAM FROSTING

TRADITIONAL PHILADELPHIA CHEESECAKE

GRAHAM CRACKER CRUST
SOUR CHERRY FILLING

OUR BUFFET LUNCH IS SERVED WITH
FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + ASSORTED TEAS
ICED TEA + WATER



PRICES ARE SUBJECT TO CHANGE

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BUFFET LUNCH

DELI BUFFET | \$54

RED LENTIL SOUP

TOASTED CUMIN + MUSTARD SEEDS

MARYLAND CRAB SOUP

FRESH VEGETABLES + TOMATO

TRADITIONAL GARDEN GREEN SALAD

CARROT + CUCUMBER + TOMATO + RADISH

AVOCADO RANCH DRESSING

ROASTED SHALLOT BALSAMIC VINAIGRETTE

CABBAGE + KALE SALAD

CARROTS + APPLES + TOASTED SESAME SEEDS

SWEET WASABI DRESSING

HARVEST SALAD

BARLEY + WILD RICE + QUINOA + HARICOT VERT + RED ONION + TOMATO

CHIMICHURRI

SLICED DELI MEATS:

SALT "N" PEPPER CRUSTED ROAST BEEF + BLACK FOREST HAM

OVEN ROASTED TURKEY + COB SMOKED BACON

SLICED CHEESES:

GRUYERE + SHARP CHEDDAR

CONDIMENTS:

1201 PICKLES + SHREDDED LETTUCE + SLICED TOMATO + PICKLED ONIONS

LOCAL SLICED BREAD:

SOURDOUGH + 9 GRAIN BREAD + LOCAL MARTIN'S POTATO ROLL

INDIVIDUAL ROOT VEGETABLE CHIPS

DESSERT

SEA SALT CHOCOLATE CHIP COOKIES

LEMON CRANBERRY BARS

GOOEY CEREAL BITES



OUR BUFFET LUNCH IS SERVED WITH
FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + ASSORTED TEAS
ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

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SUNDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62

NON DAY OF THE WEEK OPTION | \$68

COMFORT LUNCH BUFFET

CORN BREAD

1201 APPLE BUTTER + SALTED HONEY BUTTER

ROASTED ONION SOUP

CHEESY CROUTONS

CHOPPED WEDGE SALAD

COB SMOKED BACON + SCALLIONS + TOMATO + MAYTAG BLUE CHEESE

EXTRA CHEESY MAC + LOCAL NOBLE CHEDDAR CHEESE

BUTTERY MASHED POTATOES

MAPLE GLAZED CARROTS + FRESH TARRAGON

SMOTHERED NATURAL TURKEY BREAST

PEAS + ROASTED PEARL ONIONS

PAN FRIED BONELESS DUROC PORK CHOPS

FENNEL + APPLE + SAGE GRAVY

DESSERT

BANANA RUM PUDDING

NILLA WAFERS

CHOCOLATE PECAN DERBY PIE



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

MONDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62

NON DAY OF THE WEEK OPTION | \$68

HOT DELI BUFFET

CHEESE TWISTS + ROLLS

SOUPS

TOMATO + THAI BASIL

CANNELLINI BEANS + ESCAROLE

FLAG OF ITALY FOCACCIA

1201 PESTO + KALE + SCALLIONS + HALF DRY TOMATO

PECORINO ROMANO

GREEK SALAD

CRISPY LETTUCE + PEPPERS + ONION + OLIVES + TOMATOES

LOCAL FETA CHEESE + GREEK DRESSING

FIXINS

TRADITIONAL COLESLAW + HOUSE MADE PICKLES + SWEET + SPICY PICKLES

DELI

HOT BEEF PASTRAMI WITH **1201** SAUERKRAUT

SMOKED TURKEY BREAST + CRANBERRY CHUTNEY

SLOW ROAST BEEF + CARAMELIZED ONIONS

CHEESES

SMOKED LOCAL CHEDDAR + GRUYERE CHEESE

SPREADS

RUSSIAN DRESSING + HORSERADISH CREAM + DIJON MUSTARD

BREADS

MARBLE RYE BREAD + BRIOCHE ONION ROLL + HONEY WHEAT

WARM POTATO CHIPS

SWEETS

CARROT CUPCAKES + VANILLA MARSCAPONE

BLACK + WHITE COOKIES

GOLDEN RAISIN RICE PUDDING



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

TUESDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62
NON DAY OF THE WEEK OPTION | \$68

MEDITERRANEAN LUNCH BUFFET

CITRUS CRAB SOUP

TOMATO + SAFFRON + FENNEL

ISRAELI COUS COUS SALAD

TOMATO + CUCUMBER + LEMON + FRESH PARSLEY

BITTER LETTUCE SALAD OF ENDIVE + FRISÉE

DATES + ALMONDS + PICKLED ONIONS + RICOTTA SALATA

QUINCE VINAIGRETTE

SAUTÉED HEARTY GREENS

ARTICHOKES + RAISINS + PINE NUTS

RED WINE BRAISED BEEF

SAGE + MARSCAPONE POLENTA + KENNETT SQUARE MUSHROOMS

ROASTED LEMON CHICKEN

GREEK STYLE LEMON MARBLE POTATOES

SHRIMP + ASPARAGUS RISOTTO

DESSERT

TIRAMISU

BAKLAVA

FIG TART

CUSTARD + THYME + PINE NUTS



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WEDNESDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62

NON DAY OF THE WEEK OPTION | \$68

BARBACOA BUFFET

PUMPKIN SOUP

PEPITAS (PUMPKIN SEEDS) + SOUR CREAM + CILANTRO

HOMINY SALAD

CHAYOTE + GREENS + RED ONION + CULANTRO + LIME

CILANTRO RICE

MEXICAN GREEN RICE

BURRACHO BEANS

PINTO BEANS + SMOKED HAM HOCK + TECATE BEER

GRILLED VEGETABLE ENCHILLADA

1201 CHEESE BLEND + CORN TORTILLA

TACOS

MICHOACAN STYLE PULLED CHICKEN

SLOW ROASTED CITRUS + GARLIC RUBBED PORK

MAHI MAHI IN BANANA LEAF

FIXINS

COTIJA CHEESE + CABBAGE SLAW

1201 GARLIC HOT SAUCE + GUAJILLO SALSA + TOMATILLO SALSA

SOUR CREAM + LIME WEDGES + FRESH CILANTRO

DULCES

TRES LECHE CAKE

SOPAPILLAS

MEXICAN CHOCOLATE FONDUE + DULCE DE LECHE

FLAN DE COCO



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THURSDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62
NON DAY OF THE WEEK OPTION | \$68

SALAD WERKS LUNCH BUFFET

EXTRA CHEESY FOCACCIA

VEGETABLE BARLEY SOUP

BLUE CRAB CHOP SALAD

CRUNCH LETTUCE + COB SMOKED BACON + SCALLIONS
OLD BAY CROUTONS + FRESH BASIL DRESSING

EVERYTHING BAGEL SALAD

TOMATO + CUCUMBER + EXTRA VIRGIN OLIVE OIL + LEMON

BAKED TORTELLINI

KENNETT SQUARE MUSHROOMS + ROASTED GARLIC
CRUSHED TOMATO + ARUGULA

SMOKED CHICKEN CASARECCE

FRESH CORN + PARMESAN CHEESE + CRACKED PEPPER + ASPARAGUS TIPS

CRISPY PORK BELLY FUSILLI

FRIED BRUSSEL SPROUTS + PECORINO CHEESE
PINE NUTS + CHILI + LEMON OIL

SWEETS

INDIVIDUAL STRAWBERRY SHORTCAKE

1201 CANNOLI

CHOCOLATE PEANUT BUTTER WHOOPIE PIE



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

FRIDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62

NON DAY OF THE WEEK OPTION | \$68

BBQ BUFFET

ROMAINE SALAD

CHOPPED HARD BOILED EGG + SHREDDED CARROTS + SCALLIONS
SWEET + SPICY CATALINA

MACARONI SALAD

TRADITIONAL COLESLAW

CORN PUDDING

1201 SMOKED CHEDDAR JALEPENO SAUSAGE

44 FARMS BBQ BRISKET

1201 DRY RUB

SLOW SMOKED CHICKEN THIGHS

1201 YARDS LOVE STOUT BBQ SAUCE

SLICED WHITE BREAD

FIXINS

1201 PICKLES + SLICED ONIONS + PICKLED JALAPENOS

SWEETS

PINEAPPLE UPSIDE DOWN CAKE

WARM PEACH COBBLER + OAT STREUSEL

CHOCOLATE CHIP COOKIES + SEA SALT



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SATURDAY BUFFET LUNCH

CHEF'S SPECIAL ROTATIONAL DAY MENU | \$62
NON DAY OF THE WEEK OPTION | \$68

CARIBBEAN LUNCH BUFFET

PUMPKIN SOUP + CHICKEN

GRILLED ROMAINE SALAD

CHARRED PINEAPPLE + PICKLED SCOTCH BONNET PEPPERS + PICKLED ONIONS
CULANTRO VINAIGRETTE

BLACK BEAN SALAD

JICAMA SLAW

COCONUT CURRY RICE

SPICED BRAISED GREENS

SLOW ROASTED PORK MOJO

ANDREAS JERK CHICKEN

ROCKFISH ESCABECHE

1201 HOUSE HOT SAUCE + MANGO CHUTNEY

DESSERT

CARIBBEAN FRUIT CAKE

+ APPLETON RUM

COCONUT MACAROONS

PASSION FRUIT PANNA COTTA



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“BUILD YOUR OWN BAG” LUNCH

“BUILD YOUR OWN BAG” LUNCH | \$53

“GRAB-N-GO” PRE-BAGGED LUNCH | \$55

BUFFET STYLE “BUILD YOUR OWN” LUNCH | \$58

OUR BYO BAG LUNCH INCLUDES:

ASSORTED INDIVIDUAL BAGS OF CHIPS + LOCAL SEASONAL APPLE

ENTRÉES – SELECT (3)

TURKEY BLT SANDWICH

ROASTED FREE RANGE TURKEY + ROASTED GARLIC AIOLI
SHAVED LETTUCE + SMOKED BACON + TOMATO
SOURDOUGH BREAD

ROAST BEEF

SWEET ONION + BLACK PEPPER HORSERADISH SPREAD
ARUGULA + GRUYERE CHEESE + RYE BREAD

CHICKEN SALAD

SPINACH + ONION + TARRAGON AIOLI + DRIED CHERRIES
ONION POPPY SEED BRIOCHE

GRILLED PORTOBELLO SANDWICH

PIQUILLO PEPPERS + SMOKED MOZZARELLA + FARM GREENS
PESTO + WHOLE WHEAT BREAD

COBB SALAD

CHOPPED ICEBERG + HERB ROASTED CHICKEN
BLUE CHEESE + HARD BOILED EGG + SCALLION + TOMATO
SMOKED BUTTERMILK RANCH DRESSING

ACCOMPANIMENTS – SELECT (1)

QUINOA SALAD

FRESH HERBS + CHICKPEAS + TOMATOES + CUCUMBER
CRUMBLLED FETA CHEESE + CITRUS VINAIGRETTE

COLE SLAW

GREEN + RED SHREDDED CABBAGE + CARROTS
GREEN ONIONS + CELERY SEED DRESSING

POTATO SALAD

WHOLE GRAIN MUSTARD + PICKLE + EGG

ORZO PASTA SALAD

WHITE BALSAMIC + OLIVES + ARUGULA
RED ONION + BELL PEPPERS

SWEET TREAT – SELECT (1)

SEA SALTED CHOCOLATE CHIP COOKIE
TRAIL MIX
OATMEL RAISIN COOKIE
RICE KRISPY TREAT
TRIPLE FUDGE BROWNIES



PRICES ARE SUBJECT TO CHANGE

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PLATED DINNER

ASK ABOUT CHEF'S SEASONAL SALAD + ENTRÉE OPTIONS

SALAD | \$13

ARUGULA SALAD

HEIRLOOM TOMATO + PISTACHIO PESTO + PECORINO PEPADO + FRIED CHICK PEAS
WHITE BALSAMIC VINAIGRETTE

STEAKHOUSE SALAD

LOCAL BLUE CHEESE + NOBLE STAR RANCH BACON + CHERRY TOMATOES + SCALLIONS
SMOKED BUTTERMILK RANCH DRESSING

CHEF'S SEASONAL MIXED SALAD | \$11

1201 HOUSE MADE BALSAMIC VINAIGRETTE



TO ENHANCE YOUR EXPERIENCE, WE SUGGEST ADDING ONE OF THE FOLLOWING APPETIZERS:

APPETIZERS | \$15 (\$10 IF SERVED AS A 4TH COURSE)

PAN SEARED DIVER SCALLOP

EDAMAME FENNEL HASH + SWEET CORN VELVET + CHILI OIL

LUMP CRAB CAKE

WILTED GREENS + CARAMELIZED ONIONS + RED QUINOA
PIQUILLO PEPPER COULIS

POKE AHI TUNA

GINGER SESAME GLAZE + SMOKED AVOCADO RELISH + CRISPY WONTON

SOUP | \$11

LOBSTER BISQUE

TARRAGON

FIRE ROASTED TOMATO BISQUE

BASIL



OUR PLATED DINNER IS SERVED WITH A SELECTION OF GOURMET BREAD ROLLS + DESSERT WITH FRESHLY BREWED STARBUCKS COFFEE DECAFFEINATED COFFEE + TEA + ICED TEA + WATER

PRICES ARE SUBJECT TO CHANGE

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PLATED DINNER

ASK ABOUT CHEF'S SEASONAL SALAD + ENTRÉE OPTIONS

HERB CRUSTED BEEF TENDERLOIN | \$75

LOADED POTATO TWO-WAYS + KENNETT SQUARE MUSHROOMS
HARICOT VERT + NOBLE STAR RANCH COB SMOKED BACON
TRUFFLE DEMI GLACE

BRAISED SHORT RIB | \$69

ROASTED GARLIC POLENTA CAKE + HEIRLOOM BABY CARROTS
CREMINI MUSHROOMS + BROCCOLI RABE + CITRUS GREMOLATA
PORT WINE JUS

HERB ROASTED CHICKEN BREAST | \$60

FARRO RISOTTO + LEEKS + SAGE + ASPARAGUS + BRUSSEL SPROUTS
HERB BUTTER

ROASTED SEA BASS | \$68

WARM QUINOA + SPINACH
LOBSTER BROTH

LOCH DUART SALMON FILET | \$65

BAMBOO RICE + BABY BOK CHOY + CRUNCHY WILD RICE
CHARRED SHISHITO PEPPER
YUZU GLAZE

DESSERT

1201 OPERA CAKE

TAHITIAN VANILLA BEAN SAUCE
CHOCOLATE COFFEE BEANS

RASPBERRY PANNA COTTA

RASPBERRY GELEE + LACE COOKIE
WHIPPED CREAM + WHITE COCOLATE

RUM SOAKED GINGER CAKE

SALTED CARAMEL
PHILADELPHIA CREAM CHEESE
DRY ORANGE PEEL + PECAN BRITTLE

OUR PLATED DINNER IS SERVED WITH A SELECTION
OF GOURMET BREAD, ROLLS + DESSERT
WITH FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + TEA + ICED TEA + WATER



PRICES ARE SUBJECT TO CHANGE

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BUFFET DINNER

RECEPTION STYLE DINNER

PHILLY THEMED DINNER BUFFET | \$130

100 PERSON MINIMUM REQUIRED

OUR BUFFET DINNER IS SERVED WITH FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + TEA + SOFT DRINKS + MINERAL WATER

CHINATOWN

VEGETABLE LO MEIN

DIM SUM

CHICKEN LEMONGRASS POT STICKER

PORK STEAM BUN

SHRIMP SHU MAI

GINGER SOY SAUCE + SWEET CHILI SAUCE

KUNG PAO CHICKEN

ROCK SHRIMP FRIED RICE

OLD CITY

1201 DRY AGED LONG BONE PRIME RIB

AUS JUS + HORSERADISH CREAM + SOURDOUGH ROLLS

SMOKED SHALLOT MASHED POTATOES

ROASTED CAULIFLOWER GRATIN –

AGED CHEDDAR MORNAY + CRISPY ONION

ITALIAN MARKET

ITALIAN WEDDING SOUP

ESCAROLE + MEATBALLS

CAESAR SALAD

PARMESAN REGGIANO CHEESE + EVERYTHING CROUTONS

LEMON CAESAR DRESSING

LOCAL MOZZARELLA + HEIRLOOM TOMATOES SALAD

EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC + MICRO BASIL

LAVA SALT

(ATTENDANT INCLUDED)

PORCHETTA (CARVED)

SWEET ONION PUREE + BROCCOLI RABE CHOW CHOW

CRUSTY SEEDED BREAD

(2 CARVERS REQUIRED AT \$200 EA)

AVENUE OF THE ARTS

CHEESECAKE + HOUSEMADE FUDGE

MASON JAR TIRAMISU + APPLE FRITTERS

LIQUID NITROGEN BOURBON ICE CREAM

(ATTENDANT INCLUDED)



PRICES ARE SUBJECT TO CHANGE

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BUFFET DINNER

EAST COAST BUFFET | \$100

OUR BUFFET DINNER IS SERVED WITH FRESHLY BREWED STARBUCKS COFFEE
DECAFFEINATED COFFEE + TEA + SOFT DRINKS + MINERAL WATER

EAST COAST

NEW ENGLAND CLAM CHOWDER

OYSTER CRACKERS

FIELD GREENS

SHAVED CARROT + CUCUMBER + CHERRY TOMATOES + RADISH

BALSAMIC VINAIGRETTE

SMOKED BUTTERMILK RANCH DRESSING

HEIRLOOM CAULIFLOWER + APPLE SALAD

APPLE CIDER VINAIGRETTE

GRILLED MARINATED SKIRT STEAK

LOCAL BIRCH BEER DEMI-GLACE

MAPLE PLANK SALMON

FENNEL ORANGE SLAW

SMOKED CHICKEN BREAST

KENNETT SQUARE MUSHROOM RAGOUT

LOBSTER BAKED MAC + CHEESE

SWEET CORN SUCCOTASH

DESSERT

APPLE TART

BOURBON CARAMEL

CHOCOLATE FUDGE CAKE

WHIPPED CREAM

PUMPKIN CHEESECAKE

PECAN DUST



PRICES ARE SUBJECT TO CHANGE

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RECEPTIONS

A **MINIMUM OF 50** PIECES PER ITEMIS REQUIRED FOR A LA CARTE SELECTIONS
BUTLER PASSED: **\$200** PER ATTENDANT
(**1** ATTENDANT PER **100** GUESTS RECOMMENDED)

COLD CANAPÉS | \$7

MANGO CURRY CHICKEN TART
PEPPERCORN CRUSTED BEEF TENDERLOIN +
ONION COMPOTE + BLUE CHEESE + RYE CRISP
CRAB + MANGO SALAD + AVOCADO MOUSSE
CALIFORNIA ROLLS
CAPRESE SKEWER
ANTIPASTI SKEWER
CORN COB BACON DEVILED EGG
BLACK FIG FILLED WITH BLUE CHEESE + SUGAR PECAN
HEIRLOOM TOMATO BRUSCHETTA + PARMESAN CRISP
CUCUMBER + SHRIMP, + CRÈME FRAICHE +
SPICY TOMATO CAVIAR
LIVER PATE + BAGUETTE + TRUFFLE CHEESE +
MEMBRILLO

HOT CANAPÉS | \$7

VEGETABLE SPRING ROLL
SPANAKOPITA
MINI BEEF WELLINGTON
SPINACH + ARTICHOKE CRISP
SESAME CHICKEN TENDERS
EDAMAMDE QUESADILLA
RANGOON

HOT CANAPÉS | \$7

MINI CHEESESTEAKS
PETIT CRAB CAKE + REMOULADE SAUCE
COCONUT SHRIMP
THAI CHICKEN + PEANUT SAUCE
MINI REUBEN BITES
MINI CHICAGO DOGS
POTATO WRAPPED SHRIMP + ANCHO PIPETTE
CHILI CHICKEN QUESADILLA CONE
CHEESESTEAK SPRING ROLL
BACON WRAPPED SCALLOP
CEDAR SESAME SALMON SKEWER

RECEPTION PACKAGE | \$20 YOUR CHOICE OF 3

PRICING BASED ON TOTAL EVENT GUARANTEE
PACKAGE INCLUDES **1** BUTLER PASS ATTENDANT PER **100** GUESTS



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

RECEPTIONS - STATIONS

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

SLIDER STATION (CHOICE OF 3) | \$30

PULLED PORK – HOISIN BBQ SAUCE + NAPA CABBAGE SLAW + LOCAL MARTINS POTATO ROLL

CRAB CAKE – CORN AIOLI + PEA TENDRILS + BRIOCHE BUN

BRISKET BURGER – AGED CHEDDAR + THOUSAND ISLAND DRESSING + BRIOCHE BUN

FRIED CHICKEN – PICKLE + GARLIC AIOLI + DILL PICKLE + BRIOCHE BUN

MUSHROOM QUINOA BURGER – GOAT CHEESE + ARUGULA PESTO + BRIOCHE BUN

MINIMUM OF 50 ATTENDEES

DIM SUM STATION | \$34

CHICKEN LEMONGRASS POT STICKER

PORK STEAM BUN

SHRIMP SHUMAI

CRAB RANGOON

PEKING DUCK SPRING ROLL

SAUCES – GINGER SOY + HOISIN + SPICY MUSTARD + SWEET CHILI DIP

MINIMUM OF 50 ATTENDEES

STREET FOOD STATION | \$30

BEER CHICKEN TACO – FRESH CORN TORTILLA + CHAYOTE SLAW + CHIPOTLE AIOLI

CRISPY PORK BELLY PINEAPPLE FRIED RICE – THAI BASIL + THAI CHILI

PHILLY CHEESESTEAK – CHEESE WIZ + KETCHUP + MAYO + AMOROSO ROLLS

MINIMUM OF 50 ATTENDEES



PRICES ARE SUBJECT TO CHANGE

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RECEPTIONS - STATIONS

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

BAKED MAC + CHEESE STATION | \$29

CLASSIC

BLUE CHEESE + BACON + ROASTED MUSHROOM

LUMP CRAB + ROASTED CORN + TRUFFLE CHEESE

MINIMUM OF 50 ATTENDEES

SUSHI LOVERS STATION | \$49

(5 PIECES PER PERSON)

ASSORTED VEGETABLE SUSHI

ASSORTED SPECIALTY SUSHI ROLLS + NIGIRI

MINIMUM OF 50 ATTENDEES

PASTA STATION | \$29

ARTICHOKE + GOAT CHEESE RAVIOLI

LOCAL KENNETT SQUARE MUSHROOMS + PARMESAN REGGIANO

LAVENDER CREAM SAUCE

FUSILLI PASTA

SAMBUCA ROSA + ROCK SHRIMP + ARUGULA + PANCETTA + RICOTTA SALATA

ORECCHIETTE PASTA WITH 1201 SAUSAGE

CANNELLINI BEANS + ONION + TOMATO + CHILI

MINIMUM OF 50 ATTENDEES

SEAFOOD RAW BAR A LA CARTE

JUMBO SHRIMP | \$9 EA

SEASONAL OYSTERS | \$9 EA

SNOW CRAB CLAWS | \$9 EA

SPLIT KING CRAB LEGS | \$12 EA

SERVED WITH: CHEF'S SELECTIONS OF HOUSE COCKTAIL SAUCE

CRACKED PEPPER MIGNONETTE + TABASCO + LEMON WEDGES



PRICES ARE SUBJECT TO CHANGE

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RECEPTIONS – DISPLAYS

ALL DISPLAYS ARE BASED ON **TOTAL** EVENT GUARANTEE



100 MILE CHEESE DISPLAY | \$21

LOCAL CHEESES TO INCLUDE A GOAT + SHARP BLUE + SOFT STYLE + ARTISAN BREAD FROM LOCAL BAKERIES SOURCED WITHIN 100 MILES OF OUR HOTEL ROSEMARY MARCONA ALMONDS + RAISINS ON THE VINE MEMBRILLO

CHARCUTERIE DISPLAY | \$22

PROSCIUTTO DI PARMA + SPECK + **1201** BRESAOLA FINOCCHINOA + WHOLE GRAIN MUSTARD **1201** VEGETABLE PICKLES + STUFFED SWEET PEPPERS ARTISAN BREADS

ROASTED VEGETABLE DISPLAY | \$19

EGGPLANT + PORTOBELLO + ZUCCHINI CAULIFLOWER + ASPARAGUS + ARTICHOKE + BROCCOLI OLIVES + HAZELNUT ROMESCO SAUCE + FIG VIN COTTO

VEGETABLE CRUDITÉ DISPLAY | \$18

CARROTS + CELERY + CUCUMBER + RADISHES + TOMATOES CAULIFLOWER + BROCCOLI EDAMAME HUMMUS + DILL RANCH DIP

CHIPS + DIP DISPLAY | \$17

TORTILLA CHIPS + TOASTED FLAT BREAD GUAJILLO CHILI SALSA + CHILI CHEESE DIP CORN/BLACK BEAN/AVOCADO SALSA EDAMAME HUMMUS + RED PEPPER HUMMUS

HERR'S CHIP DISPLAY | \$15

ASSORTED HERR'S CHIPS + PRETZELS STATION ONION DIP + MUSTARD

UPGRADE –

LOCALLY SOURCED PORK RINDS + ONION BEER CHEESE | **\$17 PP**

PRICES ARE SUBJECT TO CHANGE

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RECEPTIONS – CARVING STATIONS

A CARVER IS REQUIRED FOR ALL STATIONS AT \$200 EACH

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

SAGE ROASTED TURKEY BREAST | \$490 EA, SERVES 25

WHOLE GRAIN MUSTARD + CRANBERRY CHUTNEY
PRETZEL ROLL

1201 DRY AGED BEEF STRIP LOIN | \$700 EA, SERVES 75

BLACK GARLIC JUS + BLACK PEPPER HORSERADISH CRÈME
CARAWAY SEED ONION POTATO ROLLS

HERB CRUSTED TENDERLOIN OF BEEF | \$640 EA, SERVES 25

PORT DEMI-GLACE
FENNEL RAISIN ROLLS

PRIME PORCHETTA ROAST | \$550 EA, SERVES 50

SWEET ONION PUREE + BROCOLI RABE CHOW CHOW
CRUSTY SEEDED BREAD

1201 DRY AGED LONG BONE RIB EYE | \$1,400 EA, SERVES 75

RED CHIMICHURRI + HORSERADISH CRÈME
ROASTED KENNETT SQUARE MUSHROOMS
POTATO CARAWAY ROLLS

STEAMSHIP ROUND | \$1,700 EA, SERVES 150

HORSERADISH CREAM
AUS JUS
BOURBON BACON JAM
FRENCH BREAD ROLLS



PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE + 8% SALES TAX WILL BE ADDED TO THE ABOVE PRICES

RECEPTIONS – SWEET ENDINGS

STATION ATTENDANT: \$200 PER ATTENDANT

ALL STATIONS ARE SELF-SERVE UNLESS OTHERWISE NOTATED

ALL STATIONS ARE BASED ON **TOTAL** EVENT GUARANTEE

MAKE YOUR OWN SUNDAE BAR | \$17

NELSONS (1935) VANILLA + CHOCOLATE ICE CREAM
OREO'S + REESE'S PIECES + SPRINKLES
HERSHEY CHOCOLATE CHIPS + CRUMBLD CONES
PEANUTS + BANANAS FOSTER + CHOCOLATE FUDGE
STRAWBERRY SAUCE

(ATTENDANT REQUIRED)

VIENNESE TABLE | \$23

ASSORTED MINIATURE DESSERTS
SELECTED BY OUR PASTRY CHEF

ADULT SWEET STATION | \$27

KRIMPET + KAHLUA MILKSHAKE
CHOCOLATE FRANGELICO CAKE POP
CARROT CAKE + BAILEY'S CAKE POP
WARM APPLE COBBLER
LIQUID NITROGEN BOURBON ICE CREAM

MINIMUM OF 50 ATTENDEES

(ATTENDANT REQUIRED)

MELT IN YOUR MOUTH | \$20

ZEPPLES – CHERRIES + VANILLA CRÈME ANGLAISE
CHOCOLATE LAVA CAKE – CINNAMON CRÈME ANGLAISE
TIRAMISU – LOLLIPOPS

FIRE + ICE | \$25

LIQUID NITROGEN BOURBON ICE CREAM
FLAMBÉ APPLES + THYME BROWN BUTTER COOKIE
TOPPINGS – CRUSHED HERRS PRETZEL + SPICY RICE KRISPIES
CRUSHED CORN POPS

(ATTENDANT REQUIRED)

HEAVEN + HELL | \$27

HEAVEN

ANGEL FOOD CAKE + WHIPPED CREAM
GEWURZTRAMINER MACERATED STRAWBERRIES

HELL

DEVIL'S FOOD CHOCOLATE CUPCAKES (BAKED IN THE ROOM)
BAILEY'S LIQUID NITROGEN ICE CREAM
JAMESON SOAKED CHERRIES

(ATTENDANT REQUIRED)



PRICES ARE SUBJECT TO CHANGE

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BEVERAGES - WINES

WINE BY THE BOTTLE

WHITE WINE + CHAMPAGNE

SPARKLING WINE/CHAMPAGNE

WILLIAM WYCLIFF SPARKLING WINE	\$45
SEGURA VIUDAS "ARIA" BRUT, CATALONIA SPAIN	\$55
LA MARCA PROSECO	\$65
PIPER-HEIDSIECK BRUT CUVÉE	\$150
WILLIAM WYCLIFF SPARKLING WINE	\$45

CHARDONNAY

CANYON ROAD, CALIFORNIA	\$45
DARK HORSE, CALIFORNIA	\$50
MAGNOLIA GROVE BY CHATEAU ST. JEAN, CALIFORNIA	\$60
J. LOHR ESTATES "RIVERSTONE", MONTEREY	\$80
SONOMA CUTRER RUSSIAN RIVER RANCHES, SONOMA COAST	\$95
CAKEBREAD, NAPA VALLEY	\$125

SAUVIGNON BLANC

CANYON ROAD, CALIFORNIA	\$45
DARK HORSE, CALIFORNIA	\$50
SEA PEARL, MARLBOROUGH, NEW ZEALAND	\$80

ADDITIONAL RED, BLUSH + HOUSE WINES

OTHER WHITE WINES

CANYON ROAD MOSCATO, CALIFORNIA	\$45
MAGNOLIA GROVE BY CHATEAU ST. JEAN PINOT GRIGIO, CALIFORNIA	\$60
CHATEAU ST. MICHELLE RIESLING, COLUMBIA VALLEY	\$65
CASASMITH "VINO" PINOT GRIGIO, ANCIENT LAKES, WA	\$75

OTHER RED WINES

ALAMOS MALBEC, ARGENTINA	\$60
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BLUSH WINES

CANYON ROAD WHITE ZINFANDEL, CALIFORNIA	\$45
ROSEHAVEN ROSÉ, CALIFORNIA	\$55
MAGNOLIA GROVE BY CHATEAU ST. JEAN ROSÉ, CALIFORNIA	\$65

PRICES ARE SUBJECT TO CHANGE

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BEVERAGES - WINES

WINE BY THE BOTTLE

RED WINES

CABERNET SAUVIGNON

CANYON ROAD, CALIFORNIA	\$45
DARK HORSE, CALIFORNIA	\$50
MAGNOLIA GROVE BY CHATEAU ST. JEAN, CALIFORNIA	\$60
AVALON, CALIFORNIA	\$60
ESTANCIA, PASO ROBLES	\$75

PINOT NOIR

CANYON ROAD, CALIFORNIA	\$45
DARK HORSE, CALIFORNIA	\$50
MARK WEST, CALIFORNIA	\$60
LINE 39, CALIFORNIA	\$65
CHALK HILL, SONOMA COUNTY	\$110

MERLOT

CANYON ROAD, CALIFORNIA	\$45
MAGNOLIA GROVE BY CHATEAU ST. JEAN, CALIFORNIA	\$60
J. LOHR "LOS OSOS", PASO ROBLES	\$85



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BEVERAGES - COCKTAILS

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

A BARTENDER CHARGE OF **\$200** FOR THE FIRST **3** HOURS
(**\$50** FOR EACH ADDITIONAL HOUR WILL APPLY)

HOSTED BAR – DRINKS CHARGED ON CONSUMPTION

COCKTAILS

CORE WELL BRANDS	\$10.50
CORE CALL BRANDS	\$11.50
CORE PREMIUM BRANDS	\$13.50

MARTINI

CORE WELL	\$13
CORE CALL	\$14
CORE PREMIUM	\$15

ADDITIONAL DRINKS

DOMESTIC BEER	\$7
LOCAL CRAFT + IMPORTED BEER	\$8
HOUSE WINE	\$11
BOTTLED WATER	\$5
MINERAL WATER	\$6
DIET + REGULAR SOFT DRINKS	\$6
CORE WELL CORDIALS + BRANDIES	\$11
CORE CALL CORDIALS + BRANDIES	\$13
CORE PREMIUM CORDIALS + BRANDIES	\$15

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

BEVERAGES - COCKTAILS

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

A BARTENDER CHARGE OF **\$200** FOR THE FIRST **3** HOURS
(**\$50** FOR EACH ADDITIONAL HOUR WILL APPLY)

CASH BAR

COCKTAILS

CORE WELL BRANDS	\$12
CORE CALL BRANDS	\$13
CORE PREMIUM BRANDS	\$16

MARTINI

CORE WELL	\$14
CORE CALL	\$15
CORE PREMIUM	\$18

ADDITIONAL DRINKS

DOMESTIC BEER	\$8
LOCAL CRAFT + IMPORTED BEER	\$9
HOUSE WINE	\$11
BOTTLED WATER	\$5
MINERAL WATER	\$6
DIET + REGULAR SOFT DRINKS	\$6
CORE WELL CORDIALS + BRANDIES	\$13
CORE CALL CORDIALS + BRANDIES	\$14
CORE PREMIUM CORDIALS + BRANDIES	\$16

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

BEVERAGES – OPEN BAR

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

OPEN BAR PACKAGES **INCLUDE** BARTENDER FEES
1 BARTENDER PER 100 GUESTS

CORE WELL

SMIRNOFF
CRUZAN LIGHT
BEEFEATER
DEWAR'S WHITE LABEL
JIM BEAM
CANADIAN CLUB
JOSE CUERVO SILVER
COURVOISIER VS

CORE PREMIUM

GREY GOOSE
BACARDI SUPERIOR
CAPTAIN MORGAN SPICED
BOMBAY SAPPHIRE
JW BLACK LABEL
KNOB CREEK
JACK DANIELS
CROWN ROYAL
PATRON SILVER
HENNESSY V.S.O.P

CORE CALL

ABSOLUT
BACARDI SUPERIOR
CAPTAIN MORGAN SPICED
TANQUERAY
DEWAR'S WHITE LABEL
MAKERS MARK
JACK DANIELS
CANADIAN CLUB
1800 SILVER
COURVOISIER VS

1 HOUR	\$26 PP
2 HOURS	\$39 PP
3 HOURS	\$48 PP
4 HOURS	\$60 PP
5 HOURS	\$65 PP

1 HOUR	\$33 PP
2 HOURS	\$46 PP
3 HOURS	\$55 PP
4 HOURS	\$70 PP
5 HOURS	\$78 PP

1 HOUR	\$29 PP
2 HOURS	\$42 PP
3 HOURS	\$51 PP
4 HOURS	\$65 PP
5 HOURS	\$76 PP

ALL BARS INCLUDE: DOMESTIC BEER + IMPORTED BEER + HOUSE WINES + SOFT DRINKS

DOMESTIC BEER

MILLER LITE
MICHELOB ULTRA
YUENGLING
O'DOULS

LOCAL CRAFT + IMPORTED BEER

YARDS PHILADELPHIA PALE ALE
VICTORY "HOP DEVIL" IPA
SAM ADAMS SEASONAL BEER
CORONA LIGHT

PRICES ARE SUBJECT TO CHANGE

A CUSTOMARY 25% SERVICE CHARGE, 8% SALES TAX + 10% LIQUOR TAX WILL BE ADDED TO THE ABOVE PRICES

BEVERAGES - COCKTAILS

HOTEL STANDARD IS 1 BARTENDER PER 100 GUESTS

A BARTENDER CHARGE OF **\$200** FOR THE FIRST **3** HOURS
(**\$50** FOR EACH ADDITIONAL HOUR WILL APPLY)

MARTINIS & MANHATTANS

YOUR CHOICE OF MARTINIS & MANHATTANS ARE PREPARED TO ORDER

CORE WELL BRANDS & CORE CALL BRANDS

\$13 PER DRINK

CORE PREMIUM BRANDS

\$16 PER DRINK

INTERNATIONAL WINE TASTING

\$15 PER GLASS

CREATE YOUR OWN WINE TASTING STATION AT YOUR EVENT BY CHOOSING 3-5 DIFFERENT WINE VARIETIES FROM OUR WINE LIST TO BE OFFERED SIDE BY SIDE

BACARDI MOJITO STATION

\$14 PER DRINK

FRESHLY MUDDLED MOJITO'S MADE TO ORDER WITH YOUR CHOICE OF RASPBERRY PEACH OR ORANGE FLAVORED RUMS

BOURBON TASTING STATION

\$18 PER DRINK

A VARIETY OF KENTUCKY'S HIGH END BOURBONS TO INCLUDE: BAKERS' 7 YEAR OLD BOURBON BULLEIT 10 YEAR OLD BOURBON + MICTHERS' SMALL BATCH BOURBON + JACK DANIELS' RYE WHISKEY

LOCAL PHILADELPHIA DISTILLERY BAR

\$15 PER DRINK

5 LOCALLY MADE SPIRITS:

PENN 1681 RYE VODKA + BLUECOAT BARREL RESERVE GIN + BLUECOAT AMERICAN DRY GIN
VIEUX CARRE' ABSINTHE SUPERIEURE + THE BAY HANDCRAFTED VODKA
WITH SPECIAL RECIPES TO MAKE YOUR FAVORITE LOCAL COCKTAILS

CHAMPAGNE BAR

\$15 PER DRINK

VARIETY OF CHAMPAGNE COCKTAILS SUCH AS BELLINI'S + SPARKLING COSMOPOLITANS MIMOSAS + CHAMPAGNE MOJITOS

BUBBLES N BLUE: OUR FINEST CHAMPAGNE INFUSED WITH FLAVORS TO MAKE YOUR FAVORITE SPARKLING COCKTAILS

SCOTCH STATION

\$18 PER DRINK

AT THIS STATION ALL OF SCOTLAND'S BEST SINGLE MALT SCOTCHES CAN BE OFFERED:
JOHNNY WALKER BLACK + MACALLAN 12 YR + THE GLENLIVET 12 YR

PRICES ARE SUBJECT TO CHANGE

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