12th St Catering

Core Menu

2026

ESTD 1982

12stcatering.com

12th St Catering

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Beverages

Non-Alcoholic Beverages

2 Hours: $7.95PP With Mixers | $5.95PP Without Mixers

Assorted Sodas, Full Bar Mixers, Still & Sparkling Water, Tonic Water, Club Soda, San Pellegrino, Ice, Fresh Fruit Garnish

Home Brewed Beverage Station

2 Hours: $4.95PP

Choose 1 of Each:

- Ginger-Honey Lemonade or Strawberry Lemonade
- Cranberry-Raspberry Iced Tea, Peach-Mint Iced Tea, Wild Berry Hibiscus Iced Tea or Ginger-Peach Iced Tea
- Cucumber-Mint Spring Water or Lemon-Lime Spring Water

Freshly-Brewed Coffee & Tea

2 Hour Station: $4.50PP | Tableside Service: $3.25PP

Rival Bros Regular & Decaf Coffee, Hot Water, Assorted Tea Bags, Half & Half, Monin Flavored Syrups, Assorted Sweeteners, Lemon & Honey

Specialty Cocktails $7.95PP

Includes Mixers & Garnish

SPIKED HIBISCUS-LAVENDER LEMONADE

Gin, Lavender-Infused Lemonade, Hibiscus Splash, Tonic

PALOMA

Vodka, Ruby Red Grapefruit Juice, Blood Orange San Pellegrino, Fresh Lime

WHITE SANGRIA

White Wine, Apples, Seedless Green Grapes, Lemons, Limes, Oranges

MANGO MARGARITA

Tequila, Fresh Mango, Cranberry Juice, Freshly-Squeezed Lemon Juice, Skewered Mango-Cube Garnish

BLUSHING STRAWBERRY LEMONADE

Vodka, Macerated Fresh Strawberries, House-Made Lemonade, Fresh Strawberry Garnish

CRANBERRY WHISKEY COOLER

Whiskey, Cranberry, Vanilla

RUSH HOUR

White Rum, Honey, Lemon, Apricot Bitters, Lemon Wheel Garnish

VACATION DAYS

Tequila, Cinnamon, Grapefruit, Lime, Cinnamon Sugar Rim, Lime Garnish

STRAWBERRY-BASIL SMASH

Dry Gin, Basil, Macerated Strawberries, Freshly-Squeezed Lemon Juice, Sirop de Canne, Club Soda, Basil Garnish

Bar Packages

All Bar Packages Include Non-Alcoholic Beverages, Ice and Fruit Garnishes

Signature Full Bar

2 Hours: $33PP | 3 Hours: $37PP

4 Hours: $43PP | 5 Hours: $49PP

WINE: Selection of Imported & Domestic Wines, Such As: Nicolas Sauvignon Blanc, MiraVigna Pinot Grigio, Backhouse Chardonnay, Backhouse Pinot Noir, Trinity Oaks Cabernet Sauvignon, Sparkling Wine, Rose

BEER: Selection of Domestic, Imported & Craft Beers, Such As: Corona Lite, Yuengling, Yards IPA

SPIRITS: Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Sailor Jerry Spiced Rum, Jose Cuervo Silver Tequila, Jack Daniel's Whiskey, Jim Beam Bourbon, Famous Grouse Blended Scotch

**Brands Subject to Change Based on Availability.*

Top Shelf Full Bar

2 Hours: $41PP | 3 Hours: $46PP

4 Hours: $49PP | 5 Hours: $55PP

WINE: Selection of Imported & Domestic Wines, Such As: Napa Cellars Sauvignon Blanc, Bollini Pinot Grigio, Sonoma Cutrer Chardonnay, Robert Hall Artisan Cabernet Sauvignon, Lamarca Prosecco, Bieler Rose

BEER: Selection of Domestic, Imported & Craft Beers, Such As: Corona Lite, Stella Artois Pilsner, Yards IPA

SPIRITS: Grey Goose Vodka, Blue Coat Gin, Mount Gay Rum, Kraken Black Spiced Rum, Espolon Blanco Tequila, Tullamore Dew Whiskey, Bulleit Bourbon, Glenfiddich 12 Year Single Malt Scotch

House Selection Full Bar

2 Hours: $27PP | 3 Hours: $31PP

4 Hours: $37PP | 5 Hours: $43PP

**75 Person Minimum; Includes Mixers*

Signature Wine & Beer

2 Hours: $23PP | 3 Hours: $27PP

4 Hours: $35PP | 5 Hours: $41PP

WINE: Selection of Imported & Domestic Wines, Such As: Nicolas Sauvignon Blanc, MiraVigna Pinot Grigio, Backhouse Chardonnay, Backhouse Pinot Noir, Trinity Oaks Cabernet Sauvignon

BEER: Selection of Domestic, Imported & Craft Beers, Such As: Corona Lite, Yuengling, Yards IPA

**Brands Subject to Change Based on Availability.*

Top Shelf Wine & Beer

2 Hours: $29PP | 3 Hours: $33PP

4 Hours: $39PP | 5 Hours: $46PP

WINE: Selection of Imported & Domestic Wines, Such As: Napa Cellars Sauvignon Blanc, Bollini Pinot Grigio, Sonoma Cutrer Chardonnay, Robert Hall Artisan Cabernet Sauvignon

BEER: Selection of Domestic, Imported & Craft Beers, Such As: Corona Lite, Stella Artois Pilsner, Yards IPA

**Brands Subject to Change Based on Availability.*

House Selection Wine & Beer

2 Hours: $19PP | 3 Hours: $23PP

4 Hours: $31PP | 5 Hours: $37PP

**75 Person Minimum*

Passed Hors D'oeuvres—Cold

$6 per Person, per Selection

FRIED RIGATONI BITE
Hot Italian Sausage, Herbed Ricotta, Basil Dust, Crispy Prosciutto, Marinara

FRIED CUBANO BITE
Pickle Aioli, Cornichon, Dill Garnish

FIG & DUCK TERRINE
Black Bread, Whole Grain Mustard, Spicy Micro Mustard Greens

SPICY SEARED TUNA ON BLACK RICE CRISP (GF)
Sriracha Mayo, Avocado, Black & White Sesame Seeds

TOM YUM SHRIMP SKEWER (GF)
Spicy Smashed Cucumber & Crispy Fried Shallots

HOUSE CURED SALMON
Horseradish Mousse, Black Bread, Grated Horseradish

MAINE LOBSTER ROLL
Buttered Split-Top Roll, Lobster Salad, Chives

ROASTED CUMIN CARROTS (VG)
Moroccan Hummus, Harissa Pickled Mustard Seeds, Black Bread

SEASONAL ASPARAGUS TIPS (GF)
Lemon Aioli, Cured Egg Yolk, Caviar

WILD STRAWBERRY BRUSCHETTA
Focaccia Croute & Basil Whipped Ricotta

GREEN PEA & PARMESAN SOUFFLE (V)
Microgreen Salad

SEARED TUNA NIÇOISE SKEWER (GF)
Haricot Vert, Niciose Olive, Fingerling Potato, Red Wine Vinegar Aioli

TWELFTH STREET 12 CATERING

Passed Hors D'oeuvres—Hot

$6 per Person, per Selection

PEACH BBQ SMOKED BRISKET BITE
Mac & Cheese Souffle, Hot Honey, Sage-Cornbread Crumble

SOUTH PHILLY ROAST PORK SPRING ROLL
Broccoli Rabe, Sharp Provolone, Long Hot Relish

PASTRAMI-CRUSTED WAGYU FRANK-IN-A-BLANKET
Horseradish Mustard Dipping Sauce

LAMB KOFKA SKEWER
Harissa Eggplant & Garlic Yogurt Sauce

PHILLY PIMENTO CHEESESTEAK
Crispy Fried Onions

FIVE-SPICE PORK BELLY BITE (GF)
Poblano Rajas & Crispy Chicharrónes

KOREAN GRILLED BEEF
Pan-Fried Bao & Sweet Onion Kimchi

CHICKEN TINGA TOSTADA (GF)
Queso Fresco, Avocado, Blue Corn Tostada

MEXICAN CHICKEN & MASA WAFFLE (GF)
Tajín Honey Butter, Pepita Mole Verde

SPICY CHICKEN AND WAFFLE POP
Maple Cream

LEMON PEPPER CHICKEN SKEWER (GF)
Beet Hummus, Lemon Yogurt, Chimichurri, Quinoa

PEKING DUCK SPRING ROLL
Scallions & Hoisin Sauce

FRIED MAC & CHEESE FONDUTA (V)
Vodka Sauce & Micro Basil

BEET FALAFEL (GF & VG)
Red Pepper-Cashew Hummus & Pickled Celery Root

SHIITAKE MUSHROOM & LEEK SPRING ROLL (V)
Charred Green Onion-Plum Dip

ZUCCHINI FRITTER (GF & VG)
Beet Hummus & Parsley Pesto

PORCINI MUSHROOM ARANCINI (V)
White Truffle Aioli & Micro Arugula

POTATO CROQUETTE (V)
White Truffle Cream
+$5PP Caviar

RED QUINOA ARANCINI (GF & VG)
Basil-Roasted Pepper Coulis & Toasted Chile Threads

APPLEWOOD-SMOKED BACON WRAPPED SHRIMP (GF)
Apricot-Chipotle Ketchup

CHARRED OCTOPUS TOSTADA (GF)
Pinto Bean Puree, Candied Jalapeño, Blue Corn Tortilla

SHRIMP SHUMAI
Ponzu & Pea Shoots

SHRIMP & SCALLOP CORN DOG
Beer Batter & Fra Diavolo Sauce

MINI LUMP CRAB CAKE
Caper-Dill Aioli & Microgreens

GRINGO SHRIMP TACO
Sweet & Spicy Chile Mayo, Jalapeño-Lime Slaw, Corn Tortilla

(GF) Gluten-Free (VG) Vegan (V) Vegetarian

Stationary Displays

Domestic, Locally Sourced & Imported Cheese Display $15PP

Assorted Domestic, Imported & Locally Sourced Cheeses, Fresh & Sun-Dried Fruit, Grainy Mustard, Quince Paste, Sour Cherry Compote, Candied Nuts, Gherkins (V)

ACCOMPANIED BY

Chef Vanessa's Assorted Home-Baked Crackers, Such As: Cheddar Sables, Savory Rugelach, Sesame Flatbreads, Olive Palmiers, Savory Biscotti

Local Pennsylvania Cheese Farm Board $19PP

Featuring Local Cheese Makers, Such As:

Doe Run Farms, Clover Creek Cheese Cellar, Hidden Hills Dairy, Caputo Brothers Creamery, Goat Rodeo Farm & Dairy, Meadowset Farm & Apiary, Shellbark Hollow Farm, Birchrun Hills Farm (V)

ACCOMPANIED BY

Chef Vanessa's Assorted Home Baked Crackers, Such As: Cheddar Sables, Savory Rugelach, Sesame Flatbreads, Olive Palmiers, Savory Biscotti

**Requires 1-2 Week Notice—Seasonal Availability*

Garden Crudité Cart $9PP

GREEN GODDESS DIP (GF & V) & CREAMY HUMMUS (GF & VG)

Fresh Garden Vegetable Crudité

Charcuterie Board Add-On $11PP

GRILLED VEGETABLES & LONG STEM ARTICHOKES (GF & V)

Shaved Parmesan & Balsamic Drizzle

CURED OLIVES (GF & V)

Lemon, Olive Oil, Sage

FRESH MARINATED MOZZARELLA (GF & V)

Basil, Olive Oil, Red Chile Flakes

HOUSE-MADE PICKLES (GF & V)

Seasonal Selection

ASSORTED DRY CURED & SMOKED MEATS

Such as: Prosciutto de Parma, Chorizo, Peppered Salami, Sweet Soppressata, Genoa Salami

Jumbo Shrimp Cocktail $15PP

JUMBO SHRIMP SEASONED WITH OLD BAY (GF)

House-Made Cocktail Sauce, Lemon Caper Tartar Sauce, Spicy Remoulade & Lemon Wedges (3 Per Person)

Stationary Displays

Guacamole & Salsa Bar $14PP

TRADITIONAL GUACAMOLE (GF & VG)
Cilantro, Jalapeño, Lime

JUMBO LUMP CRAB GUACAMOLE (GF)
Caramelized Spanish Onion & Queso Fresco

PICO DE GALLO (GF & VG)
Cilantro & Lime

FRESH TROPICAL FRUIT SALSA (GF & VG)
Pineapple, Poblano, Mango

SALSA VERDE (GF & VG)
Roasted Tomatillo, Avocado, Green Pepper

Accompanied By
House-Made Crispy Corn Tortilla Chips

Avocado Smash Bar $17PP

CHUNKY MASHED HAAS AVOCADO, PREPARED WITH SEA SALT & LIME (GF)
Guests to Top With Additions of Shrimp Escabeche, Crumbled Bacon, Diced Achiote Chicken, Char-Grilled Poblano Chiles & Onions, Pickled Jalapeño, Corn & Black Bean Salsa, Pico de Gallo, Salsa Verde, Queso Fresco, Chile-Lime Crema, Toasted Pepita Seeds

Accompanied By
House-Made Crispy Corn Tortilla Chips

Mediterranean Coast $15PP

Fresh Tzatziki, Baba Ghanoush, White Bean Dip, Stuffed Grape Leaves, Grilled Long Stem Artichokes, Assorted Marinated Olives (V, VG)

Accompanied By
Sliced Rustic Bread & Oven Baked Pita

Gourmet Soft Pretzel Bar $11PP

HOUSE-MADE SOFT PRETZELS FROM OUR IN-HOUSE PASTRY KITCHEN (V)
Everything, Classic Sea Salt, Black & White Sesame, Brown Sugar Cinnamon, Rosemary-White Cheddar

ASSORTED TOPPINGS
Tarragon-Honey Mustard, Yellow Mustard, Tangy Sriracha Aioli, Spicy Brown Mustard, Cinnamon Sugar

The Spud Shack $14PP

Crispy House-Fried Tater Tots With Gourmet Toppings

Choose 3:

SHANGHAI STREET SPICE (V)
Sweet & Spicy Chinese Spice Blend, Scallion, Cilantro, Red & Green Chiles

BAJA FIESTA (V)
Traditional Mexican Spice Blend, Queso Fresco, Pico De Gallo, Lime Crema, Cilantro

MEDITERRANEAN MEZZE (V)
Za'atar & Lemon Spice Blend, Herbed Feta, Shepherd's Salad, Lemon Hummus Drizzle

GOLDEN CURRY (V)
Aromatic Madras Curry & Kashmiri Chile Blend, Crispy Fried Onions, Cilantro, Raita Drizzle

KOREAN KIMCHI (V)
Gochugaru Spice Blend, Chopped Kimchi, Black & White Sesame Seeds, Scallion, Gochujang Mayo Drizzle

CAJUN BLACKENED (V)
Bayou Spice Blend, Trinity Vegetable Mix, Scallions, Remoulade Sauce Drizzle

Stationary Displays

On Toast Display $15PP

All On Sesame Seed Semolina Baguette

Choose 3:

SHAVED PROSCIUTTO
Black Fig, Citrus-Whipped Ricotta, Baby Arugula Leaves

GARLIC HUMMUS (V)
Crumbled Feta, Cured Olive, Grilled Vegetable Planks

SMASHED AVOCADO (V)
Grilled Pineapple, Pickled Radish, Everything Spice Mix

SMOKED SALMON
Herb Goat Cheese, Pickled Red Onion, Cucumber Salad

ANCHO-CHILE FLAT IRON STEAK
Smashed Black Beans, Fajita Peppers, Chimichurri

WHIPPED CHEESE "RICOTTA & CREAM CHEESE" (V)
Roasted Strawberries, Honey, Chiffonade Mint

BURRATA CAPRESE (V)
Heirloom Beefsteak Tomatoes, Sweet Basil, Balsamic Reduction

Farmers Market Focaccia Bites $16PP

Rustic Herb Focaccia, Served With Infused Olive Oil

Toppings:

ITALIAN BASIL AND ROASTED GARLIC PESTO (V)
Asparagus, Sweet Peas, Pea Tendrils

SUNDRIED NEW JERSEY TOMATO RELISH (V)
Baby Artichoke, Shaved Pecorino Cheese

WHIPPED GOAT CHEESE MOUSSE (V)
Spring Mushroom & Thyme Ragout

Stationary Displays

International Shooters Bar $16PP

Served in Individual Vessels

Choose 3:

HERB-GRILLED CHICKEN & PORTOBELLO MUSHROOM (GF)
Rosemary & Garlic White Bean Dip

GRILLED ZUCCHINI, HEIRLOOM TOMATO, ARTICHOKE (GF & VG)
Kalamata Olive Hummus

CREOLE-BLACKENED SHRIMP & ANDOUILLE SAUSAGE (GF)
House-Made Remoulade Sauce

SESAME TOFU & CHARRED BROCCOLI (VG)
Citrus-Cashew Dip

GRILLED STEAK & ROASTED BRUSSELS SPROUT (GF)
Sweet Potato Puree

MOZZARELLA, HEIRLOOM TOMATO, KALAMATA OLIVE (GF & V)
Arugula & Sunflower Pesto

CHARRED STEAK & FINGERLING POTATO (GF)
Au Poivre Dip

SEARED AHI TUNA & SHISHITO PEPPER (GF)
Wasabi Mayo

GREEK SHRIMP & EGGPLANT (GF)
Lemon-Garlic Tzatziki

GRILLED CHICKEN & PINEAPPLE (GF)
Root Beer BBQ Sauce

SEARED SCALLOP & BACON LARDON (GF)
Ginger-Citrus Chutney

CARNE ASADA STEAK & ROASTED PEPPER (GF)
Guacamole

Sushi Roll Display $17PP

California Roll, Spicy Tuna Roll (GF), Shrimp Tempura Roll & Vegetable Summer Roll (GF & VG) (4.5 Pieces Per Person)

Accompanied By
Wasabi, Pickled Ginger & Soy Sauce

Super Sushi Display $25PP

California Roll, Tuna & Avocado Roll (GF), Salmon & Cream Cheese Roll (GF), Vegetable Roll (GF & VG), Yellowtail Roll (GF), Shrimp Tempura Roll, Flaming Dragon Roll, Soft Shell Crab Roll, Salmon Nigiri (GF) (8 Pieces Per Person)

Accompanied By
Wasabi, Pickled Ginger & Soy Sauce

*On-Site Sushi Chef & Display Available For Additional Fee

Chinatown Dumpling Display $16PP

Venue Restrictions May Apply

Choose Between:

PAN-SEARED CHINESE POT STICKERS
Chicken-Lemongrass, Shrimp-Ginger & Edamame (V)

Or

STEAMED DUMPLINGS
Chicken-Lemongrass, Shrimp-Ginger & Edamame (V)

Includes:

TRIO OF DIPPING SAUCES (V)
Chili Crisp, Soy-Garlic Ginger, Ponzu Dipping Sauce

RAMEN NOODLE SALAD (V)
Red Peppers, Scallions, Edamame, Carrots, Ginger-Garlic Dressing, Sesame Seeds

Stationary Displays

Cocktail Grazing Table $26PP

Choose 1 International Shooter:

HERB-GRILLED CHICKEN & PORTOBELLO MUSHROOM (GF)
Rosemary & Garlic White Bean Dip

GRILLED ZUCCHINI, HEIRLOOM TOMATO & ARTICHOKE (GF & VG)
Kalamata Olive Hummus

CHARRED STEAK & FINGERLING POTATO (GF)
Au Poivre Dip

Choose 1 Toast:

SHAVED PROSCIUTTO, BLACK FIG, CITRUS-WHIPPED RICOTTA & BABY ARUGULA LEAVES
On Sesame Seed Semolina Baguette

SMASHED AVOCADO, GRILLED PINEAPPLE, PICKLED RADISH, EVERYTHING SPICE MIX (V)
On Sesame Seed Semolina Baguette

SMOKED SALMON, HERB GOAT CHEESE, PICKLED RED ONION, CUCUMBER SALAD
On Sesame Seed Semolina Baguette

Accompanied By:

GRILLED VEGETABLES (VG)
Balsamic Drizzle

SPINACH & ARTICHOKE DIP (V)
Spinach, Roasted Artichokes, Herbed Sour Cream, Sliced Baguettes, Black Bread

HUMMUS & PITA (V)
Homemade Garlic-Lemon Hummus & Pita Wedges

ITALIAN CHEESES (V)
Assorted Dry Cured & Smoked Meats Such As:

Prosciutto De Parma, Chorizo, Peppered Salami, Sweet Soppressata, Genoa Salami

Small Plates Station

Choose 3: $23PP

Room Temperature

HERB-CRUSTED CHICKEN (GF & DF)
Gigante Bean-Cherry Tomato Confit, Pesto Aioli

BLACKENED MAHI-MAHI (GF & DF)
Cajun Black Eye Pea Salad, Creole Sauce

GRILLED FLAT IRON STEAK (GF & DF)
Fingerling Potato/English Pea Salad, House-Made Steak Sauce

MISO GLAZED SALMON (DF)
Chilled Ramen, Edamame, Scallions, Asparagus

CHARRED LAMB CHOPS (GF & DF)
Smoked Paprika, Yukon Potato, Romesco

HEARTS OF PALM "CRAB CAKE" (VG)
Citrus Multicolor Slaw, Vegan Old Bay Aioli

Chilled

SEARED CHICKEN (DF)
Wheatberry/Asparagus/Red Pepper Salad, Balsamic Dressing

CILANTRO-LIME SHRIMP (GF & DF)
Fiesta Rice Salad, Black Bean & Corn Salsa

FIVE SPICE TUNA STEAK (DF)
Shiitake/Daikon Slaw, Gochujang Emulsion

CITRUS POACHED SHRIMP (GF & DF)
Shaved Fennel & Radicchio, Lemon Dressing

GRILLED PORTOBELLA (GF & VG)
Shredded Brussels Sprouts/Lentil Salad, Chili Vinaigrette

GRILLED SPICY CHICKEN
Roasted Broccoli Caesar, Focaccia Parmesan Toast Point

HERBED SALMON (GF)
Marinated Artichokes, Tri-Color Salad, Shaved Parmesan, Citrus Dressing

Hot

BRAISED BEEF SHORT RIBS
Whipped Sweet Potatoes, Cornbread Square

CAROLINA PULLED PORK
Classic Mac & Cheese, Red Onion Pickles

LOW COUNTRY JUMBO SHRIMP (GF)
Cheddar-Chive Grits & Remoulade Sauce

HARISSA MARINATED SALMON
Lemon-Herb Cous Cous, Baby Carrots, Tzatziki

PAN-SEARED BRANZINO (GF & DF)
Mediterranean Chickpeas, Kalamata Olives, Cherry Tomatoes, Oregano Vinaigrette

SEASONAL RISOTTO (GF)
Winter/Fall—Roasted Butternut Squash With Ricotta Salata

Spring/Summer—English Peas With Pecorino

FRESH RICOTTA RAVIOLI (V)
Red Pepper Alfredo, Balsamic Reduction, Micro Basil

CRISPY TOFU BITES (GF & VG)
Sriracha Green Beans & Roasted Peppers, Hoisin Drizzle

VEGAN PAELLA (GF & VG)
Saffron Broth, Pimenton, Tomato, Peppers, Onions, Peas, Toasted Almond Crumble

Dinner Stations

12th Street Farm to Table $43PP

Served Room Temperature

ESPRESSO RUBBED BEEF TENDERLOIN (GF)
Roasted-Shallot Herb Crème Fraîche

WHOLE ROASTED SIDE OF SALMON (GF)
Shaved Fennel & Lemon Salad

BLACK LENTIL SALAD (GF & VG)
Blistered Tomato, Scallion, Chickpeas, White Wine Vinaigrette

GRILLED BABY VEGETABLE DISPLAY (GF & V)
Green Goddess Spread

FARMHOUSE SALAD (GF & V)
Goat Cheese, Candied Pecans, Dried Cranberry, Balsamic Vinaigrette

FINGERLING POTATO SALAD (GF & V)
Creamy Parmesan Dressing

RUSTIC BREAD DISPLAY
Whipped Butter Boards

Polenta Pour-Over (GF) $19PP

CHIANTI BRAISED SHORT RIBS
Grated Horseradish

SUNDAY GRAVY
Hot Italian Sausage, Beef Meatballs, Basil Chiffonade

PORTOBELLO MUSHROOM RAGOUT (V)
Frizzled Leeks

OSSO BUCO-STYLE TURKEY THIGHS
Gremolata

COQ AU VIN
Mushrooms, Bacon, Pearl Onions, Fried Thyme Sprig

GRILLED JUMBO SHRIMP
Avgolemono Sauce & Micro Dill

Chef's Grazing Table $30PP

Served Room Temperature

GRILLED CATALONIAN FLAT IRON STEAK (GF)
Romesco Sauce

SEARED AHI TUNA (GF)
Black Olive & Lemon

MARINATED CECI VERT SALAD (GF & VG)
Cucumber, Baby Green Beans, Scallion, Tarragon Vinaigrette

ROASTED RED POTATO SALAD (GF & V)
Tri-Color Peppers, Corn, Pimenton Dressing

TRI-COLORE SALAD (GF & V)
Arugula Endive, Radicchio, Shaved Parmesan, Lemon Vinaigrette

GRILLED PURPLE EGGPLANT, ZUCCHINI & ASPARAGUS (GF & V)
Balsamic Drizzle & Pecorino

HOUSE-MADE FOCACCIA (VG)
Herb-Infused Olive Oil

Dinner Stations

Pizza Al Taglio $14PP

Authentic Roman-Style Pizza

Served Room Temperature

Choose 3:

GORGONZOLA DOLCE, BLACK MISSION FIG, MASCARPONE (V)

GOAT CHEESE, TOMATO CONFIT, PISTACHIO PESTO (V)

VODKA SAUCE MARGHERITA (V)

WILD MUSHROOM, BECHAMEL, FONTINA (V)

YUKON GOLD POTATO, ROSEMARY, RICOTTA (V)

Accompanied By

CLASSIC WEDGE SALAD

Crisp Bacon Crumbles, Crumbled Blue, Seedless Cucumber, Grape Tomatoes, Red Onion, Creamy Blue Cheese Dressing

Vicenza Pasta Action Station $19PP

PASTA (V) | Choose 3:

CHEESE RAVIOLETTI, PENNE, FUSILLI, ORECCHIETTE

**GF Available Upon Request*

SAUCE (V) | Choose 3:

Marinara, Alfredo, Mushroom & Leek Boursin Cream, Basil Pesto, Roasted Red Pepper Cream, Vodka Blush

PROTEINS | Choose 2:

Grilled Chicken, Meatballs, Italian Sausage, Grilled Shrimp, Grilled Vegetables

Guests to Top With Additions Of

Parmigiano Reggiano, Crumbled Goat Cheese, Roasted Mushrooms, Broccoli Rabe, Red Chili Flakes, Pancetta Cracklings

Piattini Pasta Station $21PP

Includes Rustic Grilled-Bread Display With Garlic Olive Oil, Basil Olive Oil, Extra Virgin Olive Oil, Garnishes of Pecorino Romano & Red Pepper Flakes for Pastas

Choose 1 Pasta Action Station & 2 Pasta Buffet Displays:

FUSILLI ALLA CARBONARA

Guanciale, Black Pepper, English Peas

RIGATONI SHORT RIB RAGU

Red Wine Tomato Gravy & Whipped Ricotta

LOBSTER RAVIOLI

Tomato Cream Sauce & Fresh Tarragon

GARLIC SHRIMP PENNE

Basil Pesto & Roasted Heirloom Cherry Tomatoes

TORTELLINI (V)

San Marzano Tomato Cream & Grilled Asparagus

WILD MUSHROOM RAVIOLETTE (V)

Boursin Cream & Maitake Mushrooms

CAVATAPPI (V)

Brown Butter Sage & Roasted Butternut Squash

ORECCHIETTE

Spicy Arrabiata Sauce, Broccoli Rabe, Sausage

Dinner Stations

Mediterranean Kabob Stand $21PP

Served Room Temperature

WOOD-GRILLED KABOBS (GF) | CHOOSE 3:
Chicken | Steak | Shrimp | Lamb | Vegetable

TRIO OF DIPPING SAUCES (GF & V)
Cilantro Pesto, Lemon-Mint Chutney, Harissa-Smoked Tomato Relish

COUSCOUS & LENTIL PILAF (VG)
Dried Currants, Apricots, Marcona Almonds

CHOPPED AEGEAN SALAD (GF & V)
Romaine, Kale, Tomatoes, Cucumbers, Goat Cheese, Olives, Crispy Chickpeas, Pepperoncini, Lemon, Olive Oil Vinaigrette

ZA'ATAR SPICED ROASTED RED PEPPER HUMMUS
Oven-Baked Pita & Assorted Flatbreads for Dipping

Paella Bar $21PP

SAFFRON BOMBA RICE (V)
Fresh Peas, Pepper Sofrito, Spanish Onions, Tomato, Grilled Sourdough Baguette With Saffron Chipotle Aioli

Choose 3:
Spanish Grilled Prawns | Mussels | Roast Chicken | Clams | Chorizo

PATATAS BRAVAS (V)
Smoked Paprika Aioli

SAUTÉED SPINACH & GARBANZO BEANS (VG)
Caramelized Cipollini Onions & Padron Peppers

CHOPPED SALAD (V)
Romaine, Kale, Marcona Almonds, Shaved Manchego, Fresh Dates, Sherry-Herb Vinaigrette

12th Street Taco Station $21PP

Chef Attended & Built-To-Order

Served With Flour & Corn Tortillas, Lime Wedges, Hot Sauce

Gluten-Free if Served on Corn Tortilla

Choose 3:

BRAISED CHICKEN TINGA
Queso Fresco, Lime Crema, Shredded Lettuce, Salsa Roja

GRILLED CARNE ASADA
Flat Iron, Guacamole, Poblano-Tomatillo Salsa

ACHIOTE CAULIFLOWER (VG)
Salsa Verde, Sautéed Peppers, Onions, Cilantro

SLOW-ROASTED CARNITAS
Pineapple-Jalapeño Salsa & Lime

TEQUILA-SHRIMP TACO
Pickled Red Cabbage, Avocado, Chipotle Crema

VEGAN JACKFRUIT TACO (VG)
Chipotle Jackfruit, Corn & Black Bean Salsa, Pickled Jalapeño

GRILLED MAHI MAHI TACO
Salsa Crudo, Lime, Shredded Cabbage Slaw, Charred Orange Mojo

Dinner Stations

Assorted Sliders Station $17PP

Choose 3:

ANGUS BEEF CHEESEBURGER
Chili Ketchup & Pickle

BEEF SHORT RIB
Fried Onions

ITALIAN SAUSAGE
Roasted Peppers, Onions, Sun-Dried Tomato Aioli

ROAST PULLED PORK
Provolone & Broccoli Rabe

BUTTERMILK FRIED CHICKEN
Rooster Sauce, Bibb Lettuce, Pickle

SALMON CAKE
Classic Tartar Sauce & Bibb Lettuce

THAI CRAB CAKE
Asian Slaw & Green Curry Aioli

CHESAPEAKE CRAB CAKE
Lemon-Caper Aioli & Bibb Lettuce

HEARTS OF PALM "CRAB" CAKE (VG)
Lemon Caper Vegan Aioli & Bibb Lettuce

GRILLED PORTOBELLO MUSHROOM (VG)
Roasted Peppers & Basil-Pesto

BLACK BEAN BURGER (V)
Roasted Poblano Peppers, Onions, Chipotle Mayo

Accompanied By:
House-Made Salt & Vinegar Kettle Chips

Locals Only Sandwich Station $19PP

4-CHEESE GRILLED CHEESE SANDWICH (V)
On Pretzel Croissant

SANSOM STREET FRIED CHICKEN SANDWICH
Boneless Chicken Breast, Buttermilk Ranch Seasoning, American Cheese, Dill Pickle, Spicy Rooster Sauce, Served on Martin's Potato Roll

PHILLY CHEESESTEAK SANDWICH
With Wiz Served on Mini D'amoroso Rolls

ITALIAN MARKET ROAST PORK SANDWICH
Slow-Roasted Pork Sliced Thin With Sharp Provolone & Broccoli Rabe, Served on Challah Knot Rolls

Accompanied By
House-Made Kettle Chips

Pride of Philly Station $19PP

Make Your Own Cheesesteaks on Mini Torpedo Rolls

SHAVED TOP ROUND OF BEEF

SHAVED CHICKEN MEAT

BROCCOLI RABE & ROASTED PEPPER (VG)

Guests to Top With Additions Of
Cheez Whiz, Provolone Cheese, American Cheese, Grilled Onions, Sautéed Mushrooms, Sautéed Peppers, Hot Cherry Peppers, Sweet Peppers, Marinara Sauce, Ketchup, Hot Sauce

Salads

Plated or Buffet

$12 Per Person

CLASSIC CAESAR SALAD (V)
Crisp Romaine, House-Made Garlic Croutons,
Shaved Parmesan, Classic Creamy Caesar Dressing

SPICY LITTLE GEMS CAESAR SALAD (V)
Freshly Grated Parmesan, Toasted Garlic Bread Crumbs,
Calabrian Chilies, Homemade Caesar Dressing

BABY ARUGULA & WATERCRESS SALAD (GF & V)
Heirloom Rainbow Tomatoes, Fresh Mozzarella,
Toasted Marcona Almonds, Lemon-Basil Vinaigrette

HEARTY KALE SALAD (GF & VG)
Baby Kale, Marinated White Beans, Pine Nuts,
Shredded Carrot, Maple-Herb Vinaigrette

CITRUS BEET SALAD (V)
Baby Kale, Roasted Golden Beets, Citrus Fruit,
Halloumi Crouton, Lemon Vinaigrette

TAVERNA SALAD (GF & V)
Romaine, Cucumbers, Cherry Tomato, Kalamata Olive,
Crumbled Feta, Oregano Vinaigrette

SPRING MIX SALAD (GF & V)
Sun-Dried Cherries, Shaved Fennel, Candied Pecans,
Ricotta Salata, Honey Vinaigrette

BABY SPINACH SALAD (GF & V)
Blue Cheese Crumbles, Sun-Dried Tomato,
Sherry Dijon Vinaigrette

CLASSIC WEDGE SALAD (GF)
Crisp Bacon, Crumbled Blue Cheese,
Seedless Cucumber, Grape Tomatoes,
Red Onion With Creamy Blue Cheese Dressing

TRADITIONAL MIXED GREEN SALAD (GF & VG)
Mixed Field Greens, Carrots, Cucumber, Grape Tomatoes,
Balsamic Vinaigrette

Gourmet Hot Soups

Plated or Buffet

$9 Per Person

SAN REMO TOMATO CHEDDAR (GF & V)
Chiffonade Basil Garnish

SHERRIED WILD MUSHROOM & LEEK (GF & V)
Frizzled Leek Garnish

HONEY-ROASTED BUTTERNUT SQUASH BISQUE (V)
Candied Pecan Garnish

WHITE BEAN, PANCETTA & BROCCOLI RABE (GF)
Fried Sage Garnish

GRILLED SILVER QUEEN CORN & CRAB CHOWDER
OTC Cracker Garnish

CREAM OF BROCCOLI & WHITE CHEDDAR (GF & V)
Paprika Dust Garnish

CLASSIC FRENCH ONION (V)
Broiled Gruyère Croute Garnish

ITALIAN WEDDING SOUP
Minced Parsley Garnish

ROASTED CARROT & CANDIED GINGER (GF & V)
Micro Greens Garnish

TUSCAN CHARRED TOMATO & FIRE ROASTED EGGPLANT MARBLED SOUP (GF & V)
Fried Basil Garnish

Entrées—Buffet

2 Entrées: $41PP | 3 Entrées: $46PP
Includes 1 Vegetable Side, 1 Starch Side, Traditional Mixed Green Salad, Artisan Rolls & Creamery Butter

CHICKEN MARSALA (GF & DF)
Sweet Shallot, Mushrooms, Marsala Wine

GRILLED CHICKEN POMODORO (GF & DF)
Cherry Tomato, Garlic, Basil

SESAME CRUSTED CHICKEN (DF)
Teriyaki, Scallion

CAJUN SPICED CHICKEN (GF & DF)
Chunky Creole Sauce

ARGENTINIAN STYLE STEAK (GF & DF)
Green Chimichurri

GRILLED FLAT IRON STEAK (GF & DF)
Red Wine Demi-Glace

TAJIN RUBBED SPICY STEAK (GF & DF)
Roasted Bell Peppers, Red Onion, Salsa Rojo

BRAISED BONELESS SHORT RIBS (GF & DF)
Red Wine Reduction

CAROLINA STYLE PULLED PORK (GF & DF)
Mustard Barbeque

ROASTED SALMON (GF & DF)
Grainy Mustard, Maple Glaze

GRILLED SALMON (GF)
Lemon-Caper Butter Sauce

SEARED SALMON (DF)
Ginger-Garlic Miso

HERB CRUSTED FLOUNDER (GF)
Tomato White Wine Reduction

PAN SEARED BARRAMUNDI FILLET (GF & DF)
Green Olive Tomato Sauce

ACHIOTE MAHI-MAHI STEAKS (GF & DF)
Poblano Peppers, Tomatillos

RICOTTA STUFFED RAVIOLI (V)
Pesto Cream Sauce, Roasted Peppers, Caramelized Fennel

ROASTED MUSHROOM PASTITSIO (V)
Feta Infused Bechamel, Bucatini, Tomato Reduction

BAKED RIGATONI (V)
Creamy Pecorino Alfredo, Spinach, Sweet Onion

CORN TORTILLA CHILAQUILES VERDES (GF & VG)
Rainbow Peppers, Burst Cherry Tomato, Cilantro

CUMIN SCENTED CHICKPEA FALAFEL (VG)
Spicy Tahini Yogurt, Za'atar Spice

GENERAL TSO CRISPY TOFU (VG)
Ginger-Garlic Sauce, Scallions

FUSILLI (VG)
Butternut Squash, Leeks, Walnuts, Creamy Non-Dairy Sage-Squash Sauce
Can Be Made Gluten-Free If Requested In Advance

GRILLED CAULIFLOWER STEAKS PUTTANESCA (GF & VG)
Black Olives, Capers, Garlic, Chili Flake, Tomato

(GF) Gluten-Free (DF) Dairy-Free (VG) Vegan (V) Vegetarian

Starch Sides

Choose 1:

WILD RICE PILAF (GF & VG)

ANCIENT GRAINS MEDLEY (VG)

YELLOW RICE & BLACK BEANS (GF & VG)

BASMATI COCONUT RICE (GF & VG)

HERBED PARMESAN RISOTTO (GF & V)

WILD MUSHROOM RISOTTO (GF & V)

TOMATO BASIL PESTO RISOTTO (GF & V)

CURRIED GREEN LENTILS (GF & VG)

MOROCCAN SPICED COUS-COUS (VG)
Currants, Almonds

TRI-COLOR QUINOA (GF & VG)

SOUR CREAM & CHIVE MASHED POTATO (GF & V)

HORSERADISH MASHED POTATO (GF & V)

RED BLISS POTATOS & SCALLION (GF & VG)

FINGERLING POTATOES (GF & VG)
Garlic, Rosemary

CLASSIC POTATO AU GRATIN (V)

RUSSET POTATO WEDGES (GF & VG)
Steak House Seasoning

WHIPPED SWEET POTATOES (GF & V)
Brown Sugar, Vanilla

ROASTED SWEET POTATOES (GF & VG)
Honey, Sage

Vegetable Sides

Choose 1:

GRILLED JUMBO ASPARAGUS (GF & VG)

GREEN BEAN AMANDINE (GF & VG)

ROASTED HERBED CAULIFLOWER (GF & VG)

CORN, EDAMAME & RED PEPPER SUCCOTASH (GF & VG)

CUMIN SCENTED BABY CARROTS (GF & VG)

BRAISED GARLICKY BROCCOLI RABE (GF & VG)

BROWN SUGAR ROASTED BRUSSELS SPROUTS (GF & VG)

PAN SEARED YELLOW SQUASH, ZUCCHINI & PLUM TOMATO (GF & VG)

SAUTÉED WILD MUSHROOMS, LEEKS & ASPARAGUS (GF & VG)

BRAISED SPICY RED CABBAGE (GF & VG)

HONEY ROASTED DELICATA SQUASH (GF & VG)

SAUTÉED SPINACH, PINE NUTS & CURRANTS (GF & VG)

KOREAN STYLE GOCHUJANG NAPA CABBAGE (VG)

SAUTÉED FENNEL, RED ONIONS & ARTICHOKES (GF & VG)

Chef's Curated Entrées—Plated

GRILLED CHICKEN BREAST (GF) $37PP
Tri-Color Quinoa, Roasted Candy Cane Beets Agrodolce, Herbed Beurre Blanc

SEARED CHICKEN BREAST (GF & DF) $36PP
Roasted Sweet Potatoes, Tangy Twice Cooked Purple Eggplant, Romesco

BONELESS CHICKEN BREAST (GF) $38PP
Cranberry Wild Rice, Charred Broccolini, Lemon Butter Sauce

GRILLED FLAT IRON STEAK (GF) $39PP
Steak House Spiced Yukon Gold Potatoes, Haricot Vert, Bearnaise Sauce

SEARED FLAT IRON STEAK (GF & DF) $40PP
Purple Potato Wedges, Roasted Fennel & Artichokes, Chimichurri

CHILI CRUSTED FLAT IRON STEAK $38PP
Poblano Corn Cake, Tri-Color Peppers Adobo, Salsa Verde

GRILLED FILET MIGNON (GF) $49PP
Wild Mushroom Risotto, Honey Glazed Baby Carrots, Porcini Demi-Glace

SEARED FILET MIGNON (GF) $48PP
Parmesan Potato Pavé, Sautéed Spinach, Stilton Cream Reduction

HERB CRUSTED FILET MIGNON (GF) $48PP
Sour Cream & Chive Mashed Potato, Roasted Green Beans, Shallots, Bordelaise

BRAISED BONELESS SHORT RIB $45PP
Smashed Garlic Red Bliss Potatoes, Balsamic Glazed Brussels Sprouts, Frizzled Shallots

BRAISED BONELESS SHORT RIB $46PP
Creamy Mascarpone Polenta, Spicy Broccoli Rabe, Herb Gremolata

Chef's Curated Entrées—Plated

SPICED LAMB LOIN (DF) $49PP
Moroccan Style Couscous, Harissa Roasted Delicata Squash, Chili-Mint Chutney

ROASTED SALMON (GF) $37PP
Smashed Black Lentils, Caramelized Leeks, Cauliflower Florets, Yogurt Dill Sauce

SEARED SALMON (DF) $37PP
Roasted Corn & Pesto Fregola, Spicy Spaghetti Squash, Sherry Vinegar Emulsion

BRANZINO FILET (GF & DF) $46PP
Roasted Fingerling Potatoes, Grilled Asparagus, Leek Confit, Scallion Beurre Blanc

BRANZINO FILET (DF) $46PP
Toasted Lemon-Dill Orzo, Roasted Zucchini, Burst Cherry Tomatoes, Caper Aioli

SEARED SEA BASS FILET (GF & DF) $49PP
Charred Tomato & Gigante Bean Ragu, Braised Cavolo Nero, Cipollini Relish

CLASSIC LUMP CRAB CAKE (DF) $47PP
Warm Farro Salad, Celery Root & Grapefruit Slaw, Old Bay Aioli

CAJUN RED SNAPPER FILET (GF & DF) $46PP
Dirty Rice, Braised Smoked Pork-Local Greens, New Orleans Style Remoulade

FOUR CHEESE RAVIOLI (V) $32PP
Wild Mushroom Alfredo Sauce, Roasted Asparagus

CRISPY EGGPLANT KATSU (VG) $32PP
Kimchi-Scallion Fried Rice, Spicy Green Beans, Hoisin-Tamari Glaze

TUSCAN LENTIL BOLOGNESE (VG) $32PP
Mezze Rigatoni, Toasted Garlic Broccoli Rabe

ROOT VEGETABLE COCONUT GREEN CURRY (GF & VG) $32PP
Aromatic Basmati Rice, Achari Sauce

GRILLED POBLANO & ROASTED CORN TORTA (VG) $32PP
Achiote Yellow Rice, Creamy Black Beans, Salsa Verde

QUINOA STUFFED PORTOBELLA MUSHROOM (GF & VG) $32PP
Garlic Marinara, Burst Tomato, Roasted Zucchini

GRILLED CAULIFLOWER STEAK (VG) $32PP
Farro Risotto, Olive-Tomato-Artichoke Ragu

(GF) Gluten-Free (DF) Dairy-Free (VG) Vegan (V) Vegetarian

Chef's Curated Split Plates

FILET MIGNON & BRANZINO (GF) $58PP

Filet Mignon - Porcini Demi-Glace
Branzino - Scallion Beurre Blanc

Fingerling Potatoes, Asparagus Leek Confit

SEARED CHICKEN & GRILLED SALMON (GF) $52PP

Seared Chicken - Lemon Butter Sauce
Grilled Salmon - Caper Dill Aioli

Cranberry Almond Wild Rice, Honey Glazed Baby Carrots

FLAT IRON STEAK & SEARED SALMON (GF & DF) $54PP

Flat Iron Steak - Chimichurri
Seared Salmon - Romesco

Purple Potato Wedges, Roasted Fennel & Artichokes

BRAISED BONELESS SHORT RIB & SEA BASS FILET (GF) $56PP

Cipollini Relish, Smashed Garlic Red Bliss Potatoes,
Balsamic Brussels Sprouts

GRILLED CHICKEN & FILET MIGNON (GF) $55PP

Grilled Chicken - Sherry Vinegar Emulsion
Filet Mignon - Bordelaise

Wild Mushroom Risotto & Grilled Asparagus

Family Style

$46PP | Choose 2 Entrées:

GRILLED CHICKEN BREAST
Choice of Romesco or Lemon Butter Sauce, Pea Tendrils

SEARED FLAT IRON STEAK
Choice of Chimichurri or Bearnaise, Crispy Shallots

BONELESS SHORT RIBS
Vegetable Demi-Glace & Citrus-Micro Herb Salad

ROASTED SALMON
Choice of Yogurt Dill Sauce or Sherry Vinegar Emulsion, Baby Red Sorrel

BRANZINO FILET
Choice of Scallion Beurre Blanc or Caper Aioli, Green Onion Julienne

FOUR CHEESE RAVIOLI (V)
Wild Mushroom Alfredo & Crispy Enoki Mushroom

QUINOA STUFFED PORTOBELLA (GF & VG)
Garlic Marinara & Fresh Rosemary Sprig

GRILLED CAULIFLOWER STEAK (VG)
Olive-Tomato-Artichoke Ragu & Micro Basil

Choose 3 Sides:

TRI COLOR QUINOA (GF & VG)

ROASTED SWEET POTATO (GF & VG)

PURPLE POTATO WEDGES (GF & VG)

WILD MUSHROOM RISOTTO (GF & V)

SOUR CREAM AND CHIVE MASHED POTATO (GF & V)

CREAMY MASCARPONE POLENTA (GF & V)

MOROCCAN STYLE COUS-COUS (VG)

ROASTED CORN AND PESTO FREGOLA (VG)

ROSEMARY FINGERLING POTATO (GF & VG)

CHARRED BROCCOLINI (GF & VG)

HARICOT VERT (GF & VG)

ROASTED FENNEL AND ARTICHOKES (GF & VG)

HONEY GLAZED BABY CARROTS (GF & VG)

SAUTEED SPINACH (GF & VG)

BALSAMIC BRUSSELS SPROUTS (GF & VG)

GRILLED ASPARAGUS (GF & VG)

BRAISED CAVOLO NERO (GF & VG)

GARLIC BROCCOLI RABE (GF & VG)

Desserts—Plated

$11 Per Person

BITTERSWEET CHOCOLATE GATEAU (GF)
Cajeta & Crème Fraîche

TARTE TATIN
Miso-Caramel & Vanilla Bean Crème Anglaise

FRUITS OF THE FOREST CHEESECAKE
Yuzu Coulis & Fresh Berries

S'MORES TOWER
Salted Caramel, Graham Cracker Streusel, Toasted Meringue

COOKIES & CREAM PAVLOVA
Black Cocoa Sablé & Crushed Raspberry Whipped Cream

PUMPKIN FIVE SPICE CHEESECAKE
Gingersnap Crumble & Dulce De Leche

CARAMELIZED WHITE CHOCOLATE TART
Raspberry Gelée & Toasted Milk Crumb

ROASTED-STRAWBERRY PAVLOVA (GF)
Mascarpone Mousse & Black Pepper Meringue

APRICOT-POLENTA UPSIDE DOWN CAKE
Honey Whipped Ricotta & Pine Nut Brittle

BROWN BUTTER HAZELNUT FINANCIER
Milk Chocolate Mousse & Candied Orange Compote

POACHED PEAR CREAM PUFF
Dark Chocolate Ganache & Crème Légère

CHERRY ALMOND TORTE
Crème Diplomat & Brown Butter Streusel

PETITE CARROT CAKE
Tahini Caramel & Halvah Crumble

PASSION FRUIT TART
Lime Chantilly & Crispy Meringue

VEGAN CHOCOLATE OLIVE OIL CAKE (VG)
Maple Pecans & Cherry Coulis

Dessert Stations

Seasonal Miniature Pastry Display $13PP

A Seasonal Selection of Five Petite Pastries, Such As:

OLIVE OIL-CHIFFON CAKE BITE
Apricot Jam & Pistachio Buttercream

DARK CHOCOLATE & SALTED-CARAMEL TARTS
Crispy Chocolate Pearls

CRÈME FRAÎCHE PANNA COTTA
Black Cherry Gelée & Rye Cookie Crumb

POPPY SEED TEA CAKE
Strawberry Glaze

ASSORTED FRENCH MACARONS (GF)
Pistachio, Passion Fruit, Vanilla Bean

MALTED MILK CHOCOLATE MOUSSE PARFAIT
Pretzel Streusel & Caramel Whipped Cream

MERINGUE PAVLOVA (GF)
Mascarpone Cream & Blackberries

SEASONAL FRUIT CHEESECAKE BITES
Cookie Base

VEGAN PEANUT BUTTER MOUSSE (GF & VG)
Chocolate Ganache & Raspberry

Seasonal Rotation of Offerings Available

Dessert Stations

Scoop Deville Ice Cream Sundae Bar $13PP

Customize Your Sundaes With Local Ice Cream

Choose 4 Flavors:

Vanilla, Chocolate, Mint, Cheesecake, Cookie Dough Batter, Coffee, Cake Batter, Pistachio, Blue Vanilla, Black Raspberry, Red Or Yellow Vanilla, Pretzel, Butter Base, Vanilla Froyo, Lemon Froyo, Vegan Vanilla, Vegan Salted Caramel, Vegan Mint, Vegan Acai Sorbet, Vegan Mango Sorbet

Toppings:

Rainbow Sprinkles, M&Ms, Graham Cracker Crumbs, Reese's Pieces, Roasted Strawberries, House-Made Caramel Sauce, House-Made Chocolate Sauce, House-Made Whipped Cream

Crème Brûlée Station (GF) $12PP

Seasonal Variety of Crème Brûlée Torched-To-Order

Choose 3:

CLASSIC VANILLA BEAN

DARK CHOCOLATE

HONEY PISTACHIO

SALTED MAPLE

MEYER LEMON

STRAWBERRY BLACK PEPPER

PUMPKIN CARAMEL

S'mores Station $15PP

HOUSE-MADE GRAHAM CRACKERS

Classic, Cinnamon & Chocolate

HOUSE-MADE MARSHMALLOWS

Vanilla Bean, Chocolate & Raspberry

HERSHEY'S CHOCOLATE BARS

HEATH BARS

REESE'S PEANUT BUTTER CUPS

Chocoholic Station $13PP

CHOCOLATE-DIPPED MARSHMALLOWS, PRETZEL RODS (VG), OREO COOKIES (VG) & STRAWBERRIES (VG)

ONE-BITE SMORES TARTS

FUDGE BROWNIES

Chocolate Icing

DOUBLE-CHOCOLATE COOKIES

CHOCOLATE-BUTTERCRUNCH TOFFEE (GF)

Sea Salt

Assorted Candy Bar $16PP

Assorted Candy, Such As:

Swedish Fish, Gummy Worms, Gummy Peaches, Chocolate Nonpareils, Chocolate Covered Pretzels, Caramel Creams, Milk Duds & Smarties

Dessert Stations

Doyo Donut Display $13PP

Japanese-Style Steamed Donuts

Choose 4:

VANILLA With Chocolate Glaze & Sprinkles

CHOCOLATE With Chocolate Glaze & Sprinkles

LEMON POPPYSEED With White Chocolate Glaze

STRAWBERRY With White Chocolate Glaze

RASPBERRY With Chocolate Glaze

RED VELVET With Cream Cheese Glaze

VANILLA With Maple Bacon Glaze

VANILLA With Chocolate Glaze & White Chocolate Drizzle

DOUBLE CHOCOLATE With White Chocolate Glaze & Oreo Crumbs

CHOCOLATE With Chocolate Glaze & Reese's Peanut Butter Chips

VANILLA With Chocolate Glaze & Mini M&M's

CHOCOLATE With Chocolate Glaze & Coconut Shavings

Donut Flambé Station $13PP

Brandy Caramelized Donut Holes Flambéed to Order

Toppings:

Toasted Pecans, Toasted Coconut, Mini M&M's, Toffee Pieces, Pretzel Streusel, Chocolate Cookie Crumble, Fudge Sauce, Vanilla Bean Ice Cream

Venue Restrictions May Apply Due to Open Flame.

Cronut Bar $13PP

FILLINGS | Choose 3:

Vanilla, Chocolate, Raspberry, Nutella

GLAZES | Choose 3:

Chocolate, Salted Caramel, Pistachio, Mixed Berry

TOPPINGS | Choose 3:

Rainbow Sprinkles, Toffee Crumble, Toasted Coconut, Crispy Chocolate Pearls, Candied Almonds

Popcorn Bar $9PP

Presented In Apothecary Jars With Handled Scoops and to Be Served in Kraft Paper Cones

Minimum Order of 50+ Guests

Choose 3:

SAVORY

Extra Cheesy Cheddar

Mexican Street Corn

Pizza

Ranch

SWEET

Caramel With Nuts

Cinnamon Bun

White Chocolate Pretzel

Zebra

House-Made Cookies and Bars $10PP

Assorted Cookies & Bars, Such As:

Chocolate-Dipped Shortbread, Raspberry-Rose Linzer Cookies, Black Cocoa & Caramelized White-Chocolate Sablés, Chewy Caramel Cornmeal Cookies, Kahlua Dulce de Leche Swirl Brownies, Salted-Brown Butter Blondies, Strawberry Oat Bars, Key Lime Bars

Some Varieties Contains Nuts.

Custom Logo Cookie $6PP

Iced Shortbread Cookie With Sprinkle Rim

Individually Packaged in a Clear Bag, Tied With Raffia

Dessert Stations

Sweet Parfait Bar $13PP

Choose 3:

MALTED MILK CHOCOLATE MOUSSE
Salty Pretzel Streusel & Caramel Whipped Cream

LUXE BUTTERSCOTCH PUDDING
Chocolate Cookie Crumble & Brown Sugar Chantilly

STRAWBERRY SHORTCAKE
Balsamic-Roasted Strawberries & Vanilla Chiffon

KEY LIME PIE
Graham Cracker Streusel & Fluffy Meringue

COCONUT PANNA COTTA (GF & VG)
Mango Gelée & Toasted Coconut

DARK CHOCOLATE BUDINO
Banana Caramel & Salty Peanut Whip

RASPBERRY WHITE CHOCOLATE MOUSSE
Passion Fruit Curd & Coconut Crunch

VIETNAMESE COFFEE PANNA COTTA
Salted Caramel & Hazelnut

VEGAN PEANUT BUTTER MOUSSE (GF & VG)
Chocolate Ganache & Raspberry

Cupcake Bar $10PP

Assorted Miniature Cupcakes, Such As:

Carrot Cake With Cream Cheese Frosting, Double Chocolate, Banana Caramel, Old Fashioned Pound Cake With Vanilla Buttercream & Red Velvet With Cream Cheese Frosting

Wedding Cutting Cake $200

2-Tiered, 10" Round Cutting Cake
for the Perfect Photo Op!

Feeds 40-50 People

Sheet Cake Can Be Added to Feed All Guests for Additional Fee

CLASSIC VANILLA POUND CAKE
Marshmallow Buttercream

VANILLA CHIFFON CAKE
Roasted Strawberry Mascarpone Filling & Swiss Meringue Buttercream

CHOCOLATE CHIFFON CAKE
Espresso Kahlua Ganache & Coffee Meringue Buttercream

CHOCOLATE DEVIL'S FOOD CAKE
Raspberry Jam & Sour Cream Buttercream

BROWN BUTTER BANANA CAKE

Late Night Snacks

Philly Love Station $16PP

MINI PHILLY CHEESESTEAKS
Whiz & Caramelized Onion

VEGAN VIETNAMESE HOAGIE BITE (VG)
Tahini Paste, Cucumber, Jalapeño, Cilantro & Carrots

PHILLY SOFT PRETZEL (V)
Deli Mustard

ASSORTED TASTYKAKES (V)

Visit to Chinatown $16PP

CHICKEN & LEMON GRASS DUMPLINGS
Chili-Ponzu Sauce

EDAMAME DUMPLINGS (VG)
Sesame-Soy-Ginger Dipping Sauce

RAMEN NOODLE SALAD (VG)
Broccoli, Carrot, Peppers, Teriyaki Tofu, Ginger Garlic Dressing & Sesame Seeds

Served in Chinese Takeout Containers

FORTUNE COOKIES (V)

The Munchies $16PP

HONEY-BUTTER CEREAL SNACK MIX (V)
Chex, Cheerios, Peanuts, Bugles

FRENCH TOAST PIZZA BITES
Pepperoni, Tomato, Mozzarella, Brioche

CHOCOLATE-DIPPED BELGIAN WAFFLES (V)

FRIED-TO-ORDER OREOS
Powdered Sugar & Caramel Sauce

Requires On-Site Fryer; Not Available at All Venues

Up All Night Party $16PP

LOADED TATER TOTS
Bacon, Sour Cream, Cheddar Cheese, Scallions

VEGGIE WALKING NACHOS (V)
Fritos, Old El Paso Chickpea Chili, Shredded Lettuce, Pico De Gallo, Jalapeños

MINI WHITE CASTLE CHEESEBURGER
Pickle, Mustard, Ketchup, Miniature Sesame Roll

CARAMEL BROWNIE PARFAIT (V)

Pricing & Fees

Staff

Service staff, bartenders, & event chefs are not included in your menu pricing. Your 12th Street Catering event planner will help you coordinate the number of staff you will need, depending on the style of your event and your final guest count. 12th Street does require at least a 3-hour set-up time for all events. Travel time and length of event will be taken into consideration. Holidays and holiday weekends will incur an additional fee for staff. Gratuity is not included and is at the discretion of the client.

Rental Fees

The rental fee for china, flatware, stemware, tables, chairs, & linens will vary depending on guest count and venue needs. Your 12th Street Catering event planner will work with you to create a beautiful event within your budget.

STANDARD RENTALS INCLUDE:

- Solid Color Linens for Guest Seating Tables, Food Stations & Bars
- Wine Glasses, Rocks Glasses, Flatware, China
- High Top Cocktail Tables (3) With Solid Color Linens
- Décor for Food Stations
- Your Serviceware Including Chafing Systems, Food Display & Silver Serving Pieces
- Folding Chairs for Seated Dinners

Vendors

12th Street Catering Is Pleased to Offer Recommendations for Florists, Decorators, DJs & Bands, Photographers & Videographers. Please Ask Us About Our Professional Planning Services!

Tax

All Food, Beverage & Rental Costs Are Subject to 8% Sales Tax.

Administration Fee

A 3% administration fee is added to all full-service events. This fee supports the essential behind-the-scenes resources required to thoughtfully plan and execute your event, including administrative coordination, contracts and payment processing, scheduling, licensing, insurance, compliance, technology, and other operational costs associated with delivering a seamless catering experience.