



M E N U S , P R I C E S , & I D E A S

Approved caterer for both Drexel University & the University of Pennsylvania

Free set-up, delivery and pick-up in the Center City area

Corporate billing and charge accounts

Corporate checks accepted

We accept Visa, MasterCard, and American Express

See our menu online at

www.PhiladelphiaCatering.com

ALL PRICES ARE LISTED PER PERSON.

PRICES SUBJECT TO CHANGE —

PLEASE CONSULT OUR WEBSITE FOR

THE MOST UP-TO-DATE RATES.

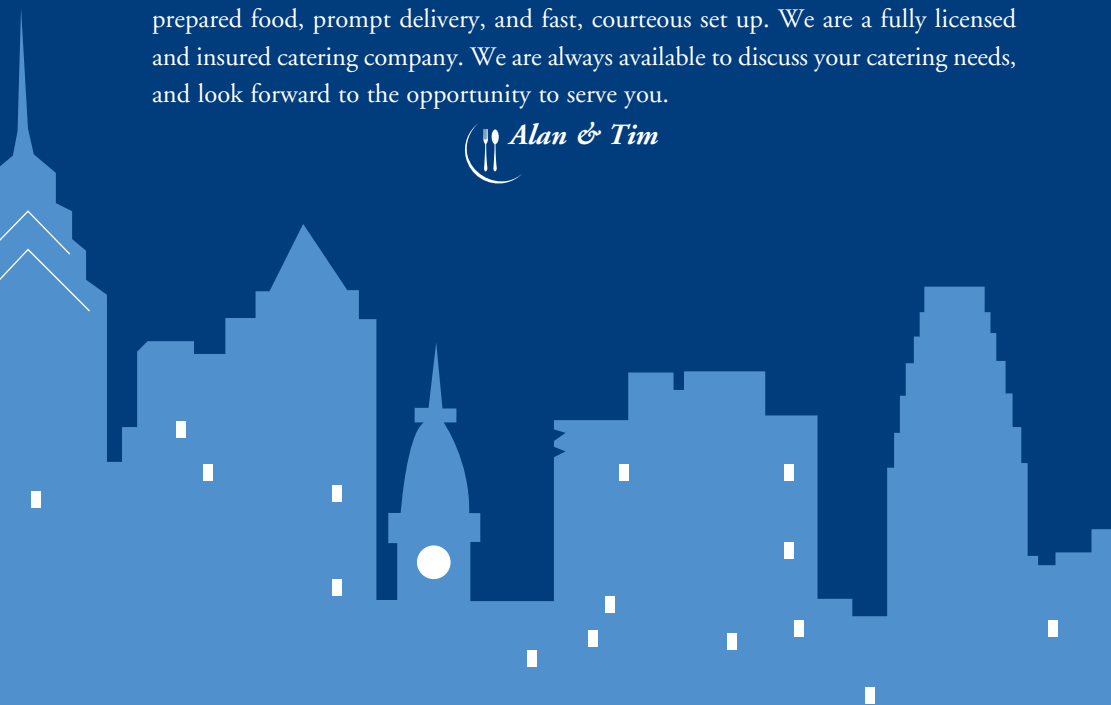


 WELCOME

A message from the owners

Since 1987 we have successfully run our business by having “hands on” involvement with every order. We know you have more important things to worry about than food, and we make working with us easy for you. At Philadelphia Catering Company, we provide your business with the highest level of quality and service. No matter the size of your event—whether it is for ten guests, or two thousand—we guarantee freshly prepared food, prompt delivery, and fast, courteous set up. We are a fully licensed and insured catering company. We are always available to discuss your catering needs, and look forward to the opportunity to serve you.

 *Alan & Tim*





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Green Initiative UPDATES

The goal of The Philadelphia Catering Company is to provide affordable custom catering to businesses and institutions in the Philadelphia area. We achieve this goal by exclusively servicing institutional and corporate clients and working to identify, address, and adapt to the specific needs of these organizations within this market segment. In conducting business, we will consider environmental, social, and community issues, that our daily operations may impact in a positive way.

It's easy being green! Here's the latest update on our green initiative program:

Trash

Before setting our green initiative goals, we sent 100% or about 750 yards of refuse to the landfill each year. This year we are on track to recycle close to 60% of our trash. In the last 6 months we have recycled 240 yards of the total of the 420 yards of refuse we generate. We continue offer our customers a line of biodegradable and compostable plates, napkins and utensils. Many of our trays & bowls are made from recycled material.

Cooking oil

We have partnered with Waste Oil Recyclers, Inc to recycle used cooking oil. To date we have converted approximately 81 gallons of used cooking oil into bio diesel fuel. Our CO2 savings is equivalent to planting 130 trees! For more information you can view their website at www.wasteoilrecyclers.com.

"There is a sufficiency in the world for man's need but not for man's greed".
Mohandas K. Gandhi

Suppliers

In addition to looking for the best quality and price from our suppliers, we are now also considering MBE and WBE entities in our supplier choice. It is our plan to assess our current utilization of these types of vendors, then develop a timeline to incrementally increase our use of these vendors over the next five year period. We estimate our current utilization at approximately 6.5% with our goal to increase at a rate of an additional 5% per year. We are also looking to source more foods locally. This year we started working with a MBE produce supplier for all our fruits & vegetables and a local bakery to make most of our breakfast pastries. We also contract with the **Berks County Association of the Blind** to produce a utensil set for our box lunches.

New Facility

In our new expanded facility we have installed all new energy saving fluorescent lighting, as well as hi-efficiency HVAC and water heater units. We are ADA compliant with handicap parking, a handicap restroom and handicap access. In the office we recycle toner cartridges and make efforts to communicate electronically whenever possible.

Social & Community Issues

This Year PCC partnered with **The Institute For The Development of African American Youth, Inc (IDAAAY)** to provide apprenticeships for its Job START Occupational and Career Exploration Program. Participants are given a 3 month paid internship at Philadelphia Catering Company where we teach them all aspects of the catering business. For more information about IDAAAY, Inc please visit their website at www.IDAAY.org.

BREAKFASTS

Washington Square Breakfast (minimum of 15 people) \$9.50

Bagels, scones, mini filled danish, fresh fruit platter with sliced melon, bananas, grapes, and fresh berry & yogurt parfaits with granola. Assorted bottled juices and water.

Boardroom Breakfast \$6.50

An assortment of freshly baked bagels, muffins, and mini danish served with butter, jelly, cream cheese and your choice of fresh squeezed O.J. or assorted bottled juices.

Rittenhouse Breakfast \$5.50

Filled croissants, scones, assorted sliced coffee cakes and fresh cantaloupe slices

Executive Breakfast \$6.95

A little bit of everything; includes bagels, muffins, mini danish, filled croissants, scones, sliced coffee cakes, with fresh squeezed O.J. or assorted bottled juices.

Lite Continental Breakfast \$7.25

Fresh cut fruit, with yogurt & granola topping, muffins, mini danish, and your choice of assorted bottle juice or coffee service.

Coffee Service \$2.25

Caterers work early hours and we understand the importance of a good cup of coffee (there is a minimum of 5 for either coffee, decaf, or tea with any breakfast and a minimum of 40 without breakfast

- Homemade hot chocolate \$1.95

ADD ON TO YOUR BREAKFAST

Fresh cut fruit	\$2.25
with yogurt & granola topping add	\$1.85
Parfait Platter - 5 yogurt & fresh berry parfaits served with a side of crunchy granola (order in increments of 5)	\$15.00
Yogurt cups	\$1.95
Granola/Fruit bars	\$1.50
Mini boxes of cereal & milk (min. 10)	\$2.75
Bottled spring water	\$1.25
Tropicana Pure Premium Orange Juice (order in increments of 15)	\$1.60
Chilled Assorted Tropicana bottled fruit juices	\$1.75

BREAKFASTS

Basket of Bagels \$3.35

Served with regular, flavored and lite cream cheeses, butter, and jelly

NY Style Bagel Buffet \$7.50

The ultimate bagel buffet. Includes butter, jelly, cream cheese, tomato slices, onion slices, sliced hard-boiled eggs, and your choice of whitefish salad or smoked salmon. Minimum of 20 people.

Combination Bagels & Muffins \$3.95

Basket of Scones or Filled Croissants \$3.35

CREATE YOUR OWN BREAKFAST ASSORTMENT

Ask for a combination of any of the following: mini danish, assorted coffee cakes, scones, croissants, filled croissants, bagels & muffins.

HOT BREAKFASTS (minimum of 20 people)

Country Inn Buffet \$6.25

Home-style French toast and country sausage served with maple syrup, butter, and powdered sugar.

Old City Breakfast \$6.25

Cheese omelets, country sausage, and English muffins served with butter and jelly

Breakfast Burritos (minimum of 20 people) \$7.95

Your choice of pepper, egg & cheddar, or bacon, egg & cheddar burritos served with home fries and salsa

Grand Brunch Buffet (minimum of 25 people) \$14.25

Assorted breakfast pastries, bagels with flavored cream cheeses & jellies, freshly cut fruit with yogurt & granola topping, cheese omelettes, French toast, sausage, assorted chilled fruit juices, and coffee & tea service

BOXED AND COLD LUNCHES

Boxed Lunches \$9.95

A complete meal with sandwich or salad and dessert packaged in individual boxes. Sandwiches come with chips, side order of potato salad, pasta salad, or coleslaw, and cookies. Salads come with dressing, roll & butter and cookies.

SANDWICHES

- Turkey
- Tuna
- Ham & cheese
- Roast beef
- Chicken salad
- Grilled chicken
- Grilled vegetables
- Cheese & roasted peppers

SALADS

- Garden salad
- Chef's salad
- Grilled Chicken Caesar salad
- Caesar salad
- Grilled Chicken Garden salad
- Greek salad

Substitute a specialty sandwich for an additional \$.50/box (see page 12)

Bagged Lunch \$8.75

A lower cost version of our boxed lunch, but in a bag. Includes sandwich or mini hoagie, chips, and a cookie.

Express Bagged Lunch \$7.25

Your choice of mini sandwich, gourmet salad of the day, and a cookie.

SALAD LUNCHEON PLATTERS

An entrée sized portion served with freshly baked rolls on a platter to share.

Medium Platter serves 8-10 | Large Platter serves 15

Chicken Salad Platter Med \$85 | Large \$125

3 gourmet chicken salads: our classic red grape and dill; curry chicken with cashews and golden raisins; and Asian sesame chicken. Served with salad greens, freshly cut veggies, and assorted dressings.

Boneless Buffalo Chicken Med \$85 | Large \$125

Tangy and tender, served with romaine lettuce, cucumber, tomato, crispy tortilla strips, and blue cheese dressing (add chopped smoked bacon for \$.75pp).

Grilled Chicken Caesar Salad Med \$75 | Large \$110

Romaine lettuce topped with char-grilled, marinated chicken and croutons, served with tangy Caesar dressing (substitute grilled shrimp - add \$2.00pp).

Greek Salad Platter Med \$55 | Large \$80

Romaine lettuce, feta cheese, marinated red onion, tomato, cucumber, and pepperoncini, served with balsamic vinaigrette and grilled pita (add Mediterranean sliced chicken for \$2.95pp).

MORE LUNCH PLATTERS

Middle Eastern Falafel Platter Med \$75 | Large \$110

Falafel, pita pockets, crumbled feta, hummus, diced tomato, and cucumber, served with lemon tahini sauce.

Boneless Chicken Trio Med \$65 | Large \$95

Boneless Buffalo, BBQ and Teriyaki chicken strips served with celery and blue cheese dip.

Mediterranean Lunch Platter Med \$85 | Large \$125

Tender sliced marinated chicken, artichoke hearts, feta cheese, kalamata olives, roasted pepper strips, and orzo salad.

SANDWICH PACKAGES

Mixed Sandwich Tray \$7.25
 A delicious assortment of our deli sandwiches served on various breads, rolls, croissants, tortilla and foccacia breads with condiments on the side.

Mixed Hoagie Tray..... \$6.95
 An assortment of the classic Philadelphia sandwich with condiments on the side.

Executive Sandwich Tray \$7.50
 An assortment of our specialty sandwiches with deli pickles & olives. For accompaniments see our combination packages.

Tray of Tortilla Wraps..... \$7.50
 An attractively presented assortment of our specialty sandwiches wrapped in tortillas.

Crusty French Baguette Sandwich Platter \$7.50
 Specialty sandwiches made on crusty French bread and cut into sandwich slices.

Mini Sandwich Tray..... \$7.50
 Assorted deli sandwiches on mini rolls with condiments on the side.

Hot Sandwich Buffet (minimum of 15 people)..... \$8.75
 Assortment of tasty sandwiches served hot, with chips and deli pickles:
 • Marinated Chicken w/ cheddar, balsamic roasted onion, sauteed peppers and cilantro garlic spread
 • Tavern Ham with Asiago & whole grain mustard
 • Turkey and Swiss with Dijon spread
 • Tuscan – sauteed broccoli, roasted peppers & melted Asiago and provolone cheeses

GRILLED PANINI SANDWICH LUNCH - \$7.95

Panini means “little bread” in Italian, and is synonymous with the word “sandwich.” Our version is a grill-pressed sandwich on a soft flatbread.

Southwest Chicken - Marinated chicken, cheddar cheese, grilled red onion, and cilantro-garlic mayo.

Muffaletta - Salami, ham, provolone, roasted peppers, and olive spread.

Roast Beef - With provolone, horseradish mayo, and roasted peppers.

Italian Grilled Cheese - Fresh mozzarella, tomato, and basil-pesto spread.

**COMBINATION PACKAGES –
 ADD TO ANY SANDWICH PACKAGE**

Combination A	Combination B	Combination C
Potato salad or pasta salad and cookies or brownies	Caesar or garden salad and cookies or brownies	Chips & Cookies
\$2.75	\$3.50	\$2.05

MEET OUR SANDWICHES

Deli Sandwich Assortment - Roasted turkey, white meat tuna, ham & Swiss, roast beef, grilled chicken breast, our famous chicken salad, grilled vegetables, and cheese & roasted peppers.

PHILADELPHIA CATERING CO. SPECIALTY SANDWICHES

Turkey Deluxe - Romaine lettuce, cranberry relish and green apple slices, Dijon mayonnaise

Roast Beef Deluxe - Horseradish mayo, provolone cheese, and roasted peppers

Southwest Chicken - Marinated grilled chicken, cheddar cheese, tomato, and basil mayonnaise

Club Sandwiches - Ham & Swiss, turkey, or roast beef with bacon, lettuce & tomato

The Californian - Avocado with bacon, tomato and lettuce

Chicken Fajita Wrap - Grilled chicken, avocado, lettuce and cilantro

The Muffaletta - Ham and salami with olive tapenade, roasted peppers, provolone cheese, and extra virgin olive oil

Grilled Chicken Caesar Wrap - Romaine lettuce, grilled chicken strips and Caesar dressing

VEGETARIAN SPECIALTY SANDWICHES

Insalada - Fresh mozzarella cheese, roasted peppers, grilled eggplant, basil pesto and romaine

Grilled Portabella Wrap - Grilled portabella mushroom with red pepper, romaine, and dill mayonnaise

Mediterranean Wrap - Romaine, tomato, marinated red onion, cucumber, feta cheese

Middle Eastern Wrap - Hummus, romaine, and thinly sliced carrots and red peppers

Vegetarian Muffaletta - Olive tapenade, roasted peppers, fresh mozzarella cheese, and romaine

LUNCH COMBOS

Salad Luncheon \$9.50
 Top your own garden salad with grilled chicken strips, julienne ham, turkey, provolone, and hard boiled eggs. Served with assorted dressings, rolls, butter, & cookies

Soup & Sandwich Luncheon (minimum of 15 people) \$8.95
 (Available in winter only) A half deli sandwich per person and a crock of the soup of the day served with condiments, crackers and brownies

Grilled Chicken Caesar Salad Luncheon \$8.95
 A healthy portion of our most popular salad served with garlic bread and cookies.

Baked Potato/Salad Bar (minimum of 15 people) \$8.75
 Top your own baked potato with: chopped bacon, broccoli florets, melted cheese, sour cream, diced onions and salsa. Served with garden or Caesar salad

Pot O'Soup or Chili (serves 15-20 people)
Winter only. A pot of hot, hearty soup served with rolls & crackers. Choose from: beef chili, Maryland crab soup, chicken pastini, vegetable minestrone, or soup of the day.
 • Soup - \$80.00 • Chili - \$100.00

Hot Asian Buffet (minimum of 15 people) \$9.25
 Fried rice with chicken strips or broccoli spears, pork dumplings, vegetarian egg rolls served with sweet chili dipping sauce, duck sauce, and hot mustard

Middle Eastern Luncheon (minimum of 15 people) \$9.75
 Mixed baby greens & tomato served with balsamic vinaigrette, olives, wheat pita pockets, citrus grilled chicken slices, feta cheese, hummus, and roasted pepper strips

Sliced Grilled Chicken Platter (minimum of 15 people) \$8.50
 Mixed baby greens served with two different kinds of grilled chicken: Lime & whole grain mustard marinated & Southwestern chicken with cheddar cheese, olives, roasted peppers, tomato slices & rolls

Sandwich and Salad Package \$10.50
 Deli sandwich, garden salad or Caesar salad, and cookies or brownies

Mexican Lunch Buffet (minimum of 20 people) \$10.95
 Lunch from south of the border; make your own chicken or beef fajitas and tacos with tomato/corn salad, black beans & rice, and all the accompaniments.

A TASTE OF PHILADELPHIA

Philly Cheese Steak Buffet \$10.95
 Make your own Philadelphia-style cheese steak with fried onions, peppers, mushrooms, and melted cheese. Served with chips, coleslaw, brownies, and all the condiments. Great for parties!

Philly Street Cart Luncheon \$10.95
 This all Philadelphia lunch includes assorted hoagies with condiments on the side, Philadelphia soft pretzels, Tasty Kakes, and assorted Frank's sodas

Stromboli Lunch (min. order of 12 - order in increments of 4) \$7.25
 An assortment of our freshly baked strombolis served at room temperature with tangy marinara dip. Includes the following strombolies: Philly cheese steak, Italian, Spicy Broccoli & Sharp Cheddar.

GREAT BARGAIN LUNCHES

Lunch Package #1 \$7.85
 Freshly baked pizzas with your choice of toppings, cookies, and assorted 12 oz. sodas with ice

Lunch Package #2 \$9.25
 A variety of attractively displayed hoagies with condiments on the side, assorted chips, freshly baked cookies, and assorted 12 oz sodas with ice

Lunch Package #3 \$9.95
 An assortment of freshly baked pizzas, Caesar salad or garden salad with a variety of dressings, freshly baked cookies, and assorted 12 oz. sodas with ice

Lunch Package #4 \$10.95
 A tray of assorted hoagies with condiments on the side, Caesar salad or garden salad with a variety of dressings, freshly baked cookies, and 12 oz. sodas with ice

LUNCH ADD-ONS

LUNCH EXTRAS

Add to any lunch order (minimum of 10 people)

Chips	\$.75
Home-style potato salad	\$1.85
Red potato salad with dill	\$1.85
Cole slaw	\$1.85
Freshly cut fruit	\$2.25

SALADS (minimum of 10 people)

Pasta Salads

- Fusilli with fresh vegetables \$1.85
- Bowtie pasta - diced tomato, feta cheese, fresh basil, and olives \$1.95
- Asian rice noodle salad - thin rice noodles with julienne vegetables & cilantro in an sesame garlic dressing \$1.95

LUNCH SIDES

(minimum of 10 people)

Pasta Primavera Salad - Penne tossed with broccoli, red pepper, carrot and peas in a creamy parmesan dressing - \$2.50

Tomato, Cucumber & Fresh Mozzarella Salad - with black olives and basil in a light olive oil vinaigrette - \$2.75

Mediterranean Orzo Salad - roasted peppers, artichoke hearts, feta basil and Kalamata olives with lemon vinaigrette - \$2.50

Couscous Salad - minced carrot, zucchini, red pepper, dried cranberries and cilantro in a lemon cumin vinaigrette - \$2.50

Chilled Roasted Vegetable Medley - roasted zucchini, yellow squash, red pepper, red onion and mushrooms - \$2.95

Roasted Zucchini and Feta Cheese - with grape tomatoes, parsley and a drizzle of olive oil - \$2.50

GREEN SALADS (minimum of 10 people)

- **Caesar Salad** - Our most popular - \$2.95
- **Garden Salad** - With assorted dressings - \$3.25
- **Tomato-Cucumber Salad** - Served with balsamic vinaigrette - \$3.25
- **Greek Salad** - Romaine lettuce, marinated red onion, feta cheese, kalamata olive, pepperoncini with a Greek vinaigrette - \$4.95
- **Feta, Tomato, and Black Bean Salad** - On a bed of romaine with a balsamic vinaigrette - \$4.95
- **Spinach Salad** - Fresh mushrooms, hard-boiled eggs, crumbled bacon, and olives served with honey mustard dressing - \$4.95
- **Orange, Raspberry, and Almond Salad** - With raspberry vinaigrette - \$4.95
- **Grilled Chicken Caesar Salad** - The most requested - \$7.25
- **Grilled Chicken Garden Salad** - Garden salad with grilled chicken strips - \$7.50
- **Antipasto Salad** - Romaine lettuce, Genoa salami, fresh mozzarella and aged Asiago cheeses, roasted peppers, grilled eggplant, marinated mushrooms & artichoke hearts and olives. With balsamic vinaigrette - \$8.95

DESSERTS

- **Cookies** - An assortment of our 'baked fresh daily' cookies - \$1.80
- **Brownies** - Fudge brownies - \$1.95
- **Gourmet Brownies** - Butterscotch blondie, peanut butter brownie, chocolate chip fudge brownie - \$2.15
- **Lemon Bars & Caramel Apple Crumb Bar Tray** - \$2.95
- **Cookie & Candy Bar Tray** - Our delicious, freshly baked cookies with assorted mini chocolates and mini candy bars - \$1.95
- **Gourmet Sweet Tray** - Assorted rich sweet dessert bars - \$2.50
- **Dessert Party Tray** - (min 50 people) Assorted sweet dessert bars, gourmet brownies, mini canolis and chocolate dipped strawberries (in season) - \$3.95

BEVERAGES

Soda - 12 oz Coca-Cola products	\$1.25
Snapple iced tea or lemonade	\$1.85
Tropicana bottled juice - Apple, cranberry, orange juice ...	\$1.75
Bottled spring water	\$1.25

MODERATE LUNCHES \$10.95
(minimum of 15 people)

*Includes one entrée (two for groups of 30 or more),
two side dishes, rolls & butter*

Char-grilled marinated chicken in an herb sauce

Lasagna: vegetable or sausage

Hot turkey or corned beef reuben sandwiches

Eggplant Parmesan

Meatball & sausage sandwiches

Stuffed shells with ricotta cheese

Cheese ravioli

Oriental stir-fry (choose from beef, chicken, or vegetable)

Hand-carved roast beef

Carved smoked ham

Chargrilled barbecued chicken

Chili con carne

Vegetarian chili

Fettuccine with chicken strips, julienne red & yellow peppers
and sundried tomato in a pesto sauce (one side dish only)

Side Dishes

Choose two:

- Pasta salad with fresh vegetables
- Homemade red potato salad
- Cold bowtie pasta salad with spinach & sundried tomatoes
- Homemade coleslaw

- Sesame roasted potatoes
- Asian pasta salad
- Bruschetta
- Garlic bread
- Corn bread
- Herbed rice
- Penne marinara

- Roasted red potatoes
- Egg rolls
- White rice
- Mashed potatoes
- Garden salad
- Caesar salad
- Homestyle Potato Salad

LUSCIOUS LUNCHES (minimum of 15 people)

Includes one entrée, two side dishes (see page 18), salad, rolls & butter

Beef and Pork \$13.95

Chargrilled flank steak with a sauteed mushroom au jus

Chargrilled flank steak with a ginger soy glaze

Super tender pot roast with au jus

Grilled pork tenderloin with a spicy plum sauce

Roasted pork tenderloin with Dijon cream sauce

Roasted pork tenderloin with a rosemary au jus

Grilled pork tenderloin with roasted shallot & sundried tomato BBQ sauce

Poultry \$12.75

Sauteed chicken w/ spinach, sundried tomatoes & goat cheese in a zesty wine sauce

Sauteed chicken and julienne vegetables in an Asian black bean sauce

Sauteed chicken breast with artichoke hearts in a white wine herb sauce

Sauteed chicken breast with ginger cream sauce

Sauteed chicken breast with mushrooms, shallots & marsala wine

Chargrilled chicken breast with lime/brown sugar & whole grain mustard marinade

Sauteed chicken breast with dijon basil cream sauce

Vegetable & Meatless Entrees \$12.75

Cheese tortellini with broccoli & sundried tomato in basil cream sauce

Portabella mushroom stuffed with sauteed spinach & topped with provolone cheese

Thinly sliced and battered eggplant stuffed with ricotta and spinach in marinara

Grilled slices of marinated tofu atop sauteed tricolor peppers with an Asian ginger glaze

HOT LUNCHES

LAVISH LUNCHES (minimum of 15 people)

Includes one entrée, two side dishes (see below), salad, rolls & butter

Beef and Pork \$16.95

Roasted beef tenderloin with shallot-herb sauce
 sauteed veal medallions in a lemon caper sauce
 sauteed veal medallions with an apple thyme sauce
 Tender baby back ribs
 Prime Rib of Beef (must be ordered in increments of 15)

Fish \$15.50

Herb crusted salmon filet in a Dijon cream sauce
 BBQ seasoned salmon filet
 sauteed shrimp & scallop scampi with fresh tomato
 Broiled salmon filet with lemon dill sauce
 Broiled flounder filet stuffed with sauteed spinach and roasted peppers
 Jumbo lump crab cake with herbed tartar – add \$5.00 pp
 Pan seared sea bass with a black bean garlic sauce and cilantro – add \$5.00 pp
 Halibut filet with roasted tomato, garlic, and basil – add \$5.00 pp

Side Dishes

Choose two - see more sides on page 18

- Wild rice
- Rice pilaf
- sauteed vegetable medley
- Grilled vegetable kebabs
- Mashed fresh roasted yams with nutmeg
- Sugar snap peas with julienne red and yellow peppers
- Roasted vegetables with fresh thyme
- Green beans with cashews
- Steamed broccoli with lemon butter
- Mashed potatoes with roasted garlic
- Egg noodles with parsley butter
- Roasted red potatoes with rosemary
- Tabbouleh Salad
- Mashed potatoes with sour cream, chives & horseradish
- Julienne zucchini with garlic
- Honey glazed carrots with walnuts
- Chilled grilled asparagus with lemon vinaigrette & pine nuts
- Mediterranean couscous with sliced almonds & raisins

HOT LUNCHES

SALADS

Garden salad with assorted dressings
 Caesar salad
 Tomato-cucumber salad with balsamic vinaigrette
 Mixed baby greens with balsamic vinaigrette

Gourmet Salads add \$1.50 pp

Orange-walnut-cranberry over baby greens with raspberry vinaigrette
 Black bean-feta cheese-tomato over a bed of romaine with balsamic vinaigrette
 Spinach salad with fresh mozzarella, tomato and red onions
 Spinach salad with hard-boiled egg, crumbled bacon and honey mustard dressing
 Greek Salad

DESSERTS

Cookies \$1.75
 Brownies \$1.95
 Fresh cut fruit \$2.10

BEVERAGES

Sodas \$1.25
 Bottled juices \$1.70
 Bottled water \$1.25
 Coffee, decaf & tea service \$2.10
 Bottled tea and lemonade \$1.85

AFTERNOON BREAKS

Chips	\$.75
Mini candy bars	\$ 1.50
Whole fruit	\$ 1.35
Cookies & brownies	\$ 1.95
Soft pretzels	\$ 1.35
Fresh cut fruit	\$ 2.10
Granola & fruit bars	\$ 1.50
Assorted packaged snacks	\$ 1.50
Bottled Water	\$ 1.25
TastyKakes	\$ 1.75

Here are a few examples of light refreshment packages perfect for a quick break in the middle of a hectic business day (minimum of 15 people).

Walnut Break - \$4.15

- Whole fruit
- Granola & fruit bars
- Bottled water

Spruce Break - \$7.25

- Cheese & crackers Tray
- Fresh cut fruit
- Cookies & brownies tray
- Soda, juice & water

Pine Break - \$4.75

- Fresh baked cookies
- Whole Fruit
- Iced tea & lemonade

Locust Break - \$4.95

- Tri-color chips
- Salsa and guacamole
- Iced tea & lemonade

Chestnut Break - \$4.25

- Soft pretzels with mustard
- TastyKakes
- Assorted Frank's sodas

Market Break - \$6.25

- Biscotti
- Mini Candy bars
- Whole Fruit
- Coffee Service

Sansom Break - \$4.50

- Assorted packaged snacks
- Mini candy bars
- Assorted sodas

Munchies.....\$4.50 each

Minimum order of 10 for any selection

- Vegetable basket with ranch dip
*Optional dips: blue cheese, caesar, hummus (add \$.95 per person)
- Fresh cut fruit
- Cheese & cracker tray
- Roasted peppers with sharp provolone cheese & Italian bread
- Chicken fingers with honey mustard & BBQ dips
- Jalapeno poppers with marinara sauce
- Buffalo wings with blue cheese & celery
- Fresh cut fruit kebabs with honey-yogurt, or orange-yogurt dip
- Mini assorted quiche
- Freshly sliced fruit display

HORS D'OEUVRES

Choose any three - minimum order of 150 pieces

Cold

- Cold crab with basil mayonnaise on toasted baguette - \$1.95
- Cold filet mignon on baguette with horseradish cream - \$2.25
- Asparagus wrapped in prosciutto - \$1.95
- Smoked salmon with cream cheese and dill on pumpernickel rounds - \$1.95
- Phyllo tart shells stuffed with curried chicken salad - \$1.50
- Crostino with fresh mozzarella, roasted peppers and olive tapenade - \$1.95
- Gulf shrimp cocktail - \$2.50
- Herbed cream cheese on cucumber rounds - \$1.50
- Herbed cream cheese on endive & radicchio - \$1.50
- Freshly cut fruit kebabs with orange-yogurt dip - \$1.95
- Skewered, marinated cherry tomatoes and fresh mozzarella - \$1.50

Hot

- Mini spring roll with sweet chili dip \$1.95
- Spinach & feta wrapped in phyllo dough \$1.95
- Beef and chicken satay with Thai peanut dipping sauce \$1.75
- Homemade gourmet pizza slices \$1.75
- Mini assorted quiche \$1.75
- Tender sea scallops wrapped with old fashioned bacon \$2.25
- Asian pork dumplings with sweet chili sauce \$1.75
- Skewered jerk chicken with a ranch dip \$1.75
- Mini crab cake with an herbed tarter sauce \$2.50
- Coconut shrimp with mango chutney dip \$1.95

PARTY PLATTERS (minimum of 25 people)

Mexican Fiesta - Jalapeno poppers, chicken taquitos, chicken quesadillas, and tortilla chips served with salsa, guacamole and sour cream - \$9.75

Middle Eastern Platter - Hummus, baba ganoush, falafel, feta cheese, lemon tahini sauce, kalamata olives, carrots and celery served with pita bread - \$5.75

South Pacific Experience - Chicken satay with Thai peanut dipping sauce, mini egg rolls with duck sauce, pork dumplings with sweet chili sauce and fresh pineapple. - \$9.25

Freshly Cut Fruit Kebab Display - A beautiful and edible buffet centerpiece. Served with orange yogurt dip. Serves 50 people - \$195.00

Finger Food Fun - Chicken fingers, Buffalo wings, jalapeno poppers, mini egg rolls with all the dips (fried zucchini optional) - \$8.25

Antipasto Display - Roasted peppers, fresh mozzarella and aged Asiago cheeses, grilled eggplant, marinated mushrooms, marinated artichoke hearts, olives, Genoa salami, and Italian bread, fresh mozzarella, and grape tomatoes - \$8.95

Gourmet Cheese Board - Three gourmet cheeses: brie, imported goat cheese rolled in fresh herbs and aged Asiago, served with an assortment of crackers, flat breads, toasted baguettes, roasted peppers, balsamic-roasted red onion spread & imported olives. Serves 30-35 people - \$185.00

Mini Gourmet Sandwiches (minimum of 40 people) - Fancy tea sandwiches on pumpernickel, challah twist, seeded mini rolls, white triangle slices, and mini rye. Includes the following selection (choose 4 for 40 people): - \$8.95

- Tarragon chicken salad with bibb lettuce and
- Nicoise tuna salad with cranberry relish
- Roasted beef with cracked pepper herbed cheese
- Black forest ham with brie and whole grain mustard
- Roasted turkey breast
- Curried chicken salad with white raisins and cashews
- Watercress and cucumber with herbed cheese
- Layered grilled vegetables on a baguette
- Nicoise egg salad
- Cucumber and smoked salmon with an herbed vinaigrette

PARTY PLATTERS

Office Tailgate Party\$225.00
Tortilla Chips and salsa, boneless buffalo chicken served with blue cheese, chicken quesadillas with salsa, stuffed potato skins with sour cream. Serves 25.

Tex Mex Platter\$125.00
Tortilla Chips, Salsa, Guacamole, Black Bean Dip, Cheddar Cheese & fire roasted veggies. Serves 20.

Quesadilla Explosion\$65.00
Trio of quesadillas served with salsa and sour cream. Assortment includes: cheese quesadillas, chicken quesadillas, and black bean, peppers & cheese quesadillas. Serves 12.

Peppered Tenderloin of Beef\$195.00
Whole filet of beef encrusted with cracked peppercorn, roasted to perfection, served with mini rolls, horseradish cream, Dijon spread, and balsamic roasted onion. Serves 15-20.

Shrimp Trio\$135.00
Steamed shrimp, Cajun spiced shrimp & lemon garlic shrimp served with fresh lemon cocktail sauce. Serves 25.

Smoked Salmon Platter\$125.00
Full filet of sliced smoked salmon served with red onion, capers, cucumber, soft cream cheese & assorted flatbreads. Serves 20-25.

Stuffed Salmon Platter\$140.00
Roasted salmon stuffed with sauteed leeks, spinach, roasted peppers served over baby greens with lemon dill dressing. Serves 20.

Hummus Duo\$49.50
Traditional hummus and basil-sundried tomato hummus, served with grilled pita, chopped cucumber and tomato. Serves 10.

Gusto d'Italia (a taste of Italy)\$185.00
Two aged hard Italian cheeses, pepperoni, soprasatta, herbed cheese spread, toasted baguettes, & dried fruit. Serves 30-40.

Cheese and Pepperoni Platter\$57.50
Three assorted cubed cheeses, pepperoni, pepper strips, olives and mustard dip. Serves 10.

Baked Brie\$89.00
A full wheel of creamy brie baked in a flaky puff pastry. Served with raspberry preserves & toasted baguettes. Serves 15-20.

Stuffed Potato Skins Platter\$65.00
Broccoli & cheddar and bacon & cheddar, served with sour cream and salsa. Serves 12.

THE SWEET SIDE

Gourmet Sweet Platter - An assortment of densely rich sweet bars - \$4.95

Dessert Party Platter - (min 50 people) Assorted sweet dessert bars, gourmet brownies, mini canolis, cream puffs, and chocolate dipped strawberries (*in season*) - \$7.50

Assorted Dessert Tray - Gourmet brownies, freshly baked cookies, and mixed sweet bars - serves 15 - \$35 | serves 25 - \$58

Ice Cream Sundae Bar (minimum of 50 people) - chocolate & vanilla ice cream with all the toppings; whipped cream, walnuts, banana slices, maraschino cherries, jimmies, mini M&M's, Reese's pieces, chocolate syrup, and caramel - \$6.50
servers available for additional \$135.00 each

PARTY IDEAS (minimum of 50 people)

Here are a few complete party ideas, or you can call us to customize a party for you.

Brunch Buffet - Assorted breakfast pastries (mini danish, muffins), bagels with flavored cream cheese & smoked salmon, fresh cut fruit kebabs with honey-yogurt dip, assorted mini sausage, egg, & cheese sandwiches, mini quiches, coffee & tea, fresh squeezed O.J., and sparkling water - \$14.50

Party Time - Cheese & cracker tray, fresh cut fruit, baked brie with fruit chutney, cold crab with basil mayonnaise on toasted baguettes, smoked salmon with cream cheese & dill on pumpernickel, phyllo tart shells stuffed with curried chicken salad, cranberry-lemon punch, sparkling water, gourmet sweet tray and coffee & tea service - \$19.50

Snack Above the Rest - Crudite basket, chicken fingers, jalapeno poppers and spicy wings with all the dips, mini deli sandwich tray, gourmet brownie tray, assorted sodas, iced tea and bottled juices - \$16.75

Supreme Party Package - Middle Eastern platter, imported cheese board, crudite basket with ranch dip, sweet & sour meatballs, beef & chicken satay with peanut dipping sauce, pork dumplings with sweet chili sauce, gourmet sweet tray, coffee service and assorted beverages - \$17.50

The Dinner Party - Cold salmon filet stuffed with spinach & roasted peppers with lemon dill sauce served on baby greens, chicken saltimbocca, sauteed medallions of beef tenderloin with peppercorn cream, rice pilaf, spinach salad, vegetable medley, coffee service, cheesecake, and assorted beverages. - \$25.95

Outdoor Barbecue - Hamburgers, hot dogs, barbecue chicken and more, cooked on site. Call and let us provide a custom quote for your outdoor barbecue.

Attendants, linens, flowers, and china can be provided upon request.

How far in advance should I place my order?

You should ideally place your order one to two weeks in advance. We can work with two days notice, but our schedule sometimes becomes quite full. We will do our best to accommodate last minute orders. Once the order is placed, you can rest assured your service will not be compromised because of over booking.

Can I cancel an order?

There is a lot of work involved in the preparation of your order. Orders canceled within 24 hours of delivery will be charged a 30% cancellation fee. Orders cancelled within 4 hours of delivery will be charged a 60% cancellation fee.

What about rain or snow?

We will prepare and delivery your order, regardless of weather conditions. Our standard cancellation policy applies. Please plan ahead.

Do you have a minimum order?

Our menu pricing is based upon a minimum of 10 people for cold orders, and 15 people on hot orders (except where otherwise noted). Pricing below our minimum order will be higher, and delivery charges will apply.

What are your hours of operation?

Philadelphia Catering Company will deliver orders Monday through Friday, 7:00 AM to 5:00 PM. We occasionally cater large events on nights and weekends.

Do you charge for delivery?

Delivery is free in Center City and University City, for orders of \$100 or more. In circumstances where adequate parking or loading areas is not available, a \$10 delivery charge may be added. An additional \$5 will be charged for pick up.

Does Philadelphia Catering Company provide plates, napkins, & utensils?

All orders include delivery, set up, and everything needed except the hungry guests.

Can Philadelphia Catering Company provide full service for a formal event?

We can transform any room into an elegant festive display with towering flower arrangements, colorful linens and unique buffet table layouts. We can also provide china, servers, tables and chairs if needed.

THANK YOU! WE LOOK FORWARD TO SERVING YOU.

***ATTENTION: Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish many increase your chances of foodborne illness.**

