



MEETING BREAKS

BEVERAGES

Coffee, Tea, Decaffeinated Coffee
\$3.50 per person

Coffee, Tea, Decaffeinated Coffee & Assorted Soft
Drinks
\$6.00 per person

Assorted Juices: Cranberry, Pineapple, Orange,
Grapefruit, Tomato
\$3.25 per person

Assorted Soft Drinks
\$3.00 per bottle

Pellegrino or Evian Water
\$3.00 per bottle

BREAK OPTIONS

Assorted Box Cereals and Oatmeal
\$2.50 per person

Assorted Fruit Yogurts
\$3.50 each

Assorted Breakfast Granola Bars
\$3.50 each

Seasonal Sliced Fruit or Fruit Salad
\$3.50 per person

Fresh Vegetable Crudit  with Dip
\$3.50 per person

Tray of Homemade Italian Cookies
\$40.00 per tray

Tray of Fresh Bagels with Cream Cheese
\$36.00 per tray

Tray of Chocolate Chip or Oatmeal Cookies
\$25.00 per tray

Philadelphia Soft Pretzels with Mustard
\$25.00 per dozen

Homemade Assorted Muffins
\$20.00 per dozen

Domestic and Imported Cheese Display
Garnished with Fresh Fruits, Crackers and Toasted
Breads
\$6.50 per person

Italian Meat and Cheese Display
Garnished with Fresh Fruits, Preserves and Mustards
served with Toasted Bread
\$7.50 per person

20% gratuity and 8% sales tax will be added to all charges.



CONTINENTAL BREAKFAST/MEETING MENUS

OLD CITY \$12.00 PER PERSON

Fresh Orange Juice
Assorted Fruit Juices (Cranberry, Pineapple, Grapefruit & Tomato)
Bagels with Cream Cheese
Butter and Preserves
Coffee, Tea, Decaffeinated Coffee

SOCIETY HILL \$15.00 PER PERSON

Fresh Orange Juice
Assorted Fruit Juices (Cranberry, Pineapple, Grapefruit & Tomato)
Sliced Seasonal Fruit
Bagels with Cream Cheese
Homemade Scones
Butter and Preserves
Coffee, Tea, Decaffeinated Coffee

FRANKLIN SQUARE \$17.00 PER PERSON

Fresh Orange Juice
Assorted Fruit Juices (Cranberry, Pineapple, Grapefruit & Tomato)
Pastries, Croissants and Homemade Scones
Bagels with Cream Cheese
Butter and Preserves
Coffee, Tea, Decaffeinated Coffee
Assorted Soft Drinks

PENN'S LANDING \$20.00 PER PERSON

Fresh Orange Juice
Assorted Fruit Juices (Cranberry, Pineapple, Grapefruit & Tomato)
Sliced Seasonal Fruit or Fruit Salad
Assorted Yogurts
Assorted Breakfast Granola Bars and Oatmeal
Coffee, Tea, Decaffeinated Coffee
Assorted Soft Drinks

INDEPENDENCE PARK \$25.00 PER PERSON

Fresh Orange Juice
Assorted Fruit Juices (Orange, Cranberry, Pineapple, Grapefruit & Tomato)
Bagels with Cream Cheese
Butter and Preserves
Homemade Scones and Muffins
Oatmeal
Assorted Cold Cereals and Milk
Coffee, Tea, Decaffeinated Coffee
Assorted Soft Drinks

20% gratuity and 8% sales tax will be added to all charges.



DELI BUFFET LUNCH

INSALATA DI STAGIONE

House Salad of Mixed Fresh Greens Dressed with Extra Virgin Olive Oil and Balsamic Vinegar

PASTA SALAD

HOAGIE TRAY*

Assorted Deli Meats on Italian Bread with Accoutrements

**Vegetarian Option Items are Available upon Request*

Coffee, Tea and Decaffeinated Coffee

\$18.00 per person

20% Gratuity and 8% Sales Tax will be added to all charges

PIZZA BUFFET LUNCH

INSALATA DI STAGIONE

House Salad of Mixed Fresh Greens Dressed with Extra Virgin Olive Oil and Balsamic Vinegar

PASTA SALAD

ASSORTED HOMEMADE SICILIAN-STYLE PIZZA

Coffee, Tea and Decaffeinated Coffee

\$18.00 per person

20% Gratuity and 8% Sales Tax will be added to all charges



LUNCH MENU NO. 1

Salads are Served Family-Style

INSALATA DI CAESAR

*Romaine Salad with Herbed Croutons, Parmigiano Cheese and Classic Caesar Dressing
&*

INSALATA DI STAGIONE

House Salad of Mixed Fresh Greens Dressed with Extra Virgin Olive Oil and Balsamic Vinegar

Choice of One (1):

AGNOLOTTI DI ZUCCHINI

Homemade Ravioli with Burrata Cheese in a Zucchini Sauce

OR

GNOCCHI AL FORNO

Homemade Potato and Ricotta Gnocchi Baked with Fresh Mozzarella and Tomato Sauce

DOLCI

Budino and Limoncello Semifreddo

Coffee, Tea and Decaffeinated Coffee

\$27.50 per person

20% Gratuity and 8% Sales Tax will be added to all charges



LUNCH MENU NO. 2

Salads are Served Family-Style

INSALATA DI RUCOLA

Fresh Baby Arugula with Shaved Onions, Black Gaeta Olives, Shaved Parmigiano Cheese, Balsamic Vinegar and Extra Virgin Olive Oil

&

INSALATA DI CAESAR

Romaine Salad with Herbed Croutons, Parmigiano Cheese and Classic Caesar Dressing

Choice of One (1):

TAGLIATELLE PRIMAVERA

Homemade Ribbon Pasta made with Roasted Fennel and Zucchini Ribbons

OR

POLLO CON ASPARAGI E FONTINA

Breast of Chicken with Fresh Asparagus and Fontina Cheese

OR

VITELLO DEL PARMESAN

Breaded and Shaved Veal Loin with San Marzano Tomato and Fresh Mozzarella

DOLCI

Homemade Cannoli

Coffee, Tea and Decaffeinated Coffee

\$31.00 per person

20% Gratuity and 8% Sales Tax will be added to all charges



LUNCH MENU NO. 3

Salads are Served Family-Style

INSALATA DI RUCOLA

Fresh Baby Arugula with Shaved Onions, Black Gaeta Olives, Shaved Parmigiano Cheese, Balsamic Vinegar and Extra Virgin Olive Oil

&

INSALATA DI CAESAR

Romaine Salad with Herbed Croutons, Parmigiano Cheese and Classic Caesar Dressing

Choice of One (1):

POLLO AGLIO

Breast and Leg of Chicken in a Garlic Jus with Tomato Water Risotto and Broccoli Rabe

OR

VITELLO CAPPERI

Pan Roasted Veal Loin with Broccolini, Capers and Preserved Lemon

OR

AGNOLOTTI DI BURRATA

Homemade Ravioli with Burrata Cheese in a San Marzano Tomato Sauce

DOLCI

Tiramisu Budino Affogato

Coffee, Tea and Decaffeinated Coffee

\$35.00 per person

20% Gratuity and 8% Sales Tax will be added to all charges