



## RECEPTION STATIONS

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### **Grilled & Roasted Seasonal Vegetables**

*Assorted Selections of Seasonal Vegetables and  
Seasonal Accompaniments*  
\$7.50 per person

### **Artisanal Cheeses Display**

*Garnished with Fresh Fruit and House Made Preserves  
Served with House Baked Crostini*  
\$9.50 per person

### **Italian Meats Display**

*Garnished with Fresh Fruits, Preserves and Mustards  
Served with House Baked Semolina & Focaccia*  
\$12.00 per person

### **Aperitif Snacks**

*Grilled & Roasted Vegetables, Assorted Olives, Spiced Walnuts,  
Crackers, Preserves and Seasonal Bruschetta*  
\$12.00 per person

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

## HORS D'OEUVRES

### COLD

**Traditional Tomato Bruschetta**

\$25.00/tray (40 pcs)

**Seasonal Bruschetta**

\$30.00/tray (40 pcs)

**Whipped Burrata with Seasonal Prep**

\$35.00/tray (30 pcs)

**Tomato Mozzarella Caramelle**

\$45.00/tray (25 pcs)

**Honey Roasted Fig with Gremolata**

\$45.00/tray (30 pcs)

**Prosciutto & Melon with Poppy Seed Vinaigrette**

\$45.00/tray (30 pcs)

**Tuna Crudo with Gaeta Olive on Sesame**

**Semolina**

\$50.00/tray (30 pcs)

**Caviar with Accompaniments**

Market Price

**Shrimp Cocktail**

\$3.50/each

Minimum 25 pcs

### HOT

**Mushroom & Black Truffle**

**Focaccia**

\$45.00/tray (30 pcs)

**Calamari Fritti**

\$35.00/tray (40 pcs)

**Chicken Thigh Skewer with Bianco,**

**Verde & Rosso Sugo**

\$40.00/tray (25 pcs)

**Grilled Shrimp Scampi\*\***

\$40.00/tray (30 pcs)

**Saffron & Sheep's Milk Ricotta**

**Arancini**

\$35.00/tray (40 pcs)

**Wagyu Meatballs**

\$45.00/tray (40 pcs)

**Crispy Polenta with Caponata**

\$35.00/tray (40 pcs)

**Pigs in a Blanket**

**Italian Sausage, Long Hot Pesto**

\$45.00/tray (30 pcs)

**Octopus with Seasonal Prep**

\$50.00/tray (30 pcs)

**Cacio e Pepe Pork Belly Skewers\*\***

\$55.00/tray (30 pcs)

**Miniature Crab Cakes**

\$60.00/tray (30 pcs)

**Lobster Crespelle with Hollandaise**

\$60.00/tray (30 pcs)

*Minimum one (1) tray per item ordered*

*\*\* Gluten Free*

*(some additional items may be prepared gluten free)*

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

## MENU NO. 1

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### INSALATA DI RUCOLA

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

&

### INSALATA DI CAESAR

*Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing*

*Salads will be served family-style*



### PENNE POMODORO

*Tomato Sauce, Basil, Garlic, Parmigiano*

*Pasta will be served family-style*



*Choice of One (1) Per Person:*

### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



### DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA

**\$48.00 PER PERSON**

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

## MENU NO. 2

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### INSALATA DI CAESAR

*Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing*

&

### POMODORO CON MOZZARELLA E PEPERONI

*Tomatoes, Mozzarella, House-Roasted Red Peppers*

*Salads will be served family-style*



### PENNE POMODORO

*Tomato Sauce, Basil, Garlic, Parmigiano*

*Pasta will be served family-style*



*Choice of One (1) Per Person:*

### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



### PESCE DEL GIORNO

*Fresh Fish of the Day*



### DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA

**\$52.00 PER PERSON**

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

## MENU NO. 3

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### INSALATA DI CAESAR

*Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing*

&

### POMODORO CON MOZZARELLA E PEPERONI

*Tomatoes, Mozzarella, House-Roasted Red Peppers*

*Salads will be served family-style*



### AGNOLOTTI CON BURRATA

*San Marzano Tomato Sauce*

&

### GNOCCHI CON PESTO

*Toasted Chestnut Pesto, Goat's Milk Crema*

*Pastas will be served family-style*



*Choice of One (1) Per Person:*

### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



### PESCE DEL GIORNO

*Fresh Fish of the Day*



### DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO

**\$56.00 PER PERSON**

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

## MENU NO. 4

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### HEN OF THE WOODS MUSHROOM

*Cast Iron-Roasted Maitake & Oyster Mushroom, Black Garlic Pesto  
&*

### INSALATA DI CAESAR

*Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing*

*Salads will be served family-style*



### GNOCCHI CON PESTO

*Toasted Chestnut Pesto, Goat's Milk Crema  
&*

### RIGATONI

*Wild Boar Bolognese, Chianti Stained Ricotta*

*Pastas will be served family-style*



*Choice of One (1) Per Person:*

### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



### BISTECCA

*Grilled Black Angus Steak, Black Pepper & Pecorino Fingerlings, Hen of the Woods Mushroom*



### PESCE DEL GIORNO

*Fresh Fish of the Day*



### DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO

**\$60.00 PER PERSON**

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

EST  
**PANORAMA**  
1990

## MENU NO. 5

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### INSALATA DI CAESAR

*Romaine Lettuce, Herbed Croutons, Parmigiano, Caesar Dressing*

&

### GAMBERI

*Grilled Shrimp, Giant White Bean, Grilled Romaine Preserved Lemon*

*Salads will be served family-style*



### AGNOLOTTI CON BURRATA

*San Marzano Tomato Sauce*

&

### PACCHERI CON TARTUFO E PORCINI

*Shiitake & Cremini Mushrooms, Truffle & Porcini Mushroom Sauce*

*Pastas will be served family-style*



*Choice of One (1) Per Person:*

### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



### BISTECCA

*Grilled Black Angus Steak, Black Pepper & Pecorino Fingerlings, Hen of the Woods Mushroom*



### PESCE DEL GIORNO

*Fresh Fish of the Day*



### DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO

**\$64.00 PER PERSON**

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

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**PANORAMA**  
1990

## MENU NO. 6

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### ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,  
Sopressata Calabrese, Giardiniera*

*This course will be served family-style*



### RIGATONI

*Wild Boar Bolognese, Chianti Stained Ricotta*

*&*

### GNOCCHI CON TARTUFO E PORCINI

*Shiitake & Cremini Mushrooms, Truffle & Porcini Mushroom Sauce*

*Pastas will be served family-style*



*Choice of One (1) Per Person:*

### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



### BISTECCA

*Grilled Black Angus Steak, Black Pepper & Pecorino Fingerlings, Hen of the Woods Mushroom*



### PESCE DEL GIORNO

*Fresh Fish of the Day*



### TIRAMISU

**COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO, CAPPUCCINO**

**\$70.00 PER PERSON**

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



## WINE TASTING & DINNER

### Reception

#### Wine & Hors D'Oeuvres:

*Cacio e Pepe Pork Belly Skewers  
Wagyu Meatballs  
Miniature Crab Cakes*



### Dinner

*Dinner will include wines selected by the sommelier to complement each menu item.*

#### ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,  
Sopressata Calabrese, Giardiniera*

*Course will be served family-style*



#### PACCHERI CON TARTUFO E PORCINI

*Shiitake & Cremini Mushrooms, Truffle & Porcini Mushroom Sauce*

*Pastas will be served family-style*



*Choice of one (1) per person:*

#### VITELLO BRACIOLA

*Veal Skirt Steak, Genovese, Parsley, Broccoli Rabe, Parmigiano*



#### POLLO

*Free Range Lancaster Chicken, Nebrodini Mushroom, Padrón Pepper, Cacciatore Sugo*



#### PESCE DEL GIORNO

*Fresh Fish of the Day*



#### DOLCE DEL GIORNO

*Coffee, Decaffeinated Coffee, Tea*

**\$100.00 PER PERSON**

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

**CREDIT CARD BILLING AUTHORIZATION FORM**  
**FAX: (215) 922-7642**

**GUEST INFORMATION**

COMPANY/GROUP NAME: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_

ARRIVAL DATE: \_\_\_\_\_ DEPARTURE DATE: \_\_\_\_\_

EVENT DETAILS (IF APPLICABLE): DATE & TIME \_\_\_\_\_ NO. of GUESTS \_\_\_\_\_ SPACE \_\_\_\_\_

**CHARGES TO BE BILLED** (PLEASE INDICATE BY MARKING AN X IN THE APPROPRIATE BOXES BELOW)

- |   |   |
|---|---|
| <input type="checkbox"/> ALL CHARGES          | <input type="checkbox"/> CATERING AND MEETING CHARGES |
| <input type="checkbox"/> GUESTROOMS AND TAXES | <input type="checkbox"/> CATERING DEPOSITS: \$ _____  |
| <input type="checkbox"/> GUEST INCIDENTALS    | <input type="checkbox"/> OTHER (Description): _____   |

**CARD HOLDER INFORMATION**

COMPANY NAME: \_\_\_\_\_

FIRST NAME: \_\_\_\_\_ LAST NAME: \_\_\_\_\_

BILLING ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_ EMAIL: \_\_\_\_\_

- AMERICAN EXPRESS     VISA     MASTERCARD  
 DISCOVER     DINERS CLUB

CREDIT CARD NUMBER: \_\_\_\_\_ EXPIRATION DATE: \_\_\_\_\_

I HEREBY AUTHORIZE THE PENN'S VIEW HOTEL/PANORAMA TO USE THE CREDIT CARD INFORMATION PROVIDED ON THIS FORM EITHER AS A GUARANTEE OR AS PAYMENT FOR THE CHARGES DESCRIBED ABOVE. SUPPORTING DOCUMENTATION WILL ACCOMPANY ALL CHARGES. BY SIGNING BELOW, I AGREE TO PAY MY CREDIT CARD ISSUER FOR THE CHARGES AGREED TO ABOVE IN ACCORDANCE WITH MY CARDHOLDER AGREEMENT.

\_\_\_\_\_  
CARD HOLDER'S SIGNATURE DATE