



RECEPTION STATIONS

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

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

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

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

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

MENU NO. 5

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

EST
PANORAMA
1990

MENU NO. 6

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



OLIVE OIL CAKE

Chocolate Olive Oil Cake, Ganache, Amarena Cherry

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