



PLATED DINNER

HOT SOUPS

Blue Point Crab and Tomato Bisque, Roasted Cauliflower
Clear Consomme, Julienne Beef, Ginger and Scallions
Creamy Celery Root, Crispy Prosciutto
Shellfish Chowder, Saffron Toast
Vegetarian Minestrone, Toasted Pinenuts
Silky Vidalia Onion Veloute, Roasted Red Pepper Syrup
Curried Lobster, Coconut Parsnip
Creamy Asparagus, Salmon Tartar en Croute
Tomato and Chick Pea with Swiss Chard

CHILLED SOUPS

(Late Spring through Early Fall)

Chilled Avocado Soup with Lemon Preserve, Roasted Tomato Yogurt
Champagne Melon Soup, Strawberry Puree
Sweet Corn Chowder, Baby Shrimp and Tarragon
Chilled Garlic and Almond Soup with Toasted Croustade and Grapes



HOT APPETIZERS

Lobster and Asparagus Ravioli, Black Truffle Oil Emulsion
Savory Arugula and Artichoke Pithiviers, Green Pepper Corn Sauce
Baked Petite Eggplant, Vegetable Risotto, Basil Tomato Coulis
Soft Polenta Pot Pie Style, Mediterranean Olives, Thyme, Roasted Tomato, Fried Shallot
Filler Free Jumbo Lump Crab Cake, Caviar Lemon Preserve, Kumquat Jam
Butter Poached Langouste “Lobster Tail”, Warm Broccoli Rabe Salad, Lemon Vinaigrette
Ravioli of Atlantic Salmon and Crème Fraiche, Horseradish Dill Jus
Roasted Vegetable Beggars Purse, Saffron and Texas Onion Silk

CHILLED APPETIZERS AND SALADS

“The Rittenhouse Caesar” Crisp Romaine Hearts, Lemon Confit, Parmesan Cracker,
Caesar Dressing
Butter Lettuce, Lolla Rosa Salad, Chilled Maine Lobster, Haricots Verts and Olives, Shellfish Vinaigrette
Boston Lettuce, Radicchio, Watercress, Endive, Mustard Red Wine Vinaigrette
Butter Lettuce, Frisee, Red Oak Salad, Port Wine Poached Anjou Pear, Crumbled Roquefort, Orange
Dressing
Mixed Baby Greens, Caramelized Fresh Heart of Palm, Roasted Red Pepper, Green Pepper Corn Dressing
Baby Arugula Salad, Roasted Golden Beets, Shaved Manchego Cheese, Toasted Pine Nuts, Honey Balsamic
Vinaigrette
Baby Spinach Salad, Charred Baby Artichokes, Cherry Tomato, Brown Rice Wine Vinaigrette
Boston Lettuce, Red Oak Frisee, Purple Peruvian Potato, White Asparagus, Walnut Dressing



PLATED DINNER
RITTENHOUSE

Should You Desire a Table-Side Choice of Two Entrees, Two Courses Preceding the Entree Are Required.

The Higher Price Entrée Prevails for Both Entrée

POULTRY

“All Poultry Cooked Sous Vide Style”

Stuffed Savory Breast of Chicken, Napa Cabbage and Potato, Roasted Red Pepper Sauce
Sautéed Sesame, Soy Chicken Breast, Gingered Risotto with Thigh Meat and Edamame, Spicy Thai Chicken
Jus

Garlic and Rosemary Chicken Breast, Baby Artichoke, Potato Ragout, Natural Chicken Jus
Stuffed Chicken Breast with Fennel and Jerusalem Artichokes, Steamed Brown Rice, Cumin Scented Game
Sauce

VEAL AND LAMB

Roasted 12 oz. Milk Fed Veal Chop, Potato Gratin, Creamed Wild Mushrooms, Tarragon Veal Glace
Pan Seared Colorado Rack of Lamb, Truffle Tubetti and Root Vegetables, Thyme Sauce
Roasted Veal Tenderloin, Apples, Fried Onions, Mild Curry Sauce
Braised New Zealand Lamb Shank, Tomato and Foie Gras Meatballs, Orzo Pasta



FISH

Slow Poached Atlantic Codfish Fillet, Tomato Saffron, Mussel and Potato Stew

Sautéed Achiote Rubbed Salmon Fillet, Yukon Potato Roulade, Vegetable Ravioli, Dijon Cream

Fresh Baked Dover Sole, Horseradish Batone Potato, Warm Tomato Cumin Vinaigrette

Slow Roasted Artic Char Fillet, Crab and Corn Risotto, Tarragon Jus

Sautéed Farm Raised Red Snapper Fillet, Truffle Charred Leeks, Roasted Tomato Risotto, Mustard White
Wine Emulsion

“Filler Free” Jumbo Lump Crab Cake, Lemon Preserve, Mandarin Marmalade Croustade, Caviar Butter
Sauce

Wild Striped Bass, Spicy Vegetable Quinoa, Red Beet Sauce

Sautéed Diver Sea Scallops, Cauliflower Veloute, Red Pepper Mousseline, Lemon Crab Sauce

BEEF

Grilled Dry Aged 12 oz. New York Strip, Marinated Portobello Mushrooms, Caramelized Onions, Green
Peppercorn Jus

Sautéed Filet Mignon, Duck Fat Fried Potato Dice, Creamed Salsify and Roquefort, Red Wine Sauce

Seared Filet Mignon, Charred Asparagus, Rittenhouse Mac n’ Cheese, Roasted Beef Sauce

“Sous Vide” Boneless Short Rib of Beef, Shallot Country Mashed Potatoes, Au Poivre Sauce



RITTENHOUSE SIGNATURE DESSERTS

RITTENHOUSE SAMPLING DESSERTS

Chocolate Ganache Tart

Frasier

Opera Torte (For over 30 people)

Pistachio Mousse Cake

Chocolate Pâte

Seasonal Fresh Fruit Tart

Cherry Almond Pavè

Cheesecake Dome on a Sugar Cookie

Seasonal Galettes

Lemon Curd Tart

Chocolate Mousse Cake

Chocolate Cups Filled with Chocolate Mousse

Flourless Chocolate Cake

Crème Brulee

Key Lime Tart

Tiramisu

Hazelnut Crunch

Praline Cup Filled with Sorbet or Fresh Berries



PLATED DESSERTS

DINNER DESSERTS

Passion Fruit and Lemon Tart, Strawberry Citrus Salad

Salted Caramel Pudding, Coffee Cremeux, Candied Pecans, Praline Whipped Cream
(Limit 225 Guests)

Mint Chocolate Ice Cream Sandwich, Chocolate Cookie, Mint Crunch Ice Cream
Toasted Marshmallow, Fudge Sauce

Honey Roasted Apples on Sable Breton, Rosemary Ice Cream, Whiskey Caramel

Napoleon, Caramelized Puff Pastry, Dulce de Leche, Raspberry Cremeux

Chocolate Pâté, Caramelized Bananas, Mango Coulis, Toasted Coconut Ice Cream

Blueberry Financier, Blueberry Compote, Almond Brown Sugar Streusel
Orange Creamsicle Gelato

Peanut Butter and Banana Mousse Bar, Chocolate Peanut Crunch, Banana Ganache, Lime Glaze

Port Wine Poached Pear, Tahitian Vanilla Ice Cream, Chocolate-Port Reduction, Pistachio Tuile

Trio of Fresh Fruit Sorbets, Mixed Berries, Citrus Lace Tuile



Tray Passed Desserts

Assorted Mini Cupcakes
Assorted Cheesecake Lollipops
Assorted Mini Sorbet Cones
Mini Ice Cream Cookie Sandwiches
Liqueur Chocolate Truffles
Fruit Kabobs
Chocolate Dipped Strawberries
Warm Caramelized Banana Spring Rolls
Mini Eclairs
Milk Chocolate-Passion Fruit S'mores
Mini Cannoli
Toasted Pound Cake with Lemon Cream and Berries
Vanilla Crème Brulee in Asian Spoon
Key Lime Tartlets
Apple-Cinnamon Tartlets
Bourbon Pecan Tartlets
PB&J Chocolate Cups
Pavlova Cups with Whipped Cream and Fresh Fruit
Trio of Chocolate Mousse Shooters
Soda Shooters