

**PLATED DINNER****HOT SOUPS**

- Lobster and Corn Chowder with Caviar Brioche \$12.00
- Roasted Butternut Squash Velouté with Coconut and Lemongrass Essence \$10.50
- Wild Pheasant Consomme with Shiitake & Pistachio \$11.00
- Roasted Roma Tomato Soup with Camembert Grilled Cheese \$10.50
- Maine Lobster Velouté with Truffled Cauliflower \$12.00
- Roasted Fennel & Porcini Mushrooms, Saffron Croutons \$11.00
- Gingered Vegetarian Carrot Soup with Cumin Scented Onion Rings \$10.50
- Cuban Black Bean Soup with Sour Cream & Chives \$10.00
- Traditional Matzo Ball Soup \$10.00
- Minted Spring Pea, Locatelli Cheese and Lemon Zest \$11.00

CHILLED SOUPS

(Late Spring through Early Fall)

- Vichyssoise with Chive Oil, Crispy Leeks and Smoked Salmon \$9.50
- Fire Roasted Tomato Gazpacho with Olive Oil Croutons, Toasted Cumin and Papaya \$10.00
- Cucumber Melon Soup, Black Sesame Drunken Melon Salad \$10.00
- Chilled Watercress Soup with Radish \$10.00

HOT APPETIZERS

- Grilled Tuscan Baby Artichokes with Lemon Preserve and Shaved Pecorino Reggiano \$14.00
- Ravioli "Napoli" with Roasted Peppers, Sultanas, Arugula and Fresh Roma Tomatoes \$17.00
- Vegetarian Beggar's Purse with Mushroom Aioli, Shaved Locatelli Cheese \$15.00
- Stuffed Diver Sea Scallop, Potato, Thyme, Capers, Red Pepper Aioli \$15.95
- Sautéed Lobster Tail, Natural Glaze, Uni Fingerling Potatoes, Lobster Sauce Market Price
- Jumbo Shrimp Spiedino, Warm Saffron Peekytoe Crab Salad \$15.00
- Homemade Maine Lobster Ravioli with Sevruga Caviar, Chunky Tomato & Saffron \$14.00
- Grilled Eggplant "Cannelloni" with Ricotta, Peas & Tomato Basil Compote \$10.00
- Braised Black Cod Fillet with Lemon Preserves \$14.00
- Basil Infused Jumbo Lump Crab Cake, Sevruga Caviar, Yellow Tomato Compote \$22.00
- Braised Lamb Shank Ravioli with Truffle Jus \$12.00
- Braised Boneless Short Ribs with Garlic Broccolini & Sherry Vinegar Glaze \$12.00



PLATED DINNER

CHILLED APPETIZERS AND SALADS

“The Rittenhouse Caesar” Crisp Romaine Hearts, Lemon Confit, Parmesan Cracker,
Caesar Dressing \$12.00

Butter Lettuce and Frisee with Pickled White Asparagus, Creamy Roasted Garlic Dressing \$15.00

Butter Lettuce, Lolla Rosa and Radicchio, Port Wine Poached Pear, Crumbled Gorgonzola
and Candied Walnuts with Citrus Vinaigrette \$15.00

Butter Lettuce Salad, Crumbled Roquefort, Roasted Glazed Cashews,
Honey-Black Sesame Vinaigrette \$15.00

Mixed Baby Greens with Golden Beets, Asparagus and Walnut Vinaigrette \$15.00

Cold Poached Main Lobster, Golden Beets and Fresh Herb Pesto Market Price

Seared Tuna Tataki, Green Apple, Caramel Popcorn and Charred Onion-Soy Dressing \$16.00

Baby Arugula Salad, Philly Soft Pretzel Croutons, Roasted Red Peppers, Honey-Dijon Vinaigrette \$14.00

Endive Salad, Basil Leaves, Poppyseeds, Grapes, Honey-Goat Cheese Vinaigrette \$14.00

Mixed Organic Baby Greens, Dried Cranberry, Corn Bread Crumble, House Made Ranch Dressing
\$14.00

Mixed Baby Greens, Sherry-Balsamic Vinaigrette \$12.00

Baby Spinach Salad with Shaved Fennel, Roasted Cherry Tomatoes, Basil Vinaigrette \$12.00



PLATED DINNER

RITTENHOUSE TRADITIONAL

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

RITTENHOUSE "QUATRE PLAT"

A Selection of Two Entrée Items and Two Accompaniments Served on our "Quatre Plat" Your Catering Specialist will be Happy to Assist you with your Selections and Pricing

POULTRY

Roasted Chicken Breast, Honey Apple Sauce \$38.00

Chicken Paillard, Red Pepper Coulis \$38.00

Sautéed Chicken Breast, Caramelized Soubise Sauce \$38.00

Stuffed Chicken Breast with Swiss Chard and Caramelized Onions, Caper Nage \$38.00

VEAL AND LAMB

Roasted Saddle of Lamb "Tagine" Style \$50.00

Roasted Colorado Rack of Lamb, Sage Tomato Sauce \$60.00

Pan Seared 12-oz. Milk Fed Veal Chop, Veal Glaze \$60.00

Grilled Tenderloin of Veal, Red Wine Sauce \$60.00

FISH

Grilled Salmon, Dijon \$40.00

Poached Red Snapper, Shallot Caper Brown Butter \$40.00

Sautéed Grouper, Parsley Nage \$40.00

Pan Seared Monster Sea Scallops, Miso Soy Broth \$40.00

Baked Dover Sole, Hazelnut & Egg Gremolata, Lemon Zest, Snow Pea Shoots (Market Price)

Braised Barramundi Fillet, Lemon Grass Gingered Soy \$40.00

Sautéed Striped Bass Fillet, White Balsamic Sauce \$40.00

BEEF

Roasted Rib Eye of Beef "Medallion", Au Poivre Sauce \$57.00

Sautéed Beef Filet Mignon, Black Currant Sauce \$58.00

Seared Beef Filet Mignon, Foie Gras Salmi \$58.00

Boneless Short Ribs, Red Wine Star Anise \$58.00



ACCOMPANIMENTS INCLUDED (Selection of Two)
(Selection of Two of the Following Items to Accompany your Entrée Selection)

Uni Buttered Fingerling Potatoes
Fettuccine Pasta
Potatoes Lyonnaise
Pan Fried Polenta
Roasted Potato with Edamame & Corn
Truffled Brussels Sprouts
Garlic Broccolini
Dijon Braised Vegetables
Baby Fennel & White Beans
Black Trumpet Mushrooms
Porcini & Vidalia Onion Ragout
Jumbo Asparagus Spears
Sauté Haricots Verts
Yukon Gold Mashed Potatoes
Risotto with Spring Peas
Individual Mac & Cheese, Traditional or Truffled
Israeli Cous Cous with Fresh Vegetables

*Vegetarian Options Available Upon Request



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

Selection of Three \$15.00 Per Person
Selection of Four \$19.95 Per Person



ALTERNATING GRANDE DESSERT PRESENTATION

Chocolate Heaven (Up to 100 guests)

Hazelnut Fromage Blanc Mousse with Hazelnut Ice Cream

Black Pearl: Chocolate Bavarian Vanilla Cream Center with a Chocolate Dacquoise Base

Chocolate Pâte with Seasonal Fresh Fruit

Champagne Mousse, Pear and Apricot Garnish on Almond Dacquoise

Two or Three Alternating Desserts \$22.00 Per Person



PLATED DESSERTS

DINNER DESSERTS

Chocolate Pâte with Vanilla Ice Cream \$10.95

Fresh Berries in Puff Pastry with Sabayon, Tahitian Vanilla Bean Ice Cream \$11.95

Pear Galette with Caramelized Pistachio Ice Cream, Pistachio and Chocolate Sauces \$10.95

Roasted Plum with Rosemary, Crème Fraiche Sorbet \$10.00

Apple Thyme Tartin on Sablé, Lemon Caramel Sauce \$10.95

Banana Bread Pudding, Vanilla Ice Cream, Garnished with Chocolate and Vanilla Sauces \$10.00

Poached Pear, Chocolate Salmis, Vanilla Ice Cream \$13.95

Lemon Panna Cotta, Blueberry Sauce, Lemon-Poppy Seed Cake, Citrus Tuile \$11.00

Coconut-Lime Frozen Parfait, Pineapple Rum Confit, Passion Fruit Sauce, Macadamia Tuile \$12.00

Peanut Butter-Banana Mousse Bar, Peanut Crunch, Banana Ganache, Lime Coulis \$11.00

Chocolate Bavarian with Raspberry Center, Raspberry Sauce and Berries \$13.00

Strawberry Mascarpone Shortcake, Brown Butter Shortcake, Vanilla Mascarpone Cream, Basil Syrup

\$13.00

(Strawberry Shortcake is for maximum of 50 guests)



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
\$5.00 each