



L O E W S
PHILADELPHIA HOTEL
P E N N S Y L V A N I A

Holiday Menu Packages

**Butler Passed Hors D'oeuvres
With Open "Silver" Bar Package for 2 Hours**

Crabcakes with Creole Remoulade

Baby Mozzarella Roasted Pepper Skewer

Fois Gras Mousse on Toasted Farm Bread
With Raspberries

Lollipop Lamb Chops with Chipotle Mango Chutney

Portobello Mushroom and Tomato Bruschetta
With Maytag Blue Cheese

\$55 PER PERSON++



**Holiday Feast Dinner Buffet
With Open Bar For 2 Hours**

Butternut Squash Soup
With Toasted Pumpkin Seeds

Chilled Blue Crab Claws
With Cocktail and Remoulade Sauces

Harvest Greens
With Maytag Blue Cheese, Caramelized Walnuts With Cranberry Vinaigrette

Herb Roasted Turkey
With Giblet Gravy

Sickle Pear and Sage Stuffing

Sweet Potatoes
With Vermont Maple Glaze

Prime Rib of Beef
With Tarragon Au Jus
Carved To Order

Acorn Squash, Asparagus & Roasted Red Beets

Assorted Rustic Breads

Pastry Chef's Dessert Table
To Include Pumpkin and Apple Pie, Chocolate Raspberry Chambord Torte, Cappuccino Torte,
Lemon Tart & Mini Pastries

Coffee, Decaffeinated Coffee, and International Tea Selection

\$75 Per Person++





**Holiday Stations
With Open Bar For 2 Hours**

Station I

Lobster Quesadillas Prepared to Order
With Avocado Puree, Micro Greens
And Current Tomatoes

Whole Baked Snapper
In Banana Leaves with Citrus Salsa
And Crisp Coconut

Grilled Vegetable Display
With Portobello, Asparagus, Mini Vegetables
And Assorted Peppers
Aged Balsamic Glaze




Station II


Carved Items

Cajun Fried Turkey
With Apricot – Peach Chutney
And Jalapeno Corn Muffins

Chipotle Glazed Beef Sirloin
With Herb Mayonnaise, Dijon
And Parker House Rolls



Breads & Dips Display
Display of Grilled Assorted Specialty Breads
With Hummus, Baba Ghanoush
And Boursin Cheese Dip





Station III

Oysters On the Half Shell
Served with Assorted Hot Sauces, Remoulade and
Cocktail Sauces
Jumbo Shrimp Cocktail with Grey Goose Cocktail Sauce
(3 pieces per person)
Marinated Blue Crab Claws and Smoked Sea Scallops
With Meyer Lemon – Cilantro Aioli

Baked Clams
With Herb Butter Gratin and Turkey Bacon

Station IV

Pastry Chef's Dessert Table
To Include Pumpkin and Apple Pie, Chocolate Raspberry Chambord Torte, Cappuccino Torte,
Chocolate Mousse Cheesecake, Lemon Tart & Mini Pastries

Coffee, Decaffeinated Coffee, and International Tea Selection

\$100 Per Person ++





**Holiday Reception & Plated Dinner
With Open Bar For 2 Hours**

Choice of 6 Butler Passed Hors D'oeuvres

Choice of Appetizer or Salad



Appetizers:

Butternut Squash Soup with Toasted All Spice

Pumpkin Ravioli with Carrot Ginger Broth

Seared Scallop with Root Vegetable Ratatouille

Salads:

Harvest Greens with Dried Cranberries, Maytag Blue and Grilled Vidalia Onion Tossed in Cabernet Sauvignon Dressing

Crisp Romaine Tossed with Traditional Caesar Dressing with Garlic Toasted Focaccia and Shaved Parmesan Reggiano

Market Salad with Seasonal Greens with Jicama, Carrot, Red Cabbage and Tomato with Buttermilk Herb Dressing

Dinner Rolls and Butter





Choice of Entrée:

Twin Maryland Crabcakes with Roasted Yams and Citrus Beurre Blanc

Florida Grouper with Rock Shrimp Risotto Shitake Mushroom Leek Fondue

Stuffed Cornish Hen with Long Grain Rice and Pinot Noir Sauce

Grilled Filet Mignon Roasted Shallot Demi-Glace and Potato Cake

Rib Eye Steak with Mushroom Ragout and Acorn Squash

Vegetarian Option:

Wild Mushroom and Asparagus Risotto with Sautéed Spinach and Grilled Eggplant



Choice of Dessert:

Egg Nog Bread Pudding with Rum Anglaise

Chocolate Raspberry Chambord Torte

Pumpkin Cheesecake with Praline Crunch

French Apple Tart with Caramel Anglaise

Coffee, Decaffeinated Coffee, and International Tea Selection

\$90.00 per person ++

