



melt[®]

private events





Brunch \$34 / person

Includes assorted juices, brewed coffee, hot tea, fountain sodas, and fresh-brewed iced tea.

muffins, pastries, seasonal fruit
choice of frittata, or quiche — with vegetables and meats
mixed baby greens & caesar salad, grilled marinated chicken breast

Optional Side Dishes \$5.00 each / person

- Bacon
- Sausage
- Roasted garlic potatoes
- French toast
- Hash browns
- Home fries

Omelet Station add \$10.00 per person plus additional chef's flat fee of \$150

A minimum of 20 guests is required.

Replaces the egg selection and features made-to-order omelets with guests' choice of: parmigiano, fontina, bacon, sausage, onion, tomato, roasted peppers, zucchini, and summer squash

Family-Style Luncheons

A minimum of 25 guests is required.

Includes brewed coffee, hot tea, fountain sodas, and iced tea.

Option A

\$31 / person

\$17 / child ages 6-12

2 salads, 2 pastas, 2 desserts

Option B

\$38 / person

\$21 / child ages 6-12

2 salads, 2 pastas, 1 protein, 2 desserts

Option C

\$44 / person

\$23 / child ages 6-12

2 salads, 3 entrees, 2 desserts

INSALATE (salad)

caprese sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar (add \$4 pp)

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

arugula extra-virgin olive oil, lemon, shaved parmigiano

caesar romaine, garlic-romano dressing, house croutons

(add chicken – \$8 pp; add shrimp – \$12 pp)

SPECIALE DELLA CASA (entrees)

fresh pasta choice of house-made rigatoni, spaghetti, bucatini, and five-cheese ravioli

sauces: tomato, bolognese, alfredo, tomato cream

grilled marinated chicken breast lemon vinaigrette

grilled flank steak garlic, orange, herbs

roisserie rib of beef (add \$15 pp)

herb-crusted rack of lamb (add \$15 pp)

pan roasted chicken grilled garlic-lemon chicken breast, baby artichokes, saffron, white wine, smoked bacon, olives

roasted salmon lemon vinaigrette

chef's fresh catch lemon vinaigrette

DOLCI (dessert)

torta al pistachio pistachio cake, sweet citrus ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

dark chocolate torta creme anglaise, chocolate sauce, sweet whipped cream

OPTIONAL SIDES: (add \$5 pp each)

broccolini olive oil and garlic

garlic roasted potatoes

Plated Luncheons

For groups of 40 people or less

*Guests choose from 3-course menu on the day of the event.
Includes brewed coffee, hot tea, fountain sodas, and iced tea.*

Option A

\$31 / person

ANTIPASTI (appetizers)

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

caesar romaine, garlic-romano dressing, house croutons

pasta e fagioli pasta & bean soup, vegetable broth, sweet sausage, parmigiano, basil pesto

SPECIALE DELLA CASA (entrees)

five cheese ravioli tomato, basil

caprese panino fresh mozzarella, beefsteak tomato, pesto aioli

melt burger white cheddar, smoked bacon, house pickles

chicken panino fontina cheese, bacon, avocado, salsa verde

mixed baby lettuces extra-virgin olive oil, balsamic vinegar, grilled chicken

caesar romaine, garlic-romano dressing, grilled chicken, house croutons

DOLCI (dessert)

torta al pistachio pistachio cake, sweet citrus ricotta, macerated strawberries

Option B

\$37 / person

ANTIPASTI (appetizers)

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

caesar romaine, garlic-romano dressing, house croutons

pasta e fagioli pasta & bean soup, vegetable broth, sweet sausage, parmigiano, basil pesto

caprese sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar

SPECIALE DELLA CASA (entrees)

house-made fettuccine bolognese ground veal, beef, pork, cream, tomato sauce

house-made rigatoni sauteed chicken, black pepper, pecorino cream sauce

italian dip sliced prime rib, fontina cheese, crispy onions, red wine jus

caprese panino fresh mozzarella, beefsteak tomato, pesto aioli

chicken parmigiano breaded chicken breast, tomato sauce, parmigiano, mozzarella, house-made pasta

mixed baby lettuces extra-virgin olive oil, balsamic vinegar, grilled chicken

caesar romaine, garlic-romano dressing, grilled chicken, house croutons

grilled fish of the day marinated roma tomatoes, lemon vinaigrette (add \$10 pp)

jumbo lump crab cake jumbo lump crab cake, mustard aioli, crispy onions, baby lettuce, soft bun (add \$10 pp)

DOLCI (dessert)

torta al pistachio pistachio cake, sweet citrus ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

dark chocolate torta creme anglaise, chocolate sauce, sweet whipped cream

Cocktail Parties

A minimum of 25 guests is required.

All bar and beverage service may be customized and is charged on consumption.

The selections below can be paired together as a package for a \$40 per person minimum.

Passed Hors d'Oeuvres

3 hors d'oeuvres for 1 hour
\$22 / person

5 hors d'oeuvres for 1 hour
\$29 / person

5 hors d'oeuvres for 2 hours
\$37 / person

wild mushroom turnovers truffle oil
chicken skewers lemon yogurt cream
cheese puffs parmesan, rosemary
mini risotto cakes mozzarella, tomato dipping sauce
cremini mushrooms herbs, garlic, bread crumbs
crostini tomato, garlic, basil
crostini herb goat cheese
crostini marinated salmon, horseradish
florentine beef skewers spicy red pepper sauce
assorted brick oven pizzas
fried calamari mustard aioli
savory meatballs marinara
tuna tartare white balsamic vinegar, herbs & lemon on cucumber (add \$6 pp)
mini crab cakes mustard aioli (add \$6 pp)
grilled shrimp citrus-mint chutney (add \$6 pp)
cremini mushrooms lobster, tarragon, parmesan (add \$6 pp)

ADD-ONS

Jumbo U-8 shrimp cocktail (\$10 each)

display of vegetables + dips (add \$7 pp)

display of seasonal fruit (add \$8 pp)

display of imported and domestic cheeses + crackers (add \$8 pp)

selection of desserts (add \$13 pp)

OPTIONAL CUSTOM PASTRIES AND CHOCOLATES

ask your events manager for details regarding these items

Antipasti + Pizze *A minimum of 20 guests is required.*

\$30 / person and includes all of the following

prosciutto di parma

soppressata

parmigiano

fresh mozzarella

marinated olives

balsamic cippolini onions

white bean crostini

vegetable crudité + dips

PIZZE (pizza)

margherita tomato, basil, mozzarella

melanzane alla parmigiana mozzarella, roasted garlic ricotta, flash-fried breaded eggplant, tomato sauce, parmigiano

pepperoni tomato sauce, pepperoni, mozzarella

Family-Style Dinner

\$61 / person | \$27 / child ages 6-12

A minimum of 20 guests is required.

Includes brewed coffee, hot tea, fountain sodas, and iced tea.

CHOICE OF TWO SALADS

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

caesar romaine, garlic-romano dressing, house croutons

arugula extra-virgin olive oil, lemon, shaved parmigiano

caprese sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar

CHOICE OF TWO PASTAS AND SAUCES

fresh pasta choice of house-made rigatoni, spaghetti, bucatini, and five-cheese ravioli

sauces: tomato, bolognese, alfredo, tomato cream

CHOICE OF TWO SEAFOODS/MEATS

salmon lemon vinaigrette, herbs

grilled chicken breast marinated in garlic, lemon, oregano

pan roasted chicken grilled garlic-lemon chicken breast, baby artichokes, saffron, white wine, smoked bacon, olives

grilled flank steak garlic, orange, herbs

new york strip red wine sauce, crispy onions

whole filet of beef (add \$14 pp)

rack of lamb herbed breadcrumbs (add \$15 pp)

CHOICE OF TWO SIDES

broccolini garlic, extra-virgin olive oil

roasted zucchini

baked asparagus butter, parmigiano

roasted garlic potatoes

mashed potatoes

CHOICE OF TWO DESSERTS

torta al pistachio pistachio cake, sweet citrus ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

dark chocolate torta creme anglaise, chocolate sauce, sweet whipped cream

Plated Dinner

For groups of 40 people or less

*Guests choose from 3-course menu on the day of the event.
Includes brewed coffee, hot tea, fountain sodas, and iced tea.*

Each non-pasta entree is served with the host's choice of two sides: baked asparagus with butter and parmigiano, zucchini roasted with fresh herbs, broccolini with garlic, yukon gold mashed potatoes, or roasted potatoes and garlic

Option A \$55 / person

INSALATE (salads)

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

caesar salad romaine, garlic-romano dressing, house croutons

arugula extra-virgin olive oil, lemon, shaved parmigiano

SPECIALE DELLA CASA (entrees)

five cheese ravioli tomato, basil

house-made fettuccini bolognese

grilled marinated chicken breast

fresh catch lemon

DOLCI (dessert)

pistachio cake, sweet citrus ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

Option B \$65 / person

ANTIPASTI (appetizers)

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

caesar romaine, garlic-romano dressing, house croutons

arugula extra-virgin olive oil, lemon, shaved parmigiano

caprese sliced mozzarella, tomatoes, basil

SPECIALE DELLA CASA (entrees)

five cheese ravioli tomato, basil

house-made capellini shrimp, white wine, tomato, parsley

house-made rigatoni sauteed chicken, black pepper, pecorino cream sauce

grilled ribeye steak herb butter, balsamic vinegar

grilled 10 oz. filet mignon (add \$14 pp)

pan roasted chicken grilled garlic-lemon chicken breast, baby artichokes, saffron, white wine, smoked bacon, olives

fresh catch lemon

DOLCI (dessert)

torta al pistachio pistachio cake, sweet citrus ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

dark chocolate torta creme anglaise, chocolate sauce, sweet whipped cream

Stations

\$65 / person | \$27 / child ages 6-12

A minimum of 25 guests is required. Includes coffee station, hot tea, fountain sodas, and iced tea.

ANTIPASTI DISPLAY INCLUDES:

prosciutto di parma
soppressata
parmigiano
fresh mozzarella

marinated olives
balsamic cippolini onions
white bean crostini

vegetable crudité + dips

INCLUDES ALL OF THE FOLLOWING PIZZE (pizza)

margherita tomato, basil, mozzarella

melanzane alla parmigiana mozzarella, roasted garlic ricotta, flash-fried breaded eggplant, tomato sauce, parmigiano

pepperoni tomato sauce, pepperoni, mozzarella

CHOICE OF 1 SALAD

mixed baby lettuces extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

arugula extra-virgin olive oil, lemon, shaved parmigiano

caesar romaine, garlic-romano dressing, house croutons

CHOICE OF 1 PASTA AND SAUCE

fresh pasta house-made rigatoni, spaghetti, bucatini, or five-cheese ravioli

sauces: tomato, bolognese, alfredo, sausage-tomato cream

CHOICE OF 1 MEAT (items with an asterisk are served at a carving station)

grilled marinated chicken breast lemon vinaigrette

pan roasted chicken grilled garlic-lemon chicken
breast, baby artichokes, saffron, white wine, smoked
bacon,
olives

grilled flank steak

rotisserie rib of beef *

pork loin*

whole filet of beef (add \$14 pp)

herb crusted rack of lamb (add \$15 pp)*

OPTIONAL SEAFOOD SELECTION (choose 1, add \$13 pp)

chef's fresh catch lemon herb vinaigrette

roasted salmon lemon herb vinaigrette

CHOICE OF TWO SIDES

sautéed broccolini garlic, extra-virgin olive oil

yukon gold mashed potatoes

roasted garlic potatoes

potato fries parmigiano

roasted zucchini

baked asparagus butter, parmigiano

LIGHT DESSERT

seasonal fruit, selection of cookies

OPTIONAL DESSERT SELECTION (add \$7 pp for each choice)

torta al pistachio pistachio cake, sweet citrus ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

dark chocolate torta creme anglaise, chocolate sauce, sweet whipped cream

OPTIONAL CUSTOM PASTRIES AND CHOCOLATES

ask your events manager for details regarding these items

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.