Weddings

at the

NATIONAL CONSTITUTION CENTER
Congratulations

The National Constitution Center and Brûlée Catering would like to congratulate you on your engagement! We thank you for considering our venue for your special day.

Planning a wedding can be a big task. Our goal is to guide you through the process with as much ease as possible. We look forward to the opportunity to meet with you and your family, show you our event spaces, and help you create an unforgettable day for you and your guests.

Enclosed in this packet, you will find facility rental rates and sample menus from Brûlée Catering, the exclusive in-house caterer of the National Constitution Center.

Catering packages include menu price, alcohol, setup, and labor as well as administrative fee. All menus can be customized and upgraded to meet your preferences. Should you have questions at any time, please don’t hesitate to contact us!

Contact Information

National Constitution Center                      Brûlée Catering
Events Department                                215.409.6639
215.409.6653                                      info@brulee-catering.com
facilityrental@constitutioncenter.org
Your Reception

Grand Hall Overlook
The Grand Hall Overlook is the National Constitution Center’s premier event space, providing a dedicated area for your cocktail reception as well as dinner and dancing for up to 250 guests. With its 60-foot-high ceiling, sweeping windows, and breathtaking views of Historic Philadelphia from the Center’s second floor, guests are sure to be inspired. Spanning a 100-foot-wide wall along the Overlook is the First Amendment Tablet, engraved with the first 45 words of the Bill of Rights.

Rental Fee: $5,000

Capacity: 250 for cocktail reception, dinner and dancing
375 for buffet dinner and dancing*
500 for plated dinner and dancing only*

*Requires use of the Grand Hall Lobby or Rooftop Terrace for cocktail hour
Ceremony Options

Grand Hall Main Lobby*
Located on the main floor of the Center, the Lobby is located just down the Grand Staircase from the Grand Hall Overlook and provides a sleek and modern setting for your ceremony. Alternatively, the Lobby can also be added to the Overlook to accommodate a cocktail reception for weddings of up to 500 guests.

Rental Fee: $1,000
Capacity: 250 for ceremony
500 for cocktail reception

Rooftop Terrace*
Located on the Center’s second floor, adjacent to the Grand Hall Overlook, the Rooftop Terrace provides an unparalleled alfresco setting for your nuptials. The Terrace is also available as a beautiful space for your cocktail reception.

Rental Fee: $1,000
Capacity: 250 for ceremony
400 for cocktail reception
**Additional Amenities**

**Parking Garage**
Onsite parking for up to 120 vehicles adds extra convenience for your guests. An elevator brings guests directly into the Grand Hall Lobby or Grand Hall Overlook from the garage.

You can rent the garage for $800, which covers the cost of 120 parking spaces and a dedicated security attendant.

**Coat Check**
A hosted coat check service is available for your event. The cost is $200 per attendant for the duration of your event. We recommend one attendant per 100 guests.

**Décor**
The Center has beautiful mahogany Chiavari chairs included in the venue rental. Spectacular lighting packages from our exclusive vendor, Advanced Staging Productions, are available for an additional charge.

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**Special Notes/FAQs**

- All weddings must begin at 6 p.m. or later due to museum hours.

- Rental fees are based on a 5-hour total event time, including the ceremony, if applicable. You may extend the timing of your event in advance for $500 per additional hour.

- Facility rental rates do not include food or beverage. Outside caterers are not permitted except for groups with special needs such as kosher, Indian catering, etc., which may be subcontracted through Brûlée Catering.

- Ceremony rehearsals will be permitted from 5-6 p.m. the day before the wedding unless other arrangements are made.

- Additional spaces are available for bridal party preparation. Please contact Facility Rentals for more information.

- Candles are permitted as part of the décor for your reception; however, candles must be placed in a holder so there is no open flame.
PRICING INCLUDES:

PRIVATE TASTING
For up to Four Guests
*All Dishes Will Be Selected from our Most Current Seasonal Menu, Which Will Be Provided At the Time Your Tasting Is Scheduled*

COCKTAIL HOUR & THREE COURSE DINNER
One Hour of Hors D’Oeuvres Followed By a Three Course Plated Dinner

FULL OPEN BAR & TOAST
Five Hour Open Bar with Champagne Toast
*Selections Based Upon Wedding Package Tier (unless client provided)*

STANDARD RENTALS
Standard China, Classic Stemware & Flatware, Basic Linen, Round Tables and Chiavari Chairs
*Upgrades Available - Please Discuss with your Sales Manager!*

DEDICATED WEDDING PARTY ATTENDANT
A Member of Our Service Team will be Dedicated to Meeting All Your Day Of Needs!

WEDDING SUITE
Private Wedding Suite Includes Cheese and Fruit, Champagne, Spring Water and Soft Drinks for Your Wedding Party
*Available one hour prior to the start of wedding*

SERVICE STAFF
A Dedicated Event Manager and Event Chef Will Lead Brûlée’s Award Winning Staff of Servers, Bartenders and Chefs

Minimum 125 Guests • Based on Five (5) Hour Event
All Pricing Includes Services Listed and Appropriate Fees including Management Charge

All catered events are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party’s costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.
**PASSED HORS D’OEUVRES**
Choice of six (6):

- **CHICKEN SKEWER (DF)**
  squash marmalade, sweet pickled peppers

- **THAI CASHEW CHICKEN SPRING ROLL**
  soy aioli, wasabi cashew

- **TURKEY PIE**
  navy bean ragu, fennel, lemon pepper bacon

- **BRIE AND RASPBERRY PHYLLO STAR (v)**
  crispy sage

- **FRENCH ONION BOULE (v)**
  whipped herb goat cheese

- **PARSNIP & CHESTNUT SOUP (vg)**
  black pepper syrup

- **BUTTERNUT SQUASH SHOOTER (vg)**
  lemon and coconut whipped cream, red chili oil

- **CHORIZO EMPANADA**
  ancho chili crema

- **SHORT RIB PIE**
  chimichurri

- **SHRIMP SPRING ROLL (df)**
  ginger & cranberry ketchup

- **JUMBO LUMP CRAB CAKE**
  tabasco aioli

**FIRST COURSE SALAD**
Choice of one (1) for all guests
Served with passed artisan rolls & sea salted butter

- **GOLDEN BEET SALAD (GF, V)**
  arugula & frisée, candied hazelnuts, cabrales blue cheese, red wine reduction, cava rose vinaigrette

- **RUBY RED, GREEN SALAD (GF)**
  stilton blue cheese, tarragon vinaigrette, grapefruit segments, guanciale bacon, maple glazed walnuts

- **BUTTERNUT SQUASH SALAD (GF, V)**
  arugula & red sorrel, toasted pecans, whipped ricotta, cumin vinaigrette

**SECOND COURSE PLATED ENTRÉE**
Choice of two (2) guest preselected entrees plus Chef recommended vegetarian entrée. Choose one (1) vegetable and starch for both entrées, served with passed artisan rolls and sea salted butter.

- **WHISKEY BRAISED SHORT RIB**
  butternut squash purée, red wine glazed pearl onion, broccolini, chianti reduction

- **GRILLED SIRLOIN (GF)**
  pumpkin purée, roasted golden beets, garlic roasted broccoli rabe, black garlic au jus

- **FRENCH CHICKEN BREAST (GF)**
  sweet potato purée, ninja radish, bloomsdale spinach, black pepper cider reduction

- **COQ AU VIN (GF)**
  red wine marinated chicken breast, sea salt roasted fingerling potatoes, braised mushrooms, pearl onions, roasted carrots, lardons, red wine sauce

- **SALMON**
  kabob squash farrotto, roasted celery root, garlic spinach, parsley lemon butter sauce

- **ARCTIC CHAR (GF)**
  sweet potato purée, beer braised kale, shaved beet slaw, lemon verbena sauce, citrus segments

Entree Guarantee due fourteen (14) days in advance of event

**THIRD COURSE DESSERT**

**COFFEE & HERBAL TEAS**

**CHOICE OF THREE (3) PASSED MINI DESSERTS**
creme brûlée tart
classic fruit tart
seasonal french macarons
sea salt brownie & turtle brownie squares
white chocolate butterscotch blondies
chocolate mousse cups
dulce banana cream tart
cannoli
flourless chocolate bites
chocolate dipped strawberries
cupcakes topped with vanilla buttercream
red velvet glazed bundt cakes
s’mores tart

**STANDARD BAR PACKAGE**
Inclusions vary by venue.

(V) = vegetarian | (VG) = vegan | (DF) = dairy free | (GF) = gluten free
**PASSED HORS D’OEUVRES**
Choice of eight (8) - all Tier i hors d’oeuvres also available.

- PEKING DUCK ROLL (gf)
  - cherry & hoisin chutney, toasted sesame seeds
- CHICKEN CORDON BLEU (gf)
  - lemon & black pepper aioli
- BLACK BEAN EMPIANADA (v)
  - salsa roja, cotija cheese
- SMOKED CARROT SOUP (vg)
  - brussels sprouts slaw, spiced pepitas
- LOLLIPPOP LAMBCHOP (gf, df)
  - cumin & rosemary, pomegranate mint chutney
- FIG & FONTINA TART
  - bacon jam
- BEEF TARTARE (gf)
  - smoked pickled mustard seeds, togarashi, lotus root chip
- SHRIMP COCKTAIL (gf, df)
  - wasabi marie rose sauce
- LOLLIPPOP LAMBCHOP (gf, df)
  - sorghum, avocado, fish sauce aioli

**FIRST COURSE SALAD OR SOUP**
Choice of one (1) for all guests, All Tier i salads also available. Served with passed artisan rolls & sea salted butter.

- SPAGHETTI SQUASH SALAD (GF, V)
  - gorgonzola cheese, smoked chestnuts, red watercress, honey basil vinaigrette, pomegranate seeds
- KALE SALAD (GF)
  - roasted brussels sprouts, pumpkin seeds, crispy pancetta, muscatel & thyme vinaigrette, red sorrel, pecorino
- PEAR SALAD (GF, V)
  - gorgonzola mousse, shaved fennel, dried cherries, red & belgian endive, grand marnier & sherry vinaigrette
- PUMPKIN SOUP (GF, V)
  - crème fraîche, toasted pepitas, fried sage

Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private tasting.

**SECOND COURSE PLATED ENTRÉE**
Choice of two (2) guest preselected entrees plus Chef recommended vegetarian entree. Choose one (1) vegetable and starch for both entrees, served with passed artisan rolls and sea salted butter. All Tier i entrées also available.

- BEER BRAISED SHORT RIB (GF)
  - mashed kabocha squash, oyster mushrooms, red kale, black trumpet mushroom demi glace
- SEARED SIRLOIN
  - butternut squash gratin, sautéed kale, roasted rutabaga, truffle pan sauce
- PORK TENDERLOIN (GF)
  - braised cabbage, roasted figs, creamy grits, black trumpet mushrooms, sage-bourbon glaze
- ROASTED CHICKEN BREAST (GF)
  - fontina risotto, sauteed swiss chard, herb roasted turnip, whiskey demi glace
- PAN SEARED ICELANDIC COD (GF)
  - porcini mushroom risotto, roasted root vegetables, mushroom marsala sauce
- GRILLED GROUPER (GF)
  - porcini mushroom risotto, port & rosemary reduction, roasted butternut squash, baby brussels sprouts
- ROASTED SALMON (GF)
  - squash risotto, bacon braised swiss chard, roasted carrots, chive butter sauce

**PREMIUM BAR PACKAGE**
Inclusions vary by venue.

Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private tasting.

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**ENTREE**

**GRILLED LAMB RACK 10OZ (GF) +$6**
honey glazed turnips, cipollini onion, delicata squash purée, black cherry glace

**ROASTED FILET (GF) +$9**
truffle potato gratin, chanterelle mushrooms, pearl onion, black truffle demi

**PAN SEARED FILET AU POIVRE (GF) +$9**
herbed spaghetti squash, trumpet mushrooms, herb heirloom carrots, peppercorn creamy sauce

**STUFFED CHICKEN BREAST (GF) +$5**
pine nuts, goat cheese, spinach, mushroom risotto, bacon baby brussels sprouts, rosemary a jus

**PAN SEARED BLACK SEA BASS (GF) +$8**
black truffle butter sauce, lemon tricolor quinoa, roasted cauliflower, garlic oyster mushrooms

**BUTTER POACHED HALIBUT (GF) +$8**
pumpkin purée, new potatoes, butter braised leeks, rhubarb butter sauce

**WHITE WINE POACHED BLUE COD (GF) +$8**
cauliflower purée, rutabaga, sautéed kale, shrimp chips, saffron nage

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**LATE NIGHT SNACKS**
Items are priced per person.
50 minimum per item.

**CHICKEN CHEESESTEAKS - $5.50**
**BEEF CHEESESTEAKS - $6.00**
**MUSHROOM CHEESESTEAKS - $5.50**
*served with ketchup & mayonnaise packets*

**CHICKEN EMPANADAS - $5.00**
**BEEF EMPANADAS - $5.00**
*served with salsa verde*

**PHILLY SOFT PRETZELS (V) - $3.00**
*served with mustard*

**APPLE CINNAMON EMPANADAS (V) - $4.50**
**PEANUT BUTTER "TASTYKAKES" (V) - $3.00**
**ASSORTED FLAVOR DOUGHNUTS (V) - $3.00**
**CANNOLIS (V) - $2.00**

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**DESSERT STATIONS**

**VERRINES | $20**
choice of (6):
pots de creme with chantilly seasonal berry shortcakes
lemon posset
chai panna cotta
vanilla filling panna cotta
lemon panna cotta with blueberry compote
chocolate mousse trio
chocolate fudge brownie with smores filling
chocolate fudge brownie with salted caramel
chocolate fudge brownie with mint

**DESSERT TACO BAR | $23**
choice of (4) filled mini sweet taco flavors:
raspberry mousse
espresso mousse
chocolate mousse
peanut butter mousse
strawberry mousse

**COOKIE BAR | $12**
amaretti
wedding cookies
chocolate chip cookies
sugar cookies
snickerdoodles
coconut macaroons

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COCKTAIL STATIONS (CONTINUED)

FALL // WINTER 2024

DUMPLING HOUSE | $29

DUMPLING HOUSE

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<tbody>
<tr>
<td>BHEL PURI (VG,DF)</td>
<td>$29</td>
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<tr>
<td>puffed rice, tomato, coriander, potato, serrano chili</td>
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<tr>
<td>STEAMED LEMONGRASS CHICKEN (DF)</td>
<td>$29</td>
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<tr>
<td>honey-sesame soy sauce, spicy peanut sauce, hot mustard, sweet &amp; sour sauce</td>
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<tr>
<td>POTATO SAMOSA (V,DF)</td>
<td>$29</td>
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<tr>
<td>papaya ketchup</td>
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<tr>
<td>GRILLEDPaneer SALAD (GF)</td>
<td>$29</td>
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<tr>
<td>tandoori apricot jam, tomato, winter greens mint &amp; cumin dressing</td>
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<tr>
<td>SPINACH SALAD (VG)</td>
<td>$29</td>
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<tr>
<td>lentil, cauliflower, ginger-shallot emulsion</td>
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<tr>
<td>GRILLED NAAN (V)</td>
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INDIAN STREET FOOD | $29

INDIAN STREET FOOD

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<tbody>
<tr>
<td>BHEL PURI (VG,DF)</td>
<td>$29</td>
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<tr>
<td>puffed rice, tomato, coriander, potato, serrano chili</td>
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<tr>
<td>COCONUT CHICKEN SKEWER (DF)</td>
<td>$29</td>
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<tr>
<td>green curry dipping sauce</td>
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<tr>
<td>STEAMED LEMONGRASS CHICKEN (DF)</td>
<td>$29</td>
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<tr>
<td>honey-sesame soy sauce, spicy peanut sauce, hot mustard, sweet &amp; sour sauce</td>
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<tr>
<td>POTATO SAMOSA (V,DF)</td>
<td>$29</td>
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<tr>
<td>papaya ketchup</td>
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<tr>
<td>GRILLED Paneer SALAD (GF)</td>
<td>$29</td>
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<tr>
<td>tandoori apricot jam, tomato, winter greens mint &amp; cumin dressing</td>
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<tr>
<td>SPINACH SALAD (VG)</td>
<td>$29</td>
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<tr>
<td>lentil, cauliflower, ginger-shallot emulsion</td>
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<tr>
<td>GRILLED NAAN (V)</td>
<td>$29</td>
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ISRAELI | $30

ISRAELI

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<tbody>
<tr>
<td>POMEGRANATE GLAZED LAMB CHOP (DF,GF)</td>
<td>$30</td>
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<tr>
<td>fresh mint</td>
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<tr>
<td>GRILLED SPICED EGGPLANT SALAD (DF,GF)</td>
<td>$30</td>
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<tr>
<td>aleppo pepper, lemon zest, thyme</td>
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<tr>
<td>CHICKPEA SALAD (V,GF)</td>
<td>$30</td>
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<tr>
<td>dried cherry, cucumber, olives, mint vinaigrette, feta cheese</td>
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<tr>
<td>accompanied by:</td>
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<tr>
<td>ROASTED GARLIC CHICKPEA HUMMUS (GF,DF,GF)</td>
<td>$30</td>
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<tr>
<td>toasted sesame, preserved lemon</td>
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<tr>
<td>WHITE BEAN &amp; RED PEPPER HUMMUS (GF,DF)</td>
<td>$30</td>
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<tr>
<td>feta cheese, fried parsley</td>
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<td>ISRAELI BREADS (V)</td>
<td>$30</td>
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FRENCH CAFÉ | $30

FRENCH CAFÉ

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<tbody>
<tr>
<td>MUSHROOM CREPES (V)</td>
<td>$30</td>
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<tr>
<td>goat cheese, local mushrooms</td>
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<tr>
<td>MINI CROQUE MONSIEUR</td>
<td>$30</td>
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<tr>
<td>country ham, gruyere, french baguette, dijon aioli</td>
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<td>MINI QUICHE (V)</td>
<td>$30</td>
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<tr>
<td>kale, sundried tomato, boursin</td>
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<td>accompanied by:</td>
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<tr>
<td>SALAD VERTE (GF,DF,GF)</td>
<td>$30</td>
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<tr>
<td>french bean, spinach, arugula, frisée, spring radish, almonds, parsley vinaigrette</td>
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<tr>
<td>COLD LENTIL SALAD (VG,FV)</td>
<td>$30</td>
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<tr>
<td>olive, brussels sprouts, mint, feta, sherry-dijon vinaigrette</td>
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PASTA | $29

PASTA

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<tbody>
<tr>
<td>RAVIOLI AL TARTUFO (V)</td>
<td>$29</td>
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<tr>
<td>black truffle cream sauce</td>
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<tr>
<td>RIGATONI (V)</td>
<td>$29</td>
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<tr>
<td>sauteed kale, butternut squash, porcini mushroom</td>
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<tr>
<td>GARGANELLE PESTO (V)</td>
<td>$29</td>
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<tr>
<td>arugula-cashew pesto, garlic cheese fondue</td>
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<tr>
<td>PENNE, SPICY PORK SAUSAGE GRAVY</td>
<td>$29</td>
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<tr>
<td>locatelli cheese, sun dried tomatoes</td>
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<td>accompanied by:</td>
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<tr>
<td>TUSCAN GARDEN SALAD (VG,DF,GF)</td>
<td>$29</td>
</tr>
<tr>
<td>artisan greens, olive, carrot, crispy sage, butternut squash, red wine vinaigrette</td>
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<tr>
<td>ITALIAN BREADS</td>
<td>$29</td>
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CREATE YOUR OWN TACOS | $29

CREATE YOUR OWN TACOS

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<tbody>
<tr>
<td>ADOBO GRILLED CHICKEN (GF,DF)</td>
<td>$29</td>
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<tr>
<td>CARNITAS (GF,DF)</td>
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<tr>
<td>CHIPOTLE ROASTED MUSHROOMS (VG)</td>
<td>$29</td>
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<tr>
<td>served with soft corn tortillas (GF)</td>
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<td>served with:</td>
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<td>SALSA ROJA</td>
<td>$29</td>
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<tr>
<td>purple cabbage slaw</td>
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<tr>
<td>pickled red onion</td>
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<tr>
<td>COTIJA CHEESE</td>
<td>$29</td>
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<tr>
<td>pickled jalapeños</td>
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<tr>
<td>SPINACH SALAD (VG,GF)</td>
<td>$29</td>
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<tr>
<td>jicama, spinach, apple, raisins, spiced peanuts, chipotle vinaigrette</td>
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<tr>
<td>CRISPY TORTILLA CHIPS (VG)</td>
<td>$29</td>
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<tr>
<td>salsa verde</td>
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COCKTAIL STATIONS (CONTINUED)

**SUSHI STATION** | **$28**  
choice of three:  
CALIFORNIA MAKI (DF,GF)  
SPICY TUNA MAKI (DF,GF)  
PICKLED VEGETABLE MAKI (DF,GF)  
SALMON & AVOCADO MAKI (DF,GF)  
YELLOWTAIL SCALLION MAKI (DF,GF)  
EEL AND CUCUMBER MAKI (DF,GF)  
accompanied by:  
EDAMAME & SEAWEED SALAD  
JAPANESE CUCUMBER SALAD  
mixed greens, carrots, cucumber, cherry tomato, sweet ginger dressing  
SWEET SOY  
SRIRACHA MAYO  
WASABI  
PICKLED GINGER  
*gluten free options available*

**RAW BAR** | **MP**  
OYSTERS ON HALF SHELL (GF,DF)  
champagne mignonette  
COCKTAIL SHRIMP (GF,DF)  
bloody mary cocktail  
SEARED AHI TUNA (GF,DF)  
wasabi crust  
STONE CRAB CLAWS (GF)  
saffron aioli  
ROASTED EDAMAME SALAD (GF)  
purple sweet potato, arugula, tarragon vinaigrette  
accompanied by:  
EDAMAME & SEAWEED SALAD (DF,GF)  
sesame ginger emulsion  
KALE & BUTTERNUT SQUASH SALAD (V,GF)  
goat cheese, blood orange segments, shaved brussels sprouts, maple vinaigrette, crispy frisée  
LEMON WEDGES & TABASCO SAUCE

**ACTION STATIONS**  
*chef attendant fee required*

**RISOTTO** | **$27**  
ARBORIO RICE  
herbs, shallots, parmesan cheese  
Toppings:  
seasonal roasted vegetables  
kennett square mushrooms  
pancetta  
grilled shrimp  
broccoli rabe  
sweet italian sausage  
accompanied by:  
ROMAINE SALAD  
shaved fennel, parmesan, artichokes, lemon olive dressing  
PARMESAN CRISPS & GRILLED ITALIAN BREADS

**BUILD YOUR OWN POKE** | **$33**  
ATLANTIC SALMON (GF,DF)  
SAKU TUNA (GF,DF)  
GRILLED TOFU (V)  
**Base:**  
white rice (VG)  
rice noodles (GF)  
**Toppings:**  
seaweed salad, watermelon radish, carrots, cucumber, red cabbage, edamame, mango, nori, scallion, fried shallot, puffed rice, cilantro, pickled onion  
**Sauces:**  
sesame soy, spicy mayo, wasabi mayo, honey sesame oil

**BAO** | **$28**  
KOREAN BBQ CHICKEN (GF,DF)  
GOCHUJANG PORK BELLY (GF,DF)  
HOISIN GLAZED MUSHROOM (V,GF,DF)  
**Toppings:**  
carrot & cabbage slaw, pickled red onion, sliced cucumbers, sliced jalapeno, scallion ribbons, cilantro, hoisin sauce, sweet soy sauce, spicy peanut sauce  
accompanied by:  
CRISPY TOFU NOODLE SALAD (VG,DF,GF)  
grilled vegetables, kimchi emulsion  
CUCUMBER EDAMAME SALAD (VG,DF,GF)  
roasted red peppers, bean sprouts, shaved radishes, ginger sesame dressing

(V) = vegetarian | (VG) = vegan | (DF) = dairy free | (GF) = gluten free