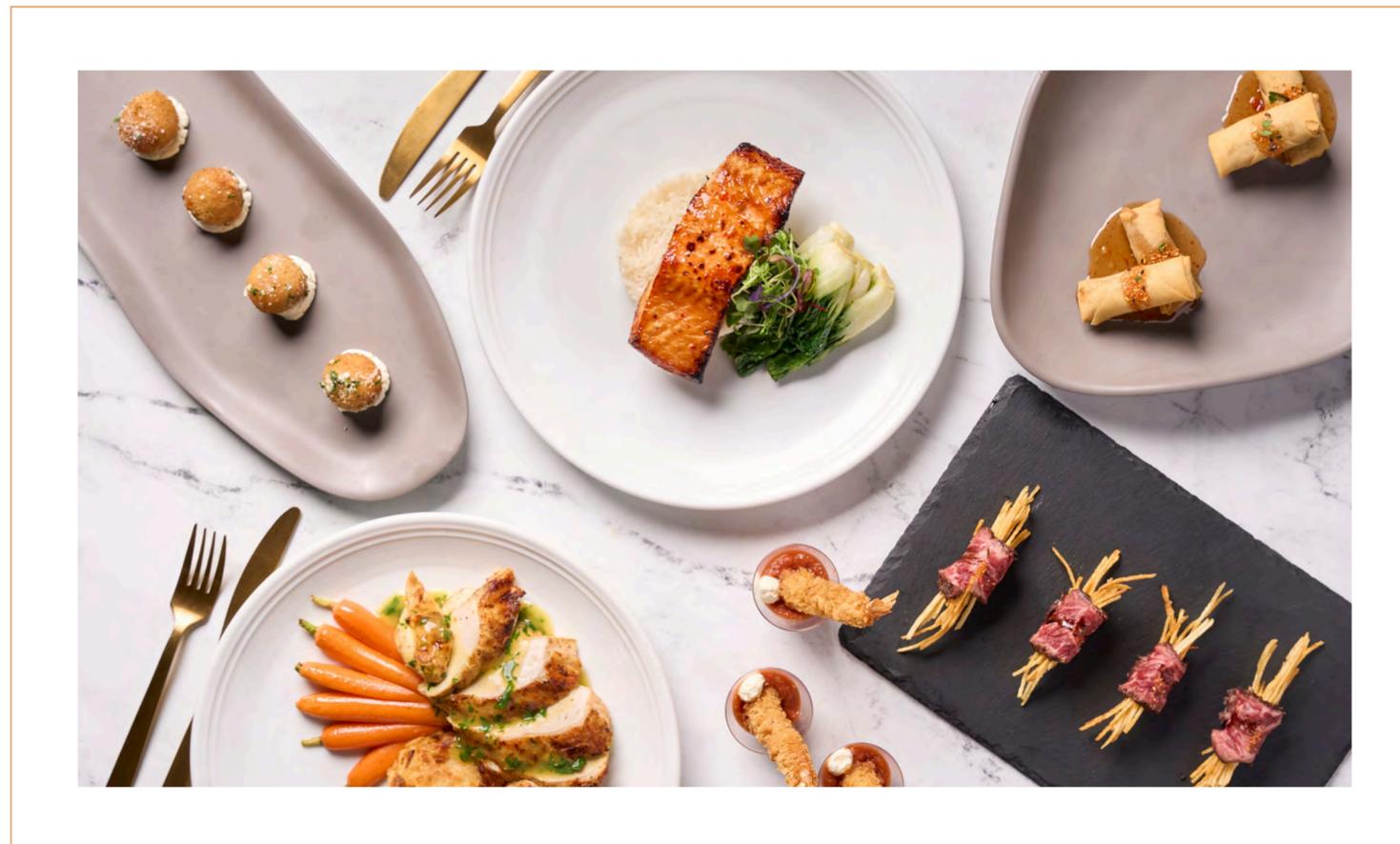


Seravezza Events



AT

The Franklin Institute

BREAKFAST PACKAGES

ALL BREAKFAST PACKAGES INCLUDE

Orange Juice, Cranberry Juice, Freshly Brewed La Colombe Regular and Decaffeinated Coffee, Assorted Premium Hot Teas, Ice Water

CONTINENTAL BREAKFAST

Sliced Fresh Fruit and Berries (VV) (AVG)
Assortment of Bagels (V)
Chef's Selection of Muffins, Danish and Pastries (V)
Preserves (VV), Butter (V), and Cream Cheese (V)

LOGAN CIRCLE BREAKFAST

House Made Individual Yogurt Parfaits with Seasonal Fruits and Granola (V)
Smoked Salmon Lox and Bagels with Traditional Condiments (Capers, Red Onion)
Farm Fresh Hard-Boiled Eggs (V) (AVG)
Assortment of Bagels (V)
Plain and Dill Cream Cheese (V) (AVG)
Chef's Selection of Muffins and Pastries (V)

SOCIETY HILL BREAKFAST

INCLUDES:
Sliced Fresh Fruit and Berries (VV) (AVG)
Chef's Selection of Muffins and Pastries (V)
Toast with Butter (V) and Preserves (VV)

CHOICE OF TWO:
Scrambled Eggs with Chives
French Toast
Spinach & Egg Frittata
Tofu Scramble (VV)

CHOICE OF TWO:
Maple Black Pepper Bacon Bacon
Turkey Sausage
Country Link Pork Sausage
Pork Scrapple (AVD) (AVG)

CHOICE OF ONE:
Hash Brown Potatoes
Potatoes O'Brien (VV) (AVG)

BREAKFAST SANDWICHES

INCLUDES:
Hash Brown Potatoes (VV)
Assorted Packaged Yogurt (AVG)

CHOICE OF TWO:
Ham, Egg and Cheese Croissant
Sausage, Egg and cheese on a Southern-style flaky Buttermilk Biscuit
Scrambled Egg Burrito with Chorizo, and Fresh Tomato Salsa
Egg and Turkey Sausage on an English muffin

THE BAKERY

Assortment of Flaky Croissants, Seasonal Turnovers, and Breakfast Breads (V)
Whole Fresh Fruit (VV) (AVG)
House-Made Individual Yogurt Parfaits with Seasonal Fruits and Granola (V)



DAYTIME CHEF'S TABLES

ALL CHEF'S TABLES INCLUDE

Freshly Brewed La Colombe Regular and Decaffeinated Coffee, Assorted Premium Hot Teas, and Ice Water

TUSCAN

Panzanella Bread Salad (VV)

Cucumbers, Tomatoes, Ciabatta Croutons, Red Onions, Extra-Virgin Olive Oil, Black Pepper and Sea Salt

Orzo Antipasto Salad (VV)

Capers, Roasted Bell Peppers, Eggplant, and Olives tossed in Red Wine Vinaigrette

Penne Pasta (VV)

Diced Tomatoes and Spinach in a Beurre Blanc Sauce

Seasonal Grilled Vegetable (VV) (AVG)

Chicken Piccata (AVG)

Pan-seared breasts cooked in a sauce of Lemon, Capers, Parsley, and Butter

Tuscan Salmon (AVG)

Garlic sauce with Cherry Tomatoes and Artichokes

Garlic Bread (V)

Mini Chocolate Chip Cannoli

Chef's Choice

4 Miniature Desserts

LA COMIDA

Mixed Greens and Romaine Salad (V) (AVG)

Cheddar Cheese, Red Beans, Cherry Tomatoes, Bell Peppers, Jalapeño Ranch, and Roasted Garlic Chili Vinaigrette

Tomato and Cucumber Salad (VV) (AVG)

Cilantro Dressing

Tortilla Chips (VV)

Roasted Tomato Salsa, Tomatillo Salsa, and Guacamole

Cilantro Rice (VV) (AVG)

Build Your Tacos:

Corn and Flour Tortillas (VV)

Braised Beef Barbacoa (AVD) (AVG)

Chicken Tinga (AVD) (AVG)

Smoky and flavorful with Tomato, Onion, and Chipotle in Adobo Sauce

Fajita Vegetables (V) (AVG)

Blend of Peppers and Onions

Toppings of Shredded Lettuce, Diced White Onion, Cilantro, Cheddar Cheese, Sliced Jalapeños, Sour Cream, and Lime Wedges

Mini Churros

Chocolate Dip

Chef's Choice

4 Miniature Desserts

KALI OREKSI

Greek Salad (VV) (AVG)

Onion and Kalamata Olives

Spanakopita (V)

Toasted Pita (VV)

Red Pepper Hummus Spread

Roasted Lemon Potatoes (VV) (AVG)

Oregano and Garlic

Fresh Sautéed Broccolini (VV) (AVG)

Olive Oil, Chili Flakes, Garlic

Pan-seared Salmon (AVD) (AVG)

Fennel-Saffron on Fumé

Greek Seasoned Grilled Chicken (AVD) (AVG)

Baklava

Chef's Choice

4 Miniature Desserts

BOAT HOUSE ROW

Spinach and Arugula (V) (AVG)

Diced Apple and Goat Cheese with Champagne Vinaigrette

Salinas Valley Chopped Salad (V) (AVG)

Roasted Vegetables, Gorgonzola Cheese, Garbanzo Beans, Tomatoes, Cucumbers, and Parsley

Oven-Roasted Baby Potatoes (VV) (AVG)

Sautéed Haricot Verts (VV) (AVG)

Pepper-Crusted Striped Sea Bass (AVG)

Smoked Mushroom Sauce

Dry-Rubbed Flat Iron Steak (AVD) (AVG)

Beef Reduction

Freshly Baked Rolls with Butter (V)

Mini Philly Cheesecake Bites

Chef's Choice

4 Miniature Desserts



DAYTIME CHEF'S TABLES

RITTENHOUSE

Sliced Heirloom Tomato Salad (VV) (AVG)
Roasted Artichokes, Garlic, and Rosemary-Infused Extra-Virgin Olive Oil

Endive and Arugula Salad (VV) (AVG)
Orange Segments, Toasted Pistachios, and Lemon-Mint Vinaigrette

Wild and Brown Rice (VV) (AVG)
Infused with Sweet Basil and Roasted Tomatoes

Grilled Asparagus (V) (AVG)
Toasted Almond Brown Butter

Herb-Roasted Chicken (AVG)
Black Truffle Butter

Pan-Seared Barramundi (AVD) (AVG)
Shaved Fennel in a Saffron Broth

Rosemary-Roasted Beef Tenderloin Tips (AVD) (AVG)
Tomato and Wild Mushroom Ragout

Freshly Baked Rolls with Butter (V)

Chefs Seasonal Warm Bread Pudding
Vanilla Ice Cream

20TH ST. LUNCHEONETTE

Sandwiches – Choose Three
(condiments – Mayo, Mustard)

Chicken Salad on a Potato Bread Roll
Butter Lettuce

Italian Hoagie on a Long Roll
Lettuce and Tomato

Roast Beef on Pumpernickel
Swiss Cheese and Baby Arugula

Turkey on a Kaiser Roll
Pepper Jack with Lettuce and Tomato

Honey Ham on Whole Wheat Bread
Cheddar Cheese

Grilled Vegetable Wrap
Red Pepper Hummus Spread and Spinach

Sides

Potato Salad (V) (AVG), Pasta Salad (V), Housemade Chips (VV)

Salads

Caesar (V)
Romaine Lettuce, Parmesan Cheese and Croutons

Garden of Mixed Greens (VV) (AVG)
Shredded Carrot, Tomatoes, Radish and Cucumber

Included Proteins

Tuna Salad (AVG), Sliced Hard Boiled Egg (AVG)

Dressings

Balsamic (VV) (AVG) & Caesar (AVG)

Dessert

Assorted Cookies (V), Brownies (V), and Bowl of Fruit (VV) (AVG)



BREAKS

BREAKS INCLUDE

Freshly Brewed La Colombe Regular and Decaffeinated Coffee,
Assorted Premium Hot Teas, and Ice Water



THE OLD CITY BREAK

Philadelphia Pretzel Factory Pretzels with Mustard (V)
Tomato Pie (V)
Assorted Tasty Cakes (V)

HEALTHY START

Assorted Protein and Granola Bars
(AVG) available upon request
Hummus and Grilled Pita
Fruit Salad Cup (VV) (AVG)
Infused Water

CHOCOLATE BREAK

Chocolate Chip Cookies (V)
Brownies and Blondies (V)
Chocolate Mousse Shots (VV) (AVG)



HORS D'OEUVRES

SEAFOOD

Smoked Steelhead Salmon AVG
Whipped Boursin Cheese on Blinis

Ahi Poke Tartare AVD AVG
Lemon Aioli Served in a Mini Savory Cone

Bloody Mary Shrimp
Cocktail Shooters AVD AVG
A zero-proof bloody Mary seasoned with fresh horseradish, topped with a grilled shrimp on a skewer and a Tajin dusted rim

Coconut Shrimp AVD
Citrus Ponzu Glaze

Crab Rangoon

Maryland Lump Crab Salad
In Phyllo Cup with Green Onion and Basil Remoulade

Pacific Clam Fritters
Chives, Sour Pickle, and Caper Remoulade

Salmon Roe on Potato Chip AVG
Dill Crème

Caviar on Potato Chip AVD AVG

VEGETABLE

Roasted Golden Beet Skewers VV AVG
Lavender Agave and Truffle Salt

Cornmeal Blinis VV AVG
Apple Cider Poached Sweet Potatoes

Vegetable Empanadas V
Salsa Verde

Brie En Croûte V
Raspberry Jam and Lemon Zest Crème Fraîche

Spinach and Artichoke Tarts V

Vegetable Samosas VV
Agave Crème Fraîche

Arancini V
Lemon-Garlic Aioli

PORK/LAMB

Char Siu Pork Satay AVD AVG
Charred Scallion

Crispy Potato Pancakes
Topped with Peppered Bacon and Apple Relish with Herbed Crème Fraîche

Mini Italian Sausage Pizza Bites
Sweet Basil-Tomato Sauce

Lamb Lollipops AVD AVG
Rubbed in Fresh Herbs and served medium with Mint Chutney



POULTRY

Southwest Chicken Salad
Tortilla Cups

Chicken Pot Stickers
Sesame Soy Dipping Sauce

Mini Chicken Wellingtons
Pink Peppercorn Demi-Glacé

Chicken Satay AVD AVG
Lemon Pepper

Sesame-Crusted Chicken Skewers AVD AVG
Spicy Teriyaki Glaze

Peking Duck Spring Rolls AVD
Ginger-Soy Dipping Sauce

BEEF

Roast Beef AVG
Asparagus Tips and Boursin Cheese

All Beef Franks in a Blanket AVD

Beef Empanadas AVD
Roasted Tomato and Coriander Salsa

Mini Beef Wellingtons
Mustard Aioli

Braised Short Rib on Tostones AVD
Chipotle Sauce

Beef Kofta Tzatziki AVG

Cheesesteak Eggroll
Long Hot Relish

CRAFT STATIONS

DISPLAYS

ANTIPASTO DISPLAY Ⓥ

Oven-dried tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Parmigiano-Reggiano, Asiago and Fresh Mozzarella Cheese, with Artisanal Bread

FARM TO TABLE DISPLAY Ⓥ

Cheeses: Huntsman Double Gloucester-Stilton, Manchego, Parmesan, and Saint-André Triple Crème

Vegetables: Grilled Baby Squash, Eggplant, Sweet Peppers, Asparagus, Baby Carrots, and Mushrooms

Grain Salads:

Couscous and Red Lentil Salad

Warm Chickpea and Feta Salad with Parsley & Asparagus

Fava Bean and Morel Salad

Dips: Balsamic Aioli, Roasted Garlic Sour Cream, and Hummus

Skewers: Prosciutto wrapped Cantaloupe skewers and Antipasto skewers with Salami, Provolone, Olive, and Pesto Marinated Tomatoes

Sides and Breads: Dried Fruit, Toasted Nuts, Crackers, Crostini, Baguette, and Grilled Pita

ITALIAN MARKET STATION

Meats: Parma Prosciutto, Genoa Salami, Mortadella

Cheeses: Parmigiano Reggiano, Asiago and Manchego

Marinated Vegetables: Oven-Dried Tomatoes, Artichokes, Marinated Mushrooms, Olives, Roasted Peppers

Sides and Breads: Fresh Fruit Platter of Grapes, Melon, and Assorted Berries, Crostini, Assorted Crackers, and 4 Full Italian Bread Loaves and Sliced Bread

SEAFOOD RAW BAR AVD

An assortment of the freshest Shrimp, Oysters, and Crab Claws served with Horseradish-Cocktail Sauce, Lemon Aioli, Rémoulade, Mignonette, Hot Sauce, and Fresh Lemon

**Plus, Tray Rental*

SUSHI TABLE

Please select from our list of favorites and crowd-pleasers. Served with Seaweed Salad, Edamame, traditional pickled Ginger, Wasabi, and Soy Sauce

Sushi Roll

Spicy Tuna, Philly, Salmon Avocado, Rainbow and California Rolls

Nigiri or Sashimi

Tuna, White Tuna, Hamachi – Yellowtail, and Salmon



TACO STATION

Fajita Vegetables and Anchoite-Brushed Chicken, Soft Corn Tortilla Toppings: Onions, Cilantro, Tomatillo Salsa, Pico De Gallo, and Cotija Cheese

Sides: Braised black beans and cilantro rice

BBQ PULLED PORK AND CHICKEN SLIDER

Tender Slow-Cooked Pork Shoulder or Shredded Chicken Thighs Smothered in BBQ Sauce Served on Southern-Style Flaky Buttermilk Biscuit with a House Made Slaw and Chips

STATIONS

ACTION STATIONS

PASTA

Guests' choice of Cavatelli Pasta with a Tomato Basil Sauce (VV) or Gemelli Pasta with a Garlic and Parsley Alfredo Sauce (AVG). Served with fresh Parmesan Reggiano and Crushed Red Pepper Flakes

Protein Add On: Chicken or Shrimp (AVG)

KIMCHI NOODLES

Wok Tossed Garlic-Soy Lo Mein Noodles with Kimchi, Topped with Soy Braised Duck or Crispy Tofu, Chopped Scallions, and Sesame Seeds (AVD) (AVG)

ELEVATED PHILLY CHEESESTEAKS

Guests' choice of Shaved Ribeye and Tri-Tip sliced tableside with Chopped Long Hots, Sautéed Peppers & Onions, and Local Cheeses Torched Live to melt on an Amoroso Roll with House-made Chips

CARVER STATIONS

ROASTED SEABASS (AVG)

Herb-crusted with Roasted Tomato & Basil Compound Butter and Lemon & Chive Beurre Blanc, Peppered Asparagus, and Goat Cheese Mashed Potatoes

DILL & LEMON CRUSTED SALMON

Dill and Lemon Zest-Crusted Salmon with Yukon Gold Potato Pancakes, Asparagus with Herbed Emulsion, and Porcini Cream Sauce

PORCINI CRUSTED CHICKEN ROULADE (AVD) (AVG)

Mushroom Duxelles Stuffed Chicken Breast with a Leek Demi-Glacé, Charred Broccolini, and Pepper Wedged Potatoes

CRISPY PEKING DUCK (AVD)

Duck Breast on a griddle finished Scallion Pancake, with Hoisin-Ginger Sauce and Fresh Sliced Scallions served with Chef's Purple Cabbage Slaw
Crispy Tofu is available upon request (VV)

BONELESS PRIME RIB OF BEEF (AVG)

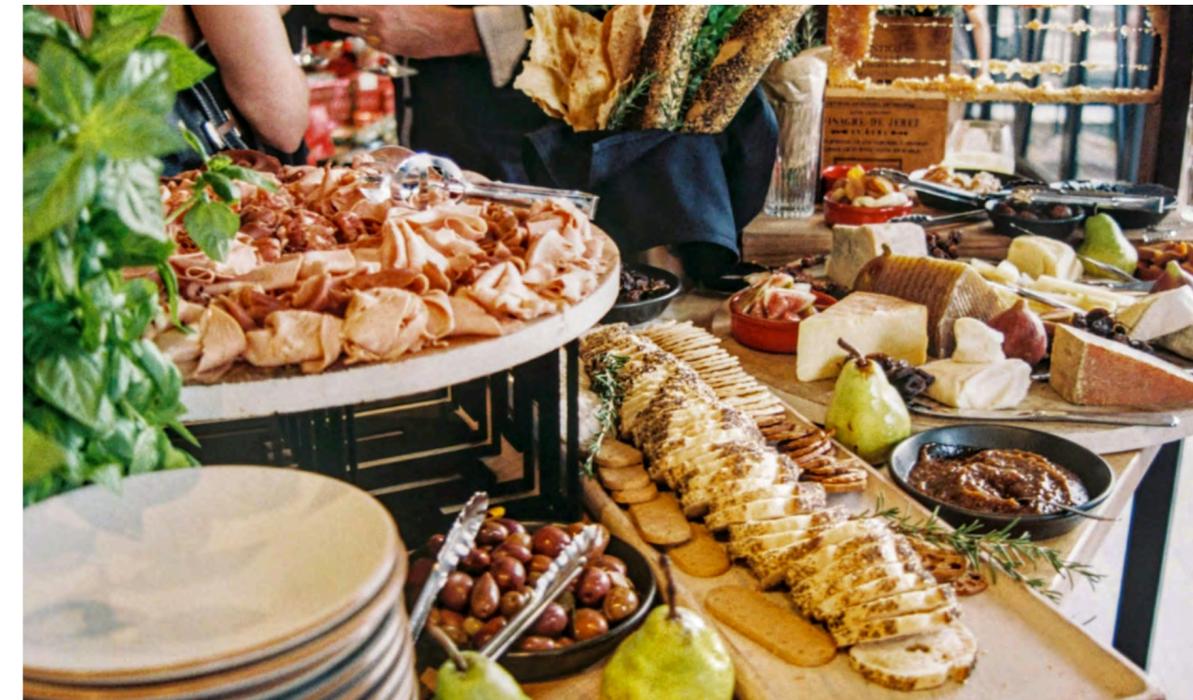
Spice-Crusted Prime Rib with Demi-Glacé and Horseradish Cream, Haricots Verts, and Twice-Baked Baby Potatoes

DIJON CRUSTED TOP ROUND OF BEEF (AVG)

With Roasted Garlic Gravy, Charred Mushrooms & Onions, Haricots Verts, and Salt Crusted Potatoes

PHILLY ROLL PORK ROULADE

Pretzel & Mustard Crusted Pork filled with Broccoli Rabe, Garlic, and Sharp Provolone served with Crispy Confit Potatoes



STATIONS

DESSERT STATIONS

DESSERT CONES

The S'more: Chocolate Waffle Cone Filled with Chocolate Mousse, Graham Cracker Crust Crumbles, and Topped with Mini Marshmallow - Live Torched

Lemon Meringue: Traditional Waffle Cone Filled with Lemon Custard, Graham Cracker Crust Crumbles, and Topped with Meringue - Live Torched

Vegan: Fresh Fruit with Vegan Marshmallow Dip Cup

DONUT SUNDAE BAR

Federal Donut Sugar Assortment with a scoop of Vanilla Bean Ice Cream.

Sauces: Strawberry, Chocolate, and Caramel.

Toppings: Seasonal Berries, Sliced Bananas, Sprinkles, Cookie Crumbs, Crushed Peanuts, Maraschino Cherries and Whipped Cream

CHOCOLATE FONDUE STATION

A blend of Milk and Dark Chocolate.

To Dip: Fresh Strawberries, Pineapple Chunks, Pretzel Rods, Rice Krispies Squares, Chocolate Brownie Bites, Cheesecake Bites, and Fluffy Marshmallows

PIE PIE PIE

By the spoonful, by the bite.

Mini Pies, Turnovers, and Pie in a Jar VV AVG

DESSERT BY THE POUND

Chef griddle-warmed slices of Pound Cake at the station. Flavors: Marble, Chocolate Chip, or Lemon Iced.

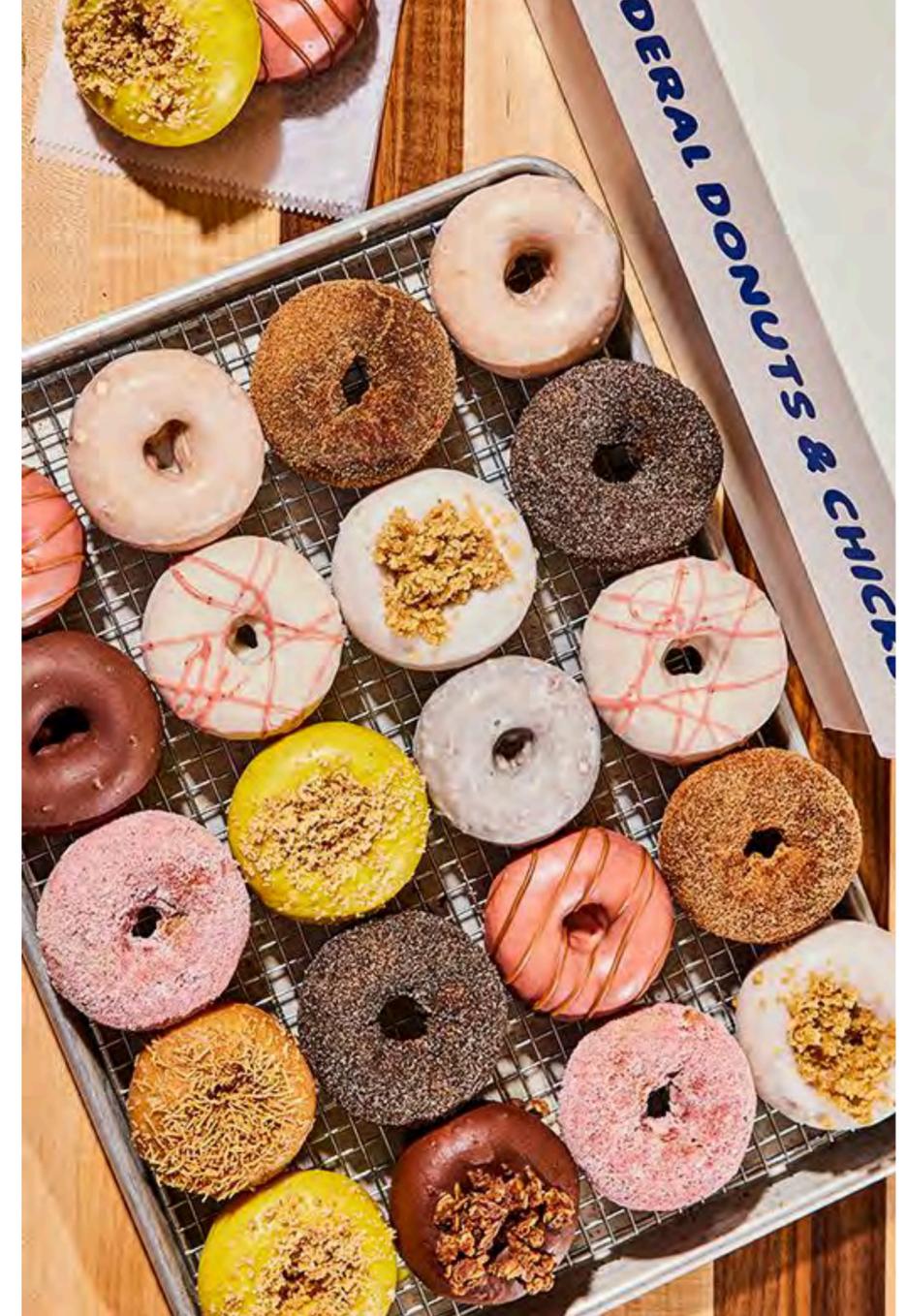
Toppings: Cinnamon Apples, Berry Compote, Crème Anglaise, and Whipped Cream

VIENNESE DESSERT DISPLAY

A lavish display of Petit Fours, Tarts, Mousse, and Pastries in a wide variety of flavors

POPCORN BAR

Made right at our tabletop machine and then generously tossed in your choice of flavor, it's sure to bring a smile to your face! Variety of seasonings: spicy, savory, and sweet!



PLATED MENU

FIRST COURSE

CAESAR SALAD

Crisp Romaine, Toasted Croutons with shaved Parmesan Cheese, and finished with Caesar Dressing

HARVEST ARTISAN GREENS V AVG

A delicate blend of colorful lettuces adorned with Roasted Beets, Blistered Grape Tomatoes, Feta Cheese, and Toasted Almonds with White Balsamic Vinaigrette

PENNSYLVANIA SALAD V AVG

A bouquet of Mixed Greens accompanied by Roasted Peaches, Peppered Goat Cheese, and Spiced Sunflower Seeds with Sorghum Vinaigrette

CRUNCH SALAD VV

An Asian-inspired salad of Shaved Red Cabbage, Baby Kale, Cucumbers, Carrots, Edamame, Cilantro, and Sunflower Seeds with Sweet-and-Sour Ginger

BABY ICEBERG V AVG

Our take on a crisp wedge salad, presented with Bocconcini Cheese and Red and Yellow Teardrop Tomatoes, with a duet of the compelling flavors of Basil Vinaigrette and Balsamic Glaze

CABERNET POACHED PEAR V AVG

This beautifully composed plate features Hearty Greens with Sweet-and-Sour Red Onion, Crumbled Blue Cheese and Shaved Radish with Pomegranate Vinaigrette and luscious, deep-red Poached sliced Pear

ROASTED HEIRLOOM BABY CARROTS V AVG

Glazed and glistening with a Local Honey-Turmeric Drizzle, the crunch of Toasted Pumpkin Seeds, and the richness of Herbed Crème presented atop a bed of Butter Lettuce

BABY ROMAINE WITH TOASTED CHICKPEAS VV AVG

Petit tender hearts of Romaine lettuce plated with Spiced Chickpeas, Roasted Tomatoes, and Caper Dressing

CAPRESE SALAD V

Burrata with layers of Sliced Tomato and Sweet Basil, drizzled with Aged Balsamic and EVOO, served with Old World Crostini



PLATED MENU

ENTRÉES

ROSEMARY LEMON CHICKEN BREAST (AVG)

Marinated in Rosemary, Lemon & Garlic with Au Gratin Potato Cake, Seasonal Vegetable and Lemon Beurre Blanc

PEPPERED BALSAMIC CHICKEN BREAST (AVD) (AVG)

Baby New Potatoes, Seasonal Vegetable, Roasted Grapes, and Balsamic Vinegar

PARMESAN-CRUSTED CHICKEN BREAST (AVG)

Sea Salt Fingerling Potatoes, Seasonal Vegetable, and Tomato Basil Chutney

CHILI-SPICED ROASTED CHICKEN BREAST (AVG)

Acorn Squash Risotto Cake, Seasonal Vegetable, and Red Wine-Cranberry Reduction

GLAZED SALMON (AVD) (AVG)

Coconut Jasmine Rice, Baby Bok Choy, and Rich Miso-Sweet Chili Sauce

SEARED SESAME CRUSTED TUNA STEAK (AVD)

Prepared Medium in a Honey Ginger Soy Glaze, Scallion Rice and Seasonal Vegetable

CHILI-SPICED SEA BASS (AVD) (AVG)

Crisped Potatoes, Charred Broccolini, and Preserved Lemon & Basil Relish

BRAISED SHORT-RIB (AVD) (AVG)

Herb Polenta, Seasonal Vegetable and Natural Cabernet Reduction

BRAISED SHORT-RIB WITH WILD MUSHROOM AND LEEK RISOTTO (AVG)

Roasted Baby Heirloom Carrots, and Pan Jus

PAN-ROASTED BEEF TENDERLOIN (AVG)

With Wild Mushroom and Leek Risotto, Roasted Root Vegetables, and Green Peppercorn Port Reduction

ROASTED CORN AND BLACK BEAN PUFF PASTRY (VV) (AVG)

Medley of Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions, and Brown Rice in Tart Shell, topped with Avocado

EGGPLANT MILANESE (VV) (AVG)

Fresh Chicory, Roasted Fennel & Endive Salad topped with Crispy Capers, Smoked Leek and Tomato Vinaigrette

ROASTED VEGETABLE LASAGNA ROLL (V)

Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers, & Olives rolled in a Sheet of Pasta with Ricotta & Parmesan

ANCHO-DUSTED CAULIFLOWER STEAK WITH CRISPY POLENTA CAKE (VV) (AVG)

Smoked Tomato Jam and Roasted Sweet Potatoes

HERB-CRUSTED TENDERLOIN OF BEEF AND MAINE SEA SCALLOPS (AVG)

Scalloped Yukon Gold Potatoes, Seasonal Vegetable and Red Wine Sauce

PETITE FILET MIGNON AND SEARED SALMON (AVG)

Risotto Cake, Seasonal Vegetable, and Three-Peppercorn Sauce

GRILLED PETITE FILET AND CHAR-GRILLED JUMBO SHRIMP (AVG)

Mashed Potatoes, Seasonal Vegetable, Caramelized Shallot Jus, and Tomato-Basil Relish

BRAISED SHORT RIB AND SEA BASS (AVG)

Scalloped Potatoes, Roasted Asparagus, and Cabernet Reduction



PLATED MENU

DESSERT

RUSTIC APPLE TART

Cinnamon Custard Sauce

KEY LIME CHEESECAKE

Raspberry Sauce, Fresh Berries, and Mint Garnish

TIRAMISU

Espresso, Mascarpone, and Bittersweet Chocolate

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce

CHEF'S SEASONAL CREATION



Applicable taxes added: 8% food and 10% liquor 22% Service charge on Food, Beverage, Set Up and Labor
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

AVD AVOIDING DAIRY

AVG AVOIDING GLUTEN

VV VEGAN

V VEGETARIAN

BAR OPTIONS



SPIRITS

Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Superior, Makers Mark Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch

BEER

Choose Two: Domestic: Bud Light, Michelob Ultra, Yuengling Lager

Choose One: Premium: Corona Extra, Stella Artois, Victory IPA, Blue Moon

WINE

Proverb Cellars: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES

Dasani® Bottled Water, Assorted Coca-Cola® Products, Assorted Juices



BAR OPTIONS

BAR PACKAGES

DELUXE BAR PACKAGE

Includes: Spirits, Beer, Wine and Non-Alcoholic Beverages

NON-ALCOHOLIC PACKAGE

Includes: Only Non-Alcoholic Beverage Selection

BEER & WINE BAR PACKAGE

Includes: Beer, Wine and Non-Alcoholic Beverages

CONSUMPTION BAR

UPGRADED BAR

DOMESTIC (CHOICE OF TWO)

Coors Light, Michelob Ultra, Yuengling Lager, & Miller Light

IMPORT, PREMIUM, OR CRAFT BEVERAGE (CHOICE OF THREE)

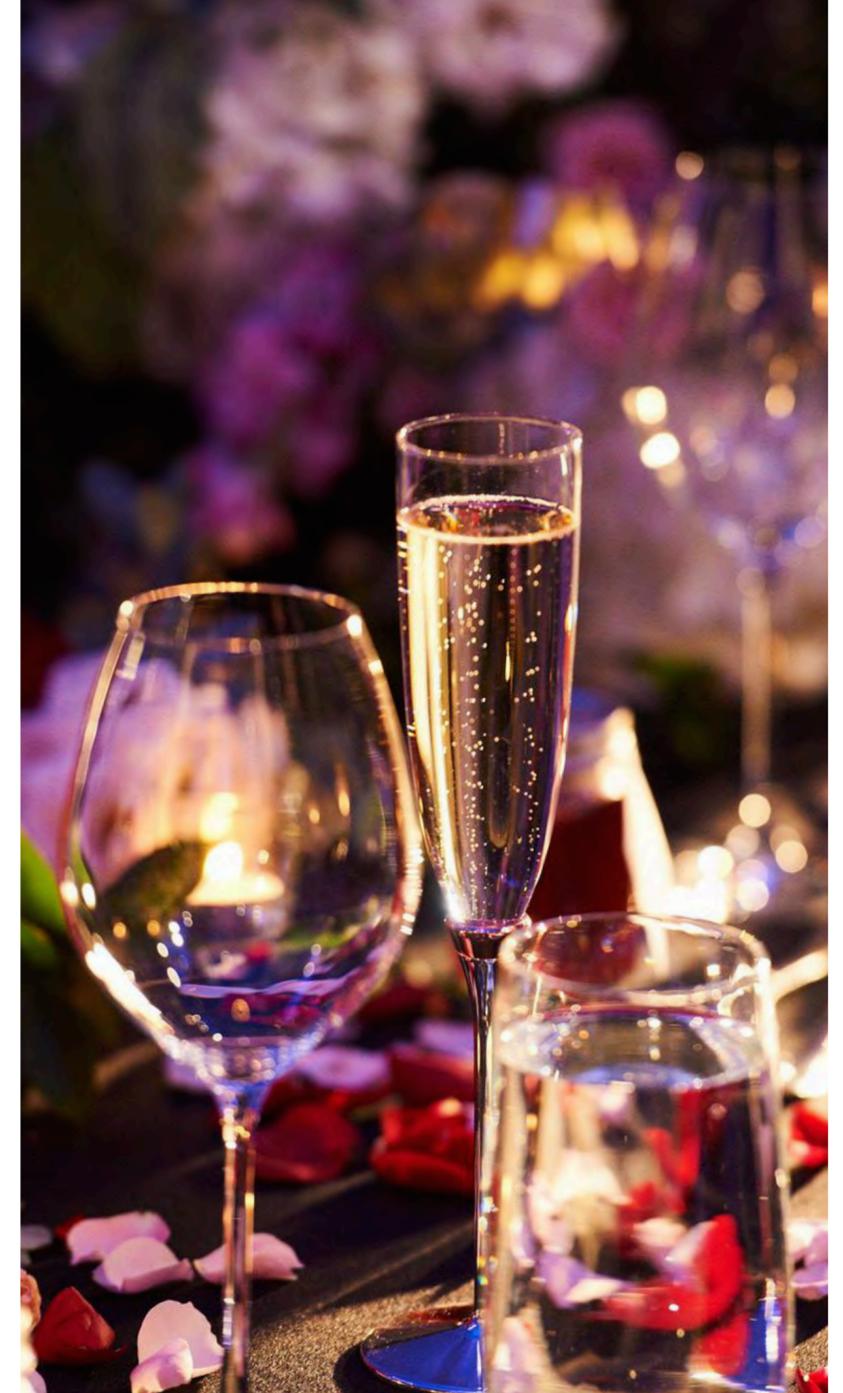
Corona, Heineken, Modelo, Stella Artois, Victory IPA, or Seasonal or Local Offerings from Craft Breweries

SPIRITS

Grey Goose Vodka, Casamigos Blanco Tequila, Maker's Mark Bourbon, Jameson, Jack Daniels, Johnnie Walker Black, Hendrick's Gin, & Bacardi Superior

UPGRADED WINE & SPARKLING

Mark West Pinot Noir, Josh Cellars Cabernet Sauvignon, Santa Margherita Pinot Grigio, Sonoma Cutrer Chardonnay, & Nicolas Feuillatte Brut



THE SERAVEZZA DIFFERENCE

THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Seravezza Events Difference.

Our policies and procedures are provided here to help facilitate your event planning.

EXCLUSIVITY

Seravezza Events is proud to be the exclusive provider of all food and beverages for The Franklin Institute. No food or beverage of any kind may be brought into or removed from the location by either the Client or the Client's guests. Your Catering Manager will instruct you if additional fees may be incurred.

GUARANTEES

To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Seravezza Events will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee.

CHINA SERVICE

China service is a Seravezza Events standard for all events unless disposable ware is requested. In some menu item selection scenarios, exceptions to this standard may apply. Your Catering Sales Manager will properly advise you in the planning process.

BAR SERVICE

For all events with alcohol service, a Certified Seravezza Events Bartender is required. Alcohol cannot be brought in to or removed from The Franklin Institute.

LINEN/DÉCOR

Seravezza Events provides linen for most food and beverage events in our standard color offerings of black, ivory, and white.

For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will happily offer suggestions for your event's appropriate style and colors.

EVENT TIMELINE

Prices are based on a two-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Break service is based on a one-hour meal period.

To provide the freshest food, we must limit the chef's table service to two hours.

CANCELLATIONS

Any event canceled within (30) days before the event date will incur 100% of the estimated charges. Please note that a longer window of cancellation may be necessary for specialty menus.

LABOR CHARGE

Labor is included within the menu pricing unless otherwise noted. Additional attendants or service staff may be requested over and above our normal staffing level for your event. These requests may incur additional labor fees.

Any unusual service requirements, late-night events, or minimal revenue events may incur additional charges. Charges for specialized services, such as carvers, chefs and bartenders, may also incur additional fees beyond what is indicated within the listed menu price. Please contact your Catering Sales Manager for additional information.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Seravezza Events.

PRICING

Prices quoted are in US Dollars. Please note that all food, beverage, and related items are subject to a 22% service charge plus applicable sales taxes. The service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your own discretion.

Seravezza Events

AT

The Franklin Institute

215-448-1165 | events@fi.edu

www.seravezzaevents.com