



melt[®]

private events



610-798-9400 | www.meltgrill.com

Brunch



Option A \$22 / person

muffins, pastries, seasonal fruit, assorted juices, fountain sodas, iced tea, brewed coffee, hot tea
choice of frittata, pasta frittata or quiche with vegetables or meats

Option B \$27 / person

muffins, pastries, seasonal fruit, assorted juices, fountain sodas, iced tea, brewed coffee, hot tea
choice of frittata, pasta frittata or quiche with vegetables or meats
mixed baby greens & caesar salad with grilled marinated chicken breast

Omelet Station add \$2.00 per person

A minimum of 15 guests is required.

Replaces egg selection in both options 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

\$22 / person

\$13 / child ages 6-12

2 salads, 2 pastas, 2 desserts

Option B

\$28 / person

\$16 / child ages 6-12

2 salads, 2 pastas, 1 protein, 2 desserts

Option C

\$34 / person

\$18 / child ages 6-12

2 salads, 3 entrees, 2 desserts

INSALATE (salad)

mixed baby lettuces extra-virgin olive oil, balsamic vinegar

arugula extra-virgin olive oil, lemon, shaved parmigiano

caprese sliced mozzarella, tomatoes, basil (add \$3 pp)

caesar romaine, garlic-romano dressing

(add chicken -\$4 pp; add shrimp -\$5 pp)

SPECIALE DELLA CASA (entrees)

pasta choice of penne, fusilli, linguine, spaghetti, bucatini, rigatoni, five-cheese ravioli

sauces: tomato, bolognese, alfredo, sausage-tomato cream or herb pesto

grilled marinated chicken breast

grilled flank steak garlic, orange, herbs

rotisserie rib of beef (add \$5 pp)

herb-crusted rack of lamb (add \$5 pp)

spiedini skewers of mixed seafood, marinated tomatoes

pan roasted chicken tomato, wild mushrooms, peppers, garlic

salmon lemon vinaigrette

swordfish sweet pepper coulis

DOLCI (dessert)

roman apple cake caramel, sweet cream, apple chip

limone ricotta torta lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

new york style cheesecake chef's accompaniment

Plated Luncheons

Guests choose from 3-course menu on the day of the event.

Groups greater than 50 must provide meal count and guests' names at least 48 hours prior to event.

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

Option A

\$23 / person

ANTIPASTI (appetizers)

mixed baby lettuces extra-virgin olive oil, balsamic vinegar

caesar romaine, garlic-romano dressing

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

SPECIALE DELLA CASA (entrees)

five cheese ravioli tomato, basil

verdure panino sun-dried tomato hummus, grilled garden vegetables

melt burger white cheddar, smoked bacon, house pickles

prosciutto & chicken panino fontina cheese, wild arugula, tomatoes, lemon aioli

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

caesar romaine, garlic-romano dressing, grilled chicken

DOLCI (dessert)

roman apple cake caramel, sweet cream, apple chip

Option B

\$28 / person

ANTIPASTI (appetizers)

mixed baby lettuces extra-virgin olive oil, balsamic vinegar

caesar romaine, garlic-romano dressing

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

caprese sliced mozzarella, tomatoes, basil

SPECIALE DELLA CASA (entrees)

rigatoni crumbled sausage, sweet peppers, tomato, cream

penne sautéed chicken, parmigiano spinach cream, mushrooms, mozzarella

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

verdure panino sun-dried tomato hummus, grilled garden vegetables

chicken panigiano breaded chicken breast, tomato sauce, parmigiano, mozzarella, paccheri pasta

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

caesar romaine, garlic-romano dressing, grilled chicken

grilled fish of the day marinated roma tomatoes, lemon vinaigrette (add \$5 pp)

jumbo lump crab cake brioche roll, baby greens, crispy onions (add \$5 pp)

DOLCI (dessert)

limone ricotta torta lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

roman apple cake caramel, sweet cream, apple chip

Cocktail Parties

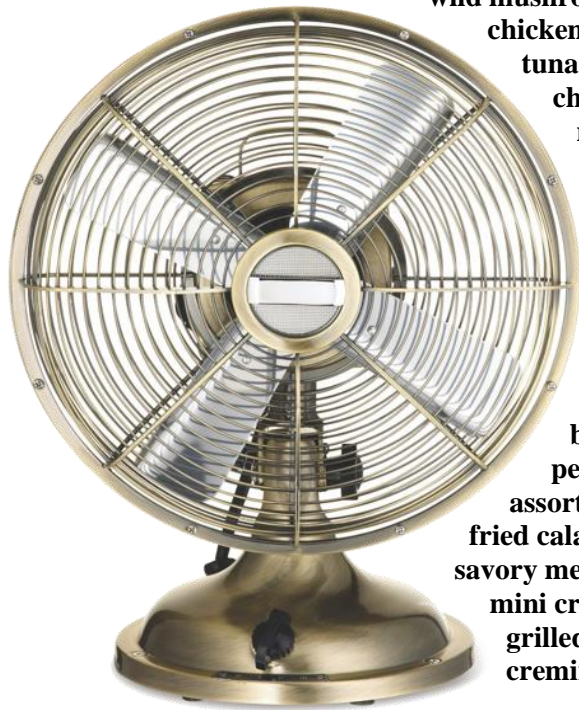
All bar and beverage service may be customized, and is charged on consumption.

Passed Hors d'Oeuvres

3 hors d'oeuvres for 1 hour
\$15 / person

5 hors d'oeuvres for 1 hour
\$20 / person

5 hors d'oeuvres for 2 hours
\$28 / person



wild mushroom turnovers truffle oil
chicken skewers lemon yogurt cream
tuna tartare white balsamic vinegar, herbs & lemon on cucumber
cheese puffs parmesan, rosemary
mini risotto cakes mozzarella, tomato dipping sauce
sun-dried tomato bonbons herbed goat cheese
cremini mushrooms herbs, garlic, bread crumbs
crostini tomato, garlic, basil
crostini herb goat cheese
crostini marinated salmon, horseradish
crostini beef carpaccio pinwheels, caper butter
crostini italian sausage, grain mustard
florentine beef skewers spicy red pepper sauce
brick oven littleneck clams pancetta
peppered tuna cucumber, herbs, homemade mustard
assorted brick oven pizzas
fried calamari lemon aioli
savory meatballs marinara
mini crab cakes lemon aioli (add \$3 pp)
grilled shrimp citrus-mint chutney (add \$3 pp)
cremini mushrooms lobster, tarragon, parmesan (add \$3 pp)

ADD-ONS

jumbo shrimp cocktail (\$4.95 each)

display of vegetables + dips (add \$3 pp)

display of seasonal fruit (add \$4 pp)

display of imported and domestic cheeses + crackers (add \$5 pp)

display of seasonal fruit, cheeses, vegetables, dips + crackers (add \$8 pp)

selection of desserts (add \$6 pp)

OPTIONAL CUSTOM PASTRIES AND CHOCOLATES

ask your events manager for details regarding these items

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

\$22 / person and includes all of the following

ANTIPASTI (appetizers)

marinated artichokes italian oregano, olive oil

roasted peppers garlic, herbs

roasted portobello mushrooms, pine nuts, raisins

cherry tomatoes crushed red pepper, parmigiano

grilled eggplant tomato, capers

house crostini

cheeses domestic and imported

cured meats

vegetable crudite

PIZZE (pizza)

verdura broccolini, tomato compote, garlic, pepperoncini, mozzarella

margherita tomato, basil, mozzarella

funghi wild mushrooms, truffle zest, mozzarella, ricotta, fontina

pepperoni tomato sauce, pepperoni, mozzarella

Family-Style Dinner

\$52 / person | \$20 / 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, balsamic vinegar

caesar romaine, garlic-romano dressing

arugula extra-virgin olive oil, lemon, shaved parmigiano

caprese sliced mozzarella, tomatoes, basil

CHOICE OF TWO PASTAS AND SAUCES

pasta penne, linguine, spaghetti, bucatini, rigatoni, fusilli, ravioli

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

CHOICE OF TWO SEAFOODS/MEATS

salmon lemon vinaigrette, herbs

yellowfin tuna marinated tomato salad, tarragon butter

spiedini skewers of mixed seafood, marinated tomatoes

grilled chicken breast marinated in garlic, lemon, oregano

pan roasted chicken tomato, wild mushrooms, peppers, garlic

grilled flank steak garlic, orange, herbs

new york strip red wine sauce, crispy onions

filet of beef (add \$7 pp)

rack of lamb herb breadcrumbs (add \$7 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

limone ricotta torta lemon ricotta pound cake, sweet

white chocolate ricotta, macerated strawberries

roman apple cake caramel, sweet cream, apple chip

tiramisu mascarpone cream, ladyfinger sponge, espresso

crumble

new york style cheesecake chef's accompaniment



Plated Dinner

Guests choose from 3-course menu on the day of the event.

Groups larger than 50 must provide meal count and guest's names at least 48 hours prior to event.

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

Each 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 \$47 / person

INSALATE (salads)

mixed baby lettuces extra-virgin olive oil, balsamic vinegar

caesar salad romaine, garlic-romano dressing

arugula extra-virgin olive oil, lemon, shaved parmigiano

SPECIALE DELLA CASA (entrees)

five cheese ravioli tomato, basil

fettuccini bolognese

grilled yellowfin tuna marinated tomato salad, tarragon butter

grilled marinated chicken breast

roasted salmon lemon, herb oil

DOLCI (dessert)

limone ricotta torta lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

roman apple cake caramel, sweet cream, apple chip

Option B \$57 / person

ANTIPASTI (appetizers)

mixed baby lettuces extra-virgin olive oil, balsamic vinegar

caprese sliced mozzarella, tomatoes, basil

cornmeal crusted calamari crispy capers, parsley

SPECIALE DELLA CASA (entrees)

five cheese ravioli tomato, basil

angel hair pasta shrimp, white wine, tomato, parsley

penne sautéed chicken, parmigiano spinach cream, mushrooms, mozzarella

grilled ribeye steak herb butter, balsamic vinegar

grilled 10 oz. filet mignon (add \$8 pp)

pan roasted chicken tomato, wild mushrooms, peppers, garlic

grilled yellowfin tuna marinated tomato salad, tarragon butter

roasted salmon lemon, herb oil

DOLCI (dessert)

limone ricotta torta lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

roman apple cake caramel, sweet cream, apple chip

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

pistachio florentine pistachio cream mousse, chocolate cake, blackberries

Stations

\$57 / person | \$22 / child ages 6-12

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

INCLUDES ALL OF THE FOLLOWING ANTIPASTI (appetizers)

cherry tomatoes crushed red pepper, parmigiano

marinated artichokes italian oregano, olive oil

roasted peppers garlic, herbs

roasted portobello mushrooms pine nuts, raisins

grilled eggplant tomato, capers

cheeses domestic and imported

cured meats

vegetable crudite

house crostini

INCLUDES ALL OF THE FOLLOWING PIZZE (pizza)

verdura broccolini, tomato compote, garlic, pepperoncini, mozzarella

margherita tomato, basil, mozzarella

funghi wild mushrooms, truffle zest, mozzarella, ricotta, fontina

pepperoni tomato sauce, pepperoni, mozzarella

CHOICE OF 1 SALAD

mixed baby lettuces extra-virgin olive oil, balsamic vinegar

arugula extra-virgin olive oil, lemon, shaved parmigiano

caesar romaine, garlic-romano dressing

CHOICE OF 1 PASTA AND SAUCE

pasta penne, fusilli, linguine, spaghetti, bucatini, rigatoni, or five-cheese ravioli

sauces: tomato, bolognese, alfredo, sausage-tomato cream or herb pesto

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

grilled marinated chicken breast

pan roasted chicken tomato, wild mushrooms,
peppers, garlic

grilled flank steak

roisserie rib of beef *

pork loin*

filet of beef (add \$7 pp)*

herb crusted rack of lamb (add \$7 pp)*

OPTIONAL SEAFOOD SELECTION (choose 1, add \$9 pp)

herb bread crumb crusted swordfish lemon, herb oil

spiedini skewers of mixed seafood, marinated tomatoes

roasted salmon lemon herb vinaigrette

CHOICE OF TWO SIDES

sautéed broccolini garlic, extra-virgin olive oil

yukon gold mashed potatoes

potato fries parmigiano

roasted zucchini

baked asparagus butter, parmigiano

LIGHT DESSERT

seasonal fruit, selection of cookies

OPTIONAL DESSERT SELECTION (add \$3 pp for each choice)

limone ricotta torta lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

roman apple cake caramel, sweet cream, apple chip

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

new york style cheesecake chef's accompaniment

OPTIONAL CUSTOM PASTRIES AND CHOCOLATES

ask your events manager for details regarding these item

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