



melt[®]

private events





Brunch \$28 / person

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

muffins, pastries, seasonal fruit

choice of frittata, house-made pasta frittata, or quiche — with vegetables and meats

mixed baby greens & caesar salad, grilled marinated chicken breast

Optional Side Dishes \$3.00 each / person

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

Omelet Station add \$2.50 per person

A minimum of 15 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

\$24 / person

\$14 / child ages 6-12

2 salads, 2 pastas, 2 desserts

Option B

\$30 / person

\$18 / child ages 6-12

2 salads, 2 pastas, 1 protein, 2 desserts

Option C

\$36 / person

\$21 / child ages 6-12

2 salads, 3 entrees, 2 desserts

INSALATE (salad)

caprese sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar (add \$3 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 – \$5 pp; add shrimp – \$7 pp)

SPECIALE DELLA CASA (entrees)

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

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

grilled marinated chicken breast lemon vinaigrette

grilled flank steak garlic, orange, herbs

roisserie rib of beef (add \$7 pp)

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

spiedini skewers of mixed seafood, sautéed broccolini, lemon

pan roasted chicken roasted peppers, tomato, capers, chopped prosciutto, oregano

roasted salmon lemon vinaigrette

grilled swordfish sweet pepper coulis

DOLCI (dessert)

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

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

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

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

\$24 / 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

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, house croutons

DOLCI (dessert)

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

Option B

\$30 / 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 rigatoni bolognese ground veal, beef, pork, cream, tomato sauce

house-made fusilli sautéed chicken, asparagus, sweet peas, lemon cream, parmigiano

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 \$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

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

Cocktail Parties

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

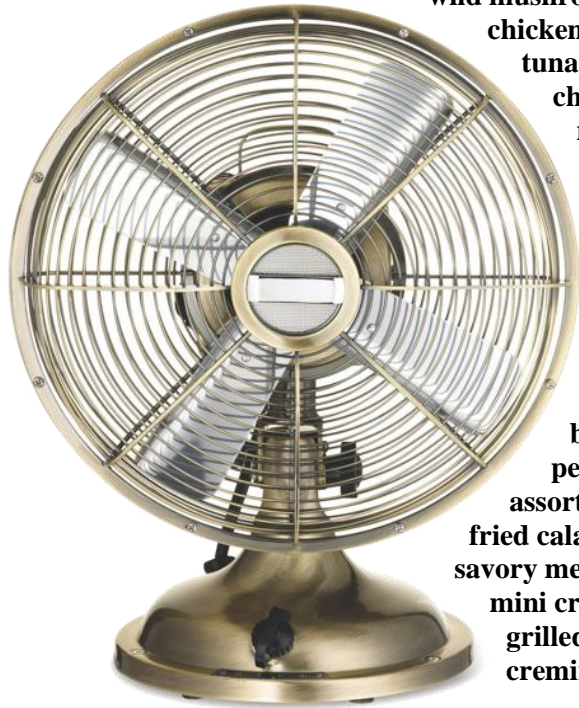
The selections below can be paired together as a package for a \$40 per person minimum.

Passed Hors d'Oeuvres

3 hors d'oeuvres for 1 hour
\$16 / person

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

5 hors d'oeuvres for 2 hours
\$30 / 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
antipasto skewers prosciutto, artichoke, olive, asiago
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 (\$6.50 each)

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

display of seasonal fruit (add \$4 pp)

display of imported and domestic cheeses + crackers (add \$6 pp)

display of seasonal fruit, cheeses, vegetables, dips + crackers (add \$9 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.

\$23 / person and includes all of the following

Antipasti Display Includes:

prosciutto di parma

soppressata

parmigiano

fresh mozzarella

marinated olives

balsamic cipolini onions

white bean crostini

grilled portobello mushrooms

marinated artichokes

vegetable crudité + dips

PIZZE (pizza)

margherita tomato, basil, mozzarella

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

pepperoni tomato sauce, pepperoni, mozzarella

Family-Style Dinner

\$54 / person | \$22 / 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 fusilli, spaghetti, bucatini, rigatoni, and five-cheese ravioli

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

CHOICE OF TWO SEAFOODS/MEATS

salmon lemon vinaigrette, herbs

spiedini skewers of mixed seafood, sautéed broccolini, lemon

grilled chicken breast marinated in garlic, lemon, oregano

pan roasted chicken roasted peppers, tomato, capers, chopped prosciutto, oregano

grilled flank steak garlic, orange, herbs

new york strip red wine sauce, crispy onions

filet of beef (add \$8 pp)

rack of lamb herbed breadcrumbs (add \$8 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

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

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



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 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 \$48 / 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

roasted salmon lemon, herb oil

DOLCI (dessert)

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

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

Option B \$58 / 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 fusilli sautéed chicken, asparagus, sweet peas, lemon cream, parmigiano

grilled ribeye steak herb butter, balsamic vinegar

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

pan roasted chicken roasted peppers, tomato, capers, chopped prosciutto, oregano

roasted salmon lemon, herb oil

DOLCI (dessert)

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

tiramisu mascarpone cream, ladyfinger sponge, espresso crumble

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

Stations

\$58 / person | \$22 / 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
grilled portobello mushrooms
marinated artichokes

vegetable crudité + dips

INCLUDES ALL OF THE FOLLOWING PIZZE (pizza)

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, 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 fusilli, 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 lemon vinaigrette
pan roasted chicken roasted peppers, tomato, capers, chopped prosciutto, oregano
grilled flank steak

roisserie rib of beef *
pork loin*
filet of beef (add \$8 pp)*
herb crusted rack of lamb (add \$8 pp)*

OPTIONAL SEAFOOD SELECTION (choose 1, add \$10 pp)

herb bread crumb crusted swordfish lemon, herb oil
spiedini skewers of mixed seafood, sautéed broccolini, lemon
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
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.