



melt<sup>®</sup>

**private events**





## Brunch \$29 / 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 \$5.00 per person

*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

\$26 / person

\$15 / child ages 6-12

2 salads, 2 pastas, 2 desserts

## Option B

\$32 / person

\$19 / child ages 6-12

2 salads, 2 pastas, 1 protein, 2 desserts

## Option C

\$38 / 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, 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 \$10 pp)

**herb-crusted rack of lamb** (add \$10 pp)

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

**roasted salmon** lemon vinaigrette

**chef's fresh catch** lemon vinaigrette

### 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 2 weeks prior to event.*

*Hosts must also create place cards that list the guest's appetizer, entrée, and dessert selections.*

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

## Option A

\$26 / 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

\$32 / 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 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 \$7 pp)

**jumbo lump crab cake** brioche roll, baby greens, crispy onions (add \$7 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

*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  
\$18 / person

5 hors d'oeuvres for 1 hour  
\$24 / person

5 hors d'oeuvres for 2 hours  
\$32 / 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  
**assorted brick oven pizzas**  
**fried calamari** lemon aioli  
**savory meatballs** marinara  
**mini crab cakes** lemon aioli (add \$4 pp)  
**grilled shrimp** citrus-mint chutney (add \$4 pp)  
**cremini mushrooms** lobster, tarragon, parmesan (add \$4 pp)

## ADD-ONS

**Jumbo U-8 shrimp cocktail** (\$7.50 each)

**display of vegetables + dips** (add \$4 pp)

**display of seasonal fruit** (add \$5 pp)

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

**display of seasonal fruit, cheeses, vegetables, dips + crackers** (add \$10 pp)

**selection of desserts** (add \$8 pp)

*OPTIONAL CUSTOM PASTRIES AND CHOCOLATES*

ask your events manager for details regarding these items

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

\$25 / person and includes all of the following

**prosciutto di parma**

**soppressata**

**parmigiano**

**fresh mozzarella**

**marinated olives**

**balsamic cipolini onions**

**white bean crostini**

**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

\$56 / person | \$23 / 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, 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** 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 \$10 pp)

**rack of lamb** herbed breadcrumbs (add \$10 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 2 weeks 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 \$49 / 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 \$59 / 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 \$10 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

\$59 / person | \$23 / 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 cipolini onions**  
**white bean crostini**

**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, 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** roasted peppers, tomato, capers, chopped prosciutto, oregano  
**grilled flank steak**

**roisserie rib of beef \***  
**pork loin\***  
**filet of beef** (add \$10 pp)\*  
**herb crusted rack of lamb** (add \$10 pp)\*

## OPTIONAL SEAFOOD SELECTION (choose 1, add \$10 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**  
**potato fries** parmigiano  
**roasted zucchini**  
**baked asparagus** butter, parmigiano

## LIGHT DESSERT

**seasonal fruit, selection of cookies**

## OPTIONAL DESSERT SELECTION (add \$4 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.