

PRIVATE PARTY MENUS

MENUS AVAILABLE THROUGH SEPTEMBER 2018



Autograph
BRASSERIE

503 W LANCASTER AVE WAYNE, PA 19087 610.964.2588 AUTOGRAPHBRASSERIE.COM

THANK YOU FOR YOUR INTEREST IN HOSTING A PRIVATE PARTY AT AUTOGRAPH BRASSERIE.

LOCATED ON THE MAIN LINE IN EAGLE VILLAGE SHOPS, AUTOGRAPH BRASSERIE IS AN MODERN AMERICAN BRASSERIE THAT CELEBRATES THOSE INDIVIDUALS FROM PAST AND PRESENT, WHO LEFT THEIR SIGNATURE ON POPULAR AMERICAN CULTURE.

WE PROUDLY OFFER A VARIETY OF PRIVATE DINING OPTIONS ACCOMMODATING PARTIES RANGING IN SIZE FOR 15 OR MORE GUESTS. OUR CHEFS HAVE DESIGNED MENUS FOR BRUNCH, LUNCH, COCKTAIL RECEPTIONS AND DINNER. THE MODERN AMERICAN MENU IS INSPIRED BY THE FLAVORS AND CLASSIC DISHES FROM FRANCE, SPAIN, AND ITALY. USING ONLY THE FRESHEST AND FINEST INGREDIENTS AVAILABLE, AUTOGRAPH BRASSERIE SERVES PREMIUM STEAKS, FRESH SEAFOOD AND HAND-MADE PASTA.

EACH EVENT IS PERSONALLY PLANNED AND ORCHESTRATED BY A DEDICATED COORDINATOR AND SERVED BY OUR PROFESSIONAL STAFF. AUTOGRAPH BRASSERIE WILL LEAVE A LASTING IMPRESSION ON YOU AND YOUR GUESTS FOR A MEMORABLE EVENT. FEEL FREE TO EMAIL US AT INFO@AUTOGRAPHBRASSERIE.COM OR CALL US AT 484.451.7414. WE LOOK FORWARD TO PLANNING YOUR SPECIAL OCCASION!

SINCERELY,

Christian Leo

CHRISTIAN LEO
PRIVATE EVENT CONCIERGE

Jake Wade

JAKE WADE
PRIVATE EVENT CONCIERGE

Liz Tretter

LIZ TRETTER
ASSISTANT PRIVATE EVENT CONCIERGE

PLANNING YOUR PARTY

AVAILABLE DINING ROOMS

AUTOGRAPH BRASSERIE CAN HOST SEMI-PRIVATE OR PRIVATE DINING OPTIONS THROUGHOUT THE RESTAURANT FOR 15 GUESTS OR MORE, INCLUDING AN ENTIRE BUYOUT. THE SYCAMORE ROOM IS OUR MOST INTIMATE ROOM WITH PLENTY OF NATURAL LIGHT AND CAN SEAT UP TO 26 GUESTS. THE CLUB ROOM FEATURING A GRAND FIREPLACE AND SERVICE BAR CAN SEAT UP TO 70 GUESTS. UPSTAIRS WITH PRIVATE REST ROOMS, THERE ARE TWO ROOMS. THE RIGHT WING HAS A BAR AND CAN ACCOMMODATE 22 PEOPLE CONFERENCE STYLE AND UP TO 26 PEOPLE ON ROUNDS. THE LEFT WING CAN ACCOMMODATE UP TO 32 GUESTS ON ROUNDS. COMBINED, THEY CAN ACCOMMODATE UP TO 60 PEOPLE. LET US ASSIST YOU IN SELECTING THE RIGHT SPACE.

MENUS

OUR CHEFS HAVE CREATED A VARIETY OF MENUS FOR LUNCH, BRUNCH, DINNER AND COCKTAIL RECEPTIONS. PRICES DO NOT INCLUDE PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE. OUR MENU SELECTIONS ARE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY.

WE ARE HAPPY TO CUSTOMIZE A LIMITED MENU, TASTING MENU, WINE PAIRINGS OR ADDITIONAL HORS D'OEUVRES AND INTERMEZZO COURSES TO CREATE A UNIQUE DINING EXPERIENCE. PLEASE INQUIRE WITH YOUR COORDINATOR FOR THE AVAILABLE OPTIONS AND PRICING. VEGETARIAN OPTIONS ARE ALSO AVAILABLE.

WE KINDLY REQUEST THAT ALL MENUS BE PROVIDED NO LESS THAN 10 DAYS PRIOR TO YOUR EVENT DATE AND A PRE-COUNT IS PROVIDED AT LEAST 3 DAYS PRIOR TO THE EVENT DATE FOR PARTIES WHICH OFFER MORE THAN THREE ENTREE CHOICES. THE NUMBER OF ENTREE CHOICES SHOULD NOT EXCEED FOUR CHOICES. IF MORE THAN THREE ENTREES ARE OFFERED AND PRE-COUNTS CANNOT BE PROVIDED, A \$5.00 PER GUEST CHARGE WILL BE ADDED, AND THE ENTREES WILL BE SERVED WITH CHEF'S SELECTION OF VEGETABLE AND STARCH. FOR GROUPS OF 40 OR MORE EACH ENTREE WILL BE ACCOMPANIED WITH THE CHEF'S SELECTION OF A SEASONAL STARCH AND VEGETABLE.

BEVERAGES

WE OFFER A VARIETY OF BEVERAGE AND COCKTAIL OPTIONS TO ACCOMMODATE THE PARTICULAR NEEDS OF YOUR EVENT INCLUDING CONSUMPTION AND HOSTED BAR OPTIONS, AS WELL AS BOTTLED WINE SERVICE.

GUARANTEES

A FINAL GUARANTEE OF THE NUMBER OF GUESTS IS REQUIRED 72 HOURS PRIOR TO YOUR PARTY. THIS IS CRITICAL TO ENSURE THAT WE ARE ABLE TO MEET YOUR NEEDS. ONCE RECEIVED, THIS NUMBER WILL BE CONSIDERED A FINAL GUARANTEE AND WILL NOT BE SUBJECT TO REDUCTION.

FOOD AND BEVERAGE MINIMUMS

THERE IS A FOOD AND BEVERAGE MINIMUM FOR EACH OF THE PARTY SPACES BASED ON THE TIME OF DAY, AND DAY OF THE WEEK. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET BY WHAT IS CONSUMED, THE BALANCE WILL BE ADDED TO YOUR FINAL BILL. PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE ARE ADDITIONAL.

DEPOSIT AND PAYMENT

TO RESERVE AND GUARANTEE THE DATE OF YOUR PARTY, A DEPOSIT OF 25% OF THE ESTIMATED FOOD AND BEVERAGE REVENUE OR FOOD AND BEVERAGE MINIMUM, WHICHEVER IS GREATER, IS REQUIRED. SHOULD A CONFIRMED RESERVATION BE CANCELED PRIOR TO 72 HOURS BEFORE YOUR EVENT, THE INITIAL DEPOSIT WILL NOT BE REFUNDED BUT MAY BE USED FOR A FUTURE EVENT AT AUTOGRAPH BRASSERIE. FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.

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BEVERAGES



HOSTED OPEN BAR

UNLIMITED HOUSE WINE, BEER & PREMIUM LIQUORS
\$35 PER GUEST FOR A TWO AND HALF HOUR EVENT, \$7 PER GUEST EACH
ADDITIONAL HALF HOUR
ADD \$10 PER GUEST FOR TOP SHELF LIQUOR

CONSUMPTION BAR

SERVER WILL KEEP A RUNNING TAB OF ALL BEVERAGES CONSUMED AND ADD TO THE FINAL BILL FOR PAYMENT. OPTIONS INCLUDE LIMITED BAR; FULL BAR OR WINE SERVICE.

BRUNCH COCKTAILS

MIMOSAS, BLOODY MARYS, BELLINIS
AVAILABLE SATURDAY & SUNDAY 9:30 AM - 2:30 PM \$22 PER GUEST FOR UP TO TWO HOURS

WINE SERVICE

SEE OUR WINE LIST FOR TABLE SIDE WINE SERVICE, CHARGED BY THE BOTTLE

**STATIONARY
HORS D'OEUVRES**



ARTISAN CHEESE 10

AWARD WINNING LOCAL AND IMPORTED CHEESE, SEASONAL JAMS, FRUIT, NUTS, CROSTINIS

ANTIPASTI 12

ASSORTED OLD WORLD CHARCUTERIE & SAUSAGES, MARINATED OLIVES, SPREADS, RUSTIC BREAD

MEDITERRANEAN 9

ROASTED GARLIC AND RED PEPPER HUMMUS, BABA GHANOUSH, GRILLED PITA AND CRISP LAVASH FLATBREAD, MARINATED VEGETABLES AND DIPS

TOASTS 10

EXTRA VIRGIN OLIVE OIL GRILLED SOURDOUGH BREAD, CHEFS SELECTION OF SEASONAL MARKET DRIVEN ACCOMPANIMENTS

RAW BAR 18

JUMBO SHRIMP COCKTAIL, STONE CRAB CLAWS, OYSTERS ON THE HALF SHELL, CHILLED SEAFOOD SALAD, FRESH LEMON, HORSERADISH, COCKTAIL SAUCE, REMOULADE, CREOLE MUSTARD

PACIFIC RIM 13

HAND ROLLED ASSORTED MAKI ROLLS & NIGRI, PORK POT STICKERS, VEGETABLE SPRING ROLLS, SOY AND PONZU SAUCES

\$75 FEE IS REQUIRED FOR PARTIES OF 15 - 34 GUESTS
\$125 FEE IS REQUIRED FOR PARTIES OF 35 - 69 GUESTS

PRICED PER PERSON, UNLESS NOTED OTHERWISE

PASSED
HORS D'OEUVRES



COLD

CITRUS LUMP CRABMEAT 4
ENDIVE, FENNEL APPLE SLAW

CATALAN DEVEILED EGG 3
SMOKED PIMENTON AIOLI, CRISPY CHORIZO

CITRUS CURED SALMON TARTARE 3
CUCUMBER YOGURT, MICRO DILL

OVEN DRIED TOMATO CROSTINI 3
BASIL WHIPPED RICOTTA, BALSAMIC REDUCTION, FOCACCIA CROSTINI

STEAK TARTARE 4
FRESH HORSERADISH, GRILLED BAGUETTE, CORNICHONS, PURPLE MUSTARD

YELLOW FIN TUNA CRUDO 4
PINEAPPLE, GINGER, CILANTRO

SMOKED SALMON 3.5
WHIPPED GOAT CHEESE, CAPERS, FRESH DILL, BRIOCHE CROUSTADE

OLIVE OIL POACHED SHRIMP 4
SALSA VERDE, CITRUS HERB SALAD

SOUTHWEST CHICKEN WRAP 3
BLACK BEAN SALSA, AVOCADO, FLOUR TORTILLA, RED PEPPER JAM

HOT

QUINCE MANCHEGO CRISPY PHYLLO 3.5
APRICOT MUSTARD, MARCONA ALMONDS

THAI SHRIMP SPRING ROLL 4
CHILI PASTE, COCONUT, FRESH CILANTRO

CHORIZO STUFFED MEDJOOOL DATES 3.5
APPLE SMOKED BACON

WAGYU BEEF SLIDERS 5
MINI BRIOCHE ROLLS, SHARP CHEDDAR, TOMATO, CHIPOTLE 1000 ISLAND

LOBSTER BISQUE SHOOTER 4
SHRIMP RAGOUT

BALTIMORE CRAB CAKES 4
OLD BAY SLAW, CAPER REMOULADE

SHORT RIB EMPANADA 4
MANCHEGO CHEESE

WILD MUSHROOM TRUFFLE GOUDA SPRING ROLL 4
ROAST GARLIC ONION JAM

SMOKED BACON WRAPPED SCALLOP 4
DAYBOAT SCALLOP, APPLEWOOD BACON, SPICY MAYO

PISTACHIO CRUSTED CHICKEN BREAST 4
ASPARAGUS, GRUYERE CREME

*PRICED PER PIECE

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DINNER MENU



SELECT UP TO TWO EACH BASED ON YOUR MENU

APPETIZERS

GOAT CHEESE TORTELLONI

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

BURRATA MOZZARELLA

OLIVE POACHED TOMATOES, BASIL, BABY ARUGULA, AGED BALSAMIC, SHAVED PARMESAN

CHARRED SPANISH OCTOPUS

CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES

TUNA TARTARE

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

BALTIMORE CRAB CAKES

SAFFRON AIOLI, TUSCAN ROASTED PEPPER SALAD

HOUSE MADE RIGATONI*

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

ORGANIC BEETS

HORSERADISH YOGURT, PICKLED FENNEL, TOASTED HAZELNUTS, SHALLOT SHERRY VINAIGRETTE

SALMON TARTARE

CUCUMBER, DILL, CITRUS RED ONION CRÈME FRAICHE

SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

CHEF'S SEASONAL SOUP

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI, CAESAR DRESSING

ROASTED BEETS

MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS

AUTOGRAPH WEDGE

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA BLUE CHEESE DRESSING

MIXED BERRY SALAD

BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

* ADD \$5 PER PERSON

ENTREES

SELECT UP TO THREE ENTREES OR UP TO FOUR ENTREES WITH PRE-COUNTS.

ASHLEY FARMS CHICKEN BREAST

CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

GRILLED RACK OF LAMB **

WILTED SPINACH, YUKON POTATO PUREE, TRUFFLE RED WINE LAMB JUS

SCOTTISH SALMON

MELTED LEEKS, FENNEL, FINGERLING POTATOES, TOMATO SAFFRON SAUCE

STRIPED BASS **

FINGERLING POTATOES, OVEN ROASTED PROVENÇAL VEGETABLES, WARM

CHARRED TOMATO VINAIGRETTE

PAN ROASTED FILET MIGNON **

CHIVE POTATO PUREE, GRILLED ASPARAGUS, CABERNET DEMI GLAZE

PANKO CRUSTED VEAL MILANESE

BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES,

AGED BALSAMIC, BASIL PESTO

PRIME BEEF SHORT RIBS

FORK CRUSHED YUKON GOLD POTATOES, CRISPY BUTTERMILK VIDALIA ONIONS,

BABY CARROTS, SYRAH BEEF JUS

HERITAGE PORK TENDERLOIN

SWEET POTATOES, BACON ONION JAM, PETITE HERB SALAD,

BALSAMIC REDUCTION

BALTIMORE CRAB CAKES

FINGERLING POTATOES, ROASTED PEPPER HERB SALAD, LOBSTER EMULSION

VEGETARIAN

ORGANIC BABY SPINACH

CARAMELIZED ROOT VEGETABLES, CITRUS BROWN BUTTER HERB SALAD

CHARRED CAULIFLOWER STEAK

GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM,

MARCONA ALMONDS

GRILLED ASPARAGUS

WHEAT BERRIES, FARRO, QUINOA, THYME AND ROASTED GARLIC WILD

MUSHROOMS, PORT BLACK PEPPER REDUCTION

DUETS

SELECT ONE LAND ITEM AND ONE SEA ITEM. SERVED WITH CHEF'S SELECTION OF SEASONAL STARCH AND VEGETABLE

FROM THE LAND

PRIME BEEF SHORT RIBS
HERITAGE PORK TENDERLOIN
PAN ROASTED CHICKEN BREAST
5OZ PETITE FILET MIGNON
NY STRIP STEAK

FROM THE SEA

PAN SEARED YELLOW FIN TUNA
PAN SEARED SCOTTISH SALMON
BALTIMORE CRAB CAKE
SAUTÉED JUMBO SHRIMP
HALF 1.5LB ROASTED MAINE LOBSTER ***

ADD MARYLAND LUMP CRABMEAT STUFFING **

** ADD \$10 PER PERSON, *** ADD \$15 PER PERSON

ENTREE STATIONS

ROASTED BEEF TENDERLOIN 19

HORSERADISH CREAM, CABERNET DEMI GLAZE AND HOUSE MADE STEAK SAUCE

MARYLAND LUMP CRAB CAKES 21

LOBSTER EMULSION

SCOTTISH SALMON 18

TOMATO SAFFRON SAUCE

ASHLEY FARMS CHICKEN BREAST 15

MADEIRA CHICKEN JUS

GOAT CHEESE TORTELLINI 13

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

BRAISED BEEF SHORT RIB 16

NATURAL RED WINE BEEF JUS

BAKED RIGATONI 12

BLACK OLIVES, ROASTED RED PEPPERS, ZUCCHINI, GARLICKY TOMATO SAUCE

CHOICE OF VEGETABLES 8

FRENCH GREEN BEANS

JUMBO ASPARAGUS

ROASTED BABY CARROTS

SPRING VEGETABLES

CHOICE OF STARCHES 8

SMOKED GOUDA MAC & CHEESE

HERB ROASTED FINGERLING POTATOES

TWICE BAKED POTATOES

LONG GRAIN RICE PILAF

SALAD STATION 12

SEASONAL GREENS, ROMAINE & BABY SPINACH, GOAT CHEESE, CROUTONS,

CANDIED NUTS, CHERRY TOMATOES, CUCUMBER, CARROTS, SHAVED RED ONION,

BALSAMIC VINAIGRETTE, CAESAR, BLUE CHEESE, HONEY MUSTARD VINAIGRETTE

DESSERTS

SELECT ONE EACH

VANILLA CHEESECAKE

SEASONAL FRUIT & SAUCE

CREME BRULEE

CHOCOLATE SHORTBREAD COOKIES

DARK AND WHITE CHOCOLATE MOUSSE CAKE

VANILLA BEAN ICE CREAM

FRESH FRUIT TART

ORANGE CRÈME ANGLAISE

TIRAMISU

CHOCOLATE SAUCE

CHEF'S TRIO OF MINIATURE DESSERTS

LAVAZZA COFFEE

PRICING

THREE COURSE DINNER 70 PER PERSON

APPETIZER OR SOUP OR SALAD, ENTREE, DESSERT

FOUR COURSE DINNER 80 PER PERSON

APPETIZER, SOUP OR SALAD, ENTREE, DESSERT

PRICED PER PERSON

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LUNCH OR BRUNCH MENU



SELECT UP TO TWO EACH BASED ON YOUR MENU

APPETIZERS

GOAT CHEESE TORTELLONI

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

BURRATA MOZZARELLA

OLIVE POACHED TOMATOES, BASIL, BABY ARUGULA, AGED BALSAMIC, SHAVED PARMESAN

TUNA TARTARE

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

BALTIMORE CRAB CAKES

SAFFRON AIOLI, TUSCAN ROASTED PEPPER SALAD

HOUSE MADE RIGATONI *

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

ORGANIC GREEK YOGURT PARFAIT

MORELLO CHERRY PUREE, HOUSE MADE GRANOLA, CITRUS SCENTED SEASONAL BERRIES

SOUP

CHEF'S SEASONAL SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI, CAESAR DRESSING

ROASTED BEETS

MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS

AUTOGRAPH WEDGE

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA BLUE CHEESE DRESSING

MIXED BERRY SALAD

BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

* ADD \$5 PER PERSON

ENTREES

SELECT UP TO THREE ENTREES OR UP TO FOUR ENTREES WITH PRE-COUNTS.

FREE RANGE CHICKEN COBB SALAD

BIBB, HEIRLOOM TOMATOES, TEN MINUTE EGG, APPLE BACON, AVOCADO, BLUE CHEESE, HERB VINAIGRETTE

AUTOGRAPH WEDGE

SLICED FILET, BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING

BLACKENED SHRIMP CAESAR SALAD

ROMAINE HEARTS, MANCHEGO CHEESE, GARLIC CROUSTADES, HOUSE MADE CAESAR DRESSING

CRACKED GRAIN SALAD

WHEAT-BERRIES, RED QUINOA, FARRO, WILD MUSHROOMS, TRUE LEAF FARMS MEZZE ARUGULA, TAMARI GINGER GLAZE, PAD THAI SAUCE

SYRAH BRAISED SHORT RIB

RED WINE DEMI, YUKON MASHED POTATOES, GRILLED ASPARAGUS

WOOD GRILLED SLICED FILET MIGNON **

BABY ARUGULA, OVEN DRIED TOMATO SALAD, GARLIC FRIES, CABERNET THYME BEEF JUS

CAVATAPPI PASTA

CHICKEN CONFIT, WILD MUSHROOMS, BABY SPINACH, SUN DRIED CHERRIES, TOASTED WALNUTS, GOAT CHEESE, CITRUS TRUFFLE PAN JUS

STEELHEAD SALMON

CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS, SAFFRON EMULSION

CLASSIC EGGS BENEDICT

COUNTRY HAM, TOASTED ENGLISH MUFFINS, HOLLANDAISE, HOME FRIES

HUEVOS RANCHEROS

GRILLED SLICED FILET MIGNON, CORN TORTILLAS, QUESO FRESCO, PICO DE GALLO, BLACK BEAN SALSA, SUNNY SIDE UP EGGS

NATURE SOURCE PRIME STEAK BURGER

AGED CHEDDAR, BIBB LETTUCE, BEEFSTEAK TOMATO, HOUSE MADE CHIPS

BELGIAN WAFFLE

FRESH STRAWBERRIES, WHIPPED CREAM

BRIOCHE FRENCH TOAST

CORNFLAKE CRUSTED, TAHITIAN VANILLA CUSTARD, MIXED BERRIES

CHESAPEAKE CRAB MELT

LUMP CRAB MEAT, BEEFSTEAK TOMATO, SWISS CHEESE, GRILLED SOURDOUGH, HONEY MUSTARD FIELD GREENS

SMOKED SALMON **

POACHED EGGS, PERNOD SCENTED BABY SPINACH, TOASTED EVERYTHING BAGEL, LEMON DILL HOLLANDAISE

TUSCAN SCRAMBLE

GRILLED TUSCAN BREAD, BASIL ROASTED PEPPERS, FOUR CHEESE, OVEN DRIED TOMATOES, CRISPY FINGERLING POTATOES, BALSAMIC GREENS

STEAK OMELET

RED WINE BRAISED SHORT RIBS, BEEFSTEAK TOMATO, GOAT CHEESE, CARAMELIZED ONIONS, ARUGULA SALAD, CRISPY FINGERLING POTATOES

ORGANIC POACHED EGGS

CHORIZO AND SHRIMP HASH, CHIVE VERMOUTH HOLLANDAISE, GRILLED BRIOCHE, ORGANIC GREENS

**ADD \$10 PER PERSON

VEGETARIAN ENTREES

ORGANIC BABY SPINACH

CARAMELIZED ROOT VEGETABLES, CITRUS BROWN BUTTER HERB SALAD

CHARRED CAULIFLOWER STEAK

GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM,
MARCONA ALMONDS

GRILLED ASPARAGUS

WHEAT BERRIES, FARRO, QUINOA, THYME AND ROASTED GARLIC WILD
MUSHROOMS, PORT BLACK PEPPER REDUCTION

DESSERTS

SELECT ONE EACH

VANILLA CHEESECAKE

SEASONAL FRUIT & SAUCE

CREME BRULEE

CHOCOLATE SHORTBREAD COOKIES

DARK AND WHITE CHOCOLATE MOUSSE CAKE

VANILLA BEAN ICE CREAM

FRESH FRUIT TART

ORANGE CRÈME ANGLAISE

TIRAMISU

CHOCOLATE SAUCE

CHEF'S TRIO OF MINIATURE DESSERTS

LAVAZZA COFFEE

PRICING

THREE COURSE LUNCH OR BRUNCH 45 PER PERSON

APPETIZER OR SOUP OR SALAD, ENTREE, DESSERT

FOUR COURSE LUNCH OR BRUNCH 55 PER PERSON

APPETIZER, SOUP OR SALAD, ENTREE, DESSERT

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POWER LUNCH

AVAILABLE MONDAY - FRIDAY LUNCH 11:30 - 2:30

SELECT UP TO TWO FIRST COURSES

SOUP

CHEF'S SEASONAL SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTIN, CAESAR DRESSING

ROASTED BEETS

MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS

AUTOGRAPH WEDGE

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA BLUE CHEESE DRESSING

MIXED BERRY SALAD

BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

ENTREES

SELECT UP TO THREE ENTREES OR UP TO FOUR ENTREES WITH PRE-COUNTS.

FREE RANGE CHICKEN COBB SALAD

BIBB, HEIRLOOM TOMATOES, TEN MINUTE EGG, APPLE BACON, AVOCADO, BLUE CHEESE, HERB VINAIGRETTE

BLACKENED SHRIMP CAESAR SALAD

ROMAINE HEARTS, MANCHEGO CHEESE, GARLIC CROUSTADES, HOUSE MADE CAESAR DRESSING

GOAT CHEESE TORTELLONI

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

RIGATONI

VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE

STEELHEAD SALMON

CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS, SAFFRON EMULSION

CHESAPEAKE CRAB MELT

LUMP CRAB MEAT, BEEFSTEAK TOMATO, SWISS CHEESE, GRILLED SOURDOUGH, HONEY MUSTARD FIELD GREENS

HALF POUND PRIME BURGER

CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, GARLIC PARSLEY FRIES

STEAK FRITES

CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, GARLIC FRIES

BREAKFAST BLT

FRIED EGG, AVOCADO, TOMATO, APPLEWOOD SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES

HERITAGE PORK TENDERLOIN

SWEET POTATOES, BACON ONION JAM, PETITE HERB SALAD, BALSAMIC REDUCTION

PRICING

TWO COURSE LUNCH 35 PER PERSON

SOUP OR SALAD, ENTREE

ADD CHEF'S TRIO OF MINIATURE DESSERTS 5

LAVAZZA COFFEE

DESSERT ADDITIONS



MINIATURE DESSERT DISPLAYS

OPERA TORTE
FLOURLESS CHOCOLATE TORTE
CARROT CAKE
RED VELVET CAKE
RED VELVET CAKE
CHOCOLATE FLOURLESS CAKE
VANILLA RASPBERRY JAM CAKE
SEASONAL CHEESECAKE
TRIPLE CHOCOLATE MOUSSE CUPS
TIRAMISU
BUTTERSCOTCH BUDINO
FRUIT TART
LEMON MERINGUE TART
SALTED CARAMEL TART

LAVAZZA COFFEE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE-MADE CAKES

CAKES

VANILLA
CHOCOLATE DEVIL'S FOOD
RED VELVET
CHOCOLATE
CARROT CAKE

FILLINGS

LEMON MOUSSE
RASPBERRY MOUSSE
CHOCOLATE MOUSSE
BAILEY'S ESPRESSO SOAK AND FRANGELICO MASCARPONE MOUSSE
VANILLA MOUSSELINE AND FRESH STRAWBERRIES
VANILLA BUTTER CREAM AND FRESH RASPBERRIES
WHITE CHOCOLATE MOUSSE
MILK CHOCOLATE HAZELNUT MOUSSE
RASPBERRY JAM

ICING FLAVORS

CREAM CHEESE
CHOCOLATE BUTTER CREAM
PEANUT BUTTER BUTTER CREAM
COFFEE BUTTER CREAM
VANILLA BUTTER CREAM
WHITE CHOCOLATE BUTTER CREAM
GRAND MARNIER BUTTER CREAM

6" CAKE \$48 (SERVES UP TO 6)

8" CAKE \$80 (SERVES UP TO 10)

10" CAKE \$128 (SERVES UP TO 16)

12" CAKE \$240 (SERVES UP TO 30)

ADD ICE CREAM AND SAUCE, ADD \$3 PER GUEST

MULTI-TIERED CAKES, ROLLED FONDANT, GANACHE, SUGAR FLOWERS, AND INTRICATE DECORATION ARE AVAILABLE AT AN ADDITIONAL COST

SPECIAL AMENITIES

PLEASE INFORM US IF YOU HAVE ANY SPECIAL REQUESTS OR QUESTIONS REGARDING SEATING, SPECIAL OCCASION CAKES, AUDIO VISUAL EQUIPMENT, GIFT TABLES, DIETARY RESTRICTIONS, ACCOMMODATING CHILDREN, HANDICAP ACCESS AND SO ON.

CAKE CUTTING FEE

WHEN A CAKE IS BROUGHT IN FROM AN OUTSIDE VENDOR, WE WILL CUT, PLATE AND ADD A CUSTOM GARNISH. \$3 PER GUEST

AUDIO VISUAL EQUIPMENT

AUTOGRAPH BRASSERIE IS HAPPY TO PROVIDE THE FOLLOWING EQUIPMENT FOR YOUR EVENTS.

SCREEN \$75

LCD PROJECTOR » \$150