



Autograph
B R A S S E R I E

PRIVATE PARTY MENUS

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

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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 10 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. 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 **215.201.2191**. We look forward to planning your special occasion!

Sincerely,

Christina Wilson
Christina Wilson
Sales & Events Manager

Jake Wade
Jake Wade
Director of Sales

PLANNING YOUR PARTY

AVAILABLE DINING ROOMS

Autograph Brasserie can host semi-private or private dining options throughout the restaurant for 10 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 28 guests. The Club Room featuring a grand fireplace and Service Bar can seat up to 75 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.

DECORATIONS AND SET UP

Hosts may arrive 30 minutes prior to the start of your event to setup. Should you require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated. You may bring additional decorations. Confetti, tape or glitter is not allowed.

MENUS

Our Chefs have created a variety of Menus for Lunch, Brunch, Dinner and Cocktail Receptions. Prices do not include PA sales tax and 24% 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. An entree pre-count is required for parties larger than 50 guests, or any parties which offer more than three entree selections. The final pre-count is due that at least 5 days prior to the event date. The number of entree selections should not exceed four choices. If more than three entrees are offered and pre-counts cannot be provided, a \$5 per guest charge will be added, and the entrees will be served with Chef's selection of vegetable and starch. For groups of 50 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 utilized 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.

DEPOSIT AND PAYMENT

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 3% credit card processing fee. To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required within ten business days. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event. The final balance is due in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event, including consumption charges will be due at the end of event. Should proper payment not be received within the designated time, we reserve the right to cancel the event.

BEVERAGES

Consumption Bar

Bartender 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. See our wine list for table side wine service, charged by the bottle.

Hosted Open Bar

Unlimited House Wine, Beer & Premium Liquors

55 per guest for a Three Hour Event
ADD 10 per guest for Top Shelf Liquor

Hosted Beer and Wine Open Bar

Unlimited House Wine & Beer

45 Per guest for a Three Hour Event,
ADD 10 per guest for Premium Wine

75 Bar Fee is Required for parties of 10 - 25 guests
150 Bar Fee is Required for parties of 26 - 69 guests

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STATIONARY HORS D'OEUVRES

Artisan Cheese 14

local and imported cheese, traditional accompaniments

Antipasti 14

assorted charcuterie & sausages, traditional accompaniments

Artisan Cheese & Antipasti 25

Mediterranean 15

roasted red pepper & garlic hummus, greek olives, marinated bell peppers and artichokes, flatbread and grilled pita

Sliders 18 - *please select two*

Bacon & Cheddar

Caramelized Onion & Blue Cheese

Crispy Chicken, *bread and butter pickles*

Chicken Parmesan, *marinara, mozzarella*

Roasted Red Peppers, Spinach & Mozzarella

Raw Bar - *priced per piece*

Jumbo Shrimp Cocktail 6

Colossal Shrimp Cocktail 13

Oysters on the Half Shell 5

Lobster Tails MP

Lump Crab Meat MP

Priced Per Person, unless noted otherwise

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PASSED HORS D'OEUVRES

CHILLED

Deviled Egg

crumbled bacon, paprika, young chives

Smoked Salmon

cucumber, capers, dill

Tuna Tartar

avocado mousse, sesame dressing, cilantro

Jumbo Shrimp +++

cocktail sauce, lemon

Goat Cheese Crostini

local honey

Tomato Bruschetta

roasted tomatoes, aged balsamic, basil

Prosciutto & Melon

extra virgin olive oil

Hummus & Pita

pickled peppers, feta, pita chip

HOT

Grilled Chicken Teriyaki Skewers

teriyaki glaze, roasted pepper

Thai Shrimp Spring Roll

sweet chili sauce, cilantro

Cheese Steak Spring Roll

spicy ketchup

Miniature Crab Cake +++

dill mustard aioli

Short Rib Empanada

horseradish crema

Bacon Wrapped Scallop +++

503 steak sauce

Steak Skewer

chimichurri, sea salt

Truffled Arancini

tomato bisque

Select three for a half hour of passing **13 PER PERSON**

Select five for one hour of passing **22 PER PERSON**

Priced Per Person, unless noted otherwise

+ Add 10.

++ Add 20.

+++ Price Subject to MP

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THREE COURSE DINNER MENU

FOR THE TABLE

OPTION I 65 PER PERSON

Whipped Ricotta
seasonal fruit, sourdough toast

FIRST COURSE

Select up to two for your guests to choose from

Classic Caesar Salad
sourdough croutons, anchovy, shaved parmesan

Arugula Salad
lemon olive oil, shaved parmesan

Seasonal Soup
chefs selection

ENTREE COURSE

Select up to three for your guests to choose from

Salmon
*broccolini, crisp fingerlings, heirloom
tomato vinaigrette*

Veal Ricotta Meatballs
house made penne, marinara, shaved parmesan

Chicken Milanese
*pounded, breaded chicken breast, basil pesto,
tomatoes, arugula, parmesan cheese*

Cauliflower & Mushroom Bolognese
house made rigatoni, shaved parmesan, basil

DESSERT

Trio of Miniature Desserts

FOR THE TABLE

OPTION II 75 PER PERSON

Whipped Ricotta
seasonal fruit, sourdough toast

Yellowfin Tuna Tartar
*smashed avocado, sesame ginger vinaigrette,
crisp wonton*

FIRST COURSE

Select up to two for your guests to choose from

Autograph Wedge
iceberg, bacon, tomato, blue cheese dressing

Simple Mixed Greens
*spring mix greens, tomato, cucumber,
red onion, balsamic dressing*

Lobster Bisque
shrimp, oven dried tomatoes

ENTREE COURSE

Select up to three for your guests to choose from

Braised Beef Short Ribs
*crisp potato, cipollini onions, spinach,
veal reduction*

Salmon
*broccolini, crisp fingerlings, heirloom
tomato vinaigrette*

Roasted Chicken Breast
*roasted fingerling potatoes, haricots verts,
natural jus*

House Made Orecchiette
roasted tomatoes, basil, shaved parmesan

DESSERT

Seasonal Cheesecake
brown sugar caramel

THREE COURSE DINNER MENU

OPTION III 85 PER PERSON

FIRST COURSE

Select up to two for your guests to choose from

Yellowfin Tuna Tartare

smashed avocado, sesame ginger vinaigrette, crisp wonton

Shrimp Cocktail

cocktail sauce, fresh lemon

Burrata

cherry tomatoes, aged balsamic, olive oil, toasted sourdough

Arugula Salad

lemon olive oil, shaved parmesan

ENTREE COURSE

Select up to three for your guests to choose from

8 oz Filet Mignon

roasted potatoes, haricots verts, 503 steak sauce

Halibut

roasted cauliflower, romesco, watercress, date vinaigrette

Roasted Chicken Breast

roasted fingerling potatoes, haricots verts, natural jus

House Made Orecchiette

roasted tomatoes, basil, shaved parmesan

Chilean Sea Bass ++

chefs seasonal selection

Scallops +

parsnip puree, asparagus, lobster emulsion

14 oz New York Strip +

horseradish potato puree, mushroom cream

ADDITIONS

Sautéed Shrimp (3) 15

6 oz Maine Lobster Tail 25

Crab Oscar 18

Lobster Oscar 20

DESSERT

Select one

Seasonal Cheesecake

brown sugar caramel

Classic Creme Brulee

vanilla shortbread

Spiced Apple Cake

whipped cream, caramel sauce

Lemon Torte

citrus cake, lemon mascarpone mousse, lemon curd

Chocolate Tiramisu

chocolate espresso sponge cake, chocolate mascarpone mousse

Trio of Miniature Desserts

Priced Per Person, unless noted otherwise

+ Add 10.

++ Add 20.

+++ Price Subject to MP

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STATIONARY DINNER MENU

**AVAILABLE FOR 20 OR MORE GUESTS
70 PER PERSON**

SALAD

Select up to two

Simple Mixed Greens

balsamic dressing, tomato, red onion, cucumber, spring mix greens

Classic Caesar Salad

sourdough croutons, shaved parmesan

Arugula Salad

lemon olive oil, shaved parmesan

Seasonal Salad

chefs selection

ENTREE COURSE

Select up to three for your guests to choose from

Braised Beef Short Rib

cabernet red wine sauce

Roasted Chicken Breast

natural jus

Pan Seared Salmon

heirloom tomato vinaigrette

House Made Orecchiette

roasted tomatoes, basil, shaved parmesan

Petite Filet Mignon ++

demi-glace

Chilean Sea Bass ++

Brown Butter

CHOICE OF VEGETABLE

French Green Beans

Sautéed Asparagus

Roasted Baby Carrots

CHOICE OF STARCH

Smoked Gouda Mac & Cheese

Herb Roasted Fingerling Potatoes

Creamy Potatoes

Herb Cous Cous

DESSERT DISPLAY

Trio of Miniature Desserts

ADDITIONS

Interactive Pasta Station • **ADD 15**

pan tossed with choice of basil pesto, pomodoro, garlic cream sauce, mushrooms, spinach, red peppers, oven dried tomatoes, shaved parmesan, basil, chili flakes

Select up to Two Pastas:

Cavatappi

Penne

Rigatoni

Select up to Two Proteins:

Grilled Chicken

Shredded Short Rib

Pork Sausage

Grilled Shrimp ++

Priced Per Person, unless noted otherwise

• **Chef Attendant \$125 per 25 guests**

+ Add 10.

++ Add 20.

+++ Price Subject to MP

THREE COURSE LUNCH MENU

OPTION I 40 Per Person

FIRST COURSE

Select up to two for your guests to choose from

Classic Caesar Salad
sourdough croutons, anchovy, shaved parmesan

Simple Mixed Greens
balsamic dressing, tomato, red onion, cucumber, spring mix greens

Seasonal Soup
Chef's Selection

ENTREE COURSE

Select up to three for your guests to choose from

Smoked Turkey BLT
applewood smoked bacon, lettuce, tomato, toasted brioche, kettle chips

Black & Blue Steak Salad
Blackened Filet Tails, Arugula, Blue Cheese, Avocado, Red Onion, Red Wine Vinaigrette

Grilled Chicken Cobb
spinach, bacon, avocado, hard cooked egg, blue cheese crumbles, red wine vinaigrette

Green Goddess Sandwich
fresh mozzarella, cucumber, avocado spread, heirloom tomato, wheat bread, mixed greens

Blackened Salmon Tacos*
shredded lettuce, guacamole, pico de gallo

DESSERT

Trio of Miniature Desserts

OPTION II 50 Per Person

FIRST COURSE

Select up to two for your guests to choose from

Autograph Wedge
iceberg, bacon, tomatoes, blue cheese dressing

Seasonal Salad
chef's selection

Lobster Bisque
shrimp, oven dried tomato

ENTREE COURSE

Select up to three for your guests to choose from

Salmon
broccolini, crisp fingerlings, heirloom tomato vinaigrette

Chicken Milanese
pounded, breaded chicken breast, basil pesto, tomato, arugula, parmesan cheese

House Made Orecchiette
roasted tomatoes, basil, shaved parmesan

8oz Burger*
aged cheddar, bacon, caramelized onions, lettuce, tomato, red onion, truffle aioli, kettle chips

DESSERT

Seasonal Cheesecake
brown sugar caramel

Priced Per Person, unless noted otherwise

***Only available for parties of 20 or less**

THREE COURSE BRUNCH MENU

BRUNCH 45 Per Person

FIRST COURSE

Select up to two for your guests to choose from

Seasonal Soup
chef's selection

Lobster Bisque
shrimp, oven dried tomato

Classic Caesar Salad
sourdough croutons, shaved parmesan

Yellowfin Tuna Tartare
avocado, sesame ginger vinaigrette

Shrimp Cocktail
cocktail sauce, fresh lemon

ENTREE COURSE

Select up to three for your guests to choose from

Eggs Benedict*
english muffin, canadian bacon, hollandaise, home fries

Spinach & Bacon Frittata
goat cheese, home fries

Buttermilk Waffles
cinnamon apple compote, maple syrup, honey butter

Short Rib Hash
red bliss potatoes, spinach, peppers, onions, sunny side egg

Smoked Salmon Avocado Toast
sourdough toast, red onions, dill, mixed greens

Heirloom Tomato Avocado Toast
sourdough toast, basil, mixed greens

Smoked Turkey BLT
applewood smoked bacon, lettuce, tomato, toasted brioche, kettle chips

Grilled Chicken Cobb
spinach, bacon, avocado, hard cooked egg, blue cheese crumbles, red wine vinaigrette

Spinach & Salmon Salad
tarragon, mint, fennel, breakfast radish, creamy ranch

DESSERT

Select one

Seasonal Cheesecake
brown sugar caramel

Classic Creme Brulee
vanilla shortbread

Spiced Apple Cake
whipped cream, caramel sauce

Lemon Torte
citrus cake, lemon mascarpone mousse, lemon curd

Chocolate Tiramisu
chocolate espresso sponge cake, chocolate mascarpone mousse

Trio of Miniature Desserts

ADDITIONS FOR THE TABLE

Seasonal Fresh Fruit **ADD 8**

Cinnamon Donuts **ADD 8**

Priced Per Person, unless noted otherwise

***Only available for parties of 20 or less**

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STATIONARY BRUNCH MENU

BRUNCH 45 PER PERSON

COLD

Assorted Miniature Pastries & Breakfast Breads

Seasonal Fresh Fruit

Yogurt & Granola

Simple Mixed Greens

balsamic dressing, tomato, red onion, cucumber, spring mix greens

HOT

Scrambled Eggs

Home Fries

Crispy Bacon

Breakfast Pork Sausage

COFFEE STATION

Regular & Decaf Lavazza Coffee

Assortment of Haney & Sons Teas

cream, milk, sugar, honey

ADDITIONS

Smoked Salmon **ADD 10**

cucumber, tomato, red onion, cream cheese, capers, miniature bagels

Cinnamon Donuts **ADD 8**

Interactive Omelette Station • **ADD 13**

cheddar cheese, goat cheese, feta cheese, mushrooms, tomatoes, onions, peppers, spinach, bacon, ham, sausage

Belgian Waffle Station • **ADD 13**

fresh berries & chocolate chips, honey butter, maple syrup

Priced Per Person, unless noted otherwise

• **Chef Attendant \$125 per 25 guests**

DESSERT ADDITIONS

HOUSE MADE CAKES

Cake Flavors

Vanilla
Chocolate
Lemon
Marble
Carrot
Red Velvet
Devil's Food
Citrus
Funfetti Pound

Fillings

Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Mocha Buttercream
Coffee Buttercream
Funfetti Icing
Chocolate Ganache
Vanilla Buttercream with Raspberry Jam
Vanilla Buttercream with Strawberry Jam

Icing Flavors

American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Buttercream

6" Cake 48 (serves up to 6-15)

8" Cake 80 (serves up to 10-20)

10" Cake 128 (serves up to 15-30)

12" Cake 240 (serves up to 30-50)

ADD Ice Cream and Sauce **5 per guest**

Multi-tiered cakes, rolled fondant, ganache, sugar flowers, and intricate decoration are available at an additional cost.

CUPCAKES

Cake Flavors

Vanilla
Chocolate
Lemon
Red Velvet
Citrus

Fillings

Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Raspberry Jam

Icing Flavors

American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Butter Cream

3.5 EACH, MINIMUM OF 12, ADD FILLING +1

MINIATURE DESSERT DISPLAYS

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Seasonal Mousse Cups

Chocolate Budino

Tiramisu

Lemon Meringue Tart

Salted Caramel Chocolate Tart

Select Three 12 PER PERSON

Select Four 14 PER PERSON

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.

DESSERT FEE

When a cake or dessert is brought in from an outside vendor, we will cut, plate, and add a custom garnish.

4. per guest

AUDIO VISUAL EQUIPMENT

Autograph Brasserie is happy to provide the following equipment for your events.

Screen 75.

LCD Projector 150.

Microphone & Speaker 110.