



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

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

Little Gem & Chicken
shaved asparagus, croutons, hard cooked eggs, buttermilk ranch dressing

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*
gruyère cheese, caramelized onions, garlic & cracked peppercorn aioli, arugula, 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

Little Gem & Chicken
shaved asparagus, croutons, hard cooked eggs, buttermilk ranch dressing

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**

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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