



*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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## 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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**DINNER MENU**

**FOR THE TABLE**

**OPTION I 70 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 80 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  
*graham cracker, seasonal fruit*

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**DINNER MENU**

**OPTION III 90 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**

*graham cracker, seasonal fruit*

**Classic Creme Brulee**

*vanilla shortbread, fresh berries*

**Strawberry Mousse Cake**

*macerated strawberries, vanilla chantilly*

**Lemon Torte**

*citrus cake, lemon mousse*

**Chocolate Layer Cake**

*chocolate fudge frosting, chocolate sauce*

**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  
80 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**

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**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**

*graham cracker, seasonal fruit*

**Priced Per Person, unless noted otherwise**

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



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**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  
*graham cracker, seasonal fruit*

Classic Creme Brulee  
*vanilla shortbread, fresh berries*

Strawberry Mousse Cake  
*macerated strawberries, vanilla chantilly*

Lemon Torte  
*citrus cake, lemon mousse*

Chocolate Layer Cake  
*chocolate fudge frosting, chocolate sauce*

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*
- Devil's Food*
- Red Velvet*
- Lemon*
- Marble*
- Funfetti Pound*
- Chocolate Chip Pound*
- Carrot Cake*

**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 Mousseline 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**