

*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](mailto: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 are allowed 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 is not allowed, and we ask you to respect our furniture not to damage it.

### 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 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.

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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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**THREE COURSE DINNER MENU**

**OPTION I 65 PER PERSON  
FOR THE TABLE**

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

**OPTION II 75 PER PERSON  
FOR THE TABLE**

Whipped Ricotta  
*Seasonal Fruit, Sourdough Toast*

**FIRST COURSE**

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  
*Fresh Fruit*

## 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*

##### Branzino

*Chefs Seasonal Selection*

##### Roasted Chicken Breast

*Roasted Fingerling Potatoes, Haricots Verts,  
Natural Jus*

##### House Made Orecchiette

*Roasted Tomatoes, Basil, Shaved Parmesan*

##### Chilean Sea Bass +

*Chefs Seasonal Selection*

##### 12 oz Ribeye +

*Crisp Potatoes, Haricots Verts, Red Wine Butter*

##### 14 oz New York Strip +

*Crispy Potatoes, Mushroom & Onion Ragout,  
Veal Reduction*

#### ADDITIONS

Sautéed Shrimp (3) 15

6 oz Maine Lobster Tail 25

Crab Oscar 18

Lobster Oscar 20

#### DESSERT

Select one

Seasonal Cheesecake

*Fresh Fruit*

Classic Creme Brulee

*Vanilla Shortbread*

Mocha Mousse Cake

*Vanilla Anglaise*

Key Lime Pie

*Graham Cracker, Toasted Meringue*

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 *Fresh Fruit*

**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 & Feta Omelette

*Spinach, Feta, 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

*Fresh Fruit*

Classic Creme Brulee

*Vanilla Shortbread*

Mocha Mousse Cake

*Vanilla Anglaise*

Key Lime Pie

*Graham Cracker, Toasted Meringue*

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**

**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**

**HOUSE MADE CAKES**

**Cake**

- Vanilla*
- Chocolate*
- Carrot Cake*
- Red Velvet*
- Lemon*
- Marble*
- Funfetti*

**Fillings**

- Lemon Curd*
- White Chocolate Mousse*
- Cream Cheese*
- Vanilla Buttercream*
- Chocolate Mousse*
- Chocolate Buttercream*
- Peanut Butter Mousse*
- Raspberry Mousse*
- Chocolate Ganache*
- Mocha Buttercream*
- Funfetti Icing*
- Raspberry Jam*
- Vanilla Mousseline with Fresh Strawberries*
- Vanilla Buttercream and Fresh Raspberries*

**Icing Flavors**

- Vanilla Buttercream*
- Chocolate Buttercream*
- Coffee Buttercream*
- Ganache (Not for Wedding)*
- Funfetti (Not for Wedding)*

**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 3 per guest**

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

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## 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.

**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.**