

# PRIVATE PARTY MENUS



*Autograph*  
BRASSERIE

503 W LANCASTER AVE WAYNE, PA 19087 610.964.2588 [AUTOGRAPHBRASSERIE.COM](http://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. 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 484.451.7414. WE LOOK FORWARD TO PLANNING YOUR SPECIAL OCCASION!

SINCERELY,

*Liz Tretter*  
LIZ TRETTER  
PRIVATE EVENT CONCIERGE

*Jake Wade*  
JAKE WADE  
PRIVATE EVENT CONCIERGE

*Erica Spadaccini*  
ERICA SPADACCINI  
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 30 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 SELECTIONS. THE NUMBER OF ENTREE SELECTIONS SHOULD NOT EXCEED FOUR CHOICES. IF MORE THAN THREE ENTREES ARE OFFERED AND PRE-COUNTS CANNOT BE PROVIDED, A \$5.00 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. INITIAL DEPOSIT ARE NON-REFUNDABLE, BUT MAY BE APPLIED FOR A FUTURE EVENT. SHOULD A CONFIRMED RESERVATION BE CANCELED PRIOR TO 72 HOURS BEFORE YOUR EVENT, THE CLIENT IS RESPONSIBLE FOR THE FOOD AND BEVERAGE MINIMUM. FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.

## 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

### BEER AND WINE OPEN BAR

UNLIMITED HOUSE WINE & BEER  
\$30 PER GUEST FOR A TWO AND HALF HOUR EVENT, \$6 PER GUEST EACH  
ADDITIONAL HALF HOUR  
ADD \$10 PER GUEST FOR PREMIUM WINE BY THE GLASS

### 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 12

LOCAL AND IMPORTED CHEESE, TRADITIONAL ACCOMPANIMENTS

### ANTIPASTI 12

ASSORTED CHARCUTERIE & SAUSAGES, TRADITIONAL ACCOMPANIMENTS

### MEDITERRANEAN 11

HUMMUS, ROASTED PEPPERS, GREEK OLIVES, BABA GHANOUSH, PITA AND  
FLATBREAD

### TOASTS 11

GRILLED SOURDOUGH, PEPPER JAM, CRUSHED AVOCADO,  
SMOKED SALMON, ASSORTED SPREADS

### RAW BAR 18

SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL, GREENLIP MUSSELS,  
LUMP CRAB MEAT                      ADD LOBSTER TAILS 5

\$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**



**CHILLED**

**DEVEILED EGG 3**  
PAPRIKA, YOUNG CHIVES

**SMOKED SALMON 4**  
DILL, CUCUMBER, CAPER

**TUNA TARTAR 4**  
CRUSHED AVOCADO, SESAME DRESSING

**POACHED SHRIMP 4**  
COCKTAIL SAUCE

**GOAT CHEESE BRUSCHETTA 3**  
CROSTINI, LOCAL HONEY

**TOMATO CROSTINI 3**  
BALSAMIC CREAM, BASIL

**STEAK TARTARE 4**  
GRILLED SOURDOUGH

**PROSCIUTTO & MELON 4**  
EXTRA VIRGIN OLIVE OIL

**HOT**

**THAI SHRIMP SPRING ROLL 4**  
FRESH CILANTRO

**WAGYU BEEF SLIDERS 5**  
CHEDDAR, PICKLED SHALLOTS

**SHORT RIB EMPANADA 4**  
HORSERADISH CREMA

**BACON WRAPPED SCALLOP 4**  
BOURBON-MAPLE GLAZE

**BEEF SKEWER 4**  
CHIMICHURRI, SEA SALT

**TRUFFLED ARANCINI 4**  
TOMATO BISQUE

**LOBSTER BISQUE SHOOTER 4**  
SHRIMP & TOMATO

**SEASONAL SOUP SHOOTER 3**

\*PRICED PER PIECE

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**DINNER MENU**



**THREE COURSE DINNER** 55 PER PERSON

SELECT UP TO TWO EACH

**APPETIZER**

**CLASSIC CAESAR SALAD**

SOURDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN

**LOBSTER BISQUE**

SHRIMP, OVEN DRIED TOMATOES

**BAKED MAC & CHEESE**

AGED GOUDA, BUTTERED BREADCRUMBS

**ENTREE**

**HALF ROASTED CHICKEN**

ROASTED FINGERLING POTATOES, HARICOTS VERTS, NATURAL JUS

**SALMON**

CITRUS COUS COUS, ASPARAGUS, LEMON BEURRE BLANC

**BRAISED BEEF SHORT RIBS**

CARAMELIZED SHALLOTS, SPINACH, CABERNET SAUCE

**HOUSE MADE PASTA**

OVEN DRIED TOMATOES, SHAVED PARMESAN, BASIL

**DESSERT**

**TRIO OF MINIATURE DESSERTS**

**THREE COURSE DINNER 75 PER PERSON**  
SELECT UP TO TWO APPETIZERS AND ENTREES & ONE DESSERT EACH

**APPETIZER**

**AUTOGRAPH WEDGE**

BACON, TOMATO, CRUMBLER BLUE CHEESE, CRISP SHALLOTS, BLUE CHEESE DRESSING

**TUNA TARTARE**

SMASHED AVOCADO, SOY DRESSING, CRISP WONTON CHIPS

**BALTIMORE CRAB CAKE**

BROWN-SUGAR BACON VINAIGRETTE, TRADITIONAL COLE SLAW

**BURRATA**

SHAVED FENNEL, LEMON, MINT, SOURDOUGH TOAST

**LOBSTER BISQUE**

SHRIMP, OVEN DRIED TOMATOES

**THICK CUT BACON**

BOURBON MAPLE GLAZE, PICKLED RED ONION. WATERCRESS

**ENTREE**

**HALF ROASTED CHICKEN**

ROASTED FINGERLING POTATOES, HARICOTS VERTS, NATURAL JUS

**SALMON**

CITRUS COUS COUS, ASPARAGUS, LEMON BEURRE BLANC

**BRAISED BEEF SHORT RIBS**

CARAMELIZED SHALLOTS, SPINACH, CABERNET SAUCE

**HOUSE MADE PASTA**

OVEN DRIED TOMATOES, SHAVED PARMESAN, BASIL

**VEAL MILANESE**

CAPER REMOULADE, HEIRLOOM TOMATOES, ARUGULA

**12 OZ RIBEYE**

POTATO PUREE, HARICOTS VERTS, TRUFFLED GARLIC BUTTER

**8 OZ FILET MIGNON**

STEAK DIANE SAUCE, WATERCRESS SALAD

**14 OZ NEW YORK STRIP**

GRILLED ASPARAGUS, LOBSTER MEAT, HOLLANDAISE ADD 10 PER PERSON

**ADDITIONS**

BALTIMORE CRAB CAKE 18

SAUTÉED SHRIMP (3) 15

6OZ MAINE LOBSTER TAIL 25

6OZ FILET MIGNON 20

CRAB OSCAR 18

LOBSTER OSCAR 20

**DESSERT**

TRIO OF MINIATURE DESSERTS

VANILLA CHEESECAKE

SEASONAL BERRIES & SAUCE

CLASSIC CREME BRULEE

BISCOTTI

APPLE GALLETTE

VANILLA BEAN ICE CREAM

## STATIONARY DINNER

SELECT UP TO TWO ENTREES, PRICED PER PERSON

### SALAD STATION 12

SEASONAL GREENS, ROMAINE & BABY SPINACH, GOAT CHEESE,  
CROÛTONS, CANDIED NUTS, CHERRY TOMATOES, CUCUMBER, CARROTS,  
SHAVED RED ONION, BALSAMIC VINAIGRETTE, CAESAR, BLUE CHEESE,  
HONEY MUSTARD VINAIGRETTE

## ENTREE SELECTIONS

### BRAISED BEEF SHORT RIB 27

CABERNET RED WINE SAUCE

### ROASTED CHICKEN BREAST 22

NATURAL JUS

### PETITE FILET MIGNON 32

AU POIVRE SAUCE

### VEAL MILANESE 30

HEIRLOOM TOMATOES, ARUGULA

### PAN SEARED SALMON 25

LEMON CAPER SAUCE

### CHILEAN SEA BASS 30

SAFFRON CREAM

### HOUSE MADE RIGATONI 25

LAMB BOLOGNESE

### CHOICE OF VEGETABLES 8

FRENCH GREEN BEANS

JUMBO ASPARAGUS

ROASTED BABY CARROTS

### CHOICE OF STARCHES 8

SMOKED GOUDA MAC & CHEESE

HERB ROASTED FINGERLING POTATOES

LONG GRAIN RICE PILAF

## DESSERT

### TRIO OF MINIATURE DESSERTS 10



LUNCH OR BRUNCH MENU



**LUNCH MENU** 30 PER PERSON  
SELECT UP TO TWO EACH

**APPETIZER**

**CLASSIC CAESAR SALAD**  
SOURDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN

**BUTTERNUT SQUASH SOUP**  
PICKLED GRANNY SMITH APPLES

**SIMPLE MIXED GREENS**  
BALSAMIC DRESSING, TOMATO, RED ONION, CUCUMBER, SPRING MIX GREENS

**ENTREE**

**10OZ BURGER**  
CARAMELIZED ONIONS, AGED CHEDDAR, CHIPOTLE 1000 DRESSING,  
TRUFFLE FRIES

**ROASTED TURKEY CLUB**  
BRIOCHE, LETTUCE, TOMATO, BACON, MUSTARD AIOLI, TRUFFLE FRIES

**SPINACH COBB**  
GRILLED CHICKEN, AVOCADO, EGG, BLUE CHEESE, BACON,  
RED WINE VINAIGRETTE

**HOUSE MADE PASTA**  
OVEN DRIED TOMATOES, SHAVED PARMESAN, BASIL

**DESSERT**

**TRIO OF MINIATURE DESSERTS**

**BRUNCH MENU** 25 PER PERSON  
SELECT UP TO TWO EACH

**SHARED STARTER**

**CINNAMON DONUTS**  
CREME ANGLAISE

**FRESH FRUIT BOWL**  
SEASONAL SELECTIONS

**ENTREE**

**AVOCADO TOAST**  
SMOKED SALMON, DILL, RED ONIONS, MIXED GREENS SALAD

**HUEVOS RANCHEROS**  
FRIED EGG, BLACK BEAN SAUCE, CRUSHED AVOCADO, CRISP TORTILLA,  
HOT SAUCE

**CLASSIC EGGS BENEDICT**  
ENGLISH MUFFIN, CANADIAN BACON, SPINACH, HOLLANDAISE, HOME FRIES

**BREAKFAST BLT**  
BRIOCHE, BACON, TOMATO, LETTUCE, CHIPOTLE 1000 DRESSING, RUNNY EGG,  
AVOCADO SPREAD

**SPINACH COBB**  
GRILLED CHICKEN, AVOCADO, EGG, BLUE CHEESE, BACON,  
RED WINE VINAIGRETTE

**DESSERT**

**TRIO OF MINIATURE DESSERTS**

## DESSERT ADDITIONS



### MINIATURE DESSERT DISPLAYS

CHOCOLATE ÉCLAIR

OPERA TORTE

FLOURLESS CHOCOLATE CAKE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

VANILLA RASPBERRY JAM CAKE

SEASONAL CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CUP

TIRAMISU

BUTTERSCOTCH BUDINO

FRESH FRUIT TART

LEMON MERINGUE TART

SALTED CARAMEL CHOCOLATE TART

LAVAZZA COFFEE

SELECT THREE 10 PER GUEST

SELECT FOUR 12 PER GUEST

### HOUSE MADE CAKES

#### CAKES

VANILLA  
CARROT CAKE

CHOCOLATE  
RED VELVET

#### FILLINGS

LEMON CURD  
CREAM CHEESE  
VANILLA BUTTERCREAM  
VANILLA MOUSSELINE AND FRESH STRAWBERRIES  
RASPBERRY JAM, VANILLA BUTTERCREAM AND FRESH RASPBERRIES

WHITE CHOCOLATE MOUSSE  
CHOCOLATE MOUSSE  
CHOCOLATE BUTTERCREAM

#### ICING FLAVORS

CREAM CHEESE  
CHOCOLATE BUTTERCREAM

VANILLA BUTTERCREAM  
COFFEE 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 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

MICROPHONE \$75