



melt<sup>®</sup>

**private events**





## Brunch \$32 / person

*Includes assorted juices, brewed coffee, hot tea, fountain sodas, and fresh-brewed iced tea.*

muffins, pastries, seasonal fruit  
choice of frittata, or quiche — with vegetables and meats  
mixed baby greens & caesar salad, grilled marinated chicken breast

### Optional Side Dishes \$4.00 each / person

- Bacon
- Sausage
- Roasted garlic potatoes
- French toast
- Hash browns
- Home fries

**Omelet Station add \$8.00 per person plus additional chef's flat fee of \$100**

*A minimum of 20 guests is required.*

Replaces the egg selection and features made-to-order omelets with guests' choice of: parmigiano, fontina, bacon, sausage, onion, tomato, roasted peppers, zucchini, and summer squash

# Family-Style Luncheons

*A minimum of 25 guests is required.*

*Includes brewed coffee, hot tea, fountain sodas, and iced tea.*

## Option A

\$29 / person

\$15 / child ages 6-12

2 salads, 2 pastas, 2 desserts

## Option B

\$36 / person

\$19 / child ages 6-12

2 salads, 2 pastas, 1 protein, 2 desserts

## Option C

\$42 / person

\$21 / child ages 6-12

2 salads, 3 entrees, 2 desserts

### INSALATE (salad)

**caprese** sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar (add \$3 pp)

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

**arugula** extra-virgin olive oil, lemon, shaved parmigiano

**caesar** romaine, garlic-romano dressing, house croutons

(add chicken – \$6 pp; add shrimp – \$8 pp)

### SPECIALE DELLA CASA (entrees)

**fresh pasta** choice of house-made rigatoni, spaghetti, bucatini, and five-cheese ravioli

*sauces: tomato, bolognese, alfredo, tomato cream*

**grilled marinated chicken breast** lemon vinaigrette

**grilled flank steak** garlic, orange, herbs

**roisserie rib of beef** (add \$14 pp)

**herb-crusted rack of lamb** (add \$14 pp)

**pan roasted chicken** toscano sauce, mushrooms, pancetta, white wine

**roasted salmon** lemon vinaigrette

**chef's fresh catch** lemon vinaigrette

### DOLCI (dessert)

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

**tiramisu** mascarpone cream, ladyfinger sponge, espresso crumble

**dark chocolate torta** creme anglaise, chocolate sauce, sweet whipped cream

### OPTIONAL SIDES: (add \$4 pp each)

**broccolini** olive oil and garlic

**garlic roasted potatoes**

# Plated Luncheons

*For groups of 40 people or less*

*Guests choose from 3-course menu on the day of the event.  
Includes brewed coffee, hot tea, fountain sodas, and iced tea.*

## Option A

\$29 / person

ANTIPASTI (appetizers)

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

**caesar** romaine, garlic-romano dressing, house croutons

**pasta e fagioli** pasta & bean soup, vegetable broth, sweet sausage, parmigiano, basil pesto

SPECIALE DELLA CASA (entrees)

**five cheese ravioli** tomato, basil

**caprese panino** fresh mozzarella, beefsteak tomato, pesto aioli

**melt burger** white cheddar, smoked bacon, house pickles

**chicken panino** fontina cheese, bacon, avocado, salsa verde

**mixed baby lettuces** extra-virgin olive oil, balsamic vinegar, grilled chicken

**caesar** romaine, garlic-romano dressing, grilled chicken, house croutons

DOLCI (dessert)

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

## Option B

\$35 / person

ANTIPASTI (appetizers)

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

**caesar** romaine, garlic-romano dressing, house croutons

**pasta e fagioli** pasta & bean soup, vegetable broth, sweet sausage, parmigiano, basil pesto

**caprese** sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar

SPECIALE DELLA CASA (entrees)

**house-made fettuccine bolognese** ground veal, beef, pork, cream, tomato sauce

**house-made rigatoni** sauteed chicken, black pepper, pecorino cream sauce

**italian dip** sliced prime rib, fontina cheese, crispy onions, red wine jus

**caprese panino** fresh mozzarella, beefsteak tomato, pesto aioli

**chicken parmigiano** breaded chicken breast, tomato sauce, parmigiano, mozzarella, house-made pasta

**mixed baby lettuces** extra-virgin olive oil, balsamic vinegar, grilled chicken

**caesar** romaine, garlic-romano dressing, grilled chicken, house croutons

**grilled fish of the day** marinated roma tomatoes, lemon vinaigrette (add \$9 pp)

**jumbo lump crab cake** brioche roll, baby greens, crispy onions (add \$9 pp)

DOLCI (dessert)

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

**tiramisu** mascarpone cream, ladyfinger sponge, espresso crumble

**dark chocolate torta** creme anglaise, chocolate sauce, sweet whipped cream

# Cocktail Parties

*A minimum of 25 guests is required.*

*All bar and beverage service may be customized and is charged on consumption.*

*The selections below can be paired together as a package for a \$40 per person minimum.*

## Passed Hors d'Oeuvres

3 hors d'oeuvres for 1 hour  
\$20 / person

5 hors d'oeuvres for 1 hour  
\$27 / person

5 hors d'oeuvres for 2 hours  
\$35 / person

**wild mushroom turnovers** truffle oil  
**chicken skewers** lemon yogurt cream  
**cheese puffs** parmesan, rosemary  
**mini risotto cakes** mozzarella, tomato dipping sauce  
**cremini mushrooms** herbs, garlic, bread crumbs  
**crostini** tomato, garlic, basil  
**crostini** herb goat cheese  
**crostini** marinated salmon, horseradish  
**antipasto skewers** prosciutto, artichoke, olive, asiago  
**florentine beef skewers** spicy red pepper sauce  
**assorted brick oven pizzas**  
**fried calamari** lemon aioli  
**savory meatballs** marinara  
**tuna tartare** white balsamic vinegar, herbs & lemon on cucumber (add \$5 pp)  
**mini crab cakes** lemon aioli (add \$5 pp)  
**grilled shrimp** citrus-mint chutney (add \$5 pp)  
**cremini mushrooms** lobster, tarragon, parmesan (add \$5 pp)

## ADD-ONS

**Jumbo U-8 shrimp cocktail** (\$9 each)

**display of vegetables + dips** (add \$6 pp)

**display of seasonal fruit** (add \$7 pp)

**display of imported and domestic cheeses + crackers** (add \$7 pp)

**selection of desserts** (add \$12 pp)

*OPTIONAL CUSTOM PASTRIES AND CHOCOLATES*

ask your events manager for details regarding these items

**Antipasti + Pizze** *A minimum of 20 guests is required.*

\$28 / person and includes all of the following

**prosciutto di parma**

**soppressata**

**parmigiano**

**fresh mozzarella**

**marinated olives**

**balsamic cippolini onions**

**white bean crostini**

**vegetable crudité + dips**

**PIZZE** (pizza)

**margherita** tomato, basil, mozzarella

**vedura bianca** mozzarella, roasted garlic ricotta, vegetable caponata, parmigiano pepperoni tomato sauce, pepperoni, mozzarella

# Family-Style Dinner

\$59 / person | \$25 / child ages 6-12

*A minimum of 20 guests is required.*

*Includes brewed coffee, hot tea, fountain sodas, and iced tea.*

## CHOICE OF TWO SALADS

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

**caesar** romaine, garlic-romano dressing, house croutons

**arugula** extra-virgin olive oil, lemon, shaved parmigiano

**caprese** sliced mozzarella, beefsteak tomato, basil, aged balsamic vinegar

## CHOICE OF TWO PASTAS AND SAUCES

**fresh pasta** choice of house-made rigatoni, spaghetti, bucatini, and five-cheese ravioli

*sauces: tomato, bolognese, alfredo, tomato cream*

## CHOICE OF TWO SEAFOODS/MEATS

**salmon** lemon vinaigrette, herbs

**grilled chicken breast** marinated in garlic, lemon, oregano

**pan roasted chicken** toscano sauce, mushrooms, pancetta, white wine

**grilled flank steak** garlic, orange, herbs

**new york strip** red wine sauce, crispy onions

**filet of beef** (add \$13 pp)

**rack of lamb** herbed breadcrumbs (add \$14 pp)

## CHOICE OF TWO SIDES

**broccolini** garlic, extra-virgin olive oil

**roasted zucchini**

**baked asparagus** butter, parmigiano

**roasted garlic potatoes**

**mashed potatoes**

## CHOICE OF TWO DESSERTS

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

**tiramisu** mascarpone cream, ladyfinger sponge, espresso crumble

**dark chocolate torta** creme anglaise, chocolate sauce, sweet whipped cream

# Plated Dinner

*For groups of 40 people or less*

*Guests choose from 3-course menu on the day of the event.  
Includes brewed coffee, hot tea, fountain sodas, and iced tea.*

**Each non-pasta entree is served with the host's choice of two sides:** baked asparagus with butter and parmigiano, zucchini roasted with fresh herbs, broccolini with garlic, yukon gold mashed potatoes, or roasted potatoes and garlic

## Option A \$53 / person

INSALATE (salads)

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

**caesar salad** romaine, garlic-romano dressing, house croutons

**arugula** extra-virgin olive oil, lemon, shaved parmigiano

SPECIALE DELLA CASA (entrees)

**five cheese ravioli** tomato, basil

**house-made fettuccini** bolognese

**grilled marinated chicken breast**

**fresh catch** lemon

DOLCI (dessert)

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

**tiramisu** mascarpone cream, ladyfinger sponge, espresso crumble

## Option B \$63 / person

ANTIPASTI (appetizers)

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar

**caesar** romaine, garlic-romano dressing, house croutons

**arugula** extra-virgin olive oil, lemon, shaved parmigiano

**caprese** sliced mozzarella, tomatoes, basil

SPECIALE DELLA CASA (entrees)

**five cheese ravioli** tomato, basil

**house-made capellini** shrimp, white wine, tomato, parsley

**house-made rigatoni** sauteed chicken, black pepper, pecorino cream sauce

**grilled ribeye steak** herb butter, balsamic vinegar

**grilled 10 oz. filet mignon** (add \$13 pp)

**pan roasted chicken** toscano sauce, mushrooms, pancetta, white wine

**fresh catch** lemon

DOLCI (dessert)

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries

**tiramisu** mascarpone cream, ladyfinger sponge, espresso crumble

**dark chocolate torta** creme anglaise, chocolate sauce, sweet whipped cream

# Stations \$63 / person | \$25 / child ages 6-12

*A minimum of 25 guests is required. Includes coffee station, hot tea, fountain sodas, and iced tea.*

ANTIPASTI DISPLAY INCLUDES:

**prosciutto di parma**  
**soppressata**  
**parmigiano**  
**fresh mozzarella**

**marinated olives**  
**balsamic cippolini onions**  
**white bean crostini**

**vegetable crudité + dips**

INCLUDES ALL OF THE FOLLOWING PIZZE (pizza)

**margherita** tomato, basil, mozzarella  
**vedura bianca** mozzarella, roasted garlic ricotta, vegetable caponata, parmigiano  
**pepperoni** tomato sauce, pepperoni, mozzarella

CHOICE OF 1 SALAD

**mixed baby lettuces** extra-virgin olive oil, cucumber, tomato, olives, onion, balsamic vinegar  
**arugula** extra-virgin olive oil, lemon, shaved parmigiano  
**caesar** romaine, garlic-romano dressing, house croutons

CHOICE OF 1 PASTA AND SAUCE

**fresh pasta** house-made rigatoni, spaghetti, bucatini, or five-cheese ravioli  
*sauces: tomato, bolognese, alfredo, sausage-tomato cream*

CHOICE OF 1 MEAT (items with an asterisk are served at a carving station)

**grilled marinated chicken breast** lemon vinaigrette  
**pan roasted chicken** toscano sauce, mushrooms, pancetta, white wine  
**grilled flank steak**

**roisserie rib of beef \***  
**pork loin\***  
**whole roasted beef tenderloin** (add \$13 pp)  
**herb crusted rack of lamb** (add \$14 pp)\*

*OPTIONAL* SEAFOOD SELECTION (choose 1, add \$12 pp)

**chef's fresh catch** lemon herb vinaigrette  
**roasted salmon** lemon herb vinaigrette

CHOICE OF TWO SIDES

**sautéed broccolini** garlic, extra-virgin olive oil  
**yukon gold mashed potatoes**  
**roasted garlic potatoes**  
**potato fries** parmigiano  
**roasted zucchini**  
**baked asparagus** butter, parmigiano

LIGHT DESSERT

**seasonal fruit, selection of cookies**

*OPTIONAL* DESSERT SELECTION (add \$6 pp for each choice)

**limone ricotta torta** lemon ricotta pound cake, sweet white chocolate ricotta, macerated strawberries  
**tiramisu** mascarpone cream, ladyfinger sponge, espresso crumble  
**dark chocolate torta** creme anglaise, chocolate sauce, sweet whipped cream

*OPTIONAL* CUSTOM PASTRIES AND CHOCOLATES

ask your events manager for details regarding these items

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.