



2021 Happy Hour Guide

Bar Packages

\$24.95 Open Bar

Unlimited house selection of wine, beer, cocktails, and mixers, (2-hour limit). Additional premium spirits may be purchased per consumption if desired.

Consumption Bar

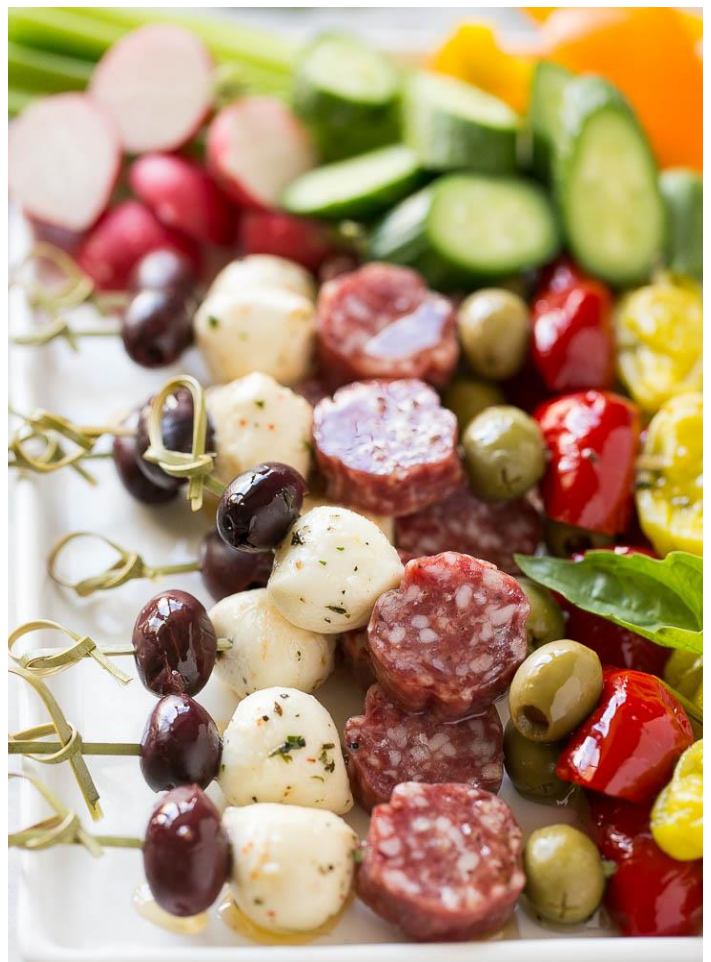
Server or bartender will keep a running tab of all beverages consumed and the final bill will be charged at the end of the event.

Cash Bar

Guests purchase their own beverages

Notes:

Pricing above does not include a 20% gratuity or 8% Philadelphia sales tax.



Appetizers & Hors D' Oeuvres

Stationary Hors D' Oeuvres

Crispy Tortilla Chips 4

guacamole, mango salsa

Hummus & Pita 3.75

marinated olives and grilled flatbread

House Smoked Wings 4

buffalo, barbeque, Jamaican Jerk, or Teriyaki

Chicken Quesadillas 5

Grilled chicken, jack cheese, corn, black beans, cilantro

Chicken & Pineapple Kabobs 4

Grilled chicken, caramelized pineapple, onions, red pepper

Angus Beef Sliders 5

Seared Angus beef, aged cheddar, pickle, brioche bun

Coconut Shrimp 5

Jumbo shrimp, sweet mango salsa

Tuna Poke Bowl 5

Ahi tuna, coconut rice, avocado, cilantro

Pork Dumplings 4

Pork Dumpling, Green Onion, Ponzi Dipping Sauce

Seared Beef Brochette 5

Grilled Angus beef, red pepper & onion



du jour

Artisan Fruit & Cheese Bar 10

American & European Farmstead cheeses presented with seasonal fruit, candied walnuts, and crostini

Mediterranean Platter 11

Red pepper hummus, feta cheese kalamata olives, grilled vegetables grapes leaves, Herb rubbed grilled pita

Charcuterie Board 15

Imported prosciutto, aged soppressotta, Serrano ham, olives, petite pickles, farmhouse country pate, French baguettes, fig jam

Italian Antipasto Platter 12

Selection of cured meats, sharp provolone, fresh mozzarella, Marinated artichoke hearts, roasted red peppers, marinated olive medley, grilled vegetables + local bakery breads and crostini

dujour sweets platter 5

assorted cookies, brownies & holiday cookies

petite pastries 7

mini petit fours, macarons, cannoli's

