

# 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 FROM FRANCE, SPAIN, AND ITALY. 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,

*Christian Leo*

CHRISTIAN LEO  
PRIVATE EVENT CONCIERGE

*Jake Wade*

JAKE WADE  
PRIVATE EVENT CONCIERGE

*Liz Tretter*

LIZ TRETTER  
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 26 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 CHOICES. THE NUMBER OF ENTREE CHOICES 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. SHOULD A CONFIRMED RESERVATION BE CANCELED PRIOR TO 72 HOURS BEFORE YOUR EVENT, THE INITIAL DEPOSIT WILL NOT BE REFUNDED BUT MAY BE USED FOR A FUTURE EVENT AT AUTOGRAPH BRASSERIE. FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.

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**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

**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 10**

AWARD WINNING LOCAL AND IMPORTED CHEESE, SEASONAL JAMS, FRUIT, NUTS,  
CROSTINIS

**ANTIPASTI 12**

ASSORTED OLD WORLD CHARCUTERIE & SAUSAGES, MARINATED OLIVES, SPREADS,  
RUSTIC BREAD

**MEDITERRANEAN 9**

ROASTED GARLIC AND RED PEPPER HUMMUS, BABA GHANOUSH, GRILLED PITA  
AND CRISP LAVASH FLATBREAD, MARINATED VEGETABLES AND DIPS

**TOASTS 10**

EXTRA VIRGIN OLIVE OIL GRILLED SOURDOUGH BREAD, CHEFS SELECTION OF  
SEASONAL MARKET DRIVEN ACCOMPANIMENTS

**RAW BAR 18**

JUMBO SHRIMP COCKTAIL, STONE CRAB CLAWS, OYSTERS ON THE HALF SHELL,  
CHILLED SEAFOOD SALAD, FRESH LEMON, HORSERADISH, COCKTAIL SAUCE,  
REMOULADE, CREOLE MUSTARD

**PACIFIC RIM 13**

HAND ROLLED ASSORTED MAKI ROLLS & NIGRI, PORK POT STICKERS, VEGETABLE  
SPRING ROLLS, SOY AND PONZU SAUCES

\$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**



**COLD**

**CITRUS LUMP CRABMEAT 4**  
ENDIVE, FENNEL APPLE SLAW

**CATALAN DEVEILED EGG 3**  
SMOKED PIMENTON AIOLI, CRISPY CHORIZO

**CITRUS CURED SALMON TARTARE 3**  
CUCUMBER YOGURT, MICRO DILL

**OVEN DRIED TOMATO CROSTINI 3**  
BASIL WHIPPED RICOTTA, BALSAMIC REDUCTION, FOCACCIA CROSTINI

**STEAK TARTARE 4**  
FRESH HORSERADISH, GRILLED BAGUETTE, CORNICHONS, PURPLE MUSTARD

**YELLOW FIN TUNA CRUDO 4**  
PINEAPPLE, GINGER, CILANTRO

**SMOKED SALMON 3.5**  
WHIPPED GOAT CHEESE, CAPERS, FRESH DILL, BRIOCHE CROUSTADE

**OLIVE OIL POACHED SHRIMP 4**  
SALSA VERDE, CITRUS HERB SALAD

**SOUTHWEST CHICKEN WRAP 3**  
BLACK BEAN SALSA, AVOCADO, FLOUR TORTILLA, RED PEPPER JAM

**HOT**

**QUINCE MANCHEGO CRISPY PHYLLO 3.5**  
APRICOT MUSTARD, MARCONA ALMONDS

**THAI SHRIMP SPRING ROLL 4**  
CHILI PASTE, COCONUT, FRESH CILANTRO

**CHORIZO STUFFED MEDJOOOL DATES 3.5**  
APPLE SMOKED BACON

**WAGYU BEEF SLIDERS 5**  
MINI BRIOCHE ROLLS, SHARP CHEDDAR, TOMATO, CHIPOTLE 1000 ISLAND

**LOBSTER BISQUE SHOOTER 4**  
SHRIMP RAGOUT

**BALTIMORE CRAB CAKES 4**  
OLD BAY SLAW, CAPER REMOULADE

**SHORT RIB EMPANADA 4**  
MANCHEGO CHEESE

**WILD MUSHROOM TRUFFLE GOUDA SPRING ROLL 4**  
ROAST GARLIC ONION JAM

**SMOKED BACON WRAPPED SCALLOP 4**  
DAYBOAT SCALLOP, APPLEWOOD BACON, SPICY MAYO

**PISTACHIO CRUSTED CHICKEN BREAST 4**  
ASPARAGUS, GRUYERE CREME

\*PRICED PER PIECE

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**DINNER MENU**



SELECT UP TO TWO EACH BASED ON YOUR MENU

**APPETIZERS**

**GOAT CHEESE TORTELLONI**

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

**BURRATA MOZZARELLA**

OLIVE POACHED TOMATOES, BASIL, BABY ARUGULA, AGED BALSAMIC, SHAVED PARMESAN

**CHARRED SPANISH OCTOPUS**

CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES

**TUNA TARTARE**

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

**BALTIMORE CRAB CAKES**

SAFFRON AIOLI, TUSCAN ROASTED PEPPER SALAD

**HOUSE MADE RIGATONI\***

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

**ORGANIC BEETS**

HORSERADISH YOGURT, PICKLED FENNEL, TOASTED HAZELNUTS, SHALLOT SHERRY VINAIGRETTE

**SALMON TARTARE**

CUCUMBER, DILL, CITRUS RED ONION CRÈME FRAICHE

**SOUP**

**MAINE LOBSTER BISQUE**

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

**CHEF'S SEASONAL SOUP**

**SALADS**

**HEARTS OF ROMAINE**

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI, CAESAR DRESSING

**ROASTED BEETS**

MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS

**AUTOGRAPH WEDGE**

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA BLUE CHEESE DRESSING

**MIXED BERRY SALAD**

BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

\* ADD \$5 PER PERSON

## ENTREES

SELECT UP TO THREE ENTREES OR UP TO FOUR ENTREES WITH PRE-COUNTS.

### ASHLEY FARMS CHICKEN BREAST

CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

### GRILLED RACK OF LAMB \*\*

WILTED SPINACH, YUKON POTATO PUREE, TRUFFLE RED WINE LAMB JUS

### SCOTTISH SALMON

MELTED LEEKS, FENNEL, FINGERLING POTATOES, TOMATO SAFFRON SAUCE

### STRIPED BASS \*\*

FINGERLING POTATOES, OVEN ROASTED PROVENÇAL VEGETABLES, WARM  
CHARRED TOMATO VINAIGRETTE

### PAN ROASTED FILET MIGNON \*\*

CHIVE POTATO PUREE, GRILLED ASPARAGUS, CABERNET DEMI GLAZE

### PANKO CRUSTED VEAL MILANESE

BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES,  
AGED BALSAMIC, BASIL PESTO

### PRIME BEEF SHORT RIBS

FORK CRUSHED YUKON GOLD POTATOES, CRISPY BUTTERMILK VIDALIA ONIONS,  
BABY CARROTS, SYRAH BEEF JUS

### HERITAGE PORK TENDERLOIN

SWEET POTATOES, BACON ONION JAM, PETITE HERB SALAD,  
BALSAMIC REDUCTION

### BALTIMORE CRAB CAKES

FINGERLING POTATOES, ROASTED PEPPER HERB SALAD, LOBSTER EMULSION

## VEGETARIAN

### ORGANIC BABY SPINACH

CARAMELIZED ROOT VEGETABLES, CITRUS BROWN BUTTER HERB SALAD

### CHARRED CAULIFLOWER STEAK

GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM,  
MARCONA ALMONDS

### GRILLED ASPARAGUS

WHEAT BERRIES, FARRO, QUINOA, THYME AND ROASTED GARLIC WILD  
MUSHROOMS, PORT BLACK PEPPER REDUCTION

## DUETS

SELECT ONE LAND ITEM AND ONE SEA ITEM. SERVED WITH CHEF'S SELECTION OF  
SEASONAL STARCH AND VEGETABLE

### FROM THE LAND

PRIME BEEF SHORT RIBS  
HERITAGE PORK TENDERLOIN  
PAN ROASTED CHICKEN BREAST  
5OZ PETITE FILET MIGNON  
NY STRIP STEAK

### FROM THE SEA

PAN SEARED YELLOW FIN TUNA  
PAN SEARED SCOTTISH SALMON  
BALTIMORE CRAB CAKE  
SAUTÉED JUMBO SHRIMP  
HALF 1.5LB ROASTED MAINE LOBSTER \*\*\*

ADD MARYLAND LUMP CRABMEAT STUFFING \*\*

\*\* ADD \$10 PER PERSON, \*\*\* ADD \$15 PER PERSON

## ENTREE STATIONS

### ROASTED BEEF TENDERLOIN 19

HORSERADISH CREAM, CABERNET DEMI GLAZE AND HOUSE MADE STEAK SAUCE

### MARYLAND LUMP CRAB CAKES 21

LOBSTER EMULSION

### SCOTTISH SALMON 18

TOMATO SAFFRON SAUCE

### ASHLEY FARMS CHICKEN BREAST 15

MADEIRA CHICKEN JUS

### GOAT CHEESE TORTELLINI 13

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

### BRAISED BEEF SHORT RIB 16

NATURAL RED WINE BEEF JUS

### BAKED RIGATONI 12

BLACK OLIVES, ROASTED RED PEPPERS, ZUCCHINI, GARLICKY TOMATO SAUCE

### CHOICE OF VEGETABLES 8

FRENCH GREEN BEANS

JUMBO ASPARAGUS

ROASTED BABY CARROTS

SPRING VEGETABLES

### CHOICE OF STARCHES 8

SMOKED GOUDA MAC & CHEESE

HERB ROASTED FINGERLING POTATOES

TWICE BAKED POTATOES

LONG GRAIN RICE PILAF

### SALAD STATION 12

SEASONAL GREENS, ROMAINE & BABY SPINACH, GOAT CHEESE, CROUTONS,

CANDIED NUTS, CHERRY TOMATOES, CUCUMBER, CARROTS, SHAVED RED ONION,

BALSAMIC VINAIGRETTE, CAESAR, BLUE CHEESE, HONEY MUSTARD VINAIGRETTE

## DESSERTS

SELECT ONE EACH

### VANILLA CHEESECAKE

SEASONAL FRUIT & SAUCE

### CREME BRULEE

CHOCOLATE SHORTBREAD COOKIES

### DARK AND WHITE CHOCOLATE MOUSSE CAKE

VANILLA BEAN ICE CREAM

### FRESH FRUIT TART

ORANGE CRÈME ANGLAISE

### TIRAMISU

CHOCOLATE SAUCE

### CHEF'S TRIO OF MINIATURE DESSERTS

### LAVAZZA COFFEE

## PRICING

### THREE COURSE DINNER 70 PER PERSON

APPETIZER OR SOUP OR SALAD, ENTREE, DESSERT

### FOUR COURSE DINNER 80 PER PERSON

APPETIZER, SOUP OR SALAD, ENTREE, DESSERT

PRICED PER PERSON



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**LUNCH OR BRUNCH MENU**



SELECT UP TO TWO EACH BASED ON YOUR MENU

**APPETIZERS**

**GOAT CHEESE TORTELLONI**

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

**BURRATA MOZZARELLA**

OLIVE POACHED TOMATOES, BASIL, BABY ARUGULA, AGED BALSAMIC, SHAVED PARMESAN

**TUNA TARTARE**

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

**BALTIMORE CRAB CAKES**

SAFFRON AIOLI, TUSCAN ROASTED PEPPER SALAD

**HOUSE MADE RIGATONI \***

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

**ORGANIC GREEK YOGURT PARFAIT**

MORELLO CHERRY PUREE, HOUSE MADE GRANOLA, CITRUS SCENTED SEASONAL BERRIES

**SOUP**

**CHEF'S SEASONAL SOUP**

**MAINE LOBSTER BISQUE**

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

**SALADS**

**HEARTS OF ROMAINE**

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI, CAESAR DRESSING

**ROASTED BEETS**

MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS

**AUTOGRAPH WEDGE**

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA BLUE CHEESE DRESSING

**MIXED BERRY SALAD**

BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

\* ADD \$5 PER PERSON

## ENTREES

SELECT UP TO THREE ENTREES OR UP TO FOUR ENTREES WITH PRE-COUNTS.

### FREE RANGE CHICKEN COBB SALAD

BIBB, HEIRLOOM TOMATOES, TEN MINUTE EGG, APPLE BACON, AVOCADO, BLUE CHEESE, HERB VINAIGRETTE

### AUTOGRAPH WEDGE

SLICED FILET, BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING

### BLACKENED SHRIMP CAESAR SALAD

ROMAINE HEARTS, MANCHEGO CHEESE, GARLIC CROUSTADES, HOUSE MADE CAESAR DRESSING

### CRACKED GRAIN SALAD

WHEAT-BERRIES, RED QUINOA, FARRO, WILD MUSHROOMS, TRUE LEAF FARMS MEZZE ARUGULA, TAMARI GINGER GLAZE, PAD THAI SAUCE

### SYRAH BRAISED SHORT RIB

RED WINE DEMI, YUKON MASHED POTATOES, GRILLED ASPARAGUS

### WOOD GRILLED SLICED FILET MIGNON \*\*

BABY ARUGULA, OVEN DRIED TOMATO SALAD, GARLIC FRIES, CABERNET THYME BEEF JUS

### CAVATAPPI PASTA

CHICKEN CONFIT, WILD MUSHROOMS, BABY SPINACH, SUN DRIED CHERRIES, TOASTED WALNUTS, GOAT CHEESE, CITRUS TRUFFLE PAN JUS

### STEELHEAD SALMON

CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS, SAFFRON EMULSION

### CLASSIC EGGS BENEDICT

COUNTRY HAM, TOASTED ENGLISH MUFFINS, HOLLANDAISE, HOME FRIES

### HUEVOS RANCHEROS

GRILLED SLICED FILET MIGNON, CORN TORTILLAS, QUESO FRESCO, PICO DE GALLO, BLACK BEAN SALSA, SUNNY SIDE UP EGGS

### NATURE SOURCE PRIME STEAK BURGER

AGED CHEDDAR, BIBB LETTUCE, BEEFSTEAK TOMATO, HOUSE MADE CHIPS

### BELGIAN WAFFLE

FRESH STRAWBERRIES, WHIPPED CREAM

### BRIOCHE FRENCH TOAST

CORNFLAKE CRUSTED, TAHITIAN VANILLA CUSTARD, MIXED BERRIES

### CHESAPEAKE CRAB MELT

LUMP CRAB MEAT, BEEFSTEAK TOMATO, SWISS CHEESE, GRILLED SOURDOUGH, HONEY MUSTARD FIELD GREENS

### SMOKED SALMON \*\*

POACHED EGGS, PERNOD SCENTED BABY SPINACH, TOASTED EVERYTHING BAGEL, LEMON DILL HOLLANDAISE

### TUSCAN SCRAMBLE

GRILLED TUSCAN BREAD, BASIL ROASTED PEPPERS, FOUR CHEESE, OVEN DRIED TOMATOES, CRISPY FINGERLING POTATOES, BALSAMIC GREENS

### STEAK OMELET

RED WINE BRAISED SHORT RIBS, BEEFSTEAK TOMATO, GOAT CHEESE, CARAMELIZED ONIONS, ARUGULA SALAD, CRISPY FINGERLING POTATOES

### ORGANIC POACHED EGGS

CHORIZO AND SHRIMP HASH, CHIVE VERMOUTH HOLLANDAISE, GRILLED BRIOCHE, ORGANIC GREENS

\*\*ADD \$10 PER PERSON

## VEGETARIAN ENTREES

### ORGANIC BABY SPINACH

CARAMELIZED ROOT VEGETABLES, CITRUS BROWN BUTTER HERB SALAD

### CHARRED CAULIFLOWER STEAK

GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM,  
MARCONA ALMONDS

### GRILLED ASPARAGUS

WHEAT BERRIES, FARRO, QUINOA, THYME AND ROASTED GARLIC WILD  
MUSHROOMS, PORT BLACK PEPPER REDUCTION

## DESSERTS

SELECT ONE EACH

### VANILLA CHEESECAKE

SEASONAL FRUIT & SAUCE

### CREME BRULEE

CHOCOLATE SHORTBREAD COOKIES

### DARK AND WHITE CHOCOLATE MOUSSE CAKE

VANILLA BEAN ICE CREAM

### FRESH FRUIT TART

ORANGE CRÈME ANGLAISE

### TIRAMISU

CHOCOLATE SAUCE

### CHEF'S TRIO OF MINIATURE DESSERTS

### LAVAZZA COFFEE

## PRICING

### THREE COURSE LUNCH OR BRUNCH 45 PER PERSON

APPETIZER OR SOUP OR SALAD, ENTREE, DESSERT

### FOUR COURSE LUNCH OR BRUNCH 55 PER PERSON

APPETIZER, SOUP OR SALAD, ENTREE, DESSERT

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**POWER LUNCH**

AVAILABLE MONDAY - FRIDAY LUNCH 11:30 - 2:30

SELECT UP TO TWO FIRST COURSES

**SOUP**

**CHEF'S SEASONAL SOUP**

**MAINE LOBSTER BISQUE**

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

**SALADS**

**HEARTS OF ROMAINE**

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTIN, CAESAR DRESSING

**ROASTED BEETS**

MARINATED BULGARIAN FETA, ORANGES, SHAVED FENNEL, HAZELNUTS

**AUTOGRAPH WEDGE**

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES, GORGONZOLA BLUE CHEESE DRESSING

**MIXED BERRY SALAD**

BABY ARUGULA, SHAVED FENNEL, PISTACHIOS, HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

**ENTREES**

SELECT UP TO THREE ENTREES OR UP TO FOUR ENTREES WITH PRE-COUNTS.

**FREE RANGE CHICKEN COBB SALAD**

BIBB, HEIRLOOM TOMATOES, TEN MINUTE EGG, APPLE BACON, AVOCADO, BLUE CHEESE, HERB VINAIGRETTE

**BLACKENED SHRIMP CAESAR SALAD**

ROMAINE HEARTS, MANCHEGO CHEESE, GARLIC CROUSTADES, HOUSE MADE CAESAR DRESSING

**GOAT CHEESE TORTELLONI**

BABY ARUGULA, SUN DRIED TOMATOES, SHAVED GRANA, BASIL PESTO

**RIGATONI**

VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE

**STEELHEAD SALMON**

CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS, SAFFRON EMULSION

**CHESAPEAKE CRAB MELT**

LUMP CRAB MEAT, BEEFSTEAK TOMATO, SWISS CHEESE, GRILLED SOURDOUGH, HONEY MUSTARD FIELD GREENS

**HALF POUND PRIME BURGER**

CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, GARLIC PARSLEY FRIES

**STEAK FRITES**

CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, GARLIC FRIES

**BREAKFAST BLT**

FRIED EGG, AVOCADO, TOMATO, APPLEWOOD SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES

**HERITAGE PORK TENDERLOIN**

SWEET POTATOES, BACON ONION JAM, PETITE HERB SALAD, BALSAMIC REDUCTION

**PRICING**

**TWO COURSE LUNCH                      35 PER PERSON**

SOUP OR SALAD, ENTREE

**ADD CHEF'S TRIO OF MINIATURE DESSERTS   5**

**LAVAZZA COFFEE**

## DESSERT ADDITIONS



### MINIATURE DESSERT DISPLAYS

OPERA TORTE  
FLOURLESS CHOCOLATE TORTE  
CARROT CAKE  
RED VELVET CAKE  
RED VELVET CAKE  
CHOCOLATE FLOURLESS CAKE  
VANILLA RASPBERRY JAM CAKE  
SEASONAL CHEESECAKE  
TRIPLE CHOCOLATE MOUSSE CUPS  
TIRAMISU  
BUTTERSCOTCH BUDINO  
FRUIT TART  
LEMON MERINGUE TART  
SALTED CARAMEL TART

LAVAZZA COFFEE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

### HOUSE-MADE CAKES

#### CAKES

VANILLA	CHOCOLATE
CHOCOLATE DEVIL'S FOOD	CARROT CAKE
RED VELVET	

#### FILLINGS

LEMON MOUSSE	WHITE CHOCOLATE MOUSSE
RASPBERRY MOUSSE	MILK CHOCOLATE HAZELNUT MOUSSE
CHOCOLATE MOUSSE	RASPBERRY JAM
BAILEY'S ESPRESSO SOAK AND FRANGELICO MASCARPONE MOUSSE	
VANILLA MOUSSELINE AND FRESH STRAWBERRIES	
VANILLA BUTTER CREAM AND FRESH RASPBERRIES	

#### ICING FLAVORS

CREAM CHEESE	VANILLA BUTTER CREAM
CHOCOLATE BUTTER CREAM	WHITE CHOCOLATE BUTTER CREAM
PEANUT BUTTER BUTTER CREAM	GRAND MARNIER BUTTER CREAM
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, ADD \$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