

PRIVATE PARTY MENUS



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 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 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 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. 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 10

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

ANTIPASTI 12

ASSORTED OLD WORLD CHARCUTERIE & SAUSAGES, MARINATED OLIVES, WHOLE GRAIN MUSTARD, RUSTIC BREAD

MEDITERRANEAN 9

ROASTED GARLIC HUMMUS, GRILLED PITA AND CRISP LAVASH FLATBREAD, MARINATED VEGETABLES

TOASTS 10

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

RAW BAR 18

JUMBO SHRIMP COCKTAIL, CRAB LOUIE, OYSTERS ON THE HALF SHELL, LOBSTER SALAD, FRESH LEMON, COCKTAIL SAUCE, REMOULADE AND CITRUS-BLACK PEPPER MIGNONETTE

PACIFIC RIM 13

POACHED SHRIMP, PORK POT STICKERS, VEGETABLE SPRING ROLLS, WASABI COCKTAIL AND SWEET CHILI SAUCE

PRICED PER PERSON, UNLESS NOTED OTHERWISE



COLD

CATALAN DEVILED EGG 3

SMOKED PIMENTON AIOLI, CRISPY CHORIZO

SMOKED SALMON 4

DILL CRÈME FRAICHE, CAPERS, SLICED CUCUMBERS

OVEN DRIED TOMATO CROSTINI 3

BASIL WHIPPED RICOTTA, BALSAMIC REDUCTION, FOCACCIA CROSTINI

STEAK TARTARE 4

GRILLED BAGUETTE, CORNICHONS, PURPLE MUSTARD

TUNA TARTAR 4

AVOCADO, SESAME SOY VINAIGRETTE, CRISPY WONTON

SOUTHWEST CHICKEN WRAP 3.5

AVOCADO, PICO DE GALLO, FLOUR TORTILLA

POACHED SHRIMP 4

FRESH LEMON ZEST, EXTRA VIRGIN OLIVE OIL, TRADITIONAL COCKTAIL SAUCE

MINI SEAFOOD ROLL 5

CHILLED SHRIMP, LOBSTER, BIBB LETTUCE, POTATO ROLL

WHIPPED GOAT CHEESE BRUSCHETTA 3

OLIVE TAPENADE, TRUFFLE HONEY

HOT

QUINCE MANCHEGO CRISPY PHYLLO 3.5

HONEY MUSTARD, MARCONA ALMONDS

THAI SHRIMP SPRING ROLL 4

FRESH CILANTRO

WAGYU BEEF SLIDERS 5

MINI BRIOCHE ROLLS, SHARP CHEDDAR, TOMATO, CHIPOTLE 1000 ISLAND

BALTIMORE CRAB CAKES 4

SLAW, CAPER REMOULADE

SHORT RIB EMPANADA 4

HORSERADISH CREMA

VEGETABLE SPRING ROLL 4

SWEET CHILI DIPPING SAUCE

SMOKED BACON WRAPPED SCALLOP 4

DAYBOAT SCALLOP, APPLEWOOD BACON, SPICY MAYO

PISTACHIO CRUSTED CHICKEN BREAST 4

ASPARAGUS, GRUYERE CREME

WARM PRETZEL BITES 3

SEA SALT, WHOLE GRAIN BEER

*PRICED PER PIECE

DINNER MENU



SELECT UP TO TWO EACH BASED ON YOUR MENU

APPETIZERS

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 CAKE

LEMON CAPER REMOULADE, TUSCAN ROASTED PEPPER SALAD

HOUSE MADE RIGATONI

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

BEEF CARPACCIO

BABY ARUGULA, CAPERS, PICKLED SHALLOTS, ROASTED GARLIC AIOLI

CAVATAPPI

ROASTED MUSHROOMS, BABY SPINACH, SHAVED GRANA PADANO, SHERRY CREAM SAUCE

SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

CHEF'S SEASONAL SOUP

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, FOCACCIA CROUTONS, CAESAR DRESSING

ROASTED BEETS

FRISÉE, GRAPEFRUIT, FETA CHEESE, MARCONA ALMONDS, WHITE BALSAMIC VINAIGRETTE

AUTOGRAPH WEDGE

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

SPINACH SALAD

FINGERLING POTATOES, DRIED CHERRIES, CANDIED WALNUTS, GOAT CHEESE, SHERRY 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

10 OZ DRY AGED NEW YORK STRIP **

WILTED SPINACH, YUKON POTATO PUREE, CABERNET DEMI GLACE

SCOTTISH SALMON

MELTED LEEKS, FENNEL, FINGERLING POTATOES, SAFFRON BEURRE BLANC

STRIPED BASS

FINGERLING POTATOES, SEASONAL 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

YUKON GOLD POTATOES, CRISPY BUTTERMILK VIDALIA ONIONS, BABY CARROTS,

SYRAH BEEF JUS

BALTIMORE CRAB CAKE

FINGERLING POTATOES, ROASTED PEPPER HERB SALAD, LOBSTER EMULSION

GRILLED 14OZ PORK CHOP **

MAPLE WHIPPED YAMS, HARICOTS VERTS, GREEN PEPPERCORN SAUCE

ICELANDIC COD

ROASTED CAULIFLOWER, CAPERS, RAISINS, PINE NUTS, BROWN BUTTER

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
5 OZ PETITE FILET MIGNON
NY STRIP STEAK

FROM THE SEA

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

SAFFRON BEURRE BLANC

ASHLEY FARMS CHICKEN BREAST 15

NATURAL JUS

CAVATAPPI PASTA 13

ROASTED MUSHROOMS, BABY SPINACH, SHAVED GRANA, SHERRY CREAM SAUCE

BRAISED BEEF SHORT RIB 16

CABERNET DEMI

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

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

DESSERTS

SELECT ONE EACH

VANILLA CHEESECAKE

SEASONAL BERRIES & SAUCE

CHOCOLATE CHEESECAKE

CARAMEL SAUCE AND BERRIES

CLASSIC CREME BRULEE

BISCOTTI

DARK AND WHITE CHOCOLATE MOUSSE CAKE

FRESHLY WHIPPED CREAM, RASPBERRY SAUCE AND BERRIES

FRESH FRUIT TART

ORANGE CRÈME ANGLAISE

APPLE GALLETTE

VANILLA BEAN ICE CREAM

LEMON MERINGUE TART

STRAWBERRY SAUCE AND BERRIES

CHEF'S TRIO OF MINIATURE DESSERTS

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

ALL PACKAGES INCLUDE COFFEE, HOT TEA, ICED TEA AND SODA

PRICED PER PERSON

LUNCH OR BRUNCH MENU



SELECT UP TO TWO EACH BASED ON YOUR MENU

APPETIZERS

CAVATAPPI PASTA

ROASTED MUSHROOMS, BABY SPINACH, SHAVED GRANA, SHERRY CREAM SAUCE

BURRATA MOZZARELLA

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

TUNA TARTARE *

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

BALTIMORE CRAB CAKE

LEMON CAPER REMOULADE, TUSCAN ROASTED PEPPER SALAD

HOUSE MADE RIGATONI

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

SMOKED SALMON

CAPERS, HEIRLOOM GRAPE TOMATOES, CHIVE CRÈME FRAICHE, GRILLED SOURDOUGH

ROASTED BEETS

FRISÉE, GRAPEFRUIT, FETA CHEESE, MARCONA ALMONDS, WHITE BALSAMIC VINAIGRETTE

SOUP

CHEF'S SEASONAL SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, FOCACCIA CROUTONS, CAESAR DRESSING

ROASTED BEETS

FRISÉE, GRAPEFRUIT, FETA CHEESE, MARCONA ALMONDS, WHITE BALSAMIC VINAIGRETTE

AUTOGRAPH WEDGE

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

SPINACH SALAD

FINGERLING POTATOES, DRIED CHERRIES, CANDIED WALNUTS, GOAT CHEESE, SHERRY VINAIGRETTE

* ADD \$5 PER PERSON

ENTREES

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

FREE RANGE CHICKEN COBB SALAD

CHOPPED ROMAINE, HEIRLOOM TOMATOES, TEN MINUTE EGG, APPLE BACON, AVOCADO, BLUE CHEESE, RANCH DRESSING

TUNA NIÇOISE

SPANISH ALBACORE TUNA SALAD, DEVILED EGG, FRENCH GREEN BEANS, ROASTED RED PEPPERS, NICOISE OLIVES, BABY LETTUCE, DIJON VINAIGRETTE

SPICY THAI SHRIMP SALAD

NAPA CABBAGE SLAW, 5 SPICE PEANUTS, RED CURRY-LEMONGRASS AIOLI

SYRAH BRAISED SHORT RIB

RED WINE DEMI, YUKON MASHED POTATOES, GRILLED ASPARAGUS

STEAK FRITES

SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, TRUFFLE PARMESAN FRIES

STEELHEAD SALMON

CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS, SAFFRON EMULSION

CLASSIC EGGS BENEDICT

COUNTRY HAM, TOASTED ENGLISH MUFFINS, HOLLANDAISE, HOME FRIES

NATURE SOURCE PRIME STEAK BURGER

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

BRIOCHE FRENCH TOAST

FRESH STRAWBERRIES, CINNAMON CHANTILLY, MAPLE SYRUP

CHESAPEAKE CRAB MELT

LUMP CRAB MEAT, BEEFSTEAK TOMATO, SWISS CHEESE, GRILLED SOURDOUGH, BABY GREEN SALAD

BREAKFAST BLT

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

SMOKED SALMON BENEDICT

BABY SPINACH, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN

STEAK & EGGS

GRILLED SLICED FILET MIGNON, OVER EASY EGGS, TARRAGON AIOLI, HOME FRIES

VEGGIE MELT

RATATOUILLE, BASIL PESTO, BABY ARUGULA, THREE CHEESES, GRILLED SOURDOUGH

CHICKEN MILANESE

BURRATA, BASIL PESTO, TOMATO ARUGULA SALAD, SHAVED PARMESAN

DESSERTS

SELECT ONE EACH

VANILLA CHEESECAKE

SEASONAL BERRIES & SAUCE

CHOCOLATE CHEESECAKE

CARAMEL SAUCE AND BERRIES

CLASSIC CREME BRULEE

BISCOTTI

DARK AND WHITE CHOCOLATE MOUSSE CAKE

FRESHLY WHIPPED CREAM, RASPBERRY SAUCE AND BERRIES

FRESH FRUIT TART

ORANGE CRÈME ANGLAISE

APPLE GALLETTE

VANILLA BEAN ICE CREAM

LEMON MERINGUE TART

STRAWBERRY SAUCE AND BERRIES

CHEF'S TRIO OF MINIATURE DESSERTS

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

ALL PACKAGES INCLUDE COFFEE, HOT TEA, ICED TEA AND SODA

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, 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

MICROPHONE \$75