

# 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 **215.201.2191**. We look forward to planning your special occasion!

Sincerely,

*Christina Wilson*  
Christina Wilson  
Sales & Events Manager

*Jake Wade*  
Jake Wade  
Director of Sales

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## 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.

### DECORATIONS AND SET UP

Hosts are allowed 30 minutes prior to the start of your event to setup. Should you require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated. You may bring additional decorations. Confetti is not allowed, and we ask you to respect our furniture not to damage it.

### MENUS

Our Chefs have created a variety of Menus for Lunch, Brunch, Dinner and Cocktail Receptions. Prices do not include PA sales tax and 24% 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 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.

### DEPOSIT AND PAYMENT

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 3% credit card processing fee. To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required within ten business days. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event. The final balance is due in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event, including consumption charges will be due at the end of event. Should proper payment not be received within the designated time, we reserve the right to cancel the event.

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## BEVERAGES

### Consumption Bar

*Bartender 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. See our wine list for table side wine service, charged by the bottle.*

### Hosted Open Bar

*Unlimited House Wine, Beer & Premium Liquors*

55 per guest for a Three Hour Event  
ADD 10 per guest for Top Shelf Liquor

### Beer and Wine Open Bar

*Unlimited House Wine & Beer*

45 Per guest for a Three Hour Event,  
ADD 10 per guest for Premium Wine by the glass

75 Fee is Required for parties of 10 - 34 guests  
125 Fee is Required for parties of 35 - 69 guests

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## STATIONARY HORS D'OEUVRES

### Artisan Cheese 13

*Local and Imported Cheese, Traditional Accompaniments*

### Antipasti 13

*Assorted Charcuterie & Sausages, Traditional Accompaniments*

### Artisan Cheese & Antipasti 24

### Mediterranean 14

*Roasted Red Pepper & Garlic Hummus, Greek Olives, Marinated Bell Peppers and Artichokes, Flatbread and Grilled Pita*

### Sliders 18 *Select Two*

Bacon & Cheddar

Caramelized Onion & Blue Cheese

Crispy Chicken, Bread and Butter Pickles

Chicken Parmesan, Marinara, Mozzarella

Roasted Red Peppers, Spinach & Mozzarella

### Raw Bar\*

Jumbo Shrimp Cocktail 5

Colossal Shrimp Cocktail 12

Oysters on the Half Shell 4

Lobster Tails MP

Lump Crab Meat MP

Priced Per Person, unless noted otherwise

\* Priced Per Piece

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**PASSED HORS D'OEUVRES**

**CHILLED**

Deviled Egg

*Crumbled Bacon, Paprika, Young Chives*

Smoked Salmon

*Cucumber, Capers, Dill*

Tuna Tartar

*Avocado Mousse, Sesame Dressing, Cilantro*

Jumbo Shrimp ++

*Cocktail Sauce, Lemon*

Goat Cheese Crostini

*Local Honey*

Tomato Bruschetta

*Roasted Tomatoes, Aged Balsamic, Basil*

Prosciutto & Melon

*Extra Virgin Olive Oil*

Hummus & Pita

*Pickled Peppers, Feta, Pita Chip*

**HOT**

Grilled Chicken Teriyaki Skewers

*Teriyaki Glaze, Roasted Pepper*

Thai Shrimp Spring Roll

*Sweet Chili Sauce, Cilantro*

Cheese Steak Spring Roll

*Spicy Ketchup*

Miniature Crab Cake ++

*Dill Mustard Aioli*

Short Rib Empanada

*Horseradish Crema*

Bacon Wrapped Scallop ++

*503 Steak Sauce*

Steak Skewer

*Chimichurri, Sea Salt*

Truffled Arancini

*Tomato Bisque*

Select three for a half hour of passing **13 per person**  
Select five for one hour of passing **22 per person**

++ Price Subject to MP

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**THREE COURSE DINNER MENU**

**OPTION I 65 PER PERSON**

**FOR THE TABLE**

Whipped Ricotta  
*Seasonal Fruit, Sourdough Toast*

**FIRST COURSE**

*Select up to two for your guests to choose from*

Classic Caesar Salad  
*Sourdough Croutons, Anchovy, Shaved Parmesan*

Arugula Salad  
*Lemon Olive Oil, Shaved Parmesan*

Seasonal Soup  
*Chefs Selection*

**ENTREE COURSE**

*Select up to three for your guests to choose from*

Salmon  
*Broccolini, Crisp Fingerlings, Heirloom Tomato Vinaigrette*

Veal Ricotta Meatballs  
*House Made Penne, Marinara, Shaved Parmesan*

Chicken Milanese  
*Pounded, Breaded Chicken Breast, Basil Pesto, Tomatoes, Arugula, Parmesan Cheese*

Cauliflower & Mushroom Bolognese  
*House Made Rigatoni, Shaved Parmesan, Basil*

**DESSERT**

Trio of Miniature Desserts

**OPTION II 75 PER PERSON**

**FOR THE TABLE**

Whipped Ricotta  
*Seasonal Fruit, Sourdough Toast*

Yellowfin Tuna Tartar  
*Smashed Avocado, Sesame Ginger Vinaigrette, Crisp Wonton*

**FIRST COURSE**

*Select up to two for your guests to choose from*

Autograph Wedge  
*Iceberg, Bacon, Tomato, Blue Cheese Dressing*

Simple Mixed Greens  
*Spring Mix Greens, Tomato, Cucumber, Red Onion, Balsamic Dressing*

Lobster Bisque  
*Shrimp, Oven Dried Tomatoes*

**ENTREE COURSE**

*Select up to three for your guests to choose from*

Braised Beef Short Ribs  
*Crisp Potato, Cipollini Onions, Spinach, Veal Reduction*

Salmon  
*Broccolini, Crisp Fingerlings, Heirloom Tomato Vinaigrette*

Roasted Chicken Breast  
*Roasted Fingerling Potatoes, Haricots Verts, Natural Jus*

House Made Orecchiette  
*Roasted Tomatoes, Basil, Shaved Parmesan*

**DESSERT**

Seasonal Cheesecake *Fresh Fruit*

**OPTION III 85 per person**

**APPETIZER**

*Select up to two for your guests to choose from*

Yellowfin Tuna Tartare

*Smashed Avocado, Sesame Ginger Vinaigrette, Crisp Wonton*

Shrimp Cocktail

*Cocktail sauce, Fresh lemon*

Burrata

*Cherry Tomatoes, Aged Balsamic, Olive Oil, Toasted Sourdough*

Arugula Salad

*Lemon Olive Oil, Shaved Parmesan*

**ENTREE**

*Select three for your guests to choose from*

8 oz Filet Mignon

*Roasted potatoes, Haricots Verts, 503 Steak Sauce*

Rainbow Trout

*Haricots Verts, Shallots, Brown Butter, Charred Lemon*

Roasted Chicken Breast

*Roasted Fingerling Potatoes, Haricots Verts, Natural Jus*

House Made Orecchiette

*Roasted Tomatoes, Basil, Shaved Parmesan*

Chilean Sea Bass ADD 10 Per Person

*Brussels Sprouts, Brown Butter & Carrot Puree,  
Bacon & Onion Jam*

12 oz Ribeye ADD 10 Per Person

*Crisp Potatoes, Haricots Verts, Red Wine Butter*

14 oz New York Strip ADD 10 Per Person

*Crisp Potatoes, Mushroom & Onion Ragout, Veal Reduction*

**ADDITIONS**

Sautéed Shrimp (3) 15

6 oz Maine Lobster Tail 25

Crab Oscar 18

Lobster Oscar 20

**DESSERT**

*Select one*

Seasonal Cheesecake *Fresh Fruit*

Classic Creme Brulee *Biscotti*

Chocolate Mousse Cake *Vanilla Anglaise*

Spiced Apple Cake *Whipped Cream, Caramel Sauce*

Tiramisu *Chocolate Sauce*

Trio of Miniature Desserts

## STATIONARY DINNER MENU



**DINNER 70** per person available for 20 or more guests

### CHOICE OF TWO SALADS

Simple Mixed Greens

*Balsamic Dressing, Tomato, Red Onion, Cucumber, Spring Mix Greens*

Classic Caesar Salad

*Sourdough Croutons, Shaved Parmesan*

Arugula Salad

*Lemon Olive Oil, Shaved Parmesan*

Seasonal Salad

*Chefs Selection*

### CHOICE OF THREE ENTREES

Braised Beef Short rib

*Cabernet Red Wine Sauce*

Roasted Chicken Breast

*Natural Jus*

Pan Seared Salmon

*Heirloom Tomato Vinaigrette*

House Made Orecchiette

*Roasted Tomatoes, Basil, Shaved Parmesan*

Petite Filet Mignon ADD 25 per person

*Demi-Glaze*

Chilean Sea Bass ADD 25 per person

*Brown Butter*

### CHOICE OF VEGETABLE

French Green Beans

Sautéed Asparagus

Roasted Baby Carrots

### CHOICE OF STARCH

Smoked Gouda Mac & Cheese

Herb Roasted Fingerling Potatoes

Creamy Potatoes

Herb Cous Cous

### DESSERT DISPLAY

Trio of Miniature Desserts

### ADDITIONS

Interactive Pasta Station\* ADD 15 per person

Pan Tossed with Choice of:

*Basil Pesto, Pomodoro, Garlic Cream Sauce, Mushrooms, Spinach, Red Peppers, Oven Dried Tomatoes, Shaved Parmesan, Basil, Chili Flakes*

Select Two Pastas:

*Cavatappi, Penne or Rigatoni*

Select Two Proteins:

*Grilled Chicken, Shredded Short Rib, Pork Sausage or Grilled Shrimp ++*

Miniature Sweets Table ADD 10 per person

*Lemon Meringue Tarts, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake, and Chocolate Budino*

## THREE COURSE LUNCH MENU



### OPTION I 40 Per Person

#### CHOICE OF TWO APPETIZERS

##### Classic Caesar Salad

*Sourdough Croutons, Anchovy, Shaved Parmesan*

##### Simple Mixed Greens

*Balsamic Dressing, Tomato, Red Onion, Cucumber, Spring Mix Greens*

##### Seasonal Soup

*Chef's Selection*

#### CHOICE OF UP TO THREE ENTREES

##### Smoked Turkey BLT

*Applewood Smoked Bacon, Lettuce, Tomato, Toasted Brioche, Kettle Chips*

##### Blackened Salmon Tacos\*

*Shredded Lettuce, Guacamole, Pico de Gallo*

##### Black & Blue Steak Salad

*Blackened Filet Tails, Arugula, Blue Cheese, Avocado, Red Onion, Red Wine Vinaigrette*

##### Grilled Chicken Cobb

*Spinach, Bacon, Avocado, Hard Cooked Egg, Blue Cheese Crumbles, Red Wine Vinaigrette*

##### Green Goddess Sandwich

*Fresh Mozzarella, Cucumber, Avocado Spread, Heirloom Tomato, Wheat Bread, Mixed Greens*

#### DESSERT

Trio of Miniature Desserts

### OPTION II 50 Per Person

#### CHOICE OF TWO APPETIZERS

##### Autograph Wedge

Iceberg, Bacon, Tomatoes, Blue Cheese Dressing (d)

##### Seasonal Salad

Chef's Selection

##### Lobster Bisque

Shrimp, Oven Dried Tomato (d,s)

#### ENTREE

Select up to three for your guests to choose from

##### Salmon

Broccolini, Crisp Fingerlings, Heirloom Tomato Vinaigrette

##### Chicken Milanese

Pounded, Breaded Chicken Breast, Basil Pesto, Tomatoes, Arugula, Parmesan Cheese

##### 8oz Burger\*

Aged Cheddar, Bacon, Caramelized Onions, Lettuce Tomato, Red Onion, Truffle Aioli, Kettle Chips

##### House Made Orecchiette

Roasted Tomatoes, Basil, Shaved Parmesan

#### DESSERT

Seasonal Cheesecake Fresh Fruit

ONLY AVAILABLE MONDAY - FRIDAY

\*ONLY AVAILABLE FOR PARTIES OF 25 OR LESS

## THREE COURSE BRUNCH MENU



**BRUNCH** 45 PER PERSON

### APPETIZER

SELECT UP TO TWO FOR YOUR GUESTS TO CHOOSE FROM

#### SEASONAL SOUP

CHEF'S SELECTION

#### LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO

#### CLASSIC CAESAR SALAD

SOYDOUGH CROUTONS, SHAVED PARMESAN

#### YELLOWFIN TUNA TARTARE

AVOCADO, SESAME GINGER VINAIGRETTE

#### JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH LEMON

### ENTREE

SELECT UP TO THREE FOR YOUR GUESTS TO CHOOSE FROM

#### EGGS BENEDICT

ENGLISH MUFFIN, CANADIAN BACON, SPINACH, HOLLANDAISE, HOME FRIES

#### SPINACH & FETA OMELETTE

SPINACH, FETA, HOME FRIES

#### BUTTERMILK WAFFLES

CINNAMON APPLE COMPOTE, MAPLE SYRUP, HONEY BUTTER

#### SHORT RIB HASH

RED BLISS POTATOES, SPINACH, PEPPERS, ONIONS, SUNNY SIDE EGG

#### SMOKED SALMON AVOCADO TOAST

SOYDOUGH TOAST, RED ONIONS, DILL, MIX GREENS

#### HEIRLOOM TOMATO AVOCADO TOAST

SOYDOUGH TOAST, BASIL, MIX GREENS

#### SMOKED TURKEY BLT

APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, TOASTED BRIOCHE, KETTLE CHIPS

#### GRILLED CHICKEN COBB

SPINACH, BACON, AVOCADO, HARD COOKED EGG, BLUE CHEESE CRUMBLES, RED WINE VINAIGRETTE

#### SPINACH & SALMON SALAD

TARRAGON, MINT, FENNEL, BREAKFAST RADISH, CREAMY RANCH DRESSING

### DESSERT

SELECT ONE

SEASONAL CHEESECAKE FRESH FRUIT

CLASSIC CREME BRULEE BISCOTTI

CHOCOLATE LAYER CAKE VANILLA ANGLAISE

OLIVE OIL CAKE WHIPPED CREAM, STRAWBERRIES

TIRAMISU CHOCOLATE SAUCE

TRIO OF MINIATURE DESSERTS

### ADDITIONS FOR THE TABLE

SEASONAL FRESH FRUIT 8 PER PERSON

CINNAMON DONUTS 8 PER PERSON

## STATIONARY BRUNCH MENU



STATIONARY BRUNCH 45 PER PERSON

### COLD

ASSORTED MINIATURE PASTRIES & BREAKFAST BREADS

SEASONAL FRESH FRUIT

YOGURT & GRANOLA

SIMPLE MIXED GREENS

BALSAMIC DRESSING, TOMATO, RED ONION, CUCUMBER, SPRING MIX GREENS

### HOT

SCRAMBLED EGGS

HOME FRIES

CRISPY BACON

BREAKFAST PORK SAUSAGE

### COFFEE STATION

REGULAR & DECAF COFFEE, ASSORTMENT OF HOT TEAS

CREAM, MILK, SUGAR, HONEY

### ADDITIONS

SMOKED SALMON 10 PER PERSON

CUCUMBER, TOMATO, RED ONION, CREAM CHEESE, CAPERS,  
MINIATURE BAGELS

CINNAMON DONUTS 8 PER PERSON

INTERACTIVE OMELETTE STATION\* 13 PER PERSON

CHEDDAR CHEESE, GOAT CHEESE, FETA CHEESE  
MUSHROOMS, TOMATO, ONIONS, PEPPERS, SPINACH  
BACON, HAM, SAUSAGE

INTERACTIVE BELGIAN WAFFLE STATION\* 13 PER PERSON

FRESH BERRIES & CHOCOLATE CHIPS  
HONEY BUTTER, MAPLE SYRUP

MINIATURE SWEETS TABLE 10 PER PERSON

LEMON MERINGUE TARTS, SEASONAL CHEESECAKE, FLOURLESS  
CHOCOLATE CAKE, CARROT CAKE, AND CHOCOLATE BUDINO

\* CHEF ATTENDANT \$125 PER 25 GUESTS

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**DESSERT ADDITIONS**



**MINIATURE DESSERT DISPLAYS**

- CREAM PUFFS
- MOCHA TORTE
- FLOURLESS CHOCOLATE CAKE
- CARROT CAKE
- CHOCOLATE MOUSSE CAKE
- VANILLA RASPBERRY JAM CAKE
- SEASONAL CHEESECAKE
- SEASONAL MOUSSE CUPS
- CHOCOLATE BUDINO
- TIRAMISU
- LEMON MERINGUE TART
- SALTED CARAMEL CHOCOLATE TART
  
- SELECT THREE 12 PER GUEST
- SELECT FOUR 14 PER GUEST

**HOUSE MADE CAKES**

**CAKES**

- VANILLA
- CARROT CAKE
- LEMON
- FUNFETTI
  
- CHOCOLATE
- RED VELVET
- MARBLE

**FILLINGS**

- LEMON CURD
- CREAM CHEESE
- CHOCOLATE MOUSSE
- PEANUT BUTTER MOUSSE
- CHOCOLATE GANACHE
- FUNDETTI ICING
- VANILLA MOUSSELINE WITH FRESH STRAWBERRIES
- VANILLA BUTTERCREAM AND FRESH RASPBERRIES
  
- WHITE CHOCOLATE MOUSSE
- VANILLA BUTTERCREAM
- CHOCOLATE BUTTERCREAM
- RASPBERRY MOUSSE
- MOCHA BUTTERCREAM
- RASPBERRY JAM

**ICING FLAVORS**

- VANILLA BUTTERCREAM
- COFFEE BUTTERCREAM
- FUNFETTI (NOT FOR WEDDING)
  
- CHOCOLATE BUTTERCREAM
- GANACHE (NOT FOR WEDDING)

- 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 & SPEAKER \$110