



12 St.
catering
weddings • events • cafes



BEVERAGES

NON-ALCOHOLIC BEVERAGES

2 hours:

assorted sodas, full bar mixers, still & sparkling water, tonic water, club soda, sanpellegrino, ice & fresh fruit garnish

HOME BREWED BEVERAGE STATION

2 hours:

choose 1 of each:

- ginger-honey lemonade or strawberry lemonade
- cranberry-raspberry iced tea, peach-mint iced tea, wild berry hibiscus iced tea or ginger-peach iced tea
- cucumber-mint spring water or lemon-lime spring water

FRESHLY-BREWED COFFEE & TEA

2 hour station: | tableside service:

la colombe regular & decaf coffee, hot water, assorted tea bags, half & half, monin flavored syrups, assorted sweeteners & lemon & honey



SPECIALTY COCKTAILS

includes mixers & garnish

choose 1:

spiked hibiscus-lavender lemonade

gin, lavender-infused lemonade, hibiscus splash & tonic

paloma

vodka, ruby red grapefruit juice, blood orange sanpellegrino & fresh lime

white sangria

white wine, white peaches, seedless green grapes, lemons, limes & oranges

mango margarita

tequila, fresh mango, cranberry juice & freshly-squeezed lemon juice & garnished with a skewered mango cube

blushing strawberry lemonade

vodka, macerated fresh strawberries, housemade lemonade & fresh strawberry garnish

maple-sage bourbon

bourbon, amber maple syrup, fresh lemon juice & muddled sage

the secret garden

vodka, blackberry cordial, ginger ale, mixed muddled berries, freshly-squeezed lime juice & mint sprig

blueberry spice

gin, housemade blueberry puree, cardamom simple syrup, freshly-squeezed lemon juice & candied lemon garnish

strawberry-basil smash

dry gin, muddled basil, macerated strawberries, freshly-squeezed lemon juice, sirop de canne, club soda & basil garnish

BAR PACKAGES

STANDARD BEER & WINE

Up to 5 hours

wine: selection of imported & domestic wines, such as:
stonecap cabernet, backhouse pinot noir, astica sauvignon blanc,
miravigna pinot grigio & backstory chardonnay
seasonal: winter malbec, summer rose

beer: selection of domestic, imported & craft beers, such as:
miller lite, yuengling lager & yards pale ale
includes our assorted non-alcoholic bar package, ice & fruit garnish.
**brands subject to change based on availability.*

STANDARD FULL BAR

Up to 5 hours

wine: selection of imported & domestic wines, such as:
stonecap cabernet, backhouse pinot noir, astica sauvignon blanc,
miravigna pinot grigio & backstory chardonnay
seasonal: winter malbec, summer rose

beer: selection of domestic, imported & craft beers, such as:
miller lite, yuengling lager & yards pale ale

spirits: tito's vodka, beefeater gin, bacardi superior rum, sailor jerry
spiced rum, jose cuervo silver tequila, jack daniel's whiskey,
jim beam bourbon & famous grouse scotch
includes our assorted non-alcoholic bar package, mixers,
ice & fruit garnish.
**brands subject to change based on availability.*

PREMIUM BEER & WINE

Up to 5 hours

wine: selection of imported & domestic wines, such as:
decoy cabernet, willamette valley pinot noir, kim crawford
sauvignon blanc, bollini pinot grigio & sonoma cutrer chardonnay
seasonal: winter malbec, summer rose

beer: selection of domestic, imported & craft beers, such as:
amstel lite, stella artois & dog fish head 60 minute ipa
includes our assorted non-alcoholic bar package, ice & fruit garnish.
**brands subject to change based on availability.*

PREMIUM FULL BAR

Up to 5 hours

wine: selection of imported & domestic wines, such as:
decoy cabernet, willamette valley pinot noir, kim crawford
sauvignon blanc, bollini pinot grigio & sonoma cutrer chardonnay
seasonal: winter malbec, summer rose

beer: selection of domestic, imported & craft beers, such as:
amstel lite, stella artois & dog fish head 60 minute ipa

spirits: grey goose vodka, blue coat gin, mount gay rum, kraken black
spiced rum, espolon blanco tequila, tullamore dew whiskey,
bulleit bourbon & glenfiddich scotch
includes our assorted non-alcoholic bar package, mixers,
ice & fruit garnish.
**brands subject to change based on availability.*

BUTLERED HORS D'OEUVRES

SEAFOOD

(gf) gluten-free (vg) vegan (v) vegetarian

applewood-smoked bacon-wrapped shrimp (gf)
apricot-chipotle ketchup

lobster mac & cheese fritter
panko crusted & sambal mayo dip

ahi tuna slider
wasabi mayo, crispy shiitakes & teriyaki glaze

shrimp shumai
citrus ponzu & pea shoot garnish

maine lobster roll
buttered split top roll, lobster salad, chives

seared tuna on crispy black rice (gf)
sriracha mayo & pickled jalapeño

mini lump crab cake
caper-dill aioli & microgreens

pan seared sea bass bite
saffron pommes puree, borage flower

mini grilled mahi mahi taco
chipotle crema, shredded lettuce, pickled red onion & corn tortilla

ahi tuna cone
wasabi aioli, tobiko caviar & pea shoot garnish

southern style shrimp & grits
stone-ground white corn grit cake, blackened shrimp & remoulade sauce



BUTLERED HORS D'OEUVRES

BEEF, LAMB, & PORK

(gf) gluten-free (vg) vegan (v) vegetarian

everything spiced pigs in a blanket

housemade pub mustard

bacon-wrapped short ribs (gf)

peppadew pepper crema

chile braised short rib gordita (gf)

cilantro crema, salsa verde & crumbled queso

cubano sandwich cigar

sassy seed mustard & sweet mustard relish

southern brisket bites

mac & cheese soufflé, peach bbq brisket, fried sage, hot honey & cornbread crumble

pork carnitas el pastor

grilled pineapple salsa & cilantro garnish served on mini corn tostadas

mini philly cheesesteak

grilled peppers & onions, housemade whiz & sriracha ketchup

bulgogi beef tenderloin yakitori (gf)

green onion & toasted sesame seeds

bahia spice crusted lamb loin (gf)

pandebono bread & mint chimichurri

potato gratin bite

braised short ribs, horseradish crema, fried onions



BUTLERED HORS D'OEUVRES

CHICKEN & DUCK

(gf) gluten-free (vg) vegan (v) vegetarian



seared duck breast

fennel pretzel & sour cherry mustardo

sriracha chicken meatball (gf)

crème fraîche and hot honey drizzle

chicken tinga sope (gf)

chipotle-marinated shredded chicken, blue corn sope, crumbled queso fresco, avocado crema & refried black beans

mini chicken & waffle bite

buttermilk waffle, popcorn chicken & maple syrup

peking duck spring roll

scallions, chopped peanuts & hoisin

classic waldorf salad with grilled chicken on red endive spear (gf)

micro green garnish

spicy chicken guajillo mole plantain skewer (gf)

tropical fruit coulis

nashville hot chicken slider

onion mayo, pickle & potato bun

island style jerk chicken mounted on green chili crisp (gf)

papaya citrus slaw

lemon-pepper chicken skewer

beet hummus, labneh, chimichurri, quinoa

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

BUTLERED HORS D'OEUVRES

VEGETARIAN

(gf) gluten-free (vg) vegan (v) vegetarian



fried mac & cheese balls (v)

alla vodka sauce

seasonal vegetable taco (vg)

roasted poblano, guacamole & miniature corn tortilla

crispy polenta cake (gf & vg)

romesco & mushroom ragout

falafel waffle labneh garnish (gf & vg)

israeli salad

shitake mushroom & leek spring roll (v)

green onion plum dip

vegan crab cake (vg)

hearts of palm, chickpeas & vegan caper-dill aioli

vibrant heirloom tomato bruschetta on semolina crostini (v)

whipped pesto ricotta, garnished with cold pressed oil & micro basil

gnocchi bite (v)

roma tomato confit, shaved parmesan, basil

miniature pupusa (v)

smashed beans, queso oaxaca, curtido radish

impossible vegan slider (vg)

arugula, vegan pesto

STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian

DOMESTIC, LOCALLY SOURCED & IMPORTED CHEESE DISPLAY

assorted domestic, imported & locally sourced cheeses, fresh & sun-dried fruit, grainy mustard, quince paste, sour cherry compote, candied nuts & gerkins **(v)**

accompanied by

chef katie's assorted home-baked crackers, such as cheddar sables, savory rugelach, sesame flatbreads, olive palmiers & savory biscotti

LOCAL PENNSYLVANIA CHEESE FARM BOARD

featuring local cheese makers, such as doe run farms, clover creek cheese cellar, hidden hills dairy, caputo brothers creamery, goat rodeo farm & dairy, meadowset farm & apiary, shellbark hollow farm & birchrun hills farm **(v)**

accompanied by

chef katie's assorted home baked crackers, such as cheddar sables, savory rugelach, sesame flatbreads, olive palmiers & savory biscotti
**requires 1-2 week notice—seasonal availability*

CHARCUTERIE BOARD ADD-ON

grilled vegetables & long stem artichokes (gf & v)

shaved parmesan & balsamic drizzle

cured olives (gf & v)

lemon, olive oil & sage

fresh marinated mozzarella (gf & v)

basil, olive oil & red chile flakes

housemade pickles (gf & v)

seasonal selection

assorted dry cured & smoked meats

such as prosciutto de parma, chorizo, peppered salami, sweet sopressata & genoa salami



STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian

GARDEN CRUDITE CART

green goddess dip & creamy hummus (gf & v)

fresh garden vegetable crudité



ON TOAST DISPLAY

selection of grilled artisan breads

choose 3:

**shaved prosciutto, black fig,
citrus-whipped ricotta & baby arugula leaves**

on champagne grapes miche toast

**garlic hummus, crumbled feta,
cured olive & grilled vegetable planks (v)**

on kalamata olive artisan loaf toast

**smashed avocado, grilled pineapple,
pickled radish & everything spice mix (v)**

on cabernet grape miche toast

**smoked salmon, herb goat cheese,
pickled red onion & cucumber salad**

on champagne sourdough miche toast

**ancho-chile flat iron steak, smashed
black beans, fajita peppers & chimichurri**

on cabernet grape miche toast

STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian

GUACAMOLE & SALSA BAR

traditional guacamole (gf & vg)

cilantro, jalapeño & lime

jumbo lump crab guacamole (gf)

caramelized spanish onion & queso fresco

pico de gallo (gf & vg)

cilantro & lime

fresh tropical fruit salsa (gf & vg)

pineapple, poblano & mango

salsa verde (gf & vg)

roasted tomatillo, avocado & green pepper

accompanied by

housemade crispy corn tortilla chips

CHIP OFF THE OLD BLOCK

housemade potato chips & tortilla chips

choose 1:

buffalo chicken

housemade hot sauce & blue cheese aioli

beef chili

cheese sauce & sour cream

vegetarian

refried pinto beans, crumbled queso fresco, salsa cruda & housemade hot sauce

AVOCADO SMASH BAR

chunky mashed haas avocado, prepared with sea salt & lime (gf)

guests to top with additions of

shrimp escabeche, crumbled bacon, diced achiote chicken, char-grilled poblano chiles & onions, pickled jalapeño, corn & black bean salsa, pico de gallo, salsa verde, queso fresco, chile-lime crema, toasted pepita seeds & avocado oil for drizzling

accompanied by

housemade crispy corn tortilla chips



STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian

INTERNATIONAL SHOOTERS BAR

served in individual vessels

choose 3:

herb-grilled chicken & portobello mushroom skewer (gf)

rosemary & garlic white bean dip

grilled zucchini, heirloom tomato & artichoke skewer (gf & vg)

kalamata olive hummus

creole-blackened shrimp & andouille sausage skewer (gf)

housemade remoulade sauce

sesame tofu & charred broccoli skewer (vg)

citrus-cashew dip

grilled steak & roasted brussels sprout skewer (gf)

sweet potato puree

mozzarella, heirloom tomato & kalamata olive skewer (gf & v)

arugula & sunflower pesto

charred steak & fingerling potato skewer (gf)

au poivre dip

seared ahi tuna & shishito pepper skewer (gf)

wasabi mayo

greek shrimp & eggplant skewer (gf)

lemon-garlic tzatziki

grilled chicken & pineapple skewer (gf)

root beer bbq sauce

seared scallop & bacon lardon skewer (gf)

ginger-citrus chutney

carne asada steak & roasted pepper skewer (gf)

guacamole



STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian

SUSHI ROLL DISPLAY

california roll, spicy tuna roll (gf), shrimp tempura roll & vegetable summer roll (gf & vg) (4.5 pieces per person)

accompanied by

wasabi, pickled ginger & soy sauce

SUPER SUSHI DISPLAY

california roll, tuna & avocado roll (gf), salmon & cream cheese roll (gf), vegetable roll (gf & vg), yellowtail roll (gf), shrimp tempura roll, flaming dragon roll, soft shell crab roll & salmon nigiri (gf) (8 pieces per person)

accompanied by

wasabi, pickled ginger & soy sauce

**on-site sushi chef & display available for additional fee*

CHINATOWN DUMPLING DISPLAY

choose between:

pan-seared chinese pot stickers

chicken-lemongrass, shrimp-ginger & edamame (v)

steamed dumplings

chicken-lemongrass, shrimp-ginger & edamame (v)

trio of dipping sauces (v)

chili crisp, soy-garlic ginger & ponzu dipping sauce

ramen noodle salad (v)

red peppers, scallions, edamame, carrots, ginger-garlic dressing & sesame seeds

JUMBO SHRIMP COCKTAIL

jumbo shrimp, seasoned with old bay (gf)

housemade cocktail sauce, lemon caper tartar sauce, spicy remoulade & lemon wedges (3 per person)



STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian



HOUSEMADE FOCCACIA BAR

housemade focaccia from our in-house pastry kitchen

rosemary manchego focaccia (v)

sundried tomato & roasted garlic focaccia (v)

niçoise olive & espelette pepper focaccia (v)

accompanied by

basil pesto toasted pine nuts, pecorino cheese, garlic & basil

whipped feta local honey & rosemary

roasted pepper & tomato puree

assorted olive oils herb infused

GOURMET SOFT PRETZEL BAR

housemade soft pretzels from our in-house pastry kitchen (v)

everything, classic sea salt, black & white sesame,
brown sugar cinnamon & rosemary-white cheddar

assorted toppings in squeeze bottles

tarragon-honey mustard, yellow mustard, tangy sriracha aioli,
spicy brown mustard & cinnamon sugar

MEDITERRANEAN COAST

fresh tzatziki, baba ghanoush, white bean dip,
stuffed grape leaves, grilled long stem artichokes &
assorted marinated olives (v)

accompanied by

sliced rustic breads & oven baked pita

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

STATIONARY DISPLAYS

(gf) gluten-free (vg) vegan (v) vegetarian

COCKTAIL GRAZING TABLE

choose 1 international shooter:

herb-grilled chicken & portobello mushroom skewer (gf)
rosemary & garlic white bean dip

grilled zucchini, heirloom tomato & artichoke skewer (gf & vg)
kalamata olive hummus

charred steak & fingerling potato skewer (gf)
au poivre dip

choose 1 toast:

**shaved prosciutto, black fig,
citrus-whipped ricotta & baby arugula leaves**
on champagne grapes miche toast

**smashed avocado, grilled pineapple,
pickled radish & everything spice mix (v)**
on cabernet grape miche toast

**smoked salmon, herb goat cheese,
pickled red onion & cucumber salad**
on champagne sourdough miche toast

accompanied by:

grilled vegetables (v)
balsamic drizzle

spinach & artichoke dip (v)
spinach, roasted artichokes, herbed sour cream, sliced baguettes,
black bread

hummus & pita (v)
homemade garlic-lemon hummus, pita wedges

italian cheeses (v)

assorted dry cured & smoked meats
such as prosciutto de parma, chorizo, peppered salami,
sweet sopressata, genoa salami

SOUTHERN BISCUIT BAR

chef katie's housemade fluffy biscuits

curried egg salad (v)

chicken waldorf salad

shrimp salad with fresh dill

house cured smoked salmon

accompanied by

warm southern sausage gravy, honey butter, apple butter, bacon chive butter, sour cherry jam, orange marmalade & pimento cheese dip



DINNER STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

SMALL PLATES STATION

chef attended & built to order

choose 2 | choose 3

grilled chicken breast

mint tabbouleh with spinach, sun-dried tomato emulsion

rosemary grilled chicken (rt)

wheatberry salad, lemon grilled asparagus, toasted onion labneh

braised beef short ribs

whipped sweet potatoes & mini cornbread square

korean beef bulgogi skewer

green tea scented bamboo rice, ginger-garlic glaze

espresso-rubbed grilled flat iron steak (gf) (rt)

roasted fingerling potato & english pea salad, 12st steak sauce

braised beef brisket

house made mac and cheese, spicy braised greens

grilled lamb loin

savory moroccan cous cous, fresh mint chutney

old bay grilled jumbo shrimp (gf)

cheddar & chive grits

tequila-lime shrimp (gf & rt)

black bean & corn salad, mexican rice, salsa roja

pan-seared branzino (gf)

smashed roasted garlic chic peas, olive tapenade, cucumber & tomato

pan-seared ahi tuna (gf & rt)

tri-color quinoa, baby zucchini, roasted pepper, tomato romesco

tuna niçoise (gf & rt)

haricot vert, hard boiled egg, fingerling potato, black olive vinaigrette

miso-ginger glazed salmon

ramen noodle, edamame & asparagus stir fry

herb crusted salmon (gf)

Roasted smoked paprika fingerling potatoes, romesco sauce

harissa-marinated salmon (rt)

mediterranean couscous, charred baby carrots, cucumber-dill tzatziki

roasted vegetable (gf, vg & rt)

lentils, avocado, sweet potato, shaved brussels sprouts, lemon-herb vinaigrette

seasonal risotto (gf & v)

winter/fall—roasted butternut squash with ricotta salata
spring/summer—english peas with pecorino

wild mushroom ravioli

with boursin cream sauce (v)

watercress salad with fig-balsamic vinaigrette

hearts of palm "crab cake" (gf & vg)

vegan cauliflower puree, haricot vert, lemon aioli

fresh ricotta ravioli (v)

red pepper alfredo, balsamic reduction, micro basil

fried spaghetti

whipped ricotta, tomato puree

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

DINNER STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

12TH STREET FARM TABLE

espresso rubbed beef tenderloin (gf)

roasted shallot herb crème fraîche

whole roasted side of salmon (gf)

shaved fennel & lemon salad

black lentil salad (gf)

blistered tomato, scallion, chickpeas & white wine vinaigrette

grilled baby vegetable display (gf)

green goddess spread

farmhouse salad (gf & v)

goat cheese, candied pecans, dried cranberry & balsamic vinaigrette

fingerling potato salad (gf)

creamy parmesan dressing

rustic bread display

whipped butter boards

VICENZA PASTA ACTION STATION

pasta (v) | choose 3:

cheese raviolotti, penne, fusilli, orecchiette

**gf available upon request*

sauce (gf & v) | choose 3:

marinara, alfredo, mushroom & leek boursin cream, basil pesto, roasted red pepper cream, vodka blush

proteins | choose 2:

grilled chicken, meatballs, Italian sausage, grilled shrimp, grilled vegetables

guests to top with additions of

parmigiano reggiano, crumbled goat cheese, roasted mushrooms, broccoli rabe, red chile flakes, pancetta cracklings

PIATTINI PASTA STATION

includes rustic grilled bread display

with garlic olive oil, basil olive oil, extra virgin olive oil

garnishes of pecorino romano & red pepper flakes for your pastas

choose 3 pasta small plates from below:

fusilli ala carbonara, guanciale, black pepper, english peas

rigatoni short rib ragu, red wine tomato gravy, whipped ricotta

lobster ravioli, tomato cream sauce, fresh tarragon

shrimp penne, basil pesto, roasted heirloom cherry tomatoes

tortellini ala vodka, san marzano tomato cream, grilled asparagus

wild mushroom raviolotti, boursin cream, maitake mushrooms

cavatappi, brown butter sage, roasted butternut squash

orecchiette, san marzano tomato, broccoli rabe and sausage

DINNER STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

MEDITERRANEAN KABOB STAND

wood-grilled kabobs (gf) | choose 3:
chicken | flank steak | shrimp | lamb | vegetable

trio of dipping sauces (gf & v)

cilantro pesto, lemon-mint chutney & harissa-smoked tomato relish

couscous & lentil pilaf (vg)

dried currants, apricots & marcona almonds

chopped aegean salad (gf & v)

romaine, kale, tomatoes, cucumbers, goat cheese, olives, crispy chickpeas, pepperoncini & lemon & olive oil vinaigrette

za'atar spiced roasted red pepper hummus

oven baked pita & assorted flatbreads for dipping

GRAIN BOWL STATION

choose 3:

rosemary grilled chicken

wheatberry salad, lemon grilled asparagus, toasted onion labneh

harissa-marinated salmon

mediterranean couscous, charred baby carrots, cucumber-dill tzatziki

roasted vegetable (gf & vg)

lentils, avocado, sweet potato, shaved brussels sprouts, lemon-herb vinaigrette

tequila-lime shrimp (gf)

black bean & corn salad, mexican rice, salsa roja

teriyaki tofu (vg)

sesame green beans, jasmine rice salad, sesame-soy glaze

pan-seared ahi tuna (gf)

tri-color quinoa, baby zucchini, roasted pepper, tomato romesco



DINNER STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

FLATBREAD STATION

prepared with a mozzarella base

choose 3:

sicilia (v)

mozzarella, tomato, pesto, micro basil

lombardia (v)

gorgonzola, fresh fig, red onion, arugula

emilia-romagna

shaved parmesan, prosciutto, artichoke, parsley

abruzzo

pecorino crumbles, sausage, peppers, shaved fennel, parsley

greek

feta, grilled chicken, olive, torn romaine

french (v)

goat cheese, asparagus, watercress

moroccan

harissa lamb, roast eggplant, cherry tomato, baby kale

mexican

jack cheese, poblano, corn, chorizo, cilantro

PRIDE OF PHILLY STATION

made-to-order cheesesteaks on mini torpedo rolls

shaved top round of beef

shaved chicken meat

broccoli rabe & roasted pepper (vg)

guests to top with additions of

cheez whiz, provolone cheese, american cheese, grilled onions, sautéed mushrooms, sautéed peppers hot cherry peppers, sweet peppers, marinara sauce, ketchup & hot sauce

LOCALS ONLY SANDWICH STATION

4-cheese grilled cheese sandwich (v)

on pretzel croissant

sansom street fried chicken sandwich

boneless chicken breast, buttermilk ranch seasoning, american cheese, dill pickle & spicy rooster sauce served on martin's potato roll

philly cheesesteak sandwich

with wiz served on mini d'amoso rolls

italian market roast pork sandwich

slow-roasted pork sliced thin with sharp provolone & broccoli rabe served on challah knot rolls

accompanied by

housemade kettle chips

DINNER STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

BAO BUN BAR

choose 3:

shredded beef bulgogi bao bun

stir-fried shiitakes, scallions, spicy guilin chili sauce

five-spice hacked chicken bao bun

tea-smoked charred green chilis & fennel anise-root beer glaze

grilled japanese eggplant & roasted garlic bao bun (vg)

toasted sesame seeds, thai basil & black bean sauce

peking duck bao bun

cherry-infused hoisin sauce & grilled leeks

miso-ginger salmon bao bun

pickled carrot-daikon relish & wasabi aioli

marinated fried tofu bao bun (vg)

stir-fried bok choy & spicy pineapple sweet chili sauce

crispy pork belly bao bun

pickled cucumbers

accompanied by

cucumber kimchi salad

MILANO RISOTTO PRIMI STATION

**classic vegetarian risotto made with fresh herbs,
white wine & parmigiano reggiano (gf)**

guests to top with additions of

short rib ragout, italian sausage, sautéed garlic shrimp, diced grilled chicken, sautéed leeks, diced heirloom tomatoes, asparagus, green peas, sautéed wild mushrooms, 'long hots' roasted peppers, chopped ligurian olives



DINNER STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

12TH STREET TACO STATION

chef attended & built to order

served with lime wedges & hot sauce

choose 3:

braised chicken tinga (gf)

queso fresco, lime crema, shredded lettuce & salsa roja

grilled carne asada (gf)

flat iron, guacamole & poblano-tomatillo salsa

achiote cauliflower (gf & vg)

salsa verde, sautéed peppers & onions & cilantro

slow-roasted carnitas (gf)

pulled pork, pineapple-jalapeño salsa & lime

tequila-shrimp taco (gf)

pickled red cabbage, avocado & chipotle crema

vegan jackfruit taco (gf & vg)

chipotle bbq jackfruit, corn & black bean salsa & pickled jalapeño

grilled mahi mahi taco (gf)

salsa crudo, lime, shredded cabbage slaw & charred orange mojo

GRILLED BAJA TACO ACTION STATION

choose 2 | choose 3

chef attended & made to order

served with flour & corn tortillas

achiote-grilled mahi mahi (gf)

shredded chicken (gf)

char-grilled flank steak (gf)

additions:

stewed black beans, mexican rice, diced avocado, pickled red onion, shredded cabbage, queso fresco, grilled poblano peppers & onions, mexicana crema, salsa verde, pico de gallo & fresh cilantro

ASSORTED SLIDERS STATION

choose 3:

angus beef cheeseburger

chili ketchup & pickle

beef short rib

fried onions

thai crab cake

asian slaw & green curry aioli

buttermilk fried chicken

rooster sauce, bibb lettuce & pickle

chesapeake crab cake

lemon-caper aioli & bibb lettuce

grilled portobello mushroom (vg)

roasted peppers & basil-pesto puree

hearts of palm "crab" cake (vg)

lemon caper aioli & bibb lettuce

salmon cake

bibb lettuce & classic tartar sauce

italian sausage

roasted peppers, onions & sun-dried tomato aioli

roast pulled pork

provolone & broccoli rabe

black bean burger (v)

roasted poblano peppers & onions & chipotle mayo

accompanied by:

housemade salt & vinegar kettle chips

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12 St.
catering
weddings • events • cafes

DINNER STATIONS

HOUSEMADE SAVORY HANDPIES

seasonal handpies made from scratch with locally sourced ingredients by Little Susie's Coffee & Pies

choose 3:

spinach & feta

whipped red pepper hummus

elote street corn

chipotle mayo

ham & brie

french tarragon mustard

bbq pulled pork

housemade bbq sauce

buffalo chicken

bleu cheese dip

mushroom & swiss

caramelized onion dip

pepperoni pizza

basil & tomato conserva

cheeseburger pie

big mac special sauce

choose 3 side salads:

ravioletti caprese pasta salad

tomatoes, mozzarella, basil & balsamic glaze

fingerling potato salad

confetti peppers, carrots & caesar dressing

greek garbanzo salad

feta, tomatoes, black olives, baby spinach & greek feta dressing

hot honey roasted baby carrots

summer green beans, roasted cherry tomatoes & extra virgin olive oil

(gf) gluten-free (vg) vegan (v) vegetarian

PAELLA BAR

saffron bomba rice (v)

fresh peas, sofrito of peppers, spanish onions & tomato & grilled sourdough baguette with saffron chipotle aioli

choose 3:

spanish grilled prawns | mussels | roast chicken | clams | chorizo

patatas bravas (v)

smoked paprika aioli

sautéed spinach & garbanzo beans (vg)

caramelized cipollini onions & padron peppers

chopped salad (v)

romaine, kale, marcona almonds, shaved manchego, fresh dates & sherry-herb vinaigrette

CHEF'S GRAZING TABLE

grilled Catalonian flat iron steak (gf)

romesco sauce

seared ahi tuna (gf)

black olive & lemon

marinated ceci vert salad (gf & vg)

cucumber, baby green beans, scallion, tarragon vinaigrette

roasted red potato salad (gf & v)

tir-color peppers, corn, pimenton dressing

tri-colore salad (gf & v)

arugula endive, radicchio, shaved parmesan, lemon vinaigrette

grilled purple eggplant, zucchini & asparagus (gf & vg)

balsamic drizzle & pecorino

house-made focaccia (vg)

herb infused olive oil

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

SALADS—PLATED OR BUFFET

(gf) gluten-free (vg) vegan (v) vegetarian

classic caesar salad

crisp romaine, housemade garlic croutons, shaved parmesan & classic creamy caesar dressing

baby arugula & watercress salad (gf & v)

heirloom rainbow tomatoes, fresh mozzarella, toasted marcona almonds & lemon-basil vinaigrette

hearty kale salad (gf & vg)

baby kale, marinated white beans, pine nuts, shredded carrot & maple-herb vinaigrette

insalata tri-colore (gf & v)

arugula, endive, radicchio, shaved parmesan, & lemon vinaigrette

taverna salad (gf & v)

romaine, cucumbers, cherry tomato, kalamata olive, crumbled feta & oregano vinaigrette

spring mix salad (gf & v)

sun-dried cherries, shaved fennel, candied pecans, ricotta salata, & honey vinaigrette

friséé aux lardon deluxe (gf)

friséé, crispy bacon batons, sun-dried tomato, chopped egg & sherry-dijon dressing

escarole & romaine salad (gf & v)

escarole, romaine, artichokes, pickled red onion, chic peas, goat cheese crumbles, & balsamic vinaigrette

traditional mixed green salad (gf & vg)

**included in buffet pricing*

mixed field greens, carrots, cucumber, grape tomatoes & balsamic vinaigrette



GOURMET SOUPS—PLATED OR BUFFET

(gf) gluten-free (vg) vegan (v) vegetarian

HOT SOUPS

san remo tomato cheddar (gf & v)

chiffonade basil garnish

sherried wild mushroom & leek (gf & v)

frizzled leek garnish

honey-roasted butternut squash bisque (v)

candied pecan garnish

white bean, pancetta & broccoli rabe (gf)

fried sage garnish

grilled silver queen corn & crab chowder

otc cracker garnish

cream of broccoli & white cheddar (gf & v)

paprika dust garnish

classic french onion (v)

broiled gruyere croute garnish

italian wedding soup

minced parsley garnish

roasted carrot & candied ginger (gf & v)

micro greens garnish

roasted red pepper & seckel pear (gf & v)

bourbon-whipped cream garnish

tuscan charred tomato & fire roasted eggplant marbled soup (gf & v)

fried basil garnish

COLD SOUPS

classic tomato gazpacho (red, yellow or green) (vg)

potato leek vichyssoise (v)

chive garnish

white gazpacho (gf & v)

almonds, white grapes, candied mint garnish

creamy avocado (gf & v)

cilantro garnish

fresh minted pea & coconut milk (vg)

mint garnish

cucumber & honeydew melon (vg)

melon ball garnish

strawberry watermelon gazpacho (vg)

meyer lemon crème fraîche garnish

**vegan without dairy garnish*

SIGNATURE ENTRÉES

(gf) gluten-free (vg) vegan (v) vegetarian

PLATED & FAMILY STYLE

PLATED

1 ENTRÉE | 2 ENTRÉES | SPLIT-PLATE ENTRÉE

INCLUDES 1 VEGETARIAN ENTRÉE, 1 VEGETABLE SIDE & 1 STARCH SIDE
PRICING BASED ON PRE-DETERMINED ENTRÉE COUNTS

FAMILY STYLE

2 ENTRÉES | 3 ENTRÉES

INCLUDES 1 VEGETABLE SIDE & 1 STARCH SIDE

BEEF, LAMB, CHICKEN & FISH

espresso-crusteD grilled flat iron steak (gf)

roasted shallot & green peppercorn demi-glace

grilled flat iron steak (gf)

chimichurri sauce

herb-crusteD petite filet (gf)

tomato-leek ragout

red wine braiseD short rib (gf)

pinot noir demi-glace

porcini-dusteD chicken breast (gf)

truffle demi-glace

herb-crusteD chicken breast (gf)

lemon caper beurre blanc

pan-seareD chicken breast (gf)

basil-pesto cream sauce

lamb milanese (gf)

tomato-olive pesto

herb-crusteD pork tenderloin (gf)

wild mushroom & leek ragout

pan-seareD salmon

classic bearnaise

grilled salmon (gf)

caper-zinfandel butter sauce

coriander-crusteD ahi tuna (gf)

cilantro-lime coconut reduction

branzino filet (gf)

fennel-arugula pesto

pan-seareD arctic char (gf)

artichoke tomato ragout

**seasonal fish selections available. ask for availability & pricing.*

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

CHEF'S CHOICE ENTRÉES

(gf) gluten-free (vg) vegan (v) vegetarian

PLATED & FAMILY STYLE

CHEF'S CHOICE PLATED

1 ENTRÉE | 2 ENTRÉES | SPLIT-PLATE ENTRÉE

INCLUDES 1 VEGETARIAN ENTRÉE, 1 VEGETABLE SIDE & 1 STARCH SIDE
PRICING BASED ON PRE-DETERMINED ENTRÉE COUNTS

CHEF'S CHOICE FAMILY STYLE

2 ENTRÉES | 3 ENTRÉES

INCLUDES 1 VEGETABLE SIDE & 1 STARCH SIDE

pan-seared center cut filet (gf)
black peppercorn cream demi-glace

blackened new york sirloin steak (gf)
roasted tomato-charred onion sauce

center cut ribeye steak
shiitake-scallion soy reduction

long island duck breast (gf)
roasted cherry & thyme compote

grilled lamb chops (gf)
mint demi

pan-seared mediterranean lamb loin (gf)
tunisian spices & pomegranate glaze

roasted halibut (gf)
saffron sofrito

maryland-style jumbo lump crab cake
lemon-old bay beurre blanc

diver scallops (gf)
romanesco sauce



VEGETARIAN ENTRÉES

(gf) gluten-free (vg) vegan (v) vegetarian

PLATED & FAMILY STYLE

AVAILABLE WITH SIGNATURE & CHEF'S CHOICE MENUS



VEGETARIAN

available with signature & chef's choice menus

grilled portobello mushroom (gf & vg)

tri-color quinoa stuffing

hearts of palm "crab" cake (gf & vg)

celery root puree, shaved fennel salad & basil chimichurri

roasted vegetable cannelloni (vg)

pomodoro sauce

teriyaki-marinated tofu (vg)

sautéed bok choy & shiitake mushrooms

roasted red bell pepper (vg)

with orzo pilaf stuffing

grilled yam "steak" (gf & vg)

wild mushroom & kale ragout, sherry redux & red quinoa

grilled zucchini "boat" (vg)

vegetable cous-cous stuffing & harissa tomato sauce

eggplant rollatini (v)

herbed ricotta, mozzarella & marinara sauce

grilled cauliflower "steak" (gf & vg)

chunky tomato, olive & artichoke relish

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

ENTRÉES

(gf) gluten-free (vg) vegan (v) vegetarian

BUFFET STYLE

2 ENTRÉES | 3 ENTRÉES

INCLUDES 1 VEGETABLE SIDE, 1 STARCH SIDE, TRADITIONAL MIXED GREEN SALAD, ARTISAN ROLLS & CREAMERY BUTTER

BEEF, CHICKEN & FISH

chicken marsala (gf)

shallot, mushroom & marsala wine reduction

grilled chicken pomodoro (gf)

plum tomatoes, roasted garlic & fresh basil

sesame-crust chicken

teriyaki-scallion glaze

blackened chicken

ginger-peach bbq glaze

mediterranean flank steak (gf)

herbs du provence & red wine-tomato demi-glaze

char-grilled teriyaki flank steak

garlic ginger glaze

oven-braised angus beef short ribs

vegetable ragout sauce

chile-rubbed braised beef brisket

pineapple-poblano reduction

slow-cooked barbecued pork ribs

southern comfort bbq sauce

ancho-crust pork shoulder (gf)

natural jus

miso-ginger-glazed atlantic salmon (gf)

roasted cedar-plank salmon (gf)

maple-sage rub

fine herb-crust sea bass

wild mushroom & shallot cream demi-glaze

herb-stuffed flounder

tomato-white wine reduction

pan-seared halibut (gf)

green olive-tomato ragout

**seasonal fish selections available. ask for availability & pricing*

ENTRÉES

(gf) gluten-free (vg) vegan (v) vegetarian

BUFFET STYLE

2 ENTRÉES | 3 ENTRÉES

INCLUDES 1 VEGETABLE SIDE, 1 STARCH SIDE, TRADITIONAL MIXED GREEN SALAD, ARTISAN ROLLS & CREAMERY BUTTER

VEGETARIAN

ricotta cheese-stuffed ravioletti with arugula walnut pesto (v)

kalamata olives, roasted peppers & fennel

paella (gf & vg)

saffron rice, peas, roasted red peppers, fennel & spanish olives

polenta lasagna (gf & v)

roasted vegetables, mozzarella cheese, pomodoro sauce

**can be made vegan upon request*

spicy green curry with potato, chickpea, tomato & cauliflower (gf & vg)

housemade green curry, coconut milk

fusilli pasta, roasted butternut squash, leeks & walnuts (vg)

silky butternut squash-sage sauce

**can be made gluten-free upon request*

vegetable lasagna (v)

spinach, roasted garden vegetables, ricotta, mozzarella & parmesan

CHEF-CARVED BUFFET ENTRÉES

carved to order at station

choose 1:

roasted boneless angus rib eye (gf)

rubbed with sea salt, crushed-bourbon peppercorns & natural au jus

oven-roasted herb turkey breast (gf)

cranberry-cherry chutney & pan gravy

char-grilled whole beef tenderloin (gf)

port wine demi-glace

mesquite-grilled new york sirloin strip (gf)

smoked-chile rub & horseradish demi-glace

maple-sage rubbed side of salmon (gf)

cucumber-dill labneh

**pricing does not include cost of additional chef for station*

STARCH SIDES

(gf) gluten-free (vg) vegan (v) vegetarian

choose 1:

wild rice pilaf (gf & vg)

ancient grains pilaf (gf & vg)

saffron rice with roasted yellow tomatoes (gf & vg)

classic herbed risotto (gf & v)

parmigiano reggiano

tomato & basil risotto (gf & v)

wild mushroom risotto (gf & v)

mediterranean cous-cous (vg)

moroccan-spiced vegetables, saffron, currants & almonds

herbed quinoa (gf & v)

slivered almonds

classic yukon gold mashed potatoes (gf & v)

crème fraîche & chive mashed potatoes (gf & v)

white cheddar mashed potatoes (gf & v)

roasted red bliss potatoes (gf & v)

parmesan & scallions

tri color roasted potatoes (gf & v)

herbs & sea salt

roasted fingerling potatoes (gf & v)

garlic & rosemary

french pommes anna (gf & v)

thinly sliced potatoes layered & baked in butter

roasted yukon gold potatoes (gf & v)

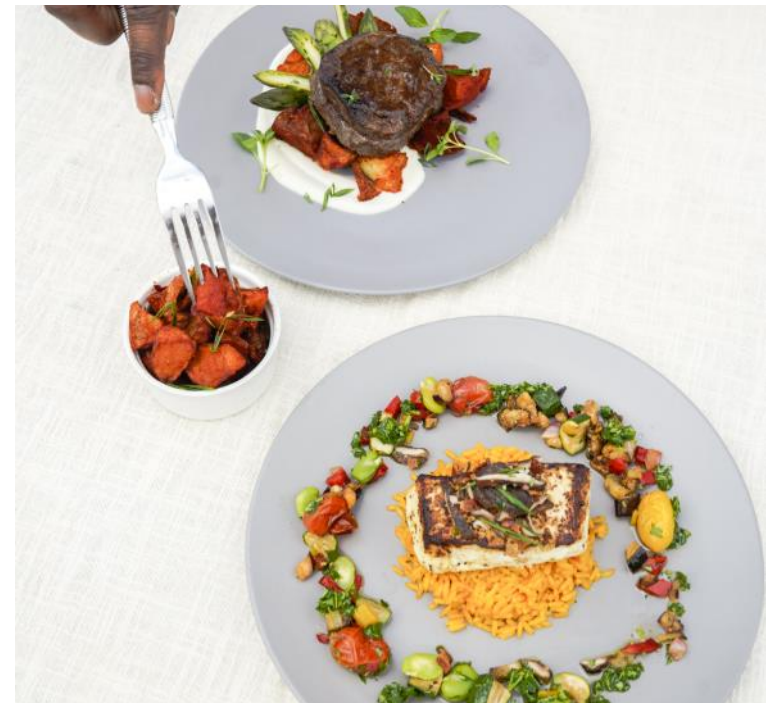
steak house seasoning

whipped sweet potatoes (gf & v)

brown sugar & vanilla

roasted sweet potatoes (gf & v)

agave & sage



VEGETABLE SIDES

(gf) gluten-free (vg) vegan (v) vegetarian

choose 1:

grilled asparagus (gf & vg)

sea salt & extra virgin olive oil

green beans (gf & v)

coriander-orange butter

green beans amandine (gf & vg)

toasted marcona almonds

roasted broccoli (gf & v)

olive oil & parmesan

roasted root vegetables (gf & v)

turnips, parsnips, rutabaga & carrots

roasted baby carrots (gf & vg)

sea salt & dill

corn, edamame & asparagus stir fry (vg)

sesame oil

pan-seared yellow squash & zucchini (gf & vg)

garlic & tomato

artichoke, tomato & fennel sauté (gf & vg)

roasted shaved brussels sprouts (gf & vg)

smoked brown sugar

sugar snap peas (gf & vg)

julienned carrots

sautéed spinach (gf & vg)

pine nuts & golden raisins

roasted butternut squash (gf & vg)

toasted pepitas

roasted plum tomatoes (v)

stuffed with parmesan crumbs & pesto

wild mushroom, leek & asparagus sauté (gf & vg)



DESSERTS—PLATED

(gf) gluten-free (vg) vegan (v) vegetarian

bittersweet chocolate gateau (gf)

cajeta & crème fraîche

tarte tatin

miso-caramel & vanilla bean crème anglaise

fruits of the forest cheesecake

yuzu coulis & fresh berries

s'mores tower

salted caramel, graham cracker streusel & toasted meringue

cookies & cream pavlova

black cocoa sablé & crushed raspberry whipped cream

pumpkin five spice cheesecake

gingersnap crumble & dulce de leche

caramelized white chocolate tart

raspberry gelée & toasted milk crumb

roasted-strawberry pavlova (gf)

mascarpone mousse & black pepper meringue

apricot-polenta upside down cake

honey whipped ricotta & pine nut brittle

brown butter hazelnut financier

milk chocolate mousse & candied orange compote

poached pear cream puff

dark chocolate ganache & crème légère

cherry almond torte

crème diplomat & brown butter streusel

petite carrot cake (vg)

tahini caramel & halvah crumble

passion fruit tart

lime chantilly & crispy meringue

vegan chocolate olive oil cake (vg)

maple pecans & cherry coulis



DESSERT STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

SEASONAL MINIATURE PASTRY DISPLAY

a seasonal selection of five petite pastries, such as:

olive oil-chiffon cake bite

apricot jam & pistachio buttercream

dark chocolate & salted-caramel tarts

crispy chocolate pearls

crème fraîche panna cotta

black cherry gelée & rye cookie crumb

poppy seed tea cake

strawberry glaze

assorted french macarons (gf)

pistachio, passion fruit & vanilla bean

malted milk chocolate mousse parfait

pretzel streusel & caramel whipped cream

meringue pavlova (gf)

mascarpone cream & blackberries

seasonal fruit cheesecake bites

cookie base

vegan chocolate salted tahini pudding (gf & vg)

peanut halvah

seasonal rotation of offerings available



DESSERT STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

CRONUT BAR

fillings | choose 3:

vanilla, chocolate, raspberry or nutella

glazes | choose 3:

chocolate, salted caramel, pistachio or mixed berry

toppings | choose 3:

rainbow sprinkles, toffee crumble, toasted coconut, crispy chocolate pearls or candied almonds

DONUT FLAMBÉ STATION

brandy caramelized donut holes flambéed to order

toppings:

toasted pecans, toasted coconut, mini m&m's, toffee pieces, pretzel streusel, chocolate cookie crumble fudge sauce & vanilla bean ice cream

**venue restrictions may apply, due to open flame.*

CHOCOHOLIC STATION

chocolate-dipped marshmallows, pretzel rods (vg), oreo cookies (vg) & strawberries (vg)

one-bite smores tarts

fudge brownies

chocolate icing

double-chocolate cookies

chocolate-buttercrunch toffee (gf)

sea salt

S'MORES STATION

housemade graham crackers

classic, cinnamon & chocolate

housemade marshmallows

vanilla bean, chocolate & raspberry

hershey's chocolate bars

heath bars

reese's peanut butter cups

CRÈME BRÛLÉE STATION (gf)

seasonal variety of crème brûlée torched to order

choose 3:

classic vanilla bean

dark chocolate

honey pistachio

salted maple

meyer lemon

strawberry black pepper

pumpkin caramel

DESSERT STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian



ARTISANAL ICE CREAM SUNDAE BAR

**build-your-own ice cream sundaes
with local vanilla & chocolate ice cream**

toppings:

maple-walnut sauce, peanut butter caramel sauce, fudge sauce roasted strawberry sauce, dark chocolate cookie crumb, pretzel streusel, mini m&m's, toffee bits & vanilla bean whipped cream

SWEET PARFAIT BAR

choose 3:

malted milk chocolate mousse

salty pretzel streusel & caramel whipped cream

luxe butterscotch pudding

chocolate cookie crumble & brown sugar chantilly

strawberry shortcake

balsamic-roasted strawberries & vanilla chiffon

blueberry peach pie

brown butter oat crisp

key lime pie

graham cracker streusel & fluffy meringue

caramel apple pie

cinnamon toast crumb

banoffee pie

caramelized banana & dulce de leche

dark chocolate tahini pudding (gf & vg)

peanut halvah

coconut panna cotta (gf & vg)

mango gelée & toasted coconut

DESSERT STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

ASSORTED CANDY BAR

assorted candy, such as:

swedish fish, gummy worms, gummy peaches, chocolate nonpareils, chocolate covered pretzels, caramel creams, milk duds & smarties

SWEET FLATBREAD STATION

chef attended & made to order and formed petite pizzettes

hand-formed petite pizzettes

warm glazes:

nutella, vanilla, caramel & mixed berry

toppings:

toasted pecans, toasted coconut, mini m&m's, toffee pieces, pretzel streusel, chocolate cookies crumble, rainbow sprinkles, chopped reese's peanut butter cups

vanilla bean ice cream

CUSTOM LOGO COOKIE

iced shortbread cookie with sprinkle rim

individually packaged in a clear bag, tied with raffia

HOUSEMADE SAVORY HANDPIES

seasonal handpies made from scratch with locally sourced ingredients by Little Susie's Coffee & Pies

choose 3:

honeycrisp apple

cinnamon chantilly

glazed cherry

pistachio cream

chocolate covered strawberry

whipped crème fraîche

blueberry lemon

mascarpone mousse

lemon drop

cannoli cream

pumpkin

dulce de leche

mocha brownie

raspberry coulis

DESSERT STATIONS

(gf) gluten-free (vg) vegan (v) vegetarian

DOYO DONUT DISPLAY

(japanese style steamed donuts)

choose 4:

vanilla with chocolate glaze & sprinkles

chocolate with chocolate glaze & sprinkles

lemon poppyseed with white chocolate glaze

strawberry with white chocolate glaze

raspberry with chocolate glaze

red velvet with cream cheese glaze

vanilla with maple bacon glaze

vanilla with chocolate glaze & white chocolate drizzle

double chocolate with white chocolate glaze & oreo crumbs

chocolate with chocolate glaze & reese's peanut butter chips

vanilla with chocolate glaze & mini m&m's

chocolate with chocolate glaze & coconut shavings

HOUSEMADE COOKIES & BARS

assorted cookies & bars, such as:

chocolate-dipped shortbread, raspberry-rose linzer cookies, black cocoa & caramelized white-chocolate sablés, chewy caramel cornmeal cookies, kahlua dulce de leche swirl brownies, salted brown butter blondies, strawberry oat bars & key lime bars
some varieties contains nuts.

CUPCAKE BAR

assorted miniature cupcakes, such as:

carrot cake with cream cheese frosting, double chocolate, banana caramel, old fashioned pound cake with vanilla buttercream & red velvet with cream cheese frosting

POPCORN BAR

presented in apothecary jars with handled scoops and to be served in kraft paper cones

Choose 3:

savory

extra cheesy cheddar

mexican street corn

pizza

ranch

sweet

caramel with nuts

cinnamon bun

white chocolate pretzel

zebra

**minimum order of 50+ guests*

WEDDING CUTTING CAKE

2-tiered, 10" round cutting cake for the perfect photo op!

feeds 40-50 people

sheet cake can be added to feed all guests for additional fee

classic vanilla pound cake

marshmallow buttercream

vanilla chiffon cake

roasted strawberry mascarpone filling & swiss meringue buttercream

chocolate chiffon cake

espresso kahlua ganache & coffee meringue buttercream

chocolate devil's food cake

raspberry jam & sour cream buttercream

brown butter banana cake

3312 SPRING GARDEN STREET | PHILADELPHIA, PA | 19104
WWW.12STCATERING.COM | 215.386.8595

12St.
catering
weddings • events • cafes

LATE NIGHT SNACKS

(gf) gluten-free (vg) vegan (v) vegetarian

PHILLY LOVE STATION

mini philly cheese steaks

whiz & caramelized onion

vegan vietnamese hoagie bite (vg)

tahini pate, cucumber, jalapeño, cilantro & carrots

philly soft pretzel (v)

deli mustard

assorted tasty cakes (v)

UP ALL NIGHT PARTY

loaded tater tots

bacon, sour cream, cheddar cheese & scallions

veggie walking nachos (v)

fritos, old el paso chickpea chili, shredded lettuce, pico de gallo & jalapeños

mini white castle cheeseburger

pickle, mustard, ketchup & miniature sesame roll

caramel brownie parfait (v)

THE MUNCHIES

honey-butter cereal snack mix (v)

chex, cheerios, peanuts & bugles

french toast pizza bites

pepperoni, tomato, mozzarella & brioche

chocolate-dipped belgian waffles (v)

fried-to-order oreos

powdered sugar & caramel sauce

**requires on-site fryer; not available at all venues*

VISIT TO CHINATOWN

chicken & lemon grass dumplings

chili-ponzu sauce

edamame dumplings (vg)

sesame-soy-ginger dipping sauce

ramen noodle salad (vg)

broccoli, carrot, peppers, teriyaki tofu, ginger garlic dressing & sesame seeds
served in chinese takeout containers

fortune cookies (v)

PRICING & FEES

STAFF

Service staff, bartenders & event chefs are not included in your menu pricing. Your 12th Street Catering event planner will help you coordinate the number of staff you will need, depending on the style of your event and your final guest count. 12th Street does require at least a 3-hour set-up time for all events. Travel time and length of event will be taken into consideration. Holidays, and holiday weekends, will incur an additional fee for staff. Gratuity is not included and is at the discretion of the client.

RENTAL FEES

A standard rental fee for china, flatware, stemware, tables, chairs & linens varies depending on guest count and venue needs. Your 12th Street Catering event planner will work with you to create a beautiful event, within your budget.

standard rentals include:

- solid color linens for guest seating tables, food stations & bars
- wine glasses, rocks glasses, flatware
- high top cocktail tables (3) with solid color linens
- décor for food stations
- your serviceware including chafing systems, food display & silver serving pieces
- folding chairs for seated dinners

VENDORS

12th Street Catering is pleased to offer recommendations for florists, decorators, DJs & bands, photographers & videographers. Please ask us about our professional planning services!

TAX

All food, beverage & rental costs are subject to 8% sales tax.