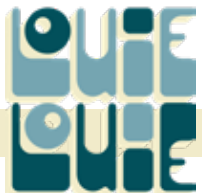


PRIVATE PARTY MENUS

AVAILABLE THROUGH 2018



• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT •

Thank you for your interest in hosting your private party at Louie Louie.

Located in the heart of University City at 36th and Walnut Street, across from the Annenberg Center for the Performing Arts, Louie Louie is an American bistro with a French flair. Our chefs have crafted menus inspired by French bistros using the freshest and finest seasonal ingredients.

We offer a variety of private dining options, accommodating parties and receptions ranging in size from 10 guests in the Left Bank Lounge to 20 guests in the Right Bank Lounge to a reception for 25-75 in the Salon or an event for 20-60 guests in the Rose Dining Room.

Louie Louie specializes in creating memorable events. Our event concierges and their teams provide each event with individualized attention, dedication to detail and flawless execution. For more information about hosting your next business or social event at Louie Louie, please call us directly at 484.451.7414 or by email info@louielouie.restaurant. We look forward to begin planning your next event.

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

MENUS

Prices do not include Pennsylvania and city sales tax or 22% staffing charge. All prices quoted herein are guaranteed through December 2018. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

Our Chefs are happy to customize a tasting menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your concierge for the available options and pricing. A minimum of 24 guests is required to order from the packages. Limited a la carte menus are available for smaller groups.

We kindly request that a pre-count is provided at least 3 days prior to the event date for parties which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

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.

AVAILABLE DINING ROOMS

The Rose Room is our most private area and can seat between 20 to 30 guests with a variety of table and banquette seating, and up to 60 guests with extended seating under the covered outdoor terrace. The Left Bank and Right Bank are perfect for cocktails and hors d'oeuvres for 10 - 20 guests, or enjoy your reception in the Salon for 25 - 75 guests.

DEPOSIT AND PAYMENT

To reserve and guarantee your date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Louie Louie. Final payment is due at the end of your event.



BEVERAGES

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill. Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

» *\$35 per guest for a Two and a Half Hour Event. + \$10 per guest for Top Liquor*

» \$7 per guest for each additional half hour.

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

» *\$22 per guest with a \$100 Bar Set-Up Charge*

WINE SERVICE

See our wine list for wines to be served table side by the bottle

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.



PASSED HORS D'OEUVRES

COLD

Yellowfin Tuna Tartare

Cucumber, Avocado 3.5

Chilled Pacific Jumbo Shrimp

Traditional Cocktail Sauce 4

Filet Mignon Sourdough Crostini

Chive Aioli 3.5

Mozzarella & Roasted Tomato Bruschetta

Basil Pesto 3

Roasted Beet and Carrot

Buttermilk Ricotta, Orange Reduction, Pistachio 3

Lump Crab

Louie Sauce, Green Onion 4

Spanish Octopus

Roasted Pepper, Potato, Nicoise Olives, Lemon Oil 4

Smoked Salmon

Capers, Red Onion, Dill Crème Fraiche, Sourdough Toast 3.5

Duck Confit

Dried Cherry, Blue Cheese, Candied Pecans, Port Reduction 3.5

Chilled Lobster & Shrimp Roll

Oven Roasted Tomato, Avocado 4.5

Deviled Egg

Bacon Jam 3

HOT

Lobster Cappuccino

Shrimp, Roasted Tomato, Tarragon 4

Quince Manchego Crispy Phyllo

Seasonal Fruit Mostarda 3.5

Chorizo Stuffed Medjool Dates

Apple Smoked Bacon 3.5

Mini Lump Crab Cake

Lemon Caper Remoulade 4

Thai Shrimp Spring Roll

Sweet Chili Sauce, Cilantro, Peanuts 4

Pistachio Crusted Chicken Breast

Asparagus, Gruyere Cream 4

Warm Onion Tarte

Taleggio Cheese, Nicoise Olives 3

Lamb Meatball Slider

Tomato Ragout, Castelvetrano Olives, Parmesan 4

Wild Mushroom Ragout

Fresh Thyme, Manchego 3.5

Provençal Caponata

Eggplant Puree, Goat Cheese 3

* PRICES ARE PER PIECE



STATIONARY HORS D'OEUVRES

Artisan Cheese

*Local and Imported Cheese, Seasonal Jams, Fruits, Nuts
with Crostini 10*

Antipasti

*Assorted Old Works Charcuterie & Sausages, Marinated Olives,
Spreads and Rustic Bread 12*

Vegetable Crudite

Seasonal Market Vegetables and Assorted House Made Dips 7

Mediterranean

*Roasted Garlic and Red Pepper Hummus, Baba Ghanoush,
Grilled Pita and Crisp Lavash Flatbread, Marinated Vegetables
and Dips 9*

Raw Bar

*Jumbo Shrimp Cocktail, Stone Crab Claws, Oysters on the Half
Shell, Chilled Seafood Salad, Fresh Lemon, Horseradish, Cocktail
Sauce, Remoulade, Creole Mustard 18*

* PRICES ARE PER PERSON



DINNER MENU

Select up to two each based on your menu

APPETIZERS

Tuna Tartar

Avocado Puree, Cucumber, Potato Gaufrettes

Beef Tartar

Chopped Beef Tenderloin, Capers, Quail Egg, Grilled Sourdough

Spanish Octopus

*Fingerling Potato, Haricots Verts, Nicoise Olives,
Roasted Pepper, Espelette Aioli **

Lobster and Shrimp Salad

*Avocado, Roasted Tomato, Basil Oil **

Goat Cheese Arancini

Shaved Manchego, Marcona Almonds, Romesco Sauce

Lamb Meatballs

*Creamy Polenta, Tomato Ragout, Castelvetrano Olives,
Parmesan*

Venison Bolognese

Gemelli Pasta, Hazelnuts, Dried Cherries

Comte Raviolis

Corn, Fava beans, Peas, Shiitake Mushrooms

Grilled Asparagus

Crispy Artichokes, Shaved Parmesan, Truffle Vinaigrette

SOUP

Maine Lobster Bisque

Petite Shrimp, Oven Dried Tomatoes, Tarragon Creme Fraiche

Chef's Seasonal Soup

SALADS

Baby Romaine

*Cherry Tomato, Garlic Croutons, Shaved Parmesan, Traditional
Caesar Dressing*

Lyonnaise Salad

*Frisee, Poached Egg, Bacon Lardons, Crispy Potato,
Dijon Vinaigrette*

Tomato Caprese

Heirloom Tomatoes, Burrata, Red Onion, Basil Pesto

Roasted Beet Salad

Crispy Goat Cheese, Strawberries, Marcona Almonds, Saba

Mixed Greens

Apples, Candied Pecans, Blue Cheese, Port-Cherry Vinaigrette

* ADD \$5



ENTREES

Select up to three entrees or up to four entrees with pre-counts

Pan Roasted Chicken Breast

*Garlic Pommes Puree, Peas and Carrots,
Tarragon Chicken Jus*

Grilled Filet Mignon

*Garlic Pommes Puree, Haricots Verts, Green Peppercorn
Sauce ***

Grilled Lamb Loin

*Provencal Vegetables, Rosemary Sauce **

Hudson Valley Duck Breast

Seasonal Vegetable, Fingerling Potato, Port Wine Reduction

Veal Milanese

*Panko Crusted Veal Cutlet, Burrata, Basil Pesto,
Roasted Tomato, Arugula Salad*

Braised Beef Short Rib

Mushroom Risotto, Red Wine Beef Jus

Scottish Salmon

*Roasted Beets, Shaved Fennel, Horseradish Crema,
Orange Reduction*

Bronzino

Piperade, Octopus, Cannellini Beans, Saffron Jus

Trout Amandine

Haricots Verts, Roasted Tomato, Balsamic Brown Butter

Chatham Cod

Garlic Pommes Puree, Wild Mushrooms, Red Wine Sauce

Pan Seared Crab Cake

*Roast Corn, Asparagus, Fingerling Potato, Lemon Caper
Remoulade **

Bouillabaisse

*Jumbo Shrimp, Cod, Crab, Mussels, Octopus, Fennel,
Tomato Saffron Broth **

Venison Bolognese

Gemelli Pasta, Dried Cherries and Hazelnuts

Comte Ravioli

Corn, Favas, Shiitakes, Peas, Basil

Zucchini Pasta

*Cannellini Beans, Provencal Vegetables, Black Olives,
Tomato Jus*

Tomato Farci

Roasted Tomato, Cous Cous, Seasonal Vegetables, Pine Nuts

*** ADD \$5 ** ADD \$10**



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

MENU ONE \$60 PER GUEST:

Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$65 PER GUEST:

Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$75 PER GUEST:

Five Courses including Appetizer, Soup, Salad, Entree and Dessert



LUNCH AND BRUNCH MENU

Select up to two each based on your menu.

APPETIZERS

Goat Cheese Arancini

Shaved Manchego, Marcona Almonds, Romesco Sauce

Smoked Salmon

Dill Cream Cheese, Red Onion, Capers, Grilled Sourdough

Lamb Meatballs

Creamy Polenta, Tomato Ragout, Castelvetrano Olives, Parmesan

Shrimp Cocktail

*Traditional Cocktail Sauce, Fresh Lemon **

Tuna Tartar

Avocado Puree, Cucumber, Potato Gaufrettes

Venison Bolognese

Gemelli Pasta, Hazelnuts, Dried Cherries

Grilled Asparagus

Crispy Artichokes, Shaved Parmesan, Truffle Vinaigrette

Avocado Toast

*Ricotta, Chimichurri, Dukkah
Add Crab **

Yogurt Parfait

Fresh Berries, Granola, Raw Honey-Jalapeno

SOUP

Maine Lobster Bisque

Petite Shrimp, Oven Dried Tomatoes, Tarragon Creme Fraiche

Chef's Seasonal Soup

SALADS

Baby Romaine

Cherry Tomato, Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

Lyonnaise Salad

Frisee, Poached Egg, Bacon Lardons, Crispy Potato, Dijon Vinaigrette

Tomato Caprese

Heirloom Tomatoes, Burrata, Red Onion, Basil Pesto

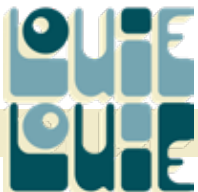
Roasted Beet Salad

Crispy Goat Cheese, Strawberries, Marcona Almonds, Saba

Mixed Greens

Apples, Candied Pecans, Blue Cheese, Port-Cherry Vinaigrette

* ADD \$5



LUNCH OR BRUNCH ENTREES

Select up to three entrees or up to four entrees with pre-counts.

Venison Bolognese

Gemelli Pasta, Dried Cherries and Hazelnuts

Trout Amandine

Haricots Verts, Roasted Tomato, Balsamic Brown Butter

Tuna Nicoise Tartine

*Albacore Tuna Salad, Hard Boiled Egg, Haricots Verts,
Fingerling Potato, Red Pepper, Nicoise Olives*

Roasted Stuffed Chicken Leg

*Chicken Wild Mushroom Mousse, Peas and Carrots, Tarragon
Sauce*

Scottish Salmon

*Roasted Beets, Shaved Fennel, Horseradish Crema,
Orange Reduction**

Blackened Salmon BLT

*Applewood Smoked Bacon, Lemon Rosemary Aioli,
Grilled Sourdough*

Louie Burger

Mushroom Gruyere Fondue, Brioche Bun, Pommes Frites

Duck Confit Salad

*Mixed Greens, Apples, Candied Pecans, Blue Cheese,
Port-Cherry Vinaigrette*

Gemelli Pasta

Corn, Favas, Shiitakes, Peas, Basil

Three Egg Omelet

Wild Mushrooms, Gruyere, Fine Herbs, Home Fries

Lobster and Brie Omelet

*Asparagus, Brie, Butter Poached Lobster, Home Fries**

Eggs Benedict

Canadian Bacon, English Muffin, Hollandaise, Home Fries

Smoked Salmon Benedict

Asparagus, English Muffin, Hollandaise, Home Fries

Cinnamon Roll French Toast

Cream Cheese Icing, Pure Maple Syrup, Chantilly

Grilled Chicken Caesar

*Baby Romaine, Cherry Tomatoes, Garlic Croutons,
Traditional Caesar Dressing*

*** ADD \$5**



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

\$25 PER GUEST (AVAILABLE MONDAY - FRIDAY LUNCH ONLY):

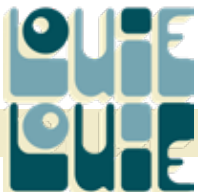
Two Courses includes Soup or Salad and Entree

\$40 PER GUEST:

Three Courses includes Soup or Salad, Entree and Dessert

\$50 PER GUEST:

Four Courses includes Appetizer, Soup or Salad, Entree and Dessert



DESSERT ADDITIONS

MINIATURE DESSERT DISPLAY

Opera Torte
Flourless Chocolate Torte
Carrot Cake
Red Velvet Cake
Chocolate Mousse Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Triple Chocolate Mousse Cups
Tiramisu
Chocolate Flourless Cake
Creme Brulee Cream Puffs
Butterscotch Budino
Fruit Tart
Lemon Meringue Tart
Salted Caramel Tart

Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED 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 Mousse and Fresh Strawberries
Vanilla Buttercream and Fresh Raspberries

Icing Flavors

Cream Cheese *Vanilla Buttercream*
Chocolate Buttercream *White Chocolate Buttercream*
Peanut Butter Buttercream *Grand Marnier Buttercream*
Coffee Buttercream

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*

