




**LOUIE
LOUIE**



**PRIVATE PARTY
MENUS**

FALL 2022

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 or semi-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 and Terrace.

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,

Liz Tretter

Liz Tretter, Private Event Concierge

Casey Kyler

Casey Kyler, Private Event Concierge

Planning Your Party

MENUS

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 20 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.

Prices do not include Pennsylvania and city sales tax or 24% staffing charge. All prices quoted herein are guaranteed through December 2022. 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.

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

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 2% 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.

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

**\$45 PER GUEST FOR A TWO AND A HALF HOUR EVENT.
ADD \$10 PER GUEST FOR TOP LIQUOR
ADD \$7 PER GUEST FOR EACH ADDITIONAL HALF HOUR**

Unlimited House Wine & Beer

**\$40 PER GUEST FOR A TWO AND A HALF HOUR EVENT.
ADD \$7 PER GUEST FOR EACH ADDITIONAL HALF HOUR**

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

**\$24 PER GUEST FOR TWO HOURS WITH A \$100 BAR SET-UP
CHARGE**

WINE SERVICE

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

BARTENDER FEE

\$150 FOR 15-50 GUESTS, \$300 FOR OVER 50 GUESTS OR MORE.

Passed Hors d'oeuvres

COLD

- Smoked Salmon Rillette** *crème fraîche* 4.5
- Chilled Pacific Jumbo Shrimp** *traditional cocktail sauce* 5
- Seared Beef Sirloin** *horseradish aioli, grilled bread, fleur de sel* 6
- Tomato Bruschetta** *shaved parmesan, basil, olive oil* 4
- Crostini** *chicken liver mousse, berry marmalade, peanut crunch* 3
- Shrimp Remoulade** *louie sauce, lettuce cup* 4.5
- Marinated Olives & Feta** *lemon, herbs de provence, saba* 3
- Deviled Egg** *vadouvan, almond, golden raisin* 3

HOT

- Grilled Chicken Brochette** *rosemary-balsamic glaze* 4.5
- Spinach & Feta Spanakopita** *tomato confit* 3.5
- Applewood Bacon Wrapped Medjool Dates** *blue cheese, almonds* 4
- Fried Oyster** *bacon & pepper marmalade* 5
- Vegetable Spring Roll** *sweet chili sauce* 3.5
- Vol Au Vent** *roasted mushroom duxelle, sottocenere al tartufo cheese* 4
- Caramelized Onion Tart** *aged balsamic, rosemary, humbolt fog cheese* 3
- Cocktail Franks En Croute** *pommery mustard dipping sauce* 4
- Foie Gras and Duck Sausage** *red wine jus* 7

* PRICES ARE PER PIECE

Stationary Hors D'oeuvres

- Artisan Cheese** *local and imported cheese, seasonal jams, fruits, nuts with crostini* 18
- Charcuterie** *assorted meats & sausages, marinated olives, spreads with rustic bread* 22
- Crudite** *seasonal market vegetables and house made dips* 12
- Fruits De Mer** *jumbo shrimp cocktail, clams on the half shell, oysters on the half shell, crab louie, smoked salmon, lemon, horseradish, cocktail sauce, remoulade* MP

Dinner Menu

Select up to two each based on your menu

APPETIZERS

Escargot Au Gratin *roasted garlic butter, herb pistou, gruyère, baguette bread*

Roasted Beets & Burrata *pickled mustard seed, dill, petite arugula, agrodolce*

Pumpkin Ravioli *butternut squash, brown butter & sage cacio e pepe*

Blistered Shishito Peppers *vadouwan yogurt, crispy shallots*

Squid Ink Cavatelli *calamari bolognese, fennel sausage, garlic breadcrumbs, shaved grana podana*

SOUP

Chef's Seasonal Soup

SALADS

Caesar *romaine hearts, shaved parmesan, brioche croutons, caesar dressing*

Louie Wedge *iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing*

Market Greens Salad *carrots, cucumbers, tomato, honey mustard vinaigrette*

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

Airliner Chicken Breast *sweet potato puree, bourbon chicken jus, baby spinach*

Steak Frites *14oz NY strip, red wine demi glace, truffle pommes frites****

Shrimp Remoulade Salad *poached shrimp, creole mustard, tomato confit, baby gem, tarragon-horseradish dressing*

12 oz. Veal T-Bone *smashed petite potatoes, asparagus, cabernet demi-glace****

Pan Seared Salmon *sunchoke and potatoes lyonnaise, caramelized leeks, salmon caviar beurre blanc**

Shrimp & Polenta *house cured pork belly, jumbo shrimp, parmesan polenta, roasted tomato vinaigrette*

6 oz. Filet Mignon *smashed petite potatoes, asparagus, cabernet demi-glace*****

Risotto *local mushrooms, english peas, goat cheese, white truffle butter*

Duck Leg Confit *duck and foie gras sausage, smokey beluga lentils, a l'orange gastrique***

French Dorade *roasted broccolini, hazelnuts, yellow tomato romesco*

Louie Burger *double patty, cooper sharp american, b&b pickles, aioli, brioche, truffle pommes frites*

Eggplant Paillard *olive peperonata, petite frisee salad, olive oil*

DESSERTS *Select one each*

Seasonal Cheesecake *brown sugar caramel*

Creme Brulee *biscotti*

Spiced Apple Cake *freshly whipped cream, caramel sauce*

Tiramisu *chocolate sauce*

Chocolate Mousse Cake *vanilla anglaise*

Chef's Trio of Miniature Desserts *chef's selection*

Lavazza Coffee

MENU ONE \$65 PER GUEST:

Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$70 PER GUEST:

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

MENU THREE \$80 PER GUEST:

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

*** ADD \$5 ** ADD \$10 *** ADD \$15 **** ADD \$20**

Lunch & Brunch Menu

Select up to two each based on your menu

APPETIZERS

Roasted Beets & Burrata *pickled mustard seed, dill, petite arugula, agrodolce*

Bacon Wrapped Dates *danish blue cheese, almonds*

Blistered Shishito Peppers *vadouwan yogurt, crispy shallots*

Pear and Brie Salad *baby arugula, smoked craisins, pickled shallots, pecans, maple dijon vinaigrette*

Yogurt & Granola Brulee *dried fruit & nut granola, fresh fruit, honey yogurt, caramelized sugar*

SOUP

Chef's Seasonal Soup

SALADS

Caesar *romaine hearts, shaved parmesan, brioche croutons, caesar dressing*

Louie Wedge *iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing*

Market Greens Salad *carrots, cucumbers, tomato, honey mustard vinaigrette*

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

Louie Burger *double patty, cooper sharp american, b&b pickles, aioli, brioche, truffle pommes frites*

Avocado Tartine *multigrain toast, smashed avocados, pickled shallots, everything spice, hard boiled egg*

Shrimp Remoulade Salad *poached shrimp, creole mustard, tomato confit, baby gem, tarragon-horseradish dressing*

Provençal Chicken Sandwich *grapes, almonds, herbs de provence, olives, toasted croissant, house made chips*

Egg Omelet *wild mushroom, cheese blend, spinach, fine herbs, home fries*

Brioche French Toast *thick cut brioche, french vanilla anglaise, macerated berries, pure maple syrup*

Tofu Egg Salad Sandwich *celery, dill, vegan aioli, multi grain bread, mixed greens salad*

Grilled Chicken Caesar *baby romaine, brioche croutons, marinated tomato confit, lemon-anchovy dressing*

Italian Pork Belly Sandwich *garlicky broccoli rabe, sharp provolone, pickled long hots, seeded roll*

DESSERTS *Select one each*

Seasonal Cheesecake *brown sugar caramel*

Creme Brulee *biscotti*

Spiced Apple Cake *freshly whipped cream, caramel sauce*

Tiramisu *chocolate sauce*

Chocolate Mousse Cake *vanilla anglaise*

Chef's Trio of Miniature Desserts *chef's selection*

Lavazza Coffee

\$35 PER GUEST (AVAILABLE MONDAY - FRIDAY LUNCH ONLY):

Two Courses includes Soup or Salad and Entree

\$45 PER GUEST:

Three Courses includes Soup or Salad, Entree and Dessert

\$55 PER GUEST:

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

*** ADD \$5 ** ADD \$10 *** ADD \$15**

Dessert Additions

MINIATURE DESSERT DISPLAY

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

Lavazza Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED CAKES

Cakes

<i>Vanilla</i>	<i>Chocolate</i>	<i>Lemon</i>	<i>Marble</i>
<i>Carrot Cake</i>	<i>Red Velvet</i>	<i>Funfetti Pound Cake</i>	

Fillings

<i>Lemon Curd</i>	<i>White Chocolate Mousse</i>	<i>Cream Cheese</i>	<i>Chocolate Mousse</i>
<i>Vanilla Buttercream</i>	<i>Chocolate Buttercream</i>	<i>Peanut Butter Mousse</i>	<i>Raspberry Mousse</i>
<i>Chocolate Ganache</i>	<i>Mocha Buttercream</i>	<i>Funfetti Icing</i>	
<i>Raspberry Jam, Vanilla Buttercream and Fresh Raspberries</i>			
<i>Vanilla Buttercream and Fresh Strawberries</i>			

Icing Flavors

<i>Vanilla Buttercream</i>	<i>Chocolate Buttercream</i>	<i>Coffee Buttercream</i>	<i>Ganache*</i>
<i>Funfetti*</i>			

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, ADD \$3 PER GUEST

Multi-tiered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate. Decoration are Available at an Additional Cost

** Not Available for Wedding Cakes*

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 serve.

\$4 PER GUEST