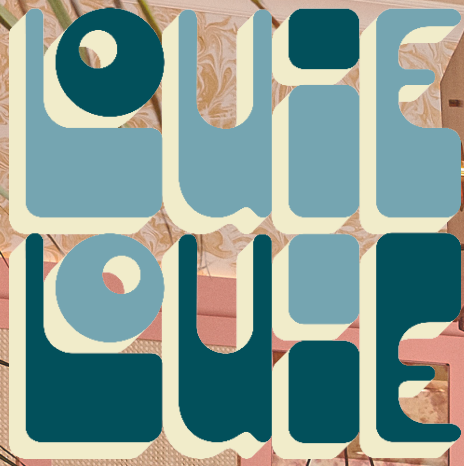




PRIVATE PARTY MENUS

FALL 2023



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

Jake Wade

Jake Wade, Director of Sales

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 2023. 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 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.

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

Tuna Tartar *cucumber, avocado* 3.5

Shrimp Cocktail *cocktail sauce* 4.5

Deviled Egg *pancetta marmalade* 3

Tomato Crostini *baguette, basil* 3

Smoked Salmon *cucumber, capers* 3.5

Duck Rillettes *port gastrique* 4

Honeyed Goats Cheese *crostini, local honey* 3

Steak Tartar *flat iron, crostini* 3.5

Compressed Melon *mint, balsamic* 3

HOT

Lobster Bisque Shooter *tarragon* 4

Bacon Wrapped Dates *blue cheese dressing* 3.5

Skewered Steak *chimichurri* 4

Skewered Shrimp *cilantro, lemon oil* 4.5

Truffled Arancini *tomato bisque* 3

Mushroom Tart *chives* 3

Thai Shrimp Spring Roll *sweet chili sauce* 4

Skewered Chicken *romesco sauce* 3.5

Mini Crab Cake *grain mustard aioli* 4.5

* PRICES ARE PER PIECE

Stationary Hors D'oeuvres

Artisan Cheese *local & imported cheese, traditional accoutrements* 10

Charcuterie *charcuterie and sausages, traditional accoutrements* 12

Vegetable Crudite *seasonal market vegetables and house made dips* 8

Mediterranean *hummus, baba ghanoush, marinated vegetables, pita & lavash* 11

Fruits De Mer *shrimp cocktail, oysters, clams, mussels, lump crab cocktail sauce, champagne mignonette, remoulade, lemon* 19

Dinner Menu

Select up to two each based on your menu

APPETIZERS

Parisienne Gnocchi *tomato oil, cream, parmesan, basil*

Steak Tartar *caper, parsley, olive oil, quail egg, toasted baguette*

Burrata *roasted fig, balsamic, hazelnut crumble*

Shrimp & Crab Louie *iceberg, oven roasted tomatoes, avocado, Louie dressing*

Chicken Liver Mousse *raspberry marmalade, pickled shallot, grilled country bread*

Veal & Ricotta Meatballs *soft polenta, tomato ragout, parmesan*

Wild Mushroom Agnolotti *sherry, parmesan*

SOUP

Maine Lobster Bisque *shrimp, oven dried tomatoes, chive*

Soup Du Jour *seasonal selection*

SALADS

Caesar *romaine, croutons, parmesan, blistered tomato*

Spring Greens *cucumber, tomato, red onion, balsamic dressing*

Pear & Blue Cheese *arugula, toasted walnuts, sesame seed, champagne vinaigrette*

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

Roasted Chicken Breast *roasted potatoes, haricot verts, natural jus*

8oz Filet Mignon *pommes puree, broccolini, red wine sauce (\$15 supplemental)*

Braised Beef Short Ribs *soft polenta, root vegetables, gravy*

14oz NY Strip *portobello mushroom, chimichurri, red watercress (\$15 supplemental)*

Hudson Valley Duck Breast *roasted fennel, pommes puree, cherry gastrique*

Salmon *French lentils, tomato jam, aged balsamic*

Trout Amandine *haricot vert, brown butter*

ENTREES (CONT)

Alaskan Halibut *gigante beans, spinach, tinkerbell peppers*

Tuna Niçoise *asparagus, crisp potato, olives, green goddess*

Dayboat Scallops *spinach, parmesan-brandy cream, garlic breadcrumbs, grilled country bread*

Orecchiette *oven roasted tomatoes, parmesan, basil*

Veal Chop Milanese *pesto, oven dried tomatoes, parmesan, arugula, aged balsamic (\$15 supplemental)*

DESSERTS *Select one each*

Seasonal Cheesecake *brown sugar caramel*

Creme Brulee *vanilla shortbread*

Spiced Apple Cake *freshly whipped cream, caramel sauce*

Lemon Torte *citrus cake, lemon mascarpone mousse, lemon curd*

Mocha Mousse Cake *devils food cake, espresso mousse, milk chocolate mousse*

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**

STATIONARY DINNER BUFFET \$75 PER GUEST

Market Salad *spring mix, romaine, baby spinach, tomatoes, cucumbers, red pepper, red onions, croutons, carrot, parmesan, goats cheese, assorted nuts & dried fruits, balsamic vinaigrette, Caesar dressing, red wine vinaigrette*

Pan Seared Salmon *sauce vierge*

Braised Short Rib of Beef *Bordelaise sauce*

Roasted Chicken Breast *Natural jus*

Orecchiette *oven roasted tomatoes, parmesan, basil*

Roasted Fingerling Potatoes

Charred Broccolini

ADD ONS \$25 PER GUEST + \$125 ATTENDANT FEE

Interactive Carving Station ** *Select two*

Prime Rib of Beef *bordelaise sauce, horseradish*

Roasted Chicken Breast *natural jus*

Tenderloin of Beef *chimichurri*

Interactive Pasta Station

House Made Parisian Gnocchi, Orecchiette, Rigatoni

Sauces *pomodoro, garlic cream, basil pesto, butter*

Grilled Chicken, Grilled Shrimp

Accompaniments *oven dried tomatoes, mushrooms, spinach, caramelized onions, red peppers, basil, seasonal vegetables, parmesan, fresh ricotta*

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

Lunch & Brunch Menu

Select up to two each based on your menu

APPETIZERS

Parisienne Gnocchi *tomato oil, cream, parmesan, basil*

Smoked Salmon Rillettes *caper, radish, cornichons, everything spice, pumpernickel*

Tuna Tartar *cucumber, crushed avocado, potato gaufrettes*

Whipped Ricotta *local honey, rosemary, toasted sourdough*

Avocado Toast *pickled red onion, hard cooked egg*

SOUP

Maine Lobster Bisque *shrimp, oven dried tomatoes, chive*

Soup Du Jour *seasonal selection*

SALADS

Caesar *romaine, croutons, parmesan, blistered tomato*

Spring Greens *cucumber, tomato, red onion, balsamic dressing*

Pear & Blue Cheese *arugula, toasted walnuts, sesame seed, champagne vinaigrette*

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

Trout Amandine *haricots verts, brown butter*

Pumpkin Ravioli *sage brown butter, roasted pumpkin*

Chicken Milanese *basil pesto, arugula, oven dried tomatoes, parmesan, aged balsamic*

Tuna Niçoise *asparagus, crisp potato, olives, green goddess*

Wild Mushroom Omelet *gruyère, fines herbs, fresh greens*

Jambon Beurre Baguette *gruyère, whipped butter, fresh greens*

Warm Shrimp Salad *lemon beurre blanc, frisée, arugula, oven dried tomatoes, chive*

Prime Burger *Cooper sharp, dijonnaise, B&B pickles, brioche, truffled pommes frites*

Oyster Roll *fried oysters, marinated tomato, avocado, chili mayo, butter toasted roll*

Chicken Cobb *tomato, bacon, avocado, egg, haricot vert, romaine, balsamic dressing*

ENTREES (BRUNCH ONLY)

Eggs Benedict *canadian bacon, english muffin, hollandaise, home fries*

Seasonal French Toast *maple syrup, whipped butter*

Smoked Salmon Benedict *asparagus, goats cheese, English muffin, hollandaise, home fries*

Belgium Waffle *mixed berry compote, whipped cream*

DESSERTS *Select one each*

Seasonal Cheesecake *brown sugar caramel*

Creme Brulee *vanilla shortbread*

Spiced Apple Cake *freshly whipped cream, caramel sauce*

Lemon Torte *citrus cake, lemon mascarpone mousse, lemon curd*

Mocha Mousse Cake *devils food cake, espresso mousse, milk chocolate mousse*

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**

STATIONARY BRUNCH BUFFET \$40 PER GUEST

Scrambled Eggs

Classic Eggs Benedict

Scrambled Tofu

Pork Sausage

Chicken Sausage

Bacon

Turkey Bacon

Home Fries

Croissants & Toasts *whipped butter, assorted jams & jellies*

Fresh Fruit

Mixed Green Salad

ADD ON \$12 PER GUEST + \$125 ATTENDANT FEE

Interactive Omelet Station

Ham, Pork Sausage, Bacon, Tofu, Chicken Sausage *Select two*

Accompaniments *peppers & onions, cheddar, goats cheese, spinach, fresh tomato, mushrooms, olives, asparagus, caramelized onions, oven roasted tomatoes*

* 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 \$4 PER GUEST

When a cake is brought in from an outside vendor, we will cut, plate and serve.