



**LOUIE
LOUIE**



**PRIVATE PARTY
MENUS**

WINTER 2025

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 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. Attached to the Inn at Penn, with 248 guestrooms and valet parking.

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.

Ariana Blume

Ariana
Private Event Concierge

Jake Wade

Jake
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 2025. 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.

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 and handicap access..

DESSERT FEE \$5 PER GUEST

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

PARKING

Metered street parking is available on all surrounding streets. There is a parking garage on Walnut Street between 37th and 38th Streets. Valet parking is available at the Inn of Penn. Uber and Lyft dropoff area in front of the restaurant.

HOTEL

The Inn at Penn offers 248 unique guestrooms attached above Louie Louie in the heart of University City. Learn more [here](#).

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

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

House Wine & Beer

\$40 PER GUEST FOR A TWO AND A HALF HOUR EVENT.

ADD \$7 PER GUEST FOR EACH ADDITIONAL HALF HOUR

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

Prosciutto Crostini *whipped goats' cheese, fines herbs, olive oil* 4

Deviled Eggs *smoked paprika, chive* 3

Tuna Tartare *sesame waffle cone, crème fraiche* 4.5

Watermelon "Tartare" *black garlic molasses, basil* 3

Chilled Shrimp Cocktail *boozy cocktail sauce* 4.5

Duck Rillettes *crisp apple chip, apple gastrique* 4

Fresh Ricotta & Strawberries *balsamic glaze* 3.5

Asparagus Skewers *lemon curd* 4

Kennett Square Mushroom Tart *comte espuma* 3.5

HOT

Steak Skewers *chimichurri* 4.5

Chicken Skewers *espelette romesco* 3.5

Truffled Arancini *tomato bisque* 3.5

Thai Shrimp Spring Rolls *sweet chili sauce* 4

Lobster Puffs *smoked tomato cream, tarragon* 4.5

Pigs in a Blanket *boudin blanc, sweet mustard* 3.5

Bacon Wrapped Dates *blue cheese dressing* 3.5

* PRICES ARE PER PIECE

Stationary Hors d'oeuvres

Artisan Cheese *local & imported cheese, traditional accoutrements* 12

Charcuterie *local & imported meats, traditional accoutrements* 14

Vegetable Crudite *market vegetables, fresh dips, traditional accoutrements* 10

Mediterranean *hummus, baba ghanoush, artichokes, mixed olives, peppers, pita* 12

Fruits De Mer *shrimp, oysters, clams, mussels, crab cocktail, traditional accoutrements* 20

Dinner Menu

SOUP OR SALAD *Select two*

Roasted Butternut Soup *toasted pepitas (vegan)*

Mini French Onion Soup *gruyère, crouton*

Classic Caesar Salad *sourdough croutons, shaved parmesan*

Kale Salad *honey mustard vinaigrette, praline brittle, local apples*

APPETIZERS *Select two*

Baked Brie *walnuts, crisp sage, vermont maple syrup*

Whipped Ricotta *cranberry jelly, toast*

Parisienne Dumplings *butternut, brown butter, crisp sage*

Chicken Liver Mousse *raspberry marmalade, pickled onion, country toast*

Prime Steak Tartare *anchovy dressing, crostini*

Tuna Tartare *olive tapenade, tomato puree, basil*

ENTREES *Select up to three entrees*

Beef Bourguignon *bacon, heirloom carrot, pearl onions, pommes puree*

Roasted Chicken Breast *mushroom fricasee, rice*

Verlasso Salmon *beluga lentils, tomato jam, balsamic*

Cauliflower Steak *olive tapenade, smoked tomato gravy*

Flounder *haricot verts, almonds, lemon, brown butter*

Mushroom Risotto *king oyster mushroom, porcini powder*

Veal Bolognese *house made rigatoni, fresh ricotta*

Chicken Milanese *young arugula, shaved parmesan, sun roasted tomatoes, lemon*

Dayboat Scallops *orzo, asparagus, caper lemon sauce * * **

NY Strip Steak *green peppercorn au poivre, pommes puree, red watercress * * **

Chilean Sea Bass *bacon, celery root veloute, littleneck clams * * **

8 oz Burger *cooper sharp, dijonnaise, b&b pickles, truffled pommes frites*

DESSERTS *Select one each*

Seasonal Cheesecake *graham cracker crust, seasonal fruit*

Vanilla Bean Crème Brulee *vanilla shortbread cookies*

Chocolate Layer Cake *chocolate sauce, whipped chantilly cream*

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

Lavazza Coffee and Harney & Sons Tea

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

Available for full restaurant buy out only

Epi Baguette *whipped salted butter*

Market Greens *seasonal selection of greens, vegetables, cheeses, croutons, and dressings*

Verlasso Salmon *fresh dill beurre blanc or sauce vierge*

Braised Short Rib of Beef *bordelaise sauce*

Roasted Chicken Breast *mushroom fricassee*

Orecchiette *sun roasted tomatoes, parmesan, basil* **Add** *sweet Italian sausage +3*

Roasted Fingerling Potatoes *rosemary oil* OR **Pommes Puree** *cultured butter & chives*

Charred Broccolini *broken lemon vinaigrette*

\$75 PER GUEST

INTERACTIVE CARVING STATION *select two*

Prime Rib of Beef *horseradish crema, bordelaise sauce*

Roasted Chicken Breast *herb infused jus*

Tenderloin of Beef *green peppercorn au poivre sauce*

Roasted Pork Loin *local apples, honey gastrique*

\$25 PER GUEST •

INTERACTIVE PASTA STATION

Pasta *Gnocchi, Orecchiette, Rigatoni*

Sauce *Classic Pomodoro, Garlic Cream Sauce, Basil Pesto, traditional accompaniments of vegetables & cheese*

Protein *Grilled Chicken, Grilled Shrimp, Crumbled Italian Sweet Sausage, Crumbled Impossible Meat +3*

\$25 PER GUEST •

• REQUIRES A STATION ATTENDENT \$125

Weekend Brunch

FOR THE TABLE *Select one*

Chocolate Croissants *crème anglaise*

Cranberry Scones *orange marmalade*

Blueberry Muffins *sweet honey butter*

Mini Dessert Trio *chef's selection of three seasonal desserts*

SOUP OR SALAD *Select two*

Roasted Butternut Soup *toasted pepitas (vegan)*

Mini French Onion Soup *gruyère, crouton*

Classic Caesar Salad *sourdough croutons, shaved parmesan*

Kale Salad *honey mustard vinaigrette, praline brittle, local apples*

ENTREES *Select up to three entrees*

Quiche Loraine *bacon, gruyère, caramelized onions, market greens*

Crepes Suzette *orange supreme, sweet cream cheese, Grand Marnier syrup*

Smoked Salmon & Eggs *scrambled eggs, toasted croissant, chive*

Brioche French Toast *seasonal fruit compote, maple syrup, fresh whipped cream*

Croque Madame *brioche, parisian ham, mornay sauce, sunny egg*

Country Omelet *wild mushrooms, spinach, local cheddar, breakfast potatoes*

Duck Confit Salad *young arugula, dried cherries, blue cheese, walnut vinaigrette*

Steak & Eggs *flat iron, sunny eggs, breakfast potatoes, hollandaise * **

Shrimp & Grits *lemon, caper, parsley * **

Soz Burger *cooper sharp, dijonnaise, b&b pickles, truffled pommes frites*

DESSERTS *Select one each*

Seasonal Cheesecake *graham cracker crust, seasonal fruit*

Vanilla Bean Crème Brulee *vanilla shortbread cookies*

Chocolate Layer Cake *chocolate sauce, whipped chantilly cream*

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

Lavazza Coffee and Harney & Sons Tea

\$45 PER GUEST

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

Weekend Brunch Buffet

Available for full restaurant buy out only

Truffled Scrambled Eggs *chives*

Brioche French Toast *warm maple syrup, fruit compote*

Thick Cut Bacon

Chicken & Apple Sausage

Breakfast Potatoes *butter, smoked paprika, peppers & onions*

Fresh Fruit *sweet syrup, mint*

Market Greens *strawberries, toasted pecans, goats' cheese, sweet balsamic dressing*

Assorted Mini Croissants & Danishes *sweet butter, preserves*

Fresh Greek Yogurt *berries, granola, dried fruits & nuts, honey*

Bagels & Lox *hard cooked eggs, red onion, smoked salmon, whipped cream cheese **

Short Rib Hash *potato, roasted peppers, spinach, gravy, shredded beef short ribs* **

\$75 PER GUEST

INTERACTIVE OMELETTE STATION

Cage Free Eggs

parisian ham, bacon, breakfast sausage, tofu, chicken sausage with traditional accompaniments of vegetables & cheeses

\$15 PER GUEST •

• REQUIRES A STATION ATTENDANT \$125

Weekday Lunch Menu

APPETIZERS *Select two*

Baked Brie *walnuts, crisp sage, Vermont maple syrup*

Whipped Ricotta *cranberry jelly, toast*

Chicken Liver Mousse *raspberry marmalade, pickled onion, country toast*

Prime Steak Tartare *anchovy dressing, crostini*

Tuna Tartare *olive tapenade, tomato puree, basil*

Roasted Butternut Soup *toasted pepitas (vegan)*

Mini French Onion Soup *gruyere, crouton*

Classic Caesar Salad *sourdough croutons, shaved parmesan*

Kale Salad *honey mustard vinaigrette, praline brittle, local apples*

ENTREES *Select up to three entrees*

Jambon Beurre Baguette *gruyère, whipped butter, market greens, gherkins*

Chicken Salad Sandwich *sourdough, cheddar cheese, lettuce, cucumber*

A.L.T *smashed avocado, heirloom tomato, lettuce, garlic mayo, toasted sourdough*

Soz Burger *cooper sharp, dijonnaise, b&b pickles, truffled pommes frites*

Spaghetti & Clams *butter, saffron, white wine, gremolata*

Mushroom Risotto *king oyster mushrooms, porcini powder*

Cassoulet *confit of duck leg, duck sausage, white bean ragout*

Tuna Nicoise *potato, haricot vert, avocado, tomato, nicoise olives, mustard vinaigrette*

Crab Louie *jumbo lump, avocado, oven dried tomatoes, iceberg* **

Steak Frites *flat iron, bordelaise, truffled pomme frites * **

DESSERTS *Select one each*

Seasonal Cheesecake *graham cracker crust, seasonal fruit*

Vanilla Bean Crème Brulee *vanilla shortbread cookies*

Chocolate Layer Cake *chocolate sauce, whipped Chantilly cream*

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

Lavazza Coffee and Harvey & Sons Tea

\$45 PER GUEST

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

Dessert Additions

HOUSE BAKED CAKES

Flavors

Vanilla

Chocolate

Lemon

Marble

Carrot

Red Velvet

Chocolate Chip Pound

Funfetti Pound

Fillings

Lemon Curd

White Chocolate Mousse

Chocolate Mousse

Peanut Butter Mousse

Raspberry Mousse

Cream Cheese

Mocha Buttercream

Coffee Buttercream

Funfetti Icing

Vanilla Buttercream with Raspberry Jam

Vanilla Buttercream with Strawberry Jam

Icing

American Vanilla Buttercream

American Chocolate Buttercream

Swiss Vanilla Buttercream

Swiss Chocolate 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, ADD \$4 PER GUEST

*Multi-tiered Cakes and Intricate. Decoration are Available at an Additional Cost. * Not Available for Wedding Cakes*

HOUSE BAKED CUPCAKES

Flavors

Vanilla

Chocolate

Lemon

Red Velvet

Citrus

Fillings

Lemon Curd

White Chocolate Mousse

Chocolate Mousse

Peanut Butter Mousse

Raspberry Mousse

Cream Cheese

Raspberry Jam

Icing

American Vanilla Buttercream

American Chocolate Buttercream

Swiss Vanilla Buttercream

Swiss Chocolate Buttercream

3.5 EACH, MINIMUM OF 12, ADD FILLING, ADD \$1 PER GUEST

MINIATURE DESSERT DISPLAY

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Tiramisu

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Mousse Cups

Chocolate Budino

Lemon Meringue Tart

Salted Caramel Chocolate Tart

Lavazza Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST