

The image shows the interior of the Louie Louie restaurant. The room features a prominent pink wall with a repeating pattern of semi-circular, perforated metal panels. In the foreground, there is a round white marble table surrounded by six orange leather chairs with chrome frames. The table is set with white plates, black napkins, and glasses. In the background, a yellow leather sofa is visible, and a large window looks out onto a balcony with plants. The ceiling has several square, red, textured light fixtures.

**LOUIE  
LOUIE**

**PRIVATE PARTY  
MENUS**

**SPRING 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](mailto: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 June 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

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 canceled, the initial deposit will not be refunded but may be used for a future event at Louie Louie. Final payment is due 7 full business day prior to your event. Any bar consumption must be paid 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

**\$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 BRUNCH COCKTAILS**

Mimosas, Bloody Marys, Greyhounds, Sangria

**\$24 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

### **BARTENDER FEE**

**\$75 FOR 15-34 GUESTS, \$125 FOR 35 GUESTS OR MORE.**

## Passed Hors d'oeuvres

### COLD

- Salmon Tuna Tartare** *preserved lemon, fennel pollen* 4.5
- Chilled Pacific Jumbo Shrimp** *traditional cocktail sauce* 5
- Seared Beef Sirloin** *horseradish aioli, grilled bread, fleur de sel* 6
- Roasted Tomato & Asparagus Bruschetta** *ricotta salata, balsamic reduction* 3
- Crostini** *bacon lardons, la peral blue cheese, fig jam* 3
- Shrimp Remoulade** *louie sauce, lettuce cup* 4.5
- Mediterranean Olives & Grapes** *saba, pine nuts* 3.5
- House Cured Smoked Gravlax Roulade** *dill creme fraiche, cucumber* 4.5
- Deviled Egg** *vadowan, macadamia nut, golden raisin* 3

### HOT

- Crispy Chicken Brochette** *spicy honey butter, b&b pickle* 4.5
- Spinach & Feta Spanakopita** *tomato confit* 3.5
- Applewood Bacon Wrapped Medjool Dates** *blue cheese, almonds* 4
- Artichoke Cake** *tarragon, butter emulsion* 4
- 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
- Pan Perdu** *foie gras mousse, berry marmalade, peanut crunch* 4
- Beef Wellington** *worcestershire gelee* 7

\* PRICES ARE PER PIECE

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## Stationary Hors D'oeuvres

- Artisan Cheese** *local and imported cheese, seasonal jams, fruits, nuts with crostini* 15
- Charcuterie** *assorted meats & sausages, marinated olives, spreads with rustic bread* 18
- Crudite** *seasonal market vegetables and house made dips* 12
- Fruits De Mer** *jumbo shrimp cocktail, salmon tartare, clams and oysters on the half shell, smoked salmon, lemon, horseradish, cocktail sauce, remoulade* MP

# Dinner Menu

Select up to two each based on your menu

## APPETIZERS

**Fluke Crudo** *green apple vierge, poppyseed buttermilk, pickled fresno chilies, pumpernickel crunch*

**French Onion Pasta** *pappardelle, mushrooms, grated swiss, baguette bread crunch*

**Carrots & Farro** *charred pickled baby carrots, smoked raisin vinaigrette, chocolate nut crumble, ver jus carrot puree*

**French Dip Sliders** *horseradish aioli, alpine swiss, red wine jus*

**House Made Country Pate** *chicken & tasso ham, cheddar grits, green onion*

**Scallop Tartine** *spinach, pickled red onion, comte, brandy cream*

## SOUP

**Chef's Seasonal Soup**

## SALADS

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

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

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

**Frisée Salad** *snap peas, radishes, mint, soft boiled egg, preserved lemon vinaigrette*

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

**Airliner Chicken Breast** *crispy loaded sunchokes, caulilini, chicken demi glace*

**14 oz. Center Cut NY Strip** *potato & wild mushroom hash, red wine shallot butter \*\*\**

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

**12 oz. Veal T-Bone** *smashed fingerlings, asparagus, ver jus carrot puree, cabernet demi-glace \*\**

**Pan Seared Salmon** *warm gribiche potato & asparagus salad, chive vinaigrette \**

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

**8 oz. Filet Mignon** *smashed fingerlings, asparagus, ver jus carrot puree, cabernet demi-glace \*\*\**

**Eggplant Paillard** *sauce caponata, frisée, olives, almonds, fennel, country lemon vinaigrette*

**Herb Crusted Lamb Loin** *cream of hominy, grilled spring onion, smoked blueberry lamb jus\*\*\**

**Monkfish Osso Bucco** *mussels & cherry tomato escebeche, baby fennel, herb gremolata\**

**Pappardelle** *braised rabbit, charred spring onion, fava beans, lemon butter nage, parmesan*

**Beyond Burger** *vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites*

## **DESSERTS** *Select one each*

**Seasonal Cheesecake** *fresh fruit*

**Creme Brulee** *biscotti*

**Olive Oil Cake** *freshly whipped cream, strawberries*

**Tiramisu** *chocolate sauce*

**Classic 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**

# Lunch & Brunch Menu

*Select up to two each based on your menu*

## APPETIZERS

**Fluke Crudo** *green apple vierge, poppyseed buttermilk, pickled fresno chilies, pumpernickel crunch*

**French Onion Pasta** *pappardelle, mushrooms, grated swiss, baguette bread crunch*

**Carrots & Farro** *charred pickled baby carrots, smoked raisin vinaigrette, chocolate nut crumble, ver jus carrot puree*

**French Dip Sliders** *horseradish aioli, alpine swiss, red wine jus*

**House Made Country Pate** *chicken & tasso ham, cheddar grits, green onion*

**Overnight Farro "Oats"** *cardamon, mixed berries, chia seeds, cinnamon oat streusel*

## 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*

**Frisée Salad** *snap peas, radishes, mint, soft boiled egg, preserved lemon vinaigrette*

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

**Ham & Swiss Omelet** *grilled country ham, dijon, home fries*

**Wedge Salad** *fried shrimp, iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing*

**Eggplant Paillard** *sauce caponata, frisée, olives, almonds, fennel, country lemon vinaigrette*

**Pan Seared Salmon** *warm gribiche potato & asparagus salad, chive vinaigrette\**

**Crispy Chicken Sandwich** *house made b&b pickles, country greens slaw, spicy honey butter, mixed greens salad*

**Pork Belly Croque Monsieur** *smoked ham, alpine swiss, cornichons, dijonnaise, mixed greens salad*

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



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

**Blueberry Cheesecake French Toast** *brioche, blueberry cheesecake creme, graham cracker crust, lemon curd, pure maple*

**Tofu “Egg” Salad Open Faced Sandwich** *celery, pickled shallots, tomato, baby arugula, mixed greens salad*

**Grilled Chicken Caesar** *baby romaine, parmesan tuile, brioche croutons, lemon-anchovy dressing*

**Beyond Burger** *vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites*

**Pan Bagnat** *olive oil poached tuna, snap peas, radishes, olive salad, smoked tonnato sauce, baguette, mixed greens salad*

## **DESSERTS** *Select one each*

**Seasonal Cheesecake** *fresh fruit*

**Creme Brulee** *biscotti*

**Olive Oil Cake** *freshly whipped cream, strawberries*

**Tiramisu** *chocolate sauce*

**Classic 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 AND SAUCE, 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 add a custom garnish.

**ADD \$3 PER GUEST**