



**LOUIE
LOUIE**



**PRIVATE PARTY
MENUS**



SUMMER 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 September 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 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

- Salmon 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
- Heirloom Tomato & Asparagus Bruschetta** *ricotta salata, balsamic reduction* 3
- Crostini** *chicken liver mousse, berry marmalade, peanut crunch* 3
- Shrimp Remoulade** *louie sauce, lettuce cup* 4.5
- Mediterranean Olives & Grapes** *saba, pine nuts* 3.5
- Smoked Salmon Toast** *avocado, gribiche, pickled shallot* 4.5
- Deviled Egg** *vadowan, hazelnut, 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
- Beef Wellington** *worcestershire gelee* 7

* PRICES ARE PER PIECE

Stationary Hors D'oeuvres

- Artisan Cheese** *local and imported cheese, seasonal jams, fruits, nuts with crostini* 17
- Charcuterie** *assorted meats & sausages, marinated olives, spreads with rustic bread* 20
- 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

French Onion Pasta *pappardelle, baby spinach, grated swiss, baguette bread crunch*

Heirloom Tomatoes *olive oil, aged balsamic, torn burrata*

Tuna Niçoise Tartine *poached tuna, haricots verts, radishes, olives, cured egg yolk, smoked tonnato aioli*

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

Scallop & Corn Cavatelli *bay scallops, pickled corn, corn consume, chili butter, fiore sarda, fava beans*

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*

Half Roasted Chicken *pommes puree, baby spinach, rosemary pan jus*

Steak Frites *coulotte steak, pickled shallot butter, cabernet demi-glace, truffle pommes frites***

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*****

Ratatouille Pasta *summer vegetables, pappardelle, basil, garlic, olive oil*

Herb Crusted Lamb Loin *farro "tabouli", harissa, glazed plums, onion soubise****

Rainbow Trout *mustard greens potlikker, crispy field peas, smoked trout & lemon salad*

Louie Burger *double patty smash, cooper sharp american, bacon-onion jam, aioli, brioche, truffle pommes frites*

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, berries*

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

French Onion Pasta *pappardelle, baby spinach, grated swiss, baguette bread crunch*

Heirloom Tomatoes *olive oil, aged balsamic, torn burrata*

Tuna Niçoise Tartine *poached tuna, haricots verts, radishes, olives, cured egg yolk, smoked tonnato aioli*

Zeppoles *italian ricotta donut fritter, tri-berry dipping sauce*

Overnight Farro “Oats” *cardamon, mixed berries, chia seeds, nut granola crunch*

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*

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

Louie Burger *double patty smash, cooper sharp american, bacon-onion jam, aioli, brioche, truffle pommes frites*

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

Provencal Chicken Sandwich *grapes, almonds, herbs de provence, olives, toasted croissant, truffle pommes frites*

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*

Strawberry Cheesecake French Toast *brioche, strawberries, cheesecake creme, graham cracker crunch, , pure maple syrup*

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*

House Made Country Pate *chicken & tasso ham, cheddar grits, sunny side eggs*

Rainbow Trout *mustard greens potlikker, crispy field peas, smoked trout & lemon salad*

DESSERTS *Select one each*

Seasonal Cheesecake *fresh fruit*

Creme Brulee *biscotti*

Olive Oil Cake *freshly whipped cream, berries*

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