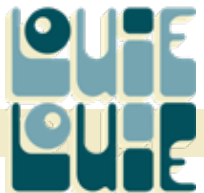


PRIVATE PARTY MENUS

FALL 2021



• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT •

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 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.

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.

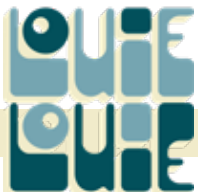
Sincerely,

Liz Tretter

Liz Tretter, Private Event Concierge

Casey Kyler

Casey Kyler, Private Event Concierge



PLANNING YOUR PARTY

MENUS

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

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 24 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.

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 cancelled, the initial deposit will not be refunded but may be used for a future event at Louie Louie. Final payment is due 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

» *\$35 per guest for a Two and a Half Hour Event. + \$10 per guest for Top Liquor*

» *\$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

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.



PASSED HORS D'OEUVRES

COLD

Salmon Tuna Tartare

Crispy Shallots, Capers, Avocado Mousse 4.5

Chilled Pacific Jumbo Shrimp

Traditional Cocktail Sauce 5

Seared Beef Sirloin Crostini

Horseradish Aioli, Fleur De Sel 4.5

Roasted Tomato & Asparagus Bruschetta

Goat Cheese Spread, 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

Smoked Salmon Rilette

Cornichon, Radish, Everything Bagel Chip 4

Deviled Egg

Vadouvan, Macadamia Nut, Golden Raisin 3

HOT

Balsamic Chicken Brochette

Garlic Rosemary Chicken Skewers, Balsamic Glaze 4

Spinach & Feta Spanakopita

Tomato Confit 3.5

Applewood Bacon Wrapped Medjool Dates

Blue Cheese, Almonds 4

Warm Sardine Toast

Lemon Mayo, Pickled Onion, Espelette 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

Tartine

Whipped Goat Cheese, Arugula, Oven Roasted Tomatoes 3.5

Escargot Crostini

Garlic Butter, Parsley Pistou 4

* PRICES ARE PER PIECE



STATIONARY HORS D'OEUVRES

Artisan Cheese

*Local and Imported Cheese, Seasonal Jams, Fruits, Nuts
with Crostini 12*

Charcuterie

*Assorted Meats & Sausages, Marinated Olives, Spreads with
Rustic Bread 16*

Crudite

Seasonal Market Vegetables and House Made Dips 10

Fruits De Mer

*Jumbo Shrimp Cocktail, Salmon Tartare, Clams and Oysters on
the Half Shell, Smoked Salmon, Lemon, Horseradish, Cocktail
Sauce, Remoulade MP*

* PRICES ARE PER PERSON



DINNER MENU

Select up to two each based on your menu

APPETIZERS

Escargot Gratinée

*Roasted Garlic Butter, Gruyere, Parsley Pistou,
Grilled Bread*

French Onion Pasta

*Pappardelle, Caramelized Onion, Grated Swiss,
Baguette Bread Crunch*

Smoked Salmon Rillettes

*Caper, Cornichons, Radish, Everything Spice,
Bagel Chips*

French Dip Sliders

*Horseradish Aioli, Alpine Swiss, Brioche Buns,
Shallot Au Jus*

Pan Fried Calamari

Hot Cherry Peppers, Olive Oil, Lemon, Garlic, Basil

Wild Mushroom Ravioli

Tasso Ham, Shiitake, Truffle Cream

SOUP

Chef's Seasonal Soup

SALADS

Caesar

*Romaine Hearts, Shaved Parmesan, Brioche Croutons, Caesar
Dressing*

Louie Wedge

*Iceberg Lettuce, Pickled Tinkerbell Peppers, Bacon Lardons,
Cherry Tomatoes, Fine Herbs, Louie Dressing*

Market Greens Salad

Carrots, Cucumbers, Tomato, Honey Mustard Vinaigrette

*** ADD \$5**



ENTREES

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

Roasted Half Chicken

*Pommes Frites, Charred Pearl Onions,
Rosemary Pan Jus*

14 oz. Center Cut NY Strip

*Potato & Wild Mushroom Hash, Red Wine Shallot Butter ****

Pork Paillard

*Crispy Pork Cutlet, Pickled Red Onion, Baby Spinach
and Apple Salad*

French Dorade

Broccolini, Hazelnuts, Yellow Tomato Romesco

Duck Confit

*Beluga Lentils, Mirepoix, Pickled White Beech Mushroom &
Frisee Salad*

Pan Seared Salmon

Warm Gribiche Potato & Asparagus Salad, Chive Vinaigrette

Shrimp & Polenta*

*House Cured Pork Belly, Jumbo Shrimp, Parmesan Polenta,
Tri Pepper Piperade*

8 oz. Filet Mignon

*Garlic Pommes Puree, Asparagus, Cabernet Demi-Glace ****

12 oz. Veal T-Bone

*Garlic Pommes Puree, Asparagus, Cabernet Demi-Glace ***

Eggplant Milanese

*Wild Mushroom, Smoked Tomato Sauce, Baby Bell Pepper
& Arugula Salad*

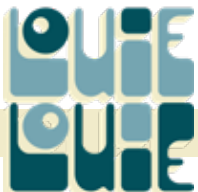
Pappardelle

*Braised Short Rib Ragout, Mirepoix, English Peas,
Grana Padano, Bone Marrow Gremolata*

Beyond Burger

*Vegan Cheddar, Lettuce, Tomato, Pickled Red Onion, Vegan Spicy
Aioli, Sesame Bun, Pommes Frites*

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



DESSERTS

Select one each

Pumpkin Cheesecake

Brown Sugar Caramel

Creme Brulee

Biscotti

Dark and White Chocolate Mousse Cake

Freshly Whipped Cream, Cranberries

Cream Puff

Mascarpone Mousse, Apple Compote

Tiramisu

Chocolate Sauce

Classic Chocolate Layer Cake

Vanilla Anglaise

Chef's Trio of Miniature Desserts

Lavazza Coffee

MENU ONE \$65 PER GUEST:

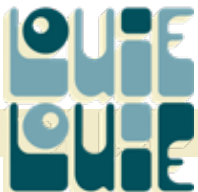
Three Courses including Soup or Salad, Entree and Dessert

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



LUNCH AND BRUNCH MENU

Select up to two each based on your menu.

APPETIZERS

Escargot Gratinée

*Roasted Garlic Butter, Gruyere, Parsley Pistou,
Grilled Bread*

French Onion Pasta

*Pappardelle, Caramelized Onion, Grated Swiss,
Baguette Bread Crunch*

Smoked Salmon Rillettes

*Caper, Cornichons, Radish, Everything Spice,
Bagel Chips*

French Dip Sliders

*Horseradish Aioli, Alpine Swiss, Brioche Buns,
Shallot Au Jus*

Quinoa Porridge

Cardamon, Agave, Banana, Blueberries, Almonds

SOUP

Chef's Seasonal Soup

SALADS

Caesar

*Romaine Hearts, Shaved Parmesan, Brioche Croutons, Caesar
Dressing*

Louie Wedge

*Iceberg, Pickled Tinkerbell Peppers, Bacon, Cherry Tomatoes,
Fine Herbs, Louie Dressing*

Market Greens Salad

Carrots, Cucumbers, Tomato, Honey Mustard Vinaigrette

*** ADD \$5**



LUNCH OR BRUNCH ENTREES

Select up to three entrees or up to four entrees with pre-counts.

Ham & Brie Omelet

Triple Crème Brie, Country Ham, Dijon, Home Fries

Wedge Salad

Fried Shrimp, Iceberg, Cherry Tomato, Pickled Tinkerbell Peppers, Bacon, Louie Dressing

Eggplant Milanese

Wild Mushroom, Smoked Tomato Sauce, Baby Bell Pepper & Arugula Salad

Pan Seared Salmon

Warm Gribiche Potato & Asparagus Salad, Chive Vinaigrette

Chicken Sandwich

Avocado, Bacon, Butter Lettuce, Brioche Bun, Garlic Aioli, Truffle Pommes Frites

Pork Belly Croque Monsieur

Smoked Ham, Alpine Swiss, Cornichons, Dijonnaise, House Made Potato Chips

Beyond Burger

Vegan Cheddar, Lettuce, Tomato, Pickled Red Onion, Vegan Spicy Aioli, Sesame Bun, Pommes Frites

Three Egg Omelet

Grilled Ham, Cheddar, Herbs, Home Fries

Quiche Du Jour

Chef's Choice of fillings, Baked Egg Custard, Market Greens Salad

Crème Brulee French Toast

Brioche, Vanilla Bean Custard, Caramelized Sugar, Mixed Berries

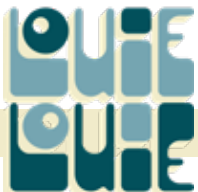
Tofu "Egg" Salad Open Faced Sandwich

Celery, Pickled Shallots, Tomato, Baby Arugula, Mixed Greens Salad

Grilled Chicken Caesar

Baby Romaine, Parmesan Tuiles, Brioche Croutons, Lemon-Anchovy Dressing

*** ADD \$5**



DESSERTS

Select one each

Pumpkin Cheesecake

Brown Sugar Caramel

Creme Brulee

Biscotti

Dark and White Chocolate Mousse Cake

Freshly Whipped Cream, Cranberries

Cream Puff

Mascarpone Mousse, Apple Compote

Tiramisu

Chocolate Sauce

Classic Chocolate Layer Cake

Vanilla Anglaise

Chef's Trio of Miniature Desserts

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



DESSERT ADDITIONS

MINIATURE DESSERT DISPLAY

Chocolate Éclair
Opera Torte
Flourless Chocolate Cake
Carrot Cake
Chocolate Mousse Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Triple Chocolate Mousse Cup
Tiramisu
Butterscotch Budino
Fresh Fruit Tart
Lemon Meringue Tart
Salted Caramel Chocolate Tart

Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED CAKES

Cakes

Vanilla *Chocolate*
Carrot Cake *Red Velvet*

Fillings

Lemon Curd *White Chocolate Mousse*
Cream Cheese *Chocolate Mousse*
Chocolate Mousse *Vanilla Buttercream*
Chocolate Buttercream
Vanilla Mousseline with Fresh Strawberries
Raspberry Jam, Vanilla Buttercream and Fresh Raspberries

Icing Flavors

Vanilla Buttercream
Chocolate Buttercream *Coffee Buttercream*

6" CAKE \$48 (SERVES UP TO 6)

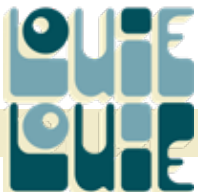
8" CAKE \$80 (SERVES UP TO 10)

10" CAKE \$128 (SERVES UP TO 16)

12" CAKE \$240 (SERVES UP TO 30)

ADD ICE CREAM AND SAUCE, ADD \$3 PER GUEST

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



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. » *\$3 per guest*

