

PRIVATE PARTY MENUS

FALL 2020



• 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 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.

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

Erica Spadaccini

Erica Spadaccini, Assistant Private Event Concierge



PLANNING YOUR PARTY

MENUS

Prices do not include Pennsylvania and city sales tax or 22% staffing charge. All prices quoted herein are guaranteed through April 2021. 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

» *\$22 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

Yellowfin Tuna Tartare

Cucumber, Avocado 3.5

Chilled Pacific Jumbo Shrimp

Traditional Cocktail Sauce 4

Filet Mignon Sourdough Crostini

Chive Aioli 3.5

Roasted Tomato Bruschetta

Sjaved Parmesan, Pesto 3

Roasted Pear Toast

Walnut, Grape, Crème Fraiche 3

Lump Crab

Louie Sauce, Green Onion 4

Smoked Salmon

Capers, Red Onion, Dill Crème Fraiche, Sourdough Toast 3.5

Marinated Olive & Bresaola

Herbs De Provence, Lemon 3.5.

Chilled Lobster Roll

Tarragon, Lemon, Butter Bread 4.5

Deviled Egg

Curry, Macadamia, Golden Raisin 3

HOT

Scallop & Pork Belly Brochette

Tomato Bacon Jam 4

Spinach & Feta Spanakopita

Aged Balsamic 3.5

Applewood Bacon Wrapped Medjool Dates

Blue Cheese, Almonds 3.5

Mini Lump Crab Cake

Lemon Caper Remoulade 4

Thai Shrimp Spring Roll

Sweet Chili Sauce, Cilantro, Peanuts 4

Vol Au Vent

Chicken & Artichoke Ragout 4

Warm Onion Tarte

Tomato, Olive, Feta 3

Cocktail Franks En Croute

Puff Pastry, Pommery Mustard 4

Wild Mushroom Tartine

Goat Cheese, Truffle Essence, Toasted Artisanal Bread 3.5

Provençal Caponata

Eggplant Puree, Goat Cheese 3

* PRICES ARE PER PIECE



STATIONARY HORS D'OEUVRES

Artisan Cheese

*Local and Imported Cheese, Seasonal Jams, Fruits, Nuts
with Crostini 10*

Antipasti

*Assorted Old Works Charcuterie & Sausages, Marinated Olives,
Spreads and Rustic Bread 12*

Vegetable Crudite

Seasonal Market Vegetables and Assorted House Made Dips 7

Mediterranean

*Roasted Garlic and Red Pepper Hummus, Baba Ghanoush,
Grilled Pita and Crisp Lavash Flatbread, Marinated Vegetables
and Dips 9*

Raw Bar

*Jumbo Shrimp Cocktail, Blue Crab Claws, Oysters on the Half
Shell, Chilled Seafood Salad, Fresh Lemon, Horseradish, Cocktail
Sauce, Remoulade, Creole Mustard 18*

* PRICES ARE PER PERSON



DINNER MENU

Select up to two each based on your menu

APPETIZERS

Escargot Gratinee

Roasted Garlic Butter, Gruyere, Parsley Pistou, Grilled Bread

Crispy Cauliflower

*Golden Raisins, Espellette, Pickled Red Onions,
Curried Yogurt Sauce*

Roasted Beet “Carpaccio”

*Whipped Goat Cheese, Savory Pistachio Granola,
Petite Arugula, Saba*

Smoked Salmon Rilletes

*Caper, Cornichon, Radish, Everything Spice,
Toasted Pumpernickel*

French Dip Sliders

Horseradish Aioli, Swiss Cheese, Shallot Au Jus

Mushroom Gnocchi

*Kennett Square Mushrooms, Potato Gnocchi,
Hazelnut Gremolata*

SOUP

Parsnip and Apple Bisque

Compressed Apples, Pumpernickel Crumbles, Chili Oil

Chef’s Seasonal Soup

SALADS

Caesar

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

Louie Wedge

*Iceberg, Pickled Tinkerbell Peppers, Bacon, Cherry Tomatoes,
Blue Cheese, Louie Dressing*

Market Greens Salad

Carrots, Cucumber, Tomato, Honey Mustard Vinaigrette

Pear and Brie Salad

*Baby Arugula, Grapes, Pickled Shallots, Spiced Walnuts, Maple
Dijon Vinaigrette*

* ADD \$5



ENTREES

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

Roasted Half Chicken

*Crushed Fingerling Potatoes, Charred Pearl Onions,
Rosemary Pan Jus*

14 oz Center Cut NY Strip

*Marble Potato & Wild Mushroom Hash, Balsamic
Onion Marmalade ***

Pork Paillard

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

Pan Seared French Dorade

*Roasted Sunchokes, Petite Onion Confit, Baby Spinach,
Smoked Tomato Basil Broth*

Roasted Half Duck

*Butternut Squash Puree, Green Onion, Sauce L'Orange**

Pan Seared Scottish Salmon

Warm Gribiche Potato & Asparagus Salad, Chive Vinaigrette

Dayboat Sea Scallops

*Shrimp Sausage, Breakfast Radish, English Peas, Vadouvan
Emulsion**

“Bouillabaisse”

*Shrimp, Mussels, Cod, Fennel, Baguette Bread, Saffron-Citrus
Broth**

Maryland Crab Cake

*Citrus Fruit, Granny Smith Apple, Dill Horseradish Sauce**

Soz Filet Mignon

*Garlic Pommes Puree, Asparagus, Béarnaise Emulsion ***

Mushroom Gnocchi

Kennett Square Mushrooms, Potato Gnocchi, Hazelnut Gremolata

Eggplant Milanese

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

Butternut Squash Ravioli

Roasted Butternut Squash, Sage Brown Butter

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



DESSERTS

Select one each

Vanilla Cheesecake

Seasonal Berries & Sauce

Creme Brulee

Biscotti

Dark and White Chocolate Mousse Cake

Freshly Whipped Cream, Raspberry Sauce and Berries

Fresh Fruit Tart

Orange Crème Anglaise

Warm Apple Galette

Vanilla Bean Ice Cream

Lemon Meringue Tart

Strawberry Sauce and Berries

Classic Chocolate Layer Cake

Vanilla Anglaise

Chef's Trio of Miniature Desserts

Lavazza Coffee

MENU ONE \$60 PER GUEST:

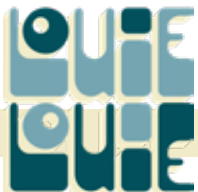
Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$65 PER GUEST:

Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$75 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

Roasted Beet “Carpaccio”

*Whipped Goat Cheese, Savory Pistachio Granola,
Petite Arugula, Saba*

Smoked Salmon Rillettes

*Caper, Cornichon, Radish, Everything Spice,
Toasted Pumpernickel*

French Dip Sliders

Horseradish Aioli, Swiss Cheese, Shallot Au Jus

Shrimp Cocktail

*Traditional Cocktail Sauce, Fresh Lemon **

Escargot Gratinee

Roasted Garlic Butter, Gruyere, Parsley Pistou, Grilled Bread

Crispy Cauliflower

*Golden Raisins, Espellette, Pickled Red Onions,
Curried Yogurt Sauce*

Quinoa Porridge

Cardamon, Agave, Banana, Blueberries, Almonds

Yogurt Parfait

Fresh Berries, Granola, Raw Honey

SOUP

Parsnip and Apple Bisque

Compressed Apples, Pumpernickel Crumbles, Chili Oil

Chef’s Seasonal Soup

SALADS

Caesar

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

Louie Wedge

*Iceberg, Pickled Tinkerbell Peppers, Bacon, Cherry Tomatoes,
Blue Cheese, Louie Dressing*

Market Greens Salad

Carrots, Cucumber, Tomato, Honey Mustard Vinaigrette

Pear and Brie Salad

*Baby Arugula, Grapes, Pickled Shallots, Spiced Walnuts, Maple
Dijon Vinaigrette*

* ADD \$5



LUNCH OR BRUNCH ENTREES

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

Butternut Squash Ravioli

Roasted Butternut Squash, Sage Brown Butter

Egg White Omelet

Wilted Spinach, Tomato, Feta, Home Fries

Smoked Turkey Cobb Salad

*Baby Gem Lettuce, Smoked Bacon, Avocado,
Crumbled Blue Cheese, Dijon Vinaigrette*

Eggplant Milanese

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

Chicken Sandwich

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

Scottish Salmon

Warm Gribiche Potato & Asparagus Salad, Chive Vinaigrette

Shrimp & Grits

Cheddar Grits, Gulf Shrimp, Andouille Sausage, Etouffee Gravy

Mushroom Gnocchi

Kennett Square Mushrooms, Potato Gnocchi, Hazelnut Gremolata

Three Egg Omelet

Wild Mushrooms, Gruyere, Fine Herbs, Home Fries

Ratatouille Omelet

Goat Cheese, Niçoise Olives, Home Fries

Eggs Benedict

Canadian Bacon, English Muffin, Hollandaise, Home Fries

Eggs Royale

*Smoked Salmon, Toasted Sourdough, Pickled Red Onion,
Poached Eggs, Petite Greens, Lemon Caper Hollandaise*

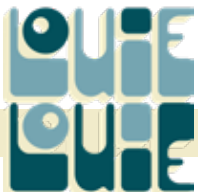
Crème Brulee French Toast

*Brioche, Vanilla Bean Custard, Caramelized Sugar, Mixed Berries,
Pure Maple*

Grilled Chicken Caesar

*Baby Romaine, Garlic Croutons,
Traditional Caesar Dressing*

*** ADD \$5**



DESSERTS

Select one each

Vanilla Cheesecake

Seasonal Berries & Sauce

Creme Brulee

Biscotti

Dark and White Chocolate Mousse Cake

Freshly Whipped Cream, Raspberry Sauce and Berries

Fresh Fruit Tart

Orange Crème Anglaise

Warm Apple Galette

Vanilla Bean Ice Cream

Lemon Meringue Tart

Strawberry Sauce and Berries

Classic Chocolate Layer Cake

Vanilla Anglaise

Chef's Trio of Miniature Desserts

Lavazza Coffee

\$25 PER GUEST (AVAILABLE MONDAY - FRIDAY

LUNCH ONLY):

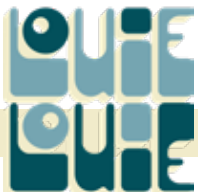
Two Courses includes Soup or Salad and Entree

\$40 PER GUEST:

Three Courses includes Soup or Salad, Entree and Dessert

\$50 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

Cream Cheese *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*

