PRIVATE PARTY MENUS

AVAILABLE THROUGH 2019

LOUIE LOUIE

• 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,

Stephanie Fair

Stephanie Fair, Private Event Concierge

Jake Wade

Jake Wade, Private Event Concierge

Liz Tretter

Liz Tretter, 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 December 2018. 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

Mozzarella & Roasted Tomato Bruschetta
Basil Pesto 3

Roasted Beet and Carrot
Buttermilk Ricotta, Orange Reduction, Pistachio 3

Lump Crab
Louie Sauce, Green Onion 4

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

Duck Confit
Dried Cherry, Blue Cheese, Candied Pecans, Port Reduction 3.5.

Chilled Lobster & Shrimp Roll
Oven Roasted Tomato, Avocado 4.5

Deviled Egg
Bacon Jam 3

HOT

Lobster Cappuccino
Shrimp, Roasted Tomato, Tarragon 4

Quince Manchego Crispy Phyllo
Seasonal Fruit Mostarda 3.5

Chorizo Stuffed Medjool Dates
Apple Smoked Bacon 3.5

Mini Lump Crab Cake
Lemon Caper Remoulade 4

Thai Shrimp Spring Roll
Sweet Chili Sauce, Cilantro, Peanuts 4

Pistachio Crusted Chicken Breast
Asparagus, Gruyere Cream 4

Warm Onion Tarte
Taleggio Cheese, Nicoise Olives 3

Lamb Meatball Slider
Tomato Ragout, Castelvetrano Olives, Parmesan 4

Wild Mushroom Ragout
Fresh Thyme, Manchego 3.5

Provencal 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, Stone 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

Tuna Tartar
Avocado Puree, Cucumber, Potato Gaufrettes

Escargot
Wild Mushrooms, Pancetta, Hazelnuts, Garlic-Red Wine Sauce

Burrata
Oven Roasted Tomatoes, Wild Mushroom, Balsamic Red Wine Vinaigrette, Croutons

Lobster and Shrimp Salad
Avocado, Roasted Tomato, Basil Oil *

Goat Cheese Arancini
Shaved Manchego, Marcona Almonds, Romesco Sauce

Lamb Meatballs
Creamy Polenta, Tomato Ragout, Castelvetrano Olives, Parmesan

Venison Bolognese
Gemelli Pasta, Hazelnuts, Dried Cherries

Comte Raviolis
Corn, Fava beans, Peas, Shiitake Mushrooms

SOUP

Maine Lobster Bisque
Petite Shrimp, Oven Dried Tomatoes, Tarragon Creme Fraiche

Chef's Seasonal Soup

SALADS

Baby Romaine
Cherry Tomato, Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

Lyonnaise Salad
Frisee, Poached Egg, Bacon Lardons, Crispy Potato, Dijon Vinaigrette

Roasted Baby Beet Salad
Crispy Goat Cheese, Marcona Almonds, Red Onion, Orange Vinaigrette

Winter Salad
Apples, Candied Pecans, Blue Cheese, Cherry-Port Vinaigrette

*** ADD $5**

ENTREES

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

Pan Roasted Chicken Breast
Garlic Pommes Puree, Peas and Carrots, Tarragon Chicken Jus

Grilled Filet Mignon
Garlic Pommes Puree, Haricots Verts, Green Peppercorn Sauce **

Braised Pork
Wild Mushroom Risotto, Pork Jus

Hudson Valley Duck Breast
Butternut Squash Puree, Caramelized Cippolini Onions, Port Wine Sauce

Dayboat Scallops
Seared Pork Belly, Parsnip Puree, Hazelnut Brown Butter, Pickled Onion *

Braised Beef Short Rib
Celery Root Puree, Brussels Sprouts, Red Wine Sauce

Scottish Salmon
Green Lentils, Sautéed Spinach, Mustard Beurre Blanc

Pappardelle Pasta
Shrimp Ragout, Pancetta, Roasted Tomato, Zucchini

Trout Amandine
Haricots Verts, Roasted Tomato, Balsamic Brown Butter

Shrimp & Polenta
Jumbo Pacific Shrimp, Parmesan Polenta, Tasso Ham

Pan Seared Crab Cake
Roast Corn, Haricots Verts, Fingerling Potato, Lemon Caper Remoulade *

Linguine Carbonara
Garlic Pork Lardons, Peas, Egg Yolk, Grana Padano

Butternut Squash Ravioli
Roasted Butternut Squash, Sage Brown Butter

Vegetable Curry
Cauliflower, Sweet Potato, Chick Peas, Baby Carrots, Cipollini Onion, Dukkah

Lasagna Rolls
Spinach, Mushrooms, Ricotta, Roasted Red Pepper Sauce

*** 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

Goat Cheese Arancini
Shaved Manchego, Marcona Almonds, Romesco Sauce

Smoked Salmon
Dill Cream Cheese, Red Onion, Capers, Grilled Sourdough

Lamb Meatballs
Creamy Polenta, Tomato Ragout, Castelvetrano Olives, Parmesan

Shrimp Cocktail
Traditional Cocktail Sauce, Fresh Lemon *

Tuna Tartar
Avocado Puree, Cucumber, Potato Gaufrettes

Linguine Carbonara
Garlic Pork Lardons, Peas, Egg Yolk, Grana Padano

Avocado Toast
Ricotta, Chimichurri, Dukkah

Yogurt Parfait
Fresh Berries, Granola, Raw Honey-Jalapeno

SOUP

Maine Lobster Bisque
Petite Shrimp, Oven Dried Tomatoes, Tarragon Creme Fraiche

Chef's Seasonal Soup

SALADS

Baby Romaine
Cherry Tomato, Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

Lyonnaise Salad
Frisee, Poached Egg, Bacon Lardons, Crispy Potato, Dijon Vinaigrette

Roasted Baby Beet Salad
Crispy Goat Cheese, Marcona Almonds, Red Onion, Orange Vinaigrette

Winter Salad
Apples, Candied Pecans, Blue Cheese, Cherry-Port Vinaigrette

*** ADD $5**

LUNCH OR BRUNCH ENTREES

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

Trout Amandine
Haricots Verts, Roasted Tomato, Balsamic Brown Butter

Tuna Nicoise Salad
Albacore Tuna Salad, Hard Boiled Egg, Haricots Verts, Fingerling Potato, Red Pepper, Nicoise Olives

Linguine Carbonara
Garlic Pork Lardons, Peas, Egg Yolk, Grana Padano

Croissant Breakfast Sandwich
Buttery Eggs, Cooper Sharp American, Pork Roll, Home Fries

Scottish Salmon
*Green Lentils, Sautéed Spinach, Mustard Beurre Blanc**

Blackened Salmon BLT
Applewood Smoked Bacon, Lemon Rosemary Aioli, Grilled Sourdough

Louie Burger
Smoked Bacon, Louie Sauce, Cooper Sharp Cheese, Brioche Bun, Pommes Frites

Vegetable Curry
Cauliflower, Sweet Potato, Chick Peas, Baby Carrots, Cipollini Onion, Dukkah

Butternut Squash Ravioli
Roasted Butternut Squash, Sage Brown Butter

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

Smoked Salmon Benedict
Asparagus, English Muffin, Hollandaise, Home Fries

Strawberry Cheesecake French Toast
Graham Cracker Crusted, Strawberry Preserves, Almonds Streusel

Grilled Chicken Caesar
Baby Romaine, Cherry Tomatoes, 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*