

PRIVATE PARTY MENUS

SPRING 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.

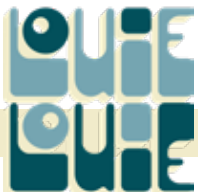
Sincerely,

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 22% staffing charge. All prices quoted herein are guaranteed through April 2020. 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 & Asparagus Bruschetta

Basil Pesto 3

Poached Pear Toast

Walnut, Grape, Crème Fraiche 3

Crab Salad

Green Onion, Louie Sauce 4

Marinated Olive & Bresaola

Herbs De Provence, Pine Nuts 3.5

Chilled Lobster Roll

Tarragon, Lemon, Butter Bread 4.5

Deviled Egg

Curry, Macadamia Nut, Golden Raisin 3

HOT

Scallop & Pork Belly Brochette

Tomato Bacon Jam 4

Spinach & Feta Spanakopita

Tomato Confit 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 3.5

Vol Au Vent

Puff Pastry, Chicken & Artichoke Ragout 4

Caramelized Onion Tart

Aged Balsamic, Rosemary, Moliterno Tartufo Cheese 3

Cocktail Franks En Croute

Pommery Mustard Dipping Sauce 4

Wild Mushroom Tartine

Goat Cheese, Arugula, Truffle, Artisanal Bread 3.5

Escargot Crostini

Garlic Butter, Parsley Pistou 3

* PRICES ARE PER PIECE



STATIONARY HORS D'OEUVRES

Artisan Cheese

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

Charcuterie

*Assorted Meats & Sausages, Marinated Olives, Spreads with
Rustic Bread 12*

Crudite

Seasonal Market Vegetables and House Made Dips 7

Fruits De Mer

*Jumbo Shrimp Cocktail, Crab Claws, Oysters on the Half Shell,
Crab Louie Salad, Lemon, Horseradish, Cocktail Sauce,
Remoulade 18*

* 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

Mushroom Ravioli

Tasso Ham, Shiitake Mushrooms, Scallions,
Truffle Cream

Smoked Salmon Rillettes

Caper, Cornichons, Radish, Everything Spice,
Toasted Pumpernickel

French Dip Sliders

Horseradish Aioli, Alpine Swiss, Shallot Au Jus

Pan Fried Calamari

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

Roasted Beet “Carpaccio”

Whipped Goat Cheese, Pistachio Gremolata, Petite Arugula,
Saba

SOUP

Parsnip & Apple Bisque

Pumpernickel Crumble, Chive Oil

Chef’s Seasonal Soup

SALADS

Caesar

Romaine Hearts, Shaved Parmesan, Brioche Croutons, Caesar
Dressing

Louie Wedge

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

Market Greens Salad

Carrots, Cucumbers, Tomato, Honey Mustard Vinaigrette

Pear & 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, Stilton Blue Cheese ***

Pork Paillard

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

French Sea Bream

*Roasted Sunchokes, Tomato Confit, Baby Spinach,
Smoked Tomato Broth*

Roasted Half Duck

*Parsnip Puree, Grilled Green Onions, Sauce L' Orange **

Pan Seared Salmon

Warm Gribiche Potato & Asparagus Salad, Chive Vinaigrette

Dayboat Sea Scallops

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

8 oz. Filet Mignon

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

Herb Crusted Lamb Loin

*Parmesan Polenta, Petite Onions, Oyster Mushrooms,
Port Wine Lamb Jus ***

Eggplant Milanese

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

Spring Pea Ravioli

Ricotta, Cherry Tomato, Lemon, Tarragon Pesto

“Bouillabaisse”

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

*** 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

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

Escargot Gratinee

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

Mushroom Ravioli

*Tasso Ham, Shiitake Mushrooms, Scallions,
Truffle Cream*

Smoked Salmon Rillettes

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

French Dip Sliders

Horseradish Aioli, Alpine Swiss, Shallot Au Jus

Roasted Beet "Carpaccio"

*Whipped Goat Cheese, Pistachio Gremolata, Petite Arugula,
Saba*

Quinoa Porridge

Cardamon, Agave, Banana, Blueberries, Almonds

Yogurt Parfait

Fresh Berries, Granola, Raw Honey

SOUP

Parsnip & Apple Bisque

Pumpernickel Crumble, Chive Oil

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

Pear & 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.

Egg White Omelet

Wilted Spinach, Tomato, Feta, Home Fries

Smoked Turkey Wedge Salad

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

Eggplant Milanese

Wild Mushroom & Tomato Chasseur Sauce, Baby Bell Pepper and 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

Shrimp & Grits

Cheddar Grits, Gulf Shrimp, Andouille Sausage, Etouffee Gravy

Spring Pea Ravioli

Ricotta, Cherry Tomato, Lemon, Tarragon Pesto

Three Egg Omelet

Wild Mushrooms, Gruyere, Fine Herbs, Home Fries

Eggs Benedict

Canadian Bacon, English Muffin, Hollandaise, Home Fries

Crème Brulee French Toast

Brioche, Vanilla Bean Custard, Caramelized Sugar, Mixed Berries

Eggs Royale

Smoked Salmon, Toasted Sourdough, Pickled Red Onions, Poached Eggs, Lemon Caper Hollandaise

Grilled Chicken Caesar

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

Red Velvet Waffle

Strawberry Crème, Chocolate Cookie Crunch, Chantilly

*** 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

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*

