

# PRIVATE PARTY MENUS

SUMMER 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](mailto:info@louielouie.restaurant). We look forward to begin planning your next event.

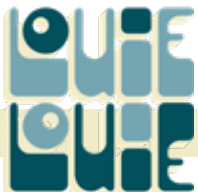
Sincerely,

*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 December 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

» *\$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

#### Yellowfin Tuna Tartare

*Cucumber, Avocado 4.5*

#### Chilled Pacific Jumbo Shrimp

*Traditional Cocktail Sauce 4.5*

#### Seared Beef Sirloin Crostini

*Horseradish Aioli 3.5*

#### Roasted Tomato & Asparagus Bruschetta

*Basil Pesto 3*

#### Heirloom Tomato Toast

*Grana Padano, Balsamic, Sea Salt, Basil 3*

#### Crab Salad

*Green Onion, Louie Sauce 4.5*

#### Marinated Olive & Bresaola

*Saba, Pine Nuts 3.5*

#### Chilled Lobster Roll

*Tarragon, Lemon, Butter Bread 5*

#### Deviled Egg

*Vadouvan, Macadamia Nut, Golden Raisin 3*

### HOT

#### Scallop & Pork Belly Brochette

*Tomato Bacon Jam 4.5*

#### Spinach & Feta Spanakopita

*Tomato Confit 3.5*

#### Applewood Bacon Wrapped Medjool Dates

*Blue Cheese, Almonds 3.5*

#### Mini Lump Crab Cake

*Lemon Caper Remoulade 5*

#### Thai Shrimp Spring Roll

*Sweet Chili Sauce 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*

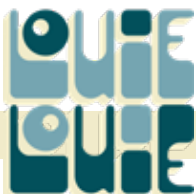
#### Wild Mushroom Tartine

*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 12*

### **Charcuterie**

*Assorted Meats & Sausages, Marinated Olives, Spreads with  
Rustic Bread 15*

### **Crudite**

*Seasonal Market Vegetables and House Made Dips 9*

### **Fruits De Mer**

*Jumbo Shrimp Cocktail, Crab Claws, Oysters on the Half Shell,  
Crab Louie Salad, Lemon, Horseradish, Cocktail Sauce,  
Remoulade 20*

\* 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*

#### Summer Vegetable Ratatouille

*Campanelle Pasta, Goat Cheese, Basil,  
Extra Virgin Olive Oil*

#### 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*

#### Heirloom Tomato “Carpaccio”

*Burrata, Blackberries, Basil, Aged Balsamic,  
Pistachio Green Goddess*

### SOUP

#### Ripen Tomato Gazpacho

*Brioche Crouton, Chili 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*

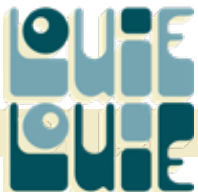
#### Market Greens Salad

*Carrots, Cucumbers, Tomato, Honey Mustard Vinaigrette*

#### Watermelon Panzanella

*Niçoise Olive, Baby Brie, Cucumber, Arugula, Mint, Torn Bread,  
Champagne 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**

*Baby Carrots, Grilled Green Onions, Sauce L' Orange \*\**

### **Pan Seared Salmon**

*Warm Gribiche Potato & Asparagus Salad, Chive Vinaigrette*

### **Dayboat Sea Scallops**

*House Cured Pork Belly, Breakfast Radish, English Peas,  
Vadouwan Emulsion \**

### **8 oz. Filet Mignon**

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

### **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*

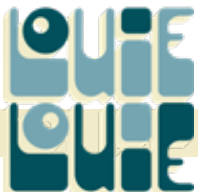
### **Braised Rabbit Pappardelle**

*Fava Beans, Melted Leeks, Dijon Mustard, Crème Fraiche, Herbs*

### **“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*

### **Cream Puff**

*Peaches, Mascarpone Mousse*

### **Tiramisu**

*Chocolate Sauce*

### **Classic Chocolate Layer Cake**

*Vanilla Anglaise*

### **Chef's Trio of Miniature Desserts**

### **Lavazza Coffee**

## **MENU ONE \$65 PER GUEST:**

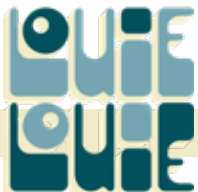
*Three Courses including Soup or Salad, Entree and Dessert*

## **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*

#### Summer Vegetable Ratatouille

*Campanelle Pasta, Goat Cheese, Basil,  
Extra Virgin Olive Oil*

#### Smoked Salmon Rillettes

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

#### French Dip Sliders

*Horseradish Aioli, Alpine Swiss, Shallot Au Jus*

#### Heirloom Tomato “Carpaccio”

*Burrata, Blackberries, Basil, Aged Balsamic,  
Pistachio Green Goddess*

#### Quinoa Porridge

*Cardamon, Agave, Banana, Blueberries, Almonds*

#### Yogurt Parfait Brulee

*Fresh Berries, Granola, Raw Honey*

### SOUP

#### Ripen Tomato Gazpacho

*Brioche Crouton, 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,  
Fine Herbs, Louie Dressing*

#### Market Greens Salad

*Carrots, Cucumbers, Tomato, Honey Mustard Vinaigrette*

#### Watermelon Panzanella

*Niçoise Olive, Baby Brie, Cucumber, Arugula, Mint, Torn Bread,  
Champagne 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, Goat Cheese, 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*

### **Mussels Frites**

*White Wine, Garlic, Fines Herbs, Truffle Fries*

### **Three Egg Omelet**

*Grilled Ham, Cheddar, 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*

### **Waffle Blange**

*Pecan Butter, Bourbon Maple, Bananas*

**\* 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*

### **Cream Puff**

*Peaches, Mascarpone Mousse*

### **Tiramisu**

*Chocolate Sauce*

### **Classic Chocolate Layer Cake**

*Vanilla Anglaise*

### **Chef's Trio of Miniature Desserts**

### **Lavazza Coffee**

## **\$25 PER GUEST (AVAILABLE MONDAY - FRIDAY LUNCH ONLY):**

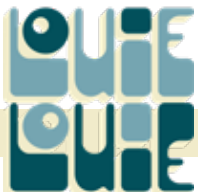
*Two Courses includes Soup or Salad and Entree*

## **\$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*

