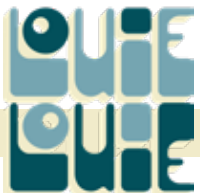


# PRIVATE PARTY MENUS

WINTER 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 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.

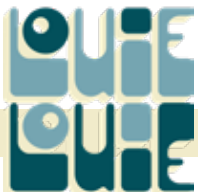
Sincerely,

*Liz Tretter*

Liz Tretter, Private Event Concierge

*Stephanie Fair*

Stephanie Fair, 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

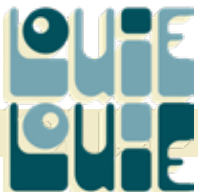
Mimosas, Bloody Marys, Greyhounds, Sangria

» *\$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*

#### 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*

#### Vegan Caponata Crispy Phyllo

*Aged Balsamic, Basil Pesto 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*

#### 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

#### Yellowfin Tuna Crudo

*Tomato Olive Tapenade, Hard Boiled Egg, Garlic Aioli*

#### Crispy Cauliflower

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

#### Heirloom Baby Beets

*Lemon Ricotta, Hazelnuts, Orange Segments, Pickled  
Red Onions, Avocado Crema*

#### Warm Triple Creme Brie

*Whole Roasted Garlic, Spiced Tomato Jam, Marcona Almonds,  
Grilled Sourdough*

#### Macaroni Gratin

*Hand-made Gemelli, Smoked Gouda, Fontina,  
Brioche Bread Crumbs*

#### Lamb Meatballs

*Creamy Polenta, Tomato Ragout, Castelvetrano Olives,  
Parmesan*

#### Mushroom Gnocchi

*Kennett Square Mushrooms, Potato Gnocchi,  
Hazelnut Gremolata*

### SOUP

#### Maine Lobster Bisque

*Petite Shrimp, Oven Dried Tomatoes, Tarragon Creme Fraiche*

#### Chef's Seasonal Soup

### SALADS

#### Caesar

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

#### Louie Wedge

*Baby Iceberg Lettuce, Bacon Lardons, Tomatoes, Blue Cheese  
Dressing*

#### Kale Salad

*Granny Smith Apples, Spiced Pecans, Craisins, Cider Vinaigrette,  
Shaved Pecorino*

#### Baby Arugula Salad

*Roasted Figs, Red Grapes, Candied Walnuts, Goat Cheese,  
Champagne Vinaigrette*

\* ADD \$5



## ENTREES

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

### **Roasted Half Chicken**

*Garlicky Broccoli Rabe, Tomato Confit, Pesto Verde,  
Roasted Lemons*

### **14 oz Center Cut NY Strip**

*Garlic Pommies Puree, Haricots Verts, Bearnaise Butter,  
Red Wine Demi Glaze \*\**

### **12 oz Duroc Pork Chop**

*Creamed Leeks, Fingerling Potatoes, Brown Butter Apple Sauce,  
Cider Reduction*

### **Mediterranean Bronzino**

*Mustard Spaetzle, Brown Butter Spinach Puree,  
Mushrooms, Citrus Vinaigrette*

### **Twice Cooked Bone in Short Rib**

*Braised & Fried Beef Short Rib, Roasted Parsnips,  
Sautéed Brussels Sprouts, Red Wine Demi*

### **Pan Seared Scottish Salmon**

*Butternut Squash Risotto, Crispy Brussels Sprouts,  
Celery Root Puree, Port Reduction*

### **Idaho Rainbow Trout**

*White Bean Hummus, Romanesco, Charred Endive,  
Pine Nut Raisin Pesto*

### **Mahi Mahi “Paella”**

*Sautéed Shrimp, Snap Peas, Baby Bell Peppers,  
Crispy Saffron Rice, Chorizo Vinaigrette*

### **Maryland Crab Cake**

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

### **Lamb Shank Osso Bucco**

*Parmesan Polenta, Oven Roasted Tomatoes, Rosemary  
Lamb Jus \*\**

### **Mushroom Gnocchi**

*Kennett Square Mushrooms, Potato Gnocchi, Hazelnut Gremolata*

### **Vegetable Curry**

*Cauliflower, Sweet Potato, Chick Peas, Baby Carrots,  
Cipollini Onion, Dukkah*

### **Vegetable Bolognese**

*Winter Vegetables, San Marzano Tomato-Mushroom Ragù,  
Pappardelle Pasta*

**\* 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:**

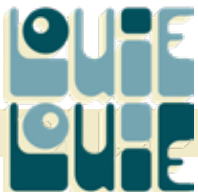
*Three Courses including Soup or Salad, Entree and Dessert*

## **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

#### Heirloom Baby Beets

*Lemon Ricotta, Hazelnuts, Orange Segments, Pickled Red Onions, Avocado Crema*

#### 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 \**

#### Yellowfin Tuna Crudo

*Tomato Olive Tapenade, Hard Boiled Egg, Garlic Aioli*

#### Crispy Cauliflower

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

#### Warm Doughnuts

*Cinnamon-Sugar, Orange Anglaise*

#### Yogurt Parfait

*Fresh Berries, Granola, Raw Honey*

### SOUP

#### Maine Lobster Bisque

*Petite Shrimp, Oven Dried Tomatoes, Tarragon Creme Fraiche*

#### Chef's Seasonal Soup

### SALADS

#### Caesar

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

#### Louie Wedge

*Baby Iceberg Lettuce, Bacon Lardons, Tomatoes, Blue Cheese Dressing*

#### Kale Salad

*Roasted Figs, Red Grapes, Candied Walnuts, Goat Cheese, Champagne Vinaigrette*

#### Baby Arugula Salad

*Roasted Figs, Red Grapes, Candied Walnuts, Goat Cheese, Champagne Vinaigrette*

\* ADD \$5



## LUNCH OR BRUNCH ENTREES

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

### **Vegetable Bolognese**

*Winter Vegetables, San Marzano Tomato-Mushroom Ragu,  
Pappardelle Pasta*

### **Tuna Nicoise Salad**

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

### **Smoked Turkey Cobb Salad**

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

### **Falafel “Burger”**

*Tomato Cucumber Salad, Greek Yogurt Sauce, Lemon Garlic  
Hummus, Mixed Greens*

### **Chicken Sandwich**

*Garlicky Broccoli Rabe, Roasted Peppers, Sharp Provolone,  
Garlic Aioli, Pommes Frites*

### **Blackened Salmon BLT**

*Applewood Smoked Bacon, Lemon Rosemary Aioli,  
Grilled Sourdough*

### **Vegetable Curry**

*Cauliflower, Sweet Potato, Chick Peas, Baby Carrots,  
Cipollini Onion, Dukkah*

### **Mushroom Gnocchi**

*Kennett Square Mushrooms, Potato Gnocchi, Hazelnut Gremolata*

### **Three Egg Omelet**

*Wild Mushrooms, Gruyere, Fine Herbs, Home Fries*

### **Ham & Cheese Omelet**

*Smoked Virginia Ham, Cheddar Cheese, Fine Herbs,  
Home Fries*

### **Eggs Benedict**

*Canadian Bacon, English Muffin, Hollandaise, Home Fries*

### **Smoked Salmon Benedict**

*Asparagus, English Muffin, Hollandaise, Home Fries*

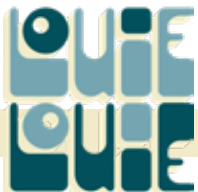
### **Brioche French Toast**

*Citrus Crème Anglaise, Fresh Berries, Maple Syrup*

### **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):**

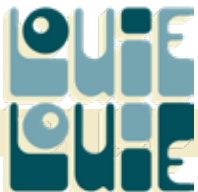
*Two Courses includes Soup or Salad and Entree*

## **\$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*

