



## ROYAL BOUCHERIE

### Welcome to Royal Boucherie Events

We provide unique & custom events in our vintage-styled private space overlooking historic South 2<sup>nd</sup> Street in Old City. The second floor Parlor Room features a private bar and warm atmosphere perfect for birthdays, happy hours, anniversaries, corporate get-togethers, weddings and rehearsal dinners. We can comfortably seat 35 guests for formal dining and accommodate up to 65 guests for a cocktail reception. In addition, the entire restaurant can be reserved for larger affairs up to 200 guests.

Top Chef Nicholas Elmi's (Laurel, ITV) menus offer French influenced tastes for every palate such as shellfish plateaus fresh from the ocean, beautifully cured in-house charcuterie, terrines and wonderful hors d'oeuvre and entrée options. Whether hosting an elegant Chef's Tasting dinner, a relaxed family style meal, or a casual cocktail reception, our events team will create a memorable event suited to your requests and budget.

We also offer demonstration events such as a hands-on cooking tutorial with Chef, a cocktail class with our talented bar staff, painting and floral arranging to give your event a special added touch.

The Small Print: The pricing to follow does not include 8% Sales Tax and 10% City Liquor Tax. Additionally, a gratuity will be added for service. A \$100 bartenders fee will be applied for private use of the Parlor Bar. Any minimums not met will be charged as a room rental fee.

### Beverages Options:

You may run a consumption-based tab or choose from the Open Bar Packages below. Please inquire about custom cocktails & wine pairings.

**2 Hour Open Bar, \$30 per Guest:** House Wine, Craft Beer, Well Cocktails  
Additional Hour for \$10 Per Guest.

**2 Hour Open Premium Bar, \$40 per guest:** Premium Wine, Craft Beer, Classic & Signature Cocktails  
Additional Hour for \$12 Per Guest.



## ROYAL BOUCHERIE

### Hors D'oeuvres

We Recommend 2-3 Pieces Per Guest, Per Hour. Priced Per Piece:

#### Cold:

- Smoked Eel Rilletes**, Lemon, Garlic Aioli, Rye Toast **\$3**
- Marinated Tofu**, Pickled Veggies, Spicy Mayo, Crispy Shallots **\$2**
- Chicken Liver Parfait**, Local Honey, Sea Salt **\$3**
- Bay Scallops**, Fermented Turnip, Apple, Fines Herbs **\$4**
- Smoked Salmon Tart**, Cucumber, Dill, Leeks **\$4**
- Saffron Pickled Mussel & Razor Clam**, Garlic Chips, Smoked Tomato Concasse **\$2**
- Belgian Endive**, Roquefort, Brined Apples, Spiced Walnuts **\$2**
- Oysters on the Half Shell** (East or West) **\$3.50/\$4**
- Royal Boucherie Jumbo Shrimp Cocktail** **\$4.50**
- Clams on the Half Shell** **\$2.50**
- Stone, King or Dungeness Crab** **MP**
- Chilled Poached Lobster** **MP**
- Maine Lobster & Radicchio Wrap**, Asparagus, Anchovy Vinaigrette, Black Peppercorn Aioli **MP**

#### Hot:

- Oysters Rockefeller**, Mignonette Butter, Parsley, Sourdough **\$3**
- Herb & Vegetable Tempura**, Green Goddess Dip **\$2**
- Risotto Croquettes**, Porcini, Parmesan **\$3**
- Miniature Quiche**, Kale, Gruyere, Green Meadow Bacon **\$3**
- Butternut Bisque Cappuccino**, Nutmeg, Pepitas **\$2**
- Crispy Sweet Potato Dumplings**, Coconut, Cilantro **\$2**
- Miniature Onion & Roquefort Tart**, Truffle Mousse, Walnut **\$2**
- Smoked Trout Croquette**, Potato, Egg, Calabrian Pepper Aioli **\$2**
- Swedish Duck Meatballs**, Duck Jus, Crème Fraîche, Whole Grain Mustard **\$2**
- Pork Sausage Stuffed Fried Olives**, Panko, Rémoulade **\$2**
- Cremini Mushroom & Raclette Melt**, Caramelized Onion, Sourdough **\$2**
- Grilled Raclette Cheese Sandwich** with House Prosciutto **\$3**
- Yukon Gold Potato Blini**, crème fraiche, Salmon Roe **\$3 (+\$5 Supplement for Caviar)**
- Fennel Dusted Pennsylvania Lamb Chop**, Lemon, Parsley Pistou **MP**



# ROYAL BOUCHERIE

## Reception Stations

Options Listed Below are Priced Per Person, Per Portion:

### Starters

**Vegetable Crudit , Green Goddess \$5**

**Cheese, Seasonal Jam, Toasts \$7**

**House Cured Charcuterie with Accoutrements \$10**

**Terrines, Seasonal P t s (Foie Gras +\$15 Supplement), pickles, accoutrements \$12**

**Smoked Fish \$14**

**Marinated & Roasted Vegetables \$8**

**Raw Bar Display Jumbo Shrimp Cocktail, Oysters, Ceviche \$15**

### Salads

**Yellow & Red Endive, Pickled Pear, Poppy Vinaigrette, Hazelnuts \$5**

**Baby Kale, Shaved Turnips, Candied Pecans, Buttermilk Vinaigrette \$5**

**Salad Lyonnaise, Poached Egg, Green Meadow Bacon, Potato, Chive \$7**

**Crab Louis, Maryland Lump Crab, Iceberg, Russian, Pickled Egg, Asparagus \$14**

### Meat

Braised Shortrib, Red Wine Reduction **\$12**

Chicken Breast, Mushroom Ragout **\$10**

Pork Loin, Mustard Jus **\$10**

### Starches

Russet Potato Gratin **\$5**

Parmesan Risotto **\$6**

Rigatoni Marinara **\$4**

Cous-cous, Fresh Herbs, Olive Oil **\$5**

### Vegetables

Haricot Vert Almandine **\$6**

Honey-Glazed Fall Vegetables **\$5**

Saut ed Pennsylvania Mushrooms **\$7**

Roasted Brussels Sprouts **\$6**

### Fish

Atlantic Salmon, Caper Beurre Blanc **\$11**

PA Trout, Brown Butter Emulsion **\$10**

### Lunch/Brunch

Quiche, Kale, Gruyere, Bacon **\$7**

Boucherie Sandwiches (Grilled Cheese,  
House Italian Hoagie, Meatball) **\$10**

Eggs Benedict, Brown Butter Hollandaise **\$8**

Scrambled Eggs, Cheddar, Fresh Herbs **\$7**

Pancakes, Seasonal Fruit, Chantilly **\$10**

### Sides

Seasonal Fruit **\$6** Breakfast Potatoes **\$6**

Pork Fat Fries **\$7** Green Meadow Bacon **\$8**

Breakfast Sausage **\$8**

Toast, Butter & Jam **\$3**

Machine Shop Pastries **MP**



## ROYAL BOUCHERIE

### Seated Dining Options:

Available for up to 35 guests in the Parlor Room, we encourage your group to gather for drinks & passed hors d'oeuvres, followed by one of the menu options below:

#### Parlor Menu

\$40 Per Guest, Family Style  
\$45 Per Guest, Individually Plated

#### First Course:

Baby Kale Salad,  
Shaved Turnips, Candied Pecans, Buttermilk  
Vinaigrette

#### Entrée, Choice Of:

Green Circle Chicken Breast  
Country Potatoes, Roasted Brussels Sprouts,  
Pennsylvania Mushroom Ragout

-Or-

Crispy Skin Salmon  
Fingerling Confit, Haricot Vert,  
Caper Butter Buerre Blanc

#### Dessert

Vanilla Panna Cotta, Candied Hazelnut & Mint

#### 4 Course Tavern Menu

\$60 Per Guest, Family Style  
\$65 Per Guest Individually Plated

Please Select an Item for Each Course:

Soup or Salad  
Hot or Cold Appetizer  
Entrée: Choose Two  
Dessert

#### Chef's Tasting Menu 5 Courses

\$90 Per Guest, Individually Plated Only

Please Select an Item for Each Course:

Hot or Cold Appetizer  
Soup or Salad  
Pasta Course  
Entrée: Choose Two  
Dessert



## ROYAL BOUCHERIE

### Menu Options

#### Soups (Plated Dinners Only)

**Pennsylvania Mushroom** Cream & Chive  
Roasted Garlic, Madeira, Parsley Pistou

#### Caramelized Onion Soup

Sherry, Thyme Sourdough, Raclette

**Butternut Bisque**, Nutmeg Crema, Toasted Pepitas

#### Celery Root & Roasted Apple

Toasted chestnuts, Chive Oil

**Lobster Bisque**, Tarragon, Claw, D'Espelette  
(+\$8 supplement)

**Preserved Summer Tomato**, Smoked Fennel,  
Horseradish, Dungeness Crab (+\$7 supplement)

**Green Lentil**, Green Meadow Bacon,  
Coriander, Crème Fraiche

**Curried Tofu**, Roasted Fall Vegetables,  
Coconut, Basmati Rice

#### Salad

**Yellow & Red Endive**, Pickled Pear,  
Poppy Vinaigrette, Hazelnuts

**Baby Kale**, Shaved Turnips, Candied Pecans,  
Buttermilk Vinaigrette

**Late Harvest Tomato**, Shaved Red Onion,  
Fines Herbs, Truffled Ricotta, Olio Verde

**Salad Lyonnaise**, Poached Egg,  
Green Meadow Bacon, Potatoes, Chives

#### Hot

**Smoked Trout Croquette**, Potato, Egg,  
Calabrian Pepper Aioli

**Swedish Duck Meatballs**, Duck Jus,  
Crème Fraiche, Whole Grain Mustard

**Glazed Pork Belly**, Sauerkraut,  
Caramelized Apple, Whole Grain Mustard

**Sweet Onion & Roquefort Tart**, Truffled Ricotta,  
Sherry Reduction, Toasted Walnut

**Pan Seared Sea Scallop**, Sunchoke Mousse,  
Crisp Pancetta, Buttered Breadcrumb

**Goat Cheese Fritter**, Currant & Onion jam,  
Fines Herbs, Frisée

**Seared Tofu**, Marinated Broccolini, Satay Sauce

#### Cold

**Country Pâté**, Green Peppercorn, Cognac,  
Whole Grain Mustard, Baguette

**Roasted Baby Beets**, Whipped Parmesan,  
Sherry Vinegar, Dill, Chive

#### Royal Boucherie Shrimp Cocktail

**Albacore Tuna Crudo**, Flageolet Bean Salad,  
Crispy Shallot, Lemon Aioli

**Smoked Salmon Tarte**, Cucumber, Dill, Leeks

**Steak Tartare**, Quail egg, Smoked Cheddar,  
Seeded rye

**Foie Gras Terrine**, Cocoa, Blackberry Jam,  
Brioche (+\$15 supplement)



## ROYAL BOUCHERIE

### Entrées

**Maple Glazed Green Circle Chicken Breast**

Creamy Truffled Polenta, Sautéed Root Vegetables, Chestnuts, Lemon-Thyme Jus

**Center Cut Filet Mignon**, Carrot Vichy, Pommes de Terre, Sauce Bordelaise

**Pennsylvania Trout**, Rice Pilaf, Wilted Greens, Brown Butter Emulsion

**Crispy Skate Wing**, White Bean Ragout, Caramelized Squash, Parsley-Caper Pistou

**Beef Shortribs**, Potato Gratin, Asparagus, Crispy Shallot, Red Wine Reduction

**Slow Roasted Pork Loin**, Glazed Apples, Braised Red Cabbage, Mustard Jus

**New Jersey Fluke**, Braised Fennel & Cipollini, Broccolini, Marble Potatoes, Saffron Nage

**Turbot**, Green Lentil du Puy Ragout, Black Trumpet Mushroom, Vermouth Emulsion (+ \$MP Supplement)

**Primal Supply Meats Dry-Aged Strip Steak**

Fig & Ricotta Agnolotti, Asparagus, Sauce Au Poivre (+ \$MP Supplement)

**Seared Duck Breast**, White Sweet Potato, Baby Turnip, Leg Confit, Currant Jus (+ \$5 Supplement)

**Fennel Dusted Diver Scallop**, Black Truffle Risotto, Chanterelle Mushrooms, Champagne Beurre Blanc (+ \$5 Supplement)

### Dessert

**Dark Chocolate Pot de Crème**, Toasted Marshmallow, Hazelnut

**Royal Beignets**, Crème Anglaise & Nutella

**Vanilla Panna Cotta**, Candied Hazelnut, Mint

**Miniatures:** Lemon Curd, Cannoli, Dark Chocolate Pudding,

**Coffee Cheesecake**, Cherry Glace, Pistachio Brittle

**Crème Brûlée**, Mixed Berries



## ROYAL BOUCHERIE

### Sample Cocktail Party #1

Cocktail Reception for 30 guests, \$100 Per Guest Excluding Tax & Gratuity

**2 Hour Open Bar: House Wine, Craft Beer and Well Cocktails**

**Hors D'oeuvres:**

**Chicken Liver Parfait**, Local Honey, Sea Salt **\$3 x 90pcs**

**Smoked Salmon Tart**, Cucumber, Dill, Leeks **\$4 x 90pcs**

**Swedish Duck Meatballs**, Duck Jus, Crème Fraiche, Whole Grain Mustard **\$2 x 120pcs**

**Pork Sausage Stuffed Fried Olives**, Panko, Remoulade **\$2 x 120pcs**

**Cremini Mushroom & Raclette Melt**, Caramelized Onion, Sourdough **\$2 x 120pcs**

**Stations:**

**Vegetable Crudit **, Green Goddess **\$5 x 30guests**

**Cheese**, Seasonal Jam, Toasts **\$7 x 30guests**

**House Cured Charcuterie & Accoutrements** **\$10 x 30 guests**

<b>Pricing:</b>	2 Hour Open Bar x 30 guests:	\$900.00
	Philadelphia City Liquor Tax	\$90.00
	Food:	\$2010.00
	Sales Tax:	\$160.00
	Gratuity:	\$580.00
	Total:	\$3740.00

### Sample Cocktail Party #2

Cocktail Reception for 30 guests, \$125 Per Guest Excluding Tax & Gratuity

**2 Hour Premium Open Bar: Premium Wine, Craft Beer, Classic and Signature Cocktails**

**Hors D'Oeuvres:**

**Oysters on the Half Shell** (East or West) **\$3.50/\$4 x 90pcs**

**Jumbo Royal Boucherie Shrimp Cocktail** **\$4.50 x 90pcs**

**Chicken Liver Parfait**, Local Honey, Sea Salt **\$3 x 90pcs**

**Belgian Endive, Roquefort**, Brined Apples, Spiced Walnuts **\$2 x 120pcs**

**Swedish Duck Meatballs**, Duck Jus, Crème Fraiche, Whole Grain Mustard **\$2 x 120pcs**

**Miniature Quiche**, Kale, Gruyere, Green Meadow Bacon **\$3 x 120pcs**

**Stations:**

**Marinated & Roasted Vegetables** **\$8 x 30 guests**

**Cheese**, Seasonal Jam, Toasts **\$7 x 30 guests**

**House Cured Charcuterie and Accoutrements** **\$10 x 30 guests**

<b>Pricing:</b>	Premium Open Bar @ 2 hours for 30 guests:	\$1200.00
	Philadelphia City Liquor Tax	\$120.00
	Food:	\$2625.00
	Sales Tax:	\$210.00
	Gratuity:	\$765.00
	Total:	\$4920.00



## ROYAL BOUCHERIE

### Sample Seated Dinner Menu for 30 Guests

\$66 Per Guest Excluding Alcohol, Tax & Gratuity

#### Hors D'oeuvres:

**Smoked Trout Croquette**, Potato, Egg, Calabrian Pepper Aioli **\$2 x 30pcs**

**Swedish Duck Meatballs**, Duck Jus, Crème Fraiche, Whole Grain Mustard **\$2 x 30pcs**

**Pork Sausage Stuffed Fried Olives**, Panko, Remoulade **\$2 x 30pcs**

#### Tavern Room Dinner, 4 Courses Plated, \$60 per Guest:

**First Course:** Pennsylvania Mushroom Cream & Chive Roasted Garlic, Madeira, Parsley Pistou

**Second Course:** Baby Kale Salad Shaved Turnips, Candied Pecans, Buttermilk Vinaigrette

**Entrée, Choice Of:** Center Cut Filet Mignon Carrot Vichy, Pommes de Terre, Sauce Bordelaise

**-Or-** Crispy Skate Wing White Bean Ragout, Caramelized Squash, Parsley-Caper Pistou

**Dessert:** Vanilla Panna Cotta, Candied Pecans, Mint

<b>Pricing:</b>	Bar:	Based on Consumption
	Food	\$1980.00
	Tax:	\$158.00
	Gratuity:	\$396.00
	Total:	\$2534.00

### Sample Buffet Reception Menu for 30 Guests

\$115 Per Guest Excluding Tax & Gratuity

#### Hors D'oeuvres:

**Belgian Endive, Roquefort**, Brined Apples, Spiced Walnuts **\$2 x 90pcs**

**Oysters Rockefeller**, mignonette butter, Parsley, Sourdough **\$3 x 90pcs**

**Crispy Sweet Potato Dumplings**, Coconut, Cilantro **\$2 x 90pcs**

**Pork Sausage Stuffed Fried Olives** **\$2 x 90pcs**

#### Dinner Stations for 30 guests:

**Baby Kale Salad**, Shaved Turnips, Candied Pecans, Buttermilk Vinaigrette **\$5 x 30 guests**

**Chicken Breast**, Mushroom Ragout **\$10 x 30 guests**

**Pork Loin**, Mustard Jus **\$10 x 30 guests**

**Russet Potato Gratin** **\$5 x 30 guests**

**Parmesan Risotto** **\$6 x 30 guests**

**Haricot Vert Almandine** **\$6 x 30 guests**

**Honey-Glazed Fall Vegetables** **\$6 x 30 guests**

#### 2 Hour Premium Open Bar: Premium Wine, Craft Beer, Classic & Signature Cocktails

<b>Pricing:</b>	2 Hour Premium Open Bar x 30 Guests:	\$1200.00
	Philadelphia City Liquor Tax	\$120.00
	Food:	\$2250.00
	Sales Tax:	\$180.00
	Gratuity:	\$690.00
	Total:	\$4440.00





## ROYAL BOUCHERIE

### Sample Chef's Tasting Menu with Wine Pairings for 30 Guests

Approximately \$140 Per Guest, Excluding Tax & Gratuity

**Chef's Tasting Menu, \$90 per Guest:**

**First Course:** Foie Gras Terrine, Cocoa, Blackberry Jam, Brioche

**Second Course:** Yellow & Red Endive, Pickled Pear, Poppy Vinaigrette, Hazelnuts

**Third Course:** Garganelli with Lobster, Truffle, Calabrian Chili & Breadcrumb

**Entrée:** Primal Supply Meats Dry-Aged Strip Steak Fig & Ricotta Agnolotti, Asparagus, Sauce Au Poivre

-Or- Seared Duck Breast, White Sweet Potato, Baby Turnip, Leg Confit, Currant Jus

**Dessert:** Crème Brûlée, Mixed Berries

**Beverage:** Wine Pairing with Each Course, **\$50 x 30 Guests**

<b>Pricing:</b>	Beverage:	\$1500.00
	Food:	\$2700.00
	Sales Tax:	\$216.00
	Philadelphia City Liquor Tax:	\$150.00
	Gratuity:	\$840.00
	Total:	\$5406.00