

The
GOAT'S • BEARD



• EVENTS •



WAYNE

103 N Wayne Ave, Wayne, PA 19087

thegoatsbeardphilly.com | [@thegoatsbeardphilly](https://www.instagram.com/thegoatsbeardphilly)



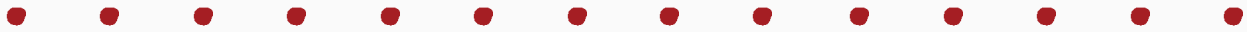
· EVENTS ·

Planning an event can be tedious work. The Goat's Beard will relieve the stress of planning so you're able to enjoy the event yourself. Our experienced team will work closely with you to prepare every detail of your event and ensure that your vision is seamlessly executed.

Other locations:

MANAYUNK

4201 Main St, Philadelphia, PA 19127



For Event Inquiries

Melissa Gregory

Event Coordinator

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Dinner - Plated

3 COURSE - \$45 PER PERSON | 4 COURSE - \$52 PER PERSON

Hors D'oeuvres: Table share

Choose 2:

TGB Nuggets

buttermilk marinated chicken | sriracha lime
blue cheese crumbles

Hummus

poblano | za'atar | feta | lemon oil | crispy quinoa
crudité | pita

Cheesesteak Eggroll

shaved beef | american cheese | caramelized onions
spicy ketchup | garlic aioli

Calamari

carrot ginger dressing | pickled red onions | soy lime
almonds | cilantro sauce

Spinach & Artichoke Dip

parmesan | garlic | shallot
crudites | crostini | pretzel crumb



Salads

Choose 1:

TGB House

mixed greens | cherry tomatoes | red onions | cheddar
cheese croutons | vinaigrette

Caesar Salad

chopped romaine | shaved parmesan
brioche croutons | peppercorn caesar dressing

Chef's Selection of Soup

seasonal flavors



Chef Selection of Mini Desserts

to share OR Choose 2:

Brookie

house made | chocolate chip cookie pieces
vanilla ice cream | caramel sauce

Seasonal Tart

ask for our current selection

Goats Tracks Ice Cream

house coffee ice cream | bourbon caramel
mocha hot fudge | cashew praline

Mains: Pizza & Entrees

Detroit Style Pizza: Choose 1

The OG

signature sauce | mozzarella & cheddar | cup & char
pepperoni | oregano | parmesan

The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char
pepperoni | italian sausage | basil | oregano | parmesan

The Bianco

mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil

The Plain

mozzarella & cheddar | signature sauce | oregano | parm



Entrees: Choose 3

Rosemary Half Chicken

48 hour brine | tri color carrots | sage roasted potatoes
rosemary | rosemary salt

Seared Salmon | +\$8 per order

Chili Pepper Risotto | squash | haricot verts | mushroom
duo | ancho salt

Vegan Stir Fry

Spiced tofu | bok choy | broccoli | sweet potato
mushrooms | carrots | oyster sauce | scallions

TGB Hot Chicken

open face | free range | buttermilk brined | sriracha | lime
hot honey | ranch | coleslaw | brioche | dill pickles

Steak Mac & Cheese | +\$8 per order

grass fed strip steak | steak jus | gnocchi mac & cheese

TGB Smashburger

two 4 oz. patties | cheddar | charred onions | pickles
special sauce | brioche | fries

Bone-In Pork Chop | + \$10 per order

48 hour brine | sweet potato mash | haricot verts
pickapeppa jus | ancho salt

Dinner - Family Style

All items to be served Family Style. Coffee, soda and tea included.

\$52 PER PERSON

Starters

Choose 2:

TGB Nuggets

buttermilk marinated chicken | sriracha | lime
honey | blue cheese crumble

Hummus

poblano hummus | za'atar | feta | crispy quinoa
crudites | pita | lemon oil

Cheesesteak Eggroll

shaved beef | caramelized onions
spicy ketchup | garlic aioli

Calamari

Carrot ginger dressing | pickled red onions | soy lime
almonds | cilantro sauce

Spinach & Artichoke Dip

parmesan | garlic | shallot
crudites | crostini | pretzel crumb

Salads

Choose 1 Selection:

TGB House

mixed greens | cherry tomatoes | red onions | cheddar
cheese croutons | vinaigrette

Caesar Salad

chopped romaine | shaved parmesan
garlic bread crumbs | black garlic caesar dressing

Sides

Choose 1 Starch & 1 Vegetable:

Gnocchi Mac & Cheese

Roasted Potatoes

Hand cut Herb Fries

Sauteed Vegetables

Roasted Brussel Sprouts

Steamed or Sauteed Broccoli

Mains:

Detroit Style Pizza: Choose 1

The OG

signature sauce | mozz & cheddar | cup & char pepperoni

The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char
pepperoni | italian sausage | basil | oregano

The Bianco

mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil

The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

Entrees: Choose 2

Please note there may be an additional charge per person.

Vegan Stir Fry

spiced tofu | bok choy | broccoli | sweet potato
mushrooms | carrots | oyster sauce | scallions

TGB Hot Chicken

sriracha lime | hot honey | ranch | coleslaw | dill pickles

Seared Salmon | +5 per person

north atlantic salmon | seared | bearnaise

Sliced Strip Steak | +\$10 per person

bistro filet | chimichurri

TGB Smash Sliders

beef patty | cheddar | charred onions house pickles
special sauce

Chicken Breast

48 hour brine | rosemary | rosemary salt

Desserts: Add \$6 per person

Chef's selection of assorted mini desserts

Alcohol:

On consumption basis

Brunch Bites & Platters

APPETIZERS & SMALL PLATES: priced by the dozen- 2 dozen minimum each

Spinach Dip Wontons | \$28

spinach | artichoke | parmesan | shallot | wonton

TGB Nuggets | \$28

buttermilk marinated chicken | sriracha | honey lime | blue cheese crumble

Caprese Skewers | \$26

tomato | basil | mozzarella | balsamic | evoo

Cheesesteak Eggroll | \$30

shaved beef | caramelized onions | spicy ketchup | garlic aioli

Mini Avocado Toast | \$32

smashed avocado | feta | za'atar | quinoa crunch

Fried Chicken Sliders | \$65

chicken | sriracha lime | hot honey ranch | coleslaw | dill pickles

Yogurt Parfaits | \$28

house-made granola | honey | strawberry yogurt | seasonal fruit

Shrimp Ceviche Cups | \$38

avocado | pepper | onion | lime

Breakfast Quesadilla | \$32

scrambled egg | cheddar | corn tortilla



Platters: Serves 20-25 people

Hummus \$98 | *half \$50*

poblano | za'atar | feta | lemon oil | crispy quinoa crudité | pita

Caesar Salad Board \$96

romaine | shaved sprouts | cured egg yolk | parmesan cheese | brioche croutons | peppercorn caesar dressing

Smoked Salmon Platter | \$120

vegetable cream cheese | red onion | capers | lemon oil | everything bagel

Fresh Fruit Board | \$120

assorted fresh fruit and berries | banana cream cheese

TGB Nuggets \$110

buttermilk marinated chicken | sriracha | lime honey | blue cheese crumbles

BYO Waffles | \$160

buttermilk waffles | fresh berries | chocolate sprinkles | whipped cream

Pork Tacos | \$65

hard cider braised pork | apples | slaw | corn tortillas

TGB Smash Burger Sliders | \$72

two 4 oz. patty | cheddar | charred onions | house pickles | special sauce | brioche

Chicken & Waffle Stack | \$62

buttermilk waffle | fried chicken | cajun maple syrup

Sweet Potato Cornbread | \$32

jalapeno | hot honey | herb butter | honey pecans | rosemary salt

Blackened Shrimp Skewers | \$32

jumbo shrimp | blackened | skewered | spicy

Fig & Burrata Toast | \$34

honey roasted pecans | balsamic | greens

Fresh Fruit Kabob | \$24

seasonal assortment | skewered

DETROIT STYLE PIZZA:

10" x 14" | \$32 ea | party cut

The OG

signature sauce | mozzarella & cheddar | cup & char pepperoni | oregano | parmesan

The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char pepperoni | italian sausage | basil | oregano | parmesan

The Bianco

mozzarella & ricotta | toasted garlic broccoli | cherry tomatoes | chili oil

The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

***Please ask about our seasonal creations**



Desserts: priced by the dozen- 2 dozen min each

Seasonal Tartets | \$26 per dozen

Brookie Bites | \$24 per dozen

Fresh Fruit Cups | \$24 OR Tartlets | \$30 per dozen

Mini Milkshakes | \$32 per dozen

Strawberry Biscuit Bread Pudding Bites | \$28 per dozen

Brunch - Plated

3 COURSE - \$42 PER PERSON | 4 COURSE - \$48 PER PERSON

Starters: Table share

Choose 2:

TGB Nuggets

buttermilk marinated chicken | sriracha lime
blue cheese crumble

Hummus

poblano | za'atar | feta | lemon oil | crispy quinoa
crudité | pita

Cheesesteak Eggroll

shaved beef | caramelized onions
spicy ketchup | garlic aioli

Sweet Potato Cornbread

jalapeno | hot honey | herb butter | honey pecan
rosemary aioli | chives

Spinach & Artichoke Dip

parmesan | garlic | shallot
crudites | crostini | pretzel crumb



Salads

Choose 2:

TGB House Salad

mixed greens | cherry tomatoes | red onions | cheddar
cheese croutons | vinaigrette or ranch

Caesar Salad

chopped romaine | shaved parmesan
brioche croutons | peppercorn caesar dressing

Granola & Fruit

house-made granola | honey | strawberry yogurt | fruit



Chef Selection of Mini Desserts

to share OR Choose 2:

Brookie

house made | chocolate chip cookie pieces
vanilla ice cream | caramel sauce

Seasonal Tart

ask about our seasonal selection

Goats Tracks Ice Cream

house coffee ice cream | bourbon caramel
mocha hot fudge | cashew praline

Mains: Pizza & Entrees

Detroit Style Pizza: Choose 1

The OG

signature sauce | mozzarella & cheddar | cup & char
pepperoni | oregano | parmesan

The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char
pepperoni | italian sausage | basil | oregano | parmesan

The Bianco

mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil

The Plain

mozzarella & cheddar | signature sauce | oregano | parm



Entrees: Choose 3

Barnyard Burger

4oz smash burger | pork roll | sunny egg | breakfast sauce
pickles | cheddar | kaiser roll

Stuffed French Toast

banana cream cheese | banana | blueberries
rum pecans | blueberries

The G.O.A.T. Plate

scrambled eggs | bacon or sausage | breakfast potato
biscuit

TGB Hot Chicken Sandwich

open face | free range | buttermilk brined | sriracha | lime
hot honey | ranch | coleslaw | brioche | dill pickles

Zucchini Frittata

zucchini & squash | swiss cheese | onion | tomato
side salad

Waffle Del Rey

cinnamon sugar dusted | chocolate | honey pecans | apples

Carnitas Skillet

pulled pork | sunny eggs | mushrooms | pickapeppa jus
charred onions | cheddar | breakfast potatoes | onion

Brunch Buffet or Family Style

\$45 PER PERSON

Starters

Choose 2:

TGB Nuggets

buttermilk marinated chicken | sriracha | lime
honey | blue cheese crumble

Hummus

poblano hummus | za'atar | feta | crispy quinoa
crudites | pita | lemon oil

Cheesesteak Eggroll

shaved beef | caramelized onions
spicy ketchup | garlic aioli

Sweet Potato Cornbread

jalapeno | hot honey | herb butter | honey pecans
rosemary salt | chives

Spinach & Artichoke Dip

parmesan | garlic | shallot
crudites | crostini | pretzel crumb

Salads

Choose 1:

TGB House

mixed greens | cherry tomatoes | red onions | cheddar
cheese croutons | vinaigrette and ranch

Caesar Salad

chopped romaine | shaved parmesan
garlic bread crumbs | black garlic caesar dressing

Sides:

Breakfast Potatoes

Choose 1 Breakfast Meat

Bacon

Pork Roll

Sausage

Desserts: Add \$6 per person

Chef's selection of assorted mini desserts

Mains: Choose 3

Detroit Style Pizza:

The OG

signature sauce | mozz 7 cheddar | cup & char pepperoni

The Smoke Show

ricotta, mozzarella & cheddar | signature sauce | cup & char
pepperoni | italian sausage | basil | oregano

The Bianco

mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil

The Plain

signature sauce | mozzarella & cheddar | oregano | parmesan

Scrambled Eggs

fresh cracked | whipped | fluffy | chives

Waffles

buttermilk | cinnamon sugar | maple syrup

Seared Salmon | +5 per person

north atlantic salmon | seared | lemon

Sliced Strip Steak | +\$8 per person

bistro filet | chimichurri

TGB Smash Sliders

beef patty | cheddar | charred onions house pickles
special sauce

Chicken

grilled or fried | lem

Zucchini Frittata

zucchini & squash | swiss cheese | onion | tomato

French Toast

blueberries | maple syrup

Bubbly Bar: \$30/2 hours or \$40/3hours

Bellini's

Brut Champagne

Mimosa's

Prosecco

Seltzers

Sparkling Rose

Open Bar Package

PRICED PER PERSON | 2HR | 3HR | 4HR
DOES NOT INCLUDE SHOTS, DOUBLES OR BACKING UP DRINKS

Standard House Package:

\$30 | \$42 | \$54

DOMESTIC BEERS

bottle | can | draft | change seasonally

SELECT WINE BY THE GLASS

house choice to include at least
1 white, 1 red, 1 rose, 1 sparkling

HOUSE SPIRITS

vodka, gin, rum, tequila,
whiskey, bourbon, rye

Level Up Package:

\$35 | \$50 | \$62

EVERYTHING INCLUDED IN
STANDARD HOUSE PACKAGE

DOMESTIC AND IMPORTED BEERS

bottle | can | draft | change seasonally

SELECT WINE BY THE GLASS

house choice to include at least
2 red, 2 white, 1 rose, 1 sparkling

PREMIUM LEVEL SPIRITS:

*not limited to but includes the following
(or a comparable brand)
*excludes shot & doubles**

VODKA

Citron | Stateside | Stoli | Tito's
GIN

Beefeater | Bombay
Revivalist | Tangueray
RUM

Bacardi | Captain Morgan
Goslings Malibu | Mt Gay
TEQUILA

El Mayor Blanco | Exotica Blanco | Exotica
Reposado | Granja Mezcal

BOURBON, WHISKEY & RYE

Buffalo Trace | Bulleit | Crown Royal
Dickel | 4 Roses | Jameson | Jack Daniels
Makers Mark Rittenhouse | Seagram's

Baller Bar Package:

\$40 | \$60 | \$80

EVERYTHING INCLUDED IN
LEVEL UP PACKAGE

DOMESTIC, IMPORTED, & CRAFT BEERS

bottle | can | draft | change seasonally

SELECT AND PREMIUM WINE BY THE GLASS

house choice to include at least
3 red, 3 white, 1 rose, 1 sparkling

TOP SHELF SPIRITS:

*not limited to but includes the following
(or a comparable brand)
*excludes shots & doubles**

VODKA

Grey Goose | Ketel One
GIN

Bluecoat | Bombay Sapphire | Hendricks
RUM

Bacardi | Captain Morgan
Goslings Malibu | Mt Gay
TEQUILA

Casamigos | Don Julio
El Tesoro | Herradura

BOURBON, WHISKEY & RYE

Angels Envy | Basil Hayden | Mitchers
Weller | Whistle Pig | Woodford
SCOTCH

Glenlivet | JW Black | Laphroaig 10 yr

SPECIALTY COCKTAIL MENU
INCLUDED



Ultra-premium spirits are available
based on consumption.
Consumption Bar also available.

All events will include a 20% gratuity, a 3% service fee and event rental
May use up to \$250 in Gift Cards for Private Event