

HADDON CULINARY FULL SERVICE MENU



Haddon Culinary looks forward to being a part of your special occasion! Your event will be elevated by handcrafted hors d'oeuvres, thoughtfully curated entrees and sweet endings.

We believe that food is much more than just nourishing ourselves. Every time we eat there is an experience to be shared and we want to share that experience with our community.

Our approach is simple, source the best ingredients and honor them with a thoughtful approach, layering flavors and taking classic techniques to new levels. The more we understand each ingredient - where it came from, how it wants to be cooked and paired - the more enticed we become. We want you to enjoy the heart and soul of every dish we serve, it's what inspires us and feeds our creative appetite. We are thankful to be part of a community of food lovers, supporting each other and evolving together - and we look forward to seeing you again and again.



EVENTS MENU



Hors d'Oeuvres, priced per dozen

Seafood

Bacon Wrapped Shrimp Horseradish Sauce	\$36
Crab Cakes Crab Remoulade	\$40
New England Lobster Rolls Fresh Brioche	\$40
Smoked Salmon Toast Dill Butter	\$33
Bloody Mary Shrimp Cocktail Shooter	\$36
Hawaiian Tuna Poke	\$36

Grilled Cocktail Sandwich

House Smoked Pastrami Reuben	\$36
Crab Grilled Cheese on Sourdough	\$36
French Onion Short Rib Grilled Cheese	\$34
Truffle Grilled Cheese	\$34
Croque Madame	\$34
Grilled BLT on Sourdough	\$34

Vegan

Truffled Mushroom Arancini	\$28
Crudite in Soil Green Goddess	\$32
Eggplant Meatballs Fire Roasted Pepper Marinara	\$30
Tuscan Bruschetta Marinated Eggplant Toast	\$26
Garlic Confit Spread	\$33
Roasted Carrot & Beet Hummus Parfait	\$36

Chicken

Chicken Pot Pie Bites	\$34
Chicken Waldorf Salad Raisin Nut Toast	\$32
Smoked Chicken Skewers Alabama White Sauce	\$32
Nashville Fried Chicken Slider	\$36

Meat

Meatball Slider Sunday Gravy, Garlic Butter	\$32
Housemade Sausage Stuffed Mushrooms	\$28
Seared Filet Toast Gorgonzola & Fig	\$36
Pigs In A Blanket House Smoked Kielbasa, Tangy Mustard	\$30

Deviled Eggs

Caesar	\$26
Brisket Burnt Ends	\$28
Truffle	\$26
House Smoked Bacon & Dill Pickle	\$28
Smoked Salmon	\$26

Stationary Displays, priced per person

Farm to Table Mediterranean Spread & Pickle Bar \$11

Pickled beets, jalapeno pickled carrots, pickled red onions, pickled brussels sprouts, dilly beans, Fishtown pickle project pickles, hummus, baba ganoush, Moroccan cous cous salad, tabouleh salad, grilled marinated vegetables, olive salad, green goddess dressing, grilled pita bread

International Cheese & Antipasto Table \$14

Sharp provolone, manchego, marinated mozzarella, parmigiano reggiano, soppressata, pepperoni, hot coppa, olive salad, pepper shooters, lemon grilled artichoke salad, house roasted peppers, sundried black mission figs, dried apricots, caramelized pecans, marcona almonds, membrillo, everything focaccia, olive focaccia, french baguette

European Breakfast Table \$18

Triple crème brie, local goat cheese, farmhouse cheddar, fresh strawberries, toffee cashews, saucisson sec, smoked salmon, chive butter, basil pesto, fig jam, scallion cream cheese, local organic eggs, vine ripened tomato, pickled red onion, capers, English cucumber, mini assorted bagels, New York deli rye, mini croissants



Culinary Action Stations* priced per person

Short Rib Birria Taco Station \$15

Beef short ribs braised with Mexican flavors, shredded and stuffed into corn tortillas with cilantro and cotija cheese then griddled crisp to order. Served with consommé for dipping & traditional rice & beans. Includes salsa verde, pico de gallo, valentina hot sauce

Fabulous Fondue \$13

An interactive display of traditional fondue blended with white wine & garlic with your choice of condiments
Lardons of our house cured bacon, saucisson sec, cauliflower, brussels sprouts, roasted carrots, fishtown pickles, baby potatoes, radishes, black bread, pretzel buttons, sourdough

Philadelphia Street Food Station \$16

Choose one hot sandwich: philly cheesesteak with cooper sharp whiz, roast pork with broccoli rabe & provolone, house made sausage & peppers

Choose one 6 foot hoagie: Classic italian, grilled vegetable, chicken cutlet with spinach & roasted peppers

Choose one bakery item : Philly soft pretzels or tomato pie

Homemade Gnocchi Station \$16

Hand rolled ricotta gnocchi with your choice of sauce:
Pomodoro, Sunday Gravy, Basil Pesto Cream, Vodka Rosa, Bolognese, Mushroom Bolognese (vegetarian), Arrabiatta, Alfredo
Served with freshly grated pecorino romano, fresh basil, fresh tomatoes, extra virgin olive oil, freshly ground pepper, Italian sea salt

Plated Dinner Menu \$75 priced per person

Salad Selection, choose one:

Classic Caesar: Mediterranean Croutons, Caesar Deviled Egg **Farmers Market:** Fresh Lettuces, Vine Ripened Tomatoes, Cucumbers, Pickled Red Onion, Pickled Baby Carrots, Green Goddess Dressing **Greek Salad:** Crisp Romaine, Vine Ripened Tomatoes, Cucumbers, Pickled Red Onion, Griddled Haloumi, Olives, Greek Dressing **Naples Salad:** Spring Mix, Roma Tomatoes, Pickled Red Onions, Marinated Olives, Marinated Eggplant, Pecorino Toscano, Balsamic Vinaigrette

Entree Selection, choose up to three:

Jumbo Lump Crab Cakes: Red Pepper Coulis **Filet of Beef Wellington:** red wine sauce, braised beef short ribs on parmigiano polenta, natural jus **Prime Pork Chop:** honeycrisp apple, calvados sauce **Petite Filet & Crab Cake:** cabernet roasted garlic sauce, red pepper coulis **Maine Lobster Francese:** lemon caper veloute **Frenched Breast of Chicken Milanese:** arugula salad, chards of parmigiano, lemon & olive oil **Jail Island Salmon En Croute:** chive butter, lemon thyme seared Jail Island Salmon, English pea puree **Seared Frenched Breast of Chicken:** jumbo lump crab & leek confit **Eggplant Meatloaf:** roasted pepper marinara **Vegan Shepherds Pie** grilled vegetable napoleon **Vegan Crab Cakes:** yellow pepper coulis

Pasta & Sides Selection, choose two:

Grilled Asparagus, French Beans Almondine, Caramelized Heirloom Carrots with Dill, Broccolini Olio, French Beans with Garlic Butter, Mashed Potatoes with Roasted Garlic & Chives, Truffle Duchess Potatoes, Griddled Potato Latkes, Sweet Potato Gratin with Pecans, Potato Gratin with Gruyere, Risotto Milanese, Loaded Baked Potatoes

Dessert Selection, choose one:

Assorted Cookies, Brownies, Mini Cannoli, Assortment of Pound Cake, Tiramisu, Seasonal Fruit Crisp, Jewish Apple Cake, Mini Cupcake Assortment, Revolution Roasters Coffee Cake, Chocolate Budino, Chocolate Lovers Layer Cake

Buffet Dinner Menu \$50 priced per person

Salad Selection, choose one:

Classic Caesar: Mediterranean croutons, Caesar deviled egg
Farmers Market: fresh lettuces, vine ripened tomatoes, cucumbers, pickled red onion, pickled baby carrots, green goddess dressing
Greek Salad: crisp romaine, vine ripened tomatoes, cucumbers, pickled red onion, griddled haloumi, olives, Greek dressing
Naples Salad: spring mix, roma tomatoes, pickled red onions, marinated olives, marinated eggplant, pecorino toscano, balsamic vinaigrette

Entree Selection, choose up to three:

Chicken Francese: lemon caper veloute, **Julia Child's Beef Bourguignon:** boneless beef short ribs, natural jus **Chicken Parmesan:** Nonnas meatballs & housemade sausage in Sunday Gravy **Seared Chicken:** crab & leek confit **Eggplant Meatballs:** roasted pepper marinara **Classic Chicken Marsala,** **Italian Porchetta** pork jus, **Eggplant Parmesan,** **Vegan Crab Cakes:** yellow pepper coulis

Pasta & Sides Selection, choose up two:

Grilled Asparagus, French Beans Almondine, Caramelized Heirloom Carrots with Dill, Broccolini Olio, French Beans with Garlic Butter Mashed Potatoes with Roasted Garlic & Chives, Sweet Potato Gratin with Pecans, Potato Gratin with Gruyere, Risotto Milanese, Baked Rigatoni with Sunday Gravy, Orecchiette with Broccoli Rabe & Sausage

Dessert Selection, choose one:

Assorted Cookies, Brownies, Mini Cannoli, Assortment of Pound Cake, Tiramisu, Seasonal Fruit Crisp, Jewish Apple Cake, Mini Cupcake Assortment, Revolution Roasters Coffee Cake, Chocolate Budino, Chocolate Lovers Layer Cake



PRICING & DETAILS

At Haddon Culinary, we strive to provide a customized and exceptional culinary experience for each of our valued clients. Our menu offerings are just the beginning, as we believe in tailoring every aspect of our services to perfectly suit your unique event. We would like to bring your attention to the following important considerations regarding pricing, rentals, and staff, which are all additional and depend on your final guest count, menu selections, timing, and other personalized requirements.

Pricing: We understand that every event is different, and pricing may vary accordingly. Our pricing structure is designed to be flexible, allowing us to accommodate your specific needs and budget. After discussing your event details with our dedicated team, we will provide you with a comprehensive quote that reflects the services and menu items you have selected.

Rentals: In addition to our exceptional cuisine, we offer a wide range of rental options to enhance the atmosphere and functionality of your event. The rental costs will be based on your final guest count, event requirements, and specific items chosen. Our team will work closely with you to curate the perfect rental selection that complements your event theme and meets your needs.

Staff: To ensure the smooth execution of your event, our professional and experienced staff members are available to assist you. The number of staff required will depend on factors such as the size of your event, the complexity of the menu, and venue requirements. Rest assured that our dedicated staff members will be there to provide impeccable service, from setup to cleanup, allowing you to relax and enjoy your special occasion.

We pride ourselves on providing exceptional catering services tailored to your celebration. We believe that by working together and considering these additional factors, we can create an unforgettable event that leaves a lasting impression. Please feel free to reach out to our team with any questions or to discuss your upcoming event. We look forward to serving you and making your occasion truly special.

