















# CANAPÉS

CHOICE OF SIX (6) One hour of service.

#### LAND

#### PRETZELED PIGS IN A BLANKET

Filled with smoky cheddar, ketchup & dijon

#### PEKING DUCK TACOS

Corn shell, green onion slaw, ginger-hoisin glaze (GF, DF)

#### BRISKET PASTRAMI ARANCINI

Stone fruit mostarda, micro celery

#### BBQ PULLED PORK & BUTTERMILK BISCUIT

BBQ sauce, cabbage slaw, dill pickle

#### MINI EMPANADAS

Chicken, peppers, queso

#### STEAK TARTARE MINI-CORNETTO CONE

Smoked egg, beemster XO, nasturtium

#### HARISSA GRILLED LAMB CHOPS

Preserved lemon gremolata (GF, DF)

#### SEA

#### SPICY TUNA

Fried rice cake, gochujang aioli, sesame, curled scallion (GF)

#### SMOKED SALMON

Herb cream cheese, cucumber, preserved lemon, pickled red onion, dill

#### SHRIMP SALAD

Crisp plantain, shrimp, avocado mousse, micro cilantro, finger lime

#### AMBERJACK TARTARE

Mini cornetto cone, sesame, apple, serrano, mint

#### GRILLED TUNA TATAKI

Peruvian green sauce (GF) (DF) (NUTS)

#### CRAB SALAD

Fried Peruvian potato, jalapeño & garden herb purée, petite chives (GF)

#### LOBSTER ROLL

Potato bun, frisée

#### GARDEN

All garden canapés available as vegan on request.

#### CRISP MAITAKE BREAD PUDDING

Maitake mushrooms, black garlic, nasturtium

#### FALAFEL CROQUETTE

Tzatziki, spiced orange marmalade

#### FRIED POLENTA CAKE

Tomato & coriander jam, micro celery (GF)

#### INDIAN SAMOSA

Tamarind purée, micro mint

#### ONION TARTLET

Ricotta labneh, caramelized onion, red onion jam

#### ASPARAGUS^

Brioche, pickled red onion, smoked egg

#### FIGS & MONTE ENEBRO CHEESE

Mini cornetto cones, honey, basil

#### VEGETABLE EMPANADA

Caramelized onion, smoked paprika dip

**^CHANGES WITH THE SEASON** 

RHUBARB HOSPITALITY COLLECTION

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### BOWLS

CHOICE OF TWO (2) One hour of service.

#### IAND

#### CRISPY PORK BELLY

Heirloom grits, charred cherry tomatoes, grilled baby kale, pork jus

#### ROASTED PIRI PIRI CHICKEN

Rice pilaf, grilled zucchini

#### CHICKEN SOUVLAKI

Quinoa, cucumber salad, black lime tzatziki (GF)

#### PAELLA BOWLS

Chorizo, shrimp & grilled chicken, sofrito, parsley, EVOO & lemon spritz finish

#### SMOKED PERSIAN LAMB SHOULDER

Chickpeas, saffron rice, fennel

#### 72-HOUR SHORT RIBS

Garganelli, sunchokes, beef gravy, fried garlic, parmesan

#### SEA

#### SALMON POKE BOWL (DF)

Sushi rice, pickled cabbage, charred spring onions, yuzu dressing

#### SLOW COOKED ARCTIC CHAR

Parisian gnocchi, charred peas, mixed citrus-saffron beurre blanc, petite salad

#### SMOKED SALMON

Grilled thick-cut toast, herb cream cheese, red onion, cucumber, capers, dill

#### GRILLED TUNA TATAKI

Crispy rice, charred baby broccoli tops, grapes, white shoyu-sesame dressing

#### SEARED DIVER SCALLOP

Beluga lentils, charred corn, chanterelle mushrooms

#### GARDEN

#### SPRING ONION PARISIAN GNOCCHI

Wild seasonal mushrooms, charred spring onions

#### VEGAN BIBIMBAP BOWL

Brown rice, BBQ tofu, pickled daikon, edamame, shiitake (GF)

#### RISOTTO

Made with seasonal ingredients

#### SMOKED FRENCH CARROTS

Babaganoush, yogurt labneh, black lime, cashews (GF)

#### **ZUCCHINI & RICOTTA CANNELLONI**

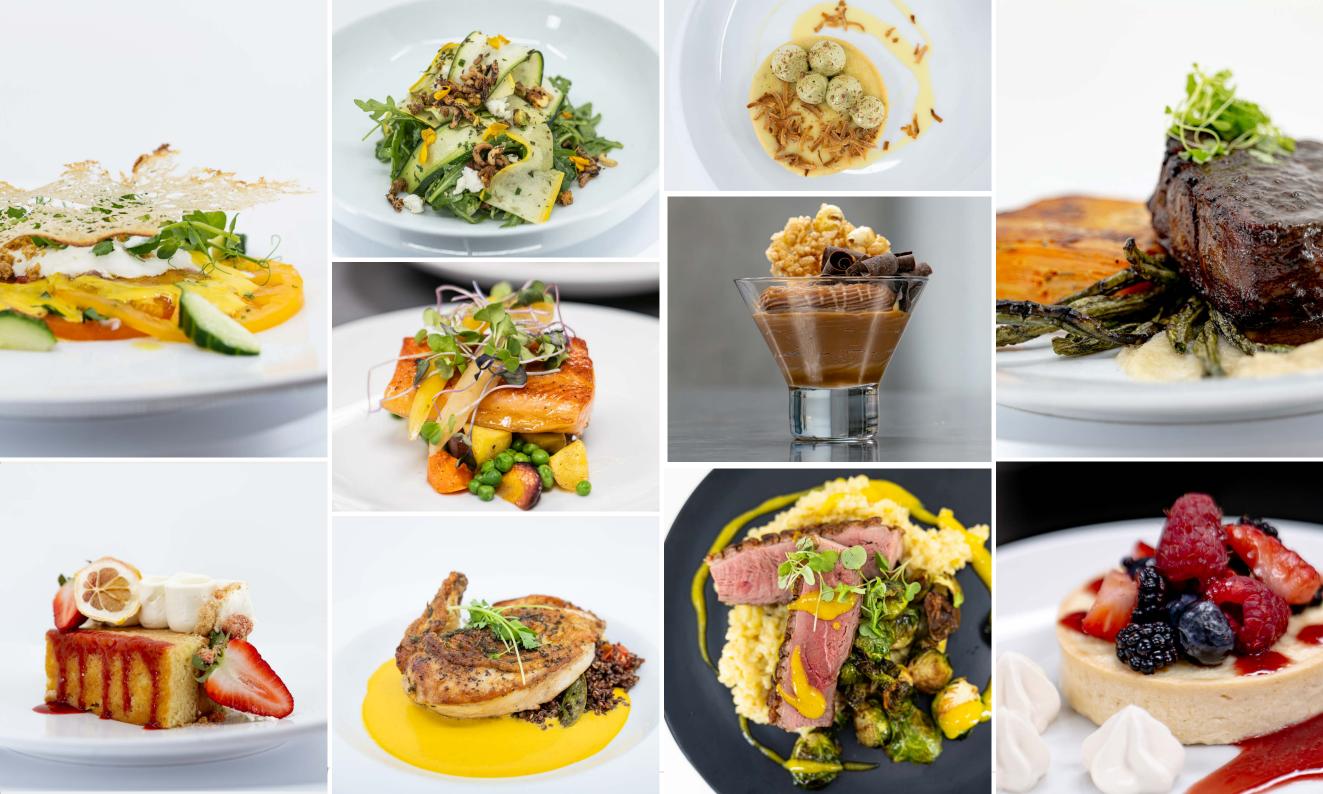
Preserved lemon, fennel pollen, pistachio crumb, shaved bread crisps

#### JERSEY GIRL BURRATA

Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (V, GF)

All garden canapés available as vegan on request.\*





### FIRST COURSE

THREE COURSE PLATED DINNER \$80 PER GUEST Includes artisnal bread service.

#### BABY GEM CAESAR ^^

Pumpernickel crumble, aged parmesan, white anchovy dressing

#### HEIRLOOM TOMATO CARPACCIO

Stracciatella, cuca melon, basil oil, toast, sherry vinegar reduction (V)

#### ROASTED BABY BEET & CITRUS^^

Mixed citrus, pickled red onion, cucumber, beet cashew butter, umami crumble (V)

#### **ZUCCHINI GOAT CHEESE SALAD**

Humboldt fog cheese, mint, candied pistachio, puffed wild rice, lemon vinaigrette (V)

#### **COBB SALAD**

Free range egg, pickled cucumber, endive, green goddess dressing

#### CARROT SALAD^^

Roasted carrots, queso fresco, toasted pepitas, hot honey dressing (V)

#### MUSHROOM TARTARE^^

Picked mushrooms, shaved radish, mushroom dressing (V)

#### CURED FORMAN'S SALMON

Smoked salmon paté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

#### SHRIMP & AVOCADO SALAD

Romaine, cherry tomato salsa fresca, fried plantain, black sesame emulsion

Available as vegan on request.^^

### MAIN COURSE

#### IAND

#### BEEF SHORT RIB

Smoked pommes purée, charred broccolini, glazed cippolini onion, burgundy jus

#### FREE RANGE CHICKEN BREAST

Grilled squash, charred onions petals, garden herb oil, dijon cream

#### CIDER BRINED HERITAGE PORK CHOP

Heirloom grits cake, summer romesco, amazake, corn & shishito pepper salsa, chive oil

#### BEEF FILET

Pastrami'd potato terrine, smoked carrot, truffled jus

#### HONEY ROASTED DUCK BREAST

Sweet potato & gruyère gratin, grilled long beans, smoked shallot soubise

#### LAMB LOIN

Spring legume fricassée, peewee potatoes, English peas, baby carrots

#### SFA

#### SLOW COOKED ARCTIC CHAR

Spring legume fricassée, peewee potatoes, English peas, baby carrots

#### MISO GLAZED COD

Shitake rice pilaf, mushroom dashi, yuzu glazed asparagus, shaved katsuobushi

#### PAN ROASTED SALMON FILET

Grilled squash, charred onions petals, garden herb oil

#### BRANZINO FILET

Pastrami'd potato terrine, smoked carrot

#### FARMED STRIPED SEA BASS

Sweet potato & gruyère gratin, grilled long beans, smoked shallot soubise

#### CRAB CAKE

Mediterranean quinoa salad, charred cherry tomato, charred snap peas, golden tomato 'whip'

#### GARDEN (ALL GLUTEN & DAIRY FREE)

#### CELERIAC MILANESE

Marinated maitake, shaved celery, radish, truffled creme fraiche

#### CRISP PANISSE VERT

Spiced yogurt labneh, marinated green beans, grilled butternut squash emulsion, pea tendrils

#### THAI GREEN CURRY

Jasmin rice cake, fried & marinated tofu, snap peas, lime, micro cilantro, fried cashews

#### EGGPLANT BRACIOLE

Rice pilaf, air fried cauliflower, plumped raisins, shallot soubise

All garden main courses available as vegan on request.

## DESSERT

#### CHOICE OF 3 DESSERT CANAPÉS OR 1 PLATED DESSERT

#### STRAWBERRY LEMONADE CAKE

Brown butter cake, strawberry lemon curd, vanilla buttercream (NF)

#### GIANDUJA CREAM PUFF

Hazelnuts, chocolate mousse, dulce de leche

#### RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

#### MATCHA COCONUT TART

Coconut creme, matcha marshmallow, matcha coconut dip

#### CARMELIZED CHOCOLATE TART

Carmelized dark chocolate ganache, salted caramel, brown butter (NF)

#### OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream (GF, NF)

#### FIG & HAZELNUT TART

Crystalized hazelnuts, fig jam, hazelnut frangipane

#### YOGURT PANNA COTTA

Lavender syrup, poached kiwi (GF, NF)

#### SPICE RICE PUDDING

Coriander, roasted rhubarb, caramelized puffed rice (GF, NF)















### CENTER STAGE

#### LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - One hour of Center Stage service.

#### ARTISANAL CHEESE & SALAMI DISPLAY

### FIVE (5) ASSORTED IMPORTED & LOCAL CHEESES: goats cheese, blue, cheddar, washed rind, soft

#### FOUR (4) SLICED SALAMI VARIETIES Spain, Italy and France

### ASSORTED FRESH & DRIED FRUITS THREE (3) VARIETIES OF HOUSE-MADE JAMS ASSORTED CRACKERS & BREADS

#### ASSORTED VEGETABLE CRUDITÉS

Green goddess tzatziki, smoked onion dip, Israeli hummus mousse, micro cilantro, finger lime

#### SLIDERS

#### BEEF SLIDER

Cooper sharp, caramelized onions, dill pickle, pretzel bun

#### SMASHED FALAFEL SLIDER

Tzatziki, slow-roasted tomato, pickled cucumber & red onion

#### CHICKEN PARMESAN SLIDER

Marinara, mozzarella & provolone, basil

#### HOUSE KETTLE CHIPS

Parmesan, fresh herbs & truffle oil

#### LIBERTY SANDWICH 'BAR'

#### PHILLY STYLE CHEESESTEAK

Cheese sauce, frizzled onions, seeded rolls

#### ROAST PORK SANDWICH

Marinated grilled broccoli, roasted peppers, provolone & mozzarella

#### ITALIAN HOAGIE BITE

Capicola, genoa salami, soppressata, sharp provolone, bibb lettuce, pickled shallot dressing

#### GRILLED HARISSA EGGPLANT SLIDER

Roasted red peppers, Greek feta aioli, arugula

#### BREADS & SPREADS

SPINACH ARTICHOKE DIP
CHICKPEA HUMMUS
PESTO AIOLI
SMOKEY BABA GANOUSH
BLACK OLIVE TAPENADE
VEGETABLE CREAM CHEESE
LAVASH CRACKERS
TOASTED BAGUETTE
SEEDED SOUR DOUGH
FOCCACIA

### CENTER STAGE

#### LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - One hour of Center Stage service.

#### TEX MEX

STEAK FAJITAS

Spiced flank steak, mixed peppers, pickled onion, avocado

CHARRED CORN SALAD

Queso fresco, cilantro, tomatoes, charred corn, fresno chilli

JICAMA SLAW

Shaved jicama, red cabbage, green onion, lime aioli

GRILLED ELOTE FLATBREAD

Cotija cheese, cilantro, red peppers, flatbread

CHICKEN ENCHILADAS

Free range chicken, tomatoes, avocado, jalapeno peppers

#### EASTERN

SEAWEED SALAD

Crunchy seaweed, sesame dressing

THAI BEEF SALAD

Crisp vegetables, marinated beef, namjim dressing

KOREAN PORK BELLY SLIDER

Roast pork belly, kimchi, pickled radish, bao bun

FRIED RICE

Jasmin rice, egg, toasted garlic

MASSAMAM LAMB CURRY

Marinated lamb, coconut and lime sauce

SESAME BOK CHOY

Bok choy, ginger, toasted sesame

### CENTER STAGE

#### LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - One hour of Center Stage service.

#### RAW BAR (MARKET PRICE)

#### OYSTERS ON THE HALF SHELL

Lemon wedges, cocktail sauce, cucumber-honeydew mignonette, namjim dip

#### SHRIMP COCKTAIL

Classic shrimp cocktail with cocktail sauce & lemons

#### ADDITIONAL ITEMS ON REQUEST:

Stone crab claws; chilled lobster salad; herb-crusted grilled tuna tataki; Alaskan snow crab; grilled lobster tail; Peruvian ceviche

#### SUSHI

CALIFORNIA MAKI
SPICY TUNA MAKI
PICKLED VEGETABLE MAKI
SALMON AVOCADO MAKI
YELLOWTAIL SCALLION MAKI
EEL CUCUMBER MAKI

Served with seaweed salad, sriracha-mayo, wasabi, pickled ginger, soy sauce

#### FINE & FAMILIAR

#### GOCHUJANG GLAZED CHICKEN NUGGETS

Sour cream, caviar

#### **DEVILED EGG**

Wagyu sirloin (DF, GF)

#### DRY AGED SLIDER

Clothbound cheddar, bread and butter pickles

#### DUCK FAT CHIPS

Truffle dijonnaise (GF, DF)

#### TRUFFLE GRILLED CHEESE

Sourdough, trio of cheese, truffle (V)

### CENTER STAGE DINNER

LIVE DINNER ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Two hours of Center Stage Dinner service.

#### MEDITERRANEAN

#### SMOKY LAMB KABSA

Basmati rice, braised lamb shoulder, dried fruits, cashews & fresh herbs

#### SUMAC ROASTED CHICKEN

Fresh squeezed lemon, parsley & olive oil

#### ROASTED CARROTS & HARISSA

Fried slivered almonds, pea shoot salad, puffed wild rice

#### FATTOUSH SALAD

Persian cucumbers, tomato, mint, sumac & black lime vinaigrette

#### **ACCOUTREMENTS**

Hummus, cucumber tzatziki, babaganoush, grilled flatbreads

#### TIRAMISU CUP

Espresso syrup, lady fingers, mascarpone mousse (NF)

#### COCONUT CHOCOLATE CUP

Chocolate shell, coconut dark chocolate ganache, candied coconut (GF, VG)

#### CARVING

#### PRIME RIB AU JUS \$38

Buttery mash potatoes, green beans, grilled portabello mushrooms

#### SUMAC SPATCHCOCK CHICKEN \$28

Tumeric rice, roasted vegetables, tahini dressing

#### ROSEMARY AND GARLIC LAMB LEG \$32

Duck fat roasted potatoes, minted peas, black garlic jus

#### PORCHETTA \$36

Crispy porchetta, herb stuffing, broccoli rabe

### CENTER STAGE DINNER

LIVE DINNER ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Two hours of Center Stage Dinner service.

#### ITALIAN

#### PANZANELLA

Tuscan bread, tomatoes, cucumbers, red onions, and basil

#### CAPONATA

Sicilian eggplant, tomatoes, olives, capers

#### SALTIMBOCCA ALLA ROMANA

Chicken cutlets, prosciutto and sage

#### ROASTED POTATOES

Crispy roasted potatoes, garlic, rosemary, and olive oil

#### GRILLED BRANZINO

Grilled branzino, lemon and olive oil

#### PENNE ALL'ARRABBIATA

Spicy tomato sauce, garlic, Calabrian chili peppers, and tomatoes

#### PANNA COTTA

Vanilla, fruit compote (GF, NF)

#### CANNOLI

Pastry shells, sweet ricotta cheese (NF)

#### 9TH STREET MARKET

#### PRIME RIB STEAK

Bordelaise Sauce (GF)

#### GRILLED SALMON

Kennett Square Mushroom Ragout (GF)

#### BUTTER WHIPPED POTATOES (V, GF)

#### GRILLED ASPARAGUS

Charred Onions, Chervil and Dijon Dressing (V, GF)

#### MESCLUN SALAD

Baby Vegetables, Basil-Sunflower Seed Pistou (VG, GF)

#### **BUTTERHEAD LETTUCES**

Shaved Pecorino, White Balsamic Vinaigrette (V, GF)

#### RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

#### OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream

### CENTER STAGE DESSERT

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - One hour of Center Stage Dessert.

#### ITALIAN DESSERT

#### RICOTTA CANNOLIS

Sweet ricotta, chocolate, orange (NF)

#### GIANDUJA MOUSSE CUPS

Chocolate mousse, hazelnut praline, chocolate coated pizzelle crumbles

#### PECAN RICCIARELLI

Pecan cookies (GF, DF)

#### ITALIAN WEDDING COOKIES

Walnuts, sugar dust

#### LEMON RICOTTA CLOUD COOKIES

Ricotta cookies, lemon glaze

#### TIRAMISU CUP

Espresso syrup, lady fingers, mascarpone mousse

#### TORTA TENERINA

Dark chocolate cake (GF)

#### KID IN A CANDY STORE

ASSORTED CANDY JARS, 3 DESSERT CANAPÉS, & FAIRY FLOSS

#### 3 PASSED DESSERT CANAPÉS OR 5 STATIONARY DESSERT CANAPÉS

#### STRAWBERRY LEMONADE CAKE

Brown butter cake, strawberry lemon curd, vanilla buttercream (NF)

#### GIANDUJA CREAM PUFF

Hazelnuts, chocolate mousse, dulce de leche

#### RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

#### MATCHA COCONUT TART

Coconut creme, matcha marshmallow, matcha coconut dip

#### OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream (GF, NF)

#### FIG & HA7FI NUT TART

Crystalized hazelnuts, fig jam, hazelnut frangipane

#### COCONUT CHOCOLATE CUP

Chocolate shell, coconut dark chocolate ganache, candied coconut

#### CARMELIZED CHOCOLATE TART

Carmelized dark chocolate ganache, salted caramel, brown butter (NF)

# OUR VENUES

At Rhubarb Hospitality Collection (RHC), we are committed to delivering world-class culinary experiences by partnering with some of the most prestigious cultural centers, musuems and venues in Philadelphia. With a deep respect for craftsmanship and hospitality, we take pride in creating unforgettable moments through exceptional food, service, and atmosphere.

We are honored to be the exclusive food and beverage partner for an array of distinguished venues, each offering a unique setting that seamlessly blends history, culture, and innovation. Our dedication to excellence extends beyond the plate, as we thoughtfully curate each event to reflect the character and prestige of these iconic spaces. NATIONAL CONSTITUTION CENTER

Ensemble/\rts

\* \* \* \* MUSEUM OF THE

\* \* \* \* AMERICAN

\* \* \* REVOLUTION



PARK





Memorial Kall c. 1876
HOME TO PLEASE TOUCH MUSEUM, FAIRMOUNT PARK

\_EVEL28

lmage provided by McShea Photography. Memorial Hall C. 1876

