

AUTUMN WINTER 2025
MENU

R
Rhubarb
HOSPITALITY
COLLECTION



This menu pushes the boundaries of culinary creativity while maintaining a strong focus on sustainability.

Our culinary team emphasizes seasonality, using locally sourced ingredients to minimize environmental impact. Each dish is crafted with an experimental approach, drawing inspiration from global travels and everyday experiences.

These elements come together to create a menu that is both innovative and deeply rooted in tradition.



PASSED CANAPÉS

SELECT 6 FOR \$28 PER GUEST

BEEF BOURGUIGNON CROQUETTE

Short Rib, Potato, Carrot, Red Wine Soubise (GF, DF)

CROQUE MONSIEUR AU CANARD

Duck Confit, Comte, Preserved Cherry Dijon

SHORT RIB GRILLED CHEESE

Caramelized Onions, Gruyere, Caviar

CHICKEN TOSTADA

Red Wine Black Mole, Cilantro (GF, DF)

TOMATO TARTLET

Morbier Cheese, Braised Beef, Spiced Onion Jam

PIG IN A BLANKET

Pumpkin Dijonnaise, Sage

HOISIN GLAZED DUCK BREAST

Japanese Mayonnaise, Crispy Wonton Cone (DF)

CUSTOM BLEND SLIDER

Special Sauce, Slab Bacon, Onion Jam, Brioche

CHICKEN CAESAR

Romaine Lettuce, Parmesan Sable

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



PAELLA ARANCINI

Ruby Shrimp, Romesco Aioli, Pimenton (GF, DF)

RED PEPPER TACO +\$3

Sea Bass, Leche de Tigre, Sweet Corn (DF)

HAMACHI TATAKI

Cucumber, Turmeric-Yuzu Vinaigrette, Rice Chip (GF, DF)

SALT COD BRANDADE

Saffron, Black Garlic, Squid Ink Polenta (GF)

SMOKED TROUT MOUSSE TARTINE

Fennel Jam, Everything Spice, Caraway

CURED SALMON ROE TART

Dashi, Coriander, Cream Cheese

MAINE LOBSTER SALAD +\$3

Celery, Preserved Lemon, Brioche

TUNA CRUDO +\$3

Yuzu Roe, Nori Masa Taco, Crispy Chili (GF, DF)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



LOADED NEW POTATO

Chive Mousse, Yuzu-Garlic Aioli (VG, GF)

ROASTED HONEYNUT SQUASH

Pine Nut Gremolata, Tuile (V, DF, GF)

SUNCHOKES TARTINE

Purée, Charred Leek, Apple Jam (VG)

HEIRLOOM SWEET POTATO

Za'atar Tofu, Honeycomb, Pomegranate (VG)

CAULIFLOWER TART

Lemongrass, Ginger, Coconut (VG)

AERATED BEETROOT

Charcoal Pie Tie, Pickled Cucumber, Yogurt & Dill (V)

PUMPKIN CANNELLONI

Porcini Mushroom, Sage Brown Butter & Parmesan (V)

HEART OF PALM CEVICHE

Plantain, Lime, Cilantro (GF, VG)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





PASSED BOWLS

SELECT 2 FOR \$18 PER GUEST

PASSED BOWLS

CARROTS

Poached Heirloom Carrots, Kyoto Carrot Purée, Shaved Carrot Salad, Carrot Juice Gastrique (GF, VG)

WHIPPED STRACCIATELLA

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

GNOCCHI

Cacio e Pepe, Preserved Lemon, Parmigiano (V)

SALMON QUENELLE RAVIOLO

Lobster-Saffron Sauce, Caviar, Ginger (GF)

JERSEY GIRL BURRATA

Salted Baked Beetroot, Castelfranco, Pickled Blackberry, Hazelnut Crumb, Bulls Blood (V)

SALT BAKED JERUSALEM ARTICHOKE

Saffron Pickled Mushroom, Smoked Crème Fraiche, Cep Crumble, Shaved Winter Truffle (V)

SPICE GLAZED SHORT RIB

Pomme Aligot, Sweet & Sour Onions, Miso Eggplant Purée, Chive Oil (GF)



PASSED BOWLS

SEARED HALIBUT

Heritage Yam, Swiss Chard, Cranberry Marmalade (GF, DF)

POACHED HEIRLOOM BEETS

Goat Cheese Fonduta, Crunchy Honeycomb, Hibiscus-Quince Vinaigrette (GF, V)

POACHED MAINE LOBSTER +\$3

Passionfruit, Saffron-Fennel Purée, Charred Shallot, Chervil (GF, DF)

DIVER SCALLOP

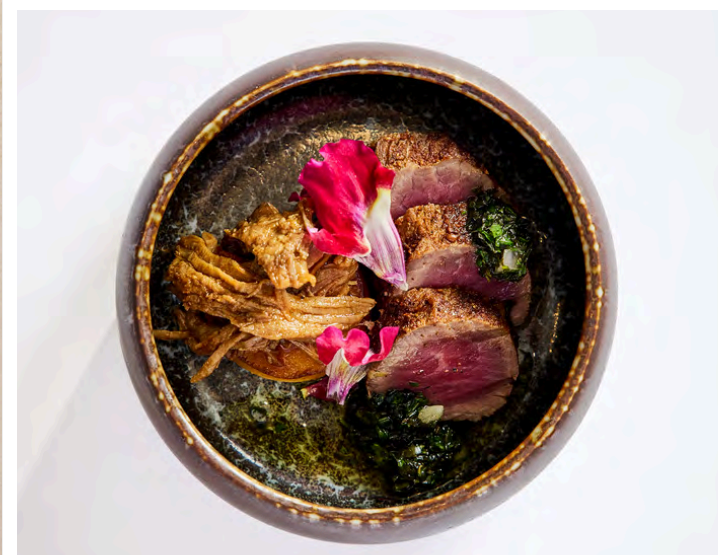
Wild Maitake Mushroom, Umami Oil, Scallop Chip (GF, DF)

BERBERE SPICED LAMB TWO WAYS

Candied Squash Pave, Mint Gremolata, Lamb Jus (GF, DF)

CHICKEN KIEV

Herb Roasted Chicken, Potato Purée, Roasted Garlic Persillade Crumble



A hand is pouring a golden liquid from a bottle into a spoon, which is held over a plated dish. The dish features a roasted duck breast, a slice of pineapple, and is garnished with white and pink flowers and red berries. The background is a dark, reflective surface.

SEATED DINNER

SELECT 3 COURSES FOR \$85 PER GUEST

FIRST COURSE

LATE HARVEST WALDORF

Baby Gem, Cider Braised Butternut Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (GF, V)

CAESAR SALAD

Kale, Brussels Sprouts, Roasted Garlic Dressing, Celery Root-Parmesan Crunch (GF, V)

BABY LETTUCE

Braised Beets, Blackberries, Quinoa Clusters, Celery Root Vinaigrette (GF, VG)

JERSEY GIRL BURRATA

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

HARVEST COBB SALAD

Hickory Smoked Gem Lettuce, Granny Smith Apples, Beetroot Quail Eggs, Ranch Dressing, Crispy Sage (GF, V)

ENDIVES

Orange Poached, Frisée, Pumpkin Seeds, Vanilla-Bourbon Caramel (GF, VG)

BONITO CRUDO

Beetroot Vinaigrette, Hibiscus, Smoked Red Onion (GF, DF)

TORCHED SEA BREAM

Compressed Pear, Sweet Lemon Verbena Vinaigrette, Fermented Spicy Guava Purée (GF, DF)

POACHED MAINE LOBSTER **+\$5**

Passionfruit, Saffron-Fennel Purée, Charred Shallot, Chervil (GF, DF)



MAIN COURSE

GEORGES BANK HALIBUT

Poached Thumbelinas, Ginger-Carrot Purée, Shaved Carrot Salad, Carrot Juice Honey (GF)

HUDSON VALLEY DUCK

Harvest Fricassee, Orange Gastrique, French Beans, Duck Demi (GF, DF)

BAROLO BRAISED SHORT RIB

Baby Root Vegetables, Parsnip Purée, Horseradish Gremolata (GF)

LAMB TAGINE

Cumin-Carrot Pudding, Salt Roasted Root Vegetables, Saffron Couscous, Sultana-Lamb Demi-Glace

FAROE ISLANDS SALMON

Mousseline Agnolotti, Poached Turnips, Romanesco, Herbed Brown Butter

GRILLED WAGYU

Potato Fondant, Purple Cabbage Choucroute, Parsnip Soubise, Caraway Jus (GF)



MAIN COURSE

LONG ISLAND FLUKE

Celeriac Purée, Roasted Violina Pumpkin, Clementine, Shiso (GF)

HERITAGE CHICKEN CHARTREUSE

Braised Savoy Cabbage, Root Vegetables, Consommé (GF)

MISO MARINATED BLACK COD

Mussel Soubise, Japanese Sweet Potato Fondant, Yu Choi, Bamboo Rice (GF, DF)

FILET OF BEEF **+\$5**

Sweetbreads, Celery Root, Sauce Périgueux, Pink Peppercorn, Kyoto Carrots (GF)

BUTTER-POACHED LOBSTER **+\$5**

Saffron Risotto, Citrus Beurre Blanc (GF)

BEET CAPPELLACCI

Bloomsdale Spinach, Baby Beets, Ginger Beet Purée (V)

RUTABAGA TOURNEDOS

Braised Endive, Whole Roasted Parsley, Garlic Chips, Mustard Jus (GF, VG)





DESSERT COURSE

SELECT ONE PLATED DESSERT OR 3 DESSERT BITES

PLATED DESSERT

MONT BLANC

Chestnut Cream, Meringue, Coconut Panna Cotta, Lime (V)

RICE PUDDING

Candied Squash, Krispies, Vanilla-Orange Oil (GF, V)

TROPICAL BABA AU RHUM

Coconut-Lychee Cake, v, Dragonfruit, Mango Crème Diplomate, Chocolate Mint (V)

STICKY TOFFEE BREAD PUDDING

Pumpkin Labne, Brown Butter-Clove Tuile, Sherry Reduction (V)

CARROT CAKE

Kyoto Carrots, Rum Raisins, Coconut Bavarian Cream, Caramelized Pineapple (GF, VG)

PERSIMMON TART

Spiced Crème Pâtisserie, Honey Tuile (V)

TART TATIN

Bourbon Barrel Aged Maple Syrup, Clotted Cream (V)

RED KIWI PANNA COTTA

Kiwi Chip, Coconut Mousse, Toasted Honey Sable (GF, V)



DESSERT BITES

BASQUE CHEESECAKE BITE (V)

PARSNIP CAKE

Cream Cheese, Ginger-Carrot Coulis, Candied Petite Carrots

WHITE CHOCOLATE AND MATCHA POPS

Cranberry (GF, VG)

CARAMÉLIA BON BONS

with Pumpkin (GF, V)

RED VELVET TRUFFLES (V)

TROPICAL PÂTÉ DE FRUIT

Lychee, Lemon Verbena (GF, VG)

5 SPICE MACARON

Pumpkin Buttercream (GF, V)

YUZU MINI MOCHI (GF, VG)

BREAKFAST PROFITEROLE

French Toast Ganache, Maple Sugar (V)

PINEAPPLE WHOOPIE PIES

Coconut Cream (V)

MILK CHOCOLATE PRALINE

Dark Chocolate Drizzle (GF, VG)

TARTE TATIN

Apple Compote, Caramelized Puff Pastry (V)





COCKTAIL STATIONS

PRICED FOR 1 HOUR OF SERVICE PER GUEST

GRAZING TABLE \$28

Chef's Selection of Cured Meats and Cheeses (GF)

SALADS

Grilled Eggplant & Pepper Salad (GF,VG)

Peppadew (GF,V)

Marinated Mushrooms (GF,VG)

MEZZE

Cannellini Bean Hummus, Calabrian Chili Aioli

Grilled Eggplant & Pepper Salad (GF,VG)

ACCOMPANIMENTS

Assorted Marinated Olives (VG, GF)

Baked Lavash, Crackers, Crostini, Focaccia (VG)

Seasonal Selection of Fresh and Dried Fruits

Herbs, Olive Oil, Balsamic

Optional Enhancement

Live-Action Hand-Pulled Fresh Mozzarella (V, GF) **+\$12**

HIGH-LOW \$30

Korean Fried Chicken Nugget, Caviar (DF)

Deviled Egg, Wagyu Sirloin (DF, GF)

Dry Aged Slider, Clothbound Cheddar, Millionaire Pickles

Duck Fat Potato Wedges, Truffle Dijonnaise (GF, DF)

Truffle Grilled Cheese (V)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



COCKTAIL STATIONS

RAW BAR \$40

MAINS

Poached Prawns (DF, GF)

Seasonal Oysters

Cherrystone Clams (DF, GF)

Tuna Tiradito, Aji Amarillo, Leche de Tigre, Citrus, Coriander (GF, DF)

SAUCES

Shallot Mignonette, Horseradish Cocktail Sauce,

Marie Rose Sauce (VG, GF)

Optional Enhancement

Lobster Tails, Stone Crabs, King Crab, Tarragon Remoulade (GF, DF) **+\$38**

Caviar on Twice Baked Potato **+\$20**

Live-Action Tiradito, Sashimi, Ceviche **+\$24**

SUSHI MARKET \$40

MAINS

Big Eye Tuna, King Salmon,

Japanese Hamachi, Fluke, Tamago

Avocado Cucumber, California, Chef's Selection of Specialty Rolls

SAUCES

Soy Sauce, Wasabi, Pickled Ginger

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



COCKTAIL STATIONS

BREADS & SPREADS \$18

MAINS

Spinach Artichoke Dip, Roasted Eggplant Caponata,
Cannellini Bean Hummus, Black Olive Tapenade, Calabrian Chili Aioli

ACCOMPANIMENTS

Lavash Crackers
Toasted Baguette
Seeded Sour Dough
Focaccia

SLIDER BAR \$25

MAINS

Please Select Three Sliders:

All-American, Custom Beef Blend, Vermont Cheddar, Dijon, Onion Jam
Buffalo Chicken, Blue Cheese Slaw
Mini Panino, Salami, Bresaola, Provolone, Broccoli Rabe,
Calabrian Chili- Giardiniera, Focaccia
Tempura Fried Mushroom, Herb Gremolata (VG)
Impossible Burger, Shallot Jam, Potato Roll (VG)

ACCOMPANIMENTS

Potato Wedges, Ketchup, Aioli, Dijonnaise (VG, GF)
Gotham Greens Salad, Root Vegetables, Green Goddess (VG, GF)

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COCKTAIL STATIONS

PHILLY STATION \$24

MAINS

Classic Philly Cheesesteaks

Fried Onions, Cheez Wiz

South Philly Veggie Hoagies (V)

Roasted Eggplant, Herb Marinated Tomato, Broccoli Rabe,
Sharp Provolone

Mini Italian Hoagies

Capicola, Genoa, Pepperoni, Prosciutto, Pepper Shooter Relish,
Red Wine Vinegar, Oregano

Italian Roast Pork Sliders

Broccoli Rabe, Aged Provolone

MEZZE

Tri-colored Pasta Salad

Soft Pretzels

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





DINNER STATIONS

PRICED FOR 2 HOURS OF SERVICE PER GUEST

CHOP HOUSE \$55

MAINS

Carved Prime NY Strip, Au Poivre Sauce (GF)

Grilled Salmon, Caper-Chive Emulsion (GF, DF)

Sliced Heritage Chicken, Dijon Velouté

ACCOMPANIMENTS

Herb Roasted Marble Potatoes (V, GF)

Brussels Sprouts, Charred Onions, Hickory-Maple Dressing (V, GF)

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

Butterhead Lettuces, Hudson Valley Blue Cheese,

Apple Cider Vinaigrette (V, GF)

Dinner Rolls

Optional Enhancement

Live Action Chef Carved Chateaubriand Wellington **+\$25**

LITTLE ITALY \$40

Penne alla Vodka

Eggplant Rollatini, Sunday Sauce

Braised Polpetta, Short Rib, Sausage, Dry Aged Ground Beef

Rosemary Foccacia

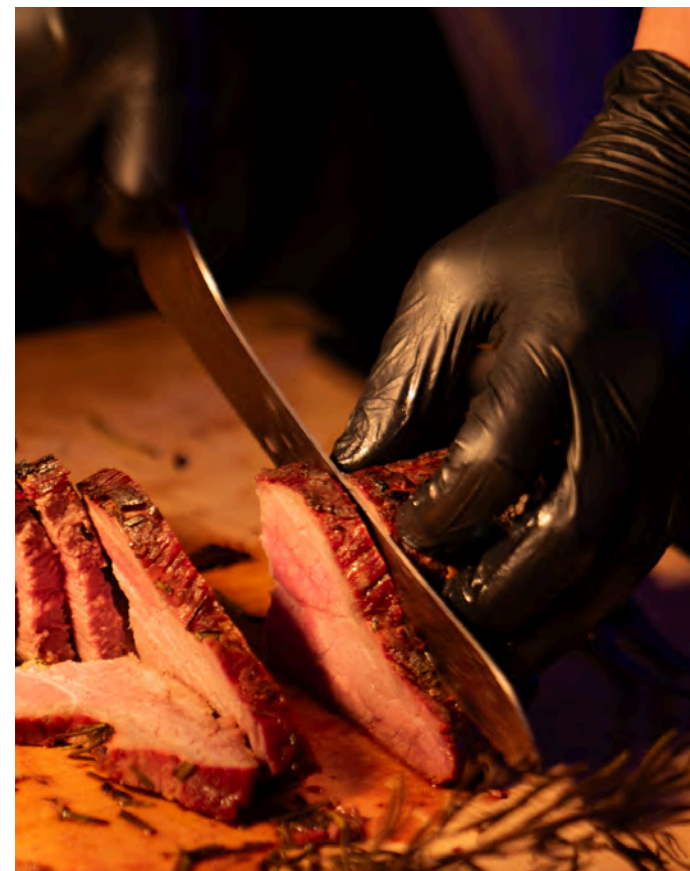
Grated Parmesan, Red Pepper Flakes, First Press Olive Oil

Classic Caesar Salad

Optional Enhancement

Live-Action Cacio e Pepe from Parmesan Wheel **+\$15**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



DINNER STATIONS

MEDITERRANEAN \$40

MAINS

Herbed Chickpea Falafel (VG, GF)

Grilled Salmon with Italian Salsa Verde

Slow Roasted Za'atar Chicken Breast (GF, DF)

SALADS

Orzo Salad, Asparagus, Chickpeas, Raisins, Citrus Vinaigrette (VG)

Marinated Chickpeas, Preserved Lemon, Mint,

Pickled Pearl Onion (VG, GF)

Grilled Squash, Mint, Tahini Vinaigrette, Pomegranate Molasses (VG, GF)

MEZZE

Butternut Squash Hummus, Roasted Garlic Labneh, Pumpkin Seed-Muhamarra (VG, GF)

Za'Atar Lavash, Flatbreads, Grilled Pide (VG)

Raw and Blanched Seasonal Vegetables (VG, GF)

Optional Enhancement

Live-Action Hand-Carved Lamb Shawarma **+\$12**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



DINNER STATIONS

OAXACAN TAQUERIA \$40

MAINS

Chicken Al Pastor (DF), Pescado Frito (DF) & Hongos (VG)

Oaxacan Cheese Quesadilla (V)

ACCOMPANIMENTS

Corn Rib Esquites (V)

Grilled Cactus Salad, Bibb Lettuce, Black Beans, Tomato, Scallion (VG, GF)

Tortilla Chips, Guacamole (VG, GF)

TOPPINGS

Cilantro, Onion, Radish, Pineapple, Lime, Cabbage

Salsas: Habanero-Sour Orange, Serrano-Cilantro, Roja, Lime Crema

Optional Enhancement

Live-Action Smoked Guacamole (VG, GF) **+\$12**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



CHINATOWN \$40

MAINS

Peking Duck Bun, Scallion, Cucumber, Hoisin (DF)

Chicken Katsu Slider, Pickled Cabbage Slaw, Sesame Milk Bread

Vegetable Gyoza, Ponzu Glaze (V, DF)

ACCOMPANIMENTS

Shishito Yakitori, Red Miso (VG, GF)

Edamame Salad, Scallions, Wasabi Ginger Vinaigrette (VG, GF)

House Special Lo Mein (DF)

Crispy Wontons (VG)

SAUCES

Mala Chili Sauce, Tamari Vinegar Sauce (VG, GF)

FANFARE \$40

MAINS

Spicy Sausage Pizza, Margherita Pizza (V)

Achiote Chicken Empanada, Black Bean Purée, Pineapple Salsa

Chopped Cheesesteak, Cooper Sharp, Caramelized Onion

Shaved Pastrami Slider, Swiss Mornay, Sauerkraut, Rye

Pretzel Bites, Beer Cheese, Grain Mustard (V)

Gotham Green Lettuces, Root Vegetables, Green Goddess (VG, GF)

Optional Enhancement

Street Cart-Style Carved Lamb, Seasoned Rice,

Shredded Lettuce, Red & White Sauces **+\$12**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



DINNER STATIONS

SOUTHERN SMOKE \$40

MAINS

BBQ Pulled Chicken

Texas Beef Brisket (GF, DF)

ACCOMPANIMENTS

Baked Molasses Lima Beans, Burnt Ends (GF, DF)

Cruciferous Slaw, Aunt Mildred's Pickles (VG, GF)

Sullivan County Stone Ground Cornbread, Honey Butter (V)

Potato Rolls (VG)

SAUCES

Demerara Mustard BBQ Sauce (VG, GF), Wesley's Mop Sauce (VG, GF),

Hot Honey (V, GF)

FROM PIEDMONTE TO PALERMO \$45

MAINS

Free Range Chicken alla Pizzaiola, Creamy Polenta, Parsley

Branzino, Fennel, Citrus

ACCOMPANIMENTS

Tortellini al Ragù Bolognese

Campanelle al Olio, First Press Olive Oil, Chili Flakes,

Roasted Garlic Chips

Crispy Artichokes, Parmesan Emulsion, Black Pepper

Butternut Squash Panzanella, Arugula, Herb Breadcrumb,

Aged White Balsamic, Pumpkin Seeds

Pane Bianco, Breadsticks, Crostini

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





DESSERT STATIONS

PRICED FOR 1 HOUR OF SERVICE PER GUEST

DESSERT STATIONS

WAFFLE BAR \$22

Bubble Waffles, Belgian Waffles, Stroopwafels

TOPPINGS

Chocolate, Caramel, Pistachio

Sprinkles

Chopped Peanuts

Crushed Oreos

Mini M+Ms

Cookie Crumble

Mini Chocolate Chips

Coconut Shavings

CANDY SHOP \$22

MAINS

House-Made Marshmallows

Chocolate Covered Strawberries

Mini Cakes

Assorted Penny Candy

AUTUMNAL DECADENCE \$22

MAINS

Apple Crumb Mini Pie

Pumpkin Mini Pie

Cranberry-Apple Mini Pie

ACCOMPANIMENTS

Apple Cider Donuts

Snickerdoodle Cookies

Mexican Hot Chocolate Cookies

Flourless Chocolate Cupcakes





LATE-NIGHT BITES

PLEASE SELECT 5 for \$25 FOR ONE HOUR OF SERVICE

LATE NIGHT

LATE NIGHT Select 5 for \$25

PRETZEL BITES

Beer Cheese, Grain Mustard

POPCORN CHICKEN

BBQ, Buffalo or Ranch Dipping Sauce

CUSTOM BLEND SLIDER

Vermont Cheddar, Dijon & Caramelized
Onion Jam

CARNE ASADA QUESADILLA

Monterey Jack Cheese, Guacamole

BURNT ENDS MAC & CHEESE

VEGETABLE SAMOSA

Lemon Raita Sauce

FRIED CHICKEN BISCUIT

Hot Honey, Bleu Cheese Coleslaw





THE INVISIBLE GUEST

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What is The Invisible Guest?

It's a simple way to make your event more meaningful by giving back, with double the impact.

How it works:

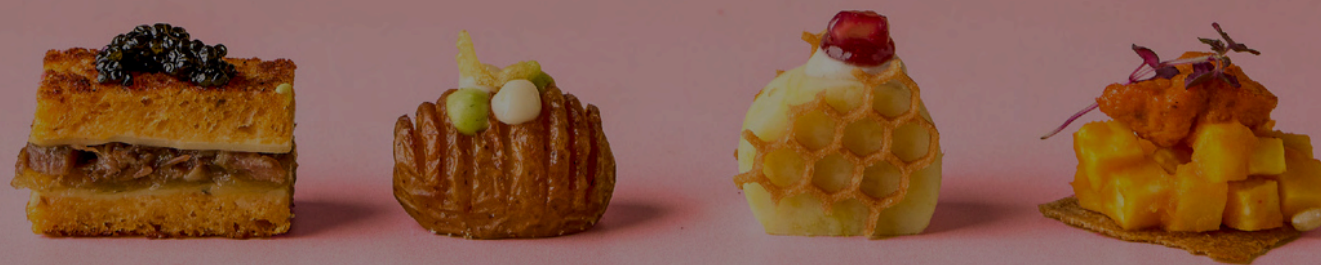
- 1 - Add an invisible guest to your next event
- 2 - Make a \$100 donation
- 3 - Events by RHC matches your donation
- 4 - Your contribution is turned into real support by our nonprofit partners

In Philadelphia, donations support [OIC Philadelphia](#), providing job training, education, and second chances for individuals ready to transform their futures.

By inviting the invisible guest, your event becomes more than a gathering, it becomes a force for good.

LET'S BEGIN...

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