



WEDDINGS

AUTUMN/WINTER MENU 2025

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Rhubarb
HOSPITALITY
COLLECTION

CRAFTING EXCEPTIONAL WEDDINGS WITH INNOVATIVE CUISINE,
ELEGANT FOOD, MODERN SENSIBILITIES AND GENUINE HOSPITALITY.

Welcome to our World...



Image provided by M2 Photography



Our Promise is our Signature.

Weddings with Rhubarb Hospitality Collection are a seamless blend of culinary artistry, elegance, and personalized detail. At the heart of our service is a deep respect for ingredients and a commitment to telling your story through food.

From the first tasting to the final course, our chefs and wedding teams collaborate closely with couples to bring their vision to life. We tailor every aspect of the menu to reflect your style and values, ensuring the experience is not only beautiful but also deeply personal.

Every wedding we serve is an opportunity to elevate tradition and celebrate love with intention. Guided by Rhubarb Hospitality Collection standards, our team delivers a wedding day that feels cohesive, refined, and unforgettable—where every detail, down to the last bite, is crafted with care.



PASSED CANAPÉS

CHOICE OF SIX (6) PASSED

CANAPÉS

LAND

CROQUE MONSIEUR AU CANARD

Duck Confit, Comte, Preserved Cherry Dijon

SHORT RIB GRILLED CHEESE

Caramelized Onions, Gruyere, Caviar

PIG IN A BLANKET

Pumpkin Dijonnaise, Sage

CUSTOM BLEND SLIDER

Special Sauce, Slab Bacon, Onion Jam, Brioche

CHICKEN “CAESAR”

Romaine Lettuce, Parmesan Sable

SEA

PAELLA ARANCINI

Ruby Shrimp, Romesco Aioli, Pimenton (GF, 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

GARDEN

LOADED NEW POTATO

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

SUNCHOKE TARTINE

Puree, Charred Leek, Apple Jam (VG)

HEIRLOOM SWEET POTATO

Za'atar Tofu, Honeycomb, Pomegranate (VG)

CAULIFLOWER TART

Lemongrass, Ginger, Coconut (VG)

HEART OF PALM CEVICHE

Plantain, Lime, Cilantro (GF, VG)



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

A high-angle, close-up photograph of three white ceramic bowls filled with a creamy seafood soup, likely lobster or shrimp. The soup is garnished with fresh green herbs and a dusting of red spice. The bowls are arranged on a black rectangular tray, which is placed on a light-colored surface. The background is softly blurred, showing more of the same bowls.

BOWLS

CHOICE OF TWO (2) PASSED BOWLS

BOWLS

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 ARTICHOKES

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

SPICE GLAZED SHORT RIB

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

POACHED HEIRLOOM BEETS

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

CHICKEN KIEV

Herb Roasted Chicken, Potato Purée, Roasted Garlic Persillade Crumble



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



THREE COURSE DINNER

Includes artisanal bread service.

FIRST COURSE

THREE COURSE PLATED DINNER *Includes artisanal bread service.*

SELECT ONE SALAD:

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)



MAIN COURSE

CHOICE OF TWO (2) MAIN COURSES PLUS CHEF'S CHOICE OF (1) VEGETARIAN

GEORGES BANK HALIBUT

Poached Thumbelinas, Ginger-Carrot Puree, 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 Puree, Horseradish Gremolata (GF)

LAMB TAGINE

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

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)

FAROE ISLANDS SALMON

Mousseline Agnolotti, Poached Turnips, Romanesco, Herbed Brown Butter

GRILLED WAGYU

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



DESSERT BITES

CHOICE OF 3 PASSED DESSERT BITES

BASQUE CHEESECAKE BITE (V)

CARMELIA BON BONS

with Pumpkin (GF, V)

RED VELVET TRUFFLES (V)

TROPICAL PATE 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

COCKTAIL STATIONS

Pricing reflects one 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 (DF)

Caviar

DEVILED EGG (DF, GF)

Wagyu Sirloin

DRY AGED SLIDER

Clothbound Cheddar, Millionaire Pickles

DUCK FAT POTATO WEDGES (GF, DF)

Truffle Dijonnaise

TRUFFLE GRILLED CHEESE (V)



COCKTAIL STATIONS

Pricing reflects one hour of service per guest.

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 (VG)

Herb Gremolata

IMPOSSIBLE BURGER (VG)

Shallot Jam, Potato Roll

ACCOMPANIMENTS

Potato Wedges, Ketchup, Aioli, Dijonnaise (VG, GF)

Gotham Greens Salad, Root Vegetables, Green Goddess (VG, GF)

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



COCKTAIL STATIONS

Pricing reflects one hour of service per guest.

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 \$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

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



WEDDING PACKAGE PRICING

WEDDING PACKAGE INCLUDES

- Fine Dining-Style Menu Tasting
- One Hour Early Access To Wedding Suite
- Five (5) Hours of Service
- RHC Open Bar
- Choice of Six Passed Canapés
- Choice of Two Bowls
- Three Course Dinner

COCKTAIL HOUR

One hour of Passed Canapés & Bowls

DINNER

Three Course Dinner

OPEN BAR

- Five-hour open bar
- Sparkling toast

EVENT RENTALS

- Standard round white china
- Silverware
- Glassware
- Tables, chairs & linens vary by venue

Upgrades available - please discuss with your sales manager.

DEDICATED ATTENDANT

A member of our service team will be dedicated to oversee your wedding dinner service.

BRIDAL SUITE

Charcuterie board, sparkling toast, spring water, and soft drinks for your wedding party (Available one hour prior to the start of wedding.)

SERVICE STAFF

Your Wedding Event Manager and Event Chef will lead RHC's award-winning staff of servers, bartenders, and chefs.

\$250 PER GUEST

Minimum 100 Guests

All Pricing Includes Services Listed. Excludes Taxes.

***Pricing may vary dependent on venue.**

****This contains a sample menu, menus are updated seasonally.**



LET'S BEGIN...

215-923-6000 | INFO@RHCHOSPITALITY.COM | WWW.EVENTSBYRHC.COM



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