



WEDDINGS

THE LIBERTY VIEW // SPRING-SUMMER 2023



1 NORTH INDEPENDENCE MALL WEST // PHILADELPHIA, PA 19106

Congratulations ON YOUR ENGAGEMENT!

Planning a wedding can seem like a large task. Our goal is to guide you through the process with ease. Weddings are our specialty - let us make it effortless for you!

Brûlée Catering is committed to providing the finest catering and hospitality in the Greater Philadelphia area. Our experienced team of catering professionals will work with you to create an unforgettable experience for you and your guests that will undeniably impress from start to finish.

Let Brûlée's award-winning culinary team led by Philadelphia's legendary Chef Jean-Marie Lacroix WOW your guests with exquisite and artful cuisine. Our dedicated and knowledgeable staff provides unparalleled service, giving you just one thing to think about on your wedding day - saying "I do."

We would love to work with you to help find your ideal venue and customize an extraordinary menu for your big day.

Best wishes from our entire Catering Sales team,

Bianca

215.923.6000 // bmcstravick@brulee-catering.com



Wedding Package Pricing

SPRING // SUMMER 2023

Brûlée

tier i

\$195 PER PERSON
all inclusive

tier ii

\$225 PER PERSON
all inclusive

tier iii

\$250 PER PERSON
all inclusive

PRICING INCLUDES:

PRIVATE TASTING

Meet with Your Dedicated Sales Manager and Chef to Select
Your Wedding's Menu at Your Private Tasting for up to Four Guests.

*All dishes will be selected from our most current seasonal menu, which will be provided to you
when your catering sales manager contacts you to schedule your tasting*

COCKTAIL HOUR & THREE COURSE DINNER

You and Your Guests Will Enjoy an Hour of Passed and Stationary Hors D' oeuvres
Followed By a Three Course Plated Dinner

FULL OPEN BAR & TOAST

Enjoy a Full Open Bar for Five Hours and a Pre Set Champagne Toast

*Selections Based Upon Wedding Package Tier (unless client provided)

STANDARD RENTALS

Set the Stage with Standard China, Classic Stemware & Flatware

*Upgrades Available at Additional Charge

CHOICE OF LINENS

Choose From a Variety of Color and Fabric Options for Guest Dining Tables

*Selections Based Upon Wedding Package Tier

DEDICATED ATTENDANT

An Attendant Will Be Assigned to Assist You and Your Partner from Arrival Through Departure

WEDDING SUITE

Take a Private Moment for You and Your Partner in Your Wedding Suite
Cheese and Fruit, Champagne, Spring Water and Soft Drinks Available

*Available one hour prior to the start of wedding / 10 guest maximum

SERVICE STAFF

A Dedicated Event Manager and Event Chef Will Lead
Brûlée's Award Winning Staff of Servers, Bartenders and Chefs

Minimum 100 Guests • Based on Five (5) Hour Event • All Pricing Inclusive of Taxes and Fees



Tier i

SPRING // SUMMER 2023

Brûlée

Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private tasting.

PASSED HORS D'OEUVRES

Choice of six (6):

SHRIMP AND TASSO HUSHPUPPY
creole cream cheese

SEARED TUNA SPOON
avocado purée, cilantro, sliced jalapeño,
lime, ginger, gluten-free soy

MINI LOADED BAKED POTATO
aged cheddar, bacon, chive sour cream

KIMCHI BEEF DUMPLING
ginger-lemongrass aioli

BLT BITE
gem lettuce, heirloom tomato,
roasted garlic crema, bacon cup

CHICKEN GYOZA
chipotle-seasoned ground chicken,
pineapple chutney

KOREAN BBQ GRILLED CHICKEN SKEWER
gochujang marinade

FRIED GREEN TOMATO
heirloom tomato jam, micro celery

CRISPY FRIED POLENTA
whipped goat cheese mousse, balsamic pearls

GRILLED CARROT
spicy jalapeno cream cheese, crispy chickpeas

9TH STREET MARKET DISPLAY

CHARCUTERIE & DOMESTIC CHEESES
FRESH CRUDITÉS - creamy bleu cheese emulsion
GRILLED SEASONAL VEGETABLES - balsamic reduction
ROASTED RED PEPPER HUMMUS
FRENCH ONION DIP
GARLIC AIOLI
CRISPY PITA
LAVASH & SLICED COUNTRY BREAD

FIRST COURSE SALAD

Choice of one (1) for all guests
Served with passed artisan rolls & sea salted butter.

WATERCRESS & RADICCHIO SALAD
crispy pancetta, shaved pecorino cheese, marcona
almonds, honey champagne vinaigrette

WATERMELON SALAD
hydro greens, torn purple basil, basil caviar,
sliced cucumber, ginger-lemon vinaigrette

COMPRESSED SUMMER MELON SALAD
mixed cress, feta cheese, crispy prosciutto,
capers, orange-honey vinaigrette

SECOND COURSE PLATED ENTRÉE

Choice of two (2) guest preselected entrees plus Chef
recommended vegetarian entrée. Choose one (1) vegetable and
starch for both entrées, served with passed artisan rolls and sea
salted butter.

FRENCH CUT CHICKEN BREAST
cauliflower potato purée, baby zucchini,
cipollini onion, red pepper romesco sauce

CHICKEN BREAST
bloomsdale spinach, white and green asparagus,
yellow beet purée, black pepper jus

BAROLO WINE BRAISED SHORT RIBS
bacon and pea farrotto, thyme marinade, cherry tomato,
barolo reduction

GRILLED DOUBLE CUT PORK CHOP
roasted corn polenta, maitake mushroom, pork jus
reduction

PAN SEARED SALMON
purple sweet potato purée, tri-colored cauliflower,
pole bean, lime & juniper beurre blanc

ROASTED SALMON
wild mushroom farrotto, grilled asparagus,
lemon oil, thyme butter

GROUPE
grilled spring onion, smoked carrot purée,
summer baby squash, port wine butter sauce

Entree guarantee due fourteen (14) days in advance of event
Choice of three (3) entrées (plus one vegetarian) - \$10 pp

THIRD COURSE DESSERT

COFFEE & HERBAL TEAS

Choice of Three (3) Passed Mini Desserts

POTS DE CRÈME
CLASSIC CRÈME BRÛLÉE
SEASONAL FLAVORED MACARONS
DULCE BANANA CREAM PIE TART
WHITE CHOCOLATE MOUSSE CUP
CLASSIC FRUIT TART
CHOCOLATE PASSION CAKES
LEMON POSSET
WHITE CHOCOLATE BUTTERSCOTCH BLONDIE
SEA SALT-CARAMEL BROWNIE SQUARES

STANDARD BAR PACKAGE

Inclusions vary by venue.

Tier i

SPRING // SUMMER 2023

Brûlée

Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private tasting.

PASSED HORS D'OEUVRES

Choice of six (6) - all Tier i hors d'oeuvres also available.

SHRIMP COCKTAIL
tomatillo ketchup

CRISPY THAI RICE BALL
thai spiced clam lemongrass, coconut, miso kewpie

SEARED MARYLAND STYLE CRAB CAKE
old bay remoulade, lemon zest

CALIFORNIA SUMMER ROLL
avocado, crab tempura, wasabi crunch, cucumber

PRETZEL WRAPPED PIG IN A BLANKET
whole grain mustard cream cheese

SIRLOIN TARTARE
grilled toast point, parsley, mustard, capers, shallot, quail egg

PEACH GLAZED DUCK SUMMER ROLL
basil, mint, cucumber, peach hoisin sauce, shiso

CHICKEN SALAD WONTON
smoked chicken, jalapenos, sweet chilis, lime mayo

FRIED CHICKEN EMPANADA POP
roasted corn, chipotle, salsa fresca, lime crème, micro cilantro

COMPRESSED MELON CUP
watermelon, honeydew, lemon-mint yogurt

BUFFALO FRIED CAULIFLOWER
celer y seed breading, blue cheese dressing, micro celery

GREEK CUCUMBER CUP
olives, tomato, onions, feta, tapenade

9TH STREET MARKET DISPLAY

CHARCUTERIE & DOMESTIC CHEESES

FRESH CRUDITÉS
creamy bleu cheese emulsion

GRILLED SEASONAL VEGETABLES
balsamic reduction

ROASTED RED PEPPER HUMMUS,
FRENCH ONION DIP, GARLIC AIOLI, CRISPY PITA,
LAVASH & SLICED COUNTRY BREAD

COCKTAIL STATION

Choice of one (1) of the following displays:

DUMPLING HOUSE
SINGAPORE
INDIAN STREET FOOD
TUSCAN
ISRAELI
PASTA
MEXICAN STREET TACOS

*please see cocktail station menu for full station descriptions.

FIRST COURSE SALAD

Choice of one (1) for all guests, All Tier i salads also available.

Served with passed artisan rolls & sea salted butter.

GRILLED SEASONAL STONE FRUIT SALAD
local greens, brie cheese, spiced toasted hazelnut, heirloom carrot, honey & elderflower dressing

KALE CAESAR SALAD
tuscan & baby kale, micro red vein sorrel, shaved parmigiana, torn croutons, white anchovy dressing

BRULEE WEDGE SALAD
artisan gem lettuce, tomato, farm fresh egg, bacon, buttermilk fried onion, blue cheese dressing





TIER ii (CONTINUED)

SECOND COURSE PLATED ENTRÉE

Choice of two (2) guest preselected entrees plus Chef recommended vegetarian entrée.. Choose one (1) vegetable and starch for both entrees, served with passed artisan rolls and sea salted butter.

All Tier i entrées also available.

AIRLINE CHICKEN BREAST

bacon risotto, snow pea, breakfast radish, tarragon marsala sauce

PAN SEARED CHICKEN BREAST

roasted carrot purée, glazed haricot vert, jerusalem artichoke jus

BRAISED SHORT RIB

goat cheese whipped potato, heirloom carrot, haricot vert, sauce bordelaise

PASILLA PEPPER BRAISED SHORT RIBS

corn and poblano grit cake, tri-color carrot and snow pea nest, pan sauce

FLAT IRON STEAK

carrot purée, candy cane beets, crisp fennel, steak sauce

GRILLED COBIA

salsify mousseline, glazed heirloom radish, kennett square mushroom broth

PAN SEARED CRAB CAKE

crispy fingerling potato, edamame succotash, avocado-lime purée

PAN SEARED SCALLOPS

caramelized parsnip purée, brown butter braised marble potato, roasted patty pan squash, blueberry truffle emulsion

Entree Guarantee due fourteen (14) days in advance of event

Duet (Split Plate) - \$5 pp • Tableside Ordering - \$15 pp

Choice of three (3) entrées (plus one vegetarian) - \$10 pp

THIRD COURSE DESSERT

COFFEE & HERBAL TEAS

Choice of Three (3) Passed Mini Desserts

POTS DE CRÈME

CLASSIC CRÈME BRÛLÉE

SEASONAL FLAVORED MACARONS

DULCE BANANA CREAM PIE TART

WHITE CHOCOLATE MOUSSE CUP

CLASSIC FRUIT TART

CHOCOLATE PASSION CAKES

LEMON POSSET

WHITE CHOCOLATE BUTTERSCOTCH BLONDIE

SEA SALT-CARAMEL BROWNIE SQUARES

STANDARD BAR PACKAGE

Inclusions vary by venue.



Tier iii

SPRING // SUMMER 2023

Brûlée

Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private wedding tasting.

PASSED HORS D'OEUVRES

Choice of eight (8) - all Tier i and ii hors d'oeuvres also available.

CABO TUNA TACO

roasted poblano, coconut slaw

SCALLOP CEVICHE

tomato, red onion, yellow pepper, cilantro, lime, nori cone

NEW ENGLAND LOBSTER ROLL

warm buttered maine lobster, celery salt, lemon zest, split top new england roll (add \$)

BACON WRAPPED DATE

brie, pistachio-apple butter

GRILLED LAMB LOLLIPOP

apricot mint yogurt (add \$)

CHICKEN & WAFFLE CONE

sriracha maple drizzle, micro celery

HOISIN DUCK DUMPLING

yuzu marmalade

KENNETT SQUARE MUSHROOM QUESADILLA CUP

manchego cheese, scallion relish

SMOKED COCONUT PANINI

grilled bread, heirloom tomato, garlic mayo

CHICKPEA & VEGETABLE SAMOSA

tahini yogurt

9TH STREET MARKET DISPLAY

CHARCUTERIE & DOMESTIC CHEESES

FRESH CRUDITÉS - creamy bleu cheese emulsion

GRILLED SEASONAL VEGETABLES - balsamic reduction

ROASTED RED PEPPER HUMMUS

FRENCH ONION DIP

GARLIC AIOLI

CRISPY PITA

LAVASH & SLICED COUNTRY BREAD

COCKTAIL STATIONS

Choice of two (2) of the following displays:

DUMPLING HOUSE

SINGAPORE

INDIAN STREET FOOD

TUSCAN

ISRAELI

PASTA

MEXICAN STREET TACOS

*please see cocktail station menu for full station descriptions.

FIRST COURSE SOUP OR SALAD

Choice of one (1) for all guests

Served with passed artisan rolls & sea salted butter.

All tier i and tier ii also available.

HEIRLOOM TOMATO & BURRATA SALAD

upland greens, mache, crostini, balsamic reduction, dill vinaigrette

STRAWBERRY SALAD

arugula & frisée, whipped goat cheese, candied pistachio, rhubarb gastrique, vanilla & balsamic dressing

CHILLED STRAWBERRY GAZPACHO

salted almonds, basil oil, balsamic syrup (add crab salad +\$8)

CHILLED ROASTED CARROT SOUP

coconut foam, spring garlic gremolata

CREAM OF ASPARAGUS SOUP

horseradish crostini, dehydrated lemon

CHARRED FENNEL SOUP

garlic chips, saffron oil (add new england lobster +\$8)



TIER iii (CONTINUED)

SECOND COURSE PLATED ENTRÉE

Choice of two (2) guest preselected composed entrees plus Chef recommended vegetarian entrée, served with passed artisan rolls and sea salted butter. All Tier i and ii entrées also available.

ROASTED DUCK BREAST

celery purée, sous vide white leek, chipotle rhubarb and berry compote, red cabbage

LAMB CHOPS

white asparagus & potato purée, grilled asparagus, chinese eggplant, mint gremolata

HERB CRUSTED FILET OF BEEF

golden potato gratin, mushy english peas, blistered heirloom tomato, shallot-red wine reduction

ROASTED FILET OF BEEF

corn & potato purée, lemon asparagus, confit of baby heirloom tomato, truffle demi

BUTTER POACHED HALIBUT

roasted corn farro, lemon-thyme asparagus, saffron nage

RED SNAPPER

freekeh, maitake mushroom, rainbow chard, lemon-chive butter

BLACK COD

fava bean risotto, swiss chard, cherry heirloom tomato, hen of the wood mushroom, saffron nage

Entree Guarantee due fourteen (14) days in advance of event

Duet (Split Plate) - \$5 pp • Tableside Ordering - \$15 pp

Choice of three (3) entrées (plus one vegetarian) - \$10 pp

*Menu items subject to substitution based on seasonal availability.

THIRD COURSE DESSERT

Choice of Dessert Station:

FARMERS FRUIT MARKET

STRAWBERRY RHUBARB SHORTCAKES

PASSION FRUIT PEACHES

APPLE ROSE TARTS

CHARRED STRAWBERRY PAVLOVAS

LIME VERRINE BLUEBERRY SALAD

BACKYARD

STRAWBERRY SHORTCAKE SKEWERS

GRAHAM DIPPED S'MORES LOLLIPOPS

MINI DEEP DISH BOURBON PECAN PIES

CANDIED STRAWBERRIES

PEACH CHEESECAKE JARS

Coffee & Herbal Teas

LATE NIGHT SWEET TREATS

Choice of Three (3) Passed Mini Desserts

POTS DE CRÈME

CLASSIC CRÈME BRÛLÉE

SEASONAL FLAVORED MACARONS

DULCE BANANA CREAM PIE TART

WHITE CHOCOLATE MOUSSE CUP

CLASSIC FRUIT TART

CHOCOLATE PASSION CAKES

LEMON POSSET

WHITE CHOCOLATE BUTTERSCOTCH BLONDIE

SEA SALT-CARAMEL BROWNIE SQUARES

PREMIUM BAR PACKAGE

Inclusions vary by venue.

Cocktail Stations

SPRING // SUMMER 2023

Brolée

Tier ii choose one (1), Tier iii choose two (2).

INDIAN STREET FOOD

Includes the following:

ONION PAKORA

chickpea flour, sweet chili dipping sauce

COCONUT CHICKEN

green curry dipping sauce

POTATO SAMOSA

papaya ketchup

Accompanied By:

GRILLED PANEER SALAD

lemon mint emulsion

BHEL PURI

puffed rice, tomato, coriander, potato, serrano chile

DUMPLING HOUSE

Choice of two (2) dumplings:

STEAMED LEMONGRASS CHICKEN

FRIED SHRIMP

STEAMED EDAMAME

FRIED BULGOGI BEEF

Accompanied By:

KIMCHI NOODLE SALAD

yellow pepper, pickled red onion, carrot, scallion, kimchi emulsion

FRIED WONTON

honey-soy sauce, spicy peanut sauce, hot mustard, sweet & sour sauce

TUSCAN

Includes the following:

HEIRLOOM TOMATO FLATBREAD

fresh mozzarella, basil, olive oil, sea salt

MEDITERRANEAN SALAD

cucumber, tomato, chickpea, feta, red wine oregano vinaigrette

Accompanied By:

ANTIPASTI SKEWERS

fresh micro basil, balsamic glaze

ASSORTED ITALIAN BREADS & FOCACCIA



COCKTAIL STATIONS (CONTINUED)

PASTA

Choice of two (2):

GARGANELLE

arugula-cashew pesto, garlic cheese fondue

PENNE, SPICY PORK SAUSAGE GRAVY

locatelli cheese, pickled red fresno chillies

HERBED RICOTTA TORTELLINI

fresh tomato brodo, sauteed arugula

CAVATAPPI CACIO PEPE

cacio roma cheese, garlic, black pepper, crispy pancetta

RIGATONI

marinara, aged parmesan, broccoli rabe

Accompanied by:

CLASSIC CAESAR SALAD

TOMATO FOCACCIA & ITALIAN BREADS

SHAVED PARMESAN & CRUSHED RED PEPPER FLAKES

SINGAPORE

Includes the following:

SPICY CHICKEN SATAY

peanut sauce

CHAR SIU ROASTED PORK BELLY

Cantonese sweet & sour bbq sauce

Accompanied by:

ROASTED RADISH SALAD

lime, chili vinaigrette

EDAMAME HUMMUS

GRILLED MARBLE BREADS

ISRAELI

Includes the following:

POMEGRANATE GLAZED LAMP CHOP

fresh mint

GRILLED SPICED EGGPLANT SALAD

aleppo pepper, lemon zest, thyme

COOL CUCUMBER SALAD

red onion, mint, dill, champagne vinegar

Accompanied by:

ROASTED GARLIC CHICKPEA HUMMUS

toasted sesame, preserved lemon

WHITE BEAN & RED PEPPER HUMMUS

feta cheese, fried parsley

ISRAELI BREADS

MEXICAN STREET TACOS

Includes the following:

ADOBE GRILLED CHICKEN FAJITA

pepper, onion, jalapeno

SMOKED MAHI MAHI TACO

pineapple salsa, purple cabbage slaw

CHIPOTLE ROASTED CAULIFLOWER TACO

pickled red onion, cotija cheese

Accompanied by:

ELOTE SALAD

chipotle-lime vinaigrette

TRADITIONAL GUACAMOLE

pico de gallo, crispy tortilla chips



Please Note: This menu is a sample of our seasonal selections. Your menu will be selected from our most current seasonal menu when scheduling your private wedding tasting.