

# HERITAGE

PHILA PENNA



## GROUP DINING & SPECIAL EVENTS

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## CONTACT

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# PRIX FIXE MENU

10-18 people

The following three pre fixe menu options are for sit down dinners only. Each diner will select one item for each course at the time of the event. These menus are subject to change, as they are selected from our current seasonal full menu.

## \$35 PER PERSON

### APPETIZER: choose one

#### FOCACCIA & TOMATO

house focaccia, heirloom tomato, basil, burrata,  
basil, olive oil

#### BABY GEM CAESAR

local pecorino, seasoned croutons

#### SEASONAL VEGETABLES

squash, zucchini, carrots, cremini mushrooms

### MAIN: choose one

#### HERITAGE BURGER

beef patty, fontina cheese, caramelized  
onions, lettuce, tomato, mustard aioli

#### FRIED CHICKEN SANDWICH

crispy chicken thigh, tomato, basil, arugula,  
pickled red onion, basil garlic aioli

#### PEI MUSSELS

Allagash white, bacon, leek, garlic, herbs

#### VEGETARIAN GNOCCHI

Seasonal vegetables

### DESSERT: choose one

#### BROWNIE A LA MODE

#### CINNAMON APPLE CRISP

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## \$45 PER PERSON

### APPETIZER: choose one

#### FOCACCIA & TOMATO

house focaccia, heirloom tomato, basil, burrata,  
basil, olive oil

#### BABY GEM CAESAR

local pecorino, seasoned croutons

#### PEI MUSSELS

allagash white, garlic, herbs, leeks, bacon

### MAIN: choose one

#### VEGETARIAN GNOCCHI

seasonal vegetables

#### HERITAGE BURGER

beef patty, fontina cheese, caramelized onions,  
lettuce, tomato, mustard aioli

#### PAN SEARED SEASONAL FISH

seasonal vegetables

#### HALF ROASTED CHICKEN

sautéed kale & red pear, cranberry-sage red wine  
reduction

### DESSERT: choose one

#### BROWNIE A LA MODE

#### CINNAMON APPLE CRISP

## \$60 PER PERSON

### APPETIZER: choose one

#### BABY GEM CAESAR

local pecorino, seasoned croutons

#### BURRATA

seasonal vegetables, grilled bread

#### BEEF TARTARE

toast, capers, dijon, cornichon, herbs

### MAIN: choose one

#### VEGETARIAN GNOCCHI

seasonal vegetables

#### HALF ROASTED CHICKEN

sautéed kale & red

pear, cranberry-sage red wine reduction

#### PAN SEARED SEASONAL FISH

seasonal vegetables

#### FLAT IRON STEAK

arugula

### DESSERT: choose one

#### BROWNIE A LA MODE

#### CINNAMON APPLE CRISP



# COCKTAIL PARTY

Minimum of 20 people

Passed or stationed hors d'oeuvres.

Perfect for a cocktail reception or pre dinner snacks. Prices below are per person.

\*Add on a board, platter or salad (page 5) to enhance the dining options for your guests.

THREE FOR \$20

approx. 3 pp

FIVE FOR \$30

approx. 3 pp

SEVEN FOR \$40

approx. 3 pp

## SAVORY

BEEF TARTARE CANAPÉS  
HOUSE SAUSAGE CANAPÉS  
STUFFED MUSHROOMS  
BUFFALO SEITAN & BLUE CHEESE DRESSING  
BUFFALO WINGS & BLUE CHEESE DRESSING  
WILD MUSHROOM, TRUFFLE & MONTEREY JACK  
GRILLED BEEF & VEGETABLE SKEWERS  
CURED SALMON & HERBED CREAM CHEESE CANAPÉS  
GOAT CHEESE & ROASTED VEGETABLE CROSTINI

DEVILED EGGS  
BEEF MEATBALLS  
CHEESE CROSTINI  
CHEESEBURGER SLIDERS  
FRIED CHICKEN SLIDERS  
MINI CRAB CAKES & BASIL AIOLI  
SHRIMP COCKTAIL  
DUCK CONFIT CANAPÉS  
ARTICHOKE & BRIE TOASTS  
BBQ CHICKEN SKEWERS

## SWEET

BROWNIES ASSORTED COOKIES BLONDIES CUP CAKES



# OPTIONAL ADD ONS

Minimum of 20 people

## SALADS

\$6 per person

### PASTA SALAD

tomato, basil, garlic, mozzarella

### BABY GEM CAESAR SALAD

pecorino, breadcrumbs

### SPRING MIX SALAD

seasonal vegetables,  
honey-lemon vinaigrette

### ARUGULA SALAD

citrus segments, pinenuts, red onion,  
parmesan

## BOARDS

### SERVING SIZES

Small: up to 30 people

Medium: 30-50 people

Large: 50+ people

### CHEESE BOARD

local cheeses, bread and condiments

Small \$140

Medium \$170

Large \$200

### VEGETABLE BOARD

grilled seasonal vegetables

Small \$80

Medium \$130

Large \$180

### CHARCUTERIE BOARD

cured meats, bread and garnish

Small \$150

Medium \$180

Large \$210

## PLATTERS

### EAST COAST OYSTERS

mignonette, lemon, hot sauce \$MP

HUMMUS & PITA (20 people) \$40

### HOUSE CURED SALMON

(40 people) traditional  
accompaniments \$160

COOKIE TRAY \$20 per dozen

CUPCAKES \$4 per person



# FAMILY STYLE MENU

12-60 people

## \$40 PER PERSON

These meals will be served on large platters for the table(s) to share.

These options also work well for a buffet dinner.

Items marked with \*\* are not available for buffet options.

### FIRST COURSE: choose three

DEVEILED EGGS

SEASONAL VEGETABLE AND MIXED GREEN SALAD

BABY GEM CAESAR SALAD

BACON & LEEK MUSSELS w/ grilled bread

ROASTED MUSHROOMS

CRISPY POTATOES AND SHISHITO PEPPERS

CRISPY BRUSSELS SPROUTS & BACON (+\$2pp)

BEEF TARTARE w/ toast (+\$4pp)\*\*

BURRATA w/ seasonal vegetables & grilled bread (+\$3pp)\*\*

SEASONAL VEGETABLE BOARD

FRIES

CHEESE PLATE (+\$3pp)\*\*

### SECOND COURSE: choose three

ROASTED ALL-NATURAL CHICKEN

sautéed kale & red pear, cranberry-sage red wine reduction

GNOCCHI

brown butter, parmesan cheese (+\$2pp)

ROASTED PORK LOIN

(+\$2pp)

BAKED MAC & CHEESE

monterey jack, Cabot cheddar, parmesan, herb breadcrumb crust

HOUSE MADE PASTA

arugula, mushroom, fontina béchamel

VEGAN GNOCCHI

seasonal vegetables, citrus, olive oil

FLAT IRON STEAK

chimichurri (+\$4pp)

PAN-SEARED SEASONAL FISH

grilled asparagus (+\$2pp)

### SIDES: choose two

ROASTED POTATOES

CRISPY POTATOES

GRILLED ASPARAGUS

CABOT CHEDDAR GRITS

### THIRD COURSE: choose one

BROWNIE A LA MODE

CINNAMON APPLE CRISP



## FAMILY STYLE

**\$20 PER PERSON**  
served with bacon & sausage

choose one:

FRITTATA  
SCRAMBLED EGGS  
QUICHE (plus \$5pp)

choose one:

KALE CAESAR SALAD  
LOCAL GREENS SALAD

choose one:

FRENCH TOAST  
PANCAKES

choose one:

CRISPY POTATOES  
VEGGIE HASH (plus \$3pp)

choose one:

TOAST  
BISCUIT (plus \$3pp)

## OPTIONAL ADD ONS:

CURED SALMON AVOCADO TOAST (+\$6pp)  
YOGURT WITH FRUIT & GRANOLA (+\$4pp)  
BLACK ANGUS SIRLOIN STEAK (+ \$8pp)

## BRUNCH BEVERAGE PACKAGE

MIMOSAS, BLOODY MARYS & DAD BEER  
2 hours- \$22pp  
3 hours- \$28pp  
4 hours- \$35pp



## BUFFET

**\$25 PER PERSON**

served with crispy potatoes

choose one:

EGG & CHEESE STRATA

FRITTATA

QUICHE

TOFU SCRAMBLE

choose one:

FRENCH TOAST

PANCAKES

choose one:

FRUIT SALAD

GREEN SALAD

KALE CAESAR SALAD

choose one:

SAUSAGE

BACON

## OPTIONAL ADD ONS:

PASTRAMI CURED SALMON

with traditional accompaniments (+\$8pp)

BAGELS with flavored cream cheeses (+\$5pp)

BISCUITS & JAM (+\$3pp)

ASSORTED PASTRIES (+\$5 pp)

PASTA SALAD tomato, basil, garlic, mozzarella (+\$6pp)

HUMMUS & PITA (+\$2pp)





# BEVERAGE PACKAGES

## OPEN BAR

Prices are based on two hour events. If you anticipate a longer event please inquire about additional hour discounts. Only available for semi private or buyout events. All 21+ individuals in the party must be included in the package.

### BLUE NOTE: \$35/person

Select draft beers and house wines

### DIXIELAND: \$45/person

All draft beer, house wines and well liquors

(examples: Faber Spirits, Jim Beam, Jameson, Sauza)

### BIG BAND: \$55/person

All draft beer, select wines, whiskey pours (2oz) up to \$12 and premium liquors

(examples: Effen, Ketel, Grey Goose, Titos, Bacardi, Sailor Jerry, Beefeater, Blue Coat, Espolon, Cazadores, Jim Beam, Jameson, Makers Mark, Old Overholt, Bulleit)

## CONSUMPTION

Bar tab to be run based on consumption.

Consumption bar for parties larger than 18 people may require a minimum spend. See general "Party Information" for details.

## OTHER OPTIONS & ADD ONS

Only available for semi private or buyout events.

CHAMPAGNE TOAST \$7 per person

WELCOME PUNCH \$4 per person

COFFEE & TEA STATION \$3.50 per person





## **UP TO 30 PEOPLE**

MONDAY-THURSDAY parties of 12-30 people can be seated in the main dining room and parties up to 18 people can be seated in our semi private Green Room.

FRIDAYS, SATURDAYS AND SUNDAYS parties up to 11 people can be seated in the dining room and parties of 12-18 people can be seated in our semi private Green Room. Any party larger than 18 may require a small room fee or partial buyout fee depending on the day and time of the event.

## **LARGER THAN 35 PEOPLE**

We can seat up to 60 people for a sit down dinner and host up to 160 people for a cocktail style reception during buyouts. The pricing of our buy-out events is based on a sliding scale reflecting the day, date and time of your party. There will typically be a food and beverage minimum required and sometimes a modest room fee. We will provide you with a quote, but keep in mind that space for buy-out events is limited and we honor all quote requests on a first come first serve basis. Use of confetti is prohibited and nothing shall be hung from the ceiling or attached to the walls. If you require room for dancing, your party should not exceed 100 people.

## **FOOD**

Most of our ingredients are sourced locally and thus procuring specific requests will not always be available. The attached menu selections are subject to change and your events manager will notify you closer to the time of your event. All menus must be finalized two weeks prior to the event. Please advise us of any dietary restrictions or allergies in advance. We are always happy to work with you; if there is a special menu item that you are looking to include in your party, which is not on the menu, please let us know!

## **BEVERAGE**

Open Bar packages are only available for semi private and buyout events. We offer a variety of packages to suit the needs of your budget and the palates of your guests. Try adding on a champagne toast, welcome punch or custom specialty cocktails. Discuss what works best for your group with our events manager.

## **BANDS & ADDITIONAL REQUESTS**

We know that vibe is everything! Please communicate what you are attempting to achieve: relaxed, professional, party, etc. If you are interested in having live entertainment we would be happy to book a band for you after discussing your budget. Any outside entertainment (bands we are not familiar with or DJ's) **MUST** be approved by management prior to booking. Space for dancing is very limited. Ask about custom printed menus or additional pricing on linens, flowers, bands, DJ's, photo booths, & more!

## **GUARANTEES DEPOSITS & GRATUITIES**

Confirmation for large parties must be made seven days prior to the event with a final guest count provided. You will be charged the guaranteed number, or number served, whichever is larger. Heritage will not be responsible for service to more than the guarantee but will try our best to help. A deposit of 30% of the quote/invoice is required to hold the reservation. Menu pricing does not include 8% sales tax, 10% alcohol tax, 5% service fee, or 18% gratuity. If the total consumed does not reach the agreed minimum requirements, the remainder is to be paid. Heritage does not allow for any liquor, beer or wine to be purchased and carried off premise in order to meet the minimum required amount.