

A glass of wine and a plate of food on a burlap placemat with dried palm leaves.

**SAMPLE MENU
FULL-SERVICE**

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SAMPLE MENU

BUTLERED HORS D'OEUVRES

GF—GLUTEN FREE V—VEGETARIAN VG—VEGAN DF—DAIRY FREE

PORK BELLY BROCHETTE (GF)

Cherry Braised Pork Belly, Scallion, Soy Glaze

LOBSTER & CHORIZO PAELLA CROQUETTE

Lobster, Spanish Chorizo, Spinach, Saffron Rice,
Smoked Paprika Aioli

VEGAN MOROCCAN ARTICHOKE, ASPARAGUS & SULTANA CAPONATA

Za'atar Lavash, Tomato Jam, Orange Blossom Essence

VEGAN MEDITERRANEAN FINE HERB FALAFEL (GF)

Roasted Spring Radish, Tahini & Fresh Herb Pesto

SHRIMP PO BO BAO BUN (GF)

Tabasco Remoulade, Blackened Shrimp, Lettuce, Tomato

VEGAN TEMPURA MAITAKE MUSHROOMS (GF)

Yuzu Aioli, Radish Escabeche

HONEY & CITRUS COMPRESSED MELON (GF)

Goat Cheese, Balsamic Pearls

ROASTED KABOCHA SQUASH TOAST

Whipped Ricotta, Apple Cider Vinegar, Candied Walnuts

BUTTERNUT SQUASH ARANCINI (V)

Chives, Maple Crème Fraiche

KOREAN BBQ BEEF SKEWER (GF) (GF)

Gochujang Aioli, Bulgogi Marinade, Micro Cilantro

MINI LOBSTER ROLL

Celery Seed Aioli, Brioche, Old Bay Poached Lobster

BRAISED CHICKEN AREPA (GF)

Cheese Stuffed Arepa, Chicken Ropa Veja, Avocado Aioli,
Radish, Shaved Cabbage



STATIONARY HORS D'OEUVRES



ANTIPASTO DISPLAY

Prima Donna Maille Grainy Mustard (Holland - cow)

Chevre Cider Poached Pears (France - goat)

Manchego Quince Paste (Spain - sheep)

Saint Andre Sour Cherry Compote (France - cow)

Buttermilk Bleu Affine Fresh Berries (USA - cow)

Grilled Vegetable & Long Stem Artichokes Shaved Parmesan & Balsamic Drizzle

Cured Olives Lemon, Olive Oil & Sage

Mixed Nuts Cashews, Almonds & Pecans

Pickles Gherkins, Pickles & Jardinière

Assorted Dry Cured & Smoked Meats

Prosciutto de Parma, Chorizo, Peppered Salami, Soppressata
*Assorted Home Baked Crackers Including Cheddar Sables,
Manchego Tuile & Olive Palmier, Flat Breads & Savory Biscotti*

BURRATA BAR

**Individual Petite Burrata Displayed
with Toppings & Add-Ins**

Blistered Teardrop Tomatoes, Brown Sugar Pancetta,
Black Pepper-Sea Salt, Grilled Asparagus, Red Pepper Flakes,
Parmesan Pesto, Basil Chiffonade, Agrodolce Figs, Honey,
Balsamic, Olive Oil, Truffle Oil, Toasted Pistachios, Mint,
Homemade Crackers, Herb Croutes

**Station Alternative - Fresh Mozzarella Made at Station
for Additional Action Fee*

SAMPLE MENU

DINNER STATIONS

MEDITERRANEAN KABOB STAND

Marinated Wood Grilled Chicken,

Flank Steak & Vegetable Kabobs

Trio of Dipping Sauces: Cilantro Pesto,
Lemon Mint Chutney & Harissa Smoked Tomato Relish

Couscous & Lentil Pilaf

with Dried Currants, Apricots & Marcona Almonds

Chopped Aegean Salad

Romaine, Kale, Tomatoes, Cucumbers, Goat Cheese, Olives,
Crispy Chickpeas & Pepperoncini with Lemon &
Olive Oil Vinaigrette

Za'atar Spiced Roasted Red Pepper Hummus

Baked Pita & Assorted Flatbreads for dipping

STREET TACO SMALL PLATES STATION

*A Selection of Pre-Assembled Tacos,
Displayed for Guests to Grab & Go*

Served with Fresh Limes

Chicken Tinga

Queso Fresco, Lime Crema, Shredded Lettuce, Salsa Roja

Carne Asada

Hanger Steak, Guacamole, Poblano-Tomatillo Salsa,
Queso Fresco

Roasted Vegetable & Lentil Mixto

Chipotle Crema & Queso Fresco Crumble

POKE CART

Sesame-Sriracha Tuna Poke Bowl

Pineapple, Avocado, Jícama, Jalapeno, Coconut Black Rice,
Micro Sorel & Lightly Sugared Plantain Crisp,
Sesame-Sriracha Sauce

Yuzu Ginger Shrimp Poke Bowl

Mango, Avocado, Watermelon Radish, Shishito Pepper,
Ancient Grains Rice Blend with Quinoa, Micro Radish Sprouts,
Blue Corn Tortilla Chip & Yuzu Drizzle



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SAMPLE MENU

PLATED DINNER



GF—GLUTEN FREE V —VEGETARIAN VG —VEGAN

SALAD

Bibb, Watercress & Frisee Salad (GF) (V)

Pine Nuts, Manchego Cheese Tuile &
Heirloom Tomatoes with Fig-Balsamic Vinaigrette

ENTRÈES

Herb Crusted Beef Tenderloin

with Horseradish-Green Peppercorn Demi-Glace

Pan Seared Rockfish (Sea Bass)

with Fine Herb & Lemon Chimichurri

*Accompanied by Grilled Asparagus with Toasted Onion Bread
Crumbs & Farro Pilaf with Almonds & Pepper Confetti*

VEGAN OPTION

Royal Trumpet "Scallops" (VG)

Royal Trumpet Grilled Mushroom "Scallops"

& Farro Risotto with Wild Mushrooms,
Celery Root Non-Dairy Fondue

PLATED DESSERT

White Chocolate Mousse Cake

Passion Fruit Curd and Raspberry Gelée

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BUFFET DINNER



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ENTRÈES

Char Grilled Ancho Crusted Flank Steak

With Garlic Chipotle Demi-Glace

Achiote Crusted Grilled Mahi

With Grilled Pineapple-Jalapeno-Saffron Salsa

Roasted Chayote Squash, Zucchini,

Mushroom & Corn Au Gratin

With Chipotle Onion Cream

SIDES

Stewed Black Beans

with Sweet Garlic, Epazote & Cilantro

Spanish Mixed Green Salad

Jicama, Avocado, Queso Fresco, Candied Pumpkin Seeds & Blistered Tomatoes, Cumin-Lime Vinaigrette

DESSERT

Mini Churro Bar

Mini churros served with an assortment of glazes and toppings

Glazes: Cinnamon, Mocha, Chocolate

Toppings: Flaked Coconut, Crushed Almonds, Mini M&M's, Jimmies

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DESSERT STATIONS

CHOCOHOLIC STATION

Chocolate Dipped Housemade Vanilla Marshmallows

with Pretzel Rods, Oreo Cookies,
Fresh Strawberries, & Dried Fruits

One-Bite S'mores Tarts

Fudge Brownies with Chocolate Icing

Double Chocolate Cookies

Chocolate Buttercrunch Toffee with Sea Salt

CRONUT BAR

House Made Cronuts with

Choose 3 Fillings:

Vanilla, Chocolate, Raspberry or Nutella

Choose 3 Glazes:

Chocolate, Salted Caramel, Mixed Berry,
Pistachio, Red Hot Cinnamon

Choose 3 Toppings:

Crispy Chocolate Pearls, Candied Almonds, Heath Bar Crumble,
Chocolate Jimmies, Rainbow Sprinkles, Toasted Coconut

SEASONAL MINIATURE PASTRIES

Examples include

Meyer Lemon Pot de Crème,
Vegan Pear & Coconut Panna Cotta,
Chocolate Hazelnut & Coffee Petite Gateaux,
Berry Charlotte, Strawberry-Apricot Mascarpone Cheesecake,
Tres Leches Cake, Lemon-Thyme Caramel Truffle & Chocolate
Salted Caramel Tarts

BOURBON BAR

Bourbon Pecan Pies in Jars

Bourbon-Vanilla Bread Pudding with Salted Caramel Drizzle

Old-Fashioned Chocolate Mousse Parfait with Bourbon
Whipped Cream

