

Events

with

BIRCHTREE  CATERING





EVENT CATERING

Birchtree Catering offers full service catering or drop-off at your home, office, or venue. The following pages are filled with our sustainably sourced early winter options. Contact our sales team for our recommendations that will fit your event perfectly.

Suggested Menu Pairings

ask our sales team for customized menus and quotes

Full Service **Cocktail Party**

- (5) Passed Appetizers
- (2) Stationary Birchtree Boards
- (3) Small Plates
- (2) Desserts

Full Service **Family Style Seated Meal**

- (1) Plated Salad with Focaccia
- (2) Entrées
- (2) Sides

Add appetizers and desserts to round out your meal

Drop Off **Buffet**

- Salad and Focaccia
- (2) Entrées
- (2) Sides

Drop Off **Cocktail Party**

- (5) Stationary Appetizers
- (2) Stationary Birchtree Boards

We customize our menus and pricing to meet your needs. Pricing can range from \$40 to \$140 per guest depending on your event details and menu choices. Contact us today for a quick and accurate proposal.

DIETARY KEY

gf = gluten free

df = dairy free

v = vegan



APPETIZERS

butlered by our staff

- Mushroom Banh Mi** toast points with mushroom pâté, pickled carrot, and daikon / v
- White Bean Hummus Crostini** white beans blended with tahini and roasted garlic topped with herb oil and microgreens / v
- Veggie Confetti** confettied veggies and herbs with a splash of champagne vinaigrette / gf, v
- Roasted Beet Fans** roasted beets, layered with chèvre, topped with sage pesto / gf, contains nuts
- Citrus Salad** seasonal citrus, mixed greens, poppy seed Dijon dressing, finished with crispy shallots and served on a spoon / gf
- Truffled Deviled Eggs** topped with cracked pepper and chives / gf, df
- Hen of the Woods Tarts** local maitake, cremini, shitake mushrooms, and house ricotta in puff pastry
- Herb Patch Turnovers** puff pastry pockets filled with herbs, ricotta, and feta
- Pumpkin Agnolotti** sage and chili cream
- Gnocchi with Roasted Pears** gnocchi seasoned with nutmeg and tossed with roasted pears and spiced walnuts / contains nuts
- Charred Salmon Bites** glazed with tangy barbecue / gf
- Seared Shrimp with Chili Oil** large gulf shrimp, finished with herbs / gf
- Scallop Crudo with Herb Oil** micro greens and pistachios / gf, df, contains nuts
- Crispy Chicken** with seasonal buttermilk ranch
- Chicken and Waffle Bites** with chili honey
- Maple Chicken Skewers** char-grilled and brushed with grainy mustard maple sauce / gf, df
- Figlets** bite sized pizzas with local cheese, figs, lardons and shaved brussels sprouts
- Bacon Wrapped Dates** Medjool dates and double smoked bacon / gf
- Philly Pigs** pretzel wrapped beef hot dogs with spicy mustard / df
- Rustic Crisps** chicken liver and bacon pâté on a crisp toast point with seasonal pickles
- Crispy Pork Belly** crisped pork belly skewers with hoisin barbecue sauce
- Prosciutto Rolls** stuffed with arugula and Parmesan, drizzled with olive oil / gf
- Seared Steak Tips** marinated and hard seared, served with chimichurri / gf, df
- Short Rib Shortbread** shortbread with braised beef, seasonal jam and finished with micro greens



BIRCHTREE BOARDS

Birchtree Snack Board house popcorn, spiced nuts with dried cherries, tangy olives, pretzel bites / df, contains nuts

Local Cheese Board a variety of favorite and local cheeses such as Birchrun Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie; seasonal garnishes and pickles, toast points and fresh fruit

Cheese and Charcuterie Board a variety of favorite and local cheeses such as Birchrun Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie, chorizo, sage sausage and prosciutto with seasonal garnishes and pickles, toast points and fresh fruit

Tapas Board Spanish style cheeses such as Toma and Manchego; prosciutto and fresh chorizo, olives and truffle honey, roasted peppers and herbed coca with smoked paprika and parsley

Gardener's Board roasted marinated vegetables, fresh crudité, and focaccia with white bean hummus, tzatziki and ranch

Kebab Board chicken satay with peanut sauce, vegetable kebabs with chimichurri, charred shrimp with aioli / gf

Flatbread Board vegan roasted vegetable flatbread with seasonal veggies, coca flatbread with Manchego cheese and chorizo, garlic ricotta flatbread with caramelized onions and rosemary

Philly Board soft pretzels with spicy brown mustard, mini peanut chews, bite-sized tomato pies and roast pork sliders with broccoli rabe and provolone

Slider Board braised beef, cheddar and horseradish sliders; roasted vegetable, fresh mozzarella and herb oil sliders; pulled pork, provolone, red slaw and tangy mustard aioli sliders



SMALL PLATES

Suggested Composed Small Plate Options

Coffee Smoked Brisket with Cheesy Polenta smoked and slow roasted beef rubbed with spices and coffee served over heirloom polenta and Lancaster cheddar topped with parsley and thyme / gf

Charred Hanger Steak with Chimichurri and Crispy Potatoes choice cut beef, hard seared and served over red potatoes tossed in garlic butter and herbs roasted to a perfect crisp / gf

Birchtree's Roast Chicken with Lemony Orzo brined and slow roasted chicken over orzo mixed with parmesan, baby arugula and herbs

Chili Barbecue Charred Salmon with Roasted Vegetables herb marinated Verlasso salmon pan seared and finished with tangy barbecue sauce, served over roasted seasonal vegetables / gf, df

Pesto Pappardelle flat pasta noodles tossed with dill basil pistachio pesto, baby greens and pea shoots /contains nuts

Pumpkin Curry mild coconut with ribbons of collard greens, roasted pumpkin and squashes, over spiced rice and topped with cashews / gf, v, contains nuts



STARTER COURSE

plated first course served with focaccia

- Market Salad** local greens and seasonal fruits and vegetables with champagne vinaigrette / gf, v
- Orchard Salad** hearty greens, candied turnips, local apples, pecans and cinnamon vinaigrette / gf, v, contains nuts
- Birchtree's Caesar Salad** romaine lettuce with local Toma, garlic croutons and smoked paprika Caesar dressing

ENTRÉES

Note: all pastas are house made and can be made vegan

- Coffee Smoked Brisket** smoked and slow roasted beef rubbed with spices and coffee (coffee roasted inside Globe Dye Works by TRIANGLE) /gf, df
- Charred Hanger Steak** choice cut beef, hard seared and served with chimichurri sauce
- Fall Apart Pork Shoulder** tender and rich in flavor with peppers and spices, finished with a maple spiked barbecue sauce /gf, df
- Birchtree's Roast Chicken** brined and slow roasted, served au jus / gf, df
- Crispy Fried Chicken** herb marinated crispy chicken served with chili thyme honey
- Maple and Mustard Verlasso Salmon** roasted salmon finished with a maple mustard glaze, mint and basil / gf, df
- Green Garden Rounds** herbed polenta cakes topped with seasonal roasted vegetables and herb oil / gf, v
- Forest Mushroom Gnocchi** ricotta gnocchi with creamy cremini mushrooms and crispy shitake mushrooms

ACCOMPANYING SIDES

- Roasted vegetables** a Birchtree seasonal favorite with the month's best vegetables, with sherry reduction / gf, v
- Dilly Green Beans** sauteed with chives, shallots and lemon / gf, v
- Charred Brussels** crisped roasted sprouts lightly sweetened with local honey / gf
- Butter Broiled Mushrooms** cremini mushrooms tossed in garlic butter and herbs
- Parsnip Gratin** parsnips and yellow onion mixed with gruyere and herbed cream / gf
- Crispy Potatoes** red potatoes tossed in garlic butter and herbs roasted to a perfect crisp / gf
- Smashed Maple Potatoes** crisp potatoes smashed with maple butter / gf
- Cheesy Mac and Cheese** macaroni noodles with sharp cheddar cheese and creamy béchamel, served with pickled jalapeños on the side
- Lemony Orzo** mixed with parmesan, baby arugula and herbs
- Creamy Polenta** smooth heirloom polenta with cream and herbs / gf
- Challah Apple Stuffing** herbs, caramelized onions and roasted fruits baked with challah and cream
- Grains and Greens** toasted grains, wild rice, lentils and Israeli cous cous with hearty greens and herbs / v
- Carrot Salad** warmly spiced with currants and baby greens / gf, v



DESSERTS

Some items require guest count minimums

S'mores Brownies mini fudgy brownie squares with graham cracker crust and toasted marshmallow topping

Classic Lemon Bars with powdered sugar and berries

Spiced Honey Cake cake bites with local honey and cream cheese frosting

Fruit and Berry Crumble served in mason jars with an oat crumble on top

Carmel Budino with whipped double cream and candied maple walnuts / gf

Eggnog Budino spiced cookie crumble /contains bourbon

Vanilla Panna Cotta classic vanilla panna cotta topped with seasonal jam / gf

Cocoa Peanut Butter Torte a rich brownie textured cookie / gf, v

Cookie Trio chocolate chip, oatmeal raisin, orange cardamom





FRESH MIXERS / SIGNATURE COCKTAILS

Ginger Fizz ginger beer with spiced ginger simple syrup, garnished with an orange curl

*Spike It: bourbon or rum

Greenhouse Tonic our famous creation, with cucumbers, lemon verbena simple syrup, and herbs

*Spike It: gin or vodka

The Frankford fresh orange syrup spiced with vanilla and chilies, with club soda.

*Spike it: rum, whiskey, vodka or sparkling wine

Apple Cider Mule cider and ginger beer with muddled mint, lemon, and club soda

*Spike it: vodka, bourbon, spiced rum

Hibiscus Old Fashion fresh hibiscus and cinnamon vanilla sugar

*Spike it: bourbon

Cranberry Mojito fresh cranberry puree and cranberry juice muddled with rosemary, mint and a touch of lime

*Spike it: rum

Spiced Pear Shrub fresh pear, spiced brown sugar-vanilla syrup and lemon

*Spike it: bourbon or rum





BEVERAGE SERVICE

Classic Bar \$8 per guest

This bar package comes with

- (1) Signature Cocktail
- local cola, diet cola, ginger ale
- cranberry juice, tonic, seltzer
- lemons, limes
- ice, tools, barware
- liquor liability insurance
- (All alcohol is client-provided)

CATERING STAFF

Priced for your event, based on guest count and service time

Includes Waitstaff, Certified Bartenders and Chefs to handle all set up of tables, chairs, linens and tableware, serve all food and beverage, bus and maintain the event space, and clean up after the event.

PHILABUNDANCE PARTNERSHIP

Birchtree proudly joins the collection of local business that work with Philabundance as part of our mission to support and engage with our local communities. You can donate directly to Philabundance by adding "sponsored guests" to your event, with the target of supporting the local kitchen training program and sourcing locally grown produce for their meal drive.

ADDITIONS

Coffee and Tea Service	\$3 per person
2nd Signature Cocktail	\$2 per person
Compostable Wares	\$5 per person
Requests for Dietary Needs	priced per item

SERVICE RENTALS

estimated at \$15 per guest

Includes china, glassware, and flatware, portable bar, service tables with linen, delivery and pick up. If you have specific preferences, we will price out your requests in a detailed proposal. Rental minimums must be met to secure items.

TAX + GRATUITY

8% Sales Tax on Event Subtotal
18% Gratuity on Menu Price
-or- \$60 Delivery Fee for Drop Off



DEBORAH HUBER
photography

WORKING WITH BIRCHTREE

First, tell us about your event! We take your details and then make menu suggestions based on your location, guest count, vibe, and timeline. Our expertise will help guide you in choosing the right options for your guests.

We'll send a detailed proposal with bottom-line pricing that will include custom menu options, staff, serviceware, beverages, tax, fees, and gratuity.

We'll talk through the proposal with you and make any necessary adjustments, then secure your event date with a contract and deposit.

AVAILABILITY

Because of our unique local sourcing and thoughtful planning, we require all events to be confirmed 10 days prior to the date of execution, including:

- Final Menu Choices
- Final Guest Count
- Rental Details such as tables, linens, and dinnerware
- Timeline

Birchtree considers an event guaranteed when a signed contract and deposit have been received. Corporate clients may request special circumstances for payments made via check.

Contact us for your event catering today!

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WOMEN OWNED

