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the
ALLOY

BREAKFAST MENU

BREAKFASTS

Turkey bacon or sausage and eggbeaters available as substitutes (with advanced notice).

Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply. Buffets replenished up to 60 minutes.

PLATED

maximum 125 guests

Classic Country Breakfast _____ \$22

Fresh fruit cocktail
Buttermilk biscuit
Farm fresh scrambled eggs
Breakfast Potatoes
Choice of: Ham, bacon or sausage
Glass of orange juice
Regular and decaffeinated coffees with specialty teas

Cinnamon Vanilla French Toast _____ \$22

Fresh fruit cocktail
Brioche French toast with maple syrup
Choice of: Ham, bacon or sausage
Glass of orange juice
Regular and decaffeinated coffees with specialty teas

Rise and Shine _____ \$22

Yogurt and flaxseed granola parfaits
Seasonal egg white frittata
Breakfast potatoes
Turkey sausage
Glass of orange juice
Regular and decaffeinated coffees with specialty teas

BUFFET

minimum 25 guests

Sunrise Breakfast Buffet _____ \$35

Assorted muffins and breakfast pastries
Assortment of bagels with regular and flavored cream cheeses
Assorted Greek yogurts with house made granola
Seasonal fresh sliced fruits with seasonal berries
Steel cut oatmeal, brown sugar and raisins
Farm fresh scrambled eggs
Fried breakfast potatoes
Choice of: Ham, bacon, sausage or turkey sausage
Choice of French toast or pancakes with seasonal berries, syrup and whipped topping
Chilled orange, cranberry and apple juices
Regular and decaffeinated coffees with specialty teas

Breakfast Buffet Enhancements

May be added to our breakfast buffet; may not be used as standalone station

OMELETE STATION _____ \$10

Made to order omelets featuring:

diced ham, smoked bacon bits, mushrooms, diced peppers, onions, tomatoes, spinach, shredded cheese and salsa

\$175 attendant fee applies

WAFFLE STATION

Made to order waffles featuring:

seasonal berries, warm maple syrup, butter and whipped topping _____ \$8

Upgrade with buttermilk fried chicken _____ \$8

\$175 attendant fee applies

SMOKED SALMON STATION _____ \$12

Slivered red onion, boiled egg, tomatoes, capers, cream cheese and bagels

BISCUITS & GRAVY _____ \$5

Freshly baked buttermilk biscuits, creamy sausage gravy

SHRIMP & GRITS _____ \$9

Stone ground grits, white cheddar, sauteed shrimp, andouille sausage, bell pepper, cajun gravy



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Updated
9/23

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MORNING BREAKS MENU

MORNING BREAKS

Continental and Mid-Morning
Breaks are replenished for a maximum of 60 minutes

Express Breakfast _____ \$19 Morning Break Enhancements _____ \$5

Assorted muffins and breakfast pastries
Assortment of bagels with regular and flavored cream cheeses
Overnight oats, almond milk, berries
Chilled orange, cranberry and apple juices
Regular and decaffeinated coffees with specialty teas

Hot Breakfast Sandwich Options (select 1)

Egg, cheese and Canadian bacon on muffin
Bacon, egg, cheese on croissant
Sausage, egg, cheese on bagel
Sausage, egg and cheese burrito
Grilled vegetable burrito

Continental Breakfast _____ \$24 Scrambled eggs served with jack cheese and chives on side _____ \$5

Seasonal fresh sliced fruits and berries
Individual yogurt parfaits with fruit and granola
Assorted muffins and breakfast pastries
Assortment of bagels with regular and flavored cream cheeses
Chilled orange, cranberry and apple juices
Regular and decaffeinated coffees with specialty teas

Hard boiled eggs _____ \$3

Applewood smoked bacon _____ \$5

Steel cut oatmeal, raisins, brown sugar _____ \$4

Assorted granola bars _____ \$4

**Make it "Deluxe" and add assorted breakfast sandwiches and hash browns _____ +\$5*

Assorted protein and Kind bars _____ \$5

Healthy Start _____ \$26

Steel cut oatmeal, brown sugar, pecans and raisins
Yogurt and flaxseed granola parfaits
Mini acai bowls
Assorted whole grain toasting breads with all natural preserves
Seasonal fresh sliced fruits and berries
Assorted granola bars
Assorted fresh fruit smoothies
Chilled orange, cranberry and apple juices
Regular and decaffeinated coffees with specialty teas

Mid-Morning Beverage Refresh _____ \$12

Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

Mid-Morning Trail Mix _____ \$10

Healthy trail mix, hot and spicy trail mix, energy and low-cal trail mix

Assorted Fresh Fruit and Berry Display _____ \$15

Continuous Beverage Service

Beverages are kept refreshed throughout the day and available to your attendees

Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

\$14 Half day (4 hours)

\$20 Full day (8 hours)



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AFTERNOON BREAKS MENU

AFTERNOON BREAKS

Breaks are replenished for a maximum of 60 minutes

Taste of Philly _____ \$17

Philly cheesesteak egg rolls
Philly style pretzel spicy mustard dip
Assorted Tasty-Kakes®
Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

Cookies...and More _____ \$16

Assorted cookies
Double fudge brownies
Fruit & nut trail mix
Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

Mediterranean Delight _____ \$17

Hummus display with roasted tomatoes, marinated olives, artichoke hearts and pita chips
Fresh cut seasonal vegetables with tzatziki dip
Mini macaroon's
Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

Afternoon Matinee _____ \$16

Freshly popped popcorn with assorted flavored toppings
Assorted miniature movie candies
Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

Ball Park Break _____ \$18

Cheeseburger sliders
Mini hot dogs
Soft pretzels
Nachos & cheese
Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters

Healthy Excursion _____ \$16

Mini acai fruit bowls
Avocado toast
Assorted Kind bars
Fresh fruit smoothies
Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters



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FULL DAY BREAKS MENU

FULL DAY BREAKS

Begin your day with:

Continental Breakfast

Seasonal fresh sliced fruits and berries
Individual yogurt parfaits with fruit and granola
Assorted muffins and breakfast pastries
Assortment of bagels with regular and flavored cream cheeses
Chilled orange, cranberry and apple juices
Regular and decaffeinated coffees with specialty teas

Mid-Morning Break

Regular and decaffeinated coffees with specialty teas
Assorted Coke products and bottled waters
Healthy trail mix, hot and spicy trail mix, energy and low-cal trail mix

Afternoon Finale

Select one of our afternoon breaks

Taste of Philly

Cookies and More

Mediterranean Delight

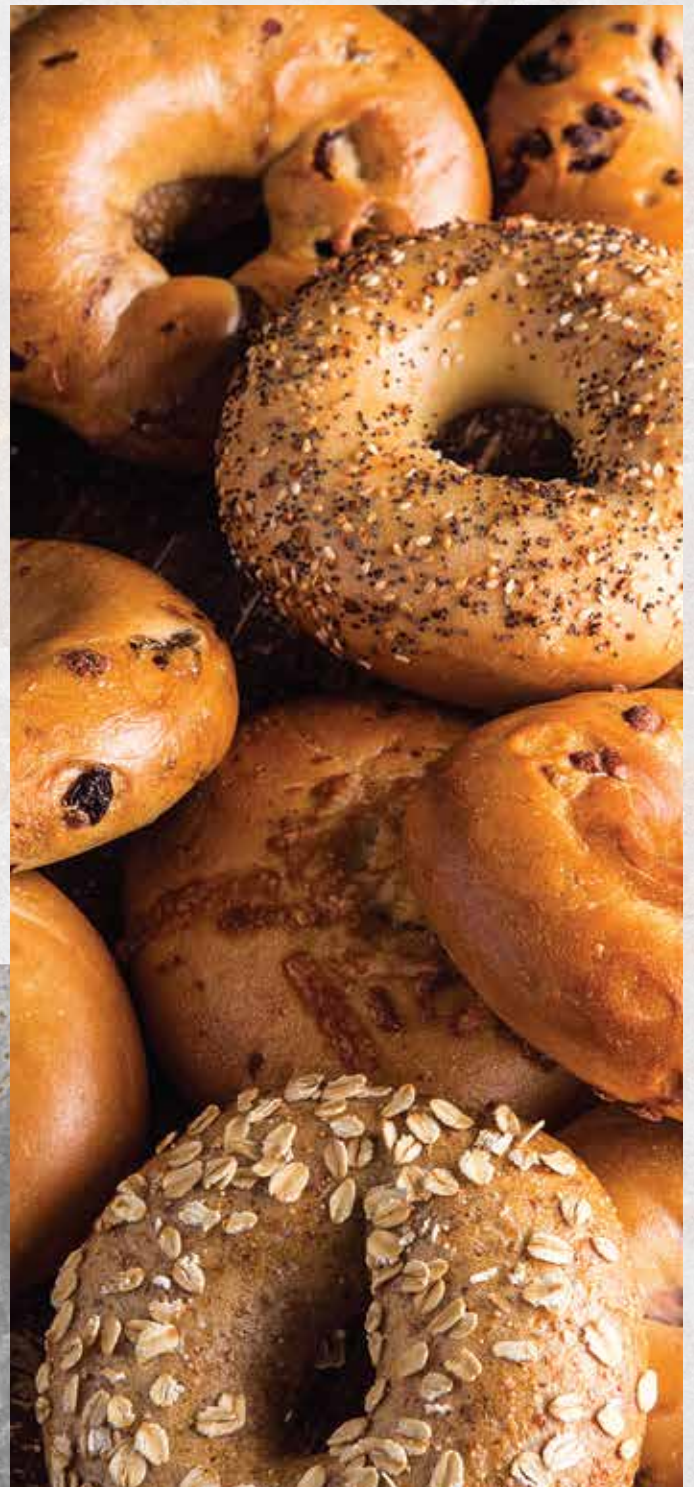
Afternoon Matinee

Ball Park Break

Healthy Excursion

\$50 per person

Planning your meeting has never been easier!
Simply select your favorites along with the time you want them and let our dedicated staff do the rest for you!



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LUNCH BUFFET MENU

THE FUSION LUNCH BUFFET

Our buffets include chef's choice of accompanying starch, seasonal vegetable, rolls and butter
Regular and decaffeinated coffee, specialty teas and assorted sodas.

(Buffet lunches are prepared for a minimum 25 guests)

Special dietary requirements such as Gluten Free, Nut and other allergies may be addressed with our planning contact. Additional charges may apply

Buffets replenished up to 60 minutes.

Salad (select one)

Classic Caesar Salad

Crispy Romaine, shaved parmesan, croutons, creamy Caesar dressing

Mixed Green Salad

Carrots, tomato, cucumber, balsamic and ranch dressings

Field Greens Salad

Spring greens, craisins, candied walnuts, crumbled goat cheese, raspberry vinaigrette

Spinach and Quinoa Salad

Fresh spinach, quinoa, tomato, cucumber, white wine vinaigrette

Side Salad (select one)

Red skin potato salad, grilled vegetable and tofu salad, Orzo pasta salad, broccoli salad

Entrées (select two)

Cheese Filled Tortellini

Wild mushrooms, parmesan cream sauce

Chicken Marsala

Sautéed boneless chicken breast, mushroom marsala sauce

Huli-Huli Chicken

Grilled chicken breast, Hawaiian barbeque glaze

Chicken Giardiniera

Grilled chicken breast, pancetta country vegetables, white wine sauce

Roast Pork Loin

Roasted garlic & sage calvados sauce

New England Baked Cod

Cracker crumb crust, lemon butter sauce

Grilled Red Snapper

Roasted red pepper cream

Roasted Atlantic Salmon

Mustard dill sauce

Peppercorn Crusted Flat Iron Steak

Classic steak Diane sauce

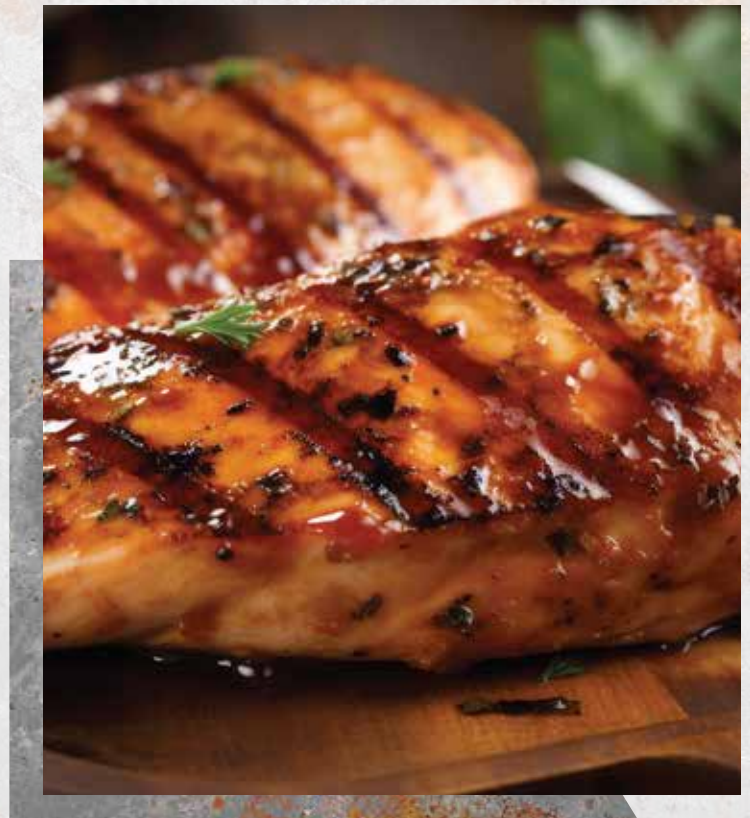
Braised Beef Short Ribs

Red wine demi-glace

Dessert

Chef's assorted miniature desserts and mousse shooters

\$39



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LUNCH BUFFETS

Our buffets include regular, decaffeinated, specialty teas, bottled water and assorted sodas.
(Buffet lunches are prepared for a minimum 25 guests)

Special dietary requirements such as Gluten Free, Nut and other allergies may be addressed with your planning contact. Additional charges may apply
Buffets replenished up to 60 minutes.

The Delicatessen _____ \$34

Mixed Green Salad

Carrots, tomato, cucumber, grilled Julienne strips of chicken, balsamic and ranch dressings

Red Skin Potato Salad

Soup du jour

Assortment of deli meats and cheeses
Smoked turkey breast, roast beef, tavern ham, and genoa salami
Cheddar, provolone and Swiss cheeses
Assorted breads and rolls
Garnishes:
Leaf lettuce, tomato, onion, kosher pickle spears
Mayonnaise, dijon mustard

Dessert

Chef's daily assortment of miniature desserts

Taste of Philadelphia _____ \$35

Classic Caesar Salad

Crispy Romaine, shaved parmesan, croutons, creamy Caesar dressing

Antipasto Display

Grilled and roasted vegetables, marinated olives, cured meats and cheese

The Famous Philly

Shaved beef and chicken, grilled onions, peppers, mushrooms, wiz, provolone cheese
Philly steak rolls
Kettle chips, kosher pickle spears

Dessert

Assorted Tastykakes® and fresh fruits & berries

Taste of Italy _____ \$38

Starters (select one)

Italian wedding soup
Traditional Caesar salad, garlic croutons, shaved parmesan, creamy Caesar dressing

Side Salad

Caprese salad

Pasta

Penne pasta pomodoro

Entrées (select two)

Chicken piccata
Chicken cacciatore
Grilled chicken, portobello mushrooms, sun dried tomatoes
Snapper puttanesca
Baked mahi mahi with lemon caper beurre blanc
Braised beef ragu
s/w garlic bread and Italian roasted vegetables

Dessert

Miniature cannolis, profiteroles, shooters



LUNCH BUFFETS

Special dietary requirements such as Gluten Free, Nut and other allergies may be addressed with your planning contact. Additional charges may apply
Buffets replenished up to 60 minutes.

Pizza.....Pizza _____ \$35

Mixed Green Salad

Carrots, onion, tomato, cucumber, balsamic and ranch dressings

Tomato Caprese Salad

House Made Pizzas

Classic cheese pizza

Pepperoni & sausage

Veggie w/drizzled balsamic

Garlic Knots

Boneless Buffalo Wings

Celery & carrot sticks, ranch, blue cheese

Dessert

Italian Cookies

South of the Border _____ \$36

Southwestern Salad

Crisp lettuce, corn, black beans, red onion, tomato, cilantro tortilla strips, chipotle ranch dressing

Mexican Street Corn Salad

Mexican crema, cotija cheese, lime

Cilantro-Lime Rice, Pinto Beans

Grilled Skirt Steak

Adobo Pulled Chicken

Sauteed Onions & Peppers

Chips & Queso

Garnishes

Warm flour tortilla, taco shells, sour cream, lettuce, pico de gallo, guacamole

Dessert

Churros with cinnamon sugar

Tres leches cake

Asian Buffet _____ \$36

Sesame Salad

Mixed greens, red bell pepper, slivered carrot, mandarin oranges, toasted almonds, sesame ginger dressing

Mongolian Beef

Skirt steak, bell pepper, onion, scallions, sweet & savory sauce

Orange Chicken

Fried chicken chunks, sweet orange chili sauce

Vegetable Stir Fry

Fried Rice

Dessert

Chinese donuts

Fortune cookies



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PLATED LUNCH MENU

PLATED LUNCH

Our lunches include your choice of salad, rolls & butter, and chef's choice of accompanying seasonal vegetable, starch, and dessert. Beverages included are regular & decaffeinated coffee, specialty teas and ice water.

(Plated lunches are prepared for a minimum 15 guests)

Special dietary requirements such as Gluten Free, Nut and other allergies may be addressed with your planning contact. Additional charges may apply

Salads (Select one)

Mixed Green Salad

Carrots, tomato, cucumber, balsamic dressing

Greek Salad

Romaine lettuce, olives, feta cheese, cucumber, tomato, onion, oregano vinaigrette

Spinach and Quinoa Salad

Fresh spinach, quinoa, tomato, cucumber, white wine vinaigrette

Entrées

Vegetable Ravioli [vegetarian] _____ \$30

Wild mushrooms, parmesan cream sauce

Chicken Marsala _____ \$32

Sautéed boneless chicken breast, mushroom marsala sauce

Huli-Huli Chicken _____ \$32

Grilled chicken breast, Hawaiian pineapple barbeque glaze

Chicken Giardiniera _____ \$34

Grilled chicken breast, pancetta country vegetables, white wine sauce

Grilled Pork Chop _____ \$34

Roasted garlic & sage calvados sauce

New England Baked Cod _____ \$34

Cracker crumb crust, lemon butter sauce

Grilled Red Snapper _____ \$36

Roasted red pepper cream

Roasted Atlantic Salmon _____ \$36

mustard dill sauce

Peppercorn Crusted Flat Iron Steak _____ \$37

classic steak Diane sauce

Braised Beef Short Ribs _____ \$40

red wine demi-glace

Desserts

Chef's Seasonal Selection



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LIGHT FARE LUNCH MENU

LIGHT FARE LUNCH

Plated Lunches

Prepared for groups up to 50 people

Our lunches include regular, decaffeinated coffee, specialty teas and soda.

They also include our chef's choice dessert.

Southwestern Chicken Cobb Salad _____ \$24

Grilled chicken, smoked bacon roasted corn, black beans, tomato, cilantro, tortilla strips, chipotle ranch dressing, house rolls and butter.

Substitute salmon or shrimp for **\$4**

Asian Grilled Chicken Salad _____ \$24

Mixed greens, red bell pepper, slivered carrot, mandarin oranges, toasted almonds, sesame ginger dressing, house rolls and butter.

Substitute salmon or shrimp for **\$4**

Grilled Chicken Caesar Salad _____ \$24

Romaine lettuce, parmesan cheese, crisp croutons, creamy Caesar dressing

House rolls and butter

Substitute salmon or shrimp for **\$4**

Italian Sub _____ \$24

Genoa salami, capicola, smoked ham, provolone cheese, lettuce, tomato on hoagie roll
caprese pasta salad

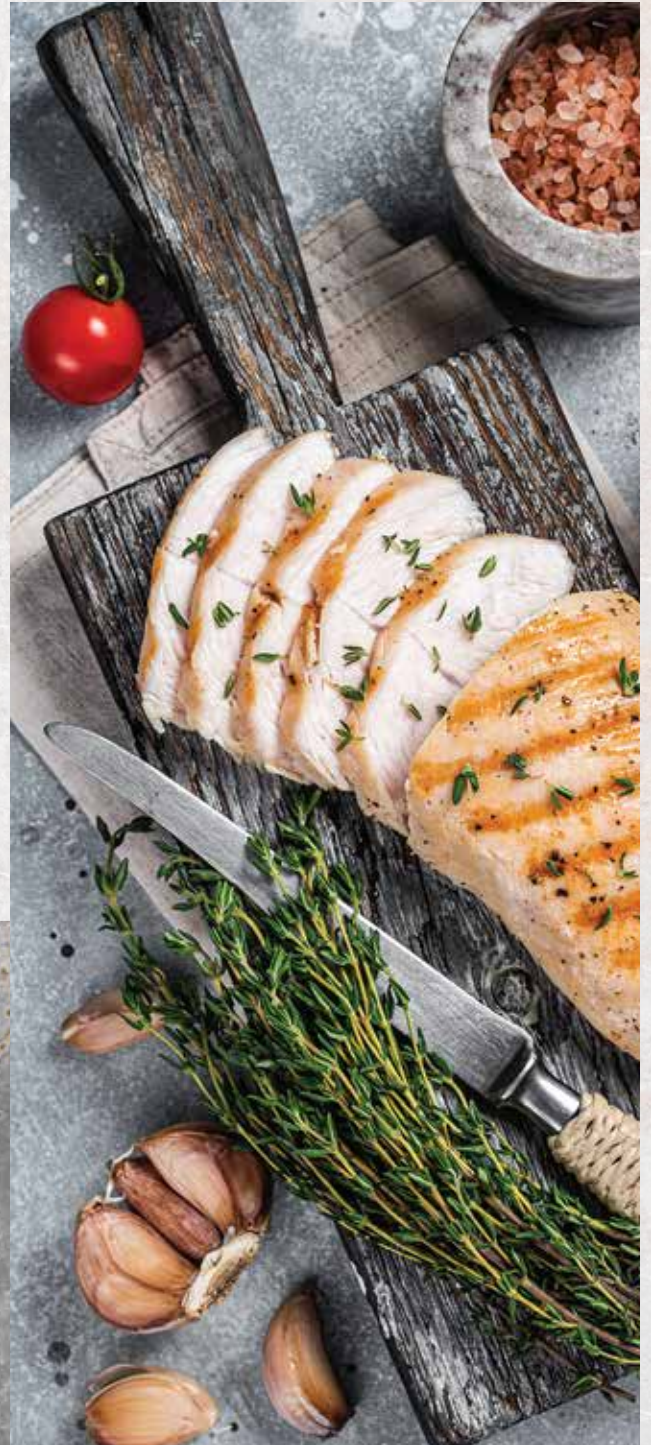
California Turkey Wrap _____ \$24

Smoked turkey, lettuce, tomato, guacamole, bacon, cheddar blend

Vegetable quinoa salad

Chicken Salad Croissant _____ \$24

Savory chicken salad, spring greens, flaky butter croissant
redskin potato salad, pickle spear



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BOX LUNCH MENU

BOX LUNCH

Maximum 150 guests

All lunches include bottled water or soda, whole fruit, bag of chips, mayo, mustard, and plastic cutlery

Pick up to three entrée selections for your group then select one side and dessert selection for everyone

**All box lunch quantities must be pre-selected and given to the planning Manager 72 hours prior to event.

Changes to these numbers after that time cannot be guaranteed**

**Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact.

Additional charges may apply**

Additional salad/sandwich options are \$5 additional and must be confirmed with your Catering Manager

Entrée Salads

Classic Chicken Caesar Salad

Crispy Romaine, grilled chicken breast, shaved parmesan, croutons, creamy Caesar dressing

Mixed Green Salad

Grilled chicken breast, carrots, red onion, grape tomato, cucumber, balsamic vinaigrette

Mediterranean Salad

Romaine lettuce, grilled chicken breast, cucumber, feta, tomato, olives, red onion, garbanzo beans

Chef choice dressing

**Above salads can be served as described or with grilled salmon for \$4

Sandwiches

Grilled Chicken on Focaccia

Roasted tomato, arugula, Swiss cheese, chef's aioli

Italian Sub

Genoa salami, capicola, smoked ham, provolone cheese, lettuce, tomato, hoagie roll

Roast Beef

lettuce, tomato, red onion, cheddar. brioche bun

Wraps

Turkey Club Wrap

Smoked turkey, bacon, lettuce, tomato, flour tortilla

Chicken Caesar Wrap

Grilled chicken, Romaine lettuce, shaved parmesan, Caesar dressing

Vegetarian Wrap

Seasonal grilled vegetables with balsamic glaze

Buffalo Chicken Wrap

Breaded chicken, Romaine lettuce, tomato, blue cheese dressing

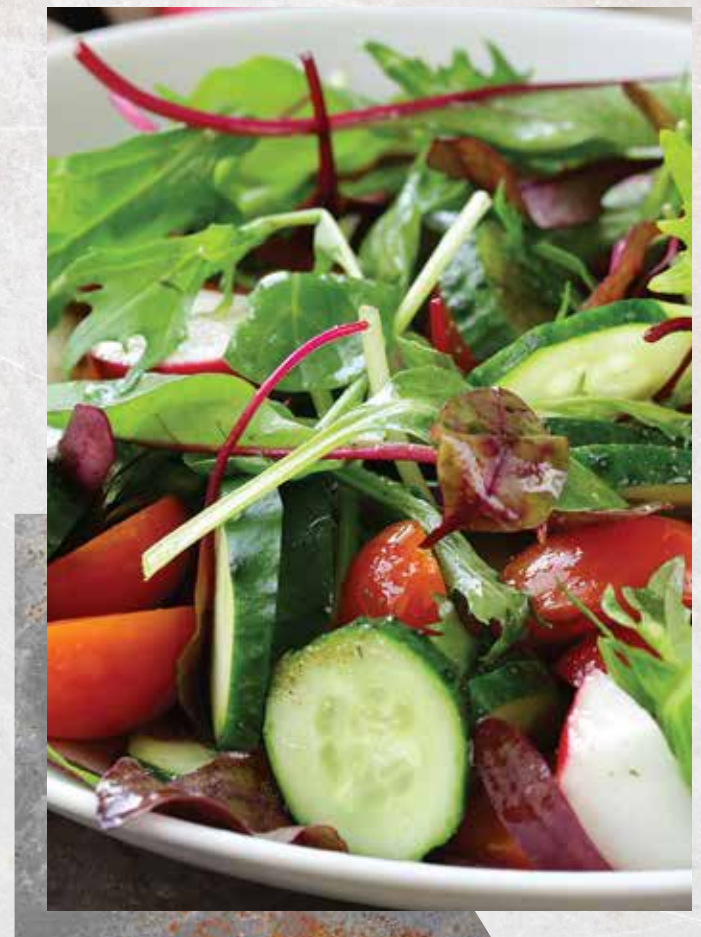
Side Accompaniments (select one)

Red skin potato salad, marinate grilled vegetable and tofu salad, pasta salad, broccoli salad

Desserts (select one)

Chocolate chip cookie, brownie, or blondie

\$30



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DINNER BUFFET MENU

THE ALLOY DINNER BUFFET

Our buffets include chef's choice of accompanying starch, seasonal vegetable, rolls and butter
Regular and decaffeinated coffee, specialty teas and assorted sodas.

(Buffets are prepared for a minimum 25 guests)

Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply

Salads (select one)

Mixed Green Salad

Carrots, tomato, cucumber, balsamic dressing

Classic Caesar Salad

Crispy Romaine, shaved parmesan, croutons, creamy Caesar dressing

Greek Salad

Romaine lettuce, olives, feta cheese, cucumber, tomato, onion, oregano vinaigrette

Field Greens Salad

Spring greens, raisins, candied walnuts, crumbled goat cheese, raspberry vinaigrette

Spinach and Quinoa Salad

Fresh spinach, quinoa, tomato, cucumber, white wine vinaigrette

Baby Kale Salad

Apples, raisins, crispy chickpeas, poppyseed dressing

Side Salad (select one)

Red skin potato salad, grilled vegetable and tofu salad, Orzo pasta salad, broccoli salad

Entrées (select two | additional selections \$5 each)

Chicken Saltimbocca

Seared breast of chicken, prosciutto, fresh sage, aged provolone, garlic cream sauce

Roast Pork Loin

Roasted garlic & sage calvados sauce

Maple-Bourbon Glazed Salmon

Smokey sweet & savory glaze

Chili-Lime Grilled Salmon

Roasted sweet corn cream

Braised Beef Short Ribs

Red wine demi-glace

Sliced Sirloin of Beef

Peppercorn brandy sauce

Cheese tortellini [vegetarian]

Wild mushrooms, parmesan cream sauce

Chicken Marsala

Sautéed boneless chicken breast, mushroom marsala sauce

Honey Garlic Glazed Chicken

Sweet & savory glaze

Chicken Giardiniera

Boneless breast of chicken, pancetta country vegetables, white wine sauce

Dessert

Chef's assorted desserts

\$48



Carving Station Add-on Options

(\$175 attendant fee)

Roasted Pork Loin _____ \$10
Maple-dijon sauce

Honey Roasted Ham _____ \$10
Pineapple & cherry sauce

Roast Turkey Breast _____ \$12
Pan gravy, cranberry relish

Top Round of Beef _____ \$12
Red wine & rosemary gravy

Prime Rib of Beef _____ \$18
Roasted garlic au jus, horseradish cream

Whole Beef Tenderloin _____ \$24
Smoked bacon jam, blue cheese cream

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THEMED DINNER BUFFETS

Our buffets include regular, decaffeinated, specialty teas and assorted sodas.

(Buffet are prepared for a minimum 25 guests)

Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply

Taste of Italy _____ \$46

Classic Caesar Salad

Crispy Romaine, shaved parmesan, croutons, creamy Caesar dressing

Antipasto Display

Grilled and roasted vegetables, marinated olives, cured meats and cheese

Garlic Bread

Penne Pasta Pomodoro

Italian Oven Roasted Vegetables

Entrées (select two | additional selections \$5 each)

Chicken Marsala

Sautéed boneless chicken breast, mushroom marsala sauce

Chicken Saltimbocca

Seared breast of chicken, prosciutto, fresh sage, aged provolone, wild mushroom chicken glaze

Chicken Cacciatore

Braised chicken, tomato, onions, peppers, herbs, white wine sauce

Snapper Puttanesca

Tomato, caper, olive, garlic, herbs, white wine sauce

Shrimp Scampi

Classic garlic butter sauce

Braised Beef Ragu

Italian soffrito, tomato, herbs, red wine

Veal Parmesan

Breaded veal cutlets, tomato sauce, mozzarella, parmesan

Dessert

Profiteroles

Cannolis



THEMED DINNER BUFFETS

Southern Country _____ \$46

Mixed Green Salad

Shredded cheddar cheese, croutons, tomato, cucumber, carrots, red onions

Creamy buttermilk ranch and vinaigrette dressings

(select one)

Classic Cole Slaw or

Old Fashion Potato Salad

(select one)

Hush Puppies, Corn Bread or

Roasted Sweet Potato Wedges

Includes:

Baked Beans

Baked Mac & Cheese

Sauteed Green Beans with Ham and Onions

Entrées (select two | additional selections \$5 each)

Buttermilk Fried Chicken

Hot honey side

Barbeque Chicken

Glazed with sweet & savory barbeque sauce

Shrimp & Grits

Stone ground grits, white cheddar, sauteed shrimp, andouille sausage, bell pepper, cajun gravy

Southern Fried Flounder

Tartar sauce, fresh lemon

Pulled Pork

Piedmont style barbeque sauce

Baby Back Ribs

Glazed with sweet & savory barbeque sauce

Smoked Beef Brisket

Thinly sliced with sweet & savory barbeque sauce

Dessert

Seasonal Fruit Cobbler with Vanilla Ice Cream

Banana Pudding Shooter



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PLATED DINNER MENU

PLATED DINNER

Our dinners include choice of salad, rolls & butter, chef's seasonal vegetable and starch and dessert
Beverages included are regular, decaffeinated, specialty teas and assorted sodas.
(Plated dinners are prepared for a minimum 15 guests)

Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply

Salads (Select one)

Mixed Green Salad

Carrots, tomato, cucumber, balsamic dressing

Greek Salad

Romaine lettuce, olives, feta cheese, cucumber, tomato, onion, oregano vinaigrette

Field Greens Salad

Spring greens, raisins, candied walnuts, crumbled goat cheese, raspberry vinaigrette

Spinach and Quinoa Salad

Fresh spinach, quinoa, tomato, cucumber, white wine vinaigrette

Baby Kale Salad

Apples, raisins, crispy chick peas, poppyseed dressing

Entrées

Vegetable Ravioli [vegetarian] _____ \$34

Wild mushrooms, parmesan cream sauce

Portobello Stack [vegan] _____ \$34

Grilled portobello mushroom, zucchini, squash, bell pepper, quinoa, roasted tomato coulis

Chicken Marsala _____ \$38

Sautéed boneless chicken breast, mushroom marsala sauce

Honey Garlic Glazed Chicken _____ \$38

Sweet & savory glaze

Chicken Giardiniera _____ \$38

Boneless breast of chicken, pancetta country vegetables, white wine sauce

Chicken Saltimbocca _____ \$38

Seared breast of chicken, prosciutto, fresh sage, aged provolone, garlic cream sauce

Grilled Pork Chop _____ \$36

Roasted garlic & sage calvados sauce

Maple-Bourbon Glazed Salmon _____ \$40

Wild mushroom balsamic glaze



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PLATED DINNER

Chili-Lime Grilled Salmon _____ \$40
Roasted sweet corn cream

Baked Red Snapper _____ \$44
Imperial seafood crusted, saffron cream

Pan Seared Sea Bass _____ \$48
Mediterranean white wine sauce

Braised Beef Short Ribs _____ \$46
Red wine demi-glace

Peppercorn Crusted 10oz NY Strip Steak _____ \$50
Classic steak Diane sauce

Grilled 8oz Filet Mignon _____ \$55
Bordelaise sauce

Combination Entrées

Grilled Chicken & Salmon _____ \$44
Honey garlic glaze

Grilled Petit (5oz) Filet Mignon & Chicken _____ \$48
Wild mushroom demi-glace

Grilled Petit (5oz) Filet Mignon & Salmon _____ \$50
Bordelaise sauce, mustard dill sauce

Grilled Petit (5oz) Filet Mignon & Shrimp _____ \$54
Garlic butter scampi sauce

Grilled Petit (5oz) Filet Mignon & Crabcake _____ \$58
Bordelaise sauce, roasted poblano pepper sauce

Desserts (Select one)

N.Y. style cheesecake on berry coulis, flourless chocolate cake, apple blossom with caramel drizzle, lemon mascarpone cake, carrot cake, Mississippi mud pie



The background is a close-up photograph of a heavily rusted metal surface, likely steel, showing various shades of brown, orange, and grey. Overlaid on this are several large, semi-transparent geometric shapes: a large triangle pointing upwards in the upper right, a large triangle pointing downwards in the lower left, and a large diamond shape in the center. The text is centered over these shapes.

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RECEPTION STATIONS MENU

RECEPTION

Display Stations
(All stations are designed for one hour service)

Gourmet Cheese Display _____ \$17

Domestic and imported cheeses, dried fruit and nuts, assorted crackers, and flat breads

Vegetable Crudité _____ \$12

Fresh seasonal vegetables s/w parmesan peppercorn and sun-dried tomato dips

Bruschetta _____ \$13

Tomato, onion and basil bruschetta, sundried tomato and kalamata olive tapenades
s/w garlic crostini and grilled pita

Assorted Fresh Fruit and Berry Display _____ \$15

Mediterranean _____ \$18

Variety of hummus, tzatziki, feta cheese, roasted red peppers, marinated artichokes and mushrooms, grilled eggplant, stuffed grape leaves, roasted tomatoes served with cured Italian meats, and a variety of imported cheeses. Grilled pita chips and French baguettes

Slider Bar _____ \$16

Classic beef, pulled pork, grilled chicken
American cheese, lettuce, tomato, fried onions, ketchup, barbecue

Taco Time _____ \$16

Build your own tacos complete with flour and corn tortillas

Hamburger and chicken

All seasoned with southwestern seasonings and accompanied with sour cream, guacamole, pico de gallo, shredded cheddar cheese, lettuce



RECEPTION STATIONS

Risotto Station _____ \$15

(Select two ingredients)

Wild mushroom, asparagus tips, roasted seasonal vegetables, sun dried tomatoes,

Grilled chicken, broccoli, parmesan cheese

(Add shrimp **\$5**)

Pasta Station _____ \$16

(Select two pastas)

Penne, bowtie, tri-color tortellini, or wild mushroom ravioli

(Select two sauces)

Tomato basil, alfredo, roasted red pepper puree, vodka cream, lemon parmesan

Ingredients:

Grilled chicken strips, asparagus tips, shrimp

Stir Fry Station _____ \$18

(Select two items)

Hunan beef, chicken, shrimp, tofu

Served with soy sauce and mixed Chinese vegetables

Served with pork or vegetable fried rice

Fortune cookies

Posh Mashed Potato Station __ \$16

Peruvian purple, roasted yukon gold and sweet potatoes

Served with the following ingredients:

Shredded cheddar cheese, bacon bits, wild mushrooms, broccoli, chives, creamy butter, sour cream, cinnamon, brown sugar, roasted sweet pecans, miniature marshmallows, fried onion strings

Mac & Cheese Station _____ \$15

Gemelli and cappelletti

Served with white cheddar and gruyere cheese

Mushrooms, grilled chicken, bacon, roasted onions, bell peppers, herb breadcrumbs, crumbled cotija cheese, charred tomato sauce and gravy

Asian Dumpling Station _____ \$16

Vegetable, pork & vegetable, lemon grass & chicken

Sweet & sour, honey soy with scallions and sesame garlic dipping sauces

Vegetable fried rice

Fortune cookies

Display Stations may be presented as Action Stations. Add **\$175** attendant fee

Viennese Display _____ \$16

Cake pops, lemon bars, Profiteroles, assorted dessert shooters, miniature cheesecakes



RECEPTION

Packages are designed for one hour service. They are not designed as stand-alone reception/meal. Additional charges will apply.

Silver Package _____ \$35

Domestic and International Cheese Displays

Domestic and imported cheeses, dried fruit and nuts, assorted crackers, and flatbreads

Vegetable Crudité

Fresh seasonal vegetables, parmesan peppercorn dip

Butler Passed

Select four

Vegetable spring rolls, thai chili dipping sauce

Sesame chicken, honey mustard dipping sauce

Scallops wrapped in bacon

Franks in puff pastry, dijon mustard dipping sauce

Beef satay, peanut dipping sauce

Shaved beef tenderloin on crostini, horseradish cream

Italian Cream Cheese Pinwheels

Caprese Salad Skewer w/balsamic reduction

Brandied Peaches and brie puff pastry

Quinoa and zucchini fritter

Carolina pulled port and corn bread

Buffalo Chicken spring roll

Gold Package _____ \$45

Domestic and International Cheese Displays

Domestic and imported cheeses, dried fruit and nuts, assorted crackers, and flatbreads

Marinated and Grilled Vegetables

Sundried tomatoes, mushrooms, sweet red peppers, olives, artichoke hearts, eggplant and zucchini, sweet balsamic glaze

Butler Passed

Select five

In addition to the items outlined in the Silver Package you may also select from:

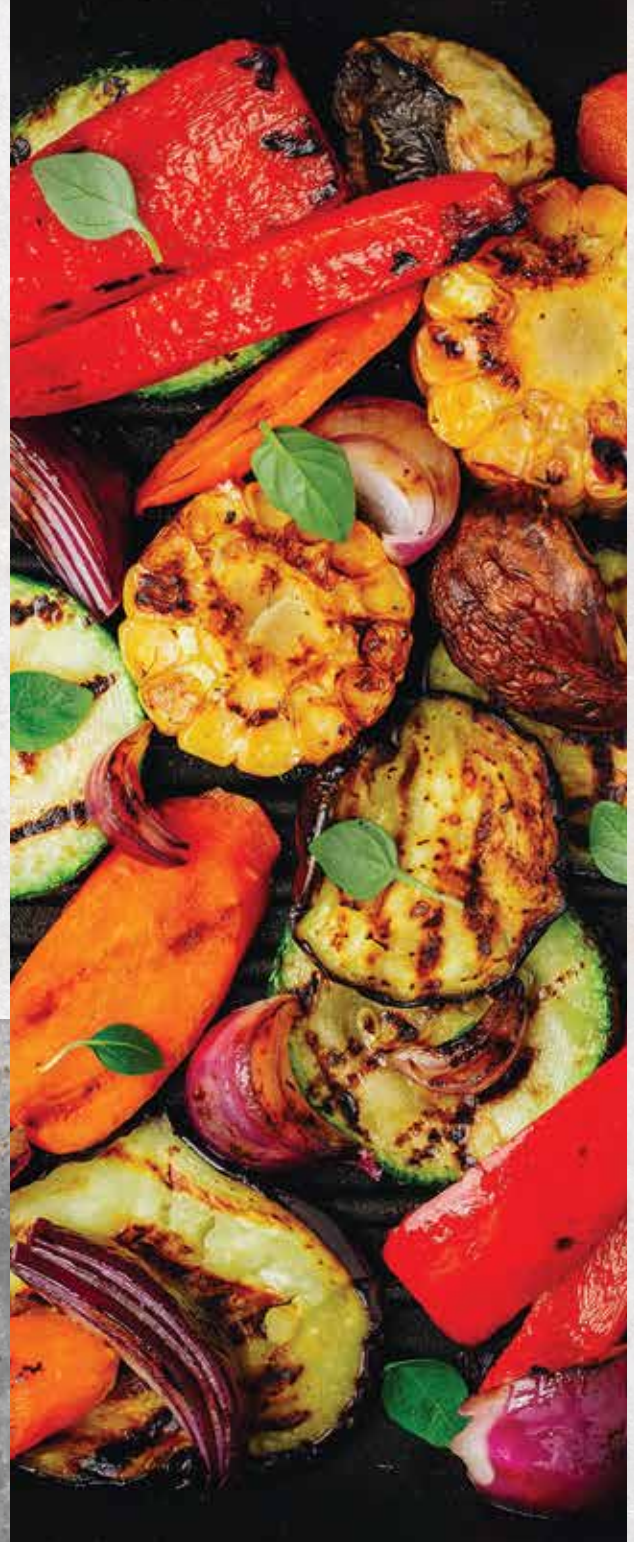
Thai peanut marinated chicken satay (GF)

Wild mushroom profiterole

Shrimp ceviche shooters (GF)

Mini crab cakes, old bay tartar dipping sauce

Shaved beef tenderloin on crostini, horseradish cream



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RECEPTION
A LA CARTE HORS D'OEUVRES
MENU

RECEPTION

A La Carte Hors d'oeuvres.
All items priced per 50 pieces.

Cold Items

- Seared Rare Beef Tenderloin on Crostini, Blue Cheese Aioli
\$200
- Fresh Mozzarella and Roasted Red Pepper Skewer
\$175
- Chilled Gulf Shrimp, Cocktail Dipping Sauce, Lemons
\$325
- Crab and Dill Creme Fresh in Belgian Endive
\$325
- Seared Peppercorn Saku Block Tuna on a Wasabi Cracker, Wasabi Aioli
\$225
- Tomato Bruschetta, Balsamic Fig Vinaigrette
\$125
- Smoked Salmon on Cucumber, Crème Fraiche and Dill
\$200
- Caprese Salad Skewer with Balsamic Reduction (GF)
\$250
- Mediterranean Crudité Bites (GF)
\$175
- Shrimp Ceviche Shooters (GF)
\$300
- Italian Cream Cheese Pinwheels (GF)
\$175

Vegetarian

- Black Bean and Cheddar Spring Roll
\$200
- Brandied Peaches and Brie Puff Pastry
\$175
- Four Cheese Arancini (GF)
\$200
- Quinoa and Zucchini Fritter (GF)
\$200
- Potato Pancakes (GF)
\$150
- Wild Mushroom Profiterole
\$200



Hot Items

- Franks in Puff Pastry, Dijon Mustard Dipping Sauce
\$125
- Breaded and Fried Cheese Ravioli, Red Pepper Marinara Dipping Sauce
\$150
- Spinach and Fetta Cheese in Phyllo Dough
\$150
- Mini Vegetable Spring Rolls, Horseradish Orange Marmalade Dipping Sauce
\$150
- Indonesian Chicken Satay, Spicy Peanut Dipping Sauce
\$175
- Macademia Nut Chicken Skewers, Sweet and Spicy Thai Glaze
\$175
- Coconut Chicken, Warm Horseradish Orange Marmalade Dipping Sauce
\$175
- Sesame Chicken, Honey Mustard Dipping Sauce
\$175
- Andouille Sausage in Puffed Pastry, Pommery Mustard Dipping Sauce
\$175
- Chicken Quesadilla Triangles
\$175
- Scallops Wrapped in Bacon
\$250
- Philadelphia Cheesesteak Spring Rolls, Spicy Ketchup Dipping Sauce
\$200
- Mini Crab Cakes, Old Bay Tartar Dipping Sauce
\$300
- New Zealand Lamb Chops, Mango Mustard Dipping Sauce
\$400
- Buffalo Chicken Spring Roll
\$200
- Chicken Tinga Soft Tacos
\$175
- Carolina Pulled Pork and Corn Bread
\$175
- Arepas with Chorizo and Manchego
\$175
- Thai Peanut Marinated Chicken Satay (GF)
\$175
- Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon (GF)
\$200
- Crab Rangoon
\$200
- Salmon Satay with Miso Glaze (GF)
\$300

Pricing is per person. Please add 24% taxable Service Charge and 6% Sales Tax to all menu prices
Due to inflation and supply chain limitations, pricing, and selections may fluctuate based on market value and availability

Updated
9/23

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BAR MENU

BAR PACKAGES

\$175 per bartender fee is charged for all bars.
We recommend (1) bartender per 100 guests; additional bartenders are optional and at the same \$175 fee.

PREMIUM PACKAGE

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Bulleit Bourbon
Johnny Walker Red Scotch
Jack Daniels Whiskey
1800 Reposado Tequila
Cointreau
Courvoisier VS Cognac
Premium Wine and Beer
Assorted Sodas, Juices, and Bottled Water

Open Bar Per Person

One Hour _____	\$21.00
Two Hours _____	\$28.00
Three Hours _____	\$35.00
Four Hours _____	\$42.00
Five Hours _____	\$48.00

Host and Cash Bar on Consumption

Premium Liquors _____	\$12.00
Domestic Beer _____	\$7.00
Imported Beer _____	\$8.00
IPA Beer _____	\$9.00
Premium Wine _____	\$12.00
Soda, Bottled Water, and Juices _____	\$4.00

RESERVE PACKAGE

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Eclipse Rum
Myers Dark Rum
Knob Creek Bourbon
Johnny Walker Black
Crown Royal Whiskey
Patron Silver
Grand Marnier
Remy Martin VSOP Cognac
Reserve Wine and Beer
Assorted Sodas, Juices, and Bottled Water

Open Bar Per Person

One Hour _____	\$23.00
Two Hours _____	\$31.00
Three Hours _____	\$39.00
Four Hours _____	\$44.00
Five Hours _____	\$52.00

Host and Cash Bar on Consumption

Reserve Liquors _____	\$14.00
Domestic Beer _____	\$7.00
Imported Beer _____	\$8.00
IPA Beer _____	\$9.00
Reserve Wine _____	\$14.00
Soda, Bottled Water, and Juices _____	\$4.00

BEER & WINE BAR

Yuengling, Coors Lite, Heineken, Amstel Light, Corona, Sam Adams, House Red and White Wine, Bottled Water and Assorted Sodas

Per Person

One Hour _____	\$18.00
Two Hours _____	\$24.00
Three Hours _____	\$30.00
Four Hours _____	\$36.00
Five Hours _____	\$42.00



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