

the
ALLOY

CATERING MENUS



CATERING MENUS

At the Alloy, the little things mean everything, and we inspire to make every occasion deliciously unforgettable.

We have designed dishes to elevate every possible occasion. We are always pleased to customize your experience. Enjoy!

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BREAKFAST & BRUNCH

BREAKFAST BUFFETS

Please note: A minimum of 20 guests is required. The consumption of raw or under cooked foods may be a risk to your health. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

ENTREES – SELECT ONE

CONTINENTAL BREAKFAST

\$19 PER PERSON

Chilled orange, grapefruit and apple juice

Freshly baked croissants, muffins, danish and bagels

Fresh cut fruit garnished with seasonal berries

Assorted jellies, butter and Philadelphia cream cheese

Assorted soda and bottled water

HEALTHY MORNING

\$21 PER PERSON

Chilled orange, grapefruit and apple juice

Fresh cut fruit garnished with seasonal berries

Assorted fruit yogurt cups

House-made granola

Granola bars and protein bars

Assorted v8 fruit & vegetable juice and bottled water

THE VALLEY FORGE

\$22 PER PERSON

Chilled orange, grapefruit and apple juice

Sliced fresh fruit garnished with seasonal berries

Fresh farm eggs and American cheese on a baby Kaiser roll

Choice of ham, bacon, sausage or vegetable

DELUXE CONTINENTAL BREAKFAST

\$23 PER PERSON

Chilled orange, grapefruit and apple juice

Fresh cut fruit garnished with seasonal berries

Assorted fruit yogurt cups

House-made granola

Freshly baked croissants, muffins, danish and bagels

Assorted jellies, butter and Philadelphia cream cheese

Selection of boxed cereal, assorted milk

Steel cut oatmeal, brown sugar and raisins

Assorted soda and bottled water

SUNRISE BREAKFAST

\$28 PER PERSON

Chilled orange, grapefruit and apple juice

Assorted fruit yogurt cups and house-made granola

Fresh cut fruit garnished with seasonal berries

Freshly baked croissants, muffins, danish and bagels

Assorted jellies, butter and Philadelphia cream cheese

Selection of boxed cereal, assorted milk

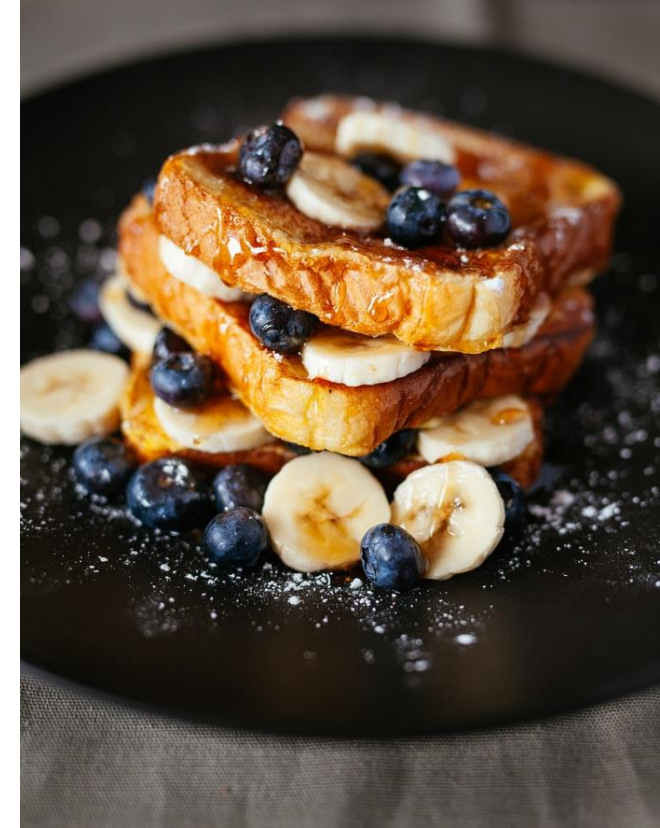
Fluffy scrambled eggs

Buttermilk pancakes, maple flavored syrup

Applewood smoked bacon

Pork sausage or turkey sausage

Home-fried potatoes





BRUNCH

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ANY DAY BRUNCH

\$44 PER PERSON

Chilled orange, grapefruit and apple juice

Assorted fruit yogurt cups

House-made granola

Fresh cut fruit garnished with seasonal berries

Freshly baked croissants, muffins, danish and bagels

Assorted jellies, butter and Philadelphia cream cheese

Baby green salad, shredded carrots, grape tomatoes, sliced cucumbers, creamy and vinaigrette dressings

Fresh mozzarella salad, roasted peppers

Fluffy scrambled eggs

Home-fried potatoes

Grilled chicken breast, Kennett square mushrooms

Pan seared salmon, caper tomato garlic sauce

Seasonal vegetables

CHOICE OF ONE

French toast or buttermilk pancakes, whipped cream, bananas, walnuts, maple flavored syrup and butter

CHOICE OF ONE

Applewood smoked bacon, pork sausage, turkey sausage, corned beef hash

ASSORTED CAKES, PIES AND MINI PASTRIES

REGULAR AND DECAFFEINATED COFFEES, HOT TEA
SELECTION AND ASSORTED SOFT DRINKS

BREAKFAST & BRUNCH

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ON THE GO CONTINENTAL BREAKFAST

\$18 PER PERSON

Fresh whole seasonal apple, granola bar, breakfast pastry, bottle of juice. Boxed and ready to go for a productive day.

ENHANCEMENTS

OMELET STATION

\$12 PER PERSON

Made to order eggs including, egg beaters and egg whites, tomatoes, cheddar, Swiss, bacon bits, mushrooms, ham, onions, bell peppers

A chef attendant is required at \$125 per attendant per 50 people

WARM HAM AND CHEESE CROISSANT

\$9 PER PERSON

PLAIN OR CHEDDAR CHEESE SCRAMBLED EGGS

\$7 PER PERSON

SPICY CHORIZO, EGG AND CHEESE QUESIDILLA, FRESH SALSA

\$9 PER PERSON

TAYLOR PORK ROLL, EGG AND CHEESE ON A KAISER ROLL

\$9 PER PERSON

ENHANCEMENTS (continued)

SELECTION OF BOXED CEREALS, ASSORTED MILK

\$4 PER PERSON

INDIVIDUAL YOGURT PARFAITS, GRANOLA, HONEY, FRESH SEASONAL FRUIT

\$7 PER PERSON

HOT CREAMY STEEL CUT OATMEAL, RAISANS, BROWN SUGAR

\$5 PER PERSON

DISPLAY OF SMOKED SALMON, CAPERS, CHOPPED EGG, RED ONIONS

\$14 PER PERSON

CANADIAN BACON, SCRAMBLED EGGS, AND CHEESE CROISSANT

\$9 PER PERSON

CRISPY APPLEWOOD SMOKED BACON, PORK SAUSAGE OR TURKEY SAUSAGE

\$6 PER PERSON

FRENCH TOAST, MAPLE FLAVORED SYRUP

\$7 PER PERSON

WAFFLE STATION PREPARED FRESH WITH ASSORTED TOPPINGS

\$8 PER PERSON

BUTLER PASSED MISMOSA OR BLOODY MARY

\$10 PER PERSON



A close-up photograph of a meal on a dark plate. Three golden-brown empanadas with crimped edges are arranged in a row. Behind them is a fresh salad with green lettuce, orange carrot slices, and green herbs. A single large, roasted carrot lies horizontally across the bottom of the plate. The background is dark and out of focus, showing a glass of water and a whole avocado. A semi-transparent dark grey diagonal band runs from the top-left to the bottom-right, serving as a background for the text.

LUNCH



LUNCH

Please note: A minimum of 20 guests is required. The consumption of raw or under cooked foods may be a risk to your health. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

All sandwiches may be made gluten free upon request by submitting bread choice for a gluten free tortilla wrap.

BUILD YOUR OWN BOXED LUNCH

\$26 PER PERSON. SELECT UP TO THREE

SMOKED TURKEY BLT

Applewood smoked bacon, Swiss cheese, lettuce, tomato, Kaiser roll

TUSCAN GRILLED CHICKEN

Fresh mozzarella cheese, roasted red peppers, Kaiser roll

GRILLED CHICKEN CAESAR WRAP

Crisp romaine, herbed croutons, parmigiano reggiano cheese, traditional Caesar dressing, flour tortilla

VEGGIE WRAP

Eggplant, zucchini, squash, avocado spread, spring mix, tomato balsamic vinaigrette, flour tortilla

ROAST BEEF

Gruyere cheese with arugula, Kaiser roll

ITALIAN SUB

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

Includes: potato chips and choice of bottled water or soda

ACCOMPANIMENTS

SELECT ONE

Whole apple, coleslaw, quinoa salad, potato salad or pasta salad

SWEET TREATS

SELECT ONE

Doubletree signature chocolate chip cookie, rice crispy treat, trail mix or triple fudge brownie

LIGHTER FARE

VEGETABLE WRAP Eggplant, zucchini, squash, avocado spread, spring mix, tomato, balsamic vinaigrette, flour tortilla, potato chips, pickle
\$26 PER PERSON

CROISSANT CLUB

Select two: fresh roasted turkey breast, tavern ham, roast beef, tuna salad or chicken salad

Lettuce, tomato, potato chips, pickle

\$26 PER PERSON

SALAD TRIO

Chicken salad, tuna salad and shrimp salad, mixed greens
\$26 PER PERSON

GRILLED CHICKEN CAESAR SALAD WRAP

Crisp romaine, herbed croutons, parmigiano reggiano cheese, traditional Caesar dressing, flour tortilla, potato chips, pickle
\$26 PER PERSON

MODERN GRILLED CHICKEN CAESAR SALAD

Baby romaine, tuscan kale, roasted tomatoes, red quinoa, shaved parmigiano reggiano cheese, creamy garlic vinaigrette
\$26 PER PERSON

GRILLED AND CHILLED MARINATED FILET OF BEEF MEDALLIONS

Whole grain mustard, green bean and fingerling potato parmesan salad
\$31 PER PERSON

Includes: regular and decaffeinated coffees, iced tea and specialty tea selection

Chef's selection of dessert

PLATED LUNCH

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Plated lunches include: choice of appetizer and dessert, artisan baked rolls with butter, choice of soup or salad, starch and vegetable of the day, regular and decaffeinated coffee, iced tea and hot tea selection.

APPETIZERS

SELECT ONE

TRADITIONAL CAESAR SALAD

Crisp romaine, herbed croutons, parmigiano reggiano cheese, traditional Caesar dressing

MIXED GREEN SALAD

Garden vegetables, balsamic vinaigrette

THE WEDGE

Crisp iceberg, tomato, red onion, blue cheese crumbles, blue cheese dressing

SPINACH AND STRAWBERRY SALAD

Fresh spinach, strawberries, goat cheese, walnuts and white wine vinaigrette

TOMATO MOZZARELLA SALAD

Balsamic fig syrup

SOUP

SELECT ONE

Escarole, tomato bisque, minestrone, broccoli cheddar, mushroom bisque, chicken noodle

ENTREÉS

SELECT ONE

8 OUNCE NEW YORK STRIP STEAK

Potato gratin, seasonal vegetables, port wine sauce
\$40 PER PERSON

PAN SEARED LUMP CRAB CAKE

Old bay tartar sauce, dirty rice
\$35 PER PERSON

ENTREÉS (continued)

BAKED FLOUNDER FLORENTINE

Seasoned spinach stuffing, white wine cream sauce
\$35 PER PERSON

ROASTED ATLANTIC SALMON

Citrus caper butter sauce, seasonal vegetables, quinoa pilaf
\$32 PER PERSON

RIGATONI BROCCOLINI

Wild mushrooms, diced tomatoes, toasted pine nuts, sun dried tomato sherry sauce
\$30 PER PERSON

YANKEE POT ROAST

Root vegetables, traditional beef gravy
\$35 PER PERSON

POULET FARCI

Grilled chicken breast filled with artichoke, tomato and brioche stuffing, white wine sauce
\$33 PER PERSON

GRILLED CHICKEN MARSALA

Mushroom wine sauce
\$32 PER PERSON

PENNE PASTA

Grilled chicken, pancetta, roasted garlic, spicy tomato basil sauce
\$32 PER PERSON

BRAISED SHORT RIBS

Red wine sauce and yukon gold mashed potatoes
\$38 PER PERSON

DESSERTS

SELECT ONE

New York style cheesecake, decadent chocolate cake, tiramisu, caramel apple pie

Seasonal desserts available upon requests





LUNCH BUFFETS

Please note: A minimum of 20 guests is required. The consumption of raw or under cooked foods may be a risk to your health. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

All lunch buffets include: freshly brewed coffee, decaffeinated coffee, hot tea, and soft drinks.

Any lunch buffet can be selected for dinner for a \$9 charge to include upgraded salads and desserts.

BARBECUE

\$34 PER PERSON

STARTERS

Mixed baby greens, fresh garden vegetables, ranch dressing and balsamic vinaigrette

Tri-colored coleslaw

ENTRÉES

SELECT THREE

Hamburgers, beef kosher hotdogs, Italian sausage with sautéed peppers and onions, BBQ chicken, garden burger, turkey burger, chili

SIDES

Baked beans, corn bread, vegetable of the day

GARNISHES

Sliced cheeses, lettuce, tomato, onions, pickles, ketchup, mustard, mayonnaise

DESSERT

Sliced watermelon, pecan pie, cookies

THE DELICATESSEN

\$30 PER PERSON

STARTERS

Mixed baby greens, fresh garden vegetables, ranch dressing and balsamic vinaigrette

Soup du jour

Potato salad, broccoli slaw, quinoa salad

THE DELICATESSEN (continued)

ENTRÉES

SELECT THREE

Smoked turkey breast, roast beef, tavern ham, and Geneoa salami

American, provolone and Swiss cheeses

GARNISHES

Lettuce, tomato, red onion and pickles, tarragon, mayonnaise, dijon mustard, relish, spicy mustard, assorted sandwich breads and rolls

DESSERT

Cookies, brownies, fresh cut fruit assorted pies

A TASTE OF ITALY

\$38 PER PERSON

STARTERS

Tomato Florentine soup, garlic bread

Traditional Caesar salad, orzo pasta salad, caprese salad

ENTRÉES

Grilled chicken breast, Portobello mushrooms, sun dried tomatoes

Baked mahi mahi, lemon caper beurre blanc penne pasta

Blush vodka cream sauce

GARNISHES

Roasted new potatoes, fresh vegetable ratatouille

DESSERT

Cannoli, biscotti, tiramisu

LUNCH BUFFETS (continued)

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All wraps may be made gluten free upon request by substituting bread choice for a gluten free tortilla wrap.

TASTE OF PHILADELPHIA

\$35 PER PERSON

STARTERS

Mixed baby greens, fresh garden vegetables, ranch dressing and Italian vinaigrette

Antipasto salad

ENTRÉES

Build your own south Philadelphia sandwich to include: Philly's famous chopped beef rib eye, chopped chicken steak, pulled roast pork cheese wiz, American and provolone cheeses, fried onions, sautéed peppers, pan fried mushrooms, sautéed spinach

GARNISHES

Potato chips, pickles and accompaniments

DESSERT

Cookies, fresh cut fruit, assorted Philadelphia tastykakes

WRAP IT UP

\$30 PER PERSON

STARTERS

Mixed green salad, tri-colored cheese tortellini salad with roasted walnuts, baby spinach and watercress salad

ENTRÉES

SELECT THREE

BUFFALO CHICKEN

Shredded lettuce, tomato, blue cheese dressing

WRAP IT UP (continued)

ROASTED VEGETABLE

Grilled eggplant, zucchini, Portobello mushrooms, onions and peppers, pesto spread

SMOKED TURKEY AND SWISS

Baby spinach, tomatoes, tarragon mayonnaise

SOUTHWEST BEEF

Roasted bell peppers, blackened flank steak, red beans, rice, chipotle ranch spread

PESTO CHICKEN

Baby spinach, pesto sauce, sun dried tomatoes

SPICY CURRY SHRIMP

Mango salsa, white rice, scallions

GARNISHES AND DESSERT

Potato chips, assorted cookies, brownies

SOUTHERN FLAIR

\$36 PER PERSON

STARTERS

South west garden salad: mixed baby greens, black olives, avocado, diced tomatoes, grated cheddar cheese, cilantro lime vinaigrette, crispy tortilla strips

Jicama slaw

Black bean and sweet corn salad

ENTRÉES

Chicken and beef fajita, sautéed onions and peppers accompanied by red beans and rice

Chipotle turkey wrap, lettuce, tomato, guacamole, cheddar cheese, chipotle mayonnaise

GARNISHES

Warm flour tortillas, tri-colored tortilla chips, sour cream, guacamole, pico de gallo

DESSERT

Bourbon pecan pie, southwestern corn pudding





LUNCH BUFFETS (continued)

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EXECUTIVE SLIDER SAMPLER

\$38 PER PERSON

STARTERS

Mixed baby greens, fresh garden vegetables, ranch dressing and balsamic vinaigrette

Broccoli slaw, potato salad, quinoa salad

ENTRÉES

Braised short rib, caramelized onions, white cheddar cheese, black pepper aioli

Filet mignon, béarnaise sauce

Seared crab cake, red pepper aioli Portobello mushroom, apple kimchi relish

GARNISHES

Kettle cooked chips, pickles and accompaniments

DESSERT

Chocolate mousse dessert sliders

SLIDER SAMPLER

\$34 PER PERSON

STARTERS

Mixed baby greens, fresh garden vegetables, ranch dressing and balsamic vinaigrette

Cole slaw, potato salad, pasta salad

ENTRÉES

Beef burger with caramelized onions and blue cheese crumbles

Turkey burger with boursin cheese and cranberry mayonnaise

SLIDER SAMPLER (continued)

Seared crab cake with red pepper aioli

GARNISHES

Potato chips, pickles and accompaniments

DESSERT

Assorted cookies and brownies

SOUP AND SALAD BUFFET

\$32 PER PERSON

SOUPS SELECT TWO

Escarole, tomato bisque, minestrone, broccoli cheddar, mushroom bisque, chicken noodle

SALAD BAR

Baby mixed greens, romaine lettuce sliced cucumbers, shredded carrots, cherry tomatoes, chopped button mushrooms, diced bell peppers chickpeas, sunflower seeds, bits of Applewood smoked bacon, tuna salad, chicken salad, egg salad, pasta salad, a selection of creamy and vinaigrette dressings, olive oil and vinegar

DESSERT

Assorted fruit pies, fresh cut fruit



LUNCH BUFFETS (continued)

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All lunch buffets include: freshly brewed coffee, decaffeinated coffee, hot tea, and soft drinks.

PAN ASIAN

\$36 PER PERSON

STARTERS

Egg drop soup

Asian salad: bean sprouts, shredded carrots, pea pods, sesame ginger dressing, toasted sesame seeds

ENTRÉES

Vegetable lo mein, bean sprouts

Orange peel shrimp, mild chili sauce, orange zest

General Tso's chicken, sweet and sour sauce, broccoli

Marinated pepper steak, yellow onions, red and green peppers, teriyaki sauce fried rice

DESSERT

Pineapple upside down cake, fortune cookies, almond cookies

A close-up photograph of a breakfast dish. In the center is a small, round, golden-brown cake or pancake, topped with a generous amount of crushed nuts. It sits on a white plate, surrounded by fresh fruit including blueberries, strawberries, and raspberries, along with a drizzle of white cream. A stream of thick, yellow liquid, likely a custard or sauce, is being poured from a white pitcher onto the dish. The background is dark and out of focus, showing more fruit and a wooden surface. The word "BREAKS" is overlaid in white, bold, serif capital letters across the center of the image.

BREAKS

BREAKS

Please note: A minimum of 20 guests is required. The consumption of raw or under cooked foods may be a risk to your health. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

All specialty breaks include: freshly brewed coffee, decaffeinated coffee and a selection of specialty hot teas. Specialty break items are priced per break session (AM or PM)

SPECIALTY BREAKS

BEVERAGE BREAK

Assorted soft drinks, bottled water, regular and decaffeinated coffee, selection of specialty teas
\$10 PER PERSON

COOKIE JAR

Assorted freshly baked doubletree signature cookies
Whole, 2% and chocolate milk
Soft drinks and bottled water
\$14 PER PERSON

A TASTE OF PHILADELPHIA

Philadelphia tastykakes
Miniature Hershey's chocolates, peanut chews
Philadelphia soft pretzels, yellow mustard
Hank's bottled root beer
Soft drinks and bottled water
\$16 PER PERSON

AT THE MOVIES

Soft warm jumbo pretzels, yellow mustard
Assorted candies and candy bars
Popcorn
Soft drinks and bottled water
\$14 PER PERSON

FORGE YOUR OWN TRAIL MIX

Build your own trail mix including: granola, raisins, craisins, banana chips, M&Ms, dark chocolate chips, white chocolate chips, pistachios, pecans, almonds, peanuts soft drinks and bottled water
\$13 PER PERSON

SPECIALTY BREAKS (continued)

CHIPS AND DIPS

Pita chips, red pepper hummus
Tortilla chips, salsa
Focaccia, roasted sun-dried tomato dip,
Cinnamon tortilla chips, cream cheese dip

Soft drinks and bottled water
\$12 PER PERSON

SPA TREATMENT

Sun chips
Granola bars and protein bars
Yogurt parfaits
Bottled fruit juices, bottled water, sparkling flavored water
\$15 PER PERSON

ICE CREAM BREAK

Vanilla and chocolate ice cream doubletree choc chip cookie crumbles, gummy bears, Oreo cookie pieces, choc & rainbow sprinkles, choc sauce, caramel sauce, straw sauce, whipped cream, cherries, Reese's pieces, M&Ms
\$15 PER PERSON

TEACHING KIDS TO CARE

Today's young people are our future. You can participate in the Alloy's goal of impacting 1 million young people by 2022 by helping them reach their full potential. Your \$2 per person break enhancement will be donated to Cradles to Crayons, a non-profit organization founded in 2002, with the mission of providing children ages 0 to 12 some of the most important basics of life.

Please log on to www.Cradlestocrayons.Org for more information about this extraordinary organization. With your donation we will provide an extra break item along with a certificate recognizing your company for their donations.
\$2 PER PERSON





BREAKS

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BREAK ENHANCEMENTS

REGULAR OR DECAFFEINATED COFFEE

\$64 BY THE GALLON

SPECIALTY HOT TEA

\$46 BY THE GALLON

BOTTLED WATER

\$3.50 PER BOTTLE

SOFT DRINKS

\$3.50 PER SOFT DRINK

FRESH WHOLE FRUIT

\$3 PER PIECE

ASSORTED VITAMIN WATER

\$5 PER BOTTLE

BOTTLED FRUIT JUICES (CHOICE OF ORANGE, APPLE OR CRANBERRY)

\$5 PER BOTTLE

FRESHLY SLICED SEASONAL FRUIT

\$11 PER PERSON

FRESHLY BAKED MUFFINS, DANISH OR ASSORTED BAGELS

\$29 PER DOZEN

FRESHLY BAKED ASSORTED COOKIES AND BROWNIES

\$29 PER DOZEN

INDIVIDUALLY WRAPPED ASSORTED GRANOLA AND PROTEIN BARS

\$3 EACH

INDIVIDUAL YOGURT PARFAITS, GRANOLA, HONEY, FRESH FRUIT

\$7 PER PERSON

BREAK ENHANCEMENTS (continued)

FRUIT PUNCH, LEMONADE, ICED TEA

\$43 BY THE GALLON

SOFT PRETZELS WITH YELLOW MUSTARD

\$5 PER PIECE

INDIVIDUAL BAGS OF POTATO CHIPS & PRETZELS

\$3 PER BAG

ASSORTED TASTYKAKES

\$30 PER DOZEN

DOUBLETREE CHOCOLATE CHIP WALNUT COOKIES

\$18 PER DOZEN



DINNER

DINNER

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All plated dinner selections include: choice of appetizer and dessert, artisan baked rolls, butter, starch and vegetable of the day, regular and decaffeinated coffee, iced tea, specialty hot teas.

PLATED DINNER

STARTERS

SELECT ONE

TRADITIONAL CAESAR SALAD

Crisp romaine, herbed croutons, parmigiano reggiano cheese, traditional Caesar dressing

MIXED GREEN SALAD

Garden vegetables and balsamic vinaigrette

WEDGE OF ICEBERG SALAD

Tomato, red onion, blue cheese crumbles, walnuts, blue cheese dressing

SPINACH AND STRAWBERRY SALAD

Fresh spinach, strawberries, goat cheese, walnuts and white wine vinaigrette

MODERN CAESAR SALAD

Baby romaine, Tuscan kale, roasted tomatoes, red quinoa, shaved parmigiano reggiano cheese, creamy garlic vinaigrette

TOMATO MOZZARELLA SALAD

Balsamic and fig vinaigrette

SOUPS

SELECT ONE

Escarole, tomato bisque, chicken noodle, minestrone, broccoli cheddar, mushroom bisque

ENTRÉES

SELECT TWO

JUMBO LUMP CRAB CAKES

Lemon dijon beurre blanc

MARKET PRICE

PLATED DINNER (continued)

ROASTED ATLANTIC SALMON

Citrus garlic caper butter sauce

\$38 PER PERSON

PRIME RIBS OF BEEF

Horseradish cream sauce & au jus

\$46 PER PERSON

HORSERADISH RUBBED 12 OUNCE NEW YORK STRIP STEAK

Mushroom wine sauce

\$48 PER PERSON

BRAISED SHORT RIBS

Red wine reduction, yukon gold mashed potatoes

\$40 PER PERSON

YANKEE POT ROAST

Root vegetables, traditional beef gravy

\$36 PER PERSON

8 OUNCE FILET MIGNON

Bacon onion relish, mustard jus

\$51 PER PERSON

GRILLED CHICKEN MARSALA

Mushroom wine sauce

\$38 PER PERSON

ROASTED FRENCH CUT BREAST OF CHICKEN

Filled with provolone and spinach, port wine mushroom sauce

\$40 PER PERSON

ASIAN GLAZED PAN SEARED SALMON

Basmati rice pilaf

\$38 PER PERSON

GRILLED MAHI-MAHI

Pineapple salsa

\$45 PER PERSON

SEAFOOD RISOTTO

Sautéed shrimp, bay scallop, crabmeat

\$37 PER PERSON





DINNER

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PLATED DINNER (continued)

ENTRÉES (continued)

SURF AND TURF #1

7oz filet mignon, mushroom demi-glace steamed lobster tail, drawn old bay butter
MARKET PRICE

SURF AND TURF #2

7 oz. filet mignon, mushroom wine sauce jumbo lump crab cake, old bay tarter sauce
MARKET PRICE

DESSERT

SELECT ONE

New York style cheesecake, decadent chocolate cake, tiramisu, carrot cake, New Orleans style bread pudding, warm whiskey sauce, apple pie with caramel sauce

Seasonal desserts available upon request

A buffet table is shown with several silver platters. In the foreground, there is a platter of green salad, a platter of fried items (possibly chicken or fish), and a platter of pastries or bread. The table is decorated with white flowers. The word "RECEPTION" is overlaid in white capital letters on a dark, semi-transparent background.

RECEPTION

RECEPTION

Please note: A minimum of 20 guests is required. The consumption of raw or under cooked foods may be a risk to your health. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

*All display stations are designed to be self-serve but may be presented as action stations by adding one Attendant per 75 guests at \$125++ each.

PACKAGES

PACKAGE ONE

\$35 PER PERSON

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 THREE

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

PACKAGE TWO

\$40 PER PERSON

DOMESTIC AND INTERNATIONAL CHEESE DISPLAYS

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

MARINATED GRILLED VEGETABLES

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

PACKAGES (continued)

BUTLER PASSED

SELECT THREE

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
Chicken satay, peanut dipping sauce
Mini crab cakes, old bay tartar dipping sauce
Shaved beef tenderloin on crostini, horseradish cream
Smoked salmon on cucumber, crème fraiche and dill
Fresh mozzarella and roasted red pepper skewer

PASTA STATION

Rigatoni, asparagus, sundried tomatoes, shiitake mushrooms and white wine sauce
penne pasta, smoked chicken and garlic cream sauce





RECEPTION

Please note: A minimum of 25 guests is required. The consumption of raw or under cooked foods may be a risk to your health. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

**All display stations are designed to be self-serve but may be presented as action stations by adding one Attendant per 75 guests at \$125++ each.*

Display stations must accompany A reception package or in quantities of three. Prices per one hour of service.

DISPLAY STATIONS

GOURMET CHEESE DISPLAY

Domestic and imported cheeses, dried fruit and nuts, assorted crackers and flatbreads
\$14 PER PERSON

VEGETABLE CRUDITÉ

Fresh seasonal vegetables, parmesan peppercorn dip
\$14 PER PERSON

BRUSCHETTA

Tomato, onion and basil bruschetta, sundried tomato and Kalamata olive tapenades, garlic crostini and grilled pita
\$12 PER PERSON

MEDITERRANEAN

Hummus, baba ghanoush, tabbouleh, Kalamata olive tapenade, stuffed grape leaves, marinated artichokes and mushrooms, grilled pita and French bread baguette
\$18 PER PERSON

MEXICAN

Warm soft flour tortillas and corn tortilla chips, ground chicken, beef, jack cheese, green chiles, jalapeño peppers, lettuce, pico de gallo, sour cream, guacamole, black beans
\$16 PER PERSON

PHILADELPHIA CHEESESTEAK

Philly's famous chopped beef rib eye, cheese wiz, provolone cheese, fried onions, hot peppers, hoagie rolls
\$16 PER PERSON

SLIDER TRIO

Philadelphia cheesesteak, pork belly and beef burger sliders, cheese wiz, provolone and American cheeses, lettuce, tomato, fried onions, hot peppers, ketchup, Dijon mustard
\$18 PER PERSON

DISPLAY STATIONS (continued)

GRILL STATION

Petite filet mignon with horseradish cream sauce, grilled jumbo shrimp with lemon thyme vinaigrette and grilled chicken with tomato basil vinaigrette
\$24 PER PERSON

CHICKEN AND WAFFLES

Fresh made Belgian waffles, crispy fried chicken, butter, maple flavored syrup, sriracha honey, tangy BBQ sauce, sausage gravy
\$18 PER PERSON

MAC & CHEESE

Lobster & gruyere, locally grown mushrooms & truffle cheese, bacon & sharp white cheddar
\$16 PER PERSON

SUSHI STATION

Assorted sushi, pickled ginger, wasabi, daikon and soy sauce
\$28 PER PERSON

POSH MASHED POTATO STATION

Peruvian purple, roasted garlic Yukon gold, and sweet potatoes, cheddar cheese, apple wood smoked bacon bits, broccoli, wild mushrooms, chives, creamy butter, sour cream, cinnamon, brown sugar, roasted sweet pecans, mini-marshmallows, fried onion strings
\$16 PER PERSON

PASTA STATION SELECT TWO

Wild mushroom ravioli, creamy alfredo sauce
Penne pasta, grilled chicken, garlic cream sauce
Roasted vegetable ravioli, red pepper sauce
rigatoni, asparagus, sundried tomatoes, shiitake mushrooms, white wine sauce
\$16 PER PERSON

STIR FRY STATION

Shrimp lo mein, hunan beef stir-fry, vegetable stir-fry, brown and white rice
\$18 PER PERSON

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**All carving stations require a chef attendant fee per 50 guests at \$125++ each. Carving stations must accompany a reception package or in quantities of three. Prices per one hour of service.*

CARVING STATIONS

PRIME RIB OF BEEF, AU JUS & HORSERADISH CREAM
\$24 PER PERSON

ROASTED PORK LOIN, MANGO BARBECUE SAUCE
\$19 PER PERSON

WHOLE BEEF TENDERLOIN, BLUE CHEESE CREAM
\$39 PER PERSON

HONEY ROASTED HAM, PINEAPPLE RAISIN SAUCE
\$12 PER PERSON

ROASTED TURKEY BREAST, PAN GRAVY, CRANBERRY SAUCE
\$22 PER PERSON

TOP ROUND OF BEEF, ROASTED GARLIC ROSEMARY JUS
\$20 PER PERSON.83

HORS D'OEUVRES

**All display stations are designed to be self-serve but may be presented as action stations by adding one Attendant per 75 guests at \$125++ each.*

Display stations must accompany A reception package or in quantities of three. Prices per one hour of service.

SEARED RARE BEEF TENDERLOIN ON CROSTINI, BLUE CHEESE AIOLI
\$250 PER 50 PIECES

FILET MIGNON ON FICELLE BREAD, HORSERADISH CREAM
\$250 PER 50 PIECES

HORS D'OEUVRES (continued)

FRESH MOZZARELLA AND ROASTED RED PEPPER SKEWER
\$175 PER 50 PIECES

CHILLED GULF SHRIMP, COCKTAIL DIPPING SAUCE, LEMONS
\$300 PER 50 PIECES

CRAB AND DILL CREME FRESH IN BELGIAN ENDIVE
\$300 PER 50 PIECES

SEARED PEPPERCORN SAKU BLOCK TUNA ON A WASABI CRACKER, WASABI AIOLI
\$250 PER 50 PIECES

BREADED AND FRIED CHEESE RAVIOLI, RED PEPPER MARINARA DIPPING SAUCE
\$150 PER 50 PIECES

TOMATO BRUSCHETTA, BALSAMIC FIG VINAIGRETTE
\$125 PER 50 PIECES

SMOKED SALMON ON CUCUMBER, CRÈME FRAICHE AND DILL
\$175 PER 50 PIECES

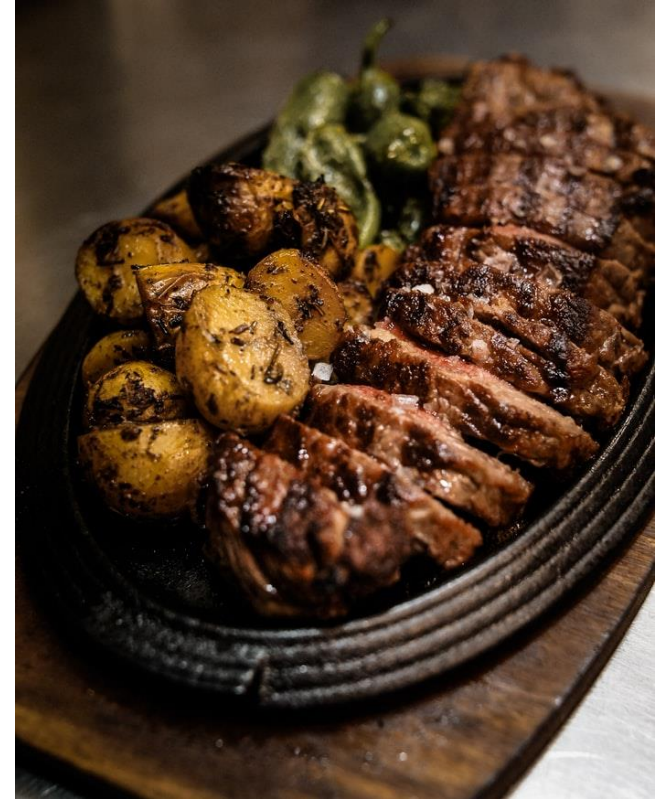
SPINACH AND FETA CHEESE IN PHYLLO DOUGH
\$150 PER 50 PIECES

SHRIMP SHUMAI, SWEET AND SOUR DIPPING SAUCE
\$200 PER 50 PIECES

INDONESIAN CHICKEN SATAY, SPICY PEANUT DIPPING SAUCE
\$175 PER 50 PIECES

MACADEMIA NUT CHICKEN SKEWERS, SWEET AND SPICY THAI GLAZE
\$175 PER 50 PIECES

COCONUT CHICKEN, WARM HORSERADISH ORANGE MARMALADE DIPPING SAUCE
\$175 PER 50 PIECES





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HORS D'OEUVRES (continued)

SESAME CHICKEN, HONEY MUSTARD DIPPING SAUCE
\$175 PER 50 PIECES

**MINI VEGETABLE SPRING ROLLS, HORSERADISH
ORANGE MARMALADE DIPPING SAUCE**
\$150 PER 50 PIECES

**ANDOUILLE SAUSAGE IN PUFFED PASTRY, POMMERY
MUSTARD DIPPING SAUCE**
\$175 PER 50 PIECES

**FRANKS IN PUFF PASTRY, DIJON MUSTARD DIPPING
SAUCE**
\$125 PER 50 PIECES

**PHILADELPHIA CHEESESTEAK SPRING ROLLS, SPICY
KETCHUP DIPPING SAUCE**
\$300 PER 50 PIECES

CHICKEN QUESADILLA TRIANGLES
\$150 PER 50 PIECES

SCALLOPS WRAPPED IN BACON
\$200 PER 50 PIECES

MINI CRAB CAKES, OLD BAY TARTAR DIPPING SAUCE
\$225 PER 50 PIECES

**NEW ZEALAND LAMB CHOPS, MANGO MUSTARD
DIPPING SAUCE**
\$350 PER 50 PIECES



BEVERAGE SERVICES

BEVERAGE SERVICES

All bar packages include: Amaretto D'amore, Bailey's Irish Cream, Kahlua, Dekuyper Peachtree, Dekuyper Sour Apple, Triple Sec, Dry Vermouth, Sweet Vermouth, and Coke products

Bartender fee \$100.00. For cash bar per 100 guest alcohol beverage service is limited to five hours in duration. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

SILVER PACKAGE

SOBIESKI VODKA
BEEFEATERS GIN
CRUZAN ESTATE LIGHT RUM
JIM BEAM BOURBON
JOHNNY WALKER RED SCOTCH
SEAGRAM'S 7 WHISKEY
JOSE CUERVO
ESPECIAL TEQUILA
HOUSE WINE AND BEERS

OPEN BAR PER PERSON

ONE HOUR \$17.00
TWO HOURS \$24.00
THREE HOURS \$31.00
FOUR HOURS \$38.00
FIVE HOURS \$42.00

HOST AND CASH BAR PER PERSON

CORE WELL LIQUORS \$8.00
DOMESTIC BEER \$6.00
IMPORTED BEER \$7.00
HOUSE WINE \$9.00

GOLD PACKAGE

TITO'S VODKA
TANQUERAY GIN
BACARDI
CAPTAIN MORGAN RUM
BULLEIT BOURBON
CHIVAS REGAL SCOTCH
JACK DANIELS WHISKEY
1800 REPOSADO TEQUILA
COURVOISIER VS COGNAC
PREMIUM WINE AND BEER

GOLD PACKAGE (continued)

OPEN BAR PER PERSON

ONE HOUR \$19.00
TWO HOURS \$26.00
THREE HOURS \$33.00
FOUR HOURS \$40.00
FIVE HOURS \$46.00

HOST AND CASH BAR PER PERSON

PREMIUM LIQUORS \$10.00
DOMESTIC BEER \$6.00
IMPORTED BEER \$7.00
PREMIUM WINE \$10.00

DIAMOND PACKAGE

GREY GOOSE VODKA
KETTLE ONE VODKA
BOMBAY SAPPHIRE GIN
MT. GAY AND MYERS RUM
KNOB CREEK BOURBON
JOHNNY WALKER BLACK
CROWN ROYAL WHISKEY
PATRON SILVER
REMY MARTIN VSOP COGNAC
B&B LIQUOR
DRAMBUIE
RESERVED WINE AND BEER

OPEN BAR PER PERSON

ONE HOUR \$21.00
TWO HOURS \$29.00
THREE HOURS \$37.00
FOUR HOURS \$44.00
FIVE HOURS \$50.00

HOST AND CASH BAR PER PERSON

DELUXE LIQUORS \$12.00
DOMESTIC BEER \$7.00
IMPORTED BEER \$8.00
RESERVED WINE \$11.00





BEVERAGE SERVICES

Local flair bar include: Amaretto D'amore, Bailey's Irish Cream, Kahlua, Dekuyper Peachtree, Dekuyper Sour Apple, Triple Sec, Dry Vermouth, Sweet Vermouth, and Coke products

Bartender fee \$100.00. For cash bar per 100 guests alcohol beverage service is limited to five hours in duration. All food and beverage items are subject to 13.5% service charge, 10.5% administrative charge and 6% sales tax.

BEER AND 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 \$16.00
TWO HOURS \$22.00
THREE HOURS \$28.00
FOUR HOURS \$34.00
FIVE HOURS \$40.00

BUBBLY BAR

Kir Royal, Bellini, Mimosa, French 75, St. Germaine Bubbly, Rose, and Prosecco

PER PERSON
ONE HOUR \$18.00
TWO HOURS \$24.00
THREE HOURS \$30.00
FOUR HOURS \$36.00
FIVE HOURS \$42.00

LOCAL FLAIR BAR

New Liberty Rye Vodka, Bluecoat Gin, Maggie's Farm White Rum, Maggie's Farm Spiced Rum, Dad's Hat Rye Whiskey, Social Still Bourbon, Jacquin's Amaretto

BEERS

Yuengling, Yuengling Light Lager, O'doul's

CRAFT BEER

Yards ESA, Troegs Dream Weaver, Victory Hop Devil

LOCAL FLAIR BAR (continued)

WINE

Cardinal Hallow

PER PERSON

ONE HOUR \$22.00
TWO HOURS \$30.00
THREE HOURS \$38.00
FOUR HOURS \$45.00
FIVE HOURS \$52.00

HOST AND CASH BAR

LIQUORS \$12.00

DOMESTIC BEER (SELECT 2) \$6.00

Miller Light, Budweiser, Bud Light, Yuengling, Yuengling Light

IMPORT BEER (SELECT 2) \$7.00

Heineken, Amstel Light, Corona, Corona Light, Molson Golden, Guinness

CRAFT BEER (SELECT 2) \$8.00

Please ask about our seasonal selections

WINE \$10.00

A chef with extensive black and grey tattoos on both forearms is shown from the chest down, wearing a white chef's coat. They are using a silver spoon to carefully place a portion of green, sautéed vegetables onto a white plate. In the foreground, another white plate with a similar vegetable portion is visible. The background is dark and out of focus. A large, semi-transparent dark grey diamond shape is overlaid on the center of the image, serving as a background for the text.

ADDITIONAL INFORMATION



ADDITIONAL INFORMATION

It is with great pleasure that we at the Alloy present the preceding pages of culinary delights. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming functions. As always, we stand ready to prepare a custom menu if you so desire.

MENU GUARANTEES

A minimum meal guarantee is required 120 hours (five business days) prior to your scheduled function. We are pleased to set for and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, we will consider the number indicated on the function sheet to be the correct guarantee number. The guarantee can be increased, but cannot be lowered within the three business days prior to the function. You will be charged for the minimum guarantee or the actual number of guests.

SALES TAX AND SERVICE FEE

Applicable sales tax, currently 6%, will be added to all food and beverage charges. Applicable service fee, currently 24%, will be added to all food and beverage charges. Tax exempt organizations must provide an authorized PA state tax exemption certificate prior to confirmation and signing the catering contract.

BEVERAGE SERVICE

The Pennsylvania Department of Alcoholic Beverage Control regulates the sales and service of alcohol. As the sole licensee, the Alloy is responsible for the administration of these regulations. It is our policy that any liquor cannot be brought onto the property from outside sources.

OUTDOOR FUNCTIONS

For the safety of our guests and staff, the Alloy reserves the right to make final decisions regarding the relocation of scheduled outdoors functions to indoor locations due to inclement weather. Decisions regarding morning functions must be made by 6pm the previous evening; afternoon functions must be called by 8am; evening functions must be called by 12 noon. Inclement weather can include a forecast of any of the following conditions: excessive cold or heat; rainy or windy conditions; thunder/ lightening/ hail.

VENDOR RECOMMENDATIONS

BAKERY

Mrs. Penn Bakery	215-699-9272
Brendenbecks Bakery	215-247-7374
The Master Baker	610-436-9888

[Mrs. Penn Bakery](#)
[Brendenbecks Bakery](#)
[The Master Baker](#)

FLORIST

Fleurish	215.345.4556
Arrangements Unlimited	610-834-7335

[Fleurish Floral Design](#)
[Arrangements Unlimited](#)

PHOTOGRAPHER

The Wise Image	610-459-4152
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[The Wise Image](#)

VIDEOGRAPHY

Cinemacake	610-989-0158
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[Cinemacake](#)

PHOTO BOOTH

Lacey Face Photo Booth	484-557-4819
Main Line Photo Booth	484-450-6286

[Lacey Face Photo Booth](#)
[Main Line Photo Booth](#)

DISC JOCKEY

Pulse Entertainment	215-354-1060
Signature DJs	610-825-6161

[Pulse Entertainment](#)
[Signature DJs](#)

LIVE BANDS

EBE Events and Entertainment	888-323-2263
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[EBE Events and Entertainment](#)

EVENT DÉCOR AND DESIGN

Arrangements Unlimited	610-834-7335
ShIPLEY Enterprises Inc.	215-941-6513

[Arrangements Unlimited](#)
[ShIPLEY Enterprises Inc.](#)

VALET

Chariot Valet	610-337-2435
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[Chariot Valet](#)

OFFICIANTS

Rev. Maiga Milbourne	215-687-1147
Reverend Douglas M. Bilyeu.	484-947-1920

maiga@ceremonyofficiants.com



