

SPECIAL EVENT MENU



2101 SANSOM ST PHILA PA 19146

WWW.KEVINHARTCATERING.COM

267.734.3433

THANK YOU FOR CHECKING OUT OUR MENU AND CONSIDERING US
FOR YOUR FOOD NEEDS. IT HAS BEEN A LONG JOURNEY TO GET
HERE AND WE ARE VERY GRATEFUL FOR THE OPPORTUNITY TO
SERVE YOU AND YOUR GUESTS!

WITH OVER 50 COMBINED YEARS EXPERIENCE,
THE HART OF CATERING
IS HERE TO BRING YOUR VISION TO LIFE!

WE BRING OUR EXPERTISE AND ATTENTION TO DETAIL
TO THE SMALLEST DAILY DROP OFF
AND THE LARGEST SPECIAL EVENT!

WE LOVE CATERING BECAUSE IT
COMBINES 2 OF OUR PASSIONS; PEOPLE & FOOD.

WE VALUE THE CONNECTION THAT YOU MAKE THROUGH
CATERING THAT CAN FORM A RELATIONSHIP THAT
CONTINUES ON FOR YEARS AND DECADES.

PLEASE VIEW OUR MENU AS A CONVERSATION STARTER.
IF YOU DON'T SEE SOMETHING YOU'D LIKE, JUST ASK!
HERE AT HART, WE'D BE MORE THAN HAPPY TO
CREATE ANY DISH YOUR HART DESIRES!

ONE DAY AT A TIME...



WE ARE HERE TO CATER TO YOUR NEEDS.
NEED FOOD OR TO PLAN AN EVENT AT THE LAST MINUTE,
WE ARE YOUR FIRST AND ONLY CALL!
WE CAN BE AS INVOLVED OR UNINVOLVED AS NEEDED,
FROM A SIMPLE DROP OFF TO A HUGE EXTRAVAGANT AFFAIR!

MOST ITEMS WE ASK FOR A MINIMUM OF 10 GUESTS

FOR YOUR ORDER, WE WILL NEED:

NUMBER OF GUESTS

MENU SELECTION

MEAL START TIME

ADDRESS

SITE CONTACT

PLEASE EMAIL EVENTS@KEVINHARTCATERING.COM
CALL US WITH YOUR ORDER OR ANY QUESTIONS
@ 267.734.3433 OPTION 2

WE AIM TO ARRIVE 30 MINUTES BEFORE THE MEAL START TIME
BUT MAY COME A BIT EARLIER OR LATER
BECAUSE OF SITUATIONS OUT OF OUR CONTROL.

DELIVERY FEES
CENTER CITY & UNIVERSITY CITY

BEFORE 3PM
\$20

BEFORE 6PM
\$30

AFTER 6PM & WEEKENDS
\$40

MINIMUM MAY APPLY FOR AFTER HOURS & WEEKENDS



SERVICE STAFF

SUPERVISOR \$50 AN HOUR

CHEF \$50 AN HOUR

COOK \$45 AN HOUR

BARTENDER \$45 AN HOUR

BARISTA \$45 AN HOUR

SERVER \$42 AN HOUR

PORTER \$40 AN HOUR

MINIMUM OF 5 HOURS

TRAVEL TIME MAY BE EXTRA

GRATUITY IS NOT INCLUDED BUT WELCOMED

CANCELLATIONS 48 HOURS BEFORE THE EVENT
MAY REQUIRE FULL OR PARTIAL PAYMENT

A 4% SERVICE FEE IS ADDED TO
ALL PAYMENTS MADE BY A CREDIT CARD

GF=GLUTEN FREE

V=VEGETARIAN

VG=VEGAN

GFOR=GLUTEN FREE ON REQUEST

VOR=VEGETARIAN ON REQUEST

VGOR=VEGAN ON REQUEST



STATIONARY HORS D'OEUVRESVEGETARIAN/VEGAN

Phyllo Spanakopita

Mini Carrot, Zucchini, & Goat Cheese Tartlets

Figs in a Blanket
Goat CheeseCarrot & Ricotta Tart
Toasted Almond

Mushroom Duxelle & Parmesan Palmiers

Asparagus Spears Wrapped in Phyllo Dough
Parmesan Cheese

Brie & Raspberry En Croute

Falafel Croquette
Saffron TahiniApple Butter & Brie on Multigrain Crostini
Granny Smith Apple
GFORMini Vegetable Dumpling
Orange & Peach Glaze
GF/VGRoasted Vegetable Bruschetta
Romesco & Mozzarella Cheese
GFOR/VGORImpossible Sausage Stuffed Mushrooms
Cajun Cashew Aioli
GF, VGSEAFOODCoconut Crusted Shrimp
Orange & Peach GlazeBelgian Waffle Bites
Caviar & Crème FraicheCrab Stuffed Mushroom Caps
GFORMini Crab Cakes
Spicy Lemon Remoulade
GFORCaviar & Smoked Salmon Mousse
Cucumber Canapé
GFSmoked Salmon Crème Fraiche & Dill
Cucumber Canapé
GFSesame Seared Ahi Tuna on a Rice Cracker
Pickled Ginger & Wasabi Aioli
GFBacon Wrapped Sea Scallops
GFProsciutto Wrapped Jumbo Shrimp
Bourbon Glaze
GFRosemary Shrimp Skewers
Balsamic Reduction
GFTuna Tartare on Asian Spoon
Wasabi Aioli & Scallion Garnish
GFCilantro Lime Shrimp Skewer
GFAhi Sesame Seared Tuna Skewer
Daikon Radish
GF

STATIONARY HORS D'OEUVRESPOULTRY

BBQ Chicken in a Mini Cornbread Muffin
Lime Crema

Mini Truffled Chicken Salad Tart

Fried Chicken & Waffle Bites
Honey Butter & Maple Drizzle with Fresh Powdered Sugar

Chicken Empanada
Provolone, Broccoli Rabe, & Spicy Aioli

Ancho Seared Chicken on Toasted Cornbread
Chipotle Aioli

Chicken Cacciatore Arancini
Sauce Fra Diavolo

Buffalo Chicken Springroll
Blue Cheese Dip

Cashew Chicken Springroll
Thai Sweet Chili Dip

Teriyaki Chicken Skewer
GF

Chicken Satay
Thai Peanut Sauce
GF

Margarita Chicken Skewer
Fresh Mozzarella, Tomato, Basil & Balsamic Reduction
GF

MEAT

Philly Cheesesteaks Dumplings
Cherry Pepper Aioli

Prime Rib Dumpling
Caramelized Onions & Horseradish Aioli

Philly Cheesesteaks Springrolls
Sriracha Ketchup

Mini Beef Wellington
Dijon Cream

Franks in a Blanket
Dijon Aioli

Crispy Orange Beef Wonton
Sweet & Sour Dipping Sauce

Chorizo in a Blanket
Cilantro Aioli

Bacon Wrapped Short Rib
Bourbon Glaze
GF

Filet Crisp with Boursin & Chive
Homemade Chip
GF

Teriyaki Beef Skewer
GF

Chimichurri Beef Satay
Roasted Red Pepper Coulis
GF

Figs Wrapped in Prosciutto
Mascarpone Cheese
GF

Bleu Cheese Stuffed Dates Wrapped in Bacon
GF

Pork Al Pastor on a Fried Plantain
Lime Crema
GF

Filet Crostini
Chive, Horseradish Cream, & Crispy Shallots
GFOR

Avocado BLT Crostini
Sous Vide Bacon, Romaine, & Cherry Tomato
GFOR

Chorizo Stuffed Mushroom Caps
GFOR



PASSED HORS D'OEUVRESVEGETARIAN/VEGAN

Tomato Bruschetta Cone
Whipped Ricotta & Balsamic Reduction

Fire Roasted Tomato Soup
Mini Grilled Cheese

Bang Bang Cauliflower
Sweet & Spicy Sauce

Baby Tomatoes Stuffed with Mac & Cheese

Mini Quiche
Broccoli & Cheddar
Spinach, Roasted Red Pepper, & Mozzarella
Mushroom & Goat Cheese

Polenta Coins
Eggplant Capanota
GF

Mini Vegetable Springroll
Orange & Peach Glaze
GF/VG

POULTRY

Mini Truffled Chicken Salad Cone

Pulled Chicken Teriyaki Lettuce Wraps
Asian Slaw

Chicken Schnitzel & Bacon Jam
Pretzel Spoon

Chicken Al Pastor on a Fried Plantain
Lime Crema
GF

Gochujang Chicken Slice
GF

Blackened Grilled Chicken
Caramelized Apple Demi-Glace
GF

Shredded Duck Confit on Multigrain Crostini
Onion Jam & Roasted Shallot Aioli
GFOR

SEAFOOD

Pumpkin Crab Bisque
Raisin Bagel Crouton

Clams Casino
GFOR

Southwestern Stuffed Mussels
Chorizo, Dried Cranberry & Cornbread
Stuffing with Saffron Aioli
GFOR

Lobster Toast
Avocado & Espelette

Shrimp & Grits
Chopped Chorizo in Mini Phyllo Tart Cup

Mini Tuna Tartare Sushi Cone
Jasmine Rice & Wasabi Aioli

Filet and Langoustine Surf & Turf
Puff Pastry Cup & Compound Butter

MEAT

Filet and Langoustine Surf & Turf
Puff Pastry Cup & Compound Butter

Short Rib Tart
Blue Cheese Mashed

Braised Short Rib
Crispy Polenta Canape & Saffron Shallot Aioli
GF

Brussels Sprout & Bacon Skewer
Sweet & Sour Sauce

Porcini Crusted Lollipop Lamb Chops
Leek Puree
GFOR

Pork Al Pastor on a Fried Plantain
Lime Crema
GF



FLATBREADS

Wild Mushroom & Goat Cheese Flatbread

Balsamic Drizzle

V

Margarita Flatbread

Tomato, Basil and Mozzarella Cheese

V

Vegetable Flatbread

Cherry Tomatoes, Mushrooms, Black Olives,

Basil, & Vegan Cheese

VE

Fig & Prosciutto Flatbread

Rosemary, Goat Cheese, & Balsamic Reduction

BBQ Grilled Chicken Flatbread

Caramelized Onions, Cheddar Cheese, & Crispy Shallots

Rosemary Balsamic Chicken Flatbread

Fresh Mozzarella Cheese

Steak & Mushroom Flatbread

Boursin Cream

SMALL BITES

Roast Sweet Potato

Spicy Black Bean, Cotija, & Coriander

GF, V, VEOR

Blue Cheese Crusted Filet

Wild Mushroom Saute & Fig Balsamic Syrup

GF

Bacon Wrapped Short Rib

Bourbon Glaze & French Style Potato Salad

GF

Porcini Crusted Lamp Chop

Leek Puree

GF

Sesame Crusted Crab Cake

Cherry Tomatoes, Mushrooms, Black Olives,

Basil, & Vegan Cheese

VE

Blackened Salmon & Corn Succotash

Key Lime Drizzle

GF



SLIDERS

Chicken Milanese Slider

Breaded Chicken, Arugula, Roasted Red Peppers, Parmesan, & Balsamic Reduction on Brioche

Chicken Sammie Slider

Fried Chicken with Pickles & Dijon Mustard on Brioche

Fried Chicken & Waffle Slider

Honey Butter & Maple Drizzle

Fried Chicken & Biscuit

Red Pepper Jelly

Mini Ham & Brie Slider

Dijonnaise on Potato Roll

Mini Pulled Pork Slider

Pickle Slaw, Cheddar, & Crispy Jalapeno on Hawaiian Bun

Mini Cubano Slider

Roast Pork, Ham, Swiss, Yellow Mustard, & Homemade Pickles on Ciabatta

BLT Slider

Mayonnaise on Multigrain Round

Caprese Slider

Fresh Mozzarella, Tomato, Basil, Olive Oil & Balsamic on Brioche

Crab Cake Slider

Spicy Lemon Remoulade & Microgreens on Brioche

Ahi Tuna Slider

Sesame Crusted, Asian Slaw, & Teriyaki Drizzle on Brioche

Grilled Salmon Slider

Arugula & Lemon Caper Mayo on Brioche

Blackened Salmon Slider

Mango-Jalapeno Salsa & Guacamole on Ciabatta

Filet Slider

Creamy Horseradish & Caramelized Onions on Poppy Seed Bun



TACOS

SERVED MINI STYLE AS PASSED OR ATTENDED STATION
SERVED COCKTAIL SIZE AS AN ATTENDED STATION

Marinated Mushroom Mini Taco
Chimichurri & Radish Slaw

Chipotle Chicken Taco
Fresh Tomato Salsa

Lobster Taco
Mango & Pineapple Salsa

Mahi Mahi Taco
Pickled Cabbage & Chili Aioli

Mini Short Rib Taco
Chimichurri Sauce & Cotija Cheese

Pork Belly Taco
Pickled Onion, Salsa, & Cilantro

DIM SUM

Choose Four:
Vegetable Springroll
Shrimp Springroll
Duck Springroll
Cheesesteak Springroll
Prime Rib Dumpling
Pork Dumpling
Chicken Bun Dumpling
Crispy Orange Beef Wonton
Shrimp Shumai

Includes:
Assorted Sauces
Asian Noodle Salad

STIR FRY

Chicken Stir Fry & Mongolian Beef
Shrimp Fried Rice
Vegetable Lo Mien
Jasmine Rice
Asian Salad
Cucumber Salad
Black Sesame Cookies & Fortune Cookies



SUSHI

CAN BE ROLLED ON SITE FOR ADDITIONAL FEE

Assorted Sushi Rolls

Shashimi

Ngriri

Served with Wasabi, Soy Sauce, & Ginger

SEAFOOD STATION

Jumbo Lump Crab

Shrimp

Scallop

Lobster Meat

Marinated in Citrus & Herbs
with a Saffron Remoulade

FRUTTI DI MARE

Oysters and Clams Shucked to Order

Poached Shrimp

Old Bay Shrimp

Jumbo Lump Crab Cocktail

Oysters

Marinated Clams

Marinated Mussels with Cocktail Sauce

Spicy Sriracha Aioli

Horseradish Cream

White Balsamic Mignonette

Fresh Lemon Wedges & Crushed Ice

POKE BAR

Salmon

Seared Tuna

Steamed Rice

Crispy Kale

Shiitake Mushrooms

Pickled Ginger

Edamame

Pickled Red Onion

Cucumbers

Diced Mango

Red Cabbage

Avocado

Shredded Tamago

Scallion

Assorted Sauces

Seaweed Salad Crunchy

Asian Ramen Noodle Salad with Cole Slaw Mix

Sunflower Seeds

Scallions & Mandarin Oranges Dressed with a Simple Rice Wine Dressing



MASHED POTATO BAR

Yukon Gold
 Purple Peruvian
 Sweet Potato Mash
 Beef Chili
 Pulled BBQ Chicken
 Crumbled Bacon
 Caramelized Onions
 Shredded Cheddar
 Chopped Broccoli
 Parmesan Cheese
 Bleu Cheese Crumbles
 Sour Cream
 Scallions

MAC & CHEESE BAR

Truffle White Cheddar Mac
 Yellow American Mac
 Short Rib
 Buffalo Chicken
 Fresh Mozzarella
 Tater Tots
 Crumbled Bacon
 Crispy Jalapenos
 Shredded Cheddar
 Bleu Cheese Crumbles
 Parmesan
 Pesto
 Ranch Dressing
 Chipotle Aioli

KABOBS

Teriyaki Beef with Red Bell Pepper
 Lime Marinated Chicken with Mango
 Sesame Seared Ahi Tuna with Daikon Radish
 Spanish Chicken & Chorizo
 Pork Belly & Apple
 Italian Meatball with Bell Pepper & Onion
 Lemon Shrimp with Cherry Tomato
 Ham and Pineapple
 Roasted Root Vegetable
 Zucchini with Eggplant & Red Bell Pepper
 Saffron Rice
 Greek Salad



CARVING STATION

Herb Roasted Turkey Breast with Turkey Gravy and Cranberry Chutney

Black Forest Ham with Apricot Peach Glaze

Sausage Stuffed Pork Loin with Dried Cranberries & Spinach with Roasted Garlic Rosemary Cream Sauce

Herb Marinated Flank Steak with Bourbon Glaze

Slow Roasted Prime Rib with Demi-Glace & Horseradish Cream

Filet Mignon Loin Seared with Port Wine Demi-Glace

Filet Mignon Loin Peppercorn Crusted with Au Poivre Sauce

RISOTTO

Truffle Risotto

Parmesan Risotto

Marinated Mushrooms

Asparagus Tips

English Peas

Cherry Tomatoes

Rosemary Grilled Chicken

Pulled Red Wine Short Ribs

Jumbo Lump Crab Meat

Shrimp

PASTA BAR

Penne Vodka with Diced Tomatoes and Asparagus

Farfalle Aglio E Olio with Pancetta and

Cherry Tomato

Rigatoni Bolognese

Rotini Arrabiatta

Cavatappi Marinara and Broccoli

Alfredo with Campanelle

Grilled Chicken

Meatballs

Mini Chicken Parmesan

Italian Sausage

Caesar Salad

Garlic Bread



MINI DESSERT STATION

Cheesecakes
Cookies
Cupcakes
Pecan Triangles
Apple Tarts,
Brownies
Necie's Chocolate Chip Cakes
Petit Fours
Truffles
Eclairs
Cream Puffs
Cannolis
Garnished with Fresh Fruits and Berries

S'MORES STATION

Dark, White, & Milk Chocolate Bars
Marshmallows
Cinnamon
Honey Graham Crackers
Served with a Fire Pit & Marshmallow Sticks

CHEESECAKE MARTINI STATION

Regular, Raspberry, & Chocolate Cheesecake Squares
Mini Chocolate Chips
Crushed Oreos
Crushed Graham Crackers
Fresh Berries
Fruit Compote

COBBLER STATION

Apple, Cherry, Peach, Pear, or Blueberry
Homemade Whipped Cream
Cinnamon Turbinado Sugar



ICE CREAM SUNDAE BAR

Classic Style
or Upgrade
with our Partner
Scoop de Ville

HOMEMADE MINI DESSERTS

German Chocolate Cakes
Pumpkin Pot de Creme
Creme Brûlée
Apple Berry Cobbler
Choco Tacos
Mini Ice Creme Cones
Mini Sorbet Cones
Mini Ice Creme Sandwiches

Assorted Pies & Custom Cakes on Request

BEVERAGES

Tropicana Juice Assortment
Orange, Apple, & Cranberry
\$3

Canned Beverages
Coca-Cola Products, Arizona Green Iced Tea,
& Assorted Flavored Sparkling Water
\$3

Harney & Sons
Assorted Teas & Lemonades
\$4

Culture Pop Soda and Something & Nothing Sparkling Water
Assorted Flavors
\$4

Fiji Bottled Spring Water
Small Bottle \$3 Large Bottle \$7

San Pellegrino Sparkling Water
Small Bottle \$3 Large Bottle \$7

La Colombe Coffee Service
and Harney & Sons Teas
Regular, Decaf, & Hot Water
Honey Packets, Sugar, Splenda, & Creamer
\$5

La Colombe Draft Latte Cans
\$4

