



— A Triumph of Tradition —
CITY TAVERN
RESTAURANT
Est. 1773

Call 215-413-1443 to discuss your private affair with one of our staff members.
We are ready to help you make the event of your dreams come true., and one that will
surely go down in history!

Sample Evening Menu 2013-2014

City Tavern was the Location of the First Fourth of July Celebration in 1777
& George Washington's Pre-Inaugural Ball

All entrees are served with freshly baked breads, chef's choice of accompaniments & coffee & hot tea unless otherwise noted.
Vegetarian option is available upon request. Menu items are suggestions. Your requests are welcomed.
Please selection one of the following to offer to your guests:

The Bartram Menu

First Course
Mallard Duck Sausage
Sweet & Sour Cabbage

Second Course
Cream of Asparagus Soup

Third Course
Artichoke & Smoked Chicken
Salad

Entrée
Filet Mignon
*Burgundy Demi Glace &
Lobster Tail
Drawn Butter*

Dessert
Crème Brulee

\$85.00 per guest plus tax
& gratuity

The Harriton Menu

First Course
Cornmeal Fried Oysters
Herbed Remoulade

Second Course
West Indies Pepperpot Soup

Third Course
Romaine & Roquefort Salad

Entrée Choices
Pan-seared Brook Trout
Brown Butter, Lemon-Caper
OR
Roasted Duckling
Honey Glazed, Mango Chutney

OR
Roasted Rack of Lamb,
Dijon Mustard

OR
Filet Mignon
*Burgundy Mushroom
Demi Glace*

Dessert
Martha Washington's Recipe
for Chocolate Mousse Cake
\$75.00 per guest tax
& gratuity

The Rittenhouse Menu

First Course
Corn Chowder

Second Course
Tavern Country Salad

Entrée Choices
Medallions of Beef
*Burgundy Mushroom
Demi Glace*
OR
Crab Cake
"Chesapeake Style"

OR
Chicken Breast Madeira
Pennsylvania Mushrooms

Dessert
Martha Washington's Recipe
for Chocolate Mousse Cake

\$64.00 per guest plus tax
& gratuity

The Pamona Menu

First Course
Cream of Mushroom Soup

Second Course
Field Greens Salad

Entrée Choices
Fillet of Salmon
Sauce Béarnaise
OR
Tavern Chicken Breast
*Lightly Breaded
Sauce Béarnaise*

Dessert
Seasonal Fruit Cobbler
Walnut Streusel

\$50.00 per guest plus tax
& gratuity



Prices do NOT include tax or 19% gratuity. All alcohol, soda & juice are additional. Final guest count & entrée selections are required 72 hours prior to your affair. Entrée counts may be waived with an additional surcharge of \$5.00 per guest.

138 South Second Street Philadelphia, PA 19106 (215) 413-1443; Fax (215) 413-3043 www.citytavern.com

Sample Hors d'Oeuvres Menu 2013-2014

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Please select one of the following to offer to your guests:

Hors D'Oeuvre Tables

Lancaster Harvest

Featuring Fresh Garden Vegetables
& Seasonal Fruits

*Displayed with assorted dips &
crackers*

\$9.00 per guest plus tax & gratuity

Vegetable Medley

Featuring Fresh Garden Vegetables
A Selection of Olives & Mushrooms,
Grilled & Roasted Vegetables &
Selection of Cheeses

*Displayed with assorted dips, crackers
& seasonal fruit*

\$12.00 per guest plus tax & gratuity

Cheese & Fruit

Featuring Imported & Domestic
Cheeses & Fresh
Seasonal Fruits

*Displayed with artisan bread,
assorted dips &
crackers*

\$14.50 per guest plus tax & gratuity

Salmagundi

Featuring a Selection of Smoked Meats
& Sausages,

Imported & Domestic Cheeses,
Marinated Artichokes, Olives &
Mushrooms

& Grilled Vegetables

*Displayed with assorted breads,
crackers & spreads*

\$16.50 per guest plus tax & gratuity

Smoked Fish & Caviar Display

Featuring a selection of Caviars, Jumbo
Prawns, Peppered Smoked Salmon &
Smoked Pennsylvania Brook Trout

*Displayed with sour cream, creamed
horseradish &
assorted breads & crackers*

Market Price

Passed Hors d'Oeuvres

Costumed servers offer handmade
appetizers to your guests on pewter and
silver trays

Spinach & Cheese Knish

Cheese Knish

Tomato & Basil Bruschetta

Petite Quiche

\$24.00 per dozen plus tax & gratuity

Miniature Beef Pie

Barbecued Veal & Herb Sausage

Smoked Trout Canapé

Fried Oysters with Remoulade

Miniature Crab Cakes

\$36.00 per dozen plus tax & gratuity

Peppered Smoked Salmon Rosettes

Black Forest Ham & Asparagus

Mallard Duck Sausage en Croûte

Bacon Barbecue Basil Shrimp

Smoked Chicken with

Boursin en Croûte

\$40.00 per dozen plus tax & gratuity

Mix & Match your own menu. Chef Walter
Staib recommends four to five pieces per
guest for a one-hour reception. There is a
minimum order of 3 dozen per selection
dozen per selection.



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Libations Menu 2013-2014

We will be happy to provide our full list; however, some selections may require advance notice and are subject to availability for larger groups. A \$75.00 bar set up fee applies to groups of 32 or more who are having a cocktail reception or having a full bar during dinner.

Whites

Chardonnay, Trinchero, Santa Barbara County California.....	\$40.00
Chardonnay, William Hill Winery, Central Coast, California.....	\$42.00
Sauvignon Blanc, Canyon Road, California.....	\$40.00
Pinot Grigio, Campanile, Italy	\$38.00
Chef Staib recommends a Riesling from his home in the foothills of the Black Forest	
Riesling, Affentaler, Baden, Germany.....	\$38.00

Reds

Cabernet Sauvignon, Louis M Martini, Sonoma County, California.....	\$52.00
Cabernet Sauvignon, William Hill Winery, Central Coast, California.....	\$40.00
Cabernet Sauvignon, Avalon, Napa Valley, California.....	\$38.00
Merlot, Kenwood Vineyards, Yulpa, California	\$45.00
Pinot Noir, La Grande, Pays D'Oc, France.....	\$45.00
Pinot Noir, Affentaler, Baden, Germany	\$42.00

House Brands

Red & White Wines, City Tavern's Specialty Draught Ales,
House Spirits

Call Brands

Red & White Wine, General Washington's &
Thomas Jefferson's Ales, Champagne Shrub, Call Spirits
Featuring Absolut Vodka, Tanqueray Gin,
El Dorado Rum, Jim Beam Bourbon,
Canadian Club Whiskey, Dewar's Scotch

Premium Brands

Red & White Wine, General Washington's
& Thomas Jefferson's Ales, Champagne Shrub, Premium Spirits
Featuring Stolli Vodka, Bombay Sapphire Gin, El Dorado Rum,
Wild Turkey Bourbon, Seagram's V.O. Whiskey, Johnny
Walker Scotch

Consumption Basis**

(Drinks will be added to the master bill - per each drink poured)

	House**	Call**	Premium**
1 Liter Bottled Water	\$5.00	\$5.00	\$5.00
Bottled Ales	\$7.00	\$7.00	\$7.00
Specialty Draught Ales	\$7.00	\$7.00	\$7.00
Soda & Juice:	\$3.00	\$3.00	\$3.00
Cocktails:	\$7.50	\$9.50	\$11.50
Champagne Shrub	\$7.50	\$7.50	\$7.50
House Wine	\$7.50		

Bar Packages - Minimum of Two Hours

(Drinks will be billed per guest, per hour)

House Brands \$15.00 / guest / hour
Call Brands \$20.00 / guest / hour
Premium Brands \$25.00 / guest / hour

Prices do NOT include pricing does not include \$75.00 bar set up fee, 19% gratuity or Philadelphia sales tax of 10%.

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