

GROUP DINING PACKAGES

Complete your tour with a delightful meal by the Museum's new restaurant, Granite Hill, or dine at one of these recommended Philadelphia restaurants.

Granite Hill

The Museum's restaurant, Granite Hill, offers a variety of lunch options to complement your group's visit. In addition to delicious lunches, Granite Hill offers alternatives such as afternoon tea and private receptions, including dining on the balcony overlooking the Great Stair Hall.

**Group menus available. Call for details and pricing.*

Bistro St. Tropez

Chef Patrice Rames invites you to be his guest at Bistro St. Tropez, a Philadelphia staple that for twenty-three years has been serving traditional Provençal bistro fare with innovative preparations in a stylish setting offering award-winning views.

\$41 (\$39 seniors) for General admission
\$59 with guided tour, \$50 (\$48 seniors) with timed tickets
**Other menu options available. Call for details and pricing.*

Brigid's

This quaint, cozy Eurocentric restaurant serves a fantastic selection of Belgian and specialty beers, and hearty European and American comfort food that goes beyond bar fare.

\$46 (\$44 seniors) for General admission
\$64 with guided tour, \$55 (\$53 seniors) with timed tickets

Chart House

Located on historic Penn's Landing along the Delaware River, the Chart House offers a comfortable yet elegant environment, delicious food, and attentive service.

\$47 (\$45 seniors) for General admission
\$65 with guided tour, \$56 (\$54 seniors) with timed tickets

Lacroix at the Rittenhouse

Savor progressive international cuisine at this award-winning restaurant in the Rittenhouse Hotel, overlooking beautiful Rittenhouse Square.

\$63 (\$61 seniors) for General admission
\$81 with guided tour, \$72 (\$70 seniors) with timed tickets

Le Bec Fin

Elegance and intimacy combine with unmatched culinary delights to make this one of the country's most celebrated French restaurants. Enjoy a five-course tasting menu especially selected by Chef Georges Perrier.

\$71 (\$69 seniors) for General admission
\$89 with guided tour, \$80 (\$78 seniors) with timed tickets

London Grill

Only blocks away from the Museum, the charming London Grill offers imaginative American and international fare in a historic Victorian setting.

\$49 (\$47 seniors) for General admission
\$67 with guided tour, \$58 (\$56 seniors) with timed tickets
**Other menu options available. Call for details and pricing.*

Moshulu

The world's oldest and largest four-masted tall ship still afloat, Moshulu offers private dining rooms, adventuresome American cuisine, and unsurpassed views.

\$60 (\$58 seniors) for General admission
\$78 with guided tour, \$69 (\$67 seniors) with timed tickets

Parc

Parc recalls the chic brasseries of Paris, serving traditional bistro fare in a charming and comfortable space. Parc serves such classics as onion soup, country pâté, profiteroles, and house-made baguettes.

\$54 (\$52 seniors) for General admission
\$72 with guided tour, \$63 (\$61 seniors) with timed tickets
**Other menu options available. Call for details and pricing.*

Rembrandt's

Continue your celebration of the arts surrounded by reproductions of works by Rembrandt van Rijn and local artists, while enjoying a dramatic skyline view.

\$51 (\$49 seniors) for General admission
\$69 with guided tour, \$60 (\$58 seniors) with timed tickets

Water Works Restaurant and Lounge

Nestled on the banks of the Schuylkill River, with breathtaking views of famed Boathouse Row. Enjoy mouthwatering cuisine and first-class service at Philadelphia's landmark dining experience. Named one of the "Top 100 Dining Experiences in the World" by *Saveur* magazine.

\$53 (\$51 seniors) for General admission
\$71 with guided tour, \$62 (\$60 seniors) with timed tickets
**Other menu options available. Call for details and pricing.*

General Admission pricing in orange
Special Exhibition pricing in green

BISTRO ST. TROPEZ | PHILADELPHIA MUSEUM OF ART

BISTRO ST. TROPEZ CATERING * 215.569.9269 * EVENTS@BISTROSTROPEZ.COM

Prices include tax, gratuity and 1 non-alcoholic drink

Weekdays (Monday—Friday)

\$25.00 Menu - two course lunch: Choose between appetizer and entrée or entrée and dessert

\$30.00 Menu - three course lunch: appetizer, entrée and dessert

APPETIZER (choice of)

Soupe du Jour seasonal house-made soups

Caesar Salad crisp romaine hearts, herbed croutons, parmesan cheese & house-made Caesar dressing

Boston Salad bibb lettuce, green apple, crumbled gorgonzola, walnut pralines & walnut vinaigrette

Tartare de Saumon Atlantic salmon, tomato, capers, olives, mango, basil, lemon juice & olive oil

Champignons wild mushroom fricassee & creamy bordelaise sauce w/ truffle oil drizzle

ENTRÉE (choice of)

Omelette de Provence fresh herb omelette w/ sun-dried tomato & goat cheese

Bistro Cobb grilled chicken w/ crispy bacon, avocado, tomato, sliced egg, black olives, bleu cheese, romaine lettuce & bleu cheese dressing

Coquilles pan-seared diver scallops w/ creamy English pea & herb risotto

Bistro Filet grilled filet tips w/ wild mushrooms, caramelized onions & melted brie on soft roll

Saumon en Crouete pistachio & goat cheese-crusting salmon wrapped in phyllo w/ carrot flan, cauliflower purée & light curry sauce

Paella traditional saffron rice hot pot w/ shrimp, mussels, chicken, Italian sausage, roasted peppers & sweet peas

DESSERT (choice of)

St. Tropez Cake double-layer valhrona chocolate mousse cake w/ crème anglaise

Tarte Tatin warmed French apple tart w/ crème anglaise & Bassett's vanilla ice cream

Profiterolles Bassett's vanilla ice cream-filled mini puffs w/ crème anglaise & chocolate sauce

Sunday Brunch

\$30.00 Menu - three course lunch: appetizer, entrée and dessert

APPETIZER (choice of)

Soupe du Jour seasonal house-made soups

Parfait Greek-style yogurt w/ granola & fresh fruit

Moroccan chickpea hummus, couscous salad, grilled vegetables, asparagus, kalamata olives, lemon currant chutney & grilled pita

Saumon et Latke smoked salmon & potato latke w/ free-range poached egg, caramelized apples & onions, lumpfish caviar, asparagus, cornichons, kalamata olives & crème fraîche

ENTRÉE (choice of)

Omelette de Provence fresh herb omelette w/ sun-dried tomato & goat cheese served w/ roasted potatoes & green salad

Bistro Benedictine free-range poached eggs w/ smoked Virginia ham, creamy greens & hollandaise on puff pastry w/ roasted potatoes & green salad

Omelette Plate à l'Espagnole frittata w/ slow-cooked tomato, onion, Italian sausage, red pepper, basil & smoked paprika w/ roasted potatoes & green salad

Bistro Cobb grilled chicken w/ crispy bacon, avocado, tomato, sliced egg, black olives, crumbled bleu cheese, romaine lettuce & bleu cheese dressing

Bistro Burger ½ lb. ground Black Angus sirloin w/ Swiss cheese, red leaf, tomato & red onion on a soft roll w/ hand-cut fries

DESSERT (choice of)

Crêpe au Nutella sweet crepe w/ fresh fruit, nutella & whipped cream

Pain Perdu petite plate of challah French toast w/ caramelized bananas, walnut pralines, whipped cream & maple syrup drizzle

Profiterolles Bassett's vanilla ice cream-filled mini puffs w/ crème anglaise & chocolate sauce

Bridgid's Menu 2011

Appetizer Choice

(Choose One)

New England Clam Chowder

Old Bay Crustini

Three Meat Chili

Tortilla Strips, and Cheddar/Jack Cheese

Mixed Greens Salad

Mixed Greens, Toasted Walnuts, Pear Slices, and Crumbled Bleu Cheese, with Catalina dressing

Spinach Salad

Locally grown spinach, Beer Braised Bacon, Sliced Red Onion, Cherry Tomato, Shaved Parmesan, with Balsamic Dressing

Shrimp & Chorizo Pop-Overs

Cajun Spiced Shrimp & Chorizo Sausage wrapped in puff pastry, with Tomato Lager Dipping Sauce

Shredded Beef Taquitos

Stout Braised Shredded Beef with Onions, Peppers, and Roasted Corn wrapped in a Flour Tortilla with House Made Salsa

Entrée Choices

(Choose Three)

Roasted Vegetable Wrap

Roasted Seasonal Vegetables with a Curry Vinaigrette Dressing wrapped in a Flour Tortilla

Dry Rubbed Beef Brisket Sandwich

Slow Roasted Beef Brisket with House Made Bar-B-Que

Italian Chicken Sandwich

Free Range Chicken Breast marinated in White Wine and Italian Spices, Sautéed and Topped with Roasted Red Pepper, Fresh Basil, and Mozzarella

Thomas Jefferson's Mac & Cheese

One of the First American Classics served at the White House, and you don't even have to crash the party to have it

Fish and Chips

Pacific Cod in Philly's own Yards Pale Ale Batter with seasoned fries, and Malt Aioli

Buffalo Chicken Flat Bread

Sliced Free Range Chicken Breast Tossed in Hot Sauce with Shredded Carrots, Celery, and Crumbled Bleu Cheese

Shrimp Po' Boy

Cajun Kicked Fried Shrimp with Sliced Onion, Tomato, Shredded Lettuce, and Old Bay Aioli

Minute Steak Sandwich

Stout Braised Flank Steak, Roasted Mushrooms, Caramelized Onions, and Mozzarella Cheese

All Entrees Served With a Choice of One of The Following

Oven Roasted Potatoes

Pasta Salad with Roasted Jalapeno Pesto

Dessert Cheesecake OR Chocolate Cake

Tea OR Coffee



CHART HOUSE™

R E S T A U R A N T

555 S. Columbus Blvd.
Philadelphia, PA 19147
215-625-8383

MUSEUM GROUP PACKAGE

First Course:

Mixed Greens Salad: balsamic vinaigrette

A selection of warm breads

Entrée:

Leader Please Select Three with Pre-counts:

Pasta Primavera: Tomato Cream Vodka Sauce

Herb Crusted Salmon: Pommery mustard sauce

Tomato Basil Chicken: fresh tomatoes, basil and lemon butter

Baked Tilapia: white wine butter sauce

Chicken Marsala: traditionally prepared

Shrimp Scampi: over angel hair pasta

Dessert:

Our Famous Mud Pie

Coffee, Tea, Iced Tea, Soda Service Included

Motorcoach Parking

Complimentary Parking is in the main parking lot in front of the restaurant. Please instruct the motorcoach driver to pull in the EXIT drive, and then proceed to the front of the lot for the guests to disembark. Then pull to the rear of the lot to park. The entrance drive has a curve that will not allow the coach to make the turn into the lot.

Complimentary Policy

There is one comp given for 30-44 guests. There are two comps given for 44 + guests.

Pre-Ordering

Groups are asked to pre-order their entrees. Please give us the final entrée counts along with guest counts 48 hours prior to the event.

LONDON



G R I L L

2301 Fairmount Ave. • Philadelphia • 215.978.4545

www.londongrill.com

*Art Museum Group Luncheon: 3 course all inclusive, *2 course all inclusive*

Starter Choices:

Seasonal Mixed Green Salad with Walnuts and House Vinaigrette

Soup du Jour

Fresh Fruit Plate with Cheese

Entrée Choices: Choose up to 3 choices

Meat

Pan Roasted Chicken Breast with Spring Potato-Morel Fricassee & Grilled Asparagus

Herb Crusted Chicken Breast with New Potatoes, Artichokes & Herb Jus

New Zealand Lamb Chops with Spring Ratatouille & Mint Jus

Grilled Hanger Steak with steak potatoes, spinach and Chef Michael's Steak Sauce

*London Burger, on an English muffin with two toppings (caramelized onions and boursin favorite)

Fish

Pan Roasted Sea Bass, White Beans & Red Pepper Coulis

Grilled Salmon with New Potatoes, Grilled Asparagus and Spring Herb Butter

Sautéed Sea Scallops with Basil Brown Butter, Spinach, Capers & Sweet Pepper Salad

*London's Famous Fish 'n Chips with malt vinegar and tartar sauce

*Tuna Cobb Salad, mixed greens, avocado, hard boiled egg, blue cheese, walnuts, vinaigrette

Vegetarian/Vegan

Vegetable Harvest Plate: Chef's daily choices of 3 dishes

Free Form Lasagna layered with 3 Cheeses, Spinach, and Tomato Sauce

Pasta Primavera Seasonal Vegetables with Garlic, Cream and Parmesan

*Spinach-Ricotta Gnuddi (type of ravioli), Brown Butter and Pecorino Cheese

Kosher

Fillet of Salmon poached with white wine and herbs and lemon with new potatoes and green vegetable (cooked in aluminum foil and served on disposable plate)

Dessert Choices:

Crème Brulee

French Apple Tart

Dark Chocolate Torte

*Chocolate Brownie

Moshulu Group Tour Lunch Menu

Philadelphia Museum of Art 2012 Dining Package

Choose One Salad

California Hearts of Romaine

Roasted Garlic, Parmesan Croustade, Caesar Dressing

Mixed Seasonal Organic Greens

Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

Entrée – Select up to 3

Pre-counts Required

Chef's Choice of Starch and Vegetables

Free Range Chicken Breast

Lump Crab Cake

Pan Roasted Tilapia

Slow Roasted Pork Tenderloin

Roasted Scottish Salmon (Additional \$2)

Grilled Filet Mignon (Additional \$6)

Entrée Duets (No Pre-Count Needed)

Chef's Choice of Starch and Vegetables

Chicken Medallion and Petite Shrimp
4oz Filet and 2oz Crab Cake (Additional \$6)

Dessert

Three Piece Tasting

Chef's Selection



PARC BRASSERIE

Restaurant, Bistro and Café

Lunch Menu I

Appetizers

Choice of one

Tomato Tart

Onion Soup Gratinee

Salad Verte

Entrée

Choice of one

Chicken Pillard
Shaved vegetable salad

Moules Frites
White wine, shallots, garlic

Lamb Sandwich
Harissa aioli, arugula

Parc Cheeseburger
Grilled Onion, Raelette Cheese, Pommes
Frites

Dessert

Choice of one

Profiteroles

Chocolate Pot de Crème

Seasonal Fruit Tart

Coffee, Decaf and Hot Tea

Lunch includes Coffee, Decaf, Hot Tea and
Brewed Iced Tea

Lunch Menu II

Appetizers

Choice of one

Beet Salad
Roquefort, arugula, citrus vinaigrette

Spring Mushroom Soup

Country Pate
Cornichons, mustard

Entrée

Choice of one

Parc Burger
Grilled Onion, Raelette Cheese, Pommes
Frites

Trout Amandine
Haricot Verts, Lemon Butter

½ Roasted Chicken
Pommes Puree, jus de Poulet

Dessert

Choice of one

Profiteroles

Chocolate Pot de Crème

Seasonal Fruit Tart

Coffee, Decaf and Hot Tea

Lunch includes Coffee, Decaf, Hot Tea and
Brewed Iced Tea

Rembrandt's

Group Menu

~Salad Course~

Choice Of:

Chopped Salad with arugula, romaine, watercress, onions, radishes, fried wontons and thai chili vinaigrette

Poblano Caesar Salad with plantain chips, queso fresco and poblano caesar dressing

~Second Course~

Choice Of:

Grilled Skirt Steak with Chimichurri Sauce

Wood Fired Chicken with Guajillo Demi Glaze

Crispy Skinned Salmon with Rioja Demi Glaze

~Dessert~

Seasonal Bread Pudding

PRIX FIXE THREE COURSE DELUXE LUNCH MENU*

Tuesday - Saturday

\$42 per person (inclusive of 20% service charge)

FIRST COURSE

Your guests will select from the following

Caramelized Vidalia Onion Soup

Gruyere cheese stuffed pretzel

Water Works Salad

Cherry tomato, cucumber, romaine, red onion, Kalamata olives,
feta, lemon-dill dressing

ENTRÉE

Your guests will select from the following

Jim Beam Glazed Berkshire Pork Tenderloin

Loaded potato hash, grilled asparagus

Flying Fish & Chips

Beer battered tilapia, hand-cut Mediterranean potato chips,
pickled cucumber aioli

Maya Prawn Scampi

Angel hair pasta, sundried tomatoes, lemon emulsion

Eggplant Rollatini

Smoked red pepper puree, shaved Parmigiano Reggiano

DESSERT

Your guests will select from the following

Vanilla Bean Crème Brûlée

Fresh fruit

The Water Wheel

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Soda, Iced Tea, Regular/ Decaffeinated Coffee and Tea

**Menu selections change seasonally*

ART MUSEUM PRIX FIXE THREE COURSE LUNCH MENU

Available Tuesday through Saturday

\$37.00 per person

FIRST COURSE

Soup du Jour

House Salad

ENTRÉE

*Please select **two** of the following for your guests to select from*

Served with French fries or Water Works slaw

Apple Bourbon BBQ Chicken Sandwich

Cooper sharp cheddar, Granny Smith apple slaw, brioche bun

Grilled Vegetable Delight Sandwich

Yellow squash, zucchini, red pepper, romaine lettuce,
tomato, lemon-mint yogurt, pita

Slow Roasted Kurobuta Pork Sandwich

Smoked red peppers, sharp provolone cheese, au jus, pretzel roll

Chicken Caesar Salad

Chicken breast, crisp romaine, olive croutons, grated Parmigiano Reggiano

DESSERT

Your guests will select from the following

Vanilla Bean Crème Brûlée

Fresh fruit

The Water Wheel

Flourless triple chocolate raspberry torte, Bavarian cream, Chambord ganache

Soda, Iced Tea, Regular/ Decaffeinated Coffee and Tea

Tax and Gratuity are inclusive

Menu subject to change