

# THE GRAND BELLE

*A Premiere Cescaphe Venue*  
AT THE BELLEVUE

## MENU SELECTION

At Cescaphe, we strive to exceed your expectations and that includes customizing a menu to reflect your tastes while providing your guests with the most delectable experience. Our team at Cescaphe is comprised of culinary experts and event designers known for bringing your guests food from around the world through our extensive cocktail hour and a half. On the following pages you will find an example of our All-Inclusive Menu

### CHAMPAGNE GREETING

A signature glass flute of champagne to personally greet each of your guests upon their arrival.

### SIGNATURE COCKTAIL

A customized signature cocktail butlered to your guests during cocktail hour. Some examples below:

#### FRENCH 75

Gin, Champagne,  
Lemon Juice  
Sugar Rim Garnish

#### SAZERAC

Rye Whiskey, Sugar,  
Bitters with  
Lemon Twist Garnish

#### VESPER

Vodka, Gin, Sweet  
Vermouth, Served In  
A Martini Glass

#### SPICY PALOMA

Tequila, Grapefruit,  
Jalapeno with  
Tajin Rim Garnish

#### ESPRESSO MARTINI

Vodka, Kahlua,  
Espresso Coffee Bean  
Trio Garnish

#### SIDECAR

Cognac, Lemon,  
Orange Liquor  
with Orange Garnish

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## COCKTAIL HOUR DISPLAY

As your guests move through the elegantly appointed cocktail areas, they will enjoy an abundance of our specialty prepared hot and chilled hors d'oeuvres.

### CLASSIC COCKTAIL HOT DISHES

Steamed and Split Lobster Tails  
Steamed Little Neck Clams in a  
Smoked Chorizo Cilantro Broth  
Sautéed Kiwi Mussels in a  
Buttery Tomato Fennel Sauce  
Roasted Chicken Osso Buco  
Seared Italian Sausage Cassoulet

### CHILLED SEAFOOD & RAW BAR

Jumbo Shrimp Cocktail  
Snow Cocktail Claws  
Crab Claws  
Jumbo Lump Crabmeat  
East Coast Oysters on a Half Shell  
Little Neck Clams on a Half Shell  
\*Accompanied by Red, Yellow &  
Green Cocktail Sauces,  
Mignonette, Lemons, Hot Sauce,  
& Horseradish Sauce

### CHILLED COMPOSED SALADS

Greek Salad  
Grilled Corn & Chorizo  
Marinated Artichoke Salad  
Caprese Salad  
Balsamic Penne Pasta  
Antipasta  
Tomato & Cucumber  
Marinated Olives

### ARTISAN CHEESES & CHARCUTERIE

Dried Aged Gouda,  
Fontina, Pepperjack,  
Hot Soppressata,  
Sweet Soppressata,  
Manchego, Parma Prosciutto,  
Genoa Salami, Mild Copa,  
Spicy Copa,  
Mozzarella with EVOO

### GRILLED FRESH VEGETABLES

Asparagus, Bell Peppers,  
Eggplant, Red Onion,  
Portabella Mushroom,  
Zucchini & Squash

### CESCAPHE SPECIALTIES

Broccoli Rabe,  
Roasted Beet Salad,  
Roasted Peppers,  
Assorted Mediterranean Olives,  
Baked Brie, Orange and Fennel  
with Oven Dried Olives

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## BUTLERED HORS D'OEUVRES

As your guests are socializing and enjoying the ambiance at any of the top-shelf bars, they will also be presented with over 20 to 30 hot butlered hors d'oeuvres. Examples Include:

CLAMS CASINO  
with beurre blanc

LAMB CHOPS  
with red wine demi

SPINACH  
ARTICHOKE WONTON  
with balsamic glaze

COCONUT SHRIMP  
with sweet pepper jam

LOBSTER COBBLER  
with chipolte aioli

WILD MUSHROOM  
PHYLLO (VEG)  
with porcini crema

CRAB RANGOON  
with thai chili sauce

BACON WRAPPED  
SCALLOPS  
with lemon beurre blanc

ONION TART (VEG)  
with baked gruyere

FIG & GOAT CHEESE  
FLATBREAD  
with beurre blanc

FRANKS EN CROUTE  
with housemade ketchup

MINI PHILLY  
CHEESESTEAK  
with truffle fries

FRENCH ONION  
BOULE  
with fresh chives

SHRIMP CASINO  
with lemon beurre blanc

PEAR AND BRIE  
PURSE WITH ALMOND  
with raspberry coulis

APRICOT CHICKEN  
WITH BACON  
with red pepper coulis

THAI CHILI  
SHRIMP  
with wonton jacket

FRENCH ONION  
BOULE  
with fresh chives

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## CHEF ATTENDED STATIONS

in addition to all of the appetizing items presented on the preceding pages,  
the following chef-attended stations will be included in your cocktail display:

### MEDITERRANEAN STATION

Grilled Vegetable Ravioli  
Tomato Fennel Broth  
Braised Beef Ravioli

Grilled Asparagus, Roasted  
Peppers, Grilled Portabella &  
Crispy Pancetta

Mediterranean Lobster Martini  
Grilled Olive Fiselle

Heirloom Tomato, Cucumber &  
Feta Salad, Thinly Sliced Prosciut-  
to, With Tricolor Marinated  
Olives

Assorted Bruschettas And Dips,  
Grilled Breads And Lavash  
Breads, Including Traditional  
Tomato Basil Bruschetta, Caprese  
Salad Bruschetta, White Balsamic  
Heirloom Tomato Bruschetta,  
Cannellini Bean And Roasted  
Peppers, Olive Tapenade, And  
Roasted Tomato Hummus

### DIM SUM & SUSHI STATION

Young Chow Vegetable Fried Rice  
Korean Spicy Fried Chicken  
Steamed Edamame Salad  
Crispy Shrimp Tempura  
Lemongrass Chicken Dumplings

Along With Hand Rolled Sushi  
Served With Spicy Wasabi,  
Pickled Ginger, Soy Sauce, Sweet  
Chili Sauce, Spicy Mayonnaise

Spicy Tuna Rolls  
Vegetarian Rolls  
California Rolls  
Salmon Rolls

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## DINNER ENTREES

The elaborate 3-course seated dinner with table side entrée choice service will start with a specially selected salad, followed by an intermezzo. At each place setting is a customized menu describing the gourmet entrées you have preselected for your guests. You have the option to offer a duet Surf + Turf Entrée or 3 gourmet dinner entrées to your guests. Each entrée is cooked to the guests' request and served with chef's selection of starch and Seasonal vegetables. Choose from more than 8 salads, 9 sorbet flavors and more than 65 Entrées. Examples of our gourmet entrées include:

## SURF & TURF DUET ENTREES

Select 1

### DUET OF FILET MIGNON AND ATLANTIC SALMON

Filet Mignon, Paired With  
Pan Roasted Atlantic  
Salmon, Served With A  
Miso Soy Sauce

### DUET OF FILET MIGNON AND CHILEAN SEA BASS

Filet Mignon, Paired With  
Pan Seared Chilean Sea  
Bass, Served With A Soy  
Miso Sauce & Cabernet  
Demi Glace

### DUET OF FILET MIGNON AND JUMBO SHRIMP

Filet Mignon Paired With  
Seared Jumbo Shrimp,  
Served With Champagne  
Beurre Blanc And  
Cabernet Demi Glace

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## 4-TIER WEDDING CAKE

Your wedding cake should be a reflection of your special day, complimenting your theme and color palette and serving as a beautiful work of edible art. Choose from our library of designs, or bring in pictures you like and our Pastry Team will design a 4-tier Wedding Cake personalized just for you

## COFFEE & ESPRESSO BAR

Coffee served tableside immediately after dinner. Coffee and Espresso Bar open during dessert with a Cescaphe Barista serving your guests Espresso, Cappuccino, regular & decaffeinated Coffee, International Tea selection, along with a Premium selection of after-dinner Cordials

## VIENNESE DESSERTS

A variety of freshly prepared boutique desserts are artistically displayed Viennese style

### PANNA COTTA

Creamy Italian custard paired with fresh fruit

### NEW YORK STYLE CHEESECAKE

New York style Cheesecake, Graham Cracker crust

### VEGAN BROWNIE

Chocolate Brownie dusted with Powdered Sugar

### RASPBERRY MOUSSE CUP

Chocolate Cup Whipped Cream and Raspberry

### PINEAPPLE CHEESECAKE SHOOTER

Layers of Pineapple, sweetened Cream Cheese

### POT DE CREME

French Chocolate Custard dessert, Chantilly Cream

### KEY LIME TART

Key Lime filling, Sweet Tart Shell, Toasted Meringue

### SNICKERDOODLE COOKIE

Housemade Cookie rolled in Cinnamon and Sugar

### RASPBERRY BEIGNETS

Classic beignet filled with raspberry compote

### CHOCOLATE CARAMEL CUPCAKE

Chocolate Cake, Caramel Buttercream with Caramel drizzle

## CHEF ATTENDED DESSERT STATIONS

Chef-Attended Dessert Action Stations are designed to entertain while delighting your guests' palate.

### DECADENT DELIGHTS

A classic Chef-Attended Dessert Station, preparing Bananas Foster Flambe, Funnel Cake, Pineapple Upside Down Cake and Molton Lava Cake

### CHOCOLATE FONDUE STATION

Top off the evening with a decadent chocolate fondue station with melted chocolate, tasty dessert and an impressive display

### CREPE STATION

Top off the evening with a decadent chocolate fondue station with melted chocolate, tasty dessert and an impressive display

### CHOCOLATE

### BREAKFAST STATION

Top off the evening with a decadent chocolate fondue station with melted chocolate, tasty dessert and an impressive display

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200 South Broad Street | Philadelphia, Pennsylvania 19102 | [TheBellevueHotel.com](http://TheBellevueHotel.com) | 200 South Broad Street