

C A T E R I N G B Y

Restaurant Associates

a passion for food, an obsession for detail

Sample Menu

First Course

Organic Mixed Greens, Toasted Pumpkin Seeds, Goat Cheese Medallion
Fig Balsamic Vinaigrette

Entrée

Smoked Duck Breast
Celery Root Puree, Fennel and Quince Marmalade

Dessert

Vahlrona Chocolate Pudding Cake with Toasted Almond Tuile

*~Prices starting from \$100. per guest for receptions
and \$150. per guest for dinners~*

Restaurant Associates specializes in creating dishes using
locally-grown and sustainable ingredients.

Thank you for considering The Kimmel Center and Restaurant Associates.
For more information please contact Marie Cavagnaro
at 215-670-2366 or mcavagnaro@kimmelcenter.org.