



Welcome

welcome

welcome

"Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship."

— Elsa Schiaparelli

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Lincoln Financial Field welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.

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off the vine savory artisan farm
naturally delicious farm fresh sun*



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savory*



receptions
hors d'oeuvres

Receptions



receptions hors d'oeuvres

cold hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

All passed items require a butler.

 **Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche 85.00**

Crispy Wonton with Spicy Tuna Tartare 190.00

Chilled Beef Tenderloin with Horseradish Cream 165.00

Jumbo Shrimp Cocktail with Remoulade, Cocktail Sauce and Lemon Wedges 225.00

 **Stuffed Olive Skewers 80.00**

Chilled Marinated Asparagus and Sun-Dried Tomatoes Wrapped in Prosciutto 125.00

Seared Duck with Figs, Pine Nuts and Cilantro Crème 175.00

local favorite(s)

 **Smoked Chicken Crostini 110.00**

 **Grilled Flat Iron Steak 160.00**

 **Glazed Shrimp Wonton 125.00**

 **Smoked Salmon Lollipops 145.00**

hot hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

All passed items require a butler.

Trio of Tartlets—Sweet Onion and Gruyère, Artichoke and Feta with Kalamata Olives, and Peking-Style BBQ Duck with Plum Sauce 125.00

Lump Crab Cake with Remoulade 250.00

Assorted Pot Stickers with Ginger Hoisin and Sweet Chili 125.00

Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce 150.00

All Natural Chicken Satay with Thai Curry Dipping Sauce 110.00

Dijon-Crusted Baby Lamb Chops with Red Onion Marmalade and Chimichurri 225.00

 **Cultivated Mushroom and Phyllo Triangles 85.00**

local favorite(s)

 **Pan Seared Mini Crabcakes 170.00**

 **Pigs in a Blanket 90.00**

 **Barbecue Scallops in Bacon 140.00**

 **Ancho Glazed Beef Kabob 140.00**

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 local  vegetarian

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A close-up photograph of a bunch of fresh Swiss chard. The leaves are a vibrant green with prominent, deep purple stems. The leaves are slightly curled and layered, showing their natural texture. The background is a soft, out-of-focus light brown color.

receptions
stations

Receptions

receptions stations

carving stations

All carving stations require a chef.


Roasted Turkey Breast with Cranberry Relish and Artisan Rolls 13.00

Pairs nicely with a light intensity red wine

Roasted Natural Strip Loin with Mushroom Ragoût and Artisan Rolls 22.00

Pairs nicely with a medium intensity red wine

local favorite(s)

 **Crispy Skin Salmon 21.00**

 **Adobo Rubbed Hangar Steak 18.00**

platters

 **Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers 9.00**

Pairs nicely with a light intensity white wine

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads 12.00

Pairs nicely with a light intensity white wine

 **Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh 11.00**

Pairs nicely with a sparkling wine

 **Farmer's Market Crudités with Hummus and Pesto 8.00**

Pairs nicely with a light intensity white wine

local favorite(s)

 **Build your Own Nacho Bar 13.00**

 **Quesadilla Bar 13.00**

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receptions
action stations

Receptions

receptions action stations

All action stations require a chef.

Hand-Carved Mahi Mahi Tacos 13.00

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas

Pairs nicely with a light intensity white wine

Dim Sum Action Station 12.25

Beef and Chicken Satay Grilled To Order, Asian Slaw and Assorted Dressings

Pairs nicely with a light intensity white wine

Pasta ala Pizzaiola 13.50

Cavatelli Pasta Sautéed To Order with Mussels and Clams in White Wine Sauce, Garlic Crostini

Pairs nicely with a light intensity white wine

Tapas Sampler 18.00

Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Roast Pork Tenderloin with Chipotle Sour Cream

Pairs nicely with a light intensity white wine

local favorite(s)

Mediterranean Dips 8.50

Hummus with Jalapeño, Baba Ghanoush with Pomegranate, Cucumber Yogurt, Warm Pita & Naan Bread

Chef's Market Display 9.50

Spinach Artichoke Dip, Di Bruno Bros Cheeses, Crudite, Assorted Crackers & Pumpnickel Ficelle

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dinner

first course & dessert

Dinner



dinner

first course & dessert

first course

Duck Confit with Truffle Oil, White Beans and Tasso 16.25

Pairs nicely with a medium intensity red wine

Cedar Plank Smoked Salmon with Apple Slaw 10.00

Pairs nicely with a light intensity white wine

White Asparagus with Prosciutto and Meyer Lemon Drizzle 9.50

Pairs nicely with a light intensity white wine

Lobster Risotto 14.00

Pairs nicely with a medium intensity white wine

Seven Pepper-Seared Tuna with Miso Micro Green Salad 14.00

Pairs nicely with a light intensity white wine

local favorite(s)

 **Seasonal Mixed Greens 7.00**

 **Pan Seared Crab Cake 10.00**

 **Warm Kennett Square Mushrooms 8.50**

dessert

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries 7.50


Berry Cobbler with Streusel and Whipped Cream 7.50

Tiramisu 7.00

Dark Chocolate Torte 7.00

Chocolate Parfait with Bittersweet Mousse and Chocolate Ladyfingers 7.00

local favorite(s)

 **Signature Bread Pudding 6.50**

 **Citrus Flavored Cheesecake 6.50**

 **Profiteroles 6.50**

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dinner
entrées

Dinner



dinner entrées

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. First courses and desserts are priced separately.

Seared Angus Tenderloin 40.00

Potatoes Gratin, Haricot Verts, Roasted Mushrooms, Pearl Onions, Cabernet Reduction

Pairs nicely with a full intensity red wine

Braised Short Ribs 37.00

Buttermilk Mashed Potatoes with Brussels Sprouts, Apple Bacon, Aged Vinegar Reduction

Pairs nicely with a full intensity red wine

Seared Striped Bass 38.00

Risotto, Ratatouille, Basil Tapenade

Pairs nicely with a light intensity white wine

Frenched Chicken Breast 27.00

Chive Potato Purée, Brussels Sprouts with Apple Smoked Bacon, Thyme Jus

Pairs nicely with a light intensity red wine

Chicken Chermoula 26.00

Almond Raisin Cous Cous, Duet of String Beans, Harissa Broth

Pairs nicely with a light intensity white wine

Mushroom Strudel 21.00

Buttery Mushroom Pastry with Butternut Squash Purée, Balsamic Reduction

Pairs nicely with a light intensity red wine

Oven Roasted Chicken 27.00

Yukon Mashed Potatoes, Haricots Verts with Shiitake Mushrooms, Natural Sage Jus

Pairs nicely with a medium intensity red wine

local favorite(s)

Rosemary Crusted Shell Steak 38.00

Ragout of Fingerling Potatoes, Grilled Asparagus and Bordelaise sauce

Crispy Skin Salmon 29.00

Jasmine Rice, Braised Baby Bok Choy, Ginger Carrot Sauce

Pan Seared Crab Cakes 29.00

Yukon Gold Potato Pancake, French Beans & Whole Grain Mustard Beurre Blanc

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Consultancy services provided by the Culinary Institute of America as an industry service to ARAMARK Sport and Entertainment.

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A blurred background of a bar with various bottles and a green text box in the top right corner. The text box contains the words "beverage" and "bar" stacked vertically. The word "beverage" is in white and "bar" is in yellow. The background shows a variety of bottles, some in focus and some blurred, creating a bokeh effect. The overall color palette is warm and slightly muted.

beverage
bar

Beverage

beverage bar



spirits

Jim Beam Bourbon, Dewar's Scotch, Seagram's 7 Blended Whiskey, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Especial Tequila and Bacardi Rum

domestic premium & imported beer

Budweiser, Bud Light, Coors Light, Miller Light, Amstel Light, Corona, Guinness Draught in a Can, Heineken, Red Stripe and O'Doul's Non-Alcoholic

craft brewed beer

Sam Adams Boston Lager

hosted consumption bar / cash bar

Spirits	7.00	7.50
Domestic Beer	6.50	6.75
Imported Beer	7.00	7.25
Non Alcoholic Beer	6.50	6.75
Craft Brewed Beer	7.25	7.50
Wine by the Glass	6.50	7.50
Soft Drinks	2.75	3.50
Mineral Waters	3.50	3.75
Bottled Juices	2.75	3.50
After Dinner Liqueurs	8.00	8.50

open bar

One Hour	18.00 per guest
Two Hours	24.00 per guest
Three Hours	30.00 per guest
Four Hours	36.00 per guest
Five Hours	42.00 per guest

Also available are premium wines, spirits and liqueurs. Additionally please see our specialty cocktail menu or ask your sales manager to tailor a beverage menu for your specific event.

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**Our onsite personnel must dispense all beverages. Bartenders are staffed one(1) per 100 guests. A \$125.00 per bartender fee will apply for the first one(1) hours of service. A \$75.00 per hour overtime charge will be applied after five (5) hours of service.

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Standards

standards &
guidelines

Fattoria
La Violla
Olio
extravergine
di oliva

standards & guidelines

Standards

event planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging

standards & guidelines

Standards

areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

payment & credit

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to

request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

catering guidelines

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 - 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count

standards & guidelines

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after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 10 people for all meal functions. If the guarantee is less than 10 people, a \$250.00 fee may apply.

exhibitor food & beverage policy

The caterer is the exclusive provider of all food and beverages at Lincoln Financial Field. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

TIMETABLE FOR SUCCESSFUL EVENTS

90 Days	60 Days	45 Days	30 Days	7/5/3 Days
Credit Application for Master Account Due if applicable.	Deposits & Signed Service Agreement Due.	F&B Specifications Due.	Signed Event Orders Due.	Guarantees Due.

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