



CATERING 2025

MENU

RHC
PHILADELPHIA

Our chefs push the boundaries of creativity, celebrating the essence of each ingredient.

Our chefs take a focused approach, crafting every dish around its Halo Ingredient—the central element that defines its character. By highlighting and complementing the natural strengths of this core component, we create a perfect balance of flavors while honoring the integrity of our ingredients.

Each dish is thoughtfully developed with an emphasis on seasonality, responsible sourcing, and culinary harmony. We believe that by showcasing ingredients at their peak, we enhance not only the dining experience but also our commitment to sustainability.

Together, these elements create a menu that is both intentional and deeply connected to the land, ensuring every bite tells a story of respect, balance, and innovation.





CANAPÉS



CANAPÉS

CHOICE OF SIX (6) FOR \$26 Pricing reflects one hour of service.

LAND

PRETZELED PIGS IN A BLANKET

Filled with smoky cheddar, ketchup & dijon

PEKING DUCK TACOS

Corn shell, green onion slaw, ginger-hoisin glaze (GF, DF)

BRISKET PASTRAMI ARANCINI

Stone fruit mostarda, micro celery

BBQ PULLED PORK & BUTTERMILK BISCUIT

BBQ sauce, cabbage slaw, dill pickle

MINI EMPANADAS

Chicken, peppers, queso

STEAK TARTARE MINI-CORNETTO CONE **+\$3**

Smoked egg, beemster XO, nasturtium

HARISSA GRILLED LAMB CHOPS **+\$3**

Preserved lemon gremolata
(GF, DF)

SEA

SPICY TUNA

Fried rice cake, gochujang aioli, sesame, curled scallion (GF)

SMOKED SALMON

Herb cream cheese, cucumber, preserved lemon, pickled red onion, dill

SHRIMP SALAD

Crisp plantain, shrimp, avocado mousse, micro cilantro, finger lime

AMBERJACK TARTARE

Mini cornetto cone, sesame, apple, serrano, mint

GRILLED TUNA TATAKI

Peruvian green sauce (GF) (DF) (NUTS)

CRAB SALAD **+\$3**

Fried Peruvian potato, jalapeño & garden herb purée, petite chives (GF)

LOBSTER ROLL **+\$4**

Potato bun, frisée

GARDEN

All garden canapés available as vegan on request.

CRISP MAITAKE BREAD PUDDING

Maitake mushrooms, black garlic, nasturtium

FALAFEL CROQUETTE

Tzatziki, spiced orange marmalade

FRIED POLENTA CAKE

Tomato & coriander jam, micro celery (GF)

INDIAN SAMOSA

Tamarind purée, micro mint

ONION TARTLET

Ricotta labneh, caramelized onion, red onion jam

ASPARAGUS[^]

Brioche, pickled red onion, smoked egg

FIGS & MONTE ENEBRO CHEESE

Mini cornetto cones, honey, basil

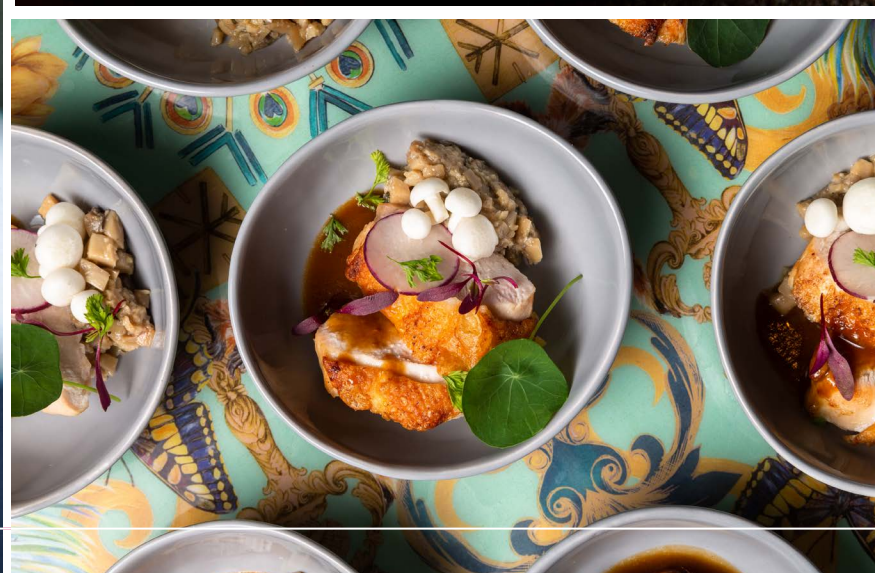
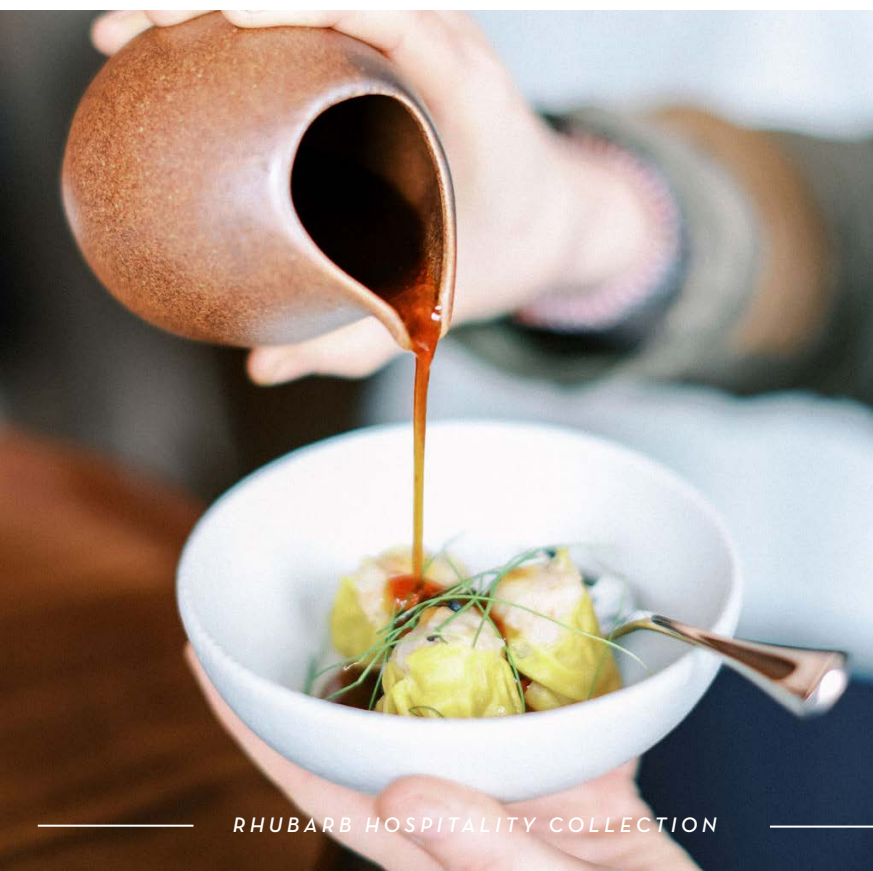
VEGETABLE EMPANADA

Caramelized onion, smoked paprika dip

[^]CHANGES WITH THE SEASON

A collection of white ceramic bowls, each containing a portion of salmon, mango, and garnishes like microgreens. The bowls are arranged in a grid-like pattern on a dark surface. The word "BOWLS" is overlaid in the center in a white, serif font.

BOWLS



BOWLS

CHOICE OF TWO (2) FOR \$16 Pricing for one hour of service.

LAND

CRISPY PORK BELLY

Heirloom grits, charred cherry tomatoes, grilled baby kale, pork jus

ROASTED PIRI PIRI CHICKEN

Rice pilaf, grilled zucchini

CHICKEN SOUVLAKI

Quinoa, cucumber salad, black lime tzatziki (GF)

PAELLA BOWLS

Chorizo, shrimp & grilled chicken, sofrito, parsley, EVOO & lemon spritz finish

SMOKED PERSIAN LAMB SHOULDER +\$4

Chickpeas, saffron rice, fennel

72-HOUR SHORT RIBS +\$4

Garganelli, sunchoke, beef gravy, fried garlic, parmesan

SEA

SALMON POKE BOWL (DF)

Sushi rice, pickled cabbage, charred spring onions, yuzu dressing

SLOW COOKED ARCTIC CHAR

Parisian gnocchi, charred peas, mixed citrus-saffron beurre blanc, petite salad

SMOKED SALMON

Grilled thick-cut toast, herb cream cheese, red onion, cucumber, capers, dill

GRILLED TUNA TATAKI +\$4

Crispy rice, charred baby broccoli tops, grapes, white shoyu-sesame dressing

SEARED DIVER SCALLOP +\$5

Beluga lentils, charred corn, chanterelle mushrooms

GARDEN

SPRING ONION PARISIAN GNOCCHI

Wild seasonal mushrooms, charred spring onions

VEGAN BIBIMBAP BOWL

Brown rice, BBQ tofu, pickled daikon, edamame, shiitake (GF)

RISOTTO

Made with seasonal ingredients

SMOKED FRENCH CARROTS

Babaganoush, yogurt labneh, black lime, cashews (GF)

ZUCCHINI & RICOTTA CANNELLONI

Preserved lemon, fennel pollen, pistachio crumb, shaved bread crisps

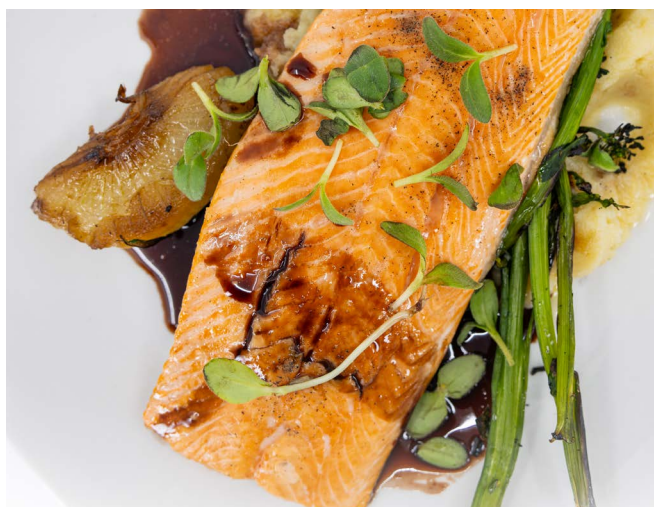
JERSEY GIRL BURRATA

Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (V, GF)

All garden canapés available as vegan on request.*



SEATED DINNER



FIRST COURSE

THREE COURSE PLATED DINNER \$80 PER GUEST *Includes artisanal bread service.*

BABY GEM CAESAR ^^

Pumpernickel crumble, aged parmesan, white anchovy dressing

HEIRLOOM TOMATO CARPACCIO

Stracciatella, cuca melon, basil oil, toast, sherry vinegar reduction (V)

ROASTED BABY BEET & CITRUS ^^

Mixed citrus, pickled red onion, cucumber, beet cashew butter, umami crumble (V)

ZUCCHINI GOAT CHEESE SALAD

Humboldt fog cheese, mint, candied pistachio, puffed wild rice, lemon vinaigrette (V)

COBB SALAD

Free range egg, pickled cucumber, endive, green goddess dressing

CARROT SALAD ^^

Roasted carrots, queso fresco, toasted pepitas, hot honey dressing (V)

MUSHROOM TARTARE ^^

Picked mushrooms, shaved radish, mushroom dressing (V)

CURED FORMAN'S SALMON +\$5

Smoked salmon paté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

SHRIMP & AVOCADO SALAD +\$5

Romaine, cherry tomato salsa fresca, fried plantain, black sesame emulsion

Available as vegan on request. ^^

MAIN COURSE

LAND

BEEF SHORT RIB

Smoked pommes purée, charred broccolini, glazed cippolini onion, burgundy jus

FREE RANGE CHICKEN BREAST

Grilled squash, charred onions petals, garden herb oil, dijon cream

CIDER BRINED HERITAGE PORK CHOP

Heirloom grits cake, summer romesco, amazake, corn & shishito pepper salsa, chive oil

BEEF FILET **+\$5**

Pastrami'd potato terrine, smoked carrot, truffled jus

HONEY ROASTED DUCK BREAST **+\$8**

Sweet potato & gruyère gratin, grilled long beans, smoked shallot soubise

LAMB LOIN **+\$8**

Spring legume fricassée, peewee potatoes, English peas, baby carrots

SEA

SLOW COOKED ARCTIC CHAR

Spring legume fricassée, peewee potatoes, English peas, baby carrots

MISO GLAZED COD

Shitake rice pilaf, mushroom dashi, yuzu glazed asparagus, shaved katsuobushi

PAN ROASTED SALMON FILET

Grilled squash, charred onions petals, garden herb oil

BRANZINO FILET

Pastrami'd potato terrine, smoked carrot

FARMED STRIPED SEA BASS **+\$6**

Sweet potato & gruyère gratin, grilled long beans, smoked shallot soubise

CRAB CAKE **+\$7**

Mediterranean quinoa salad, charred cherry tomato, charred snap peas, golden tomato 'whip'

GARDEN (ALL GLUTEN & DAIRY FREE)

CELERIAC MILANESE

Marinated maitake, shaved celery, radish, truffled creme fraiche

CRISP PANISSE VERT

Spiced yogurt labneh, marinated green beans, grilled butternut squash emulsion, pea tendrils

THAI GREEN CURRY

Jasmin rice cake, fried & marinated tofu, snap peas, lime, micro cilantro, fried cashews

EGGPLANT BRACIOLE

Rice pilaf, air fried cauliflower, plumped raisins, shallot soubise

All garden main courses available as vegan on request.

DESSERT

CHOICE OF 3 DESSERT CANAPÉS OR 1 PLATED DESSERT

STRAWBERRY LEMONADE CAKE

Brown butter cake, strawberry lemon curd, vanilla buttercream

GIANDUJA CREAM PUFF

Hazelnuts, chocolate mousse, dulce de leche

RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

MATCHA COCONUT TART

Coconut creme, matcha marshmallow, matcha coconut dip

CARMELIZED CHOCOLATE TART

Carmelized dark chocolate ganache, salted caramel, brown butter

OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream

FIG & HAZELNUT TART

Crystalized hazelnuts, fig jam, hazelnut frangipane

YOGURT PANNA COTTA

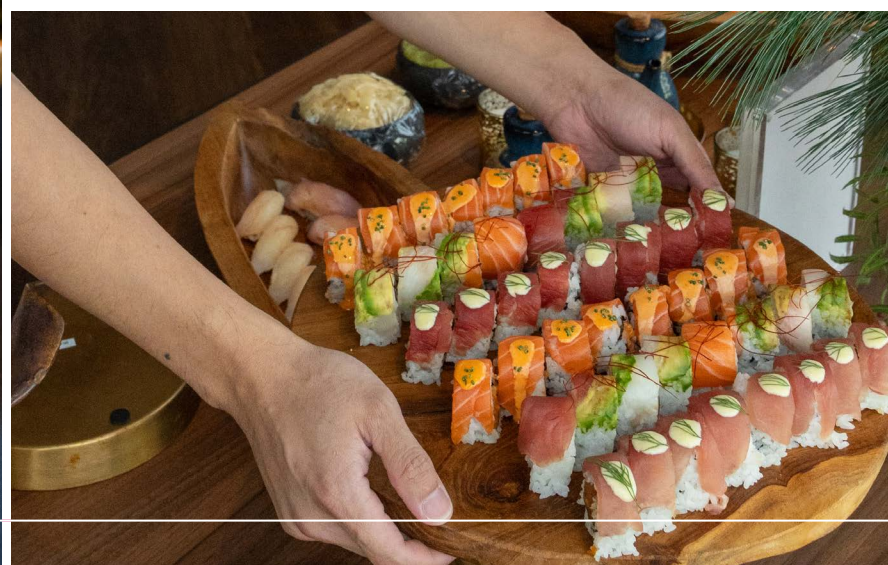
Lavender syrup, poached kiwi

SPICE RICE PUDDING

Coriander, roasted rhubarb, caramelized puffed rice

A photograph of two chefs in a kitchen. The chef on the left is a woman with dark hair tied back, wearing a white chef's coat and a black headband. She is looking down at a bowl of food. The chef on the right is a man wearing a white chef's coat and a black hat, also looking down at his work. They are standing behind a counter filled with various dishes, including breads, bowls of food, and a large pot. The background is dark with some greenery. The text "CENTER STAGE" is overlaid in the center of the image.

CENTER STAGE



CENTER STAGE

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects one hour of Center Stage service.

ARTISANAL CHEESE & SALAMI DISPLAY \$28

FIVE (5) ASSORTED IMPORTED & LOCAL CHEESES:
goats cheese, blue, cheddar, washed rind, soft

FOUR (4) SLICED SALAMI VARIETIES
Spain, Italy and France

ASSORTED FRESH & DRIED FRUITS
THREE (3) VARIETIES OF HOUSE-MADE JAMS
ASSORTED CRACKERS & BREADS

ASSORTED VEGETABLE CRUDITÉS
Green goddess tzatziki, smoked onion dip, Israeli hummus mousse, micro cilantro, finger lime

SLIDERS \$21

BEEF SLIDER
Cooper sharp, caramelized onions, dill pickle, pretzel bun

SMASHED FALAFEL SLIDER
Tzatziki, slow-roasted tomato, pickled cucumber & red onion

CHICKEN PARMESAN SLIDER
Marinara, mozzarella & provolone, basil

HOUSE KETTLE CHIPS
Parmesan, fresh herbs & truffle oil

LIBERTY SANDWICH 'BAR' \$19

PHILLY STYLE CHEESESTEAK
Cheese sauce, frizzled onions, seeded rolls

ROAST PORK SANDWICH
Marinated grilled broccoli, roasted peppers, provolone & mozzarella

ITALIAN HOAGIE BITE
Capicola, genoa salami, soppressata, sharp provolone, bibb lettuce, pickled shallot dressing

GRILLED HARISSA EGGPLANT SLIDER
Roasted red peppers, Greek feta aioli, arugula

BREADS & SPREADS \$16

SPINACH ARTICHOKE DIP
CHICKPEA HUMMUS
PESTO AIOLI
SMOKEY BABA GANOUSH
BLACK OLIVE TAPENADE
VEGETABLE CREAM CHEESE
LAVASH CRACKERS
TOASTED BAGUETTE
SEEDED SOUR DOUGH
FOCCACIA

CENTER STAGE

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects one hour of Center Stage service.

TEX MEX \$24

STEAK FAJITAS

Spiced flank steak, mixed peppers, pickled onion, avocado

CHARRED CORN SALAD

Queso fresco, cilantro, tomatoes, charred corn, fresno chilli

JICAMA SLAW

Shaved jicama, red cabbage, green onion, lime aioli

GRILLED ELOTE FLATBREAD

Cotija cheese, cilantro, red peppers, flatbread

CHICKEN ENCHILADAS

Free range chicken, tomatoes, avocado, jalapeno peppers

EASTERN \$34

SEAWEED SALAD

Crunchy seaweed, sesame dressing

THAI BEEF SALAD

Crisp vegetables, marinated beef, namjim dressing

KOREAN PORK BELLY SLIDER

Roast pork belly, kimchi, pickled radish, bao bun

FRIED RICE

Jasmin rice, egg, toasted garlic

MASSAMAM LAMB CURRY

Marinated lamb, coconut and lime sauce

SESAME BOK CHOY

Bok choy, ginger, toasted sesame

CENTER STAGE

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects one hour of Center Stage service.

RAW BAR (MARKET PRICE)

OYSTERS ON THE HALF SHELL

Lemon wedges, cocktail sauce, cucumber-honeydew mignonette, namjim dip

SHRIMP COCKTAIL

Classic shrimp cocktail with cocktail sauce & lemons

ADDITIONAL ITEMS ON REQUEST:

Stone crab claws; chilled lobster salad; herb-crusted grilled tuna tataki; Alaskan snow crab; grilled lobster tail; Peruvian ceviche

SUSHI \$45

CALIFORNIA MAKI

SPICY TUNA MAKI

PICKLED VEGETABLE MAKI

SALMON AVOCADO MAKI

YELLOWTAIL SCALLION MAKI

EEL CUCUMBER MAKI

Served with seaweed salad, sriracha-mayo, wasabi, pickled ginger, soy sauce

FINE & FAMILIAR \$38

KOREAN FRIED CHICKEN NUGGET

Caviar (DF)

DEILED EGG

Wagyu sirloin (DF, GF)

DRY AGED SLIDER

Clothbound Cheddar, bread and butter pickles

DUCK FAT FRIES

Truffle dijonnaise (GF, DF)

TRUFFLE GRILLED CHEESE (V)

Sourdough, trio of cheese, truffle

CENTER STAGE DINNER

LIVE DINNER ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects **two hours** of Center Stage Dinner service.

MEDITERRANEAN \$40

SMOKY LAMB KABSA

Basmati rice, braised lamb shoulder, dried fruits, cashews & fresh herbs

SUMAC ROASTED CHICKEN

Fresh squeezed lemon, parsley & olive oil

ROASTED CARROTS & HARISSA

Fried slivered almonds, pea shoot salad, puffed wild rice

FATTOUSH SALAD

Persian cucumbers, tomato, mint, sumac & black lime vinaigrette

ACCOUTREMENTS

Hummus, cucumber tzatziki, babaganoush, grilled flatbreads

TIRAMISU CUP

Espresso syrup, lady fingers, mascarpone mousse

COCONUT CHOCOLATE CUP

Chocolate shell, coconut dark chocolate ganache, candied coconut

CARVING

PRIME RIB AU JUS \$38

Buttery mash potatoes, green beans, grilled portabello mushrooms

SUMAC SPATCHCOCK CHICKEN \$28

Tumeric rice, roasted vegetables, tahini dressing

ROSEMARY AND GARLIC LAMB LEG \$32

Duck fat roasted potatoes, minted peas, black garlic jus

PORCHETTA \$36

Crispy porchetta, herb stuffing, broccoli rabe

CENTER STAGE DINNER

LIVE DINNER ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects **two hours** of Center Stage Dinner service.

ITALIAN \$40

PANZANELLA

Tuscan bread, tomatoes, cucumbers, red onions, and basil

CAPONATA

Sicilian eggplant, tomatoes, olives, capers

SALTIMBOCCA ALLA ROMANA

Chicken cutlets, prosciutto and sage

ROASTED POTATOES

Crispy roasted potatoes, garlic, rosemary, and olive oil

GRILLED BRANZINO

Grilled branzino, lemon and olive oil

PENNE ALL'ARRABBIATA

Spicy tomato sauce, garlic, Calabrian chili peppers, and tomatoes

PANNA COTTA

Vanilla, fruit compote

CANNOLI

Pastry shells, sweet ricotta cheese

9TH STREET MARKET \$42

PRIME RIB STEAK

Bordelaise Sauce (GF)

GRILLED SALMON

Kennett Square Mushroom Ragout (GF, DF)

BUTTER WHIPPED POTATOES (V, GF)

GRILLED ASPARAGUS

Charred Onions, Chervil and Dijon Dressing (V, GF)

MESCLUN SALAD

Baby Vegetables, Basil-Sunflower Seed Pistou (VG, GF)

BUTTERHEAD LETTUCES

Shaved Pecorino, White Balsamic Vinaigrette (V, GF)

RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream

CENTER STAGE DESSERT

LIVE ACTION STATIONS TAKE CENTER STAGE DURING YOUR EVENT! - Pricing reflects one hour of Center Stage Dessert.

ITALIAN DESSERT \$24

RICOTTA CANNOLIS

Sweet ricotta, chocolate, orange

GIANDUJA MOUSSE CUPS

Chocolate mousse, hazelnut praline, chocolate coated pizzelle crumbles

PECAN RICCIARELLI

Pecan cookies (GF, DF)

ITALIAN WEDDING COOKIES

Walnuts, sugar dust

LEMON RICOTTA CLOUD COOKIES

Ricotta cookies, lemon glaze

TIRAMISU CUP

Espresso syrup, lady fingers, mascarpone mousse

TORTA TENERINA

Dark chocolate cake (GF)

3 PASSED DESSERT CANAPÉS \$16

OR 5 STATIONARY DESSERT CANAPÉS \$21

STRAWBERRY LEMONADE CAKE

Brown butter cake, strawberry lemon curd, vanilla buttercream

GIANDUJA CREAM PUFF

Hazelnuts, chocolate mousse, dulce de leche

RASPBERRY ALMOND ECLAIR

Candied almonds, raspberry jam, almond creme

MATCHA COCONUT TART

Coconut creme, matcha marshmallow, matcha coconut dip

OLIVE OIL CAKE

Citrus syrup, cherry vanilla jam, buttercream

FIG & HAZELNUT TART

Crystalized hazelnuts, fig jam, hazelnut frangipane

COCONUT CHOCOLATE CUP

Chocolate shell, coconut dark chocolate ganache, candied coconut

CARMELIZED CHOCOLATE TART

Carmelized dark chocolate ganache, salted caramel, brown butter

OUR VENUES

At Rhubarb Hospitality Collection (RHC), we are committed to delivering world-class culinary experiences by partnering with some of the most prestigious cultural centers, museums and venues in Philadelphia. With a deep respect for craftsmanship and hospitality, we take pride in creating unforgettable moments through exceptional food, service, and atmosphere.

We are honored to be the exclusive food and beverage partner for an array of distinguished venues, each offering a unique setting that seamlessly blends history, culture, and innovation. Our dedication to excellence extends beyond the plate, as we thoughtfully curate each event to reflect the character and prestige of these iconic spaces.

NATIONAL CONSTITUTION CENTER



EnsembleArts
Philly

MUSEUM OF THE
AMERICAN
REVOLUTION

LIBERTY VIEW
at Independence Visitor Center


DILWORTH
PARK



Memorial Hall c. 1876
HOME TO PLEASE TOUCH MUSEUM, FAIRMOUNT PARK

LEVEL 28

Image provided by McShea Photography,
Memorial Hall C. 1876



LET'S BEGIN...

215-923-6000 | CAROL.SHORT@RHCHOSPITALITY.COM | WWW.EVENTSBYRHC.COM

RHC
PHILADELPHIA