



C X R A
PENN MUSEUM

Menu

PASSED SMALL BITES

Cocktail Hour, Selection of Five

Spicy Tuna Tartar

Avocado, Togarashi, Wonton Crisp

Pumpkin Seed Crusted Chicken Skewer

Sage Pesto

DryAged Ribeye

Cabrales Butter, Garlic Toast

Smoked Gouda & Caramelized Onion Tart

Potato Beignet

Romesco, Charred Scallions

WINE & BEER BAR

Open for Duration of Event

Choice of Specialty Cocktail

Wine

*Guenoc Chardonnay, Beau Rivage Sauvignon Blanc,
Washington Hills Merlot, Stanford Brut Sparkling Wine*

Beer

*Bud Light, Yards Philly Ale, Victory Prima Pilsner, Stella Artois,
Yards Seasonal*

Soft Drinks

*Coke Products, Still & Sparkling Water, Orange & Cranberry
Juice*

Upgraded Spirits & Bar Packages Available.

SERVED DINNER

Selection of One Starter, Two Main Entrées

Inclusive of Vegetarian Alternative, Bread & Wine Service Tableside

Starter

Honey Roasted Butternut Squash Salad

Frisee, Point Reyes Blue Cheese, Candied Walnuts, Apple Cider Vinaigrette

Entree

Red Wine Braised Beef Short Rib

Parmesan Polenta, Braised Kale, Cippollini Onion

Pan Roasted Chicken Breast

Sweet Potato Puree, Wild Mushrooms, Brussels Sprouts, Maple Butter

Dessert

Mini Desserts & Coffee Stations

Pumpkin Cheesecake & Gingersnap Crust

Mini Apple Pie

Sea Salted Caramel & Chocolate Ganache Tart

WEDDING CAKE

Package includes wedding cake from the Master's Baker.

Client is welcome to provide cake from alternative bakery.





DETAILS

WINE & BEER BAR PACKAGE

Starting at \$28.00 per person

WEDDING MENU

Starting at \$90.00 per person

STAFFING CHARGES

Starting at \$7,000.00 per event

EQUIPMENT & EVENT RENTALS

Starting at \$4,000.00 per event

Pricing based on a 5 hour event for 150 guests.

*Let us know how we can support you on your special day!
Please reach out to:*

CxRA Philadelphia Catering Department
PhiladelphiaEvents@cxra.com
215-510-5765

Consult your us for additional enhancements:

Upgraded Bar Packages | Customized and Themed Menus | Specialty
Furniture Rentals Décor and Design Recommendations
