

The Liacouras Center



Venue Catering Guide

2025

Breakfast Buffet

Omelet Station \$18.00

Fresh Eggs or Egg Whites with assorted vegetables, bacon, and cheese.

*Requires Chef Attendant - \$175 per attendant

Continental Breakfast \$19.00

Assorted Muffins, Danish and Pastries, Sliced Fruit Platter, Assorted Juices, Coffee, Decaf Coffee, and Hot Water with tea selection.

Traditional Hot Breakfast \$27.00

Scrambled Eggs, Bacon and Sausage, Home Fries with Peppers and Onions, Bagels with accompaniment, Sliced Fruit, Assorted Juices, Coffee, Decaf Coffee, and Hot Water with a selection of teas.



Add Ons

Pastries, Danishes, and Muffins	\$6.00
Fruit Platter	\$6.00
Whole Fruit Assortment	\$2.00
Oatmeal w/ Raisins and Brown Sugar	\$2.00
Yogurt Parfaits	\$5.00
French Toast	\$6.00
Pancakes	\$6.00
Frittata	\$8.00

A La Carte Beverages

Fruit & Herb Water	\$2.50
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Iced Tea (sweet or unsweetened)	\$4.00
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Lemonade	\$4.00
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Cranberry Juice	\$4.00
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Orange Juice	\$4.00
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Pineapple Juice	\$4.00
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Dasani Bottled Water	\$4.00
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Coca Cola Products (can)	\$3.00
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Coke, Diet Coke, Sprite

Coffee Station \$4.00

Regular Coffee, Decaf Coffee, Hot Chocolate, Hot Water with a Selection of Teas

Catering Guide - Cold Lunch

\$23.00 per person for the Buffet and Salad option

\$19.00 per person for the Boxed Lunch option



Salads - *Select (1)*

Caesar Salad

Potato Salad

Mixed Greens

With balsamic and ranch.

Pasta Salad



Buffet - *Select (3)*

Italian Hoagies

Salami, Capicola, Provolone, Lettuce, Tomato, Olive Oil.

Turkey & Cheddar

Turkey, Lettuce, Tomato, Cheddar, Mayo.

Ham & American

Ham, American, Lettuce Tomato, Mustard.

Roast Beef & Cheddar

Roast Beef, Cheddar, Lettuce, Tomato, Mayo.

Chicken Caesar Wrap

Chicken, Romaine Lettuce, Parmesan, Caesar dressing.

Grilled Vegetables

Grilled Vegetables, Spring Mix, Balsamic Glaze.

Tuna Salad.

Tuna Salad, Lettuce, Tomato.

Chicken Salad

Chicken Salad, Lettuce, Tomato.

Boxed Lunch

Choice of Sandwich from list

with a bag of chips, Chocolate Chip Cookie, Condiments,
Cutlery, Bottled Water.

*Can swap the cookie for whole piece of fruit

Catering Guide - Gourmet Cold Lunch

\$25.00 per person for the Sandwich and Salad option

\$22.00 per person for the Boxed Lunch option

Buffet - *Select (3)*

Prosciutto Sandwich

Prosciutto, Salami, Provolone, Lettuce, Tomato, Roasted Garlic Aioli

Flank Steak

Flank steak, Grilled Onions, Herb Mayo, Arugula

Grilled Chicken

Grilled Chicken, Fresh Mozzarella, Roasted Peppers, Pesto

Turkey BLT

Turkey, Bacon, Grilled Onion, Arugula, Tomato, Herb Mayo

Tuna Nicoise

Tuna, Hard Boiled Egg, Cucumber, Red Onion, Olives, Parsley

Roasted Vegetable

Roasted Fresh Vegetables, Hummus, Spring Mix

Roasted Tomato Mozzarella

Roasted Tomato, Fresh Mozzarella, Arugula, Balsamic Glaze



Gourmet Boxed Lunch

Choice of sandwich from list above

with Bag of chips, chocolate chip cookie, whole seasonal hand fruit, condiments, cutlery, bottled water

Gourmet Salads - *Select (1)*

Tomato Salad

Tomato, Corn, Pickled Onions, Cilantro, Arugula, Chipotle Ranch

Arugula Salad

Arugula, Apples, Blue Cheese, Prosciutto, Fig Balsamic Dressing

Spinach Salad

Spinach, Crispy Onions, Grape Tomatoes, Pecans, Bacon Bits, Honey Mustard Dressing

Greek Salad

Cucumber, Tomato, Red Onion, Parsley, Olives, Chickpeas, Tzatziki Dressing

Balsamic Grilled Vegetables

Grilled Vegetables, Spring Mix, Balsamic Dressing.



Entrée - *Select (2)*

Grilled Chicken Breast

With Chicken Breast Pan Gravy

Salmon

Blackened or Plain, with Lemon Butter Sauce

Baked Pasta

Ground Beef, Marinara, Mozzarella, and Ricotta

Flank Steak

Flank Steak, Chimichurri

Baked Eight Piece Chicken

Baked Chicken, Mushroom Thyme Gravy

Italian Sausage

Sausage, Peppers, Onions

Grilled Cauliflowers Steaks

Cauliflower Steak, Chimichurri Sauce

Lemon Pepper Shrimp Scampi

Shrimp, Scampi Sauce

Sides - *Select (2)*

Pasta

Pasta, Roasted Peppers, Olive Oil, Garlic

Wild Rice

Wild Rice Pilaf with herbs

Roasted Potatoes

Roasted Vegetable Medley

Mashed Sweet Potato

Sweet Potatoes, Brown Sugar, Butter, Maple Syrup

Brussel Sprouts and Bacon

Brussel Sprouts, Bacon, Balsamic Glaze

Salads - *Select (1) with choice of dressing*

Caesar Salad

Mixed Greens

Spring Mix, Cucumber, Tomato, Balsamic, Ranch

Arugula

Berries, Goat Cheese, Pecans

Greek Salad

Cucumbers, Tomato, Olives, Red Onion, Parsley, Chickpeas, Tzatziki Dressing

Seasonal Salad

Ask about our seasonal offering



Meat

Franks in a Blanket

Mini Beef Hot Dogs wrapped in Puff Pastry, Whole Grain Mustard

Cheesesteak Eggroll

Cheesesteak inside Eggroll Wrapper, Spicy Ketchup

Beef Skewer

Marinated beef skewers, Chimichurri Sauce

Beef Tenderloin

Slices of roast beef filet with caramelized onion aioli served on a crostini

**\$2 additional charge*

Loaded Potato Skin

Potato Skins topped with cheese and bacon, served with sour cream

Lamb Lollipops

Grilled lamb chops served with mint chutney

**\$2 additional charge*

Poultry

Chicken Potsticker

With Pineapple Soy Sauce

Buffalo Chicken Empanada

With Blue Cheese Dressing

Chicken Kabob

With Tomato Cilantro Chutney

Mini Chicken and Waffle

Fried Chicken with a Maple Glaze served on a Waffle

Chicken Skewer

With Thai Peanut Sauce

Jerk Chicken

With Rum Pineapple Chutney

Chicken Tinga Tostada

Chicken Tinga served on a crisp tortilla topped with Cilantro and Pickled Onion

Fish

Shrimp Cocktail

With Cocktail Sauce and Lemon Wedges

Crab Cakes

With Lemon Herb Aioli and Lemon Wedges

**\$5 additional charge*

Seared Tuna

With Cucumber and Chili on a rice cracker

**\$4 additional charge*

Smoked Salmon

Topped with Dill Cream Cheese on a Crostini

Bacon Wrapped Scallops

Bacon Wrapped Scallops served with Dijon Maple Cream

**\$3 additional charge*

Vegetarian

Vegetable Eggroll

Served with sweet chili sauce

Vegetable Kabob

Roast Vegetable Kabobs topped with Balsamic Glaze

Pretzel Bites

With Yellow Mustard

Mushroom & Goat Cheese Crostini

Sauteed mushroom blend served on top of a goat cheese spread crostini

Fried Falafel

Falafel balls lightly fried, served with hummus

Tomato Bruschetta

Tomato bruschetta mixed with fresh Mozzarella, served on a Crostini

Beet & Goat Cheese Crostini

Roasted beets on top of a goat cheese spread crostini

Buffalo Cauliflower Bites

Fried spicy cauliflower served with blue cheese dressing

Cocktail Stations

Vegetable Crudité \$9.00

Assortment of fresh raw vegetables served with ranch dressing

Cheese Display \$14.00

Assortment of cheeses served with fig jam and crackers

Italian Harvest \$22.00

Assortment of cheeses, meats (pork), and vegetables

Chips & Dips Plate \$14.00

Tortilla Chips, Pita Chips, Potato Chips, Red Pepper Hummus, Tzatziki, Guacamole, Pico de Gallo, Onion Dip

Sliders \$19.00

Burgers with cheddar and fried onions, Buffalo chicken with blue cheese, Meatball with marinara and mozzarella, Veggie sliders with chipotle mayo, Crab Cake with lemon herb aioli*

*\$5 additional charge

Taste of Asia \$22.00

Chicken Eggrolls, Teriyaki Chicken Skewers, Soy Ginger Bok Choy, Asian Noodle Salad, Wonton Strips., Soy Ginger Sauce, Sweet Chili Sauce

Hometown Favorites \$20.00

Cheesesteak Rolls with spicy ketchup, Buffalo Chicken Empanadas with blue cheese, Beef Franks in blankets, Buffalo Cauliflower with blue cheese



Dinner Stations

Risotto Station \$24.00

Base Risotto, Chorizo, Herb Grilled Chicken, Roasted Vegetables, Green Peas, Chives, Parmesan Cheese

Taco Station \$23.00

Flour tortillas and corn hard shells, Cilantro lime rice, Black beans, Sour Cream, Guacamole, Cilantro, Pickled Onion, Pico de gallo, Cheese

*Choice of 2 of the following proteins: Chicken tinga, Chili lime shrimp, Ground beef, Fajita vegetables, Steak**

**additional \$2 per person*

South Philly Station

Choice of 2 of the following: \$25.00

Choice of 3 of the following: \$28.00

Beef/Chicken cheesesteaks with fried onions, mushrooms, and cherry peppers; Chicken cutlets with sautéed spinach, roasted red peppers, and provolone; Roast pork with provolone and greens; Capicola, Italian Hoagies; Meatballs in marinara with provolone and rolls

Italian Market \$28.00

Tomato mozzarella salad, Marinated roasted vegetables, Caesar salad, Garlic bread

Choice of 2 pastas: Farfalle, Penne, Rigatoni, Cavatappi, Cheese Tortellini

Choice of 2 sauces: Marinara, Vodka sauce, Alfredo, Bolognese, Puttanesca, Olive oil and garlic with crushed red pepper

Mediterranean \$34.00

Zatar roasted chicken, Yogurt and fresh herb marinated flank steak, Cardamom yogurt, Romanesco sauce, Baba Ghanoush, Flat Bread

Choice of 2 of the following: Moroccan carrot salad, Israeli couscous salad, Orzo with fresh herbs and olives

Barbecue \$32.00

Accompanied by a garden salad and cornbread

Choice of 2 of the following: BBQ chicken, BBQ pulled pork, BBQ brisket, Chicken or Pork Sausages

Choice of 2 of the following: Potato salad, Pasta salad, Corn on the cob, Collard Greens, Macaroni and cheese

Beef

Filet

Petite Filet, Sautéed mushrooms and onions, Roasted fingerling potatoes
additional +\$3 per person

Braised Short Ribs

Braised beef, Mashed potatoes, Baby carrots, Demi glaze

Grilled Flatiron Steak

Grilled Flatiron steak, Chili spiced sweet potatoes, Roasted balsamic brussel sprouts

Grilled Ribeye

Ribeye, Smashed potatoes with Parmesan, Green beans, Green peppercorn sauce

Pork Tenderloin

Pork Tenderloin, Spiced apples, Collard greens



Vegetarian

Eggplant Parmesan

Eggplant Parmesan, Marinara, Cavatappi

Cauliflower Steaks

Cauliflower Steak, Orzo with olives and herbs, Charred tomato sauce

Wild Mushroom Ravioli

Wild Mushroom Ravioli, Brown Butter Sage sauce

Bean Bourguignon

Rich red wine and mushroom bean stew served over wild rice pilaf

Grilled Halloumi Cheese

Grilled halloumi cheese, Red pepper coulis, Israeli Couscous salad

Seafood

Jumbo Lump Crab Cake

Large crab cake served with citrus slaw, lemon caper aioli
additional +\$5 per person

Seared Scallops

Pan Seared Scallops, Risotto, Peas

Shrimp and Pasta

Shrimp, Linguine Puttanesca

Blackened Salmon

Blackened Salmon, Roasted fingerling potatoes, Grilled Asparagus

Seared Salmon

Salmon, Risotto, Green Beans, Lemon Butter Sauce

Poultry

Airline Chicken Breast

Airline chicken breast, Cornbread stuff, Sautéed kale, Herb jus

Chicken Pot Pie

Miniature chicken pot pies

Moroccan Chicken

Slow cooked chicken with onions, olives, and Moroccan spices over rice

Thai Basil Chicken

Thai marinated chicken served over Basmati Rice, scallions and peppers

Grilled Chicken Breast

Chicken Breast, Chili spiced sweet potatoes, Roasted brussel sprouts with balsamic glaze

Entrée - Choice of(1)

Braised Beef Short Ribs

Choice of 1 of the following sauces: Demi-glace, Green peppercorn, Onion beer gravy, Wild mushroom sauce

Roasted Airline Chicken Breast

Choice of 1 of the following sauces: Herb jus, Mustard cream sauce, Cherry Compote, Herb butter

Filet

*Choice of 1 of the following sauces: Demi-glace, Green peppercorn, Onion beer gravy, Wild mushroom sauce
additional +5 charge*

Seared Salmon

Choice of 1 of the accompaniment: Tomato Chutney, Lemon Beurre Blanc, Herb Butter, Citrus Slaw

Pork Tenderloin

Choice of 1 of the following sauces: Dijon maple glaze, Herb butter, Beer onion gravy, Wild Mushroom Sauce, Spiced apple chutney

Ratatouille

Wild Mushroom Ravioli

Eggplant Parmesan

Salad - Choice of(1)

Caesar Salad

Spinach Salad

With poached pears, candied pecans, dried cranberries, raspberry vinaigrette

Mixed Greens

With cucumber, tomato, red onion, choice of dressing

Arugula Salad

With dried cherries, crispy onions, walnuts, clue cheese or goat cheese, fig balsamic dressing

Starch - Choice of(1)

Roasted Garlic Mashed Potatoes

Rosemary Roasted Potatoes

Ancho Chili Spiced Sweet Potatoes

Wild Rice Pilaf

With lemon zest

Risotto

Vegetables - Choice of(1)

Asparagus

Heirloom Baby Carrots

Roasted Vegetable Blend

Tricolor Cauliflower

Broccoli

Roasted Brussel Sprouts

With balsamic glaze

Dessert

Assorted Selection of Mini Desserts with berries

Beer, Wine, Soda*Domestic and Premium Beer*

1 Hour	\$22
2 Hours	\$30
3 Hours	\$35
4 Hours	\$40

Liquor, Beer, Wine, Soda*Premium Liquor, Domestic and Premium Beer*

1 Hour	\$37
2 Hours	\$47
3 Hours	\$54
4 Hours	\$60

For all orders:

All orders must be placed 2 weeks prior to the event date

A final head count must be given 1 week prior to the event date

For buffet:

A \$100 attendant fee will be charged per 50 guests

For plated:

A \$100 attendant fee will be charged per 15 guests

Additional taxes and charges:

Pennsylvania sales tax and a 20% Management Charge will be added to all food and beverage orders.

All catered events are subject to a 20% Management Charge. 3% of this Management Charge is distributed as tips/gratuities to the employees who provide service to guests in connection with the catered event. The remaining 17% of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. This portion of the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of this portion of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.