



## Adelina's Private Dining Menu Options

Hours: Tuesday, Wednesday, Thursday 4pm—9pm  
Friday & Saturday 11am—9pm  
Sunday 11am—9:00pm

Location: 8235 Germantown Ave Philadelphia, PA 19118  
Phone: (267) 766-3431 Email: [info@adelinasitalian.com](mailto:info@adelinasitalian.com)

Our private event downstairs speakeasy does not have a room charge, but we do require a minimum spend that varies. If you're looking for a larger restaurant buy-out, please inquire for pricing.

Private events do not come standard with tables draped in linens, unless requested. Linens are of no extra charge.

## Table of Contents

Breakfast	Page 3
Brunch	Page 4
Lunch	Page 5,6
Dinner	Page 7-12
Bar	Page 13

## Breakfast Buffets

Our breakfast buffets are prepared on a long table with plates and utensils. This table will be set up for guests to enjoy as soon as they arrive.

### **The Continental** \$25.00 per person

This will include a spread of the following:

Whole Fruit - Oranges, Apples and Pears

Fresh Fruit Salad and Berries, Vanilla Greek Yogurt and Granola

Assorted Local Artisan Bagels, Croissants, Muffins, and Scones

Jams, Whipped Sweet Butter & Cream Cheese

### **The Morning After** \$35.00 per person

This will include a spread of the following:

Whole Fruit - Oranges, Apples and Pears

Fresh Fruit Salad and Berries, Vanilla Greek Yogurt and Granola

Assorted Local Artisan Bagels, Croissants, Muffins, and Scones

Jams, Whipped Sweet Butter & Cream Cheese,

Erdenheim Farms Cage-Free Scrambled Eggs,

Applewood Smoked Bacon & Artisan Breakfast Sausage,

Crispy Breakfast Potato Hash

# Plated Brunch

\$33.00 per person

For the Table

**Pastry Platter**

*Assorted local artisan muffins, croissants,  
danish, jam and butter*

Entree

Guests will have a choice of the  
following entrees

**Two Cage-Free Eggs**

*Applewood smoked bacon or breakfast sausage*

**Frittata**

*Zucchini, Red Peppers, Red Onion, Pecorino  
Romano*

**Steak and Eggs**

*8oz. Flat Iron Steak, Herby Salsa Verde, Crispy  
Skillet Potato, Two Eggs Any Style, Sourdough  
Toast*

**Buttermilk Pancakes (2)**

*Choice of Applewood Smoked Bacon or  
Breakfast Sausage*

\$42.00 Per Person

For the Table

**Pastry Platter**

*Assorted local artisan muffins, croissants,  
danish, jam and butter*

**Avocado Toast**

*Whipped Sea Salt and Lemon Mascarpone,  
Tomato, Parmigiano Reggiano, Aged Balsamic*

Entree

Guests will have a choice of the  
following entrees

**Chicken & Waffle**

*Calabrian Chili Honey*

**Pan-Seared Norwegian Salmon**

*Chive Burro Bianco, Roasted Fingerling Potato*

**Steak and Eggs**

*8oz. Flat Iron Steak, Herby Salsa Verde, Crispy  
Skillet Potato, Two Eggs Any Style, Sourdough  
Toast*

**Hazelnut French Toast**

*Hazelnut Custard, Toasted Nut Honey, Whipped  
Cream, Fresh Berries, Baker Street Brioche*

Dessert

Guests will have a choice of the  
following

**Espresso Crème Brule**

**Tiramisu**

# Lunch Buffet

\$40.00 per person

## **Salumi e Formaggi**

*Assorted Cured Meats, Local and Imported Artisan Cheese Focaccia, Jams, Mostardo, Mixed Olives*

## **Italian Avocado Salad**

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber, Mozzarella di Bufala, Oregano Vinaigrette*

## **Pan-seared Branzino Filet**

*Tamarind, Red Onion & Caper Agrodolce*

## **Hanger Steak**

*Herby Salsa Verde, Wilted Garlic Spinach Roasted Baby Rainbow Potatoes*

## **Rigatoni**

*Mascarpone, Calabrian Chili, Marinara, Basil*

## **Roasted Vegetables**

*Heirloom Carrots, Cauliflower, and Red Onion, Basil Oil*

## **Miniature Dessert Assortment**

## Plated Lunches

\$34.00 per person

### Salad or Soup

Guests will have a choice of the following:

#### **Soup Of The Day**

*Chef's daily soup*

#### **Cesar Salad**

*Baby Gem, Brioche Crouton, Cured Egg*

*Yolk, Parmigiano Reggiano*

### Entree

Guests will have a choice of the following

#### **Pan Seared Norwegian Salmon**

*Tuscan Mixed Greens, Avocado, Tomato,*

*Cucumber, Red Onion, Fresh Mozzarella,*

*Oregano Vinaigrette*

#### **Hanger Steak**

*Herby Salsa Verde, Sauteed Garlic*

*Asparagus, Potatoes*

#### **Gnocchi**

*Mascarpone, Calabrian Chili, Marinara,*

*Basil*

### Dessert

Guests will have a choice of the following

#### **Tiramisu**

**Espresso Creme Brulee**

\$44.00 per person

### For The Table

#### **Stuffed Focaccia**

*Local Focaccia, Whipped Ricotta,*

*Rosemary, Roasted Garlic*

### Salad or Soup

Guests will have a choice of the following:

#### **Soup Of The Day**

*Chef's daily soup*

#### **Squash Salad**

*Cranberries, Roasted Pumpkin Seeds, Local*

*Squash, Shaved Brussel Sprouts, Artisan*

*Greens, Goat Cheese, Apple Cider*

*Vinaigrette*

#### **Cesar Salad**

*Baby Gem, Brioche Crouton, Cured Egg*

*Yolk, Parmigiano Reggiano*

### Entree

Guests will have a choice of the following

#### **Pan Seared Branzino Filet**

*Herb Oil & Lemon, Roasted Potatoes*

#### **Flat Iron Steak**

*Herby Salsa Verde, Sauteed Garlic*

*Asparagus, Roasted Potatoes*

#### **Gnocchi**

*Mascarpone, Calabrian Chili, Marinara,*

*Basil*

### Dessert

Guests will have a choice of the following

#### **Tiramisu**

**Espresso Creme Brulee**

**House Made Gelato**

## Cocktail Receptions

Hours D'oeuvres may be served buffet style or butler style. Butler Service requires a \$50 flat fee and is charged only once, regardless of the amount of hors d'oeuvres chosen or amount of staff required.

### Hors D'Oeuvres

For hors d'oeuvres sold by the dozen we recommend at least 1 piece per person

**Pear and Fontina Toast** \$45 per dozen

*Fresh Cracked Pepper*

**Prosciutto and Melon** \$45 per dozen

*Cantaloupe and 24mo Aged Prosciutto Di Parma*

**Bruschetta** \$35 per dozen

*Plum Tomato, Garlic, Pecorino Crema, Balsamic Reduction*

**Meatballs** \$55 per dozen

*Tomato Sauce and Parmigiano*

**Lamb Lollipops** \$85 per dozen

*Herb Marinade*

**Seared Scallops** \$65 per dozen

*Brioche Toast and Truffle butter*

**Crab Cakes** \$55 per dozen

*Calabrian Chili Aioli*

**Chicken Skewers** \$55 per dozen

*Marinated Chicken, peppers and onions, served Calabrian Aioli*

**Norwegian Salmon Skewers** \$60 per dozen

*Herb Marinated*

**Beef Skewers** \$60 per dozen

*Marinated Flank Steak, Served with Herby Salsa Verde*

**Shrimp Cocktail** \$65 per dozen

*U-10 Shrimp, Cocktail Sauce*

### Wedding After Party Hors D'Oeuvres

Served for your guests to enjoy throughout the night

**Flatbreads** \$21 per flatbread

*Tomato, Basil, Mozzarella*

**Fried Chicken Sliders** \$65 per dozen

*Calabrian Aioli*

**Burger Sliders** \$65 per dozen

*Mozzarella, Calabrian Aioli, Pickles*

**Bruschetta** \$35 per dozen

*Plum Tomato, Garlic, Pecorino Crema, Balsamic Reduction*

**Meatballs** \$55 per dozen

*Tomato Sauce, Parmigiano*

**Truffle French Fries** Half Tray \$45

*Truffle Oil, Herbs, Parmesan*

**Rigatoni** Full Tray \$100

*Mascarpone, Calabrian Chili, Marinara, Basil*

## **Displays**

Display Boards are prepared on a long table with plates and utensils, meant to be shared. This table will be set up for guests to enjoy as soon as they arrive. Our Displays are set up similar to “Grazing Boards”

**Salumi e Formaggi - \$18.00 per person**

*Assorted Cured meats, and Local and Imported Artisan Cheese, Focaccia, Jams, Mostarde, Mixed Olives*

**Harvest Board - \$15 per person**

*Roasted Vegetables, Eggplant, Zucchini, Portobello, Baby Carrots, Olives, and Nuts*

## **Buffet Dishes**

To be served and enjoyed for your guests buffet style in our event space or can be ordered as catering for your event at home.

**Serve 15-20**

Salads / Appetizers

**Cesar Salad \$90 per pan**

Baby Gem, Cesar Dressing, Brioche Crouton, Cured Egg Yolk, Parmigiano

**Italian Avocado Salad \$105**

Mixed Greens, Red Onion, Grape Tomato, Avocado, Mozzarella Di Bufala, Oregano Vinaigrette

**Grilled Octopus \$255**

Fingerling Potatoes, Bean Puree, Olive Oil, Calabrian Chili

**Eggplant Parm \$130**

Italian Eggplant Stack, Breaded, Mozzarella, Marinara, Basil Oil

**Bruschetta \$55**

Focaccia Crostini, Plum Tomato, Garlic, Basil, Pecorino Crema

**Meatballs \$80**

Veal, Pork, Beef, Marinara, Creamy Polenta

**Calamari \$180**

Sauteed with capers, peppers, light tomato broth



## Pasta

**Serves 15-20**

**Gnocchi \$100**

Mascarpone, Calabrian Chili, Marinara, Basil

**Rigatoni \$110**

Broccoli Rabe, Hot Sausage, Chili Flake, Garlic

**Fusilloni \$200**

Porcini Crusted Filet, Wild Mushrooms, Porcini Cream Sauce, Shaved Black Truffle, Pecorino Romano

**Gnocchi Bolognese \$180**

Veal, Pork, Beef, Mascarpone, Pecorino, Basil

## Meat

**Chicken Parm \$180**

Pan fried 6 oz Breast, Marinara, Mozzarella, Basil

**Roasted Chicken \$155**

Roasted 6oz Bone-in Breast, Arugula, Lemon & Olive Oil, Asiago Fresco

**Flat Iron \$180**

Flat Iron Steak, Garlic Butter

**Pork Tenderloin \$120**

Sauteed Pork Tenderloin, Onion & Peppers

**Filet Medallions \$ 230**

Sliced Filet Medallions, Mixed mushrooms, Onion Demi-Glace

**Veal Piccata \$210**

Veal Medallions, Lemon, Capers, Herbs, Butter

**Veal Marsala \$255**

Veal Medallions, Cremini, Shiitake & Oyster Mushrooms, Shallots

## Fish

**Sea Bass \$255**

Mediterranean Sea Bass, Olive Oil, Lemon & Capers

**Halibut \$305**

Confit Tomato, Pearl Onion, Peppers

**Shrimp \$200**

Sauteed U-10 Shrimp, Wine & Beer Broth, Garlic Crostini

**Salmon \$205**

6 Oz Filets, Chive Butter

**Cioppino \$305**

Shrimp, Mussels, Calamari, Branzino Filet, Couscous, Spicy Tomato Broth

## Sides

Served As Half Tray, Serves 8-10

### **Broccoli Rabe \$65**

Roasted Garlic, Calabrian Chili, Rapini Pesto

### **Rosemary Potato \$65**

Gold Potato, Rosemary, Thyme, Roasted Garlic

### **Brussel Sprouts \$65**

Pancetta, Aged Balsamic, Pecorino

### **Mushrooms \$65**

Sauteed Cremini, Shiitake & Oyster Mushrooms, Black Truffle, Garlic

## Pre-Fix Dinner Menu Options

All of our Pre-Fix dinner menus are priced per person before taxes and fees.

No beverages are included in any of our Pre-Fix menus.

Non-alcoholic beverages and alcoholic beverages can be added to any menu.

Custom menus can be created special for your event, prices may vary.

### \$55 Per Person

#### Appetizers

Served Family Style for sharing:

#### **Eggplant Parm**

*Eggplant Stack, Mozzarella, Pecorino, Basil Oil*

#### **Focaccia**

*Local Focaccia, Whipped Ricotta, Roasted Garlic,  
Herb Oil*

#### Entrees

Guests will have a choice of the following:

#### **Chicken Parmigiano**

*Marinara, Fior Di Latte Mozzarella, Basil Oil*

#### **Flat Iron Steak**

*Garlic Butter, Roasted Vegetables*

#### **Gnocchi**

*Mascarpone, Calabrian Chili, Marinara, Basil*

#### **Veal Milanese**

*Breaded Veal Tenderloin, Arugula, Pecorino  
Romano, Fresh Lemon*

### \$65 Per Person

#### Appetizers

Served Family Style for sharing:

#### **Meatballs**

*Beef, Pork, Veal, Marinara, Pecorino, Basil*

#### **Eggplant Parm**

*Eggplant Stack, Mozzarella, Pecorino, Basil Oil*

#### **Focaccia**

*Local Focaccia, Whipped Ricotta, Roasted Garlic,  
Herb Oil*

#### Entrees

Guests will have a choice of the following:

#### **Chicken Parmigiano**

*Marinara, Fior Di Latte Mozzarella, Basil Oil*

#### **Flat Iron Steak**

*Garlic Butter, Roasted Vegetables*

#### **Gnocchi**

*Mascarpone, Calabrian Chili, Marinara, Basil*

#### **Veal Milanese**

*Breaded Veal Tenderloin, Arugula, Pecorino  
Romano, Fresh Lemon*

#### Dessert

Guests will have a choice of the following:

#### **Tiramisu**

#### **House-Made Seasonal Gelato**

\$75.00 Per Person

Appetizers

Served Family Style for sharing

**Grilled Octopus**

*Roasted Potatoes, Bean Puree, Olive Oil, Calabrian  
Chilli*

**Meatballs**

*Beef, Pork, Veal, Marinara, Pecorino, Basil*

**Focaccia**

*Local Focaccia, Whipped Ricotta, Roasted Garlic,  
Herb Oil*

Entree

Guests will have a choice of the following  
entrees

**Gnocchi**

*Hot Sausage, Broccoli Rabe, Parmigiano*

**Fish of the day**

*Oven Roasted Fish of the Day, Roasted Vegetables*

**Chicken Parmigiano**

*Marinara, Fior Di Latte Mozzarella, Basil Oil*

**Flat Iron Steak**

*Garlic Butter, Roasted Vegetables and Roasted  
Potatoes*

**Veal Marsala**

*Top Round, Cremini, Shitaki & Oyster Mushrooms,  
Shallots, Roasted Vegetables*

Dessert

Guests will have a choice of the following

**Espresso Crème Brulee**

**Tiramisu**

\$95 Per Person

Appetizers

Served Family Style for sharing

**Fried Calamari**

*Calabrian Aioli*

**Salumi E Formaggi**

*Assorted Meats & Cheeses*

**Grilled Octopus**

*Roasted Potatoes, Bean Puree, Olive Oil, Calabrian  
Chilli*

**Focaccia**

*Local Focaccia, Whipped Ricotta, Roasted Garlic,  
Herb Oil*

Salad or Soup

Guests will have a choice of the following:

**Italian Avocado Salad**

*Tuscan Artisan Mix, Grape Tomato, Cucumber, Red  
Onion, Oregano Vinaigrette*

**Cesar Salad**

*Baby Gem, Brioche Crouton, Cured Egg Yolk,  
Parmigiano Reggiano*

**Seasonal Soup of the day**

Entree

Guests will have a choice of the following

**Whole Branzino**

*Pan-Crisped, Tamarind Caper Agrodolce, Citrus,  
Watercress*

**Veal Marsala**

*Top Round, Cremini, Shitaki & Oyster Mushrooms,  
Shallots, Roasted Vegetables*

**Filet**

*6oz Filet Mignon, Garlic Butter, Sauteed Vegetables*

**Linguine**

*Shrimp, Mussels, Scallops, Garlic White Wine,  
Parsley*

**Fusilloni**

*Porcini crusted filet, Mixed mushrooms, porcini  
cream sauce*

Dessert

Guests will have a choice of the following

**Tiramisu**

**House-made Seasonal Gelato**

**Espresso Crème Brulee**

## Bar Packages

Adelina's requires a fee of \$50 per bartender for any event that would like a consumption or cash bar. Any parties over 40 people will require two bartenders. All bar packages include soft drinks and coffee.

### **Consumption Bar**

*Guests may order any beverage Adelina's offers which will then be charged to the final bill*

### **Cash Bar**

*Guests may purchase alcoholic beverages on a cash or credit card basis. Cash bars do not count towards food and beverage minimum*

#### **Wine and Beer Package**

Unlimited house wine and domestic beers  
2 hours - \$28 per person  
3 hours - \$36 per person  
Each additional hour \$12 per person

#### **Brunch Bar Package**

Unlimited bloody mary's, mimosas, bellinis, and champagne  
2 hours - \$27 per person  
3 hours - \$38 per person  
Each additional hour \$14 per person

#### **Non-Alcoholic Package**

Includes unlimited soda, juices, teas and coffees  
\$4 per person

**\*\*Open Bar Packages cannot exceed 5 hours**

**\*\*Shots and 2 oz. pours are not included in any bar packages**

**\*\*Prices are approximate and subject to change without notice**

#### **Call Bar Package**

All well liquor mix drinks, domestic beer, and house wine by the glass  
2 hours - \$34 per person  
3 hours - \$44 per person  
Each additional hour \$17 per person

#### **Premium Bar Package**

All well and call liquor drinks, all domestic and imported beers, and house wine by the glass  
2 hours - \$37 per person  
3 hours - \$48 per person  
Each additional hour \$18 per person

#### **Supreme Bar Package**

All top shelf liquor mixed drinks, all domestic and imported beers, all wines by the glass  
2 hours - \$41 per person  
3 hours - \$51 per person  
Each additional hour \$20 per person

## Bar Additions

Must be purchased with an open bar package

### **Champagne Toast**

Includes a glass of house champagne for each of your guests  
\$5 per person

### **Signature Cocktail**

Personalized speciality cocktail designed just for you. We will help create and name your signature cocktail and customize signage will be provided  
\$10 per person