



THE DREXELBROOK

EVENING



4700 Drexelbrook Drive, Drexel Hill, PA 19026 • 610.259.7000 • info@thedrexelbrook.com



THE DREXELBROOK

WELCOME TO THE DREXELBROOK

We are so excited to welcome you to the newly reimagined spaces at The Drexelbrook. Our team is looking forward to hosting your event and providing the best service in an industrial, rustic atmosphere with carefully crafted award-winning food and beverage menus.

Below are some of the many amenities we provide to enhance your event at The Drexelbrook. We will happily arrange for other amenities for an additional charge.

Your per guest price includes the following:

- ◆ Spend four hours in a private room with your guests.
- ◆ Enjoy early room access for the host, 45 minutes prior.
- ◆ Select white or ivory tablecloths with a wide array of napkin colors.
- ◆ Fully clothed registration, place card, gift, cake or awards tables.
- ◆ You will have a dedicated event supervisor and staff for your event.
- ◆ House music featuring Pandora selections.
- ◆ Complimentary Security Assisted parking.

*Remember to add Twenty percent event service charge
to all food & beverage selections for our staff...
(Service Charge is not a Gratuity)
Gratuity for the staff is optional.*

And

*Please add prevailing PA state sales tax
to all food and non-alcoholic beverage selections.*

Room Rental Fee: \$5.00 per guest

The following menu is valid for events that occur prior to June 30th, 2024.

(Excludes Holidays)

07/2023

WELCOME



THE DREXELBROOK

UPON ARRIVAL

Here are some suggestions if you would like to have some "bites" prior to your dinner.

FLATBREADS & DIPS 5.95pp.

Grilled Flatbread and Toasted Pita Points with Red Pepper Hummus, White Bean Puree with EVOO and Warm Spinach & Artichoke Dip.

FROM THE GARDEN 6.25pp.

Baby Carrots, Tri-Colored Peppers, Celery, Cherry Tomatoes, Green & Yellow Zucchini, Cucumbers and Broccoli Florets, Caramelized Onion Dip | Country Ranch Dressing.

HAVE SOME CHEESE 6.95pp.

Artfully presented Cheddar, Smoked Mozzarella, Berry Goat and Monterey Jack garnished with Grapes and Berries, Dijon Mustard, Fig Jam, Crackers and Bread Sticks.

MEDITERRANEAN TAPAS 9.50pp.

Red Pepper Hummus, Ratatouille, Pickles, Olives, Falafel with Tzatziki, Roasted Peppers, Potato Salad with Tuna, Anchovies, Chorizo, Manchego with Toasted and Soft Pita,

THAT'S AMORE...ANTIPASTI! 14.50pp.

Fire Roasted Peppers, Olives, Marinated Mushrooms, Artichoke Hearts, Marinated Mozzarella, Reggiano Parmesan, Asiago, Soppressata, Prosciutto, Pepperoncini, Pepper Shooters, Grapes, Berries, Fig Jam and Crusty Italian Bread.

TAPAS



THE DREXELBROOK

PASSED...45 minutes

CLASSICS

9.95pp.

Vanilla Salt Beef Wellingtons with Horseradish Cream.

Cocktail Franks in Puff Pastry with Pub Mustard.

Bay Scallops wrapped in Pepper Bacon.

Seasonal Bruschetta with Whipped Feta & Fresh Herbs.

FAVORITES

10.25pp.

Cheese Steak Spring Rolls with Spicy Ketchup & Chipotle BBQ.

Batter Dipped Chicken & Waffles with Sriracha Maple Syrup.

Crab Bob-Bon with Spicy Paprika Aioli

Hummus and Edamame Puree with Roasted Garlic on Cucumber Round.

A LITTLE DIFFERENT

10.50pp.

Miniature Brioche with Braised Short Rib and Brie Cheese.

Coconut Crusted Chicken Tenders with Citrus Dip.

Ciabatta Crostini with Lemon Ricotta, Arugula Pesto & Fig Jam.

Panko Crusted Shrimp with Coconut-Mango Horseradish

THE OFFICE

12.50pp

Miniature Brioche with Braised Short Rib and Brie Cheese.

Grilled Chicken Quesadillas with Margarita Crema.

Seared Tuna with Pickled Ginger and Wasabi on Rice Cracker.

Vegetable Sushi with Pickled Ginger, Wasabi and Soy.

CHEF SAYS

12.95pp

Spicy Lamb Meatball with Tzatziki Dips.

Buffalo Chicken Spring Rolls with Blue Cheese Mousse.

Lobster Bon Bons with Cilantro Cream.

Roasted Baby Pears with Herbed Goat Cheese in Phyllo.

BITES



THE DREXELBROOK

SUSHI (GF)

12.75pp.

Rolled Maki Includes:
California, Vegetable and Spicy Tuna

Nigiri Includes:
Snapper, Yellow Tail and Salmon

Served with Soy, Wasabi, Pickled Ginger & Chopsticks.

BUDDHA (GF)

11.50pp.

Seasoned Brown Rice, Radishes, Tomatoes, Red Cabbage, Romaine Lettuce, Edamame, Broccoli, Red Peppers, Cucumbers, Sesame Seeds and Grilled Marinated Chicken Strips with Sesame Vinaigrette, EVOO & Balsamic.

STREET TACOS (GF without Tortillas)

10.75pp.

Chicken Tinga and Blackened White Fish with Fresh Pico De Gallo, Guacamole, Shredded Iceberg and Jack Cheese, Pickled Red Onions, Cilantro Lime Crema, Soft Flour Tortillas and Mexican Rice.

SLIDERS...(Select 2)

11.50pp.

Fuku Style Batter Dipped Chicken with Chickpea Butter.

Meatball with Warm Fontina Cheese.

Black Angus Burgers with Pepper Jack Cheese.

Pulled Buffalo Chicken with Cool Ranch.

Cider Braised Heritage Pork with Celery Root Slaw and Horseradish Mayo.

Paired with Our Own Kettle Chips.

\$75.00 per station attendant fee.

STATIONS



THE DREXELBROOK

SERVED DINNER MENU

Please Select *One* Soup, Pasta or Salad as a First Course:

HOUSE-MADE SOUPS

Signature Escarole with Meatballs and Shaved Parmesan.

Hearty Vegetable with Cilantro Pesto.

Roasted Chicken with Pastina and Garden Vegetables.

Tomato Basil Bisque with Fresh Mozzarella & Basil.

Kennett Square Mushroom with Chives, Crème Fraiche & Croutons.

PASTA

Penne Pasta with our Signature Saporito Tomato-Basil Sauce.

Cavatappi in a Creamy Alfredo Sauce with Cracked Pepper.

Rigatoni in Vodka Blush Sauce.

Bow Tie with Mushrooms, Caramelized Onions, Roasted Tomatoes, Herbed Vegetable Sauce.

Cheese Tortellini with Peas, Prosciutto and Sun-Dried Tomato Cream Sauce.

SALAD SENSATIONS

Romaine with Fire Roasted Peppers, Parmesan Cheese & Yellow Tomato Vinaigrette.

Traditional Caesar with House-Made Croutons.

The Side Wedge: Red Wine Vinaigrette, Crumbled Cheese, Onions, Carrots, Chickpeas & Bacon.

Romaine, Iceberg, Radicchio, Garden Toppings & Golden Italian Vinaigrette.

Shaved Brussel Sprouts, Field Greens, Dried Apricots, Shaved Parmesan & Lemon Vinaigrette.

Baby Field Greens with Dried Cranberries, Crumbled Feta Cheese & Raspberry Vinaigrette.

Served with Artisan Dinner Rolls & Creamery Butter

PLATED FIRSTS



THE DREXELBROOK

PLATED MAINS

CHICKEN PARMIGANA: Pan-Seared with Melted Provolone and our House Gravy Paired with Penne Pasta.	38.
CHICKEN PICCATA: Pan-Roasted Boneless Breast with Lemon, Capers, Parsley and White Wine.	38.
BRANDYWINE CHICKEN: Boneless Breast with Rosemary, Shallots, Garlic, Tomatoes, Wild Mushrooms & White Wine.	42.
SOUTHERN CHICKEN: Boneless Breast with Cornbread Stuffing, Fresh Herbs and Giblet Gravy.	42.
FARMERS: Pan-Roasted Chicken Breast topped with Roasted Pear, Apple and Cranberry Sauce with Fresh Rosemary.	44.
NAPA: Grilled Marinated Boneless Breast topped with Honey Garlic Sauce	44.
TUSCAN: Boneless Breast of Chicken, topped with Fontina & Frizzled Prosciutto with Sun-Dried Tomato Cream Sauce & Fresh Herbs.	44.
Pan-Seared ATLANTIC SALMON with Choice of: Mustard Maple Glaze • Meyer Lemon Champagne Sauce • Teriyaki Miso Glaze	44.
Parmesan & Panko Crusted TILAPIA with Puttanesca.	42.
SIGNATURE CRAB CAKES , Pan-Seared with Smoked Paprika Aioli.	MP
Slow Braised SHORT RIB with Natural Jus, Red Wine Glaze & Mashed Potatoes.	61.
Slow Roasted PRIME RIB OF BEEF , Horseradish Cream & Natural Jus.	65.
12 oz. NEW YORK STRIP STEAK Pan-Seared, Pan-Seared, Shiitake Mushroom Sauce	MP
Pan-Seared 8 oz. FILET MIGNON with Kennett Mushrooms, Sweet Onions & Fig.	MP
DUETS (Offered as One Selection Only.)	
Pan-Roasted Boneless CHICKEN & ATLANTIC SALMON.	46.
Pan-Roasted Boneless CHICKEN & SIGNATURE CRAB CAKE.	57.
Grilled Boneless CHICKEN & PETIT FILET MIGNON	57.
Slow Roasted SHORT RIB OF BEEF & SALMON	58.
Pan-Seared FILET & SIGNATURE CRAB CAKE.	MP.
VEGAN	
SWEET CHILI RICE NOODLES with Asian Vegetables.	42.
ROASTED VEGETABLE BUDDHA BOWL with Avocado Cilantro Vinaigrette.	42.
SPAGHETTI SQUASH with Seasonal Vegetables & Roasted Tomato Garlic Vinaigrette	42.
KIDS 12 & UNDER (select ONE only)	26.
BATTER DIPPED BONELESS CHICKEN TENDERS • MAC & CHEESE • FOUR CHEESE GRILLED CHEESE	



THE DREXELBROOK

DESSERTS

(Select one served or one "sweet endings" station)

SERVED

English Trifle Martini:

Sponge Cake layered with Vanilla Pudding, Berry Compote, Whipped Cream and Chocolate Cookie Crumbles.

Warm Apple Strudel:

Flaky Pastry filled with Roasted Apples and Raisins served with Caramel Sauce and Whipped Cream.

NY Cheesecake:

New York Style Cheesecake with Berry Topping and Whipped Cream.

Triple Chocolate Mousse:

Chocolate Syrup, Chocolate Mousse & Cookie Crumble topped with Whipped Cream.

Key Lime Pie Mousse:

Key Lime Mousse with Graham Cracker Crumbles, Whipped Cream & Toasted Coconut

"SWEET ENDINGS" STATIONS

Drexelbrook Signature Sundae Bar:

Hand-Spun Vanilla and Chocolate Ice Creams, Water Ice served with Hot Fudge and Strawberry Sauces, Multiple Candy Toppings, Cherries, Whipped Cream, Sprinkles and Many More "Sweet Sensations".

Bananas Foster Flambé:

Warm Bananas flambéed with Rum and served over Hand-Spun Vanilla Bean Ice Cream topped with Whipped Cream.

Waffles & Ice Cream:

Hot & Steamy Belgian Style Waffles with Hand-Spun Chocolate Ice Cream topped with Whipped Cream and Hot Fudge.

*Premium Roasted Arabica Coffee and Decaffeinated
along with a Selection of Taylor's of Harrogate Teas*

SWEETS



THE DREXELBROOK

DINNER BUFFETS

40 guests minimum

We offer the following Dinner Buffets

First Course

Please select a salad from the Plated Firsts Page to be added to the buffet with rolls and butter.

Drexelbrook: 48.

Grilled or Roasted Seasonal Vegetables
 Slow Roasted Potatoes with Garlic & Parmesan
 Penne Pasta with Vodka Blush Sauce
 Pan-Seared Chicken Piccata
 Eye Roast of Beef with Creamy Horseradish

The Old Neighborhood: 48.

Chicken Cutlet with Sauce & Cheese
 Sausage, Peppers and Onions
 Eggplant Parmesan
 Penne Pasta with Sunday Sauce
 Sautéed Green Beans

Belmont: 50.

Baked Southern Style Boneless Chicken with Maple Sriracha
 Four Cheese Mac & Cheese
 Coconut Crusted Cod Fish with Mango Horseradish Puree
 Honey BBQ Home Style Meatloaf
 Roasted Brussels Sprouts with Caramelized Onions

The Main Line: 58.

Pan-Seared Boneless Chicken with a Seasonal Sauce
 Roasted Tenderloin of Beef with Horseradish Cream
 Pan-Seared Salmon with Meyer Lemon Champagne Sauce
 Chef's Pasta Creation based on the Season
 Home-Style Mashed Potatoes • Grilled Seasonal Vegetables

Select a dessert option from the previous page.

Premium Roasted Arabica Coffee and Decaffeinated along with a Hot Tea Selection of Taylor's of Harrogate Teas

BUFFETS



THE DREXELBROOK

COCKTAIL DINNER STATIONS

60 guests and 3 station minimum

CARVING

Market Price

Honey Glazed Corn Beef with Cider Mustard and Wisconsin Cheddar.
Roasted Turkey Breast with Cranberry Compote and Honey Dijon Mustard.
Honey Roasted Ham with Apple-Raisin Chutney.
Grilled Tenderloin of Beef with Wild Mushroom and Onion Sauce.
Slow Roasted Prime Rib of Beef with Creamy Horseradish and Natural Jus.
Blackened Sirloin with Parmesan Fontina.
(Paired with Potatoes and Seasonal Vegetables)

ASIAN INFLUENCE

12.50pp

Seared Sesame Crusted Tuna, Hand-Sliced and served with Crunchy Stir Fry Vegetables with Asian Noodle Salad.

HANGER STEAK

19.00pp

Hand-Sliced with Chimichurri Sauce served with Creamy Home-Style Mashed Potatoes and Grilled Vegetables.

LAMB CHOPS

24.50pp

Carved to Order Garlic and Pepper Crusted Grilled with a Red Wine Demi and Sweet Onion Marmalade, with Creamy Polenta and Arugula Salad.

GRAND RAW BAR

32.00pp

Smoked Jumbo Shrimp, Maryland Cocktail Claws, Littleneck Clams
Scallop, Crab & Calamari Salad and Seasonal Oysters displayed in a
Glow-Tray with Infused Cocktail Sauce | Champagne Mignonette & Lemon.

\$75.00 per station attendant fee

STATIONS



THE DREXELBROOK

PASTA PRIMO

10.50pp

Guests select their own toppings which include Diced Tomatoes, Artichokes, Mushrooms, Broccoli, Diced Chicken, English Peas, Sun-Dried Tomatoes, and Arugula. Our attendants will sauté Penne Pasta in a Lemon, Butter, White Wine and Oregano Sauce finished with Reggiano Parmesan paired with Grilled Ciabatta Bread and Crushed Red Pepper Flakes.

RISOTTO MILANESE

10.75pp

Classic Risotto Milanese Style, sautéed with Reggiano Parmesan Cheese and Vegetables. Toppings include Mushrooms, Diced Tomatoes, Grilled Chicken, & Crushed Red Pepper Flakes.

STIR FRY

12.95pp

Sesame Chicken, Wok-Seared Asian Vegetables, Veggie Egg Rolls with Ponzu Dipping Sauce and Ginger Scented Rice.

SALAD SENSATION

13.50pp

Farm Greens with Seasonal Vinaigrette, Diced Tomatoes, Crumbled Cheese, Shaved Carrots, Cucumbers, Candied Walnuts and White Beans.

Shaved Brussel Sprout Salad with Lentils, Roasted Garlic, Bacon and EVOO.

Roasted Beet Salad with Arugula, Toasted Almonds, Roasted Carrots & Citrus Vinaigrette. Grilled Ciabatta Wedges.

ORGANIC GRAIN BOWLS

13.95pp

Quinoa, Farro & Cracked Wheat.

Add a protein (Roasted Chicken or Shrimp).

Vegetables included Roasted Carrots, Pearl Onions, Cherry Tomatoes and Cucumbers. Top with Feta or Mozzarella and Seasoned with White Balsamic Vinaigrette, Lemon Oil or Green Goddess.

SOUTH PHILLY

16.00pp

Pulled Pork with Long Hots and Sharp Provolone, Cheese Steaks, Wiz, Fried Onions, Sausage & Peppers with House Made Kettle Chips.

\$75.00 per station attendant fee

STATIONS



THE DREXELBROOK

CASH BAR

Guests Pay on a per Drink Basis

Call Brands:	6.00-7.00
Premium Brands:	8.25-9.00
Ultra-Premium Brands:	9.25 & up
Sodas:	3.50
Juices:	4.00
Beer:	6.00 & up
Rotating Local, Regional, National & Inter-National House Wines:	8.00 & up

Rotating Selection of Varietals including Cabernet Sauvignon, Pinot Noir, Merlot, Rose, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Sparkling and Riesling.

**Beverage prices may fluctuate based on changes made by the Pennsylvania Liquor Control Board.*

CONSUMPTION BAR

Host pays on a Per Drink Basis, Same Prices per Drink as Cash Bar plus Twenty-Percent Service Charge.

A fee of \$150.00 will be charged per bartender.

Gratuities offered from your guests are accepted by our Beverage Staff.

HOSTED BAR *(by the hour)*

1 Hour—16. pp

2 Hours—25. pp

3 Hours—34. pp

4 Hours—43. pp

A fee of \$150.00 will be charged per bartender.

Gratuities offered from your guests are accepted by our Beverage Staff.

NON-ALCOHOLIC BEVERAGES

Unsweetened Iced Tea • Mango Tea • Iced Tea Cooler • House-Made Lemonade
Watermelon Lemonade • Strawberry Lemonade • Tropical Fruit Punch

Assorted Canned Sodas

\$3.50 per guest per selection plus tax and service charge.

BEVERAGES