



CATERING TO YOUR NEEDS

To see samples from our menus and arrange our services please call us at **215.298.9677** or online at www.theviewatpfp.com



MENU

215.298.9677
WWW.THEVIEWATPFP.COM

ENSURE THE SUCCESS OF YOUR NEXT EVENT

SIDE SELECTIONS

- Fresh Green Beans • Vegetable Medley • Fresh Collards
- Zucchini • Steamed Broccoli • Glazed Carrots • Summer Squash
- Asparagus • Acorn Squash • Green Spinach • Cabbage
- Spinach Marie • Eggplant (Vegetarian)

All rice dishes are cooked to tender perfection with savory seasonings.

- Wild Rice • Rice Pilaf • White Rice w/Gravy • Risotto • Sweet Potatoes
- Spanish Rice • Rice and Beans • Cajun Rice • Red Bliss Potatoes
- Garlic Mashed Potatoes • Herbed Mashed Potatoes • Baked Macaroni

SALADS

- Three Bean Salad • Fresh Green Salad • Classic Caesar Salad
- Mescaline Salad • Seafood Pasta Supreme • Pasta Primavera
- Italian Antipasta • Carrot and Raisin Salad • Pasta and Veggie Salad
- Gourmet Pasta Spinach Salad • Pasta and Sun Dried Tomato Salad

SOUPS

- French Onion • Chicken Noodle • Cream of Broccoli • Manhattan Clam Chowder
- Cream of Chicken • Garden Vegetable • Minestrone

PREMIUM DESSERTS

- Sweet Potato Cheese Cake • New York Cheese Cake
- Carrot Cake w/Cream Cheese Frosting • Triple Chocolate Cake • Trifle Cake
- Sweet Potato Pie • Peach Cobbler • Chocolate Mousse



BRING YOUR VISION FOR YOUR SPECIAL EVENT TO

THE VIEW

800 North Broad Street, Philadelphia, PA 19130

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THE VIEW PANORAMA SELECTIONS

Buffet: \$65.00 per person • Sit Down: \$75.00 per person

This menu served with the View's Side Selections,
Salads and Premium Desserts

ROCK CORNISH HEN

Seasoned with rosemary and basted with a special broth, then oven roasted to perfection

PORTERHOUSE SUPREME

Steaks are covered in a special marinade with herbs and cooked to your liking

LOBSTER TAILS

Steamed and seasoned, then broiled to lock in the flavor

ROASTED DUCK

Rubbed with light seasonings and basted with butter, this entrée is rich and flavorful

VEAL SCALOPPINI

Wafer thin slices of veal flavored and sautéed that will melt in your mouth



THE VIEW SKYLINE SELECTIONS

Buffet: \$52.00 per person • Sit Down: \$62.00 per person

This menu served with your choice of The View Side Selections,
Salads and Premium Desserts

ROCK CORNISH HEN

Seasoned with rosemary and basted with special broth, then roasted to perfection

CHICKEN TARRAGON WITH SUN DRIED TOMATOES

Sun dried tomatoes and fresh tarragon

BAKED CHICKEN FLORENTINE

Boneless chicken breast nestled in spinach and enhanced with garlic cheese sauce

POULET FRANÇOISE

Tender chicken breast sautéed with lemon juice, butter and garlic

CHICKEN CORDON BLEU

Boneless chicken breast wrapped with ham and Swiss cheese in a white wine sauce

BEEF FORRESTER

Tender sirloin tips sautéed in red wine, mushrooms and garlic, finished in demi-glace sauce

BEEF BOURGUIGNON

Stewed beef braised in red wine with carrots, onions and herbs

DIVINE HALIBUT

Savory seafood seasonings and a hint of lemon top off this moist and flaky filet

RED SNAPPER

Coated with a mixture of pepper and herbs, baked to keep the flavor snapping

SEAFOOD PORTOFINO

Shrimp, scallops and crabmeat in a colorful sauce of red and green bell peppers,
parsley, onions and garlic

THE VIEW HORIZON SELECTIONS

Buffet: \$42.00 per person • Sit Down: \$52.00 per person

All Banquet Entrées Include: Selection of Salad, One Accompaniment
and One Dessert, Freshly Baked Breads and Rolls, and Beverages

BLACKENED CHICKEN

New Orleans spicy cajun grilled chicken breast

CHICKEN ALFREDO

Pan seared chicken breast topped with a creamy Alfredo sauce

CHICKEN MARSALA

Oven baked chicken breast with a marsala wine reduction

ROAST BEEF

Oven roasted beef, smothered in a traditional beef gravy

SIRLOIN STEAK (SIT DOWN ONLY)

Pan seared prime beef selection cooked to order

GLAZED HAM

Baked Ham brushed with a sweet pineapple glaze

ROAST LOIN OF PORK

Spiced oven roasted pork tenderloin smothered in brown gravy

SEAFOOD ALFREDO*

Sautéed shrimp and scallops tossed in a creamy Alfredo sauce

SHRIMP SCAMPI*

Shrimp sautéed in garlic and white wine

*All Seafood Selections are an additional cost

THE VIEW CITY LIGHTS SELECTIONS

Buffet: \$32.00 per person • Sit Down: \$42.00 per person

MONTREAL CHICKEN

Tender chicken breast braised with savory Montreal seasonings

FRIED CHICKEN

Southern style and fried to savory perfection

TILAPIA PAN SEARED WITH CRAB

Delectable filet of fish rubbed with savory seasonings and baked to perfection

BEEF STROGANOFF

Slow cooked beef tenderloins garnished w/creamy, rich sour cream sauce served over egg noodles

SIDE DISH SELECTIONS

- Green Beans • Red Bliss Potatoes • Vegetable Medley
- Rice Pilaf • Cabbage • Steamed Broccoli • Corn

DESSERT SELECTIONS

- Assorted Pastry Puffs • Chocolate Cake • Lemon Pound Cake

CHOICE OF TWO ENTRÉES AND TWO VEGETABLES

EVERY CLASS OF MENU

BREAKFAST MENU

All Breakfast Selections include juices and preserves, coffee, and tea.

Continental Breakfast: \$12.00 per person

BAGELS, DANISHES, MUFFINS, ASSORTED FRUITS

Full Breakfast: \$14.00 per person

SASAUGES, BACON, GRITS OR HOME FRIES, SCRAMBLED EGGS, BISCUITS

Supreme Breakfast: \$16.00 per person

ADD FRIED FISH AND CORNBREAD

President's Breakfast: \$20.00 per person

**ADD FRESH FRUIT, CHIPPED BEEF, PANCAKES OR FRENCH TOAST,
FRIED FISH OR CHICKEN FRIED STEAK AND OMELET STATION**

HORS D'OEUVRES MENU

GOURMET SALADS: Tuna and Chicken Salad, Seafood Pasta Supreme,
Potato Salad Extreme, and Pasta and Vegetable Salad

VEGETABLES: Vegetable Tempura, Cajun Fried Vegetables, Spinach Marie

POULTRY (Assorted wings and sauces) (Assorted Tenders, Nuggets and Strips):

Coconut Chicken Petites (Nuggets), Cajun Chicken Wings,
Honey Barbeque Wings, Buffalo Chicken Wings, Teriyaki Chicken Wings,
Sesame Seed Chicken Strips, Hawaiian Chicken Tenders

SEAFOOD: (Shrimp, Scallops, Clams)

ASSORTED MEATBALLS AND SAUCES:

Swedish Meatballs, Italian Meatballs, BBQ Meatballs

ASSORTED EGG ROLLS AND SAUCES: Vegetable and Meat Egg Rolls

OTHER SELECTIONS

Green Quiche Squares (Ham, Cheese, Onion, and Bacon),

Breaded Cheese Sticks w/Marinara Sauce

Pizza Squares, Baked Meat Puffs, (Ham, and Cheese and Chicken).

CRUDITÉS: SEASONAL VEGETABLES

- Fruit Assortment • Cheese Assortment
- Gourmet Crackers • Assorted Gourmet Dips

BOXED LUNCHES: \$14.00 PER PERSON

ALL BOX LUNCHES SERVED WITH CHIPS, APPLE OR ORANGE,
COOKIE AND BOTTLED WATER OR SODA.

- Club Sandwich • Chicken Caesar Wrap • The Sub Box • The Bagel Box • The Executive Box