



Since the launching of the Moshulu (pronounced Mo-shoe'-loo) in 1904, she has had a long and exciting career on the seas working the ports of Europe, South America, Australia, America and Africa. The Moshulu was confiscated by the Americans in WWI and by the Germans in WWII. In 1917 President Wilson's wife renamed the ship Moshulu, meaning fearless. She selected this name to honor the Seneca tribe of Native Americans. The ship has traveled around Cape Horn 54 times. In grander days, she won the last Great Grain Race in 1939. Today, the Moshulu is the largest four-masted sailing ship in the world still afloat. She is 397 feet long with masts towering 220 feet over her Chart House Deck. In the fall of 1974, she was brought to Philadelphia and opened as a restaurant on Philadelphia's Penn's Landing. In 1989 the Moshulu closed after an extensive fire. In 1994 the Moshulu was restored and re-opened in the style of a turn-of-the-century luxury liner. In 2002, local restaurateur Martin Grims purchased the Moshulu and opened the restaurant on May 1, 2003.

The Moshulu's private dining rooms are a visual feast – polished mahogany, etched glass, hand-painted murals and stylish South Seas accents. The panoramic views of the Philadelphia waterfront and skyline are simply dazzling. Nationally known food critic John Mariani wrote about the ship . . . “When Marty Grims took it over and wholly refurbished the ship, he also took on a superb chef, Ralph Fernandez, whose expertise makes this one of those rare attractions where the food and the atmosphere co-mingle seamlessly.” The ship has been featured in Bon Appetit and Nation's Restaurant News and when Philadelphia Inquirer food critic Craig LaBan reviewed the ship, he said it is . . . “a rare harmony of first class food and service with stunning views and ambience.” And just this fall the Moshulu was selected by Citysearch.com as having the best views in Philadelphia. The Moshulu has also been awarded the AAA prestigious Four Diamonds Award.

The marriage of fine service, spectacular fare, unsurpassed views and one of the most unique venues in the world is sure to make for a fabulous event. Our private group portfolio has been developed to give you a point of reference. Using this as a starting point, we handle every event on a personal level. Please feel free to contact me for any reason; I look forward to planning your special event.

*Sincerely,*

*Diane Meglino  
Director of Tourism & Group Sales*



# MOSHULU

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*Enclosed please find Moshulu's dinner menus. Hors d'oeuvres and Intermezzo courses are not Included, but can be added. For parties that require more than one entrée selection, a pre-order is required there is a \$3.00 supplement per person for parties that cannot provide a pre- order.*

**Menu One:** *Fifty Five dollars per person. Select one item from the following categories:*

*Salad or Soup  
Entrées  
Dessert  
Coffee and Tea*

**Menu Two:** *Sixty Five dollars per person. Select one item from the following categories:*

*Appetizer  
Salad or Soup  
Entrées  
Dessert  
Coffee and Tea*

**Menu Three:** *Seventy Five dollars per person. Select one item from the following categories:*

*Appetizer  
Soup  
Salad  
Entrées  
Dessert  
Coffee and Tea*

**Menu Four:** *Eighty dollars per person, Menu Degustation. For your dining pleasure our Chef would be pleased to prepare a six-course menu to include:*

*Canapé  
Appetizer  
Salad  
Fish Course  
Meat Course  
Grand Dessert  
Coffee and Tea*

*Prices do not include Tax & Gratuity.*

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*Appetizers*

Suppl.

<i>Rigatoni w. Spicy Roasted Tomato Cream, Fresh Basil, Shaved Grana</i>	
<i>Grilled Asparagus Risotto w. Oven Dried Tomatoes, Baby Artichokes, Shaved Parmesan, Porcini Jus</i>	
<i>Grilled Vegetable Salad, Sweet Basil &amp; Crumbled Aged Goat Cheese, Spicy Tomato Vinaigrette</i>	
<i>Warm Portabella, Tomato, Caramelized Onion &amp; Goat Cheese Fritter</i>	
<i>Shrimp Ceviche, Mango, Red Onion, Cilantro, Tomato w. Jalapeno Lime Marinade</i>	\$3.00
<i>Jumbo Lump Crab w. Avocado, California Roll, Soy Wasabi Vinaigrette</i>	\$3.00
<i>Crispy Lump Crab Cake w. Caper Remoulade, Toasted Brioche, Apple &amp; Fennel</i>	\$4.00
<i>Seared Rare Tuna w. Haricot Vert, Hearts of Palm, Nicoise, Olive Dijon Shallot Vinaigrette</i>	\$4.00
<i>Sesame Crusted Ahi Tuna w. Napa Cabbage, Orange Segments, Soy Glaze Red Pepper Jam</i>	\$4.00
<i>Seared Hudson Valley Foie Gras w. French Toast, Huckleberry Port Jam</i>	\$6.00
<i>Millionaire Salad w. Maine Lobster Tail, Truffle Gnocchi Baby Shitake, Ossetra Caviar Champagne Vinaigrette</i>	\$14.00

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## *Soup*

*\*Please ask our representative about our seasonal soup selections.*

*Suppl.*

*Classic Maine Lobster Bisque w. Grilled Shrimp Salsa*  
*Portabella Mushroom Soup w. Tarragon Crème Fraiche*  
*Cuban Black Bean Soup w. Pico de Gallo, Cilantro Crème Fraiche*

## *Salad*

*Mixed Seasonal Organic Greens w. Grilled Asparagus, Sweet Grape Tomato, Candied Almonds, Honey Dijon Vinaigrette*

*Hearts of California Romaine w. Roasted Garlic, Parmesan Croustade, Caesar Dressing*

*Fresh Mozzarella w. Basil Pesto, Roasted Tomatoes, Field Greens, Balsamic Vinaigrette (Seasonal)*

*Organic Baby Spinach, Frisee, Apple wood Smoked Bacon, Red Onion, Sweet Grape Tomatoes, Walnut Vinaigrette*

*Country Salad w. Roasted Peppers, Goat Cheese, Spicy Pecans, Dried Cranberries* \$3.00  
*Warm Rosemary Vinaigrette*

## *Intermezzo - Sorbet*

*A Perfect Way to Cleanse Your Palate Immediately*  
*Following Your Salad or Appetizer Course*

<i>Lemon</i>	<i>\$5.00</i>
<i>Mango</i>	<i>\$5.00</i>
<i>Tangerine</i>	<i>\$5.00</i>
<i>Pear</i>	<i>\$5.00</i>
<i>Coconut</i>	<i>\$5.00</i>

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*Entrees*

Suppl.

<i>Lancaster Free Range Chicken Breast Tarragon Pan Jus</i>	
<i>Wild Mushroom Stuffed Chicken Breast Madeira Thyme Demi</i>	
<i>Spit Roasted Duck Orange Ginger Duck Jus</i>	
<i>Pork Tenderloin Brown Butter Thyme Jus</i>	
<i>Jail Island Salmon Vintage Port Reduction</i>	
<i>Grilled Mahi-Mahi Citrus Beurre Blanc, Soy Glaze</i>	
<i>Jumbo Crab Cake Mustard Thyme Beurre Blanc</i>	
<i>Crab Crusted Tilapia Roasted Red Pepper Coulis</i>	
<i>Coriander Crusted Yellow Fin Tuna* Ginger Sesame Reduction</i>	\$4.00
<i>Wasabi Crusted Chilean Sea Bass* Thai Lemon Grass Beurre Blanc</i>	\$8.00
<i>Pepper Crusted New York Strip Steak* Cognac Cream Sauce</i>	\$8.00
<i>Center Cut Filet Mignon Cabernet Demi</i>	\$8.00
<i>Island Spiced One and a Half Pound Maine Lobster* Lobster Sherry Emulsion</i>	\$15.00
<i>Grilled Veal Chop* Tomato Veal Jus</i>	\$15.00
<i>Roasted Rack of Lamb* Merlot Lamb Reduction</i>	\$15.00

\*Requires a pre - order

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*Entrees (Continued)*

*Entrees Duets*

*\*Duets are designed for a single entrée selection not as choice  
\*\*Please select a vegetable & starch to accompany your entrée selection*

*Suppl.*

<i>Free Range Chicken Breast &amp; Jail Island Salmon Vermouth Beurre Blanc</i>	
<i>Free Range Chicken &amp; Crab Cake Wild Mushroom Madeira Sauce</i>	
<i>Savory Crab Cake &amp; Filet of Beef Spicy Roasted Pepper Coulis</i>	\$8.00
<i>Gulf Shrimp Roulade &amp; Petit Filet Mignon Port Wine Reduction</i>	\$8.00
<i>Jail Island Salmon &amp; Petit Filet Mignon Red Wine, Green Tea Reduction</i>	\$8.00
<i>Moshulu Surf &amp; Turf- New York Prime Strip &amp; Lobster Béarnaise Pinot Noir Sauce</i>	\$20.00
<i>Filet of Beef &amp; Maine Lobster Tail Tarragon, Red Wine Reduction</i>	\$25.00

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*Vegetables & Starches*

*\*Please select one combination to accommodate your entrée selection*

*Wild Mushroom Risotto w. Tomato Mushroom Herb Salad*

*Yukon Gold Potato Puree w. Young Carrots & Green Asparagus*

*House Made Gnocchi w. Petit Seasonal Vegetables*

*Twice Baked Potato w. Oven Dried Tomatoes, Balsamic Roasted Portabella Mushroom*

*Israeli Cous Cous w. Artichokes, Olives & Roasted Peppers*

*Idaho Potato Cake w. Brie Creamed Spinach & Sun Dried Tomato*

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## *Plated Desserts*

*All Desserts include Illy Coffee & Mighty Leaf Tea Selection*

*Mascarpone Cheesecake w. Tangerine Sorbet and Blueberry Coulis*  
*Classic Crème Brulee w. Macadamia Shortbreads*  
*Apple Galette w. Caramel Sauce and Tahitian Vanilla Ice Cream*  
*Bittersweet Chocolate Truffle Torte w. Blood Orange Coulis*  
*Seasonal Fresh Fruit Tart w. Vanilla Chantilly Cream*  
*Meyer Lemon Meringue Tart w. Raspberry Coulis*  
*Chocolate Black Magic Cake, Trio of Chocolate Ganaches*  
*Seasonal Fruit & Sorbet Plate*

## *Tasting Dessert Selections*

*\$3.00 Supplement (All – Chocolate Tastings available upon request)*

*\*Select Five from the Following / Four w. Wedding Cake:*

*Seasonal Cheese Cake Bittersweet Chocolate*  
*Truffle Torte Lemon Meringue Tartlet*  
*Tiramisu Apple Almond Tart*  
*Chocolate Black Magic Cake Opera Torte*  
*White Chocolate Mousse Torte Walnut Apricot Tartlet*  
*Fresh Fruit Tartlets House-turned Sorbets*

## *Dessert Buffets*

*To Include Illy Coffee and Mighty Leaf Tea Selection*

*\$5.00/person Supplement with a Price Fixe Dinner or*

*As a Dessert Station:*

*Chef's Selection Assortment*

*\$9.00 - 3 Petit Fours/person*

*\$12.00 - 4 Petit Fours/person*

*\$15.00 - 5 Petit Fours/person*

*\*Vanilla & Chocolate Cream Puffs \*Dark Chocolate Mousse Cake*

*\*Chocolate Chip Cannolis \*Mixed Fresh Fruit Tarts*

*\*Apple, Peach, Plum Galettes \*Flourless Chocolate Cake*

*\*Opera Torte Slices \*White Chocolate & Raspberry Mousse*

*\*Seasonal Cheesecake \*Assorted Whole Cakes & Tarts*

*\*Chocolate Covered Strawberries*

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*Moshulu Chocolate Fountain*

*To include Illy Coffee & Mighty Leaf Tea Selection*

*Treat your guests to the sight and aroma of our four-foot tall Chocolate Fountain,  
flowing with fine molten Belgian Dark Chocolate.*

*Your guests will enjoy dipping:*

*Pretzels*

*Marshmallows*

*Shortbread Cookies*

*Graham Crackers*

*Biscotti*

*Dried Fruit*

*Strawberries (M.P.)*

*Fresh-Cut Melon, Pineapple or Bananas (M.P.)*

*\$5.00 Supplement with a Dessert Buffet*

*\$10.00 per guest as a Dessert Station*

*M.P. Supplement on Fresh Fruit*

*Available Only for Events of 30 guests or more  
(Smaller Fountain Available for Events with Less Than 30 Guests.)*

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*Directions to the Moshulu*

**Traveling South on I-95 (From Trenton-**

*Exit 20 (Old Exit 16)-Columbus Blvd/Washington Ave exit*

*Left at traffic light onto Columbus Blvd*

*Right at first traffic light-Lombard Circle*

**Traveling North on I-95 (From Chester)-**

*Exit 20 (Old Exit 16) - Columbus Blvd/Washington Ave exit*

*Left at traffic light onto Columbus Blvd*

*Right at fourth traffic light- Lombard Circle*

**From Ben Franklin Bridge-**

*Follow signs from I-95 South*

*Stay right to 95 South*

*Take 95 straight to Exit 20 Columbus Blvd/Washington Ave Exit*

*Left coming off of the exit onto Columbus Blvd*

*Right at the first traffic light- Lombard Circle*

**From Center City (South Street Area)-**

*Take Pine Street to Front Street*

*Left on Front Street and follow to Spruce Street*

*Right on Spruce-cross over to Columbus Blvd*

*Right on Columbus and cross immediately into far left lane*

*Left at first traffic light- Lombard Circle*

**From Center City-**

*Take Race Street to Columbus Blvd*

*Turn right onto Columbus Blvd*

*Left at the sixth traffic light*

**From Main Line Area-**

*East I-76 to Philadelphia*

*Exit 676 Central Philadelphia*

*Follow to 95 South*

*Take straight to Exit 20 (Old Exit 16) Columbus Blvd/Washington Ave Exit*

*Make a left coming off of the exit onto Columbus Blvd*

*Straight to first traffic light- Lombard Circle*