

Thank you for your interest in The Moshulu, the world's largest four-masted sailing vessel still afloat. Our management and staff are dedicated to the art of hospitality, providing inspired food and professional service. Under the leadership of Martin Grims, the Moshulu has achieved more success than any time in its history. The critics are raving about the adventuresome American cuisine prepared by Executive Chef/Partner Ralph Fernandez. The Moshulu has been awarded the prestigious AAA Four Diamond Award 2004-2010.

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 had been featured in Bon Appetit and Nation's Restaurant News, when Philadelphia food critic Craig LaBan reviewed the ship, he said it's a, "Rare harmony of first class food and service with stunning views and ambience." The Moshulu was also selected by Citysearch.com for having the best views in Philadelphia.

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 party portfolio has been developed to give you a point of reference, offering a wide variety of menu items to satisfy every palate. Using this as a starting point, we handle every affair on a personal level. Please feel free to contact us for any reason, and we look forward to planning your special event.

Sincerely,

*Megan Eberz
Director of Social & Corporate Events*

*Christina Buchholz
Sales Manager*

Menus

Enclosed are Moshulu's private party menus. Please note that the prices quoted do not include Pennsylvania sales tax or 20% service charge. The Moshulu does not permit any food or beverage to be brought into the restaurant. All prices quoted herein are firm through December 2010 and any affair beyond this date is subject to a proportionate price increase consistent with increased costs of food and beverage. Our menu selections are subject to change according to seasonality & market availability.

Guarantees

The final number of guests attending your affair is required seven days prior to your party. This is critical to insure that we can meet your needs. Once received the number will be considered a guarantee and not subject to reduction.

Cocktails

We offer different beverage options to accommodate your particular needs.

Coat Check

Complimentary coat check can be made available upon request.

Parking

Parking is available adjacent to the Moshulu, at Penn's Landing's Lombard Circle.

- Host paid parking available for parties
- Valet is available

Special Amenities

Wedding Cakes and Petit Fours are available through our Pastry Department. Other amenities that can be provided for you at an additional charge are valet parking, chairs for outside ceremonies, specialized linen and audiovisual equipment. Please speak to a catering representative for the pricing of these amenities.

Ceremony

Indoor & Outdoor ceremonies are available.

Deposit and Payment

To confirm your date, a signed contract and deposit are required. Should a confirmed reservation be cancelled, a percentage of your deposit will be refunded under the guidelines outlined in our contract An initial deposit of \$15.00 per expected Guest is required along with a signed contract to guarantee your date. A surcharge of 2.75% will be added to all functions over \$5,000 paid by credit card.

Please Note: Your invitation must state the exact time the affair commences, as no provisions are available for early arrivals. Reception rooms are open to guests fifteen minutes prior to the scheduled time.

Butlered Hors D'oeuvres
Cold Hors D'oeuvres (per piece)

<i>Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado</i>	2.75
<i>Ahi Tuna Tartar, Wasabi Avocado, Crispy Wonton, Micro Cilantro</i>	4.00
<i>Fresh Mozzarella & Roma Tomato, Aged Balsamic, Parmesan Crackling (Spoon)</i>	2.25
<i>Chipotle Chicken Salad, Cilantro Crema, Corn Tortilla</i>	3.00
<i>Scallop Ceviche, Orange, Lime, Jalapeno, Mint</i>	3.50
<i>Vodka Cured Salmon, Potato Pancake, Chive Dill Crème Fraiche, Caviar</i>	3.75
<i>Thai Beef Salad, Filet Mignon, Thai Basil, Baby Bib, Ginger Lime Dressing</i>	4.00
<i>Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar</i>	2.25
<i>Chilled Jumbo Gulf Shrimp, Cocktail Sauce w. Lemon</i>	4.00
<i>California Roll, Avocado, Citrus Lump Crabmeat</i>	3.00
<i>Caramelized Melon, Smoked Duck Breast, Sour Cherry Compote</i>	4.25
<i>Roasted Garlic Crostini, Olive Tapenade, Artichoke Hearts, Tomato, Feta</i>	2.75
<i>Sesame Asparagus, Tempura Style w. Lemon Garlic Aioli</i>	2.25
<i>Classic Beef Tartar, Baguette Crostini, Micro Arugula, Truffle Oil</i>	4.00
<i>Yellow & Red Roasted Beet Salad, Goat Cheese, Candied Walnut, Sherry Vinaigrette</i>	3.25
<i>Black Mission Fig, Whipped Maytag Blue Cheese, Parma Prosciutto</i>	2.75
<i>Vanilla Roasted Fuji Apple Chip, Foie Gras Mousse, Berry Reduction, Hazelnuts</i>	4.75
<i>Chilled Potato Leek Soup Shooter, Potato Croquette</i>	2.75
<i>BLTL: Bacon, Heirloom Cherry Tomato, Micro Lettuce, Lobster Salad, Brioche</i>	5.00
<i>Mini Filet of Beef Sandwiches, Truffle Butter, Baby Arugula, Slider Bun</i>	4.75

Hot Hors D'oeuvres (per piece)

<i>Wild Mushroom Profiteroles</i>	2.50
<i>Broccoli & Sharp Cheddar Mini Quiche</i>	2.25
<i>"Fish & Chips" House made Potato Chip, Beer Battered Cod, Caper Remoulade</i>	3.25
<i>Risotto Beignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli</i>	2.75
<i>Mini Duck Confit "Rueben", Braised Red Cabbage, 1,000 Island Dressing, Gruyere</i>	4.00
<i>Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon</i>	2.00
<i>Mini Blackened Tuna Burgers, Guacamole, Tomato Relish, Toasted Brioche Roll</i>	4.25
<i>Asian Vegetable Spring Roll w. Ginger Soy Glaze</i>	2.75
<i>Maine Lobster and Corn Fritter, Orange Ginger Sauce</i>	4.50
<i>Smoked Bacon Wrapped Jumbo Sea Scallop, Red Pepper Jam</i>	3.25
<i>Miniature Beef Wellington w. Port Wine Reduction</i>	4.00
<i>Chicken Satay Skewer, Thai Peanut Sauce</i>	3.00
<i>Moroccan Spice Lamb Tenderloin Skewer, Harissa Yogurt Sauce</i>	4.00
<i>Shrimp Pot Sticker, Ginger Scallion Dipping Sauce</i>	3.50
<i>Lobster Bisque Shooter, Vanilla Cappuccino Foam</i>	3.00
<i>Mini Super Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce</i>	4.00
<i>Panko Basil Crusted Chicken Skewer, Tomato Confit, Micro Basil</i>	3.00
<i>Philly Cheese steak Spring Roll, Fried Onion Ketchup</i>	3.25
<i>Duck Wontons, Hoisin BBQ Duck Confit, Scallions, Cilantro</i>	3.75
<i>Apple and Walnut Brie Beggar's Purse, Port Reduction</i>	2.75
<i>Kobe Beef Slider, Maytag Blue Cheese, Grilled Red Onions, Garlic Aioli</i>	5.00
<i>Truffle French Fries & House made Ketchup</i>	1.50

Hors D'oeuvres Stations

(Minimum Order of 25 Guests)

Philly "Style" Station

Assorted Gourmet Hoagies, Braised Short rib Cheese Steaks, Philly Soft Pretzels with Spicy Mustard, "Herrs" Potato Chips
\$16 Per Guest

China Town

Bang Bang Shrimp Skewers, Chinese Cabbage Salad with Peking Duck Confit, Wok Veg Lo Mein Salad, Wonton Chips with House Spicy Mustard, Sweet & Sour Sauce, Spicy Grilled Beef Salad with Red Ginger Dressing and Shrimp Chopsticks
\$18 Per Guest

Rittenhouse Square

Assorted Tea Sandwiches, Poached Salmon Nicoise Salad, Chilled Cucumber Soup Shooters with Petite Shrimp, Crab Avocado & Asparagus Salad with Fine Herb Vinaigrette
\$20 Per Guest

Gourmet Cheese Display

Assorted Local and International Chesses with Fresh Red Grapes, Fine Crackers & Preserves
\$8 Per Guest

Sushi Station

Sushi (Choose 2)

Yellow Tail Tuna	Shrimp
Salmon	Tuna Sashimi

Maki (Choose 3)

California Roll	Yellow Tail Tuna Roll
Grilled Vegetable Roll	Avocado Roll
Snow Crab Roll	Cucumber Roll
Vegetarian Roll	Red Pepper Roll
Spicy Tuna Roll	Grilled Salmon Roll
Philadelphia Roll	

\$15 Per Guest

South Philly

Fresh Calabro Mozzarella & Vine Ripened Tomato Salad with Extra Virgin Olive Oil & Aged Balsamic Vinegar, Antipasto: Cappocola, Salami, Mortadella, Roasted Peppers, Artichokes, Olives, Chicken "Parmesan" Skewers, Arancini (Italian rice ball), Chilled Bow Tie Pasta Salad with Pesto, Sun Dried Tomato & Parmesan
\$15 Per Guest

Waterfront

Chilled Maine Lobster Salad with Tarragon Aioli, "Bloody Mary Style" Oyster Shooters, Assorted Sushi Display, Sesame Seared Ahi Tuna Salad with Avocado, Red Onion & Scallions with Wasabi Lime Dressing
\$20 Per Guest

Gourmet Crudités Assortment

Seasonal Market Vegetables & House made Dips
\$6 Per Guest

House Made Potato Chips

Sweet Potato Chip with Chipotle Aioli
 Idaho Potato Chip with House Made Ranch
\$4 per Guest

Raw Bar

(Priced Per Piece)

*Please Ask About a Customized Ice Sculpture

Iced Jumbo Shrimp (U-12)	\$5.00
Seasonal Oysters	\$3.00
Middle Neck Clams	\$1.25
Snow Crab Cocktail Claws	\$3.50

All Accompanied with Horseradish Vodka Sauce, Caper Remoulade & Lemon Wedges

Entrée Stations
(Minimum Order of 25 Guests)

Artisan Salad Station:

**Mixed Seasonal Greens, Romaine, Lettuce
& Baby Spinach with Accompaniments:**

Parmesan Cheese	Goat Cheese
Croutons	Candied Walnuts
Craisins	Cherry Tomatoes
Cucumber	Carrots
Shaved Red Onion	

Select Three of the Following Dressings:
Walnut Vinaigrette Sesame Soy Vinaigrette
Balsamic Vinaigrette Rosemary Vinaigrette
Caesar

\$10 Per Guest

Add for an Additional Price Per Guest:

Chicken \$2.50	Beef \$3.50
Shrimp \$3.50	Duck Confit \$3.50

Entrée Stations

**To Include Artisan Salad Station &
Chef's Selection of Starch to Complement the Entrée Station**

Asian Style

*Pan Seared Wasabi Crusted Salmon,
Petite Shrimp Fried Rice,
Coconut Curry Chicken with Toasted Cashews,
Stir-Fry Vegetables with Bang Bang Sauce,
Asian Noodle Salad with BBQ Duck Confit,
Vegetable Spring Rolls,
Fried Wontons & Fortune Cookies*
\$50 Per Guest

Mediterranean

*Chicken Tagine with Lemon Confit & Picholine Olives,
Spicy Halibut "Gyros" on Bibb Lettuce,
Falafel with Tzatziki Sauce, Hummus & Grilled Pita,
Chickpea Salad with Zaatar Spiced Lamb Tenderloin,
Cucumber, Red Onion & Mint
"Greek Style" Orzo Salad*
\$50 Per Guest

BBQ

*Baby Back Ribs with Chipotle BBQ Sauce,
Grilled Free Range Chicken Breast with Roasted Lemon
Garlic Sauce, Loaded Potato Salad,
Baked Beans with Bacon & Brown Sugar,
Cavatappi Mac-n-Cheese,
Grilled Corn-off-the-Cobb Salad with Baby Shrimp
& Cilantro Cream*
\$55 Per Guest

Southwestern

*Chipotle Chicken Breast with Fresh Corn Salsa,
Southwestern Pulled Short Rib BBQ,
Surf & Turf Tacos: Ancho Chili Baby Shrimp
& Chimichuri Skirt Steak Served with Corn Tortillas,
Pico de Gallo, Cilantro Cream, Black Bean Salad with
Corn, Red Bell Pepper, Citrus Vinaigrette, Cactus,
Chayote & Super Lump Crab Green Apple Salad,
Chilled Avocado Soup Shooters with
Ancho Cream & Lime Zest*
\$55 Per Guest

Pasta Stations

Ricotta Cheese Ravioli

*Roma Tomatoes, Garlic Cream, Fresh Basil &
Shaved Parmesan Cheese*
\$10 Per Guest

Wild Mushroom Stuffed Ravioli

Shitake Mushrooms, Tasso Ham & Porcini Cream
\$13 Per Guest

Sweet Italian Sausage Rigatoni

*House Roasted Peppers, Vine Ripened Tomatoes
Gorgonzola Cream Sauce*
\$12 Per Guest

Roasted Chicken Penne Rigate

*Sun Dried Tomatoes, Artichoke Hearts,
Calamata Olives, Capers & House Made Marinara*
\$12 Per Guest

Butternut Squash Tortellini

Sage Brown Butter Sauce & Vanilla Roasted Pears
\$14 Per Guest

Veal Bolognese Cavatelli

Hand Crushed Tomatoes, Petite Basil & Grana Padano
\$15 Per Guest

Cavatappi

*Braised Short Ribs, English Peas,
Applewood Smoked Bacon, Crimini Mushrooms, Oven
Dried Tomatoes & Porcini Cream*
\$15 Per Guest

Bow Tie Pasta

*Petite Shrimp, Bay Scallops, Lump Crab Meat,
White Wine Garlic Sauce, Italian Basil & Parsley*
\$17 Per Guest

Carving Stations

*If being used as an entrée, we strongly suggest two carving
selections based on your final guest count.*

Fresh Country Ham

Cipolini Onion Smoked Bacon Marmalade
\$14 Per Guest

Asian BBQ Pork Loin

Roasted Peanut Sauce, Soy Ginger Vinaigrette
\$14 Per Guest

Free Range Turkey Breast

Madeira Sage Jus, Whole Cracked Cranberry Relish
\$14 Per Guest

Roasted Whole Side Salmon

Lemon Vinaigrette
\$14 Per Guest

Blackened Mahi Mahi

Pico de Gallo, Cilantro Avocado Purée
\$15 Per Guest

Porchetta Style Boneless Pig

*Broccoli Rabe Pesto, Roasted Italian Longhots
& Provolone Cheese*
\$17 Per Guest

Whole Carved Prime Rib

Creamy Horseradish & M1 Steak Sauce
\$18 Per Guest

Leg of Lamb

*Marinated with Lemon, Herbs & Garlic
Sour Cherry Mint Chutney*
\$21 Per Guest

Whole Roasted Filet Mignon

Cabernet Sauce
\$21 Per Guest

We offer a variety of dinner packages to suit your personal affair; hors d'oeuvres and intermezzo courses are not included in these prices but can be added. Events with 50 or more guests may select a maximum of three entrée choices & also require entrée pre-counts 7 days in advance. If entrée pre-counts cannot be supplied there will be a \$5.00 per guest supplement. Events with 50 guests or less do not require pre-counts unless a maximum of three entrée choices are offered. Events with three entrée choices will be served with Chef's Selection of Starch & Vegetable.

Menu One

\$55 Per Guest

Select one item from the following categories:

- Soup or Salad
- Entrées
- Dessert
- Coffee & Tea

Menu Three

\$75 Per Guest

Select one item from the following categories:

- Appetizer
- Soup
- Salad
- Entrées
- Dessert
- Coffee & Tea

Menu Two

\$65 Per Guest

Select one item from the following categories:

- Appetizer
- Soup or Salad
- Entrées
- Dessert
- Coffee & Tea

Menu Four

Menu Degustation

\$80 Per Guest

Select one item from the following categories:

- Canapé
- Appetizer
- Salad
- Fish Course
- Meat Course
- Grand Dessert
- Coffee & Tea

The Orchid Package

Friday Evenings, Saturday & Sunday Afternoons

\$95 Per Guest

(Not Inclusive of Sales Tax or Gratuity, Holiday Exclusions Apply)

- Four Hour Premium Open Bar
- Chef's Selection of Five Butlered Hors D'oeuvres
- Wine Service with Dinner
- Three Course Plated Dinner (Supplements Apply)
- Customized Wedding Cake

<u>Appetizers</u>	<i>Supplement</i>	<u>Soup</u>	<i>Supplement</i>
Rigatoni <i>with Roasted Tomato Basil Cream, Fresh Mozzarella & Shaved Granna</i>		Classic Maine Lobster Bisque <i>Grilled Shrimp Salsa</i>	\$2.00
Wild Mushroom Ravioli <i>Shitake Mushrooms, Tasso Ham, Scallions & Porcini Cream</i>		Wild Mushroom Soup <i>Tarragon Crème Fraiche</i>	
Ahi Tuna Tartare <i>Wasabi Avocado, Crispy Shallots, Ginger Soy Vinaigrette</i>		Yukon Potato Leek Soup <i>Truffle Potato Croquette & Chives</i>	
Penne with Italian <i>Fennel Sausage, Roma Tomatoes & Pesto</i>		Roasted Tomato Bisque <i>Garlic Croutons</i>	
Sesame Crusted Ahi Tuna <i>Saffron Orzo, Soy Glaze & Red Pepper Jam</i>		Summer Gazpacho <i>Watermelon Salsa (Seasonal)</i>	
Kobe Beef Carpaccio <i>Citrus Saffron Aioli, Cracked Black Pepper, Extra Virgin Olive Oil</i>	\$2.00	Tortilla Soup <i>Avocado, Jack Cheese (seasonal)</i>	
Bang Bang Shrimp <i>Asian Sauce, Thai Basil Cabbage Slaw</i>	\$2.00	Butternut Squash Purée <i>Granny Smith Apples (seasonal)</i>	
Lump Crab Cake <i>Fresh Lemon, Pico de Gallo, Cilantro Crème, Chipotle Aioli</i>	\$4.00	Salad	
Wild Mushroom Tortellini <i>Lump Crab, English Peas, Applewood Smoked Bacon, Oven Dried Tomatoes, White Wine Sauce</i>	\$4.00	Warm Duck Salad <i>Navel Oranges, Raspberries, Toasted Pecans, Baby Arugula & Sherry Vinaigrette</i>	\$3.00
Seared Diver Scallop <i>Bacon Chive Potato Purée, Micro Arugula Salad & Citrus Vinaigrette</i>	\$4.00	Mixed Seasonal Organic Greens <i>Sweet Grape Tomatoes, Candied Almonds & Honey Dijon Vinaigrette</i>	
Jumbo Shrimp Cocktail <i>Fresh Lemon, Petite Salad, Horseradish Cocktail Sauce</i>	\$5.00	California Hearts of Romaine <i>Roasted Garlic, Parmesan Croustade & Caesar Dressing</i>	
Lemon Risotto <i>with Oven Dried Tomatoes, Baby Artichokes, Shaved Parmesan, Roasted Pepper Sauce & Petite Shrimp</i>	\$5.00	Field Greens <i>English Cucumbers, Cherry Tomatoes, Roasted Red Peppers, Red Onion & Balsamic Vinaigrette</i>	
Jumbo Lump Crab Cocktail <i>Fresh Lemon, Horseradish Cocktail Sauce</i>	\$6.00	French Country Salad <i>Bibb Lettuce, Baby Arugula, Shallots, Heirloom Tomatoes, Feta, & Sherry Vinaigrette</i>	

Entrées

Poultry

***Free Range Chicken Breast**

Yukon Potato Purée, Haricot Verts,
Portobello Mushrooms & Madeira Chicken Jus

***Ginger Glazed Chicken Breast**

Wok Stir Fry Vegetables, Jasmine Rice
& Bang Bang Sauce

***Herb Roasted Young Chicken**

Black Pepper & Lemon Risotto,
Baby Spinach & Caper Buerre Blanc

Maple Leaf Duck Breast

Wild Mushroom Risotto, Vanilla Roasted
Fuji Apple & Cranberry Relish,
Foie Gras Jus

***Free Range Chicken Breast**

Creamed Morel Mushrooms, Fava Beans,
Jersey Corn & Thyme Chicken Jus
(Seasonal)

Veal, Lamb & Pork

Herb Marinated Pork Tenderloin

Applewood Smoked Bacon Potato Purée,
Savoy Cabbage & Heirloom Cider Sauce

Marinated Lamb Tenderloin

Lemon Mint Cous Cous, English Cucumber,
Vine Ripened Tomatoes, Red Onion,
Caper Relish, Tzatziki Sauce

Center Cut Pork Chop

Parmesan Polenta Cake,
Sautéed Broccoli Rabe,
Roasted Red Pepper Purée

Veal Medallions

Chive Whipped Potatoes, Crab & Apple
Salad with Hollandaise
& Cabernet Demi

\$8.00

***Entrée Counts Not Required**

Fish & Seafood

***Jail Island Salmon**

Paella Rice with Chorizo, Tomato Confit,
Bouillabaisse Jus

***Roasted Salmon**

Green French Lentils, Red Wine Sauce,
Wild Mushroom Salad with Truffle Vinaigrette

Ahi Tuna

Ginger Orzo, Grilled Red Onions,
Avocado Purée & Citrus Watercress Salad

Coriander Crusted Mahi Mahi

Jicama & Pineapple Slaw, Jalapeno Carrot Jus

Jumbo Lump Crab Cake

Creamy Fingerling Potatoes, Oven Dried Tomato,
Bacon & Red Onion Crème Fraiche

Wild Mushroom Crusted Chilean Sea Bass

Shallot Roasted Baby Spinach,
Fingerling Potatoes & Porcini Jus

\$8.00

Striped Bass (Seasonal)

Grilled Scallion Risotto,
Shanghai Tips, Ginger Buerre Blanc

\$8.00

Beef

Boneless Braised Short Ribs

Smashed Red Bliss Potatoes
& Seasonal Vegetables

***Roasted 8oz Center Cut Filet Mignon**

Potato Purée, Shallot Roasted Asparagus
& Cabernet Demi

\$8.00

OR

Creamed Spinach, Tomato Jus
& Wild Mushroom Ravioli

\$8.00

Dry Aged New York Strip Steak

Danish Blue Cheese Butter, Truffle House Fries
& Roasted Cherry Tomatoes

\$15.00

Prime Rib Eye

Lobster Potato Purée,
Swiss Chard & Foie Gras Jus

\$15.00

Vegetarian Entrées

*Fresh Seasonal Farm Vegetables, & Gnocchi
with Port Wine Reduction*

*Wok Seared Vegetables, Jasmine Rice
& Jalapeño Carrot Jus*

*Pasta Primavera, Fine Herbs, Oven Dried Tomatoes
& Shallot Butter Sauce*

*Lemon Artichoke Risotto with Oven Dried Tomatoes
& Portobello Mushrooms*

Entrée Duets

*Duets are designed for a single entrée
selection & not as a choice; they will be
accompanied with potato purée and
Chef's selection of vegetables.*

	<i>Supplement</i>		<i>Supplement</i>
<i>Free Range Chicken Breast Roasted Jumbo Shrimp with Lemon Buerre Blanc</i>		<i>Center Cut Filet Mignon Grilled Jumbo Shrimp With Merlot Demi</i>	\$3.00
<i>Free Range Chicken Breast Roasted Salmon with Port Reduction</i>		<i>Center Cut Filet Mignon Jumbo Lump Crab Cake Red Wine Reduction</i>	\$8.00
<i>Seared Diver Scallops Braised Beef Short Ribs Cabernet Demi</i>		<i>Center Cut Filet Mignon Mushroom Crusted Chilean Sea Bass Porcini Jus</i>	\$12.00
<i>Petite Filet of Beef Jumbo Lump Crab Salad with Asparagus Tips & Hollandaise</i>	\$3.00	<i>Veal Medallions & Lobster Ravioli Bouillabaisse Jus</i>	\$12.00

Plated Desserts

Vanilla Bean Cheesecake
Fresh Strawberries & Strawberry Sauce

White Chocolate Cheesecake
with Crumb Crust & Chocolate Glaze

Classic Crème Brûlée
& Chocolate Shortbread Cookies

Fresh Fruit Tart
with Orange Crème Anglaise

Triple Chocolate Mousse Cake
Tahitian Vanilla Ice Cream

Seasonal Fruit & Sorbet
Served with a Citrus Tuille

Lemon Meringue Tart
with Blueberry Coulis

Apple Tart
Served Warm with Cinnamon Ice Cream

Flourless Chocolate Torte
Red Wine Cherries & Vanilla Chantilly Cream

Tasting Desserts

(\$3.00 Supplement)

Select Three from the Following:

Seasonal Cheesecake

Tiramisu

Opera Torte

Lemon Meringue Tartlet

Seasonal Fruit Tartlets

Caramel Chocolate Tartlet

Vanilla French Butter Cream Sponge Cake
With Raspberry Jam

Chocolate Genoise with Raspberry Mousse, Vanilla Bavarian & Chocolate Mousse

Hazelnut Mousse with Hazelnut Crispy

Flourless Chocolate Torte
& Red Wine Cherries

Coconut, Vanilla & Passion Fruit Bavarian

Apple Tartlet

Dessert Buffets

Includes Coffee and Tea Selection

**\$5.00 Supplement Per Guest with Price Fixe Dinner or
As a Dessert Station with Chef's Selection Assortment:**

<i>3 Petit Fours/guest</i>	\$9.00
<i>4 Petit Fours/guest</i>	\$12.00
<i>5 Petit Fours/guest</i>	\$15.00

Opera Tort

Tiramisu

Seasonal Cheesecake

Triple Chocolate Mousse Cups

Mini Crème Brûlée

Fruit Tartlet

Chocolate Dipped Strawberries

Lemon Tartlets

Caramel Chocolate Tartlets

Mini Éclairs

Vanilla Raspberry Jam Cakes

Juice Shots

Moshulu Chocolate Fountain

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

Your guests will enjoy dipping:

Pretzels

Marshmallows

Graham Crackers

Fresh Whole Strawberries

Fresh-Cut Bananas

Pound Cake

\$5.00 Per Guest to add to a Dessert Buffet

OR

\$10.00 Per Guest as a Dessert Station

Weddings and Special Occasions

*All Wedding & Occasion Cakes are made fresh in house by our
Pastry Chef, Sandra Valentine and are:*

\$8.00 per guest

OR

\$8.50 Per Guest Including Sauce & Ice Cream

Vanilla Genoise with

- *Milk Chocolate Hazelnut Mousse
& Hazelnut Crispy*
- *Coconut Bavarian & or Passion Fruit Mousse*
- *Raspberry Jam, Vanilla Buttercream & Fresh
Raspberries*
- *Bailey's Espresso Soak & Frangelico Mascarpone
Mousse*
- *Vanilla Mousseline & Fresh Strawberries*
- *Lemon Curd*
- *Vanilla Bavarian & Lemon Mousse*

Almond Genoise with

- *Chocolate Ganache & Coffee Buttercream*

Chocolate Genoise with

- *White Chocolate Mousse*
- *Vanilla Bavarian & Raspberry Mousse*

Chocolate Devil's Food with

- *Chocolate Mousse
&/OR*
- *Raspberry Mousse*

***Additional Flavors, Rolled Fondant, Sugar Flowers,
Chocolate & Lacework are Available at an Additional Cost.***

Brunch Buffets
(Minimum Order of 35 Guests)

Buffet Brunch

Freshly Squeezed Juices
 Assorted Homemade Muffins, Pastries & Breads
 Sweet Butter & Preserves
 Bagel Assortment with Flavored Cream Cheeses
 Seasonal Fresh Fruit Assortment
 Cinnamon Challah French Toast with Maple Syrup
 Breakfast Meats ~ Sausage & Bacon
 Hash Brown Potatoes
 Omelet Station ~ Made to Order
 Petit Four Assortment
 Coffee & Tea
\$40 Per Guest

Moshulu Mermaid Brunch

Freshly Squeezed Juices
 Assorted Homemade Muffins, Pastries & Breads
 Sweet Butter & Preserves
 Bagel Assortment with Flavored Cream Cheeses
 Seasonal Fresh Fruit Assortment
 Cinnamon Challah French Toast with Maple Syrup
 Breakfast Meats ~ Sausage & Bacon
 Hash Brown Potatoes
 Omelet Station ~ Made to Order
 Carving Station ~ Turkey Breast
 Pan Roasted Tilapia with Lemon Caper Butter
 Penne Pasta ~ Tomato Basil Cream & Parmesan
 Sticky Buns
 Bread Pudding
 Petit Four Assortment
 Coffee & Tea
\$55 Per Guest

**To Supplement the Brunch Buffet with Additional Stations Please See
 our Representative for Pricing.**

Corporate Cocktail & Hors D'oeuvres Reception

*Entertain Clients & Colleagues in Style with a Three Hour Event including
a Selection of Hors D'oeuvres & Premium Open Bar*

Select 10 From the Following Butlered Hors D'oeuvres:

Chilled Hors D'oeuvres:

*Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar
Fresh Mozzarella & Roma Tomato, Aged Balsamic, Parmesan Crackling (Spoon)
California Roll, Avocado, Citrus Lump Crabmeat
Roasted Garlic Crostini, Olive Tapenade, Artichoke Hearts, Tomato, Feta
Sesame Asparagus Tempura Style with Lemon Garlic Aioli*

Hot Hors D'oeuvres:

*Wild Mushroom Profiteroles
Broccoli & Sharp Cheddar Mini Quiche
Mini Super Lump Crab Cakes, Cocktail Sauce, Lemon Tartar Sauce
Lobster Bisque Shooter, Vanilla Cappuccino Foam
Petite Kosher Beef Sausage, Puff Pastry, Napa Valley Dijon
Panko Basil Crusted Chicken Skewer, Tomato Confit, Micro Basil
Asian Vegetable Spring Roll with Ginger Soy Glaze
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce
Truffle French Fries & House Made Ketchup
Philly Cheesesteak Spring Roll, Fried Onion Ketchup
Risotto Bignets, Truffle Butter, Smoked Mozzarella, Garlic Aioli
Duck Wontons, Hoisin BBQ Duck Confit, Scallions, Cilantro
Apple & Walnut Brie Beggar's Purse, Port Reduction*

3 Hour Premium Bar Package to Include:

*Scotch – Dewars, Cutty Shark, J&B Rare, Johnny Walker
Whiskey – Seagram's 7, Seagram's VO, Canadian Club
Bourbon – Jim Beam, Old Grand Dad, Wild Turkey
Vodka – Smirnoff, Absolute, Smirnoff Flavored, Stolichyana
Gin – Bombay, Beefeater, Plymouth, Tanqueray
Rum – Captain Morgan, Bacardi, Parrot Bay Flavored
Tequila – Cuervo Gold, Cuervo Silver, Cuervo Premium*

House Wine

Bottled Beers

\$50 Per Guest

(Exclusive of Tax & Gratuity)

Offered Monday ~ Thursday

Moshulu Business Dinner

*Entertain Clients & Colleagues in Style at Moshulu with a Cocktail Hour
Followed by a Three Course Sit-Down Dinner*

*Three Hour Premium Bar
Includes Wine Service with Dinner*

Chef's Selection of 5 Butlered Hors D'oeuvres

*Three Course Plated Dinner:
Soup or Salad
Entrée
Chef's Selected Tasting Dessert*

\$100 Per Guest
(Inclusive of Tax & Gratuity)
Available Monday ~ Thursday

Children's Menus
13 Years of Age & Under

Sit Down Menu Includes

Hors D'oeuvres Appetizer, Entrée & Dessert
\$40 Per Child
OR \$45 Per Child Including a Soda Bar

Hors D'oeuvres
Pigs in a Blanket
French Bread Pizza
Mini Cheese Burger Slider

Appetizer

Mixed Seasonal Salad, Honey Mustard Vinaigrette
Caesar Salad
Seasonal Soup

Entrées

Individual Pizzas
Penne Alfredo
Sautéed Salmon, Lemon Dill Sauce
Macaroni & Cheese
Chicken Parmesan & Penne Pasta
Chicken Fingers & House Fries
Grilled Petit Filet, Potato Purée & Gravy

Dessert

Chocolate Brownie Sundae
Chocolate Cake with Peanut Butter Cup Mousse
Chocolate Mousse Cake
Ice Cream Sundae Bar with Toppings
(Please specify Vanilla or Chocolate Ice cream)
\$3.00 Supplement for Sundae Bar

Children's Buffet Menu Includes

Hors D'oeuvres, A Choice of 3 Entrées, House
Fries & an Ice Cream Sundae Bar
\$40 Per Child
OR \$45 Per Child Including a Soda Bar

Hors D'oeuvres
Pigs in a Blanket
French Bread Pizza
Mini Cheese Burger Slider

Entrées

Choose Three From The Following:
Individual Pizzas
Penne Alfredo
Sautéed Salmon, Lemon Dill Sauce
Macaroni & Cheese
Chicken Parmesan & Penne Pasta
Chicken Fingers & House Fries
Grilled Petit Filet, Potato Purée & Gravy

Dessert

Chocolate Brownie Sundae
Chocolate Cake with Peanut Butter Cup Mousse
Chocolate Mousse Cake
Ice Cream Sundae Bar with Assorted Toppings
(Please specify Vanilla or Chocolate Ice cream)

Bar Selections

*There is a Three Hour Minimum on All Bar Packages
In addition to being part of the Philadelphia Drink Well Program, the
Moshulu offers an award winning Wine List*

Premium Open Bar

Includes House Wine & Bottled Beer

Price Per Guest

3 Hour Open Bar	\$27
4 Hour Open Bar	\$33
5 Hour Open Bar	\$39

\$6 Per Guest Each Additional Hour

Scotch:

Dewar's, Cutty Shark, J&B Rare, Johnny Walker Red

Whiskey:

Seagram 7, Seagram VO, Canadian Club

Bourbon:

Jim Beam, Old Grand Dad, Wild Turkey

Vodka:

*Smirnoff, Absolute, Smirnoff Flavors
Stolichnaya*

Gin:

Bombay, Beefeater, Plymouth, Tanqueray

Rum:

Captain Morgan, Bacardi, Parrot Bay Flavors

Tequila:

Cuervo Gold, Cuervo Silver, Cuervo Premium

Top Shelf Open Bar

Includes House Wine & Bottled Beer

Price Per Guest

3 Hour Open Bar	\$33
4 Hour Open Bar	\$41
5 Hour Open Bar	\$49

\$8 Per Guest Each Additional Hour

Scotch:

*Johnny Walker Black, Chivas 12, Dewar's 12,
Glenfiddich*

Whiskey:

Crown Royal, Jack Daniels, Bushmill's 10

Bourbon:

Knob Creek, Makers Mark, Bulleit

Vodka:

Ketel One, Grey Goose, Belvedere, Three Olives

Gin:

*Tanqueray 10, Bombay Sapphire, Hendricks,
Tanqueray Rangpur*

Rum:

Mount Gay, Ten Cane, Mount Gay Silver

Tequila:

Patron, Cuervo Black, 1800 Reposado

Beer and Wine Package

- Three Hours \$24.00 Per Guest
- Four Hours \$28.00 Per Guest
- Five Hours \$32.00 Per Guest
- \$4.00 each additional hour

Consumption Bar

All Drinks Charged On a Consumption Basis (Drink by Drink), Bottled Wine & Champagne Charged on a per bottle basis

Champagne Toasts, Cordials & Cognac are Also Available & Charged on a Consumption Basis.

Special Amenities

Ceremony Chair Rental \$7 per Guest

Cake Cutting Fee \$3 per Guest
(Required if Cake is Provided by Outside Vendor)

Bartender Fees

One Hour Cocktail Reception \$75 per 50 Guests

Multiple Hour Reception \$100 per 50
Guests

Carver, Attendants or Chef \$75 each

Audio Visual Equipment:

Slide Projector \$75

Screen \$60

Laser Pointer \$30

Podium \$50

Podium (with sound
System) \$75

LCD Projector \$250

Cordless Lavalier \$250

Microphone with
Sound System

List of Recommendations

Flowers:

Ten Pennies Florist

1921 South Broad Street
Philadelphia, PA 19148
215.336.3557
tenpenniesflorist.com

Flowers by Priscilla

1592 East Lancaster Avenue
Paoli, PA 19301-1505
(610) 644-1919
flowersbypriscilla.net

Photography:

Ultimate Images 610-337-4908

Ultimateimages-photography.com

Catherine Hennessy 215-868-3090

catherinehennessy.com

Sarah DiCicco 610-348-2199

sarahdicicco.com

Video:

Silver Reflections Video 800-825-3687

Janis Productions 610-292-8273

Officiators/Ministers:

Marguerite H. Sexton 877-936-2779

(Non-Denominational)

Rabbi Israel Wolmark 215-725-0630

Reverend Graham Horn 610-623-0373

Music:

EBE, Brian Lizzi 215-634-7700
x121

Tom Gramlich 610-964-8505
(Pianist)

String Variations 610-649-4946

Mary Groce 610-506-5412

(Singer/Harpist) MsMaryGroce@aol.com

Disc Jockey

Silver Sound 1-800-TALENTS

Paul Evans silversound.com

The Pros 215-914-1500

Lynne Albright

EBE, Casey Whyte 215-634-7700

Ex. 105

Invitations, Menu Cards, Cake Boxes, Balloons:

Leslie Origlio Coren 610-525-5897

Transportation:

King Limousine 610-265-3050

Elegant Limousine 610-622-2299

Directions to the Moshulu

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

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 I-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