



## Catering Menu

From appetizers to entrees, create your own menu for your special party or corporate event.

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 panachewoodfiregrill.com

## PASTA TRAYS

Here is a list of our most popular pasta dishes for you to choose from and create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

	Half Tray	Full Tray
<b>Penne with Broccoli</b>	63 <sup>.00</sup>	125 <sup>.00</sup>
<b>Seafood Pasta Linguini</b>	73 <sup>.00</sup>	145 <sup>.00</sup>
<b>Linguini</b> with Red or White Clam Sauce	63 <sup>.00</sup>	135 <sup>.00</sup>
<b>Baked Ziti</b>	58 <sup>.00</sup>	115 <sup>.00</sup>
<b>Lasagna Rustica</b>	68 <sup>.00</sup>	135 <sup>.00</sup>
<b>Rigatoni Bolognese</b>	68 <sup>.00</sup>	135 <sup>.00</sup>
<b>Stuffed Shells Marinara</b>	58 <sup>.00</sup>	115 <sup>.00</sup>
<b>Risotto Porcini</b>	63 <sup>.00</sup>	125 <sup>.00</sup>
<b>Tortellini</b> w/Porcini Mushroom Sauce	68 <sup>.00</sup>	135 <sup>.00</sup>
<b>Linguini</b> w/Fresh Tomato & Arugula	63 <sup>.00</sup>	125 <sup>.00</sup>
<b>Pappardelle</b> w/Tips of Beef in Truffle Mushroom Sauce	78 <sup>.00</sup>	145 <sup>.00</sup>
<b>Fettuccini</b> w/Scallops in White Wine or Red Sauce	Market Price	
<b>Linguini Frutta DiMare</b>	Market Price	
<b>Bow Tie Pasta</b> w/Smoked Salmon in Pink Sauce	63 <sup>.00</sup>	125 <sup>.00</sup>
<b>Penne</b> w/Shrimp & Baby Spinach in Red Sauce	73 <sup>.00</sup>	135 <sup>.00</sup>
<b>Penne Ala Vodka</b>	63 <sup>.00</sup>	125 <sup>.00</sup>
<b>Bucatini</b> w/Pancetta & Onion in Red Sauce	63 <sup>.00</sup>	125 <sup>.00</sup>
<b>Spaghetti Con Vongole</b>	73 <sup>.00</sup>	135 <sup>.00</sup>
<b>Gnocchi</b> Pink/Red Gorgonzola	68 <sup>.00</sup>	125 <sup>.00</sup>

**Meat • Seafood • Pasta**  
**Appetizers • Salads**  
**Party Trays • Desserts**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## VEGETABLE TRAYS

Take a look at these vegetarian dishes for you to choose from and create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

	Half Tray	Full Tray
<b>Stuffed Mushrooms</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Stuffed Peppers</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Stuffed Eggplant</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Stuffed Artichokes</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Steamed Broccoli</b> w/Roasted Garlic	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Asparagus Au Gratin</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Escarole in Brodo</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Eggplant Rollatini</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Eggplant Parmigiano</b>	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Sauteed Baby Veggies</b> w/Garlic & Olive Oil	62 <sup>.00</sup>	128 <sup>.00</sup>
<b>Sauteed Broccoli Rabe</b>	47 <sup>.00</sup>	83 <sup>.00</sup>
<b>String Bean with Crushed Tomato</b>	47 <sup>.00</sup>	83 <sup>.00</sup>
<b>Potato or Sweet Potato Puree</b>	47 <sup>.00</sup>	83 <sup>.00</sup>
<b>Potato Au Gratin</b>	52 <sup>.00</sup>	93 <sup>.00</sup>

## SPECIALTY SANDWICHES

	Medium	Large	Medium	Large
<b>Caesar Wrap</b> Chicken Caesar in a Basil Garlic Tortilla	100 <sup>.00</sup>	140 <sup>.00</sup>		
<b>Cajun Wrap</b> Cajun Chicken in Basil Garlic Tortilla	100 <sup>.00</sup>	140 <sup>.00</sup>		
<b>Veggie Wrap</b> Grilled Vegetables and Balsamic Medley in a Sun-Dried Tomato Tortilla	100 <sup>.00</sup>	140 <sup>.00</sup>		
<b>Combo Wrap Tray</b> Includes a selection of Caesar, Cajun, and Veggie wraps	100 <sup>.00</sup>	140 <sup>.00</sup>		
<b>Grilled Chicken Panache Panini</b> Chicken breast topped with spinach, roasted peppers and fresh mozzarella	100 <sup>.00</sup>	140 <sup>.00</sup>		
			<b>Steak Panini</b> Served with cherry peppers, mushrooms and fontina cheese	100 <sup>.00</sup> 140 <sup>.00</sup>
			<b>Grilled Vegetable Panini</b> Eggplant, zucchini, roasted peppers and Portobello mushrooms	100 <sup>.00</sup> 140 <sup>.00</sup>
			<b>Prosciutto di Palermo Panini</b> Prosciutto, tomatoes, roasted peppers and fresh mozzarella, mixed with our house dressing	100 <sup>.00</sup> 140 <sup>.00</sup>

## PLATTERS

Check out our favorite platters, from the deli platter to our popular Italian selections to our fruit and cheese platters. A large tray serves approximately 12-14 and the medium 6-10 people.

	Medium	Large
<b>Italian Antipasto</b> Soppresata, Prosciutto, Capocollo, Sliced Provolone, Assorted Imported Cheeses, Olives, Vine-Ripe Tomatoes, Roasted Peppers and Assorted Breads	100 <sup>.00</sup>	165 <sup>.00</sup>
<b>Vegetarian Platter</b> Assorted Imported & Domestic Cheeses, Grilled Vegetables, Vine-Ripe Tomatoes, Portobello Mushroom, Olives and Fresh Breads	100 <sup>.00</sup>	165 <sup>.00</sup>
<b>Cheese Platter</b> Gourmet Imported Cheeses with Grapes and Seasonal Berries	100 <sup>.00</sup>	165 <sup>.00</sup>
<b>Fruit Platter</b> Seasonal Fruit, Melons and Berries	100 <sup>.00</sup>	165 <sup>.00</sup>
<b>Shrimp Platter</b> Shrimp Cocktail or Shrimp Scampi	Market Price	
<b>Sandwich or Finger Sandwich Platter</b> An Assortment of Sandwiches Cut in Half or Finger-Sized on Freshly Baked Breads Medium (Avg. 24 pcs) and Large (Avg. 36 pcs)	110 <sup>.00</sup>	175 <sup>.00</sup>

## SALADS

	Per Person
<b>Garden Tossed Salad</b> Mixed greens tossed with tomatoes, red onions, cucumbers and carrots in Balsamic dressing	3 <sup>.99</sup>
<b>Caesar Salad</b> Crisp romaine lettuce, Parmesan cheese, homemade croutons and our Caesar dressing	3 <sup>.99</sup>
<b>Spinach Salad</b> Fresh spinach with gorgonzola blue cheese and honey roasted pecans	4 <sup>.25</sup>

## SALADS cont.

	Per Person
<b>Nicoise Salad</b> Fresh spinach, tuna, hard-boiled eggs, Nicoise olives, fresh tomatoes, sliced red onions and goat cheese with seasoned croutons	5 <sup>.99</sup>
<b>Arugula Salad</b> Arugula Salad Served with a lemon vinaigrette and shaved Parmesan cheese	5 <sup>.99</sup>

## SPECIALTY TRAYS

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	Half Tray	Full Tray
<b>Steak and Broccoli</b>	70 <sup>.00</sup>	105 <sup>.00</sup>
<b>Filet Mignon</b> Herbs & Barlo Reduction Sauce	115 <sup>.00</sup>	200 <sup>.00</sup>
<b>Meatballs</b>	80 <sup>.00</sup>	120 <sup>.00</sup>
<b>Peppers and Sausage</b>	75 <sup>.00</sup>	110 <sup>.00</sup>
<b>Prime Rib Au Jus</b>	105 <sup>.00</sup>	220 <sup>.00</sup>
<b>Veal And Peppers</b> w/Wild Mushrooms	105 <sup>.00</sup>	160 <sup>.00</sup>
<b>Veal Marsala</b>	115 <sup>.00</sup>	160 <sup>.00</sup>
<b>Veal Parmigiano</b>	105 <sup>.00</sup>	140 <sup>.00</sup>
<b>Chicken Cacciatore</b>	85 <sup>.00</sup>	140 <sup>.00</sup>
<b>Chicken Cutlet Parmigiano</b>	85 <sup>.00</sup>	130 <sup>.00</sup>
<b>Chicken Franchise</b>	95 <sup>.00</sup>	140 <sup>.00</sup>
<b>Chicken Marsala</b>	95 <sup>.00</sup>	140 <sup>.00</sup>
<b>Chicken Panache</b> w/crabmeat	115 <sup>.00</sup>	170 <sup>.00</sup>
<b>Roasted Chicken</b> with Rosemary and Garlic	105 <sup>.00</sup>	150 <sup>.00</sup>
<b>Stuffed Chicken Breast</b>	105 <sup>.00</sup>	150 <sup>.00</sup>
<b>Chicken Saltimbocca</b>	105 <sup>.00</sup>	150 <sup>.00</sup>
<b>Roast Pork Loin</b>	105 <sup>.00</sup>	150 <sup>.00</sup>

## SEAFOOD TRAYS

Look at the variety of seafood dishes you can choose from to create your own menu. A full tray serves about 12-14 people. A half tray serves up to 7 people. If your favorites are not listed here, please ask about our wide selection of additional choices.

	Half Tray	Full Tray
<b>Filet of Flounder</b> in Brandy Sauce	90 <sup>.00</sup>	150 <sup>.00</sup>
<b>Stuffed Filet of Flounder</b>	100 <sup>.00</sup>	160 <sup>.00</sup>
<b>Sun-Dried Tomato Pesto Crusted Salmon</b>	100 <sup>.00</sup>	160 <sup>.00</sup>
<b>Grilled Salmon</b> in Dill Sauce	95 <sup>.00</sup>	140 <sup>.00</sup>
<b>Shrimp Scampi</b>		Market Price
<b>Stuffed Shrimp</b>		Market Price
<b>Grilled Calamari</b> Stuffed w/Crabmeat	105 <sup>.00</sup>	170 <sup>.00</sup>
<b>Fried Calamari</b>	85 <sup>.00</sup>	130 <sup>.00</sup>
<b>Filet of Flounder</b> w/Artichoke Hearts in a Lemon Butter Sauce	105 <sup>.00</sup>	150 <sup>.00</sup>
<b>Crab Cake</b>		Market Price
<b>Chilean Sea Bass</b> Wrapped w/Prosciutto in Brandy Cream Sauce		Market Price
<b>Swordfish Putanesca</b>		Market Price
<b>Red Snapper</b> w/Lemon Caper Sauce		Market Price
<b>Clams Casino</b>		Market Price
<b>Jumbo Shrimp Cocktail</b>		Market Price
<b>Lobster Tails</b>		Market Price
<b>Whole Lobster</b>		Market Price
<b>Sea Scallops</b> in Cognac Cream Sauce		Market Price
<b>Swordfish</b>		Market Price
<b>Tuna</b>		Market Price
<b>Halibut</b>		Market Price
<b>Salmon</b>		Market Price
<b>Tilapia</b>		Market Price
<b>Sea Bass</b>		Market Price
<b>Branzino</b>		Market Price
<b>Dover Sole</b>		Market Price
<b>Seafood Tower</b>		Market Price

## HORS D'OEUVRES

Panache is delighted to present our Hors d'oeuvres menu. Please take a look at all the delicious bites we have to offer for your special occasion. With so many tempting choices, we know you will find what you need for an outstanding event.

### BEEF AND POULTRY

	Per Piece
<b>Flank Steak Skewers</b>	2 <sup>.50</sup>
<b>Chicken Sesame Skewers</b>	2 <sup>.50</sup>
<b>Buffalo Chicken &amp; Sharp Provolone</b>	2 <sup>.50</sup>
<b>Filet Bites</b>	3 <sup>.50</sup>
<b>Cheesesteak Egg Rolls</b>	3 <sup>.50</sup>
<b>Bread Sticks</b> wrapped in Prosciutto	3 <sup>.50</sup>
<b>Honey Duck Bites</b>	5 <sup>.50</sup>
<b>Lamb Lollipops</b>	7 <sup>.00</sup>
<b>Apple Glazed Foie Gras</b>	7 <sup>.00</sup>

### VEGETARIAN

	Per Piece
<b>Bruschetta (Classic)</b>	2 <sup>.00</sup>
<b>Bruschetta</b> (Mediterranean - cucumbers, capers, olives, apple semi dulce)	2 <sup>.00</sup>
<b>Roasted Pepper/Mozzarella Skewers</b>	2 <sup>.00</sup>
<b>Zucchini Gallette</b> stuffed with Ricotta Cheese	2 <sup>.00</sup>
<b>Risotto/Fresh Mozzarella Balls</b>	2 <sup>.50</sup>
<b>Cherry Tomatoes</b> stuffed with Gorgonzola	2 <sup>.50</sup>
<b>Eggplant Rollatini</b>	2 <sup>.50</sup>

### SEAFOOD

	Per Piece
<b>Crab Tempura</b>	MP
<b>Tuna Tartar</b>	MP
<b>Mini Crab Cakes</b>	7 <sup>.00</sup>
<b>Scallop wrapped in Bacon</b>	5 <sup>.00</sup>
<b>Shrimp wrapped in Bacon</b>	7 <sup>.00</sup>
<b>Lobster Tempura</b>	5 <sup>.00</sup>
<b>Shrimp Cocktail</b>	MP

### TRAYS

<b>Small Cheese Board</b>	175 <sup>.00</sup>
<b>Small Antipasti Board</b>	150 <sup>.00</sup>

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