



Catering Menu

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

602 Skippack Pike, Blue Bell, PA 19422
215.641.9000
 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
Penne with Broccoli	70 ^{.00}	130 ^{.00}
Seafood Pasta Linguini	90 ^{.00}	150 ^{.00}
Linguini with Red or White Clam Sauce	80 ^{.00}	150 ^{.00}
Baked Ziti	70 ^{.00}	125 ^{.00}
Lasagna Rustica	75 ^{.00}	135 ^{.00}
Rigatoni Bolognese	75 ^{.00}	135 ^{.00}
Stuffed Shells Marinara	70 ^{.00}	125 ^{.00}
Risotto Porcini	68 ^{.00}	135 ^{.00}
Tortellini w/Porcini Mushroom Sauce	70 ^{.00}	135 ^{.00}
Linguini w/Fresh Tomato & Arugula	70 ^{.00}	135 ^{.00}
Pappardelle w/Tips of Beef in Truffle Mushroom Sauce	90 ^{.00}	155 ^{.00}
Fettuccini w/Scallops in White Wine or Red Sauce	Market Price	
Linguini Frutta DiMare	Market Price	
Bow Tie Pasta w/Smoked Salmon in Pink Sauce	95 ^{.00}	155 ^{.00}
Penne w/Shrimp & Baby Spinach in Red Sauce	90 ^{.00}	150 ^{.00}
Penne Ala Vodka	75 ^{.00}	140 ^{.00}
Bucatini w/Pancetta & Onion in Red Sauce	75 ^{.00}	140 ^{.00}
Spaghetti Con Vongole	75 ^{.00}	135 ^{.00}
Gnocchi Pink/Red Gorgonzola	80 ^{.00}	140 ^{.00}

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
Stuffed Mushrooms	62 ^{.00}	128 ^{.00}
Stuffed Peppers	62 ^{.00}	128 ^{.00}
Stuffed Eggplant	62 ^{.00}	128 ^{.00}
Stuffed Artichokes	62 ^{.00}	128 ^{.00}
Steamed Broccoli w/Roasted Garlic	62 ^{.00}	128 ^{.00}
Asparagus Au Gratin	62 ^{.00}	128 ^{.00}
Escarole in Brodo	62 ^{.00}	128 ^{.00}
Eggplant Rollatini	62 ^{.00}	128 ^{.00}
Eggplant Parmigiano	62 ^{.00}	128 ^{.00}
Sauteed Baby Veggies w/Garlic & Olive Oil	62 ^{.00}	128 ^{.00}
Sauteed Broccoli Rabe	60 ^{.00}	90 ^{.00}
String Bean with Crushed Tomato	60 ^{.00}	90 ^{.00}
Potato or Sweet Potato Puree	60 ^{.00}	90 ^{.00}
Potato Au Gratin	60 ^{.00}	90 ^{.00}

SPECIALTY SANDWICHES

	Medium	Large	Medium	Large
Caesar Wrap Chicken Caesar in a Basil Garlic Tortilla	110 ^{.00}	150 ^{.00}		
Cajun Wrap Cajun Chicken in Basil Garlic Tortilla	110 ^{.00}	150 ^{.00}		
Veggie Wrap Grilled Vegetables and Balsamic Medley in a Sun-Dried Tomato Tortilla	110 ^{.00}	150 ^{.00}		
Combo Wrap Tray Includes a selection of Caesar, Cajun, and Veggie wraps	110 ^{.00}	150 ^{.00}		
Grilled Chicken Panache Panini Chicken breast topped with spinach, roasted peppers and fresh mozzarella	110 ^{.00}	150 ^{.00}		
			Steak Panini Served with cherry peppers, mushrooms and fontina cheese	110 ^{.00} 150 ^{.00}
			Grilled Vegetable Panini Eggplant, zucchini, roasted peppers and Portobello mushrooms	110 ^{.00} 150 ^{.00}
			Prosciutto di Palermo Panini Prosciutto, tomatoes, roasted peppers and fresh mozzarella, mixed with our house dressing	110 ^{.00} 150 ^{.00}

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
Italian Antipasto Soppresata, Prosciutto, Capocollo, Sliced Provolone, Assorted Imported Cheeses, Olives, Vine-Ripe Tomatoes, Roasted Peppers and Assorted Breads	125 ^{.00}	225 ^{.00}
Vegetarian Platter Assorted Imported & Domestic Cheeses, Grilled Vegetables, Vine-Ripe Tomatoes, Portobello Mushroom, Olives and Fresh Breads	125 ^{.00}	225 ^{.00}
Cheese Platter Gourmet Imported Cheeses with Grapes and Seasonal Berries	125 ^{.00}	225 ^{.00}
Fruit Platter Seasonal Fruit, Melons and Berries	125 ^{.00}	190 ^{.00}
Shrimp Platter Shrimp Cocktail or Shrimp Scampi	Market Price	
Sandwich or Finger Sandwich Platter An Assortment of Sandwiches Cut in Half or Finger-Sized on Freshly Baked Breads Medium (Avg. 24 pcs) and Large (Avg. 36 pcs)	120 ^{.00}	190 ^{.00}

SALADS

	Per Person
Garden Tossed Salad Mixed greens tossed with tomatoes, red onions, cucumbers and carrots in Balsamic dressing	4. ⁹⁹
Caesar Salad Crisp romaine lettuce, Parmesan cheese, homemade croutons and our Caesar dressing	5. ²⁵
Spinach Salad Fresh spinach with gorgonzola blue cheese and honey roasted pecans	6. ⁰⁰

SALADS cont.

	Per Person
Nicoise Salad Fresh spinach, tuna, hard-boiled eggs, Nicoise olives, fresh tomatoes, sliced red onions and goat cheese with seasoned croutons	6. ⁷⁵
Arugula Salad Arugula Salad Served with a lemon vinaigrette and shaved Parmesan cheese	6. ⁷⁵

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	Half Tray	Full Tray
Steak and Broccoli	85. ⁰⁰	140. ⁰⁰
Filet Mignon Herbs & Barlo Reduction Sauce	130. ⁰⁰	250. ⁰⁰
Meatballs	90. ⁰⁰	160. ⁰⁰
Peppers and Sausage	85. ⁰⁰	140. ⁰⁰
Prime Rib Au Jus	120. ⁰⁰	230. ⁰⁰
Veal And Peppers w/Wild Mushrooms	110. ⁰⁰	190. ⁰⁰
Veal Marsala	120. ⁰⁰	200. ⁰⁰
Veal Parmigiano	115. ⁰⁰	190. ⁰⁰
Chicken Cacciatore	100. ⁰⁰	180. ⁰⁰
Chicken Cutlet Parmigiano	100. ⁰⁰	190. ⁰⁰
Chicken Franchise	95. ⁰⁰	160. ⁰⁰
Chicken Marsala	95. ⁰⁰	140. ⁰⁰
Chicken Panache w/crabmeat	135. ⁰⁰	210. ⁰⁰
Roasted Chicken with Rosemary and Garlic	115. ⁰⁰	200. ⁰⁰
Stuffed Chicken Breast	115. ⁰⁰	190. ⁰⁰
Chicken Saltimbocca	115. ⁰⁰	190. ⁰⁰
Roast Pork Loin	175. ⁰⁰	190. ⁰⁰

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
Filet of Flounder in Brandy Sauce	100. ⁰⁰	175. ⁰⁰
Stuffed Filet of Flounder	105. ⁰⁰	175. ⁰⁰
Sun-Dried Tomato Pesto Crusted Salmon	105. ⁰⁰	175. ⁰⁰
Grilled Salmon in Dill Sauce	105. ⁰⁰	175. ⁰⁰
Shrimp Scampi		Market Price
Stuffed Shrimp		Market Price
Grilled Calamari Stuffed w/Crabmeat	110. ⁰⁰	180. ⁰⁰
Fried Calamari	90. ⁰⁰	150. ⁰⁰
Filet of Flounder w/Artichoke Hearts in a Lemon Butter Sauce	105. ⁰⁰	175. ⁰⁰
Crab Cake		Market Price
Chilean Sea Bass Wrapped w/Prosciutto in Brandy Cream Sauce		Market Price
Swordfish Putanesca		Market Price
Red Snapper w/Lemon Caper Sauce		Market Price
Clams Casino		Market Price
Jumbo Shrimp Cocktail		Market Price
Lobster Tails		Market Price
Whole Lobster		Market Price
Sea Scallops in Cognac Cream Sauce		Market Price
Swordfish		Market Price
Tuna		Market Price
Halibut		Market Price
Salmon		Market Price
Tilapia		Market Price
Sea Bass		Market Price
Branzino		Market Price
Dover Sole		Market Price
Seafood Tower		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
Flank Steak Skewers	3. ⁵⁰
Chicken Sesame Skewers	3. ⁵⁰
Buffalo Chicken & Sharp Provolone	3. ⁵⁰
Filet Bites	6. ⁵⁰
Cheesesteak Egg Rolls	4. ⁰⁰
Bread Sticks wrapped in Prosciutto	4. ⁰⁰
Lamb Lollipops	7. ⁰⁰

VEGETARIAN

	Per Piece
Bruschetta (Classic)	3. ⁰⁰
Bruschetta (Mediterranean - cucumbers, capers, olives, apple semi dulce)	3. ²⁵
Roasted Pepper/Mozzarella Skewers	3. ⁰⁰
Zucchini Gallette stuffed with Ricotta Cheese	3. ⁰⁰
Risotto/Fresh Mozzarella Balls	3. ⁵⁰
Cherry Tomatoes stuffed with Gorgonzola	3. ⁵⁰
Eggplant Rollatini	3. ⁵⁰

SEAFOOD

	Per Piece
Crab Tempura	MP
Tuna Tartar	MP
Mini Crab Cakes	8. ⁰⁰
Scallop wrapped in Bacon	7. ⁵⁰
Shrimp wrapped in Bacon	7. ⁵⁰
Lobster Tempura	9. ⁰⁰
Shrimp Cocktail	6. ⁰⁰

TRAYS

Small Cheese Board	175. ⁰⁰
Small Antipasti Board	150. ⁰⁰

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