

# BARCLAY PRIME

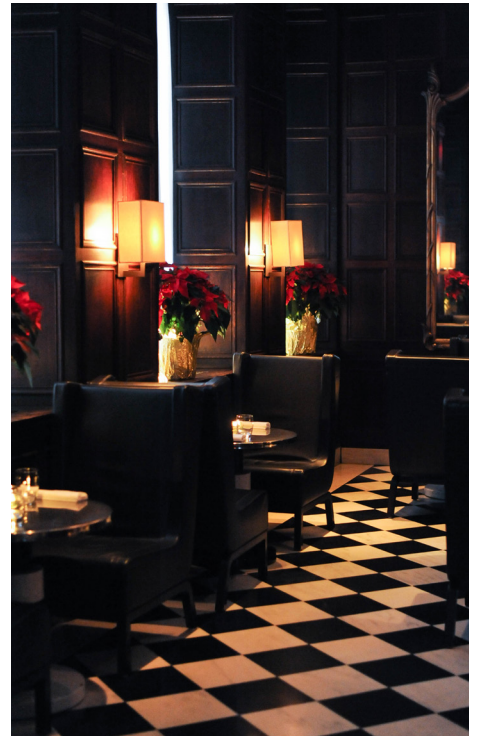
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GROUP DINING MENUS

## BOUTIQUE STEAKHOUSE

Luxury and sophistication meet posh and chic at barclay prime. A sexy revamp of the traditional steakhouse, Barclay Prime's menu offers subtle twists on contemporary steakhouse fare, taking your dining experience to a new level.

**237 S. 18TH STREET PHILADELPHIA | [BARCLAYPRIME.COM](http://BARCLAYPRIME.COM)**



## FEATURES

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- Available for dinner seven days a week.
- Private luncheons available upon request.
- Seating for up to 20 guests in the Main Dining Room.
- The Private Dining Room accommodates 40 people for a seated event, or 65 can enjoy cocktails and hors d'oeuvres.
- Barclay Prime is available to be reserved exclusively for up to 110 guests.
- Private Dining Room has audio visual capabilities.
- Extensive wine list.
- Barclay Prime's semi private lounge is available reception style for up to 30 guests.

**FOR MORE INFORMATION CONTACT [DIANE@STARR-RESTAURANTS.COM](mailto:DIANE@STARR-RESTAURANTS.COM) | 267-238-3650**

\*menus subject to change

# PASSED HORS D'OEUVRES

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## GARDEN

### COLD HORS D'OEUVRES

WILD MUSHROOM TARTLET baked ricotta, vincotto  
BEET PANNACOTTA TARTLET goat cheese & pistachio  
OVEN-ROASTED TOMATO "TARTARE" capers, dijon  
CHILLED POPCORN DEMI SOUP

### HOT HORS D'OEUVRES

PARMESAN ARANCINI marinara  
GRILLED CHEESE raclette, tomato veloute  
TRUFFLED MAC N'CHEESE BITES  
POLENTA BITES pesto  
VEGETABLE SPRING ROLLS sweet chili sauce  
FALAFEL apricot tatziki

## SEA

### COLD HORS D'OEUVRES

TUNA TARTARE cucumber, ginger, spicy aioli & wonton  
HAMACHI TARTARE yuzu dashi, potato crisp  
SHRIMP CEVICHE avocado mousse  
SMOKED SALMON "everything" waffle & dill crème  
SEARED TUNA pomme frite & saffron aioli  
MAINE LOBSTER ROLL potato bun (\$2 supplement)

### HOT HORS D'OEUVRES

FISH & CHIPS tartare sauce  
FRIED SHRIMP buffalo sauce  
BARCLAY PRIME MINI CRAB CAKES yuzu tobiko (\$2 supplement)

## LAND

### COLD HORS D'OEUVRES

STEAK TARTARE toast rounds  
ROASTED FILET MIGNON horseradish crème, toast  
ROSSINI petit filet & foie gras (\$2 supplement)  
FOIE GRAS seasonal marmalade (\$2 supplement)

### HOT HORS D'OEUVRES

CLASSIC PIGS IN A BLANKET  
BARCLAY PRIME MINI SLIDERS cheddar & caramelized onion  
MINI MEATBALLS marinara  
CUBAN SANDWICH panini bites  
GRILLED CHICKEN BITES caesar dip  
BUTTERMILK FRIED CHICKEN house steak sauce  
PEKIN DUCK scallion pancake & hoisin  
GRILLED LAMB LOIN chimichurri (\$2 supplement)  
LAMB LOLLIPOPS mint chutney (\$5 supplement)

## SELECTION OF 4 ITEMS AT \$30.00 PER PERSON, PER HOUR\*

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# STATIONARY

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## RAW BAR\*

served on chipped ice with lemon wedges, cocktail sauce, mignonette and hot sauce

COLOSSAL SHRIMP	\$9/piece
JUMBO SHRIMP	\$5/piece
JUMBO LUMP CRAB 3 OZ.	\$21
KING CRAB COCKTAIL 5 OZ.	\$29
LOBSTER COCKTAIL	half \$23 whole \$41
MARKET OYSTERS	\$3.25 /each

ANY ADDITIONAL ORDERS IN 20 PIECE INCREMENTS

## ARTISANAL CHEESE DISPLAY\*

served with a selection of local and international cheeses and traditional accompaniments

**\$15 PER PERSON**

## CARVING STATION\*

A FEE OF \$100 FOR UNIFORMED CHEF

28 DAY DRY AGED PRIME RIB au jus and accompanying sauces	<b>\$650 (SERVES 15-20)</b>
ROASTED FILET MIGNON au jus and accompanying sauces	<b>\$450 (SERVES 15-20)</b>
BERKSHIRE PORK LOIN au jus and accompanying sauces	<b>\$350 (SERVES 20-25)</b>
ROASTED "WAGYU" FILET au jus and accompanying sauces	<b>\$800 (SERVES 15-20)</b>

\*Amount does not include taxes, gratuity or special events fee.

# LUNCH

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## FIRST COURSE

(PLEASE PRE-SELECT TWO ITEMS)

CAESAR SALAD  
MIXED GREENS SALAD  
SEASONAL SOUP  
WAGYU SLIDERS

## SECOND COURSE

(PLEASE PRE-SELECT TWO ITEMS)

SALMON  
8 OZ. BROILED FILET  
ROASTED CHICKEN  
BRANZINO  
12 OZ. NY STRIP STEAK

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)

CREAMED SPINACH  
SAUTÉED SPINACH  
SAUTÉED MUSHROOMS  
HOUSE TATER TOTS  
WHIPPED POTATOES  
SEASONAL GREEN

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

**\$60.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# DINNER ONE

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## CHEESE AND VEGETABLE DISPLAY

(PRIVATE DINING ONLY)

\$15.00 PER PERSON\*

## BARCLAY SEAFOOD SAMPLER

oysters, jumbo shrimp,  
lump crabmeat

\$20.00 PER PERSON\*

## SIGNATURE WAGYU CHEESESTEAK

wagyu ribeye, foie gras, truffled whiz  
on a fresh baked sesame roll

\$25.00 PER PERSON\*

## FIRST COURSE

(PLEASE PRE-SELECT TWO ITEMS)

THE WEDGE

LOBSTER BISQUE

WAGYU SLIDER DUO

CAESAR SALAD

## SECOND COURSE

(PLEASE PRE-SELECT THREE ITEMS)

10 OZ. BROILED FILET MIGNON

\* 8 OZ. WAGYU FILET \$50 SUPPLEMENTAL PER PERSON FEE

14 OZ. NEW YORK STRIP STEAK

\*\*14 OZ. WAGYU NEW YORK STRIP \$75 SUPPLEMENTAL PER PERSON FEE

ROASTED CHICKEN

BRANZINO

SALMON

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)

WHIPPED POTATOES

\*\*TRUFFLE WHIPPED POTATOES SUPPLEMENTAL \$4 PER PERSON FEE

CREAMED SPINACH

SAUTÉED SPINACH

SAUTÉED MUSHROOMS

HOUSE TATER TOTS

SEASONAL GREEN

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

SERVED WITH COFFEE, DECAF & HOT TEA

**\$95.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# DINNER TWO

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## CHEESE AND VEGETABLE DISPLAY

(PRIVATE DINING ONLY)

\$15.00 PER PERSON\*

## BARCLAY SEAFOOD SAMPLER

oysters, jumbo shrimp,

lump crabmeat

\$20.00 PER PERSON\*

## SIGNATURE WAGYU CHEESESTEAK

wagyu ribeye, foie gras, truffled whiz

on a fresh baked sesame roll

\$25.00 PER PERSON\*

## FIRST COURSE

(PRE-SELECT THREE ITEMS)

CAESAR SALAD

WEDGE SALAD

WAGYU SLIDER DUO

LOBSTER BISQUE

TUNA TARTARE

## SECOND COURSE

(PLEASE PRE-SELECT THREE ITEMS)

16 OZ. RIBEYE

10 OZ. BROILED FILET MIGNON

\*\*8 OZ. WAGYU FILET \$50 SUPPLEMENTAL PER PERSON FEE

14 OZ. NEW YORK STRIP STEAK

\*\*14 OZ. WAGYU NEW YORK STRIP \$75 SUPPLEMENTAL PER PERSON FEE

ROASTED CHICKEN

SALMON

CRAB CAKE

BRANZINO

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT THREE ITEMS)

WHIPPED POTATOES

\*\*TRUFFLE WHIPPED POTATOES SUPPLEMENTAL \$4 PER PERSON FEE

CREAMED SPINACH

SAUTÉED SPINACH

SAUTÉED MUSHROOMS

HOUSE TATER TOTS

SEASONAL GREEN

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

SERVED WITH COFFEE, DECAF & HOT TEA

**\$120.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

# DINNER THREE

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## FIRST COURSE

(PLEASE PRE-SELECT THREE ITEMS)

JUMBO SHRIMP COCKTAIL  
LOBSTER BISQUE  
WAGYU SLIDER DUO  
TUNA TARTARE  
SALAD COURSE

## SALAD COURSE

(PLEASE PRE-SELECT ONE ITEMS)

CAESAR SALAD  
THE WEDGE SALAD  
CHOPPED SALAD

## THIRD COURSE

(PLEASE PRE-SELECT THREE ITEMS)

10 OZ. BROILED FILET MIGNON  
\*\*8 OZ. WAGYU FILET \$50 SUPPLEMENTAL PER PERSON FEE  
16 OZ.. RIBEYE  
14 OZ NEW YORK STRIP STEAK  
\*\*14 OZ. WAGYU NEW YORK STRIP \$75 SUPPLEMENTAL PER PERSON FEE  
20 OZ. BONE-IN NEW YORK STRIP  
ROASTED CHICKEN  
SALMON  
BRANZINO  
CHILEAN SEA BASS

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT THREE ITEMS)

WHIPPED POTATOES	HOUSE TATER TOTS
**TRUFFLE WHIPPED POTATOES SUPPLEMENTAL \$4 PER PERSON FEE	SEASONAL GREEN
CREAMED SPINACH	POTATO GRATIN
SAUTÉED SPINACH	TRUFFLE MAC & CHEESE
SAUTEED MUSHROOMS	SEASONAL GREEN

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
SERVED WITH COFFEE, DECAF & HOT TEA

**\$140.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

CHEESE AND VEGETABLE DISPLAY  
(PRIVATE DINING ONLY) \$15.00 PER PERSON\*

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BARCLAY SEAFOOD SAMPLER  
OYSTERS, JUMBO SHRIMP, LUMP CRABMEAT  
\$20.00 PER PERSON\*

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SIGNATURE WAGYU CHEESESTEAK  
WAYGU RIBEYE, FOIE GRAS, TRUFFLED WHIZ  
ON A FRESH BAKED SESAME ROLL  
\$25.00 PER PERSON\*

# BEVERAGE ONE

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## HOUSE COLLECTION BEVERAGE PACKAGE\*

\*ITEMS SUBJECT TO CHANGE

### LIQUOR SELECTIONS

VODKA- KETEL ONE

GIN- TANQUERAY

WHISKEY- SEAGRAM'S 7 CROWN

BOURBON- JACK DANIELS

RUM- BACARDI SILVER

SCOTCH- DEWAR'S WHITE LABEL

TEQUILA- SAUZA

### WINES BY THE GLASS

#### WHITE WINES

PINOT GRIGIO

CHARDONNAY

#### RED WINES

MALBEC

CABERNET SAUVIGNON

### BEER SELECTIONS

AMSTEL LIGHT

YUENGLING LAGER

### SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

**\$50 PER PERSON FOR THE FIRST 3 HOURS**

**\$10 PER PERSON PER HALF-HOUR EXTENSION**

Tax and Gratuity additional



## BEVERAGE TWO

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### PREMIUM COLLECTION BEVERAGE PACKAGE\*

\*ITEMS SUBJECT TO CHANGE

#### SPECIALTY COCKTAILS

OUR SELECTION OF TWO OF OUR CLASSIC COCKTAILS

#### LIQUOR SELECTIONS

VODKA- KETEL ONE

GIN- TANQUERAY

WHISKEY- SEAGRAM'S 7 CROWN

BOURBON- JACK DANIELS

RUM- BACARDI SILVER

SCOTCH- DEWAR'S WHITE LABEL

TEQUILA- SAUZA

#### WINES BY THE GLASS\*

##### WHITE WINES

PINOT GRIGIO

RIESLING

CHARDONNAY

##### RED WINES

PINOT NOIR

MALBEC

CABERNET SAUVIGNON

#### BEER SELECTIONS

AMSTEL LIGHT

YUENGLING LAGER

CRAFT SELECTION

#### SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

**\$60 PER PERSON FOR THE FIRST 3 HOURS;**

**\$14 PER PERSON PER HALF-HOUR EXTENSION**

Tax and Gratuity additional

## **BEVERAGE THREE**

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### **LUXURY COLLECTION BEVERAGE PACKAGE**

#### **SPECIALTY COCKTAILS**

SELECTION OF BARCLAY PRIME'S SPECIALTY COCKTAILS

#### **LIQUOR SELECTIONS**

VODKA- BELVEDERE  
GIN- BOMBAY SAPPHIRE  
WHISKEY- JACK DANIELS  
BOURBON- BULLEIT  
RUM- PYRAT XO  
SCOTCH- CHIVAS REGAL  
TEQUILA- PATRON SILVER

#### **WINES BY THE GLASS\***

##### **WHITE WINES**

SAUVIGNON BLANC  
PINOT GRIGIO  
RIESLING  
CHARDONNAY

##### **RED WINES**

PINOT NOIR  
CARMENERE  
MALBEC  
RIBERA DEL DUERO  
CABERNET SAUVIGNON

#### **BEER SELECTIONS**

AMSTEL LIGHT  
CRAFT SELECTION  
STELLA ARTOIS  
YUENGLING LAGER

#### **SOFT DRINKS**

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

**\$70 PER PERSON FOR THE FIRST 3 HOURS**

**\$14 PER PERSON PER HALF-HOUR EXTENSION**

Tax and Gratuity additional