

# THE LOVE

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GROUP DINING MENUS

## SEASONAL

Our third collaboration with Aimee Olexy, located just steps away from Rittenhouse Square, is a bi-level beauty which takes neighborhood restaurant to a whole new level. The charming space features wood-beamed ceilings, whitewashed brick walls and cozy linen-tufted banquettes.

**130 SOUTH 18TH STREET, PHILADELPHIA | [THELOVERESTAURANT.COM](http://THELOVERESTAURANT.COM)**



## FEATURES

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- Available for brunch or lunch Monday-Saturday and dinner Sunday-Thursday
- Private Loft at The Love can accommodate 20 seated or 45 standing
- Semi private Loft at The Love can accommodate 20 seated or 25 standing

**FOR MORE INFORMATION CONTACT [KERRI@STARR-RESTAURANTS.COM](mailto:KERRI@STARR-RESTAURANTS.COM) | 267-238-3651**

\*menus subject to change

# LUNCH

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Because we use seasonal ingredients our menus are always changing. These samples are intended for preview only. Your menus would include 3-4 best-of-the-season chef's favorite appetizers and entrees from our regular menu along with a dessert trio to end the meal using the format below. We will provide a balanced menu showcasing culinary creativity and classics for guests to make their selections at the event. All menus offer vegetarian and gluten-free options. We ask for food allergies and restrictions in advance.

## FOR THE TABLE

HANDMADE BISCUITS

## APPETIZERS

FRESH CREATIVE, COMPOSED LETTUCE OR FRUIT SALAD

Ex: Fig Caesar Salad, Crunch Croutons and Parmesan

ELEGANT SEASONAL CHILLED OR WARM SOUP

Ex: Asparagus Soup, Meyer Lemon, Pepper

CREATIVE SNACK OR 'FOODIE' FAVORITE

Ex: Crispy Duck Confit, Fried Green Tomatoes

## ENTREES

HIGHEST QUALITY VANCOUVER SALMON OF THE SEASON GRAIN BOWL

CHEF'S SEASONAL LUNCH BEEF OPTION

Ex: Juicy Prime Rib Sandwich, Braised Brisket with Pappardelle Pasta

VEGETARIAN COMPOSITION SHOWCASING A DISH EVEN MEAT-EATERS LOVE!

Ex: Eggplant and Portabella Stack, Pumpkin Risotto

FRESH HEALTHY SALAD ENTREE SPECIALTY

Ex: Chicken and Grapes, Greek Shrimp

## DESSERT

**PASTRY CHEF'S MIGNARDISE TRIO...** AN ARTFUL BITE-SIZE PLATE

Ex: Carrot Cake Miniature, Chocolate Truffle and Coconut Lime Macaroon

## **\$60.00 PER PERSON\***

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

# DINNER

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Because we use seasonal ingredients our menus are always changing. These samples are intended for preview only. Your menus would include 5 best-of-the-season chef's favorite appetizers and entrees from our regular menu along with a dessert trio to end the meal using the format below. We will provide a balanced menu showcasing culinary creativity and classics for guests to make their selections at the event. All menus offer vegetarian and gluten-free options. We ask for food allergies and restrictions in advance.

## FOR THE TABLE

### HANDMADE BREAD

### APPETIZERS

#### FRESH CREATIVE, COMPOSED SALAD

Ex: Fig Caesar Salad, Crunch Croutons and Parmesan

#### ELEGANT SEASONAL SOUP

Ex: Exotic Mushroom Soup and Brioche Croutons

#### HANDMADE PASTA PREPARATION

Ex: Ricotta Cavatelli, Bi-Color Corn and Truffle

#### RAW SEAFOOD OR FISH DISH

Ex: Salmon 'Poke', Lime, Radish, Avocado and Crispy Rice

#### CREATIVE, 'FOODIE' FAVORITE

Ex: Crispy Duck Confit, Butterscotch Pears and Ginger

### ENTREES

#### HIGHEST QUALITY VANCOUVER SALMON OF THE SEASON

Ex: Served with Bliss Potatoes, Lemony Artichokes and Green Garlic Basil Broth

#### CHEF'S SEASONAL BEEF OPTION

Ex: Braised Brisket with Pappardelle Pasta, Shallots and Burratta Cheese

THE LOVEBIRD: OUR FAVORITE ALL-NATURAL CHICKEN PREPARATION OFTEN FRIED WITH GRITS AND COLLARDS.

#### VEGETARIAN COMPOSITION SHOWCASING A DISH EVEN MEAT-EATERS LOVE!

Ex: Stuffed Eggplant, Three Cheeses, Escarole and Pomodoro Sauce, Pasta

#### ALTERNATIVE ENTREE SPECIALTY

Ex: Featured Seasonal Fish, Pork, Scallops with Vegetables, Potatoes and/or Grains, Scallops & Cauliflower Risotto in Brown Butter Sauce

### DESSERT

#### PASTRY CHEF'S MIGNARDISE TRIO... AN ARTFUL BITE-SIZE PLATE

Ex: Carrot Cake Miniature, Chocolate Truffle And Coconut Lime Macaroon

### **\$85.00 PER PERSON\***

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

# BRUNCH

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Because we use seasonal ingredients our menus are always changing. These samples are intended for preview only. Your menus would include 3-4 best-of-the-season chef's favorite appetizers and entrees from our regular menu along with a dessert trio to end the meal using the format below. We will provide a balanced menu showcasing culinary creativity and classics for guests to make their selections at the event. All menus offer vegetarian and gluten-free options. We ask for food allergies and restrictions in advance.

## FOR THE TABLE

HANDMADE BISCUITS

## APPETIZERS

FRESH CREATIVE, COMPOSED FRUIT OR LETTUCE SALAD

Ex: Fig Caesar Salad, Crunch Croutons and Parmesan

ELEGANT SEASONAL SOUP

Ex: Asparagus and Meyer Lemon, Summer Corn Gazpacho

CREATIVE SNACK OR 'FOODIE' FAVORITE

Ex: Deviled Eggs, Fried Green Tomatoes, Avocado Toast

## ENTREES

HIGHEST QUALITY VANCOUVER SALMON OF THE SEASON

Ex: Lox Plate, Grain Bowl, Egg Dish

CHEF'S SEASONAL SWEET BRUNCH SPECIALTY

Ex: Peach Almond Crepes, Waffle, Mascarpone And Cherries

VEGETARIAN FLUFFY FARM EGG FRITTATA & CRISPY POTATOES

Ex: Market Vegetables and Goat Cheese, Smoked Mozzarella, Herbs and Heirloom Tomato

BRUNCH TYPE GOURMET MEAT SANDWICH

Ex: Turkey Bacon Melt Handmade English Muffin, Brunch Burger, Grass Fed Beef and Farm Egg

## DESSERT

**PASTRY CHEF'S MIGNARDISE TRIO...** AN ARTFUL BITE-SIZE PLATE

Ex: Carrot Cake Miniature, Chocolate Truffle and Coconut Lime Macaroon

## **\$60.00 PER PERSON\***

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

# ENHANCEMENTS

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## **BRUNCH, LUNCH AND DINNER**

AMERICAN ARTISAN CHEESE & CHARCUTERIE COLLECTION

**\$10 PER PERSON**

FRESH MARKET VEGGIES AND GREEN GODDESS DIP SERVED ON VINTAGE PLATTERS

**\$10 PER PLATTER (EACH PLATTER SERVES 2-4 PEOPLE; please let us know how many you wish to pre-order)**

TRIO OF PASSED HORS D'OEUVRES

**\$25 PER PERSON**

FAMILY STYLE SIDES

**\$8 PER PERSON**

CUSTOM CAKES AVAILABLE UPON REQUEST

## RECEPTION STYLE

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**MENU INCLUDES: STATIONARY CHEESE OR CRUDITÉ / 2 HOURS OF 6 HORS D'OEUVRES / 3 BABY SWEETS**

**STATION** choose one

SEASONAL CRUDITÉ

seasonal market vegetable & fresh herb dips

CHEESE PRESENTATION

pimento cheese ball, blue maple pecan ball, local goat cheese,  
baby camembert, hickory on the hill, salamis, nuts, dried fruits, honey

**PASSED HORS D'OEUVRES** choose six

**\*For Hors d'oeuvres before a seated meal - \$25 per person for a selection of 3 for up to one hour\***

WARM CHEESE CREPES, SAVORY FIG JAM

SMOKED TROUT TOASTS, CELERY AND CAPERS

CRAB CANAPES, PINK PEPPERCORN DRESSING

MINIATURE AVOCADO TOASTS, OLIVE OIL, SEA SALT AND BASIL

PANCETTA WRAPPED APPLES, BALSAMIC

HOT & CRISPY HUSHPUPIES & SOUTHERN COMEBACK SAUCE

BEEF TARTARE TOAST, HORSERADISH

SCALLOP TARTARE, CITRUS, JALAPEÑO AND ENDIVE

SALMON TARTARE, CITRUS, JALAPEÑO AND ENDIVE

LOBSTER DEVEILED EGGS, PIMENTO

SALMON LOX AND CHIVE CREAM CHEESE CANAPE

MINIATURE BEEF AND HORSERADISH SLIDERS

FRENCH RADISHES AND BUTTER ON TOAST

FRIED RISOTTO ARANCINI, TRUFFLE

SESAME SHRIMP (on picks)

SEASONAL SOUP SHOT

**....or you can put your trust in our chefs and we can compose something seasonal and wonderful for you!**

**SWEETS** Selection of 3 seasonal dessert bites

Menu items are subject to change seasonally

**\$75.00 PER PERSON\***

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