

DE T T E R A

RESTAURANT *o* WINE BAR

Private Dining & Events
Fall/Winter

129 E. BUTLER AVENUE · AMBLER, PA 19002
WWW.DETTERA.COM · 215.643.0111

Cocktail Party Selections

Recommended Packages:

3 PASSED HORS D'OEURVES, 2 SMALL PLATES - \$22 / guest

4 PASSED HORS D'OEURVES, 3 SMALL PLATES - \$29 / guest

5 PASSED HORS D'OEURVES, 4 SMALL PLATES - \$36 / guest

SMALL PLATES

Roasted Amish Chicken - \$5

Cauliflower Puree, Heirloom Carrots, Chicken Jus

Seared Diver Scallops- Market Price

Braised Short Ribs - \$5

Fennel Marmalade, Braised Shallot, Red Wine Jus

Grilled Scottish Salmon - \$5

Beluga Lentils, Crème Fraiche, Dijon Mustard

Hearth Roasted Heirloom Beets- \$5

Candied Walnuts, Goats Cheese, White Balsamic

Mushroom Risotto - \$5

Local Mushrooms, Mascarpone Cheese, Grana Padano

Handmade Ricotta Cavatelli - \$5

Butternut Squash, Pumpkin Seeds, Goats Cheese

Pricing Based Per Plate

PASSED HORS D'OEURVES

Choose 3 Items - \$12 / guest

Choose 4 Items - \$14 / guest

Choose 5 Items - \$16 / guest

Saffron Arancini (Risotto Fritters)

Chicken Satay with Spicy Peanut Sauce

Smoked Salmon on an Everything Cracker

Braised Short Ribs with Nobel Cheddar

Seasonal Soup Shooters

Lobster Dumplings with Sweet & Sour Sauce

Mini Crab Cakes with Mustard Sauce

Cured Beef on Crustini with Sauce Gribiche

Tuna Tartar with Truffle Vinaigrette

Mushroom Risotto

Crepes Stuffed with Duck Confit

Shrimp Tempura

RAW BAR

Small: \$200 (serves 20-30)

Large: \$450 (serves 40+)

Oysters on a Half Shell

Market Oysters w/Traditional Garnishes

Poached Shrimp

Served w/Cocktail Sauce & Lemon

Crab Claws

With Whole Grain Mustard

Vinaigrette

DISPLAY TRAYS

Available as an Add-On Only

Domestic and Imported Cheese Display

Selection of Cheeses with Assorted Accoutrements

\$8 / guest

Salumi Display

Domestic and Imported Meats with Assorted Accoutrements

\$6 / guest

Crudités Display

Garden Fresh Vegetables served Raw with Assorted Dips

\$3 / guest

Premium Dinner

Soup / Salad

(Choose 2)

Kennett Square Mushroom Soup

Brioche Croutons, Roasted Mushrooms, Truffle Oil

Butternut Squash Soup

Roasted Squash, Gala Apple, Celery Root

Cauliflower Soup

Charred Cauliflower, Gruyere Cheese, Roasted Cipollini Onion

Little Gem Lettuce Salad

Roasted Squash, Candied Pumpkin Seeds, Black Pepper Apple Cider Vinaigrette

Baby Lettuces Salad

Strawberries, Toasted Walnuts, White Balsamic

Classic Caesar Salad

Organic Romaine, Shaved Parmesan, Focaccia Croutons, House made dressing

Entrées

(Choose 3)

Roasted Amish Chicken

Cauliflower Puree, Heirloom Carrots, Chicken Jus

Red Wine Braised Short Ribs

Fennel Marmalade, Braised Shallots, Red Wine Jus

Grilled Hanger Steak (add \$5 / guest)

Fingerling Potatoes, Local Trumpet Mushrooms, Swiss Chard, Red Wine Jus

Seared Bronzino

Forbidden Black Rice, Baby Bok Choy, Lemon Thyme Butter

Grilled Scottish Salmon

Celery Root, Gala Apple, Butternut Squash, Apple Cider Emulsion

House Made Ricotta Cavatelli

Butternut Squash, Toasted Butter, Sage, Goats Cheese

Dessert

Trio of Mini Desserts

Choose 3: Crème Brulee, Chocolate Pate, Brown Sugar Panna Cotta, Butter Cake, Mini Cupcakes

\$48 / Guest*

**soft drinks, coffee & tea included - tax & gratuity not included*

Platinum Dinner

Soup / Salad (Choose 2)

Kennett Square Mushroom Soup

Brioche Croutons, Roasted Mushrooms, Truffle Oil

Butternut Squash Soup

Roasted Squash, Gala Apple, Celery Root

Cauliflower Soup

Charred Cauliflower, Gruyere Cheese, Roasted Cipollini Onion

Little Gem Lettuce Salad

Roasted Squash, Candied Pumpkin Seeds, Black Pepper Apple Cider Vinaigrette

Baby Lettuces Salad

Apples, Toasted Walnuts, White Balsamic

Classic Caesar Salad

Organic Romaine, Shaved Parmesan, Focaccia Croutons, House Made Dressing

Pasta (Choose 2)

Hand Made Ricotta Cavatelli

Butternut Squash, Garden Sage, Brown Butter, Goats Cheese

House Made Rigatoni

Braised Lamb, Caramelized Onions, Herbed Bread Crumbs, Ricotta Salata, Lamb Jus

Sweet Potato Ravioli

Braised Pork Shoulder, Spiced Pork Jus

Entrées (Choose 3)

Grilled 10 oz. New York Strip Steak

Roasted Potatoes, Asparagus, Beech Mushrooms, Little Carrots, Brandy Peppercorn Sauce

Australian Rack of Lamb

Barley Risotto, Broccoli Rabe, Thyme Lamb Jus

Roasted Duck Breast

Sweet Potato, Braised Shallots, Bok Choy, Duck Jus

Wild Striped Bass

Butternut Squash, Celery Root, Gala Apple, Duck Jus

Grilled Yellowfin Tuna

Baby Bok Choy, Royal Trumpet Mushrooms, Scallions, Lemongrass Broth

Roasted & Stuffed Amish Chicken Breast

Cauliflower Puree, Little Carrots, Brussels Sprouts, Chicken Jus

Dessert (Choose 2)

Butter Cake

Classic Vanilla Bean Crème Brulee

Bitter Sweet Chocolate Pate

\$66 / Guest

**soft drinks, coffee & tea included - tax & gratuity not included*

Family Style Lunch & Dinner

A casual meal served in large platters for the table to share.

25 guest minimum

Salad

(Choose 2)

Salad of Baby Red Romaine

Parmesan Croutons, Lemon Garlic Vinaigrette

Baby Lettuces Salad

Baby Lettuce, Strawberries, Walnuts, White Balsamic

Arugula Salad

Pancetta, Blue Cheese, Red Onions, Balsamic Vinaigrette

Entrées

(Choose 3)

Whole Roasted Chicken

Grilled Salmon

Grilled Skirt Steak

Roasted Pork Loin

Seasonal Ricotta Cavatelli

Seasonal Garnish

(Vegetarian Option)

Seasonal Ravioli

(Vegetarian Option)

Sides

(Choose 2)

Roasted Potatoes

Asparagus

Haricot Vert

Potato Gratin

Dessert

Classic Vanilla Bean Crème Brulee

Seasonal Cobbler & Gelato

\$43 / Guest

**soft drinks, coffee & tea included – tax & gratuity not included*