

# DE T T E R A

RESTAURANT *ob* WINE BAR

*Private Dining & Events*  
Spring-Summer

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

# Cocktail Party Selections

## *Recommended Packages:*

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

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

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

### SMALL PLATES

**Roasted Amish Chicken** - \$5

*Smoked Potato, Asparagus, Chicken Jus*

**Seared Diver Scallops**- Market Price

**Braised Short Ribs** - \$8

*Fennel Marmalade, Braised Shallot, Red Wine Jus*

**Grilled Scottish Salmon** - \$5

*Baby Bok Choy, Grilled Scallions, Sweet & Sour*

**Hearth Roasted Heirloom Beets**- \$5

*Candied Walnuts, Goats Cheese, White Balsamic*

**Mushroom Risotto** - \$5

*Local Mushrooms, Mascarpone Cheese, Grana Padano*

**Handmade Ricotta Cavatelli** - \$5

*Cherry Tomatoes, Toasted Sage, Brown Butter*

*\*Pricing Based Per Plate\**

### PASSED HORS D'OEUVRES

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**

**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**

### **Hearth Fired Pizza Station-\$10pp**

*Choose 3:*

*Margherita, Italian Sausage, Braised Short Rib, Roasted Cauliflower, Fig & Arugula, Mushroom*

### 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*

### **Chilled Corn Soup**

*Melted Cherry Tomato, Hearth Roasted Corn Relish*

### **Asparagus Soup**

*Crispy Parmesan Cheese, Asparagus, Shallot Confit*

### **Watermelon & Greek Feta Salad**

*Baby Arugula, Dijon Red Wine 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**

*Smoked Fingerling Potatoes, Asparagus, Chicken Jus*

### **Red Wine Braised Short Ribs** (add \$5 / guest)

*Fennel Marmalade, Braised Shallots, Red Wine Jus*

### **Grilled Hanger Steak** (add \$5 / guest)

*Crushed Yukon Gold Potatoes, Baby Carrots, Red Wine Jus*

### **Crispy Bronzino**

*French Green Beans, Melted Leeks, White Asparagus, Saffron Emulsion*

### **Grilled Scottish Salmon**

*Summer Squash, Cherry Tomatoes, Red Pepper, Basil, Tomato Parmesan Broth*

### **House Made Ricotta Cavatelli**

*Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan Cheese*

### **Caramelized Onion & Zucchini Ravioli**

*Parmesan Cheese Sauce*

## Dessert

### **Trio of Mini Desserts**

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

**\$50 / 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*

### **Chilled Corn Soup**

*Melted Cherry Tomato, Hearth Roasted Corn Relish*

### **Asparagus Soup**

*Crispy Parmesan Cheese, Asparagus, Shallot Confit*

### **Watermelon & Greek Feta Salad**

*Baby Arugula, Dijon Red Wine Vinaigrette*

### **Baby Lettuces Salad**

*Strawberries, Toasted Walnuts, White Balsamic*

### **Classic Caesar Salad**

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

## Pasta (Choose 2)

### **Hand Made Ricotta Cavatelli**

*Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan*

### **Caramelized Onion and Zucchini Ravioli**

*Parmesan Cheese Sauce*

### **Hand Rolled Potato Gnocchi**

*Scallions, Roasted Peppers, Tomato Butter*

## Entrées (Choose 3)

### **Grilled 10 oz. New York Strip Steak**

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

### **Australian Rack of Lamb (add \$5 / guest)**

*Barley Risotto, Broccoli Rabe, Thyme Lamb Jus*

### **Roasted Duck Breast**

*Asparagus, Spring Onions, Oyster Mushrooms, Duck Jus*

### **Wild Striped Bass**

*Black Beluga Lentils, Crème Fraiche, Baby Arugula, Dijon Mustard*

### **Grilled Yellowfin Tuna**

*Zucchini, Cherry Tomatoes, Red Bell Pepper, Basil, Tomato Broth*

### **Roasted & Stuffed Amish Chicken Breast**

*Smoked Fingerling Potatoes, Swiss Chard, House Smoked Bacon, Chicken Jus*

## Dessert (Choose 2)

### **Butter Cake**

### **Classic Vanilla Bean Crème Brulee**

### **Bitter Sweet Chocolate Pate**

**\$70 / 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*

### **Watermelon & Greek Feta Salad**

*Baby Arugula, Dijon Red Wine Vinaigrette*

## Entrées

(Choose 3)

### **Whole Roasted Chicken**

### **Grilled Salmon**

### **Pan Seared Bronzino**

### **Grilled Skirt Steak**

### **Slow Roasted Leg of Lamb**

### **Hand Made Ricotta Cavatelli**

*Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan*

### **Caramelized Onion and Zucchini Ravioli**

*Parmesan Cheese Sauce*

## Sides

(Choose 2)

### **Roasted Potatoes**

### **Asparagus**

### **Haricot Vert**

### **Potato Gratin**

### **Ratatouille**

## Dessert

(Choose 2)

### **Classic Vanilla Bean Crème Brulee**

### **Chocolate Mousse**

### **Seasonal Cobbler & Gelato**

\$46/ Guest

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

## **Lunch**

**\*30 guest minimum\***

### **Soup / Salad**

(Choose 2)

#### **Kennett Square Mushroom Soup**

*Brioche Croutons, Roasted Mushrooms, Truffle Oil*

#### **Asparagus Soup**

*Crispy Parmesan Cheese, Asparagus, Shallot Confit*

#### **Chilled Corn Soup**

*Melted Cherry Tomato, Hearth Roasted Corn Relish*

#### **Watermelon & Greek Feta Salad**

*Baby Arugula, Dijon Red Wine Vinaigrette*

#### **Salad of Baby Red Romaine**

*Parmesan Croutons, Lemon Garlic Vinaigrette*

#### **Baby Lettuces Salad**

*Baby Lettuces, Strawberries, Walnuts, White Balsamic*

### **Entrées**

(Choose 3)

#### **Roasted Amish Chicken**

*Smoked Fingerling Potatoes, Asparagus Natural Jus*

#### **Grilled Flat Iron Steak**

*Truffle Parmesan French Fries, Red Wine Sauce*

#### **Grilled Scottish Salmon**

*Summer Squash, Cherry Tomatoes, Red Pepper, Basil, Tomato Parmesan Broth*

#### **Hand Made Pappardelle**

*Mushroom Ragout, Parsley, Olive Oil, Grana Padano*

#### **Hand Made Ricotta Cavatelli**

*Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan Cheese*

#### **Caramelized Onion & Zucchini Ravioli**

*Parmesan Cheese Sauce*

### **Dessert**

#### **Trio of Mini Desserts**

*Chef's Seasonal Selection*

**\$43 / Guest**

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

# Brunch

\*30 guest minimum\*

## Starters

(Choose 2)

### **Kennett Square Mushroom Soup**

*Brioche Croutons, Roasted Mushrooms, Truffle Oil*

### **Seasonal Soup**

*Seasonal Garnishes*

### **Yogurt Parfait**

*House Made Granola, Fresh Berries*

### **Baby Lettuces Salad**

*Baby Lettuces, Strawberries, Walnuts, White Balsamic*

### **Seasonal Fruit**

## Entrées

(Choose 3)

### **Grilled Steak Salad**

*Baby Lettuces, Radish, Blue Cheese, Red Onion, Cucumber, Tomato*

### **Short Rib Panini**

*Asiago Cheese, Arugula, Roasted Onions, French Fries*

### **Mushroom Frittata**

*Crispy Potatoes, Oven Dried Tomato, Basil*

### **Seasonal Ricotta Cavatelli**

*Seasonal Garnish*

(Vegetarian Option)

### **Crème Brulee French Toast**

*Brioche, Strawberries, Maple Syrup*

(Vegetarian Option)

### **Steak Frites**

*Grilled Skirt Steak, Hand Cut Truffle French Fries*

### **Grilled Merguez Sausage**

*Roasted Potatoes, Grana Padano, Fried Egg*

## Dessert

### **Trio of Mini Desserts**

*Chef's Seasonal Selection*

\$43 / Guest

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

# Family Style Brunch

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

*\*20 guest minimum\**

## Salad

(Choose 2)

### **Baby Lettuces Salad**

*Strawberries, Toasted Walnuts, White Balsamic*

### **Classic Caesar Salad**

*Organic Romaine, Shaved Parmesan, Focaccia Croutons, House Made dressing*

### **Seasonal Fruit**

## Entrées

(Choose 3)

### **Whole Roasted Chicken**

### **Grilled Salmon**

### **Steak Frites**

### **Crème Brulee French Toast**

### **Short Rib Panini**

### **Handmade Ricotta Cavatelli**

## Sides

(Choose 2)

### **Roasted Potatoes**

### **Seasonal Vegetable**

### **Potato Gratin**

## Dessert

(Choose 2)

### **Classic Vanilla Bean Crème Brulee**

### **Chocolate Mousse**

### **Seasonal Cobbler & Gelato**

**\$43 / Guest**

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