

# \$53 Event Menu

12 people or more

## SALAD CHOICE (2)

### Herb Salad

Arugula, Spinach, Frisse, Dill, Mint, Basil, Fennel, Wildflowers, Blue Agave Vinaigrette

### Frisee Salad

Chevre, Pineapple, Spiced Almonds, Citrus Vinaigrette

## ENTRÉE CHOICE OF (3)

### Salmon

Seared Atlantic Salmon

### Smoky Butter Paneer

Cottage Cheese, Tomatoes, Onions, Spices, Fresh Herbs , Creamy sauce, Saffron Rice

### Herb Chicken

Garlic and Rosemary

## CHOICE OF SIDES: PICK (3)

Creamy Masala Polenta

Turkish Cous Cous

Parsnip Whipped Potatoes Asparagus

Risotto

Turmeric Risotto

Spinach

Asparagus

Sautéed Wild Mushroom

## PASTRY CHEF CHOICE (2)

Ginger Lime Cheesecake

Flourless Chocolate Tort

**ANCIENT** spirits & grille

Traditional Elements, Modern Tastes \* 1726 Chestnut Street Philadelphia, Pa. 19103 [asgphilly.com](http://asgphilly.com)

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# 69\$ Menu

12 people or more

## INDULGE:

CHOICE OF (3)

Served Family Style

### Spring Rolls

Pastry Shell stuffed with mixed vegetable, Chili, Spring Onions

### Falafel

Mung Bean, Spice Caramelized Onions, Yogurt Sauce

### Grilled Octopus

Smoked Paprika Chickpea Puree, Coconut Cardamon  
Cream, Blood Orange Salad

### Flapjack

Braised Lamb, Pumpkin Chutney, Tamarind

### Chicken, Veggie Tabletop BBQ

served with spicy yogurt sauce and cucumber  
sauce.

## SIDE DISHES:

CHOICE OF (3)

Served Family Style

Masala Polenta

Turkish Cous Cous

Parsnip Potatoes

Asparagus Risotto

Turmeric Risotto

Spinach

Asparagus

Wild Mushroom

## ENTRÉE:

CHOICE OF (3)

### Salmon

Seared Atlantic Salmon

### Free Range Rabbit

Braised Rabbit, Turmeric Risotto, Wild Mushroom, Crispy Sage

### Herb Chicken

Garlic and Rosemary

### Smoky Butter Paneer

Cottage Cheese, Tomatoes, Onions, Spices, Fresh Herbs  
Creamy sauce, Saffron Rice

## PASTRY CHEF:

CHOICE (2)

Ginger Lime Cheesecake

Flourless Chocolate Tort

# ANCIENT spirits & grille

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# 79\$ Menu

12 people or more

## INDULGE

Choice of (3)

### Spring Rolls

Pastry Shell stuffed with mixed vegetable, Chili, Spring Onions

### Falafel

Mung Bean, Spice Caramelized Onions, Yogurt Sauce

### Grilled Octopus

Smoked Paprika Chickpea Puree, Coconut Cardamon Cream, Blood Orange Salad

### Flapjack

Braised Lamb, Pumpkin Chutney, Tamarind

### Chicken, Veggie Tabletop BBQ

served with spicy yogurt sauce and cucumber

## SALAD

Choice of (2)

### Herb Salad

Arugula, Spinach, Frisse, Dill, Mint, Basil, Fennel, Wildflowers,  
Blue Agave Vinaigrette

### Frisee Salad

Chevre, Pineapple, Spiced Almonds, Citrus Vinaigrette

## PASTRY CHEF CHOICE (2)

Ginger Lime Cheesecake

Flourless Chocolate Tort

## ENTRÉE

Choice of (3)

### Salmon

Seared Atlantic Salmon

### Seared Lamb Loin

Garlic, Ginger, Rosemary Marinated

### Herb Chicken

Garlic and Rosemary

### Smoky Butter Paneer

Cottage Cheese, Tomatoes, Onions, Spices, Fresh Herbs  
Creamy sauce, Saffron Rice

## SIDE DISHES

Choice of (3)

Served Family Style:

### Marsala Polenta

Turkish Cous Cous

Parsnip Potatoes

Asparagus Risotto

Turmeric Risotto

Spinach

Asparagus

Wild Mushroom

# ANCIENT

spirits & grille

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# 95\$ Menu

Five Course Menu  
12 people or more

## Starters:

Choice of (3) Served Family Style

Spring Rolls

Pastry Shell stuffed with mixed vegetable, Chili, Spring Onions

Falafel

Mung Bean, Ayurvedic Spice Caramelized Onions, Yogurt Sauce

Avocado Crudo

Crushed Pomegranate, Cilantro, Mint, Tart Cherries, Citrus Oil

Flapjack

Braised Lamb, Pumpkin Chutney, Tamarind

Grilled Octopus

Smoked Paprika Chickpea Puree, Coconut Cardamon Cream, Blood Orange Salad

Chicken or Veggie Tabletop BBQ

Served with Spicy Yogurt Sauce & Cucumber Sauce.

## Salad:

Choice of (2)  
Herb Salad

Arugula, Spinach, Frisse, Dill, Mint, Basil, Fennel, Wildflowers, Blue Agave Vinaigrette

Frisee Salad

Chevre, Pineapple, Almonds, Citrus Vinaigrette

## Indulge:

Choice of (2)

Crab Cake

Lamb Kabob

Chicken Kabob

Shrimp Cocktail

Smoked Salmon

## Entrée:

Choice of (3)

Seared Atlantic Salmon

Free Range Rabbit

Braised Rabbit, Turmeric Risotto, Wild Mushroom, Crispy Sage

Herb Chicken

Rosemary and Garlic

Smoky Butter Paneer

Cottage Cheese, Tomatoes, Onions, Spices, Fresh Herbs, Creamy sauce, Saffron Rice

## Side Dishes:

Choice of (3) Served Family Style

Masala Polenta

Turkish Cous Cous

Parsnip Potatoes

Asparagus risotto

Turmeric Risotto

Spinach

Asparagus

Wild Mushroom

## Dessert:

Choice of (2)

Ginger Lime Cheesecake

Flourless Chocolate Tort

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