

Buffet Station Menu

A la Carte Platters

- Cheese & Fruit (\$150 for 25 people)
- Shrimp Cocktail (\$4 each)
- Crudites (\$95 for 25 people)
- Smoked Salmon (\$170 for 25 people)
- Buckwheat Pancake, Pickled Cucumber, Dill Pesto, Ginger Tomato Jam (100 for 25 people)
- Hummus (\$75 for 25 people)
- Ancient Dips, Moong Dal, Pickled Beets, Cucumber Raita, Eggplant Baba Ganoush , Naan (\$100 for 25 people)

Buffet Salads

- Herb Salad
 - Arugula, Spinach, Frisse Dill, Mint, Basil, Fennel, Wildflowers, Blue Agave Vinaigrette (\$6 per person)
- Couscous Salad (\$150 for 25 people)
- Frisee Salad
 - Chevre, Pineapple, Almonds, Citrus Vinaigrette (\$7 per person)
- Watermelon Salad
 - Feta, Basil, Mint, Grapefruit Citronelle (\$6 per person)
- Beet Salad
 - Walnuts, Mascarpone, Figs, Spicy Edamame (\$6 per person)

Buffet Sides

- (Pick 3: \$5 per person per piece)
- Roasted Asparagus
 - Wild Mushrooms
 - Asparagus risotto
 - Green Beans
 - Masala Polenta
 - Mashed Potatoes
 - Saffron Basmati Rice

Entrée Choices

- Seared Salmon (\$11 per person)
- Statler Chicken Breast (\$9 per person)
-)Rack of Lamb Chops: Rosemary – Boswellia Mustard (\$17 per person)

Indian Dishes

- Pick (1)
 Proteins: Lamb, Chicken, Goat, Shrimp
 For 25 people: \$160 \$120 \$130 \$145

Pick (1) Sa uce

- Yellow Curry Sauce
- Tikka Masala Sauce
- Butter Sauce (Murgh Makhani)

Risotto Choices

- Pick (1)
 Proteins: Lamb, Chicken, Goat, Shrimp
 For 25 people: \$160 \$120 \$130 \$145

Penne Pasta Choices

- Pick (1)
 Proteins: Lamb, Chicken, Goat, Shrimp
 For 25 people: \$160 \$120 \$130 \$145

Sauces

- Pick (1)
 Alfredo Sauce
 Pesto Sauce
 Arrabiata Sauce

Dessert Platters

- Pick (2)
 Cheesecake (\$5 per person)
 Chocolate Tort (\$5 per person)
 Key Lime Tarts (\$5 per person)
 Cookies (\$5 per person)

Beverage Options

\$20 Two drinks per person

- Svedka vodka
- New Amsterdam Gin
- Sauza Tequila
- Bacardi Rum
- Makers Mark Whiskey
- Choice of 1 Red wine & 1 white wine
- Domestic Draught and bottle beer



ANCIENT
SPIRITS & GRILLE

Hors d'oeuvres Menu

\$60 Per Person

Platter

Fruits, veggies, cheese, dips

Desserts

Mini Cheese Cake
Mini Chocolate Tart

Pick 5 From Below

Ancient Chicken Gold Coins

Chef Special Recipe

Popcorn Chicken

Marinated Boneless Chicken Tenders

Volvon Chicken 2 Leaf

Chicken Salad

Smoked Salmon Malacas

Gilled Salmon With Chef Special Sauces

Mini Veg Samosa

Mixed Veg Puffs

Paneer Saglic

Cottage Cheese and Veg Skewers

Cheese and Pineapple Stick

ANCIENT spirits & grille

Traditional Elements, Modern Tastes * 1726 Chestnut Street Philadelphia, Pa. 19103 asgphilly.com

This menu contains foods / drinks with herbs that may cause food intolerances or allergies. Please ask to serve without herbs if you are intolerant or allergic to them. Ancient Spirits and Grille does not assume liability for adverse reactions to food or drinks consumed, or items one may come into contact with while eating or drinking from this menu.



ANCIENT
SPIRITS & GRILLE

Appetizers & Drinks Menu

FOOD

\$50 Per Person

Crudites Platter

vegetables served with dips

Pick 5 From Below

Ancient Chicken Gold Coins

Chicken, Herbs, Asian Spices, Hot & Chili Sweet Sauce

Watermelon Salad

Feta , Basil, Mint, Grapefruit Citronelle

Smoked Salmon Malacas

Salmon, Pan fried, Mild chillies, Spices, Sauce

Spring rolls Veg

Pastry Shell stuffed with Mixed Vegetable, Spring Onions

Mini Cheese Cake

Mini Chocolate Tart

Cheese and Pineapple Stick

BEVERAGES

Two Drinks for Person

\$20 per person

Svedka vodka

New Amsterdam Gin

Sauza Tequila

Bacardi Rum

Makers Mark Whiskey

Choice of 1 Red wine & 1 white wine

Domestic Draught and bottle beer

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