

THE LOVE

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



FEATURES

- 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 | 267-238-3651

*menus subject to change

LUNCH

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

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

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

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

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 ONION JAM (seasonal varieties)

SMOKED FISH TOASTS, CELERY AND CAPERS

CRAB CANAPES, PINK PEPPERCORN DRESSING

MINIATURE AVOCADO TOASTS, OLIVE OIL, SEA SALT AND BASIL

PANCETTA WRAPPED PEACHES, BALSAMIC

HOT & CRISPY HUSHPUPPIES & SOUTHERN COMEBACK SAUCE

ROSEMARY POTATO CHIPS AND HOUSE ONION DIP (Caviar & Sour Cream Supplement Available)

LOBSTER DEVEILED EGGS, PIMENTO

BEEF CURED SALMON LOX AND CHIVE CREAM CHEESE CANAPE

MINIATURE BEEF AND HORSERADISH SLIDERS (Can be pork or chicken)

FRENCH RADISHES AND BUTTER ON TOAST

...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.