

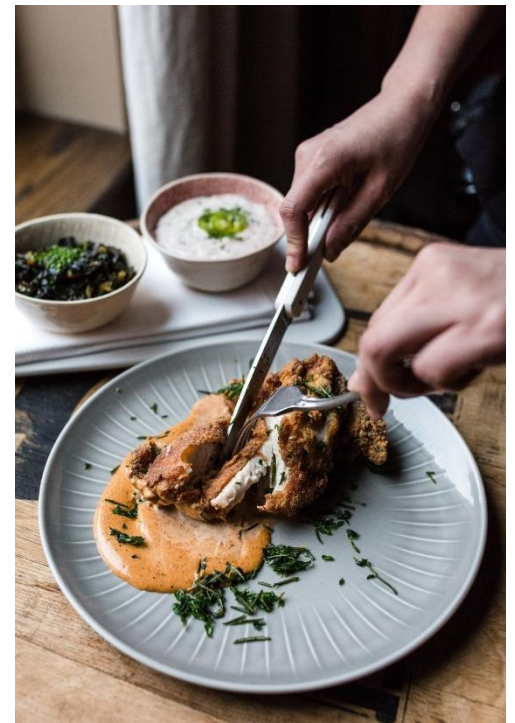
The Love.

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 Lunch events Monday-Friday
- Private Loft at The Love can accommodate 30 seated
- Semi private Loft at The Love can accommodate 18 seated
- Available for Full Restaurant Buyout with Food and Beverage Minimum in place.

FOR MORE INFORMATION, CONTACT DIANE.FARINA@STARR-RESTAURANTS.COM | 267-238-3650

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. 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.

Please refer to menus on our website for more up-to-date offerings.

FOR THE TABLE

HANDMADE BISCUITS

APPETIZERS

SEASONAL SOUP

LITTLE LETTUCE SALAD

BUFFALO CAULIFLOWER

ENTRÉES

SEASONAL SALMON GRAIN BOWL

TURKEY AVOCADO MELT

SALAD ENTREE SPECIALTY

SEASONAL RISOTTO

DESSERT

PASTRY CHEF'S MIGNARDISE TRIO... AN ARTFUL BITE-SIZE PLATE

\$60.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

MENU ENHANCEMENTS

LABOR OF LOVE CHEESE COLLECTION

\$10 PER PERSON

TRIO OF HORS D'OEUVRES FOR THE TABLE

\$25 PER PERSON

FAMILY STYLE SIDES

\$8 PER PERSON



DINNER

Because we use seasonal ingredients, our menus are always changing. These samples are intended for preview only. Your menus would include 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. Please refer to menus on our website for more up-to-date offerings.

FOR THE TABLE

HANDMADE BREAD

APPETIZERS

SEASONAL SOUP

FRESH CREATIVE, COMPOSED SALAD

SOUTHERN STYLE HUSH PUPPIES

SEASONAL RISOTTO

ENTREES

SEASONAL SALMON

PULLED BRISKET AND HOUSE-MADE FAZZOLETTI

THE LOVEBIRD: OUR GUEST FAVORITE FRIED CHICKEN,
SERVED WITH GRITS AND COLLARDS

HOUSE-MADE RICOTTA RAVIOLI

DESSERT

PASTRY CHEF'S MIGNARDISE TRIO... AN ARTFUL BITE-SIZE PLATE

\$85.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

MENU ENHANCEMENTS

LABOR OF LOVE CHEESE COLLECTION

\$10 PER PERSON

TRIO OF HORS D'OEUVRES FOR THE TABLE

\$25 PER PERSON

FAMILY STYLE SIDES

\$8 PER PERSON

