



*smokin' betty's*

## EVENTS INFORMATION PACKET

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116 South 11th Street ° NW Corner of 11th & Sansom Streets ° Philadelphia, PA 19107

*phone:* 215-922-6500   *email:* [info@smokinbettys.com](mailto:info@smokinbettys.com)   *web:* [smokinbettys.com](http://smokinbettys.com)

A minimum of 20 guests is required for all Small Bites  
 Prices do not include sales tax & gratuities. All small bites include one piece per person

small bites

SELECTION of 3: \$14 per person	SELECTION of 4: \$17 per person	SELECTION of 5: \$20 per person
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\* add \$2.50 per person \*\* add \$3.50 per person

- FLATBREADS ..... **BBQ Pulled Pork, Chicken & Brisket\*** cheddar cheese & creamy slow  
**Fresh Mozzarella & Prosciutto** fig jam & balsamic reduction  
**Grilled Vegetable** assorted seasonal vegetables & shaved parmesan  
**Grilled Flank Steak** blue cheese crumbles, caramelized onions & spinach\*
- SPRINGROLLS ..... **BBQ Pulled Pork, Chicken or Beef Brisket** with sriracha aioli  
**Philly Cheesesteak** with smoked tomato jam  
**Marinated Vegetable** glass noodles, mixed vegetables, sweet chili sauce  
**Teriyaki Chicken** glass noodles, grilled chicken, thai peanut sauce  
**Smoked Shrimp** mixed vegetables, with citrus soy sauce\*
- WRAPS ..... **Chicken Caesar** romaine lettuce, shaved parmesan, Caesar dressing  
**California Turkey** avocado, sprouts, tomato, jack cheese, honey mustard  
**Marinated Grilled Vegetable** feta cheese, tahini-soy dressing  
**Turkey, Bacon & Ranch** crispy bacon, ranch dressing, lettuce, tomato  
**Fresh Mozzarella & Prosciutto** pesto mayo, arugula, tomato
- SLIDERS ..... **BBQ Pulled Pork, Chicken OR Beef Brisket** with creamy coleslaw  
**Classic Roasted Turkey** with lettuce & tomato  
**Waldorf Chicken Salad** walnuts, apples, grapes, lettuce & tomato  
**Crab Cake** chipotle aioli, arugula, pickled onions\*\*  
**French Dip** horseradish mayo, melted swiss cheese\*\*
- MINI BURGERS ..... **Ground Chicken** ground chicken & bacon patty with caramelized onions  
**Ground Turkey** lettuce, tomato, raw onion  
**Homemade Veggie** squash, chickpea & quinoa patty with poblano relish  
**Angus Beef** lettuce, tomato, raw onion\*
- COMFORT ..... **St. Louis Riblets** in sam's famous BBQ sauce or spicy dry rub  
**Grilled Chicken Wings** in sam's famous BBQ sauce or spicy dry rub  
**Fried Green Tomato Bruschetta** warm goat cheese & balsamic reduction  
**Homemade Mozzarella Sticks** with house marinara sauce  
**Cowboy Cookies** grilled filet mignon, sweet potato sandwich, spicy aioli\*\*
- SKEWERS ..... **Grilled Chicken** thai peanut dipping sauce  
**Marinated Grilled Vegetable** basil puree and balsamic reduction  
**Marinated Grilled Steak** korean bbq sauce\*\*  
**Cilantro Lime Marinated Mahi-Mahi** avocado crème\*  
**Roasted Pork** grilled pineapple and sweet & sour sauce  
**Coconut Shrimp Skewers** curry dipping sauce\*\*

appetizers

*Lunch & dinner*

..... pre fixe menus .....

Offered to groups of fifteen or larger with a maximum of fifty guests. Consider a pre fixe menu for your special occasion or a next gathering

(1)

..... first course .....

**CUP OF SOUP**

WITH CRACKERS

**HOUSE SALAD**

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

..... second course .....

**ROASTED BEET & GOAT CHEESE SALAD**

BABY SPINACH, ARUGULA, CRISPY SHALLOTS,  
PISTACHIOS, BALSAMIC VINAIGRETTE

**CLASSIC BBQ SANDWICHES**

CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN  
WITH CREAMY SLAW AND HAND-CUT FRIES

**CHEDDAR BURGER**

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO  
WITH HAND-CUT FRIES

**BUFFALO CHICKEN SANDWICH**

CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE  
CHEESE, & BACON ON A COUNTRY WHITE BUN WITH HAND CUT  
FRIES

**MARINATED GRILLED VEGETABLE WRAP**

GRILLED SQUASH, ZUCCHINI, ROASTED RED PEPPERS, RED ONIONS,  
SLICED PORTOBELLO MUSHROOMS, BROCCOLINI, WITH BETTY'S  
HOUSE SALAD

**HOMEMADE VEGGIE BURGER**

RED ONION MARMALADE, LETTUCE, TOMATO, WITH HAND-CUT FRIES

..... third course .....

**WARM HOMEMADE BREAD PUDDING**

CARAMEL SAUCE & WHIPPED CREAM

**CHOCOLATE CAKE**

FRESH WHIPPED CREAM, RASPBERRY SAUCE & COCOA POWDER

(2)

..... first course .....

**CHILI OF THE DAY**

WITH CORNBREAD

**CUP OF SOUP**

WITH CRACKERS

**HOUSE SALAD**

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

..... second course .....

**CAESAR OR HOUSE SALAD**

WITH GRILLED CHICKEN OR SALMON

**CHEDDAR BURGER**

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO  
WITH HAND-CUT FRIES

**GRILLED BBQ CHICKEN**

IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW  
AND CORN BREAD MUFFINS

**GRILLED CHICKEN BREAST**

WITH MUSHROOM RISOTTO & FRIED GREEN BEANS

**MARINATED SEASONAL VEGETABLE RISOTTO**

BALSAMIC REDUCTION, RED PEPPER COULIS, PARMESAN CHEESE

..... third course .....

**WARM HOMEMADE BREAD PUDDING**

CARAMEL SAUCE & WHIPPED CREAM

**CHOCOLATE CAKE**

FRESH WHIPPED CREAM, RASPBERRY SAUCE & COCOA POWDER

1st & 2nd Course: \$22 per person

3 courses: \$27 per person

1st & 2nd Course: \$20 per person

3 courses: \$23 per person

..... pre fixe menus .....

Offered to groups of fifteen or larger with a maximum of fifty guests. Consider a pre fixe menu for your special occasion or a next gathering

(3)

*first course*

**GRILLED WINGS**

CHOICE OF SPICY DRY RUB OR SAMS FAMOUS BBQ SAUCE

**CHEESESTEAK EGGROLLS**

SMOKED TOMATO JAM

**HOUSE SALAD**

MIXED GREENS, TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE

*second course*

**CLASSIC BBQ SANDWICHES**

CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN WITH CREAMY SLAW AND HAND-CUT FRIES

**CHEDDAR BURGER**

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO, WITH HAND-CUT FRIES

**GRILLED BBQ CHICKEN**

IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW AND CORN BREAD MUFFINS

**SPICY DRY RUB ST. LOUIS RIBS**

WITH BAKED BEANS & HAND CUT FRIES

**GRILLED SALMON**

WITH MACARONI SALAD AND STEAMED BROCCOLI

**MARINATED SEASONAL VEGETABLE RISOTTO**

BALSAMIC REDUCTION, RED PEPPER COULIS, PARMESAN CHEESE

*third course*

**WARM HOMEMADE BREAD PUDDING**

CARAMEL SAUCE & WHIPPED CREAM

**CHOCOLATE CAKE**

FRESH WHIPPED CREAM, RASPBERRY SAUCE & COCOA POWDER

**NUTELLA ROLL**

BANANAS, CARAMEL, COFFEE HAZELNUT ICE CREAM

1st & 2nd Course: \$26 per person

3 courses: \$32 per person

(4)

*first course*

**GRILLED ST. LOUIS RIBLETS**

SPICY DRY RUB WITH CREAMY SLAW

**CHEESESTEAK EGGROLLS**

SMOKED TOMATO JAM

**REUBEN EGGROLLS**

THOUSAND ISALND DRESSING

**VEGETABLE QUESADILLA**

PEPPERS, ONIONS, MUSHROOMS, BROCCOLI, CHEDDAR CHEESE

*second course*

**GRILLED BBQ CHICKEN & RIB COMBO**

IN SAMS FAMOUS BBQ SAUCE WITH BAKED BEANS & HAND-CUT FRIES

**CRAB CAKE PLATTER**

WITH CONFETTI RICE & ASPARAGUS

**GRILLED FLAT IRON STEAK**

MUSHROOM RISOTTO, FRIED GREEN BEANS

**SLICED BRISKET PLATTER**

MASHED POTATOES, BROCCOLI, MUSHROOM AU JUS

**SEARED DUCK BREAST**

BUTTERNUT SQUASH PUREE, ROASTED BRUSSELS SPROUTS, AND A CRANBERRY & ORANGE SAUCE

**MARINATED SEASONAL VEGETABLE RISOTTO**

BALSAMIC REDUCTION, RED PEPPER COULIS, PARMESAN CHEESE

*third course*

**WARM HOMEMADE BREAD PUDDING**

CARAMEL SAUCE & WHIPPED CREAM

**CHOCOLATE CAKE**

FRESH WHIPPED CREAM, RASPBERRY SAUCE & COCOA POWDER

**NUTELLA ROLL**

BANANAS, CARAMEL, COFFEE HAZELNUT ICE CREAM

1st & 2nd Course: \$36 per person

3 courses: \$42 per person

..... pre fixe brunch .....

(1)

first course

**GRANOLA & YOGURT**

HOUSE ROASTED GRANOLA, VANILLA YOGURT, HONEY

**SEASONAL FRUIT**

CHANGES DAILY

second course

**BUTTERMILK PANCAKES**

STACK OF 3 LARGE PANCAKES WITH HONEY BUTTER & MAPLE SYRUP

**EGGS BENEDICT**

GRILLED HAM, POACHED EGGS, HOLLANDAISE & HASH BROWNS

**HUEVOS RANCHEROS**

CRISPY FLOUR TORTILLA, BLACK BEAN PUREE, CHEDDAR CHEESE, CORN SALSA, AVOCADO CRÈME, SUNNY SIDE UP EGG

**ROASTED BEET & GOAT CHEESE SALAD**

BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS & BALSAMIC VINAIGRETTE

**BUFFALO CHICKEN SANDWICH**

CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE & BACON ON A COUNTRY WHITE BUN WITH HAND CUT FRIES

**CHEDDAR BURGER**

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

**HOMEMADE VEGGIE BURGER**

RED ONION MARMALADE, LETTUCE, TOMATO, WITH HAND-CUT FRIES

2 courses: \$18 per person

(2)

first course

**ASSORTED BREAKFAST MUFFINS**

WITH HONEY BUTTER

**GRANOLA & YOGURT**

HOUSE ROASTED GRANOLA, VANILLA YOGURT, HONEY

**SEASONAL FRUIT**

CHANGES DAILY

second course

**MASCARPONE STUFFED BREAD PUDDING**

**FRENCH TOAST**

WITH BRÛLÉED BANANAS AND SALTED CARAMEL SAUCE

**EGGS BENEDICT**

GRILLED HAM, POACHED EGGS, HOLLANDAISE & HASH BROWNS

**BREAKFAST BURRITO**

SCRAMBLED EGGS, BACON, CHEDDAR CHEESE & CHERRY TOMATO SALSA SERVED WITH GUACAMOLE, SOUR CREAM AND SRIRACHA SAUCE

**HOUSE SMOKED SALMON & SWEET POTATO HASH**

HOT SMOKED SALMON SERVED OVER A CHOPPED SWEET POTATO, RED ONION, AND BACON HASH TOPPED WITH A SUNNY SIDE UP EGG

**BUFFALO CHICKEN SANDWICH**

CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE & BACON ON A COUNTRY WHITE BUN WITH HAND CUT FRIES

**CHEDDAR BURGER**

1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

**HOMEMADE VEGGIE BURGER**

RED ONION MARMALADE, LETTUCE, TOMATO, WITH HAND-CUT FRIES

2 courses: \$23 per person

brunch bar options...

- **MIMOSA BAR** | includes unlimited mimosas for 2 hours.....\$20.00 PER PERSON
- **BRUNCH BAR** | includes unlimited mimosas & bloody marys 2 hours.....\$25.00 PER PERSON
- **DELUXE OPEN BAR** | mimosas, bloody marys, sangria & berry lemonade for 2 hours.....\$30.00 PER PERSON
- **SEASONAL SANGRIA PITCHER** | seasonal recipe with fresh fruit (4-5 servings per pitcher).....\$30.00 EACH
- **STRAWBERRY LEMONADE PITCHER** | strawberry puree, homemade lemonade, house vodka.....\$30.00 EACH

A minimum of 15 guests is required for all open bar packages

Prices do not include 8% sales tax, 10% liquor tax or gratuities

..... limited menus .....

(1) (2)

**ROASTED BEET & GOAT CHEESE SALAD**.....\$12  
 BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS,  
 BALSAMIC VINAIGRETTE

**CLASSIC BBQ SANDWICHES**.....\$11  
 CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN  
 WITH CREAMY SLAW AND HAND-CUT FRIES

**CHEDDAR BURGER**.....\$13.50  
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

**BUFFALO CHICKEN SANDWICH**.....\$12  
 CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE,  
 & BACON ON A COUNTRY WHITE BUN

**MARINATED GRILLED VEGETABLE WRAP**.....\$12  
 GRILLED SQUASH, ZUCCHINI, ROASTED RED PEPPERS, RED ONIONS,  
 SLICED PORTOBELLO MUSHROOMS, BROCCOLINI, WITH BETTY'S HOUSE SALAD

**ROASTED BEET & GOAT CHEESE SALAD**.....\$12  
 BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS,  
 BALSAMIC VINAIGRETTE

**CLASSIC BBQ SANDWICHES**.....\$11  
 CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN  
 WITH CREAMY SLAW AND HAND-CUT FRIES

**CHEDDAR BURGER**.....\$13.50  
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

**GRILLED BBQ CHICKEN**.....\$17  
 IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW  
 AND CORNBREAD MUFFINS

**MARINATED SEASONAL VEGETABLE RISOTTO**.....\$14  
 BALSAMIC REDUCTION, ROASTED RED PEPPER COULIS, PARMESAN CHEESE

(3) (4)

**CLASSIC BBQ SANDWICHES**.....\$11  
 CHOICE OF BEEF BRISKET, PULLED PORK OR PULLED CHICKEN  
 WITH CREAMY SLAW AND HAND-CUT FRIES

**CHEDDAR BURGER**.....\$13.50  
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

**GRILLED BBQ CHICKEN**.....\$17  
 IN SAMS FAMOUS BBQ SAUCE WITH CREAMY SLAW  
 AND CORNBREAD MUFFINS

**SPICY DRY RUB ST. LOUIS RIBS**.....\$19  
 WITH BAKED BEANS & HAND CUT FRIES

**MAHI MAHI FISH TACOS**.....\$16  
 THREE SHREDDED LETTUCE, CHILI AIOLI, MANGO, CABAGE AND  
 CILANTRO SLAW, AND FRESH LIME ON FLOUR TORTILLAS

**MARINATED SEASONAL VEGETABLE RISOTTO**.....\$14  
 BALSAMIC REDUCTION, ROASTED RED PEPPER COULIS PARMESAN CHEESE

**BETTY BURGER**.....\$15  
 1/2 POUND SIRLOIN BURGER, CONFIT PORK BELLY, AVOCADO, CHEDDAR,  
 LETTUCE, TOMATO, ROASTED GARLIC AIOLI & RUNNY SUNNY SIDE UP EGG

**GRILLED BBQ CHICKEN**.....\$17  
 IN SAMS FAMOUS BBQ SAUCE WITH CREAMY  
 SLAW AND CORNBREAD MUFFINS

**SPICY DRY RUB ST. LOUIS RIBS**.....\$19  
 WITH BAKED BEANS & HAND CUT FRIES

**BRAISED SHORT RIB TACOS**.....\$15  
 REFRIED BEANS, CHEDDAR CHEESE, CHIPOTLE AIOLI, AVOCADO,  
 CRISPY SHALLOTS ON FLOUR TORTILLAS WITH CHEERY TOMATO SALSA

**GRILLED SALMON**.....\$21  
 IN SAMS FAMOUS BBQ SAUCE WITH MACARONI SALAD  
 AND STEAMED BROCCOLI

**MARINATED SEASONAL VEGETABLE RISOTTO**.....\$14  
 BALSAMIC REDUCTION, ROASTED RED PEPPER COULIS, PARMESAN CHEESE

(5) (6)

**BUTTERMILK PANCAKES**.....\$7  
 STACK OF 3 LARGE PANCAKES WITH HONEY BUTTER & MAPLE SYRUP

**EGGS BENEDICT**.....\$10  
 GRILLED HAM, POACHED EGGS, HOLLANDAISE & HASH BROWNS

**HUEVOS RANCHEROS**.....\$8  
 CRISPY FLOUR TORTILLA, BLACK BEAN PUREE, CHEDDAR CHEESE,  
 CORN SALSA, AVOCADO CRÈME, SUNNY SIDE UP EGG

**ROASTED BEET & GOAT CHEESE SALAD**.....\$12  
 BABY SPINACH, ARUGULA, CRISPY SHALLOTS, PISTACHIOS & BALSAMIC

**BUFFALO CHICKEN SANDWICH**.....\$12  
 CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE  
 & BACON ON A COUNTRY WHITE BUN WITH HAND CUT FRIES

**CHEDDAR BURGER**.....\$13.50  
 1/2 POUND SIRLOIN BURGER, LETTUCE, TOMATO WITH HAND-CUT FRIES

**MASCARPONE STUFFED BP FRENCH TOAST**.....\$10  
 WITH BRÛLÉED BANANAS AND SALTED CARAMEL SAUCE

**EGGS BENEDICT**.....\$10  
 GRILLED HAM, POACHED EGGS, HOLLANDAISE & HASH BROWNS

**BREAKFAST BURRITO**.....\$11  
 SCRAMBLED EGGS, BACON, CHEDDAR CHEESE & CHERRY TOMATO SALSA  
 SERVED WITH GUACAMOLE, SOUR CREAM AND SRIRACHA SAUCE

**SMOKED SALMON & SWEET POTATO HASH**.....\$13  
 RED ONION,AND BACON HASH TOPPED WITH A SUNNY SIDE UP EGG

**BUFFALO CHICKEN SANDWICH**.....\$12  
 CRISPY CHICKEN, BUFFALO SAUCE, CHEDDAR CHEESE, BLUE CHEESE  
 & BACON ON A COUNTRY WHITE BUN WITH HAND CUT FRIES

**BETTY BURGER**.....\$15  
 1/2 POUND SIRLOIN BURGER, CONFIT PORK BELLY, AVOCADO, CHEDDAR,  
 LETTUCE, TOMATO, ROASTED GARLIC AIOLI & RUNNY SUNNY SIDE UP EGG

..... bar options .....

..... brunch .....

- MIMOSA BAR** | includes unlimited mimosas for 2 hours.....\$20.00 PER PERSON
- BLOODY MARY BAR** | includes unlimited bloody mary's with our house blend for 2 hours.....\$25.00 PER PERSON
- SEASONAL SANGRIA PITCHER** | seasonal recipe with fresh fruit (4-5 servings per pitcher).....\$30.00 EACH
- STRAWBERRY LEMONADE PITCHER** | strawberry puree, homemade lemonade, house vodka.....\$30.00 EACH
- BRUNCH OPEN BAR** | mimosas, bloody marys, sangria & strawberry lemonade for 2 hours.....\$30.00 PER PERSON

..... open bar .....

- SELECT OPEN BAR**.....\$20.00 PER PERSON (2HR), \$10.00 PER ADDITION HOUR  
includes (2) select draft beer, (2) select bottles, house cabernet & chardonnay
- BASIC OPEN BAR**.....\$25.00 PER PERSON (2HR), \$10.00 PER ADDITION HOUR  
includes (4) select draft beer, (2) select bottles, well drinks, house cabernet & chardonnay
- PREMIUM OPEN BAR**.....\$35.00 PER PERSON (2HR), \$15.00 PER ADDITION HOUR  
includes (10) select draft beer, (3) select bottles, premium mixed drinks, select wine

..... consumption bar .....

- NO EXCLUSIONS CONSUMPTION BAR** | charged by consumption on standard prices
- LIMITED CONSUMPTION BAR** | consumption tab based on pre-selected items on a fixed price

currently at the bar...

Our beverage selection is always rotating - and we wouldn't have it any other way! Below is an example of the brands that we normally carry, but please call us or visit us online for a current selection.

draft selection

- ORIGINAL SIN APPLE CIDER
- ALLAGASH BELGIAN WHITE
- SMOKIN' BETTY'S BLONDE
- YARDS PHILLY PALE ALE
- BEAR REPUBLIC RACER V
- DOGFISH 60 MIN IPA
- YUENGLING LAGER
- STOUDTS REVEL RED
- WIDMER BROTHERS O'RYELY IPA
- IRON FIST DUBBEL FISTED
- GOOSE ISLAND MILD WINTER
- GREAT DIVIDE HIBERNATION ALE
- STOUDTS SMOOTH HOPERATOR
- WALOVERS ALTA GRACIA COFFEE PORTER
- BROOKLYN BLACK CHOCOLATE STOUT
- SLYFOX O'REILLY'S IRISH STOUT

bottle selection

- LIONSHEAD
- MILLER LIGHT
- AMSTEL LIGHT
- COORS LIGHT
- CORONA EXTRA
- BUDWEISER
- STELLA ARTOIS

wine selection

- RIFF PINOT GRIGIO
- NICA SAUVIGNON BLANC
- GRAYSON CELLARS CHARDONNAY
- LOS NAVALES VERDEJO
- FIRESTONE RIESLING
- COLLIER CREEK PINOT NOIR
- SANTA JULIA MALBEC
- SIGLO CRIANZA RIOJA
- MESSER DEL FAUNO SANGIOVESE

A minimum of 15 guests is required for all open bar packages

Prices do not include 8% sales tax, 10% liquor tax or gratuities





The menu you just read is merely a starting point.  
We will do our best to provide you with as many options  
as possible and will try to accommodate all of your requests.  
Please contact us any questions and for additional options.

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