



smokin' betty's

EVENTS INFORMATION PACKET

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

phone: 215-922-6500 *email:* info@smokinbettys.com *web:* smokinbettys.com

A minimum of 20 guests is required for all Small Plate packages.
 Prices do not include sales tax & gratuities. All "per person" packages include one serving per person

..... **small plates**

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.....\$12
 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.....\$14
 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.....\$14
 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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