

DE T T E R A

RESTAURANT *o/b* WINE BAR

Private Dining & Events
Spring-Summer

129 E. BUTLER AVENUE · AMBLER, PA 19002
WWW.DETTERA.COM · 215.643.0111

Cocktail Party Selections

Recommended Packages:

3 PASSED HORS D'OEUVRES, 2 SMALL PLATES - \$22 / guest

4 PASSED HORS D'OEUVRES, 3 SMALL PLATES - \$29 / guest

5 PASSED HORS D'OEUVRES, 4 SMALL PLATES - \$36 / guest

SMALL PLATES

Roasted Amish Chicken - \$5

Smoked Potato, Asparagus, Chicken Jus

Seared Diver Scallops- Market Price

Braised Short Ribs - \$8

Fennel Marmalade, Braised Shallot, Red Wine Jus

Grilled Scottish Salmon - \$5

Baby Bok Choy, Grilled Scallions, Sweet & Sour

Hearth Roasted Heirloom Beets- \$5

Candied Walnuts, Goats Cheese, White Balsamic

Mushroom Risotto - \$5

Local Mushrooms, Mascarpone Cheese, Grana Padano

Handmade Ricotta Cavatelli - \$5

Cherry Tomatoes, Toasted Sage, Brown Butter

Pricing Based Per Plate

PASSED HORS D'OEUVRES

Choose 3 Items - \$12 / guest

Choose 4 Items - \$14 / guest

Choose 5 Items - \$16 / guest

Saffron Arancini (Risotto Fritters)

Chicken Satay with Spicy Peanut Sauce

Smoked Salmon on an Everything Cracker

Braised Short Ribs with Nobel Cheddar

Lobster Dumplings with Sweet & Sour Sauce

Mini Crab Cakes with Mustard Sauce

Cured Beef on Crustini with Sauce Gribiche

Tuna Tartar with Truffle Vinaigrette

Mushroom Risotto

Crepes Stuffed with Duck Confit

Shrimp Tempura

Hearth Fired Pizza Station-\$10pp

Choose 3:

Margherita, Italian Sausage, Braised Short Rib, Roasted Cauliflower, Fig & Arugula, Mushroom

RAW BAR

Small: \$200 (serves 20-30)

Large: \$450 (serves 40+)

Oysters on a Half Shell

Market Oysters w/Traditional Garnishes

Poached Shrimp

Served w/Cocktail Sauce & Lemon

Crab Claws

*With Whole Grain Mustard
Vinaigrette*

DISPLAY TRAYS

Available as an Add-On Only

Domestic and Imported Cheese Display

Selection of Cheeses with Assorted Accoutrements

\$8 / guest

Salumi Display

Domestic and Imported Meats with Assorted Accoutrements

\$6 / guest

Crudités Display

Garden Fresh Vegetables served Raw with Assorted Dips

\$3 / guest

Premium Dinner

Soup / Salad

(Choose 2)

Kennett Square Mushroom Soup

Brioche Croutons, Roasted Mushrooms, Truffle Oil

Chilled Corn Soup

Melted Cherry Tomato, Hearth Roasted Corn Relish

Asparagus Soup

Crispy Parmesan Cheese, Asparagus, Shallot Confit

Watermelon & Greek Feta Salad

Baby Arugula, Dijon Red Wine Vinaigrette

Baby Lettuces Salad

Strawberries, Toasted Walnuts, White Balsamic

Classic Caesar Salad

Organic Romaine, Shaved Parmesan, Focaccia Croutons, House made dressing

Entrées

(Choose 3)

Roasted Amish Chicken

Smoked Fingerling Potatoes, Asparagus, Chicken Jus

Red Wine Braised Short Ribs (add \$5 / guest)

Fennel Marmalade, Braised Shallots, Red Wine Jus

Grilled Hanger Steak (add \$5 / guest)

Crushed Yukon Gold Potatoes, Baby Carrots, Red Wine Jus

Crispy Bronzino

French Green Beans, Melted Leeks, White Asparagus, Saffron Emulsion

Grilled Scottish Salmon

Summer Squash, Cherry Tomatoes, Red Pepper, Basil, Tomato Parmesan Broth

House Made Ricotta Cavatelli

Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan Cheese

Caramelized Onion & Zucchini Ravioli

Parmesan Cheese Sauce

Dessert

Trio of Mini Desserts

Choose 3: Crème Brulee, Chocolate Pate, Brown Sugar Panna Cotta, Butter Cake, Mini Cupcakes

\$55 / Guest*

**soft drinks, coffee & tea included – tax & gratuity not included*

Platinum Dinner

Soup / Salad (Choose 2)

Kennett Square Mushroom Soup

Brioche Croutons, Roasted Mushrooms, Truffle Oil

Chilled Corn Soup

Melted Cherry Tomato, Hearth Roasted Corn Relish

Asparagus Soup

Crispy Parmesan Cheese, Asparagus, Shallot Confit

Watermelon & Greek Feta Salad

Baby Arugula, Dijon Red Wine Vinaigrette

Baby Lettuces Salad

Strawberries, Toasted Walnuts, White Balsamic

Classic Caesar Salad

Organic Romaine, Shaved Parmesan, Focaccia Croutons, House made dressing

Pasta (Choose 2)

Hand Made Ricotta Cavatelli

Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan

Caramelized Onion and Zucchini Ravioli

Parmesan Cheese Sauce

Hand Rolled Potato Gnocchi

Scallions, Roasted Peppers, Tomato Butter

Entrées (Choose 3)

Grilled 10 oz. New York Strip Steak

Roasted Potatoes, Asparagus, Beech Mushrooms, Little Carrots, Brandy Peppercorn Sauce

Australian Rack of Lamb (add \$5 / guest)

Barley Risotto, Broccoli Rabe, Thyme Lamb Jus

Roasted Duck Breast

Asparagus, Spring Onions, Oyster Mushrooms, Duck Jus

Wild Striped Bass

Black Beluga Lentils, Crème Fraiche, Baby Arugula, Dijon Mustard

Grilled Yellowfin Tuna

Zucchini, Cherry Tomatoes, Red Bell Pepper, Basil, Tomato Broth

Roasted & Stuffed Amish Chicken Breast

Smoked Fingerling Potatoes, Swiss Chard, House Smoked Bacon, Chicken Jus

Dessert (Choose 2)

Butter Cake

Classic Vanilla Bean Crème Brulee

Bitter Sweet Chocolate Pate

\$72 / Guest

**soft drinks, coffee & tea included – tax & gratuity not included*

Family Style Lunch & Dinner

A casual meal served in large platters for the table to share.

25 guest minimum

Salad

(Choose 2)

Salad of Baby Red Romaine

Parmesan Croutons, Lemon Garlic Vinaigrette

Baby Lettuces Salad

Baby Lettuce, Strawberries, Walnuts, White Balsamic

Watermelon & Greek Feta Salad

Baby Arugula, Dijon Red Wine Vinaigrette

Entrées

(Choose 3)

Whole Roasted Chicken

Grilled Salmon

Pan Seared Bronzino

Grilled Skirt Steak

Slow Roasted Leg of Lamb

Hand Made Ricotta Cavatelli

Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan

Caramelized Onion and Zucchini Ravioli

Parmesan Cheese Sauce

Sides

(Choose 2)

Roasted Potatoes

Asparagus

Haricot Vert

Potato Gratin

Ratatouille

Dessert

(Choose 2)

Classic Vanilla Bean Crème Brulee

Chocolate Mousse

Seasonal Cobbler & Gelato

\$46/ Guest

**soft drinks, coffee & tea included – tax & gratuity not included*

Lunch

30 guest minimum

Soup / Salad

(Choose 2)

Kennett Square Mushroom Soup

Brioche Croutons, Roasted Mushrooms, Truffle Oil

Asparagus Soup

Crispy Parmesan Cheese, Asparagus, Shallot Confit

Chilled Corn Soup

Melted Cherry Tomato, Hearth Roasted Corn Relish

Watermelon & Greek Feta Salad

Baby Arugula, Dijon Red Wine Vinaigrette

Salad of Baby Red Romaine

Parmesan Croutons, Lemon Garlic Vinaigrette

Baby Lettuces Salad

Baby Lettuces, Strawberries, Walnuts, White Balsamic

Entrées

(Choose 3)

Roasted Amish Chicken

Smoked Fingerling Potatoes, Asparagus Natural Jus

Grilled Flat Iron Steak

Truffle Parmesan French Fries, Red Wine Sauce

Grilled Scottish Salmon

Summer Squash, Cherry Tomatoes, Red Pepper, Basil, Tomato Parmesan Broth

Hand Made Pappardelle

Mushroom Ragout, Parsley, Olive Oil, Grana Padano

Hand Made Ricotta Cavatelli

Cherry Tomatoes, Garden Sage, Brown Butter, Shaved Parmesan Cheese

Caramelized Onion & Zucchini Ravioli

Parmesan Cheese Sauce

Dessert

Trio of Mini Desserts

Chef's Seasonal Selection

\$43 / Guest

**soft drinks, coffee & tea included – tax & gratuity not included*

Brunch

30 guest minimum

Starters

(Choose 2)

Kennett Square Mushroom Soup

Brioche Croutons, Roasted Mushrooms, Truffle Oil

Seasonal Soup

Seasonal Garnishes

Yogurt Parfait

House Made Granola, Fresh Berries

Baby Lettuces Salad

Baby Lettuces, Strawberries, Walnuts, White Balsamic

Seasonal Fruit

Entrées

(Choose 3)

Grilled Steak Salad

Baby Lettuces, Radish, Blue Cheese, Red Onion, Cucumber, Tomato

Short Rib Panini

Asiago Cheese, Arugula, Roasted Onions, French Fries

Mushroom Frittata

Crispy Potatoes, Oven Dried Tomato, Basil

Seasonal Ricotta Cavatelli

Seasonal Garnish

(Vegetarian Option)

Crème Brulee French Toast

Brioche, Strawberries, Maple Syrup

(Vegetarian Option)

Steak Frites

Grilled Skirt Steak, Hand Cut Truffle French Fries

Grilled Merguez Sausage

Roasted Potatoes, Grana Padano, Fried Egg

Dessert

Trio of Mini Desserts

Chef's Seasonal Selection

\$43 / Guest

**soft drinks, coffee & tea included – tax & gratuity not included*

Family Style Brunch

A casual meal served in large platters for the table to share.

20 guest minimum

Salad

(Choose 2)

Baby Lettuces Salad

Strawberries, Toasted Walnuts, White Balsamic

Classic Caesar Salad

Organic Romaine, Shaved Parmesan, Focaccia Croutons, House Made dressing

Seasonal Fruit

Entrées

(Choose 3)

Whole Roasted Chicken

Grilled Salmon

Steak Frites

Crème Brulee French Toast

Short Rib Panini

Handmade Ricotta Cavatelli

Sides

(Choose 2)

Roasted Potatoes

Seasonal Vegetable

Potato Gratin

Dessert

(Choose 2)

Classic Vanilla Bean Crème Brulee

Chocolate Mousse

Seasonal Cobbler & Gelato

\$43 / Guest

**soft drinks, coffee & tea included – tax & gratuity not included*