



SIX PENN

YOUR ADDRESS FOR
EXTRAORDINARY
TIMES IN YOUR LIFE!



SIX PENN
KITCHEN

www.sixpennkitchen.com

Located in the heart of the Cultural District
at the corner of Sixth Street and Penn Avenue.

THANK YOU FOR CONSIDERING SIX PENN KITCHEN TO HOST YOUR UPCOMING EVENT! WHETHER IT'S AN EXECUTIVE BUSINESS LUNCHEON, A NETWORKING RECEPTION, REHEARSAL DINNER OR BABY SHOWER, OUR DETAILED SERVICE & EXTRAORDINARY MENUS WILL WOW YOUR GUESTS & EXCEED YOUR EXPECTATIONS. STEP AWAY FROM THE ORDINARY & HOST AN INSPIRED & UNIQUE EVENT AT SIX PENN.

THE FOLLOWING EVENT MENUS ARE JUST A SMALL SAMPLE OF OUR CULINARY CAPABILITIES. OUR EVENT MANAGERS, CHEFS & PASTRY DEPARTMENT WILL BE HAPPY TO HELP YOU CREATE A UNIQUE MENU CATERED TO YOUR TASTES. ALSO, BE SURE TO LOOK AT OUR SPECIALTY & SEASONAL ITEMS LIST FOR THE NEWEST IN OUR SEASONAL SELECTIONS.



FAST PLANNING CHART

STEP #1 CHOOSE YOUR TYPE:	STEP #2 CHOOSE YOUR GUEST COUNT:	STEP #3 CHOOSE YOUR GUEST SPACE:	STEP #4 CHOOSE YOUR GUEST PACKAGE:	PAGE#
LUNCHEON	10-15	GENERAL OR PRIVATE DINING	OUR FULL LUNCH MENU AND OUR LUNCH EVENT PACKAGES ARE AVAILABLE	4-5
	UP TO 25	PRIVATE DINING	PLATED LUNCH	4
			FAMILY STYLE OR BUFFET LUNCH	5
			PRE-ORDER (CONTACT YOUR EVENT MANAGER)	
	UP TO 40	PRIVATE DINING	PLATED LUNCH	4
FAMILY STYLE OR BUFFET LUNCH			5	
UP TO 75	PRIVATE DINING PLUS SECOND FLOOR	FAMILY STYLE OR BUFFET LUNCH	5	
DINNER	10-15	GENERAL OR PRIVATE DINING	OUR FULL DINNER MENU AND OUR DINNER EVENT PACKAGES ARE AVAILABLE	6-10
	UP TO 40	PRIVATE DINING	PLATED DINNER	6-7
			FAMILY STYLE OR BUFFET DINNER	8-10
	UP TO 75	PRIVATE DINING PLUS SECOND FLOOR	FAMILY STYLE OR BUFFET DINNER	8-10
	UP TO 100	ENTIRE SECOND FLOOR		
BRUNCH OR SHOWER	10-15	GENERAL OR PRIVATE DINING	OUR FULL BRUNCH MENU AND OUR BRUNCH EVENT PACKAGES ARE AVAILABLE	13-14
	UP TO 40	PRIVATE DINING	FAMILY STYLE OR BUFFET BRUNCH	
	UP TO 75	PRIVATE DINING PLUS SECOND FLOOR		
COCKTAIL STYLE	10-15	PARTIAL RESERVE BAR2 OR CABANA	OUR FULL DINNER MENU AND OUR EVENT HORS D'OEUVRES ARE AVAILABLE	11-12
	UP TO 50	PRIVATE DINING BAR 2 ROOF TOP	EVENT HORS D'OEUVRES	
	UP TO 75	PRIVATE DINING PLUS SECOND FLOOR		
	UP TO 100	ENTIRE SECOND FLOOR		

PLATED LUNCHES

YOUR GUESTS WILL ORDER FROM A CUSTOMIZED MENU

PACKAGE A. \$28 PER PERSON

PLEASE SELECT ONE SALAD OR SOUP, TWO ENTRÉES, AND ONE DESSERT.

~ OR ~

PACKAGE B. \$32 PER PERSON

PLEASE SELECT ONE SALAD OR SOUP, THREE ENTRÉE CHOICES, AND ONE DESSERT.

SALAD & SOUP SELECTIONS

HOUSE SALAD

CAESAR SALAD

SOUP OF THE DAY

SEASONAL SALADS UP CHARGE MAY APPLY

ENTREE SELECTIONS

FLAT-IRON STEAK SEASONAL SET

FRESH FISH OF THE DAY

BUFFALO CHICKEN MAC'N CHEESE WITH GORGONZOLA, FRIED CARROT CURLS

CHOPPED SALAD WITH GRILLED CHICKEN

VEGETARIAN PASTA WITH BROCCOLI & GARLIC CREAM SAUCE

STIR FRY CHICKEN, TOFU OR SEITAN

FALAFEL PITA

SMOKED PULLED PORK SANDWICH WITH CHIPS & COLESLAW

ASSORTED SANDWICH SELECTIONS

DESSERT SELECTIONS

SEASONAL BREAD PUDDING

MINIATURE DESSERTS

ALL-AMERICAN APPLE PIE

PARFAIT

FAMILY STYLE OR BUFFET LUNCHES

PACKAGE A. \$22 PER PERSON

PLEASE SELECT ONE SALAD, TWO ENTRÉES, ONE SIDE, AND ONE DESSERT.

~OR~

PACKAGE B. \$30 PER PERSON

PLEASE SELECT ONE SALAD, THREE ENTRÉE CHOICES, TWO SIDES, AND ONE DESSERT.

SALAD SELECTIONS

HOUSE SALAD

CAESAR SALAD

SEASONAL SALADS UP CHARGE MAY APPLY

ENTREE SELECTIONS

FLAT-IRON STEAK OPTIONAL SAUCES AVAILABLE

OVEN ROASTED ARCTIC CHAR OPTIONAL SAUCES AVAILABLE

GRILLED CHICKEN BREAST OPTIONAL SAUCES AVAILABLE

BUFFALO CHICKEN MAC'N CHEESE WITH GORGONZOLA

VEGETARIAN PASTA WITH BROCCOLI & GARLIC CREAM SAUCE

STIR FRY CHICKEN, TOFU OR SEITAN

SMOKED PULLED PORK SANDWICHES

ASSORTED SANDWICH SELECTIONS

SIDE DISH SELECTIONS

POTATOES REDSKINS, HOUSE MADE MASHED, BAKED

HOUSE MADE POTATO CHIPS OR TORTILLA CHIPS

RICE SAFFRON, PILAF, DIRTY, FRIED, COUS COUS

MAC N CHEESE

ASPARAGUS

GREEN BEANS

CREAMED SPINACH

HOUSE MADE COLE SLAW

SERRANO APPLE SAUCE

DESSERT SELECTIONS

SEASONAL BREAD PUDDING

MINIATURE DESSERTS

FRESH FRUIT COBBLER

TRIFLE

PLATED DINNER

*YOUR GUESTS WILL ORDER FROM A CUSTOMIZED MENU
(AVAILABLE FOR PARTIES OF 35 GUESTS OR LESS)*

PACKAGE A. \$40 PER PERSON *

PLEASE SELECT ONE SALAD, TWO ENTRÉE CHOICES, AND ONE DESSERT.

~OR~

PACKAGE B. \$45 PER PERSON *

PLEASE SELECT ONE SALAD, THREE ENTRÉE CHOICES AND ONE DESSERT.

FAMILY STYLE APPETIZERS CAN BE ADDED TO PACKAGES A & B

~OR~

PACKAGE C. \$52 PER PERSON

PLEASE SELECT ONE APPETIZER, TWO SALADS, THREE ENTRÉE CHOICES AND ONE DESSERT.

APPETIZER SELECTIONS

MOST SELECTIONS SERVED FAMILY STYLE

SEASONAL AMUSE BOUCHE
FLASH FRIED CALAMARI & ROCK SHRIMP
ARTICHOKE & CRAB DIP
CHEESE PLATE
SEASONAL APPETIZER

SALAD & SOUP SELECTIONS

HOUSE SALAD
CAESAR SALAD
SOUP OF THE DAY
SEASONAL SALAD UP CHARGE MAY APPLY*
SEASONAL SOUP UP CHARGE MAY APPLY*

ENTREE SELECTIONS

ROTISSERIE CHICKEN SEASONAL SET
GRILLED RIB EYE WITH GARLIC MASHED POTATOES, ASPARAGUS; STEAK SAUCE
FILET MIGNON UP CHARGE MAY APPLY * SEASONAL SET
PORK LOIN OR CHOP SEASONAL SET
FRESH FISH FEATURE

ENTREE SELECTIONS CONT.

SEAFOOD RISOTTO UP CHARGE MAY APPLY*

BUFFALO CHICKEN MAC'N CHEESE W/ GORGONZOLA, FRIED CARROT CURLS

FALAFEL

NOODLE SALAD

STIR FRY CHICKEN, TOFU OR SEITAN

DESSERT SELECTIONS

ALL-AMERICAN APPLE PIE

SEASONAL CHEESECAKE

SEASONAL BREAD PUDDING

MINIATURE DESSERTS

SPECIALTY SEASONAL DESSERTS



FAMILY -STYLE & BUFFET DINNERS

PACKAGE A. \$35 PER PERSON

PLEASE SELECT ONE SALAD, TWO ENTRÉE CHOICES, ONE SIDE, AND ONE DESSERT.

~ OR ~

PACKAGE B. \$45 PER PERSON

PLEASE SELECT ONE SALAD, THREE ENTRÉE CHOICES, TWO SIDES, AND ONE DESSERT.

SALAD SELECTIONS

HOUSE SALAD

CAESAR SALAD

SEASONAL SALADS*

NOODLE SALAD

WALDORF CHICKEN, APPLES, GRAPES, CELERY, WALNUTS, MAYO *

NICOISE TUNA, GREEN BEANS, OLIVES, POTATOES, CAPERS *

ENTREE SELECTIONS

BEEF

FLAT IRON STEAK

TENDERLOIN

BRISKET

PRIME RIB*

FILET MIGNON*

CHEF'S SUGGESTED SAUCES & PREPARATIONS FOR BEEF CHOICES:

SOY BUTTER, GINGER GLAZED, COFFEE CRUSTED, DRY SPICE RUBBED, DEMI GLACE

CHICKEN

CITRUS-BRINED ROTISSERIE

STUFFED CHICKEN PAILLARD

GRILLED CHICKEN BREASTS

CHEF'S SUGGESTED SAUCES, STUFFING & PREPARATIONS FOR CHICKEN CHOICES:

MARSALA, PICATTA, MILANAISE, CURRY, CHIMI CHURRI, PESTO CREAM,
CLASSIC SAGE, GOAT CHEESE, SPINACH, SUNDRIED TOMATOES

PORK/LAMB

LOIN
RACK OF LAMB*

CHEF'S SUGGESTED SAUCES & PREPARATIONS FOR PORK & LAMB CHOICES:
LEMON PEPPER, DIJON ROSEMARY, HOISIN GLAZED, CURRIED, DILL YOGURT

FISH/SEAFOOD

ARCTIC CHAR
SHRIMP
LOBSTER*
MUSSELS
SEASONAL SELECTIONS
CRAB CAKES*

CHEF'S SUGGESTED SAUCES & PREPARATIONS FOR SEAFOOD CHOICES:
SOY BUTTER, HOISIN GLAZED, GINGER GLAZED, CITRUS SALSA

PASTA, Etc.

BUFFALO MAC'N CHEESE WITH GORGONZOLA
VEGETARIAN PASTA WITH BROCCOLI & GARLIC CREAM SAUCE
STIR FRY CHICKEN, TOFU OR SEITAN
PASTA BOWLS CHOOSE SAUCE AND SAUSAGE, BEEF, CHICKEN OR SHRIMP
SEASONAL CASSOULET

SIDE DISH SELECTIONS

POTATOES REDSKINS, TRUFFLED MASHED, CRAB CRUSHED, BACON SAUERKRAUT, STUFFED BAKED
HOUSE MADE POTATO CHIPS OR TORTILLA CHIPS
RICE SAFFRON, PILAF, DIRTY, FRIED, COUS COUS
MAC N CHEESE
ASPARAGUS
GREEN BEANS
CORN
CREAMED SPINACH
ROASTED MUSHROOMS
WASABI PEAS & CARROTS
SWEET & SOUR VEGETABLES

SUCCOTASH
CORN BREAD
BAKED BEANS
HOUSE MADE COLE SLAW
SERRANO APPLE SAUCE

DESSERT SELECTIONS

SEASONAL CHEESECAKE
SEASONAL BREAD PUDDING
MINIATURE DESSERTS
ASSORTED PIES & CAKES
SPECIALTY SEASONAL DESSERTS



**UP CHARGES MAY APPLY*

HORS D'OEUVRES

PROTEINS

CHICKEN SATAY WITH DIPPING SAUCE	\$2.75
SEASONAL SKEWERS... STEAK, CHICKEN, SHRIMP, TUNA, TOFU	MKT
COCONUT CRUSTED SHRIMP LOLLIPOPS WITH MANGO BBQ	\$3.50
MINI CHICKEN QUESADILLAS	\$2.75
HOUSE SMOKED LOCAL HAM ON BUTTERMILK BISCUIT WITH TOMATO JAM	\$2.75
POT STICKERS	\$2.75
PROSCIUTTO WRAPPED MELON WITH BALSAMIC GASTRIQUE	\$2.25
MEATBALLS IN MARINARA	\$2.75
GOURMET SLIDERS...BEEF, BRISKET, HAM, PULLED PORK	MKT
MINIATURE CRAB CAKES	\$3.50

VEGETARIAN

SEASONAL BRUSCHETTA	\$2.00
RISOTTO BALLS	\$2.50
BREADED FIGS WITH GOAT CHEESE	\$2.50
MINI QUESADILLAS	\$2.25
CAPRESE BITES	\$2.75
POT STICKERS	\$2.25
MUSHROOM CAPS	\$2.25
MAKI ROLLS	\$2.75
MINI QUICHE	MKT
GORGONZOLA POPOVERS	\$2.50
BRIE BLISS POTATOES	\$3.00
MUSHROOM VOL AU VENT	\$2.75

MOST PER PIECE HORS D'OEUVRES ARE SOLD IN SETS OF 25

A LA CARTE & PLATTERS

GOURMET FRUIT & CHEESE	\$4/PERSON
VEGETABLE CRUDITE	\$3/ PERSON
HOUSE MADE ARTICHOKE DIP	\$3/ PERSON
SEASONAL MUSSELS	\$4/ PERSON
WOOD-OVEN PIZZAS & FLATBREADS	\$12
HAYSTACK ONION RINGS	\$8
FLASH-FRIED CALAMARI WITH ROCK SHRIMP	\$12
SMOKED CHICKEN WINGS	\$12

LARGE PLATTERS

SERVE 6-10 PEOPLE

MEDITERRANEAN

ROASTED RED PEPPER HUMMUS, OLIVE TAPENADE, BABA GHANOUSH, PITA, PEPPEROCINI, OLIVES, GRILLED VEGETABLE STICKS

ANTIPASTO

VARIETY OF MEATS, LOCAL CHEESES, OLIVE TAPENADE, PEPPEROCINI, CROSTINIS, ROASTED RED PEPPERS, GRILLED VEGETABLE STICKS

ASIAN

TEMPURA VEGETABLES, KIM CHEE, FRIED NOODLES, SPRING ROLLS, MAKI ROLLS, DIPPING SAUCES

ALL LARGE PLATTERS ARE \$32.00

STATIONS

ASK YOUR EVENT MANAGER ABOUT AVAILABLE STATIONS & PRICING

SHOWERS & “BRUNCH”EONS

AVAILABLE SATURDAYS & SUNDAYS ONLY

LIGHT PLATED LUNCHEON \$22 PER PERSON

PLEASE SELECT ANY 3 ITEMS (ONLY ONE ENTRÉE SELECTION, PLEASE)

PLATED BRUNCH B. \$26 PER PERSON

YOUR GUESTS WILL ORDER FROM A CUSTOMIZED MENU

PLEASE SELECT ONE SALAD OR SOUP, TWO ENTRÉE CHOICES, AND ONE DESSERT.

PLATED BRUNCH C. \$32 PER PERSON

YOUR GUESTS WILL ORDER FROM A CUSTOMIZED MENU

PLEASE SELECT ONE APPETIZER, ONE SALAD OR SOUP, TWO ENTRÉE CHOICES, AND ONE DESSERT.

FAMILY BRUNCH A. \$24 PER PERSON

PLEASE SELECT ONE SALAD, TWO ENTRÉES, ONE SIDE, AND ONE DESSERT.

FAMILY BRUNCH B. \$30 PER PERSON

PLEASE SELECT ONE SALAD, THREE ENTRÉE CHOICES, TWO SIDES, AND ONE DESSERT.

APPETIZERS & SIDES

ASSORTED MUFFINS & BREAKFAST PASTRIES

GRANOLA WITH YOGURT

DEVILED EGGS

SMOKED SALMON POT STICKERS

BAGELS WITH CREAM CHEESE

BACON

SAUSAGE

POTATOES REDSKINS, STUFFED BAKED, HOME FRIES

HOUSE MADE POTATO CHIPS OR TORTILLA CHIPS

RICE SAFFRON, PILAF, DIRTY, FRIED, COUS COUS

MAC N CHEESE

ASPARAGUS

GREEN BEANS

CORN

CREAMED SPINACH

ROASTED MUSHROOMS

WASABI PEAS & CARROTS

SWEET & SOUR VEGETABLES

SUCCOTASH

CORN BREAD

BAKED BEANS

HOUSE MADE COLE SLAW

SERRANO APPLE SAUCE

SALAD & SOUP SELECTIONS

HOUSE SALAD
CAESAR SALAD
SOUP OF THE DAY
SEASONAL SALADS UP CHARGE MAY APPLY
POTATO SALAD
WALDORF SALAD
NOODLE SALAD
CHICKEN SALAD
PASTA SALAD
3 BEAN SALAD

ENTREE SELECTIONS

STIR FRY CHICKEN, TOFU OR SEITAN
PETITE SALAD WITH GRILLED CHICKEN OR FISH
CHICKEN OR SHRIMP CAESAR
VEGETARIAN PASTA WITH BROCCOLI & GARLIC CREAM SAUCE
FALAFEL PITA
BREAKFAST WRAPS
QUICHE
FRITTATA
ASSORTED SANDWICH SELECTIONS
BRUNCH EGGS
ASSORTED FLATBREADS
FRENCH TOAST WITH FRESH BERRIES

DESSERT SELECTIONS

SEASONAL BREAD PUDDING
MINIATURE DESSERTS
ALL-AMERICAN APPLE PIE
PARFAIT
BEIGNETS

CONFECTIONS

OUR TALENTED PASTRY CHEFS CAN CREATE ALL STYLES OF PASTRIES
FROM COOKIE PLATTERS TO TIERED WEDDING CAKES

CAKES

6" ROUND (SERVES 6-8)	\$20 ADD \$4 FOR FILLING
8" ROUND (SERVES 8-10)	\$25 ADD \$5 FOR FILLING
10" ROUND (SERVES 10-12)	\$30 ADD \$6 FOR FILLING
1/2 SHEET (SERVES 25-30)	\$40 ADD \$8 FOR FILLING
FULL SHEET (SERVES UP TO 70)	\$70 ADD \$10 FOR FILLING

*UP CHARGES MAY APPLY
FOR TIERED CAKES*

CUP CAKES

PLAIN	\$13/DOZEN
GOURMET	\$15/DOZEN

BATTERS

WHITE
YELLOW
CHOCOLATE
MARBLE
RED VELVET
SPICE
ORANGE
LEMON
STRAWBERRY
BANANA
ANGEL FOOD
DEVIL'S FOOD
CARROT

FILLINGS

MOUSSE
BERRIES
NUT SPREAD
PEANUT BUTTER CREAM
WHIPPED CREAM

ICINGS

BUTTER CREAM
WHIPPED CREAM
CREAM CHEESE
FUDGE
FONDANT*

*UP CHARGE MAY APPLY

*ICE CREAM CAKES AVAILABLE!
ASK YOUR EVENT PLANNER FOR DETAILS.*

COOKIES

INDIVIDUAL DOZEN	\$10
PARTY TRAY (3 DOZEN)	\$25
PER PERSON (3 EACH)	\$3

CHOCOLATE CHIP
PEANUT BUTTER
TRUFFLE
SUGAR & CUT OUTS
OATMEAL

MEXICAN WEDDING
LADY LOCKS
BROWNIES & BLONDIES
GINGER SNAPS

MINIATURE DESSERTS

A SIX PENN SIGNATURE!

PER PERSON (3 EACH)	\$4
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CHEESECAKES
TRUFFLES
APPLE PIES
CANDIES

MOUSSE CUPS
LEMON TARTS
CHOCOLATE CAKES
PETIT FOURS

CIRCUS DISPLAY

A SIX PENN SIGNATURE!

PER PERSON	\$3
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COTTON CANDY
CRACKERJACKS
WHOOPEE PIES
CINNAMON DOUGHNUTS

AVAILABLE PRIVATE SPACES:

PRIVATE DINING ROOM -SEATS 40, MAX FOR STANDING RECEPTION IS 50

2ND FLOOR (BAR, DINING ROOM AND PRIVATE ROOM) -SEATS 70, MAX FOR STANDING RECEPTION IS 100

2ND FLOOR BAR & LOUNGE-MAX FOR STANDING RECEPTION IS 50

ASK YOUR EVENT MANAGER ABOUT OUR BAR OPTIONS

ROOFTOP -MAX FOR STANDING RECEPTION IS 50

RESTAURANT BUYOUT MAX IS 225, INCLUDES ROOFTOP

RESERVE A ROOM/ROOM CONTRACTS

A CREDIT CARD IS REQUIRED TO COMPLETE YOUR BOOKING.

GUEST COUNT REQUIREMENTS

FINAL MENU AND GUEST COUNT ARE REQUIRED AT LEAST 7 DAYS PRIOR TO THE EVENT. FINAL PRICING IS BASED ON CONFIRMED GUEST COUNTS 7 DAYS PRIOR TO THE EVENT.

PAYMENT

PAYMENT IN FULL IS DUE AT THE CONCLUSION OF YOUR EVENT. PAYMENT CAN BE MADE BY CASH OR CREDIT CARD. WITH PRIOR APPROVAL, INVOICING OR PAYMENT BY CHECK IS AVAILABLE UPON REQUEST.

CANCELLATION

WE WILL ACCEPT CANCELLATIONS 7 DAYS PRIOR TO YOUR EVENT DATE. IF LESS THAN 7 DAYS, A \$500 CANCELLATION FEE WILL BE CHARGED TO YOUR BOOKING CREDIT CARD. LESS THAN 3 DAYS CANCELLATIONS, WILL BE CHARGED THE FULL CONTRACTED MINIMUM PRICE.



**FOR MORE INFORMATION ABOUT BOOKING AN EVENT,
CONTACT A SIX PENN EVENT MANAGER.**

412-566-7366 PHONE

MONDAY-FRIDAY 2:00-4:00PM IS PREFERRED.

412-566-7369 FAX

VISIT OUR EVENTS PAGE AT SIXPENNKITCHEN.COM TO SUBMIT A ONLINE REQUEST

PLEASE SUBMIT ALL EVENT INQUIRIES AT LEAST 2 WEEKS PRIOR TO EVENT DATE.

EVENT PLANS

MY EVENT MANAGER: _____ EMAIL ADDRESS: _____

QUESTIONS