

the couchtomato bistro

Special Events Menu

The Couch Tomato Bistro, located in the heart of Manayunk, offers a comfortable and elegant venue for many types of events. We are situated atop the Couch Tomato Café on the second and third floors of a historical building and boast a lovely view of Main Street. We comfortably accommodate groups of varying sizes for nearly any occasion, including baby showers, bridal showers, birthdays, office parties, cocktail parties, social group meetings, rehearsal dinners, and more!

The open layout of "The Bistro" is warm and inviting, with rustic hardwood floors and a vintage exposed brick wall creating a unique atmosphere that will impress your guests. Our event planning specialists will work with you to craft your event down to the details and ensure that all of your needs are met and exceeded. They will work with you to provide a customized menu package that uniquely suits your guests' needs. The kitchen is meticulously trained to produce beautifully arranged food with high quality ingredients and an exquisite taste. Our staff is well-trained to provide professional, friendly service that will leave your guests smiling.

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The Bistro offers:

- *Vegan, Vegetarian, & Gluten-Free menu options*
- *Free Valet Parking (limited spaces)*
- *Seating for up to 70 guests*
- *Full bar with unique wines & craft beers*
- *Four flat screen TVs and in-house sound system*
- *Customizable options*

Our experienced event planners are available to accommodate your needs every step of the way to ensure that your event is special.

Choose from one of our unique packages below:

All packages include soft drinks. Prices do not include 8% sales tax or 20% gratuity. Prices and menu are subject to change without notice.

Additional Options:

- *Open bar: \$12 first hour, \$9 each additional hour (includes our 2 house wines & our 3 most popular draft beer selections)*

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- **Premium open bar:** \$15 first hour, \$10 each additional hour (includes our house sangria, 5 drafts from our menu, our 2 house wines, and 2 additional wines from our menu)
- **Dessert option to Cocktail Party or Buffet Package:** assorted baked goods \$1.50 per guest or fresh cut fruit \$3 per guest (custom cakes available upon request)

Casual Cocktail Party

\$18 per guest
Minimum 15 people
Semi- Private Space

- *Select 3 passed hors d'oeuvres*
- *Bruschetta Bar*
- *Pizza buffet- chef's selection of gourmet pizzas*
- *Consumption bar*

Shower Package

(not available after 5pm)

\$20 per guest
Minimum 15 people
Semi- Private Space

- *Select 4 tea sandwiches*
- *Select 3 salad options from our premium salad menu*
- *Fresh fruit and parfait bar*
- *Consumption bar (includes mimosa, sangria, bloody)*

Menu Options

Family Style Dining

\$ 21 per guest
Semi- Private and Private Spaces
Dependent upon guest count

- *Soup shooters with biscotti for all guests*
- *Select 1 salad for all guests*
- *Select 2 gourmet pizzas to be shared by table to share*
- *Cheese tortellini with sundried tomato cream sauce for table to share*

Buffet Package

\$22 per Guest
Minimum 25 people
Private Floor

- *Select 3 passed hors d'oeuvres*
- *Select 2 salads*
- *Select 1 side dish*
- *Select 1 pasta dish*
- *Select 1 entrée*
- *Select 3 gourmet pizzas*
- *Consumption bar*

Passed Hors d'oeuvres

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Bruschetta: tomato salsa, olive tapenade, peperonata, eggplant caponata

Bite sized Chicken and Waffles: lager braised chicken, Belgian waffle, bacon and maple syrup

Arancini: crispy risotto balls made with seasonal ingredients

Caprese Skewers: fresh mozzarella marinated in balsamic vinaigrette with basil and cherry tomatoes

Pulled Pork open faced slider with smoked gouda

Soup Shooters: an assortment of fresh homemade soups in an espresso cup designed for sipping

Fried Goat Cheese: warm goat cheese balls served with sweet fire-roasted tomato sauce

Spicy Chicken Skewers with chipotle sauce

Melon Poppers: melon wrapped in prosciutto

Falafel with cilantro-lime sour cream

Cheesesteak Spring Rolls with spicy ketchup

Buffalo Chicken Quesadilla with gorgonzola cream sauce

Pizza Selections– Available on White, Wheat, or Gluten-Crust!

Bacon & Goat Cheese: roasted garlic aioli, caramelized onions, mozzarella

Pistachio Pesto: fresh mozzarella, baby arugula, parmesan, lemon aioli

Honey Chipotle: chicken cutlet, celery, gorgonzola, mozzarella

Signature Margherita: fire roasted tomato sauce, cherry tomatoes, basil, fresh mozzarella, parmesan

Florentina: garlic aioli, organic spinach, ricotta, fontina, mozzarella, lemon zest

Chicken Cutlet: house made tomato sauce, spinach, roasted red peppers, mozzarella, sharp provolone

Fig & Pear: gorgonzola, caramelized onion, bacon, mozzarella

Prosciutto: house made tomato sauce, sharp provolone, roasted red peppers, mozzarella, arugula

Tequila Lime Chicken: organic spinach, red pepper, pico de gallo, cheddar, mozzarella, cilantro

Short Rib: fig pesto, fontina, mozzarella, mascarpone, rosemary, micro greens



Salad Selections

* indicates premium salad

Waldorf: organic greens, apples, dried cranberries, gorgonzola, pecans, poppy seed dressing

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House: organic greens, carrots, cucumbers, tomato, croutons, balsamic

Charred Caesar: grilled romaine, croutons, egg, Parmesan, Caesar dressing

Tortilla: organic greens, chicken, black beans, onion, tortilla strips, pepper jack, chipotle dressing

Spinach: candied pecans, cucumbers, strawberries, mozzarella, balsamic vinaigrette

Harvest: organic greens, pears, walnuts, dried cranberries, gorgonzola, balsamic vinaigrette

Fried Goat Cheese: arugula, bacon, dried cranberry, grapes, brown butter vinaigrette

***Grilled Salmon:** organic spinach, grape tomato, red onion, avocado, brown butter vinaigrette

***Organic Quinoa:** pistachio pesto, dried apricot, sun-dried tomato, almond, pineapple, balsamic glaze

***Cajun Shrimp:** organic greens, avocado, roasted corn, grape tomato, lime, orange chili vinaigrette

***BBQ Chicken:** organic greens, roasted corn, onion, black bean, tomato, smoked gouda, cornbread croutons, smokey ranch

Tea Sandwich Selections

banana, peanut butter, bacon

eggplant, roasted red pepper, zucchini, chevre

fig pesto, pear, prosciutto

strawberry, mint, almond, cream cheese

fresh mozzarella, tomato, pistachio pesto

lump crab, lemon aioli, micro greens

bacon apple jam, arugula, roasted tomato

cranberry chicken salad, walnut

fresh blueberry, lemon curd

cucumber, lemon butter, fresh herbs

Entrée Selections

Chicken Parmesan

Chicken Enchiladas

Carved Roast in au jus

BBQ Pulled Pork

Chicken Marsala

Sausage & Peppers

Pork Tenderloin with apples

Eggplant Parmesan

Side Selections

Parmesan Potatoes

Mac & Cheese

Rice Pilaf

Grilled Vegetables

Penne with pistachio pesto cream sauce

Hand-cut Fries

Organic Quinoa Mix

Steamed Green Beans with shaved almonds

Cheese Tortellini with tomato cream sauce

Orecchiette Carbonara