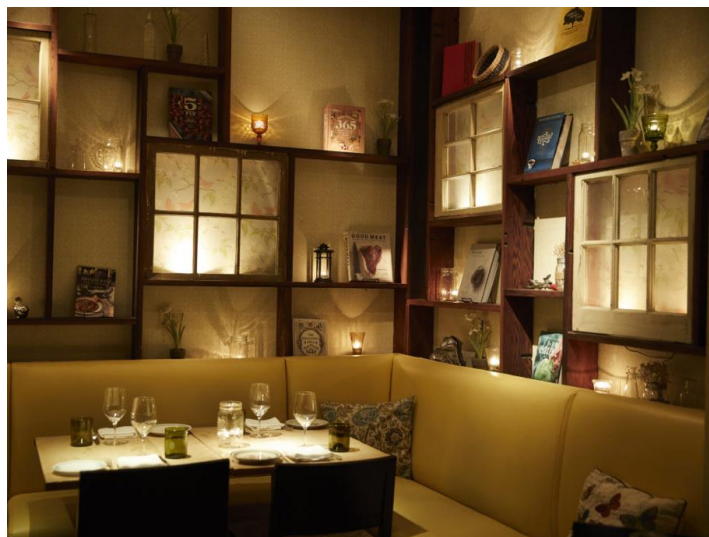# TALULA'S GARDEN

EVENTS

Talula's Garden is Aimee Olexy's one of a kind leafy garden oasis in the heart of Philadelphia. The menu is as unique as the restaurant – farm to table using local ingredients that reflect the season. We pride ourselves on high quality ingredients, an unmatchable cheese program, and sustainable spirits.

Talula's Garden welcomes groups for private booking, with indoor dining accommodation for up to 75 guests. Lunch events are available to book between Monday-Thursday. For a Brunch or Dinner event, larger groups are invited to take over the restaurant exclusively with a food and beverage minimum in place.

Because all ingredients throughout our menus are seasonal and local, your event menu would be customized a few weeks prior to your special occasion. Your menu would offer a choice of 3 appetizers, choice of 3 entrees, and a dessert sampling for your guests. Your selections would include meat, fish, pasta and/or vegetarian options based on what is freshest and available by local farmers at the time of your function.
We are happy to accommodate any dietary restrictions.

We are delighted for the opportunity to plan your next event at Talula's Garden or Talula's Daily.

DIANE FARINA
(267) 238-3650
DIANE.FARINA@STARR-RESTAURANT.COM

208 & 210 W. WASHINGTON SQUARE
PHILADELPHIA, PA 19106

TALULA'S
SWEET · SAVORY · SIMPLE
daily

EVENTS

Another equally unique option for your next event is Talula's Daily, the sister restaurant of Talula's Garden, right next door. Talula's Daily is an intimate café, bakery, and market space featuring a beautiful open kitchen. We are available in the evenings starting at 6pm with a food and beverage minimum and can accommodate up to 30 guests.

Talula's Daily offers a similar award winning event menu to Talula's Garden with the added experience of feeling like you're eating in a chef's dining room..

Similar to Talula's Garden, your event menu would be customized a few weeks prior to your special occasion due to our highly seasonal menu. Our group dinner menus are priced starting at $85 per person for a 3 course meal (tax, gratuity and 5% event fee additional). You would narrow down a menu in advance using a combination of the Talula's Daily menu items as well as Talula's Garden signature dishes, giving your guests a choice of 2-3 appetizers, choice of 2-3 entrees, and a dessert sampling. These selections would include meat, fish, pasta, and/or vegetarian options, and we would gladly take into consideration any dietary restrictions.

FALL/WINTER SAMPLE MENU

$75 per person for lunch (tax, gratuity, event fee additional)

$85 per person per dinner (tax, gratuity, event fee additional)

APPETIZER

Apple & Butternut Squash Soup

Winter Citrus and Lettuce Salad

Fresh Baked Exotic Mushroom 'Focaccia di Recco'

ENTRÉE

Pan-Roasted Black Pearl Salmon

Farmer's Chicken

Old Fashioned Beef Brisket

DESSERT

SPRING/SUMMER SAMPLE MENU

$75 per person for lunch (tax, gratuity, event fee additional)

$85 per person for dinner (tax, gratuity, event fee additional)

APPETIZER

Local Mushroom Soup

Peaches and Crab

Heirloom Tomato and Organic Iceberg Salad

ENTRÉE

Seared New Jersey Sea Scallops

Blackened Chicken

Seasonal House-Made Ravioli

DESSERT

HORS D'OUEVRES SAMPLE MENU

CHOICE OF 3

Smoked Salmon Crepe Bites
Chicken and Spinach Crepes
Mushroom and Brie Crepes
Tarragon Chicken and Goat Cheese Crepes
Smoked Salmon Lox and Baby Potato Cakes (Latke)
Shrimp Skewers, Romesco
Mushroom Arancini and Truffle Mayo
Ricotta Crostini and Fig Jam
Toasted Cornbread and Honey Jalapeno Butter
Deviled Eggs with Chives (add Caviar)**
Fried Oysters and Buttermilk Dressing
Seared Scallops and Bottarga Dressing**
Seasonal Hush Puppies, Spice * (Lobster, Crab)**
Seasonal Tartlets (Asparagus-Goat Cheese, Beet-Walnut)
Tuna Tartare or Tuna Poke with Herb Verde in Lettuce
Gnocchi and Balsamic
Hummus, Crisp Chickpeas Canapes
Tzatziki Yogurt Canapes
Spring Onion Dip Canapes
Summer Tomato Crostini, Basil and Mozzarella

**TBD upcharge (market price)
$12 PER PERSON TO ADD TALULA'S FAMOUS CHEESE BOARDS