

SPECIAL EVENT MENUS

# BARCLAY PRIME

*Luxury Boutique Steakhouse*



LUXURY AND SOPHISTICATION MEET POSH AND CHIC AT BARCLAY PRIME. A SEXY REVAMP OF THE TRADITIONAL STEAKHOUSE, BARCLAY PRIME'S MENU OFFERS SUBTLE TWISTS ON CONTEMPORARY STEAKHOUSE FARE, TAKING YOUR DINING EXPERIENCE TO A NEW LEVEL.

## FEATURES

- Available for dinner seven days a week.
- Private luncheons available upon request.
- Seating for up to 20 guests in the Main Dining Room.
- The Private Dining Room accommodates 40 people for a seated event, or 65 can enjoy cocktails and hors d'oeuvres.
- Barclay Prime is available to be reserved exclusively for up to 150 people.
- Private Dining Room has audio visual capabilities.
- Extensive wine list.
- Barclay Prime's semi private lounge is available reception style for up to 30 guests

barclay  
prime

237 S. 18<sup>TH</sup> ST,  
PHILADELPHIA  
barclayprime.com

For more info  
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@starr-restaurant.com

267-238-3650

menus subject to change

# PASSED HORS D'OEUVRES

## GARDEN

### COLD HORS D'OEUVRES

WILD MUSHROOM TARTLET baked ricotta, vincotto  
 BEET PANNACOTTA TARTLET goat cheese & pistachio  
 OVEN-ROASTED TOMATO "TARTARE" capers, dijon  
 CHILLED POPCORN DEMI SOUP

### HOT HORS D'OEUVRES

PARMESAN ARANCINI marinara  
 GRILLED CHEESE raclette, tomato veloute  
 TRUFFLED MAC N'CHEESE BITES  
 POLENTA BITES pesto  
 VEGETABLE SPRING ROLLS sweet chili sauce  
 FALAFEL apricot tatziki

## SEA

### COLD HORS D'OEUVRES

TUNA TARTARE cucumber, ginger, spicy aioli & wonton  
 HAMACHI TARTARE yuzu dashi, potato crisp  
 SHRIMP CEVICHE avocado mousse  
 SMOKED SALMON "everything" waffle & dill crème  
 SEARED TUNA pomme frite & saffron aioli  
 MAINE LOBSTER ROLL potato bun (\$2 supplement)

### HOT HORS D'OEUVRES

FISH & CHIPS tartare sauce  
 FRIED SHRIMP buffalo sauce  
 BARCLAY PRIME MINI CRAB CAKES yuzu tobiko (\$2 supplement)

## LAND

### COLD HORS D'OEUVRES

STEAK TARTARE toast rounds  
 ROASTED FILET MIGNON horseradish crème, toast  
 ROSSINI petit filet & foie gras (\$2 supplement)  
 FOIE GRAS seasonal marmalade (\$2 supplement)

### HOT HORS D'OEUVRES

CLASSIC PIGS IN A BLANKET  
 BARCLAY PRIME MINI SLIDERS cheddar & caramelized onion  
 MINI MEATBALLS marinara  
 CUBAN SANDWICH panini bites  
 GRILLED CHICKEN BITES caesar dip  
 BUTTERMILK FRIED CHICKEN house steak sauce  
 PEKIN DUCK scallion pancake & hoisin  
 GRILLED LAMB LOIN chimichurri (\$2 supplement)  
 LAMB LOLLIPOPS mint chutney (\$5 supplement)

### SELECTION OF 4 ITEMS @ \$30.00 PER PERSON, PER HOUR\*

\*Amount does not include taxes, gratuity or special events fee.

# STATIONARY



## RAW BAR\*

SERVED ON CHIPPED ICE WITH LEMON WEDGES, COCKTAIL SAUCE, MIGNONETTE AND HOT SAUCE

COLOSSAL SHRIMP	\$9 /piece
JUMBO SHRIMP	\$5 /piece
JUMBO LUMP CRAB 3oz	\$21
KING CRAB COCKTAIL 5oz	\$29
LOBSTER COCKTAIL	half \$23 whole \$41
MARKET OYSTERS	\$3.25 /each

ANY ADDITIONAL ORDERS IN 20 PIECE INCREMENTS

## ARTISANAL CHEESE DISPLAY\*

SERVED WITH A SELECTION OF LOCAL AND INTERNATIONAL CHEESES AND TRADITIONAL ACCOMPANIMENTS

**\$15 PER PERSON**

## CARVING STATION\*

A FEE OF \$100 FOR UNIFORMED CHEF

28 DAY DRY AGED PRIME RIB au jus and accompanying sauces	\$650	(SERVES 15-20)
ROASTED FILET MIGNON au jus and accompanying sauces	\$450	(SERVES 15-20)
BERKSHIRE PORK LOIN au jus and accompanying sauces	\$350	(SERVES 20-25)
ROASTED "WAGYU" FILET au jus and accompanying sauces	\$800	(SERVES 15-20)

\*Amount does not include taxes, gratuity or special events fee.

# LUNCH

## FIRST COURSE

(PLEASE PRE-SELECT TWO ITEMS)

- CAESAR SALAD
- MIXED GREENS SALAD
- SEASONAL SOUP
- WAGYU SLIDERS

## SECOND COURSE

(PLEASE PRE-SELECT THREE ITEMS)

- SALMON
- 8 OZ. BROILED FILET
- ROASTED CHICKEN
- BRANZINO
- 12 OZ. NY STRIP STEAK

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)

- CREAMED SPINACH
- SAUTÉED SPINACH
- SAUTÉED MUSHROOMS
- HOUSE TATER TOTS
- WHIPPED POTATOES
- SEASONAL GREEN

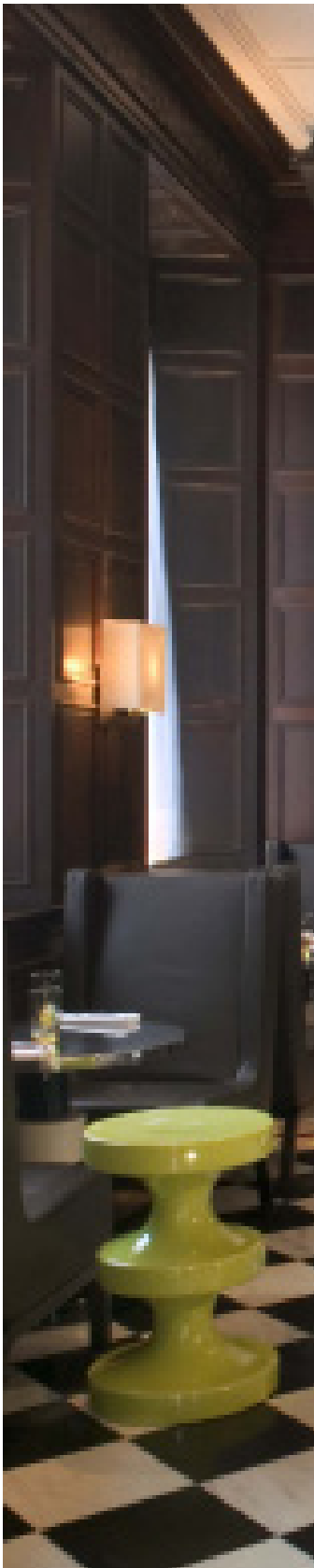
## DESSERT

- A Tasting Selection from our Pastry Chef
- Coffee, Decaf Coffee and Hot Tea

## **\$60.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# DINNER one



## FIRST COURSE

(PLEASE PRE-SELECT TWO ITEMS)

- THE WEDGE
- LOBSTER BISQUE
- WAGYU SLIDER DUO
- CAESAR SALAD

## SECOND COURSE

(PLEASE PRE-SELECT THREE ITEMS)

- 10 OZ BROILED FILET MIGNON  
\* \*8 OZ WAGYU FILET \$50 SUPPLEMENTAL PER PERSON FEE
- 14 OZ NEW YORK STRIP STEAK  
\* \*14 OZ WAGYU NEW YORK STRIP \$75 SUPPLEMENTAL PER PERSON FEE
- ROASTED CHICKEN
- BRANZINO
- SALMON

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)

- WHIPPED POTATOES  
\*\*TRUFFLE WHIPPED POTATOES SUPPLEMENTAL \$4 PER PERSON FEE
- CREAMED SPINACH
- SAUTÉED SPINACH
- SAUTÉED MUSHROOMS
- HOUSE TATER TOTS
- SEASONAL GREEN

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
SERVED WITH COFFEE, DECAF & HOT TEA

**\$95.00 PER PERSON\***

\*Amount does not include beverage, taxes, gratuity or special events fee

## CHEESE AND VEGETABLE DISPLAY

(PRIVATE DINING ONLY) \$15.00 PER PERSON\*

\* \* \*

## BARCLAY SEAFOOD SAMPLER

OYSTERS, JUMBO SHRIMP, LUMP CRABMEAT

\$20.00 PER PERSON\*

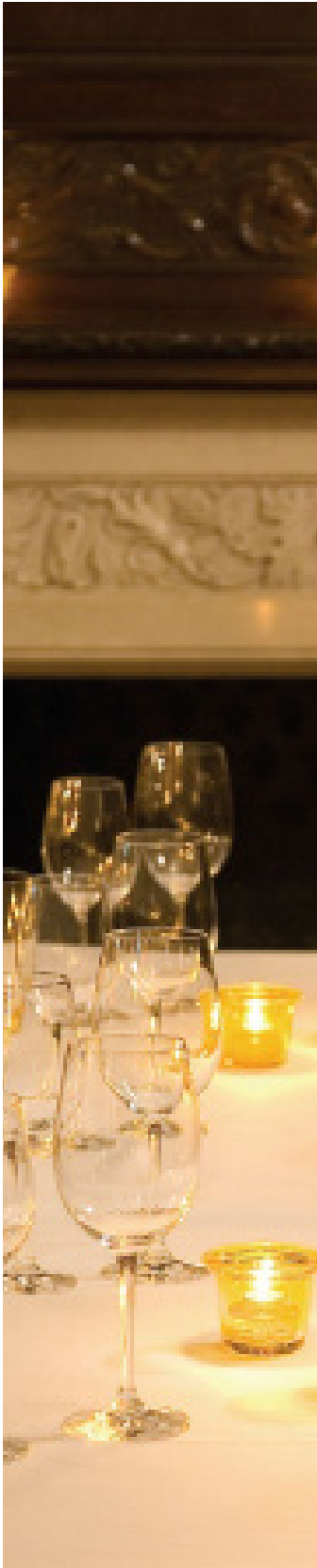
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## SIGNATURE WAGYU CHEESESTEAK

WAGYU RIBEYE, FOIE GRAS, TRUFFLED WHIZ  
ON A FRESH BAKED SESAME ROLL

\$20.00 PER PERSON\*

# DINNER two



## FIRST COURSE

(PRE-SELECT THREE ITEMS)

- CAESAR SALAD
- WEDGE SALAD
- WAGYU SLIDER DUO
- LOBSTER BISQUE
- TUNA TARTARE

## SECOND COURSE

(PRE-SELECT THREE ITEMS)

- 16 OZ RIBEYE
- 10 OZ FILET MIGNON  
\*\*8 OZ WAGYU FILET \$50 SUPPLEMENTAL PER PERSON FEE
- 14 OZ NEW YORK STRIP STEAK  
\*\*14 OZ WAGYU NEW YORK STRIP \$75 SUPPLEMENTAL PER PERSON FEE
- ROASTED CHICKEN
- SALMON
- CRAB CAKE
- BRANZINO

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT THREE ITEMS)

- WHIPPED POTATOES  
\*\*TRUFFLE WHIPPED POTATOES SUPPLEMENTAL \$4 PER PERSON FEE
- CREAMED SPINACH
- SAUTÉED SPINACH
- SAUTÉED MUSHROOMS
- HOUSE TATER TOTS
- SEASONAL GREEN

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
SERVED WITH COFFEE, DECAF & HOT TEA

**\$120.00 PER PERSON\***

\*Amount does not include beverage, taxes, gratuity or special events fee

## CHEESE AND VEGETABLE DISPLAY

(PRIVATE DINING ONLY) \$15.00 PER PERSON\*

\* \* \*

## BARCLAY SEAFOOD SAMPLER

OYSTERS, JUMBO SHRIMP, LUMP CRABMEAT

\$20.00 PER PERSON\*

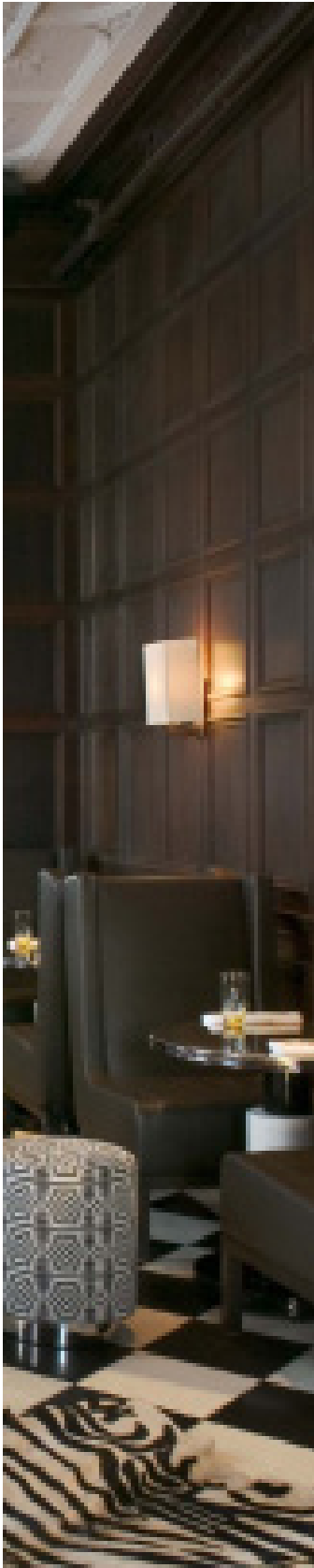
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## SIGNATURE WAGYU CHEESESTEAK

WAYGU RIBEYE, FOIE GRAS, TRUFFLED WHIZ  
ON A FRESH BAKED SESAME ROLL

\$20.00 PER PERSON\*

# DINNER three



## FIRST COURSE

(PLEASE PRE-SELECT THREE ITEMS)

JUMBO SHRIMP COCKTAIL  
LOBSTER BISQUE  
WAGYU SLIDER DUO  
TUNA TARTARE

## SALAD COURSE

(PLEASE PRE-SELECT ONE ITEMS)

CAESAR SALAD  
THE WEDGE SALAD  
CHOPPED SALAD

## THIRD COURSE

(PLEASE PRE-SELECT THREE ITEMS)

10 OZ BROILED FILET MIGNON  
\*\*8 OZ WAGYU FILET \$50 SUPPLEMENTAL  
PER PERSON FEE

16 OZ RIBEYE

14 OZ NEW YORK STRIP STEAK  
\*\*14 OZ WAGYU NEW YORK STRIP \$75  
SUPPLEMENTAL PER PERSON FEE

20 OZ BONE-IN NEW YORK STRIP

## SIDES

(SERVED FAMILY STYLE - PLEASE PRE-SELECT THREE ITEMS)

WHIPPED POTATOES  
\*\*TRUFFLE WHIPPED POTATOES SUPPLEMENTAL \$4 PER PERSON FEE  
CREAMED SPINACH  
SAUTÉED SPINACH  
SAUTEED MUSHROOMS  
HOUSE TATER TOTS  
SEASONAL GREEN  
POTATO GRATIN  
TRUFFLE MAC & CHEESE

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
SERVED WITH COFFEE, DECAF & HOT TEA

**\$140.00 PER PERSON\***

\*Amount does not include beverage, taxes, gratuity or special events fee

## CHEESE AND VEGETABLE DISPLAY

(PRIVATE DINING ONLY) \$15.00 PER PERSON\*

\* \* \*

## BARCLAY SEAFOOD SAMPLER

OYSTERS, JUMBO SHRIMP, LUMP CRABMEAT

\$20.00 PER PERSON\*

\* \* \*

## SIGNATURE WAGYU CHEESESTEAK

WAYGU RIBEYE, FOIE GRAS, TRUFFLED WHIZ  
ON A FRESH BAKED SESAME ROLL

\$20.00 PER PERSON\*

ROASTED CHICKEN

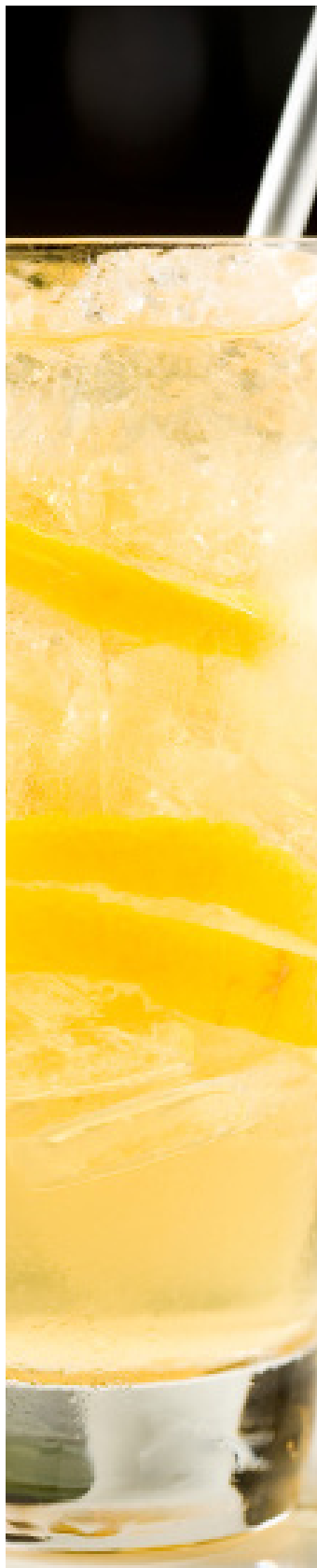
SALMON

BRANZINO

CHILEAN SEA BASS

# BEVERAGE one

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## HOUSE COLLECTION BEVERAGE PACKAGE\*

\*ITEMS SUBJECT TO CHANGE

### LIQUOR SELECTIONS

VODKA- KETEL ONE

GIN- TANQUERAY

WHISKEY- SEAGRAM'S 7 CROWN

BOURBON- JACK DANIELS

RUM- BACARDI SILVER

SCOTCH- DEWAR'S WHITE LABEL

TEQUILA- SAUZA

### WINES BY THE GLASS

#### WHITE WINES

PINOT GRIGIO

CHARDONNAY

#### RED WINES

MALBEC

CABERNET SAUVIGNON

### BEER SELECTIONS

AMSTEL LIGHT OR YUENGLING LAGER

### SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

**\$50 PER PERSON FOR THE FIRST 3 HOURS**

**\$10 PER PERSON PER HALF-HOUR EXTENSION**

Tax and Gratuity additional



# BEVERAGE two



## **PREMIUM COLLECTION BEVERAGE PACKAGE\***

\*ITEMS SUBJECT TO CHANGE

### **SPECIALTY COCKTAILS**

OUR SELECTION OF TWO OF OUR CLASSIC COCKTAILS

### **LIQUOR SELECTIONS**

VODKA- GREY GOOSE

GIN- TANQUERAY

WHISKEY- SEAGRAM'S VO

BOURBON- JIM BEAM

RUM- BACARDI SILVER

SCOTCH- DEWAR'S WHITE LABEL

TEQUILA- SAUZA

### **WINES BY THE GLASS**

\*ITEMS SUBJECT TO CHANGE

#### **WHITE WINES**

PINOT GRIGIO

RIESLING

CHARDONNAY

#### **RED WINES**

PINOT NOIR

MALBEC

CABERNET SAUVIGNON

### **BEER SELECTIONS**

AMSTEL LIGHT, CRAFT SELECTION, YUENGLING LAGER

### **SOFT DRINKS**

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

**\$60 PER PERSON FOR THE FIRST 3 HOURS**

**\$14 PER PERSON PER HALF-HOUR EXTENSION**

Tax and Gratuity additional

# BEVERAGE three



## LUXURY COLLECTION BEVERAGE PACKAGE\*

\*ITEMS SUBJECT TO CHANGE

### SPECIALTY COCKTAILS

SELECTION OF BARCLAY PRIME'S SPECIALTY COCKTAILS

### LIQUOR SELECTIONS

VODKA- BELVEDERE

GIN- BOMBAY SAPPHIRE

WHISKEY- JACK DANIELS

BOURBON- BULLEIT

RUM- PYRAT XO

SCOTCH- CHIVAS REGAL

TEQUILA- PATRON SILVER

### WINES BY THE GLASS\*

#### WHITE WINES

SAUVIGNON BLANC

PINOT GRIGIO

RIESLING

CHARDONNAY

#### RED WINES

PINOT NOIR

CARMENERE

MALBEC

RIBERA DEL DUERO

CABERNET SAUVIGNON

### BEER SELECTIONS

AMSTEL LIGHT, CRAFT SELECTION, STELLA ARTOIS, YUENGLING LAGER

### SOFT DRINKS

ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

**\$70 PER PERSON FOR THE FIRST 3 HOURS;**

**\$19 PER PERSON PER HALF-HOUR EXTENSION**

Tax and Gratuity additional

# WINES

barclay  
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## SPARKLING WINE

PROSECCO, LA MARCA, ITALY, NV	65
SPARKLING WINE, DOMAINE CHANDON, ROSE, CALIFORNIA, NV	70

## WHITE

SAUVIGNON BLANC, WENTE, LOUIS MEL, LIVERMORE VALLEY, CALIFORNIA, 2012	68
RIESLING, CHATEAU STE. MICHELLE, HARVEST SELECT COLUMBIA VALLEY, WASHINGTON 2011	46
CHARDONNAY, ARTESA, ELEMENTS NAPA COUNTY/SONOMA COUNTY, CALIFORNIA 2011	60
FALANGHINA, ROCCA DEL DRAGONE, FALANGHINA, CAMPANIA, ITALY 2011	56
SAUVIGNON BLANC, WHITE HAVEN, MARLBOROUGH, NEW ZEALAND 2011	64
PINOT GRIGIO, BISO, IL VINO DEL LUNEDI, VENETO, ITALY 2011	44
CHARDONNAY, DOMAINE DE ROCHERS, MACON-CHARENTRE BURGUNDY, FRANCE 2011	60

## RED

PINOT NOIR, WILD HORSE, CENTRAL COAST, CALIFORNIA 2011	77
ZINFANDEL, ROSENBLUM, CUVÉE MICHELLE, CALIFORNIA NV	51
MÉRITAGE, HAYMAN & HILL, MONTEREY COUNTY 2010	70
CABERNET SAUVIGNON, PASO CREEK, PASO ROBLES, CALIFORNIA 2010	52
CABERNET SAUVIGNON, JOSEPH CARR, ST. HELENA, CALIFORNIA 2010	78
PINOT NOIR, NICOLAS POTEL, BURGUNDY, FRANCE 2011	63
GRENACHE, DOMAINE GALEVAN, COTES DU RHONE, FRANCE 2010	52
RIBERA DEL DUERO, FINCA TORREMILANOS, MONTE CASTRILLO, SPAIN 2010	52
BORDEAUX, CHÂTEAU TOUR D'AURON, LUSSAC, FRANCE 2009	64
SANGIOVESE, ROCCA DELLE MACIE, RUBIZZO, TUSCANY, ITALY 2010	53
SHIRAZ, ZONTE'S FOOTSTEP, LONGHORNE CREEK, AUSTRALIA 2010	62
MALBEC, DONA PAULA, LOS CARDOS, MENDOZA, ARGENTINA 2011	48
CABERNET SAUVIGNON, MOTHER'S RUIN, MCLAREN VALE, AUSTRALIA 2010	70

