



Thank you for your interest in hosting your event at The Porch @ Schenley!

The Porch @ Schenley offers a seated event space for groups ranging in size from 20 guests up to 250+. All events are required to order from our limited prefix menus. There is a minimum food and beverage purchase required for the space you choose. Please submit an inquiry about your event and someone will email you back with all the information.

The Porch at Schenley also offers a Bar Space that is ideal for "Happy Hours", "Meet and Greets", as well as "Networking Events". This is an open space at the front of our restaurant that has full access to our bar as well as space to display hors d'oeuvres. This space is ideal for 20 to 40 guests.

All food and beverage is subject to 20% Service Charge
Consuming raw or undercooked meat, seafood, and eggs may increase risk of food borne illness

Brunch

\$28/person

Offered Saturday and Sunday, 10am-3pm Only

Brunch will be served as a plated meal. Starters will be served family style for all to share, and all entrees will be served individually.

All burgers, sandwiches, and scrambles are served with a choice of crispy taters or a field green salad. Brunch includes Assorted Fruit Juices, Iced Tea, Lemonade, Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas

Starters: Choice of two

House Made Biscuits with Jam, Honey Butter & Apple Butter

Fresh Cut Fruit

Cinnamon Rolls

Entrees: Choice of three

Quiche

Daily Preparation

Beef Burger

Lettuce, Tomato, and Onion served with a House Made Pickle

**Add Cheese Option for \$1/person. American, White Cheddar, Swiss, or Pepperjack*

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli, served with Crispy Taters or Field Greens Salad

Firefly Scramble

Scrambled Eggs, Applewood Smoked Bacon, Toasted English Muffin. Served with Crispy Taters

Breakfast Sandwich

Grilled Sourdough, Cheddar Cheese, House Cured Bacon, Over Easy Eggs served

Prime Rib Sandwich

Toasted Sourdough, Shaved Prime Rib, Sauteed Peppers & Onions, White Cheddar Cheese, Garlic Aioli, Au Jus

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Seasonal Salad with Chicken

Seasonal Preparation and House Made Dressing

Chicken Caesar Salad

Romaine, Rotisserie Chicken, Croutons, Shaved Parmesan, Caesar Dressing

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Enhancements:

<i>Add House Salad, Caesar Salad, or Soup of the Day Option</i>	<i>\$5/person</i>
<i>Add Dessert</i>	<i>\$7/person</i>
<i>New York Cheesecake</i>	
<i>Bread Pudding</i>	
<i>Assorted Cookies and Biscotti</i>	
<i>Tiramisu</i>	

Lunch

\$28/person

Offered Monday-Friday, 11am-3pm

Lunch will be served as a plated meal. Starters will be served family style for all to share, and all entrees will be served individually. All burgers and sandwiches are served with a choice of crispy taters. The menu includes Non-Alcoholic Beverages such as Iced Tea, Lemonade, Regular Coffee, Decaffeinated Coffee, Hot Teas, and Soda.

Starters: Choice of One

Crispy Fried Brussels Sprouts Seasonal Preparation

Cornbread Skillets Served with honey butter

Firefly Fries Truffle oil, parmesan, fine herbs. Served with garlic aioli

Entrees: Choice of three

Grilled Chicken BLT

Grilled Chicken Breast, Lettuce, Tomato, Bacon, and Aioli.

Beef Burger

Lettuce, Tomato, and Onion served with a House Made Pickle

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli

Margherita Pizza

Marinara, Mozzarella & Basil

Prime Rib Sandwich

Toasted Sourdough, Shaved Prime Rib, Sauteed Peppers & Onions, White Cheddar, Garlic Aioli, Au Jus

Caesar Salad With Grilled Chicken

Romaine, Shaved Parmesan, Seasoned Croutons, Grilled Chicken Breast

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Dinner

Offered after 4pm Daily.

Starter selections will be provided family style for all to share. Second Course & Entrée selections will be served individually. Dessert will be served individually. Cookies will be served family style for all to share. All sandwiches and burgers are served with a choice of crispy taters. Dinner includes Iced Tea, Lemonade, Assorted Soft Drinks, Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas. Espresso and Zero Proofs are not included.

Limited Menu (#1): \$40/person

Starters: Choice of two

Fried Calamari

Crispy Brussels Seasonal Preparation

Buffalo Wings served with carrots, celery, ranch & bleu cheese

Firefly Fries truffle oil, parmesan, fine herbs. Served with garlic aioli

Entrees: Choice of three

Beef Burger

Lettuce, Tomato, Onion, House Made Pickle, Served with Crispy Taters or Field Greens Salad

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli, Served with Crispy Taters or Field Greens Salad *can be made vegan

Prime Rib Sandwich

Roasted Prime Rib, Sharp Cheddar Cheese, Caramelized Onions, Peppers & Roasted Garlic Aioli on Farm Bread with Au Jus

Margherita Pizza

Marinara, Mozzarella, Fresh Basil

Dessert: Choice of two

New York Cheesecake

Bread Pudding

Tiramisu

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Limited Dinner Menu (#2): \$52/person

Starters: Choice of two

Cast Iron Cornbread served with honey butter

Artisan Meat & Cheese Board crackers, house made jam, mustard

Fried Calamari fresh lemon,

Buffalo Wings & Bleu Cheese ranch, bleu cheese, carrots, celery

Crispy Brussels seasonal preparation

Entrees: Choice of three

10oz Grilled Strip Steak

Seasonal Preparation

Pan Seared Salmon

Seasonal Preparation

Roasted Chicken

Seasonal Preparation

Vegetarian Pasta

Chefs Choice

Dessert: Choose two

New York Cheesecake

Bread Pudding

Tiramisu

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Limited Dinner Menu (#3): \$56/person

Starters: Choice of two

Cast Iron Cornbread served with honey butter

Artisan Meat & Cheese Board crackers, house made jam, mustard

Fried Calamari fresh lemon,

Buffalo Wings & Bleu Cheese ranch, bleu cheese, carrots, celery

Crispy Brussels seasonal preparation

Second Course: Choice of one

Mixed Greens Salad - Spring mix, cucumbers, tomato,

seasoned croutons, balsamic dressing

Caesar Side Salad romaine, parmesan, croutons, Caesar dressing

Entrees: Choice of three

10oz Grilled Strip Steak

Seasonal Preparation

Pan Seared Salmon

Seasonal Preparation

Roasted Chicken

Seasonal Preparation

Vegetarian Pasta

Chefs Choice

Dessert: Choose two

New York Cheesecake

Bread Pudding

Tiramisu

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Hors d' Oeuvres & Cocktail Style Events

Hors d'oeuvres offered in the Bar Space at Schenley only and in the Private Dining room at Siena Minimum of 25 pieces of any appetizer selected.

Only the number ordered will be prepared and charged as such.

****Additional \$2/person for passed appetizers****

Displays

Seasonal Fresh Fruit Display \$10/person

Freshly cut seasonal fruits and berries and Chef's Selection of Dipping Sauce

Vegetable Crudités \$10/person

Seasonal, Fresh, Local Produce, and Chef's Selection of Dipping Sauce

Charcuterie Display \$16/person

Assorted Cured Meats, Pickled Vegetables, Mustards, and Crostini

Artisan Cheese Display \$16/person

Chef's Selection of Locally Sourced Cheeses with Breads, Fresh Fruit, and Fig Jam

Combination Display \$16/person

Chef's Selection of Locally Sourced Cheeses, Assorted Cured Meats, Pickled Vegetables, Mustards, Fig Jam, and Crostini

Hors d'oeuvre's

Price per Piece- Minimum of 25 Pieces

Pan Seared Miniature Crab \$5

Seared Beef Tenderloin Crostini \$4

Spinach and Feta Tartlets \$3

Caprese Skewers \$3

Teriyaki Chicken Skewers \$4

Confit Chicken Wings with Buffalo Sauce \$3

Hummus and Flatbread \$3

Crispy Fried Arancini \$3

Cast Iron Corn Bread with Honey Butter \$3

Goat Cheese and Chive Fritters \$4

Bruschetta Crostini \$3

Shrimp Cocktail \$5

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