



MEDITERRANEAN BAR + KITCHEN

EVENTS

220 S 17th STREET, PHILADELPHIA, PA 19103  
(215) 309-2238 | [EVENTS@SPICEFINCHPHILLY.COM](mailto:EVENTS@SPICEFINCHPHILLY.COM)







# PRIVATE DINING SPACES

LOCUST PRIVATE DINING ROOM



CAPACITY | 36 GUESTS

CHEFS TABLE



CAPACITY | 10 GUESTS

CHANCELLOR DINING ROOM



CAPACITY | 26 GUESTS

*Combine all 3 spaces to create one large private room for up to 70 guests*



# PRIVATE DINING SPACES

## SEMI-PRIVATE BAR & LOUNGE



CAPACITY | 45 GUESTS



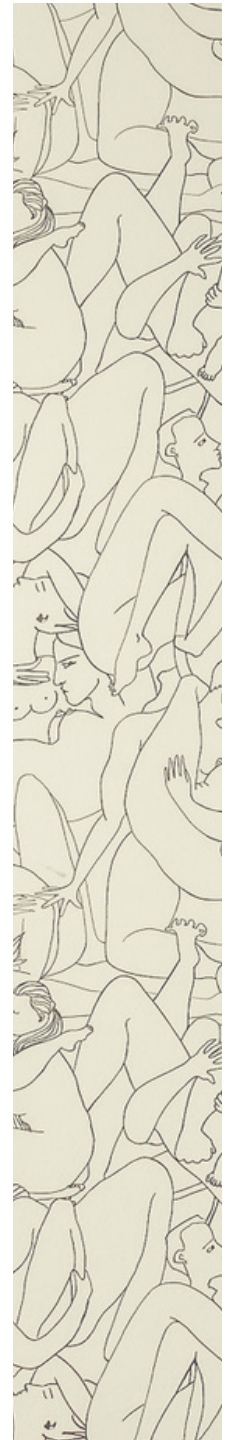
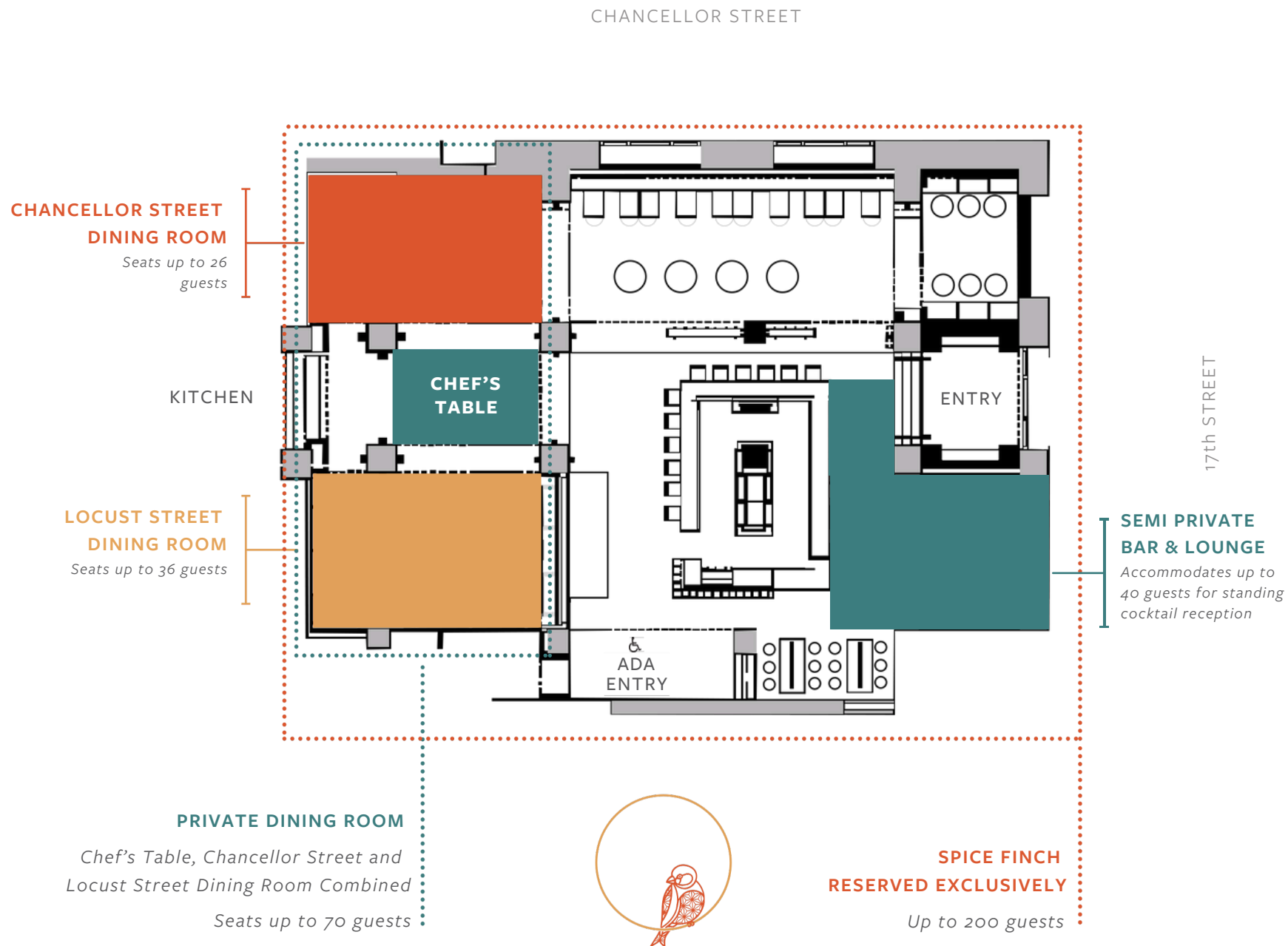
# PRIVATE DINING SPACES

FULL RESTAURANT BUYOUTS AVAILABLE FOR UP TO 200 GUESTS





# RESTAURANT FLOOR PLAN



# DINNER MENUS

## MENU ONE

\$75 per person  
served family style

### FIRST COURSE

#### Spreads Duo

garlic yogurt & seasonal hummus served with berbere crisps and crudites

### SECOND COURSE

#### Baked Cheese

shredded phyllo, ricotta, mozzarella served with flatbread

### THIRD COURSE

#### Chili Chicken Kebab

chicken thighs, sesame yogurt, pickled crudites

#### Shabazi Fries

harissa aioli

### DESSERT

A selection of seasonal desserts



## MENU TWO

\$85 per person  
served family style

### FIRST COURSE

#### Spreads Duo

garlic yogurt & seasonal hummus served with berbere crisps and crudites

### SECOND COURSE

#### Baked Cheese

shredded phyllo, ricotta, mozzarella served with flatbread

### THIRD COURSE

#### Moroccan Steak Frites

shabazi fries, cucumbers, chermoula, spiced cashews

#### Shabazi Fries

harissa aioli

### DESSERT

A selection of seasonal desserts

#### Broccoli Tabbouleh

quinoa, tomato, tahina

#### Blistered Peppers

shishitos, tahina, harissa

#### Roasted Cauliflower

coriander cashew butter, pickled onion, chermoula

#### Chili Chicken Kebab

chicken thighs, sesame yogurt, pickled crudites

#### Persian Rice Cake

crispy rice, saffron, herbs

# DINNER MENUS

## MENU THREE

*\$95 per person  
served family style*

### FIRST COURSE

#### Spreads Trio

*garlic yogurt & seasonal  
hummus, melitzanosalata  
served with berbere crisps  
and crudites*

### SECOND COURSE

#### Halloumi Gem Salad

*marcona almonds,  
honey sumac vinaigrette*

#### Duck Wings

*turkish hummus, pomegranate  
bbq, crispy garbanzo beans*

### THIRD COURSE

#### Whole Fish

*preserved lemon*

#### Rice With Leek Vinaigrette

### DESSERT

*A selection of seasonal desserts*



#### Shabazi Fries

*harissa aioli*

#### Blistered Peppers

*shishitos, tahina, harissa*

#### Roasted Cauliflower

*coriander cashew butter,  
pickled onion, chermoula*

#### Lamb Shank

*dates, roasted vegetables*

#### Couscous Salad

## MENU FOUR

*\$105 per person  
table side choice of entree*

### MEZZE

*served family style*

#### Spreads Duo

*red pepper hummus & garlic  
yogurt, served with berbere  
crisps and crudites*

#### Baked Cheese

*shredded phyllo,  
ricotta, mozzarella  
served with flatbread*

### SECOND COURSE

*individually plated*

#### Fattoush

*tomato, cucumber, berbere  
crisps, charred tomato  
vinaigrette*

### THIRD COURSE

*table-side choice of entree*

#### Chili Chicken Kebab

*chicken thighs, sesame yogurt,  
pickled crudites*

#### Moroccan Steak Frites

*shabazi fries, cucumbers,  
chermoula, spiced cashews*

#### Roasted Eggplant

*chickpea, spinach borani,  
tamarind*

### DESSERT

*A selection of seasonal desserts  
served family style*



# COCKTAIL RECEPTION MENUS

*select one or a combination based on the needs of your group*

## MEZZE STATION

*\$26 per person for 1 hour*

### Trio Of Spreads

*garlic yogurt, red pepper hummus,  
and melitzanosalata served with  
berbere crisps & crudites*

### Blistered Peppers

*shishitos, tahina, harissa*

### Mediterranean Olives

*marinated & served warm*

### Broccoli Tabbouleh

*quinoa, tomato, tahina*

## PASSED SMALL BITES

*\$22 per person for 1 hour*

*please choose 4:*

### Chili Chicken Kebab

*chicken thighs, sesame yogurt,  
pickled crudites*

### Lamb Merguez Kebab

*spiced sausage, tomato chutney*

### Chickpea Wedges

*chermoula, garlic yogurt, za'atar*

## KEBAB STATION

*\$38 per person for 1 hour*

*selection of kebabs served  
with chermoula, sesame  
yogurt and pickled vegetables*

### Chili Chicken

### Lamb Merguez

### Garlic Shrimp

### Shabazi Fries

### House-Made Flatbread

### Couscous Salad

### Halloumi Gem Lettuce Cups

*pickled rhubarb, honey sumac vinaigrette*

### Crispy Cauliflower

*harissa aioli, aleppo*

### Spinach Kichi Bites

*phyllo, feta, shabazi*

### Harissa Shrimp Cocktail

*harissa cocktail sauce, lemon*



# BRUNCH

## SEATED BRUNCH MENU

\$45 per person

*All items served family style*

### FIRST COURSE

#### Spreads Duo

*garlic yogurt & red pepper hummus served with shabazi flatbread and crudites*

#### Lemon Cardamon Roll

*strawberry rhubarb jam, whipped cream, mint*

### SECOND COURSE

#### Pancakes

*orange blossom maple syrup, toasted nuts, whipped cream*

#### Seasonal Frittata

*daily preparation*

#### Avocado Toast

*'egg in the hole', harissa tomatoes, multigrain toast*

#### Shabazi Fries

*harissa aioli*

## BRUNCH BAR PACKAGE

\$32 per person for 2 hours

### UNLIMITED MIMOSAS

### BLOODY MARYS

### NON-ALCOHOLIC HIBISCUS LEMONADE

+ Drip Coffee, Tea and Assorted Soft Drinks





# BEVERAGE MENUS



## BEVERAGE PACKAGE LEVEL ONE

*\$30 per person for every 2.5 hours, every half-hour after is an additional \$5 per person*

### BEER

A seasonal selection of draft, canned and/or bottled beers will be available for your guests.

### WINE

- Prosecco
- House White (Pinot Grigio) • House Red (Montepulciano)

+ Drip Coffee, Tea and Assorted Soft Drinks

## BEVERAGE PACKAGE LEVEL TWO

*\$45 per person for every 2.5 hours, every half-hour after is an additional \$8 per person*

### BEER

Guests may select from the entire menu on our draft, canned and bottled beer list.

### WINE

- Prosecco
- Pinot Gris
- Chardonnay
- Montepulciano
- Pinot Noir

### HOUSE LIQUOR

+ Drip Coffee, Tea and Assorted Soft Drinks

## BEVERAGE PACKAGE LEVEL THREE

*\$55 per person for every 2.5 hours, every half-hour after is an additional \$10 per person*

### BEER

Guests may select from the entire menu on our draft, canned and bottled beer list.

### WINE

- Prosecco
- Rose
- Pinot Gris
- Chardonnay
- Sauvignon Blanc
- Vermentino
- Montepulciano
- Pinot Noir
- Malbec
- Sangiovese

### HOUSE AND PREMIUM LIQUOR

\*Select two Spice Finch signature cocktails to serve to your group



220 S 17TH STREET, PHILADELPHIA, PA 19103 (215)  
309-2238 | [EVENTS@SPICEFINCHPHILLY.COM](mailto:EVENTS@SPICEFINCHPHILLY.COM)

[@spicefinchphilly](https://www.spicefinchphilly.com)  
[WWW.SPICEFINCHPHILLY.COM](http://WWW.SPICEFINCHPHILLY.COM)