

The
GOAT'S • BEARD



• EVENTS •



MANAYUNK

4201 Main St, Philadelphia, PA 19127

thegoatsbeardphilly.com | [@thegoatsbeardphilly](https://www.instagram.com/thegoatsbeardphilly)



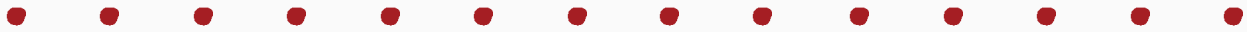
·EVENTS·

Planning an event can be tedious work. The Goat's Beard will relieve the stress of planning so you're able to enjoy the event yourself. Our experienced team will work closely with you to prepare every detail of your event and ensure that your vision is seamlessly executed.

Locations

MANAYUNK

4201 Main St, Philadelphia, PA 19127



For Event Inquiries

Melissa Gregory

Event Coordinator

484.533.3234

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Dinner - Family Style

Coffee, soda and tea included.
3 COURSES- \$50 | 4 COURSES- \$58

STARTERS:

Choose 2:

- "TGB" NUGGETS
buttermilk marinated chicken | sriracha lime
blue cheese crumble
- CURRY CARROT HUMMUS
roasted carrot | garbanzo beans | madras curry
naan | vegetable crudite
- CHEESESTEAK EGGROLLS
shaved beef | caramelized onions
spicy ketchup | garlic aioli
- ARTICHOKE & LEEK DIP
artichoke | leek | asiago | crudite | naan



SALADS:

Choose 1:

- HOUSE
mixed greens | cherry tomatoes | red onions
cheddar cheese croutons | chive vinaigrette
- CAESAR
chopped romaine | shaved parmesan
garlic bread crumbs | pink peppercorn caesar dressing



SIDES:

Choose 1 Starch & 1 Vegetable:

- ROASTED POTATOES
- HERB FRIES
- RED BEANS & DIRTY RICE

- ROASTED BRUSSEL SPROUTS
- SEASONAL VEGETABLE MEDLEY

MAINS:

DETROIT STYLE PIZZA

Choose 1:

- The OG
signature sauce | mozzarella & cheddar
cup & char pepperoni | oregano | parmesan
- The BIANCO
mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil
- The PLAIN
signature sauce | mozzarella & cheddar | oregano
parmesan



ENTREES

Choose 2

Please note some items have an additional charge per person.

- CHICKEN BREAST
choice of: grilled | lemon | milanese | fried
- SEARED SALMON | +\$10 per person
skin on | lemon or peppercorn blend
- TGB SMASH SLIDERS
all beef patties | american | charred onion | pickle
special sauce | brioche
- CANESTRI
fresh pasta | sundried tomato & leek blush sauce |
spinach
- SEARED STEAK | +\$10 per person
bistro filet | seared | sliced | steak jus
- CRAB CAKES | +\$10 per person
lump crab | serrano lime remoulade

DESSERTS:

Chef selection of assorted mini desserts

Dinner - Plated

Coffee, soda and tea included.
3 COURSE - \$45 | 4 COURSE - \$52

STARTERS: table share

Choose 2:

"TGB" NUGGETS

buttermilk marinated chicken | sriracha lime
blue cheese crumble

CURRY CARROT HUMMUS

roasted carrot | garbanzo beans | madras curry naan |
vegetable crudite

CHEESESTEAK EGGROLLS

shaved beef | caramelized onions
spicy ketchup | garlic aioli

ARTICHOKE & LEEK DIP

asiago | crudite | naan



SALAD

Choose 1:

HOUSE

mixed greens | cherry tomatoes | red onions | cheddar
cheese croutons | vinaigrette

CAESAR

chopped romaine | shaved parmesan
garlic bread crumbs | pink peppercorn caesar dressing



DESSERT

Choose 2:

CHOCOLATE FLOURLESS TORTE

raspberry pearls | mint garnish

PEACH CREME BRULEE

vanilla custard | grilled peaches | turbinado brulee

BLUEBERRY POUND CAKE

grandma's recipe | lemon royal icing | vanilla ice cream

MAINS:

DETROIT STYLE PIZZA: 8"X10"

Choose 1: Gluten Free +\$2 pp

The OG

signature sauce | mozzarella & cheddar
cup & char pepperoni | oregano | parmesan

The PLAIN

ricotta, mozzarella & cheddar | signature sauce | oregano
parmesan

The BIANCO

mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil



ENTREES

Choose 3:

CANESTRI

housemade pasta | sundried tomato leek blush
sautéed spinach | aromatics | chili

LOUISIANA BBQ CHICKEN SKEWERS

grilled | cajun bbq | red beans | dirty rice | trinity
maple pecan brittle

SEARED SALMON | +\$10 per order

skin on | gigante bean cassoulet | sautéed spinach
lemon brown butter

TGB SMASHBURGER

two 4 oz patties | cheese | caramelized onions | special
sauce | dill pickles | brioche bun | herb fries

STEAK MAC & CHEESE | +\$10 per order

bistro filet | seared | sliced | 3 cheese bechamel

CRAB CAKES | +\$10 per order

pan seared | chilled elote corn salad | serrano
lime remoulade

CHICKEN MILANESE

panko crusted | burrata | garden tomato puree | parm
basil arugula salad | peppercorn vinaigrette

Brunch - Family Style

All items to be served Family Style. Coffee, soda and tea included.
\$38 PER PERSON

STARTERS:

Choose 2:

“TGB” NUGGETS

buttermilk marinated chicken | sriracha lime
blue cheese crumble

ARTICHOKE & LEEK DIP

roasted leeks | asiago | crudite | naan

CURRY CARROT HUMMUS

roasted carrots | garbanzo beans | madras curry
crudite | naan

CHEESESTEAK EGGROLLS

shaved beef | american cheese | caramelized onion
spicy ketchup | garlic aioli

DETROIT STYLE PIZZA

the og | the smokeshow | the bianco | the plain
double cut to share



SALADS:

Choose 1:

HOUSE

mixed greens | cherry tomatoes | red onions | avocado
balsamic vinaigrette or dill ranch

CAESAR

chopped romaine | shaved parmesan
garlic bread crumbs | pink peppercorn caesar dressing



SIDES:

Choose 1 meat and 1 starch:

BACON
SAUSAGE

LYONNAISE POTATOES
HERB FRIES

DETROIT STYLE PIZZAS & ENTREES

Choose 3:

The OG

signature sauce | mozzarella & cheddar
cup & char pepperoni | oregano | parmesan

The SMOKESHOW

ricotta, mozzarella & cheddar | signature sauce | oregano
cup & char pepperoni | italian sausage | basil | parmesan

The BIANCO

mozzarella & ricotta | toasted garlic | broccoli
cherry tomatoes | chili oil

BREAKFAST BURRITO

scrambled eggs | pico de gallo | cheddar cheese | flour
tortilla

BLUEBERRY POUND CAKE FRENCH TOAST

cinnamon egg batter | lemon royal icing | blueberry syrup

SCRAMBLED EGGS

fresh cracked | whipped | light and fluffy

SEARED SALMON | +\$10 per person

skin on | seared | lemon

FRIED CHICKEN

chicken breast | buttermilk marinated

DETROIT STYLE QUICHE

baked | caramelized onion | sundried tomato | bacon lardon
hashbrown crust

BAR OPTIONS:

BUBBLY BAR | 2 hours | \$30 per person
house made mimosa, bubbly & seltzers

SANGRIA OR MIMOSA CARAFES | \$36 each
serves 4-6 drinks per carafe



DESSERT OPTION: \$8pp

CHEF SELECTION OF MINI DESSERTS

Brunch - Plated

Coffee, soda and tea included.
3 COURSE - \$38 | 4 COURSE - \$46

STARTERS

Choose 2: table share

“TGB” NUGGETS

buttermilk marinated chicken | sriracha lime
blue cheese crumble

ARTICHOKE & LEEK DIP

asiago | naan | crudite

CURRY CARROT HUMMUS

roasted carrots | garbanzo beans | madras curry
crudite | naan

CHEESESTEAK EGGROLLS

shaved beef | american cheese | caramelized onion
spicy ketchup | garlic aioli



SALAD

Choose 1:

HOUSE

mixed greens | cherry tomatoes | red onions | avocado
balsamic vinaigrette or dill ranch

CAESAR

chopped romaine | shaved parmesan
garlic bread crumbs | pink peppercorn caesar dressing



DESSERTS

Choose 2:

CHOCOLATE FLOURLESS TORTE

raspberry pearls | mint garnish

PEACH CREME BRULEE

vanilla custard | grilled peaches | turbinado brulee

BLUEBERRY POUND CAKE

grandma's recipe | lemon royal icing | vanilla ice cream

MAINS:

DETROIT STYLE PIZZA

Choose 1:

Gluten Free crusts available | +\$2 per person

THE OG | pepperoni

THE SMOKESHOW | pepperoni & italian sausage

THE BIANCO | roasted garlic | broccoli | tomato | ricotta



ENTREES

Choose 2:

BLUEBERRY POUND CAKE FRENCH TOAST

cinnamon egg batter | lemon royal icing | blueberry syrup

BREAKFAST BURRITO

scrambled eggs | pico de gallo | cheddar cheese | tortilla

TGB BREAKFAST

scrambled eggs | bacon or sausage
breakfast potatoes | biscuit

BREAKFAST BURGER

beef | bacon | sunny egg | cheddar cheese | charred onions

AVOCADO TOAST

toasted sourdough | creamy guacamole | sunny side egg
pickled shallots | goat cheese | side salad

DETROIT STYLE QUICHE

baked | caramelized onion | sundried tomato | bacon lardon
hashbrown crust | side garden salad

TGB OMELET

cherry tomato | caramelized onion | goat cheese
side garden salad

Alcohol:

BUBBLY BAR | 2 hours | \$30 per person

house made mimosa flavors

bubbly & seltzers

SANGRIA OR MIMOSA CARAFES | \$36 each

serves 4-6 drinks per carafe

Open Bar Package

PRICED PER PERSON | 2HR | 3HR | 4HR
DOES NOT INCLUDE SHOTS, DOUBLES OR BACKING UP DRINKS

Standard House Package:

\$30 | \$42 | \$54

DOMESTIC BEERS

bottle | can | draft | change seasonally

SELECT WINE BY THE GLASS

house choice to include at least
1 white, 1 red, 1 rose, 1 sparkling

HOUSE SPIRITS

vodka, gin, rum, tequila,
whiskey, bourbon, rye

Level Up Package:

\$35 | \$50 | \$62

EVERYTHING INCLUDED IN
STANDARD HOUSE PACKAGE

DOMESTIC AND IMPORTED BEERS

bottle | can | draft | change seasonally

SELECT WINE BY THE GLASS

house choice to include at least
2 red, 2 white, 1 rose, 1 sparkling

PREMIUM LEVEL SPIRITS:

*not limited to but includes the following
(or a comparable brand)*

VODKA

Stateside | Stoli | Tito's

GIN

Beefeater | Bombay
Tanqueray

RUM

Bacardi | Captain Morgan
Goslings Malibu | Mt Gay

TEQUILA

Libelula

BOURBON, WHISKEY & RYE

Buffalo Trace | Bulleit | Crown Royal
Dickel | 4 Roses | Jameson | Jack Daniels
Old Overholt | Seagram's

Baller Bar Package:

\$40 | \$60 | \$80

EVERYTHING INCLUDED IN
LEVEL UP PACKAGE

DOMESTIC, IMPORTED, & CRAFT BEERS

bottle | can | draft | change seasonally

SELECT AND PREMIUM WINE BY THE GLASS

house choice to include at least
3 red, 3 white, 1 rose, 1 sparkling

TOP SHELF SPIRITS:

*not limited to but includes the following
(or a comparable brand)
single shot mixed drinks | add cocktails +\$5pp*

VODKA

Grey Goose | Ketel One

GIN

Bluecoat | Bombay Sapphire | Hendricks

RUM

Bacardi | Captain Morgan
Goslings Malibu | Mt Gay

TEQUILA

Casamigos | Don Julio | Patron

BOURBON, WHISKEY & RYE

Angels Envy | Basil Hayden | Mitchers
Weller | Whistle Pig | Woodford

SCOTCH

Glenlivet | JW Black | Laphroaig 10 yr



Ultra-premium spirits are available
based on consumption.
Consumption Bar also available.

All events will include a 20% gratuity, a 3% service fee and event rental
May use up to \$250 in Gift Cards for Private Events



EVENTS

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