The GOAT'S · BEARD



· EVENTS ·

MANAYUNK

4201 Main St, Philadelphia, PA 19127

thegoatsbeardphilly.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

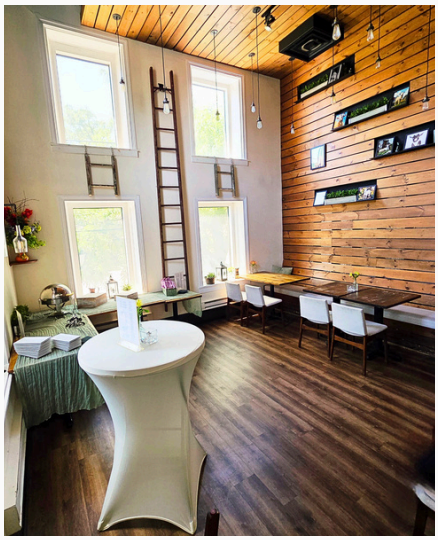
MANAYUNK
4201 Main St, Philadelphia, PA 19127

For Event Inquiries

Melissa Gregory
Event Coordinator
484.533.3234
mgregory@voracioushg.com







Appetizers & Small Plates

Appetizers can be passed upon request. Additional fee may apply.

APPETIZERS: by the dozen

2 doz minimum of each

BACON WRAPPED SCALLOPS | $44
thick cut | seared

"TGB" NUGGET CUPS | $28
buttermilk marinated chicken | sriracha |honey lime | blue cheese crumble

VEGGIE SPRING ROLLS | $26
shredded cabbage & veg | chili lime sauce

BURRATA TOAST | $30
poached pear | arugula | maple walnut | evoo

BLACKENED SHRIMP SKEWERS | $44
seasoned shrimp | skewered

BRUSCHETTA | $29
ripe tomato | whipped ricotta | basil | evoo balsamic

PLATTERS: serve 20-25 people

HUMMUS PLATTER | $98
seasonal flavor | tahini | naan | pita

NASHVILLE HOT CHICKEN DIP | $105
naan | vegetable crudite

"TGB" NUGGETS | $110
buttermilk marinated chicken | sriracha | honey lime | blue cheese crumbles

CRISPY BRUSSEL SPROUTS | $115
fried sprouts | balsamic vinaigrette | goat cheese mascerated strawberries

HAND HELDS: 2 dozen minimum

SMASHBURGERS SLIDERS | $72 doz

SHORT RIB SLIDERS | $84doz

TACOS | SHRIMP or STEAK | $84 doz

CHEESESTEAK EGGROLLS | $30
shaved beef | caramelized onions
spicy ketchup | garlic aioli

CHICKEN QUESADILLA |$28
blackened chicken | cheese blend | cilantro

SALMON TARTARE | $42
cilantro | citrus

STEAK CROSTINI | $42
bistro filet| crostini | horseradish aioli

SHRIMP SHOOTERS | $48
jumbo shrimp | cocktail | lemon
ceviche style - mango | lime | cilantro

DETROIT STYLE PIZZA:

10" x 14" | $32 each | small cuts

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

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

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

The PLAIN
signature sauce | mozzarella & cheddar | oregano parmesan

The SEASONAL
please ask for current selection |upcharge possible

DESSERTS: 2 dozen minimum each

WHIPPED CHEESECAKE BITES | $26 per dozen
BABY BROWNIES | $24 per dozen
COBBLER CUPS | $28 per dozen
FRUIT TARTLETS| $28 per dozen

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

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

ROASTED GARLIC & HERB HUMMUS
tahini | lemon | naan | vegetable crudite

CHEESESTEAK EGGROLLS
shaved beef | caramelized onions
spicy ketchup | garlic aioli

NASHVILLE HOT CHICKEN DIP
pulled hot chicken | cheddar | cream cheese
pickles | 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

CRISPY BRUSSEL SPROUTS
HERB ROASTED CARROTS
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 | fried

SEARED SALMON | +$10 per person
skin on | lemon brown butter

TGB SMASH SLIDERS
all beef patties | american | charred onion | pickle
special sauce | brioche

CANESTRI
fresh pasta | choice of: signature sauce OR
sage & butternut blush

SEARED STEAK OR BRAISED SHORT RIB
+$10 per person

FRIED COD
tempura batter | dill remoulade | lemon

DESSERTS:

Chef selection of assorted mini desserts

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

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

ROASTED GARLIC & HERB HUMMUS
tahini | lemon | naan | vegetable crudite

CHEESESTEAK EGGROLLS
shaved beef | caramelized onions spicy ketchup | garlic aioli

NASHVILLE HOT CHICKEN DIP
pulled hot chicken | cheddar | cream cheese pickles | crudite | naan

SALAD

Choose 1:

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

CAESAR
chopped romaine | shaved parmesan croutons | pink peppercorn caesar dressing

DESSERT

Choose 2:

CHOCOLATE CAKE
layered | mint

BANANA TIRAMISU
custard | vanilla wafers

CRANBERRY ORANGE POUND CAKE
grandma's recipe | lemon royal icing

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 | sage & butternut blush | shallots

COD & CROQ'S
tempura | potato croquette | lemon garlic green beans

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

SHORT RIB MAC & CHEESE | +$10 per order
braised | cavatappi | 3 cheese bechamel | toasted panko

SCALLOP & SWEET CORN RISOTTO | +$10 per
white corn | aromatics | herb

COQ AU VIN CHICKEN SKEWERS
braised | button mushrooms | mire poix | garlic mashed red wine pan sauce

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

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

NASHVILLE HOT CHICKEN DIP
pulled hot chicken | cheddar | cream cheese
pickles | crudite | naan

ROASTED GARLIC & HERB HUMMUS
tahini | lemon | naan | vegetable crudite

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

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

POUND CAKE FRENCH TOAST
cranberry-orange | cinnamon egg batter | lemon royal icing
maple 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 | cherry tomato | goat cheese | zucchini
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

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

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

NASHVILLE HOT CHICKEN DIP
pulled hot chicken | cheddar | cream cheese
pickles | crudite | naan

ROASTED GARLIC & HERB HUMMUS
tahini | lemon | naan | vegetable crudite

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

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 CAKE
layered | mint

BANANA TIRAMISU
custard | vanilla wafers

CRANBERRY ORANGE POUND CAKE
grandma's recipe | lemon royal icing

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:

POUND CAKE FRENCH TOAST
cranberry- orange | cinnamon egg batter | lemon royal icing
maple syrup

BREAKFAST BURRITO
scrambled eggs | pico de gallo | cheddar cheese | tortilla

FARMERS 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
poblano pico | goat cheese | side salad

DETROIT STYLE QUICHE
baked | cherry tomato | zucchini | goat cheese
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

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

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

thegoatsbeardphilly.com | mgregory@voracioushg.com

The GOAT'S · BEARD

