

Blush

Hors D'Oeuvres

Butlered Hors D'Oeuvres

Pre-dinner hors d'oeuvres: \$12.50 per person, per hour, choice of 5.
Cocktail party hors d'oeuvres: \$15.00 per person, per hour, choice of 5.

Choice of 5 Butlered Hors D'Oeuvres

Pre-dinner hors d'oeuvres: \$12.50 per person, per hour, choice of 5.
Cocktail party hors d'oeuvres: \$15.00 per person, per hour, choice of 5.

Tuna Tartar on Crispy Wonton
Filet Tips with Asian Marinade
Chicken Satay
Pineapple and Ham Tostada
Tomato Basil Mozzarella Skewer
Vegetable Spring Roll
Vegetable Tempura
Smoked Salmon Canapes
Portobello Fries with Garlic Aioli
Pineapple and Ham Tostada
Serrano Ham-wrapped Asparagus
Hummus and Black Truffle on Brioche

Premium Butlered Hors D'Oeuvres: add \$3.00 per person
Lollipop Lamb with Pomegranate Sauce
Bacon-wrapped Scallop
Lobster Salad on Endive
Shrimp Cocktail
Mushroom Cap with Lump Crab
Crab Puffs
Lobster Cigar
Kobe Plantain

buffet selections

Brunch Buffet
choice of 3 hot items \$20
choice of 4 hot items \$22
choice of 5 hot items \$24

Hot Items:

Pancakes	Bacon
Waffles	Sausage
French Toast	Ham
Herb Marinated Chicken*	Oatmeal
Slow Roasted Salmon*	Scrambled Eggs

Honey Baked Ham*
*add a \$2 supplementary charge

Cold Items:

Field Green Salad \$1
Spinach Salad \$1.50
Seasonal Fruit Platter \$2
Artisanal Cheese Board \$3

Omelet Station: \$5 per person

Accoutrements:

Tomatoes	Monterey Jack
Spinach	Parmesan
Wild Mushrooms	Goat Cheese
Asparagus Tips	Gruyere
Peppers	Onions

*additional meat and fish are available for a supplementary charge.

Carving Station:

Turkey or Ham \$5 per person
Pork or Beef Tenderloin \$7 per person
Prime Rib or Whole Roasted Fish Market Price

Waffle Station:

Vanilla Waffles
Seasonal Fruit Toppings
Chocolate Chips
Powdered Sugar
Maple Syrup & Chocolate Sauce

sides

Dinner sides are offered at \$2 per person

Truffle Mashed Potatoes	Avocado Rice
Sun-dried Tomato Mashed Potatoes	Shaved Vegetable Salad
Cranberry Cashew Cous Cous	Hand-cut French Fries
Grilled Asparagus	Apple Leek Pot Stickers
Shiitake, Edamame and Corn Salad	Haricot Verts
Portobello Fries	Broccolini
Wild Mushroom Risotto	

desserts

Desserts are offered at \$8 per person

White Chocolate Nut Bread Pudding
Chocolate Flourless Cake
Fresh Berries
Homemade Gelato and/or Sorbet
Peanut Butter Mousse
Fruit Crepe
Blushwich

wine

Please inquire about our extensive wine list of over one hundred bottles.

beer

Affligem Blond	Corona
Buckler NA	Guinness
Heineken	Heineken Light
Coors Light	Sly Fox Saison
Yuengling Lager	

beverages

Coffee, hot tea and soda are included with all private function pricing.

about blush

awards

Blush Restaurant and Bar has been presented with numerous awards from the community, including, “Best New Restaurant” from Suburban Publications, “Best of Philly” from Philadelphia Magazine, and “Best Restaurant on the Main Line” from Main Line Life. Blush has also been featured by the prestigious James Beard Foundation.

rooms

The spacious and comfortable rooms Blush offers can accommodate groups of all sizes. The upstairs dining room can be separated into two private function rooms accommodating 25—30 people each, or a total of 55 people. The main dining room can accommodate up to 100 people.

outside dining

Al fresco dining is available on our enchanting veranda throughout the spring, summer and autumn seasons.

valet parking

Valet parking is offered for private functions at no additional charge to your guests.

wine

Blush offers wine from its fully-stocked Wine Gallery of over one hundred bottles of fine wine. Please ask our knowledgeable staff to help you choose wine that will be unforgettable at your event.

service

Personalized service is always offered at Blush with an attentive wait and support staff who are more than willing to accommodate any needs you may have.

Blush

restaurant and bar



Hours of Operation

Lunch

Private Events

Brunch

Sat

11:30a—2:30p

Sun

10:30a—2:30p

Dinner

Mon—Thur

5p—10p

Fri—Sat

5p—11p

Sun

4p—9p

“At Blush, executive chef and owner Nicholas Farina mines his experience cooking in some of the Northeast’s top kitchens to create an exciting, whimsical menu featuring mouthwatering items—think Kobe beef burgers, handcrafted pastas, and plancha-seared halibut—that are sure to have Philadelphians making a reverse commute for dinner.”

—The James Beard Foundation



Private Function Menu

Buffet

Nicholas Farina, Executive Chef

24 North Merion Avenue
Bryn Mawr, PA 19010

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info@dineatblush.com

610.527.7700 p

610.527.1751 f

Style. Service. Sophistication.

Private Dinners