

Nomura



Catering Menu

SPRING – SUMMER SELECTIONS
2026

CONSTELLATION

MEETING CATERING

GENERAL INFORMATION

We kindly ask that you place your order as early as possible, but no later than two business days prior to service. We also understand that last-minute meeting requests happen and will make every effort to accommodate them. Requests with less than two business days notice will be "Chef's Choice."

GUEST COUNT

Please provide your estimated guest count and food timing when placing your order. Changes can be made up to two business days before your event date at which point your updated numbers or estimated guest count will serve as the final guarantee. All menus have a minimum of five guests. Day of additions to guest count will be accommodated if possible, with change fee of 30%.

CANCELLATION

If your plans change, please notify us at least 24 hours in advance to avoid cancellation charges. Cancellations received with less than 24 hours notice will be charged for any costs incurred.

FOODSERVICE TIMES

Food Service is from 7:30 am to 4:30 pm. Need service before 7:30 am or after 4:30 pm? We will be happy to accommodate. Advanced notice is required. Contact Guest Relations for pricing. Please note that additional expedited delivery fees or additional labor may apply.

DIETARY RESTRICTIONS

Dietary accommodations are available with a minimum of five business days' notice and handled on a case by case basis. Please be advised that some of our offerings may contain the following allergens: milk, egg, wheat, tree nut, peanut, sesame, fish, shellfish and soy.

DISPLAY & SERVINGWARE

All catering orders will be served on china platters for a polished presentation. Guests enjoy their meal on china with flatware and glassware. Disposable plates and utensils are available upon request and at the culinary teams discretion.

ADDITIONAL INFORMATION

All food items must be removed from meeting rooms within 2 hours of its delivery time.

MEETING CATERING CONTACT

philadelphiaevents@nomura.com



EVENT CATERING

GENERAL INFORMATION

For events and groups of 21 or more, catering orders must be confirmed 14 days prior to the event date. Requests that are not within that time frame are subject to availability, and at the culinary team's discretion. Custom menus require a minimum of 20 business days.

GUEST COUNT

Please provide your estimated guest count and food timing when placing your order. Changes can be made up to five business days before your event at which point your updated numbers or estimated guest count will serve as the final guarantee. Day of additions to guest count will be accommodated if possible, with change fee of 30%.

CANCELLATION

If your plans change, please notify us one week in advance of your event to avoid cancellation charges. Cancellations received after that time will be charged for any costs incurred.

EVENT STAFFING

Event staffing needs are determined based on guest count, event type, menu, and location. Additional staffing may be recommended by the event team to ensure smooth execution.

DIETARY RESTRICTIONS

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DISPLAY & SERVINGWARE

All catering orders will be served on china platters for a polished presentation. Guests enjoy their meal on china with flatware and glassware. Disposable plates and utensils are available upon request and at the culinary teams discretion.

RENTALS

We are happy to assist with any rental needs (linens, china, flatware, glassware, specialty items, and more) to help customize your event. Rental orders must be finalized ten days in advance of your event. A minimum rental spend is required.

EVENTS CONTACT

philadelphiaevents@nomura.com



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ALLERGEN LABELING

We label the top 9 allergens:

- Milk
- Egg
- Wheat
- Tree Nut
- Peanut
- Sesame
- Fish
- Shellfish
- Soy



BREAKFAST 5 GUEST MINIMUM

CONTINENTAL

\$12.00 PER PERSON

Classic & Seasonal Pastries

(may contain milk, egg, wheat, tree nut, vegetarian)

Mixed Berry Parfait

greek yogurt, granola (milk, vegetarian)

Fresh Cut Seasonal Fruit

(vegan)

BALANCED LIFESTYLE

\$12.00 PER PERSON

Overnight Oats

mixed berries (milk, vegetarian)

Mixed Berry Parfait

greek yogurt, granola (milk, vegetarian)

Fresh Cut Seasonal Fruit

(vegan)

JUST PASTRIES

\$5.25 PER PERSON

Classic & Seasonal Pastries

(may contain milk, egg, wheat, tree nut, vegetarian)

GRAND HOT BREAKFAST

\$24.00 PER PERSON

INCLUDES

Chef's Choice Breakfast Entrées

*one vegetarian option
(may contain allergens)*

Classic & Seasonal Pastries

(may contain milk, egg, wheat, tree nut, vegetarian)

Breakfast Potatoes

(vegan)

Fresh Cut Seasonal Fruit

(vegan)

BAGELS & SPREADS

\$8.00 PER PERSON

Chef's Choice Assorted Bagels

(may contain milk, egg, wheat, tree nut, sesame)

Veggie, Scallion, & Regular Cream Cheese

(milk, vegetarian)

SERVED WITH

whipped butter (milk)

* vegan cream cheese available upon request

LUNCH PACKAGES

5 GUEST MINIMUM

EXECUTIVE LUNCHEON

\$33.60 PER PERSON

includes Chef's Choice of two seasonal, signature proteins, with vegetable side, starch side, green salad, and house-baked cookies

HEART HEALTHY AMBIENT LUNCH

\$30.00 PER PERSON

includes Chef's Choice of protein, grain salad, green salad, and sliced fruit platter

DELUXE SANDWICH PLATTER

\$26.40 PER PERSON

includes Chef's Choice of three seasonal curated sandwiches or wraps (two protein, one vegetarian), green salad, chips, seasonal fruit platter, and house-baked cookies

CLASSIC SANDWICH PLATTER

\$24.00 PER PERSON

includes Chef's Choice of three classic sandwiches or wraps (two protein, one vegetarian), green salad, chips, seasonal fruit platter, and house-baked cookies

DELUXE SANDWICH BOXED LUNCH

\$29.86 PER PERSON

includes one full sized deluxe sandwich, green salad, chips, seasonal fruit cup, and house-baked cookie

CLASSIC SANDWICH BOXED LUNCH

\$27.46 PER PERSON

includes one full sized classic sandwich, green salad, chips, seasonal fruit cup, and house-baked cookie



LUNCH PACKAGES



PROTEIN SALAD BOWLS

\$35.00 PER PERSON

includes choice of salad, two proteins, chips & chocolate chip cookies

Kale Caesar Salad

tuscan kale, grape tomato, cucumber, roasted corn, parmesan, seasoned croutons (*milk, wheat, vegetarian*)
classic caesar dressing (*milk, egg, fish, soy*)

Loaded Greek Salad

chopped romaine, grape tomato, cucumber, red onion, kalamata olives, banana peppers, crunchy chickpeas, feta, tzatziki (*milk, vegetarian*)
roasted garlic red wine vinaigrette (*soy, vegan*)

OG Cobb Salad

chopped romaine, hard boiled egg, crispy bacon, apple, grape tomato, avocado, crumbled blue cheese (*milk, egg*)
white balsamic vinaigrette (*vegetarian*)



CHOOSE TWO PROTEINS

ADDITIONAL PROTEIN +\$5.00 PER PERSON

Blackened Shrimp (*shellfish*)

Grilled Chicken

Crispy Chicken (*wheat, egg*)

Grilled Hanger Steak

Plant-Based Crispy Chicken (*wheat, soy, vegan*)

Crispy Tofu (*soy,vegan*)



CLASSIC SANDWICH EXAMPLES

CLASSIC SANDWICH PLATTER

The Classic Sandwich Platter is CHEF'S CHOICE, and prepared on a seasonal, rotating basis, subject to availability. Please submit all dietary restrictions. Examples below:

SALAD

Mixed Baby Greens Salad

shaved carrot, cherry tomatoes, cucumber, red onion,
sharp cheddar, roasted garlic vinaigrette
(milk, soy, vegetarian)

SANDWICHES

Applewood Turkey & Swiss

romaine, tomato, mayo, multi-grain bread
(milk, wheat)

Ham & Cheese

american cheese, dijon mustard, french baguette
(milk, wheat)

Grilled Vegetable Wrap

hummus, chickpeas, goat cheese, baby greens,
whole wheat wrap
(milk, wheat, sesame, vegetarian)



DELUXE SEASONAL SANDWICH EXAMPLES

DELUXE SANDWICH PLATTER

The Deluxe Sandwich Platter is CHEF'S CHOICE, and prepared on a seasonal, rotating basis, subject to availability. Please submit all dietary restrictions. Examples below:

SALADS

Summer Caesar Salad

baby romaine, charred corn, cherry tomatoes, pickled red onion, shaved parmesan, cajun cornbread croutons, caesar dressing
(milk, egg, wheat, fish, soy)

Watermelon Quinoa Salad

baby spinach, satori rosemary asiago cheese, roasted yellow tomato, scallions, red wine vinaigrette
(milk, vegetarian)

Mixed Lettuce Leaf Salad

mozzarella di bufala, grape tomato, radish, golden beets, croutons, tarragon vinaigrette
(milk, wheat, vegetarian)

SANDWICHES

BBQ Grilled Chicken

cheddar, crispy onions, iceberg lettuce, pickled jalapeño, kaiser roll (milk, egg, wheat, soy)

Applewood Smoked Turkey & Brie

pickled cucumber, tomato, romaine, red onion, healthy vibes multi grain bread (milk, wheat)

Grilled Chicken Salad Wrap

strawberry, sliced almond, feta, cherry tomato, smashed avocado, bibb lettuce, sundried tomato wrap
(milk, egg, wheat, tree nut, soy)

Roast Beef Baguette

cheddar, red onion jam, mayo, arugula, baguette
(milk, egg, wheat, soy)

Corned Beef on Marble Rye

swiss cheese, creamy carrot slaw, peach mostarda
(milk, egg, wheat, soy)

Honey Dijon Black Forest Ham

grilled asparagus, baby green leaf lettuce, swiss, honey dijon, whole wheat baguette
(milk, egg, wheat, soy)

Chickpea Falafel Wrap

spicy feta, hummus, romaine, cucumber, red onion, dill yogurt, spinach wrap
(milk, wheat, sesame, vegetarian)

Plant-Based Chicken & Brussels Wrap

parmesan cheese, shaved brussels sprouts, toasted pine nuts, white balsamic glaze
(milk, wheat, tree nut, soy, vegetarian)

Broccoli Rabe & Portobello Ciabatta

marinated roasted peppers, portobello mushroom, sharp provolone, balsamic glaze
(milk, egg, wheat, tree nut, soy, vegetarian)

SNACKS & BREAKS

5 GUEST MINIMUM

NATURE'S MIX

\$9.60 PER PERSON

Sliced Fruit Platter

(vegan)

Local Granola Bars

(milk, tree nut, peanut, sesame, soy, vegetarian)

House-Made Trail Mix

(milk, peanut, tree nut, vegetarian)

CHEF CURATED ARTISANAL CHEESE & CHARCUTERIE

\$15.00 PER PERSON

Imported and Domestic Cheese Selection

(milk, vegetarian)

Charcuterie Selection

Flatbreads & Crisps (wheat, vegan)

Marinated Olives, Grain Mustard, Seasonal Preserves

CHIPS & DIP

\$8.00 PER PERSON

Tortilla Chips

(vegan)

Pico de Gallo

(vegan)

House-Made Guacamole

(vegan)

MEZZE MEDLEY

\$12.00 PER PERSON

Seasonal Vegetables

(vegan)

Hummus & Baba Ghanoush

(vegan)

Marinated Olives (vegan)

Spiced Nuts (peanut, tree nut, vegan)

Fresh Pita (wheat, vegan)

BAKERS SWEETS

\$5.40 PER PERSON

Freshly-Baked Cookies, Dessert Bars, & Assorted Sweet Treats

(milk, egg, wheat, peanut, tree nut, vegetarian)

JUST COOKIES

\$2.00 PER PERSON

Assorted Freshly-Baked Cookies

(milk, egg, wheat, peanut, tree nut, vegetarian)

FRESH PASTRIES

\$5.25 PER PERSON

Assorted Freshly-Baked Pastries

(milk, egg, wheat, peanut, tree nut, vegetarian)

FRESH FRUIT PLATTER

\$6.00 PER PERSON

Seasonal Sliced Fruit

(vegan)



BEVERAGE SERVICE

Coffee, Tea, & Water Service

\$6.00 PER PERSON

coffee, assorted teas,
purified still and sparkling water

Station Refresh for Coffee, Tea, & Water Service

\$4.00 PER PERSON

for longer meetings a station refresh is
recommended every 2–3 hours

Cold Beverage Service

\$5.57 PER PERSON

flavored sparkling waters, sodas,
purified still and sparkling water

Infused Spa Water Service

\$3.00 PER PERSON

purified water infused with fresh, seasonal
fruits and herbs

Bottled Water Service

\$2.50 PER PERSON

acqua panna bottled still water,
san pellegrino bottled sparkling water

Barista A La Carte Concierge Service

Available Upon Request

ZERO-PROOF

\$7.00 PER PERSON

chef-curated non-alcoholic beverages

Elderflower Essence

elderflower, lime, rosemary

Cherry Blossom

cherry, honey, lime, rosewater

Mockscow Mule

lime, mint, ginger beer

Nomura



Evening & Events

SPRING – SUMMER SELECTIONS
2026

EVENING & EVENTS

FOR GROUPS OF 21 OR MORE

PASSED HORS D'OEUVRES SERVICE

RECEPTION A

\$22.00 PER PERSON, PER HOUR

choice of three hors d'oeuvres

RECEPTION B

\$30.00 PER PERSON, PER HOUR

choice of four hors d'oeuvres

RECEPTION C

\$36.00 PER PERSON, PER HOUR

choice of five hors d'oeuvres

NON-ALCOHOLIC

BEVERAGE ADD-ONS

EVENTS COLD BEVERAGE SERVICE

\$5.57 PER PERSON, PER HOUR

specialty sodas, still and sparkling water

ZERO-PROOF

\$7.00 PER PERSON, PER HOUR

one chef-curated non-alcoholic beverage

Elderflower Essence

elderflower, lime, rosemary

Cherry Blossom

cherry, honey, lime, rosewater

Mockscow Mule

lime, mint, ginger beer





BEER & WINE SERVICE

FOR GROUPS OF 21 OR MORE

HOUSE WINE SELECTIONS

RED

Backhouse Pinot Noir
Parlier, California

WHITE

Banfi Pinot Grigio
Montalcino, Italy

SPARKLING

Comte de Bucques
Wissembourg, France

BEER SELECTIONS

Yuengling Lager
Pottsville, Pennsylvania

Dogfish Head 60 Minute IPA
Milton, Delaware

Stella Artois
Leuven, Belgium

PREMIUM WINE SELECTIONS

RED

La Creama Pinot Noir
Willamette Valley, Oregon

WHITE

Les Fossiles Sancerre
Loire Valley, France

SPARKLING

Veuve Clicquot
Reims, France

SELECTIONS SUBJECT TO CHANGE

PLATED SERVICE

CUSTOM MENUS

Enhance your lunch or dinner experience with a thoughtfully curated two- to four-course menu, expertly crafted by our chef and culinary team. Each course highlights the finest locally sourced ingredients, celebrating the distinct flavors and quality of the Philadelphia region.

GENERAL INFORMATION

Custom menus require a minimum of 20 business days. Pricing is based on selections.

EVENT PLANNING & AMBIANCE

Our event planning team will curate a warm and inviting atmosphere for you and your guests, featuring elegantly arranged tables complete with china, flatware, glassware, linens, and florals, creating the perfect setting for networking and meaningful conversation. Our attentive service staff will manage every detail with precision, allowing you to remain focused on your business objectives while enjoying a seamless and exceptional hospitality experience.

OUR PARTNERS

Our team maintains trusted partnerships with a variety of local suppliers who have consistently supported successful events across our spaces. We encourage you to explore these curated add-on services to further elevate your guests' experience.

Robertson's Florals

Floral arrangements
Tablescapes

Party Rental Ltd.

Event Accessory Rentals
Tables, Hightops, Chairs
China, Flatware, Glassware

Music

Curated Event Ambiance through Musicians
Book DJs, Live Violinists, Jazz Bands
Upon Availability

Curated Décor & Staging

Theme-Inspired Events, Holiday Parties,
Sports Celebrations, Branded Team-Building



PASSED HORS D'OEUVRES

GARDEN

Grilled Halloumi Cheese Mini Taco

pico de gallo, shredded iceberg lettuce, café 08 sauce
(milk, egg, soy, vegetarian)

Summer Rolls

rice paper, tofu, roasted shiitake mushroom,
napa cabbage, red pepper, cilantro,
sweet thai chili sauce (vegan)

Crispy Gruyère and Fig Crostini

jasper hill bayley hazen blue cheese, lavender honey,
thyme (milk, wheat, vegetarian)

Falafel Spiced Hummus on Cucumber

cherry tomato, parsley, yogurt sauce, crispy pita
(milk, wheat, vegetarian)

Toasted Walnut & Goat Cheese Phyllo Cup

honey (milk, wheat, vegetarian)

LAND

Crispy Italian Sausage Egg Roll

mozzarella, peppers and onions, basil, marinara
(milk, egg, wheat)

Spicy Lemongrass Chicken Meatball

sweet sesame pickled cucumber (milk, wheat)

Saffron Arancini

iberico chorizo, peas, apricot glaze

Foie Gras Toasted Brioche

caramelized fig, thyme (wheat)

Maple Bourbon Glazed Chicken & Waffles

blueberry jam, chimichurri (milk, egg, wheat)



PASSED HORS D'OEUVRES

SEA

Maryland Crab Cake

old bay tartar sauce, crispy capers
(egg, wheat, fish, shellfish, soy)

Smoked Salmon Wonton Barquette

chive crème fraiche, cucumber, everything seasoning,
chive baton (milk, wheat, fish)

Scallop Crudo on a Rice Cracker

kohlrabi, carrot, serrano pepper, miso, ponzu
(wheat, sesame, soy, shellfish)

Ahi Tuna Poke Sesame Coconut Wonton

cilantro, avocado, cucumber, scallion
(wheat, fish, sesame, soy)

Tiger Shrimp Cocktail

bloody mary cocktail sauce, parsley, lime
(shellfish)



GLOBAL STATIONS

SOUTH OF THE BORDER TACO BAR

\$18.00 PER PERSON

Cumin Lime Shredded Chicken

Seasoned Ground Beef

Esquites Street Corn Salad

cotija cheese, cilantro, lime, chili
(milk, vegetarian)

SERVED WITH

Shredded Iceberg Lettuce

Pico de Gallo

Guacamole

Diced Onion

Cilantro

Pickled Jalapeño

Radish

Black Olives

Lime Wedges

Hot Sauce

Sour Cream

(milk, vegetarian)

Flour Tortillas

(wheat, vegan)

Corn Hard-Shell Tortillas

(vegan)

ASIAN DUMPLING BAR

\$24.00 PER PERSON

Edamame Dumplings

(wheat, soy, sesame, vegan)

Chicken Lemongrass Dumplings

(wheat, soy, sesame)

Pork & Cabbage Dumplings

(wheat, soy, sesame)

Pineapple Fried Rice

peas, napa cabbage, mixed peppers, scallions
(vegan)

Cold Sesame Noodles

hoisin glaze, bean sprouts, scallions, carrot, cilantro
(wheat, peanut, soy, sesame, vegan)

SERVED WITH

Sweet Chili Sauce

(vegan)

Thai Peanut Sauce

(wheat, peanut, soy, vegan)

Ponzu Sauce

(wheat, soy, vegan)

GLOBAL STATIONS

BBQ'D

\$30.00 PER PERSON

BBQ Glazed Chicken

Salt & Pepper Beef Brisket

Garden Salad

mixed greens, cucumber, tomato, balsamic vinaigrette
(vegan)

SERVED WITH

Honey BBQ Sauce

(milk, fish)

Carolina BBQ Sauce

(vegan)

Dill Pickles

Cabbage Slaw

(milk, egg, soy, vegetarian)

Macaroni Salad

(milk, egg, soy, vegetarian)

Cornbread

(milk, egg, wheat, vegetarian)

PHILLY'S FINEST

\$22.50 PER PERSON

Mini Philly Cheesesteaks

cooper sharp cheese (milk, wheat)

SERVED WITH

Ketchup

Fried Onions

Mushrooms

Beef Burgers

cheddar cheese, sesame brioche slider buns
(milk, egg, wheat, sesame)

Impossible Burgers

american cheese, brioche slider buns
(milk, egg, wheat, vegetarian)

SERVED WITH

Mushrooms

Caramelized Onions

Pickles

Ketchup

Café 08 Sauce

Philly Soft Pretzel Bites

golden mustard (milk, wheat)

GLOBAL STATIONS

PASTA

\$28.00 PER PERSON

PASTAS

Mezze Rigatoni

(wheat, vegan)

Gnocchi

(egg, wheat, vegetarian)

SAUCES

Tomato Basil Pomodoro

(vegan)

Pesto Alfredo

(milk, wheat, tree nut, vegetarian)

Wild Mushroom Ragout

(milk, vegetarian)

GRILLED PROTEINS

Rosemary Chicken

Sweet Italian Sausage

SERVED WITH

Baby Spinach

Peas

Olives

Roasted Tomato

Parmigiano Reggiano

SALAD

Classic Caesar Salad

romaine, parmesan, crushed black pepper, garlic
croutons (milk, wheat, fish)

BUNS & WRAPS

\$20.00 PER PERSON

OUTSIDE

Steamed Bao Buns

(milk, wheat)

Iceberg Lettuce Wraps

BASE

CharSui Pork Belly

Tea Leaf Shiitake Mushrooms

(vegan)

Soy-Sauce Steamed Chicken

(wheat, soy)

FILLINGS

Cured Cucumbers (sesame)

Bean Sprouts

Kimchi (vegan)

Water Chestnuts

Charred Bok Choy

SAUCES

Hoisin Sauce

(wheat, soy, sesame, vegan)

Sriracha Kewpie Mayo

(egg, soy, vegetarian)

SALAD

Asian Slaw

napa cabbage, peppers, mango, cilantro, jicama,
carrot ginger dressing (sesame, vegan)

DESSERT STATIONS

CHURRO BAR

\$15.00 PER PERSON

Caramel Sauce
Chocolate Sauce
Whipped Cream
Sprinkles
Toasted Coconut
Cinnamon Sugar
Peanuts

WAFFLE BAR

\$12.50 PER PERSON

Vanilla Bean Anglaise
Fresh Berries
Bananas
Chocolate Chips
Sprinkles
Whipped Cream
Vermont Maple Syrup

RICE PUDDING BAR

\$12.50 PER PERSON

Mangos
Coconut
Maraschino Cherries
Cinnamon Apples
Chocolate Chips
Fresh Berries
Pecans



PLATED DESSERTS

FRUIT PEARFAIT

Seasonal Pearfait

caramelized pear, puff pastry, chantilly cream,
butter rum raisins (*milk, egg, wheat, vegetarian*)

CHEESECAKE

Vanilla Bean Cheesecake

chocolate nibs, coconut whipped cream
(*milk, egg, wheat, tree nuts [coconut], vegetarian*)

BEIGNET

Apple Cider Beignet

espresso cream, caramel anglaise
(*milk, egg, wheat, vegetarian*)

SPECIAL ORDERS

CUSTOM CAKES

PRICE BASED ON SELECTION

CUPCAKES

PRICE BASED ON SELECTION

