

# the plaza café menu



## THE PLAZA CAFÉ OUTDOOR DINING AND LIVE ENTERTAINMENT

Monday – Thursday 11:30 AM to 10:00 PM

Friday – Saturday 11:30 AM – 11:00 PM

## TAKE OUT AND PARTY TRAYS NOW AVAILABLE!

Monday – Thursday 11:30 AM to 5:00 PM

1701 JFK BOULEVARD | THE COMCAST CENTER | [WWW.THE-PLAZA-CAFÉ.COM](http://WWW.THE-PLAZA-CAFÉ.COM) | T 267.238.0223 | F 267.238.0233

## TABLE 31 PRESENTS



### romaine salad 10

hardboiled egg, tear-drop tomatoes, diced chicken, creamy parmesan dressing

### chilled shellfish salad 13

lump crab meat, poached scallops, shrimp, roasted red peppers olives, over shaved fennel, lemon-olive oil dressing

### arugula and escarole salad 9

fresh goat cheese, capers, chick peas, balsamic vinaigrette

### caprese salad 9

fresh mozzarella, vine ripe tomato, roasted peppers, bagna cruda dressing

### cheese plate for two 15

chef's daily selection of five artisan cheeses, traditional garnishes

### three cheese white pizza 15

goat, ricotta, and mozzarella cheeses, roasted garlic, caramelized onions, sautéed spinach

### margherita pizza 15

fresh mozzarella cheese, marinated tomatoes, fresh basil

### prosciutto ham pizza 16

thinly sliced prosciutto, wild arugula, roasted garlic, shaved parmesan

### spicy sausage and broccoli rabe pizza 16

marinated tomatoes, mozzarella cheese, fresh basil

### chicken salad blt 10

pancetta, roasted garlic aioli on a ciabatta roll

### pulled pork sandwich 10

table 31 house steak sauce, fontina cheese, caramelized onions on a ciabatta roll

### mediterranean panini 11

fontina cheese, olive eggplant tapenade, tomato, basil, on whole wheat bread

### roma panini 13

prosciutto and coppa ham, basil pesto, fresh mozzarella cheese on focaccia

### swordfish panini 12

spicy tomato and basil compote, garlic spinach, on country bread

### warm prime rib sandwich 12

seasonal mushrooms, arugula, shaved parmesan, horseradish cream on a soft baguette

## CAFÉ HAPPY HOUR

Featuring \$5 Cocktails, \$5 Wine by the Glass, \$3 Beers

Monday – Friday 4:00 PM to 7:00 PM

ALL DAY Saturday—Starting at 11:30 AM

## LIVE ENTERTAINMENT

Don't miss our Live Music on Thursday and Friday nights from 6:00 PM to 9:00 PM

## CAFÉ HOURS OF OPERATION

Monday – Thursday 11:30 AM to 10:00 PM

Friday – Saturday 11:30 AM to 11:00 PM

*A gratuity of 18% is automatically added to parties of 8 or more*



### SPECIALTY COCKTAILS

- plaza mojito 9 / pitcher 37**  
cruzan light rum, fresh basil & strawberries, lime juice, soda
- sangria 8 / pitcher 35**  
chef scarduzio's family recipe with macerated fruit red, white or pink
- pomegranate cocktail 9**  
pomegranate vodka, berry juice, lemon
- lemon zinger martini 8**  
lemon vodka, lemon essence, zinger
- table 31 iced coffee cocktail 8**  
chilled coffee, italian liqueurs, house-made whip cream

### WHITE WINES BY THE GLASS

- chardonnay 5
- pinot grigio 9
- riesling 7
- prosecco 9

### RED WINES BY THE GLASS

- cabernet 9
- pinot noir 7
- merlot 5

### BEERS

*by the bottle or bucket (6)*

- land shark 5 / 24
- phillies world series aluminum bottle bud light 5 / 24
- beck's 5 / 24
- rolling rock 4 / 21
- Michelob ultra 4 / 21



## *HAPPY HOUR SPECIALS*

### *\$5 Cocktails*

Hurricane

*dark and mango cruzan rums, pineapple, grenadine*

Paradise Punch

*coconut cruzan rum, orange & pineapple juices, grenadine*

Margarita

*tequila, triple sec, lime juice, sour mix*

Mai Tai

*light and dark cruzan rums, triple sec, apricot brandy*

### *\$3 Beers*

Michelob Ultra

Rolling Rock

### *\$5 Wines by the Glass*

Chardonnay

Merlot

## *THE PLAZA CAFÉ HAPPY HOUR*

\$5 Cocktails

\$5 Wines by the Glass

\$3 Beers

Ask your server for Today's selections!!!

Monday – Friday 4:00pm-7:00pm

Saturday ALL DAY LONG!!!

## *LIVE ENTERTAINMENT*

Thursday and Friday

6:00pm-9:00pm

## *THE PLAZA OUTDOOR DINING*

Monday – Thursday

11:00am-10:00pm

Friday – Saturday

11:30am-11:00pm



## DESSERT MENU

<b>table 31 chocolate cake</b>	10
chocolate mousse, chocolate ganache, chocolate meringue, devil's food cake enrobed in chocolate glaze	
<b><i>add ice cream</i></b>	2
<b>summer peach crostata</b>	9
mascarpone ice cream, candied ginger	
<b>strawberries and zabaglione</b>	8
muscat zabaglione, fresh strawberries, balsamic gelee almond tuile	
<b>house-made cannolis</b>	9
dark chocolate and pistachios, vanilla poached cherries	
<b>ice cream and sorbet</b>	8
selection of homemade ice creams or sorbet	
<b>table 31 cookie plate</b>	7
assortment of homemade cookies	
<b>cheese plate with fruit</b>	15
chef's daily selection of artisanal cheeses	

*Pastry Chef: Kat Rankin*

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