**Breakfast, Breaks and Refreshments**

**Ala Carte Items**

Assorted Breakfast Pastries $26/dz

Fresh Baked Cookies $24/dz

Science Themed Sugar Cookies $2.50/Each

Granola Bars $1.25/Each

Assortment of Individually Bagged Chips $16/dz

Hot Soft Pretzels with Assorted Mustards $4.00 Each

Regular and Decaffeinated Coffee, Selection of Teas $3.50/pp

Lemon or Cucumber Flavored Ice Water $1.75/pp

Mini cans of Pepsi, Diet Pepsi or Sierra Mist $3.00/pp

**Breakfast Buffets** *Minimum 25 people*

**FROM OUR PASTRY SHOP**

Assorted Breakfast Pastries

Fresh Seasonal Fruit and Berries

Granola

Individual Yogurts

Regular and Decaffeinated Coffee, Selection Of Teas

Cranberry, Orange and Grapefruit Juices, Ice Water

**$12.00 per person**

**MID MORNING POWER BREAK**

Bagels with Cream Cheese

Sliced Seasonal Fresh Fruit

Breakfast Burritos with Scrambled Eggs and Sausage

Assorted Breakfast Pastries

Granola, Berry, and Yogurt Parfaits

Regular and Decaffeinated Coffee, Selection of Teas

Cranberry, Orange and Grapefruit Juices, Ice Water

**$14.00 per person**

**BREAKFAST BUFFET**

Scrambled Eggs

Assorted Breakfast Pastries

Applewood Smoked Bacon

Southern Home-Style Potatoes with Onions and Peppers

Fresh Seasonal Fruit & Berries

Regular and Decaffeinated Coffee, Selection of Teas

Cranberry, Orange and Grapefruit Juices, Ice Water

**$20.00 per person**

**HALF DAY MEETING PACKAGES**

**Morning Meeting Package**

**Continental Breakfast-Available for 1.5 Hours**

Breakfast Bakeries, Muffins, Scones and Danish

Fresh Seasonal Fruit & Berries

Individual Yogurts

Cranberry, Orange & Grapefruit Juices

Ice Water

**Beverage Service-Available for up to 4 hours**

Regular & Decaffeinated Coffee, Selection of Hot Teas

Assorted Mini cans of Pepsi, Diet Pepsi, Sierra Mist

Ice Water

**$25.00 per person**

**Afternoon Meeting Package**

**One Break Station of Your Choice-Available for 1.5 Hours:**

Chips and Dips

Vegetable Crudité

Cheese Display

Cookie Assortment

**Beverage Service-Available for up to 4 hours**

Regular & Decaffeinated Coffee, Selection of Hot Teas

Assorted Mini cans of Pepsi, Diet Pepsi, Sierra Mist

Ice Water

**$20.00 per person**

**Snack Breaks** *Minimum 25 people*

**POTATO CHIP BAR**

Fresh Made Potato Chips with Your Choice of Two Flavors:

Roasted Garlic & Pecorino Cheese

Sweet Onion & Basil

Spicy Sweet Potato

**$4.00 per person**

**CHIPS AND DIPS**

Fresh Pita Chips and Potato Chips

Red Pepper & Sundried Tomato Purée

Yogurt & Fresh Herbs

Cheesy Béchamel

**$7.00 per person**

**THE HEALTH NUT**

Trail Mix Bar with Dried Fruits and Nuts, Wasabi Peas, Granola Bars

Smoothie Station with Fruits and Berries, Bananas, and Plain Greek Yogurt

**$9.00 per person**

**SWEET AND SAVORY**

Spiced Nut Mix

Sweet and Savory Popcorn

Blondies and Brownies

Jumbo Cookies

Chocolate Covered Pretzel Sticks

**$10.00 per person**

**JUST CHOCOLATE**

Chocolate Truffle Pops

Double Fudge Brownies

Mini Chocolate Cupcakes

Baby Chocolate Éclairs

**$8.00 per person**

**AFTER SCHOOL BREAK**

Miniature Peanut Butter and Jelly Sandwiches

Fruit Preserve and Nutella Sandwiches

Chocolate Chip and Oatmeal Cookies

Individual Cartons of Ice Cold Milk and Chocolate Milk

**$7.00 per person**

**FRESH FRUITS AND BERRIES**

Seasonal Fresh Fruit

**$5.00 per person**

**IMPORTED AND DOMESTIC CHEESES**

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Tuscan Bread, Crostini, Grissini Bread Sticks and Lavosh

**$9.00 per person**

**VEGETABLE CRUDITE**

Roasted Garlic Hummus & Housemade Buttermilk Ranch

**$4.00 per person**

**Gourmet Box Lunches**

\*All Boxed Lunches include Chef’s Daily Pasta Salad and Fresh Fruit Salad,

Cookie and Bottled Water

\*Choose up to three options. Pre-orders are required.

\*Gluten-free buns are available

**Sandwich Options**

Grilled Chicken Breast with Brie and Sprouts on Whole Grain Bread with Cranberry Mayonnaise

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on an Onion Roll with Dijonnaise,

Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant topped with Baby Swiss,

Lettuce and Tomato, Mustard and Mayonnaise

Tuna Salad with Marinated Tomatoes and Basil Chiffonade on Honey Wheat Bread

Chicken Salad with Roasted Red Pepper and Arugula on Honey Wheat Bread

Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone

Cheese on Italian Ciabatta Bun

**$15.00 Each**

**Wrap Options**

Sun-Dried Tomato Tortilla with Sliced Sirloin, Smoked Cheddar, Shaved Bermuda Onion

and Tomato Horseradish Cream Spread

Sun-Dried Tomato Tortilla filled with Chili Rubbed Chicken, Shredded Lettuce, Pepper Jack

Cheese, Pico de Gallo and Black Bean Spread

Garlic Herb Tortilla BLT with Dijonnaise Dressing

Garlic Herb Tortilla filled with Flame Roasted Marinated Garden Vegetables and Pesto

Mayonnaise

Garlic Herb Torrilla filled with Flamed Roasted Marinated Garden Vegetables, Roasted Red

Pepper Hummus & Quinoa

Sun-Dried Tomato Tortilla filled with Chipotle Beef, Peppers, Onions and Cilantro Aioli

Sun-Dried Tomato Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

**$15.00 Each**

**Lunch Menus**

Available 10:00am-3:00pm

Buffets

\*All Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

Minimum of 25 people

**All about Pittsburgh**

Iceberg and Baby Greens Salad, Hard Boiled Eggs, Grape Tomatoes, Cucumbers, Shredded

Cheddar, Ranch Dressing

Chicken Noodle Soup

Homemade Cheddar and Potatoe Pierogies

Sour Cream, Caramelized Onions, Applesauce

Egg Noodles with Cabbage, Onions, Butter and Bacon

Pittsburgh Style Turkey Sandwiches with Thick Cut Italian Bread, Swiss, Coleslaw and French

Fries

Cookies and Brownies

**$26.00 per person**

**Pizza Buffet**

Cheese and Pepperoni Pizza

Garden Vegetable Salad, Croutons, Shredded Cheddar

Ranch & Balsamic Dressing

Pasta Salad, Sundried Tomato, Artichokes, Olives, Cheese

Cookies and Brownies

**$25.00 per person**

**Little Italy**

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegini Caprese Salad

Toasted Farro and Roasted Mushroom Salad, Grilled Vegetables, Lemon-Egg Dressing

Ricotta Ravioli, Grilled Chicken Breast, Root Vegetable and Basil Brodo

Sliced Seasonal Fruit Platter

Focaccia Bread

Cookies and Brownies

**$25.00 per person**

**Uptown Deli Buffet**

Soup du Jour

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vinaigrette

Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef

Swiss, Provolone, Cheddar and Pepper Jack Cheeses

Lettuce, Tomato, Red Onion and Pickle Garnishes

Assorted Specialty Breads and Sub Rolls

Mustard and Mayonnaise

Red Bliss Potato Salad with Whole Grain Mustard

Homemade Potato Chips

Cookies and Brownies

**$25.00 per person**

**Soup & Salad Buffet**

**Select *one* of the following soups:**

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado & Cilantro

**Select *three* of the following salads:**

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad

Panzanella Salad with Grilled Zucchini, Red and Yellow Tomatoes, Marinated Olives,

Pinot Noir-Basil Vinaigrette

Burrata and Marinated Vegetable Salad, Heirloom Tomatoes, Grilled Spring Onion Pesto,

Sourdough Croutons

Seasonal Fruit Salad with Midori-Yogurt Dressing

Baby Kale and Spinach Salad, Shaved Cauliflower, Toasted Breadcrumbs, Raisins,

Lemon-Pecorino Vinaigrette

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, Olives and Shaved Pecorino

Cookies and Brownies

Fresh Baked Rolls and Sweet Cream Butter

**$27.00 per person**

Desserts

Upgrade your buffet dessert $8.00/person

**TIRAMISU**

**BURNT ALMOND TORTE**

**POLENTA CHEESECAKE WITH RED WINE CHERRY SAUCE AND COMPOTE**

**LEMON MERINGUE TART WITH FRESH BERRIES**

**CHAMBORD DARK CHOCOLATE MOUSE WITH FRESH RASPBERRIES**

**MINI JEWEL DESSERTS**

*\*Choose 5 of the following:*

*Mini Tarts:* Lemon or Key Lime topped with Meringue, Chocolate Truffle, Fresh Fruit, Apple

Streusel, Pumpkin Mousse

*Mini Cupcakes:* Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream

Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

Fudge Brownies

Cinnamon Orange Caramelized Nut Squares

Dark Chocolate Salted Caramel and White Chocolate Grand Marnier Truffle Pops

Chocolate Dipped Strawberries

Chocolate Mousse Cup

Plated Lunches

\*Each menu includes choice of one First Course, Entrée, Dessert, and Coffee, Water, Iced Tea

Fresh Baked Rolls and Sweet Cream Butter

**First Courses**

***Salads***

The Wedge with Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Creamy Roquefort

Dressing

Butternut Squash and Shaved Apples, Goat Cheese, Puffed Rice, Cranberry Vinaigrette

Roasted Vegetable and Romaine, Pickled Carrots, Toasted Sunflower Seeds, Ginger Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette with Shredded Fresh Basil Leaves

and Tender Lettuces

Seasonal Fruit with Watercress, Midori-Yogurt Dressing

Asparagus, Baby Greens, Hard Cooked Egg, Fried Prosciutto, Cracked Peppercorn Dressing

***Soups***

Black Bean, Smoked Ham and Sherry

House-made Minestrone with Parmesan and Pesto

Mineola Tomato with Basil and Crème Fraîche

Chilled Avocado Vichyssoise with Herb Oil

Spiced Butternut Squash, Crème Fraîche

Wild Rice and Chicken

Traditional Spanish Gazpacho

Potato Leek Soup with Caramelized Shallots

**Entrees**

Soy Glazed Chicken on Bibb Lettuce

Asian Vegetables and Soba Noodle Salad

Toasted Peanuts and Soy Vinaigrette

**$24.00 per person**

Pecan Crusted Chicken, Maple Whipped Sweet Potatoes,

Roasted Brussels Sprouts, Rosemary Cream

**$25.00 per person**

Herb Grilled Chicken and Pear

Baby Greens, Candied Pecans, Asian Pears, Gorgonzola, Balsamic Vinaigrette

**$23.00 per person**

Grilled Chicken Caesar Salad

Hearts of Romaine and Radicchio

Topped with Shaved Parmesan, Rye Croutons and Marinated Olives

Tomato Confit and Caesar Dressing

**$25.00 per Person**

Honey-Port Glazed Pork Loin

Country Style Potato Tart with Swiss and Baby Vegetables

**$26.00 per person**

Marinated Grilled Beef over Spinach Leaves

Goat Cheese, Pine Nuts, Oven Cured Tomatoes,

Marinated Haricot Verts

Toasted Shallot Vinaigrette

**$28.00 per person**

Flat Iron Steak

Baby Spinach, Raspberries, Blueberries, Strawberries, Blue Goat’s Milk Cheese,

Pickled Red Onion, Cornbread Croutons, Honey-Raspberry Vinaigrette

**$28.00 per person**

Braised Beef Tips

Buttered Spaetzle, Haricots Verts, Julienned Vegetables

**$28.00 per person**

Petit Filet of Beef

Three Cheese Risotto, Asparagus and Shallot

Red Wine Reduction

**$36.00 per person**

Greek Salad with Grilled Salmon

Mixed Greens with Feta, Cucumbers, Tomatoes,

Kalamata Olives, Roasted Peppers and Red Onions

Oregano Vinaigrette

**$28.00 per person**

Grilled Lemon-Garlic Shrimp

Angel Hair Pasta, Baby Peas, Sundried Tomatoes, and Smoked Bacon

**$26.00 per person**

Vegetarian Stew with Lemon Herb Sauce

Served in Puff Pastry with Medley of Seasonal Vegetables

**$26.00 per person**

**Desserts**

Apple Frangipane Puff Pastry with Cinnamon Crème Anglaise

Brownie Puddle Tart with Fresh Strawberries and Coulis

Pear Panna Cotta with Blackberry Gelée

Polenta Cheesecake with Red Wine Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple

Peach Blueberry Cobbler

Chambord Dark Chocolate Mouse with Fresh Raspberries

**Hors D’oeuvres**

*By the Piece*

*Can be passed or displayed*

*We suggest 4 pieces per person when also providing a meal*

*Minimum 25 pieces each*

**MINI FLATBREAD PIZZAS**

**$4.95 per piece**

Mini Pizzas with Smoked Chicken, Caramelized Onions,

Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes

Mini Sicilian-Style Pizza with Salami

And Sun-Dried Tomato Ricotta

Artichoke, Baby Portobello Mushroom, Roasted Garlic and Parmesan

**GOURMET SLIDERS**

**$3.95 per piece**

Black Bean Veggie Sliders with Avocado Crema

Beef Sliders with Cheddar, Tomato,

Lettuce and Dill Pickles

Turkey Burger with Smoked Bacon and Caramelized

Onion Aioli

**$4.95 per piece**

Turkish Lamb Sliders with Moroccan Olive Relish and

Tzatziki on Flat Bread

Smoked Pork Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle

**$5.50 per piece**

Crab Cake Po’ Boy Sliders with Cajun Remoulade

Duck Bahn Mi Sandwich, Pickled Vegetables

**VEGETARIAN**

**$2.95 per piece**

Baby Artichoke Bottom stuffed with

Vegetables, Goat Cheese and Tomato Confit

Cracked Pepper Shortbread with Ratatouille and Pecorino

Heirloom Tomato and Burrata on Rice Cracker

Shallot and Chive Stuffed Egg (Add Caviar $3.95)

Warm Brie en Croute with Port Poached Figs

Risotto Cake with Grilled Portobello Caponata

Tiny Boursin and Tomato Grilled Cheese

Sandwiches on Brioche with Toasted Shallots

Ratatouille Stuffed Mushroom Caps with Pecorino

Miniature Asian Vegetable Bao, Ginger Salad

Southwest Vegetable Quesadillas with Pepper Jack Cheese

And Bourbon Honey Mustard

Kalamata Relish Bruschetta with Creamy Roasted Red

Pepper Spread and Basil Chiffonade

Wild Mushroom Fondue Toast Point, Gruyere, Porcini Rubbed Brioche

Stuffed Romaine, Tabbouleh, Minted Yogurt

Spinach, Brie and Tomato Tart

Wild Mushrooms with a Savory Seasoning and a Hint of

Brandy in a Buttery Phyllo Purse

**$3.95 per piece**

Shiitake and Portobello Mushroom Tartlet

Mushroom and Mozzarella Arancini

With Spicy Tomato Dipping Sauce

Miniature Crudite, Yuzu Goddess Dip

Chickpea and Cucumber, Pickled Onion, Soft Pita

Truffled Artichoke Bruschetta with Goat Cheese

**PORK, POULTRY,& BEEF**

**$2.95 per piece**

Pulled Pork Quesadilla with Avocado Crema

Miniature Chicken Pot Pie

Thai Peanut Chicken Satay

Chicken Ragu on Lavosh, Thyme-Goat Cheese

Fried Green Tomatoes topped

With Garlic Aioli and Pepper Bacon

**$3.95 per piece**

Quail Rillette with Shallot Marmalade on Foccacia Tuile

Pepper Jack stuffed Chicken wrapped in Bacon

Roasted Chicken Salad and Stir Fry Summer Roll, Mint and Basil

Southern Grits Cake with Barbecued Brisket and Micro Herbs

Grilled Chicken and Andouille Skewers

Chicken Thigh and Chorizo Puff, Cilantro Remoulade

**$4.95 per piece**

Maple Glazed Duck Breast on Sweet Potato Scone with

Pecan-Pumpkin Butter

Miniature Pot au Feu, Beef Stew with Demi Glace

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

Mini Beef Wellington with Mushroom Duxelle

Wrapped in Puff Pastry

Miniature Stuffed Cabbage on Spoon

Parma Kielbasa n Kraut stuffed “Pierogie” Croquette, Penn Pilsner Mustard Sauce

Roasted Filet of Beef on a Garlic Crostini

With Horseradish Cream and Toasted Shallots

Rosemary Beef Tenderloin with Roasted Peppers

And a Porcini Balsamic Glaze

Thai Peanut Beef Satay

Vietnamese Style Short Rib Stuffed Steam Bun

**SEAFOOD**

**$2.95 per piece**

Hong Kong Shrimp Spring Roll, Chinese Hot Mustard

**$3.95 per piece**

Shrimp Salad on Chive Biscuit

Coconut Shrimp with Spicy Mango Sauce

**$4.95 per piece**

Asian Tuna Tartare in Cucumber with Sesame Mayonnaise

Seared Ahi Tuna on a Wonton Crisp

With Soba Noodle Salad

Mini Curried Crab Cakes with Mango-Chili Chutney or cajun remoulade

Lobster Cobbler with Parsley Streusel

Smoked Salmon Cake with Egg, Remoulade and Dill on Toasted Rye Crouton

Crispy Lobster Risotto Cake with Sweet Pea Aioli

Crispy Lobster Risotto Cake with a Lemon-Basil Rouille

**$5.50 per piece**

Artichoke Stuffed with Provencal Tuna Niçoise Salad

Lemon Herb Smoked Salmon in a Gougère

Corn Tortilla with Lobster, Smoked Gouda and Spicy Mango

Roasted Crab Taco, Manchego-Tomato Sauce

**PASSED SOUP SHOTS**

**$3.95 per shot**

Chilled Carrot and Ginger Cappuccino Soup Shot

Chilled Avocado Vichyssoise with Chives

**$4.95 per shot**

Butternut Squash with Cream of Chervil Soup Shot

Pumpkin with Roasted Pine Nuts and Shaved Parmesan Soup Shot

Chicken Tortilla with Jack Cheese Soup Shot

Lobster Bisque with Cognac Cream Soup Shot

**Displays and Presentations**

*Available for 1 ½-2 hours*

**GOURMET SLIDERS STATION**

*\*Choose two of the following :*

Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Crab Cake Po’ Boy Sliders with Cajun Rémoulade

Black Bean Veggie Sliders with Avocado Crema

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread

Served with Chips, Garlic Aioli and Ketchup

**$14.00 per person**

**TRADITIONAL ANTIPASTO**

Soppressata, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported and Domestic Cheeses

Caprese Salad

Fire Roasted Vegetables with Balsamic Glaze

Marinated Portobello Mushrooms

Selection of Imported Marinated & Cured Olives

Balsamic Braised Cipollini

Tapenades and Spreads

Tuscan Bread, Crostini, Grissini Bread Sticks and Lavosh

Grape Clusters, Assorted Dried Fruit

Skillet Toasted Whole Almonds

**$16.00 per person**

**SOUTHERN ANTIPASTO**

Thinly Sliced Ham and Hickory Sausage

Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby and Cranberry Stilton

Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon

Selection of Imported Marinated & Cured Olives

Bread n’ Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

Cream Cheese with Carolina Style Spicy Pineapple Chutney

Grape Clusters, Assorted Dried Fruit

Tuscan Bread, Crostini, Grissini Bread Sticks and Lavosh

Skillet Toasted Whole Almonds

**$16.00 per person**

**DELUXE ANTIPASTO**

Imported and Domestic Cheeses

Tuscan Bread, Crostini, Grissini Bread Sticks, Mini Sweet Potato Biscuits

Smoked Turkey, Mustard Salami, and Summer Sausage with Roasted Garlic &

Tarragon Aioli and Lingonberry Chutney

Brie with Adriatic Fig Preserves and Toasted Almonds

Candied Pecans, Assorted Dried Fruits and Citrus Cured Olives

Grilled Eggplant and Roasted Sweet Pepper Roulades with Micro Herbs and Balsamic Reduction

Fried Green Tomatoes

Marinated Squash stuffed with Goat Cheese

Quartered Devilled Eggs with Shrimp Louis and Chives

Seared Tuna Niçoise Salad with Baby Potatoes, Tender Beans and Roasted Peppers

Artichoke and Crab Fondue with Toasted Brioche

**$24.00 per person**

**DIPS AND SPREADABLES**

**\*Choose 2**

Warm Parmesan & Artichoke Fondue with Sliced Baguettes

Warm Spinach, Parmesan & Goat Cheese Fondue with Crostini

Turkish Bread Rounds with Mediterranean Salsa

Hummus with Toasted Pita Chips

Chile Con Queso and Pico de Gallo with Tortilla Chips

Vegetable Tapenade with Garlic Crostini

Creamy Roasted Red Pepper with Crostini

Pesto Goat Cheese with Lahvosh Crisps

Baba Ghanoush with Pita Crisps

Jalapeno and Smoked Salmon Mousse with Toast Points

**$8.00 per person**

\*Upgrade this station with Guacamole and Tortilla Chips for an additional $3.00/pp.

*Additional Dips and Spreads $2.00 each per person*

**IMPORTED AND DOMESTIC CHEESES**

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Tuscan Bread, Crostini, Grissini Bread Sticks and Lavosh

**$9.00 per person**

**FLAME ROASTED VEGETABLES AND MARINATED MUSHROOMS**

Balsamic Drizzle

**$6.00 per person**

**FRESH FRUITS AND BERRIES**

Seasonal Fresh Fruit

**$5.00 per person**

**VEGETABLE CRUDITE**

Roasted Garlic Hummus & Housemade Buttermilk Ranch

**$4.00 per person**

**POTATO CHIP BAR**

Pita Chips and Sea Salt Potato Chips

Red Pepper and Sundried Tomato Purée, Yogurt and Fresh Herbs, Cheesy Béchamel

**$7.00 per person**

**SMALL PLATE SALAD DISPLAY**

\**Choose two of the following:*

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted Peppers,

Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper, Bacon and

Bleu Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets,

Goat Cheese with Herb Vinaigrette Dressing

**$8.00 per person**

**ICED SEAFOOD DISPLAY**

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Cocktail, and Rémoulade Sauces and Tarragon Cream

Lemon Wedges

**Market Price**

**Chef Performance Stations**

*Each Station requires a Chef Attendant for $125.00. Minimum 25ppl per station.*

*Minimum three stations (unless adding to a buffet or plated dinner)*

**STREET TACO STATION**

*\*Choose two of the following:*

Chipotle Braised Chicken

Carne Asada

Adobo Grilled Vegetables

Baja Garlic Shrimp ($3 pp supplement)

All served with Hard and Soft Tortilla Shells, Black Beans, Roasted Tomato Salsa, Guacamole, Shredded Lettuce, Crème Fraîche and Shredded Cheese

**$14.00 per person**

**MAC ‘N’ CHEESE BAR**

*Three French Cheese and Béchamel Sauce with the following toppings:*

Herbed Infused Panko

Tomato Confit

Applewood Smoked Bacon

Lemon Garlic Rotisserie Chicken

Wild Mushroom and Braised Shallot Ragout

**$12.00 per person**

***\*Served in a martini glass***

**MASHED POTATO BAR**

*\*Fluffy Mashed Potatoes served with the following toppings:*

Mushroom Demi

Buttermilk Chicken Bites

Southern Cream Gravy

Accompanied by Chopped Scallions, Bacon Bits, Sour Cream, Cheddar and Bleu Cheeses

**$10.00 per person**

***\*Served in a martini glass***

**PASTA STATION**

*\*Penne and Radiatori Pastas with your selection of two of the following sauces*:

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto Cream

Traditional Bolognaise

Spicy Tomato and Roasted Red Pepper with Oregano Ragout

All accompanied by Shaved Parmesan Cheese, Chili Flakes, and Focaccia Bread

**$9.00 per person \*Upgrade with Grilled Chicken for $2.00 per person**

**RISOTTO STATION**

Risotto prepared with your choice of two of the following:

Roasted Butternut Squash

Saffron

Wild Mushroom

Three Cheese and Spinach

Seafood Cioppino **(add $3.00)**

**$9.00 per person**

**GRILLED CHEESE & SOUP**

Accompanied by Lightly Creamed Tomato Soup

Cheddar Cheese, Caramelized Onions, Fresh Basil, Sliced Fresh Tomatoes

**$8.00 per person**

**THREE CHEESE RISOTTO CAKE**

Parmesan, Asiago and Gruyere

Pennsylvania Wild Mushroom Cream Sauce

Balsamic Reduction and Pesto Oil Garnish

**$11.00 per person**

**SAUTÉED ASPARAGUS**

Tallegio Fondue and Organic Micro Herbs

White Truffle Cream with Paprika Oil and Balsamic Reduction

**$9.00 per person**

**Chef Prepared Small Plates**

**SHANGHAI CHICKEN**

Stir Fry over Jasmine Rice, Bok Choy Stir Fry

**$8.00 per person**

**\*Served in mini Chinese to-go containers**

**ROASTED CHICKEN SALTIMBOCCA**

Chicken Stuffed with Basil, Fontina & Prosciutto

Garlic Roasted Potatoes, Tomato-Balsamic Reduction

**$13.00 per person**

**SLOW ROASTED CHICKEN**

Yukon Gold Potatoes, Pennsylvania Watercress, Market Beans, Green Tomato-Olive Sauce

**$13.00 per person**

**ACHIOTE MARINATED PORK TENDERLOIN**

Cornbread Pancake, Apple Slaw, Carolina Style BBQ Sauce

**$12.00 per person**

**HERB CRUSTED PORK TENDERLOIN**

Sweet Onion Marmalade & Spicy Whole Grain Mustard, Silver Dollar Rolls

**$12 per person**

**ROASTED BREAST OF TURKEY**

Cranberry Mayonnaise & Dark Cherry Mustard, Fresh Biscuits & Rolls

**$13 per person**

**GRILLED FLANK STEAK**

Truffled Spinach Risotto and Roasted Garlic Demi

**$17.00 per person**

**CHIANTI-PORCINI MARINATED TENDERLOIN OF BEEF**

3-Herb Aioli & Dijon Mustard, Silver Dollar Rolls

**$16 per person**

**STEAK AU POIVRE**

Seared Sirloin, Brandy Peppercorns Cream Sauce

Roasted Potatoes with Lemon Aioli and a Bistro Salad

**$18.00 per person**

**BAROLO BRAISED SHORT RIBS**

Goat Cheese Polenta, Sauteed Greens, Roasted Tomato Relish

**$18.00 per person**

**CHIANTI-PORCINI MARINATED PRIME RIB**

Horseradish Cream, Au Jus & Spicy Whole Grain Mustard, Fresh Biscuits & Rolls

**$16 per person**

**SLICED ROASTED BEEF TENDERLOIN**

Herb and Garlic Mashed Potatoes, Mushroom Demi and Horseradish Cream

Sautéed Asparagus Tips

**$18.00 per person**

**SEARED SEA SCALLOP**

Potato and Crab Cake, Sweet Pea and Truffle Coulis

**$18.00 per person**

**ROASTED HALIBUT**

Roasted Seasonal Beets, Fresh Greens

Whipped Goat Cheese & Hazelnut-Citrus Dressing

**$18.00 per person**

**Dinner Buffets**

*Minimum of 25 guests*

*All Buffets Include Fresh Baked Breads & Sweet Cream Butter*

*Iced Tea with Lemon & Ice Water*

**PICTURESQUE PITTSBURGH PICNIC**

Traditional Cole Slaw

Summer Watermelon Salad

Macaroni Salad with Baby Shrimp

German Potato Salad

Barbequed Smoked Brisket

Fried Chicken

Vegetarian Baked Beans

Miniature Cornbread

Grilled Vegetables and Corn on the Cob

**$24 per person**

**THE COOKOUT**

Mixed Greens Salad, Grape Tomatoes, Cucumbers, Shaved Red Onions, Julienned Carrots, Balsamic

Vinaigrette and Ranch Dressing

Heirloom Tomato Salad, Peas, Fresh Herbs, Baby Greens, Roasted Sunflower Seeds, Honey Goat Cheese

Traditional Potato Salad with Egg

Rotisserie Style Barbequed Quartered Chicken

Grilled Baby Back Ribs

Cherrywood Smoked Barbequed Salmon

Roasted Cauliflower, Parmesan, Parsley, Grilled Spring Onion Butter

**$34 per person**

**THE TAILGATER**

Cucumber and Dill Salad

Tortellini Pasta Salad

Farmer’s Vegetable Salad

Grilled All Beef Hot Dogs

Hamburgers

Three Grain Veggie Burgers

Breadworks Brioche Buns and Gourmet Hot Dog Rolls

Ketchup, Mustard, Relish

Lettuce, Sliced Tomato, Sliced Red Onion, Pickles

Assorted Sliced Cheeses

**$28 per person**

**REGIONAL SPECIALTIES**

Iceberg Lettuce Salad, Grape Tomatoes, Hard Boiled Egg, Cucumbers, Shredded Carrots, French Fries,

Cheddar Cheese, Ranch and Italian Dressings

Parma Kielbasa with Saurkraut

Home Made Pierogies (Potato and Cheese, Kraut or Specialty)

Berkshire Pork Tenderloin “City Chicken”, Wild Mushroom Jus

Egg Noodle Halusky with Fried Pork Belly

Stuffed Cabbage with Tomato Sauce

**$42 Per person**

**CLASSIC BUFFET**

Mixed Field Green Salad with Ranch and Lemon Herb Vinaigrette

Fresh Seasonal Fruit Salad

Chicken Piccata

Roasted Marble Potatoes

Sautéed Seasonal Vegetables

Assorted Artisan Rolls

**$25.00 per person**

**MEXICAN TERRITORY BUFFET**

Smoked Jalapeno Caesar Salad with Roasted Peppers And Spicy Croutons

Grilled Corn, Jicama and Black Bean Salad

Classic Queso Dip with Crisp Tortilla Chips and Salsa Verde

Grilled Beef and Chicken Fajitas with Soft Flour Tortillas, Pico de Gallo, Fire Roasted Salsa,

Shredded Cheddar, And Sour Cream

Spanish Style Rice and Refried Beans

**$26.00 per person**

**UNION BUFFET**

Caesar Salad with Parmesan Cheese and Garlic Croutons

Tomato, Cucumber & Red Onion Salad with Parsley Red Wine Vinaigrette

Honey Bourbon Glazed Pork Loin

Herb Crusted Breast of Chicken with Mushroom Cream Sauce

Buttermilk Mashed Potatoes

Steamed Seasonal Vegetables with Herb Butter

**$32.00 per person**

**BLUEBONNET BUFFET**

*Antipasto Display*

Imported & Domestic Cheese Display

Crostini, Lahvosh & Breadsticks

Grilled Mushroom Salad

Fire Roasted Vegetables

Spiced Spanish Olives, Balsamic Braised Onions

Dried Fruits & Berries

Assorted Roasted Nuts

Spinach and Goat Cheese Fondue

Black Bean and Roasted Corn Salsa

Field Green Salad with Sliced Strawberries & Grapefruit, Roasted Pine Nuts, Red Onion Rings,

Jalapeño-Citrus Vinaigrette

Cauliflower and Three Cheese Gratin With Herbed Bread Crumbs

Buttermilk Smashed Potatoes

Lightly Smoked Filet of Beef, carved tableside

Texas Vineyard Demi-glace and Horseradish Cream

Mini Cornbread Muffins and Buttermilk Biscuits With Creamery Butter

**$54.00 per person + $125 Chef Attendant Fee**

**SUNSET BUFFET**

Baked Brie en Croute with Orange Marmalade, Grape Clusters, Dried Fruit & Spiced Nuts

Baby Herbs & Rocket Greens, Red & Yellow Grape Tomatoes, Asiago Cheese, Balsamic Vinaigrette and

Herb Ranch

Shallot Whipped Potatoes

Sautéed Seasonal Vegetables

***Please pre-select one of the following :***

Chef Carved Rosemary Rubbed Pork Loin

Sweet Onion Marmalade and Bourbon Honey Mustard

Homemade Biscuits

**OR**

Chef Carved Oven Roasted Turkey Breast

Cranberry Chutney and Pan Gravy

Homemade Biscuits

**$38.00 per person + $125 Chef Carving Fee**

**CHICAGO BUFFET**

Spinach Salad with Golden Beets, Red Onion, And Toasted Pine Nuts, Citrus-Herb Vinaigrette

Artichoke and Hearts of Palm Salad

Caprese Salad With Balsamic Reduction

Sautéed Seasonal Vegetables with Tarragon Butter

Seared Sea Scallops over Potato-Crab Risotto, Blood Orange Butter Sauce

Seared Sirloin, carved tableside, Red Wine Roasted Garlic Demi Glace

Baskets of Fresh Bread and Creamery Butter

**$64.00 per person + $125 Chef Attendant Fee**

**MEDITERRANEAN BUFFET**

*Antipasto Display*

Chef Selected Artisanal Cured Meats And Imported and Domestic Cheeses

Heirloom Tomato, Burrata, Peach, Watercress, Balsamic-Orange Dressing

Grilled Seasonal Vegetables with Balsamic Reduction

Assorted International Olives

Parmesan & Artichoke Fondue

Crostini, Lahvosh & Breadsticks

Dried Fruits & Berries

Traditional Greek Salad

Roasted Red Pepper, Tomato, Cucumber, Olives and Feta Cheese, Lemon-Oregano Vinaigrette

*Pasta Station*

Tri Color Farfalle Pasta with Grilled Portobello Mushrooms, Broccolini, Black Pepper and Cream

Gemelli Pasta with Black Tiger Shrimp And Cherry Tomato, Roasted Garlic, Basil, Pine Nut Sauce

Accompanied by Shaved Parmesan Cheese

Herb Crusted Chicken Breast, Lemon Aioli & Spicy Whole Grain Mustard Jus

Soft Rosemary Focaccia Bread

**$48.00 per person + $125 Chef Attendant Fee**

**VEGETARIAN BUFFET ENHANCEMENTS**

Vegetarian Entrees can be added to any existing buffet

**BUTTERNUT SQUASH RAVIOLI**

Micro Herb Salad with Slow-roasted Ricotta

Brown Butter Cream & Toasted Pine Nuts

**$8.00 per person**

**EGGPLANT PARMESAN**

Breaded Eggplant, Marinara and Provolone Cheese

**$8.00 per person**

**GRIDDLED TOFU**

Thai Jasmine Rice, Stir Fried Vegetables, Sweet Chili Sauce

**$8.00 per person**

**BLISTERED CORN RISOTTO**

Roasted Wild Mushrooms, Baby Root Begetables, Sauce Soubise

**$8.00 per person**

**SMALL PLATE BUFFET ENHANCEMENTS**

*Chef Attendant Fees Apply*

**PASTA STATION**

*Choose Two Sauces:*

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto Cream

Traditional Bolognaise

Spicy Tomato and Roasted Red Pepper with Oregano Ragout

Shaved Parmesan Cheese, Chili Flakes & Focaccia Bread

**$9.00 per person**

**\*Upgrade with Grilled Chicken for $2.00/pp**

**RISOTTO STATION**

*Choose Two:*

Roasted Butternut Squash

Saffron

Wild Mushroom

Three Cheese and Spinach

Seafood Cioppino **(add $3.00)**

**$9.00 per person**

**BUFFET DESSERT ENHANCEMENTS**

$8.00/person

**TIRAMISU**

**BURNT ALMOND TORTE**

**MIXED BERRY SHORTCAKE WITH FRESH WHIPPED CREAM**

**CHOCOLATE BOURBON TORTE**

**POLENTA CHEESECAKE WITH RED WINE CHERRY SAUCE AND COMPOTE**

**LEMON MERINGUE TART WITH FRESH BERRIES**

**CHAMBORD DARK CHOCOLATE MOUSE WITH FRESH RASPBERRIES**

**MINI JEWEL DESSERTS**

*\*Choose 5 of the following:*

*Mini Tarts:* Lemon or Key Lime topped with Meringue, Chocolate Truffle, Fresh Fruit, Apple

Streusel, Pumpkin Mousse

*Mini Cupcakes:* Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream

Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

Fudge Brownies

Cinnamon Orange Caramelized Nut Squares

Dark Chocolate Salted Caramel and White Chocolate Grand Marnier Truffle Pops

Chocolate Dipped Strawberries

Chocolate Mousse Cup

**Plated Dinners**

\*All menus include Fresh Baked Rolls, Sweet Cream Butter, Coffee Service, Water and Iced Tea

**FIRST COURSES**

**AMUSE BOUCHE**

*If desired, choose one for all guests*

Maple Smoked Duck Breast with Shaved Brussels Sprouts and Golden Raisin-Quinoa Salad

**$11.00 per person**

Tomato and Brie Turnover, Petit Herb Salad

**$10.00 per person**

Shrimp Cocktail (5 per)

Petite Baby Greens, Cocktail Sauce and Lemon

**$16.00 per person**

Maryland Crab Cake, Smoked Pepper Rémoulade

**$14.00 per person**

Lobster Salad with Grilled Corn & Mango Salsa, Sweet Potato and Basil Puree

**$16.00 per person**

Seasonal Tomatoes, Pennsylvania Watercress, Bacon, Creamy Roquefort Dressing

**$9.00 per person**

**SOUPS**

*If desired, choose one for all guests*

Chilled Avocado Vichyssoise

Sweet Crab and Herb Oil

Tomato Basil Soup

Black Olive Tapenade Crostini

Potato - Leek Soup

Caramelized Shallots and Smoked Chicken

House made Minestrone

With Parmesan and Pesto

Butternut Squash Puree

With Toasted Pine Nuts and Chives

Traditional Wedding Soup

Orzo and Parmesan

**$8.00 per person**

**SALADS**

*If desired, choose one for all guests*

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, Red Wine Vinaigrette

**$9.00 per person**

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, and Shaved Parmesan

**$9.00 per person**

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette

**$9.00 per person**

Mediterranean Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette

**10.00 per person**

Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette

**$11.00 per person**

Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

**$11.00 per person**

**ENTRÉES**

Choose up to three entrees, pre-orders are required.

All entrees will be served with the same starch and vegetable. Please select one of each from the suggested pairings.

**Poultry**

Pecan-Crusted Chicken with Raspberry Poultry Sauce, Haricots Verts and Southern Grits Cake

**$24.00 per person**

Wok Seared Five-Spice Duck Breast

Vegetable Stir-Fry, Cantonese Noodles and

Spicy Peanut Sauce

**$31.00 per person**

Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Broccolini, Herbed Risotto, Tomato Confit and Balsamic Reduction

**$28.00 per person**

Pan Seared Chicken with Pennsylvania Mushrooms, Baby Carrots and Chive Mashed Potatoes

**$24.00 per person**

**Pork**

Mustard Glazed Pork Tenderloin

Savory Rosemary-Goat Cheese Bread Pudding

Butternut Squash and Mustard-Pork Demi

**$32.00 per person**

Steak House Style Pork Chop

Caramelized Apples and Creamed Leeks

**$36.00 per person**

**Beef**

Grilled Filet of Beef with Red Wine Demi Glace, Marble Potatoes and Baby Carrots

**$52.00 per person**

Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes, Cabernet Butter and

Fire Roasted Vegetables

**$52.00 per person**

Cabernet Braised Short Rib, Gorgonzola Polenta and Root Vegetable Mélange

**$49.00 per person**

Grilled Flat Iron Steak, Roasted Shallot Demi Glace, Parmesan Fingerling Potatoes, Haricots Verts

**$42.00 per person**

Grilled Veal Rib Eye, Cognac-Cepe Cream Sauce, Truffle Risotto, Seasonal Vegetable Medley

**$56.00 per person**

**Seafood**

Herb Crusted Salmon

Citrus Thyme Fennel Puree and Dilled Potatoes

**$40.00 per person**

Butter Poached Lobster Tail

Mascarpone Ravioli, Lemon Scented Swiss Chard and Saffron Butter Sauce

**Market Price**

Roasted Sea Bass

Artichoke Sauce, Anna Potatoes and Seasonal Vegetables

**$51.00 per person**

Grilled Sea Scallops

Potato “Risotto”, Blood Orange Sauce, Broccolini and Vegetable Ratatouille

**$47.00 per person**

Pan Seared Atlantic Cod, Sweet Soy Reduction, Gingered Sticky Rice, Bok Choy,

Soy Bean and Bell Pepper Stir Fry

**$48.00 per person**

**Vegetarian Selections**

Butternut Squash Ravioli

Pine Nuts and Light Brown Butter Sauce

**$22.00 per person**

Potato and Leek Tart

Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette

**$22.00 per person**

Blistered Corn Risotto

Roasted Wild Mushrooms, Baby Root Vegetables, Sauce Soubise

**$22.00 per person**

Grilled Tomato Marinated Zucchini

Creamy Cannellini Beans, Charred Artichokes, Radishes, Cucumbers, Fennel, Black Olives, Sweet Pepper Vinaigrette

**$22.00 per person**

**DUO PLATE OPTIONS**

*Choose one for all guests*

Grilled Filet of Beef, Shallot Demi

Citrus Roasted Sea Bass with Tarragon-Chive Butter

Dill-whipped Potatoes and Seasonal Baby Vegetables

**$61.00 per person**

Rosemary Rubbed Filet of Beef, Paprika Demi Glace

Preserved Lemon Butter Roasted Shrimp

White Cheddar and Scallion Potato Cake and Citrus-steamed Asparagus

**$55.00 per person**

Seared Mignon of New York Strip, Burgundy Demi Glace

(Horseradish Cream on the side, upon request)

Grilled Scallop **OR** Herb-crusted Salmon (please pre-select), Citrus Beurre Blanc

Boursin Potato Mousseline and Seasonal Baby Vegetables

**$56.00 per person**

Roasted Breast of Chicken stuffed with Herbs and Garlic

Red Wine Braised Short Rib

Roasted Mini Potatoes and Seasonal Baby Vegetables

**$49.00 per person**

Herb-crusted Pork Tenderloin

Seared Sea Scallop

Smoked Pepper Butter Sauce and Saffron Rice Croquette and Seasonal Vegetables

**$45.00 per person**

Herb-crusted Double Cut Lamb Chops, Pinot Noir Reduction

Citrus Roasted Sea Bass with Artichoke Purée

Dill-whipped Potatoes and Seasonal Baby Vegetables

**$55.00 per person**

Grilled Petite Mignon of Beef, Butler-passed Béarnaise

Butter Poached Lobster

Steamed Asparagus and Chive Potatoes

**Market Price**

**DESSERTS**

*If desired, choose one for all guests*

Apple Cheesecake Take with Streusel Crumb Topping and Caramel Sauce

Premium Almond Cake Filled with Praline Buttercream Topped with Sugared Almonds

Mocha Pot Du Crème Topped with Whipped Cream, Espresso Macaroon and

Chocolate Covered Espresso Bean

Chocolate Chambord Mousse Cake with Raspberry Coulis

Lemon Sour Cream Panna Cotta with Blackberry Gelée

 (Other flavors include Pear and Red Wine Gelée, Ginger and Mango Passion Fruit Gelée)

Warm Bananas Foster with Banana Bread, Foster Sauce, and Caramelized Banana

Warm House Made Brioche Bread Pudding smothered in Bourbon Caramel Sauce and

Spiced Candied Pecans

Vanilla Crème Brulée topped with Whipped Cream and Fresh Berries

**$9.00 per person, per dessert**

**Dessert Stations**

*Minimum 25 people*

**S’MORES BAR**

Graham crackers, Hershey’s Chocolate, Nutella, Marshmallows

**$8 per person**

**+$150 Ruben’s Tube Demonstration Fee**

**JEWEL DESSERTS**

*\*Choose 5 of the following:*

*Mini Tarts:* Lemon or Key Lime topped with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse

*Mini Cupcakes:* Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

Fudge Brownies

Cinnamon Orange Caramelized Nut Squares

Dark Chocolate Salted Caramel and White Chocolate Grand Marnier Truffle Pops

Chocolate Dipped Strawberries

Chocolate Mousse Cup

**$8 per person**

**CRÈME BRULEE**

Caramel, Chocolate, Raspberry, White Chocolate Irish Cream

**$10 per person**

**SOUR CREAM PANNA COTTA**

Pear/Red Wine Gelée, Lemon/Blackberry Gelée, Ginger/Mango Passion Fruit Gelée

**$10 per person**

**CHOCOLATE BREAD PUDDING**

Vanilla Crème Anglaise

**$8 per person**

**LEMON MERINGUE TART**

Fresh Berries

**$8 per person**

**COCONUT RICE PUDDING**

Oven Roasted Pineapple

**$8 per person**

**NEW YORK STYLE CHEESECAKE**

Graham Cracker Crust and Fresh Strawberries

**$10 per person**

**Cakes**

**CUPCAKES $20/DZ**

**10” ROUND CAKE $40**

Serves 15

**HALF SHEET CAKE $60**

Serves 30

**Batter Flavors**: White Vanilla, Yellow Vanilla, Chocolate

**Buttercream Flavors**: Vanilla, Chocolate, White Chocolate, Almond, Raspberry, Strawberry

**BAR PACKAGES**

**PREMIUM BAR PACKAGE**

**1st hour - $14.00 per person**

**2nd hour - $12.00 per person**

**Each additional hour - $8.00 per person (Or fraction thereof)**

**Spirits**

Tito’s Vodka

Jim Beam Bourbon

Jack Daniel’s Whiskey

Beefeater Gin

Dewars Scotch

Sauza Hornitos Plata

Bacardi Rum

Captain Morgan Spiced Rum

**Wine**

Cupcake Vineyards-***Select one red and one white***

Cabernet sauvignon

Pinot Noir

Chardonnay

Sauvginon Blanc

**Domestic & Imported Beer**

**Bottled or Canned Beer: *Choose 4***

Miller Lite

Full Pint Chinookie IPA

Dos Equis Lager

North Country Firehouse Red Ale

North Country Buck Snort Stout

Assorted Soft Drinks

**Chill Out!**

**WOW your guests by adding a Liquid Nitrogen signature drink to this package!**

**Choose one of the following drinks:**

**Cosmic Cosmo-Vodka, Cranberry Juice, Triple Sec, Lime**

**Seismic Sangria-Red Wine & Fruit Juices**

**Cryotini-Vodka, White Cranberry Peach Juice, Triple Sec, Apple Pucker**

**LN₂-Spiced Rum, Pineapple Juice, Grenadine**

**1st hour-$3.00 per person**

**Each Additional hour-$2.00**

**+$200.00 Demonstration Fee**

**+$125 Bartender Fee**

**BAR PACKAGES**

**FULL HOSTED BAR PACKAGE**

**1st hour - $12.00 per person**

**2nd hour - $8.00 per person**

**Each additional hour - $6.00 per person (Or fraction thereof)**

**Spirits**

Svedka Vodka

Jim Beam Bourbon

Gordon’s Gin

Clan McGregor Scotch

Bacardi Rum

Captain Morgan Spiced Rum

**Wine**

Settlers Creek

Cabernet sauvignon

Chardonnay

**Domestic & Imported Beer**

**Bottled or Canned Beer: *Choose 4***

Miller Lite

Full Pint Chinookie IPA

Dos Equis Lager

North Country Firehouse Red Ale

North Country Buck Snort Stout

Assorted Soft Drinks

**Chill Out!**

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**LN₂-Spiced Rum, Pineapple Juice, Grenadine**

**1st hour-$3.00 per person**

**Each Additional hour-$2.00**

**+$200.00 Demonstration Fee**

**+$125 Bartender Fee**

**BAR PACKAGES**

**BEER AND WINE PACKAGE**

**1st hour - $10.00 per person**

**Additional Hours - $6.00 per person (or fraction thereof)**

**Wine**

Settlers Creek

Cabernet sauvignon

Chardonnay

**Domestic & Imported Beer**

**Bottled or Canned Beer: *Choose 4***

Miller Lite

Full Pint Chinookie IPA

Dos Equis Lager

North Country Firehouse Red Ale

North Country Buck Snort Stout

**CONSUMPTION OR CASH BAR**

**Spirits $8.00**

Tito’s Vodka

Jim Beam Bourbon

Jack Daniel’s Whiskey

Beefeater Gin

Dewars Scotch

Sauza Hornitos Plata

Bacardi Rum

Captain Morgan Spiced Rum

**Wine $8.00**

Cupcake Vineyards-***Select one red and one white***

Cabernet sauvignon

Pinot Noir

Chardonnay

Sauvginon Blanc

**Domestic & Imported Beer**

**Bottled or Canned Beer: *Choose 4***

Miller Lite **$5.00**

Full Pint Chinookie IPA **$8.00**

Dos Equis Lager **$5.00**

North Country Firehouse Red Ale **$5.00**

North Country Buck Snort Stout **$5.00**

Assorted Soft Drinks **$2.00**

**Chill Out!**

**Add a Liquid Nitrogen Cocktail to your Beer & Wine package**

**or Consumption Bar!**

While reviewing your beverage options, please keep the following in mind:

* It is against Pennsylvania State Law to allow donated alcohol to be sold at bars, whether to the guest or to the client.
* Proper ID is required for all guests appearing under 30 years of age.
* It is illegal to serve alcohol to a visibly intoxicated person.
* Depending on the type of event, we suggest one bar and one bartender per 75 guests. Double bars (one bar with two bartenders) are also available.
* Bartender fees are $125 per bartender.
* Cash bars may require additional staff coverage and labor fees.
* Special Requests:
  + All requests for beer, wine or liquor not listed on our menus requires at least 3 weeks notice.
  + Specialty wine requests will be handled on a case by case basis. Most special requests require purchases by the case, which will be handled by Culinaire and billed to the client.
  + Specialty spirits are available by the bottle.
  + Additional beers are available by the case.
  + Any special request must be purchased in full. No remaining product may be removed from the property following the event.
* Standard glassware, chinaware, silverware and serving dishes are included with your selections. Any additional requests for items or equipment above our current menus may require a rental fee, which will be handled by Culinaire and billed to the client.
* There will be a “last call” 15 minutes prior to the conclusion of your event.

**Catering Terms and Conditions**

**Planning**

* All menus are subject to 21% service charge, 7% sales and liquor tax.
* Plated meals require a pre-order of all courses. Clients must provide placecards that indicate each guests’ meal selection.
* Menu selections and estimated guest counts are required a minimum of three weeks in advance.
* A final guest count guarantee is required 72 business hours, or three business days, prior to your event by 10:00am.
* A 30% deposit is required at the time of signed contract and full pre-payment is required 72 hours prior to the event.
* Please notify the catering sales manager of any food allergies or dietary restrictions when you place your order.

**Service Timing**

* All Displays, Stations and Buffets are served for 1 ½ to 2 hours, depending on group size. Additional time will accrue additional cost.
* Due to food safety regulations, the removal of leftover food is not permitted

**Serving ware**

* Standard glassware, chinaware, silverware and serving dishes are included with your selections. Any request for catering equipment above what is currently in stock may require a rental fee. Culinaire will handle all rentals and directly bill the client.

**Additional Fees**

* Additional fees include linen rental, extra labor (Chef attendants, passed items, bartenders), equipment rental and dessert fees (for desserts not purchased through Culinaire)
* Floor-length linen is required for most events and will be rented at additional cost. We work with a few different vendors to assure you have an abundant variety in color, style and texture.