



the warhol: *Catering*

Sample Menu

Full menus with pricing and instructions are available upon request

Passed Hors D'oeuvres

Minimum order of 25 pieces per variety

(v) = vegetarian / (gf) = gluten free / (df) = dairy free

Cool

Avocado Toast with Cilantro Relish (v)
Roasted Beet Salad in Cucumber Cup (vegan) (gf) (df)
Strawberry Goat Cheese and Honey Crostini (v)
Shallot and Chive Deviled Egg (v) (gf)
Roasted Chicken Salad and Stir Fry Spring Roll, Mint and Basil (df)
Roasted Crab Taco, Manchego-Tomato Sauce
Seasonal Gazpacho
Crab Salad with Wonton Crisps and Citrus Gelee (df)
Smoked Salmon Gougère with Dill Sour Cream
Roasted Filet of Beef, Toasted Shallots and Horseradish Cream on Garlic Crostini
Petite Lobster Roll, Peppered Bacon, Roasted Garlic, and Scallion Relish

Warm

Tomato and Boursin Grilled Cheese Bite on Brioche with Toasted Shallots (v)
Ratatouille Stuffed Mushroom Caps, Boursin (v) (gf)
Chicken Tostada with Chimichurri and Avocado
Mini Traditional Pierogi with Caramelized Onion and Sour Cream (v)
Bacon-Wrapped, Pepper Jack Chicken (gf)
Short Rib and Potato Latke with Caramelized Onion
Rosemary Beef Tenderloin, Roasted Peppers and Porcini Balsamic Glaze
Mini Curried Crab Cakes with Mango-Chili Chutney (df)
Coconut Shrimp with Spicy Mango Chili Sauce
Duck Prosciutto with Cherry Compote and Pastry Crust
Parma Kielbasa N Kraut stuffed "Pierogi" Croquette, Penn Pilsner Mustard Sauce (Pittsburgh-Style)
Seared Sea Scallop with Cilantro Salsa Verde, Aioli, and Crisp Tortilla

the warhol:

Kristen Chisholm

Catering Sales Manager

T [412.237.8387](tel:412.237.8387)

F [412.237.8340](tel:412.237.8340)

E ChisholmK@warhol.org



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Displays

Minimum guarantee of 25 guests for all displays

Gourmet Flatbreads

Caramelized Onions, Goat Cheese & Arugula Pesto (v)
Chicken, Avocado, Bacon, Pepper Jack Cheese, and Chipotle Aioli
Oven Cured Tomatoes, Mozzarella and Fresh Ricotta (v)
Sopressata, Hot Sausage and Fresh Mozzarella
Baby Portobello Mushrooms, Roasted Garlic, Boursin, and Parmesan (v)

Gourmet Sliders

Grilled Beef, Cheddar Cheese, Tomato, Lettuce, Pickles, and 1,000 Dressing
Grilled Beef, Bleu Cheese, BBQ Sauce, and Fried Onions
Black Bean Patty with Pepper Jack Cheese, Smoked Tomato Relish, and Avocado Crema
Portobello Mushroom with Gruyere Cheese, Balsamic Onions, and Rosemary Aioli
Buffalo Chicken, Blue Cheese and Lettuce
Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
Cuban - Smoked Pork, Ham, Swiss Cheese, Mustard, and Pickle
Crab Cake Sliders with Roasted Red Pepper and Cajun Rémoulade

Dips & Spreads

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

Parmesan & Artichoke Fondue (warm)
Buffalo Chicken Fondue (warm)
Spinach, Parmesan & Goat Cheese Fondue (warm)
Mediterranean Salsa (Cucumber, Tomato, Red Onion, Feta)
Kalamata Olive Tapenade
Roasted Garlic Hummus
Roasted Red Pepper Hummus
Baba Ghanoush
Smoked Salmon Mousse

**Served with selection of crostini, pita, and tortilla chips*

Traditional Antipasto

Sopressata, Genoa Salami, Pepperoni and Prosciutto
Artisanal Cheeses
Imported Marinated & Cured Olives
Red Grapes, Dried Fruit and Toasted Almonds
Fig Jam, Hot Honey, Garlic Dill Grain Mustard, Pickled Red Onion
Crostini and Assorted Crackers

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Iced Seafood Display

Jumbo Gulf Shrimp

Crab Legs

Oysters on the Half Shell

Cocktail, and Rémoulade Sauces and Tarragon Cream, Lemon Wedges

Lemon-Dill Marinated House Smoked Shrimp Display

Cocktail Sauce, Lemon Wedges

Gourmet Mac 'N' Cheese

Macaroni with a Creamy Three-French Cheese and Béchamel Sauce

Toppings:

Slow Roasted Tomato Confit

Applewood Smoked Bacon

Shredded Rotisserie Chicken

Wild Mushroom and Braised Shallot Ragout

Hot Sauce and BBQ Sauce

Salad Station Enhancement

Add and one salad to an existing station:

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

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion with a 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

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Chef Performance Stations

The following stations require a Chef at \$125 each, per 80 guests.

Minimum guarantee of 25 guests.

Street Taco Station

Select **two** of the following to be served

Tacos al Pastor – Adobo Pork, Pineapple, Onion, Lime, Cilantro

Carne Asada – Marinated Steak, Avocado, Onion, Lime, Cilantro

Crispy Smoked Fish – Crispy Battered Fish, Cabbage Slaw, Pico de Gallo, Lime Cilantro Cream Sauce

Grilled Fish – Marinated and Grilled Fish, Cabbage, Avocado, Mango Salsa

Pollo – Grilled Chicken, Pico de Gallo, Lime Cilantro Cream Sauce

American – Ground Beef, Lettuce, Tomato, Shredded Cheese, Sour Cream

Vegetarian – Sautéed Eggplant, Avocado, Onion, Lime, Cilantro

**gluten free (hard corn) shells available upon request*

Thai Noodle Bowl

Rice Noodles with Red Curry and Sesame Ginger Sauces

Marinated and Grilled Chicken and Beef Skewers

Red Bell Peppers, Broccoli, Shiitake Mushrooms, Shredded Carrots, Scallions, Crushed Peanuts and Lime Wedges

Shanghai Chicken

Bok Choy Stir Fry Over Jasmine Rice

Served in petite “To Go” Boxes with Chopsticks

Pasta Station

Penne and Campanelle Pastas with your selection of two of the following sauces:

Fresh Tomatoes, Basil and Olive Oil

Roasted Garlic and Basil Alfredo

Tuscan Pesto Cream

Alla Vodka

Traditional Bolognese

Prosciutto and Portobello Red Sauce

**Accompanied by shaved parmesan cheese, chili flakes, and focaccia bread*

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Chef Prepared Small Plates

The following stations require a Chef at \$125 each, per 80 guests.

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Roasted Chicken Saltimbocca

Chicken Stuffed with Basil, Fontina & Prosciutto, Garlic Roasted Potatoes, Tomato-Balsamic Reduction

Chicken Mediterranean

Roasted Tomatoes, Feta Cheese, Arugula Pesto, and Toasted Orzo Salad

Roasted Beef Tenderloin

Olive Oil Yukon Gold Mashed Potatoes, Demi, Roasted Brussel Sprouts, and Crisp Mushrooms

Cabernet Braised Short Ribs

Goat Cheese Polenta

Sauteed Greens and Roasted Tomato Relish

Achiote Marinated Pork Tenderloin

Cornbread Pancake, Apple Slaw and Carolina Style BBQ

Cedar Plank Salmon

Topped with Grains, Nuts & Dried Berries

Served over Micro Greens & Herbs with Champagne Vinaigrette

Roasted Cod

Roasted Seasonal Beets & Fresh Greens, Whipped Goat Cheese and Lemon Tarragon Sauce

Seared Scallops

Charred Scallions and Chorizo, Saffron Aioli

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Coffee & Dessert Displays

Mini Jewel Desserts

Please select up to **five** varieties from the following...

Mini Tarts **gluten free available upon request*

Lemon Meringue, Key Lime Meringue, Chocolate Truffle, Seasonal Fruit, Apple Streusel, Pumpkin Mousse

Mini Cupcakes

Select your cake and frosting for each variety.

Cakes – Chocolate, Vanilla, Lemon, Banana, Pumpkin Spice and Red Velvet

Frostings - Chocolate Fudge Frosting, Cream Cheese Frosting, Chocolate Buttercream, Vanilla Buttercream, Raspberry Buttercream, Espresso Buttercream, Almond Buttercream, Praline Buttercream, Grand Marnier Buttercream

Other Mini Items

Double Fudge Brownies with Frosting
Cinnamon Orange Caramelized Nut Squares
Dark Chocolate Salted Caramel Truffle Pops
White Chocolate Grand Marnier Truffle Pops
Chocolate Dipped Strawberries
Chocolate Mousse in Chocolate Cup

Warm Donut Holes

Tossed in Cinnamon Sugar and Powdered Sugar
Served with Strawberry, Chocolate, and Caramel Dipping Sauces

Coffee & Tea Display

Regular and Decaffeinated Coffee and Assorted Teas
Cream, Sugars, Honey, Lemon

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Plated Dinners

All dinners include Fresh Baked Breads with Sweet Cream Butter and Coffee and Tea Service

First Courses

Soups

Tomato Basil (v)

Grilled Goat Cheese Crostini

Potato - Leek Soup

Caramelized Shallots and Crisp Pancetta

Rustic Minestrone (v)

With Parmesan and Pesto

Butternut Squash (v) (gf)

Green Apple Relish

Salads

Caesar Salad with Grilled Hearts of Romaine, Piave Cheese and Garlic Herb Dressing

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

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

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

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Entrees

Select up to three entrees (one must be a vegetarian entrée) and two sides.

Guest's advanced entrée selection is required with choice of entrée.

Place cards noting each guests' entrée selection are required.

Grilled Marinated Chicken Breast
Roasted Tomatoes, Feta, Arugula Pesto

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

Herb Crusted Salmon
Citrus Thyme Fennel Puree

Jumbo Lump Crab Cakes
Artichoke and Chive Buerre Blanc

Herb Grilled Filet of Beef
Red Wine Demi-Glace, Micro Greens

Cabernet Braised Short Rib
Gremolata and Roasted Vegetable Bordelaise

Grilled Veal Chop
Basil, Roasted Tomato, Prosciutto

Corn Bread and Sausage Stuffed Pork Loin
Apple-Fennel Relish, Apple Cider Jus

Wild Mushroom Lasagna
Porcini Pasta, Wild Mushrooms, Ricotta

Butternut Squash Ravioli
Goat Cheese, Thyme, Light Brown Butter Sauce

Potato and Leek Tart
Roasted Cauliflower and Broccoli, Sautéed Bitter Greens,
Caper Vinaigrette

Sides

Please select two sides to be served with all
entrees.

Veggies

Roasted Brussel Sprouts
Haricots Verts

Broccolini with Garlic and Olive Oil
Honey and Thyme Glazed Carrots
Citrus-steamed Asparagus
Seasonal Fire Roasted Vegetables
Roasted Curry Cauliflower

Starches

Herbed Risotto
Whipped Potatoes (Chive, Dill or Boursin)
Quinoa and Caramelized Onions
Rosemary-Parmesan Fingerling Potatoes
Sweet Potato Puree, Candied Pecans
Mediterranean Couscous
Smoked Cheddar Polenta
White Cheddar and Scallion Potato Cake

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Desserts

Premium Almond Cake

Filled with Praline Buttercream Topped with Sugared Almonds

Lemon Tart

Seasonal Berries, Whipped Cream

*Available as gluten free with Chocolate Tart

Mocha Pot Du Crème

Topped with Whipped Cream, Espresso Macaroon and Chocolate Covered Espresso Bean

Chocolate Chambord Mousse Cake

Raspberry Coulis

Warm House Made Brioche Bread Pudding

Bourbon Caramel Sauce and Spiced Candied Pecans

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