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
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
- Soppressata, 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

---

the warhol:
Kristen Chisholm
Catering Sales Manager
T 412.237.8387
F 412.237.8340
E ChisholmK@warhol.org
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
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 – Sauteed 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 Bolognaise
Prosciutto and Portobello Red Sauce
*Accompanied by shaved parmesan cheese, chili flakes, and focaccia bread
Chef Prepared Small Plates
The following stations require a Chef at $125 each, per 80 guests.
Minimum guarantee of 25 guests.

**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

---

the warhol:
Kristen Chisholm
Catering Sales Manager
T 412.237.8387
F 412.237.8340
E ChisholmK@warhol.org
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

---

the warhol:

Kristen Chisholm
Catering Sales Manager
T 412.237.8387
F 412.237.8340
E ChisholmK@warhol.org
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
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 entree.
Place cards noting each guest's 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  |
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