

## DINNER RECEPTIONS

### Hors d'oeuvres

Can be passed or displayed | By the piece | Minimum 25 pieces each

#### GOURMET FLATBREAD:

- Caramelized Onions, Goat Cheese and Arugula Pesto
- Smoked Chicken, Avocado, Bacon, Chipotle Aioli, Pepperjack Cheese
- Oven Cured Tomatoes with Fresh Ricotta, Soppressata, Hot Sausage and Fresh Mozzarella
- Baby Portobello Mushroom, Roasted Garlic, Boursin, and Parmesan

*Inquire for our seasonal flatbreads*

#### GOURMET SLIDERS:

- Black bean veggie sliders with pepperjack cheese, smoked tomato relish and avocado crema
- Beef Sliders with Cheddar, Tomato, Lettuce, Dill Pickles and 1,000 Island Dressing
- Beef Sliders with BBQ, Fried Onion and Blue Cheese Crumbles
- Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki
- Smoked Pork Cuban Sandwich, Ham, Swiss Cheese, Mango Mustard, Pickle
- Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
- Buffalo Chicken Slider with Lettuce and Blue Cheese Crumbles
- Crab Cake Po' Boy Sliders with Roasted Red Peppers and Cajun Remoulade

#### VEGETARIAN:

- Baby Artichoke Bottom stuffed with Vegetables, Goat Cheese and Tomato Confit
- Mini Vegetable Crudite with Yuzu Goddess Dip
- Risotto Cake with Grilled Portobello Caponata
- Heirloom tomato and Burrata on Fried Wonton
- Deviled Egg with fine herbs *(Add Caviar \$3.95)*
- Warm Brie en Croute with Port Poached Figs
- Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish
- Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots
- Ratatouille Stuffed Mushroom Caps with Pecorino

- Southwest Vegetable Quesadillas with Pepper Jack Cheese and Chipotle Aioli
- Goat Cheese Crostini with Honey Strawberry
- Spinach, Brie and Tomato Tart
- Chickpea and Cucumber, Pickled Onion, Soft Pita
- Avocado Toast with Grilled Baguette and Cilantro Relish
- Taleggio and Caramelized Onion Crostini
- Arancini with parmesan and wild mushrooms
- Steam Bun with Shiitake Mushrooms, Hoisin, Pickled Cucumber and Onion
- Pumpkin Soup Shot with Roasted Pinenuts and Shaved Parmesan
- Seasonal Gazpacho
- Traditional Mini Pierogie with Caramelized Onion Sour Cream
- Tomato Soup shot with Grilled Cheese

#### PORK, POULTRY, BEEF:

- Miniature Chicken Pot Pie
- Thai Peanut Chicken Satay
- Spicy Chicken Tostada with Chimichurri and Avocado
- Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon
- Pulled Pork Quesadilla with Avocado Crema
- Yakatori Chicken with Soy and Ginger Glaze, Sesame
- Pepper Jack stuffed Chicken wrapped in Bacon
- Braised Brisket Taco with Pickled Red Onion and Cilantro
- Roasted Chicken Salad and Stirfry Spring Roll with Mint and Basil
- Grilled Chicken and Andouille Skewers
- Chicken and Chorizo Puff, Cilantro Remoulade
- Slow Roasted Pork with Apple Fennel Relish and Crisp Tortilla
- Chicken Tortilla with Jack Cheese Soup Shot
- Chicken Hibachi Skewer with Pineapple and Red Pepper
- Duck with Cherry Compote and Pastry Crust
- Short Rib and Potato Latke with Caramelized Onion
- Mini Beef Wellington with Wild Mushrooms
- Parma Kielbasa and Kraut stuffed "Pierogie" Croquette with Penn Pilsner Mustard Sauce

## Hors d'oeuvres continued

### PORK, POULTRY, BEEF:

- 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
- Maple Glazed Duck Breast on a Sweet Potato Scone with Pecan-Pumpkin Butter

### SEAFOOD

- Shrimp Ceviche with Citrus and Cilantro
- Roasted Crab Taco, Manchego-Tomato Sauce
- Shrimp Salad on Chive Biscuit
- Crab Salad with Wonton Crisp and Citrus Gelée
- Ahi Tuna Tartare with Wonton Crisp and Wasabi Cream
- Mini Curried Crab Cakes with Mango-Chili Chutney
- Smoked Salmon Gougère with Dill Sour Cream
- Coconut Shrimp with Spicy Mango Chili Sauce
- Smoked Salmon Cake with Egg, Remoulade and Dill on Toasted Rye Crouton
- Grilled Lobster Salad with Scallion Relish and Saffron Aioli
- Seared Scallop with Aioli, Cilantro Salsa Verde, Crisp Tortilla
- Lobster Bisque with Cognac Cream Soup Shot
- Grilled Petite Lobster Roll

## Displays

Minimum 25 people per station

### TRADITIONAL ANTIPASTO:

- Soppressata, Genoa Salami, Pepperoni and Prosciutto Artisanal Cheeses
- Selection of Imported Marinated & Cured Olives
- Crostini and Assorted Crackers
- Pickled Red Onions
- Grape Clusters, Dried Fruit, Toasted Whole Almonds
- Fig Jam, Hot Honey, Garlic Dill Grain Mustard

### NAPA STYLE CHARCUTERIE:

- Artisanal Cheeses
- Baked Brie with Fig Preserves and Toasted Almonds in Puff Pastry
- Soppressata, Genoa Salami, Prosciutto, and Pepperoni
- Crostini, Assorted Crackers, and Toasted Brioche
- Fig Jam, Hot Honey, and Garlic Dill Grain Mustard
- Olive Tapenade
- Marinated Cured Olives
- Caprese Salad
- Eggplant Roulade
- Pickled Red Onion

### DIPS AND SPREADABLES:

Select 3. Served with Crostini, Tortilla Chips, and Pita Crisps

- Warm Parmesan & Artichoke Fondue
- Buffalo Chicken Fondue
- Warm Spinach, Parmesan & Goat Cheese Fondue
- Classic Roasted Garlic Hummus
- Mediterranean Salsa with Tomatoes, Cucumber, Feta and Red Onion
- Kalamata Olive Tapenade
- Chile Con Queso and Pico de Gallo
- Roasted Red Pepper Hummus
- Baba Ghanoush
- Guacamole

### ARTISAN CHEESES:

- Artisanal Cheese
- Grape Clusters and Dried Fruits
- Fig Jam, Hot Honey, and Garlic Dill Grain Mustard
- Crostini and Assorted Crackers

## Displays Continued

Minimum 25 people per station

### FRESH FRUITS AND BERRIES:

- Seasonal Fresh Fruit

### VEGETABLE CRUDITE:

- Roasted Garlic Hummus & Housemade Buttermilk Ranch

### FLAME ROASTED VEGETABLES AND MARINATED MUSHROOMS:

- Balsamic Drizzle

### CHIP AND DIP BAR:

- Housemade Pita Crisps and Sea Salt Potato Chips
- Caramelized Onion Dip and Roasted Garlic Spinach Dip

### SALAD STATION ENHANCEMENT:

Add to an existing station. Choose one 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
- Toasted Farro with Grilled Vegetables and Lemon Herb Dressing

### LEMON-DILL MARINATED HOUSE-SMOKED SHRIMP DISPLAY:

- Cocktail Sauce
- Lemon Wedges

### RISOTTO STATION:

Prepared with your choice of two of the following:

- Roasted Butternut Squash
- Blistered Corn Risotto
- Wild Mushroom
- Three Cheese and Spinach
- Add Grilled Shrimp (*add \$3*)
- Add Grilled Chicken (*add \$2*)

### ICED SEAFOOD DISPLAY:

- Jumbo Gulf Shrimp
- Crab Legs
- Oysters on the Half Shell
- Cocktail, and Rémoûlade Sauces and Tarragon Cream
- Lemon Wedges

### GOURMET SLIDERS STATION:

Choose two of the following:

- Black Bean Veggie Sliders with Avocado Crema
- Beef Sliders with Cheddar, Tomato, Lettuce, Dill Pickles, 1,000 Island Dressing
- Beef Sliders with BBQ, Fried Onion and Blue Cheese Crumbles
- Crab Cake Po' Boy Sliders with Cajun Rémoûlade
- Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
- Buffalo Chicken Slider with Lettuce and Blue Cheese Crumbles
- Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flatbread
- Smoked Pork Cuban, Swiss Cheese, Dijon Mustard, Pickle
- Served with Chips, Garlic Aioli and Ketchup

### GOURMET MAC 'N' CHEESE BAR:

Three French Cheese Béchamel Sauce with the following toppings:

- Slow Roasted Tomato Confit
- Applewood Smoked Bacon
- Shredded Rotisserie Chicken
- Wild Mushroom and Braised Shallot Ragout
- Hot Sauce & BBQ Sauce

## Chef Prepared Small Plates & Action Stations

Each station requires Chef Attendants | The number of attendants is based on your guest count

### STREET TACO STATION:

Choose two of the following:

- Tacos Al Pastor — Adobo Pork with Pineapple, Onion, Lime and Cilantro
- Carne Asada — Marinated Steak, Avocado, Onion, Lime and Cilantro
- Shrimp Fajita — Grilled Shrimp, Peppers, Onions and Cilantro Cream Sauce
- Smoked Fish Tacos — Cabbage Slaw, Lime Cilantro Cream Sauce and Pico De Gallo
- Grilled Fish Tacos — Grilled Fish, Cabbage, Mango Salsa and Avocado
- Pollo Tacos — Grilled Chicken, Pico De Gallo, Onions and Lime Cilantro Cream Sauce
- American Tacos — Ground Beef, Lettuce, Tomato, Sour Cream and Shredded Cheese
- Ground Eggplant with Avocado, Onion, Lime, and Cilantro

### SHANGHAI CHICKEN:

- Stir Fry over Jasmine Rice, Bok Choy Stir Fry

*Served in mini Chinese to-go containers*

### THAI NOODLE BOWL:

- Rice noodles, Red Curry Sauce and Sesame Ginger Sauce
- Chicken and Beef Skewers
- Red Bell Pepper, Scallions, Broccoli, Shiitake Mushrooms, Shredded Carrots
- Crushed Peanuts and Lime Wedges

### ROASTED CHICKEN SALTIMBOCCA:

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

### PASTA STATION:

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

- Tuscan Pesto Cream
- Traditional Bolognese
- Ala Vodka
- Fresh tomato, Basil & Olive Oil
- Prosciutto, Portobello, and Red Sauce
- Roasted Garlic and Basil Alfredo

Upgrade to Fresh Pasta, select two:

- Pappardelle
- Linguini
- Bucatini
- Cavatelli

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

### CHICKEN MEDITERRANEAN:

- Roasted Tomato, Feta Cheese, Arugula Pesto, and Toasted Orzo Salad

### ACHIOTE MARINATED PORK TENDERLOIN:

- Cornbread Pancake, Apple Slaw, Carolina Style BBQ Sauce

### STEAK AU POIVRE:

- Seared Sirloin, Brandy Peppercorns Sauce
- Roasted Potatoes with Lemon Aioli and a Bistro Salad

### CABERNET BRAISED SHORT RIBS:

- Goat Cheese Polenta, Sautéed Greens, Roasted Tomato Relish

### SLICED ROASTED BEEF TENDERLOIN:

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

### ASIAN STYLE STEAMED BASS:

- Sweet Soy, Shiitake Mushrooms, Scallions
- Gingered Jasmine Rice

### CEDAR PLANK SALMON:

- Micro Greens and herbs
- Topped with Grains, Nuts and Dried Berries with Champagne Vinaigrette

### SEARED SEA SCALLOP:

- Saffron Aioli, Charred Scallion and Chorizo

### ROASTED COD:

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

### HERB GRILLED SHRIMP:

- Fennel Salad, Citrus and Crisp Pancetta

## Dinner Buffet

Minimum of 25 guests | All Buffets Include Fresh Baked Breads & Sweet Cream Butter | Iced Tea & Ice Water

### PICNIC BUFFET:

- Traditional Coleslaw
- Summer Watermelon Salad
- Macaroni Salad
- German Potato Salad
- Barbequed Smoked Brisket
- Fried Chicken
- Vegetarian Baked Beans
- Miniature Cornbread
- Grilled Vegetables and Corn on the Cob

### THE TAILGATER:

- Cucumber and Dill Salad
- Orzo Salad with Roasted Tomatoes, Provolone, Salami and Herb Vinaigrette
- 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

### CLASSIC BUFFET:

- Mixed Field Green Salad with Ranch and Lemon Herb Vinaigrette
- Quinoa and Roasted Tomatoes, Feta and Grilled Scallions Salad
- Chicken Piccata
- Roasted Marble Potatoes
- Sautéed Seasonal Vegetables
- Assorted Artisan Rolls

### 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

### THE COOKOUT:

- Mixed Greens Salad, Grape Tomatoes, Cucumbers, Shaved Red Onions, Julienned Carrots, Balsamic Vinaigrette and Ranch Dressing
- Heirloom Tomato Salad with Feta Cheese and Mint
- 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

### REGIONAL SPECIALTIES:

- Chopped Salad with Tomato, Bacon, Red Onion and Blue Cheese
- Parma Kielbasa with Sauerkraut
- Homemade Potato and Cheese Pierogies
- Pork Tenderloin "City Chicken"
- Egg Noodle Haluski with Fried Pork Belly
- Stuffed Cabbage with Tomato Sauce

### UNION BUFFET :

- Caesar Salad with Parmesan Cheese and Garlic Croutons
- Tomato, Cucumber and Red Onion Salad with Parsley Red Wine Vinaigrette
- Honey Bourbon Glazed Pork Loin with Apple Relish
- Herb Crusted Chicken with Mushroom Cream Sauce
- Buttermilk Mashed Potatoes
- Steamed Seasonal Vegetables with Herb Butter

## Dinner Buffet continued

Minimum of 25 guests | All Buffets Include Fresh Baked Breads & Sweet Cream Butter | Iced Tea & Ice Water

### CUSTOM CLUB BUFFET:

#### Starters: Select One

- Traditional Coleslaw
- Mixed Greens Salad
- Caesar Salad
- Tomato, Cucumber, and Red Onion Salad with Parsley Red Wine Vinaigrette
- Cucumber, Red Onion, Dill spinach salad with Lemon vinaigrette
- Sun Dried Tomato Orzo salad
- Fresh Fruit bowl

#### Entrées: Choice of two or three

- Chicken Picatta
- Stuffed Chicken Saltimbocca
- Crusted Dijon/Tarragon Chicken Breast
- Sliced Roasted Turkey Breast
- Red wine Braised Beef Tips
- Beef Stroganoff
- Braised Short Rib
- Bourbon Honey Glazed Pork Loin
- Citrus Fennel Salmon
- Shrimp Scampi
- Baked Herb crusted Cod

#### Sides: Choice of three

- Au gratin Potato
- Chive Whipped Potato
- Roasted Marble Potato
- Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Haricot Vert Almandine
- Broccolini
- Roasted Cauliflower with Grilled Scallion Butter
- Herbed Rice Pilaf

**CARVING STATION ENHANCEMENTS:** Can be added to an existing buffet

- Prime Rib
- Beef Tenderloin
- Bone-in Ham
- Turkey Breast

## Vegetarian Buffet Enhancements

Vegetarian Entrées can be added to any existing buffet

- **Butternut Squash Ravioli**  
Micro Herb Salad with Slow-roasted Ricotta  
Brown Butter Cream & Toasted Pine Nuts
- **Eggplant Parmesan**  
Breaded Eggplant, Marinara and Provolone Cheese
- **Griddled Tofu**  
Thai Jasmine Rice, Stir Fried Vegetables, Sweet Chili Sauce
- **Blistered Corn Risotto**  
Roasted Wild Mushrooms, Baby Root Vegetables, Sauce Soubise

## Plated Dinner

Choice of two entrées plus a vegetarian meal.  
Pre-orders are required.

The client must provide placecards which note each guests' entrée selection. Water, iced tea and fresh baked rolls with sweet cream butter included.

### First Course

**SOUP:** Choose one for all guests.

- Tomato Basil Soup with Goat Cheese Grilled Crostini
- Potato - Leek Soup with Caramelized Shallots and Crisp Pancetta
- Housemade Minestrone with Parmesan and Pesto
- Butternut Squash with Green Apple Relish
- Traditional Wedding Soup with Orzo and Parmesan

**SALAD:** Choose one for all guests.

- Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
- Grilled Hearts of Romaine, Garlic Herb Dressing, Grated Piave Cheese, and Grilled Croutons
- Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette
- Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

### POULTRY:

- Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage
- Pan Seared Chicken with Pennsylvania Mushrooms



## ENTRÉES CONTINUED...

Choose two entrées plus a vegetarian

### PORK:

- Pork Loin Stuffed with Cornbread and Sausage, topped with Apple Fennel Relish and Apple Cider Jus
- Steak House Style Pork Chop with Caramelized Apples and Creamed Leeks

### BEEF & MORE:

- Herb Grilled Filet of Beef with Red Wine Demi-Glace
- Sliced Beef Tenderloin with Wild Mushroom and Leek Demi-Glace with Minced Chive
- Cabernet Braised Short Rib with Gremolata and Roasted Vegetable Bordelaise
- Grilled Hangar Steak with Roasted Shallot Demi-Glace
- Roasted Lamb Loin with Garlic Crema, Lamb Jus and Mint Chutney
- Grilled Veal Chop with Basil, Roasted Tomato and Prosciutto

### SEAFOOD:

- Herb Crusted Salmon with Citrus Thyme Fennel Puree
- Roasted Sea Bass with Artichoke Sauce
- Jumbo Lump Crab Cakes with Artichoke and Chive Beurre Blanc
- Seared Sea Scallops with Tarragon and Shallot Sauce

### VEGETARIAN SELECTIONS:

- Butternut Squash Ravioli with Goat Cheese, Thyme, and Brown Butter Sauce
- Potato and Leek Tart with Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette
- Wild Mushroom Lasagna with Porcini Pasta, Wild Mushrooms, Ricotta Parmesan and Béchamel
- Grilled Tomato Marinated Zucchini with Creamy Cannellini Beans, Charred Artichokes, Radishes, Fennel, Black Olives, Sweet Pepper Vinaigrette
- Blistered Corn Risotto with Roasted Wild Mushroom, Baby Root Vegetables, and Sauce Sorbise

## Plated Dinner | Duo Plate Options

Choose one for all guests

- Pan Seared Chicken Breast with Mushroom Cream Sauce
- Seared Salmon with Caper Butter
- Rosemary Rubbed Filet of Beef, Paprika Demi-Glace
- Lemon Roasted Shrimp
- Grilled Filet of Beef, Shallot Demi
- Citrus Roasted Scallops with Tarragon Shallot Sauce
- Grilled Petite Filet with Béarnaise
- Butter Poached Lobster

### SIDES: *Select two*

- Parmesan and Rosemary Fingerling Potatoes
- Smoked Cheddar Polenta
- Haricot verts
- Chive, Dill or Boursin Mashed Potatoes
- Quinoa and Caramelized Onion
- Herbed Risotto
- Pureed Sweet Potatoes with Candied Pecans
- Roasted baby root vegetables
- Honey and thyme glazed carrots
- Roasted seasonal vegetables
- Curried Cauliflower
- Broccolini with Garlic and Olive Oil

## Dessert

*If desired, choose one for all guests*

- Apple Cheesecake 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 beans
- Chocolate Chambord Mousse Cake with Raspberry Coulis
- Pear Panna Cotta with Red Wine Gelée
- Warm House Made Brioche Bread Pudding smothered in Bourbon Caramel Sauce with Spiced Candied Pecans
- Vanilla Crème Brûlée topped with Whipped Cream and Fresh Berries
- Lemon Tart with Fresh Berries and Whipped Cream
- Peach Blueberry Cobbler

### PLANNING:

- All menus are subject to 21% service charge, 7% sales and liquor tax.
- Menu selections and estimated guest counts are required a minimum of three weeks in advance.
- A 30% deposit is required at the time of signed contract
- Please notify the catering sales manager of any food allergies or dietary restrictions when you place your order.

### SERVING WARE:

- Standard glassware, chinaware, silverware and serving dishes and ware 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.

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### SERVICE TIMING:

- All Buffets are served for 1½–2 hours, depending on guest size. Additional time will accrue additional cost.
- Due to food safety regulations, the removal of leftover food is not permitted

### 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)
- Linen is required for all events and will be rented at additional cost.
- Culinaire will handle all rentals and directly bill the client.

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Carnegie Science Center

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