



BREAKFAST BUFFET

All Buffet Breakfasts Include: Chilled Fresh Orange Juice, Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green, and Herbal Teas.

Service charge of \$200 for events fewer than 20 people.

Continental

30 per person

Orange Juice
Sliced Fruit and Organic Berries
Organic Greek Yogurt Parfaits
Assorted Muffins, Croissants, Danishes, Butter and Preserves

On The Go

40 per person

Bottled Juices, Soft Drinks and Water
Fruit Yogurts, Whole Fruit, & Granola Bars
Choice of One:
Bagel, Bacon, Scrambled Eggs, Cheddar Cheese
Egg & English Muffin
Breakfast Burrito: Egg, Black Beans, House Blend Cheese, Roasted Red Pepper, Whole Wheat Tortilla

(Box, Napkins, & Utensils included)

Fitsburgh

40 per person

Orange Juice
Sliced Fruit & Organic Berries
Honey Wheat Bagels, Bran Muffins & Low Fat Cream Cheese
Three Cheese Frittata
Chicken Apple Sausage
Blistered Tomatoes

Riverfront Fresh

42 per person

Orange Juice
Sliced Fruit & Organic Berries
Housemade Coffee Cake, Chef Inspired Scones, Preserves
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon & Chicken Apple Sausage
Rosemary Smashed Potatoes

Market Square

44 per person

Orange Juice
Sliced Fruit & Organic Berries

Market Table Brunch

55 per person

Minimum of 20 guests

Assorted Muffins, Danishes, & Croissants
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon & Country Style
Sausage Links
Rosemary Smashed Potatoes
Buttermilk Pancakes with Maple Syrup

Orange and Grapefruit Juice
Sliced Seasonal Fruit and Berries
Bakery Basket, Cream Cheese, Butter, Local
Honey & Preserves
Housemade Granola, Greek Yogurt, Organic
Berries
Smoked Salmon, Traditional Accompaniments,
Bagels
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Chicken Apple
Sausage
Rosemary Smashed Potatoes
Roasted Asparagus, Béarnaise

Regular and Decaffeinated Coffee from H.C.
Valentine Coffee Company & Lot 35, Black,
Green & Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

Eggs Benedict Organic Eggs Choose 1: Bacon, Florentine or Smoked Salmon	12 per person	Chilled Jumbo Shrimp Traditional Cocktail & Lemon Aioli	72 per dozen
Local & Imported Cheese Display Crackers, Honey, Fresh & Dried Fruits	16 per person	Charcuterie Assorted Cured & Smoked Meats Cornichons, Marinated Olives, & Mustard Fresh Baked Baguett	20 per person
Seafood Display Crab Legs, Shrimp Cocktail Whole Grain Aioli, Cocktail Sauce, Lemon	Market Price	Eggs and Omelettes to Order Organic Eggs and Whites Diced Ham, Bacon, Peppers, Spinach, Tomatoes, Onions, Cheddar Cheese Crab, Smoked Salmon, Feta Cheese, Avocado Add an additional \$8 per person	14 per person
Waffle Station Choose 1: Malted Buttermilk Waffles, Wild Berry Compote, Whipped Cream, Maple Syrup Or Chipotle Waffle, Sweet Potato Syrup, Pecans Or Buttermilk & Chive Waffle, Fried Chicken, & Sausage Gravy Add an additional \$10 per person	14 per person	Carving Prime Rib, Herb Jus, Horseradish Crème, Onion Poppy Seed Rolls (\$500 each) Honey Lacquered Pork Loin, Dijon, Sour Cream Biscuits (\$300 each) Serves up to 45 guests	
Bagels and Cream Cheese	48 per dozen	Housemade Quick Bread Banana, Carrot, or Zucchini	48 per dozen
Gluten Free Banana Bread	50 per dozen	Housemade Breakfast Bars	48 per dozen
Bakery Basket Chef's Choice	48 per dozen	Individual Assorted Greek or Regular Yogurts	4 each
Mixed Berries	10 per person	Assorted Cold Cereals Whole and 2% Milk	6 per person
Steel Cut Oatmeal Brown Sugar and Golden Raisins	6 per person	Bacon, Scrambled Egg, Cheddar Cheese, Bagel	8 per person

Egg & English Muffin 8 per person

Breakfast Burrito 8 per person

Egg, Black Beans, House Blend Cheese,
Roasted Red Pepper, Whole Wheat Tortilla

Made to Order Fresh Fruit & Vegetable Juices \$9 per person

Fruit: Green Apples, Strawberries, Watermelon,
Pineapple, Oranges, Lemon, Lime

Vegetables: Spinach, Kale, Golden Beets,
Carrots, Celery, Cucumbers

Herbs & Spices: Ginger, Cayenne Pepper,
Parsley, Wheatgrass Powder (add \$2)

Chef Attendant Required @ \$200 per attendant

Breakfast Action Stations 200 per Chef

Chef attendant required at \$200 per Chef
1 Chef required for every 50 guests

BREAKFAST PLATED

All Plated Breakfasts Include: Chilled Fresh Orange Juice, Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green, and Herbal Teas. Add a fruit platter per table for an additional \$10 per person.

For Starters

5 per guest

(Choice of one, may be Pre-Set)

Housemade Granola & Organic Greek Yogurt

Parfait

Bircher Muesli

Chia Coconut Pudding, Exotic Fruits, Granola

Breakfast Pastries

48 per dozen

Assorted Muffins, Danishes, Croissants

(served in baskets for each table)

Mains

36 per guest

(Choice of one, all entrees served with roasted breakfast potatoes)

Farm Fresh Scrambled Eggs & Bacon

Steel Cut Oatmeal, Brûléed Banana, Blueberries & Almonds

Individual Ham & Cheddar Frittatas

Classic Eggs Benedict, Organic Eggs, Canadian Bacon & Hollandaise

Cinnamon Brioche French Toast & Country Style

Sausage Links

Refreshments

Orange or Apple Juice

Regular and Decaffeinated Coffee from H.C.

Valentine Coffee Company

Lot 35 Teas (Black, Green & Herbal)



ALL DAY REFRESHMENTS

Sereni-Tea

14 per person

Lot 35 Tea Selection
Regular, Skim and Organic Soy Milk, Raw Sugar,
Local Honey
Assorted Macarons, Madeleines

Strawberry Fields

16 per person

Strawberry Shortcake Bars
Baked Brie & Strawberry Compote with Bread &
Crackers
Strawberry Macaroons, Agua Fresca

Lemonade Stand

14 per person

Fresh Squeezed Lemonade & Brewed Iced Tea
Lemon Bars, Lemon Drizzle Pound Cake, Lemon
Poppy Seed Scones
Additions:
Bourbon, Vodka (\$8 per person)
Strawberry & Mint Syrups (\$6 per person)

Cake Break

18 per person

Almond, Zucchini, Carrot, Double Chocolate
Chip, Chef's Seasonal

Pretzels N'at

18 per person

Jumbo Pretzel
Mustard, Cheese
Popcorn
Mini Corn Dogs

Gluten Free

16 per person

Zucchini, Banana and Blueberry Breakfast
Breads
Gluten Free Cookie Selection
Low Fat Yogurt and Berry Parfaits, Nut Cluster
Granola

Spiced & Candied Nuts

16 per person

Toffeed Pecans, Praline Peanuts, Curried
Almonds

Fresh Baked Cookies

48 per dozen

Lemon Bars & Pecan Bars

48 per dozen

Brownies & Blondies

48 per dozen

Housemade Trail Mix

6 per person

House Roasted Mixed Nuts

6 per person

Housemade Flavored Popcorn	6 per person	Sliced Seasonal Fruit & Berries	10 per person
Gluten Free Cookies & Breads	48 per dozen	Yogurt & Berry Parfaits, Gluten Free Nut Cluster Granola	10 each
Ice Cream (Includes assorted toppings)	\$150 per gallon	Assorted Biscotti	48 per dozen
Chef's Choice Scones	48 per dozen	Tiramisu	48 per dozen
Chef Choice Gelato (Includes assorted toppings)	150 per gallon		

BEVERAGES

Soft Drinks

4.75 each

Coca-Cola, Diet Coke, Sprite

Beverages

6.50 each

Q Ginger Ale, Q Ginger Beer, Voss Sparkling Water

Flavored Water Stations

3 per person

Lemon, Lime, Cucumber Mint, Orange

Dasani Naturally Flavored Sparkling Waters

5.50 each

Coconut Water

8 each

Assorted Gatorade

6 each

Assorted Bottled Juice

7 each

Nespresso®

12 per person

H.C. Valentine Aztec

72 per gallon

1 Gallon Minimum for Cold Brew, Regular and Decaffeinated Coffee and Lot 35 Teas

Organic Cold Brew Coffee

72 per gallon

1 Gallon Minimum for Cold Brew, Regular and Decaffeinated Coffee and Lot 35 Teas

Evian Bottled Water

6 each



LUNCH BUFFETS

Buffets Include: Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green, and Herbal Teas.

Service charge of \$200 for events fewer than 20 people.

Build Your Own Lunch 55 per person

Soup: (choose 1)
 Potato, Mushroom, Summer or Winter Squash, Turkey Chili
 Salad: (choose 2):
 Kale Caesar, Croutons, Pecorino Broccoli Slaw
 Farfarelle Pasta Salad, Salami, Pepper, Olives
 Baby Spinach, Red Onions, Bacon, Tomatoes, House Dressings
 Harvest Greens Salad, Seasonal Toppings, House Dressing
 Entrée: (choose 2)
 Jerk Rubbed Chicken, Smoked Carrots
 Roasted Salmon, Legume & Rice Pilaf
 Six Pepper Flank Steak, Charred Broccoli
 Vegetable Curry, Steamed Jasmine Rice
 Grilled Chicken Breasts, Roasted Cauliflower
 Herb Crusted Cod, Buttered Root Vegetables
 Cheese Ravioli, Lemon Spinach, Stewed Tomatoes
 Dessert:
 Lemon Cream Puff, Seasonal Fruit Tarts, Flourless Chocolate Cake

Mexican War Streets 46 per person

Tortilla & Black Bean Soup
 Avocado & Tomato Salad, Cilantro Lime Dressing
 Southwestern Quinoa Salad

Soup & Create Your Own Salad 45 per person

Soups: Vegetarian Three Bean Chili, Turkey & Wild Rice
 Salad: Romaine, Baby Spinach
 Protein: Chicken, Poached Shrimp, Bacon
 Fixings: Tomatoes, Cucumbers, Carrots, Croutons, Almonds, Pepitas
 Cheeses: Feta, Parmesan
 Dressings: Avocado Dressing, Shallot Thyme, Balsamic Vinaigrette
 Desserts: Lemon, Cinnamon Swirl, & Chocolate Chip Pound Cake

Asian Flare 50 per person

Shitake Mushroom Soup
 Sesame Green Beans
 Vegetable Lo Mein
 Steamed Jasmine Rice

Honey Lime Sweet Potatoes
Chicken & Beef Fajitas
Yellow Rice
Flour Tortillas
Salsa, Queso Fresco, Sour Cream, Guacamole
Kahlua Tres Leches , Cinnamon Flan, Churros
with Chocolate Fondue

Deli Buffet 42 per person

Greek Salad
Asparagus & Orzo Salad
Assorted Breads, Artisan Rolls
Selection of Sliced Deli Meats and Cheeses:
Mesquite Smoked Turkey Breasts, Honey Baked
Ham, Salami
Provolone, Swiss, Cheddar
Chips, Lettuce, Tomato, Pickles, Mustards, &
Mayonnaise
Fresh Baked Cookies, Brownies, Blondies

Little Italy 46 per person

Vegetable Florentine Soup
Charred Carrot Salad, Arugula Pesto, Pine Nuts
Caesar Salad, Croutons, Parmesan, Traditional
Dressing
Spicy Broccolini, Chili Flakes, Garlic
Ricotta & Vegetable Lasagna
Rotisserie Style Chicken
Chocolate Chip and Pistachio Cannoli, Tiramisu,
& Strawberry Balsamic Panna Cotta

Shrimp Potstickers
Soy Glazed Short Rib
Teriyaki Chicken
Passion Fruit Coconut Tapioca Pudding, Five
Spice Chocolate Cake, &
Candied Ginger Crème Brulee

Pittsburgh Picnic 46 per person

Poblano Coleslaw
Harvest Greens, House Dressings
Cowboy Baked Beans
Grilled Chicken Breasts
Grilled Hamburgers and Fixings
Housemade Chips
Buttermilk Peach Shortcakes, Chocolate
Bourbon Pecan Pie

LUNCH ON-THE-GO

Our lunches are ready to go and conveniently packed in a recycled paper bag.
All pricing is per person. Each meal includes Flavored Kettle Chips, Whole Fruit & Fresh Baked Cookie
Fairmont Still Bottled Water. Appropriate Condiments are included for your convenience.

On The Go

Pick One:

Three Cheese Tortellini Pasta Salad
Organic Greens, Sundried Tomatoes,
Cucumbers

Pastrami, Caramelized Onions, Swiss
Turkey BLT
Italian Hero
Marinated Vegetables with Arugula

Each lunch includes: Bottled Water, Whole Fresh
Fruit, Miss Vickie's Potato Chips & a Fresh
Baked Cookie

(Box, Napkins, & Utensils included)

Choice of One: \$37 per person
Choice of Two: \$39 per person
Choice of Three: \$41 per person

PLATED LUNCH

All Served Lunches Include: Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green, and Herbal Teas with Milk, Honey & Lemon.

Entrée prices include artisan baked bread rolls, creamery butter and your choice of a soup or salad and a dessert. Add an additional course for \$16 per person.

SOUPS

Seven Onion Soup	8 per person
House Made Chicken and Orzo	7 per person
Lobster Corn Chowder	8 per person
Broccoli Cheddar	7 per person

SALAD

Root Salad	9 per person
Smoked and Roasted Vegetables, Watercress, Garlic Aioli	
Petite Romaine	8 per person
Apple Walnuts, Whipped Goat, Coriander Dressing	
Snipped Greens	8 per person
Organic Egg, Shaved Asparagus, Manchego, Sherry Vinaigrette	
Caesar Salad	9 per person
Croutons, Parmesan, Classic Dressing	
Beet Salad	9 per person
Wilted Kale, Smoked Hazelnuts, Orange Oil	

ENTRÉES

Jumbo Crab Cake	48 per person
Pineapple Fried Rice, Baby Bok Choy, Sesame Aioli	
Pan Seared Chicken Breast	40 per person
Potato Leek Puree, Roasted Garlic Jus	
Grilled Salmon	42 per person
Charred Scallion Risotto, Tomatillo Arribbiata	
Spiced Mahi	45 per person
Lemon Spinach, Blistered Artichokes	
Braised Beef Short Rib	50 per person
Sweet Potato Hash, Shishito Jus	

DESSERT

Almond Amaretto Cheesecake	8 per person
Double Chocolate Chip Brownie	8 per person
Roasted Strawberry Ice Cream	
White Chocolate Passion Fruit Crème Brulee	8 per person
Lemon Pound Cake	8 per person
Crème Anglaise, Mixed Berries	
Pittsburgh Strawberry Pretzel Crunch	8 per person

Pork Shank 54 per person
Saffron Rice, Roasted Pepper Gremolata

Truffle Chicken Meatballs 32 per person
Spaghetti

Oven Roasted Chicken 40 per person
Lentil Tabbouleh, Tomato Demi

Gnoochi 32 per person
Mushroom Bolognese, Crisp Kale, Pecorino
Snow

Tomato Stewed Chickpeas 32 per person
Garlic Aioli, Herb Salad

New York Strip Steak 52 per person
Smashed Potatoes, Asparagus, Bernaise



COLD CANAPÉS

Minimum order of 25 pieces.

Maine Lobster Roll

7 each

Chilled Shrimp Cocktail

7 each

Tuna Poke

Jasmine Rice

7 each

Tomato Bruschetta

Parmesan Mousse, Cone

7 each

Deviled Eggs

7 each

Poached Mussels

Coconut Broth, Garlic Aioli

7 each

New York Strip Crostini

Onion Jam

7 each

Cajun Chicken Salad

7 each

Mushroom Flatbread

with Parmigiano Reggiano

7 each

Vegan "Meatball"

with Spiced Yogurt

7 each

Poached Pear and Brie Tart

7 each

HOT HORS D'OEUVRES

Minimum order of 25 pieces.

BBQ Pork Belly	8 each	Short Rib Fritter	8 each
Croque Monsieur	8 each	Shrimp Shumai	8 each
Artichoke Beignets	8 each	Vegetable Spring Roll	8 each
Macaroni and Boursin Cheese, Chipotle Ketchup	8 each	Jumbo Lump Crab Cake, Lemon Aioli	8 each
Beef Wellington	8 each	Chipotle Beef Quesadilla	8 each
Vietnamese Smoked Duck Spring Roll	8 each		

SIGNATURE PRESENTATIONS

Service charge of \$200 will be applied for events fewer than 20 people.

Noodle Bar 32 per person

Lo Mein Noodles, Ramen Noodles
Bone Broth, Egg
Pork Belly, Chicken Potstickers, Tofu,
Mushrooms
Lemongrass, Scallions, Chiles, Chili Oil, Carrots,
Bok Choy

Taco Truck 22 per person

Habanero Flank, Smoked Pork, Pulled Chicken
Flour Tortillas, Corn Tortillas
Cabbage, Lime, Pico De Gallo, Chilies, Cilantro,
Queso

Chicken & Biscuits 20 per person

Fried Chicken, Housemade Biscuits,
Chipotle Syrup, Hot Sauce Aioli, Bread and
Butter Pickles, Honey Butter

Raw Bar Market Price

Poached Shrimp, Oysters, Crab Claws, Scallop
Ceviche
Lobster Tail (Market Price)
Lemon Aioli, Champagne Mignonette, Cocktail,
Grain Mustard Sauce

Antipasto 24 per person

Assorted Local Cheeses & Charcuterie
Marinated Olives, Grilled & Pickled Vegetables,
Oil Cured Tomatoes
Bread & Crackers

Cheese Display 16 per person

Local, Domestic, and Imported Cheeses
Honey, Fresh and Dried Fruits
Bread & Crackers

Individual Mini Dessert 18 per person

Buffet

Choose Three:

Chocolate Chip Cookie Trifle
Peanut Butter Pie
Emoji Cookies
Espresso Beignets
Red Velvet Cupcakes
Seasonal Fruit Cobbler
Chocolate Whoopie Pies & Funfetti Whoopie
Pies
Cookies and Cream Cheesecake
Orange Meringue Tarts
Strawberry Shortcakes
Sacher Torte
Carrot Cake

CHEF STATIONS

\$200 per attendant (up to 2 hours of service) per 100 guests

Guacamole Bar 20 per person

Chicharron, Pulled Chicken, Bacon, Tortillas,
Pepitas, Fresh Chiles, Cilantro, Tomatoes,
Queso

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Mac & Cheese 24 per person

Cavatappi
Bacon, Peas, Shallots
Roasted Peppers, Artichokes
Pick two sauces: Traditional Cheese Sauce,
White Cheddar, Herb Cream
Lobster (add \$4)

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Gnocchi 18 per person

Black Truffle, Chili Flakes, Pesto, Parmigiana
Reggiano
Garlic Bread
Pick two sauces: Bolognese, Tomato Basil,
Parmesan Cream

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Pepper Crusted Prime Rib 500 each

Roasted Vegetables, Pommery Mustard,
Horseradish
Serves up to 20 guests

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Smoked Brisket and Chicken 400 each

Skillet Corn, Housemade BBQ, Hot Sauce
Serves up to 25 guests

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Crepes (Pick Two) 22 per person

Whipped Mascarpone , Fruit Salsa
Ricotta and Spinach
Smoked Salmon with Traditional Toppings
Flank Steak , Truffle , Mushrooms

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Panini (Pick Two) 16 per person

Tomato Basil
Italian Meats, Provolone, Sweet Peppers
Grilled Cheese
Turkey, Pepper Jack, Arugula
Eggplant, Mozzarella, Tomato

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Steamship of American Beef 950 each

Herb Roasted Red Skin Potatoes, Jus, Creamy
Horseradish
Serves up to 200 guests

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Butter Basted Turkey 375 each

Whipped Potatoes, Giblet Gravy, Herb Aioli
Serves up to 25 guests

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)

Leg of Lamb 300 each

Pitas, Pickled Vegetables, Oregano Dressing
Serves up to 25 guests

1 Chef Station recommended per 100 guests –
\$200 per Chef (up to 2 hours)



PLATED DINNER

All dinners are served with Freshly Baked assorted Rolls and Butter and a selection of Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green, and Herbal Teas.

Upgrades: Pre-determined Choice of Entrée (price is based off of the highest priced item. Maximum of 3 entrée choices, 2 Proteins and 1 Vegetarian Option).

Tableside Choice of Entrée (maximum of 100 guests). A surcharge of \$25 per person will be applied to the highest priced Entrée choice. 4th course is required. Maximum of 3 entrée choices, 2 Proteins and 1 Vegetarian Option).

HOT APPETIZERS

Pork Belly 14 per person
Sweet Potato Hash, Egg, Grain Mustard

Mushroom Risotto 12 per person
Truffle Pecorino, Fine Herbs

Seared Scallop 14 per person
Potato Latke, Braised Apples, Lemon Crème Fraiche

COLD APPETIZERS

Ahi Tuna 14 per person
Sticky Rice, Marinated Cucumbers, Togarashi Aioli

Cauliflower Steak 10 per person
Broccolini, Raisin

Beet Cured Salmon 10 per person
Wild Rocket, Everything Bagel Chips, Yolk

Smoked Mozzarella
Heirloom Tomatoes, Pickled Vegetables, Arugula Pistou

SOUP

Asparagus Soup 9 per person
Truffle, Pecorino, Crisp Shallot

SALADS

Beets Salad
Breasola, Sorrel, Hazelnut, Chile

Roasted Tuber Soup 8 per person
Squash Ribbons

Roasted Corn Soup 8 per person
Crab Salad, Cilantro, Chili Oil

Seven Onion Soup 9 per person
Sherry, Swiss Croutons

Romaine Chicory Salad
Shaved Fennel, Whipped Goat Cheese, Cured Ham, Lemon Oil

Tuscan Kale Salad
Quinoa "Granola", Cranberry, Orange Dressing

Brussel Sprout "Caesar" Salad
Romaine, Pecorino, Croutons, Traditional Dressing

Poached Pear Salad 10 per person
Petite Lettuce, Ricotta, Spiced Walnuts, Peppercorn Vignette

PALETTE CLEANSERS

Lemon Champagne Sorbet 7 per person

Raspberry Chambord 7 per person

Blood Orange Grand Marnier Sorbet 7 per person

ENTRÉES

Roasted Chicken 50 per person
Hominy, Charred Scallions, Salsa Verde

Chicken Cacciatore 50 per person
Organic Tomatoes, Confit, Garlic, Peppers and Onions

Spinach & Feta Stuffed Chicken 55 per person
Red Pepper Cous Cous, Charred Lemon Jus

Miso Glazed Salmon 55 per person
Sesame Vegetables, Lotus Chips

Halibut 60 per person
Buttered Leeks, Jasmine Rice, Saffron Broth (Seasonal item from February to June)

Grilled Snapper & Focaccia 60 per person
Spanish Chorizo, White Bean, Kale

Braised Beef Short Ribs 52 per person
Risotto Carbonara, Yolkk

New York Strip 56 per person
Smoked Eggplant, Pickled Onion, Red Wine Jus, Potato Puree

Beef Tenderloin 55 per person
Smashed Potatoes, Asparagus, Bearnaise

Lacquered Pork Chop 55 per person
Green Onion Mash, Serrano Mustard

Farmers Vegetables 40 per person
Faro, Petite Squash, Tomato Pepper Coulis

Cannoli 45 per person
Baby Vegetables, Ricotta, Parmesan

Linguini 42 per person
Tomato Mushroom Ragout
Spaghetti, Truffle Cream, Pecorino

DESSERT

**Salted Caramel Bread
Pudding** 10 per person

Chocolate Addiction 11 per person
Hazelnut Biscuit, Chocolate Mousse, Chocolate
Almonds, Chocolate Meringue

Coconut Lime Mousse 10 per person
with Pineapple & Coconut Crumble

**Banana Fosters
Cheesecake** 10 per person

Black Forest Verrine 10 per person

DINNER BUFFETS

A surcharge of \$12 per person will apply for groups under 50 guests. All buffets come with Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green, and Herbal Teas.

Service charge of \$200 for events fewer than 20 people.

Old Country

75 per person

Grilled Asparagus
Roasted Campari Tomatoes
Blistered Artichokes
Caesar Salad

Roasted Carrots
Mascarpone Risotto

Wild Mushroom Ravioli
Bronzed Cod
Roasted Pork Loin, Rapini Pesto

Santorini

75 per person

Spiced Lentils and Chickpeas
Tabbouleh
Greek Salad, Cucumbers, Feta, Olives, Oregano
Vinegar

Saffron Potatoes
Lemon CousCous
Provencal Ratatouille

Charmoula Chicken
Lamb Meatballs
Herb Garlic Mahi Mahi

Buena Vista

95 per person

Pozole (Mexican Pork & Hominy Stew)

Jicama and Chayote Slaw
Vegetable Escabeche

Yellow Rice and Black Beans
Tostones (Fried Plantains)

Roasted Grouper, Garlic Mojo
Smoked Skirt Steak, Chimichurri
Pork Belly Al Pastor, Grilled Pineapple and
Pickled Onions

The Incline

95 per person

Kale Salad, Frisee, Almonds, Currants, Red
Wine Vinaigrette
Wedge Salad, Blue Cheese, Marinated
Tomatoes, Bacon, Onion, Ranch

Roasted Wild Mushrooms
Creamed Spinach
Mashed Potatoes

Petite New York Strip, Green Peppercorn Sauce
Rotisserie Chicken
Hot Smoked Pastrami Salmon

The Commonwealth

85 per person

Venison Chili

Roasted Apple and Beet Salad, Bibb Lettuce,
Pistachio Vinaigrette
Mixed Green Salad

Roasted Brussel Sprouts
Cauliflower Au Gratin

Petite Lamb Chops
Hunter Style Chicken
Cornmeal Dusted Trout

Individual Mini Dessert Buffet

Inclusive of
buffet menu
price

Choose Three:
Chocolate Chip Cookie Trifle
Peanut Butter Pie
Emoji Cookies
Espresso Beignets
Red Velvet Cupcakes
Seasonal Fruit Cobbler
Chocolate Whoopie Pies & Funfetti Whoopie
Pies
Cookies and Cream Cheesecake
Orange Meringue Tarts
Strawberry Shortcakes
Sacher Torte
Carrot Cake

Each Dinner Buffet includes Regular and
Decaffeinated Coffee from H.C. Valentine Coffee
Company & Lot 35, Black, Green & Herbal Tea

LATE NIGHT BITES

Slider Bar

22 per person

Angus Beef Slider
Caramelized Onions, Crisp Bacon, American
Cheese
Ketchup, Housemade BBQ Sauce, Dijon
Mayonnaise
Housemade Chips

Wild Wings

24 per person

Chicken Wings
Choice of two sauces:
Buffalo, BBQ, Garlic Parmesan
Blue Cheese Dip, Ranch Dressing
Celery Sticks

Pittsburgh Pierogies

20 per person

Potato and Cheddar
Caramelized Onions, Sour Cream, Crisp Bacon,
Hot Sauce, Apple Sauce

Nacho Bar

20 per person

Crisp Corn Tortilla Chips
Smoked Chicken, Serrano Beef
Black Beans, Jalapenos
Sour Cream, Queso, Salsa, Guacamole

Sweet Dreams

20 per person

S'more Pops, French Macaroons
Mini Ice Cream Sandwiches
Choice of One Cookie: Chocolate Chip, Double
Chocolate Chip, Peanut Butter
Choice of One Ice Cream: Vanilla, Chocolate,
Mint Chocolate Chip



BEVERAGE

Bartenders - \$100 each

Menu prices are subject to 15% Service Gratuity, 6% Administrative Fee, 7% Beverage Tax and 7% PA State and Local Tax

Name Brand Liquors

11 per drink

Finlandia Vodka
 Bacardi Oakhart Spiced Rum
 Bacardi White Rum
 Famous Grouse Whiskey
 Beefeater
 Sauza Blue Tequila
 Canadian Club Whiskey
 Jack Daniels

Premium Brand Liquors

12 per drink

Titos Vodka
 Bacardi 8
 Dewars
 Tanqueray
 Crown Royal
 1800 Reposado
 Bulleit Bourbon

Siganture Brand Liquors

14 per drink

Grey Goose Vodka
 Johnnie Walker Black
 Tanqueray 10
 Tres Generaciones
 Mount Gay Black Barrel Rum
 Jameson
 Four Roses Small Batch Bourbon
 Flor De Cana Rum

Domestic Beer

6 per drink

Yuengling
 Miller Lite
 O doul's Non-Alcoholic Beer

Premium Beer

7 per drink

Stella
 Corona
 Guinness
 Angry Orchard

House Wine

45 per bottle

Proverb Pinot Grigio
 Proverb Pinot Noir
 Proverb Cabernet Sauvignon
 Proverb Chardonnay
 Cielo Rose
 House Sparkling

House Champagne

45 per bottle

Liqueurs

10 per drink

Bailey's Irish Cream
Grand Marnier
Hennessey V.S.
Crown Royal
Amaretto Disarano
Drambuie
White Sambucca

Martini Bar

10 per drink

(Please Select Four)

Chocolate Martini
Cosmopolitan
Dirty Martini
Espresso Martini
Oatmeal Cookie
Raspberry Truffle
Butterscotch Truffle
Chocolate Cake
Green Apple
Valentini

Champagne Bar

10 per drink

(Please Select Four)

Bellini
Mimosa
Green Dragon
Champagne Cocktail
Fizzy Fuzzy Navel
Mimosa Moon

Craft IPA

9 per drink

IPA Pennsylvania