

# Sample Catering Menu

*The following dinner menu provides an example of the cuisine offered at Fairmont Pittsburgh. From traditional plated dinners to contemporary cocktail receptions, we can help you plan the perfect menu for your event. Choose from our extensive banquet menus or work with our culinary team to create a customized menu.*

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## Three-Course Plated Dinner

### Salad

Boston Bibb, Feta Cheese, Sliced Orange, Walnuts, White Balsamic Vinaigrette

### Pre-Selected Choice of Entrée

Roasted Beef Tenderloin, Stacked Potatoes, Roasted Vegetables, Red Wine Sauce

Herb Crusted Wild Halibut, Parsley Potatoes, Asparagus, Lime Butter Sauce

### Dessert

Milk Chocolate Pot de Crème, Chocolate Financier, Dark Chocolate Cream, Crunchy Praline Pearls

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## Testimonials

*Fairmont Pittsburgh is truly a first-class experience. – **MLB Travel Secretary***

*The entire staff at the Fairmont was helpful and willing to go out of their way to meet all of our needs. We can't say enough about the wonderful experience we had having our daughter's wedding at Fairmont Pittsburgh!*

*We recommend the Fairmont any chance we get, and have gotten too many compliments to count on the fantastic venue and delicious food. – **Parents of the Bride***

*As the meeting planner, I had to plan from off-site and did not actually attend the event. I will tell you I heard **NOTHING** but wonderful things about the food and how friendly the staff was when my group asked for a last minute meeting room, etc. – **Corporate Event Planner***

**For more information about catering or our on site facilities, please contact Robi Ruane at 412.773.8800 or visit our website at [fairmont.com/pittsburgh/meetings-weddings](http://fairmont.com/pittsburgh/meetings-weddings)**