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DoubleTree by Hilton Pittsburgh Cranberry

Catering Menus and Information



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General Event Information & Policies

2

Welcome to the DoubleTree by Hilton Pittsburgh Cranberry! We are excited to host your event and look forward to serving you and your associates. Our staff is happy to assist you in any way possible to prepare for a successful meeting or event. The following policies will help us ensure your success.

Guaranteed Number / Final Attendance Guarantees

Confirmation for the number of guests to be served must be received no later than 10 business days prior to the scheduled function. After this time, the guaranteed number may increase, but not decrease. If the guaranteed number is not submitted in this time frame the Hotel will consider your originally expected number of people to be the guarantee for all charges. All Hotel Charges will be based upon the guaranteed number or the actual number served, whichever is greater.

Buffet Services

All Buffet Service requires a minimum of 25 guests guaranteed in attendance. If your guarantee count falls below 25 guests on a buffet, the menu selections will be modified to Chef's Choice unless 25 guests are paid for.

1

Service Fees & Taxes

A 21% service charge and applicable sales tax will be added to all food, beverage, audio visual, rental and resources ordered through the Hotel. The DoubleTree reserves the right to inspect and control all parties, meetings, receptions and events being held on the premises. All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel. Outside food and/or beverage is strictly prohibited. No food and beverage is to be taken from the Hotel.

Loss & Damage

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. The Hotel will not permit the affixing of any item to the walls, floors, ceiling with nails, staples, tape or other substance. Please contact the Catering Department for assistance in displaying of all materials.

6

Breakfast Buffet Selections

Continental Breakfasts and Breakfast Buffets are served for a Maximum of Two Hours.
After this time, refreshment will be required.

Signature Continental \$14

Chilled Fruit Juice Selection, Sliced Fresh Seasonal Fruits,
Assorted Pastries and Muffins, Butter and Fruit Preserves,
Coffee, Decaffeinated Coffee and Assorted Teas

Healthy Start Continental \$16

Chilled Fruit Juice Selection, Fresh Breakfast Fruit and Nut Breads,
Seasonal Fresh Fruit Display, Oatmeal with Dried Fruits, Nuts, Brown Sugar and
Cinnamon, Assorted Yogurts, Coffee, Decaffeinated Coffee and Assorted Teas

Eye Opener Breakfast Buffet \$22

Assorted Chilled Fruit Juices, Sliced Seasonal Fruits,
Cinnamon Vanilla French Toast with Maple Syrup, Farm Fresh Scrambled Eggs,
Chef's Breakfast Potatoes, Smoked Bacon and Link Sausage,
Assorted Fresh Breakfast Pastries, Butter and Fruit Preserves,
Coffee, Decaffeinated Coffee and Assorted Teas

* Upgrade to Stuffed French Toast for an additional \$2.00 per person





Breakfast Buffet Enhancements

All prices are per person.

Ham, Egg, and Cheese Croissant Sandwich \$5

Turkey Sausage \$2

Assorted Breakfast Breads \$4

Freshly Baked Muffins and Danish \$4

Assorted Bagels with Cream Cheese \$5

Assorted Dried Cereals and Milks \$4

Assorted Fruit Yogurts \$4

Assorted Fruit Smoothies \$5

Cottage Cheese and Chives \$4

Oatmeal served with Dried Fruits, Nuts, Brown Sugar and Cinnamon \$4

Chef Attended Stations

\$75 per Attendant | One Attendant per 50 People | Suggested Maximum 150 People | Pricing Based on One Hour of Service

Malted Belgian Waffles Prepared to Order, Blueberry Topping, Strawberry Topping,
Whipped Cream, Butter and Warm Syrup \$7.5

Omelets Prepared to Order, Tomatoes, Mushrooms, Peppers, Onions, Ham, Bacon
Crumbles, Cheddar and Monterey Jack Cheeses \$7.5



Plated Breakfast

Includes Assorted Breakfast Pastries, Chilled Fruit Juice, Coffee, Decaffeinated Coffee & Assorted Teas

The Traditional Sunrise *GF \$16

Freshly Scrambled Eggs with Chives, Gourmet Breakfast Potatoes & Your Choice of Smoked Bacon, Sausage or Ham

The French Connection *GF \$16

Cinnamon French Toast with Whipped Butter, Warm Syrup & Your Choice of Smoked Bacon, Sausage or Ham

*May Substitute Buttermilk Pancakes for French Toast



Enhancements

Flat Iron Steak *GF, Turkey Sausage, Stuffed French Toast, Texas French Toast, Omelets *GF

Contact your Catering Professional for Pricing.

All Day Executive Meeting Package Plans

The Controller \$24

The Wake Up

Chilled Fruit Juice Selection, Fresh Breakfast Pastries and Muffins, Butter and Fruit Preserves, Coffee, Decaffeinated Coffee and Assorted Teas

The Refresh

Assorted Sodas, Bottled Water, Coffee, Decaffeinated Coffee and Assorted Teas

The Wrap Up

Home Style Baked Cookies and Brownies, Assortment of Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

The CEO Board Room Package \$52

(Includes Cranberry Township Deli or Chef Created Working Lunch)

Morning Continental

Chilled Fruit Juice Selection, Fresh Breakfast Pastries and Muffins, Butter and Fruit Preserves, Coffee, Decaffeinated Coffee and Assorted Teas

Mid-Morning Refresh

Granola and Power Bars, Bottled Spring Water, Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

Afternoon Break

Vegetable Crudit  ,Ranch Dip, Fresh Gourmet Buttered Popcorn, Hard Pretzels, Home Style Baked Cookies, Bottled Spring Water, Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

Cranberry Township Deli \$25

Cheese Filled Tortellini Salad, Sundried Tomatoes & Marinated Vegetables | Classic Caesar Salad

Premium Meats and Cheeses to Include: Smoked Turkey, Hickory Smoked Ham, Roast Beef, Pepper Cured Pastrami, Genoa Salami, Alpine Swiss Cheese, Wisconsin Cheddar, Classic Provolone Cheese

Served With: Dill Pickles, Sliced Vine Ripe Tomatoes, Spanish Manzanilla Olives, Sliced Red Onion, Leaf Lettuce

Mayonnaise, Dijon Mustard, Spicy Brown Heidelberg Mustard, Kaiser Rolls and Bread Assortment

Home Style Fresh Baked Cookies and Brownies



Theme Breaks

Breaks are served for a Maximum of Two Hours. After this time, refreshment will be required.

Stadium \$12

Warm Soft Pretzels with Mustard Dipping Sauce, Salty Peanuts, Buttery Popcorn, Potato Chips, Assorted Sodas, Coffee, Decaffeinated Coffee and Assorted Teas

The Health Kick \$12

Granola and Nutri-Grain Bars, Seasonal Whole Fresh Fruit, Assorted Nuts, Apple and Orange Juice, V8 and Bottled Water

Nacho Bar \$13

Tri Colored Nacho Chips, Warm Nacho Cheese Sauce, Fresh Salsa, Guacamole, Jalapenos, Black Olives, Sour Cream, Assorted Sodas, Coffee, Decaffeinated Coffee and Assorted Teas

**Add Seasoned Ground Beef or Chicken for \$2 per Person.*

The Executive \$13

Sliced Fresh Fruit, Crisp Vegetables, Assorted Cheeses, Crispy Breads and Crackers, Ranch and Mustard Dipping Sauce, Iced Tea, Bottled Water, Coffee, Decaffeinated Coffee and Assorted Teas

The DoubleTree Sweet Shop \$13

Freshly Baked DoubleTree Cookies, Gourmet Cookies, Fudge Brownies, Candy Bars, 2% and Chocolate Milk, Coffee, Decaffeinated Coffee and Assorted Teas



A La Carte Break Items

A La Carte Items may not be ordered as half gallons or half dozens | Prices are per Person

Assorted Breakfast Breads.....	\$4
Fresh Muffins and Danish.....	\$4
Granola and Nutri-Grain Bars.....	\$4
Fudge Brownies.....	\$5
Freshly Baked Cookies.....	\$4
Imported and Domestic Cheeses with Assorted Crackers.....	\$7
Sliced Seasonal Fruit.....	\$6
Vegetable Crudité.....	\$6
Whole Seasonal Fruit.....	\$4
Assorted Mixed Nuts.....	\$6
Bags of Potato Chips and Pretzels.....	\$3
Homemade Potato Chips with French Onion Dip.....	\$6
Assorted Candy Bars.....	\$4
Soft Pretzels with Yellow Mustard and Cheese Sauce.....	\$6
Popcorn.....	\$4
Tortilla Chips with Guacamole and Salsa.....	\$6
Coffee, Decaffeinated Coffee, Assorted Teas.....	\$4



Plated Lunch

All Plated Lunch Entrees Include: Choice of Starter, Entrée & Dessert.
Served with Assorted Rolls, Seasonal Vegetable, Chef's Starch, Iced Tea and Coffee Service.

Starters (Choose One)

Arcadian Greens with Tomato, Cucumber, Red Onion,
Carrot and Assorted Dressings *GF

Chicken Pastina Soup

Iceberg Wedge Salad, Cherry Tomato, Blue Cheese, Crumbled Bacon and
Blue Cheese Dressing *GF

Cream of Mushroom Soup

Starter Upgrades

Creamy New England Clam Chowder +\$3

Maryland Crab Bisque +\$6

Mediterranean Salad *GF +\$4

*Tender Leaves of Bibb Lettuce with Kalamata Olives, Artichoke Hearts,
Garbanzo Beans and Grape Tomatoes served with Balsamic Vinaigrette*

Cavatelli Pasta with Roasted Chicken and
Sundried Tomato-Pesto Cream Sauce +\$7

Gulf Shrimp Cocktail *GF +\$12

Continue with your Plated Lunch Entrée on the next page!



Plated Lunch

2 Entrees available for groups over 50 people.

Entrees

Herbed Roasted Chicken *GF \$22

Artichoke Hearts, Herbs, Garlic, Crushed Plum Tomatoes, White Wine Cream

Chicken Asiago *GF \$22

Boneless Chicken Breast with Sundried Tomatoes and Artichoke Hearts in Asiago Cream Sauce

Herbed Atlantic Salmon *GF \$23

Grain Mustard, Dill Cream

8oz. New York Strip Steak *GF \$30

Maitre d'Hotel Butter

Filet & Scampi *GF \$35

Tender Filet of Beef Medallions, Peppercorn Sauce, Jumbo Shrimp Scampi

Roasted & Sliced Pork Tenderloin *GF \$25

Mushroom Madeira Wine Sauce

Chicken Bruschetta *GF \$23

Mozzarella, Tomato, Red Onion, Fresh Basil, Balsamic, Extra Virgin Olive Oil

Light Lunch Option

Grilled Chicken Sandwich \$21

Lettuce, Tomato, Pickled Red Onion, Pepper Jack Cheese, Dill Pickle, Potato Chips

*Also available as Barbeque or Cajun Style

**Upgrade Plate to Include Vegetable Chips for \$2 per Person.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge and 7% Tax. Subject to change.

Lunch Desserts



Chocolate Banana Parfait

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Carrot Cake

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Vanilla Bean Cheesecake

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Apple Crumb Tart

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Chocolate Fudge Cake



Buffet Lunches

Tuscan Buffet \$28

Crisp Romaine Lettuce, Vine Ripe Tomatoes, Sweet Red Onion,
Ripe Olives, Garlic Croutons, Asiago Cheese

Tortellini Salad with Sundried Tomatoes and Marinated Vegetables

Northern Italy Best Market Place Antipasto Display *GF
Artichokes, Olives, Roasted Peppers, Capicola, Soppressata, and Provolone

Entrees:

Chicken with Capers and Herbs in White Wine Lemon Butter *GF

Italian Sausage and Peppers

Penne Pasta with Wild Mushrooms and Herbs in Tomato Cream Sauce

Oven Roasted Potatoes *GF

Broccoli, Garlic Butter *GF

Garlic Bread Sticks, Knots, Rolls and Butter

Tiramisu, Lemon Squares, Almond Biscotti



Buffet Lunches

Soup, Salad, and Baked Potato Bar \$24

Cream of Mushroom or Chicken Pastina Soup
(Choose One)

Fresh Fruit Salad *GF

Mixed Garden Greens with Tomato, Cucumber, Carrot, Red Onion,
Balsamic and Ranch Dressings *GF

Baked Idaho Potatoes *GF

Toppings to Include:

Grilled Chicken, Marinated Seared Flank Steak, Flaked Tuna, Broccoli,
Cauliflower Florets, Red Onions, Bacon, Shredded Cheeses,
Sour Cream, Garbanzo Beans, Chili con Carne *GF

Assorted Rolls and Creamery Butter

Creamy New York Style Cheesecake



Buffet Lunches

Unionville Buffet \$27

Mixed Garden Salad with Tomato, Cucumber, Carrot, Red Onions,
Seasonal Dressings *GF

Tri-Color Rotini Pasta Salad with Olives, Mild Pepper Rings, Tomatoes,
Bell Pepper, Cucumber, and Parmesan Cheese

Fresh Fruit Salad *GF

Entrees:

Roasted Garlic and Rosemary Chicken *GF

Baked Cold Water Cod, Citrus Butter Sauce *GF

Steamed Green Beans *GF

Rice Pilaf *GF

Assorted Rolls and Creamery Butter

Chocolate Fudge Cake and Banana Cream Pie



Buffet Lunches

Steel City Buffet \$27

Wedding Soup

Broccoli Salad with Bacon, Red Onion and Cheese *GF

Pittsburgh Chicken Salad *GF

Slices of Grilled Chicken, Cucumber, Tomato, Hard Boiled Egg, Red Onion and Shredded Cheddar Cheese. Topped with Fresh Cut French Fries. Ranch and Balsamic Vinaigrette Dressings

Entrees:

Pot Roast with Root Vegetables *GF

Potato and Cheese Pierogis with Caramelized Onions and Creamery Butter

Kielbasa and Sauerkraut *GF

Cheesed Potato Bake *GF

Hot Buttered Corn Kernels *GF

Assorted Rolls and Creamery Butter

Burnt Almond Torte, Peanut Butter Pie



Plated Dinner

All Plated Dinner Entrees Include: Choice of Starter, Entrée, and Dessert.
Served with Assorted Rolls, Seasonal Vegetable, Chef's Accompaniment, Iced Tea & Coffee Service.

Starters (Choice of One)

Arcadian Greens with Tomato, Cucumber, Red Onion, Carrot,
Ranch and Balsamic Dressings *GF

Spinach Salad with Dried Cranberries, Candied Pecans, Grape Tomatoes,
Feta Cheese and Raspberry Vinaigrette *GF

Iceberg Wedge Salad, Cherry Tomato, Blue Cheese, Crumbled Bacon *GF

Chicken Pastina Soup

Starter Upgrades

Maine Lobster Bisque +\$8

Jumbo Prawn Martini Glass Appetizer +\$14 *GF

Potato Gnocchi, Wild Mushroom, Roasted Pepper Cream +\$9

Sorbet Selection: Passion Fruit, Raspberry, or Lemon +\$7 *GF

Custom Specialty Salads or Cheese Course - By Quote

Sea Scallops Wrapped in Bacon, Thai Chili Sauce +\$13 *GF

Maryland Crab Cake, Spicy Remoulade Sauce +\$12

Grilled Portobello Mushroom, Four Cheese Melt, Macadamia Nuts +\$9 *GF

Continue with your Plated Dinner Entrée on the next page!



Plated Dinner

2 Entrees available for groups over 50 people.

Entrees

Herbed Roasted Chicken Au Vin *GF \$31

Bacon, Mushrooms, Shallots, Herbs, Cabernet Demi

Chicken Asiago *GF \$33

Sundried Tomatoes, Artichoke Hearts, Baby Spinach, Asiago Cheese Cream Sauce

Chicken with Prosciutto *GF \$33

Imported Italian Prosciutto, Roasted Peppers and Garlic, Tomatoes, Mozzarella, White Wine

Baked Cod Provençale *GF \$31

Tomatoes, Roasted Garlic, Capers, Herbs, Olives, Extra Virgin Olive Oil

Filet of Atlantic Salmon *GF \$35

White Miso Glazed, Soy Ginger Reduction

Filet Mignon *GF \$43

Wild Mushrooms, Roasted Shallot and Cabernet Demi

10oz. New York Strip Steak *GF \$41

Marinated in Garlic and Oil, Grilled and Served with a House Made Steak Sauce

Herb Marinated Pork Tenderloin *GF \$31

Thyme, Grain Mustard and Roasted Garlic Demi-Glace



Plated Dinner

Duo Plates

Flat Iron Steak, *House Made Steak Sauce* &
Blue Crab Cake, *Red Pepper Chutney*, *Curried Pepper Cream*
\$42

New York Strip Steak, *Wild Mushroom Cabernet Sauce* &
Roasted Chicken Breast, *Asiago Cream*
*GF \$46

Grilled Chicken, *Thai Chili Orange Glaze* &
Atlantic Salmon, *Soy-Ginger Reduction*
*GF \$43

Petite Filet Mignon, *Peppercorn Crusted* &
Tiger Shrimp, *Scampi Style*
*GF \$46

Mixed Grille Trio

Grilled Lamb Chop Lollipop with *Gemolata*, Boar Sausage, Petit Filet, Cabernet Demi
*GF \$65



Dinner Desserts



Double Fudge Cake

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Carrot Cake

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Lemon Berry Mascarpone Cake

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Key Lime Pie

~

Peanut Butter Pie

~

Cheese Cake Parfait



Buffet Dinners

Commodore Perry Buffet \$36

*The Commodore was a national naval hero in the War of 1812.
Cranberry Township celebrated and named the main route through town after him.*

Mixed Garden Salad with Tomato, Cucumber, Carrot,
Red Onion, Balsamic Dressing *GF

Tri-Color Pasta Salad with Olives, Mild Pepper Rings, Tomatoes,
Bell Pepper, Cucumber, Parmesan Cheese

Spinach Salad with Dried Cranberries, Pecans, Grape Tomatoes, Feta Cheese,
Raspberry Vinaigrette *GF

Entrees:

Chicken with Sundried Tomatoes, Artichokes, Asiago Cream *GF

Broiled Atlantic Salmon, Dill Butter *GF

Penne with Seasonal Vegetables, Roasted Tomato, White Wine

Green Beans Amandine *GF

Roasted and Seasoned Red Skin Potatoes *GF

Assorted Rolls and Creamery Butter

Chef's Selection of Desserts



Buffet Dinners

Venetian Gondola Buffet \$39

Work your way through Northern Italian Cuisine.

Traditional Caesar Salad *GF

Marinated Vegetable Salad *GF

Tomato and Mozzarella Caprese Salad *GF

Entrees:

Chicken Scaloppini with Peppers, Onions, Mozzarella,
Light Wine, Tomato Sauce *GF

Wild Mushroom Ravioli, Roasted Garlic Asiago Cheese Cream
Eggplant Parmesan

Oven Roasted Potatoes *GF

Broccoli with Roasted Tomatoes and Garlic *GF

Garlic Bread Sticks, Rolls and Butter

Tiramisu, Double Chocolate Cake



Buffet Dinners

Crider's Corners 4-Item Buffet \$42

Crider's Corners was the original business district in Cranberry Township. Founded in 1804, it is situated on the original 4 corners of Route 19 and Freedom Road.

Romaine with Bacon, Egg, Onion, Tomato, Croutons, Shredded Jack Cheese, Balsamic and Ranch Dressings

New Potato Salad, Red Onions, Peppers, Herbs, Dijon, Sour Cream, Olive Oil *GF

Seasonal Fresh Fruit Salad *GF

Entrees:

Rosemary Chicken *GF

Pesto Crusted Salmon

Farfalle Pasta with Baby Shrimp, Tomatoes, Roasted Garlic, Olive Oil

Barbeque Rubbed Pork Loin *GF

Buttery Whipped Potatoes *GF

Green Beans with Shallot Butter *GF

Assorted Rolls and Creamery Butter

Triple Chocolate Layer Cake and Carrot Cake





Buffet Dinners

South of the Border Buffet \$41

Tastes of the Southwest with a little fire...

Mixed Greens Tossed with Black Beans, Roasted Corn, Tomatoes, Peppers, Red Onion, Crispy Tortilla Strips, and Southwestern Ranch Dressing

Spicy Southwest Slaw *GF

Jalapeno Cornbread Panzanella Salad

* Add Chicken Tortilla Soup +\$3

Entrees:

Chipotle Marinated Flank Steak *GF

Salmon with Chili and Cilantro-Lime Butter *GF

Dry Rubbed Pork Loin *GF

Black Beans with Chorizo Sausage and Rice *GF

Corn and Pepper Sauté *GF

Assorted Rolls and Butter

Caramel Apple Cake, Vanilla Bean Brule Cheesecake





Buffet Dinners

Franklin Trading Post Buffet \$43

In the 1700's, visitors to our area stopped through Cranberry on their way to a popular trading post near Franklin, PA.

Mixed Garden Salad, Tomato, Cucumber, Carrot, Red Onion,
Ranch Dressing *GF

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes,
Feta Cheese, Bacon Dressing *GF

Marinated Vegetable Salad *GF

Entrees:

Orzo with Red Peppers, Toasted Pine Nuts, Olives, Feta Cheese *GF

Chicken with Artichokes, Roasted Red Peppers, Capers, Olives *GF

Sliced Rib Eye, Sautéed Mushrooms, Onions, Cabernet Reduction *GF

Baked Cod, White Wine, Butter, Garlic *GF

Seasonal Fresh Vegetable *GF

Herbed New Potatoes *GF

Assorted Rolls and Butter

Lemon Berry Mascarpone Cake, Chocolate Raspberry Cake

Hors d'Oeuvres

Priced per 50 Pieces

Hot

Phyllo Wrapped Asparagus \$140

Pork Pot Stickers with Soy-Marmalade Glaze \$100

Spanakopita, Tzatziki Sauce \$140

Smoked Chicken & Cheese Cornucopias \$160

Vegetable Eggrolls with Thai Chili Sauce \$100

Chicken and Pineapple Brochettes \$150

Mushroom Caps filled with Sausage \$135

Trio of Chicken Wings \$200 (Priced per 100 Pieces)

Dry Rub, Buffalo, Garlic Parmesan

Beef Brochettes \$175

Crab Rangoon \$160

Scallops Wrapped in Bacon \$175

Beef Duxelle EnCroute \$165

Miniature Quiche \$110

Oysters Rockefeller \$Market Price

Swedish Meatballs \$110

Coconut Fried Shrimp \$160

Miniature Crab Cakes \$160

Cold

English Cucumber, Dill Cream Cheese & Crab \$150

Roasted Pepper and Boursin on Focaccia \$115

Stuffed Peppadews, Garlic Boursin Cream Cheese \$130

Smoked Salmon Mousse on Toast Point \$120

Goat Cheese on Pepper Crostini \$125

Pita & Hummus Bites \$100

Tomato and Basil Bruschetta \$130

Salami Coronets \$100

Artichoke Antipasto Skewer \$160

Iced Jumbo Shrimp \$250

From the Carvery

Chef Attended Stations: \$75 per Attendant

One Attendant per 50 People. Pricing Based on One Hour of Service.

Roasted Prime Rib (Serves 35) *GF

Dry Rubbed, Slow Roasted, Horseradish Cream, Assorted Rolls \$330

Baron of Beef (Serves 40) *GF

Served with Whole Grain Mustard, Horseradish Cream, Natural Juices, Silver Dollar Rolls \$300

Tender Breast of Turkey (Serves 25) *GF

Served with a Cranberry-Orange Relish, Silver Dollar Rolls \$250

Smoked Pit Ham (Serves 50) *GF

Served with Honey-Dijon Sauce, Silver Dollar Rolls \$300

Roasted Pork Loin (Serves 35) *GF

Garlic & Herb Marinated, Slow Roasted, House Made Barbeque Sauce, Silver Dollar Rolls \$300

Peppercorn Crusted Tenderloin of Beef (Serves 25) *GF

Roasted Beef Tenderloin, Bearnaise, Horseradish Cream, Silver Dollar Rolls \$385

Salmon en Croute' (Serves 25)

Russian Style Pastry filled with Salmon and Rice, Hard Boiled Eggs, Mushrooms, Onions and Dill - Served with Sour Cream Dill Sauce \$300





Chilled Displays

All Prices are Per Person.

Crudité of Crisp Garden Vegetables

Served Fresh or Grilled, Ranch Dip \$7

Charcuterie Board

Smoked & Cured Game Meats, Dry Sausage, Whole Grain & Dijon Mustards, Pennsylvania Artisanal Cheeses, Grilled Breads \$12

Traditional Antipasto

Smoked Mozzarella, Genoa Salami, Peppadews, Marinated Artichokes, Cherry Tomatoes, Olives, Tomato-Basil Bruschetta \$10

Seasonal Fresh Fruit Display

Berries, Biscotti, Raspberry Yogurt \$7

* Upgrade your Fruit Display to Include Whipped Cream, Chocolate Fondue, & Pound Cake +\$5

Mediterranean Station

Roasted Garlic Hummus & Pita Chips, Green Greek, Nicoise, Kalamata, California Green, Picholine & Amfissa Olives, Marinated Artichokes & Peppers, Charcuterie of Prosciutto, Hard Salami & Pepperoni, Babaghanoush & Tabouleh, Imported & Domestic Cheeses, Crackers, Crostini \$17

Imported and Domestic Cheese Display

Fruit Garnishes, Heidelberg Mustard and Gourmet Crackers \$10

Sliced Smoked Salmon

Capers, Onions, Cream Cheese, Pumpkin Seed Breads \$10





Hot / Cold Items

All Prices are Per Person.

Baked Brie Cheese

Wrapped in Puff Pastry, Glazed Raspberry Sauce, Almonds \$150 per Wheel

Nacho Bar

Tri Colored Corn Tortilla Chips, Nacho Cheese Sauce, Black Olives, Jalapenos, Diced Onion, Sour Cream, Salsa, Guacamole \$12

Buffalo Chicken Dip

Oven Baked, Tortilla Chips, Celery \$12



Group Reception Packages

Reception Packages are served for a Maximum of Two Hours. After this time, refreshment will be required.

Bronze

Spanakopita, Tzatziki Sauce
Mushroom Caps filled with Sausage
Vegetable Eggrolls with Thai Chili Sauce
Imported & Domestic Cheese Platter
Crudit  of Crisp Garden Vegetables,
Ranch
Dry Snacks, Dips
\$28

Silver

Charcuterie Board
Nacho Bar
Dry Rub, Buffalo & Garlic Parmesan
Chicken Wings
Scallops wrapped in Bacon
Phyllo wrapped Asparagus
Salami Coronets
Poached Peel & Eat Shrimp on Ice
**Upgrade to Peeled Shrimp +\$6*
\$38

Gold

Baked Brie Cheese
Mediterranean Station
Imported & Domestic Cheese Display
Seasonal Fresh Fruit Display
Oysters Rockefeller
Crab Rangoon
Smoked Chicken & Cheese Cornucopias
Pita & Hummus Bites
Miniature Quiche
Pork Pot Stickers with
Soy-Marmalade Glaze
Chicken Brochettes
Peeled Gulf Shrimp on Ice
\$58



Chilled Seafood Upgrades

Iced Peeled Gulf Shrimp *GF
Seafood Cocktail Sauce

Beer Poached Peel & Eat Shrimp *GF

Cracked Steamed Alaskan King Crab Legs *GF
Wasabi Butter

Cracked Steamed Snow Crab Legs *GF
Drawn Butter

Steamed New Zealand Mussels *GF
Marinara Style or with Garlic Butter

Variety Crab Claws *GF
Seasonal, Seafood Cocktail Sauce

Ask your Catering Professional for the Current Price.

Reception Stations

Reception Stations are served for a Maximum of Two Hours. Minimum 3 Stations. After this time, refreshment will be required.

Semolina Station \$12

Gemelli with Shrimp and Asparagus Tips in Roasted Garlic and Parmesan Cream
Farfalle with Roasted Chicken, Hot Italian Sausage and Banana Peppers in White Wine Tomato Sauce
Penne with Meatballs in Bolognese Sauce
Red Pepper Flakes, Parmesan Cheese, Shredded Asiago, Garlic Bread Sticks

Far East Meets the West \$14

Beef with Spicy Ginger Soy Sauce - Tempura Chicken with Orange Glaze - Asian Style Vegetables - Fried or White Rice - Fortune Cookies

South of the Border \$18

Julienned Grilled Chicken with Sautéed Peppers and Onions, Fajita Style - Seasoned Taco Beef - Refried Beans - Spanish Rice
Soft Flour Tortillas - Corn Taco Shells - Nacho Cheese Chips
Chile Con Queso - Tomato Salsa - Sour Cream - Guacamole - Shredded Lettuce - Tomato - Onion - Shredded Jack Cheese

Variety Salad Station \$12

Chicken Caesar - Romaine, Grilled Chicken, Croutons, Parmesan Cheese
Pittsburgh Steak Salad - Grilled Steak, Egg, Cucumber, Red Onion, Tomato, Bleu Cheese, Bacon, Roasted Potatoes
Greek Salad - Imported Olives, Roasted Peppers, Red Onion, Tomatoes, Cucumbers, Feta Cheese

Viennese Table \$16

Assorted Truffles - Éclairs - Mini Cheese Cakes - Fruit Tartlettes - Macaroons - Cream Puffs - Lady Locks
Lemon Squares - Lemon Berry Mascarpone Torte - Coffee - Selection of Tea - Decaffeinated Coffee

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge and 7% Tax. Subject to change.



Liquor & Beer Selections

Call Brand Liquors

Smirnoff Vodka
Bacardi and Captain Morgan Rum
Beefeater's Gin
Seagram's Whiskey 7
Cutty White Label Scotch
Jim Beam Bourbon
DeKuyper Peach Schnapps
DiAmore Amaretto
Kapali Coffee Liqueur
Bailey's Irish Cream

Premium Brand Liquors

Absolut Vodka
Bacardi and Captain Morgan Rum
Tanqueray Gin
Crown Royal Whiskey
Dewar's White Label Scotch
Jack Daniels Bourbon
DeKuyper Peach Schnapps
Amaretto Di Sarrano
Kahlua Coffee Liqueur
Bailey's Irish Cream



Call Brand Beers:

Coors Light, Miller Lite, I.C. Light, Budweiser,
Michelob, Miller Genuine Draft, Yuengling,
Rolling Rock

Premium Brand Beers:

Amstel Light, Corona Light, LaBatts Blue,
Corona, Heinekin (+All Above Mentioned)



Wine Selections

White Wines

Chardonnay, J. Lohr, California \$34

Chardonnay, Kendall Jackson, California \$42

Pinot Grigio, Robert Mondavi P.S., California \$28

Riesling, Chateau St. Michelle, Washington \$32

Red Wines

Cabernet Sauvignon, Woodbridge, California \$29

Cabernet Sauvignon, Kendall Jackson, California \$40

Merlot, J. Lohr, California \$30

Pinot Noir, Angeline, California \$30

Merlot, Woodbridge, California \$29

Blush Wines

White Zinfandel, Sutter Home, California \$26

White Zinfandel, Beringer, California \$25

Champagne / Sparkling Wines

Martini & Rossi Asti Spumante, Italy \$35

Korbel Brut, California \$35





Bar

One Bartender will be Provided per 100 Guests

Consumption / Cash Bar

Premium Brands

Cocktail \$7

Glass of Wine \$7

Bottle of Premium Beer \$6

Bottle of Domestic Beer \$5

Soda \$3

Call Brands

Cocktail \$6

Glass of Wine \$6

Bottle of Domestic Beer \$5

Soda \$3

Host Sponsored Bar

Premium Brands

First Hour \$14

Each Additional Hour \$10

Call Brands

First Hour \$13

Each Additional Hour \$8

Should Bar Sales not Exceed \$350.00 per Bartender,
a \$75.00 Fee will be Applied per Bartender