



TRYP

PITTSBURGH
LAWRENCEVILLE

BY WYNDHAM

EVENT MENU

BREAKFAST

For Events of 15 guests or more. Breakfast buffets are served with Coffee, assorted Hot Teas, Apple and Orange juice. Additional beverages available on consumption; refer to beverage menu.

Butler Street Breakfast

\$22 per person

- Assorted Pastries & Bagels
- Seasonal Fruit
- Yogurt & Granola

Beverage Bar

- Regular & Decaf Coffee (De Fer) *\$35 per gallon*
- Assorted Teas (Tupelo Honey Teas) *\$35 per gallon*

40th Street Breakfast

\$26 per person

- Assorted Breakfast Sandwiches
- Seasonal Fruit

Eden Way Breakfast Buffet

\$32 per person

- Assorted Pastries
- Seasonal Fruit
- Yogurt & Granola
- Scrambled Eggs
- Choice of Ham or Bacon
- Breakfast Potatoes



LUNCH

Pittsburgh Salad \$25 per person

- Artisan Blend Leaf Lettuce
- Romaine Hearts
- Seasonal Vegetables
- Grains & Legumes
- Assorted Vinaigrettes
- Choice of Protein (Chicken, Steak, Tempeh)
- Assorted Breads
- Shoestring Fries

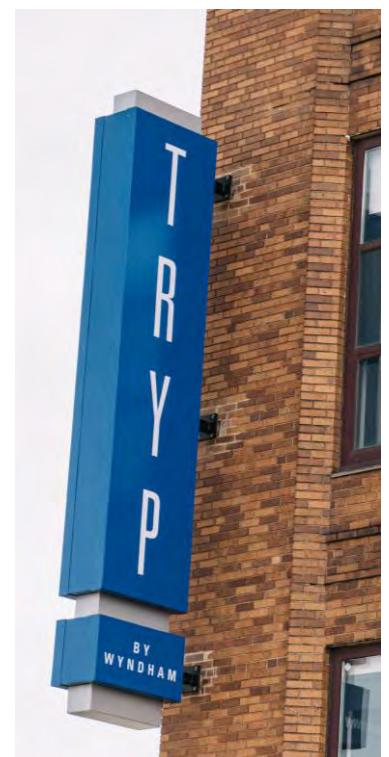
Build Your Own Brick Sandwich \$30 per person

- Assorted Breads
- Assorted Deli Meats & Cheeses
- Sandwich Toppers
- Sandwich Sauces & Spreads
- Pickle Platter
- Mixed Green Salad with Seasonal Vegetables & Vinaigrette
- Shoestring Fries

Old School Pasta \$28 per person

- Pasta: Red Sauce or White Sauce
- Add Meatballs or Chicken \$5 per person
- Mixed Green Salad with Seasoned Vegetables & Vinaigrette
- Garlic Bread

Add soup of the day \$8 per person



SNACKS

Drafting Break \$14 per person

- Olives
- Assorted Pickle Platter
- Dips with Crudite
- Chips
- Pretzels
- Popcorn

Masonry Break \$14 per person

- Assorted Cookies
- Chocolates
- Trail Mix

Brick Break \$16 per person

- Dried Fruits
- Trail Mix
- Granola Bars

*All breaks are served with fresh brewed iced tea, sparkling water, lemons and limes.
Additional beverages available on consumption; refer to beverage menu.*



RECEPTION – HORS D'OEUVRES

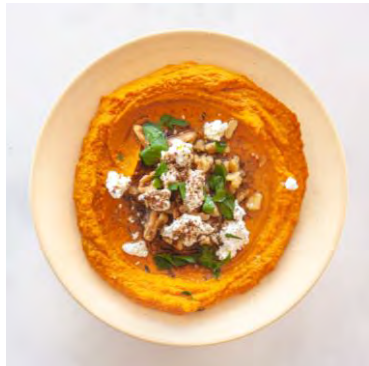
\$8/person/item

- Chorizo Stuffed Roasted Dates
- Bacon Wrapped Grilled Figs
- Cucumbers with Boursin Cheese & Poiquillo Peppers
- Meatballs with Arugula & Sunflower Seed Pesto
- Shrimp Cocktail with Harissa
- Crostini with Smoked White Bean, Pickled Onion, Sweet Coppa
- Crostini with Avocado & Dukkah
- Charcuterie & Cheese Board
- Dips & Crudite

Light Affair

\$26/person

- Assorted Tea Sandwiches
- Assorted Pastries
- Fresh Fruit
- Fresh Vegetables & Assorted Dips



DINNER

FIRST COURSE

- Crispy Brussel Sprouts with Bacon Jam
- Burrata with Romesco Sauce, Crostini
- Caramelized Onion Tart with Goat Cheese & Arugula

SECOND COURSE

- Soup Du Jour
- Seasonal Salad

THIRD COURSE

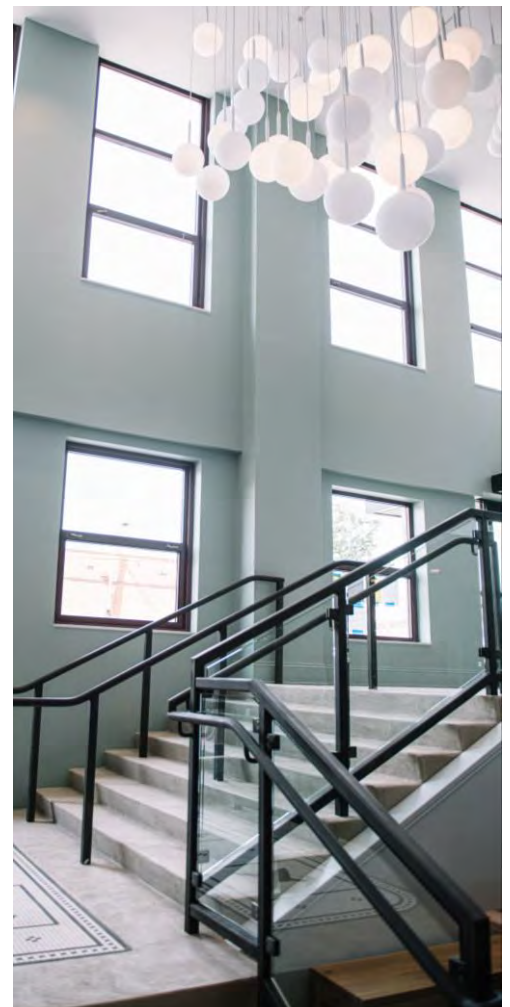
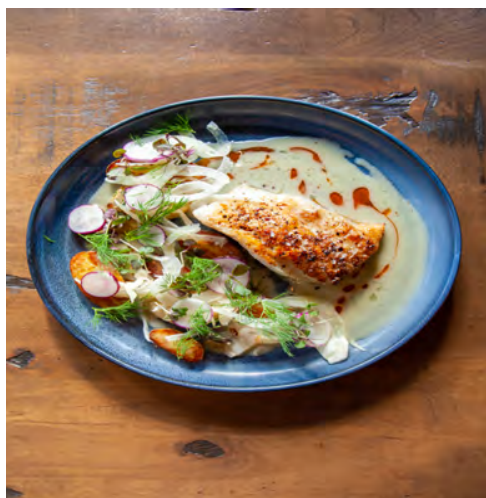
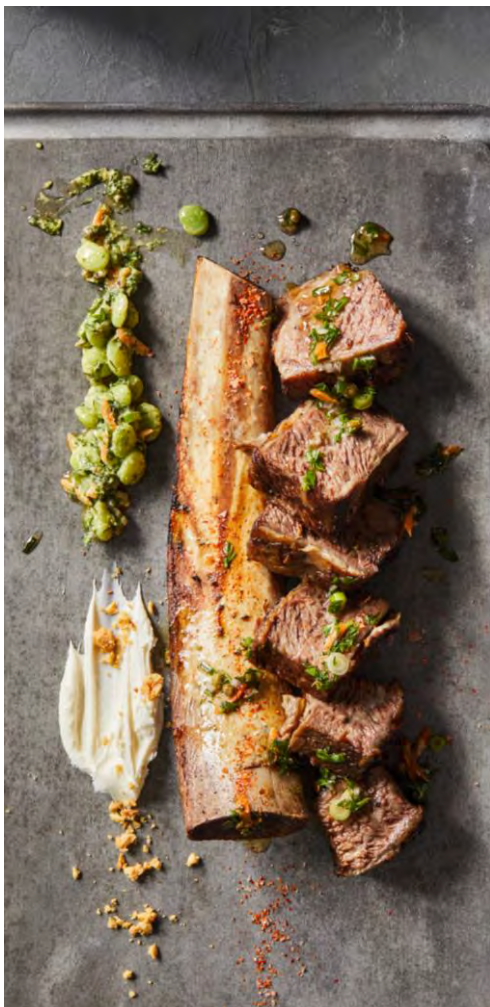
- Steak Au Poivre with Roasted Broccolini, Carrot Puree, & Smashed Fingerlings *\$50 per person*
- Chicken Dijonaise with Farro, Sautéed Green Beans, Crispy Shallots *\$46 per person*
- Mushroom Ragu with Lemon Ricotta, Herbs, & Roasted Pine Nuts *\$44 per person*
- Salmon Meuniere with Rice Pilaf, & Vegetable Medley *\$48 per person*

FOURTH COURSE

- Chocolate, Cherry, Chipotle Bread Pudding with Dulce De Leche Ice Cream
- Vanilla Bean Panna Cotta with Blueberry Sauce, Basil, & Pistachio

For Events of 15 guests or more. Dinner buffets are served with Coffee, assorted Hot Teas, Fresh Brewed Iced Tea, Sparkling Water, Lemons & Limes.

Additional beverages available on consumption; refer to beverage menu. *All Prices are subject to a taxable 22% Service Charge and applicable 7% State Sales Tax.*



BEVERAGES

JUNIOR PACKAGE

- Tito's
- Bacardi
- Tanqueray
- Canadian Club
- Jim Beam
- Dewars
- Jose Cuervo
- Chardonnay
- Cabernet
- Pinot Noir
- Domestic Beer/Import Beers

SENIOR PACKAGE

- Ketel One
- Bacardi
- Beefeater
- Jack Daniels
- Bulleit
- Johnny Walker Red
- Cabo Wabo Blanco
- Chardonnay
- Cabernet
- Pinot Noir
- Domestic Beer/Import Beers

Specialty Bars

2- Hour Hosted Specialty Bar

\$37 p/person- The Bubbles or Mimosa Bar

\$40 p/person- Deluxe Brand Liquor (Bloody Mary or Martini Bar)

\$50 p/person- Premium Brand Liquor (Bloody Mary or Martini Bar)



BEVERAGES

CONSUMPTION PRICING

- Junior Package Mixed Drinks \$8.00 per drink
- Senior Package Mixed Drinks 12.00 per drink
- Domestic Beer \$5.00 per can
- Imported Beer \$6.00 per can
- Wine \$10.00 per glass
- Soda/Pop \$2.00 per person

JUNIOR OPEN BAR PRICING

- One Hour \$22.00 per person
- Two Hours \$28.00 per person
- Three Hours \$34.00 per person
- Four Hours \$40.00 per person

SENIOR OPEN BAR PRICING

- One Hour \$26.00 per person
- Two Hours \$32.00 per person
- Three Hours \$40.00 per person
- Four Hours \$48.00 per person

All Bars Are Complete with Mixers & Garnish

All Prices are subject to a taxable 22% Service Charge and applicable 7% State Sales Tax.
A Bartender Fee Of \$150.00 Each, Will Be Applied Unless Revenue Per Bar Exceeds \$750.00 –
A Cashier Fee Of \$75 Will Be Applied To All Cash Bars.

Consuming raw or undercooked eggs or meats may increase your risk of food-borne illness.

