



EVENTS

MENTU

# BREAKFAST

## *Butler Street Breakfast*

\$23 per person

Assorted Pastries & Bagels  
Seasonal Fruit  
Yogurt & Granola

## *Local Artist Breakfast*

\$25 per person

Sliced Seasonal Fruit Arrangement with Fresh Berries  
Organic Greek Yogurt, Berries, House Made Granola  
Breakfast Basket Whipped Butter & Preserves  
Steel cut Oatmeal/Fresh Berries/Brown Sugar/Skim Milk

## *40th Street Breakfast*

\$26 per person

Assorted Breakfast Sandwiches on Croissants & English Muffins  
Seasonal Sliced Fresh Fruit  
Organic Greek Yogurt, Berries, House Made Granola

## *Eden Way Breakfast Buffet*

\$32 per person

Assorted Pastries  
Seasonal Fruit  
Yogurt & Granola  
Scrambled Eggs  
Choice of Bacon or Sausage  
Crispy Golden Breakfast Potatoes

## *Old School Breakfast*

\$33 per person

Sliced Seasonal Fruit Arrangement with Fresh Berries  
Hard Boiled Eggs  
Turkey Hash  
Scrambled Egg Whites with Tomato Fondue  
Assorted Bagels and Cream Cheese, Fruit Preserves

\*All Breakfast Buffet packages include Coffee and Assorted Hot Teas\*

## *Breakfast Add Ons:*

Assorted Whole Fruits: \$3/person  
Steel Cut Oatmeal with Dried Fruits, Nuts, & Brown Sugar: \$5/person  
Blueberry, Buttermilk, or Chocolate Chip Hot Cakes: \$6/person  
Applewood Smoked Bacon: \$3/person  
Turkey Bacon: \$3/person  
Country Sausage Links: \$3/person  
Assorted Muffins & Pastries: \$32/dozen  
Assorted Bagels & Cream Cheese: \$30/dozen

All prices are subject to a taxable 22% service charge and applicable 7% state sales tax.



## ***Pittsburgh Salad Buffet***

**\$26 per person**

Artisan Blend Leaf Lettuce  
Romaine Hearts  
Seasonal Vegetables  
Grains & Legumes  
Assorted Dressings  
Marinated Grilled Chicken Breast  
Sliced Sirloin Steak  
Artisan Breads  
Shoestring French Fries

## ***Trade School Wrap Buffet***

**\$27 per person \* Boxed Lunch option available\***

Turkey, Bacon, Smoked Gouda, Fresh Greens, Red Pepper Mayo  
Chicken Caesar Wrap, Romaine, Croutons, Parmesan Caesar Dressing  
Ham, Swiss, Fresh Greens, Tomato, Pickled Onion, Dijonnaise  
Caprese Wrap with Tomato, Fresh Greens, Fresh Mozzarella, Basil pesto  
Housemade Chips

## ***Build Your Own Brick Sandwich***

**\$31 per person**

Assorted Breads  
Assorted Deli Meats & Cheeses  
Assorted Sandwich toppings & spreads  
Pickle Platter  
Mixed Green Salad with Seasonal Vegetables and Vinaigrette  
Shoestring French Fries

## ***Neighborhood Lunch***

**\$33 per person**

Freshly Made Pita  
Grilled Chicken Shawarma  
Vegan Impossible Kabobs  
Tomato, Onion & Mint Salad  
Dill Tzatziki  
Avocado Hummus  
Mint Tabbouleh

## ***Yinzer Lunch Buffet***

**\$40 per person**

Mixed Green Garden Salad with Shaved Vegetables & Assorted Dressings  
Coleslaw  
Seared Sliced Bistro Steak  
Potato & Cheese Pierogis  
Kielbasa & Sausage  
Shoestring French Fries  
Mini Cheesecakes

**\*\*All Lunch Buffets include Water &  
Choice of Lemonade or Iced Tea\***

**All prices are subject to a taxable 22%  
service charge and applicable  
7% state sales tax.**



## *Lunch Add Ons:*

Soup of the day: \$6/person  
Assorted Mini Pastries: \$5/person  
Freshly Baked Jumbo Cookies: \$6/person  
Soda: \$4/each  
Red Bull \$6/each  
San Pellegrino: \$6/each

## *Breaks*

### *Drafting Break*

\$15 per person

Olives  
Assorted Pickle Platter  
Crudite with Dips  
Assorted Chips & Pretzels

### *Masonry Break*

\$15 per person

Freshly Baked Jumbo Cookies  
Assorting Mini Pastries  
Trail Mix  
Assorted Cupcakes

### *Welding Break*

\$16 per person

Seasonal Fruit Skewers, Assorted Nuts  
Individual Greek Yogurts, HouseMade Granola, & Dried Fruits  
Assorted Muffins  
Assorted Energy Bars

### *Sketch Break*

\$17 per person

Individually Wrapped Mini Hot Dogs with Ketchup and Mustard  
Popcorn  
Assorted Candy Bars  
Lemonade

All prices are subject to a taxable 22% service charge and applicable 7% state sales tax.





# HORS D'OEUVRES

## *Hors D'oeuvres*

\$6 per person/item

Mushroom & Goat Cheese Bruschetta

Charcuterie Cones with Assorted Meats, Cheeses, & Gourmet Olives

House Smoked Salmon & Tarragon Relish on Hearth Rye  
with Citrus Aioli

House Deviled Eggs with Maple Bacon Candy

Crostini with Avocado Bruschetta

Peruvian Shrimp Ceviche on Demi Spoon with Toasted Macademia  
& Candied Serrano

Proscitto Wrapped Melon

## *Hot Hors D'oeuvres*

\$8 per person / item

Chorizo Stuffed Roasted Dates

Bacon Wrapped Grilled Figs

House Made Meatballs with Arugula & Sunflower Seed Pesto

Brick Shop Risotto Arancini

Miniature Crabcakes

Spanakopita

## *Displayed Hors D'oeuvres*

\$8 per person / item

Domestic & Imported Cheese display served with French Bread, Mustard & Gourmet  
Crackers

Seasonal Vegetable Crudite served with Assorted Dips

Bruschetta – Toasted Crostinis, Roma Tomato, Fresh Basil and Parmesan  
Bruschetta, Shredded Mozzarella Cheese, Balsamic Glaze

Raspberry Baked Brie Served with Baked French Bread

All prices are subject to a taxable 22% service charge and  
applicable 7% state sales tax.



\*All Plated Dinners include choice of Salad and Dessert, Coffee, & Fresh Baked Rolls & Butter\*

### *Salad: Choice of 1*

Roasted Beets with Goat Cheese, Spinach, & White Balsamic Vinaigrette

Green Garden Salad with Shaved Vegetables, Heirloom Tomatoes, & Thyme Honey Vinaigrette

Grilled Caesar Salad with Garlic Croutons & Shaved Parmesan

### *Entrees: Choice of 3*

Steak Au Poivre with Roasted Broccolini, Carrot Puree & Smashed Fingerling Potatoes  
\$52/person

Chicken Dijonnaise with Farro, Sautéed Green Beans, and Crispy Shallots  
\$48/person

Ricotta Gnocchi with Mushroom Ragu Herbs (Vegetarian)  
\$45/person

Pan - Seared Salmon with Asparagus and Rice Pilaf  
\$49/person

Potato-Crusted Bass with Citrus Confit served with Roasted Heirloom Carrots  
\$61/person

Tofu Tikka Masala served over Basmati Rice (Vegan)  
\$43/person

### *Desserts: Choice of 1*

Berry Panna Cotta  
Cheesecake with Strawberry Confit  
Chocolate Mousse Cake

All prices are subject to a taxable 22% service charge and applicable 7% state sales tax.





## ***Dinner Buffets***

Choice of 2 Entrées: \$52/person

Choice of 3 Entrees: \$56/person

Includes Fresh Baked Rolls & Butter and Coffee

Buffet Pricing is for groups of 20 or more. For groups under 20, a \$100.00 fee will apply.

### ***Salad: Choice of 1***

Roasted Beets with Goat Cheese, Spinach, & White Balsamic Vinaigrette

Garden Salad with Shaved Vegetables, Heirloom Tomatoes, & Thyme Honey Vinaigrette

Grilled Caesar Salad with Garlic Croutons & Shaved Parmesan

OR

### ***Soup: Choice of 1***

Fire Roasted Tomato Bisque

Wedding Soup

Broccoli Cheddar

### ***Entrees: Choice of 2 or 3***

Seared Tenderloin Medallions with a Bourbon Jus

Seared Herb Chicken in Natural Jus

Chicken Medallions with Sundried Tomato Sherry Cream

Whiskey-Cured Pork Tenderloin with Maple Glaze

Korean Glazed Salmon with Miso Soy Broth

Ricotta Gnocchi with Mushroom Ragu Herbs

### ***Accompaniments: Choice of 2***

Smashing Fingerling Potatoes

Parmesan Roasted Redskin Potatoes

Pittsburgh Pierogis with Sour Cream & Candied Onions

Rice Pilaf

Blistered Green Beans with Crispy Shallots

Vegetable Ratatouille

Grilled Asparagus with Lemon Oil

Butter-Poached Broccolini

### ***Dessert: Choice of 1***

Classic New York Cheesecake

Traditional Tiramisu

Assorted Brownie and Dessert Bars

All prices are subject to a taxable 22% service charge and applicable 7% state sales tax.



# STATIONS

## *Pasta Station*

\$20/person  
Choose 2 of the following  
Served with Garlic Bread

Penne with Italian Sausage & Marinara  
Fusilli with Chicken & Pesto  
Ravioli Florentine  
Truffle Rigatoni

## *Slider Bar*

\$19/person, Choose 3 of the following :

Fried Chicken on a buttery Biscuit with Hot Honey  
Classic Cheeseburger with Tomato and Pickle on brioche  
BBQ Pulled Pork on brioche  
Crab Cake with Tartar Sauce on brioche  
Turkey Burger with Swiss Cheese and Dijonnaise

## *Carving Station*

\*Requires culinarian fee of \$150\*

Honey Glazed Ham (Serves 40) - \$350  
Herb Roasted Turkey Breast(Serves 25) - \$280  
Beef Wellington with Béarnaise Sauce (serves 20) \$400

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BEVERAGES



### *Junior Package*

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

### *Senior Package*

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

### *Consumption Bar*

Junior Package Mixed Drinks \$9  
Senior Package Mixed Drinks \$11  
Domestic Beer \$6  
Imported Beer \$7  
Wine \$10  
Soda/Pop \$4  
Iced Tea \$15 per pitcher  
Lemonade \$15 per pitcher

### *Junior Open bar*

One Hour \$25 per person  
Two Hours \$33 per person  
Three Hours \$41 per person  
Four Hours \$49 per person

### *Senior Open bar*

One Hour \$30 per person  
Two Hours \$39 per person  
Three Hours \$48 per person  
Four Hours \$57 per person

*\*All bars are complete with mixers and garnishes.  
A bartender fee of \$150 each will be applied.*

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applicable 7% state sales tax.*

