

# Bar Package

## LIQUOR

Johnnie Walker  
Dewar's Scotch Whisky  
Jack Daniels Whiskey  
Jim Beam Whiskey  
Canadian Club Whisky

Beefeater Gin  
Tanqueray Gin  
Titos Vodka  
Bacardi Rum

Captain Morgan Spiced Rum  
Di Amore Amaretto  
Kahlua Liqueur  
Peach Schnapps

## BOTTLED BEER

Michelob Ultra  
Labatt Blue Pilsener  
Miller Lite  
Yuengling Lager

## WINE

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Moscato

## SOFT DRINKS & MIXERS

Pepsi  
Sierra Mist  
Mountain Dew  
Cranberry Juice

Sours  
Pineapple Juice  
Diet Pepsi  
Ginger Ale

Club Soda  
Orange Juice  
Tonic  
Olives/Cherries/Lemons/Limes

**\$19.95 Per Guest For 5 Hours**

7% Allegheny County Drink Tax and 18% Service Charge Additional  
\*No Alcohol will be served to any person under the age of 21. Identification is Required.

# Hors D'oeuvres

Roasted Vegetable and Cheese Display ..... **\$4.35 PER GUEST**

A Presentation of Roasted Vegetables Arranged with Assorted Imported and Domestic Cheeses.  
Served with Dipping Sauces, Mustard, Homemade Crostini and Assorted Crackers.

Antipasto Platter ..... **\$6.95 PER GUEST** (Sold Per Platter; Each Platter Serves 50 Guests)

An assortment of Italian Meats, Imported & Domestic Cheeses, Roasted Artichokes,  
Marinated Mushrooms, Roasted Peppers & Asparagus Spears, and Balsamic Reduction

## HORS D'OEUVRES | \$3.00 PER GUEST (EACH SELECTION)

Cocktail Meatballs – Sweet & Sour,  
Italian, Swedish, or BBQ  
Smoked Salmon Tartare Phyllo Cups  
Tomato & Mozzarella Caprese Skewers  
with Basil Pesto

Baby Twice Baked Potatoes  
Spanakopita  
Fancy Deviled Eggs  
Sausage Stuffed Mushrooms

Fontina Risotto Cake  
Port Wine, Fig Jam & Prosciutto Crostini  
Chipotle Orange Chicken Skewers

## HORS D'OEUVRES | \$4.00 PER GUEST (EACH SELECTION)

Bacon Wrapped Scallops  
Tenderloin Wellington Bites  
Tequila Lime Shrimp Skewers

Coconut Shrimp Skewers  
Lump Crabmeat Stuffed Mushrooms  
Mini Shepherd's Pies

## SPECIALTY SEAFOOD HORS D'OEUVRES

PRICED INDIVIDUALLY

Classic Shrimp Cocktail ..... **\$7.95 PER GUEST**

Sesame Crusted Ahi Tuna ..... **\$6.95 PER GUEST**  
with Soy, Wasabi & Pickled Ginger

Takoshimi Tuna Tacos ..... **\$6.95 PER GUEST**

# Wedding Plated Dinner

## CHOICE OF ENTRÉES

Stuffed Chicken Breast with Bread Stuffing & Roasted Pan Gravy .....	\$49.95
Chicken Marsala with Sliced Mushrooms & Marsala Wine Sauce .....	\$49.95
Baked Caprese Chicken topped with Tomato, Fresh Basil & Balsamic Reduction .....	\$49.95
Chicken Romano, Lightly Breaded with Romano Cheese .....	\$49.95
Chicken Caprachoisa .....	\$49.95
Cheese Tortellini in Roasted Red Pepper Sauce (Vegetarian) .....	\$49.95
Chicken Cordon Bleu with Demi-Glace .....	\$49.95
Stuffed Double Pork Chop with Apple Cider Reduction .....	\$50.95
Rosemary Roasted Pork Tenderloin with Roasted Red Pepper Cream Sauce .....	\$49.95
Lemon Sole Almondine .....	\$49.95
Crab Stuffed Salmon with Lemon Buerre Blanc .....	\$53.95
Pasta Primavera (Vegetarian) .....	\$49.95
Lump Crab Cakes with Red Onion Caper Sauce .....	\$58.95
Duet of Pan-Seared Chicken Breast and Roasted Filet with Rosemary Demi-Glace .....	\$51.95
Baked Salmon with Lemon Dill Crème Fraîche .....	\$51.95
Filet of Beef Caprachoisa .....	Market Price
Filet of Beef with Mushroom & Leek Demi-Glace .....	Market Price
Filet of Beef with Pan Seared Shrimp .....	Market Price

## CHOICE OF *two* SIDE SELECTIONS

Risotto with Asparagus  
Herb Roasted Idaho Potatoes  
Fresh Whole Green Beans Almondine  
Wild Mushroom Rice Pilaf

Roasted Red Pepper Risotto  
Cheddar & Chive Twice Baked Potato  
Piped Mashed Potatoes: Sour Cream &  
Chive or Cheddar Caramelized Onion

Broccoli Florets in Butter  
Roasted Vegetable Medley  
Roasted Asparagus with Shallots  
Brussel Sprouts with Roasted Shallots

## CHOICE OF *one* HOMEMADE SOUP

Traditional Italian Wedding Soup  
Minestrone  
Potato Leek  
Lemon Chicken & Wild Rice  
Tomato Basil with Grilled Cheese Croutons

OR

## CHOICE OF *one* FRESH SALAD

Spring Greens Salad with Tomatoes, Cucumbers,  
Black Olives, Peppers, Onions and Two Dressing Choices  
Caprese Salad with Fresh Mozzarella, Roma Tomatoes  
& Basil on a Bed of Greens and Balsamic Vinaigrette  
Caesar Salad with Romaine Lettuce, Shaved Parmesan,  
Herb Croutons, and Caesar Dressing

## WEDDING CAKE CUT & SERVED

Fresh Baked Rolls & Butter and Freshly Brewed Coffees & Hot Tea

7% Sales Tax and 18% Service Charge Additional

# Wedding Buffet

## CHOICE OF *one* CHEF CARVED ENTRÉE

Roasted Top Round of Beef with Thyme Au Jus  
Rosemary Marinated Pork Loin with Roasted Red Pepper Cream Sauce  
Oven Roasted Breast of Turkey with Pan Au Jus  
Roasted Side of Salmon with Lemon Dill Crème Fraîche  
New York Strip Loin Roast

## CHOICE OF *two* ENTRÉES

Herb Marinated Boneless Breast of Chicken  
Chicken Marsala with Sliced Mushrooms and Marsala Wine  
European Style Chicken Cordon Bleu  
Pasta Primavera  
Potato Encrusted Baked Cod  
Chicken Romano  
Chicken Saltimbocca with Balsamic Demi-Glace  
Lemon Sole Almondine  
Three Cheese Tortellini in Roasted Red Pepper Sauce  
Tilapia Romano  
Penne Pasta in choice of Tomato Basil Sauce, Alfredo or Garlic Olive Oil  
Braised Beef Short Ribs

## CHOICE OF *two* SIDE SELECTIONS

Wild Rice Pilaf  
Scalloped Potatoes  
Oven Roasted Herb Idaho Potatoes  
Herb Roasted Idaho Potatoes  
with Caramelized Onions

Smashed Potatoes: Sour Cream & Chive,  
Horseradish, or Caramelized Onion & Cheddar  
Broccoli Florets in Lemon Butter  
Sautéed Zucchini, Peppers & Onions  
Wild Rice Pilaf

Roasted Root Vegetables  
Whole Green Beans Almondine  
or with Roasted Shallots  
Blend of Broccoli, Cauliflower & Carrots

## CHOICE OF *two* FRESH SALADS

Spring Greens Salad with Tomatoes, Cucumbers, Black Olives, Peppers, Onions and Two Dressing Choices  
Lemon Orzo Salad with Orzo Pasta, Feta Cheese, Tomatoes, Freshly Chopped Basil, Cucumber, and Lemon  
Vinaigrette Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Freshly Chopped Basil, Balsamic Vinegar & Olive Oil  
Caesar Salad with Romaine Lettuce, Shaved Parmesan, Herb Croutons and Caesar Dressing

**In place of the above two salads, you may choose to have one Soup or one Salad served to the table.**  
Choices include: Wedding Soup, Tomato Basil Soup with Grilled Cheese Croutons, or Roasted Butternut Squash Soup  
with Thyme Crème Fraîche and Cinnamon Sugar Tuile; or Caesar Salad, Spring Greens Salad, or Caprese Salad.

**\$49.95**  
PER GUEST

**WEDDING CAKE CUT & SERVED**  
Fresh Baked Rolls & Butter and Freshly Brewed Coffees & Hot Tea

7% Sales Tax and 18% Service Charge Additional