



WYNDHAM

Pittsburgh University Center

Catering and Events Menu



100 Lytton Avenue
Pittsburgh, PA 15213
PH: 412-682-6200

Breakfast

A La Carte

Afternoon Breaks

Receptions

Guidelines

Lunch

Dinner

Beverages

Bon Appétit

The Wyndham Pittsburgh
University Center Strives
To Be On The Cutting Edge of
Taste,
Presentation and Nutrition.

Our Team of Culinary Artisans
are
Creating Memorable
Experiences
For Your Special Events.

Allow us to cater your next
business meeting or social
event. You can rely on our
service team to ensure all of the
fine details are in place.



Plated Breakfast

ALL PLATED BREAKFASTS INCLUDE:

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea

THE OLD GLORY: \$16 Per Person

Scrambled Eggs, Choice of Crisp Bacon or Sausage Links, Skillet Potatoes, with a Basket of Muffins and Pastries on each table

CINNAMON BUN FRENCH TOAST: \$18 Per Person

Slices of our Cinnamon-infused Rolls, Dipped in Egg Batter and Grilled to a Golden Brown, Served with Warm Maple Syrup, Choice of Crisp Bacon or Sausage Links with a Basket of Muffins and Pastries on each table

GRILLED STEAK AND EGGS \$22 Per Person

Petit Filet Mignon, Three Mushroom Blend, Skillet Potatoes, Basket of Muffins and Pastries on Each Table



***Add Fresh Fruit for \$2
Per Person**

All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax.
Prices are Subject to Change Without Notice

Breakfast Buffet

All BUFFET BREAKFASTS INCLUDE:

Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea



WYNDHAM CONTINENTAL* \$13.00 Per Person

Assorted Freshly Baked Breakfast Pastries Including Strudel and Muffins, Butter, Honey, Fruit Preserve and a Basket of Fresh Whole Fruit

WYNDHAM DELUXE CONTINENTAL \$16 Per Person

Assorted Freshly Baked Breakfast Pastries, Variety of Bagels with Butter, Jelly, and Assorted Cream Cheese, Fresh Fruit, Yogurt, and Granola

BREAKFAST OF CHAMPIONS \$20.00 Per Person

Assorted Freshly Baked Breakfast Pastries
Variety of Bagels with Butter, Jelly, and Cream Cheese.
Sliced Fresh Fruit Display with Berry Yogurt
Fluffy Farm Fresh Scrambled Eggs
Belgian Waffles with Fresh Strawberries
Skillet Browned Potatoes
Crisp Bacon and Grilled Sausage

***Requires a Minimum of
25 People***

*Buffets available for
One and a Half Hours*

Breakfast Buffet Enhancements

***Requires a Minimum of 25
People***

OMELETS MADE TO ORDER: \$7 Per Person

Made to Order Eggs and Omelets Including: Bacon, Sausage, Ham, Cheddar Cheese, Tomatoes, Onions, Mushrooms, Peppers, Broccoli and Spinach (Req. Chef Attendant-\$75/Hour... 1 Attendant per 35 people)

SMOKED SALMON: \$8 Per Person

Norwegian Smoked Salmon with Mini Bagels, Capers, Tomatoes, Chopped Egg Whites, Black Olives, Cream Cheese and Red Onion



ADDITIONAL ENHANCEMENTS:

HAM EGG AND CROISSANT SANDWICHES: \$7 Per Person

ASSORTED DANNON FRUIT YOGURTS: \$4 Per Yogurt

ASSORTED GRANOLA BARS: \$3 Per Bar

**CREAMY OATMEAL, BROWN SUGAR, RAISINS, AND
MAPLE SYRUP: \$4 Per Person**

A La Carte Menu

A LA CARTE BEVERAGES:

Starbucks Regular or Decaffeinated Coffee	\$42 Per Gallon
Assortment of Tazo Teas	\$42 Per Gallon
Assorted Chilled Juices	\$15 Per Carafe
Assorted Chilled Bottled Juices	\$4 Per Bottle
Freshly Brewed Tazo Iced Tea	\$38 Per Gallon
Assorted Soft Drinks	\$3 Per Can
Red Bull – Regular and Sugar Free	\$6 Per Can
Pellegrino Sparkling Water	\$5 Per Bottle
Bottled Spring Water	\$3 Per Bottle
Lemonade	\$36 Per Gallon
Fruit Punch	\$36 Per Gallon



BEVERAGE PACKAGES:

**Freshly Brewed Regular and Decaffeinated Starbucks
Coffee, Herbal Teas, Sodas & Bottled Water:**
\$9 Per Person:
Replenished for Half Day (4 Continuous Hours Maximum)
\$14 Per Person:
Replenished for Full Day (8 Continuous Hours Maximum)

A La Carte Menu



A LA CARTE FOOD:

Freshly Baked Muffins, Gourmet Danish or Croissants w/ Butter and Jelly	\$34 Per Dozen
Bagels with Assorted Cream Cheese	\$34 Per Dozen
Gourmet Cookies or Fudge Nut Brownies	\$32 Per Dozen
Kettle Chips, Pretzel Twists or Snack Mix	\$3.50 Per Person
Fresh Vegetable Crudité with Ranch Dip	\$5 Per Person
Cheese and Cracker Display	\$7 Per Person
Warm Jumbo Pretzels with Cheese and Stone Ground Mustard	\$4 Per Person
Assorted Granola Bars	\$4 Per Bar
Assorted Candy Bars	\$3 Per Bar
Warm Spinach and Artichoke Dip with Tri-Color Tortilla Chips	\$6 Per Person
Warm Tri-Color Tortilla Chips with Salsa and Queso	\$5 Per Person

Boxed Lunch Entrées

ALL BOXED LUNCH ENTRÉES INCLUDE:

Choice of Salad
Bottled Water or Soda

COUNTRY CLUB: \$21 Per Person

Turkey Club on Ciabatta Bread with Peppered Bacon, Lettuce, Tomato and Mayonnaise

HERB MARINATED CHICKEN BREAST: \$21 Per Person

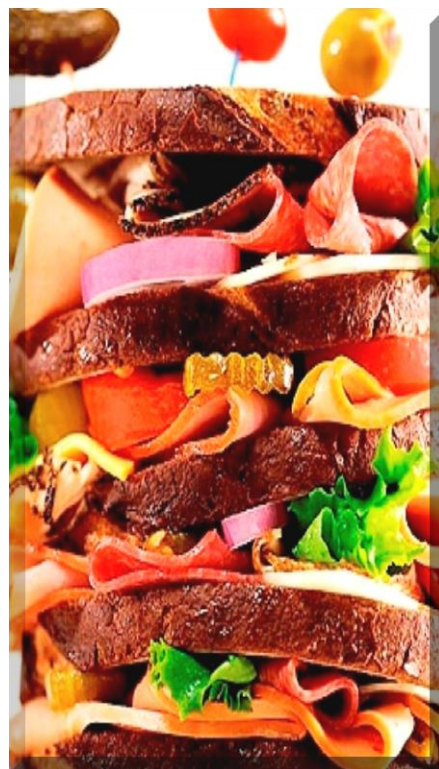
Marinated Grilled Chicken Breast, Lettuce, Tomato, Gruyere Cheese, and Garlic Basil Mayonnaise

ROASTED VEGETABLE CHIBATA: \$20 Per Person

With Feta Cheese and a Balsamic Glaze

SLOW ROASTED BEEF SANDWICH: \$23 Per Person

Slow Roasted Beef Thinly Sliced Served with Horseradish Mayonnaise, Topped with Lettuce, Tomato, Cheddar Cheese, Served on Asiago Ciabatta



CHOICE OF TWO :

Apple
Banana
Kettle Chips
Granola Bar
Cookie
Brownie

Plated Lunch Entrées

ALL ENTRÉES INCLUDE:

Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea,
House Salad, Rolls and Butter, Chef's Choice of Rice or Potato, Vegetable and Dessert

FLAT IRON STEAK: \$25 Per Person

With a Mushroom Port Wine Demi Glaze

GRILLED SALMON: \$23 Per Person

With Orange Infused Beurre Blanc



INNER HARBOR CRAB CAKE: \$25 Per Person

Flame Broiled Jumbo Lump Maryland Crab Cake
Lightly Drizzled with Dill Beurre Blanc

ROASTED TURKEY: \$23 Per Person

With an Apple Walnut Dressing

PECAN CRUSTED CHICKEN: \$23 Per Person

With a Dijon Mustard Sauce

ADD SOUP TO AN ENTRÉE FOR AN ADDITIONAL \$4 Per Person

- French Onion
- Italian Wedding
- Wild Mushroom Bisque
- New England Clam Chowder

Vegetarian Lunch Entrées

ALL ENTRÉES INCLUDE:

Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea,
House Salad, Rolls and Butter, Chef's Choice of Rice or Potato, Vegetable
and Dessert

PORTOBELLO FLORENTINO: \$20 Per Person

A Large Portobello Mushroom Cap Stuffed with
Creamy Spinach, Basil Pine Nut Stuffing
Drizzled with a Balsamic Reduction

ROASTED VEGETABLE RISOTTO: \$19 Per Person

Zucchini, Squash, Mushrooms, Broccoli, and Red
Pepper

LEMON RICOTTA RAVIOLI: \$20 Per Person

Fresh Wild Oregano Ravioli
with a Parmesan Cream Sauce

EGGPLANT MILANESE: \$20 Per Person

Lemon Roasted Vinaigrette and
Fresh Tomato Salsa



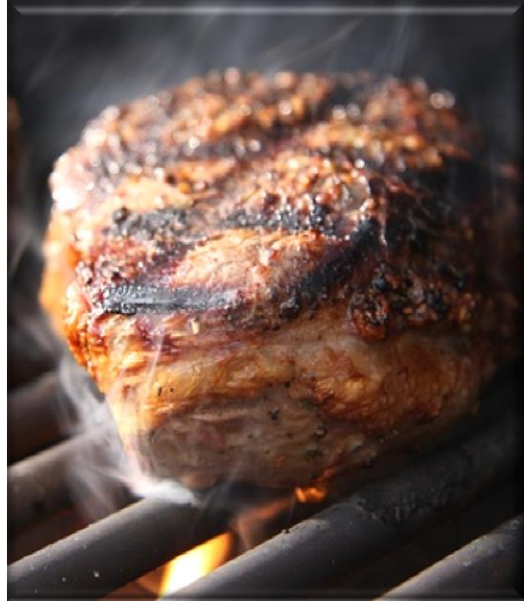
Lunch Buffets

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea, Freshly Brewed Regular
and Decaffeinated Starbucks Coffee,
and Tazo Tea

THE PICNIC: \$25 Per Person

Seasonal Green Salad
Country Style Potato Salad
Country Fried Chicken Breast
Slow Cooked BBQ Pulled Pork
Southern Style Baked Beans
Corn on the Cob
Desserts
Seasonal Melon Slices
Lemon Bars
Pound Cake with Strawberries



PITTSBURGH SALAD BAR BUFFET: \$24 Per Person

Pittsburgh Cut Fries
Mixed Spring Greens, Diced Tomato, Cucumber, Red Onion,
Shredded Cheddar and Parmesan Cheese,
Carrots, Black Olives, Pepperoncini,
Hard Boiled Egg and Croutons
Tri-Color Tortellini Salad
Grilled Chicken and Steak
Rolls and Butter
Assorted Desserts

Requires a Minimum of 25 People

*Buffets available for One and a Half
Hours*

Lunch Buffets

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Starbucks
Coffee, and Tazo Tea



ASIAN BUFFET: \$27 Per Person

Mandarin Salad
Spring Rolls
General Tso's Chicken
Stir Fried Ginger Beef with Shiitake Mushrooms
Soy Sauce and Chili Garlic Sauce
Steamed Jasmine Rice
Steamed Green Beans
Chocolate Cake

CARNEGIE DELI: \$23 Per Person

Tender Field Green Salad with Tomatoes, Greek Olives, and English Cucumber
Sicilian Pasta Salad with Imported Meats, Cheese and Roasted Vegetables
Premium Slow Roasted Turkey Breast, Roast Beef, Black Forest Ham, Genoa
Salami, Provolone, Pepper Jack, Baby Swiss and American Cheese
Red Leaf Lettuce, Red Onions, Sliced Ripe Tomatoes, and Dill Pickle Spears
Thick Cut Deli Breads, Kaiser Rolls and Condiments
Assorted Cookies and Fudge Nut Brownies

***Requires a Minimum of 25
People***

***Buffets available for One and a
Half Hours***

**All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax.
Prices are Subject to Change Without Notice**

Lunch Buffets

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated
Starbucks Coffee, and Tazo Tea

ITALIAN BUFFET: \$28 Per Person

Wedding Soup
Mixed Field Greens with Tomato, Cucumber, and Carrots
Tortellini with Baby Spinach, Roasted Vegetable, and
Red Pepper Cream Sauce
Tuscan Style Breast of Chicken
Broccolini with Garlic Bread Crumbs
Parmesan Garlic Breadsticks
Tiramisu
Lemon Cream Cake
Cannoli



SOUTHWESTERN LUNCH BUFFET: \$26 Per Person

Chopped Iceberg Lettuce with Tomato, Cucumber, and Shredded Cheddar Cheese
Taco Bar with Choice Of:
Crisp Tortilla and Warm Flour Tortilla
Marinated Strips of Chicken with Sautéed Bell Pepper and Onions
Seasoned Taco Beef
Salsa - Sour Cream – Guacamole - Shredded Cheddar Cheese -Sliced Jalapenos
Spanish Style Saffron Rice
Crisp Tortilla Chips with Hot Queso
Banana Xango and Chocolate Cake

***Requires a Minimum of 25
People***

*Buffets available for One and a
Half Hours*

Lunch – Create Your Own Buffet

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea,
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated
Starbucks Coffee, and Tazo Tea

LUNCH BUFFET ENTRÉES:

TWO ENTRÉE BUFFET: \$28.00 PER PERSON
THREE ENTRÉE BUFFET: \$33.00 PER PERSON

SALADS – CHOICE OF TWO

GREEK SALAD

Crisp Greens, Cucumber, Tomato, Kalamata Olives,
Red Onion, Feta Cheese and Lemon Mint
Vinaigrette

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Spinach, Boursin Crumbles, Candied Pecans,
Quartered Strawberries, and Raspberry Vinaigrette

CLASSIC CAESAR SALAD

Focaccia Croutons, House Made Dressing

HIGHER LEARNING SALAD

Baby Greens, Seasonal Berries, Mandarin Oranges,
Blue Cheese, Apples, Candied Pecans;
Maple Honey Vinaigrette

SPRING TOSSED SALAD

Tossed Spring Lettuce with Roma Tomatoes,
Red Onion, Shredded Carrots, Olives,
Cucumbers and Pepperoncini;
Served with Ranch and Balsamic Dressings

TOMATO MOZZARELLA SALAD

Seasonal Tomatoes, Fresh Mozzarella, Basil,
Caramelized Sweet Onion, Balsamic Reduction



***Requires a Minimum of 25
People***

***Buffets available for One and a
Half Hours***

Create Your Own Buffet

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea, Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and
Tazo Tea

CHICKEN ENTRÉES

CHICKEN MILANESE

Breaded Chicken Cutlet Topped with a Baby Arugula, Fresh Tomatoes, Fresh Mozzarella and Balsamic Glaze

CHICKEN CACCIATORA

Roasted Chicken Breast with Onion, Prosciutto, Mushrooms, Sundried Tomatoes, in a Port Wine Demi

CHICKEN PICATTA

Lightly Seasoned Chicken Breast Pan Seared, White Wine, Garlic, Lemon and Caper Sauce

CHICKEN MARSALA

Pan Seared Breast of Chicken Topped with Portobello Mushroom Sauce

HONEY HERB ROASTED CHICKEN

Roasted Chicken in a Honey Herb Glaze

*Requires a Minimum of 25
People*

*Buffets available for One and a
Half Hours*

BEEF & PORK ENTRÉES

SLOW ROASTED POT ROAST

With Fresh Roasted Vegetables and Pan Gravy

OVEN ROASTED THIN SLICE TOP ROUND

With Au Jus

GRILLED PORK LOIN

With an Apple Brandy Glaze

VEGETARIAN ENTRÉES

PORTOBELLO FLORENTINO

A Large Portobello Mushroom Cap Stuffed with Creamy Spinach, Basil Pine Nut Stuffing, Drizzled with a Balsamic Reduction

ROASTED VEGETABLE RISOTTO

Zucchini, Squash, Mushrooms, Broccoli, and Red Pepper

LEMON RICOTTA

Fresh Wild Oregano Ravioli with a Parmesan Cream Sauce

EGGPLANT MILANESE

Lemon Roasted Vinaigrette and Fresh Tomato Salsa

Create Your Own Buffet

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea,
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated
Starbucks Coffee, and Tazo Tea

SEAFOOD ENTRÉES

ALMOND ROSEMARY CRUSTED SALMON

Seared and Topped with Honey Garlic
Sauce

SEARED MAHI MAHI

Topped with a Fresh Pineapple Pico

LEMON HERB PANKO COD

Baked with a Lemon Herb and Panko
Crusted

PASTA ENTRÉES

CHEESE TORTELLINI ALFREDO

CAVATAPPI BOLOGNESE

With Fresh Grated Cheese

THREE CHEESE RAVIOLI

Ricotta, Parmesan, and Mozzarella Stuffed
Ravioli with our Fresh Marinara



SIDE OPTIONS – CHOICE OF TWO

FINE HERB RICE PILAF
GARLIC ROASTED RED SKIN POTATOES
MACARONI & CHEESE CASSEROLE
MASHED POTATOES
GREEN BEANS ALMANDINE
HONEY THYME GLAZED CARROTS
NAPA VALLEY VEGETABLE MEDLEY
BROCCOLI SPEARS WITH BUTTER AND
LEMON ESSENCE
LEMON HERB RISSOTTO
ROASTED MUSHROOM DEMI RISSOTTO

*Requires a Minimum of 25
People*

*Buffets available for One and a
Half Hours*

Afternoon Breaks

**Add Sodas and Bottled Water
with Any Afternoon Break for
\$2 Per Person**

BUILD YOUR OWN TRAIL

MIX: \$13 Per Person

Granola, Assorted Nuts, Dried Fruits, M & M's, Chocolate Chips

SWEET TOOTH:

\$11 Per Person

Assorted Candy Bars, Gourmet Brownies, Variety of Fresh Baked Cookies, Whole and Skim Milk, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea



STADIUM BREAK:

\$13 Per Person

Warm Pretzels, Mustard, Cheddar Cheese Sauce, Peanuts, Candy Bars, Cracker Jack, Assorted Soft Drinks and Bottled Water

THE CANNERY:

\$14 Per Person*

Domestic Cheese Display, Fresh Grapes and Olives, Assorted Nuts, Assorted Soft Drinks and Bottled Water

ICE CREAM SOCIAL:

\$11 Per Person *

Chocolate and Vanilla Ice Cream, Strawberries, Pineapple, Banana, Caramel, Chocolate Syrup, Peanuts, Jimmies and Cherries

MEDITERRARIAN BREAK:

\$12 Per Person

Hummus with Pita Chips, Vegetable Crudit  with Yogurt Dip, Assorted Soft Drinks and Bottled Water

Energy Booster: \$14 Per Person

Whole Fresh Fruit, Vegetable Crudit , Granola Bars, Assorted Low Fat Yogurt, Red Bull and Gatorade

- **Add Sodas and Bottled Water:
\$2 per person**

*** Add Freshly Brewed Regular and
Decaffeinated Starbucks Coffee, and Tazo
Tea : \$3 per person**

Plated Dinner Entrées

ALL ENTRÉES INCLUDE:

House Salad, Rolls and Butter, Chef's Choice of Rice or Potato, Vegetable and Dessert, Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Tazo Tea

CHERRY CHICKEN BREAST: \$29 Per Person

With a Cherry Chutney

CHICKEN BREAST: \$29 Per Person

With Wild Mushroom Demi

GRILLED SIRLOIN OF BEEF: \$30 Per Person

With a Merlot Reduction Filet

GRILLED PORK TENDERLOIN: \$30 Per Person

Tenderloin of Pork with Caramelized Onion and Apple Cider Reduction

ALMOND ROASTED SALMON: \$32 Per Person

Pan Seared Alaskan Salmon Encrusted in a Pretzel and Candied Pecan Dusting; Topped with Vermont Maple Beurre Blanc

CHICKEN FONTINA \$32 Per Person

Chicken Breast Topped with Fontina, Prosciutto, and Arugula with Garlic Cream Sauce

MARYLAND CRAB CAKES: \$34 Per Person

Jumbo Lump Crab Cakes Broiled and Drizzled with Lemon-Pepper Aioli

FILET MIGNON: \$37 Per Person

With Port Wine Demi

PORTOBELLO FLORENTINO: \$28 Per Person

Large Portobello Mushroom Cap Stuffed with Creamy Spinach, Basil Pine Nut Stuffing; Drizzled with Balsamic Reduction

***Requires a Minimum of 20
People***

Dinner Enhancements

ADD SOUP TO AN ENTRÉE FOR AN ADDITIONAL \$4 Per Person

CREAM OF ASPARAGUS

BEEF BARLEY

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE**\$5 PER PERSON

ITALIAN WEDDING

WILD MUSHROOM BISQUE

UPGRADE YOUR SALAD FOR AN ADDITIONAL \$3 PER PERSON

GREEK SALAD

Crisp Romaine Lettuce with Diced Tomato, English Cucumber, Red Onion, Kalamata Olives, Feta Cheese and Lemon-Mint Vinaigrette

COASTAL BREEZE SALAD

Spring Greens Tossed with Strawberries, Mandarin Oranges, Gorgonzola Cheese, Diced Apple and Candied Walnuts;
Served with Raspberry Vinaigrette

WARM SPINACH SALAD

Classic Hot Bacon Dressing - Baby Spinach Salad
with Boursin Cheese and Mandarin Oranges

CLASSIC CAESAR SALAD

Romaine Lettuce with Fresh Cracked Pepper, Focaccia Croutons and Asiago Cheese; Tossed in our House Made Caesar Dressing



DINNER DESSERT OPTIONS:

ITALIAN LEMON CREAM CAKE

CARROT CAKE

ORCHARD APPLE PIE

NEW YORK STYLE CHEESECAKE

KENTUCKY BOURBON PECAN PIE

ULTIMATE CHOCOLATE CAKE

SEASONAL DESSERTS

ADD AN INTERMEZZO COURSE FOR \$4 PER PERSON

(CHOICE OF WILD BERRY OR LEMON SORBET)

All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax.

Prices are Subject to Change Without Notice

Dinner – Create Your Own Buffet

ALL BUFFETS INCLUDE:

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Starbucks Coffee,
and Tazo Tea
Assorted Desserts

SALADS – CHOICE OF TWO

SPRING TOSSED SALAD

Spring Tossed Lettuce with Roma Tomatoes, Red Onion, Shredded Carrots, Olives, Cucumbers and Pepperoncini; Served with Ranch and Balsamic Dressings

CLASSIC CAESAR SALAD

Romaine Lettuce, Focaccia Croutons and House Made Dressing with Shredded Parmesan

GREEK SALAD

Crisp Greens, Cucumber, Tomato, Kalamata Olives, Red Onion, Feta Cheese and Lemon-Mint Vinaigrette

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Spinach, Boursin Crumbles, Candied Pecans, Quartered Strawberries, and Raspberry Vinaigrette

COASTAL BREEZE SALAD

Spring Greens Tossed with Strawberries, Mandarin Oranges, Gorgonzola Cheese, Diced Apples and Candied Walnuts, Served with Raspberry Vinaigrette

TOMATO MOZZARELLA SALAD

Tomatoes, Fresh Mozzarella, Basil, Caramelized Sweet Onions with a Balsamic Reduction



***Requires a Minimum
of 30 People***

***Buffets available for
One and a Half Hours***

Dinner – Create Your Own Buffet

DINNER BUFFET ENTRÉES:

TWO ENTRÉE BUFFET: \$36 PER PERSON

THREE ENTRÉE BUFFET: \$40 PER PERSON

CHICKEN ENTRÉES

CHICKEN MILANESE

Breaded Chicken Breast Topped with Baby Arugula, Fresh Tomatoes, Fresh Mozzarella and Balsamic Glaze

CHICKEN CACCIATORA

Roasted Chicken Breast with Onion, Prosciutto, Mushrooms, Sundried Tomatoes, in a Port Wine Demi

CHICKEN PICATTA

Lightly Seasoned Chicken Breast Pan Seared, White Wine, Garlic, Lemon and Caper Sauce

CHICKEN MARSALA

Pan Seared Breast of Chicken Topped with Portobello Mushroom Sauce

HONEY HERB ROASTED CHICKEN

Roasted Chicken in a Honey Herb Glaze

CHICKEN FONTINA

Chicken Breast Topped with Fontina, Prosciutto, and Arugula with Garlic Cream Sauce

BEEF & PORK ENTRÉES

HICKORY MARINATED FLANK STEAK

With Three Mushroom Jus

NEW YORK STRIP

Thin Shaved New York Strip Loin with Three Mushroom Demi Glace

GRILLED PORK TENDERLOIN

With Cherry Brandy Demi

STUFFED PORK LOIN

Pork Loin Stuffed with Savory Spoon Bread & Pan Roasted; Topped with a Dijon, White Wine, Lemon and Rosemary Reduction

Requires a Minimum of 30 People
Buffets available for One and a Half
Hours

Dinner – Create Your Own Buffet

SEAFOOD ENTRÉES

ALMOND ROSEMARY CRUSTED SALMON

With Lemon Herb Sauce

STUFFED FLOUNDER

Broiled Flounder Stuffed with Maryland Crab and
Drizzled with Lemon-Dill Beurre Blanc

LEMON PANKO CRUSTED COD

Fresh Cod Baked with Lemon Herb and Panko Crust

BROILED JUMBO LUMP MARYLAND CRAB CAKES

Jumbo Lump Maryland Crab Cakes Broiled and
Drizzled with Lemon-Pepper Aioli

VEGETARIAN ENTRÉES

PORTOBELLO FLORENTINO

Large Portobello Mushroom Cap Stuffed with Creamy
Spinach and Basil Pine Nut Stuffing,
Drizzled with a Balsamic Reduction

ROASTED VEGETABLE RISOTTO

Zucchini, Squash, Mushrooms, Broccoli, and Red
Pepper

LEMON RICOTTA RAVIOLI

Fresh Wild Oregano Ravioli with a Parmesan Cream
Sauce

EGGPLANT MILANESE

Lemon Roasted Vinaigrette and
Fresh Tomato Salsa



Requires a Minimum of 30 People
Buffets available for One and a Half
Hours

Create Your Own Buffet

ALL DINNER BUFFETS INCLUDE:

Rolls and Butter
Freshly Brewed Iced Tea
Freshly Brewed Regular and
Decaffeinated Starbucks Coffee
Chef's Choice of Dessert

SIDE OPTIONS – CHOICE OF THREE

Rice or Potato

- *ROASTED GARLIC MASHED POTATOES**
- *ROASTED PARMESAN REDSKIN POTATOES**
- *BUTTER AND PARSLEY REDSKIN POTATOES**
- *AU GRATIN POTATOES**
- *RICE PILAF**
- *THREE MUSHROOM RISOTTO**
- *FINE HERB RICE PILAF**
- *MAC AND CHEESE CASSEROLE**
- *PENNE PASTA WITH OLD COUNTRY MARINARA SAUCE**
- *GARDEN RISOTTO**



Vegetable

- *VEGETABLE MÉLANGE**
- *ASPARAGUS TIPS**
- *HONEY GLAZED CARROTS**
- *BROCCOLINI WITH TOASTED PARMESAN BREAD CRUMBS**
- *GREEN BEAN ALMANDINE**

***Requires a Minimum of 30
People***

***Buffets available for One and a
Half Hours***

Reception Packages

RECEPTION DISPLAYS:



FRESH FRUIT AND CHEESE: \$7.00 Per Person

Imported and Domestic Selection with Stone Ground Mustard, Raspberry Yogurt Dip and Crackers

ANTIPASTA: \$13 Per Person

Variety of Imported Meats and Cheese, Olives, Tuscan Grilled Vegetables, Marinated Mushrooms, Tomato Mozzarella, and Crostini

MEDITERRANEAN: \$12 Per Person

Hummus, Tabbouleh, Grape Leaves, Marinated Vegetables, Olives and Pita Triangles

WARM BAKED BRIE: \$6 Per Person

Brie Baked in Puff Pastry with Brown Sugar and Apples

IMPORTED AND DOMESTIC CHEESE: \$7 Per Person

With Stone Ground Mustard Dip and Crackers

SEASONAL FRESH FRUIT: \$6 Per Person

With Raspberry Yogurt Dip

MARKET VEGETABLE CRUDITÉ: \$6 Per Person

With Ranch Dip

SPINACH AND ARTICHOKE DIP: \$5 Per Person

With Tri-Colored Chips

***Requires a Minimum
of 25 People***

Reception Packages

ACTION STATIONS:

GRILLED FAJITAS: \$18 Per Person *

Cilantro-Lime Grilled Chicken, Grilled Marinated Flank Steak, Bell Peppers, Spanish Onions, Scallions, Pico de Gallo, Shredded Cheese, Sour Cream, Black Bean, Corn Salsa and Warm Tortillas, Tri-Color Tortilla Chips, Guacamole and Hot Sauces

PASTA CALABRESE: \$19 Per Person *

Penne and Cavatappi Pasta, Marinara, Alfredo, Aglio Olio and Blush Sauces, Grilled Chicken, Sausage, Shrimp and Roasted Vegetables, Spinach, Portobello Mushrooms, Pine Nuts and Sun-Dried Tomatoes, Garlic Breadsticks

FRUIT FLAMBEE: 15 Per Person*

Crepe Sautéed, Marinated Orange Segments Grand-Marnie Flamed and Served over a Delicate Crepe – Classic Banana Foster Served over Vanilla Ice Cream – Cherried Brandy Flamed Bing Cherries over Vanilla Ice Cream

**Chef Attendant Required
\$100 Per Attendant Per Hour
Minimum of one Chef per 35 People*

CEASAR SALAD: \$18 Per Person

With our House Caesar Dressing in a Baked Bread Bowl with Croutons and Grated Parmesan Served with a Choice of Grilled Chicken or Warmed Marinated Flank Steak

MASHED POTATO MARTINI: \$15 Per Person

Whipped Potatoes and Sweet Potatoes with Bacon Bits, Sour Cream, Blue Cheese Crumbles, Scallions, Grated Cheddar, Andouille Sausage, Brown Sugar, Cinnamon and Candied Pecan Pieces – Served in a Martini Glass

KOREAN LETTUCE WRAP: \$18 Per Person

Tender Ground Chicken Marinated in a Sweet and Spicy Korean Sauce, Sautéed in a Crisp Baby Iceberg Lettuce Cup with Rice Noodles and Various Condiment Sauces

SLIDER: \$19 Per Person

Slow Smoked Pulled Pork, Kobe Beef and Crispy Fried Chicken on our Fresh Slider Buns with Lettuce, Tomato, Onions, Ketchup, Mustard Mayonnaise, Sweet Relish, Tangy Mustard BBQ, and Sweet Memphis Style BBQ

MACCARONI AND CHEESE: \$20 Per Person*

Buttered Cavatappi served with a Smoked Gouda Cheese Sauce or Gruyere Cheese Sauce with Sausage, Grilled Chicken, Baby Shrimp, Diced Tomato, Scallions, Basil, Bacon Bits, and Tomato Bread Crumbs

Requires a Minimum of 25 People

**25% discount applies if booked in conjunction with plated dinner or dinner buffet*

All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax.
Prices are Subject to Change Without Notice

Reception Packages

*One Chef Attendant Per Fifty People
\$100 Per Attendant Per Hour*

CARVING STATIONS

with rolls & butter

HERB CRUSTED NY STRIP: \$325

With Dijon Mustard and Creamy Horseradish

FIRE-ROASTED TENDERLOIN OF BEEF:\$ 375

Dijon Mustard Sauce, Béarnaise, Creamy Horseradish Sauce

STONE GROUND MUSTARD-CRUSTED PORK LOIN: \$275

Served with Dried Fruit Chutney

ROASTED TOP ROUND OF BEEF:\$300

With Creamy Horseradish and Dijon Mustard

BAKED HONEY GLAZED HAM: \$275 Each

With Dijon Mustard

SLOW ROASTED TURKEY BREAST: \$275 Each

Baked and Slow Roasted with Cranberry Sauce, Seasonal Mayonnaise, and Dijon Mustard



Reception Packages

*Pricing Based on
Fifty Pieces Per Tray*

COLD HORS D'OEUVRES

CHERRYWOOD SMOKED CHICKEN BREAST: \$125

With Papaya in Filo Cup

TRIPLE CREAM Brie AND BLACK PEPPER CROSTINI: \$150

With a Plum Conserve

JUMBO GULF SHRIMP COCKTAIL: \$175

With Cocktail Sauce

TOMATO BRUSCHETTA: \$125

Served on a Crisp Baguette Crostini with Fresh Mozzarella and Basil

SUSHI ROLLS: \$200

Tuna, Eel, Salmon and California Rolls

GRILLED MARINATED ASPARAGUS WRAP: \$150

With Prosciutto

ANTIPASTO SKEWERS: \$150

SMOKED SALMON CUCUMBER On a SCALLION ROLL: \$175

BOSC PEAR WEDGE: \$150

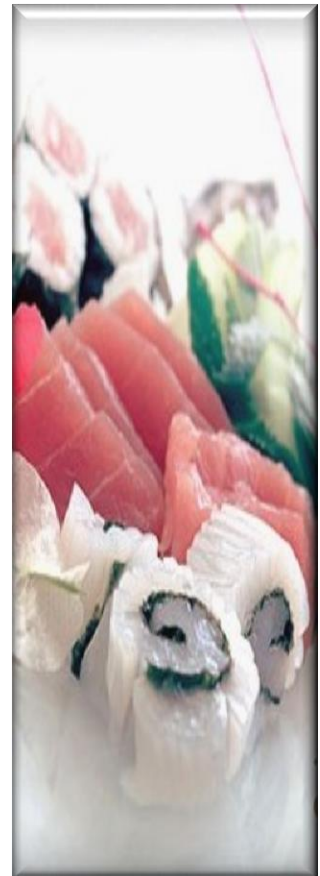
With Double Cream Gorgonzola

FLANK STEAK ON A SEASONAL CROSTINI: \$150

With a Delicate Mustard Mousse

GRILLED ZUCCHINI: \$125

Rolled with Cheese Boursin



Reception Packages

***Pricing Based on Fifty
Pieces Per Tray***

HOT HORS D'OEUVRES

CRUNCHY CHICKEN TENDERS: \$150

SWEDISH MEATBALLS: \$125

KOBE SLIDERS: \$175

SPINACH SPANAKOPITA: \$150

VEGITABLE SPRING ROLLS: \$150

COCONUT SHRIMP: \$200

CHICKEN SATAY: \$150
With Spicy Thai Peanut Sauce

RUMAKI: \$175
Scallops Wrapped in Bacon

**MINIATURE BEEF
WELLINGTON: \$200**
With Truffle Aioli

WILD MUSHROOM TART \$150

COZY SHRIMP ROLL \$200



PETITE CRAB CAKES : \$195

**SPINACH STUFFED MUSHROOMS
WITH HERB PARMESAN CRUST: \$150**

ASIAGO RISOTTO CAKE: \$150

**SMOKED CHICKEN, MOZZARELLA,
AND BASIL QUESADILLA: \$175**
With Smoked Tomato Sauce

**BRIE AND RASPBERRY EN
CROUTE: \$150**

**BEEF SATAY WITH TERIAKI
GLAZE: \$175**

LADY'S PURSE : \$175

Beverage Services



COCKTAIL PRICES

	HOSTED BAR	CASH BAR
PREMIUM BRANDS	\$8.00	\$8.00
HOUSE BRAND LIQUORS	\$7.00	\$7.00
CORDIALS	\$9.00	\$9.00
HOUSE WINES BY THE GLASS	\$8.00	\$8.00
IMPORTED BEER	\$7.00	\$7.00
DOMESTIC BEER	\$6.00	\$6.00
SODA & BOTTLED WATER	\$3.00	\$3.50
SPARKLING WATER	\$5.00	\$5.00

****BASED ON CONSUMPTION**

HOURLY COCKTAIL PACKAGES ***– *REQUIRES A BARTENDER***

	HOUSE BRANDS	CALL BRANDS	PREMIUM BRANDS
TWO HOURS	\$20.00	\$23.00	\$26.00
THREE HOURS	\$26.00	\$29.00	\$32.00
FOUR HOURS	\$32.00	\$36.00	\$40.00



Unlimited Beverage Services; Charged Per Person, Per Hour, Based on Final Guarantee.
 Package Includes: Liquor, Domestic Beer, House Wines, Soda and Bottled Water

All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax.
Prices are Subject to Change Without Notice

Beverage Services

HOURLY BEVERAGE PACKAGES

INCLUDES BEER, WINE, SODA, & BOTTLED WATER

****REQUIRES A BARTENDER***

TWO HOURS	\$17.00
EACH ADDITIONAL HOUR	\$8.00

Unlimited Beverage Services; Charged Per Person,
Per Hour, Based on Final Guarantee.

PUNCH

FRUIT PUNCH	\$35.00 PER GALLON
CHAMPAGNE PUNCH	\$75.00 PER GALLON
MIMOSA PUNCH	\$75.00 PER GALLON



***Bartender Fee: (1 Bartender for Every 100 Guests) If beverage consumption does not equal or exceed \$750.00 Per Bartender (Excluding Tax and Gratuity), a \$75.00 charge per bartender will apply up to a maximum of 4 consecutive hours.**

***Cashier Fee: If beverage consumption does not equal or exceed \$750.00 Per Cashier (Excluding Tax and Gratuity), a \$50.00 charge per cashier will apply up to a maximum of 4 consecutive hours.**