

# *The Circuit Center & Ballroom*

## *Events Package*

Operated and Managed by the Fluted Mushroom  
Five Hot Metal Street ▪ South Side ▪ Pittsburgh, PA 15203

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Whether your next event is business or pleasure, it demands the right ingredients and the right environment. At The Circuit Center that's always understood. We serve your function's needs with all the essential ingredients including:

- 🌀 A one-level, 8000 square foot, multi-purpose venue
- 🌀 Complete audio-visual capabilities and equipment
- 🌀 Digital satellite downlink C-Band and KU-Band
- 🌀 ISDN Polycom videoconferencing
- 🌀 Wireless Internet
- 🌀 In-house technical support
- 🌀 Full-size, elevated, acoustic stage
- 🌀 Theater seating for up to 600 or banquet seating for up to 400
- 🌀 On-site catering provided by The Fluted Mushroom
- 🌀 Extensive catering menus available
- 🌀 On-site parking
- 🌀 Event name displayed on electronic marquee
- 🌀 Conveniently located close to the South Side Works, just minutes from Downtown and the Parkway
- 🌀 All Food, Beverages and Liquor are provided by The Fluted Mushroom. No outside Vendors or Client Purchases allowed.

Whether your event is once a quarter, once a year or once a lifetime, The Circuit Center is the perfect location for your next meeting, seminar, workshop, conference, trade show or banquet.

**To discuss your arrangements,  
Please call our Sales Office  
at (412) 381-1899 or (412) 432-1420**

# *The Circuit Center's Event Procedures*

## **Food & Beverage Service**

Only food & beverages approved by The Fluted Mushroom may be served on site. All food and beverages supplied by The Fluted Mushroom are the property of The Fluted Mushroom. Those supplied items may not be taken off the premises without permission of The Fluted Mushroom, and may be subject to additional fees.

## **Tables & Chairs**

Guest tables are 72" rounds with seating for 10 people. A limited number of 8' and 6' rectangular tables are available at no extra charge. Chairs are forest green-padded with silver metal frames. We can provide other table and chair options at an additional charge. Please give advanced notice of these requests as they come from an outside source. Day before set up may require an additional fee and room rental fee.

## **Audio Visual Equipment**

We have a large variety of audio and visual equipment available to rent. Please contact our Sales Office for a complete list of equipment and rental rates.

## **Deposit & Room Fee**

A non-refundable \$1000 deposit is required to hold the date. The full room fee is due by the date stated above with a signed contract and credit card number on file. If the signed contract and room fee balance are not received by the due date, the space will be released for future bookings.

## **Payment Information**

A payment of 50% of the estimated cost is required with the Banquet Event Order (food & beverage details) approximately 90 days before the event. The final BEO balance is due no later than ONE WEEK before event date. If only audio-visual equipment is required, the client will receive an Event Sheet for approval. Payments not received within designated timeframe, may be charged to credit card on file. Events will NOT take place until all payments due are received. Payment can be by cash, credit card or check. The client is responsible for all bank charges or court fees on returned checks.

## **Service Charges & Taxes**

A standard service charge of 20% will be added on all food and beverages served. Food and non-alcoholic beverages are also subject to 7% Pennsylvania sales tax. Breakfast and Lunch Events require an additional Staffing Charge.

## **Guaranteed Guest Count**

Final guaranteed attendance must be provided TWO WEEKS prior to the day the event is scheduled. If no guarantee is given, the host is responsible for the contracted number. If attendance falls below the final guarantee, the client will be financially responsible for the number guaranteed. Charges for guests over the guaranteed count will be payable at the conclusion of the event.

## **Prices**

All quoted prices are subject to change at any time. Prices will be guaranteed one year in advance only when a signed contract is executed, and 50% BEO deposit has been received.

## **Vendor Meals**

We can provide boxed meals for all your vendors at \$15.95 each. A boxed meal consists of a specialty sandwich, salad du jour, fresh fruit cup, snack mix, cookie or brownie, and wrapped utensils.

## **Cancellation**

Events cancelled prior to 90 days before scheduled date will be entitled to a refund of 50% of advance deposit. **Not including full room fee.** No refunds will be extended to cancellations within 90 days of event.

## **Linens**

A linen fee will be assessed for all linens required. Prices vary depending on style and length. Please call our Sales Office for more information.

## **Cleaning Deposit**

At The Circuit Center's discretion, a Cleaning Deposit may be required for certain events. Please ask our Sales Office for more information.

## **Additional Requirements**

Additional equipment, flowers, entertainment, etc., can be arranged through our Sales Office at an additional charge.

## **Drop-offs/Deliveries**

All deliveries and drop-offs must be arranged in advance with our Sales Office.

## **Loss and Damage**

The IBEW, Circuit Center and Fluted Mushroom are not responsible for any damages or loss of any merchandise or articles left prior to, during or after any event. The client agrees to be responsible for any damages to the IBEW, Circuit Center or Fluted Mushroom property by the client, guests and attendees of the event.

## **Security Fee/On Site Coordinator**

A Security Officer may be required for certain events. The client is responsible for the fee payable on your invoice. There is a fee for an On-Site Coordinator. Please see our Sales Office for rates.

## **Engineer and A.V. Technician Fees**

The IBEW requires their engineer to be on site for all events. He handles a multitude of responsibilities including some A.V. Payment can be made by check or cash at the conclusion of the event. Satellite downlinks and videoconferencing require an outside technician. Please see our Sales Office for rates.

## **Additional Set up**

If additional set-up is required beyond basic room layout, a set-up fee may be added.

## ☞ *The Circuit Center Breakfast Selections* ☞

Pricing includes highend disposable plates, cups, utensils and paper napkins.  
China, flatware and glassware available for an additional charge per person.

### *Healthy Start Breakfast*

Sliced Fresh Seasonal Fruit,  
LowFat Yogurt with Granola  
and Assorted Muffins  
Coffee and Hot Tea  
**\$9.95 per person**

### *Sweet Tooth Breakfast*

Potatoes  
Assorted Donuts and Pastries,  
Coffee and Hot Tea  
**\$6.95 per person**

### *Deluxe Continental Breakfast*

Assorted Pastries, Breakfast Breads,  
Muffins and Bagels, served with  
Cream Cheese, Gourmet Jams  
and Marmalades,  
Orange Juice, Coffee and Hot Tea  
**\$10.50 per person**

### *Mini Continental Breakfast*

Assorted Pastries, Breakfast Breads  
and Muffins, served with  
Gourmet Jams and Marmalades,  
Orange Juice, Coffee and Hot Tea  
**\$8.95 per person**

### *Bagel Breakfast*

Assorted Bagels served with  
Smoked Salmon, Cream Cheese,  
Onions and Capers  
Coffee and Hot Tea  
**\$14.75 per person**  
*25 Person Minimum*

### *Hot Breakfast Buffet*

Assorted Pastries and Bagels  
served with  
Cream Cheese and Gourmet Jams  
One Choice of:  
Ham, Bacon or Sausage  
One Choice of:  
O'Brien Potatoes or Home Fried

One Choice of:  
Vegetable & Egg Strata or Scrambled Eggs  
Orange Juice, Coffee and Hot Tea  
**\$14.95 per person**

### *Buffet Enhancements*

priced per person

Sliced Fresh Fruit **\$4.25**  
Assorted Flavored Yogurt **\$2.50**  
Home Fried Potatoes **\$3.25**  
O'Brien Potatoes **\$3.75**  
Smoked Bacon **\$4.75**  
Breakfast Sausage **\$4.75**  
Carved Country Ham **\$4.75\***  
Omelet Station **\$7.95\***

\*requires Culinary Attendant Fee of \$125.00

### *Breakfast Beverages*

Regular and Decaf Coffee **\$1.75 per person**  
Assorted Herbal Teas **\$1.75 per person**  
Bottled Water **\$1.75 per person**  
Carafes of Orange Juice **\$2.25 per person**  
Carafes of Grapefruit Juice **\$2.25 per person**  
Carafes of Cranberry Juice **\$2.25 per person**  
Coffee/Hot Tea Station refreshed **\$1.75 per person**

## ❧ *The Circuit Center Box Lunches* ❧

### ***Basic Sandwiches***

*All sandwiches are served on fresh baked breads and rolls with lettuce and tomato. Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.*

*Turkey Breast & Cheddar*

*Ham & Swiss*

*Roast Beef & Provolone*

*Roasted Garden Vegetables & Herbed Cream Cheese*

**\$13.50 per person**

### ***Specialty Sandwiches***

*Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.*

#### ***Rosemary Chicken***

Thinly sliced chicken breast grilled with lemon & fresh rosemary, served with roasted red peppers, herb mayonnaise and romaine lettuce on a Ciabatta roll

#### ***Cape Cod Turkey***

Smoked turkey breast with creamy Brie cheese and cranberry mayonnaise on a Kaiser roll

#### ***Boursin Beef***

Sliced roast beef topped with Boursin cheese, served with lettuce & tomatoes on a Asiago roll

#### ***The Circuit Center Sub***

Black Forest ham, salami, pepperoni and provolone with lettuce and tomatoes, drizzled with Italian dressing on a six inch baguette

#### ***The Mediterranean***

Grilled portobello mushrooms layered with plum tomatoes, provolone and basil mayonnaise on olive foccacia

#### ***Albacore Tuna Salad***

Waterpacked

White Albacore tuna with scallions, tomatoes, celery and sweet red onion, in lemon scented mayonnaise on a whole wheat Kaiser roll

**\$14.75 per person**

# ❧ *The Circuit Center Sandwich Trays* ❧

*Highend disposable plates, utensils & napkins included*

## *Deli Tray*

An assortment of Meats and Cheeses  
Relish Tray of Lettuce, Tomatoes and Pickles  
Mustard and Mayonnaise  
Assorted Breads and Rolls

**\$8.95 per person**

## *Basic Sandwich Assortment Tray*

Chef's selection from our freshly made basic sandwiches,  
attractively presented on silver trays

**\$10.25 per person**

## *Specialty Sandwich Assortment Tray*

Chef's choice from our gourmet sandwich selections,  
attractively presented on silver trays

**\$11.50 per person**

## *Side Salads*

Priced per person

Traditional Potato Salad	\$3.95
French Potato Salad	\$3.95
Cole Slaw	\$3.50
Cucumber Salad	\$3.50
Tossed Garden Salad	\$4.25
Pasta Salad of the day	\$4.50
Greek Side Salad	\$5.25
Spicy Black Bean & Corn Salad	\$3.95
Spicy Chinese Noodles	\$5.25

Minimum of 10 per Salad

## *Beverages*

Priced per person

Assorted Cans of Soda	\$1.25
Bottled Water	\$1.75
Individual Bottled Juices	\$2.00
Regular & Decaf Coffee	\$1.75
Assorted Herbal Hot Teas	\$1.75
Fresh Brewed Iced Tea	\$2.00
Lemonade	\$2.00
Non-Alcoholic Punch	\$2.00
Apple Cider (in season)	\$3.00

## *Desserts*

Priced per person

Fresh Baked Cookies	\$3.50	Fresh Baked Brownies	\$3.50
Miniature French Pastries	\$6.95	Cookies & Brownies	\$3.95
Assorted Frosted Sheet Cakes	\$3.95	Assorted Layer Cakes <i>start at</i>	\$5.50
Carrot Cake	\$5.95	Assorted Cheese Cakes <i>start at</i>	\$5.95

*Additional dessert selections available. Please see our Sales Office for more information.*

## ❧ *The Circuit Center Lunch Entrée Salads* ❧

Includes a Cup of Soup or Fresh Fruit Cup and Rolls & Butter

### *Grainy Mustard Chicken Salad*

Sliced chicken marinated in lime & garlic, tossed with fresh green beans, cherry tomatoes, toasted almonds and wholegrain mustard vinaigrette  
\$16.50 per person

### *California Chicken Salad*

Tender breast meat mixed with orange segments, celery and walnuts, tossed in a mayonnaise sour cream dressing  
\$15.95 per person

### *Nicoise Salad*

Freshly grilled tuna with tomato wedges, nicoise olives, green beans, red bliss potatoes and hardcooked eggs, served with Lemon Chervil Vinaigrette  
\$18.50 per person

### *Classic Chef's Salad*

Julienne strips of vegetables, meats and cheeses, topped with a hardcooked egg and your choice of dressing  
\$13.95 per person

### *Salad Assortment Platter*

Classic trio of Chicken, Tuna and Egg Salads on a bed of mixed greens  
Add Shrimp Salad for additional \$7.25 per person  
\$15.50 per person

### *Marinated Steak Salad*

Marinated NY tip steak with roasted new potatoes and roasted red peppers, topped with a Balsamic vinaigrette  
\$17.95 per person

### *Soups*

Tomato Basil  
§ Chicken Pastina § Beef Barley  
Italian Minestrone § Wedding Soup § Vegetable Bisque

### *Cream Soups*

Potato Leek § Black Bean § Mushroom  
Butternut Squash § Broccoli § Shrimp Bisque (\$2.00 additional)  
add \$1.50 per person

### *Chilled Soups*

Strawberry Champagne § Gazpacho § Vichyssoise  
**add \$1.50 per person**

## 🌿 *Hot Buffet Lunch Selections* 🌿

Includes Tossed Garden Salad, Two Accompaniments, Rolls & Butter and a Coffee Station

### Category I

\$24.95 per person

*Choose one entrée*

**Grilled Breast of Chicken**  
**Marinated with Lemon & Rosemary**

**Chicken Roulade**  
**with Savory Bread Stuffing**  
**And Veloute Sauce**

**Baked Tilapia**  
**with Fresh Pineapple Salsa**

**Marinated Boneless Pork Chop**  
**with an Apple Bourbon Jus**

### Category 3

\$31.95 per person

*Choose two entrées*

*Selections may include categories 1 & 2*

**Medallions of Pork Tenderloin**  
**Roasted with Orange Marmalade Glaze**

**Macadamia Nut Crusted Mahi Mahi**  
**with Lemon Beurre Blanc**

**Pierre Breast of Chicken Provencal**  
**with Garlic, Onions, Tomatoes,**  
**Olives, Eggplant & Mushrooms**

**Filet Mignon Beef Tips**  
**with Roasted Garlic Jus**

### Category 2

\$29.95 per person

*Choose two entrées*

*Selections may include category 1*

**Grilled Salmon**  
**with Maple Mustard Glaze**

**Chicken Piccata**  
**with Lemon, Parsley and Capers**

**Herb Crusted Pork Loin**  
**with Roasted Garlic Jus**

**Sliced Top Round of Beef**  
**with Mushroom Jus**

**Chicken Romano**  
**with an Egg Batter**

**Chicken Marsala**  
**with a Marsala Wine Sauce**

### Buffet Accompaniments

#### **-Vegetables-**

*Choose one*

**Grilled Marinated Vegetables**  
**Fresh Vegetable Medley**  
**Fresh Green Beans & Red Peppers**  
**Zucchini & Yellow Squash Parmesan**

#### **-Starches-**

*Choose one*

**Basmati Rice**  
**Rice Pilaf**  
**Penne with Basil Pesto Sauce**  
**Pasta with Marinara Sauce**  
**Red Skin Potatoes (Steamed or Roasted)**  
**Yukon Gold Potatoes with Garlic Cream Sauce**

*All lunch buffets are designed and priced to provide service up to one hour.*



## 🌿 *Sit Down Lunch Selections* 🌿

Includes Tossed Garden Salad, One Accompaniment, Rolls & Butter and Coffee Service  
25 Person Minimum

### Chicken Selections

**Oregano Chicken**  
With Artichoke Hearts  
Grilled Tomatoes and  
Fresh Basil  
**\$19.95 per person**

**Chicken Roulade**  
With Wild Mushrooms  
Spinach and Fontina  
With Pesto Cream Sauce  
**\$19.95 per person**

**Panko Crusted Chicken Breast**  
Stuffed with Boursin Cheese  
**\$26.95 per person**

**Chicken Romano**  
**\$24.95 per person**

**Chicken Marsala**  
**\$24.95 per person**

### Seafood Selections

**Broiled North Atlantic Salmon**  
passed with Yogurt Dill Sauce  
**\$28.95 per person**

**Macadamia Nut Crusted Mahi Mahi**  
With Lemon Beurre Blanc  
**\$27.95 per person**

**Maryland Style Crab Cake**  
passed with Remoulade Sauce  
**\$33.95 per person**

### Beef Selections

**Petite Filet of Tenderloin**  
with Roasted Shallot Jus  
**\$35.95 per person**

### Pork Selections

**Marinated Pork Loin**  
With Mustard, Rosemary  
And Roasted Garlic Jus  
**\$27.95 per person**

**Medallions of Pork Tenderloin**  
Crusted with Mango Chutney  
and Toasted Pine Nuts  
**\$30.95 per person**

### Sit Down Accompaniments

*Choice of one*

**Fresh Green Beans**

**Julienne of Fresh Seasonal Vegetables**

**Fresh Broccoli Florets with Lemon Butter**

**Medley of Fresh Squash**

**Herbed Risotto Cake**

**Basmati Rice**

**Dauphinoise Potato Diamonds**

**Steamed Red Skin Potatoes  
With Fine Herbs**

*Entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.*

*Limited dietary substitutions must be made in advance.*

*There will be a \$3.95 surcharge per entrée for events with more than two entrée choices.*

## ❧ *The Circuit Center Light Receptions and Afternoon Breaks* ❧

25 Person Minimum

### **Gourmet Cheese Display**

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip

**\$8.95 per person**

### **Whole Wheel of Brie**

Topped with Dried Fruits & Nuts  
Served with Baguette Slices

**\$2.95 per person**

### **Fresh Fruit Display**

Seasonal Sliced Fresh Fruit  
Served with Chantilly Cream for Dipping

**\$4.95 per person**

### **Smoked Salmon Display**

Presented with Capers, Lemon Wedges,  
Chopped Egg, Pink Peppercorn Sauce  
And Black Bread Triangles

**\$10.95 per person**

### **Domestic Cheese Display**

Assorted Cubed Domestic Cheeses,  
Served with Assorted Crackers  
And Mustard Dip

**\$3.95 per person**

### **Crab, Artichoke & Jalapeno Dip**

Served Hot with Baguette Slices

**\$3.75 per person**

### **Tomato Salsa & Fresh Guacamole**

Served with Fresh Tortilla Crisps

**\$3.75 per person**

### **Our House Made Chickpea**

and Roasted Garlic Hummus  
Served with Toasted Pita Wedges

**\$3.50 per person**

### **Antipasto Display**

Italian Cured Meats & Cheeses,  
Roasted Red Peppers, Grilled Marinated  
Vegetables and Olives,  
Served with Focaccia Sticks

**\$10.95 per person**

### **Soft Pretzels**

Served with choice of  
Country or Honey Mustard

**\$2.50 per person**

### **Assorted Miniature Sandwiches**

*(two per person)*

Sliced Roast Beef with Roasted Red  
Pepper Sauce, Smoked Turkey with  
Cranberry Mayonnaise, Brie with  
Sun Dried Tomatoes & Fresh Basil

**\$9.95 per person**

### **Garden Crudités**

Fresh Seasonal Vegetables served with  
Choice of Roquefort, Dill or Ranch Dip

**\$3.95 per person**

## 🌿 *Buffet Dinner Selections* 🌿

Includes four accompaniments, rolls & butter on the table, coffee station

### Category 1

\$34.95 per person  
Choose two entrees

Grilled Breast of Chicken  
Marinated with Lemon and Rosemary

Oregano Chicken  
With Artichoke Hearts, Grilled Tomato  
And Fresh Basil

Chicken Roulade  
With Savory Bread Stuffing  
And Veloute Sauce

Panko Crusted Baked Tilapia  
With Fresh Pineapple Salsa

Herb-Crusted Pork Loin  
With Roasted Garlic Jus

Sliced Top Round of Beef  
With Mushroom Jus

### Category 2

\$39.95 per person  
Choose two entrees,  
May include selections from category 1

Grilled Salmon  
With Maple-Mustard Glaze

Marinated and Roasted Beef Brisket  
With Pommery Mustard-Horseradish Sauce

Chicken Roulade  
With Wild Mushrooms, Spinach  
And Fontina, with Pesto Cream Sauce

Medallions of Pork Tenderloin  
Roasted with Orange Marmalade Glaze

Breaded Boneless Chicken Breast  
Stuffed with Boursin Cheese

Shrimp Scampi with Angel Hair Pasta and  
Reggiano Parmesan

Chicken Romano  
In a Rich Egg & Romano Cheese Batter

Chicken Marsala  
Sauteed with Mushrooms in a rich Marsala  
Wine Sauce

### Category 3

\$49.95 per person  
Choose two entrees,  
May include selections from categories 1 & 2

Seared Tenderloin  
With Leeks and Balsamic-Thyme Reduction

Macadamia Nut-Crusted Mahi Mahi  
With Lemon Beurre Blanc

Roasted Baby Rock Hen  
Semi-Boneless, with Blackberry Glaze

Grilled Tournedos of Beef  
With Port Wine Reduction Sauce

Medallions of Pork Tenderloin  
With Granny Smith Apples and Brandy-Calvados Cream Sauce

*All dinner buffets are priced to provide service for up to one and one-half hours.  
\*If selecting multiple categories, the higher price will be charged for all entrees*

## *Dinner Buffet Accompaniments*

### **Buffet Salads**

Choose one

Caesar Salad with Romaine Lettuce,  
Parmesan Cheese, House-Made Croutons  
and Classic Dressing

Baby Spinach Salad with Mushrooms,  
Chopped Hard-Cooked Egg and Red Onion,  
with Poppyseed Dressing

Wedge of Iceberg topped with  
Crumbled Bacon, Chopped Tomato  
And Bleu Cheese Dressing

Tossed Garden Salad with Tomatoes,  
Cucumbers and Carrots.  
Choose one house-made dressing: Ranch,  
Balsamic Vinaigrette, French, and  
Raspberry Vinaigrette

### **Buffet Vegetables**

Choose one

Fresh Green Beans, Yellow Wax Beans  
And Carrots, in Compound Herb Butter

Corn Pudding Souffle

Grilled Marinated Vegetables  
*Served at Room Temperature*

Sautéed Sliced Carrots  
With Fresh Dill

Fresh Vegetables Medley

Fresh Green Beans  
With Garlic and Basil

Zucchini & Yellow Squash Provencal

Broccoli & Cheddar Cheese Souffle

Summer Vegetable Gratin

### **Buffet Starches**

Choose two

**- Rice -**

Herbed Long Grain & Wild Rice

Saffron Basmati Rice

**- Pasta -**

Penne  
With Sun-Dried Tomato Cream Sauce

Bow Tie Pasta  
With Tomato-Basil Pesto Sauce

Tortellini  
With Marinara Sauce

Orzo with Wild Mushrooms

**- Potatoes -**

Red Skin Potatoes with Fines Herbes  
Steamed or Roasted

Smashed Potatoes with Cheddar Cheese

Chive Whipped Potatoes

Au Gratin Potatoes  
with Aged Cheddar Cheese

Baked Yams  
with Cinnamon, Nutmeg and Brown Sugar

Red Bliss Potatoes  
with Garlic Cream Sauce

## *🌿 Chef's Carving Stations 🌿*

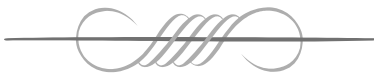
**To enhance your buffet selections**

*All stations require one Carving Attendant at \$125.00 each*

### **Top Round of Beef**

Marinated and Slow Roasted,  
With Horseradish Mousse  
and Natural Jus

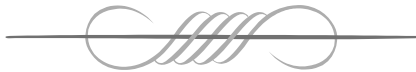
Serves 25  
\$275.00



### **Prime Rib of Beef**

With Horseradish Mousse  
and Natural Jus

Serves 25  
\$350.00



### **Beef Tenderloin**

The most tender cut of Beef,  
With Bearnaise Sauce  
and Horseradish Mousse

Serves 25  
\$400.00



### **Leg of Lamb**

Rosemary & Garlic Leg of Lamb,  
With Mint-Scented Au Jus

Serves 25  
\$325.00

### **Roasted Loin of Pork**

Marinated Center-Cut Pork Loin,  
Rubbed with Dijon Mustard,  
With fresh Apple Chutney

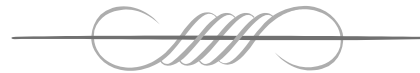
Serves 25  
\$275.00



### **Herb Roasted Turkey**

Slow Roasted with Herbes de Provence,  
With Cranberry Mayonnaise  
and Dijon Mustard

Serves 25  
\$250.00



### **Glazed Ham**

Honey-Glazed Country Ham,  
With Whole Grain Mustard Sauce

Serves 40  
\$210.00

## ☞ *Sit Down Dinner Selections* ☞

Includes choice of salad, starch, vegetable, rolls & butter, coffee service

### Chicken Selections

Oregano Chicken **\$32.95**  
with Artichoke Hearts, Grilled Tomato  
and Fresh Basil

Chicken Roulade **\$32.95**  
with Savory Bread Stuffing  
and Veloute Sauce

Chicken Roulade **\$36.95**  
with Wild Mushrooms, Spinach  
and Fontina, with Pesto Cream Sauce

Panko-Crusted Chicken Breast **\$36.95**  
stuffed with Boursin Cheese

Pierre Chicken Breast **\$35.95**  
with Roasted Red Pepper Farce  
and Balsamic-Chicken Reduction

Roasted Baby Rock Hen **\$40.95**  
Semi-Boneless, with Blackberry Glaze

Chicken Romano **\$32.95**  
Chicken Breast dipped in a rich egg  
And Romano Cheese Batter

Chicken Marsala **\$32.95**  
Chicken Breast sautéed with Mushrooms  
In a rich Marsala Wine Sauce

### Pork Selections

Stuffed Pork Loin **\$34.95**  
with Dried Fruit and Bourbon Jus

Crusted Pork Loin **\$34.95**  
Of Mustard Rosemary and Sage  
with Roasted Garlic Jus

Stuffed Pork Loin **\$35.95**  
with Spinach, Feta and Pine Nuts  
with Natural Pork Jus

Medallions of Pork Tenderloin **\$35.95**  
crusted with Mango Chutney & Almonds  
with Apple Butter-Cider Pork Reduction

### Seafood Selections

Grilled Salmon **\$37.95**  
with Maple-Mustard Glaze

Macadamia Nut-Crusted Mahi Mahi **\$40.95**  
with Lemon Beurre Blanc

Roulade of Sole **\$37.95**  
with Shrimp and Watercress Mousse  
with Lemon Beurre Blanc

Black Sesame-Crusted Salmon **\$37.95**  
with Orange-Soy Beurre Blanc

Maryland Style Crab Cakes **\$48.95**  
topped with Roasted Tomato Remoulade

### Beef Selections

Seared Tenderloin **\$44.95**  
with Leeks and Balsamic-Thyme Reduction

Stuffed Filet **\$47.95**  
with Roasted Tomatoes, Fresh Basil  
and Gorgonzola, with Red Wine Sauce

New York Strip Loin **\$44.95**  
with Roasted Shallot Jus

Whole Tenderloin **\$44.95**  
with Sautéed Wild Mushrooms  
and Natural Jus

*\*\*Filet is 6 oz.*

## 🌿 *Duet Sit Down Dinner Selections* 🌿

Includes choice of salad, starch, vegetable, rolls & butter, coffee service

Jumbo Shrimp with  
Sautéed Petite Breast of Chicken  
Served with Provençal Sauce

**\$42.95**



Shrimp Scampi with  
Chicken Romano

**\$42.95**



Petit Filet of Beef Tenderloin with  
Chicken Romano

**\$43.95**



Petit Filet of Beef Tenderloin with  
Grilled Filet of Salmon  
Served with Pinot Noir Sauce

**\$44.95**



Pork Tenderloin Medallion with  
Petite Breast of Chicken  
Served with Cranberry & Mandarin Orange Compote

**\$39.95**



Petit Filet of Beef Tenderloin with  
Panko Crusted Petite Chicken Breast filled with Boursin Cheese  
Served with Roasted Shallot Sauce

**\$43.95**



Seared Salmon with  
Petite Chicken Breast filled with Spinach, Fontina and Sun Dried Tomatoes  
Served with Tomato Tarragon Coulis

**\$41.95**



Petit Filet of Beef Tenderloin  
Maryland Style Crab Cake  
Served with Wild Mushroom Demi-Glace

**\$59.95**



Petit Filet is 4 oz.

Center Cut 8 oz. Filet Additional \$7.00

*All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.*

*Limited dietary substitutions must be made in advance.*

*There will be a \$4.95 surcharge per entrée for events with more than two entrée choices.*

## *Sit Down Accompaniments*

### **Presentation Salads**

Choose one

Baby California Greens  
with Dried Fruit and Spiced Nuts,  
tossed with Champagne Vinaigrette

Mediterranean Salad  
Mixed Greens with Kalamata Olives, Cucumbers and Feta, tossed with  
Lemon-Olive Oil Vinaigrette

Caesar Salad  
With Romaine Leaves Tossed with Shredded Parmesan and Caesar  
Dressing and Homemade Croutons

### **Plated Vegetables**

Choose one

Poached Asparagus

Seasonal Baby Vegetables

Fresh Green Beans  
With Garlic and Basil

Roasted Root Vegetables

Broccolini

Julienne of Vegetables

Sautéed Sugar Snap Peas with  
Toasted Sesame Seeds

*\*Other seasonal selections  
also be available*

### **Plated Starches**

Choose one

Wild Mushroom Risotto Cake

Herbed Long Grain & Wild Rice

Saffron Basmati Rice

Red Skin Potatoes with Fine Herbs  
Steamed or Roasted

Yukon Gold Whipped Potatoes

Duchess Potatoes  
(Piped Whipped Potatoes)

Dauphinoise Potato Diamonds



## 🌿 *Hors d' Oeuvres Packages* 🌿

*All hors d' oeuvres are butlered on beautifully presented trays.*

### **Package 1**

\$9.95 per person  
choice of three

Thai Chicken Skewers with Peanut Dipping Sauce – Stuffed Mushrooms  
Tomato Basil Squares – Gorgonzola Gourgeres – Seasonal Crostini  
Spanakopita – Curried Chicken Tartlets – Asparagus & Gruyere Beignets  
Gorgonzola Purses

### **Package 2**

\$11.95 per person  
choice of five  
may include selections from Package 1

Pomegranate-Glazed Chicken Skewers – Chicken Quesadilla  
Chicken Waldorf Salad on Endive Spears – Shiitake Chopsticks  
Sun-Dried Tomato & Goat Cheese Bites – Petite Quiche  
Salmon Mousse on Cucumber Rounds – Chinese Spring Rolls  
Mini Brie Souffle – Artichoke Purses

### **Package 3**

13.95 per person  
choice of five  
may include selections from Packages 1 and 2

Flank Steak Roulades – Miniature Crab Cakes – Barbequed Duck Taquitos  
Vietnamese Garden Rolls – Salmon & Sole Pinwheels – Steak Au Poivre  
Bacon-Wrapped Scallops – Boursin Cherry Tomatoes – Coconut Shrimp  
Gourmet Pizza Squares with Wild Mushrooms & Fontina  
Moroccan Cigars – Baby Redskin Potatoes with Lump Crabmeat

***Add Shrimp Cocktail to any package for an additional 9.95 per person***

*Additional selections may also be available. Please ask our Sales Office for more information  
Hors d' Oeuvres pricing is for a maximum service time of one hour*

## ❧ *Stationary Hors d' Oeuvres* ❧

*Add any of these beautiful Stationary Hors d'Oeuvres to your menu*

### **Domestic Cheese Display**

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip, and  
Garnished with Fresh Berries  
\$3.95 per Person

### **Domestic Cheese & Fresh Crudite Display**

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip,  
and Garnished with Fresh Berries  
Fresh Seasonal Vegetables, served with your choice of Roquefort, Dill or Ranch Dressing  
\$6.95 per Person

### **Gourmet Cheese Display**

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip,  
Garnished with Fresh Berries  
To include Pesto Parmesan Souffle with  
Baguette Slices and Baked Brie  
Garnished with Dried Fruit  
\$8.95 per Person

### **Mediterranean Display**

A Display of our House-made Chickpea and Roasted Garlic Hummus  
Served with Toasted Pita Wedges, Vegetarian or Lamb Stuffed Grape Leaves,  
Bubba Ganoush, Roasted Red Peppers, Oil Cured Olives, Red Onions, Cucumbers,  
Feta Cheese and Pita Wedges  
\$10.95 per Person

### **Antipasto Display**

Italian-Cured Meats & Cheeses, Roasted Red Peppers, Grilled Marinated Vegetables &  
Olives Served with Focaccia Sticks  
\$10.95 per Person

### ***Crab, Artichoke & Jalapeno Dip\****

Add our Homemade Crab, Artichoke & Jalapeno Dip  
Served hot with Baguette Slices  
To any of our Stationary Hor d'Oeuvres  
For an Additional \$3.75 per Person

## *🌿 Beverage Selections 🌿*

### **Call Brands Full Bar**

Includes Beer, Wine, Liquor and Mixers  
\$24.00 per person for 4 hours  
\$6.00 per person for one additional hour

### **Premium Brands Full Bar**

Includes Beer, Wine, Liquor and Mixers  
\$30.00 per person for 4 hours  
\$8.00 per person for one additional hour

### **Wine & Beer Bar**

Includes Beer, Wine and Mixers  
\$20.00 per person for 4 hours  
\$6.00 per person for one additional hour

### **Wine Service During Dinner**

Charged per bottle

Our Sales Office will be happy to discuss wine selections and pricing.

### **Non-Alcoholic Punch**

\$85.00 per five gallons  
(serves approximately 50 guests)

### **Soda Package**

For any guest ordering Children's Meals and Vendors  
\$6.95 per person for 4 hours  
\$2.95 per person for one additional hour

### **Bartender Fees**

**\$100.00 per bartender for 4 hours**

\$35.00 per bartender for each additional hour  
Includes set-up of bar, the bartender, mixers, juices and fruit garnishes

*We abide by the policy of drinking in moderation therefore,  
we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas at the bar.  
Please see our Sales Office for more info.*

## ❧ *Brand Selections for the Bar* ❧

### **Call Brands**

Smirnoff Vodka  
Bacardi Light Rum  
Seagram's Gin  
Cutty Sark Scotch  
Jim Beam Bourbon  
Seagram's Seven Whiskey  
Peach Schnapps  
Kamora Coffee Liqueur  
Two Domestic Draft Beers:  
Miller Lite & Yuengling  
Concha Y Toro Cabernet/Merlot  
Concha Y Toro "Frontera" Chardonnay  
Sutter's Home White Zinfandel

### **Premium Brands**

Absolute or Stolli Vodka  
Bacardi Light Rum and Captain Morgan's Spiced Rum  
Bombay Gin  
Dewar's "White Label" Scotch  
Jim Beam or Jack Daniel's and Old Grand Dad Bourbon  
Seagram's Seven, Crown Royal and Canadian Club Whiskey  
Peach Schnapps  
Kahlua  
Two Domestic Draft Beers:  
Miller Lite & Yuengling  
One Bottled Beer:  
Yuengling, Amstel Light, Corona, Coors Light, Miller Genuine Draft, Iron City, IC Light,  
Miller Lite  
Concha Y Toro Cabernet/Merlot  
Concha Y Toro "Frontera" Chardonnay  
Sutter's Home White Zinfandel

### **Other Brands**

Additional brands or substitutions may be available upon request.  
An "Up Charge" may apply. Please see our Sales Office about details.

## ❧ Enhancements ❧

### Dessert

Our Pastry Chef can create an infinite variety of desserts.  
The Sales Office will be happy to discuss selections and pricing.  
Starting at \$2.50 per person

### Soup Course

Starting at \$3.50 per person

### Pasta Course

Starting at \$4.25 per person

### Deluxe Coffee Station

Starting at \$6.75 per person

### Pastry Tray

Assorted Miniature French Pastries for each Table  
Starting at \$5.95 per person

### Specialty Linen

Starting at \$20.00 each

### Ballroom Chivari Chairs

Available in Gold, Black, Mahogany, White and Silver  
Starting at \$8.50 each

### Ballroom Chivari Chairs

Available in Natural through the Fluted Mushroom  
Starting at \$4.00 each

Other rentals are available

Call our Sales Office for Details and charges  
412-432-1420

### Additional Rental Time

\$600.00 per hour

\$300 for extra ½ hour

## *Hors D'Oeuvres Descriptions*

Flank Steak Roulades	Strips of grilled Flank Steak brushed with Pesto and wrapped around Roasted Peppers.
Asparagus & Gruyere Beignets	Asparagus Tips & Gruyere Cheese in a light Fritter Batter, fried until golden, lightly salted and served warm.
Thai Chicken Skewers	Tender Strips of marinated Chicken Breast presented warm on skewers with Thai Peanut Dipping Sauce.
Pomegranate-glazed Chicken	Bite-size medallions of Chicken Breast brushed with a tart Pomegranate Glaze, skewered and grilled. Served with Walnut Pesto Sauce.
Seasonal Crostini	Toasted Baguette Slices with assorted toppings and flavors of the season.
Salmon Mousse Rosettes	Smoked Salmon Mousse piped on Cucumber Rounds.
Chicken Waldorf Salad on Endive	Poached Chicken Breast tossed with Celery, toasted Pecans and Sun-dried Black Currants, in a light Orange-Horseradish Cream. Served on Endive.
Stuffed Mushrooms	Baked Mushroom Caps available with assorted fillings.
Miniature Crab Cakes	Maryland-style Crab Cakes with Lump Crabmeat and Crème Fraiche. Topped with Roasted Tomato Remoulade.
Barbecued Duck Taquitos	Boneless Duck Breast rubbed with piquant Barbecue Spices and grilled. Rolled in a flour Tortilla topped with Mango Relish. Served warm.
Chicken & Corn Empanadas	Spanish Pastry Crust filled with Chicken, Monterey Jack Cheese, Red & Green Peppers, Corn, Onion, Oregano, and Red Pepper Flakes. Served warm.
Tomato & Basil Brioche Squares	Bite-size Brioche Bread soaked with Fontina Custard, topped with Oven-dried Tomatoes & fresh Basil. Baked until golden and served warm.
Gorgonzola Gourgeres	Delicate Pastry Puffs filled with Gorgonzola Cheese and Walnuts.
Shiitake Mushroom Chopsticks	Thin, crispy twists of Wonton Wrappers filled with Shiitake Mushrooms & Leeks.
Spanakopita	Flaky Phyllo Turnovers filled with Spinach and Feta Cheese.
Curried Chicken Tartlets	Mini Tartlet Shells filled with mild Curried Chicken, topped with chopped Peanuts and Coconut.
Shrimp Cocktail	Louisiana Gulf Shrimp served with classic Cocktail Sauce.
Sun-Dried Tomato & Goat Cheese Bites	Goat Cheese and Cream Cheese mixture spread between Sun-Dried Tomatoes, rolled in chopped Parsley.
Chicken Quesadillas	Flour Tortillas filled with Monterey Jack Cheese, Chicken Breast and Jalapenos. Grilled and cut in wedges. Served with spicy Salsa.

Salmon & Sole Pinwheels	Pinwheels of Salmon stuffed with Sole and Shrimp Mousse. Steamed and served on toasted Brioche rounds with Dill-Horseradish Mouseline.
Petite Quiche	Bite-size Pastry Shells filled with a Savory Custard made of Eggs, Cream, Seasonings and various fillings.
Bacon- Wrapped Scallops	Skewered Sea Scallops rolled in Grainy Mustard and Applewood-Smoked Bacon. Oven-seared until golden brown. Served warm with Mustard Sauce for dipping.
Coconut Shrimp	Jumbo Shrimp dipped in light Tempura Batter & Toasted Coconut, fried until golden. Served warm with Sweet and Sour Dipping Sauce.
Chinese Spring Rolls	Fried paper-thin pastry wrappers stuffed with julienne of Vegetables, Pork and Cellophane Noodles. Served warm with Sweet & Sour Sauce and Chinese Hot Mustard.
Steak Au Poivre	Peppercorn-crusted Tenderloin of Beef roasted medium rare. Presented on Toast Points with Green Peppercorn and Cognac Sauce.
Boursin Cherry Tomatoes	A Triple-Cream Cheese flavored with Herbs, Garlic and Cracked Pepper, piped into bite-sized Cherry Tomatoes.
Gourmet Pizza Squares	Topped with the Mild, Nutty flavors of Fontina Cheese, and the Rich, Earthy flavors of Wild Mushrooms.
Vietnamese Garden Rolls	Rice Paper Wrappers filled with julienne of Spring Vegetables & Poached Shrimp. Served cold with Orange Dipping Sauce.

## Food Glossary

**Basmati Rice** [bahs-MAH-tee] Long-grained rice with a perfumy, nutlike flavor & aroma.

**Batonnet** [ba-tawn-NAY] Items cut into small, stick (baton) shapes.

**Bearnaise** [behr-NAYZ] Classic French sauce made with a reduction of vinegar, wine, tarragon, shallots, egg yolks and butter.

**Beurre Blanc** [burr BLAHNK] Sauce composed of wine and vinegar, with chunks of cold butter whisked in until thick and smooth.

**Boursin** [boor-SAHN] Smooth, triple-cream cheese flavored with herbs, garlic and cracked black pepper.

**Broccolini** Bright green vegetable with long, slender stalks. Flavor is sweet with a subtle, peppery edge.

**Calvados** [KAL-vah-dohs] Considered the world's greatest dry apple brandy made in Calvados, in the Normandy region of northern France.

**Chevre** [SHEHV] Pure white goat's-milk cheese with a delightfully tart flavor.

**Chutney** [CHUT-nee] Spicy condiment containing fruit, vinegar, sugar and spices.

**Compote** [KAHM-poht] Fresh or dried fruit that has been slowly cooked in a sugar syrup.

**Compound butter** Butter creamed with other ingredients such as herbs, garlic, wine, etc.

**Coulis** [koo-LEE] A thick puree of vegetables.

**Couscous** [KOOS-koos] Tiny pellets of coarsely milled wheat. Israeli type is a larger grain.

**Dauphinoise potatoes** [DAF-en-wausz] Layered with milk, garlic, nutmeg and Gruyere cheese.

**Demi-glace** [DEHM-ee glahs] A rich sauce, slowly cooked with beef stock and Madeira or Sherry until reduced by half.

**Duchess potatoes** [DUCH-his] Cooked potatoes pureed with egg yolks and butter, then formed into small shapes and baked until golden brown.

**Farce** [FAHRS] Ground meat and vegetables.

**Fines Herbes** [FEEN erbs] Mixture of chopped chervil, chives, parsley and tarragon.

**Herbes de Provence** [EHRB duh proh-Vawns] Dried mixture of basil, fennel, lavender, marjoram, sage, rosemary and thyme.

**Jus** [ZHOO] French for juice, which refers to the natural juices exuded from meat.

**Mahi Mahi** [MAH-hee MAH-hee] Firm-fleshed Pacific fish with a light, delicate flavor.

**Orzo** [OHR-zoh] Tiny rice-shaped flat barley.

**Panko** [PAHN-koh] Coarse, Japanese breadcrumbs. Creates a crunchier crust.

**Pierre Chicken** Breast with wing bone attached.

**Pinot Noir** [PEE-noh NWAHR] Red grape that produces elegant, soft and smooth flavors.

**Piped** Put into a pastry bag, then piped out with decorative swirls.

**Provençal** [proh-vahn-SAHL] Refers to dishes prepared with garlic, tomatoes and olive oil.

**Remoulade** [ray-muh-LAHD] Classic French sauce combining mayonnaise, mustard, capers and chopped gherkins.

**Roulade** [roo-LAHD] Pounded out meat rolled around a filling. Browned before being baked or braised in wine or stock.

**Shallots** [SHAL-uh] Member of the onion family with a milder flavor.

**Tilapia** [tuh-LAH-pee-uh] Sweet, white fish, low in fat and fine-textured.

**Top round of beef** Meat from the inside of the leg, the tenderest of the four muscles in the round.

**Tournedos** [TOOR-nih-dohs] Small, round, thick slices of beef cut from the tenderloin.

**Veloute** [veh-loo-TAY] Chicken stock thickened with flour and butter.