

The Circuit Center & Ballroom

Events Package

Operated and Managed by the Fluted Mushroom
Five Hot Metal Street ▪ the South Side ▪ Pittsburgh, PA 15203
New Rates Effective on Events Booked After July 1, 2014

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) 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 advance 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 the \$1,000 deposit has been received.

Vendor Meals

We can provide boxed meals for all of 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 ~

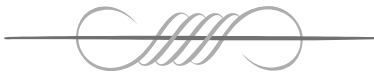
To enhance your buffet selections

All stations require one Carving Attendant at \$125.00 each

Top Round of Beef

Marinated and Slow Roasted,
With Horseradish Mousse
and Natural Jus

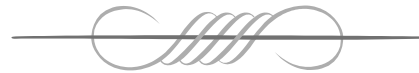
Serves 25
\$275.00



Roasted Loin of Pork

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

Serves 25
\$275.00



Prime Rib of Beef

With Horseradish Mousse
and Natural Jus

Serves 25
\$350.00



Herb Roasted Turkey

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

Serves 25
\$250.00



Beef Tenderloin

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

Serves 25
\$400.00



Glazed Ham

Honey-Glazed Country Ham,
With Whole Grain Mustard Sauce

Serves 40
\$210.00

Leg of Lamb

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

Serves 25
\$325.00

✧ 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 Provencal 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

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.

🌀 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

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-uht] 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.

