

Fluted Mushroom Catering Company

Corporate Catering Catalog

Fluted Mushroom

109 South 12th Street

Pittsburgh, PA 15203

412-381-1899 FAX 412-381-1009

www.flutedmushroom.com

ORDERING INFORMATION AND POLICY

PLACING AN ORDER: Our Account Executives are available to assist you Monday through Friday from 9:00 AM to 4:00 PM at (412) 381-1899. Orders may also be faxed to 412-381-1009. Confirmation will be given on all faxed orders.

Please give us as much notice as possible when ordering.

NOTICE: All of our food is made to order and requires a minimum of 24 hours notice for standard sandwich and salad items. Two to three business days is highly recommended when ordering for groups of 15 or more, especially when hot foods are required.

MINIMUM ORDER: Due to the quality, quantity and labor involved in preparing our food, certain items require a minimum order to be cost effective.

CANCELLATIONS/CHANGES: You may cancel your order up to 24 hours prior to delivery at no charge. Because our catering is custom-prepared, cancellation within 24 hours of an event will incur a charge of 50%.

DELIVERY: There is a \$20 delivery charge within the City of Pittsburgh Downtown Area, Oakland and the Southside. For all other areas a \$25 fee is assessed. Orders that require delivery after 4:00 PM will incur a \$25 delivery fee. Saturday and Sunday orders will incur a \$25 fee. There may be an additional charge if pick up of equipment is required. Traffic, security issues, parking, construction, weather and other issues beyond our control may delay delivery. Please provide a 30 minute range of time when delivery can be accepted.

DISPOSABLES: Disposable plates, cups, napkins, utensils and serving pieces are provided upon request at no extra charge.

NON-DISPOSABLES: China, flatware and glassware are available for an additional fee. Please call our office for details.

****SERVING EQUIPMENT:** All items are served with disposable trays and utensils unless otherwise requested. All hot items are served in non-disposable chaffing dishes. Pick-up is required on all non-disposable equipment; therefore an additional fee will be added to the invoice.

ADDITIONAL SERVICES: We are a full service caterer and can provide a wide range of services including rental equipment and supplies, linens, a professional staff of bartenders, servers and chefs, etc. Please call our Event Manager for more information.

SPECIAL REQUESTS: We make every effort to honor special requests when the customer gives advance notice. Many vegetarian meals are available in this catalog. Kosher luncheons are available with 48 hours notice, at a cost of \$17.50 each plus a pick-up fee of \$7.50.

PAYMENT: All orders must be accompanied by a credit card number at the time the order is placed. If you choose to pay by check, the balance is due within 10 days of the delivery. If we have not received a check within that time frame, the balance will be applied to your credit card. Unless we are notified of a change, an invoice will be generated by the next business day, the transaction processed, and your copy of the invoice with receipt will be mailed or faxed.

TAXES: Local sales tax is added to all orders. Tax-exempt organizations must provide certification.

CORPORATE BREAKFAST

BREAKFAST SELECTIONS

Priced per person

Breakfast Tray \$7.50

20 person minimum

Assorted Pastries, Breakfast Breads, Muffins and Bagels, served with
Cream Cheese, Gourmet Jams and Marmalades

Bagel Breakfast \$14.95

12 person minimum

Assorted Bagels served with Smoked Salmon, Cream Cheese, Onions and Capers

Continental Breakfast \$9.25

20 person minimum

Assorted Pastries, Breakfast Breads, Muffins and Bagels, served with
Cream Cheese, Gourmet Jams and Marmalades
Coffee and Orange Juice

Healthy Start Breakfast \$9.95

20 person minimum

Assorted Muffins and Low-Fat Yogurt with Granola
Sliced Fresh Seasonal Fruit
Coffee and Tea

Sweet Tooth Breakfast \$6.95

20 person minimum

Assorted Pastries and Donuts
Coffee and Tea

HOT BREAKFASTS

Hot Breakfast** \$15.75

20 person minimum

48-hour notice

Assorted Pastries, Breakfast Breads, Muffins and Bagels,
Served with Cream Cheese, Gourmet Jams and Marmalades

One Choice of:

Ham, Bacon, Sausage or Turkey Sausage

One Choice of:

Breakfast Strata of the Day

Quiche of the Day

French Toast

BREAKFAST A LA CARTE

Priced per person

| | |
|--|--------|
| Sliced Fresh Fruit | \$5.00 |
| Fresh Fruit Skewers | \$5.00 |
| Plain Yogurt served with Granola, Raisins and Poached Fruit | \$4.50 |
| Fried Potatoes | \$4.00 |
| Smoked Bacon | \$4.00 |
| Breakfast Sausage | \$4.25 |

BEVERAGES

Priced per person

| | |
|--|--------|
| Regular and Decaf Coffee | \$2.25 |
| Assorted Herbal Teas | \$2.25 |
| Bottled Orange, Grapefruit or Cranberry Juice | \$2.50 |



CORPORATE LUNCH

BASIC SANDWICH BOX MEALS

10 person minimum

\$13.00 each

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 included.

Grilled Breast of Chicken on Onion Kaiser

Albacore Tuna Salad on Onion Kaiser
(minimum order of 5)

Ham & Swiss on Marble Rye

Roast Beef and Provolone on Sour Dough

Corned Beef and Swiss on Marble Rye

Roasted Garden Vegetables & Herbed Boursin on Six Grain

Brie, Sun Dried Tomatoes & Fresh Basil on Six Grain

SPECIALTY SANDWICH BOX MEALS

10 person minimum

\$13.50 each

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 included.

ROSEMARY CHICKEN

Thinly sliced Chicken Breast grilled with Lemon & fresh Rosemary, served with Roasted Red Peppers, Herb Mayonnaise and Romaine Lettuce on Wheat bread.

LO-CAL TURKEY

Lean Turkey with Lettuce, Tomatoes, Alfalfa Sprouts and sliced Red Onion on Wheat bread.

THE FLUTED MUSHROOM SUB

Black Forest Ham, Salami, Pepperoni and Provolone with Lettuce and Tomato, drizzled with Italian dressing on a Six-inch bun.

GREEK CHICKEN POCKET

(minimum order of 5)

Shredded Chicken, Tomato, Bell Pepper and Feta cheese with Herb dressing in Pita bread.

SONOMA CHICKEN

Grilled Chicken breast with Oven-dried Tomatoes, fresh Basil and a Chevré spread on Sour dough.

BOURSIN BEEF

Sliced Roast Beef topped with Boursin cheese, served with Lettuce & Tomatoes on a Kaiser roll.

SOUTHWEST CHICKEN WRAP

Grilled Chicken breast with homemade Tex-Mex salsa and Cheddar cheese in a Tomato wrap.

BEEF & BLEU

Sliced Roast Beef and Roasted Red Peppers topped with Danish Bleu cheese on a Kaiser roll.

CHICKEN COBB POCKET

(minimum order of 5)

Fresh chunks of all white-meat Chicken, Bacon, Diced tomatoes and Avocado with Cheddar cheese and Romaine lettuce in Pita bread.

HAVARTI TURKEY

Smoked Turkey breast with Lettuce, Tomatoes and Dilled Havarti on Wheat bread.

VEGETABLE WRAP

Grilled Zucchini, Yellow Squash, Sweet Peppers and Mushrooms with a Pesto sauce.

HAM & BRIE

Black Forest Ham, Lettuce, Tomatoes and Creamy Brie on Marble rye.

THE MEDITERRANEAN

(minimum order of 5)

Grilled Portobello mushrooms layered with Plum Tomatoes, Provolone and Basil Mayonnaise on Olive focaccia.

CAPE COD TURKEY

Smoked Turkey Breast with Brie and Cranberry Mayonnaise on Kaiser roll.

SPICY VEGETARIAN WRAP

(minimum order of 5)

Black bean and Corn salad, with housemade Tex-Mex salsa.

COLD SANDWICH TRAYS

15 person minimum

PRICED PER PERSON

All trays attractively presented on a disposable tray.
Disposable plates, utensils & napkins available upon request at no extra charge.

DELI TRAYS

An assortment of Meats and Cheeses
Relish Tray of Lettuce, Tomatoes and Pickles
Mustard and Mayonnaise
Assorted Breads and Rolls
Salad Du Jour & Cookie Tray
\$11.50

BASIC SANDWICH ASSORTMENT TRAY

Chef's selection from our Basic Sandwich Selections
Salad Du Jour & Cookie Tray
\$11.75

SPECIALTY SANDWICH ASSORTMENT TRAY

Chef's choice from our Gourmet Sandwich Selections
Salad Du Jour & Cookie Tray
\$15.95

ASSORTED WRAPS TRAY

Chef's choice from our wrap selections
Salad Du Jour & Cookie Tray
\$11.50

SPECIALITY SALAD BOX MEALS

All Specialty Salads are made to order; therefore, a minimum order of **10 per variety** is required.

\$14.25 each

Each box contains eight ounces of Salad presented in a lettuce lined bowl, Roll & Butter, Fresh Fruit cup, Snack mix and a Brownie.
Moist towelettes and wrapped utensils are included.

GRAINY MUSTARD CHICKEN SALAD

Grilled breast meat marinated in Lime & Garlic, tossed with baby Green beans, Cherry Tomatoes, toasted Almonds and Whole Grain Mustard Vinaigrette.

CALIFORNIA CHICKEN SALAD

Tender breast meat mixed with Orange segments, Celery and Walnuts, tossed in a Mayonnaise-sour cream dressing.

INSALATA D'ITALIA

Water-packed Tuna, Capers, Artichoke hearts, Roasted red peppers, Olives, Mushrooms and Scallions, topped with fresh Basil Vinaigrette.

ASIAN CHICKEN SALAD

Tender breast meat mixed with Snow peas, Water chestnuts, Celery, Bamboo shoots, Scallions and Bean sprouts, tossed in a Lemon-soy Vinaigrette.

NEW YORK STEAK SALAD

Grilled marinated Flank Steak, tossed with baby Green beans, Cherry Tomatoes, Capers, Mozzarella cheese, Oregano and Garlic croutons, in a Balsamic & Olive oil Vinaigrette.

PASTA & SHRIMP PRIMAVERA SALAD

Pasta, tiny Shrimp and assorted Fresh Vegetables, tossed in Basil-cream dressing.

GREEK VILLAGE SALAD

Cucumber slices, Tomatoes, black Olives and Artichoke hearts, topped with Feta cheese, tossed in a light Lemon Vinaigrette.

VEGETABLE SALAD

Grilled marinated Zucchini, Yellow squash, Sweet peppers and Mushrooms, in Olive oil Vinaigrette.

BUFFET SALAD PLATTERS

10 person minimum

All Buffet Salads are attractively presented with mixed greens on disposable trays.

Served with Rolls & Butter and a Cookie tray.

Disposable plates, utensils and napkins are available upon request

CHEF'S SALAD \$11.75

Julienned Vegetables, Meats and Cheeses with choice of two housemade Dressings: Ranch, Blue Cheese, French, Italian, Champagne Vinaigrette or Raspberry Vinaigrette.

PASTA & SHRIMP PRIMAVERA

SALAD \$16.25

Pasta, tiny Shrimp and assorted Fresh Vegetables, tossed in Basil cream dressing.

CHICKEN CAESAR SALAD \$13.75

Sliced grilled Chicken breast on Romaine Lettuce, topped with housemade Croutons and traditional Caesar dressing.

INSALATA D'ITALIA \$13.50

Water-packed Tuna, Capers, Artichoke hearts, Roasted red peppers, Olives, Mushrooms and scallions, topped with fresh Basil Vinaigrette.

COBB SALAD \$14.25

Grilled Chicken breast with Avocado, Bacon, Tomato and Cheddar cheese. Served with choice of Blue Cheese or Ranch dressing

NEW YORK STEAK SALAD \$16.45

Grilled marinated Flank Steak, tossed with Green beans, Tomatoes, Capers, Mozzarella, Oregano and Garlic croutons, in a Balsamic & Olive oil Vinaigrette.

GRAINY MUSTARD CHICKEN

SALAD \$14.45

Grilled breast meat marinated in Lime & Garlic, tossed with Green beans, Cherry tomatoes, toasted Almonds and Whole grain Mustard Vinaigrette.

SUSIE'S STEAK SALAD \$15.00

Grilled marinated Flank Steak with Roasted Red & Yellow Peppers, Artichokes, Mushrooms and Bermuda Onion in a Teriyaki Vinaigrette.

CALIFORNIA CHICKEN SALAD

\$14.00

Tender breast meat mixed with Orange segments, Celery and Walnuts, tossed in a Mayonnaise and sour cream dressing

GREEK VILLAGE SALAD \$14.25

Cucumber Slices, Tomatoes, Black olives and Artichoke hearts, topped with Feta cheese, tossed in a light Lemon Olive oil.

ASIAN CHICKEN SALAD \$14.25

Tender Breast meat mixed with Snow peas, Water chestnuts, Celery, Bamboo shoots, Scallions and Bean sprouts, tossed in a Lemon-soy Dressing.

VEGETABLE SALAD \$11.25

Grilled Marinated Zucchini, Yellow Squash, Sweet Peppers and Mushroom, in Olive Oil Vinaigrette.

PASTA PRIMAVERA SALAD \$11.75
A mixture of the freshest seasonal Vegetables and Pasta, tossed in a light Vinaigrette

ALBACORE TUNA SALAD \$12.45
White water-packed Tuna with Scallions, Tomatoes, Celery and Sweet Red onion, in Lemon-scented Mayonnaise.

ANTIPASTI PLATTER \$15.45
Bite-sized portions of Prosciutto, Genoa Salami, Pepperoni, Provolone, Mozzarella and marinated Vegetables and Olives.

COLD ENTRÉE BUFFETS

20 person minimum

PRICED PER PERSON

All buffets are served with a Tossed Garden Salad, Rolls & Butter and Cookie & Brownie Tray.
Disposable plates, utensils and napkins are available upon request.

Our selection of Cold Sandwich trays and Salad platters are also available for Buffets.

GRILLED SIDES OF SALMON \$18.95
With Cucumber Dill Sauce & Mango Salsa,
Long Grain & Wild Rice Salad with Dried Fruit

SLICED CHICKEN GALANTINE \$19.50
With Roasted Red Peppers & Wild Mushrooms,
Oven-Roasted New Potato Salad

SLICED FILET OF BEEF \$20.95
With Horseradish Mousse
Penne Pasta Salad with Tomatoes, Basil, Brie and Garlic

POACHED SALMON FILLETS \$18.50
Topped with Fennel Relish, Tabbouleh Salad with Tomatoes, Parsley and Lemon Juice

GRILLED CHICKEN & TORTELLINI \$17.95
Tossed with Grilled Eggplant & Zucchini with Tarragon Tomato Sauce
and Sliced Fresh Fruit

HOT ENTRÉE BUFFETS

20 person minimum

PRICED PER PERSON

All buffets are served with a Tossed Garden Salad, Rolls & Butter and a Cookie & Brownie Tray.
Substitute Assorted Miniature Pastries for an additional \$3.00 per person

Disposable plates, utensils and napkins are available upon request.

***Hot Entrée items are served in non-disposable chafing dishes; therefore a pick-up fee will be required.*

OVEN BAKED CHICKEN \$16.50

Chicken Thighs, Breasts and Drumsticks
Served with Roasted Red Skin Potatoes

STUFFED CHICKEN BREASTS \$18.25

Stuffed with Caramelized Onions and Gruyere
Cheese, served with Long Grain and Wild Rice
Pilaf

LEMON DIJON CHICKEN \$18.50

Boneless Breast of Chicken with Lemon-Herb
Sauce, served with Rice Pilaf

CHICKEN ROMANO \$18.50

Boneless Breast of Chicken in a rich Egg &
Romano Cheese batter, served with Buttered
Noodles

CHICKEN MARSALA \$18.50

Boneless Breast of Chicken with sautéed
Mushrooms with Marsala Wine Sauce, served
with Buttered Noodles

MONTEREY CHICKEN \$18.95

Marinated Chicken Breast topped with
Monterey Jack Cheese, on a bed of Black Bean
Salsa, garnished with Sour Cream & Scallions,
served with Mexican Rice

GRILLED ATLANTIC SALMON \$19.25

With a Maple-Mustard Glaze, served with
Orzo & Corn Salad

TRADITIONAL LASAGNA \$14.00

Your choice of Four Cheese or Meat in a Red
Sauce or Vegetarian in a Béchamel (white)
Sauce.

GOURMET LASAGNA \$16.25

Grilled Chicken Breast, Portobello
Mushrooms, Spinach, Roasted Red Peppers
and Gruyere cheese in a Tomato Basil sauce.

PASTA DEL SOL \$14.00

Tortellini in a Sun-Dried Tomato Cream
Sauce. *Add Grilled Chicken for an additional
\$4.00 per person.*

GRATIN OF PENNE \$15.00

Penne with Fontina, Marinated Red and Yellow
Peppers, Grilled Zucchini, Shallots and
Fresh Basil. *Add Grilled Chicken for an
additional \$4.00 per person.*

BEEF BURGUNDY \$20.25

Sirloin tips in a hearty Burgundy sauce,
served with Buttered Noodles.

LIGHT RECEPTIONS & AFTERNOON BREAKS

FRESH FRUIT TRAY

\$4.95 per person

Seasonal Sliced Fresh Fruit

GARDEN CRUDITÉS TRAY

\$3.50 per person

Served with choice of Roquefort, Dill, Ranch or Green Goddess Dip

DOMESTIC CHEESE TRAY

\$4.95 per person

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip, Garnished with Fresh Berries

IMPORTED CHEESE TRAY

\$7.45 per person

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip, Garnished with Fresh Berries

GOURMET CHEESE DISPLAY

\$11.95 per person

Imported and Domestic Cheeses, Fresh Sliced Fruit, Pesto Parmesan Soufflé, and Crab, Artichoke & Jalapeno Dip, served with Crackers, Baguette Slices and Mustard Dip

WHOLE WHEEL OF BRIE

\$56.00 (Serves 25)

Served Room Temperature, topped with Dried Fruits & Nuts, and presented with Baguette Slices

BAKED WHEEL OF BRIE

\$56.00 (Serves 25)

Served Warm, with Sautéed Almonds, Garlic & Fresh Herbs, and presented with Baguette Slices

CRAB, ARTICHOKE & JALAPENO DIP

\$60.00 (Serves 25)

Served hot with Pita Triangles

OUR HOUSE-MADE CHICKPEA & ROASTED GARLIC HUMMUS

\$43.00 (Serves 25)

Served with Pita Bread

TOMATO SALSA & FRESH GUACAMOLE

\$65.00 (Serves 25)

Served with Tortilla Chips

ANTIPASTA DISPLAY

\$10.95 per person

Italian-Cured Meats & Cheeses ~ Prosciutto, Capicola, Sopressata & Provolone, Assorted Marinated Vegetables, Hot Peppers & Olives, served with Breadsticks & Crostini

MEDITERRANEAN DISPLAY

\$11.95 per person

Housemade Hummus, Baba Ganoush, Stuffed Grape Leaves, Marinated Vegetables, Kalamata Olives & Feta Cheese served with Breadsticks & Crostini

GRECIAN PLATTER

\$8.95 per person

Housemade Hummus, Feta Cheese, Red Onions, Cucumber, Marinated Roasted Peppers & Olives, served with Pita Bread.

MINIATURE SANDWICHES

\$7.95 per person

Roast Beef and Provolone, Smoked Turkey and Havarti, and Ham and Swiss

GOURMET MINIATURE SANDWICHES

\$12.95 per person

Sliced Filet of Beef with Horseradish Mousse, Smoked Turkey with Cranberry Mayonnaise, Brie with Sun-Dried Tomatoes & Fresh Basil

SLICED BEEF TENDERLOIN DISPLAY

\$15.95 per person

Served with Horseradish Mousse and Silver Dollar Rolls

SMOKED SALMON DISPLAY

\$120.00 (Serves 25)

Presented with Capers, Lemon Wedges, Chopped Egg, Red Onion, Pink Peppercorn Sauce and Black Bread Triangles

SIDE SALADS

Priced per person

| | |
|---|--------|
| Traditional Potato Salad | \$4.50 |
| French Potato Salad | \$4.50 |
| Pasta Salad of the Day | \$4.50 |
| Fruit Salad | \$5.00 |
| Tossed Garden Salad | \$5.00 |
| Greek Side Salad | \$5.50 |
| Cucumber Salad | \$3.75 |
| Cole Slaw | \$4.00 |
| Spicy Black Bean & Corn Salad | \$4.25 |
| Spicy Chinese Noodles | \$5.25 |
| Grilled Marinated Vegetable & Orzo Salad | \$5.75 |

| | |
|-----------------------------|------------|
| Individual Bags of Chips | \$1.00 ea. |
| Individual Bags of Pretzels | \$1.00 ea. |

DESSERTS

Priced per person

| | |
|------------------------------|--------|
| Freshly Baked Cookie Tray | \$4.25 |
| Freshly Baked Brownie Tray | \$4.50 |
| Cookies & Brownies Tray | \$4.00 |
| Assorted Miniature Pastries | \$5.25 |
| Miniature French Pastries | \$5.95 |
| Chocolate-Dipped Fresh Fruit | \$5.25 |

BEVERAGES

Priced Per Person

Disposable cups included upon request

| | |
|---|--------|
| Regular or Diet Soda in individual can | \$1.25 |
| Still or Sparkling Bottled Water | \$2.00 |
| Individual Bottled Iced Tea | \$1.85 |
| Individual Bottled Juice ~ Assorted Flavors | \$1.85 |
| Ice, Bucket & Tongs (serves 10 people) | \$3.00 |
| For Additional 10 people | \$1.00 |

Thank You for your Order!
We look forward to Serving you again!