



Wedding Reception Menu & Services ***Inquire about Preferred Venue Menus***

Introduction - Located in Brackenridge, Pennsylvania—just outside of Pittsburgh—we have been crafting exceptional wedding experiences since 1994. Our philosophy is rooted in delivering elevated cuisine, polished service, and a seamless planning experience that reflects the significance of your celebration. Led by American Culinary Federation Certified Executive Chef Kristopher Przybylek, our team brings over 50 years of combined experience from private clubs, fine dining kitchens, and upscale wedding receptions—delivering every detail with precision and care.

Weddings Are Our Specialty - Weddings are at the heart of what we do. We're proud to have earned *The Knot's Best of Weddings* award every year from 2013 through 2026—an honor achieved by only a small percentage of vendors nationwide. We invite you to explore our reviews on The Knot and see what past couples have shared about their experience. We would be truly honored to be part of your special day.

Tastings & Consultations - We offer complimentary tastings and consultations by appointment at our Brackenridge location. You'll sample our cuisine, discuss your plans, and receive a personalized proposal—early booking is recommended to secure your preferred date.

Our menus are flexible, allowing you to mix and match packages or select from optional items. If you have something specific in mind, our chef will gladly customize a menu for you. You'll also receive a detailed menu and service confirmation outlining selections, pricing, timing, and logistics, with all details reviewed together about four weeks before your wedding to ensure a smooth, seamless event.

Pricing and Services - Our all-inclusive pricing is designed to make planning simple and transparent. The rates in this guide apply to 2027 events held at standard, fully equipped venues. Events at outdoor or distant locations will be quoted individually. All invoices are subject to a production fee and applicable sales tax.

Our complete packages bundle everything you need into one per-guest price, including china, flatware, table linens, linen napkins, appetizers, a salad course, a staffed buffet, coffee service, early setup, cake cutting and plating, and special accommodations for the head table. A detailed list of included services is provided on page 2. Limited-service options are also available and are noted within the menu.

Payments & Policies

A \$750 non-refundable retainer is required to secure your date. 50% of the total is due 90 days prior, with the remaining balance due 7 days before your event. Checks are preferred (a 3% fee applies to credit card payments). Please make checks payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014. Discounted rates apply to children and vendors.

Chef & I Catering – Standard Service Includes

The items listed below are **included** in our guest package pricing at no additional charge.

- **China:** Dinner plate, salad plate, & flatware (deliver Friday, pickup Monday). *Guest seats are pre-set with 2 forks, knife and folded linen napkin. Salt & Pepper shakers at each guest table. Exception - station style events.* **Limited Service** – china-like disposable dinnerware, flatware, and linen napkin
- **Guest Table Linen:** Lap-Length Linens with Choice of color white, black or ivory. Linen napkins (folded) – your choice of color.
- **Service Table Linen:** Floor length linen for Head table, gift table, cake table, cookie table (3), entry table (escort cards), buffet tables, appetizer table, coffee table. Additional Linens available for rental.
- **Disposable supplies:** Plastic cocktail plates (appetizers, cookies, cake), cocktail napkins, cake fork and disposable coffee cups.
- **Salad:** Preset at guest seats or served upon request and choice of two dressings.
- **Fresh Rolls & Butter:** Lined basket at each guest table. Except for Station Style Service
- **Staffed Buffet:** Guests are served as they move through the buffet.
- **Early Setup:** When possible, we will load-in, setup equipment and install linens the day before the event. Guest place settings are completed the day of the event (before the cocktail hour). If an earlier setup is needed, client may pick up table linen at our Brackenridge location.
- **Cake service:** We will cut & plate your cake and serve it to your guests at their seats or plate at cookie table.
- **Cookie Replenishment:** We will maintain your cookie display throughout the event – providing you do the initial traying. Repackaging leftover cookies is the client's responsibility.
- **Coffee service:** Station creamers & sweeteners. Coffee available from the start of the cocktail hour through dessert/cleanup.
- **Head table service:** Plated meals, toasting glasses, appetizers at head table. Except for Station Style Service.
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops).
- **Closing:** At least one staff member remains on site for final cleanup & linen retrieval. Buffet leftovers are packaged for client in foil pans.

Optional Services (all sales subject to 21% production fee and PA sales tax)

- **Ice Water Service** ... \$ per guest. Includes water goblet. *Not available with disposable china.*
- **Cookie Traying** ... Starting at \$ per event. Cookies must be on site when catering staff arrives on the day of the event. Leftover cookies are the client's responsibility.
- **Floor Length Linen Upgrade:** ... \$per table. Replaces standard lap-length tablecloths with floor-length linens in white, black, or ivory. Color tablecloths are also available – call for details.
- **Additional China:** Irish coffee mugs, real bar glassware, bread plates and other items are available for an additional cost. Please call for details.
- **Champagne Glass & Pour** ... \$per guest. *Not available with disposable china.*
- **China pickup/no rinse** ... Starting at \$. If your venue requires that china be removed the night of the event or has no commercial rinsing facilities.
- **Bar Glassware** ... \$per person (full package - wine, rocks, pilsner & highball). Partial packages are also available. Real glassware must be rented through the caterer.

Menu Options: Items can be substituted from the other packages or optional items at the end of this guide. We'll be happy to discuss whatever you have in mind and provide a price quote

Standard Services

*The items listed below are **included** in our package pricing at no additional charge.*

Tableware:

- **Guest China and Flatware.** Dinner, salad & bread plates, 2 forks & knife.
- **Also at Guest Tables:** Dressing bowls, water pitcher, roll basket, salt & pepper shakers.
- **Glass Irish Mugs** for coffee station
- **Disposable Supplies** for appetizers, cookies and dessert

Linen:

- **Round Guest Tables. (8-10 per table)** Floor length tablecloths - white, black or ivory.
- **Guest Napkins (folded)** – Choice of color. Also color napkins for roll baskets.
- **Head Table.** Floor length tablecloths white, ivory or black.
- **Service Tables.** Floor length tablecloths - white, ivory or black. Includes 1 cake, 3 cookies, 1 gift, 1 entry/escort cards, 1 DJ, bar (black only) and food service tables.

Services & Equipment:

- **Professional Manager, Service & Support Staff.** Dressed in formal attire.
- **All Required Foodservice Equipment & Supplies.** No charge for standard rentals.
- **Appetizer Service.** Stationary display & passed hors d'oeuvres (if applicable).
- **Salad Service.** Served course – or preset at guest seats. Salad can be pre-dressed – or two dressings available at guest tables. Fresh rolls (basket) and whipped butter.
- **Buffet Service.** Fully staffed (guest are served). 2 buffets for larger groups. Our staff will release guest tables to the buffet. “Seconds” are available after everyone is served. Buffet leftovers are packaged in foil pans for client.
- **Plated Meal Service.** Choice of 3 entrees including vegetarian. Kids Meals Available at a discounted rate. Client must provide meal selections by guest name and table number and indicate each guest’s meal selection on their escort card.
- **Station Style Service.** Grazing stations (manned and self-serve) are located strategically around the ballroom area. Cocktail plates and required flatware are located at each station. This style of service promotes more guest interaction and a unique dining experience.
- **Wedding Party Services** – Plated meal (if buffet), toasting glasses, appetizers at head table.
- **Early Setup.** Tables covered and room setup the day before your wedding (when possible).
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops).

Optional Services & Upgrades

All sales subject to a Production fee and sales tax.

Colored or Textured Table Linen ... Starting at \$ per table (round); banquet style tables are Starting at \$ per table. Kings tables require 2 cloths. Replaces our standard floor length white, black or ivory tablecloths. Plus delivery.

Toasting Glasses ... \$ per guest. Includes pouring of champagne (before guests enter reception area).

Real Bar Glassware ... \$ per guest (complete package). Replaces standard clear plastic barware. Includes wine, pilsner, rocks & high ball glasses. Wine glasses only ... \$ (at bar). Wine glasses at guest tables plus pouring during dinner ... \$ per guest.

Dessert Course on China ... \$ per guest. Replaces standard plastic plate & fork.

Cookie Traying ... Starting at \$ per event. We will arrange your cookies for a beautiful display. Includes black trays & doilies. Take home containers and leftover cookies are the client's responsibility.

Coffee Service at Guest Tables... \$ per guest. Includes Glass Irish Mug, teaspoon, cream & sugar. Replaces self-service coffee station.

Extended Staff Time ... \$ per hour past 6-hour package limit.

Ceremony onsite & Room Flip Required ... \$ per event.

Early A.M. "Day Of" Setup ... Price quoted per event depending on clients requirements.

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Full Service Buffet Carnegie Package

For the Cocktail Hour

Appetizer Display – Crudites

Crisp Garden Fresh Vegetables including Broccoli, Carrots,
Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery -
with Creamy Ranch Dip

Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Salad Course *(served tableside or preset)*

Traditional Tossed Salad with Tomato, Cucumbers, Black Olives,
Purple Cabbage and Shaved Carrots. Topped with Italian and/or Ranch Dressing

Fresh Dinner Rolls (basket) with Whipped Butter

At The Buffet

Choice of One Entrée

Boneless Chicken Breasts (choose one of the following):

Our Amazing Romano - *Light Batter with Lemon Butter Sauce*

Marsala - *with Mushrooms & Marsala Wine Sauce*

Bavarian – *with Stone Grain Mustard Sauce*

Chicken Piccata - *with Capers & Lemon*

Tuscan Style – *with Tomatoes, Fresh Basil, Artichokes, Olives & White Wine*

Baked Tilapia with Lemon Tarragon Cream Sauce, or Lemon Butter & Capers

Baked White Fish with Panko Crust, Butter & Lemon Sauce

Vegetarian Lasagna with Spinach, Ricotta Cheese and Cream Sauce

Choice of Second Entrée

Braised Tender Sirloin Tips with Sautéed Mushrooms and Caramelized Onions

Sliced Roast Beef with Demi-Glace or Bavarian Mustard Sauce

Sliced Baked Ham Hawaiian Rum Sauce, or Honey Mustard Glaze

Sliced Pork Loin with Citrus Ginger Sauce – or Port & Balsamic Reduction

Traditional Beef and Cheese Lasagna

Eggplant Rollatini

Carnegie Buffet Package (continued)

Choice of Three Sides

Penne Pasta with our Signature Tomato & Fresh Basil Sauce

Farfalle (bow tie pasta) with Red Pepper Crème Sauce

Penne with Italian Vegetables, Olive Oil, Garlic and Romano Cheese

Cheesy Baked Ziti with Marinara Sauce

Roasted Red Potatoes with Rosemary

Smashed Red Potatoes with Sour Cream and Herbs

Red Potatoes with Creamy Garlic Sauce

Parslied Red Potatoes

Scalloped Potatoes

Rice Pilaf with Mushrooms & Leeks, Carrots & Peas, or Italian Vegetables

Seasonal Vegetable Medley (Broccoli, Whole Baby Carrots, Zucchini, Yellow Squash, Red Bell Peppers)

Whole Green Beans

Broccoli, Cauliflower & Carrot Medley

Whole Baby Carrots – Cinnamon Glazed, or Buttered & Dill

Sweet Buttered Corn

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

PRICING PER ADULT			
250 Guests or More	\$	160 to 199 Guests	\$
200 to 249 Guests	\$	135 to 159 Guests	\$
All invoice sales subject to 21% Production fee and 7% Sales Tax			

Above price includes china, linen, and all of the “standard services” listed on page 3.

Wedding Party gets full sit-down service and does not go through buffet line.

*Pricing effective **January 1st, 2027** and may be subject to change. If less than 135 guests, price will increase and production fee will be replaced by a fixed dollar amount.*

Menu items may be substituted from other packages or the optional items at the end of this guide.

We'll be happy to discuss whatever you're considering and give you a quote.

Full Service Buffet Forbes Package

For the Cocktail Hour

Cold Appetizer Display – Crudites & Cheese

Fresh Cut Vegetables attractively displayed in baskets with Peppercorn Ranch Dip

Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp

Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Assorted Mini Quiche

Crab Bites with Spicy Sauce

Caprese on Crostini

Mushrooms Filled with Sweet Italian Sausage or Spinach & Cheese

Miniature Spring Rolls with Duck Sauce

Chicken Cordon Bleu Bites

Spanakopita (Phyllo Triangle w/Spinach, Feta & Herbs)

Italian Bruschetta with Balsamic Glaze

Salad Course *(served tableside or pre-set)*

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes and English Cucumbers

Balsamic Vinaigrette, Italian Vinaigrette, Buttermilk Ranch Dressings (Choice of 2)

Fresh Dinner Rolls (basket) with Whipped Butter

At The Buffet

Choice of 2 Entrées

Chicken “Elizabeth” with Mushrooms & Peppers in Creamed Sherry Wine Velouté

Chicken Chasseur (Hunter’s Style) with Mushrooms, Tomatoes, Garlic, Parsley & White Wine

Boneless Chicken Breast with Traditional Bread Stuffing & Supreme Sauce

Italian “Brasciole” (Sliced Sirloin Rolled with Bread Stuffing in a light Marinara Sauce)

Braised Beef Tips with Portobello Mushrooms & Rich Demi-Glace

Sliced Sirloin Rolled with Rice & Mushrooms & Rich Demi-Glace Sauce

Herb Marinated Pork Loin with Apple Cranberry Chutney, or Blackberry Sauce

Pan Seared Pork Chops with Mushroom Sauce

Cod Romano with Lemon Butter

Sliced Turkey with Bread Stuffing & Gravy

Forbes Buffet Package (continued)

Choice of 3 Sides

Nests of Angel Hair Pasta with Tomato & Fresh Basil Sauce

Penne Pasta with Chunky Tomato Vodka Sauce

Tri Colored Rotini Pasta with Creamy Alfredo Sauce

“Signature” Red Potatoes

Parslied Red Potatoes with Bacon & Onion

Roasted Red Potatoes with Garlic & Romano Cheese

Smashed Red Potatoes with Sour Cream, Shallots & Asiago Cheese

Twice Baked Potatoes

Rice Pilaf with Almonds & Chives

Whole Green Beans Almondine

Whole Baby Carrots with Sherry & Cinnamon

Sautéed Squashes, Red Bell Peppers and Mushrooms

Herbed Broccoli, Cauliflower, Carrots and Cherry Tomatoes

Green Bean Medley – Green and Wax Beans and Baby Carrots

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

PRICING PER ADULT

250 Guests (or more)	\$	160 to 199 Guests	\$
200 to 249 Guests	\$	135 to 159 Guests	\$

All invoice sales subject to 21% Production fee and 7% Sales Tax

Above price includes china, linen and all of the “standard services” listed on page 3.

Wedding Party receives full sit-down service and does not go through buffet line.

*Pricing effective **January 1st, 2027** and may be subject to change. If less than 135 guests, price will increase and production fee will be replaced by a fixed dollar amount*

Menu items may be substituted from other packages or the optional items at the end of this guide.

We’ll be happy to discuss whatever you’re considering and give you a quote.

Carved Meat Option - substitute one entrée for any item below:

Chef Carved Roasted Top Round of Beef, with Horseradish & Au Jus

Chef Carved Marinated Turkey Breast

Chef Carved Herb Crusted Boneless Pork Loin

Chef Carved Country Ham, Bing Cherry and Pineapple Sauce

Add \$ per Guest (plus tax & Production fee) – includes Chef Carver

Full Service Buffet Mellon Package

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip

Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Fresh fruit may be substituted for cut vegetables during summer season

**Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam**

Passed Hors D'oeuvres (choose 3)

Mushrooms Filled with Italian Sausage or Chorizo Sausage

Artichoke Hearts Romano

Chicken Skewers - Italian Marinated, Tandoori or Hawaiian

Marinated Beef and Pepper Skewers

Mushroom Pâté on Crackers

Ceviche (Seafood) in Phyllo Cup

Bacon & Onion Quiche Bites

Coconut Shrimp

Crab Crostini

Greek Style Feta Crostini – or Eggplant Crostini

Or any passed appetizer from the Forbes package (page 7)

Salad Course *(served tableside)*

Baby Spinach Salad with Mushrooms, Cucumbers,
Cherry Tomatoes and Bacon Bits – with Raspberry Vinaigrette

Or

Classic Caesar Salad with Home Made Dressing

Fresh Dinner Rolls (basket) with Whipped Butter

At The Buffet

Choice of One Carved Meat

Roasted Top Round of Beef with Au Jus & Horseradish

Herb Crusted Boneless Pork Loin

Marinated Turkey Breast

Fresh Ham with Shallot Sauce

Above Carved to Order by one of our Chefs

Mellon Buffet Package (continued)

Choice of 2nd Entrée

Stuffed Boneless Chicken Breasts (choose one of the following):

Spinach & Feta with Creamy White Wine Sauce

Broccoli, Cheddar & Rice

Fresh Mushrooms with Basil Butter Sauce

Flounder Stuffed with Crabmeat, Lemon Butter Sauce

Jambalaya with Chicken, Shrimp, Andouille Sausage, Rice, Okra & Vegetables

Shrimp & Artichoke Penne with Choice of Sauce

Sirloin Rolled with Asparagus & Roasted Red Peppers, Marsala Sauce

Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon sauce

Eggplant Rolotini with Ricotta Cheese & Marinara sauce

Choice of 3 Sides

Angel Hair Pasta Nests with Creamy Alfredo Sauce

Farfalle Pasta with Red Pesto, Artichokes, Olives & Romano Cheese

Gnocchi with Pink Cream Pesto & Roasted Red Peppers

Smashed Yukon Gold Potatoes with Sour Cream & Chives

Roasted Red Potatoes with Tarragon & Italian Herbs

Red Potatoes with Sweet Onion & Dill Butter

Wild Rice Blend with Cranberries & Almonds

Sauté of Fresh Seasonal Vegetables

Louisiana Honey and Brandy Carrots with Pecans

Green Bean Medley – Green and Wax Beans and Baby Carrots

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

PRICING PER ADULT

250 Guests (or more)	\$	160 to 199 Guests	\$
200 to 249 Guests	\$	135 to 159 Guests	\$
All invoice sales subject to 21% Production fee and 7% Sales Tax			

Above price includes china, linen and all of the “standard services” listed on page 3.

Wedding Party gets full sit down service and does not go through buffet line.

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We'll be happy to discuss whatever you're considering and give you a quote.

Plated Meal Service (sit down dinner)
Allegheny Package

For the Cocktail Hour

Appetizer Display – Crudites and Cheese

Crisp Garden Fresh Vegetables including Broccoli, Whole Baby Carrots, Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery - with Creamy Ranch Dipping Sauce
Fresh fruit may be substituted for cut vegetables during summer season

Assorted Bite Sized Cheeses and Crisp Crackers with
Sweet and Spicy Mustard Dipping Sauces

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.
With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Whipped Butter

Main Course

Choice of Entrée*

* The client may make two entrée choices. Each guest chooses one. The Client is responsible for ordering the exact quantity of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts Romano with Lemon Butter Sauce
Or - Chicken "Elizabeth" with mushrooms, peppers & creamy wine sauce

Sliced Sirloin Bourguignon with Button Mushrooms, Onions and Diced Tomatoes in a Rich
Red Wine Sauce
Or – Italian "Braciolo" with Spinach, Romano Cheese and Marinara Sauce

Sliced Pork Loin with Citrus Ginger Sauce (or Port & Balsamic Reduction)
Or - Pan Seared Pork Chops with mushroom sauce
Or – Stuffed Pork Chop

Baked Tilapia with Lemon Tarragon Cream Sauce

Sliced Turkey with Bread Stuffing & Gravy

Allegheny Sit Down Package (continued)

Choice of 1 Starch

Roasted Red Potatoes with Rosemary & Purple Onion – Or Garlic & Romano Cheese
Smashed Red Potatoes with Sour Cream
Red Potatoes with Sweet Onion and Dill Butter
Twice baked Potato
Almond Rice Pilaf
Angel Hair Nests with Garlic, Tomato and Basil

Choice of 1 Vegetable

Whole Green Beans Almondine
Fresh Cauliflower and Broccoli Blend
Brandy Glazed Baby Carrots
Sautéed Squashes and Baby Carrots with Herbs

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

PRICING PER ADULT

250 Guests (or more)	\$	160 to 199 Guests	\$
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Above price includes china, linen and all of the “standard services” listed on page 3.

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We’ll be happy to discuss whatever you’re considering and give you a quote.

Upgrade Options – Add to Appetizer Display

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Plated Meal Service (sit down dinner)
Monongahela Package

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed with Cool Ranch Dip

Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp

Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Assorted Mini Quiche

Mushrooms stuffed with Italian sausage or Spinach

Miniature Spring Rolls with Duck Sauce

Petite Red Potatoes filled with Potato, Sour Cream and Chives

Chicken Cordon Bleu Bites

Crab Bites with Spicy Sauce

Italian Bruschetta

Spanakopita (Spinach, Feta & Herbs in Phyllo)

Chicken Skewers – Tandoori, Italian Marinated or Hawaiian

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.

With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Whipped Butter

Main Course

Choice of Two Entrées*

* The client may choose a chicken & one other entrée choice. Each guest chooses one. The Client is responsible for ordering the exact quantity. If you would not like Chicken the price can be adjusted. of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts with Your Choice of Stuffing, Topped with Appropriate Sauce:

Broccoli-Cheddar and Rice, Spinach and Bacon

Rice and Mushrooms, Traditional Bread

*Or - Pannéed Boneless Breasts with Mushrooms, Green Onion and
Baby Shrimp in Butter Sauce (add \$\$\$\$)*

Sirloin Stuffed with Asparagus, Roasted Red Peppers and Marsala Sauce

Or - New York Strip Steak, Topped with Seasoned Butter (add \$\$\$\$)

Cod Romano with Lemon Butter

Or - Baked Salmon Fillet with Teriyaki Orange Glaze (add \$\$\$\$)

Sliced Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

Monongahela Sit Down Package (continued)

Choice of 1 Starch

Delicate Nests of Cappellini (Angel Hair) with Garlic, Tomatoes and Basil

Twice Baked Potato with Cheddar Cheese

Sweet Potato – Twice Baked

Smashed Red Potatoes with Bacon, Shallots and Asiago Cheese

Roasted Red Potatoes with Cracked Pepper and Rosemary

Italian Risotto with Mushrooms

Choice of 1 Vegetable

Whole Green Beans with sliced Red & Yellow Sweet Peppers

Broccoli Spears with Tarragon and Dijon (or Toasted Sesame Butter)

Asparagus with Lemon Butter

Snow Peas, Baby Carrots and Pineapple

Sauté of Yellow and Green Squashes with Roasted Red peppers

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

PRICING PER ADULT

250 Guests (or more)	\$	160 to 199 Guests	\$
200 to 249 Guests	\$	135 to 159 Guests	\$

All invoice sales subject to 21% Production fee and 7% Sales Tax

Above price includes china, linen, and all the “standard services” listed on page 3.

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Other Beef/Seafood Entrees (market priced)

Beef Filet Mignon

Carved Tenderloin

Prime Rib

Crab Cakes

Station Style Event Pennsylvania Package

Introduction: Station style events are becoming more popular and are the direct opposite of a sit-down dinner. You can expect much more guest interaction and a reception that no one will forget. Each food station is self-contained with a menu item or theme, cocktail size plates, flatware and required staff. A guest goes to a desired station, gets what they want, consumes that item and proceeds to another station. There is no rush.

- Layout – food stations will be placed strategically around the venue to maximize guest access and comfort. Station events require more space for food service tables than a buffet or plated meal.
- Action Stations – Chef Carvers are provided for the carving stations along with heat lamps & carving boards. Attendant/Cooks are provided for pasta and stir fry stations along with propane burners, sauté pans (etc.). Self-service stations are maintained and replenished as needed.
- Guest Place Settings consist of folded linen napkin and water goblet (if water service is selected). Required flatware, cocktail plates and disposable napkins are provided at each grazing station.
- Meal Time. We recommend the use of *menu cards and DJ announcements* to better communicate the station locations and food choices to your guests. When the stations open, lines will form. As the meal progresses, lines will shorten and eventually there will be no wait for anything. There is no “releasing of tables” – stations are available to everyone as long as necessary.
- Wedding Party - Since each person can choose from a number of options at each station, *plated meal service is not practical for any individual*. However, the Wedding party can be given a “head start”.

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Mushrooms Filled with Crab, Italian or Chorizo Sausage
Spanakopita (Spinach, Feta & Herbs in Phyllo)
Chicken Skewers – Tandoori, Italian Marinated or Hawaiian
Mini Eggrolls w/Duck Sauce
Assorted Mini Quiche
Petite Twice Baked Potatoes
Eggplant Crostini
Bite Sized Chicken Cordon Bleu
Italian Bruschetta
Mini Crab Cakes with Remoulade
Crab Crostini
Marinated Beef and Pepper Skewers
Hawaiian Chicken Salad in Phyllo Cup
Miniature White Pizza Bites

Pennsylvania Station Package (continued)

From the Grazing Stations

(serving for approximately one hour – or when demand ceases)

Carving Board (choose two)

Top Round of Beef – Medium
Marinated Boneless Breast of Turkey (*wow!*)
Creole Glazed Smoked Semi Boneless Ham
Herb and Peppercorn Crusted Boneless Loin of Pork
Carved To Order by one of our chefs

Served with Finger Rolls, Red-Tipped Lettuce, Tomatoes, Red Onion,
Gourmet Condiments, Au Jus and Horseradish.
Enjoy meat alone or make a nice mini sandwich.

Pasta –Made to Order

Each guest chooses their favorite Pasta (Penne, Angel Hair, or Farfalle/Bow Tie),
Sauce (Alfredo, Tomato and Fresh Basil, or Garlic Oil),
And “Fixings:” Mushrooms, Bacon, Broccoli, Peppers, Diced Tomatoes, Onions, Olives,
Artichokes, Sun-dried Tomatoes, Pepperoni, Romano Cheese, Red Pepper Flakes, (etc.).
Sautéed to order by one of our pasta cooks

Served with Sliced Baguettes and Whipped Butter.

Salad Station

Fresh Field Greens and Chopped Romaine with
Cucumbers, Olives & Cherry Tomatoes
Topped with each guests’ choice of Italian, Ranch or Raspberry Vinaigrette Dressing

Protein Station (choose one)

Jambalaya - Shrimp, Chicken, Andouille Sausage, Okra, Vegetables, Rice &
Bayou-Style Seasonings (but not too spicy) - served with hot sauce on the side.
Make Your Own Taco Bar - Soft Tacos, Spicy Taco Meat, Tomatoes, Lettuce, Onions,
Shredded Cheese, Sour Cream, Taco Sauce, Cilantro.
Kebab Corner (choose one): Chicken, Beef, Pork, or Vegetable Skewers with Pepper &
Onion – served over Rice Pilaf (Shrimp Skewers – add \$)
Pittsburgh Special (choose one): Stuffed Cabbage, Stuffed Peppers, Kielbasa & Kraut,
Hot Sausage/Peppers/Onions & Mini Rolls, or Chicken Wings (choice of sauce)
Barbecue Sliders (choose one) – Pulled Pork, Chicken or Isaly’s style “Chipped Chopped Ham”
with Mini Rolls, Cole Slaw and Purple Onions

Pennsylvania Station Package (continued)

Side Station (choose one)

Seasonal Vegetables (sautéed or steamed) - Broccoli, Carrots, Zucchini, Yellow Squash, Red Bell Peppers – or a mix of your favorites.

Make Your Own Smashed Potato Bar – Smashed Red Potatoes, Shredded Cheese, Sour Cream, Chives, Shallots, Bacon Bits and Whipped Butter
Or – “Smashed Potato” Bar

Pittsburgh Special – Pierogies with Sautéed Onions & Butter - or “Haluski “

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee

Station – available from cocktail hour through dessert/cleanup

PRICING PER ADULT

250 Guests (or more)	\$	160 to 199 Guests	\$
200 to 249 Guests	\$	135 to 159 Guests	\$

All invoice sales subject to 21% Production fee and 7% Sales Tax

Above price includes china, linen and all of the “standard services” listed on page 3 – with some adjustments for station style service.

Pricing effective January 1st, 2027 and may be subject to change. If less than 135 guests, price will increase and production fee will be replaced by a fixed dollar amount

Station Options & Upgrades

Oriental Stir Fry (replaces Carving Board). Each guest chooses any combination of chicken, beef and vegetables with Teriyaki, Sweet & Sour or Thai Chili Sauce. Sautéed to order and served over Fried or Steamed Rice.

Mediterranean Salad (replaces greens salad – add \$\$\$\$). Romaine and Red Tipped Lettuces with Kalamata Olives, Cherry Tomatoes, Feta Cheese, Walnuts, Red Bell Peppers and Balsamic & Oregano Vinaigrette (or your choice of dressings).

Pittsburgh Salad Bar with Fries (replaces greens salad – add \$\$\$\$). Each guest chooses any combination of salad components and dressings – complimented with crisp French Fries.

Philly Cheesesteak Station (replaces Carving Board). Beef & Chicken, Shredded Cheese, Sautéed Peppers & Onions, Mini Rolls & Condiments

Vegetarian Sushi (replaces side station – add \$\$\$\$). Assorted California Rolls – served with Wasabi sauce & Fresh Ginger.

Carved Beef Upgrades – replace Top Round with Prime Rib or Filet (market priced)

*Our chef has extensive experience so there are many other possibilities.
Pick a combination of items we offer - or something of your own creation.*

Optional Menu Items

The items below may be substituted or added to the pre-priced packages
Prices vary so we'll provide quotes where needed.

Stationary Appetizers *(add to your existing food display, pricing effective 1/1/27)*

Warm Spinach & Artichoke Dip with Naan Dippers
Hummus with Naan Dippers
Street Corn Dip with Tortilla Chips
Fresh Seasonal Fruit & Fruit Dip
Cut Fresh Vegetables & Ranch Dip
Assorted Cheese, Crackers & Mustard dips
Bite Sized Italian Meats (pepperoni, salami, ham)
Warm Sweet & Sour, Swedish, Honey BBQ or Marinara Meatballs
Beautiful Shrimp Cocktail with Cocktail Sauce & Lemons

Passed Hors D'oeuvres *(\$ indicates relative cost)*

Hot

Miniature White Pizza Bites
Lemon Pepper or Polynesian Shrimp Skewers (\$\$)
Bacon Wrapped Scallops (\$\$\$) or Water Chestnuts (\$\$)
Pear and Brie in Phyllo with Raspberry Dipping Sauce (\$\$\$)
Chicken Strips with Garlic Crust and Chunky Tomato Dipping Sauce (\$\$)
Oriental Chicken Satay with Sweet & Spicy Peanut Sauce (\$\$)

Cold

Cherry Tomatoes Filled with Crab and Bacon (\$\$\$)
Caprese Skewers: Mozzarella, Tomato, Olive, Basil Pesto (\$\$)
Smoked Salmon on Crostini (\$\$)
Artichoke, Red Bell Pepper & Feta Crostini (\$\$)

Late Night Snack. A treat for those guests who want to stay late and keep dancing. We suggest that you only order for half of your total guest count.. Price are per person (minimum 75) plus a setup/cleanup fee. Includes one hour of service and disposable supplies

- Nachos ... \$ pp. Includes chips, cheese and salsa. Add taco meat \$
- Pretzels ... \$ pp. Includes soft pretzels, mustard dips and cheese
- Meat & Cheese Board ... \$ pp. Includes bite sized cold meats & cheeses with crackers & dipping sauces.
- BBQ Sliders ... \$ pp. Includes pulled pork (or Italian meatballs & sauce) and slider rolls.

Soup. Served as a separate course with cups, saucers & soup spoons. *Note: This will add 20-30 minutes to your dinner service.*

- Italian Wedding Soup ... \$ pp.
- Other/Seasonal Soups ... \$ & up. Cream of Broccoli, Pasta Fagiolo, or your favorite.

Optional Menu Items (continued)

Special Salads

Traditional Mediterranean Salad: Romaine Lettuce, Cherry Tomatoes, Feta Cheese, Sweet Purple Onion, Kalamata Olives, Red Bell Pepper & Walnuts. Oregano Vinaigrette.

Mandarin Salad with Baby Lettuces, Spinach, Cranberries, Mandarin Oranges & Toasted Almonds. Raspberry Vinaigrette Dressing.

Poultry

Baked Bone-In Chicken Pieces (breasts, legs & thighs): Herb Crusted, Lemon pepper, Cajun Style. Italian Marinated, Citrus Ginger, Garlic Basted, Barbecue Basted, Home Style Fried

Greek Style Chicken – Boneless Breast with Roasted Garlic, Basil & White Wine

Chicken Parmesan with a Light Marinara Sauce

Southern Style Chicken with Stone Ground Mustard Sauce – or Peaches & White Onions

Chicken Breasts in Lemon Tarragon Cream Sauce

Chicken Florentine – Boneless Breast stuffed with Spinach & Feta with Creamy White Wine Sauce

Chicken Cordon Bleu

Chicken stuffed with Asparagus & Red Bell Pepper with Marsala Sauce

Sliced Turkey Breast with Pan Gravy

Beef, Pork, Etc.

Mushroom & Shallot Stuff Flank Steak with Bordeaux Sauce

Braised Beef Steak, Marsala Sauce

House Made Stuffed Cabbage with Beef and Rice

Sliced Baked Ham with Fruit Sauce

Pork Medallions – Orange Sesame Glazed

Italian Meatballs in Marinara Sauce – or Sausage, Peppers & Onions

Barbecued Pulled Beef

Kielbasa & Sauerkraut

Lamb Medallions, Roasted Shallots and Garlic Demi Glace

Seafood

Baked Salmon Filet – Orange Maple Glazed, Lemon Dill Butter, or Lemon Caper Butter

East Coast Crab Cakes – Sweet Mustard Cream

Salmon with Herbed Pistachio Crust

Crab Stuffed Jumbo Shrimp

Pasta & Italy

Stuffed Shells with Marinara Sauce

Cheese Filled Tortellini with Choice of Sauce

Penne with Meatballs or Rich Meat Sauce

Penne with Chicken (or Sausage), Italian Vegetables & Garlic Oil

Portobello stuffed with Provolone Cheese & Italian Vegetables

Farfalle (Bow Tie) Pasta with Red Pesto, Crimini Mushrooms & Asparagus Tips

Angel Hair Pasta Nests with Rock Shrimp & Alfredo Sauce

Optional Menu Items (continued)

Potatoes & Rice

Traditional Mashed or Whipped Potatoes
Smashed Red Potatoes
Pierogies with Butter & Onion
Scalloped Potatoes with Ham, Onion & Mild Cheese Sauce
Sweet Potatoes – Twice Baked
Spanish Rice
Rice Pilaf with Sweet Peppers & Olives

Vegetables

Buttered Baby Carrots with Herbs & Parsley
Asparagus with Lemon Butter Sauce
Cauliflower Au Gratin
Peas & Carrots
Whole Green beans with Onion & Bacon
Green Beans with Roasted Red Peppers (Christmas Colors)

Other Items for Other Occasions

Mini Deli Sandwiches on Kaiser Rolls - Sliced Meats & Cheeses with Lettuce, Tomato & Condiments

Mini Croissant Sandwiches – assortment of Tuna, Chicken & Egg Salad

Vegetable Wraps – Grilled Zucchini, Squash, Cheese, Lettuce, Tomato

Box Lunches – Premium Sandwich, Pasta or Potato Salad, Cookies/Brownie, Chips, Condiments, Flatware & Napkin, Canned Soda, Whole Fruit

Continental Breakfast – Mini Danish, Donuts & Muffins, Juice & Coffee

Hot Breakfast Buffet – Scrambled Eggs, Baked Sliced Ham, Sausage Links, Home Fries with Onion, Baked Apples with Cinnamon Butter, Mini Pastries, Juice & Coffee

Home Made Quiche – Broccoli/Cheddar, Bacon/Onion, or your own creation

Sliced Bagels with Cream Cheese, Butter, Jelly, Lox/Smoked Salmon

Hot Breakfast Sandwiches - Biscuit/Egg/Cheese with Ham, Sausage, Bacon or Plain

Light Yogurt and Granola Bars

Picnic Items – Fried or BBQ Chicken, Corn Cobettes, Watermelon Slices, Baked Beans, Grilled Burgers, Hot Dogs, Kielbasa, Hot Sausage.

Cold Salads - Potato, Pasta, Fruit, Broccoli/Cheddar, Italian Antipasto, Cole Slaw

Hot Sandwiches – Meatball, Hot Sausage, Pulled Pork or Beef

Desserts – Traditional Sheet Cake, Rich Layer Cake, Sliced Cheesecake with Fruit or Chocolate Glaze, Individual Fruit or Custard Tarts, Crispy Cobblers, Fruit or Cream Pies, Fudge Brownies, Jumbo or Fancy Cookies, Sliced Nut & Apricot Rolls, Cannoli, Biscotti & Baklava.

Mini Dessert Buffet – Assortment of items in smaller sizes so you can enjoy more than one.

Cold beverages - Canned Sodas & Bottled Water, Lemonade & Iced Tea (dispenser service)