



Sales@cateringpgh.com
<https://chefandicatering.com/>
(724) 295-2400

“Wedding Reception Menu and Services”
Exclusively Prepared for Lingrow Farm



Introduction. Congratulations on your choice of this beautiful and iconic wedding venue. The Chef and I Catering by A Grand Affair is located 20 minutes from Lingrow Farm in Brackenridge PA and has been in business since 1994. Our mission is to provide great food, excellent service and a good value. Our culinary team, led by American Culinary Federation Certified Executive Chef Kristopher Przybylek, his culinary team has over 50 years of combined experience with exclusive private clubs, fine dining restaurants and, of course, formal wedding receptions.

Weddings are our Specialty! We’ve won the **Knot’s “Best of Weddings” Award** & **Wedding Wire’s Couple’s Choice Award** every year from 2013 through 2022. Only 2% of wedding vendors make it into this group and we feel honored. We encourage you to read our reviews on the Knot’s website and hope that we can be part of your special day.



Menu Selections. We offer a free tasting and consultation for prospective couples and parents up to 6 total. These are by appointment only and take place at our headquarters in Brackenridge. Here you will get a chance to evaluate our food and professionalism, discuss all aspects of your reception and receive a price quote. We suggest that you arrange this as soon as possible so we can accommodate your schedule.

You may mix and match items from different packages or the “optional items” at the end of this menu. If there’s something you want that isn’t listed, our chef will be happy to prepare it.

Pricing and Services. All prices in this guide are applicable to 2023 events at Lingrow Farm and are subject to an 20% production fee and 6% sales tax. Pricing for your event can generally be guaranteed at the time of your quote, regardless of the future date.

Guest pricing includes floor length linen, appetizers, dinner, coffee, dessert service, staff, equipment, supplies, early setup and all of the “standard services” listed on page 3. These can be adjusted to fit the specific needs of your event. *Note: China and flatware are provided by the venue.*

Payments and Policies. We require a \$500 non-refundable retainer to reserve your date. 50% of the total cost must be prepaid 30 days before your wedding. Final balance is payable 5 days in advance. Checks are preferred (3% charge for credit cards). Please make payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014. Please reference bride’s last name and wedding date on the check.

A preliminary guest count is due approximately 30 days before your wedding. A final count and table seating are due 14 days in advance. Final guest count cannot be reduced. Children and vendors are usually billed at a discounted rate.

You will be provided with a detailed menu & service confirmation. This will list all food items, services, pricing, key times and other important details of the reception. We’ll respond to all your inquiries in a timely manner and any changes will be recorded. We’ll review all details with you approximately 30 days before the wedding and make sure we’ve got everything covered. Your reception is in good hands.

Lingrow Farms Wedding Menu – 2023

The Chef & I Catering at Lingrow Farm

Standard Services

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

Linen:

- **Guest Tables.** Floor length tablecloths - white, black or ivory.
- **Guest Napkins (folded)** – Choice of color. Also, color napkins for roll baskets.
- **Head Table.** Floor length tablecloths or skirting, white, ivory, or black. Mini lights if desired.
- **Service Tables.** Floor length tablecloths - white, ivory, or black. Includes cake, cookies, gifts, entry/escort cards, DJ, special vendors, and food service tables.
- **Cocktail Table Linens.** Floor length tablecloths, white, ivory or black. Up to 6 tables

Tableware:

- **Guest China and Flatware.** Dinner, salad & bread plates, water goblet, 2 forks & knife. *Note: these items are provided by Lingrow Farm.*
- **Also at Guest Tables:** Dressing bowls, water pitcher, roll basket, salt & pepper shakers.
- **Disposable Supplies** for appetizers, cookies, and dessert

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 – Plus 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 butter.
- **Buffet Service.** Fully staffed (guest are served). 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 2 entrees plus vegetarian and kids’ meals. 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 venue. 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 the 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 20% Production fee and 6% PA sales tax.

Colored Table Linen ... Starting at \$14.00 per table (round) plus \$25.00 delivery charge. Banquet style tables are \$17.00 per table. Kings tables require 2 cloths. Replaces our standard floor length white, black or ivory tablecloths.

Toasting Glasses ... \$1.00 per guest. Includes pouring of champagne.

Dessert Course on China ... \$1.25 per guest. Replaces standard plastic plate & fork.

Cookie Traying ... \$100.00 per event. Our staff will arrange your cookies for a beautiful display. Includes silver trays & doilies. Disposable trays will be used towards the end of the evening to facilitate cleanup. Take home containers and leftover cookies are the client's responsibility.

Coffee Service at Guest Tables ... \$1.50 per guest. Includes china coffee cup & saucer, teaspoon, cream & sugar. Replaces self-service coffee station.

Extended Staff Time ... \$100.00 per hour past 6-hour package limit.

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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 Rosettes of 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 & Onion Cream 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

Green Bean Medley – Green and Wax Beans and Baby Carrots

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee, Decaf and Assorted Teas
Available from cocktail hour through dessert/cleanup

\$35.00 per guest (minimum 100*)

plus 20% production fee** and PA sales tax.

Above price includes all “standard services” listed on page 3.

* If less than 100 guests, a surcharge starting at \$1.00 will apply.

If more than 175 guests, a \$1.00 discount applies.

** Production fee is 20% or \$750, whichever is greater.

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 Rosettes of 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, Decaf and Assorted Teas
Available from cocktail hour through dessert/cleanup

\$39.00 per guest (minimum 100*)
plus 20% production fee** and PA sales tax.

Above price includes all “standard services” listed on page 3.

* If less than 100 guests, a surcharge starting at \$1.00 will apply.

If more than 175 guests, a \$1.00 discount applies.

** Production fee is 20% or \$750, whichever is greater.

*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 \$1.50 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 Creamy Ranch Dip
Assorted Bite Sized Domestic 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
Assorted Quiche Bites
Coconut Shrimp with Orange Chili Sauce
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 Rosettes of 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 Rollatini 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

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee, Decaf and Assorted Teas

Available from cocktail hour through dessert/cleanup

\$43.50 per guest (minimum 100*)

plus 20% production fee** and PA sales tax.

Above price includes all “standard services” listed on page 3.

* If less than 100 guests, a surcharge starting at \$1.00 will apply.

If more than 175 guests, a \$1.00 discount applies.

** Production fee is 20% or \$750, whichever is greater.

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.

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 Domestic 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 Rosettes of 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 of Beef with Mushroom Demi-Glace

Or – Italian "Braciolo" with Bread Stuffing, Romano Cheese and Marinara Sauce

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

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 & Herbs

Boiled Red Potatoes with Sweet Onion and Dill Butter

Twice baked Potato

Farfalle (bow tie pasta) with, Tomato & Basil, Alfredo or Red Pesto Sauce

Almond and Chive Rice Pilaf

Choice of 1 Vegetable

Whole Green Beans Almondine

Fresh Cauliflower and Broccoli Blend

Brandy Glazed Baby Carrots

Sautéed Squashes and Shredded Carrots with Herbs

After Dinner

Client Provided Wedding Cake (or another dessert)

Freshly Brewed Coffee, Decaf and Assorted Teas
Available from cocktail hour through dessert/cleanup

\$40.00 per guest (minimum 100*)

plus 20% production fee** and PA sales tax.

Above price includes all “standard services” listed on page 3.

* If less than 100 guests, a surcharge starting at \$1.00 will apply.

If more than 175 guests, a \$1.00 discount applies.

** Production fee is 20% or \$750, whichever is greater.

*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.*

Upgrade Options – Add to Appetizer Display

Stationary Appetizers – can be added to your existing appetizer display:

Warm Spinach & Artichoke Dip & Torn Breads (\$1.75)

Hummus and Pita Bread (\$1.50)

Warm Sweet & Sour, Swedish, Honey BBQ or Marinara Meatballs (\$2.50)

Fresh Seasonal Fruit & Raspberry Dip (\$2.00)

Cut Fresh Vegetables & Ranch Dip (\$1.75)

Assorted Cheese, Crackers & Mustard dips (\$1.50)

Bite Sized Italian Meats (pepperoni, salami, ham) (\$1.75)

Beautiful Shrimp Cocktail with Cocktail Sauce & Lemons (\$Market)

Plated Meal Service (sit down dinner)
Monongahela Package

For the Cocktail Hour

Cold Appetizer Display

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

Passed Hors D'oeuvres (choose 3)

Quiche Bites

Mushrooms stuffed with Crab, Italian Sausage or Spinach & Cheese

Miniature Egg Rolls with Duck Sauce

Grilled Italian Sausage and Pepper

Chicken Cordon Bleu Bites

Mini Crab Cakes with Remoulade

Italian Tomato and Basil 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 Rosettes of Whipped Butter

Main Course

Choice of Two Entrées*

* 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 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 \$1.00)*

Sirloin Stuffed with Asparagus, Roasted Red Peppers and Marsala Sauce

Or - New York Strip Steak, Topped with Seasoned Butter (Market Price)

Or – Filet Mignon, Topped with Seasoned Butter (Market Price)

Cod Romano with Lemon Butter

Or - Baked Salmon Fillet with Teriyaki Orange Glaze (Market Price)

Sliced Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

Monongahela Sit Down Package (continued)

Choice of 1 Starch

Delicate Nests of Capellini (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, Decaf and Assorted Teas

Available from cocktail hour through dessert/cleanup

\$45.00 per guest (minimum 100*)

plus 20% production fee** and PA sales tax.

Above price includes all “standard services” listed on page 3.

* If less than 100 guests, a surcharge starting at \$1.00 will apply.

If more than 175 guests, a \$1.00 discount applies.

** Production fee is 20% or \$750, whichever is greater.

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.

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 3rd floor ballroom area 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 (plus your centerpieces & guest favors). 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 several 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 Creamy Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Passed Hors D'oeuvres (choose 3)

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

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 \$1.50)

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 Baked Potato Bar - Twice Baked 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, Decaf and Assorted Teas

Station in Ballroom – available from cocktail hour through dessert/cleanup

\$44.50 per guest (minimum 100*)

plus 20% production fee** and PA sales tax.

Above price includes all “standard services” listed on page 3.

* If less than 100 guests, a surcharge starting at \$1.00 will apply.

If more than 175 guests, a \$1.00 discount applies.

** Production fee is 20% or \$750, whichever is greater.

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

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 \$1.00). 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 \$1.50). 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 \$2.00). 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 1/1/22)*

Warm Spinach & Artichoke Dip with Torn Breads (\$1.50)
Hummus and Pita Bread (\$1.25)
Fresh Seasonal Fruit & Yogurt Dip (\$1.50)
Cut Fresh Vegetables & Ranch Dip (\$1.25)
Assorted Cheese, Crackers & Mustard dips (\$1.75)
Bite Sized Italian Meats (pepperoni, salami, ham) (\$1.75)
Caprese Rollup (mozzarella/red pepper/basil) (\$2.00)
Sweet & Sour (or Swedish) Meatballs – Hot Item (\$2.50)
Pulled Pork Sliders – Hot Item (\$3.00)
Beautiful Shrimp Cocktail with Cocktail Sauce & Lemons (\$4.00 or market priced)

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

Hot

Miniature White Pizza Bites (\$)
Lemon Pepper or Polynesian Shrimp Skewers (\$\$)
Bacon Wrapped Scallops (\$\$\$) or Water Chestnuts (\$\$)
Samosas with Mint Chutney Yogurt (\$)
Cucumbers Rounds with Herbed Cheese (\$\$)
Raspberry Brie in Phyllo (\$\$\$)
Home Made Seafood Quiche (\$\$)
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 \$50.00 setup/cleanup fee. Includes one hour of service and disposable supplies

- Nachos ... \$2.25 pp. Includes chips, cheese and salsa. Add taco meat \$1.50.
- Pretzels ... \$2.75 pp. Includes soft pretzels, mustard dips and cheese
- Meat & Cheese Board ... \$3.00 pp. Includes bite sized cold meats & cheeses with crackers & dipping sauces.
- BBQ Sliders ... \$3.50 pp. Includes pulled pork (or Italian meatballs & sauce) and slider rolls.

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

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)