



REFRESH & REJUVENATE



2018 CATERING MENU

DoubleTree by Hilton Pittsburgh-Cranberry
dcranberry.com



910 Sheraton Drive | Mars, PA | 16046

724.776.6900

GENERAL EVENT INFORMATION & POLICIES

Welcome to the DoubleTree by Hilton Pittsburgh Cranberry! We are excited to host your event & look forward to serving you & your associates. Our staff is happy to assist you in any way possible to prepare for a successful meeting or event. The following policies will help us ensure your success.

GUARANTEED NUMBER/FINAL ATTENDANCE GUARANTEES

Confirmation for the number of guests to be served is requested 10 business days prior to the scheduled function. At 7 days prior this guarantee becomes final, not subject to reduction. The guaranteed number may increase, but not decrease. After 7 days prior if the guaranteed number is not submitted in this time frame the Hotel will consider your originally expected number of people to be the guarantee for all charges. All Hotel Charges will be based upon the guaranteed number or the actual number served, whichever is greater.

FINAL MENU ARRANGEMENTS

Menu decisions are required at least 3 weeks in advance. After this time, menu selections may be at the discretion of the Hotel.

BUFFET SERVICES

All Buffet Service requires a minimum of 30 guests guaranteed in attendance. If your guarantee count falls below 30 guests on a buffet, the menu selections will be modified to Chef's Choice. You will have the option to guarantee the minimum of 30 guests.

SERVICE FEES & TAXES

A 21% service charge & applicable sales tax will be added to all food, beverage, audio visual, rental & resources ordered through the Hotel. The DoubleTree reserves the right to inspect & control all parties, meetings, receptions & events being held on the premises. All Federal, State & Local Laws with regard to food & beverage purchases & consumption are enforced. All food & beverage must be purchased through the Hotel. Outside food &/or beverage is prohibited. No food & beverage is to be taken from the Hotel.

LOSS & DAMAGE

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended &/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. The Hotel will not permit the affixing of any item to the walls, floors, ceiling with nails, staples, tape or other substance. Please contact the Catering Department for assistance in displaying of all materials.

CONTINENTAL BREAKFAST



CONTINENTAL BREAKFASTS ARE SERVED FOR
A MAXIMUM OF 1 HOUR.
AFTER THIS TIME, REFRESHMENT WILL BE REQUIRED.

SIGNATURE CONTINENTAL

Chilled Fruit Juice Selection
Sliced Fresh Seasonal Fruits
Assorted Pastries, Muffins & Breakfast Breads
Butter & Fruit Preserves
Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$16 per Person

HEALTHY START CONTINENTAL

Chilled Fruit Juice Selection
Seasonal Fresh Fruit Display
Assorted Yogurt
Seasonal Breakfast Fruit & Nut Breads
Butter & Fruit Preserves
Oatmeal with Dried Fruits, Nuts, Brown Sugar & Cinnamon
Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$19 per Person

EXECUTIVE CONTINENTAL

Chilled Fruit Juice Selection
Sliced Fresh Seasonal Fruits
Assorted Yogurt
Fresh Bagels & Cream Cheese
Assorted Pastries, Muffins & Breakfast Breads
Butter & Fruit Preserves
Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$19 per Person

BREAKFAST BUFFETS



BREAKFAST BUFFETS ARE SERVED FOR
A MAXIMUM OF 1 HOUR.
AFTER THIS TIME, REFRESHMENT WILL BE REQUIRED.

AMERICAN BREAKFAST BUFFET

Chilled Fruit Juice Selection
Sliced Fresh Seasonal Fruits
Farm Fresh Scrambled Eggs
Red Bliss Breakfast Potatoes
Smoked Bacon & Link Sausage
Malted Waffles with Maple Syrup
Assorted Fresh Breakfast Pastries & Muffins
Toast Station with Jellies & Preserves, Butter Presentation
Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$23 per Person

CRANBERRY TOWNSHIP BREAKFAST BUFFET

Chilled Fruit Juice Selection
Sliced Fresh Seasonal Fruits
Assorted Yogurt
Farm Fresh Scrambled Eggs
Red Bliss Breakfast Potatoes
Smoked Bacon & Link Sausage
Malted Waffles with Maple Syrup
Cinnamon Vanilla French Toast, Whipped Butter & Warm Syrup
Oatmeal with Dried Fruits, Nuts, Brown Sugar & Cinnamon
Assorted Fresh Breakfast Pastries & Muffins
Toast Station with Jellies & Preserves, Butter Presentation
Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$26 per Person

BREAKFAST ENHANCEMENTS & A LA CARTE ITEMS



ALL ITEMS ARE PRICED PER PERSON, PER HOUR.

English Muffin Breakfast Sandwich with Ham, Egg & Cheese \$6.5

Biscuits & Gravy \$4

Turkey Sausage \$4

Strawberry Crepes \$5

Assorted Fresh Breakfast Pastries & Muffins \$4.5

Whole Fresh Fruit \$4.5

Sliced Seasonal Fruit with Lime & Honey Greek Yogurt Dip \$6

Oatmeal with Dried Fruits, Nuts, Brown Sugar & Cinnamon \$5

Assorted Bagels with Cream Cheese \$6

Assorted Dry Cereals & Milks \$5

Assorted Yogurts \$5

Granola, Nutri-Grain & Power Bars \$5

Chilled Fruit Juice Selection \$4

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee, Selection of Hot Tea \$5

CHEF ATTENDED OMELET STATION

Includes Attendant, 1 Chef per every 50 guests, Maximum 150 People

Tomatoes, Mushrooms, Peppers, Onions, Ham, Bacon, Cheddar & Jack Cheeses

\$10 per Person

CHEF ATTENDED BELGIAN WAFFLE STATION

Includes Attendant, 1 Chef per every 50 guests, Maximum 150 People

Maple Syrup, Berries, Whipped Cream & Chef's Accompaniments

\$7 per Person

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge & 7% Tax. Subject to Change.

PLATED BREAKFASTS & BRUNCH BUFFET



PLATED BREAKFASTS & BRUNCH INCLUDES:
ASSORTED FRESH BREAKFAST PASTRIES & MUFFINS,
CHILLED FRUIT JUICE SELECTION,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

TRADITIONAL SUNRISE

Farm Fresh Scrambled Eggs, Chives, Smoked Bacon & Red Bliss Breakfast Potatoes
\$16 per Person

THE FRENCH CONNECTION

Cinnamon Vanilla French Toast, Whipped Butter & Warm Syrup
Choice of Smoked Bacon, Link Sausage or Ham
Buttermilk Pancakes may be Substituted for French Toast
\$15 per Person

CORNED BEEF HASH

Farm Fresh Scrambled Eggs, Chives, Corned Beef Hash, Roasted Tomato Provencale
\$17 per Person

BRUNCH BUFFET

Sliced Fresh Seasonal Fruits
Farm Fresh Scrambled Eggs, Chives
Smoked Bacon & Link Sausage
Biscuits & Sage Gravy
Shrimp & Grits, Creole Sauce
Jonnycakes, Berries & Whipped Cream
Chicken & Waffles, Black Pepper Honey

SALAD BAR:

Classic Caesar Salad - Shaved Parmesan, Herbed Croutons, Cracked Pepper, Creamy Caesar Dressing
Pasta Salad - Tricolor Pasta, Banana Peppers, Olives, Cherry Tomatoes, Parmesan, Italian Dressing
New Potato Salad - Potatoes, Celery, Onions, Mayonnaise Base

SOUP STATION:

French Onion Soup - Broccoli & Cheddar Soup
\$36 per Person

Ask your Catering Professional about adding a Shrub Cocktail Bar, Mimosas, St. Germain Cocktails, Bloody Marys, or other interesting Beverages to your Brunch!

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EXECUTIVE MEETING PACKAGES



ADD A NEIGHBORHOOD DELI

Arcadian Blend Salad - Heirloom Tomato, Cucumber, Shaved Red Onion, Goat Cheese, Champagne Dressing

Vegetarian Caprese Wrap - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Sun-Dried Tomatoes

Chicken Waldorf Wrap - Grapes, Apples, Celery, Raisins, Walnuts

Roast Beef Sandwich - Oven-Roasted Tomato, Bibb Lettuce, Horseradish Cream, Sourdough

Grainy Mustard Potato Salad - Blue Cheese, Bacon, Mustard, Green Onion

Pickle Bar - House-Made Pickles, Olives, Rustic Bread

Potato Chips & House-Made Dip

Chef's Dessert Selection

Iced Tea with Fresh Lemon

\$28 per Person

THE CONTROLLER

Morning Continental

Chilled Fruit Juice Selection

Assorted Fresh Breakfast Pastries & Muffins

Butter & Fruit Preserves

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee

Selection of Hot Tea

Mid-Morning Refresh

Assorted Sodas & Bottled Spring Waters

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee

Selection of Hot Tea

Afternoon Wrap-Up

Home-Style Baked Cookies & Brownies

Assorted Sodas & Bottled Spring Waters

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee

Selection of Hot Tea

\$31 per Person

THE CEO

Morning Continental

Chilled Fruit Juice Selection

Sliced Fresh Seasonal Fruits

Assorted Fresh Breakfast Pastries & Muffins

Butter & Fruit Preserves

Fresh Bagels & Cream Cheese

Assorted Fruit & Plain Yogurts

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee

Selection of Hot Tea

Mid-Morning Refresh

Granola & Nutri-Grain Bars

Assorted Sodas & Bottled Spring Waters

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee

Selection of Hot Tea

Afternoon Wrap-Up

Crudite of Crisp Garden Vegetables, Ranch Dip

Fresh Gourmet Buttered Popcorn

Hard Pretzels

Home-Style Baked Cookies & Brownies

Assorted Sodas & Bottled Spring Waters

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee

Selection of Hot Tea

\$39 per Person

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge & 7% Tax. Subject to Change.

THEME BREAKS



BREAKS ARE SERVED FOR
A MAXIMUM OF 1 HOUR.
AFTER THIS TIME, REFRESHMENT WILL BE REQUIRED.

THE DOUBLETREE SWEET SHOP

Freshly Baked DoubleTree Cookies
Assorted Gourmet Cookies
Fudge Brownies & Classic Blondies
Assorted Candy Bars
Milk Assortment to Include: 2%, Chocolate &
Other Varieties
Freshly Brewed 100% Arabica West Coast
Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$17 per Person

THE HEALTH KICK

Whole Seasonal Fresh Fruit
Granola & Nutri-Grain Bars
Assorted Heart Smart Mixed Nuts &
Low Carb Sunflower Seeds
Apple Juice, Orange Juice & V-8
Bottled Spring Water
\$15 per Person

THE STADIUM

Warm Soft Pretzels with Grain
& Yellow Mustard Dipping Sauces
Cracker Jacks
Kit Kat Candy Bars
Buttered Popcorn
Salty Peanuts
Assorted Sodas & Bottled Spring Waters
Freshly Brewed 100% Arabica West Coast
Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$15 per Person

THE NACHO BAR

Corn Tortilla Chips
House-Made Salsa & Pico de Gallo
Sour Cream, Guacamole &
Warm Nacho Cheese
Sliced Jalapenos & Black Olives
Assorted Sodas & Bottled Spring Waters
Freshly Brewed 100% Arabica West Coast
Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
*Add Seasoned Shredded Ground Beef or
Chicken with Warm Flour Tortillas +\$2 per Person*
\$18 per Person

THE CHOCOLATE DREAM

Freshly Baked DoubleTree Cookies
Chocolate Covered Pretzels
Double Fudge Chocolate Chunk Brownies
Assorted Candy Bars
2% & Chocolate Milk
Assorted Sodas & Bottled Spring Waters
Freshly Brewed 100% Arabica West Coast
Blend Coffee & Decaffeinated Coffee
Selection of Hot Tea
\$17 per Person

VALUE MEETING PACKAGES – GROUPS OF 25 PEOPLE OR LESS



VALUE MEETING PACKAGES ARE AVAILABLE FOR GROUPS OF 25 PEOPLE OR LESS.

MEETINGS MUST BE TAKING PLACE IN ONE OF OUR SEVEN CONFERENCE ROOMS.

INCLUDES:

MEETING ROOM RENTAL
STANDARD WIFI SERVICE
ACCESS TO FLAT SCREEN TV OR CEILING PROJECTION UNIT WITH SCREEN
FLIPCHART & MARKERS
ALL DAY NON-ALCOHOLIC BEVERAGE SERVICE
\$70 PER PERSON

ENHANCEMENTS

STANDARD CONTINENTAL BREAKFAST + \$15
AFTERNOON BREAK + \$15

LUNCHEON OPTION A

Arcadian Blend Salad - Heirloom Tomato, Cucumber, Shaved Red Onion, Goat Cheese, Champagne Dressing
Vegetarian Caprese Wrap - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Sun-Dried Tomatoes
Chicken Waldorf Wrap - Grapes, Apples, Celery, Raisins, Walnuts
Roast Beef Sandwich - Oven-Roasted Tomato, Bibb Lettuce, Horseradish Cream, Sourdough
Grainy Mustard Potato Salad - Blue Cheese, Bacon, Mustard, Green Onion
Pickle Bar - House-Made Pickles, Olives, Rustic Bread
Potato Chips & House-Made Dip
Chef's Dessert Selection
Iced Tea with Fresh Lemon
\$27.5 per Person

LUNCHEON OPTION B

Moroccan Three Bean Salad with Peppers
Insalata Mista - Arugula, Radicchio, Kalamata Olives, Roasted Tomatoes, White Balsamic Vinegar
Mediterranean Antipasto - Baba Ghanoush, Hummus, Pita Chips, Artichoke Hearts, Assorted Olives, Italian Charcuterie, Flat Breads
Sherry Roasted Tuscan Chicken - Artichokes, Supreme Sauce
Penne Pasta with Sundried Tomato Cream Sauce
Barcelona Pistachio String Beans & Baby Carrots
Tiramisu Cake
Iced Tea with Fresh Lemon
\$27.5 per Person

LUNCHEON OPTION C

Lunch from our On-Site Restaurant, Ember & Vine - Woodfire Oven + Social Bar
Dine in the Restaurant OR Have Lunch Delivered to the Meeting Room
Ember & Vine Menu Pricing, 18% Restaurant Service Charge Applies

BREAK ENHANCEMENTS & A LA CARTE ITEMS



ALL ITEMS ARE PRICED PER PERSON, PER HOUR.

FULL & HALF DAY BEVERAGE PACKAGES

Freshly Brewed 100% Arabica West Coast Blend
Coffee & Decaffeinated Coffee, Selection of Hot Tea
Full Day \$18 per Person | Half Day \$11 per Person

Assorted Sodas & Bottled Spring Water
Full Day \$17 per Person | Half Day \$11 per Person

Freshly Brewed 100% Arabica West Coast Blend
Coffee & Decaffeinated Coffee, Selection of Hot Tea
Assorted Sodas & Bottled Spring Water
Full Day \$20 per Person | Half Day \$12 per Person

- Granola, Nutri-Grain & Power Bars \$5
- Whole Fresh Fruit \$4.5
- Assorted Mixed Nuts \$6.5
- House-Made Oatmeal Raisin & Peanut Butter Cookies \$4.5
- Double Chocolate Brownies \$4.5
- Freshly Baked DoubleTree Cookies \$5
- Assorted Candy Bars \$5
- Individual Bags of Potato Chips & Pretzels \$3.5
- Soft Pretzels with Warm Cheese, Grain & Yellow Mustard Dipping Sauces \$6.5
- Buttered Popcorn \$3.5
- Tortilla Chips with Guacamole & Fresh Salsa \$7.5
- Imported & Domestic Cheese Display with Fruit Garnish & Assorted Crackers \$8.5
- Sliced Seasonal Fruit with Lime & Honey Greek Yogurt Dip \$6
- Vegetable Crudite with Ranch & French Onion Dips \$7.5
- Iced Tea with Fresh Lemon \$4
- Fruit Punch & Lemonade \$4.5
- Assorted Sodas \$4
- Bottled Spring Water \$4
- Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee,
Selection of Hot Tea \$5

CONSUMPTION BEVERAGES

- Assorted Soda \$4
- Bottled Spring Water \$4
- Freshly Brewed 100% Arabica West Coast Blend Coffee \$50 / Gallon
- Decaffeinated Coffee \$50 / Gallon
- Selection of Hot Tea \$35 / Gallon

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THREE COURSE PLATED LUNCHESES



ALL PLATED LUNCH ENTREES INCLUDE:

STARTER,
ENTREE SELECTION,
SEASONAL VEGETABLE,
POTATO OR HEIRLOOM GRAIN,
FRESH ROLLS & BUTTER,
DESSERT,
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST BLEND
COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

FOR SPLIT MENU SERVICE, HIGHEST PRICE APPLIES.

STARTERS

Mixed Green Salad - Tomato, Cucumber, Red Onion, Carrot, Assorted Dressings
Iceberg Wedge Salad - Cherry Tomato, Blue Cheese, Crumbled Bacon, Blue Cheese Dressing
Ember & Vine Salad - Golden Raisins, Goat Cheese, Champagne Vinaigrette
Classic Caesar Salad - Shaved Parmesan, Herbed Croutons, Cracked Pepper, Creamy Caesar Dressing
French Onion Soup
Tomato Basil Soup
Creamy New England Clam Chowder +\$3 per Person
Maryland Crab Bisque +\$6 per Person

ENTREES

Chicken Marsala - Lightly Breaded, Wild Mushrooms, Garlic, Sweet Marsala Wine
\$26 per Person
Chicken Chardonnay Veloute - Boneless Chicken Breast, White Wine Cream Sauce
\$26 per Person
Chicken Ravigot - Poached Chicken, Leeks & Carrots simmered in an Herbed Brine Sauce
\$26 per Person
Filet of Cod - Creamy White Sauce Normandy
\$29 per Person
Pan-Seared East Coast Salmon - Ponzu Citrus Marinade
\$30 per Person
Flank Steak Au Poivre - Thinly Sliced, Peppercorn Cognac Cream
\$30 per Person
Pan-Seared Filet of Beef - Bearnaise Sauce
\$38 per Person

DESSERTS

Red Velvet Cake - Cream Cheese Icing
Traditional Apple Pie - Grand Marnier Cinnamon Caramel Sauce, Candied Walnuts
New York Cheesecake - Mixed Berry Sauce
Warm Bread Pudding - Signature DoubleTree Bread Pudding, House Made Creme Anglaise, Seasonal Fruit
Hershey's Chocolate Cake - Chocolate Fudge

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SINGLE COURSE PLATED LUNCHEON OPTIONS



SINGLE COURSE PLATED LUNCHEON OPTIONS INCLUDE ICED TEA WITH FRESH LEMON.

ALL SANDWICHES ARE AVAILABLE BOXED WITH WHOLE PIECE OF FRESH FRUIT, SIGNATURE DOUBLE TREE CHOCOLATE CHIP COOKIE & SOFT DRINK FOR AN ADDITIONAL \$3 PER PERSON.

SINGLE COURSE FAST LUNCH PLATES ARE NOT SERVED WITH A STARTER OR DESSERT.

HOUSE SALAD OR CHEF'S DESSERT CAN BE ADDED TO ALL SINGLE COURSE LUNCH PLATES FOR AN ADDITIONAL \$3 PER PERSON.

SANDWICHES PLATES

Ham & Brie - Baby Arugula, Honey Mustard, Croissant
\$23 per Person

Caprese - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Sun-Dried Tomatoes, Mini Baguette
\$23 per Person

Roasted Turkey - Lettuce, Tomato, Mayonnaise, Applewood Smoked Bacon, Ciabatta
\$23 per Person

Antipasto Wrap - Grilled Zucchini, Red Onion, Roasted Red Pepper, Quinoa, Arugula
\$22 per Person

Italian Hero - Fresh Italian Roll, Ham, Salami, Provolone, Lettuce & Tomato
Garni of Oregano, Olive Oil & Balsamic Vinegar
\$22 per Person

Ultimate Club Wrap - Grilled Chicken, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Cheddar Cheese, Lime Avocado Cream & Zesty Mustard, Fresh Tortilla Wrap
\$25 per Person

SALAD PLATES

Grilled Chicken Caesar Salad - Crispy Romaine, Grilled Chicken, Shaved Parmesan, Herbed Croutons, Cracked Pepper, Creamy Caesar Dressing
\$21 per Person

Steak Salad - Flank Steak, Mixed Greens, Tomatoes, Sliced Cucumbers, Roasted Peppers, Onion Rings, Garlic Ranch Dressing
\$25 per Person

Santa Fe Chicken Salad - Blackened Chicken, Red Onion, Black Beans, Tomato, Avocado, Cilantro
Lime Vinaigrette
\$23 per Person

Seared Salmon - Pan-Seared Salmon, Mixed Greens, Red Onions, Pickled Cucumbers, Honey-Dijon Dressing
\$24 per Person

LUNCH



SINGLE COURSE PLATED LUNCHEON OPTIONS & CRANBERRY TOWNSHIP DELI BUFFETS INCLUDE ICED TEA WITH FRESH LEMON.

SINGLE COURSE FAST LUNCH PLATES ARE NOT SERVED WITH A STARTER OR DESSERT.

HOUSE SALAD OR CHEF'S DESSERT CAN BE ADDED TO ALL SINGLE COURSE LUNCH PLATES FOR AN ADDITIONAL \$3 PER PERSON.

VEGETARIAN SINGLE COURSE LUNCH PLATES

Mushroom Risotto - Seasonal Mushrooms, Pecorino Romano
\$23 per Person

Eggplant Parmesan - Lightly Breaded, Marinara, Provolone
\$24 per Person

Pasta Primavera - Olive Oil, Penne, Parmesan, White Wine, Seasonal Vegetables
\$24 per Person

Ratatouille Boats - Roasted Red Peppers, Zucchini, Squash, Fresh Mozzarella, Tomato Coulis
\$24 per Person

CRANBERRY TOWNSHIP DELI BUFFET

Cheese Filled Tortellini Salad - Sun-Dried Tomatoes, Marinated Vegetables

Classic Caesar Salad - Shaved Parmesan, Herbed Croutons, Cracked Pepper, Creamy Caesar Dressing

Premium Meats to Include:

Smoked Turkey, Hickory-Smoked Ham, Roast Beef, Pepper-Cured Pastrami & Genoa Salami

Assorted Cheeses to Include:

Swiss, Wisconsin Cheddar, Pepper Jack & Classic Provolone

Dill Pickles, Tomatoes, Spanish Manzanilla Olives, Red Onion, Leaf Lettuce

Mayonnaise, Dijon Mustard, Spicy Brown Heidelberg Mustard

Kaiser Rolls & Bread Assortment

Home-Style Baked Cookies & Brownies

\$29 per Person

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BUFFET LUNCHES



BUFFETS ARE DESIGNED TO ACCOMMODATE TOUR GUESTS FOR A MAXIMUM OF 1 HOUR.

BUFFETS INCLUDE:

ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

MINIMUM 30 GUESTS.

TOUR OF ITALY

White Bean Soup

Classic Caesar Salad - Shaved Parmesan, Herbed Croutons, Cracked Pepper, Creamy Caesar Dressing

Chicken Picatta - Lemon Caper Butter Sauce

Baked Ziti

Chef's Seasonal Vegetable Saute

Fresh Garlic Bread & Butter

Tiramisu Cake & Dusted Lemon Squares

\$31 per Person

OKTOBERFEST ALL YEAR BUFFET

Hearty Lentil Soup with Landjager Dried Sausage

Bavarian Soft Pretzels with Bier Cheese

Wiener Schnitzel, Classic Crusted Pork Loin

Bratwurst, Weisswurst & Bauernwurst Sausages over Sauerkraut

Potato Pancakes & Red Cabbage

Applesauce

Fresh Rolls & Butter

Apple Strudel with Vanilla Sauce

\$33 per Person

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BUFFET LUNCHES



BUFFETS ARE DESIGNED TO ACCOMMODATE TOUR GUESTS FOR A MAXIMUM OF 1 HOUR.

BUFFETS INCLUDE:

ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

MINIMUM 30 GUESTS.

SOUTHWEST BUFFET

Tortilla Soup

Mixed Garden Greens - Green Chile Ranch & Balsamic Vinaigrette

Roasted Corn & Black Bean Salad

Shredded Adobo Chicken - Tomatoes, Green Chilies, Cumin

Garlic Marinated Beef Steak (Carne Asada) - Tequila, Chili, Lime

Warm Flour Tortillas

Refried Beans & Spanish Rice

Sour Cream, House-Made Salsa, Pico de Gallo, Hot Sauce

Tres Leches Cake

\$32 per Person

SOUTHERN COMFORT

Mixed Green Salad - Buttermilk Ranch & Balsamic Vinaigrette

Southern-Style Potato Salad

Buttermilk Fried Chicken

Blackened Catfish, Spicy Remoulade Sauce

Macaroni & Cheese

Baked Beans, Hickory-Smoked Bacon

Buttered Corn or Corn on the Cob

Sweet Cornbread Muffins & Butter

Pecan Pie & Butterscotch Pudding

\$31 per Person

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BUFFET LUNCHES



STEEL CITY BUFFET

Wedding Soup

Broccoli Salad with Bacon, Red Onion & Cheese

Pittsburgh Chicken Salad - Slices of Grilled Chicken, Cucumber, Tomato, Hard Boiled Egg, Red Onion, Shredded Cheddar Cheese, Fresh Cut French Fries, Ranch & Balsamic Dressings

Pot Roast with Roasted Root Vegetables

Potato & Cheese Pierogies with Caramelized Onions & Creamery Butter

Kielbasa & Sauerkraut

Hot Buttered Corn Kernels

Fresh Rolls & Butter

Chocolate Bread Pudding & Peanut Butter Pie

\$33 per Person

BUFFETS ARE DESIGNED TO ACCOMMODATE TOUR GUESTS FOR A MAXIMUM OF 1 HOUR.

BUFFETS INCLUDE:

ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

MINIMUM 30 GUESTS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge & 7% Tax. Subject to Change.

THREE COURSE PLATED DINNERS



ALL PLATED DINNER ENTREES INCLUDE:

STARTER,
ENTREE SELECTION,
SEASONAL VEGETABLE,
POTATO OR HEIRLOOM GRAIN,
FRESH ROLLS & BUTTER,
DESSERT,
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST BLEND
COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

FOR SPLIT MENU SERVICE, HIGHEST PRICE APPLIES.

STARTERS

- Mixed Greens Salad - Tomato, Cucumber, Red Onion, Carrot, Assorted Dressings
- Spinach Salad - Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta Cheese, Bacon Dressing
- Iceberg Wedge Salad - Cherry Tomato, Blue Cheese, Crumbled Bacon, Blue Cheese Dressing
- Classic Caesar Salad - Shaved Parmesan, Herbed Croutons, Cracked Pepper, Creamy Caesar Dressing
- Ember & Vine Salad - Golden Raisins, Goat Cheese, Champagne Vinaigrette
- Tomato Basil Soup
- French Onion Soup

STARTER UPGRADES

- Maine Lobster Bisque +\$8 per Person
- Jumbo Shrimp, Chili Horseradish Sauce, Martini Glass +\$14 per Person
- Cool Sesame-Crusted Ahi Tuna, Pan-Seared Wasabi Cream +\$11 per Person
- Sea Scallops Wrapped in Bacon, Thai Chili Sauce +\$13 per Person
- Maryland Crab Cake, Spicy Remoulade Sauce +\$12 per Person
- Three Cheese Ravioli, Basil Pesto +\$4 per Person
- Grilled Portobello Mushroom, Four Cheese Melt, Macadamia Nuts +\$9 per Person
- Sorbet Selection: Passion Fruit, Raspberry or Lemon +\$7 per Person
- Custom Specialty Salad or Cheese Course - By Quote

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THREE COURSE PLATED DINNERS



ALL PLATED DINNER ENTREES INCLUDE:

STARTER,
ENTREE SELECTION,
SEASONAL VEGETABLE,
POTATO OR HEIRLOOM GRAIN,
FRESH ROLLS & BUTTER,
DESSERT,
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST BLEND
COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

FOR SPLIT MENU SERVICE, HIGHEST PRICE APPLIES.

ENTREES

Chicken Piccata - Lemon Caper Butter Sauce
\$34 per Person

Chicken Chardonnay Veloute - Boneless Chicken Breast, White Wine Cream Sauce
\$36 per Person

Chicken Ravigot - Poached Chicken, Leeks & Carrots simmered in an Herbed Brine Sauce
\$35 per Person

Baked Filet of Cod, Hotel Butter
\$31 per Person

Filet of Atlantic Salmon - Ponzu Citrus Marinade
\$37 per Person

Pan-Seared Diver Scallops - Preserved Citrus Vinaigrette
\$38 per Person

Braised Short Ribs - Fresh Greens, Pan Jus
\$41 per Person

Flank Steak Bordelaise - Sliced Flank Steak, Red Wine Bordelaise Sauce
\$52 per Person

New York Strip Steak - Garlic & Oil Marinade, House-Made Steak Sauce
All Steaks are cooked Medium
\$46 per Person

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge & 7% Tax. Subject to Change.

THREE COURSE PLATED DINNERS



ALL PLATED DINNER ENTREES INCLUDE:

STARTER,
ENTREE SELECTION,
SEASONAL VEGETABLE,
POTATO OR HEIRLOOM GRAIN,
FRESH ROLLS & BUTTER,
DESSERT,
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST BLEND
COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

DUO PLATE ENTREES

Filet Mignon & Sea Scallops

Pan Seared Filet Mignon

Partnered with Broiled Sea Scallops, Light Butter Sauce

\$52 per Person

Filet Mignon & Shrimp

Petite Filet Mignon, Hand Cut

Partnered with Jumbo Gulf Shrimp, Garlic Butter Sauce

\$52 per Person

Top Sirloin & Maryland Crab Cake

Mesquite Seasoned Top Sirloin, Cabernet Sauce

Partnered with Pan-Seared Lump Crab Cake, Salsa Verde

\$47 per Person

Grilled Chicken & Salmon

Rosemary Grilled Chicken Breast

Partnered with Oven-Baked Salmon Filet, Lemon Caper Butter

\$44 per Person

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THREE COURSE PLATED DINNERS



ALL PLATED DINNER ENTREES INCLUDE:

STARTER,
ENTREE SELECTION,
SEASONAL VEGETABLE,
POTATO OR HEIRLOOM GRAIN,
FRESH ROLLS & BUTTER,
DESSERT,
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST BLEND
COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

FOR SPLIT MENU SERVICE, HIGHEST PRICE APPLIES.

ENTREE ACCOMPANIMENT SELECTIONS

CHOICE OF ONE STARCH

Roasted Fingerling Potatoes

Dauphine Potatoes

Baby Parsley Potatoes

Parmesan Garlic Whipped Potato

Wild Rice Pilaf

Heart Smart Brown Rice

Oven-Roasted Potatoes

Sweet Potato Souffle

Ancient Grains

CHOICE OF ONE VEGETABLE

Asparagus Spears

Haricot Verts

Wood Fired Broccolini, Lemon-Chili Oil

Charred Tricolor Heirloom Carrots

Glazed Seasonal Vegetables

THREE COURSE PLATED DINNERS



ALL PLATED DINNER ENTREES INCLUDE:

STARTER,
ENTREE SELECTION,
SEASONAL VEGETABLE,
POTATO OR HEIRLOOM GRAIN,
FRESH ROLLS & BUTTER,
DESSERT,
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST BLEND
COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

FOR SPLIT MENU SERVICE, HIGHEST PRICE APPLIES.

DESSERTS

Red Velvet Cake - Cream Cheese Icing

Traditional Apple Pie - Grand Marnier Cinnamon Caramel Sauce, Candied Walnuts

New York Cheesecake - Mixed Berry Sauce

Warm Bread Pudding - Signature DoubleTree Bread Pudding,
House Made Creme Anglaise, Seasonal Fruit

Hershey's Chocolate Cake - Chocolate Fudge

Tiramisu Cake - Italian Layer Cake, Coffee Flavor, Mascarpone Cheese

BUFFET DINNERS



BUFFETS ARE DESIGNED TO ACCOMMODATE TOUR GUESTS FOR A MAXIMUM OF 1 HOUR.

BUFFETS INCLUDE:
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

MINIMUM 30 GUESTS.

ASIAN ACCENTS BUFFET

Asian Vegetable Salad - Baby Corn, Water Chestnuts, Bamboo Shoots, Snow Peas, Teriyaki Dressing
Cashew Chicken Salad - Mandarin Orange Dressing
Mixed Salad Greens - Tamarind-Sesame Dressing
Coconut Fried Shrimp
Tempura Chicken, Sweet Chili Aioli
Ginger Beef Stir-Fry
Fried Rice & Dim Sum Station
Stir-Fried Vegetables - Bok Choy, Carrots, Broccoli, Baby Corn, Napa Cabbage, Snow Peas
Fresh Fruits & Berries, Yogurt Dip
Fortune Cookies, Pineapple Cake
\$42 per Person

TRADING POST BUFFET

Mixed Garden Salad - Tomato, Cucumber, Carrot, Red Onion, Ranch Dressing
Spinach Salad - Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta Cheese, Bacon Dressing
Marinated Vegetable Salad
Orzo, Red Peppers, Toasted Pine Nuts, Olives, Feta Cheese
Roasted Chicken - Artichokes, Roasted Red Peppers, Capers, Olives
Grilled Strip Steaks with Sauteed Mushrooms
Fresh Seasonal Vegetables
Herbed New Potatoes
Fresh Rolls & Butter
Lemon Berry Mascarpone Cake, Chocolate Raspberry Cake
\$47 per Person
Add Baked Cod - White Wine, Butter, Garlic + \$3 per Person

BUFFET DINNERS



BUFFETS ARE DESIGNED TO ACCOMMODATE TOUR GUESTS FOR A MAXIMUM OF 1 HOUR.

BUFFETS INCLUDE:
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

MINIMUM 30 GUESTS.

ITALIAN BISTRO

Fresh Garden Salad - Crisp Romaine Lettuce, Vine-Ripened Tomatoes, Sweet Red Onion, Ripe Olives,
Garlic Croutons, Shaved Parmesan, Assorted Dressings
Minestrone Soup
Chicken, Capers & Herbs, White Wine Lemon Butter
Italian Sausage & Peppers
Penne Pasta, Wild Mushrooms & Herbs, Tomato Cream Sauce
Oven-Roasted Potatoes
Broccoli, Garlic Butter
Garlic Bread, Knots, Rolls & Butter
Tiramisu, Assorted Biscotti
\$38 per Person

ALL AMERICAN BARBEQUE BUFFET

Mixed Green Salad - Buttermilk Ranch & Balsamic Vinaigrette
Potato Salad
Texas Slaw
Rosemary Chicken
St. Louis-Style BBQ Ribs
Upgrade to Barbequed Short Ribs +\$8 per Person
Oven-Roasted Potatoes
Chef's Seasonal Vegetable Saute
Jalapeno Corn Bread Muffins & Butter
Pennsylvania Dutch Apple Pie
\$38 per Person

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BUFFET DINNERS



BUFFETS ARE DESIGNED TO ACCOMMODATE TOUR GUESTS FOR A MAXIMUM OF 1.5 HOURS.

BUFFETS INCLUDE:
ICED TEA WITH FRESH LEMON,
FRESHLY BREWED 100% ARABICA WEST COAST
BLEND COFFEE & DECAFFEINATED COFFEE,
SELECTION OF HOT TEA

MINIMUM 30 GUESTS.

NEW ENGLAND NAUTICAL BUFFET

“SHORE SIDE”

New England Clam Chowder
Tossed Salad - Ranch & Balsamic Vinaigrette
Beer-Boiled Peel & Eat Shrimp
Cape Cod Potato Chips

“CLAM BAKE”

Steamed Clams - White Wine, Garlic, Butter
Mussels Marinara
Boiled Corn & Potatoes

“FROM THE GALLEY”

New York Strip Steak
Wood-Fire Roasted Breast of Chicken
Green Beans Amandine
Hearth Baked Rolls & Butter

“SAILORS DELIGHT”

Pink Cherry Bread Pudding with Whiskey Sauce

“ALL’S WELL”

Freshly Brewed 100% Arabica West Coast Blend Coffee & Decaffeinated Coffee, Selection of Hot Tea

\$56 per Person

*Ask your Catering Professional about interesting Props & Décor to enhance your event!

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HORS D'OEUVRE



PRICED PER 50 PIECES.

HOT HORS D'OEUVRE

Coconut Shrimp \$200

Coconut Chicken \$175

Peppered Beef Brochettes, Horseradish Aioli \$200

Miniature Crab Cakes, Remoulade Sauce \$180

Bacon-Wrapped Sea Scallops \$200

Mini Baked Brie, Raspberry Sauce \$195

Spanakopita, Tzatziki Sauce \$140

Buffalo Chicken or Crab Rangoon, Chef's Dipping Sauce \$150

Sausage-Stuffed Mushrooms \$180

Vegetable Spring Rolls, Plum Sauce \$130

Santa Fe Chicken Egg Rolls \$130

Tandori Chicken Skewers \$180

Beef Duxelle en Croute \$175

Miniature Quiche \$135

Pork Pot Stickers, Sweet Thai Chili \$125

Chicken Pot Stickers, Sweet Thai Chili \$125

Single Flavor Chicken Wings \$100/30

Trio of Chicken Wings - Dry Rub, Buffalo, Garlic Parmesan \$300/100

Oysters Rockefeller (Market Price)

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HORS D'OEUVRE



PRICED PER 50 PIECES.

COLD HORS D'OEUVRE

Ahi Tuna Poke on Wonton \$125

Asparagus Spears Wrapped in Phyllo \$145

Smoked Salmon Crostini, Pickled Shallot \$135

Mozzarella & Tomatoes Skewer, Basil Vinaigrette \$110

Tenderloin of Beef Canape, Crispy Onion, Red Wine Aioli \$175

Salami Cornets \$110

Pita & Hummus Bites \$100

English Cucumber, Dill Cream Cheese & Crab \$150

Roasted Pepper & Boursin on Focaccia \$125

Tomato & Basil Bruschetta \$135

Stuffed Peppadews, Garlic Boursin Cream Cheese \$135

Goat Cheese on Pepper Crostini \$130

Smoked Salmon Mousse on Toast Point \$125

SPECIALTY STATIONS



CHEF CARVED ITEMS REMAIN AS A STATION FOR A
MAXIMUM OF 1 HOUR OR UNTIL CONSUMED.

FROM THE CARVERY

Roasted Prime Rib (Serves 30 guests)
Dry Rubbed, Slow Roasted, Horseradish Cream, Assorted Rolls \$400

Roasted Baron of Beef (Serves 40 guests)
Silver Dollar Rolls, Whole Grain Mustard, Horseradish Cream, Bordelaise Sauce \$385

Roasted Breast of Turkey (Serves 25 guests)
Cranberry-Orange Relish, Silver Dollar Rolls \$275

Maple Glazed Ham (Serves 30 guests)
Honey-Dijon Sauce, Silver Dollar Rolls \$325

Roasted Pork Loin (Serves 30 guests)
Garlic & Herb Marinated, Slow Roasted, House-Made BBQ Sauce, Silver Dollar Rolls \$325

Strip Loin of Beef (Serves 25 guests)
Silver Dollar Rolls, Whole Grain Mustard, Horseradish Cream \$375

Roasted Peppercorn-Crusted Tenderloin of Beef (Serves 22 guests)
Port Wine & Shallot Demi Sauce, Silver Dollar Rolls \$425

Steamship Round of Beef (Serves 125 guests)
Horseradish Cream, Silver Dollar Rolls \$750

Corned Steamship Round of Beef (Serves 125 guests)
Stone Ground Mustard, Pretzel Rolls \$850

Salmon en Croute (Serves 25 guests)
Russian Style Pastry Filled with Salmon & Rice, Hard-Boiled Eggs, Mushrooms, Onions & Dill
Sour Cream Dill Sauce \$300

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices do not include 21% Service Charge & 7% Tax. Subject to Change.

SPECIALTY STATIONS



CHILLED DISPLAYS REMAIN STATIONED FOR A MAXIMUM OF 1.5 HOURS OR UNTIL CONSUMED.

CHILLED DISPLAYS

Crudite of Crisp Garden Vegetables - Fresh or Grilled, Ranch Dip
\$7.5 per Person

Charcuterie Board - Smoked & Cured Game Meats, Dry Sausages, Roasted Sliced Meats,
Whole Grain & Dijon Mustards, Pennsylvania Artisanal Cheeses, Grilled Breads
\$14 per Person

Traditional Antipasto - Smoked Mozzarella, Genoa Salami, Peppadews, Marinated Artichokes,
Cherry Tomatoes, Olives, Tomato-Basil Bruschetta
\$12 per Person

Seasonal Fresh Fruit Display - Berries, Biscotti, Raspberry Yogurt
\$8.5 per Person

Mediterranean Station - Homemade Roasted Garlic Hummus & Pita Chips,
Green Greek, Nicoise, Kalamata, California Green, Picholine, & Amfissa Olives,
Marinated Artichokes & Peppers, Charcuterie of Prosciutto, Hard Salami & Pepperoni,
Babaghanoush & Tabouleh, Imported & Domestic Cheeses, Crackers, Crostini
\$17 per Person

*Mediterranean Upgrade - Add Beef-Stuffed Grape Leaves +\$6 per Person

Imported & Domestic Cheese Display - Fruit Garnishes, Heidelberg Mustard & Gourmet Crackers
\$10 per Person

Sliced Smoked Salmon - Capers, Onions, Cream Cheese, Pumpernickel Bread
\$275 per Side (Serves 20 guests)

HOT & COLD ITEMS



HOT & COLD ITEMS REMAIN STATIONED FOR A
MAXIMUM OF 1.5 HOURS OR UNTIL CONSUMED.

BAKED BRIE CHEESE

Raspberry Glaze, Almonds
Wrapped in Puff Pastry
(Serves 25 Guests)
\$175 per Wheel

NACHO BAR

Tricolor Corn Tortilla Chips
Nacho Cheese Sauce
Black Olives
Jalapenos
Diced Onion
Sour Cream, Salsa, Guacamole
\$12 per Person

BUFFALO CHICKEN DIP

Oven-Baked with Tortilla Chips & Celery
\$12 per Person

GROUP RECEPTION PACKAGES



ALL RECEPTION PACKAGES ARE SERVED FOR
A MAXIMUM OF 90 MINUTES.
AFTER THIS TIME, REFRESHMENT WILL BE REQUIRED.

MINIMUM 50 GUESTS.

BRONZE

Spanakopita, Tzatziki Sauce
Sausage-Stuffed Mushrooms
Vegetable Spring Rolls, Plum Sauce
Imported & Domestic Cheese Platter
Crudite of Crisp Garden Vegetables, Ranch Dip
Dry Snacks, Dips
\$29 per Person

SILVER

Charcuterie Board - Smoked & Cured Game Meats, Dry Sausages,
Roasted, Sliced Meats, Whole Grain & Dijon Mustards,
Pennsylvania Artisanal Cheeses, Grilled Bread
Nacho Bar
Peppered Beef Brochettes, Horseradish Aioli
Bacon-Wrapped Sea Scallops
Asparagus Spears Wrapped in Phyllo
Santa Fe Chicken Eggrolls
Poached Peel & Eat Shrimp on Ice, Seafood Cocktail Sauce
(Upgrade Shrimp to Peeled for an additional \$6 per Person)
\$39 per Person

GROUP RECEPTION PACKAGES



ALL RECEPTION PACKAGES ARE SERVED FOR
A MAXIMUM OF 90 MINUTES.
AFTER THIS TIME, REFRESHMENT WILL BE REQUIRED.

MINIMUM 50 GUESTS.

GOLD

Baked Brie Cheese - Raspberry Glaze, Almonds, Wrapped in Puff Pastry
Mediterranean Station - Homemade Roasted Garlic Hummus & Pita Chips,
Green Greek, Nicoise, Kalamata, California Green, Picholine, & Amfissa Olives,
Marinated Artichokes & Peppers,
Charcuterie of Prosciutto, Hard Salami & Pepperoni, Babaghanoush & Tabouleh,
Imported & Domestic Cheese Display - Fruit Garnishes, Heidelberg Mustard & Gourmet Crackers
Seasonal Fresh Fruit Display - Berries, Biscotti, Raspberry Yogurt
Oysters Rockefeller
Crab Rangoon
Salami Coronets
Pita & Hummus Bites
Miniature Quiche
Pork Pot Stickers, Sweet Thai Chili
Trio of Chicken Wings - Dry Rub, Buffalo, Garlic Parmesan
Peeled Gulf Shrimp on Ice, Seafood Cocktail Sauce
\$62 per Person

CHILLED SEAFOOD UPGRADES

Iced Peeled Gulf Shrimp, Seafood Cocktail Sauce
Beer-Poached Peel & Eat Shrimp
Steamed Alaskan King Crab Legs, Wasabi Butter
Steamed Snow Crab Legs, Drawn Butter
Steamed New Zealand Mussels, Marinara Style or Garlic Butter
Variety Crab Claws (Seasonal), Seafood Cocktail Sauce

Ask your Catering Professional for the Current Price

RECEPTION STATIONS



RECEPTION STATIONS REMAIN IN PLACE FOR A
MAXIMUM OF 1.5 HOURS OR UNTIL CONSUMED.

SEMOLINA STATION

Gemelli & Shrimp, Asparagus Tips, Roasted Garlic & Parmesan Cream
Farfalle & Roasted Chicken, Hot Italian Sausage & Banana Peppers, White Wine Tomato Sauce
Penne & Meatballs, Bolognese Sauce
Red Pepper Flakes, Parmesan Cheese, Shredded Asiago, Garlic Bread Sticks
\$16 per Person

FAR EAST MEETS THE WEST

Beef, Spicy Ginger Soy Sauce
Tempura Chicken, Orange Glaze
Asian-Style Vegetables
Pork Eggrolls & Vegetable Springrolls, Plum Sauce
Fried Rice or White Rice
Fortune Cookies
Chop Sticks, Soy Sauce, Wasabi
\$24 per Person

SOUTH OF THE BORDER

Grilled Chicken, Sauteed Peppers & Onions, Fajita Style
Seasoned Taco Beef
Refried Beans
Spanish Rice
Tricolor Tortilla Chips, Soft Flour Tortillas, Corn Taco Shell
Chile Con Queso & Nacho Cheese
Tomato Salsa, Sour Cream & Guacamole
Shredded Lettuce, Tomato, Onion & Shredded Jack Cheese
\$ 18 per Person

RECEPTION STATIONS



RECEPTION STATIONS REMAIN IN PLACE FOR A
MAXIMUM OF 1.5 HOURS OR UNTIL CONSUMED.

COMPOSED SALAD STATION

SERVER ATTEBDED

BOWLS OF:

Chicken Caesar - Romaine, Grilled Chicken, Croutons, Parmesan Cheese

Pittsburgh Steak Salad - Grilled Steak, Egg, Cucumber, Red Onion,
Bleu Cheese, Roasted Potatoes, Bacon

Greek Salad - Imported Olives, Roasted Peppers, Red Onion, Tomatoes,
Cucumbers, Feta Cheese

\$12 per Person

VIENNESE TABLE

Assorted Truffles, Eclairs, Miniature Cheese Cakes, Fruit Tartlets,

Macaroons, Cream Puffs, Lady Locks & Lemon Squares

Lemon Berry Mascarpone Cake

Freshly Brewed 100% Arabica West Coast Blend

Coffee & Decaffeinated Coffee

Selection of Hot Tea

\$16 per Person

MINI VIENNESE TABLE

Miniature Eclairs

Dessert Shooters

Miniature Pastries

Chocolate Mousse

\$9 per Person

BAR PACKAGES



OPEN BAR

1st Hour \$14 per Person

Each Additional Hour +\$9 per Person

* Up to 4 hours of total service *

CASH/CONSUMPTION BAR

Cocktail \$7

Beer \$5 - \$6

Wine \$7

Soda \$3

DELUXE PACKAGE

Svedka Vodka

Gordon's Gin

Jim Beam Bourbon

Cruzan Light Rum

Cruzan Spiced Rum

Grant's Scotch

Sauza Gold Tequila

Baileys Irish Cream

Kahlua

Disaronno Amaretto

Miller Lite

Yuengling

Heineken Lager

Ember & Vine Specialty Draft Beer

Mondavi Woodbridge Chardonnay

Mondavi Woodbridge Cabernet Sauvignon

Mondavi Woodbridge White Zinfandel

BAR PACKAGES



OPEN BAR

1st Hour \$16 per Person

Each Additional Hour +\$10 per Person

* Up to 4 hours of total service *

CASH/CONSUMPTION BAR

Cocktail \$8

Beer \$5 - \$6

Wine \$7

Soda \$3

PREMIUM PACKAGE

Tito's Vodka

Tanqueray Gin

Buffalo Trace Bourbon

Bacardi Silver Rum

Captain Morgan Spiced Rum

Dewar's Scotch

Cuervo Gold Tequila

Baileys Irish Cream

Kahlua

Disaronno Amaretto

Miller Lite

Yuengling

Heineken Lager

Samuel Adams Boston Lager

Ember & Vine Specialty Draft Beer

DePerrier Sparkling

Mondavi Woodbridge Chardonnay

Mondavi Woodbridge Cabernet Sauvignon

Mondavi Woodbridge White Zinfandel

Mondavi Woodbridge Pinot Noir

Mondavi Woodbridge Moscato

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BAR PACKAGES



OPEN BAR

1st Hour \$18 per Person

Each Additional Hour +\$11 per Person

* Up to 4 hours of total service *

CASH/CONSUMPTION BAR

Cocktail \$9

Beer \$5 - \$6

Wine \$8 - \$10

Soda \$3

ULTIMATE PACKAGE

Grey Goose Vodka

Bombay Sapphire Gin

Maker's Mark Bourbon

Bacardi Light Rum

Captain Morgan Spiced Rum

Chivas Scotch

1800 Reposado Tequila

Baileys Irish Cream

Kahlua

Disaronno Amaretto

Miller Lite

Yuengling

Heineken Lager

Samuel Adams Boston Lager

Anchor Steam

Angry Orchard Hard Apple Cider

Ember & Vine Specialty Draft Beer

DePerrier Sparkling

Oak Vineyards Chardonnay

Santa Rita Cabernet Sauvignon

Love Noir Pinot Noir

Beringer White Zinfandel

Stella Moscato

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ADDITIONAL BEVERAGE OPTIONS



PREMIUM WINES

See Ember & Vine's Extensive Wine List for Available Selections

PROHIBITION PUNCH BOWL

Rum, Orange Brandy, Passion Fruit, Champagne & Cranberry Juice
Blended to create a Fizzy, Sweet, Tart Concoction that Packs a Punch
\$195 per Gallon (20-25 Servings)

SHRUB COCKTAIL BAR

Enjoy Ember & Vine's Signature Cocktail, the SHRUB!
4 Unique Shrubs will be Served to Delight your Guests while Introducing them to the Next New Classic!
1st Hour \$16 per Person | +\$6 per Person each Additional Hour | Minimum 25 guests
+\$4 per Person to add to Deluxe, Premium, or Ultimate Bar

BUBBLES

Make any Occasion Festive with Sparkles!
We'll serve up 3 Dazzling Sparkling Wines
With a Multitude of Swanky Options:
Bellini, Mimosa, Kir Royale with Chambord, The Hummingbird,
For the Love of Lemons with Limoncello, Fresh Berries & More
1st Hour \$18 per Person | +\$8 per Person each Additional Hour | Minimum 25 guests
+\$6 per Person to add to Deluxe, Premium, or Ultimate Bar

ADDITIONAL BEVERAGE OPTIONS



MERRY MINT

Mentha, AKA Mint, is the Key Ingredient of 2 Classic Cocktails: the Mojito & the Mule
Rum, Copper Mugs, Ginger Beer...

These Fun Cocktails get a Whole New Twist With an Array of Spirits, Fresh Fruits & Herbs
We Muddle, You Enjoy!

1st Hour \$13 per Person | +\$5 per Person each Additional Hour | Minimum 25 guests
+\$2 per Person to add to Deluxe, Premium, or Ultimate Bar

BLOODY MARY BAR

Spirits, Juices & Garnishes Galore!

We'll Mix up the Perfect Drink for Every Guest.

Spicy, No Problem; Briney, You Got It; Plain, We Can Do that, too! ...it's just Not as Fun.

1st Hour \$15 per Person | +\$7 per Person each Additional Hour | Minimum 25 guests
+\$4 per Person to add to Deluxe, Premium, or Ultimate Bar