

2021 STAGE AE CATERING MENU



STANDARDS AND GUIDELINES

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled event.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them, and in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no later than three days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings, and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS AND PRICES

In addition to designing menus for “special events”, our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event’s attendance fall significantly below the original number expected the proposed menu price may be subject to change. All quoted prices are subject to change. Prices will only be guaranteed one year in advance and only when a signed catering contract is executed and 50% deposit received.

ADMINISTRATIVE CHARGES AND TAXES

A standard administrative charge of 20% shall be assessed on all food, beverage and rental purchases. A 7% Allegheny sales tax will be assessed on all food, non-alcoholic beverages (except water), room charges (except room rental) and on the administrative charge. A 7% Allegheny alcohol tax will be assessed on all alcoholic beverage purchases.

The Administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this Administrative charge is distributed to employees.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space had been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from guest’s view. The cost for additional equipment such as this, which may be provided by the customer’s decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

CONTINENTAL BREAKFAST

Rise and Shine \$14

*Fresh Brewed Coffee, Tea and Decaf, Orange Juice, Assorted Breakfast Pastries,
Seasonal Fruit*

Healthy Start \$16

*Fresh Brewed Coffee, Tea and Decaf, Orange Juice, Assorted Breakfast Pastries,
Seasonal Fruit, Yogurt, Granola and Bananas*

Morning Glory \$20

*Fresh Brewed Coffee, Tea, Orange Juice, Assorted Breakfast Sandwiches, Seasonal
Fruit, Individual Yogurt Parfait with Granola*

BREAKFAST BUFFETS

*Prices listed are per person; All selections include freshly brewed hot tea, regular and
decaffeinated coffee, orange juice, assorted breakfast pastries, & seasonal fruit*

Mom's Breakfast \$23

Scrambled Eggs, Apple Smoked Bacon, Sausage and Crispy Breakfast Potatoes

Strata and Pancakes \$24

*Vegetable Strata, Pancakes, Ham Steaks, Fresh Seasonal Berries, Berry Compote,
Warm Maple Syrup*

Country Chicken & Waffles \$28

*Fried Chicken Tenderloin, Country Gravy, Waffle, Hash Browns, Warm Maple Syrup,
Scrambled Eggs, Choice of Bacon or Sausage*

BREAKFAST PLATES

Prices listed are per person prices; All selections include freshly brewed hot tea, regular and decaffeinated coffee, orange juice, and assorted breakfast pastries

Scrambled Eggs \$16

Apple Smoked Bacon, Breakfast Potatoes, Roasted Tomato

Breakfast Burrito \$16

Scrambled Egg, Cheese, Chorizo, Potato, Peppers, Onion, Salsa

Penn Avenue Grill \$18

Mix of Eggs, Ham, Bacon Sausage, Cheese, Potatoes, Onions, & Peppers

A LA CARTE BREAKFAST

Assorted Cereal Bar \$10

Selection of favorites & healthy options, 2%, skim, & whole milk

Oatmeal Buffet \$12

Fresh Berries, Brown Sugar, Raisins, Chocolate Chips, Milk

Yogurt Parfaits \$3.50

Vanilla Yogurt, Berries, Granola

Assorted Donuts \$30/Dozen

Assorted Pastries \$33/Dozen

Assorted Bagels \$22/Dozen

Add Seasonal Butters & Spreads \$10 per dozen

Jumbo Cinnamon Buns (Warm) \$25 per dozen

Breakfast Sandwiches \$5.25ea
(Upgrade to Croissant at \$1.50 per)

- *Sausage, Egg & Cheese Biscuit*
- *Bacon, Egg & Cheese Bagel*
- *Egg & Cheese Muffin*

Omelet Station \$9 per person/ does not include Chef Attendant

Individual Yogurts \$4 ea.

Granola Bars \$2 ea.

Assorted Juice Beverages: \$3

BOX LUNCHES \$18

Prices listed are per person. All selections include chips, whole fresh fruit, house-made cookie and beverage.

Chicken Caesar Wrap

Grilled Chicken, Chopped Romaine, Shaved Parmesan, Caesar Dressing

Grilled Vegetable Wrap

Seasonal Vegetables, Baby Greens, Herb & Cheese Shmear, Balsamic Vinaigrette

The Pittsburger

Capicola, Salami, Pepperoni, Provolone, Shredded Lettuce, Roasted Tomatoes

Roast Beef and Cheddar

Roma Tomatoes, Arugula, Caramelized Onion Spread

Roast Turkey & Swiss

Seasonal Greens, Vine Ripe Tomato, Chipotle Aioli

EXECUTIVE BOX LUNCH \$26

Choose any sandwich, 1 salad, 1 dessert; Includes chips, whole fresh fruit and beverage.

Sandwiches

- *Chicken Wald Orff Salad on Focaccia*
- *Grilled Seasonal Vegetable on Gluten Free Kaiser*
 - *Turkey Bacon & Avocado on Pretzel Bun*
 - *Tuna Salad on Whole Grain*

(All Sandwiches can be made on for Gluten Free @ \$2 upcharge)

Salad

- *Mixed Greens*
- *Tri- Colored Quinoa*
- *Tomato & Cucumber*
- *Traditional Pasta*

Dessert

- *Cookie*
- *Fruit cup*
- *Granola Bar*
- *Watermelon , Mint, & Feta*

Can be swapped out to Buffet for \$4 extra

Can be swapped to Buffet with Soup for \$7 extra

LUNCH BUFFETS

Prices listed are per person. All buffets include assorted rolls & butter, freshly brewed hot tea, regular and decaffeinated coffee.

Dahntahn Deli \$24

*Selection of Deli Meats and Cheeses
Leaf Lettuce, Tomato, Onion, Pickle Chips
Seasonal Field Greens with Balsamic and Ranch Dressing
Traditional Potato Salad
Artesian Breads and Condiments
Chef's Selection of Desserts*

Dynasty Tailgate \$27

*Caesar Salad
Tortellini Salad
Loaded Pierogies
Black Angus Burger
Italian Sausage & Peppers
Leaf Lettuce, Tomato, Onion, Pickle Chips
Artesian Rolls and Condiments
Chef's Selection of Desserts*

Pitt BBQ \$28

*Baby Greens
Sweet Potato Salad
Baked Chipotle Macaroni and Cheese
Mashed Yams
Hickory Bridge Smoked Pulled Pork
BBQ Chicken Breast
Chef's Selection of Desserts*

Fit n' Fresh \$28

Salad Bar
Seasonal Vegetable
Grilled Chicken Breast
Seasonal Vegetable Primavera
Garlic Bread Sticks
Fresh Fruit Display
Fruit infused water by the gallon

Light Lunch – \$25

Salad Bar
Seasonal Vegetable
Grilled Chicken Breast
Fresh Fruit Display
Fruit infused water by the gallon

HOT LUNCH ENTREES

Prices listed are per person. All entrées come with assorted rolls & butter and freshly brewed hot tea, regular and decaffeinated coffee. Salads and desserts are priced separately.

Grilled Chicken Breast \$25

Grilled Chicken, Potato & Bacon Hash, Seasonal Vegetable with Herb Jus

Honey Roasted Squash \$20

Acorn Squash, Quinoa, Rehydrated Cherries, Brussels Sprouts, Balsamic Reduction

Lemon Chicken \$25

Seared Chicken Breast, Buttermilk Potatoes, Seasonal Vegetables, Lemon Caper Sauce

Pan-Seared Salmon \$27

Pan-Seared Salmon, Oil Smashed Potatoes, Broccolini, and Roasted Tomato

Petit Filet \$29

Mushroom Risotto, Brussels Sprouts, Roasted Shallot, Red Wine Demi-glace

Vegetable Primavera \$20

Seasonal Roasted Vegetables, Fettuccine, White Wine Garlic Sauce

ALA CARTE LUNCH SALADS

(All pricing per person)

Baby Iceberg \$9

Iceberg Lettuce, Crumbled Maple Bacon, Tomato, Smoked Cheddar, Steak House Ranch Dressing

Classic Caesar Salad \$8

Romaine, Olive Oil, Croutons, Shaved Parmesan, Chopped Egg, Black Pepper Garlic Dressing

Seasonal Field Greens \$7

Baby Greens, Grape Tomato, Carrot, English Cucumber, Maple Balsamic Vinaigrette

Spinach Salad \$9

Spinach Salad Seasonal Berries, Goat Cheese, Candied Pecans, White Balsamic Vinaigrette

Tomato Salad \$9

Fresh Mozzarella, Eggplant, Pesto Vinaigrette, Balsamic Reduction

ALA CARTE DESSERT LUNCH

Apple Tart \$10

Caramel & Crème Anglaise

Chocolate Torte \$9

Berry Coulis, Whipped Cream Fresh Berries, Raspberry Glaze

Fresh Fruit Cup w/Fresh Whipped Cream \$6

Vanilla Cheesecake - \$8

Graham Cracker Crumbs, Berries, Caramel Sauce, & Whipped Cream

Warm Chocolate Lava Cake \$12

Fresh Berries, Raspberry Glaze, Whipped Cream, Fresh Mint

COLD LUNCH ENTREES

Prices listed are per person. All entrées come with assorted rolls with butter, and freshly brewed hot tea, regular and decaffeinated coffee. Desserts are priced separately.

Blitzburgh Salad \$21

Steak, Iceberg, Cheddar Jack, Tomato, Cucumber, Tater Tots, Steakhouse Ranch

Grilled Chicken Caesar Salad \$17

Romaine and Kale, Pecorino Romano, Garlic Croutons, Creamy Caesar Dressing

Rotisserie Chicken Cobb \$17

Chopped Lettuce, Chicken, Egg, Maple Chipotle Bacon, Cucumber, Tomato, Red Onion, Cheddar, Avocado Vinaigrette

Smallman Street Steak Wrap \$21

Marinated Sirloin, Chopped Lettuce, Vinegar Slaw, Fries, House Spiced Chips

Grilled Cheese and Soup Buffet \$22

Buffet is accompanied with assorted rolls, butter, crackers and chips

Soups

(Select One)

Butternut Squash

Chicken Noodle

Loaded Potato

Sweet Corn

Tomato Basil

Grilled Sandwiches

(Select Two)

Buffalo Chicken

Gouda, Bacon, & Tomato

Roasted Apple & Aged Cheddar

Traditional---White American, Yellow American and Cheddar

Chef's Selection of Cookies, Brownies, Pies, Cakes, Tarts

MEETING BREAK PACKAGES

Priced Per Person.

Back to Nature

Fruit and Energy Bars, Whole Fresh Fruit

BYO Trail mix (M & M, Banana Chips, Raisins, Almonds, Mixed Nuts, Sunflower Seeds, Pumpkin Seeds, Dried Apricots, Dried Cranberries, Goldfish, Mini Pretzels)

Choose 6 for BYO Trail Mix items \$13 per

Choose 8 for BYO Trail Mix Items \$16 per

Chocolate Overload \$13

Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels and Strawberries, Assorted Miniature Chocolate Bars, Coffee, Tea, Chocolate Milk, Water

Gourmet Cheese Board \$12

Gourmet Cheese Board with chef's selection of imported & domestic meats and cheese, mustard, Fresh and Dried Fruits, Crostini, Sodas and Bottled Water

Nature Hike \$12

Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail Mix, Crudité, Includes Iced Tea, Lemonade and Bottled Water

Popcorn display \$14

Butter, Caramel, Cheddar (Requires 5 Day Advance Notice)

South of the Border \$12

Tortillas with Pico De Gallo, Guacamole, Bean Dip, & Queso or Nacho Cheese Dip, Includes Non-Alcoholic Margaritas, Soft Drinks and Bottled Water

Gameday Fun \$12

*Soft Pretzels, Dip, etc., Assorted Candies
Ice Cream & Sorbet Sundae Station*

MEETINGS---ALA CARTE

SNACKS

Individual Bag Potato Chips with French Onion Dip \$3/ per person

Tortilla Chips with Salsa \$4/ per person

Assorted Homemade Potato Chips (Plain, Ranch, and Barbecue) with French Onion Dips \$5/ per person

Assorted Cookies and Brownies \$5/ per person

Assorted Full Size Candy Bars \$5

Individual Bags of Snacks \$3

(Assorted Trail Mix, Nuts, Granola)

Jumbo Soft Pretzels with Spicy Mustard \$4/ per person

BEVERAGES

Assorted Soft Drinks \$3/ea

Bottled Water \$3/ea

Lemonade per Gallon \$26

Iced Tea per Gallon \$26

Fresh Brewed Coffee, Tea and Decaf per Gallon \$45

Add fruit infused water by the gallon \$10 per gallon

COLD HORS D'OEUVRES

*Priced per piece. All prices are based on 50 pieces. A minimum order of 50 pieces
All passed items require a butler.*

5 Spice Tuna Spoon \$3.5

Sesame seared tuna, Wasabi Aioli, 5 Spice Crunch

Antipasti Skewer \$2.5

Mozzarella, Basil, grape Tomato, Salami or Pepperoni Cube

Beef Carpaccio \$3.5

Thin Sliced Marinated Beef, Giardiniera, Shaved Parmesan, Citrus Aioli, Crostini

Bruschetta Duo \$3

(Vegan- Roma Tomatoes & Basil), Tapenade & Crème Fraiche

Chef's Seasonal Deviled Eggs \$4

Chilled Beef Tenderloin with Horseradish Cream & Caramelized Onion, \$4.5

Crispy Wonton with Spicy *Tuna Tartare \$3.5

Cured Salmon \$4.5

Salmon, Cucumber Crostini, Pickled Onions, Dill Crème (GF)

Fresh Seasonal Fruit Skewer \$2.25

Jumbo Shrimp Cocktail \$4

Cocktail Sauce, Horseradish Marmalade, & Lemon Wedges (GF)

Mediterranean Cucumber Cups \$2.75

Olives, Artichokes, Red Peppers, Feta Cheese, Balsamic Reduction

Wild Alaskan Smoked Salmon Mousse \$3.5

Candied Onion-Cucumber, Rye Crostini

Zucchini Skewer \$3

Zucchini, Herb & Cheese Spread, Grape Tomato (GF)

HOT HORS D'OUVRES

(Priced per piece)

Asian BBQ Chicken Skewers \$4

Arancini \$3.5

Seasonal Choice

Bacon Wrapped Date \$3

Stuffed with gorgonzola

BBQ Scampi Skewers \$4

Chipotle Chicken Quesadilla \$2.75

Peppers, Onions, Cheddar Cheese, Cilantro Siracha Crème (Sub Beef- \$3.25)

Corn & Truffle Shooter \$2.5

w/ Crab and silver spoon (without Crab -\$2.15)

Crab Rangoon \$3.75

Duck Crostini \$4

Fig & Corn Relish, Balsamic Reduction

Fried Artichoke w/ Lemon Crème \$3

Haluski Shooter \$4

Cabbage, Bacon, Buttered Noodle

Lobster Mac N' Cheese Shooter \$6

Boursin Cream, Lobster, Truffle Essence

Mini Crab Cake \$3.75

Grain Mustard Crema, Tomato Basil Jam

Mini Pierogies \$3.5

With Caramelized Onions, Kielbasa, & Sour Cream

Poblano Pepper & Squash Shooter \$2

Honey Comb and Silver Spoon

Phyllo Wrapped Asparagus \$3

Vegetable Spring Roll with Plum Sauce \$3

DISPLAY HORS D'OUVRES

(All prices are per person)

Fresh Crudité \$8.50

*An Array of Garden Fresh Vegetables
Served with Hummus or Green goddess dip*

Fresh Seasonal Fruit \$7

Fresh Seasonal Fruit and Berries with Yogurt Sauce

Game Day Display - \$12

*Bavarian Pretzel Sticks with Loaded Dip, Pulled Pork Slider, Heinz Field Nacho Cheese
Dip & Tortilla Chips, and Garlic Hummus with Pita
(Add Beer Cheese for \$3 per)*

Gourmet Cheese Board \$10

Chef's selection of cheese, dried fruits, assorted crackers & breads

Intermezzo Antipasto Platter \$12

*An Assortment of Cheeses, Italian Meats, Olives and Marinated Vegetables
Served with Sliced French Baguette and Assorted Crackers*

Stadium Dip Trio \$12

*Spinach and Artichoke Dip, Buffalo Chicken Dip and Heinz Field Nacho Cheese Dip
All served with Tortilla Chips & Fresh Pita*

Seafood Display \$25

*Crab Legs, Mussels, Oysters, Shrimp, Cocktail Sauce, Sherry Shallot Mignonette, Lemon
& Lime Wedges*

**Ice Sculpture can be added for additional fee*

SPECIALTY SLIDERS

BBQ Ham Slider \$4.75

Lettuce, Pickle, Cheddar, Potato Roll

Buffalo Chicken Slider \$5

Lettuce, Ranch, cheddar, Potato Roll

Mini Mac Sliders \$5

Beef Slider, American Cheese, Pickle, Mac Sauce, Potato Roll

Yinzer Slider \$4.75

Capicola, Vinegar Slaw, Fries, Potato Roll

Trio Crostini Station (Pick 3) \$7

- *Avocado & Bacon*
- *Chicken, Cranberry, Boursin*
- *Citrus infused Goat cheese & Apple Chutney*
- *Filet, Caramelized Onion, Boursin Cheese*
 - *Fig, Goat Cheese, Prosciutto*
- *Roasted Butternut Squash, Ricotta,*

Sushi---Market Price

- *Spicy tuna*
- *Salmon*
- *California*
- *Vegetable*

Flatbread Station

(Selection of 3 for \$10)

- *Basil, Pesto, Ricotta, Roasted Tomatoes, Balsamic Drizzle*
 - *BBQ Pork, Fried Onions, Cheddar*
 - *Buffalo Chicken*
- *Butternut Squash, Gorgonzola, Honey, Grilled Peaches*
 - *Caprese*
 - *Fig and Goat Cheese*
 - *Pepperoni & Mozzarella*

DINNERS

Tapas Style Menu \$62 per person

Salads (Select One)

Hearts of Romaine

*Oven Roasted Tomatoes, Parmesan Cheese, &
Lardoons with Roasted Garlic Caesar*

Mixed Garden Greens

*Tomatoes, Cucumbers, Focaccia Croutons
Sherry Vinaigrette*

Chop Baby Iceberg Wedge

*Crumbled Bacon, Shredded Sharp
Cheddar with Steak House Ranch*

Tomato Salad

*Fresh Mozzarella, Arugula,
Cucumbers, Red Wine Vinaigrette*

Entrees (Select 3)

Lemon Glazed Chicken

*Barley Butternut Squash Risotto,
English Peas*

Lobster Mac & Cheese

Boursin Crème, Lobster, Truffle Essence

BBQ Chicken

Whipped Sweet Potatoes, Braised Kale

Spaghetti Squash

*Wild Mushrooms, Olive oil Cured Tomatoes, Shaved
Parmesan. Tossed in San Marzano Sauce*

NY Strip Steak

Loaded Mashed Potatoes, Roasted Root Vegetable

Braised Beef Short Ribs

Wild Mushroom Risotto, Broccolini

Atlantic Salmon

*Braised Lentils, Roasted Parsnips
Beet Vinaigrette*

Seafood Bouillabaisse

*Shrimp, Mussels, Clams, Saffron
Lobster Broth, Grilled Toast*

Dessert

Chef's Selection of Iced Brownies, Mini Cupcakes & Assorted Mousse Shooters

Coffee, Decaf and Hot Tea

*Requires Culinary Attendant at \$135.00

This chef attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this chef attendant fee is distributed to employees.

DINNER BUFFETS

Prices listed are per person; All buffets include assorted rolls with butter, freshly brewed hot tea, regular and decaffeinated coffee; Pre-set/serve salad for extra \$3 per person

North Shore \$40

*Seasonal Field Greens
Herb Roasted Fingerlings
Local Seasonal Vegetables
Slow Roasted Sirloin, Roasted Mushrooms, Red Wine Reduction
Pan Seared Herb Chicken, Garlic Natural Jus
Dark Chocolate Torte*

Rivers \$46

*Baby Iceberg Wedge
Spinach Salad
Broccolini, Roasted Red Peppers & Pine Nuts
Chef's Seasonal Risotto
Ginger Sweet Soy Glazed Salmon
Herb Smoked Chicken
Pound Cake- Fresh Berries, Whipped Cream, Raspberry Glaze*

Champions \$54

*Caesar Salad
Grilled Vegetable Quinoa Salad
Chef's Seasonal Risotto
Haricot Vert & Baby Carrots
Pepper Crusted Strip Steak, Roasted Mushrooms, Caramelized Onion Cream
Herb Chicken Breast, Lemon Caper jus
Seafood Paella w/ Saffron Rice
Crème Brulee Cheesecake with Berry Coulis, Fresh Berries & Whipped Cream*

Build Your Own Options---\$60 per Person

Choose 4 items

Salad

- *Caesar Salad*
- *Baby Greens*
- *Iceberg Wedge*
- *Spinach Salad*

Vegetable

- *Seasonal Vegetable Medley*
 - *Carrots & Green Beans*
- *Broccolini & Roasted Red Peppers*
 - *Asparagus*

Starch

- *Herb Roasted Fingerlings*
 - *Seasonal Risotto*
- *Buttermilk Mashed Potatoes*
- *Whipped Sweet Potatoes*

Choice of 2 Proteins

- *Pepper Crusted Striploin, Mushrooms, Red Wine Au Jus, Caramelized Onion Cream*
 - *Pan Seared Chicken Breast Garlic Herb Jus*
 - *Herb Smoked Chicken Breast*
 - *Seafood Paella*
 - *Smoked Pork loin w/ Cherry Demi-glaze*

Choice of 2 Dessert Items

- *Cookies*
- *Brownies*
- *Dark Chocolate Torte*
- *Pound Cake- berries, whipped cream, raspberry glaze*
- *Crème Brulee Cheesecake- berry Coulis, Berries, Whipped Cream*

ACTION STATIONS
(All prices are per person)

Crab Cake* \$18

*Jumbo Lump Crabmeat Sautéed until Golden Brown
Served with Lemons, Cocktail Sauce and Old Bay Aioli*

Fajitas \$16

*Choice of Chicken or Beef and Vegetarian Fajitas Made to Order with Fresh Flour or Corn Tortillas, Peppers & Onions, Salsa, Sour Cream, Shredded Cheese, and Lettuce
Served with Southwest Rice. Add Shrimp for \$3.00*

Open Face Poutine \$17

Choice of Roasted Beef or Turkey, Gravy, Cheese Curds, Fries, On Crunchy baguette

Potato Patch* \$18

*Roasted Potatoes, Braised Short Ribs, Arugula, Roasted Red Pepper, Gorgonzola
Roasted Potatoes, Grilled Chicken, Artichoke, Tomatoes, Spinach, 3 Cheese Sauce*

Shrimp Tacos \$18

*Cilantro Lime Slaw, Roasted Poblano & Corn Mash, Sesame Siracha Aioli & Warm
Tortillas*

Stir-Fry \$17

*Choice of Chicken or Pork, Fried Rice, White Rice, Low Mein, Seasonal Vegetables, Soy
Sauce, Siracha, Sweet Thai Chili. Add Steak for \$3*

Pasta Station* \$12.00

Served with Garlic Bread, Parmesan Cheese

Choice of Two Pastas

Fusilli

Penne

Farfalle

Cheese Tortellini- add \$2 per Person

Choice of Two Sauces

Tomato Basil Sauce

3 Cheese Alfredo Sauce

Pesto Crème

Bolognese

Choice of 2 Toppings

Peas

Roasted Red Peppers

Pearl onion

Roasted Assorted Mushrooms

Artichoke Hearts

Sundried Tomatoes

Asparagus

Prosciutto \$2per

Shrimp \$3 per

Italian Sausage \$2 per

Clams & Mussel \$3 per

Grilled Chicken \$2.5 per

Meatballs \$2 per

**Requires Culinary Attendant at \$135.00*

This chef attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this chef attendant fee is distributed to employees.

Slider Station- choice of 3 for \$16

- *BBQ Ham*
- *BBQ Pork*
- *Buffalo Chicken*
- *Cheeseburger*
- *Vegetarian*
- *Yinzer*

Flatbread Station- \$14

- *Basil, Pesto, Ricotta, Roasted Tomatoes, Balsamic Drizzle*
 - *BBQ Pork, Fried Onions, Cheddar*
 - *Buffalo Chicken*
- *Butternut Squash, Gorgonzola, Grilled Peaches, Honey*
 - *Caprese*
 - *Fig and Goat Cheese*
 - *Pepperoni & Mozzarella*

Pierogi Station \$13

Fried & Buttered Pierogies

Kielbasa coins, Bacon Pieces, Cheddar cheese, Sour Cream, Scallions, Caramelized Onions, & Sauer Kraut

CARVING STATIONS

*All Carving Stations require a culinary attendant; All served with Rolls & Butter
Add Starch & Vegetable \$6.5-from list below in plated entrees*

Bone in Smokehouse Ham* \$16

Pineapple Salsa, Maple Dijon Mustard

House Smoked Pork Loin \$18

Dark Cherry Demi-glace

Porchetta \$20

Cured & Roasted Pork, Apple Horseradish Cream

Prime Rib with Cabernet Reduction – \$24

Served with Onion Straws, Boursin Aioli

Roasted Natural Strip Loin \$27

Served with Caramelized Onion Crème

Roasted Tenderloin of Beef \$30

Roasted Onion Crème & Cabernet Reduction

Roasted Turkey with Chipotle Aioli \$15

**Requires Culinary Attendant at \$135.00*

This chef attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this chef attendant fee is distributed to employees.

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

PLATED SERVED SALADS

(All pricing per person)

Arugula Salad \$7

Oil Poached Tomato, Olive, Roasted Peppers, Sherry Vinaigrette

Baby Iceberg \$9

Iceberg Lettuce, Crumbled Maple Bacon, Tomato, Smoked Cheddar, Steak House Ranch Dressing

Boston Bibb Salad \$9

Bibb Lettuce, Apples, Gorgonzola, Candied Pecans, White Balsamic & Herb Vinaigrette

Classic Caesar Salad \$8

Romaine, Olive Oil, Croutons, Shaved Parmesan, Chopped Egg, Black Pepper Garlic Dressing

Seasonal Field Greens \$7

Baby Greens, Grape Tomato, Carrot, English Cucumber, Maple Balsamic Vinaigrette

Spinach Salad \$9

Spinach Salad Seasonal Berries, Goat Cheese, Candied Pecans, White Balsamic Vinaigrette

Tomato Salad \$9

Fresh Mozzarella, Eggplant, Pesto Vinaigrette, Balsamic Reduction

Vineyard Salad \$9

Mixed Gourmet Greens, Sun Dried Cherries, Crumbled Bleu Cheese, Sugared Walnuts with Raspberry Vinaigrette

SALAD STATION OPTION

(Grab and Go Style Service)

Choice of 2 in smaller portions priced per person Seasonal Selection of Salads- 1 for spring, summer, fall, winter

WINTER SALADS

- *Spinach, Gorgonzola Cheese, Roasted Tomatoes, Crispy Bacon, Balsamic Vinaigrette*
 - *Roasted Asparagus Salad with Caramelized Shallots, Shaved Asiago, Roasted Tomatoes Champagne Mustard Vinaigrette*

SPRING SALADS

- *Mixed Greens Salad with Chickpeas, Bacon, Egg and Tomatoes*
- *Bibb Lettuce, Apples, Gorgonzola, Candied Pecans, Champagne Vinaigrette*

SUMMER SALADS

- *Baby Spinach, Strawberries, Almonds, Granola, Yogurt Poppy seed Vinaigrette*
 - *Baby Spinach, Oranges, Candied Pecans, Parmesan Shallot Vinaigrette*

FALL SALADS

- *Arugula, Apple Chutney, Goat Cheese, Roasted Pecans, Dates, Champagne Vinaigrette*
- *Organic Greens, Pears, Golden & Red Beets, Goat Cheese, Pecans, Balsamic Vinaigrette*

½ price for 2 smaller Option \$9.50

DINNER ENTREES

All Entrees are accompanied with assorted rolls, butter, & freshly brewed regular and decaffeinated coffee. First course and dessert are priced separately.

All listed prices are per person

Braised Short Ribs \$35

Fork Smashed Yukon Potato, Brussels Sprouts with Smoked Bacon & Raisins, Natural Jus

Chilean Sea Bass \$50

Crushed Purple Potato, Honey Glazed Carrots, Lemon Crème

French Breast of Chicken \$31

Herb Potatoes Puree, Tri Colored Carrots, Thyme Jus

Honey Roasted Acorn Squash \$30

Quinoa, Brussels Sprouts, Rehydrated Cherries, Balsamic Reduction

Pan Roasted All Natural Chicken Breast \$32

Loaded Mashed Potatoes, Roasted Mushroom, Asparagus, Natural Chicken Jus

Seared Angus Tenderloin - \$40

Smashed Marble Potatoes, Broccolini with Roasted Tomato, Red Wine Demi-glace

Seared Atlantic Salmon \$36

Barley Risotto, Roasted Fennel, Haricot Vert, Roasted Tomato, Lemon Dill Crème

Seared Halibut \$42

Pea & Carrot Risotto, Asparagus, Citrus Buerre Blanc

Spaghetti Squash \$28

Red Wine Braised Mushrooms, Olive Oil Cured Tomatoes, Wilted Kale, Shaved Parmesan. Tossed in San Marzano Sauce

Starch

- *Corn & Yukon Puree*
- *Parsnip & Potato*
- *Whipped Sweet Potato*
- *Cauliflower Mash*
 - *Potato Gratin*
- *Sweet Potato dauphinoise*
 - *Saffron Rice*

Veggies

- *Lemon Parmesan Roasted Vegetable Medley*
 - *Roasted Broccoli*
 - *Haricot vert w/ almonds*
- *Green Beans w/ Lemon Zest*
 - *Peas & Carrots*
- *Smoked Root Vegetables*

(Gluten Free and Special Dietary Needs can be honored. Please speak to your Sales Manager with specific needs and restrictions)

DINNER DUO ENTREES

All Entrees are accompanied with assorted rolls, butter, & freshly brewed regular and decaffeinated coffee. First course and dessert are priced separately.

All listed prices are per person

Chicken & Shrimp Piccata \$48

Chive & Goat Cheese Mashed Potato, Tri Colored Carrots, Lemon Caper Jus

Seared Atlantic Salmon with Braised Short Ribs - \$49

Grilled Broccolini, Honey Mashed Sweet Potato, Oil Poached Tomato, Blackberry Port Reduction

Seared Tenderloin & Crab Cake \$56

Saffron Rice, Grilled Scallions, Roasted Tomatoes, White Wine Buerre Blanc

Short Rib & Sea Scallops \$54

Roasted Corn & Potato Puree, Asparagus, Herb Roasted Beets, Balsamic Reduction

Tenderloin & Halibut \$56

Haricot Vert, Baby Carrot, Marble Potato Fourchette, Red wine Demi-glace

PLATED DESSERTS

Apple Tart \$10

Caramel & Crème Anglaise

Caramel Banana Bread Pudding \$12

Salted Caramel, Chocolate Ganache, Vanilla Ice Cream & Whipped Cream

Carrot Cake \$10

Traditional Favorite with choice of Whipped Cream

Chocolate Torte \$9

Berry Coulis, Whipped Cream Fresh Berries, Raspberry Glaze

Crème Brulee Cheesecake \$9

Berry Coulis, Mixed Berries & Whipped Cream

Fruit Cup \$6

Seasonal Fruit w/fresh whipped cream

Oreo Cheesecake \$12

Chocolate & White Chocolate Sauce, Whipped Cream, Oreo Crumbles

S'more Tart- \$12

Graham Cracker, Dark Chocolate Cremeux, Salted Caramel, Marshmallow

Turtle Cheesecake \$12

Caramel & Chocolate Sauce, Whipped Cream, Chocolate Shavings

Tuxedo Cheesecake \$12

Chocolate & Raspberry Sauce, Fresh berries, Whipped Cream

Vanilla Cheesecake - \$8

Graham Cracker Crumbs, Berries, Caramel Sauce, & Whipped Cream

Warm Chocolate Lava Cake \$12

Fresh Berries, Raspberry Glaze, Whipped Cream, Fresh Mint

STATIONED DESSERTS

ICE CREAM BAR \$11

(Attendant Required)

Chocolate & Vanilla Ice Cream, Oreo Crumble, M&M, Rainbow Sprinkles, Heath Pieces, Reese's Chunks, Nuts, Chocolate, Caramel, & Raspberry Sauces

Mini Dessert Displays

Choice of 3 @ \$16 per person

- *Assorted Mousse Shooters*
 - *Assorted Cookies*
- *Chocolate Covered Waffle Pops*
 - *Dessert Bars*
- *Funnel Cake Fries w/ Cream Cheese Dip*
 - *Iced Brownies*
 - *Mini Cannoli*
 - *Mini Cupcakes*

A note from the Kitchen

Our top priority is for each guest at Stage AE to have an exceptional experience. Every attempt has been made to build this menu with the intention of respecting and offering choices for all dietary restrictions/allergies (Gluten, Vegan, Vegetarian, Peanut, and Shellfish). We strive to honor all requests to ensure a quality product served in a way that will meet your guest needs.

We ask that all restrictions and needs be communicated to your Sales Manager no later than five days prior to your event. Requests for special meals and restrictions on the day of the event can result in delays or unable to be fulfilled.

BAR

Premium

Kettle One, Kettle One Botanicals, Crown Royal, Crown Royal Apple, Bulleit, Jameson, Tanqueray, Tito's, Wagle Whiskey Cinnamon

Well

Smirnoff, Captain Morgan, Jagermeister, Jack Daniels, Jim Beam, Joe Cuervo, Gordons Gin

Domestic Draft Beer- 20oz

Iron City Lager, Iron City Light, Iron City Mango, Yuengling, Yuengling Flight, Yuengling Black & Tan

Domestic Beer- 16oz Can

Iron City Lager, Iron City Light, Yuengling, Yuengling Flight

Domestic Beer- 24oz Can

Iron City, Iron City Light, Iron City Mango, Yuengling, Yuengling Black & Tan, Labatt Blue, Labatt Blue Light, White Claw, Truly, Twisted Tea

Craft Draft Beer- 20oz

Great Lakes CrushWorthy, Lagunitas IPA, Sierra Nevada Hazy Little Thing, Southern Tier 2X, Labatt Blue, Rhiengeist Bubbles

Craft Beer- 16oz Can

Rhiengeist Bubbles, Rhiengeist Truth

Craft Beer- 19.2oz Can

Lagunitas IPA, Lagunitas Sumpin Sumpin, Sierra Nevada Hazy Little Thing, Sierra Nevada Pale Ale, Southern Tier IPA, Southern Tier 2X IPA, Dogfish 60 Minute IPA

House Wine

Chardonnay, Cabernet, Pinot Grigio, House Champagne

HOSTED CONSUMPTION		CASH
Well	\$7	\$8
Premium	\$9	\$10
House Wine by the Glass	\$8	\$9
Domestic 20oz draft	\$7	\$8
Domestic 16oz can	\$7	\$8
Domestic 24oz can	\$10	\$11
Craft 20oz draft	\$8	\$9
Craft 16oz can	\$8	\$9
Craft 19.2oz can	\$10	\$11
Fountain Soda	\$2	\$2
Bottled Soda	\$5	\$5
Redbull	\$5	\$5
Bottled Water	\$4	\$4
PACKAGE BAR		
Per Hour, Bar Package		
Well & Domestic 16oz	Premium, Domestic & Craft 16oz	
1 st Hour \$14 per person	\$16 per person	
2 nd Hour \$9 per person	\$10 per person	
3 rd Hour \$7 per person	\$8 per person	
4 th Hour \$7 per person	\$8 per person	
5 th Hour \$7 per person	\$8 per person	
ARAMARK personnel must dispense all alcoholic beverages		
Applicable fees and taxes apply		
Bartender Fee \$135 per bartender for the first 4 hours and \$25 per hour thereafter		

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashier checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

For customer who qualifies for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history. To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

*Events up to 500 people require the final guarantee by noon, three (3) business days prior to the first event

*Events between 501-2,500 people require the final guarantee by noon, five (5) business days prior to the first event.

*Events over 2,501 people require the final guarantee by noon, seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays. Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due; however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. If no guarantee is given, the host is responsible for the contracted number of guests.

MENU TASTINGS

Menu tastings will be conducted only on events that are confirmed with executed contracts. A maximum of four guests will be permitted to attend the tasting depending on the event. A \$100 tasting fee will be assessed to the final invoice once the event has concluded.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENTS FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people for all meal functions. If the guarantee is less than 25 people, a \$300.00 fee may apply. ARAMARK, as the caterer, is the exclusive provider of all food and beverage at Stage AE. As such, any requests to bring in outside food and beverages or remove food and beverage from the premises will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.