



FAIRMONT PITTSBURGH  
PENNSYLVANIA, USA





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# WELCOME

Thank you for your interest in Fairmont Pittsburgh!

Located at the heart of Pittsburgh’s business, cultural and dining scene, Fairmont Pittsburgh offers superb and distinctive guest services and accommodations in a luxury setting. The city’s only Four Diamond LEED Gold certified hotel features 12,000 square feet of contemporary meeting space |including a boardroom, three additional meeting rooms, and a 5,500 square foot ballroom. All event space features state-of-the-art technology to meet your needs. No matter the scope of your event, Fairmont’s professional planners will help you plan, execute and achieve a successful meeting or event.

## AWARDS & RECOGNITION

The Knot Best of Weddings - 2021

Hotels.com - Loved By Guests Award 2021

U.S. News & World Report

- #1 Hotel in Pittsburgh, Best Hotels 2021
- #7 Hotel in Pennsylvania, Best Hotels 2021

AAA Four Diamond Award

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# Breakfast Buffets

*Each Breakfast Buffet Includes Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green and Herbal Teas*

## **Continental**

*\$33 PER PERSON*

Orange Juice  
Sliced Fruit and Organic Berries  
Organic Greek Yogurt Parfaits  
Assorted Muffins, Croissants, Danishes,  
Butter and Preserves

## **On The Go**

*\$44 PER PERSON*

Bottled Juices, Soft Drinks and Water  
Fruit Yogurts, Whole Fruit, & Granola Bars

## **Choice of One:**

Bagel, Bacon, Scrambled Eggs, Cheddar Cheese

Egg & English Muffin  
Breakfast Burrito: Egg, Black Beans,  
House Blend Cheese, Roasted Red Pepper,  
Whole Wheat Tortilla

*(Box, Napkins, & Utensils included)*

## **Fitsburgh**

*\$50 PER PERSON*

Orange Juice  
Sliced Fruit and Organic Berries  
Honey Wheat Bagels, Bran Muffins & Low Fat Cream Cheese  
Three Cheese Frittata  
Chicken Apple Sausage  
Blistered Tomatoes

## **Riverfront Fresh**

*\$48 PER PERSON*

Orange Juice  
Sliced Fruit & Organic Berries  
Housemade Coffee Cake, Chef Inspired Scones, Preserves  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon & Chicken Apple Sausage  
Rosemary Smashed Potatoes

## **Riverfront Fresh**

*\$50 PER PERSON*

Orange Juice  
Sliced Fruit & Organic Berries  
Assorted Muffins, Danishes, & Croissants  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon & Country Style Sausage Links  
Rosemary Smashed Potatoes  
Buttermilk Pancakes with Maple Syrup

*\*Customize your Breakfast with  
our A la Carte Breakfast  
Enhancements, see page 5.*

**Service charge of \$200 for events fewer than 20 people**

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# Market Table Brunch

**\$59 PER PERSON, MINIMUM OF 20 GUESTS**

Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Assorted Breakfast Pastry, Cream Cheese, Butter,  
Local Honey, & Preserves  
Housemade Granola, Greek Yogurt,  
Organic Berries (Build Your Own or Built)  
Smoked Salmon, Traditional Accompaniments,  
Bagels (Everything & Plain)

Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon, Chicken Apple Sausage  
Rosemary Smashed Potatoes  
Roasted Asparagus, Béarnaise  
Regular and Decaffeinated Coffee from  
H.C. Valentine Coffee Company & Lot 35,  
Black, Green & Herbal Teas

## Breakfast & Brunch Buffet Enhancements

### **Eggs Benedict**

\$19 PER PERSON  
Organic Eggs

Choose 1: Bacon, Florentine or Smoked Salmon

### **Local & Imported Cheese Display**

\$79 PER PERSON

Traditional Cocktail & Lemon Aioli

### **Chilled Jumbo Shrimp**

\$24 PER PERSON

Crackers, Honey, Fresh & Dried Fruits

### **Charcuterie**

\$28 PER PERSON

Assorted Cured & Smoked Meats  
Cornichons, Marinated Olives & Mustard  
Fresh Baked Baguette

### **Seafood Display**

MARKET PRICE

Crab Legs, Shrimp Cocktail  
Whole Grain Aioli, Cocktail Sauce, Lemon

### **Breakfast Action Stations**

CHEF ATTENDANT REQUIRED AT \$200 PER CHEF  
1 chef required for every 50 guests

### **Eggs and Omelets to Order**

\$20 PER PERSON

Organic Eggs and Whites  
Diced Ham, Bacon, Peppers, Spinach, Tomatoes, Onions  
Cheddar Cheese

\*Crab, Smoked Salmon, Feta Cheese, Avocado  
Add an additional \$9 per person

### **Waffle Station**

\$15 PER PERSON

Choose 1:

Malted Buttermilk Waffles, Wild Berry Compote, Whipped Cream, Maple Syrup  
Chipotle Waffle, Sweet Potato Syrup, Pecans  
Buttermilk & Chive Waffle, Fried Chicken, & Sausage Gravy

\*Add an additional \$11 per person

### **Carving**

Prime Rib, Herb Jus, Horseradish Crème, Onion Poppy Seed Rolls \$550 each  
Honey Lacquered Pork Loin, Dijon, Sour Cream Biscuits \$385 each

Serves up to 45 guests

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**A la Carte Breakfast Enhancements**

Bagels and Cream Cheese	\$53 per dozen
Housemade Quick Bread: Banana, Blueberry, & Zucchini	\$53 per dozen
Gluten Free Banana Bread	\$55 per dozen
Housemade Breakfast Bars	\$53 per dozen
Bakery Basket, Chef Choice	\$53 per dozen
Individual Assorted Greek or Regular Yogurts	\$5 each
Mixed Berries	\$11 per person
Assorted Cold Cereals, Whole and 2% Milk	\$7 per person
Steel Cut Oatmeal, Brown Sugar and Golden Raisins	\$10 per person
Bacon, Scrambled Egg, Cheddar Cheese, Bagel	\$10 per person
Egg & Cheese English Muffin Sandwich	\$10 per person
Breakfast Burrito	\$10 per person
Egg, Black Beans, House Blend Cheese,	
Roasted Red Pepper, Whole Wheat Tortilla	

**Juice**

Made to Order Fresh Fruit & Vegetable Juices \$10 per person  
*Chef Attendant Required @\$200 per attendant*

**Fruit**

Green Apples | Strawberries | Watermelon | Pineapple | Oranges | Lemon | Lime

**Vegetables**

Spinach | Kale | Golden Beets | Carrots | Celery | Cucumbers

**Herbs & Spices**

Ginger | Cayenne Pepper | Parsley | Wheat grass Powder (add \$2)

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# Breakfast Plated

## **For Starters**

*\$7 PER PERSON*

*(choice of one, may be pre-set)*

Housemade Granola & Organic Greek Yogurt Parfait

Overnight Oats

Chia Coconut Pudding, Exotic Fruits, Granola

## **Breakfast Pastries**

*\$53 PER DOZEN*

*(served in baskets for each table)*

Assorted Muffins, Danishes, Croissants

## **Mains**

*\$40 PER PERSON*

*(choice of one, all entrees served with roasted breakfast potatoes)*

Farm Fresh Scrambled Eggs & Bacon

Steel Cut Oatmeal, Brûléd Banana, Blueberries & Almonds

Individual Ham & Cheddar Frittatas

Classic Eggs Benedict, Organic Eggs, Canadian Bacon & Hollandaise

Cinnamon Brioche French Toast & Country Style Sausage Links

## **Refreshments**

*\$53 PER DOZEN*

*(served in baskets for each table)*

Orange or Apple Juice

Regular and Decaffeinated Coffee from

H.C. Valentine Coffee Company & Lot 35, Black, Green, & Herbal Teas



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# All Day Refreshments

## Sereni-Tea

\$15 PER PERSON

Lot 35 Tea Selection

Regular, Skim and Organic Soy Milk, Raw Sugar, Local Honey

Assorted Macarons, Madeleines

## Strawberry Fields

\$18 PER PERSON

Strawberry Shortcake Bars

Baked Brie & Strawberry Compote with Bread & Crackers

Strawberry Pretzel Crunch

## Lemonade Stand

\$15 PER PERSON

Fresh Squeezed Lemonade & Brewed Iced Tea

Lemon Bars, Lemon Poppy Seed Cake,

Pink Lemonade Cream Puffs

### Additions:

Bourbon, Vodka

\$9 PER PERSON

Strawberry & Mint Syrups

\$7 PER PERSON

## Cake Break (Choice of 3)

\$20 PER PERSON

Almond, Chef's Seasonal, Chocolate, Pound Cake

## Pretzels N'at

\$20 PER PERSON

Jumbo Pretzel

Mustard, Cheese

Popcorn

Mini Corn Dogs

## Gluten Free

\$18 PER PERSON

Zucchini, Banana and Blueberry Breakfast Breads

Gluten Free Cookie Selection

Low Fat Yogurt and Berry Parfaits, Nut Cluster Granola

## Spiced & Candied Nuts

\$18 PER PERSON

Toffee Pecans, Praline Peanuts, Curried Almonds

ENHANCE YOUR BREAKS WITH  
**Cold Brew Coffee  
& Nespresso**

See Next Page

*Fairmont*  
PITTSBURGH

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## Break Enhancements

Fresh Baked Cookies	\$67 per dozen
Lemon Bars & Pecan Bars	\$67 per dozen
Brownies & Blondies	\$67 per dozen
Housemade Trail Mix	\$7 per person
House Roasted Mixed Nuts	\$9 per person
Housemade Flavored Popcorn	\$7 per person
Sliced Seasonal Fruit & Berries	\$13 per person
Gluten Free Cookies & Breads	\$57 per dozen
Yogurt & Berry Parfaits, Gluten Free Nut Cluster Granola	\$11 each
Ice Cream ( <i>includes assorted toppings</i> )	\$165 per gallon

## Beverages

### Assorted Soft Drinks:

Coca-Cola, Diet Coke, Sprite, Ginger Ale	\$6.00 each
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### Flavored Water Station:

Lemon, Lime, Cucumber Mint, Orange	\$4.00 per person
Flow alkaline spring water, Eco-friendly packaging	\$7.00 each
Perrier Sparkling Water	\$7.00 each
Assorted Gatorade	\$7.50 each
Assorted Bottled Juices	\$6.00 each

## Coffee Corner

Nespresso©	\$13 per person
H.C. Valentine Aztec Organic Cold Brew Coffee	\$83 per gallon
Regular and Decaffeinated Coffee and Lot 35 Teas	\$83 per gallon
Assorted Biscotti	\$57 per dozen
Chef's Choice Scones	\$187 per gallon
Tiramisu	\$57 per dozen
Chef's Choice Gelato ( <i>includes assorted toppings</i> )	\$187 per gallon

**\*1 Gallon Minimum** for Cold Brew, Regular and Decaffeinated Coffee and Lot 35 Teas





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# Lunch Buffets

## **Build Your Own Lunch**

*\$61 PER PERSON*

*Assorted Rolls and Butter included*

- Soup: (choose 1) Potato, Mushroom, Summer or Winter Squash, Turkey Chili
- Salad: (choose 2) Kale Caesar, Croutons, Pecorino Broccoli Slaw  
Farfalle Pasta Salad, Salami, Pepper, Olives  
Baby Spinach, Red Onions, Bacon, Tomatoes, House Dressings  
Harvest Greens Salad, Seasonal Toppings, House Dressing
- Entrée: (choose 2) Jerk Rubbed Chicken, Smoked Carrots  
Roasted Salmon, Legume & Rice Pilaf  
Six Pepper Flank Steak, Charred Broccoli  
Vegetable Curry, Steamed Jasmine Rice  
Grilled Chicken Breasts, Roasted Cauliflower  
Herb Crusted Cod, Buttered Root Vegetables  
Cheese Ravioli, Lemon Spinach, Stewed Tomatoes
- Dessert Seasonal Cream Puff, Fruit Tarts, Flourless Chocolate Cake

## **Soup & Create Your Own Salad**

*\$50 PER PERSON*

*Assorted Rolls and Butter included*

- Soups:* Vegetarian Three Bean Chili, Turkey & Wild Rice
- Salad:* Romaine, Baby Spinach
- Protein:* Chicken, Poached Shrimp, Bacon
- Fixings:* Tomatoes, Cucumbers, Carrots, Croutons, Almonds, Pepitas
- Dressings:* Avocado Dressings, Shallot Thyme, Balsamic Vinaigrette
- Desserts:* Lemon Poppy, Cinnamon Swirl & Chocolate Chip Pound Cake

*\*Service charge of \$200 will be applied for events fewer than 20 people*

## **On the Go**

*(Box, Napkins & Utensils Included)*

*Items will be pre-boxed for guest convenience. For unboxed meals subtract \$3 from each price.*

### **Pick One:**

Three Cheese Tortellini Pasta Salad  
Organic Greens, Sundried Tomatoes, Cucumbers

Choice of One: \$41 per person  
Choice of Two: \$43 per person  
Choice of Three: \$45 per person

Pastrami, Caramelized Onions, Swiss Turkey BLT  
Italian Hero  
Marinated Vegetables with Arugula

Each lunch includes:  
Bottle Water  
Whole Fresh Fruit  
Miss Vickie's Potato Chips &  
Fresh Baked Cookie



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**War Streets**

\$54 PER PERSON

- Tortilla & Black Bean Soup
- Avocado & Tomato Salad, Cilantro Lime Dressing
- Southwestern Quinoa Salad
- Honey Lime Sweet Potatoes
- Chicken & Beef Fajitas
- Yellow Rice
- Flour Tortillas
- Salsa, Queso Fresco, Sour Cream, Guacamole
- Kahlua Tres Leches , Churro Donuts, Margarita Bars

**Asian Flare**

\$55 PER PERSON

- Shitake Mushroom Soup
- Sesame Green Beans
- Vegetable Lo Mein
- Steamed Jasmine Rice
- Shrimp Potstickers
- Soy Glazed Short Rib
- Teriyaki Chicken
- Miso Brownies, Almond Cookies,
- Candied Ginger Crème Brulee

**Deli Buffet**

\$48 PER PERSON

- Greek Salad
- Asparagus & Oroz Salad
- Assorted Breads, Artisan Rolls
- Selection of Sliced Deli Meats and Cheeses: Mesquite Smoked Turkey Breasts, Honey Baked Ham, Salami
- Provolone, Swiss, Cheddar
- Chips, Lettuce, Tomato, Pickles, Mustards, & Mayonnaise
- Fresh Baked Cookies, Brownies, Blondies

*Each Lunch Buffet Includes Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green , & Herbal Teas, Except for the "On the Go" Buffet.*

**Pittsburgh Picnic**

\$53 PER PERSON

- Poblano Coleslaw
- Harvest Greens, House Dressings
- Cowboy Baked Beans
- Grilled Chicken Breasts
- Grilled Hamburgers and Fixings
- Housemade Chips
- Buttermilk Peach Shortcakes, Chocolate Bourbon Pecan Pie,
- Strawberry Pretzel Crunch

**Little Italy**

\$54 PER PERSON

- Vegetable Florentine Soup, Focaccia
- Charred Carrot Salad, Arugula Pesto, Pine Nuts
- Caesar Salad, Croutons, Parmesan, Traditional Dressing
- Spicy Broccolini, Chili Flakes, Garlic
- Ricotta & Vegetable Lasagna
- Rôtisserie Style Chicken
- Chocolate Chip Cannoli, Tiramisu,
- Strawberry Balsamic Panna Cotta

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# Lunch Plated

## Soups

\$10 PER PERSON

- Seven Onion Soup
- House Made Chicken and Orzo
- Lobster Corn Chowder
- Broccoli Cheddar

## Salads

\$11 PER PERSON

- Roots, Smoked and Roasted Vegetables, Watercress, Garlic Aioli
- Petite Romaine, Apple Walnuts, Whipped Goat, Coriander Dressing
- Snipped Greens, Organic Egg, Shaved Asparagus, Manchego, Sherry Vinaigrette
- Caesar Salad, Croutons, Parmesan, Classic Dressing
- Beets, Wilted Kale, Smoked Hazelnuts, Orange Oil

## Entrées

### Jumbo Crab Cake

\$53 PER PERSON

- Pineapple Fired Rice, Baby Bok Choy, Sesame Aioli

### Spiced Mahi

\$50 PER PERSON

- Lemon Spinach, Blisterd Artichokes

### Grilled Salmon

\$46 PER PERSON

- Charred Scallion Risotto, Tomatillo Arribbiata

### Pan Seared Chicken Breast

\$44 PER PERSON

- Potato Leek Puree, Roasted Garlic Jus

### Oven Roasted Chicken

\$44 PER PERSON

- Lentil Tabbouleh, Tomato Demi

### Truffle Chicken Meatballs

\$35 PER PERSON

- Spaghetti

### Pork Shank

\$50 PER PERSON

- Saffron Rice, Roasted Pepper Gremolata

### Braised Beef Short Rib

\$55 PER PERSON

- Sweet Potato Hash, Shishito Jus

### New York Strip Steak

\$57 PER PERSON

- Smashed Potatoes, Asparagus, Bernaise

### Gnoochi

\$33 PER PERSON

- Mushroom Bolognese, Crisp Kale, Pecorino Snow

### Tomato Stewed Chickpeas

\$33 PER PERSON

- Garlic Aioli, Herb Salad

## 3rd Course

### Almond Amaretto Cheesecake

\$9 per person

### Double Chocolate Chip Brownie, Strawberry Ice Cream

\$9 per person

### Chocolate Pot de Crème, Seasonal Fruit Compote

\$9 per person

### Lemon Pound Cake, Crème Anglaise, Mixed Berries

\$9 per person

### Pittsburgh Strawberry Pretzel Crunch

\$9 per person



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# Reception Hors D'oeuvres & Displays

*Minimum order of 25 pieces per item*

## **Cold Hors D'oeuvres**

*\$9 EACH*

Maine Lobster Roll  
Chilled Shrimp Cocktail  
Tuna Poke, Jasmine Rice  
Tomato Bruschetta, Parmesan Mousse, Cone  
Deviled Eggs  
Poached Mussels, Coconut Broth, Garlic Aioli  
New York Strip Crostini, Onion Jam  
Cajun Chicken Salad  
Mushroom Flatbread with Parmigiano Reggiano  
Vegan "Meatball" with Spiced Yogurt  
Poached Pear and Brie Tart

## **Hot Hors D'oeuvres**

*\$9 EACH*

BBQ Pork Belly  
Short Rib Fritter  
Croque Monsieur  
Shrimp Shumai  
Artichoke Beignets  
Vegetable Spring Roll  
Macaroni and Boursin Coquette, Chipotle Ketchup  
Jumbo Lump Crab Cake, Lemon Aioli  
Beef Wellington  
Chipotle Beef Quesadilla  
Vietnamese Smoked Duck Spring Roll

**Reception Stations** *Service charge of \$200 will be applied for events fewer than 20 people*

## **Noodle Bar**

*\$35 PER PERSON*

Lo Mein Noodles, Ramen Noodles  
Bone Broth, Egg  
Pork Belly, Chicken Potstickers, Tofu, Mushrooms  
Lemongrass, Scallions, Chiles, Chili Oil, Carrots, Bok Choy

## **Taco Truck**

*\$24 PER PERSON*

Habanero Flank, Smoked Pork, Pulled Chicken  
Flour Tortillas, Corn Tortillas  
Cabbage, Lime, Pico De Gallo, Chilies, Cilantro, Queso

## **Chicken & Biscuits**

*\$24 PER PERSON*

Fried Chicken, Housemade Biscuits,  
Chipotle Syrup, Hot Sauce Aioli,  
Bread and Butter Pickels, Honey Butter

## **Raw Bar**

*MARKET PRICE*

Poached Shrimp, Oysters, Crab Claws, Scallop Ceviche  
Lobster Tail (Market Price)  
Lemon Aioli, Champagne Mignonette, Cocktail,  
Grain Mustard Sauce

## **Antipasto**

*\$26 PER PERSON*

Assorted Local Cheeses & Charcuterie  
Marinated Olives, Grilled & Pickled Vegetables, Oil Cured Tomatoes  
Bread & Crackers

## **Cheese Display**

*\$24 PER PERSON*

Local, Domestic, and Imported Cheeses  
Honey, Fresh and Dried Fruits  
Bread & Crackers

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## **Chef Attended Stations**

*1 Chef Station recommended per 100 guests - \$200 per Chef (up to 2 hours of service)*

### **Guacamole Bar**

*\$26 PER PERSON*

Chicharrón, Pulled Chicken, Bacon, Tortillas, Pepitas, Fresh Chiles, Cilantro, Tomatoes, Queso

### **Crepes (Pick Two)**

*\$24 PER PERSON*

Whipped Mascarpone, Fruit Salsa  
Ricotta and Spinach  
Smoked Salmon with Traditional Toppings  
Flank Steak, Truffle, Mushrooms

### **Panini (Pick Two)**

*\$18 PER PERSON*

Tomato Basil  
Italian Meats, Provolone, Sweet Peppers  
Grilled Cheese  
Turkey, Pepper Jack, Arugula  
Eggplant, Mozzarella, Tomato

### **Mac & Cheese**

*\$26 PER PERSON*

Cavatappi  
Bacon, Peas, Shallots Roasted  
Peppers, Artichokes  
Lobster (add \$4)

*Pick two sauces:*

- Traditional Cheese Sauce
- White Cheddar
- Herb Cream

### **Gnocchi**

*\$23 PER PERSON*

Black Truffle, Chili Flakes, Pesto,  
Parmigiana Reggiano  
Garlic Bread

*Pick two sauces:*

- Bolognese
- Tomato Basil
- Parmesan Cream

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## Carvings

1 Chef Station recommended per 100 guests - \$200 per Chef (up to 2 hours of service.)

### Pepper Crusted Prime Rib

\$550 EACH

Roasted Vegetables, Pommery Mustard,  
Horseradish

\*Serves up to 20 Guests

### Smoked Brisket and Chicken

\$440 EACH

Skillet Corn, Housemade BBQ, Hot Sauce

\*Serves up to 25 Guests

### Butter Basted Turkey

\$413 EACH

Whipped Potatoes, Giblet Gravy,  
Herb Aioli

\*Serves up to 25 Guests

### Leg of Lamb

\$385 EACH

Pitas, Pickled Vegetables  
Oregano Dressing

\*Serves up to 25 Guests

### Beef Tenderloin

\$585 EACH

Sourdough Baguette, Crisp Onion Rings  
Homemade BBQ Sauce

\*Serves up to 20 Guests

## Individual Mini Dessert Buffet

\$20 Per person - A variety of our pastry chef's specialty mini desserts

### Choose Three:

- Chocolate Chip Cookie
- Trifle Peanut Butter Pie
- Linzer Cookies or Macaroons
- Mocha Pot de Crème
- Red Velvet Cupcakes
- Seasonal Fruit Cobbler
- Madeleines (Orange, Vanilla, Blueberry)
- Cookies and Cream Cheesecake
- Lemon Meringue Tarts
- Strawberry Shortcakes
- Flourless Chocolate Cake
- Pecan Bars



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# Dinner Buffets

*\*Assorted Rolls and Butter Included*

## **Old Country**

*\$83 PER PERSON*

Grilled Asparagus  
Roasted Campari Tomatoes  
Blistered Artichokes  
Caesar Salad

Roasted Carrots  
Mascarpone Risotto

Wild Mushroom Ravioli  
Bronzed Cod  
Roasted Pork Loin, Rapini Pesto

## **The Incline**

*\$105 PER PERSON*

Kale Salad, Frisee, Almonds, Currants, Red Wine Vinaigrette  
Wedge Salad, Blue Cheese, Marinated Tomatoes, Bacon,  
Onion, Ranch

Roasted Wild Mushrooms  
Creamed Spinach  
Mashed Potatoes

Petite New York Strip, Green Peppercorn Sauce  
Rotisserie Chicken  
Hot Smoked Pastrami Salmon

## **Santorini**

*\$85 PER PERSON*

Spiced Lentils And Chickpeas  
Tabbouleh  
Greek Salad, Cucumbers, Feta, Olives, Oregano Vinegar

Saffron Potatoes  
Lemon Cous Cous  
Provencal Ratatouille

Charmoula Chicken  
Lamb Meatballs  
Herb Garlic Mahi Mahi

## **The Commonwealth**

*\$97 PER PERSON*

Vension Chili

Roasted Apple and Beet Salad, Bibb Lettuce, Pistachio Vinaigrette  
Mixed Green Salad

Roasted Brussel Sprouts  
Cauliflower Au Gratin

Petite Lamb Chops  
Hunter Style Chicken  
Cornmeal Dusted Trout

*\*Service charge of \$200 will be applied for events fewer than 20 people*

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### ***Buena Vista***

*\$105 PER PERSON*

Pozole (*Mexican Pork & Hominy Stew*)

Jicama and Chayote Slaw  
Vegetable Escabeche

Yellow Rice and Black Beans  
Tostones (*Fried Plantains*)

Roasted Grouper, Garlic Mojo  
Smoked Skirt Steak, Chimichurri  
Pork Belly Al Pastor, Grilled Pineapple and Pickled Onions

### ***Individual Mini Dessert Buffet***

*A variety of our pastry chef's specialty mini desserts*

#### **Choose Three:**

- Chocolate Chip Cookie Trifle
- Peanut Butter Pie
- Linzer Cookies or Macaroons
- Mocha Pot de Crème
- Red Velvet Cupcakes
- Seasonal Fruit Cobbler
- Madeleines (Orange, Vanilla, Blueberry)
- Cookies and Cream Cheesecake
- Lemon Meringue Tarts
- Strawberry Shortcakes
- Flourless Chocolate Cake
- Pecan Bars

*Each Dinner Buffet Includes Regular and Decaffeinated Coffee from  
H.C. Valentine Coffee Company & Lot 35, Black, Green & Herbal Teas*



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# Dinner Plated

## Hot Appetizers

Pork Belly, Sweet Potato Hash, Egg, Grain Mustard  
\$15 PER PERSON

Mushroom Risotto, Truffle Pecorino, Fine Herbs  
\$13 PER PERSON

Seared Scallop, Potato Latke, Braised Apples, Lemon Crème Fraiche  
\$15 PER PERSON

## Cold Appetizers

Ahi Tuna, Sticky Rice, Marinated Cucumbers, Togarashi Aioli  
\$15 PER PERSON

Cauliflower Steak, Broccolini, Raisin Chimichurri, Frisee  
\$11 PER PERSON

Beet Cured Salmon, Wild Rocket, Everything Bagel Chips, Yolk  
\$12 PER PERSON

Smoked Mozzarella, Heirloom Tomatoes,  
Pickled Vegetables, Arugula Pistou  
\$11 PER PERSON

## Soup

Asparagus, Truffle, Pecorino, Crisp Shallot  
\$10 PER PERSON

Roasted Tuber, Squash Ribbons  
\$9 PER PERSON

Roasted Corn, Crab Salad, Cilantro, Chili Oil  
\$9 PER PERSON

Seven Onion, Sherry, Swiss Croutons  
\$10 PER PERSON

**All dinners are served with  
Freshly Baked assorted  
Rolls and Butter and a selection of  
Fresh Brewed Coffee & Lot 35**

### Upgrades:

#### Pre-determined Choice of Entrée

Price is based off of the  
highest priced item

Maximum of 3 entrée choices  
2 Proteins  
1 Vegetarian Option

#### Tableside Choice of Entrée (MAXIMUM OF 100 GUESTS)

A surcharge of \$25 per person will be  
applied to the highest priced

Entrée choice 4<sup>th</sup> course is required

Maximum of 3 entrée choices  
2 Proteins and 1 Vegetarian Option

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### **Salads**

Beets, Breasola, Sorrel, Hazelnut, Chile  
\$12 PER PERSON

Romaine Chicory, Shaved Fennel, Whipped Goat Cheese, Cured Ham, Lemon Oil  
\$12 PER PERSON

Tuscan Kale, Quinoa "Granola," Cranberry, Orange Dressing  
\$11 PER PERSON

Brussel Sprout "Caesar," Romaine, Pecorino, Croutons, Traditional Dressing  
\$11 PER PERSON

Poached Pear, Petite Lettuce, Ricotta, Spiced Walnuts, Peppercorn Vignette  
\$12 PER PERSON

### **Palette Cleansers**

Lemon Sorbet  
\$8 PER PERSON

Watermelon Sorbet  
\$8 PER PERSON

### **Main Course**

**Roasted Chicken**  
\$57 PER PERSON  
Hominy, Charred Scallins, Salas Verde

**Chicken Cacciatore**  
\$57 PER PERSON  
Organic Tomatoes, Confit, Garlic, Peppers and Onion

**Spinach & Feta Stuffed Chicken**  
\$61 PER PERSON  
Red Pepper Cous Cous, Charred Lemon Jus

**Braised Beef Short Ribs**  
\$61 PER PERSON  
Risotto Carbonara, Yolk

**Miso Glazed Salmon**  
\$61 PER PERSON  
Sesame Vegetable, Lotus Chips

**Halibut**  
\$66 PER PERSON  
Buttered Leeks, Jasmine Rice, Saffron Broth  
(Seasonal item from February to June)

**Grilled Snapper & Focaccia**  
\$66 PER PERSON  
Spanish Chorizo, White Bean, Kale

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**New York Strip**

\$66 PER PERSON

Smoked Eggplant, Pickled Onion,  
Red Wine Jus, Potato Puree

**Beef Tenderloin**

\$79 PER PERSON

Smashed Potatoes, Asparagus, Bearnaise

**Cannoli**

\$50 PER PERSON

Baby Vegetables, Ricotta, Parmesan

**Dessert**

**Salted Caramel Bread Pudding**

\$11 PER PERSON

**Chocolate Addiction**

\$12 PER PERSON

Dark Chocolate Mousse, Chocolate Earth,  
Red Wine Poached, Pears, Chantilly Cream

**Coconut Lime Mousse**

\$11 PER PERSON

Pineapple & Coconut Crumble

**Lacquered Pork Chop**

\$61 PER PERSON

Green Onion Mash, Serrano Mustard

**Farmers Vegetables**

\$44 PER PERSON

Faro, Petite Squash, Tomato Pepper Coulis

**Linguini**

\$46 PER PERSON

Tomato Mushroom Ragout, Truffle Cream, Pecorino

**Peach Cobbler, Vanilla Bean Anglaise**

\$11 PER PERSON

**Black Forest Verrine**

\$11 PER PERSON

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# Late Night Bites

## **Slider Bar**

\$29 PER PERSON

Angus Beef Slider  
Caramelized Onions, Crisp Bacon, American Cheese  
Ketchup, Housemade BBQ Sauce, Dijon Mayonnaise  
Housemade Chips

## **Pittsburgh Pierogies**

\$26 PER PERSON

Potato and Cheddar  
Caramelized Onions, Sour Cream, Crisp Bacon,  
Hot Sauce, Apple Sauce

## **Sweet Dreams**

\$22 PER PERSON

S'more Pops  
French Macaroons  
Fudge Iced Brownies

## **Wild Wings**

\$29 PER PERSON

Chicken Wings  
Choice of Two Sauces:  
Buffalo, BBQ, Garlic Parmesan  
Blue Cheese Dip, Ranch Dressing  
Celery Sticks

## **Nacho Bar**

\$22 PER PERSON

Crispy Corn Tortilla Chips  
Smoked Chicken, Serrano Beef  
Black Beans, Jalapenños  
Sour Cream, Queso, Salsa, Guacamole

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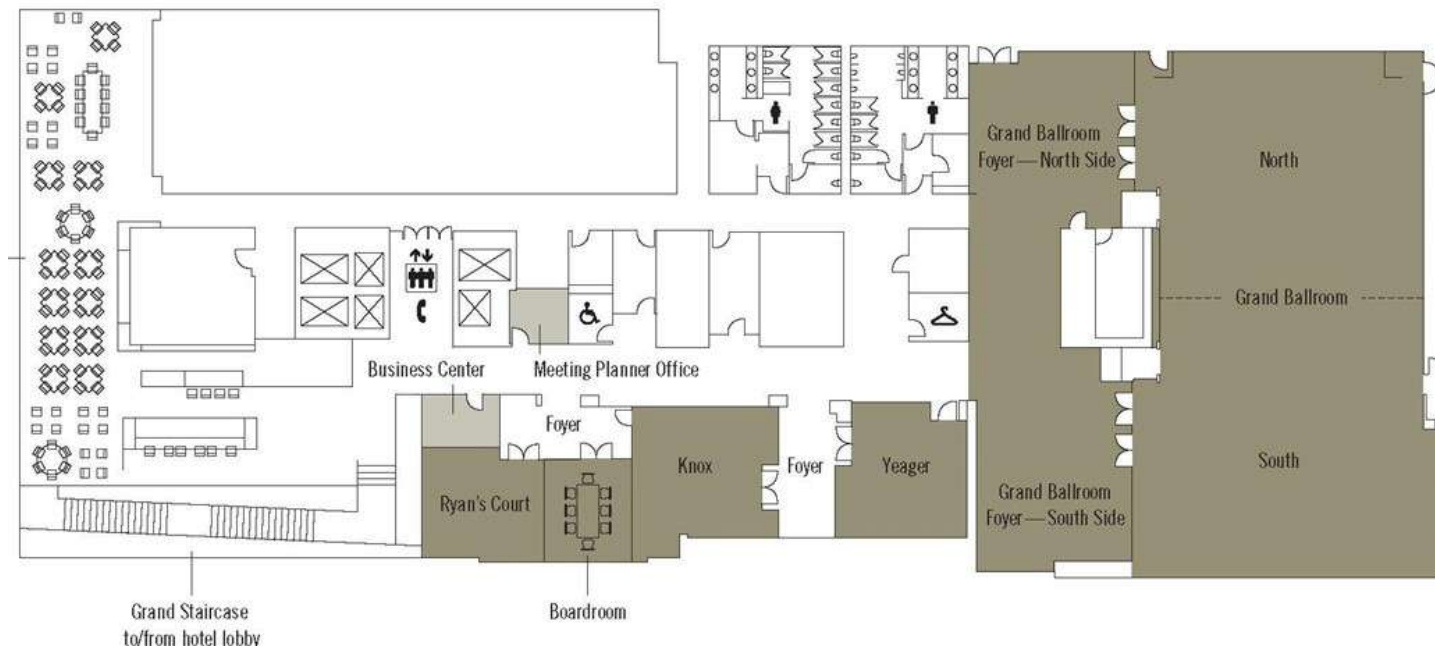


# Enhancements

*(Pricing available upon request)*

- Upgraded Linens
- Entertainment
- Upgraded Chairs
- Custom Draping

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# Beverage Menu

## Name Brand Liquors

\$11 PER DRINK

Finlandia Vodka, Bacardi Spiced Rum, Bacardi Superior, The Famous Grouse Scotch Whiskey, Beefeater, Sauza Hornitos Plata, Jack Daniels, Jim Beam Rye, Noilly Prat Dry & Rouge Vermouth

## Premium Brand Liquors

\$14 PER DRINK

Titos Vodka, Plymouth Gin, Bacardi Superior, Bacardi 8yr, Casamigo Blanco, Makers Mark, Templeton Rye, Chivas Regal, Noilly Prat Dry & Rouge Vermouth

## Signature Brand Liquors

\$16 PER DRINK

Absolut Elyx, Belvedere, The Botanist, Bacardi Superior, Bacardi 8yr, Casamigos Blanco, Casamigos Reposado, Woodford Reserve, Knob Creek Rye, Glenlivet 12, Noilly Prat Dry & Rouge Vermouth

*+\$2.00 for all martinis and Manhattans\**

## Domestic Beer

\$7 PER DRINK

Yuengling, Miller Lite

## Premium Beer

\$8 PER DRINK

Stella Artois, Corona, Guinness

## Craft IPA

\$9 PER DRINK

Penn Brewery IPA

## House Wine

\$54 PER BOTTLE

Proverb Pinot Grigio, Proverb Pinot Noir, Proverb Cabernet Sauvignon, Proverb Chardonnay, House Sparkling (\$55 per bottle)



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# Banquet Bar Packages

## Premium Tier

Finlandia Vodka, Bacardi Spiced Rum, Bacardi Superior, The Famous Grouse Scotch Whiskey, Beefeater, Sauza Hornitos Plata, Jack Daniels, Jim Beam Rye, Noilly Prat Dry & Rouge Vermouth, Chandon Brut (CA)

### Package Price

- \$22 for the 1<sup>st</sup> hour
- \$14 for each additional hour

## Super Premium Tier

Titos Vodka, Bacardi Superior, Bacardi 8yr, Plymouth Gin, Casamigos Blanco, Makers Mark, Templeton Rye, Chivas Regal, Noilly Prat Dry & Rouge Vermouth, Moët & Chandon Imperial Brut

### Package Price

- \$26 for the 1<sup>st</sup> hour
- \$16 for each additional hour

## Luxury Tier

Absolut Elyx, Belvedere, Bacardi Superior, Bacardi 8yr, Casamigos Blanco, Casamigos Reposado, Woodford Reserve, Knob Creek Rye, Glenlivet 12, Noilly Prat Dry and Rouge Vermouth, Veuve Cliquot

### Package Price

- \$28 for the 1<sup>st</sup> hour
- \$18 for each additional hour

### All Packages Include:

#### House Wine

Proverb Pinot Grigio, Proverb Pinot Noir, Proverb Cabernet Sauvignon, Proverb Chardonnay

#### Liqueurs

Bailey's, Kahlua, Sambucca, Amaretto, Drambuie, Grand Marnier

#### Domestic Beer

Yuengling, Miller Lite

#### Premium Beer

Stella Artois, Corona, Guinness

#### Craft IPA

Penn Brewery IPA

#### Soft Drinks

Flow Alkaline Spring Water, Eco-friendly packaging

## Beer and Wine Packages

### Package Price

- \$20 for the 1<sup>st</sup> hour
- \$12 for each additional hour

#### House Wine

Proverb Pinot Grigio, Proverb Pinot Noir, Proverb Cabernet Sauvignon, Proverb Chardonnay

#### Liqueurs

Bailey's, Kahlua, Sambucca, Amaretto, Drambuie, Grand Marnier

#### Domestic Beer

Yuengling, Miller Lite

#### Premium Beer

Stella Artois, Corona, Guinness

#### Craft IPA

Penn Brewery IPA

#### Includes:

Soft Drinks & Flow Alkaline Spring Water, Eco-friendly packaging



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