

EVENTS

at The Circuit Center and Ballroom





The Fluted Mushroom

WHERE ENTERTAINING IS AN ART

*As Pittsburgh's preferred caterer, we pride ourselves
on sweating the small stuff to ensure your event
is flawless, right down to the last bite.*

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OUR STORY

In 1972, Paul Deiseroth built a commercial kitchen in the basement of the family's home for his wife, Peg, to launch her catering business—The Fluted Mushroom. It was an apt name because the intricately carved mushroom exemplified the skill, beauty, and taste that Peg brought to Pittsburgh's culinary scene.

Today, thousands of weddings, corporate events, and private parties later, son Lee Deiseroth and his staff will bring that enduring style and sophistication to your next special event. Our goal is to create a uniquely-you catering experience, which requires an understanding of your or your company's personality and tastes.

“We’re a family owned company and have always wanted our clients to feel like a part of that. It’s why we sweat the smallest details and how we’ve built relationships that have continued over the decades.”

–LEE DEISEROTH

PLAN YOUR EVENT

Our dedicated planning team eases your workload and helps you craft the perfect outing. Our coordinators and catering staff will execute your plan with grace, allowing you to enjoy the event, whether celebrating a special occasion or focusing on your big presentation.





THE CIRCUIT CENTER AND BALLROOM

Whether your event is once a quarter, once a year or once in a lifetime, The Circuit Center and Ballroom is the perfect location for your next meeting, seminar, workshop, conference, trade show or banquet.

STATE-OF-THE-ART FACILITY

A one-level, 8,000 square foot, multi-purpose venue with in-house technical support

Complete audio visual capabilities and equipment

Wireless Internet

Full-size, elevated, acoustic stage

Theater seating for up to 700 or banquet seating for up to 500

Event name displayed on electronic marquee

Ample free parking

Conveniently located with easy access to Downtown Pittsburgh and the Parkway

Within walking distance of hotels, as well as restaurants, shopping and entertainment in the Southside Works

Fully handicapped accessible facility

GLORIOUSLY CRAFTED FOOD

On-site catering provided by The Fluted Mushroom

Extensive catering menus available

On-site commercial kitchen to facilitate the execution of a flawless food service

All food, beverage and liquor provided by The Fluted Mushroom (no outside vendors or client purchases allowed)



PROCEDURES AND PRICING

Contact our sales office with any questions.

FOOD AND BEVERAGE SERVICE

Only food and beverage approved by The Fluted Mushroom may be served on site. All food and beverage supplied by The Fluted Mushroom is the property of the company.

All perishable foods that have been displayed (with the exception of cookies) are not permitted to be taken off premises or made available for donations to any charities or the Food Bank. Any foods that have not been displayed but have not maintained constant refrigeration must be discarded following the event. This policy is in accordance with the guidelines set forth by the Allegheny County Health Department.

TABLES AND CHAIRS

Guest tables are 72" rounds with seating for 10 people. A limited number of 8' and 6' rectangular tables and 5' square tables are available at no extra charge. Chairs are charcoal grey, tweed-like, padded with black metal frames. Bamboo Chiavari chairs with ivory pads are available for an upcharge. Additional chairs and table options can be provided for an additional charge. Please give advanced notice of these requests as they come from an outside source. Day before setup may require an additional fee and room rental fee.

AUDIO VISUAL EQUIPMENT

We have a variety of audio visual equipment available to rent. Please contact our sales office for details.

DEPOSIT AND ROOM FEE

A non-refundable \$1,000 deposit is required to hold the date. The full room fee is due within 90 days of a sent contract. If the signed contract and room fee balance are not received by the due date, the space will be released for future bookings.

PAYMENT INFORMATION

A payment of 50% of the estimated cost is required with the Banquet Event Order (food and beverage details) approximately 90 days before the event. The final BEO balance is due no later than ONE WEEK before event date. Payments not received within designated timeframe, may be charged to credit card on file. Events will NOT take place until all payments due are received. Payment can be by credit card or check. The client is responsible for all bank charges or court fees on returned checks.

SERVICE CHARGES AND TAXES

A standard service charge of 20% will be added on all food, beverage and liquor served. The service charge is not a gratuity; it covers all discretionary costs necessary for running the event, including, but not limited to insurance, facility costs, equipment maintenance, and day-to-day operating costs.

Food, non-alcoholic beverages and all taxable items are subject to a 7% Pennsylvania sales tax. All alcoholic beverages are subject to a county mandated 7% alcohol tax, with no exemptions. Breakfast and lunch events require an additional staffing charge.

GUARANTEED GUEST COUNT

Final guaranteed attendance must be provided TWO WEEKS prior to the day the event is scheduled. If no guarantee is given, the host is responsible for the contracted number. If attendance falls below the final guarantee, the client will be financially responsible for the number guaranteed. Charges for guests over the guarantee or any additional day-of charges will be applied to credit card on file.

PRICES

All quoted prices are subject to change at any time. Prices will be guaranteed one year in advance only when a signed contract is executed and 50% BEO payment has been received.

VENDOR MEALS

Box meals can be provided for vendors for \$15.95 each. A box meal consists of a specialty sandwich, salad du jour, fresh fruit cup, snack mix, cookie or brownie, and wrapped utensils.

CANCELLATION

Events cancelled prior to 90 days before scheduled date will be entitled to refund of 50% of invoice paid, not including full room fee. No refunds will be extended to cancellations within 90 days of event.

LINENS

A linen fee will be assessed for all linens required. Prices vary depending on style and length. Please call our sales office for more information.

CLEANING DEPOSIT

At the owner's discretion, a cleaning deposit may be required for certain events. Please ask our sales office for more information.

ADDITIONAL REQUIREMENTS

Additional equipment, flowers, entertainment, or other vendors can be arranged through our sales office at an additional charge.

DROP-OFFS/DELIVERIES

All deliveries and drop-offs must be arranged in advance with our sales office.

LOSS AND DAMAGE

The IBEW, Circuit Center and The Fluted Mushroom are not responsible for any damages or loss of any merchandise or articles left prior to, during or after any event. The client agrees to be responsible for any damages to the IBEW, Circuit Center or The Fluted Mushroom property by the client, guests and attendees of the event.

SECURITY FEE/ON-SITE COORDINATOR

A security officer may be required for certain events. The client is responsible for the fee payable on the invoice. There is a fee for an on-site coordinator. Please see our sales office for rates.

ENGINEER AND AV TECHNICIAN FEES

The IBEW requires their engineer to be on-site for all events. He handles a multitude of responsibilities including some AV. His fee is payable direct by check or cash. Satellite downlinks and videoconferencing require an outside technician. Please see our sales office for rates.

ADDITIONAL SETUP

If additional setup is required beyond basic room layout, a setup fee may be added.

BREAKFAST

"One cannot think well, love well, sleep well,
if one has not dined well."

– VIRGINIA WOOLF

BREAKFAST SELECTIONS

*Pricing includes high-end disposable plates, cups, utensils and paper napkins.
China, flatware and glassware are available for an additional charge per person.*

HEALTHY START BREAKFAST

*sliced fresh seasonal fruit, low fat yogurt
with granola and assorted muffins,
coffee and hot tea*

\$11.50 per person

SWEET TOOTH BREAKFAST

*assorted donuts and pastries,
coffee and hot tea*

\$10.50 per person

DELUXE CONTINENTAL BREAKFAST

*assorted pastries, breakfast breads,
muffins and bagels, served with cream cheese,
gourmet jams and marmalades,
orange juice, coffee and hot tea*

\$14.50 per person

MINI CONTINENTAL BREAKFAST

*assorted pastries, breakfast breads and muffins,
served with gourmet jams and marmalades,
orange juice, coffee and hot tea*

\$12.95 per person

BAGEL BREAKFAST

*assorted bagels
served with smoked salmon,
cream cheese, onions and capers,
coffee and hot tea*

\$18.50 per person
(25 person minimum)

HOT BREAKFAST BUFFET

*assorted pastries and bagels served with
cream cheese, gourmet jams and marmalades*

*one choice of ham, bacon,
sausage or turkey sausage,
one choice of O'Brien potatoes or
home fried potatoes
one choice of vegetable and
egg strata or scrambled eggs*

orange juice, coffee and hot tea

\$22.50 per person

BUFFET ENHANCEMENTS

priced per person

Sliced Fresh Fruit	\$6.95
Assorted Flavored Yogurt	\$3.95
Home Fried Potatoes	\$6.25
O'Brien Potatoes	\$4.50
Smoked Bacon	\$6.25
Breakfast Sausage	\$6.50
Carved Country Ham	\$6.75
Omelet Station	\$12.95

*(ham and omelet stations require
culinary attendant fee of \$150.00)*

BREAKFAST BEVERAGES

priced per person

Regular and Decaf Coffee	\$2.95
Assorted Herbal Hot Teas	\$2.50
Bottled Water	\$2.00
Coffee/Hot Tea Station Refreshed	\$1.75

LUNCH

"Food is not about impressing people.
It's about making them feel comfortable."

– INA GARTEN

BOX LUNCHES

*Includes a side salad of the day, fresh fruit cup, snack mix and chef's selection dessert.
Condiment packets, moist towelettes and wrapped utensils are also included.*

BASIC SANDWICHES

\$15.50 PER PERSON

Turkey Breast and Cheddar

Ham and Swiss

Roast Beef and Provolone

**Roasted Garden Vegetables and
Herbed Cream Cheese**

*All sandwiches are served on
fresh baked breads and rolls
with lettuce and tomato.*

SPECIALTY SANDWICHES

\$16.95 PER PERSON

Rosemary Chicken

*thinly sliced chicken breast grilled with lemon
and fresh rosemary, served with roasted
red peppers, herb mayonnaise and romaine
lettuce on wheat bread*

Cape Cod Turkey

*smoked turkey breast with creamy Brie cheese
and cranberry mayonnaise on a kaiser roll*

Boursin Beef

*sliced roast beef topped with Boursin cheese,
served with lettuce and tomatoes on a kaiser roll*

The Circuit Center Sub

*Black Forest ham, salami, pepperoni and
provolone with lettuce and tomatoes, drizzled
with Italian dressing on a six-inch baguette*

The Mediterranean

*grilled portobello mushrooms layered
with plum tomatoes, provolone and
basil mayonnaise on olive foccacia*

Albacore Tuna Salad

*waterpacked white albacore tuna with
scallions, tomatoes, celery and sweet red
onion, in lemon-scented mayonnaise
on a whole wheat kaiser roll*



SANDWICH TRAYS

High-end disposable plates, utensils and napkins are included.

DELI TRAY

an assortment of meats and cheeses, relish tray of lettuce, tomatoes and pickels, mustard and mayonnaise and assorted breads and rolls

\$14.95 per person

BASIC SANDWICH ASSORTMENT TRAY

chef's selection from our freshly made basic sandwiches

\$14.95 per person

SPECIALTY SANDWICH ASSORTMENT TRAY

chef's selection from our gourmet sandwich sandwiches

\$19.95 per person

SIDE SALADS

minimum of 10 per salad, priced per person

Traditional Potato Salad	\$6.50
French Potato Salad	\$6.00
Coleslaw	\$4.75
Cucumber Salad	\$4.50
Tossed Garden Salad	\$6.50
Pasta Salad of the Day	\$6.95
Greek Salad	\$6.95
Spicy Black Bean and Corn Salad	\$5.95
Spicy Chinese Noodles	\$7.25

BEVERAGES

priced per person

Assorted Cans of Soda	\$2.00
Bottled Water	\$2.00
Individual Bottled Juices	\$2.75
Regular and Decaf Coffee	\$2.95
Assorted Herbal Hot Teas	\$2.95
Fresh Brewed Iced Tea	\$3.50
Lemonade	\$3.50
Non-Alcoholic Punch	\$3.50
Apple Cider (in season)	\$3.95

DESSERTS

priced per person

Fresh Baked Cookies	\$5.25
Fresh Baked Brownies	\$5.75
Cookies and Brownies	\$5.50
Miniature French Pastries	\$7.50
Assorted Layer Cakes	starting at \$7.50
Assorted Cheesecakes	starting at \$7.50

*Additional dessert selections are available.
Please see our sales office for more information.*







ENTRÉE SALADS

Includes a cup of soup or fresh fruit cup, rolls and butter

GRAINY MUSTARD CHICKEN SALAD

sliced chicken marinated in lime and garlic, tossed with fresh green beans, cherry tomatoes, toasted almonds and whole grain mustard vinaigrette

\$19.95 per person

CALIFORNIA CHICKEN SALAD

tender breast meat mixed with orange segments, celery and walnuts, tossed in a mayonnaise-sour cream dressing

\$19.95 per person

NIÇOISE SALAD

freshly grilled tuna with tomato wedges, Niçoise olives, green beans, red bliss potatoes and hard-cooked eggs, served with lemon chervil vinaigrette

\$22.50 per person

CLASSIC CHEF'S SALAD

julienne strips of vegetables, meats and cheeses, topped with a hard-cooked egg and your choice of dressing

\$17.95 per person

MARINATED STEAK SALAD

marinated NY tip steak with roasted new potatoes and roasted red peppers, topped with balsamic vinaigrette

\$22.50 per person

SALAD ASSORTMENT PLATTER

classic trio of chicken, tuna and egg salads on a bed of mixed greens

\$19.95 per person

(add shrimp salad for additional \$7.25 per person)

SOUPS

*tomato basil
chicken pastina
beef barley
Italian minestrone
wedding soup
vegetable bisque*

CREAM SOUPS

add \$1.50 per person

*potato leek
black bean
mushroom
butternut squash
broccoli
shrimp bisque (\$2.00 additional)*

CHILLED SOUPS

add \$1.50 per person

*seasonal fruit
gazpacho
Vichyssoise*





HOT BUFFET SELECTIONS

*Includes tossed garden salad, two accompaniments, rolls and butter, coffee station
All lunch buffets are designed and priced to provide service up to one hour.*

PACKAGE ONE

\$28.95 PER PERSON

choose one entrée

Grilled Breast of Chicken
marinated with lemon and rosemary

Chicken Roulade
*with savory bread stuffing
and velouté sauce*

Baked Tilapia
with fresh pineapple salsa

Marinated Boneless Pork Chop
with apple bourbon jus

PACKAGE TWO

\$33.95 PER PERSON

*choose two entrées,
may include selections
from package one*

Grilled Salmon
with maple-mustard glaze

Chicken Piccata
with lemon, parsley and capers

Herb-Crusted Pork Loin
with roasted garlic jus

Sliced Top Round of Beef
with mushroom jus

Chicken Romano
in a rich egg and romano cheese batter

Chicken Marsala
*sautéed with mushrooms in a
Marsala wine sauce*

PACKAGE THREE

\$35.95 PER PERSON

*choose two entrées,
may include selections
from packages one and two*

Medallions of Pork Tenderloin
roasted with orange marmalade glaze

**Macadamia Nut-Crusted
Mahi Mahi**
with lemon beurre blanc

Pierre Breast of Chicken Provençal
*with garlic, onions, tomatoes, olives,
eggplant and mushrooms*

Filet Mignon Beef Tips
with roasted garlic jus

ACCOMPANIMENTS

choose one of each

VEGETABLES

Grilled Marinated Vegetables

Fresh Vegetable Medley

Fresh Green Beans and
Red Peppers

Zucchini and Yellow Squash
Parmesean

STARCHES

Basmati Rice

Rice Pilaf

Penne with Basil Pesto Sauce

Pasta with Marinara Sauce

Red Skin Potatoes (*steamed or roasted*)

Yukon Gold Potatoes with
Garlic Cream Sauce



SIT-DOWN SELECTIONS

Includes tossed garden salad, one accompaniment, rolls and butter, coffee service

MEAT SELECTIONS

Oregano Chicken	\$22.95
<i>with artichoke hearts, grilled tomato and fresh basil</i>	
Chicken Roulade	\$22.95
<i>with wild mushrooms, spinach and fontina, pesto cream sauce</i>	
Panko-Crusted Chicken Breast	\$29.95
<i>stuffed with Boursin cheese</i>	
Chicken Romano	\$27.95
<i>in a rich egg and romano cheese batter</i>	
Chicken Marsala	\$27.95
<i>with mushrooms in a Marsala wine sauce</i>	
Petit Filet of Tenderloin	\$38.95
<i>with roasted shallot jus</i>	
Marinated Pork Loin	\$30.95
<i>with mustard, rosemary and roasted garlic jus</i>	
Medallions of Pork Tenderloin	\$33.95
<i>crusted with mango chutney and toasted pine nuts</i>	

SEAFOOD SELECTIONS

Broiled North Atlantic Salmon	\$31.95
<i>with yogurt dill sauce</i>	
Macadamia Nut-Crusted Mahi Mahi	\$30.95
<i>with lemon beurre blanc</i>	
Maryland Style Crab Cakes	\$36.95
<i>with remoulade sauce</i>	

ACCOMPANIMENTS

Fresh Green Beans

Julienne of Fresh Seasonal Vegetables

Fresh Broccoli Florets
with lemon butter

Medley of Fresh Squash

Red Skin Potatoes with Fines Herbs
steamed or roasted

Dauphinoise Potatoes

Herbed Risotto Cake

Basmati Rice

All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.

Limited dietary substitutions must be made in advance.

There will be a \$4.95 surcharge per entrée for events with more than two entrée choices.

RECEPTION

"Food is our common ground,
a universal experience."

– JAMES BEARD

LIGHT RECEPTIONS AND AFTERNOON BREAKS

IMPORTED CHEESE DISPLAY

*imported and domestic cheeses, served with
assorted crackers and mustard dip*

\$10.95 per person

DOMESTIC CHEESE DISPLAY

*assorted cubed domestic cheeses,
served with assorted crackers and mustard dip*

\$8.95 per person

WHOLE WHEEL OF BRIE

*topped with dried fruits and nuts
served with baguette slices*

\$2.95 per person

FRESH FRUIT DISPLAY

*seasonal sliced fresh fruit
served with chantilly cream for dipping*

\$6.95 per person

GARDEN CRUDITÉS

*fresh seasonal vegetables served with
choice of roquefort, dill, ranch
or green goddess dip*

\$5.95 per person

SMOKED SALMON DISPLAY

*presented with capers, lemon wedges,
hard-cooked egg, pink peppercorn sauce
and black bread triangles*

\$12.95 per person

CRAB, ARTICHOKE AND JALAPEÑO DIP

served hot with pita triangles

\$6.95 per person

TOMATO SALSA AND FRESH GUACAMOLE

served with fresh tortilla crisps

\$6.95 per person

OUR HOUSEMADE CHICKPEA AND ROASTED GARLIC HUMMUS

served with toasted pita wedges

\$5.50 per person

ANTIPASTO DISPLAY

*Italian-cured meats and cheeses,
assorted grilled and marinated vegetables
and imported olives, served with
focaccia sticks and crostini*

\$16.95 per person

SOFT PRETZELS

served with choice of country or honey mustard

\$2.50 per person

ASSORTED MINIATURE SANDWICHES

*sliced roast beef with roasted red pepper sauce,
smoked turkey with cranberry mayonnaise,
brie with sun-dried tomatoes and fresh basil*

\$9.95 per person



HORS D'OEUVRES PACKAGES

*All Hors d' Oeuvres are butlered on beautifully presented trays.
(Pricing is for a maximum service time of one hour.)*

PACKAGE ONE

\$12.95 PER PERSON

choice of three

Chicken and Waffle Bites

with Thai chili maple syrup

Fontina Cheese Risotto Balls

with roasted tomato dipping sauce

Thai Chicken Skewers

with peanut dipping sauce

Seasonal Crostini

Assorted Stuffed Mushrooms

Tomato Basil Squares

Gorgonzola Gougères

Spanakopita

Curried Chicken Tartlets

Asparagus and Gruyère Beignets

PACKAGE TWO

\$15.95 PER PERSON

*choice of five, may include
selections from package one*

**Chicken Wrapped in Prosciutto
and Fresh Sage**

Chicken Quesadilla

Chicken Waldorf Salad

on endive spears

Miniature Caprese Skewers

**Sun-Dried Tomato and
Goat Cheese Bites**

Petit Quiche

Loaded Potato Croquettes

with chive sour cream

**Miniature Italian or
Swedish Meatballs**

Potato Pancakes

with crème fraîche and smoked salmon

Mini Brie Soufflé

PACKAGE THREE

\$19.50 PER PERSON

*choice of five, may include
selections from packages one
and two*

Flank Steak Roulades

Miniature Crab Cakes

Coconut Shrimp

Corn and Crab Fritters

*with sweet tomato jam and
scallion marmalade*

Miniature Beef Wellington

Barbequed Duck Taquitos

Steak au Poivre

Vietnamese Summer Rolls

with orange soy dipping sauce

Bacon Wrapped Scallops

Boursin Cherry Tomatoes

Gourmet Pizza Squares

with wild mushrooms and fontina

Baby Redskin Potatoes

with lump crabmeat

Add shrimp cocktail to any package for an additional \$9.95 per person. Additional selections and seasonal items may also be available.

STATIONARY HORS D'OEUVRES PACKAGES

DOMESTIC CHEESE DISPLAY

*assorted cubed domestic cheeses,
served with assorted crackers and
mustard dip, garnished with
red and green grapes*

\$8.95 per person

DOMESTIC CHEESE AND FRESH CRUDITE DISPLAY

*assorted cubed domestic cheeses,
served with assorted crackers and
mustard dip, garnished with
red and green grapes*

AND

*fresh seasonal vegetables,
served with your choice of roquefort,
dill, ranch or green goddess dressing*

\$10.95 per person

GOURMET CHEESE DISPLAY

*imported and domestic cheeses,
served with assorted crackers and
mustard dip, garnished with
red and green grapes*

*to include a pesto Parmesan soufflé
and baked Brie garnished with dried fruit,
with baguette slices*

\$17.50 per person

MEDITERRANEAN DISPLAY

*display of our housemade chickpea and
roasted garlic hummus, vegetarian or
lamb stuffed grape leaves, baba ganoush,
roasted red peppers, oil cured olives,
red onions, cucumbers, feta cheese
and toasted pita wedges*

\$16.95 per person

ANTIPASTO DISPLAY

*Italian-cured meats and cheeses,
assorted grilled and marinated vegetables
and imported olives,
served with focaccia sticks and crostini*

\$16.95 per person

CRAB, ARTICHOKE AND JALAPEÑO DIP

*our signature crab, artichoke and
jalapeño dip served hot with pita triangles*

**add to any of our stationary
Hors d'Oeuvres for an additional
\$7.95 per person**

DINNER

"Pull up a chair. Take a taste. Come join us.
Life is so endlessly delicious."

– RUTH REICHL



BUFFET SELECTIONS

*Includes four accompaniments, rolls and butter, coffee station
All dinner buffets are priced to provide service for up to one and one-half hours.
If selecting multiple categories, the higher price will be charged for all entrées.*

PACKAGE ONE

\$45.95 PER PERSON

choose two entrées

Grilled Breast of Chicken
marinated with lemon and rosemary

Oregano Chicken
*with artichoke hearts, grilled tomato
and fresh basil*

Chicken Roulade
*with savory bread stuffing
and velouté sauce*

Panko-Crusted Baked Tilapia
with fresh pineapple salsa

Herb-Crusted Pork Loin
with roasted garlic jus

Sliced Top Round of Beef
with mushroom jus

PACKAGE TWO

\$52.50 PER PERSON

*choose two entrées,
may include selections
from package one*

Grilled Salmon
with maple-mustard glaze

Marinated and Roasted Beef Brisket
with Pommery mustard-horseradish sauce

Chicken Roulade
*with wild mushrooms, spinach
and fontina, pesto cream sauce*

Medallions of Pork Tenderloin
roasted with orange marmalade glaze

Breaded Boneless Chicken Breast
stuffed with Boursin cheese

Shrimp Scampi
*with angel hair pasta and
Parmigiano-Reggiano*

Chicken Romano
in a rich egg and romano cheese batter

Chicken Marsala
*sautéed with mushrooms in a
Marsala wine sauce*

PACKAGE THREE

\$65.95 PER PERSON

*choose two entrées,
may include selections
from packages one and two*

Seared Tenderloin
with leeks and balsamic-thyme reduction

**Macadamia Nut-Crusted
Mahi Mahi**
with lemon beurre blanc

Roasted Baby Rock Hen
semi-boneless, with blackberry glaze

Grilled Tournedos of Beef
with port wine reduction sauce

Medallions of Pork Tenderloin
*with granny smith apples
and brandy-calvados cream sauce*

BUFFET ACCOMPANIMENTS

BUFFET SALADS

choose one

Caesar Salad

romaine leaves tossed with shredded Parmesan, housemade croutons and Caesar dressing

Baby Spinach Salad

with mushrooms, chopped hard-cooked egg and red onion, with poppyseed dressing

Tossed Garden Salad

with tomatoes, cucumbers and carrots

Choose one housemade dressing: ranch, French, raspberry, balsamic or champagne vinaigrette

BUFFET VEGETABLES

choose one

Fresh Green Beans, Yellow Wax Beans and Carrots
in compound herb butter

Corn Pudding Soufflé

Grilled Marinated Vegetables
served at room temperature

Sautéed Sliced Carrots
with fresh dill

Fresh Vegetable Medley

Fresh Green Beans
with garlic and basil

Zucchini and Yellow Squash Provençal

Broccoli and Cheddar Cheese Soufflé

Summer Vegetable Gratin
(seasonal)

BUFFET STARCHES

choose two

RICE

Herbed Long Grain and Wild Rice

Saffron Basmati Rice

PASTA

Penne

with sun-dried tomato cream sauce

Bow Tie

with tomato-basil pesto sauce

Tortellini

with marinara sauce

Orzo

with wild mushrooms

POTATOES

Red Skin Potatoes with Fines Herbs
steamed or roasted

Smashed Potatoes with Cheddar Cheese

Chive Whipped Potatoes

Au Gratin Potatoes
with aged cheddar cheese

Baked Yams

with cinnamon, nutmeg and brown sugar

Red Bliss Potatoes
with garlic cream sauce

CHEF'S CARVING STATIONS

Enhancing your buffet selections

All stations require one carving attendant at \$125.00 each.

TOP ROUND OF BEEF

*marinated and slow roasted, with
horseradish mousse and natural jus*

Serves 25
\$395.00

PRIME RIB OF BEEF

*with horseradish mousse
and natural jus*

Serves 25
\$495.00

BEEF TENDERLOIN

*the most tender cut of beef with
bearnaise sauce and horseradish mousse*

Serves 25
\$525.00

LEG OF LAMB

*rosemary and garlic leg of lamb,
with mint-scented au jus*

Serves 25
\$425.00

ROASTED LOIN OF PORK

*marinated center-cut pork loin, rubbed with
dijon mustard, with fresh apple chutney*

Serves 25
\$350.00

HERB ROASTED TURKEY

*slow roasted with Herbes de Provence,
with cranberry mayonnaise
and dijon mustard*

Serves 25
\$325.00

GLAZED HAM

*honey-glazed country ham,
with whole grain mustard sauce*

Serves 40
\$275.00



SIT-DOWN SELECTIONS

Includes choice of salad, starch, vegetable, rolls and butter, coffee service

CHICKEN SELECTIONS

Oregano Chicken \$42.50
with artichoke hearts, grilled tomato and fresh basil

Chicken Roulade \$42.50
with savory bread stuffing and velouté sauce

Chicken Roulade \$44.25
with wild mushrooms, spinach and fontina, pesto cream sauce

Panko-Crusted Chicken Breast \$44.25
stuffed with Boursin cheese

Pierre Chicken Breast \$43.25
with roasted red pepper farce and balsamic-chicken reduction

Chicken Romano \$39.50
in a rich egg and romano cheese batter

Chicken Marsala \$42.50
with mushrooms in a Marsala wine sauce

Roasted Baby Rock Hen \$49.25
semi-boneless, with blackberry glaze

SEAFOOD SELECTIONS

Grilled Salmon \$45.50
with maple-mustard glaze

Macadamia Nut-Crusted Mahi Mahi \$49.25
with lemon beurre blanc

Roulade of Sole \$45.50
with shrimp and watercress mousse, lemon beurre blanc

Black Sesame-Crusted Salmon \$45.50
with orange-soy beurre blanc

Maryland Style Crab Cakes \$58.50
topped with roasted tomato remoulade

PORK SELECTIONS

Stuffed Pork Loin	\$41.95
<i>with dried fruit and bourbon jus</i>	
Crusted Pork Loin	\$41.95
<i>of mustard rosemary and sage with roasted garlic jus</i>	
Stuffed Pork Loin	\$43.25
<i>with spinach, feta and pine nuts, natural pork jus</i>	
Medallions of Pork Tenderloin	\$43.25
<i>crusted with mango chutney and almonds, apple butter-cider pork reduction</i>	

BEEF SELECTIONS

New York Strip Loin	\$58.95
<i>with roasted shallot jus</i>	
Filet	\$58.95
<i>with leeks and balsamic-thyme reduction</i>	
Filet	\$58.95
<i>with sautéed wild mushrooms and natural jus</i>	
Stuffed Filet	\$59.95
<i>with roasted tomatoes, fresh basil and gorgonzola, red wine sauce</i>	

***filet is 6 oz.*



DUET SIT-DOWN SELECTIONS

Includes choice of salad, starch, vegetable, rolls and butter, coffee service

JUMBO SHRIMP
WITH SAUTÉED PETIT BREAST OF CHICKEN

served with Provençal sauce

\$51.50

SHRIMP SCAMPI
WITH CHICKEN ROMANO

\$51.50

PETIT FILET OF BEEF TENDERLOIN
WITH CHICKEN ROMANO

\$55.95

PETIT FILET OF BEEF TENDERLOIN
WITH GRILLED FILLET OF SALMON

served with pinot noir sauce

\$58.95

PORK TENDERLOIN MEDALLION
WITH PETIT BREAST OF CHICKEN

*served with cranberry and
mandarin orange compote*

\$47.95

PETIT FILET OF BEEF TENDERLOIN
WITH PANKO-CRUSTED CHICKEN BREAST
STUFFED WITH BOURSIN CHEESE

served with roasted shallot sauce

\$55.95

SEARED SALMON
WITH PETIT CHICKEN BREAST
STUFFED WITH SPINACH, FONTINA
AND SUN-DRIED TOMATOES

served with tomato tarragon coulis

\$52.95

PETIT FILET OF BEEF TENDERLOIN
WITH MARYLAND STYLE CRAB CAKE

served with wild mushroom demi-glace

\$71.95

Petit filet is 4 oz.

Center cut 8 oz. filet additional \$8.50

All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs. Limited dietary substitutions must be made in advance. There will be a \$4.95 surcharge per entrée for events with more than two entrée choices.

SIT-DOWN ACCOMPANIMENTS

PRESENTATION SALADS

choose one

Baby California Greens
*with dried fruit and spiced nuts,
tossed with champagne vinaigrette*

Mediterranean Salad
*mixed greens with kalamata olives,
cucumbers and feta, tossed with
lemon-olive oil vinaigrette*

Caesar Salad
*romaine leaves tossed with
shredded Parmesan, housemade croutons
and Caesar dressing*

PLATED VEGETABLES

choose one

Poached Asparagus

Seasonal Baby Vegetables

Fresh Green Beans
with garlic and basil

Roasted Root Vegetables

Broccolini

Sautéed Sugar Snap Peas
with toasted sesame seeds

*Other seasonal selections
will also be available.*

PLATED STARCHES

choose one

Wild Mushroom Risotto Cake

Herbed Long Grain and Wild Rice

Saffron Basmati Rice

Duchess Potatoes (Piped Whipped Potatoes)

Dauphinoise Potatoes

Red Skin Potatoes with Fines Herbs
steamed or roasted

Yukon Gold Whipped Potatoes

SPECIAL MEALS

Vegetarian and Vegan options available

Children's Meal
(for children 10 and under)
chicken fingers with french fries

\$14.00

Vendor Specialty Box Meal

\$15.95

*Other children's options are available by request.
All special meal requests, including dietary
substitutions, must be made in advance.*



BEVERAGE SELECTIONS

We abide by the policy of drinking in moderation and therefore, we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas at the bar.

CALL BRANDS FULL BAR

includes beer, wine, liquor & mixers

\$28.00 per person
for four hours

\$7.00 per person
for one additional hour

PREMIUM BRANDS FULL BAR

includes beer, wine, liquor & mixers

\$34.00 per person
for four hours

\$9.00 per person
for one additional hour

SUPER PREMIUM BRANDS FULL BAR

includes beer, wine, liquor & mixers

\$42.00 per person
for four hours

\$10.00 per person
for one additional hour

WINE AND BEER BAR

includes beer, wine and non-alcoholic beverages

\$22.00 per person
for four hours

\$6.00 per person
for one additional hour

NON-ALCOHOLIC PUNCH

serves approximately 50 guests

\$85.00 per five gallons

SODA PACKAGE

for any guest ordering children's meals and vendors

\$6.95 per person
for four hours

\$2.95 per person
for one additional hour

WINE SERVICE DURING DINNER

Charged per bottle for guests

Our sales office will be happy to discuss selections and pricing.

CHAMPAGNE TOAST

complimentary for the bridal table

Charged per person for guests

Our sales office will be happy to discuss selections and pricing.

BARTENDER FEES

includes setup of bar, the bartender, mixers, juices and fruit garnishes

\$175.00 per bartender
for four hours

\$50.00 per bartender
for each additional hour

Wine, beer and liquor add-ons available upon request.

Please contact our sales office for more information on any of our beverage packages.

BRANDS

Additional brands or substitutions may be available upon request, although an “upcharge” may apply. Please contact our sales office for details.

CALL BRANDS

Smirnoff Vodka
Bacardi Light Rum
Seagram’s Gin
Cutty Sark Scotch
Jim Beam Bourbon
Seagram’s Seven Whiskey
Peach Schnapps
Kamora Coffee Liqueur
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
Cabernet/Merlot
Chardonnay
Pinot Grigio

PREMIUM BRANDS

Absolute or Stolli Vodka
Bacardi Light Rum and
Captain Morgan’s Spiced Rum
Bombay Gin
Dewar’s “White Label” Scotch
Jim Beam, Jack Daniel’s and Old
Grand Dad Bourbon
Seagram’s Seven, Crown Royal and
Canadian Club Whiskey
Peach Schnapps
Kahlua
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
One Bottled Beer:
Yuengling, Amstel Light, Corona,
Coors Light, Miller Genuine Draft,
Iron City, IC Light, Miller Lite
Cabernet/Merlot
Chardonnay
Pinot Grigio

SUPER PREMIUM BRANDS

Kettle One, Tito’s, and Grey Goose
Appleton Dark Rum or
Captain Morgan
Tanqueray and Bombay Sapphire
Johnny Walker Red Label Scotch
and Dewar’s Scotch
Maker’s Mark, Woodford Reserve,
and Jack Daniels Bourbon
Jamison Irish Whiskey and
Crown Royal
1800 Tequilla Silver and
Jose Cuervo Traditional
Tequila Silver
Peach Schnapps
Kahlua Coffer Liqueur and
Baileys Irish Cream
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
One Bottled Beer:
Yuengling, Amstel Light, Corona,
Coors Light, Miller Genuine Draft,
Iron City, IC Light, Miller Lite
CK Mondavi Cabernet
and Chardonnay
Woodbridge Pinot Grigio



ENHANCEMENTS

Contact our sales office to discuss details and pricing.

SOUP COURSE

Starting at \$3.50 per person

PASTA COURSE

Starting at \$4.25 per person

ESPRESSO AND CAPPUCCINO STATION

Starting at \$6.75 per person

DESSERT

our pastry chef can create an infinite variety of desserts

Starting at \$3.50 per person

PASTRY TRAY

assorted miniature French pastries for each table or displayed

Starting at \$6.95 per person

SPECIALTY LINEN

Starting at \$20.00 each

BALLROOM CHIAVARI CHAIRS

available in natural through The Fluted Mushroom

\$4.00 each

BALLROOM CHIAVARI CHAIRS

available in gold, black, mahogany, white and silver

Starting at \$8.95 each

*Additional rental time is \$1,000 per hour and \$500 per half hour.
Additional labor charges will also apply. Please contact our sales office to discuss.*



FOOD GLOSSARY

BASMATI RICE [bahs-MAH-tee] Long-grained rice with a perfumy, nutlike flavor and aroma.

BATONNET [ba-tawn-NAY] Items cut into small, stick (baton) shapes.

BEARNAISE [behr-NAYZ] Classic French sauce made with a reduction of vinegar, wine, tarragon, shallots, egg yolks and butter.

BEURRE BLANC [burr BLAHNK] Sauce composed of wine and vinegar, with chunks of cold butter whisked in until thick and smooth.

BOURSIN [boor-SAHN] Smooth, triple-cream cheese flavored with herbs, garlic and cracked black pepper.

BROCCOLINI Bright green vegetable with long, slender stalks. Flavor is sweet with a subtle, peppery edge.

CALVADOS [KAL-vah-dohs] Considered the world's greatest dry apple brandy made in Calvados, in the Normandy region of northern France.

CHÈVRE [SHEHV] Pure white goat's-milk cheese with a delightfully tart flavor.

CHUTNEY [CHUT-nee] Spicy condiment containing fruit, vinegar, sugar and spices.

COMPOTE [KAHM-poht] Fresh or dried fruit that has been slowly cooked in a sugar syrup.

COMPOUND BUTTER Butter creamed with other ingredients such as herbs, garlic, wine, etc.

COULIS [koo-LEE] A thick purée of vegetables.

COUSCOUS [KOOS-koos] Tiny pellets of coarsely milled wheat. Israeli type is a larger grain.

DAUPHINOISE POTATOES [DAF-en-wausz] Layered with milk, garlic, nutmeg and Gruyère cheese.

DEMI-GLACE [DEHM-ee glahs] A rich sauce, slowly cooked with beef stock and Madeira or Sherry until reduced by half.

DUCHESS POTATOES [DUCH-his] Cooked potatoes puréed with egg yolks and butter, then formed into small shapes and baked until golden brown.

FARCE [FAHRS] Ground meat and vegetables.

FINES HERBS [FEEN erbs] Mixture of chopped chervil, chives, parsley and tarragon.

HERBS DE PROVENCE [EHRB duh proh Vawns] Dried mixture of basil, fennel, lavender, marjoram, sage, rosemary and thyme.

JUS [ZHOO] French for juice, which refers to the natural juices exuded from meat.

MAHI MAHI [MAH-hee MAH-hee] Firm-fleshed Pacific fish with a light, delicate flavor.

ORZO [OHR-zoh] Tiny rice-shaped flat barley.

PANKO [PAHN-koh] Coarse, Japanese breadcrumbs. Creates a crunchier crust.

PIERRE CHICKEN Breast with wing bone attached.

PINOT NOIR [PEE-noh NWAHR] Red grape that produces elegant, soft and smooth flavors.

PIPED Put into a pastry bag, then piped out with decorative swirls.

PROVENÇAL [proh-vahn-SAHL] Refers to dishes prepared with garlic, tomatoes and olive oil.

REMOULADE [ray-muh-LAHD] Classic French sauce combining mayonnaise, mustard, capers and chopped gherkins.

ROULADE [roo-LAHD] Pounded out meat rolled around a filling. Browned before being baked or braised in wine or stock.

SHALLOTS [SHAL-uh] Member of the onion family with a milder flavor.

TILAPIA [tuh-LAH-pee-uh] Sweet, white fish, low in fat and fine-textured.

TOP ROUND OF BEEF Meat from the inside of the leg, the tenderest of the four muscles in the round.

TOURNEDOS [TOOR-nih-dohs] Small, round, thick slices of beef cut from the tenderloin.

VELOUTÉ [veh-loo-TAY] Chicken stock thickened with flour and butter.

