



CROWNE PLAZA®  
HOTEL & SUITES PITTSBURGH SOUTH

CROWNE PLAZA HOTEL & SUITES

*Catering Menus*

# Buffet Breakfast

Minimum of 20 People

For groups less than 20, a small group fee of \$75 will apply

## The Crowne Buffet - \$23 per person

Seasonal Fresh Fruit & Berry Platter

Farm Fresh Scrambled Eggs

Applewood Bacon & Smoked Sausage Links

Cinnamon Swirl French Toast with Warm Maple Syrup

Home Fries with Peppers & Onions

Assorted Breakfast Pastries

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Orange, Cranberry & Apple Juices

## The Brunch Buffet - \$23 per person

Assorted Scones with Jelly and Devonshire Cream

Garden Greens Salad with Choice of Dressings

Freshly Sliced Fruit

Chicken Salad Mini Croissants

Quiche – Lorraine, Florentine, Southwestern (*choice of two*)

French Toast with Warm Maple Syrup

Orange, Cranberry & Apple Juices

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea

## Special Additions

Mixed Berries, Yogurt, & Granola Parfaits- \$5

Breakfast Sandwiches- \$7

*All Prices Subject to 23% Service Charge & 7% Tax*





## Plated Breakfast

All Plated Breakfasts are Served with Apple, Orange & Cranberry Juices, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
Basket of Mini Muffins with Whipped Butter for Each Table

### Eggs Benedict - \$18

Two Poached Eggs, Served with Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce, Served with Lyonnaise Potatoes

### Farmer's Frittata - \$17

Roasted Peppers, Asparagus Tips, Yukon Gold Potatoes, Baked in Farm Fresh Eggs, Topped with Asiago Cheese, Served with Garden Greens

### Crowne Sunrise - \$15

Farm Fresh Scrambled Eggs, Bacon or Sausage Links, Served with Home-Fried Potatoes

### French Toast - \$14

Cinnamon Swirl French Toast with Fruit Garnish, Served with Warm Maple Syrup, Powdered Sugar & Bacon or Sausage

*All Prices Subject to 23% Service Charge & 7% Tax*



# Breaks

## Sliders & Slaw - \$18

Angus Beef, Teriyaki Chicken & Pulled Pork Sliders  
Louisiana Sweet & Sour Cole Slaw  
House-Made Chips  
Assorted Sodas, Iced Tea & Bottled Water

## Crowne Grand Continental - \$17

Sliced Seasonal Fruit & Berry Display  
Muffins, Bagels & Breakfast Breads  
Whipped Butter, Traditional & Light Cream Cheese, Fruit Preserves  
Assorted Greek Yogurts  
Orange, Apple & Cranberry Juices  
Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Chips & Dips - \$16

Traditional & Roasted Pepper Humus & Ranch Dip  
House-Made Chips with Onion Dip  
Buffalo Chicken Dip with Tortilla Chips and Baguette Chips  
Assorted Sodas, Iced Tea & Bottle Water

## Stadium Break - \$16

Mini-Corn Dogs, Soft Pretzels with Mustard,  
Buttered Popcorn, Nacho Chips with Salsa, Warm Queso  
Dip & Peanuts  
Assorted Sodas, Iced Tea & Bottled Water

## Handheld Breakfast Break - \$15

Assorted Breakfast Sandwiches & Wraps  
Fresh Sliced Fruit (Including But Not Limited to Apples, Bananas, Pears, etc.)  
Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Sweets Break - \$15

Oven-Fresh Cookies, Chocolate Fudge Brownies, Blondies,  
Assorted Novelty Ice Cream, Assorted Mini Desserts  
Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Flatbread Pizzas & Chips - \$15

Sausage & Roasted Peppers, Tomato-Basil &  
Garden Veggie Flatbreads  
House-Made Chips  
Assorted Sodas, Iced Tea & Bottled Water

*All Prices Subject to 23% Service Charge & 7% Tax*





### Classic Continental - \$14

Seasonal Whole & Sliced Fruits  
Muffins, Bagels & Breakfast Breads  
Whipped Butter, Traditional & Light Cream Cheese & Fruit Preserves  
Orange, Apple & Cranberry Juices  
Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

### Donut Dunk - \$14

Warm Glazed & Sugar-Coated Donuts  
Assorted Donut Holes  
Chocolate & Caramel Dipping Sauce  
Seasonal Fruit Salad  
Orange, Apple & Cranberry Juices  
Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

### Fruit & Cheese Board - \$14

Local & Imported Artisan Cheese Display  
with Variety of Crackers & Mustards  
Sliced Seasonal Fruits with Honey-Mint Yogurt Dip  
Assorted Sodas, Iced Tea & Bottled Water

### Nacho Bar - \$14

Tortilla Chips with Warm Queso Dip  
Pico de Gallo, Sliced Black Olives, Black Bean & Corn Salsa,  
Sliced Pickled Jalapenos & Sour Cream  
Assorted Sodas, Iced Tea & Bottled Water  
Add Taco Beef, Pulled Pork or Fajita Chicken for an Additional  
\$3.00 per person

## Build-a-Break

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas - \$49 per gallon

Assorted Pastries - \$35 per dozen

Freshly Baked Assorted Cookies or Brownies - \$32 per dozen

Assorted, Individual Bags of Chips - \$4 per bag *based upon consumption*

Assorted Juices - Orange, Apple & Cranberry - \$4 per bottle *based upon consumption*

Assorted Diet & Regular Sodas or Bottled Water - \$4 per bottle *based upon consumption*

Bottled Water - \$4 per bottle *based upon consumption*

Assorted Granola Bars - \$3 per bar *based upon consumption*

# Lunch Buffet

Minimum of 20 People

For groups less than 20, a small group fee of \$75 will apply.

All Buffets Served with Iced Tea & Fresh Brewed Coffee, Decaffeinated

Coffee & Herbal Teas

Children between 3-12 are \$12

## Sandwich Platter Buffet - \$32 per person

Garden Greens - Choice of 2 Dressings

Chef's Choice Signature Salad

Roasted Vegetables with Garlic Aioli

Grilled Marinated Chicken Breast with Pesto Aioli

Grilled Sirloin Steak with Roasted Pepper Aioli

Served on Focaccia Bread

Cookie & Brownie Platters

## The House Buffet - \$32 per person

Garden Greens - Choice of 2 Dressings

Chef's Choice of Pasta

Chef's Choice of Beef

Chef's Choice of Chicken

Chef's Choice of Starch & Vegetable

Rolls & Butter

Chef's Choice of Assorted Desserts

## Mediterranean Buffet - \$29 per person

Greek Salad

*Chopped Romaine, Feta, Kalamata Olives, Red Onion, Roma Tomatoes*

Orzo & Pea Salad

Tomato-Basil Flatbread

Sizzling Grill Station

*Sliced Steak, Chicken, Artichoke Hearts, Roasted Peppers*

Hummus Dip

Warm Spinach & Artichoke Dip

Pita Chips & Bread Display

Chef's Choice of Assorted Desserts

## Deli Spread - \$27 per person

Choice of 2 Salads

*Pasta Salad, Cole Slaw, Potato Salad, Garden Greens*

Turkey, Ham, Roast Beef, Salami

Cheddar, Swiss and Provolone

Lettuce, Tomato, Onions, Pickles, & Assorted Condiments

Assorted Sliced Breads & Kaiser Rolls

House-Made Chips

Chef's Choice of Assorted Desserts

*All Prices Subject to 23% Service Charge & 7% Tax*





### **Pasta Buffet - \$26 per person**

Garden Greens - Choice of 2 Dressings  
Penne Pasta  
Marinara and Alfredo Sauces  
Sliced Grilled Chicken Breast  
Italian Style Meatballs  
Garlic Breadsticks  
Chef's Choice of Assorted Desserts

### **South of the Border - \$24 per person**

Southwestern Salad  
*Chopped Romaine, Tortilla Strips, Cheddar Cheese, Radish, Scallions, Avocado Ranch & Chili-Lime Vinaigrette*  
Fajita Seasoned Beef & Chicken  
Soft Tortilla Shells, Sautéed Peppers, Onions, Black Beans, Corn,  
Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese, Diced Tomatoes  
Cookie & Brownie Platters

### **Pittsburgh Soup & Salad Buffet - \$23 per person**

Soup Du Jour  
Garden Greens - Choice of 2 Dressings  
French Fries  
Grape Tomatoes, Olives, Sweet Onions, Sliced Cucumbers, Shredded Carrots, Shredded Cheese, Chopped Bacon  
Cookie & Brownie Platters

### **Boxed Lunch - \$16 per person**

Ham and American on a Kaiser Roll  
Turkey and Provolone on a Kaiser Roll  
Vegetable Hummus Wrap  
Chips, Cookie, Whole Fruit  
Bottled Water or Assorted Sodas

*All Prices Subject to 23% Service Charge & 7% Tax*



# Plated Lunches

Choice of 2

Served with Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Add Plated Desserts for your group at \$5.00 per person

## **Crowne Pittsburgh Steak Salad- \$23 per person**

Garden Greens with Assorted Toppings, Fried Onions Straws and Choice of Dressings

## **BBQ Brisket Sandwich - \$19 per person**

Slow Roasted Beef Brisket, Peach-Bourbon BBQ Sauce, Washington Reserve White Cheddar, House-Made Bread & Butter Pickles, Whole Wheat Brioche Bun, Sliced Fresh Fruit, House-Made Chips

## **Steak Sandwich- \$19 per person**

6oz Sliced Sirloin, Served on Toasted Garlic Toast, topped with Sautéed Mushrooms and Onions, Served with House-Made Chips

## **Crowne Club Croissant - \$18 per person**

Roasted Turkey, Ham, Caramelized Bacon, Bibb Lettuce, Tomato, & Roasted Garlic Aioli on a Buttery Croissant, Sliced Fresh Fruit, House-Made Chips

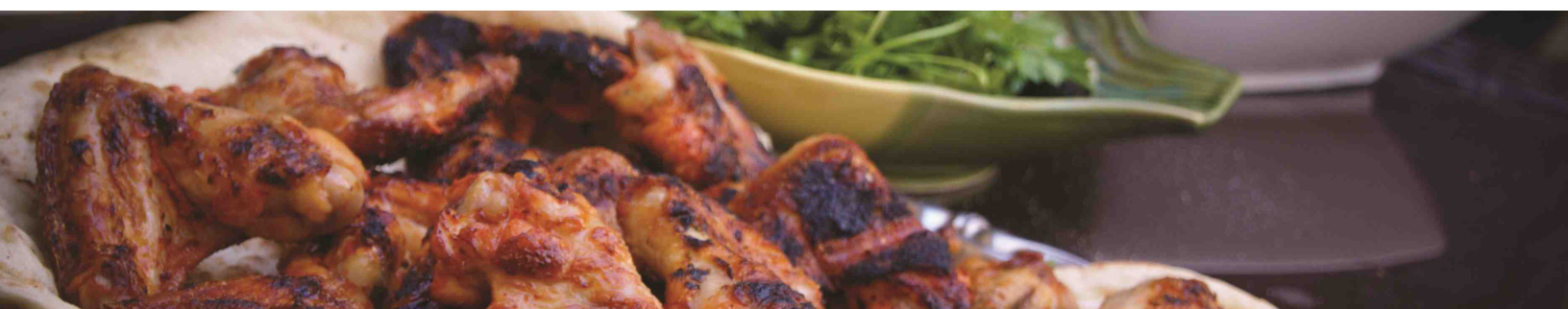
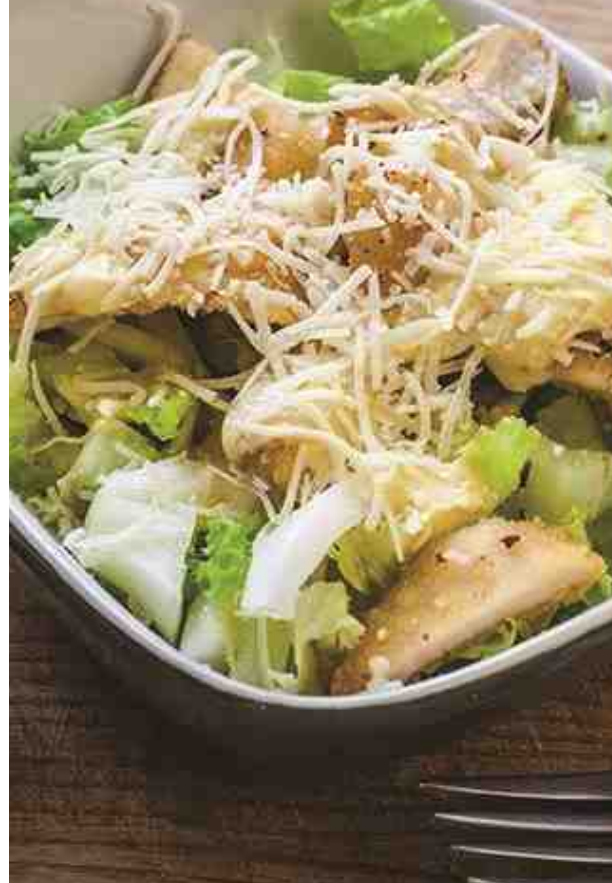
## **Lemon Chicken Pita - \$17 per person**

Lemon-Rosemary Marinated Chicken Breast, Sliced Roma Tomatoes, Shredded Lettuce, Cucumber-Sour Cream Sauce in a Pita Pocket, Served with House-Made Chips

## **Crowne Caesar - \$14 per person**

Chopped Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing  
Add Grilled Chicken \$4, Grilled Shrimp \$5 or Salmon \$5

*All Prices Subject to 23% Service Charge & 7% Tax*







# Dinner Buffet

Minimum of 20 People

Groups less than 20, a small group fee of \$75 will apply.

All Buffets Served with Ice Tea, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## The Executive Buffet - \$44 per person

Arugula Salad

*Local Baby Arugula, Shaved Manchego Cheese, Gala Apples, Lemon Vinaigrette, Candied Pecans*

Herb-Roasted Fingerling Potatoes

Lemon Grilled Asparagus

Roasted Heirloom Cauliflower

Carved New York Strip with Bordelaise Sauce

Roasted Chicken

*Bone in Chicken Breast, Seasoned with House-Made Rub*

Jumbo Lump Crab Cakes with Parsley-Lemon Remoulade

Chef's Choice of Assorted Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea



## The House Buffet - \$36 per person

Garden Greens - Choice of 2 Dressings

Choice of Pasta

*Penne Ala Vodka, Tortellini Alfredo or Pesto Farfalle*

Choice of Beef

*Sliced NY Strip, Flank Steak or Sirloin Medallions*

Choice of Chicken

*Marsala, Romano, Al Fresco, Piccata*

Choice of Starch & Vegetable

Rolls & Butter

Chef's Choice of Assorted Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

### **The Deluxe Buffet - \$34 per person**

Caprese Salad

*Local Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil Leaves, Extra Virgin Olive Oils, Aged Balsamic*

Red Skin Potato Salad

*Redskin Potatoes, Onions, Parsley, Capers*

Fresh Fruit Kabobs with Honey-Mint Yogurt Dip

Arancini

*Risotto Balls Stuffed with Fresh Mozzarella Served with San Marzano Tomato Sauce*

Assorted Flatbreads

*Assortment of Mushroom, Roasted Pepper, Buffalo Mozzarella, Roma Tomato and Vidalia Onion Flatbreads*

Choice of Chicken

*Marsala, Romano, Picatta, Al Fresco*

Individual Miniature Tiramisu

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

### **Mediterranean Buffet - \$29 per person**

Greek Salad

*Chopped Romaine, Feta, Kalamata Olives, Red Onion, Roma Tomatoes*

Orzo and Pea Salad

Tomato-Basil Flatbreads

Sizzling Grill Station

*Sliced Steak, Chicken, Artichoke Hearts and Roasted Peppers*

Hummus Dip, Warm Spinach and Artichoke Dip

Pita Chips & Assorted Bread Display

Chef's Choice of Assorted Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

### **South of the Border - \$29 per person**

Garden Greens

*Romaine, Tortilla Strips, Cheddar Cheese, Radish, Scallions, Avocado Ranch & Chili-Lime Vinaigrette*

Fajita Seasoned Beef and Chicken

Sautéed Peppers and Onions, Black Beans and Corn, Pico de Gallo

Guacamole, Sour Cream, Cheddar Cheese, Diced Tomatoes

Cookie & Brownie Platters

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

### **Pasta Buffet - \$28 per person**

Garden Greens - Choice of 2 Dressings

Penne Pasta

Marinara and Alfredo Sauces

Sliced Grilled Chicken Breast

Italian Style Meatballs

Garlic Breadsticks

Chef's Choice of Assorted Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

*All Prices Subject to 23% Service Charge & 7% Tax*





## Plated Dinners

Choice of Two Entrées, Served with Garden Greens, Dinner Rolls & Whipped Butter  
Served with Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

### **Crowne Sirloin - \$37 per person**

Grilled Sirloin, Shallot-Parsley Sauce. Served with Roasted Red-Skin Potatoes and Glazed Baby Carrots  
Upgrade to Filet Mignon - \$47

### **Pan-Seared Marinated Halibut - \$37 per person**

Halibut Filets, Marinated in Olive Oil, Garlic, Basil, & Fresh Lemon, Served with Artichoke Hearts, Roasted Tomatoes & Potatoes au Gratin

### **NY Steak Au Poivre - \$32 per person**

Pan Roasted Black Pepper Crusted NY Strip, Brandy Cream Sauce, Served with Wilted Baby Kale & Parsley-Truffle Fries

### **Grilled Salmon - \$29 per person**

Grilled Salmon, Lemon Buerre Blanc Sauce, Served with Petite Green Beans & Whipped Potatoes

### **Grilled Chicken Al Fresco - \$22 per person**

Grilled Marinated Chicken Breast, Layered with Sliced Tomatoes, Basil & Fresh Mozzarella, Served with Risotto & Roasted Seasonal Vegetables

### **Chicken Marsala - \$21 per person**

Pan Roasted Chicken Breast Served with Wild Mushroom-Marsala Sauce, Served with Roasted Yukon Gold Potatoes & Asparagus Spears

### **Trip Colored Tortellini - \$20 per person**

Seasonal Vegetables and Alfredo Sauce, Served with Garlic Bread  
Add Chicken - \$4 or Shrimp - \$5

### **Penne Primavera - \$20 per person**

Seasonal Vegetables, Penne Pasta, Basil Pesto Sauce, Served with Garlic Bread. Gluten-Free Pasta available upon request

*All Prices Subject to 23% Service Charge & 7% Tax*

# Hors d'oeuvres Station

## Charcuterie Display - \$14 per person

To include but not limited to: Assorted Charcuteries, Salamis, Prosciutto and Soppressata, Olives, Peppers, Artichoke Hearts, Cured and Pickled Vegetables.

## Artisanal Cheese Display - \$10 per person

Imported & Local Artisanal Cheeses,  
Served with Assorted Mustards, Crostini & Crackers

## Crudit  - \$8 per person

Assorted Fresh, Seasonal Raw Vegetables,  
Served with Hummus & Ranch Dip

## Fruit Display - \$8 per person

Seasonal Sliced Fruit  
Served with Honey-Mint Yogurt Dip



## Cocktail Party Menu

Price Per Person

3 Items \$14 | 5 Items \$19 | 7 Items \$24

Hors d'oeuvres Served for 60 Minutes

Arancini

Chicken Wings

BBQ Meatballs

Spanakopita

Chicken & Pineapple Kabob

Beef Wellington

Coconut Chicken

Mini Grilled Cheese

Stuffed Mushrooms

Tomato-Basil Bruschetta

Pork Pot Stickers

Chicken Quesadillas

Cheese Quesadillas

All Prices Subject to 23% Service Charge & 7% Tax

# Executive Meeting Package

Specially Prepared for Groups of 15 or Less  
Served with Iced Tea & Lemonade

**Soup & Salad Combination - \$16 per person**

**Soup & Sandwich Combination - \$18 per person**

**Salad & Sandwich Combination - \$20 per person**

## Sandwich Boards

All Sandwiches Served with House-Made Chips

### BBQ Brisket

Slow Roasted Beef Brisket, Peach-Bourbon BBQ Sauce, Washington Reserve White Cheddar, House-Made Bread & Butter Pickles, Whole Wheat Brioche Bun, Sliced Fresh Fruit

### The Crowne Club

Oven-Roasted Turkey Breast, Smoked Ham, Caramelized Bacon, Bibb Lettuce, Pickled Onions on Whole Wheat Brioche Bun

### Lemon Chicken Pita Wrap

Lemon-Rosemary Marinated Free-Range Chicken Breast, Sliced Roma Tomatoes, Shredded Lettuce Cucumber-Sour Cream Sauce in a Pita Pocket

### Garden Wrap

Grilled Marinated Zucchini, Summer Squash, Red & Yellow Peppers, Red Onion, Spring Mix, House-Made Red Wine Vinaigrette on Spinach Wrap

## Salads Bowls

Salads Accompanied by Rolls & Butter & Chef's Recommendation of Dressing

Please Feel Free to Ask for Changes | Add: Chicken Breast \$8, Sliced Flank Steak \$9, Grilled Salmon \$10

### Crowne Plaza Caesar

Chopped Romaine, Toasted Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing

### Garden Salad

Spring Mix Greens, Shredded Carrots, Black Olives, Pickled Onion Ribbons, Heirloom Grape Tomatoes, Toasted Focaccia Croutons, Ranch or Italian Dressing

### Italian Garden

Local Baby Arugula, Thinly Sliced Prosciutto, Grilled Red Onion Rings, Julienned Gala Apples, Candied Walnuts & Roasted Garbanzo Beans, Balsamic Vinaigrette

## Soup Du Jour

Wedding Soup, Chicken Noodle Soup, Tomato Soup, Butternut Squash Soup, Baked Potato Soup



# Chef Attended Food Stations

Chef Attendant Fee- Starting at \$125

One Chef per 50 People

## **Noodle/Stir Fry Station - \$10 per person**

Proteins- Beef, Chicken, Pork Belly, Shrimp or tofu

Noodle/Rice- Rice Noodles, Jasmine Rice and or Soba Noodles  
(Gluten Free available upon request)

Veggies- Scallions, Shitake Mushrooms, Peppers, Broccoli, Bok Choy, Kimchi, Cucumbers

## **Pasta Station - \$10 per person**

Proteins- Chicken and Sliced Italian Sausage

Pastas- Tortellini and Penne (Gluten Free available upon request)

Sauces- Marinara, Alfredo and Basil Pesto

Toppings- Spinach, Mushrooms, Parmesan Cheese, Peppers, Onions

## **Crepe Station - \$7 per person**

Berries- Chambord Flambe

Banana- Nutella- Frangelico Flambe

Suzettes- Candied Orange, Grand Marnier & Sweet Ricotta

Cherries Jubilee- Bing Cherries, Kirsch Flambe & Vanilla Mascarpone

## **Omelet Station - \$6 per person**

Available with egg whites and/or egg substitute

Standard Omelet Set up- Ham, Onions, Peppers, Mushrooms,  
Spinach, Chopped Bacon, Cheddar & Swiss Cheese

Upgrades- Shrimp, Crab, Lobster - *Market Price Variable*



# Frequently Asked Questions

## When are final counts due for events?

Final counts are due 1 week prior to the event if possible. As much as we prepare in advance, we do understand there could be last minute additions, requests and/or changes.

## Is it possible to accommodate dietary needs?

Yes, our chef can accommodate most needs. Please contact our catering office to determine if we can accommodate specific needs.

## Is the kitchen nut-free?

Our kitchen is not a nut free or gluten free environment. Please let us know of any allergies in advance so we can make our chef and staff aware.

## Do you provide linens, tables, chairs, etc.?

Yes, we provided those items. We understand that life can get busy so to help eliminate the stress, we have found it helpful to have those items on hand. We also provide non-floral centerpieces.

## Does the staff set up and clean up after the event?

Our staff will set up and tear down hotel items such as tables, chairs, remove linens, plates and utensils. The client is responsible for any decorations such as centerpieces, signage, balloon arches, etc. We do ask that decorations NOT be hung on hotel walls.

## Do you provide bartenders?

Yes, we provide bartenders. Bartender(s) are included with an open bar, but for a cash or host bars, there is a \$100.00 bartender's fee.

## Can we take home any extra food from the buffet or plated meal where guests didn't show up?

Due to the health regulations, the integrity of the food temperatures, and safety of the guests, we do not allow food to be taken home or off the premises.



**CROWNE PLAZA<sup>®</sup>**  
HOTEL & SUITES PITTSBURGH SOUTH

164 Fort Couch Road | Pittsburgh, PA 15241  
T: 412.833.5300 | [CrownePlaza.com/PittsburghSo](https://www.CrownePlaza.com/PittsburghSo)

