

**CADENCE+**

# *At The Strip*

WINE • DINE • CELEBRATE

**FULL CATERING MENU**



# MORNING BREAKFAST



*Requires 20 Guest Minimum*

## **Bagels & Spreads \$5.95 Each**

Plain, Everything, and Blueberry Bagels Served with Cream Cheese, Salted Butter, and House-Made Smoked Salmon

## **Rise And Shine \$14.95 Per Guest**

Seasonal Fruit Salad, Assorted Breakfast Pastries, And Breads

## **BYO - Yogurt Bowl \$12.95 Per Guest**

Greek And Local Plain Vanilla Yogurts, House-Made Granola, Fresh Seasonal Berries, Toasted Coconut, And Local Honey

## **Continental Breakfast \$20.95 Per Guest**

Seasonal Fruit Salad, Cheddar Scrambled Eggs, Breakfast Potatoes, Turkey Sausage, Bacon, And French Toast Souffle with Maple Syrup

## **BEVERAGE**

### **Hot Beverage Service \$5.95 Per Guest**

Freshly Brewed Coffee, Decaf and Tea Lemon, Honey, And Assorted Sweeteners

### **Individual Bottled Beverages**

Orange, Cranberry, Or Apple Juices **\$2.75** San Pellegrino **\$2.75**

Coke, Diet Coke, Sprite or Ginger Ale **\$2.00**

Bottled Water **\$1.75**

## **SNACK BREAK**

### **Mid-Morning Boost \$5.95 Per Guest**

Assorted Whole Fruit, Granola Bars and Mini Pretzels

### **BYO Trail Mix \$7.95 Per Guest**

Almonds, Pistachios, Cashews, Pumpkinseeds, Sunflower Seeds and Dried Fruits

### **Bavarian Pretzel Sticks \$5.95 Per Guest**

Beer Cheese, Cheddar Cream Cheese and Honey Mustard Dipping Sauces

### **Dip It Station \$7.95 Per Guest**

Warm Dips Pesto Parmesan and Buffalo Chicken

Cold Dips Crispy Onion, Ranch and Hummus Served with Tortilla Chips, Pita and Potato Chips

# SUNDAY BRUNCH

## ANYTIME



*\$39.95 Per Guest*

*Requires 20 Guest Minimum*

*Brunch Buffet Includes Hot Beverage Service*

### **Brunch Displays (Please Select Either Donut or Croissant Display)**

#### **Design Your Donut**

##### **Plain Cake and Yeast Donuts with Assorted Toppings:**

Crumbled Bacon, Peanut Butter Chips, Chocolate Curls, Sprinkles, Fruity Pebbles, Oreos, Chocolate Frosting and Powdered Sugar Glaze

#### **Croissant Display (Please Select Two)**

- + Egg Salad with Spinach and Havarti
- + Pesto Chicken Salad with Provolone and Arugula
- + Tuna Salad with Greens and Cucumbers
- + Smoked Salmon Cucumber and Dill-Cream Cheese Spread

#### **From The Garden (Please Select Two)**

- + Romaine & Berry Goat Cheese, Walnuts, Rolled Oat Croutons, Cider Dressing
- + Field Greens Tomatoes, Cucumbers, Carrots, White Balsamic Dressing
- + Antipasto Cucumber, Tomato, Olives, Artichokes, Parmesan, Balsamic Dressing
- + Southern Caesar Bacon, Cornbread Croutons and Roasted Tomato-Caesar Dressing
- + Seasonal Fruit Seasonal Melon, Pineapple, Berries and Grapes

#### **Odds & Ends (Please Select Two)**

- + Breakfast Potatoes Onions, Bell Peppers and Paprika Butter
- + Hash Brown Casserole Cheddar Cheese, Sour Cream and Green Onions
- + Wild Rice Pilaf Carrots, Celery, Onion and Fresh Thyme
- + Parmesan Potatoes Parmesan Cheese, Brown Butter and Fresh Herbs
- + House Mac & Cheese Cream, Cheddar, Mozzarella and Crumb Topping
- + Kielbasa Bell Peppers, Onions and Maple-Bourbon BBQ Sauce
- + Breakfast Meats Pork Sausage Patties and Applewood Smoked Bacon
- + Bistro Vegetables Zucchini, Squash, Bell Peppers, Onions, Carrots and Herb Oil
- + French Beans Toasted Almonds and Lemon Olive Oil
- + Buttermilk Biscuit with Country Gravy Sausage and Peppercorn Cream Gravy

#### **Entrees (Please Select One)**

- + Chicken Pot Pie Cream of Chicken, Vegetables and Topped, Pastry Dough
- + Shrimp And Grits Cheddar-Cream Grits, Tasso Ham and Cayenne Butter
- + Roasted Garden Frittata Garden Vegetables and Lemon Creme Fraiche
- + Grilled Salmon Lemon-Chive Beurre Blanc
- + Bread Pudding Maple Syrup
- + Chicken And Waffles Southern Fried Chicken, Waffle Quarters and Hot Honey

# LUNCH BUFFET SELECTIONS



## **Tuscan Lunch Table \$24.95 Per Guest**

Buffet Includes Traditional Caesar Salad and Garlic Bread Sticks

*Requires 20 Guest Minimum*

### **Penne Pasta Tossed with Your Choice of Two:**

- + **Bolognese** Ground Beef, Pork and Prosciutto-Based Tomato Sauce
- + **Local Mushroom** Cream Pennsylvania Mushrooms, Gorgonzola and Roasted Garlic
- + **Tomato-Basil** Plum Tomatoes, Fresh Basil and Garlic
- + **Cuigini** Italian Sausage, Pepperoni, Cream and Ricotta Cheese
- + **Classic Alfredo** Cream, Leeks, Parmesan Cheese and Roasted Garlic

### **Choice of One Entree:**

- + **Chicken Capricciosa** Arugula, Shaved Parmesan, Grape Tomatoes and Fresh Lemon
- + **Chik'n Capricciosa** Arugula, Nutritional Yeast, Grape Tomatoes and Fresh Lemon
- + **Eggplant Parmesan** Seasoned Panko, Mozzarella and Fresh Basil
- + **Grilled Chicken Parmesan** Fresh Herbs, Mozzarella and Tomato- Basil Sauce
- + **Meatballs Marinara** Tomato-Basil Sauce and Parmesan Cheese

### **Additional Entree: +\$4.95 Per Guest**

- + **Grilled Salmon** Lemon-Chive Beurre Blanc
- + **Roast Pork Loin** Pancetta, Spinach and Marsala Wine Sauce
- + **Tuscan-Style Flank Steak** Rosemary, Lemon, Red Pepper Flake and Jus

## **Common QUE \$24.95 Per Guest**

*Requires 20 Guest Minimum*

Buffet Includes Red Cabbage Slaw, Cornbread Muffins with Honey Butter, Sandwich Buns and your choice of 3 BBQ Sauces.

**Sauces:** Smoked Poblano-Vinegar BBQ Sauce, Root Beer BBQ Sauce, House Bold BBQ Sauce, Maple-Bourbon BBQ Sauce, Korean Style BBQ Sauce

### **(Please Select Two)**

- + **Baked Beans** Pinto, Black and White Beans and Brown Sugar-Mustard Sauce
- + **Mac & Cheese** Cream, Cheddar and Mozzarella Cheese and Crumb Topping
- + **Rice & Beans** Brown Rice, Black Beans, Bell Peppers and Cilantro
- + **Sweet Potato Wedges** Brown Sugar, Honey and Black Sesame Seeds

### **(Please Select Two)**

- + **Smoked Pulled Pork**
- + **Grilled Chicken** with Roasted Corn Chow Chow
- + **Smoked Pulled Chicken**
- + **Kielbasa** with Bell Peppers and Onions
- + **Smoked Jack Fruit**

**Additional Charge: +\$5.95 Per Guest** Smoked Brisket, St. Louis Rib, Grilled Salmon

# LUNCH BUFFET SELECTIONS CONT.



## **Southwestern Bowls \$24.95 Per Guest**

Buffet Includes: Spanish Slaw, Tortilla Chips, Queso Fresco, Cilantro/ Onions, Red Salsa, Sour Cream, and Fresh Limes

*Requires 20 Guest Minimum*

### **(Please Select Two)**

- + **Cilantro Rice** Select Brown or White Rice
- + **Cauliflower Rice** Tomatoes, Cilantro, Lime Zest
- + **Patatas Picantes** Crispy Fried Potatoes, Sea Salt
- + **Spiced Black Beans** Bell Peppers, Onions
- + **Borracho Beans** Lager, Smoked Ham, Jalapenos and Tomato

### **(Please Select Two)**

- + **Carne Molida** Cumin-Chili Ground Beef, Caramelized Onion-Tomato Salsa
- + **Peri Peri Chicken** Fresh Chilis, Fresh Citrus, Cilantro and Oregano
- + **Carnitas** Slow Cooked Pork, Cilantro and Onions
- + **Jack Fruit** Seasonal Grilled Vegetables, Fresh Citrus and Cilantro
- + **Chick Pea Chorizo** Paprika, Cinnamon, Chiles

### **Additional Charge: +\$5.95 per guest**

- + **Petite Shrimp** Bell Peppers, Onions and White Wine-Tomato Butter
- + **Smoked Chopped Brisket** House Rub, Crispy Shallots, Charred Tomato Puree
- + **Marinated Skirt Steak** Caramelized Onions, Cilantro-Lime Butter

# LUNCH BUFFET

## SOUP, SALAD & SANDWICH



**Soup, Salad & Sandwiches \$24.95 Per Guest** *Buffets Includes Seasoned Potato Chips*  
*Requires 20 Guest Minimum*

*(Please Select One)*

- + **Roasted Tomato** Fresh Bread, Garlic and Cream
- + **Traditional Wedding**
- + **Classic Chicken Noodle**
- + **Minestrone**

*(Please Select One)*

- + **Traditional Caesar Salad** House-Made Croutons, Parmesan, Caesar Dressing
- + **Garden Salad** Tomatoes, Cucumbers, Carrots, Buttermilk and Balsamic Dressing
- + **Kale & Quinoa Salad** Blueberries, Red Cabbage, Sunflower Seeds, Citrus Dressing
- + **Southern Caesar** Bacon, Corn Bread Croutons, Roasted Tomato-Caesar Dressing
- + **Fruit Salad** Seasonal Melon, Pineapple, Fresh Berries

*(Please Select Two Sandwiches from Either Listing)*

**Served Hot:**

- + **Grilled Cheese** Cheddar Cheese and Tomato
- + **Bacon Grilled Cheese** Cheddar Cheese and Tomato
- + **Pastrami on Pretzel Bun** Swiss, Dill Pickles, and Grainy Mustard
- + **Cuban** Pork, Ham, Swiss, Mustard and Dill Pickles
- + **Portabella Cuban** Vegan Ham, Non-Dairy Cheese, Mustard, and Pickles

**Served Cold:**

- + **Italian Salami**, Pepperoni, Provolone, Capicola, Tomatoes and Greens
- + **Caprese** Fresh Mozzarella, Tomatoes, Pesto and Greens
- + **Chicken Salad Croissant** Greens, Tomatoes and Dill Pickles
- + **Chik'n Salad Wrap** Greens, Fresh and Pickled Cucumbers and Hummus
- + **Grilled Vegetable Wrap** Fresh Cucumbers, Hummus and Dried Cranberries
- + **Turkey on Pretzel Bun** Lettuce, Tomato, Provolone, Mustard, and Mayo

# PLATED LUNCH



All Lunches Include Your Choice of a First Course, Plated Dessert (Page 16), and Fresh Baked Roll with Sea Salted Butter

## Single Entree **\$44.95 Per Guest**

### First Course *(Please Select One)*

- + **Caesar Salad** Croutons, Parmesan with Caesar Dressing
- + **Baby Iceberg Wedge** Bacon, Tomatoes, Fresh Herbs with Smoked Blue Cheese Dressing
- + **Field Greens** Tomato, Cucumber, Marinated Carrots with White Balsamic Dressing

### Entrée Selections *(Please Select One)*

- + **Petite Filet** Red Wine Sauce or Smoked Blue Cheese Butter
- + **Grilled Salmon** Lemon-Chive Beurre Blanc
- + **Crab Cake** Lemon Aioli
- + **Lemon Roasted Chicken**
- + **Chik'n Capricciosa** Tomato-Arugula Pesto, Nutritional Yeast

### Vegetables *(Please Select One)*

- + **Broccoli** Garlic Oil
- + **French Beans** Toasted Almonds and Lemon Olive Oil
- + **Heirloom Carrots** Lime Zest-Local Honey
- + **Grilled Asparagus** Lemon Olive Oil

### Starches *(Please Select One)*

- + **Mashed Potatoes**
- + **Farro Spinach and White Beans**
- + **Red Potatoes** Garlic Oil, Parsley and Sea Salt
- + **Risotto Cake** Parmesan, Lemon Zest and Fresh Herbs

# BOXED LUNCH



**\$16.00 Each**

**Hand Helds** Include Potato Chips, Fruit Salad, Cookie

**Salads** Include Fresh Baked Roll with Butter, Fruit Salad, Cookie

## Hand Helds

- + **Italian Hoagie** Salami, Pepperoni, Provolone, Capicola, Tomato, Pesto, Greens
- + **Caprese Hoagie** Fresh Mozzarella, Roast Tomatoes, Pesto, Lemony Greens
- + **Chicken Salad Croissant** Classic Chicken Salad, Greens, Dill Pickles
- + **Tuna Salad Croissant** Classic Tuna Salad, Greens, Dill Pickles
- + **Virginia Ham on Pretzel Bun** Greens, Tomato, Provolone, Mustard Mayo
- + **Turkey on Pretzel Bun** Greens Tomato, Provolone, Mustard Mayo
- + **Roast Beef Croissant** Greens, Horseradish-mayo, Swiss, Red Onion
- + **Chik'n Salad Wrap** Greens, Fresh and Pickled Cucumbers
- + **Grilled Vegetable Wrap** Grilled Vegetables, Fresh Cucumbers, Hummus, Dill Pickles

## Salads

- + **Chef's Classic Salad** Served with Buttermilk Ranch Dressing
- + **Chicken Caesar** House-Made Croutons, Parmesan, Creamy Caesar Dressing
- + **Chik'n Salad** Tomato, Cucumber, Carrot, Nutritional Yeast, Lemon Dressing
- + **Antipasto** Cucumber, Tomato, Olives, Artichokes, Parmesan, Balsamic Dressing
- + **Kale-Quinoa** Blueberries, Red Cabbage, Sunflower Seeds, Citrus Dressing
- + **Sesame Seared Tuna** Rice, Edamame, Pickled Ginger, Fresh Herbs, Yuzu Dressing
- + **Grilled Salmon** Greens, Toasted Almonds, Blue Cheese, White Balsamic Dressing
- + **Grilled Chicken** Brown Rice, Black Beans, Green Salsa, Tomatoes, Avocado Ranch

## Beverages:

Iced Tea **\$2.75 bottle**

Lemonade **\$2.75 bottle**

Soda (Coke Products) **\$2.00 can**

Bottled Water **\$1.75**



# PASSED HORS D'OEUVRES



## PASSED HORS D'OEUVRES - HOT

**\$3.75 Per Piece**

- + Bacon Wrapped Sweet Potato Black Pepper and Maple Syrup
- + Canape Melt Parmesan & Mozzarella
- + Jalapeno Bacon Bite Spiced Cream Cheese Edamame Potsticker Yuzu Glaze
- + Margherita Pizzettas Fresh Mozzarella, Tomato, Basil Pesto
- + Kielbasa & Pierogi Bite Toasted Onion, Crème Fraiche
- + Coconut Chicken Mango Chutney
- + Artichoke-Crab Tart Chive-Cream Cheese
- + Franks 'N Blankets Grainy Mustard Sauce, Poppyseed and Puff Pastry
- + Jack Fruit Fritters Guava BBQ Sauce
- + Chicken Parmesan Bites
- + Mini Shepherd's Pie
- + Petite Kale, Yukon and Quinoa Cakes Seasonal Warm Soup Shooters

### Additional Charge: **+Market Price**

- + Rosemary Shrimp Skewers
- + Jumbo Lump Crab Cake Lemon Aioli, Micro Beet Shoots
- + Za'atar Spice Lamb Lollipops Lemon Yogurt

## PASSED HORS D'OEUVRES - COLD

**\$3.75 Per Piece**

- + Petite Chicken Taco Marinated Cabbage, Spicy Mayo
- + Vegetable Coronet Grilled Vegetables, Goat Cheese, Micro Greens
- + Vegetable Maki Fresh Vegetables, Soy Pipette
- + Blackberry & Brie Canape Fresh Dill
- + Avocado Toast Avocado Spread, Micro Cilantro, Buttered Pullman Bread
- + Pork Belly Canape Cucumber, Korean Glaze, Cilantro
- + Vegetable Spring Roll Sweet Chile Sauce
- + Mango-Cucumber Cup Palm Sugar, Bird Chilies, Fish Sauce, Lime Juice
- + Caprese Pipette Fresh Mozzarella, Tomatoes, Basil, Lemon Zest, Balsamic Glaze
- + Strawberry and Tomato Tartare Canapes
- + Salmon Mousse on Everything Wonton

### Additional Charge: **+Market Price**

Spicy Tuna Coronet Nori Coronet, Sweeten Rice, Spicy Tuna Salad,  
Lump Crab and Roasted Corn Salad, Petite Beef Shawarma Filet Mint, Garlic Yogurt

# PRESENTATION TABLES



## **Tuscan Antipasto \$21.95 Per Guest**

Aged Provolone, Asiago, Gorgonzola, Fontina, and Marinated Pearl Mozzarella, Prosciutto, Soppressata, Salami, Olives, Pickled Vegetables, Artichokes, Pepperonata, Grilled Vegetables, White Bean-Arugula Tapenade, and Sundried Tomato Pesto Served with Grissini and Grilled Baguettes

## **Farmer's Vegetables \$18.95 Per Guest**

- + **Fresh Vegetables** Cucumbers, Carrots, Broccoli, Celery
- + **Pickled Vegetables** Green Beans, Onions, Mushrooms
- + **Roasted Vegetables** Cauliflower, Roma Tomatoes and Asparagus

**Dips:** White Bean-Arugula, Buttermilk Ranch, Hummus and Crispy Onion Served with Grissini, Crostini, and Fresh Baguettes

## **Cheese Shoppe \$21.95 Per Guest**

*(Subject To Change Based on Availability)*

- + **Rogue River Smoky Blue:** Rogue Creamery Central Point, Oregon
- + **Goat Rodeo Farm:** Cowboy Coffee and Fresh Chevre Allison Park, Pennsylvania
- + **Prairie Breeze Cheddar:** Milton Creamery Milton, Iowa
- + **Triple Cream Brie:** Marin French Cheese Petaluma, California

*Served with Grapes, Fresh Berries, Dried Fruits, Honey, and Grissini, Parmesan Flatbreads and Fresh Baguettes*

## **Tapas Table \$22.95 Per Guest**

Gazpacho Soup Shooters, Patatas Bravas, Dried Cured Chorizo, Jamon Serrano, Albondigas, Manchego, Goats Milk Cheese, Spanish Blue, Brussel Sprout Salad with Marcona Almonds and Sherry Dressing, Blistered Peppers, and House Spanish Olives Served with Tomato Bread, Fresh Baguettes and Flat Bread Crackers

# DINNER BUFFET SELECTIONS



**Two Entree \$64.95 Three Entree \$69.95**

*Buffets Include Fresh Baked Rolls with Salted Butter*

*Requires 20 Guest Minimum*

## **Salads (Please Select Two)**

- + **Caesar** House-Made Croutons, Parmesan and Caesar Dressing
- + **Baby Iceberg Wedge** Bacon, Tomatoes and Smoked Blue Cheese Dressing
- + **Antipasto** Cucumbers, Tomatoes, Olives, Artichokes, Parmesan, Balsamic Dressing
- + **Field Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Dressing
- + **Kale & Quinoa Salad** Blueberries, Red Cabbage, Sunflower Seeds, Citrus Dressing

## **Accompaniments (Please Select Two)**

- + **Bistro Vegetables** Zucchini, Squash, Bell Peppers, Onions, Carrots, Herb Oil
- + **French Beans** Toasted Almonds, Lemon Olive Oil
- + **Cauliflower Gratin** Cream, Cheddar And Mozzarella Cheeses, Crumb Topping
- + **Wild Rice Pilaf** Carrots, Celery, Onions, Fresh Thyme
- + **Fingerling Potatoes** Rosemary, Sea Salt
- + **Parmesan Potatoes** Parmesan Cheese, Brown Butter, Fresh Herbs
- + **Mashed Potatoes**

## **Penne Pasta with Choice of a Signature Sauce:**

- + **Bolognese** Ground Beef, Pork, And Prosciutto-Based Tomato Sauce
- + **Mushroom Cream** Pennsylvania Mushrooms, Gorgonzola, Roasted Garlic
- + **Tomato-Basil** Plum Tomatoes, Fresh Basil, Garlic
- + **Cuigini** Italian Sausage, Pepperoni, Cream, Ricotta Cheese
- + **Classic Alfredo** Cream, Leeks, Parmesan Cheese, Roasted Garlic

## **Entree Choices**

- + **Braised Short Ribs** Pearl Onions, Rosemary, Mushrooms, Red Wine Demi- Glace
- + **Chicken Capricciosa** Arugula, Shaved Parmesan, Grape Tomatoes, Fresh Lemon
- + **Chik'n Capricciosa** Arugula, Nutritional Yeast, Tomatoes, Fresh Lemon
- + **Grilled Salmon** Braised Spinach, Lemon-Chive Beurre Blanc
- + **Crab Cakes** Lemon Aioli Lemon Roast Chicken Petite Filet Red Wine Sauce
- + **Pork Medallions** Pancetta, Spinach, Marsala Wine Sauce

# DINNER STATIONS



**\$59.95 Per Guest**

**Please Make Selection From Each Category: Chef Carved, Saute & Salad**

## **Chef Carved**

**Please select One Protein and Two Accompaniments:**

*Served with Fresh Baked Dinner Rolls with Sea Salted Butter*

### **Proteins (Please Select One)**

- + **Citrus-Sage Roast Turkey** Pan Gravy, Citrus-Cranberry Compote
- + **Bacon Wrapped Turkey Breast** Apple Butter, Local Mustard
- + **Black And Blue Flank Steak** Cajun Rub, Blue Cheese-Panko Crumb Crust, Corn Relish
- + **Honey Ham** Mango Salsa, Local Mustard
- + **Brown Sugar Pork Loin** Maple-Bourbon BBQ Sauce, Grainy Mustard

### **Additional Protein Selections: +\$5.95 Per Guest**

- + **Grilled Salmon** Lemon-Chive Beurre Blanc, Cucumber Sauce
- + **Beef Tenderloin** Red Wine Sauce, Tarragon-Horseradish Cream
- + **Coriander & Pink Peppercorn Tuna Loin (Served rare)** Pickled Ginger, Wakame Salad

### **Tomahawk Ribeye +\$11.95 Per Guest**

Red Wine Sauce, Tarragon-Horseradish Cream

### **Accompaniments (Please Select Two)**

- + **Bistro Vegetables** Zucchini, Squash, Bell Peppers, Onions, Carrots, Herb Oil
- + **French Beans** Toasted Almonds, Lemon Olive Oil
- + **Cauliflower Gratin** Cream, Cheddar, Mozzarella, Crumb Topping
- + **Cheddar Grits** Cream Cheese, Tabasco, Parsley
- + **Wild Rice Pilaf** Carrots, Celery, Onions, Fresh Thyme
- + **Fingerling Potatoes** Rosemary, Sea Salt
- + **Mashed Potatoes**
- + **Parmesan Potatoes** Parmesan Cheese, Brown Butter, Fresh Herbs

### **Saute (Please Select One)**

#### **Pasta Station**

*Penne Pasta with Your Choice of Two Signature Sauces:*

- + **Bolognese** Ground Beef, Pork, And Prosciutto-Based Tomato Sauce
- + **Mushroom Cream** Pennsylvania Mushrooms, Gorgonzola, Roasted Garlic
- + **Tomato-Basil** Plum Tomatoes, Fresh Basil, Garlic
- + **Cuigini** Italian Sausage, Pepperoni, Cream, Ricotta Cheese
- + **Classic Alfredo** Cream, Leeks, Parmesan Cheese, Roasted Garlic

### **Add Two Additional Items: +\$5.95 Per Guest**

Grilled Chicken, Garlic Shrimp, Hot Italian Sausage, Sweet Italian Sausage, Bacon, Local Mushrooms, Ratatouille Vegetables, Meatballs

# DINNER STATIONS

## CONTINUED



### **Pittsburgh Pierogies**

Boiled and Pan-Fried Potato-Cheese Pierogies with A Selection of Sour Cream, Bacon, Caramelized Onions, Sauerkraut, Cheddar Cheese, and Green Onions

### **Add Two Additional Items +\$5.95 Per Guest**

Kielbasa, Smoked Pulled Pork, Chicken, Pastrami, Buttered Shrimp

### **Imported Risotto**

All Risotto Bases Are Made with Garlic, Shallots, White Wine, and Finished With Butter and Parmesan Cheese (*Except Vegan*)

### **Please Select One:**

- + **Classic**
- + **Crab & Spinach** Spring Onions, Green Peas, Chives, Fresh Lemon
- + **Alla Bolognese** Crispy Prosciutto, Basil, Fresh Nutmeg
- + **Smoked Salmon** Fresh Dill, Lemon Zest, Crème Fraiche
- + **Sweet Corn Pancetta** Fried Brussel Sprout Leaves
- + **Mushroom** Fresh Chives, Local Coffee

*\*Enhance Your Station with having your Risotto served out of a cheese wheel for \$5.95 Per Guest*

### **Salads (Please Select Two)**

- + **Caesar** Croutons, Parmesan, Caesar Dressing
- + **Iceberg Wedge** Bacon, Tomatoes, Fresh Herbs, Smoked Blue Cheese Dressing
- + **Antipasto** Cucumber, Tomato, Olives, Artichokes, Parmesan, Balsamic Dressing
- + **Field Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Dressing
- + **Kale & Quinoa Salad** Blueberries, Red Cabbage, Sunflower Seeds, Citrus Vinaigrette
- + **Southern Caesar** Bacon, Corn Bread Croutons, Roasted Tomato-Caesar Dressing
- + **Minted Pineapple** Brown Sugar, Lime Zest, Mint Syrup
- + **Toasted Orzo** Feta Crumbles, Sun-Dried Tomatoes, Artichokes with Vinaigrette Dressing

# PLATED DINNERS



**Single Entree + \$51.95 | Dual Entree +\$65.95**

*All Dinners Include Your Choice of a First Course and Fresh Baked Rolls with Salted Butter.*

*\*Entrée Choices Available for an Additional 10% Preparation Cost*

## **First Course (Please Select One)**

- + **Grilled Vegetables** Squash, Carrots, Peppers, Asparagus, Portobello Mushrooms, Red Onions
- + **Goat Cheese Fritter and Pesto Oil**
- + **Caesar** House-Made Croutons, Parmesan, Creamy Caesar Dressing
- + **Iceberg Wedge** Bacon, Tomatoes, Fresh Herbs, Smoked Blue Cheese Dressing
- + **Burrata & Beets** Fig Balsamic and Fennel Pollen Crunch
- + **Brussels Sprout** Farro, Marcona Almonds, Manchego, Sherry Dressing
- + **Signature Antipasto** Prosciutto Wrapped Grilled Asparagus, Grilled Roma Tomato, Grilled Stemmed Artichoke, Marinated Mozzarella, Kalamata Olives, Roasted Peppers, Basil Pesto, and Grilled Grissini
- + **Artisan Greens** Dried Tart Cherries, Candied Pecans and Gorgonzola with White Balsamic Dressing

## **Entrée Selections**

- + **Seared Filet** Red Wine Sauce or Smoked Blue Cheese-Chive Butter
- + **Grilled Peppered Filet** Cognac-Dijon Cream Braised Short Ribs Local Mushroom Demi
- + **Grilled Salmon** Lemon-Chive Beurre Blanc
- + **Seared Halibut** White Wine-Caper Cream Crab Cake Lemon Aioli, Micro Beet Shoots
- + **Lemon Roasted Chicken** Lemon-Thyme Chicken Gravy
- + **Seared Chicken** Mushroom Marsala Sauce
- + **Pastry Wrapped Chicken** Boursin, Spinach, Puff Pastry, Local Mushroom Demi
- + **Chik'n Capricciosa** Tomato-Arugula Pesto, Nutritional Yeast
- + **Tofu Medallion** House Steak Sauce
- + **Hearts Of Palm Cakes** Zucchini Noodles, Roasted Yellow Pepper Sauce, Roasted Grape Tomatoes, Fried Capers

## **Vegetables (Please Select One)**

- + **Broccoli** Garlic Oil or Brown Butter
- + **French Beans** Toasted Almonds with Lemon Butter or Lemon Olive Oil Heirloom
- + **Carrots** Lime Zest-Local Honey or Olive Oil-Black Pepper
- + **Grilled Asparagus** Miso Butterscotch or Lemon Olive Oil

## **Starches (Please Select One)**

- + **Mashed Potatoes** Classic Butter or Olive Oil
- + **Farro Pilaf** Fresh fine Herbs, Spinach, White Bean
- + **Risotto Cake** Parmesan, Lemon Zest, Fresh Herbs
- + **Red Potatoes** Parsley-Brown Butter or Olive Oil
- + **Parmesan Croquette** Garlic Mashed Potatoes, Seasoned Breadcrumbs

# LATE NIGHT BITES



**\$14.95 Per Guest** *(Please Select Three)*

## **Nachos**

Cheese, Sour Cream, Jalapenos, Salsa, Tortilla Chips  
+ **\$2.95** Guacamole

## **Hot Dogs**

Ketchup, Mustard, Onions

## **Cinnamon-Sugar Donut Holes**

Served With Warm Apple Cider

## **Soft Pretzels**

Mustard, Beer Cheese

## **Chicken Tenders**

Honey Mustard, Ranch

## **Loaded Potato Skins**

Bacon, Cheddar, Sour Cream

## **Buffalo Chicken Dip**

Sea Salted Tortilla Chips

## **Fried Perogies**

Crispy Onion Dip

## **Jalapeño Poppers**

Buttermilk Ranch

## **Fried Pickles**

Cajun Dipping Sauce

# SWEETS AND TREATS



## Elevated Plates

**\$8.00 Per Guest**

Our most splendid plated desserts, a perfect ending for a sit-down lunch or dinner

### **Chocolate Cheesecake Bombe**

Berry Coulis, Chocolate Shavings

### **Tart**

Lemon Meringue, Fresh Fruit, Key Lime, Salted-Caramel, Pecan

### **Mascarpone Cheesecake**

Raspberry, Cherry, Chocolate

### **Vegan Chocolate Cake**

### **Panna Cotta**

### **Mousse Cakes**

Chocolate, Raspberry-Almond, Tiramisu

## Dessert Stations

### **Cookies & Dessert Bars \$7.95 Per Guest Cookies (Please Select Three)**

Thumbprints, Chocolate Chip, Chocolate Truffle, Funfetti, Wedding Cookies, Peanut Butter Honey, Oatmeal Raisin

### **Dessert Bars (Please Select Two)**

Carmelita, Lemon, Blondies, Brownie

Assorted Macarons

### **Custom Decorated Cut-Outs \$4.95 Per Piece (Minimum (1) Dozen)**

*Customize Our House-Made Sugar Cookie to Suit Your Event*

### **Ice Cream Shoppe \$14.95 Per Person (Culinarian Required)**

*Guests Can Customize Their Own Experience*

### **Bases (Please Select Two)**

Waffle Bowl, Cake Cone, Sugar Cone, Chocolate Chip Cookie, Brownie

### **Ice Cream (Please Select Two)**

Vanilla, Chocolate, Butter Pecan, Cookie Dough, Mint Chocolate Chip, Cherry- Vanilla, Sherbet

### **Toppings (Please Select Six)**

Oreo, Cherries, Sprinkles, Whipped Cream, M&M's, Reese's Pieces, Chocolate Chips, Caramel Sauce, Chocolate sauce



# PETITE DESSERTS



3 For \$14.95 Per Guest / 6 For \$21.95 Per Guest / 10 For \$33.95 Per Guest

## Mason Jars

- + Key Lime Graham Cracker Crunch, Whipped Cream
- + Coconut Granola Toasted Coconut, Whipped Cream
- + Banana Nilla Wafer Crunch, Burnt Meringue
- + Vegan Chocolate Peanut Butter Granola Crunch, Ganache

## Castiron Pies

- + Dutch Apple
- + Blueberry
- + Cherry
- + Pecan

## Cakesicles

- + Chocolate with crushed pretzel
- + Dulce de Leche with smoked sea salt
- + Red Velvet with crushed Oreo
- + Vanilla with dried raspberry dust

## Cheesecake Martini

- + Classic Graham Cracker
- + Strawberry Crushed Pretzels
- + Chocolate Oreo, White Chocolate
- + Peanut Butter Nutter Butter Crumb

## Cookie Do'Parfaits

- + Funfetti Whipped Cream, Sprinkles
- + Peanut Butter Crushed Peanut Brittle
- + Chocolate Chip Chocolate Curls
- + Vegan Dark Chocolate Strawberry Powder

## Mini Tartelettes

Lemon Meringue, Fruit, Key Lime, Salted-Caramel, Pecan

## Mini Cupcakes

Base of Cupcake	Frosting
Vanilla	Buttercream (Any Flavor)
Chocolate	Fudge
Funfetti	Cream Cheese
Carrot Cake	
Red Velvet	
Spiced Cupcake	

# BEVERAGES AND BAR PACKAGES



We Offer a Full Selection Of Beverage Options To Fit Any Occasion.

Beverage Packages Are For 2, 3, Or 4 Hours in Duration. For 4-Hour Packages, All Beverage Service Will End 30 Minutes Prior To The Event Ending. Per Our Company Policy, We Do Not Serve Shots at The Bar. Any Changes to A Bar Package Are Subject to Additional Fees.

Pricing Listed Does Not Include the Allegheny County 7% Drink Tax.

## All Packages Include Wine and Beer Options:

Pinot Noir, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Rosé

*\*Wines Are Subject to Change Due to Product Availability*

*\*Sparkling Wines and Champagne available upon request*

## Choice Of Three Beers:

Penn Pilsner, Yuengling, Stella Artois, Sam Adams Seasonal, Miller Lite

*\* Upgrade beer or wine in any bar package: Ask your Event Planner for upgrade pricing*

## Reserve Bar

**2 Hours \$35.00 Per Guest | 3 Hours \$49.00 Per Guest | 4 Hours \$62.00 Per Guest**

**Liquors:** Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Hendrick's Gin, Crown Royal Whiskey, Jameson Irish Whiskey, Woodford Reserve, Johnny Walker Black Label Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Hornitos Plata Tequila

## Premium Bar

**2 Hours \$30.00 Per Guest | 3 Hours \$42.00 Per Guest | 4 Hours \$54.00 Per Guest**

**Liquors:** Tito's Handmade Vodka, Absolut, Tanqueray Gin, V.O. Canadian Whiskey, Makers Mark, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Blue Silver Tequila

## Standard Bar

**2 Hours \$25.00 Per Guest | 3 Hours \$36.00 Per Guest | 4 Hours \$46.00 Per Guest**

**Liquors:** Tito's Handmade Vodka, Beefeater Gin, Seagram's 7 Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, J&B Scotch, Castillo Silver Rum, Captain Morgan Spiced Rum, Juarez Silver Tequila

## Bar Package Enhancements

Assorted Seltzers | **\$7 Per Person**

*The Pennsylvania liquor control board regulates the sales and service of all alcoholic beverages. It is policy, therefore, that no outside alcoholic beverages, other than what is purchased and served by Common Plea Catering, may be brought into your event.*

# BEVERAGES AND BAR PACKAGES



## Cash Bar

### Standard

Wine .....	\$11
Cocktail .....	\$11
Beer .....	\$7
Soda & Mineral Water .....	\$5
Drink Tickets .....	\$10

*Client Is Only Charged for Tickets Redeemed; Drink Tickets Are Subject to Allegheny County's 7% Drink Tax*

### Premium

Wine .....	\$12
Cocktail .....	\$12
Beer .....	\$8
Soda & Mineral Water .....	\$5
Drink Tickets .....	\$11

### Passed Sweet Adulting Sips \$6.95 Per Beverage

#### Root Beer Float

Vanilla Bean Ice Cream, Not Your Father's Root Beer

#### Rum Chata

Vanilla Bean Ice Cream, Caramel Sauce, Rum Chata Liqueur

#### Mudslide

Coffee Ice Cream, Chocolate Syrup, Bailey's Irish Cream, Kahlua

#### Brownie

Chocolate, Ice Cream, Brownie Bits, 360 Double Chocolate Vodka

**We Do Offer a Beverage Package for Guests Under 21 Years of Age. Client Is Only Charged for Tickets Redeemed; Drink Tickets Are Subject to Allegheny County's 7% Drink Tax**

We Are Happy to Enhance Any Bar Package to Reflect Your Tastes. Our In-House Beverage Manager Is Available to Discuss a Variety of Options to Customize Your Event; Specialty Cocktails, Dinner Wines, Champagne Toasts, Etc

*As A Purveyor of Alcoholic Beverages, We Encourage Our Clients and Their Guests to Drink Responsibly. Common Plea Catering Will Not Serve Beverages to Minors or To Anyone Who Appears to Be Intoxicated.*

# GENERAL INFORMATION



## **Payment Terms/Schedule**

Upon development of proposal, a signed contract, and a deposit of \$2,500.00 will be due from the client, along with a credit card to hold on file. 50% of the remaining balance is due 30 days prior to the event date and the final balance payment is due 10 business days prior to the event.

## **Pricing**

Pricing quoted 12 months or more prior to the event date is not guaranteed and is subject to change. A 50% deposit of the balance, paid at the time of contract, will guarantee your pricing.

## **Menu Selection**

Final menu selections must be confirmed 10 business days prior to the event. Changes to the menu, within 10 business days of the event, are subject to approval by Common Plea Catering and may incur an increase of 25% of the total balance.

## **Final Guest Count**

Your final guest count is due 10 business days prior to the event. Any increase after that date may incur additional charges. If there is a decrease in guest count after that date, the client will pay the confirmed amount at the 10-day mark.

## **Staff**

Your dedicated event planner will customize your event plan and assign the appropriate number of staff based on the style and menu of the event. Your Event planner will outline the staff charges in your budget.

## **Administrative Fee**

Common Plea Catering's exceptional services are covered by an 18% Administrative Fee. The administrative fee is not for gratuity. The Administrative Fee represents movement of food, props, equipment, and additional overhead at commissary to produce and ship food to various locations. This fee also assists with the maintenance and replacement of off-site equipment, as well as vehicles and insurance.

## **Standard Rentals and Setup and Breakdown Fees**

All venues require separate rentals, set up and breakdown charges. Please inquire with your Common Plea Catering Event Planner to review.

## **Wedding Cakes and Cookies**

A charge of \$3.50 per person will incur for the slicing and serving of your wedding cake, plating and displaying of wedding cookies.

## **Gratuity**

Offering a gratuity is at your discretion and greatly appreciated by our team.

## **If you would like to tip your eligible staff (servers, bartenders, support staff) general guidelines are below:**

The easiest way is to let your event planner know and we will add amount to your final bill for distribution for your service staff that qualify.

If you decide to do a cash gratuity, you may hand out individual envelopes to eligible staff (servers, bartenders, support staff). We will provide envelopes the day of your event with the service staff names that qualify. Our event planner will then collect and hand out at the end of their shift.

## **Pennsylvania State Sales and Allegheny County Drink Tax**

All food charges are subject to the 7% Pennsylvania state sales tax and all alcoholic beverages are subject to the 7% Allegheny County drink tax.

## **Outside Food and Beverage**

Outside food and beverage is not permitted at any event except for cookies and desserts previously arranged with Common Plea Catering.