

## THE CIRCUIT CENTER & BALLROOM



The Fluted Mushroom

WHERE ENTERTAINING IS AN ART

[www.flutedmushroom.com](http://www.flutedmushroom.com)

## The Circuit Center & Ballroom Event Package

Whether your next event is business or pleasure, it demands the right ingredients and the right environment. At The Circuit Center that's always understood. We serve your function's needs with all the essential ingredients including:

- ❖ A one-level, 8000 square foot, multi-purpose venue
- ❖ Complete audio-visual capabilities and equipment
- ❖ Digital satellite downlink C-Band and KU-Band
- ❖ ISDN Polycom videoconferencing
- ❖ Wireless Internet
- ❖ In-house technical support
- ❖ Full-size, elevated, acoustic stage
- ❖ Theater seating for up to 600 or banquet seating for up to 400
- ❖ On-site catering provided by The Fluted Mushroom
- ❖ Extensive catering menus available
- ❖ On-site parking
- ❖ Event name displayed on electronic marquee
- ❖ Conveniently located close to the South Side Works, just minutes from Downtown and the Parkway
- ❖ All Food, Beverages and Liquor are provided by The Fluted Mushroom. No outside Vendors or Client Purchases allowed.

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



## Breakfast Selections

### Healthy Start Breakfast

Sliced Fresh Seasonal Fruit,  
Low Fat Yogurt with Granola  
and Assorted Muffins  
Coffee and Hot Tea

**\$9.95 per person**

### Sweet Tooth Breakfast

Assorted Donuts and Pastries,  
Coffee and Hot Tea

**\$6.95 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

**\$10.50 per person**

### Mini Continental Breakfast

Assorted Pastries, Breakfast Breads  
and Muffins, served with  
Gourmet Jams and Marmalades,  
Orange Juice, Coffee and Hot Tea

**\$8.95 per person**

### Bagel Breakfast

Assorted Bagels served with  
Smoked Salmon, Cream Cheese,  
Onions and Capers  
Coffee and Hot Tea

**\$14.75 per person**

### 25 Person Minimum

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

### Hot Breakfast Buffet

Assorted Pastries and Bagels  
served with Cream Cheese and  
Gourmet Jams  
One Choice of:  
Ham, Bacon or Sausage

One Choice of:  
O'Brien Potatoes or Home Fried Potatoes  
One Choice of:  
Vegetable & Egg Strata or Scrambled Eggs  
Orange Juice, Coffee and Hot Tea  
**\$14.95 per person**

### Buffet Enhancements

#### *priced per person*

Sliced Fresh Fruit – **\$4.25**  
Assorted Flavored Yogurt – **\$2.50**  
Home Fried Potatoes – **\$3.25**  
O'Brien Potatoes – **\$3.75**  
moked Bacon – **\$4.75**  
Breakfast Sausage – **\$4.75**  
Carved Country Ham – **\$4.75\***  
Omelet Station – **7.95\***

*\*requires Culinary Attendant Fee of \$125.00*

### Breakfast Beverages

#### *priced per person*

Regular and Decaf Coffee – **\$1.75**  
Assorted Herbal Teas – **\$1.75**  
  
Bottled Water – **\$1.75**  
Carafes of Orange Juice – **\$2.25**  
Carafes of Grapefruit Juice – **\$2.25**  
Carafes of Cranberry Juice – **\$2.25**  
Coffee/Hot Tea Station  
Refreshed – **\$1.75**



## The Circuit Center's Box Lunches

### Basic Sandwiches

All sandwiches are served on fresh baked breads and rolls with lettuce and tomato. Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.

Turkey Breast & Cheddar

Ham & Swiss

Roast Beef & Provolone

Roasted Garden Vegetables & Herbed Cream Cheese

**\$13.50 per person**

### Specialty Sandwiches

Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.

### Rosemary Chicken

Thinly sliced chicken breast grilled with lemon & fresh rosemary, served with roasted red peppers, herb mayonnaise and romaine lettuce on a Ciabatta roll

### 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 & tomatoes on a Asiago 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

**\$14.75 per person**



## Sandwich Trays

High-end disposable plates, utensils & napkins included

### Deli Tray

An assortment of Meats and Cheeses, Relish Tray of Lettuce, Tomatoes and Pickles, Mustard and Mayonnaise, Assorted Breads and Rolls

**\$8.95 per person**

### Basic Sandwich Assortment Tray

Chef's selection from our freshly made basic sandwiches, attractively presented on silver trays

**\$10.25 per person**

### Specialty Sandwich Assortment Tray

Chef's choice from our gourmet sandwich selections, attractively presented on silver trays

**\$11.50 per person**

## Side Salads

*priced per person*

Traditional Potato Salad – **\$3.95**

French Potato Salad – **\$3.95**

Cole Slaw – **\$3.50**

Cucumber Salad – **\$3.50**

Tossed Garden Salad – **\$4.25**

Pasta Salad of the day – **\$4.50**

Greek Side Salad – **\$5.25**

Spicy Black Bean & Corn Salad – **\$3.95**

Spicy Chinese Noodles – **\$5.25**

*Minimum of 10 per Salad*

## Beverages

*Priced per person*

Assorted Cans of Soda – **\$1.25**

Bottled Water – **\$1.75**

Individual Bottled Juices – **\$2.00**

Regular & Decaf Coffee – **\$1.75**

Assorted Herbal Hot Teas – **\$1.75**

Fresh Brewed Iced Tea – **\$2.00**

Lemonade – **\$2.00**

Non-Alcoholic Punch – **\$2.00**

Apple Cider (in season) – **\$3.00**

## Desserts

*Priced per person*

Fresh Baked Cookies – \$3.50

Miniature French Pastries – \$6.95

Assorted Frosted Sheet Cakes – \$3.95

Carrot Cake – \$5.95

Fresh Baked Brownies – \$3.50

Cookies & Brownies – \$3.95

Assorted Layer Cakes Start at – \$5.50

Assorted Cheese Cakes start at – \$5.95



*Additional dessert selections available. Please see our Sales Office for more information.*

## The Circuit Center's Lunch Entrée Salads

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

### *Grainy Mustard Chicken Salad*

Sliced chicken marinated in lime & garlic, tossed with fresh green beans, cherry tomatoes, toasted almonds and wholegrain mustard vinaigrette

**\$16.50 per person**

### *California Chicken Salad*

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

**\$15.95 per person**

### *Nicoise Salad*

Freshly grilled tuna with tomato wedges, nicoise olives, green beans, red bliss potatoes and hardcooked eggs, served with Lemon Chervil Vinaigrette

**\$18.50 per person**

### *Classic Chef's Salad*

Julienne strips of vegetables, meats and cheeses, topped with a hardcooked egg and your choice of dressing

**\$13.95 per person**

### *Salad Assortment Platter*

Classic trio of Chicken, Tuna and Egg Salads on a bed of mixed greens.

Add Shrimp Salad for additional \$7.25 per person

**\$15.50 per person**

### *Marinated Steak Salad*

Marinated NY tip steak with roasted new potatoes and roasted red peppers, topped with a Balsamic vinaigrette

**\$17.95 per person**

### **Soups**

Tomato Basil • Chicken Pastina • Beef Barley • Italian Minestrone

Wedding Soup • Vegetable Bisque

### **Cream Soups**

Potato Leek • Black Bean • Mushroom • Butternut Squash • Broccoli •

Shrimp Bisque (add \$2.00)

**add \$1.50 per person**

### **Chilled Soups**

Strawberry Champagne • Gazpacho • Vichyssoise

**add \$1.50 per person**



## Hot Buffet Lunch Selections

Includes Tossed Garden Salad, Two Accompaniments, Rolls & Butter and a Coffee Station

### Category 1

**\$24.95 per person**

**Choose 1 entrée**

Grilled Breast of Chicken Marinated with Lemon & Rosemary

Chicken Roulade with Savory Bread Stuffing and Veloute Sauce

Baked Tilapia with Fresh Pineapple Salsa

Marinated Boneless Pork Chop with an Apple Bourbon Jus

### Category 3

**\$31.95 per person**

**Choose two entrees**

**Selections may include categories 1 & 2**

Medallions of Pork Tenderloin Roasted with Orange Marmalade Glaze

Macadamia Nut Crusted Mahi Mahi with Lemon Beurre Blanc

Pierre Breast of Chicken Provencal with Garlic, Onions, Tomatoes, Olives, Eggplant & Mushrooms

Filet Mignon Beef Tips with Roasted Garlic Jus

### Category 2

**\$29.95 per person**

**choose two entrees**

**Selections may include category one**

Grilled Salmon with Maple Mustard Glaze

Chicken Piccata with Lemon, Parsley and Capers and Veloute Sauce

Herb Crusted Pork Loin with Roasted Garlic Jus

Sliced Top Round of Beef with Mushroom Jus

Chicken Romano with an Egg Batter

Chicken Marsala with a Marsala wine sauce

## Buffet Accompaniments

### Vegetables

**Choose 1**

Grilled Marinated Vegetables  
Fresh Vegetable Medley  
Fresh Green Beans & Red Peppers  
Zucchini & Yellow Squash Parmesan

### Starches

**Choose 1**

Basmati Rice  
Rice Pilaf  
Penne with Basil Pesto Sauce  
Pasta with Marinara Sauce  
Steamed Red Skin Potatoes  
Yukon Gold Potatoes  
With Garlic Cream Sauce

**All lunch buffets are designed and priced to provide service up to one hour.**



## Sit Down Lunch Selection

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

### Chicken Selections

#### *Oregano Chicken*

Salmon with Artichoke Hearts,  
Grilled Tomatoes and Fresh Basil

**\$19.95 per person**

#### *Chicken Roulade*

with Wild Mushrooms  
Spinach and Fontina  
with Pesto Cream Sauce

**\$19.95 per person**

#### *Panko Crusted Chicken Breast*

Stuffed with Boursin Cheese

**\$26.95 per person**

#### *Chicken Romano*

**\$24.95 per person**

#### *Chicken Marsala*

**\$24.95 per person**

### Pork Selections

#### *Marinated Pork Loin*

with Mustard, Rosemary  
and Roasted Garlic Jus

**\$27.95 per person**

#### *Medallions of Pork Tenderloin*

Crusted with Mango Chutney  
and Toasted Pine Nuts

**\$30.95 per person**

### Seafood Selections

#### *Broiled North Atlantic Salmon*

passed with Yogurt Dill Sauce

**\$28.95 per person**

#### *Macadamia Nut Crusted Mahi Mahi*

with Lemon Beurre Blanc

**\$27.95 per person**

#### *Maryland Style Crab Cake*

passed with Remoulade Sauce

**\$33.95 per person**

### Beef Selections

#### *Petite Filet of Tenderloin*

with Roasted Shallot Jus

**\$35.95 per person**

## Sit Down Accompaniments

### *Choice of one*

*Fresh Green Beans*

*Julienne of Fresh Seasonal Vegetables*

*Fresh Broccoli Florets*

*with Lemon Butter Diamonds*

*Medley of Fresh Squash*

*Herbed Risotto Cake*

*Basmati Rice*

*Dauphinoise Potato*

*Steamed Red Skin Potatoes*

*with Fine Herbs*

### **25 Person Minimum**

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 **\$3.95** surcharge per entrée for events with more than two entrée choices.





## Light Receptions and Afternoon Breaks

### *Gourmet Cheese Display*

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip  
**\$8.95 per person**

### *Whole Wheel of Brie*

Topped with Dried Fruits & Nuts  
 Wedges Served with Baguette Slices  
**\$2.95 per person**

### *Fresh Fruit Display*

Seasonal Sliced Fresh Fruit  
 Served with Chantilly Cream for Dipping  
**\$4.95 per person**

### *Smoked Salmon Display*

Presented with Capers, Lemon Wedges, Chopped Egg, Pink Peppercorn Sauce and Black Bread Triangles  
**\$10.95 per person**

### *Domestic Cheese Display*

Assorted Cubed Domestic Cheeses, Served with Assorted Crackers and Mustard Dip  
**\$3.95 per person**

### *Crab, Artichoke & Jalapeno Dip*

Served Hot with Baguette Slices  
**\$3.75 per person**

### *Tomato Salsa & Fresh Guacamole*

Served with Fresh with Tortilla Crisps  
**\$3.75 per person**

### *Our House Made Chickpea and Roasted Garlic Hummus*

Served with Toasted Pita wedges  
**\$3.50 per person**

### *Antipasto Display*

Italian Cured Meats & Cheeses, Roasted Red Peppers, Grilled Marinated Vegetables and Olives "Served with Focaccia"  
**\$10.95 per person**

### *Soft Pretzels*

Served with choice of Country or Honey Mustard  
**\$2.50 per person**

### *Assorted Miniature Sandwiches*

(two per person)  
 Sliced Roast Beef with Roasted Red Pepper Sauce, Smoked Turkey with Cranberry Mayonnaise, Brie, Dried Tomatoes & Fresh Basil  
**\$9.95 per person**

### *Garden Crudités*

Fresh Seasonal Vegetables Served with Choice of Roquefort, Dill or Ranch Dip  
**\$3.95 per person**



## Dinner Buffet Selections

Includes four accompaniments, rolls & butter on the table, coffee station

### Category 1

**\$34.95 per person**

**Choose two entrees**

#### *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 Veloute 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

### Category 2

**\$39.95 per person**

**Choose two entrees**

**May include selections from category 1**

#### *Grilled Salmon*

with Maple-Mustard Glaze

#### *Marinated and Roasted Beef Brisket*

with Pommery Mustard-Horseradish Sauce

#### *Chicken Roulade*

with Wild Mushrooms, Spinach and Fontina, with 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 Reggiano Parmesan

#### *Chicken Romano*

In a Rich Egg & Romano Cheese Batter

#### *Chicken Marsala*

Sauteed with Mushrooms in a rich Marsala Wine Sauce

### Category 3

**\$49.95 per person**

**Choose two entrees**

**May include selections from categories 1 & 2**

#### *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

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 entrees



## Dinner Buffet Accompaniments

### Buffet Salads

#### Choose one

#### *Caesar Salad*

with Romaine Lettuce, Parmesan Cheese, House-Made Croutons and Classic Dressing

#### *Baby Spinach Salad*

with Mushrooms, Chopped Hard-Cooked Egg and Red Onion, with Poppyseed Dressing

#### *Wedge of Iceberg*

topped with Crumbled Bacon, Chopped Tomato and Bleu Cheese Dressing

#### *Tossed Garden Salad*

with Tomatoes, Cucumbers and Carrots.

Choose one house-made dressing:

Ranch, Balsamic Vinaigrette, French and Raspberry Vinaigrette

### Buffet Vegetables

#### Choose one

#### *Fresh Green Beans, Yellow Wax Beans and Carrots*

in Compound Herb Butter

#### *Corn Pudding Souffle*

#### *Grilled Marinated Vegetables*

Served at Room Temperature

#### *Sautéed Sliced Carrots*

with Fresh Dill

#### *Fresh Vegetables Medley*

#### *Fresh Green Beans*

with Garlic and Basil

#### *Zucchini & Yellow Squash Provencal*

#### *Broccoli & Cheddar Cheese Souffle*

#### *Summer Vegetable Gratin*

### Buffet Starches

#### Choose two

#### Rice

*Herbed Long Grain & Wild Rice*  
*Saffron Basmati Rice*

#### Pasta

#### *Penne*

with Sun-Dried Tomato Cream Sauce

#### *Bow Tie Pasta*

with Tomato-Basil Pesto Sauce

#### *Tortellini*

with Marinara Sauce

#### *Orzo*

with Wild Mushrooms

#### Potatoes

#### *Red Skin Potatoes*

with Fines Herbes 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

To enhance 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**

**\$275.00**

### *Roasted Loin of Pork*

Marinated Center-Cut Pork Loin,  
Rubbed with Dijon Mustard,  
with fresh Apple Chutney

**Serves 25**

**\$275.00**

### *Leg of Lamb*

Rosemary & Garlic Leg of Lamb,  
with Mint-Scented Au Jus

**Serves 25**

**\$325.00**

### *Herb Roasted Turkey*

Slow Roasted with Herbes de Provence,  
with Cranberry Mayonnaise  
and Dijon Mustard

**Serves 25**

**\$250.00**

### *Beef Tenderloin*

The most Tender Cut of Beef,  
with Bearnaise Sauce  
and Horseradish Mousse

**Serves 25**

**\$400.00**

### *Glazed Ham*

Honey-Glazed Country Ham,  
with Whole Grain Mustard Sauce

**Serves 40**

**\$210.00**

### *Prime Rib of Beef*

with Horseradish Mousse  
and Natural Jus

**Serves 25**

**\$350.00**



## Sit Down Dinner Selections

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

### Chicken Selections

#### *Oregano Chicken*

with Artichoke Hearts, Grilled Tomato and Fresh Basil

**\$32.95 per person**

#### *Chicken Roulade*

with Savory Bread Stuffing and Veloute Sauce

**\$32.95 per person**

#### *Chicken Roulade*

with Wild Mushrooms, Spinach and Fontina, with Pesto Cream Sauce

**\$36.95 per person**

#### *Panko-Crusted Chicken Breast*

stuffed with Boursin Cheese

**\$36.95 per person**

#### *Pierre Chicken Breast*

with Roasted Red Pepper Farce and Balsamic-Chicken Reduction

**\$35.95 per person**

#### *Roasted Baby Rock Hen*

Semi-Boneless, with Blackberry Glaze

**\$40.95 per person**

#### *Chicken Romano*

Chicken Breast dipped in a rich egg and Romano Cheese Batter

**\$32.95 per person**

#### *Chicken Marsala*

Chicken Breast sautéed with Mushrooms In a rich Marsala Wine Sauce

**\$32.95 per person**

### Pork Selections

#### *Stuffed Pork Loin*

with Dried Fruit and Bourbon Jus

**\$34.95 per person**

#### *Crusted Pork Loin*

of Mustard Rosemary and Sage with Roasted Garlic Jus

**\$34.95 per person**

#### *Stuffed Pork Loin*

with Spinach, Feta and Pine Nuts and Natural Pork Jus

**\$35.95 per person**

#### *Medallions of Pork Tenderloin*

crusted with Mango Chutney & Almonds with Apple Butter-Cider Pork Reduction

**\$35.95 per person**

### Seafood Selections

#### *Grilled Salmon*

with Maple-Mustard Glaze

**\$37.95 per person**

#### *Macadamia Nut-Crusted Mahi Mahi*

with Lemon Beurre Blanc

**\$40.95 per person**

#### *Roulade of Sole*

with Shrimp and Watercress Mousse with Lemon Beurre Blanc

**\$37.95 per person**

#### *Black Sesame-Crusted Salmon*

with Orange-Soy Beurre Blanc

**\$37.95 per person**

#### *Maryland Style Crab Cakes*

topped with Roasted Tomato Remoulade

**\$48.95 per person**

### Beef Selections

#### *Seared Tenderloin*

with Leeks and Balsamic-Thyme Reduction

**\$44.95 per person**

#### *Stuffed Filet*

with Roasted Tomatoes, Fresh Basil and Gorgonzola, with Red Wine Sauce

**\$47.95 per person**

#### *New York Strip Loin*

with Roasted Shallot Jus

**\$44.95 per person**

#### *Whole Tenderloin*

with Sautéed Wild Mushrooms and Natural Jus

**\$44.95 per person**



## Duet Sit Down Dinner Selections

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

### *Jumbo Shrimp with Sauteed Petite Breast of Chicken*

Served with Provencal Sauce

**\$42.95 per person**

### *Shrimp Scampi with Chicken Romano*

**\$42.95 per person**

### *Petit Filet of Beef Tenderloin with Chicken Romano*

**\$43.95 per person**

### *Petit Filet of Beef Tenderloin*

with Grilled Filet of Salmon,

Served with Pinot Noir Sauce

**\$44.95 per person**

### *Pork Tenderloin Medallion with Petite Breast of Chicken*

Served with Cranberry & Mandarin Orange Compote

**\$39.95 per person**

### *Petit Filet of Beef Tenderloin with Panko Crusted Petite Chicken Breast filled with Boursin Cheese*

Served with Roasted Shallot Sauce

**\$43.95 per person**

### *Seared Salmon with Petite Chicken Breast Filled with Spinach, Fontina and Sun Dried Tomatoes*

Served with Tomato Tarragon Coulis

**\$41.95 per person**

### *Petit Filet of Beef Tenderloin with Maryland Style Crab Cake*

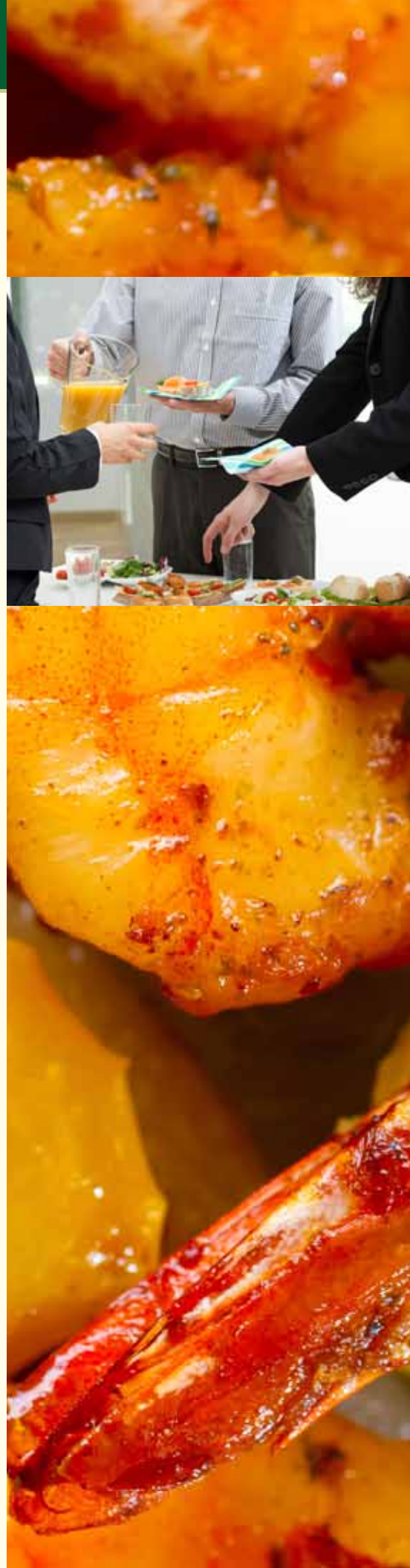
Served with Wild Mushroom Demi-Glace

**\$59.95 per person**

**Petit Filet is 4 oz.**

**Center Cut 8 oz. Filet Additional \$7.00**

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*

with Romaine Leaves Tossed with Shredded Parmesan and Caesar Dressing and Homemade Croutons

### Plated Vegetables

*Choose one*

*Poached Asparagus*

*Seasonal Baby Vegetables*

*Fresh Green Beans with Garlic and Basil*

*Roasted Root Vegetables*

*Broccolini*

*Julienne of Vegetables*

*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 & Wild Rice*

*Saffron Basmati Rice*

*Red Skin Potatoes with Fine Herbs Steamed or Roasted*

*Yukon Gold Whipped Potatoes*

*Duchess Potatoes (Piped Whipped Potatoes)*

*Dauphinoise Potato Diamonds*



## Hors d' Oeuvres Packages

All hors d' oeuvres are butlered on beautifully presented trays.

### Package 1

**\$9.95 per person**  
choice of three

*Thai Chicken Skewers*  
with Peanut Dipping Sauce  
*Stuffed Mushrooms*  
*Tomato Basil Squares*  
*Gorgonzola Gourgeres*  
*Seasonal Crostini*  
*Spanakopita*  
*Curried Chicken Tartlets*  
*Asparagus & Gruyere Beignets*  
*Gorgonzola Purses*

### Package 2

**\$11.95 per person**  
choice of five  
(May include selections from Package 1)

*Pomegranate-Glazed Chicken Skewers*  
*Chicken Quesadilla*  
*Chicken Waldorf Salad on Endive Spears*  
*Shiitake Chopsticks*  
*Sun-Dried Tomato & Goat Cheese Bites*  
*Petite Quiche*  
*Salmon Mousse on Cucumber Rounds*  
*Chinese Spring Rolls*  
*Mini Brie Souffle*  
*Artichoke Purses*

### Package 3

**13.95 per person**  
choice of five  
(May include selections from Packages 1 and 2)

*Flank Steak Roulades*  
*Miniature Crab Cakes*  
*Barbequed Duck Taquitos*  
*Vietnamese Garden Rolls*  
*Salmon & Sole Pinwheels*  
*Steak Au Poivre*  
*Bacon-Wrapped Scallops*  
*Boursin Cherry Tomatoes*  
*Coconut Shrimp*  
*Gourmet Pizza Squares*  
with Wild Mushrooms & Fontina

*Moroccan Cigars*  
*Baby Redskin Potatoes with Lump Crabmeat*

*Add Shrimp Cocktail to any package for an additional 9.95 per person*  
*Additional selections may also be available. Please ask our Sales Office for more information. Hors d' Oeuvres pricing is for a maximum service time of one hour*





## Stationary Hors d' Oeuvres Packages

Add any of these beautiful Stationary Hors d'Oeuvres to your menu

### *Domestic Cheese Display*

Assorted Cubed Domestic Cheeses, Served with Assorted Crackers and Mustard Dip, and Garnished with Fresh Berries

**\$3.95 per Person**

### *Crab, Artichoke & Jalapeno Dip*

Served Hot with Baguette Slices

**\$3.75 Per Person**

### *Domestic Cheese & Fresh Crudite*

Display Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip, and Garnished with Fresh Berries And Fresh Seasonal Vegetables, served with your choice of Roquefort, Dill or Ranch Dressing

**\$6.95 per Person**

### *Gourmet Cheese Display*

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip, Garnished with Fresh Berries. To include Pesto Parmesan Souffle with Baguette Slices and Baked Brie Garnished with Dried Fruit

**\$8.95 per Person**

### *Mediterranean Display*

A Display of our House-made Chickpea and Roasted Garlic Hummus served with Toasted Pita Wedges, Vegetarian or Lamb Stuffed Grape Leaves, Bubba Ganosh, Roasted Red Peppers, Oil Cured Olives, Red Onions, Cucumbers, Feta Cheese and Pita Wedges

**\$10.95 per Person**

### *Antipasto Display*

Italian-Cured Meats & Cheeses, Roasted Red Peppers, Grilled Marinated Vegetables & Olives, Served with Focaccia Sticks

**\$10.95 per Person**

### *Crab, Artichoke & Jalapeno Dip\**

Add our Homemade Crab, Artichoke & Jalapeno Dip Served Hot with Baguette Slices To any of our Stationary Hor d'Oeuvres

**\$3.75 per Person**



## Hors d'oeuvres Descriptions

### *Flank Steak Roulades*

Strips of grilled Flank Steak brushed with Pesto and wrapped around Roasted Peppers.

### *Asparagus & Gruyere Beignets*

Asparagus Tips & Gruyere Cheese in a light Fritter Batter, fried until golden, lightly salted and served warm.

### *Thai Chicken Skewers*

Tender Strips of marinated Chicken Breast presented warm on skewers with Thai Peanut Dipping Sauce.

### *Pomegranate-glazed Chicken*

Bite-size medallions of Chicken Breast brushed with a tart Pomegranate Glaze, skewered and grilled. Served with Walnut Pesto Sauce.

### *Seasonal Crostini*

Toasted Baguette Slices with assorted toppings and flavors of the season.

### *Salmon Mousse Rosettes*

Smoked Salmon Mousse piped on Cucumber Rounds.

### *Chicken Waldorf Salad on Endive*

Poached Chicken Breast tossed with Celery, toasted Pecans and Sun-dried Black Currants, in a light Orange-Horse-radish Cream. Served on Endive.

### *Stuffed Mushrooms*

Baked Mushroom Caps available with assorted fillings.

### *Miniature Crab Cakes*

Maryland-style Crab Cakes with Lump Crabmeat and Crème Fraiche. Topped with Roasted Tomato Remoulade.

### *Barbecued Duck Taquitos*

Boneless Duck Breast rubbed with piquant Barbecue Spices and grilled. Rolled in a Flour Tortilla topped with Mango Relish. Served warm.

### *Chicken & Corn Empanadas*

Spanish Pastry Crust filled with Chicken, Monterey Jack Cheese, Red & Green Peppers, Corn, Onion, Oregano, and Red Pepper Flakes. Served warm.

### *Tomato & Basil Brioche Squares*

Bite-size Brioche Bread soaked with Fontina Custard, topped with Oven-dried Tomatoes & fresh Basil. Baked until golden and served warm.

### *Gorgonzola Gourgeres*

Delicate Pastry Puffs filled with Gorgonzola Cheese and Walnuts.

### *Shiitake Mushroom Chopsticks*

Thin, crispy twists of Wonton Wrappers filled with Shiitake Mushrooms & Leeks. Spanakopita Flaky Phyllo Turnovers filled with Spinach and Feta Cheese.

### *Curried Chicken Tartlets*

Mini Tartlet Shells filled with mild Curried Chicken, topped with chopped Peanuts and Coconut.

### *Shrimp Cocktail*

Louisiana Gulf Shrimp served with classic Cocktail Sauce.

### *Sun-Dried Tomato & Goat Cheese Bites*

Goat Cheese and Cream Cheese mixture spread between Sun-Dried Tomatoes, rolled in chopped Parsley.



## Hors d'oeuvres Descriptions (Continued)

### *Chicken Quesadillas*

Flour Tortillas filled with Monterey Jack Cheese, Chicken Breast and Jalapenos. Grilled and cut in wedges. Served with spicy Salsa.

### *Salmon & Sole Pinwheels*

Pinwheels of Salmon stuffed with Sole and Shrimp Mousse. Steamed and served on toasted Brioche rounds with Dill-Horseradish Mouseline.

### *Petite Quiche*

Bite-size Pastry Shells filled with a Savory Custard made of Eggs, Cream, Seasonings and various fillings.

### *Bacon- Wrapped Scallops*

Skewered Sea Scallops rolled in Grainy Mustard and Applewood-Smoked Bacon. Oven-seared until golden brown. Served warm with Mustard Sauce for dipping.

### *Coconut Shrimp*

Jumbo Shrimp dipped in light Tempura Batter & Toasted Coconut, fried until golden. Served warm with Sweet and Sour Dipping Sauce.

### *Chinese Spring Rolls*

Fried paper-thin pastry wrappers stuffed with julienne of Vegetables, Pork and Cel-lophane Noodles. Served warm with Sweet & Sour Sauce and Chinese Hot Mustard.

### *Steak Au Poivre*

Peppercorn-cruste Tenderloin of Beef roasted medium rare. Presented on Toast Points with Green Peppercorn and Cognac Sauce.

### *Boursin Cherry Tomatoes*

A Triple-Cream Cheese flavored with Herbs, Garlic and Cracked Pepper, piped into bite-sized Cherry Tomatoes.

### *Gourmet Pizza Squares*

Topped with the Mild, Nutty flavors of Fontina Cheese, and the Rich, Earthy flavors of Wild Mushrooms.

### *Vietnamese Garden Rolls*

Rice Paper Wrappers filled with julienne of Spring Vegetables & Poached Shrimp. Served cold with Orange Dipping Sauce.



## Beverage Selections

### Call Brands Full Bar

Includes Beer, Wine, Liquor and Mixers

***\$24.00 per person for 4 hours***

***\$6.00 per person for one additional hour***

### Premium Brands Full Bar

Includes Beer, Wine, Liquor and Mixers

***\$30.00 per person for 4 hours***

***\$8.00 per person for one additional hour***

### Wine & Beer Bar

Includes Beer, Wine and Mixers

***\$20.00 per person for 4 hours***

***\$6.00 per person for one additional hour***

### Wine Service During Dinner

Charged per bottle

Our Sales Office will be happy to discuss wine selections and pricing.

### Non-Alcoholic Punch

***\$85.00 per five gallons***

***(serves approximately 50 guests)***

### Soda Package

For any guest ordering Children's Meals and Vendors

***\$6.95 per person for 4 hours***

***\$2.95 per person for one additional hour***

### Bartender Fees

***\$100.00 per bartender for 4 hours***

***\$35.00 per bartender for each additional hour Includes set-up of bar, the bartender, mixers, juices and fruit garnishes***

We abide by the policy of drinking in moderation. Therefore, we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas at the bar. Please see our Sales Office for more info.



## Brand Selections for the Bar

### 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

Rolling Rock, Iron City, I.C. Light, Budweiser, Miller Lite, Coors Light, Yuengling

### Wine

Concha Y Toro Cabernet/Merlot  
Concha Y Toro "Frontera" Chardonnay  
Sutter's Home White Zinfandel

### Premium Brands

Absolute or Stolli Vodka  
Bacardi Light Rum and Captain Morgan's Spiced Rum  
Bombay Gin  
Dewar's "White Label" Scotch  
Jim Beam or Jack Daniel's and Old Grand Dad Bourbon  
Seagram's Seven, Crown Royal and Canadian Club Whiskey  
Peach Schnapps  
Kahlua

### Two Domestic Draft Beers

Rolling Rock, Iron City, I.C. Light, Budweiser, Miller Lite, Coors Light

### One Bottled Beer

Yuengling, Amstel Light, Corona, Coors Light, Miller Genuine Draft,  
Iron City, IC Light, Miller Lite

### Wine

Concha Y Toro Cabernet/Merlot  
Concha Y Toro "Frontera" Chardonnay  
Sutter's Home White Zinfandel

### Other Brands

*Additional brands or substitutions may be available upon request.  
An "Up Charge" may apply. Please see our Sales Office about details.*



## Enhancements

### Dessert

Our Pastry Chef can create an infinite variety of desserts. The Sales Office will be happy to discuss selections and pricing.

**Starting at \$2.50 per person**

### Soup Course

**Starting at \$3.50 per person**

### Pasta Course

**Starting at \$4.25 per person**

### Deluxe Coffee Station

**Starting at \$6.75 per person**

### Pastry Tray

Assorted Miniature French Pastries for each Table

**Starting at \$5.95 per person**

### Specialty Linen

**Starting at \$20.00 each**

### Ballroom Chivari Chairs

Available in Gold, Black, Mahogany, White and Silver

**Starting at \$8.50 each**

### Ballroom Chivari Chairs

Available in Natural through the Fluted Mushroom

Starting at \$4.00 each

### Other rentals are available

Call our Sales Office for Details and charges

412-432-1420

### Additional Rental Time

**\$600.00 per hour**

**\$300 for extra ½ hour**



## Food Glossary

### **Basmati Rice** [bahs-MAH-tee]

Long-grained rice with a perfumy, nutlike flavor & aroma.

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

**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.

**Chevre** [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 puree 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 Gruyere 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 pureed with egg yolks and butter, then formed into small shapes and baked until golden brown.

**Farce** [FAHRS] Ground meat and vegetables.

**Fines Herbes** [FEEN erbs] Mixture of chopped chervil, chives, parsley and tarragon.

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

**Herbes 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.

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



**To discuss your arrangements, Please call our Sales Office At (412) 432-1420**

## The Circuit Center's Event Procedures

### Food & Beverage Service

Only food & beverages approved by The Fluted Mushroom may be served on site. All food and beverages supplied by The Fluted Mushroom are the property of The Fluted Mushroom. Those supplied items may not be taken off the premises without permission of The Fluted Mushroom, and may be subject to additional fees.

### Tables & Chairs

Guest tables are 72" rounds with seating for 10 people. A limited number of 8' and 6' rectangular tables are available at no extra charge. Chairs are forest green-padded with silver metal frames. We can provide other table and chair options at an additional charge. Please give advance notice of these requests as they come from an outside source. Day before set up may require an additional fee and room rental fee.

### Audio Visual Equipment

We have a large variety of audio and visual equipment available to rent. Please contact our Sales Office for a complete list of equipment and rental rates.

### Deposit & Room Fee

A non-refundable \$1000 deposit is required to hold the date. The full room fee is due by the date stated above with a signed contract and credit card number on file. 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 (BEO or food & beverage details) approximately 90 days before the event. The final BEO balance is due no later than two weeks before event date. If only audio-visual equipment is required, the client will receive an Event Sheet for approval. 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 cash, credit card or check. The client is responsible for all bank charges or court fees on returned checks.

### Service Charges & Taxes

A standard service charge of 20% will be added on all food and beverages served. Food and non-alcoholic beverages are also subject to 6% Pennsylvania sales tax and 1% local tax. Alcohol is subject to an additional 7% tax.

### 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 guaranteed count will be payable at the conclusion of the event.





### 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 \$1,000 deposit received.

### Vendor Meals

We can provide boxed meals for all of your vendors at \$15.95 each. A boxed 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 a refund of 50% of advance deposit. **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 Circuit Center'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, etc., 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 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 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 your invoice. There is a fee for an On Site Coordinator. Please see our Sales Office for rates.

### Engineer and A.V. Technician Fees

The IBEW requires their engineer to be on site for all events. He handles a multitude of responsibilities including some A.V. Payment can be made by check or cash at the conclusion of the event. Satellite downlinks and videoconferencing require an outside technician. Please see our Sales Office for rates.

### Additional Set up

If additional set-up is required beyond basic room layout, a set-up fee may be added.







THE CIRCUIT CENTER & BALLROOM



The Fluted Mushroom

WHERE ENTERTAINING IS AN ART

[www.flutedmushroom.com](http://www.flutedmushroom.com)