

A La Carte Breakfast

Bagels with Cream Cheese	18.00/dozen
Assorted Donuts Baked locally, min. 2 dozen	20.00/dozen
Assorted Pastries/Mini Muffins	16.00/dozen
Yogurt Parfaits Yogurt layered with fresh seasonal berries and granola	4.00/item
Assorted Individual Yogurts	2.00/item
Fresh, Seasonal Fruit Bowl Feeds approximately 25	25.00/bowl

Breakfast Beverages

Apple Juice Carafe Approximately 6 - 6oz cups	8.00/item
Orange Juice Carafe Approximately 6 - 6oz cups	8.00/item
Cranberry Juice Carafe Approximately 6 - 6oz cups	8.00/item
Fresh Brewed Coffee Approximately 16 cups per gallon	25.00/gallon
Carton of Milk 2%, Skim or Chocolate Milk 8oz cartons	1.50/item

Breakfast Buffets

(Buffets require a minimum of 20 persons and are based on 60 minute serve time)

Orange, Apple and Cranberry Juice as well as Coffee and Tea are included in Buffet pricing.

Classic Continental Donuts, Pastries, Assorted Cereals	8.00/person
Healthy Continental Seasonal Fresh Fruit, Assorted Yogurts Granola	8.00/person
Deluxe Continental Seasonal Fresh Fruit, Donuts, Pastries Assorted Cereals	10.00/person
All American Breakfast Buffet Seasonal Fresh Fruit Bowl, White, Wheat, Rye Bread, Assorted Breakfast Baked goods, Scrambled Eggs, Bacon Strips, Sausage Links, Home Fries.	12.95/person
Deluxe Breakfast Buffet Seasonal Fresh Fruit Bowl, white, Wheat, Rye Bread, Assorted Breakfast Baked goods, Scrambled Eggs, Bacon Strips, Sausage Links, Home Fries, French Toast, Sausage Gravy and Biscuits	15.95/person
Add Oatmeal	1.00/person

Breakfast Action Stations

A Chef is required for each station	25.00/station
Made to order Omelet Station Cheddar Cheese, Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Spinach	3.00/person
Made to order Waffle Station Butter, Maple Syrup, Whipped Cream, Blueberries, Strawberries, Chocolate Chips	3.00/person

This and That

Pennsylvania Soft Pretzels Served with horseradish mustard and Cheese fondue	\$6.00/person
Assorted Bags of chips	1.50/bag
Large 32 Cut Cheese Pizza Add additional toppings for	30.00/pizza 1.00/topping
Medium 16 Cut Cheese Pizza Add additional toppings for	15.00/pizza 1.00/topping
Pizza Toppings: Pepperoni, Sausage, Ham, Onions, Mushrooms, Peppers, Black olives	
Tossed Salad or Caesar Salad Feeds Approximately 25	18.00/bowl
Assorted Gourmet Cookies Chocolate chip, peanut butter, sugar	10.00/dozen
Double Fudge Brownies	15.00/dozen

Break Choices

Health Nut Bags of Strawberry Yogurt Chex Mix, Seasonal Fresh Fruit, Assorted Granola Bars, and Bottled Water	10.00/person
Movie Break Bags of Popcorn, Candy Bars, Nacho Chips w/Cheese, Sodas and Bottled Water	10.00/person
Ball Park Break Boxes of Cracker Jacks, Peanuts, Soft Pretzels w/Honey Mustard	10.00/person

Boxed Lunch

Boxed Lunch *Choice of <u>one</u> sandwich, pickle spear, bag of chips, piece of whole fruit, cookie, water, mustard and mayo.	10.00/person
*Ham and American on a Kaiser Roll	
*Turkey and Swiss on a Kaiser Roll	

Specialty Lunch Buffets

RBG Bar & Grill Buffet Fried Chicken, Pulled BBQ Pork, Corn, Whipped Potatoes, Baked Beans, Choice of <u>one</u> cold salad	16.95/person
Tailgater Buffet Hamburgers, Hotdogs, Baked Beans, Choice of <u>two</u> cold salads (Served with appropriate condiments, pickle spears, lettuce, tomato and onion tray)	14.95/person
Pizza and Pasta Buffet Assorted Pizzas (Cheese, Pepperoni, Deluxe) Penne and Bow Tie Pasta, Grilled Chicken Strips, Alfredo, Meat, and Marinara Sauces. Caesar or Tossed Salad with Breadsticks	14.95/person
Deli Express Buffet Choice of Three pre-made sandwiches: <ul style="list-style-type: none"> • Tuna Salad Croissant • Chicken Salad Croissant • Ham and American on a Kaiser Roll • Turkey and Swiss on a Kaiser Roll • Roast Beef and Provolone on a Kaiser Roll (Served with appropriate condiments, pickle spears, lettuce, tomato and onion tray) Accompanied with assorted bags of chips and choice <u>one</u> cold salad.	15.95/person
Southwestern Buffet Ground Beef, Shredded Chicken, Taco Shells, Flour Tortillas, Spanish Rice, Chuck wagon Corn, (shredded lettuce and cheese, diced tomatoes and onions, salsa, sour cream)	15.95/person
Asian Buffet Sesame Ginger Beef Strips, Orange Teriyaki Barbeque Chicken, Fried Rice, Sesame Jasmine Rice, Stir Fry Vegetables, Eggrolls with Dipping Sauce	15.95/person
*Create your own Salad Bar 12.00/person Includes grilled chicken strips, Grilled Salmon	
Add Soup to any buffet Wedding, Chicken Noodle, Beef Barley Vegetable, Ham and Bean, minestrone, Loaded potato, Tomato Bisque, special requests available at special pricing.	2.00/person
Cold Salad Side Options Coleslaw, Broccoli Salad, Macaroni Salad, Potato Salad, Pasta Salad, Tossed Salad, Caesar Salad, Seasonal Fresh Fruit Bowl	

Displayed Appetizers

Fresh Seasonal Vegetable Crudités

Small Platter serves approximately 25	90.00
Large Platter serves approximately 50	150.00
Chef's choice of fresh and grilled seasonal vegetables Served with Ranch Dipping sauce	

Domestic Cheese Board

Small Platter serves approximately 25	90.00
Large Platter serves approximately 50	150.00
Chef's choice of assorted gourmet cheeses, Served With spicy Brown Mustard, assorted crackers	

Fruit Display

Small Platter serves approximately 25	90.00
Large Platter serves approximately 50	150.00
Assortment of our freshest seasonal fruits, Served with a Yogurt Dipping Sauce	

Bruschetta

Small Platter 50 pieces	35.00
Large Platter 100 pieces	65.00
Crisp Italian bread topped with a balsamic tomato and basil mixture with parmesan cheese.	

Jumbo Shrimp Cocktail*

Small Platter 50 pieces	130.00
Large Platter 100 pieces	200.00
Steamed Jumbo Shrimp served with cocktail sauce and fresh lemon wedges.	

*Prices may vary due to market fluctuations.

Antipasto Display

Small Platter serves approximately 25	market
Large Platter serves approximately 50	market

Signature Dips

(All dips are made fresh, in-house and serve
approximately 50 people)

<u>Spinach/Artichoke Dip with Grilled Pita</u>	130.00
<u>Seafood Dip with Grilled Pita</u>	150.00
<u>Pizza Dip with Bread Sticks</u>	120.00
<u>Buffalo Chicken Dip with Tortilla Chips</u>	120.00

Potatotini Bar

Butter Whipped and Sweet Potato **6.00/person**
Mashed served with assorted toppings.

Smoked Bacon Bits, Diced Ham, Cheddar Jack Cheese,
Blue Cheese Crumbles, Parmesan Cheese, Sour Cream,
Green Onions, Caramelized Onions, Sautéed Mushrooms,
Grilled Asparagus Pieces

Hot Appetizers

Hot Appetizers -----50 pieces

Meatballs 30.00

Bite sized meatballs with your choice of sauces:
Swedish, Barbeque, Italian Style or Sweet and Sour

Breaded Chicken Tenders 80.00

Tender fried strips of Chicken served
With Honey mustard Sauce

Fiesta Jalapeno Poppers 70.00

Red Jalapeno Pepper halves stuffed with
tangy chili cream cheese in crunchy bread crumbs

Coconut Chicken Pineapple Satay 100.00

Coconut battered chicken skewers with chunks of
grilled pineapple. Served with Piña Colada Sauce.

Hibachi Beef Skewers 120.00

Marinated strips of beef with grilled peppers and
Onions.

Vegetable Spring Rolls 80.00

Made with a refreshing blend of fresh vegetables and
served with a Ginger Teriyaki Dipping Sauce.

Coconut Shrimp 100.00

Crispy Coconut coated shrimp fried to a golden brown
And served with Piña Colada Sauce.

Cajun Chicken Skewer 90.00

Lightly breaded strips of chicken with Cajun seasonings.

Broccoli Cheddar Bites 60.00

Breaded bites of Broccoli with Cheddar
Cheese, Bacon and Fresh Diced Onions

Chicken Pesto Blossom 50.00

Chicken, Flavorful Pesto, Italian Cheeses
nestled In a Filo Wrap

Spanakopita 70.00

A blend of Spinach and Feta Cheese
Delicately layered in Filo Wrap

Sausage Stuffed Mushrooms 100.00

A savory Sausage and Seasoning mixture
stuffed into Button Mushroom Caps.

Seafood Stuffed Mushrooms 120.00

Button Mushroom Caps filled with an elegantly
seasoned Crab Mixture.

Boursin Cheese Stuffed Mushrooms 100.00

Creamy garlic and herb cheese stuffed into button
mushroom caps.

Carving Stations

(All stations are accompanied by sliced rolls and
appropriate condiments)

Top Round of Beef 3.50/person

Prime Rib 5.00/person

Honey Glazed Baked Ham 3.00/person

Herb Roasted Turkey 3.50/person

A Chef is required for each Station 25.00/station

Prices are subject to 6% Sales Tax and 20% Service Charge

700 West Main Street / Uniontown, PA / 15425 / 724-437-2816

Create Your Own Buffet

(Buffets require a minimum of 20 persons and are based on 60 minute serve time)

2 Entrées	16.95/person
3 Entrées	18.95/person

Buffets include:

Choice of **one** starch, and choice of **one** vegetable.

Served with Tossed Salad, Fresh Rolls, Vegetable, Starch, Coffee, Tea, Iced Tea and pitchers of soda

Meat Entrée Choices

Beef Burgundy

Tender Sliced Beef in a rich Mushroom and Sun-dried tomato Burgundy Wine Sauce.

Honey Glazed Ham

Slow Roasted, Applewood Smoked Ham with an Orange, Brown Sugar and Honey Glaze.

Rosemary Pork Loin

Marinated Rosemary Garlic Pork Loin Sliced Thin and served with a Creamy Sauce.

Beef Stroganoff

Sautéed Cubes of Seasoned Beef served over Noodles in a savory Brown Sauce.

Cabbage Rolls

Stuffed Cabbage Leaves with a Hearty Meat and Rice Filling, simmered in Tomato Sauce.

Italian Roast Beef

Shaved Roast Beef slow cooked in a rustic sauce with Italian seasonings, peppers, and onions. Served with sliced crusty rolls.

Italian Sausage

Choice of Hot or Sweet Sausage simmered in a special tomato sauce with julienned peppers and onions. Served with sliced crusty rolls.

Seafood Entrée Choices

Lemon Pepper Tilapia

Seasoned Tilapia Filets broiled with Bread Crumb Topping.

Tilapia Florentine

Fresh tilapia filets with bread crumbs and braised garlic spinach.

Sherry Baked Cod

Flakey Atlantic Cod in a light Mushroom Sherry Cream Sauce with a hint of Dill.

Shrimp Tortellini

Tri Colored Tortellini with Shrimp tossed in Garlic Cream Sauce.

Poultry Entrée Choices

Fried Chicken

Breaded Breasts, Thighs and Drumsticks fried to a Golden Brown.

Stuffed Chicken Breast

Breast stuffed with a traditional Bread Stuffing and topped with Supreme Sauce.

Chicken Marsala

Sautéed Chicken Breast served in a Sweet Marsala Wine Sauce With a blend of Fresh Mushrooms.

Chicken Cacciatore

Italian Herbed Chicken served with Peppers and Onions in a Zesty Marinara Sauce.

Chicken Picatta

Seasoned Grilled Chicken Breast in a Garlic, lemon and Caper Wine Sauce.

Hot Turkey with Gravy

Tender Sliced Roasted Turkey Breast with Homemade Gravy.

Pasta Entrée Choices

Baked Penne

Served with your choice of Meat, Marinara or Alfredo Sauce.

Baked Stuffed Shells

Filled with a Blend of Ricotta, Romano and Mozzarella Cheeses.

Pasta Primavera

Sautéed Garden Vegetables tossed with Penne Pasta in a Light Pesto Sauce.

Pittsburgh Pierogies

Cheese and Potato filled pierogis served with sautéed cabbage and onions in butter.

Three Cheese Mac N Cheese

Elbow pasta noodles with a deluxe three cheese sauce and a seasoned bread crumb topping.

Menu items and pricing are subject to change without notice

Vegetable Selections (Choose one)

Buttered Corn

Sweet Corn in a Tasty herb and Butter Sauce

Green Beans

Fresh Green Beans Steamed and Lightly Seasoned

Summer Squash Medley

Zesty Blend of Zucchini, Squash, Red Peppers and Onions

Garden Blend

A Colorful Mix of Baby Carrots, Broccoli and Cauliflower Florets

Peas and Carrots

Sweet Peas and Baby Carrots in a light butter sauce

Starch Selections (Choose one)

Wild Rice

Rice Pilaf

Bacon, Onion and Redskin Potatoes

Herb Roasted Redskin Potatoes

Parsley Parmesan Potatoes

Butter Whipped Potatoes

Cheddar Mashed Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Desserts

Add Dessert for an additional \$1.50/person

(may choose max 2-3 different deserts for buffet depending on the size of your event)

Chocolate Cake

German Chocolate Cake

Chocolate Cream Pie

Carrot Cake

Boston Crème Pie

Apple Pie

Lemon Cream Pie

Strawberry Cream Pie

Coconut Cream Pie

Banana Cream Pie

Pumpkin Pie

Pecan Pie

Cheesecake

Gourmet Pudding Cups

Single Entrée Plated Meal \$16.95

Offer your guests their choice of two entrees.

Single Entrée Plated Meal \$18.95

Offer your guests their choice of three entrees.

Duo Entrée Plated Meal – market

Offer your guests two entrees/plate.

Plated meals Include: Tossed Salad and Rolls, Choice of Vegetable, Starch, Coffee, Tea, Iced Tea and pitchers of soda.

Meat Entrée Choices

Beef Burgundy

Tender Sliced Beef in a rich Mushroom and Sun-dried tomato Burgundy Wine Sauce.

Honey Glazed Ham

Slow Roasted, Applewood Smoked Ham with an Orange, Brown Sugar and Honey Glaze.

Rosemary Pork Loin

Marinated Rosemary Garlic Pork Loin Sliced Thin and served with a Creamy Sauce.

Beef Stroganoff

Sautéed Cubes of Seasoned Beef served over Noodles in a savory Brown Sauce

Cabbage Rolls

Stuffed Cabbage Leaves with a Hearty Meat and Rice Filling, simmered in Tomato Sauce.

Seafood Entrée Choices

Lemon Pepper Tilapia

Seasoned Tilapia Filets broiled with Bread Crumb Topping

Tilapia Florentine

Fresh tilapia filets with bread crumbs and braised garlic spinach

Sherry Baked Cod

Flakey Atlantic Cod in a light Mushroom Sherry Cream Sauce with a hint of Dill

Shrimp Tortellini

Tri Colored Tortellini with Shrimp in Garlic Cream Sauce

Poultry Entrée Choices

Fried Chicken

Breaded Breasts, Thighs and Drumsticks fried to a Golden Brown

Stuffed Chicken Breast

Breast stuffed with a traditional Bread Stuffing and topped with Supreme Sauce

Chicken Marsala

Sautéed Chicken Breast served in a Sweet Marsala Wine Sauce With a blend of Fresh Mushrooms

Chicken Cacciatore

Italian Herbed Chicken served with Peppers and Onions in a Zesty Marinara Sauce

Chicken Picatta

Seasoned Grilled Chicken Breast in a Garlic, lemon and Caper Wine Sauce

Hot Turkey with Gravy

Tender Sliced Roasted Turkey Breast with Homemade Gravy

Pasta Entrée Choices

Baked Stuffed Shells

Filled with a Blend of Ricotta, Romano and Mozzarella Cheeses

Pasta Primavera

Sautéed Garden Vegetables tossed with Penne Pasta in a Light Pesto Sauce.

Vegetarian Choices

Black Bean Vegetarian Burger

With caramelized onions and sriracha aioli. Served on a toasted brioche roll, with Lettuce, Tomato, Pickle, and Fries.

Stuffed Portabello Mushrooms

Mushroom caps stuffed with artichoke, spinach and feta cheese, served with rice pilaf.

Ravioli w/Marinara Sauce

Jumbo Ravioli filled with a three cheese blend, tossed in our homemade Marinara Sauce.

RBG Bar & Grill Inspired Plated Entrées

Bacon Wrapped Filet	24.95
Bacon Wrapped 7oz Filet, Fingerling Potatoes, Fresh Vegetables, Demi-Glace	
Crab Cakes	22.95
Two 4oz Jumbo Lump Crab Cakes, Roasted Red Pepper Chipotle Aioli, Rice Pilaf, Fresh Vegetables	
Center Cut Pork Chops	18.95
Soy and Garlic Marinated, Mashed Potatoes, Braised Red Cabbage	
Grilled Salmon	17.95
Stir Fried Vegetables, Sesame Jasmine Rice, Citrus Salsa	
RBG's Barbecued Ribs	16.95
Half rack of St. Louis Style Ribs, Potato Puree, Coleslaw	
Amish Chicken	16.95
Rosemary Fingerling Potatoes, Mushroom Sauce, Fresh Vegetables	
Seafood Spaghetti	16.95
Shrimp, Scallops, Fish Fillet, Pomodoro Sauce	
Rigatoni Bolognese	16.95
Bolognese Sauce, Oregano, Parmesan	
Chicken Stir Fry	16.95
Grilled Chicken Breast, Sesame Jasmine Rice, Stir Fried Vegetables	
Stuffed Portabello Mushrooms	10.95
Mushroom caps stuffed with artichoke, spinach and feta cheese, served with rice pilaf	
Black Bean Vegetarian Burger	9.95
With caramelized onions and sriracha aioli. Served on a toasted brioche roll, with Lettuce, Tomato, Pickle, and Fries	

Beverages

Ice Tea	10.00/gallon
Approximately 15- 9oz cups	
Fruit Punch	10.00/gallon
Approximately 15- 9oz cups	
Lemonade	10.00/gallon
Approximately 15- 9oz cups	
Orange Juice Carafe	8.00/carafe
Approximately 6- 6oz cups	
Apple Juice Carafe	8.00/carafe
Approximately 6- 6oz cups	
Cranberry Juice Carafe	8.00/carafe
Approximately 6- 6oz cups	
Individual Milk Carton	1.50/carton
2%, Skim or Chocolate Milk	
Assorted 12oz Soft Drinks	1.50/can
Coke, Diet Coke, Sprite	(charged on consumption)
Soft Drinks by the Pitcher	6.00/pitcher
Approximately 7 - 9oz cups	
Coke, Diet Coke, Mellow Yellow, Dr. Pepper, Fanta Orange, Root Beer, Ginger Ale	

Alcohol Packages

Bar set up fee 75.00/plus tax/bar

House Open Bar – inclusive of gratuity

First hour- \$10.00/person
Second hour - \$5.00/person
Third hour - \$5.00/person
Fourth hour- \$5.00/person

Includes: One Keg of domestic beer per 50 people.
Choose between, Coors Lite, Bud Lite, Miller Lite, Yuengling
House Wines: Merlot, Chardonnay, White Zinfandel, Chillable Red, Lambrusco
Bankers Club Gin, Tortillia Tequila, Bankers Club Bourbon, Jacquins White Rum, Bankers Whiskey, Seagram's Seven, Old Smugglers Scotch, Flavored Schnapps, Amaretto, Sloe Gin, mixers and garnishes

Call Open Bar - inclusive of gratuity

First hour - \$12.00/person
Second hour - \$6.00/person
Third hour - \$6.00/person
Fourth hour - \$6.00/person

Includes either Keg of domestic beer (Coors Lite, Bud Lite, Miller Lite, or Yuengling) per 50 people, or Domestic Bottled Beers. Choose between: Coors Lite, Bud Lite, Miller Lite, Yuengling.
House Wines- Merlot, Chardonnay, White Zinfandel, Chillable Red , Lambrusco.
Absolute Vodka, Beeefeaters Gin, Sauza Silver Tequila, Jim Beam, Old Granddad, American Honey, Bacardi Light Rum, Malibu Rum, Yukon Jack, Southern Comfort, J & B Rare, Kahlua Flavored Schnapps, Amaretto, Slow Gin, mixers and garnishes

Premium Open Bar – inclusive of gratuity

First hour - \$14.00/person
Second hour -\$7.00/person
Third hour - \$7.00/person
Fourth hour- \$7.00/person

Includes Bottled Beer Domestic and Imported Coors Lite, Bud Lite, Miller Lite, Yuengling, Heineken, Corona, Sam Adams.
Robert Mondavi Wines: Merlot, Cabernet, chardonnay, Pinot Grigio and White Zinfandel
Grey Goose Vodka, Tangueray gin, Jose Cuervo Gold Tequila, Makers Mark, Crown Royal, Jamison, Captain Morgan, Dewars Scotch, mixers and garnishes

Beer / Wine Open Bar – inclusive of gratuity

\$16.00 -per person for 4 hour bar
\$12.00 -per person for 3 hour bar

Includes Keg of domestic beer per 50 people
Choose between: Coors Lite, Bud Lite, Miller Lite, Yuengling, Ic Lite.
House Wines: Merlot, Chardonnay, white Zinfandel, Chillable Red, Lambrusco

Hosted and Cash Bar- Bar Price Based on Consumption Gratuity not included in below prices

Domestic Beer-	\$4.00
Imported Beer –	\$5.00
House Wine -	\$4.00
Well Cocktails	\$4.00
Call Cocktails	\$ 5.00
Premium Cocktails	\$6.00
Beer by Keg	\$225.00 / 50 people

Cash Bar – Drinks Paid by Guests on a Cash Basis