

# The Pittsburgh Shrine Center Wedding Reception Planning Guide



**PITTSBURGH**  
SHRINE CENTER  
.....

We are delighted that you are considering the Pittsburgh Shrine Center for your wedding reception! On behalf of the entire staff of The Pittsburgh Shrine Center, we welcome you to our facility, and we are at your service!

This Wedding Reception Planning Guide was prepared to help clients of The Pittsburgh Shrine Center through the process of arranging and scheduling receptions with us.

If you should have any questions, please feel free to contact us at any time.

Sincerely,

The Pittsburgh Shrine Center  
(724) 274-7000  
contact@pghshrinecenter.com



The Pittsburgh  
Shrine Center

## TABLE OF CONTENTS

Eight Step Reservation Process & Policies..Pg. 2
Shrine Building Floor Plan..Pg. 3
Shrine Ballroom Floor Plan..Pg. 4
Pavilion Floor Plan..Pg. 5
Shrine Building Pricing..Pg. 6
Shrine Pavilion Rental Rates..Pg. 7
Shrine Equipment Rental Pricing..Pg. 8
Shrine Bar Package..Pg. 9
Food & Catering..Pg. 10
Places to Stay..Pg. 39

V. 20180117

## It's Easy to reserve a space at The Pittsburgh Shrine Center! Follow these 8 steps:

**Step 1.** Review our rental policy below.

**Step 2.** Check out our spacious floor plans inside and outside.

**Step 3.** Consider our bar and refreshment packages.

**Step 4.** Familiarize yourself with our event space pricing.

**Step 5.** Scan our equipment list and see if there is anything you'll need to enhance your event.

**Step 6.** Look over the menus from our fantastic caterers.

**Step 7.** Review local hotel accommodations for your guests.

**Step 8.** Call the Pittsburgh Shrine Center at (724) 274-7000 to see if your desired date is available, and schedule a tour of our facility.

**And you're done!**

### Pittsburgh Shrine Center Rental Policy

A \$500.00 deposit is required to confirm your reservation with The Pittsburgh Shrine Center.

All fees should be made payable to The Pittsburgh Shrine Center.

The room rental fee covers a 5-hour event. Any additional hour may be purchased for \$375.00 each until midnight. The additional hour rental fee does not include alcohol. The additional hour of alcohol can be purchased at \$4.00/person. Additional hours must be purchased prior to the event.

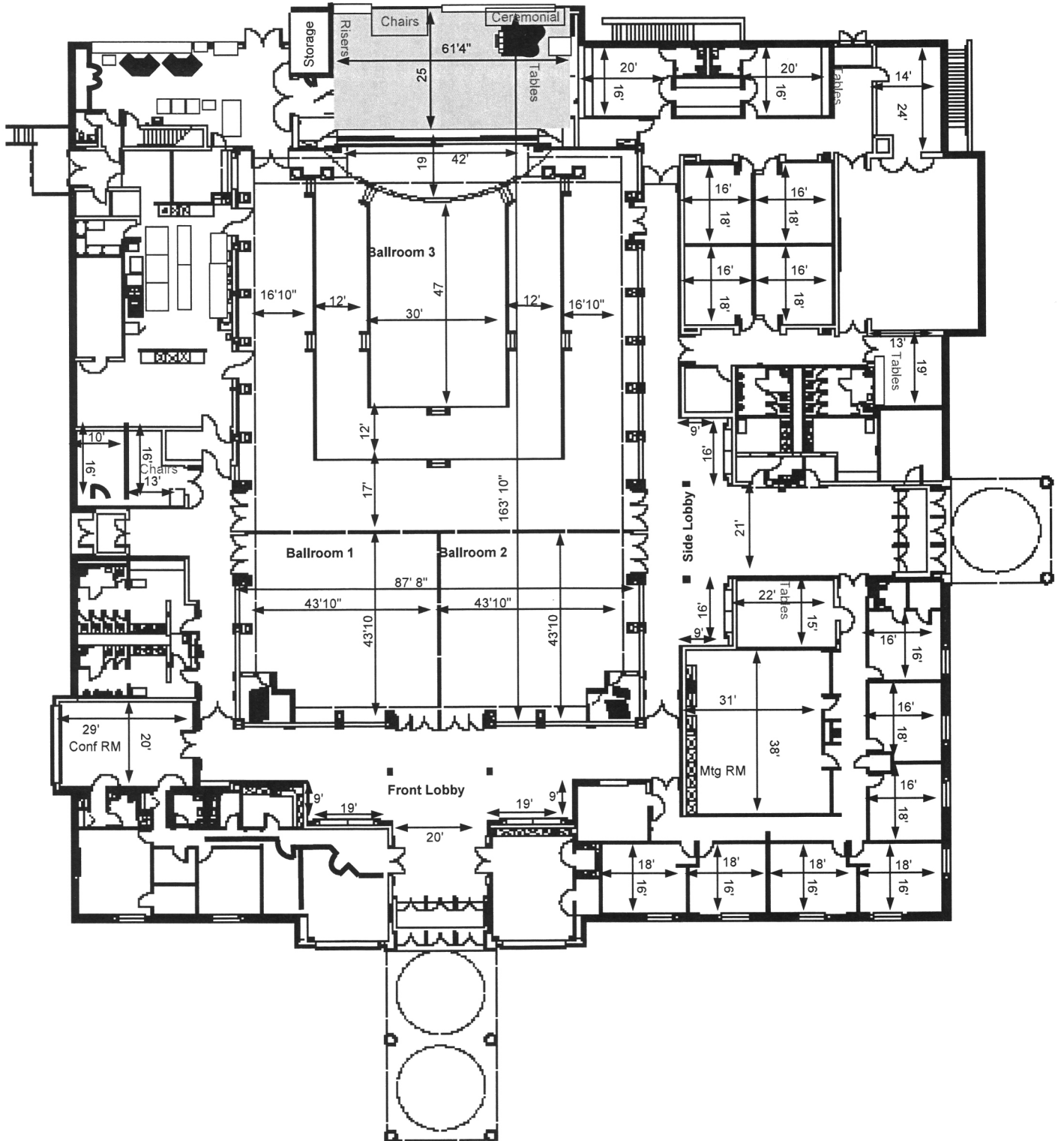
All soft drinks, alcoholic beverages and bartenders are provided by The Pittsburgh Shrine Center. The bar packages available are for a four-hour service. The bars close during dinner. Additional serving time may be purchased.

Final payment is due 30 days prior to event date, floor plan & guest count no less than week prior.

The Pittsburgh Shrine Center accepts credit & debit cards and personal checks for all payments.

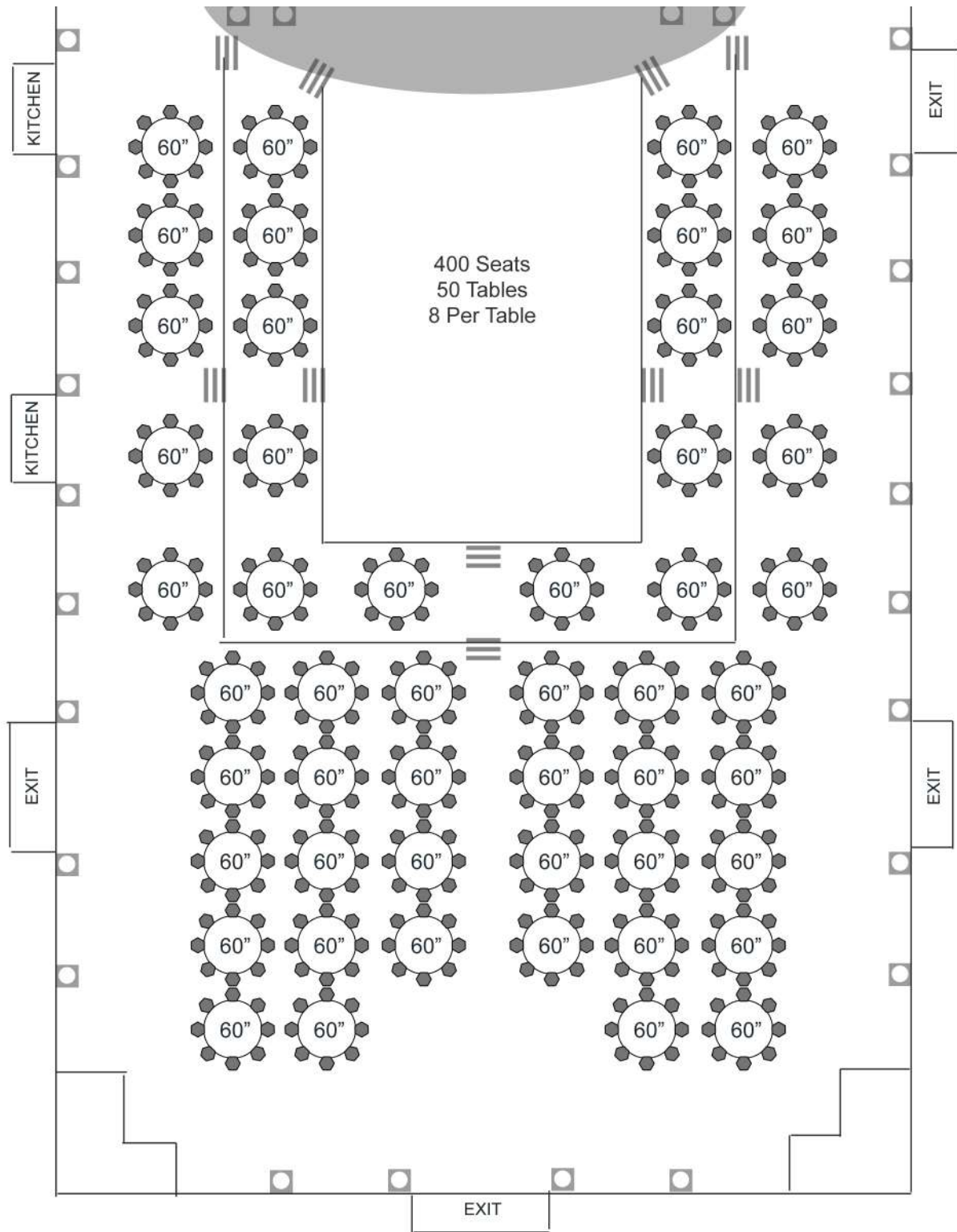
V. 20180117

# Pittsburgh Shrine Center Main Building Floor Plan

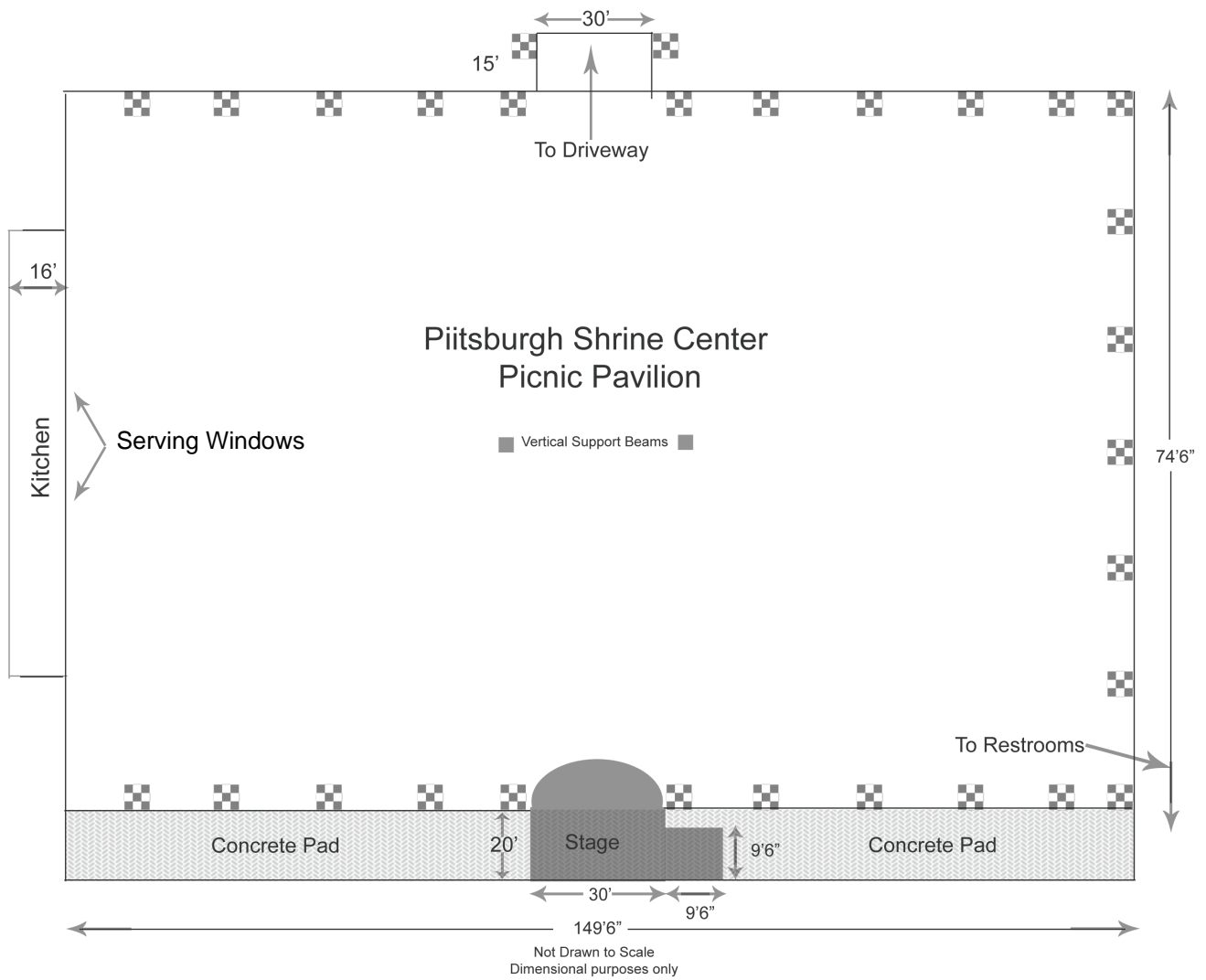


V. 20180117

# Pittsburgh Shrine Center Sample Ballroom Seating Plan



# Pittsburgh Shrine Center Pavilion Floor Plan



# Pittsburgh Shrine Center Interior Space Pricing

Session I - 10:00AM - 3:00PM / Session II - 6:00 PM - 11:00 PM

## Ballroom I

Dimensions: 44ft x 44ft

Accommodates Approx. 100 people

Session I - \$500, Session II - \$750

## Dressing Rooms (2)

\*Personal Restroom in each

\$200

## Ballroom II

Dimensions: 44ft x 44ft

Accommodates Approx. 100 people

Session I - \$500, Session II - \$750

## Meeting Room

Dimensions: 38ft x 27ft

Accommodates Approx. 65 people

\$250

## Ballroom III

Dimensions: 76ft x 88ft

Accommodates Approx. 300 people

Session I - \$1,750, Session II - \$2500

## Conference Room

Dimensions: 20ft x 30ft

Accommodates Approx. 20 people

\$200

## Ballroom I & II

Dimensions: 44ft x 88ft

Accommodates Approx. 200 people

Session I - \$750, Session II - \$1250

## Rehearsal Room Multipurpose/Soundproof

Accommodates Approx. 75 people

\$250

## Grand Ballroom (I-II-III)

Dimensions: 88ft x 130ft

Accommodates Approx. 1000 people

Session I - \$2,000 Mon. thru Thur.

Session II - \$2,500 Mon. thru Thur.

Session I or II \$3,000 Fri.-Sat.-Sun.

## Front Lobby Approx.

Dimensions: 52ft x 20ft

\$200

## Side Lobby

Dimensions: 44ft x 17ft

\$200

V. 20180117

# Pittsburgh Shrine Center Pavilion Pricing

## Pavilion Rental Rates

### Small Event - 1 - 200 People / Large Event - 200 - 1000 People

Small Event with Picnic Tables

\$800

Large Event with Picnic Tables

\$1,300

Small Event w/o Picnic Tables

\$1,200

Large Event w/o Picnic Tables

\$1,500

## Pavilion Amenities

Dimensions: 75ft x 150ft

Stainless Steel Prep tables

Approx. 1,000 People

20 Gallon Dual Coffee Urn

90 Picnic tables

Ice Machine

Stage with Sound System

2 Serving Windows with Doors

Privacy Curtains

Double Beer Dispenser

Full Kitchen Available @ \$125

Restroom Facilities

Double Oven

Volley Ball Court

Propane Grill

Playground for Kids

4 Deep Sinks

Horse Shoe Pits (2)

Commercial Cooler & Freezer

**Note: Pittsburgh Shrine Center does not provide any tables other than the picnic tables.**

V. 20180117

## Equipment Rental Rates

Piano (tuned before each use) \$200.00

Rear Screen Projector \$100.00

Rear Screen (17'x20') \$75.00

Pull Down Screen (Ballroom) \$25.00

Portable Screen \$25.00

Overhead Projector \$25.00

LCD Projector \$25.00

Flip Chart \$20.00

Paper (If you keep whole pad) \$10.00

50" Big Screen TV \$75.00

Portable TV \$25.00

VCR \$25.00

DVD \$25.00

Podium \$25.00

Stairs (from dance floor to stage) \$25.00

Risers (per section) \$10.00

Tent \$125.00



V. 20180117



## Pittsburgh Shrine Center Bar Packages

The below pricing is based on an open bar for four hours.

\*An additional \$ 4.00 per person is charged for each hour over the four-hour pricing below.

\*There is an additional charge for "Specialty Drinks", based on what is necessary for the drinks.

\*A "Champagne Pour" is charged at \$2.00 per person.

\*A Soda and Water package for guests ages 5 to 21 is available at \$9.95 per person

### Platinum Package: \$21.95 / Person

Vodka - Stolichnaya, Flavored Pinnacle

Gin - Beefeater

Rum - Bacardi, Captain Morgan, Flavored Cruzan

Whiskey - Canadian Club, Jack Daniels, Crown Royal

Bourbon - Makers Mark

Scotch - Dewars

Schnapps - Dekuyper

Wine

Beer - Miller, Miller Lite, Yuengling, Michelob,

Michelob Lt Or Ultra, Coors, Coors Lite, Budweiser, Bud Lite

### Gold Package: \$18.95 / Person

Vodka - Skyy

Gin - Seagram's

Rum - Bacardi, Captain Morgan

Whiskey - Canadian Club, Jack Daniels

Bourbon - Jim Beam

Scotch - J&B

Schnapps - Dekuyper

Wine

Beer - Miller, Miller Light, Yuengling, Michelob,

Michelob Light or Michelob Ultra

### Silver Package: \$15.95 / Person

Vodka - Smirnoff

Gin - Gordons

Rum - Bacardi

Whiskey - Windsor

Bourbon - Jim Beam

Scotch - Grants

Schnapps - Barton

Wine

Beer - Coors, Coors Lite, Budweiser, Bud Lite

\*Please drink responsibly, Use a designated driver

V. 20180117

# STRAT WOOD CATERING

*Trust in Our More than 55 Years of Quality  
Catering Experience*



# *Beechwood Avenue Catering*

Contact us at  
(412) 527-3200

[Beechwoodavenuecatering.com](http://Beechwoodavenuecatering.com)

*Prices effective February 1, 2017*

A combination of a unique setting, enticing menu selections and complete services throughout your reception has been created to ensure an enjoyable and memorable occasion for you and your guests. Enclosed are our Buffet and Full Service Dinner Menus for your consideration.

In choosing **Beechwood Avenue Catering** for your reception, you will enjoy the following:

- The convenience of a modern banquet facility located just a short drive from Downtown Pittsburgh.
- Large tables with color coordinated linens and your choice of open or assigned seating.
- Bridal table, enhanced with skirting, champagne glasses, and candelabras.
- Cake table, buffet tables and gift table, all skirted and complete with equipment and supplies needed for an attractive and effective presentation.
- Inclusive complimentary services such as wrapping and serving of the wedding cake.
- Our Wedding Director will assist in coordinating the flow of events from the pouring of the bridal toast, through the conclusion of the affair.

If you have any questions or comments or would like additional information, please call our Banquet Staff at (412) 527-3200. We invite you to make an appointment to visit to discuss arrangements. Our Banquet Staff draws on over 40 years experience and we are confident we can assist you in creating a day to remember.

**Beechwood Avenue Catering**

*Enclosures:*  
Dinner Buffet  
Full Service Menu  
Policies & Options

# *Beechwood Avenue Catering*

## **Our Dinner Buffet**

*Choice of One:* Hand carved Roast Sirloin of Beef  
Boneless Marinated Chicken Breast  
Hand carved Smoked Virginia Ham  
Hand carved Roasted Turkey Breast

*Choice of two:* Marinated Grilled Flank Steak, Chicken Romano, English Style Cod Loin, Herb Stuffed Chicken Breast, Thai Chili Salmon

*Choice of one:* Baked Whipped Potatoes with Cheese, Pan Browned Potatoes, Buttered Parsley Noodles, Parsley Whole Potatoes

*Choice of two:* Green Beans Almondine, California Blend, Whole Kernel Corn, Peas and Pearls, Baby Whole Carrots

A Fresh Garden Salad with a choice of dressings.

The menu is complimented with assorted Dinner Rolls, Butter, Coffee and Tea service.

**Dinner Buffet Price per person                      \$35.95**  
*(Plus 20% Gratuity and 7% Sales Tax)*

# *Beechwood Avenue Catering*

Prices effective February 1, 2017

## **Seated Service**

Soup (Choice of One served to your guests)

*Italian Wedding Soup*

*Tuscan Potato*

*Tomato Florentine*

*Pasta Fagioli*

Salad (Choice of one served to your guests)

*Caesar Salad: with homemade croutons and shaved parmesan.*

*Grilled Hearts of Romaine Salad: grilled romaine, crispy bacon flakes, classic romaine Dressing.*

*Spring Mix Salad: spring leaf greens, tomato, cucumbers, shaved carrots with balsamic Vinaigrette/Ranch*

*Tossed Salad: Fresh Iceberg Lettuce, cherry tomato, cucumbers, shaved carrots, ranch And Italian dressing*

*Choice of one: Herb Crusted Prime Rib with au jus, Filet Mignon with olive tapenade, Sweet Teriyaki Salmon, Herb Stuffed Chicken Breast, Chesapeake Style Crab Cakes, Herb Crusted Stuffed Pork Loin, Maryland Style Stuffed Flounder  
\*Lobster Tail with Fresh Herb Clarified Butter\* Market Price*

*Choice of one: Home-style Whipped Potatoes, Idaho Baked Potatoes, Parsley Baby Red Potatoes*

*Rice Pilaf, Buttered Noodles, Pasta Olio, Basmati Rice, Tomato Basil and Cheese Polenta*

*Choice of one: Green Beans Almondine, Glazed Carrots, California Blend, Peas, Zucchini Squash Medley, Roasted Mix Vegetables, Roasted Asparagus*

. The menu is complimented with assorted Dinner Rolls, Butter, Coffee and Tea service. Cheese and Vegetable Appetizers and Fresh Fruit will precede dinner.

**Seated Price per person**

**\$41.95**

*(Plus 20% Gratuity and 7% Sales Tax)*

# *Beechwood Avenue Catering*

## *Stations*

*Prices effective February 1, 2017*

### **Minimum of Three Stations, please**

**Fruit, Cheese and Crudité's Display ..... \$6.95/Guest**  
A classic display of fresh fruits and veggies.

**Soup and Salad Station ..... \$7.95/Guest**  
Freshly tossed garden salad and classic Caesar, accompanied by our Selection of specialty salads including fresh fruit salad, marinated Veggies, broccoli salad and your choice of one of our four homemade soups

**Pasta Station..... \$6.95/Guest**  
Marinara, Alfredo and Tomato basil cream sauce served with Penne And tortellini. This is served with a fresh variety of toppings.

**Mexican Station ..... \$6.95/Guest**  
Grilled chicken or beef with sautéed peppers, onions served with Flour tortillas, Shredded Cheese, Spanish rice Queso, salsa and Guacamole

**Oriental Station ..... \$7.95/Guest**  
Sautéed shrimp, orange chicken, stir fried rice and steamed broccoli

**Chocolate Fountain ..... \$5.95/Guest**  
Rich milk chocolate served with fresh strawberries, marshmallows, Pretzel rods and biscotti for dipping

**Build a Cupcake Station..... \$3.95/Guest**  
Delicious cupcakes ready to be topped with a selection of sprinkles, Icing, raspberries and granola

*(Plus 20% Gratuity and 7% Sales Tax)*

# *Beechwood Avenue Catering*

## **BANQUET ROOM POLICIES**

### **MINIMUM NUMBERS**

The Banquet prices are based on a minimum number of 75 people for the room on Saturday evenings. Smaller numbers may be available for open dates on short notice or other time periods. In the event of a smaller number, a room surcharge may be added.

### **DELIVERIES**

Liquor, cookies, gift box, etc. are usually delivered the day before the banquet. If you are providing your own cake or flowers, they may be delivered up to three hours before the event.

### **HOURS**

Wedding Receptions are scheduled for a five hour time period. Any additional hour may be purchased for \$200.00 to Syria Shrine Center for hours until midnight. A \$300 an hour charge is applied from midnight until 2:00a.m. There is no half hour room rentals permitted. An additional hour does not include bar service. Any addition hour must be prearranged 10 days prior to your event date. Most receptions start an hour and a half to two hours after the wedding service begins.

### **BAR BEVERAGES**

All bar beverages are provided by the Syria Shrine Center. The bar packages available are for a four hour service. The bars close through dinner service. Additional serving time may be purchased. Bartenders must be provided by the Syria Shrine Center

### **PAYMENT**

A contract for services, with a \$300.00 non-refundable deposit will be required to reserve your date. Another non-refundable deposit of \$300.00 will be required 90 days prior to the event. Payment by personal check is to be made five days prior to the affair, or cash or certified check the day of the affair. **Discover, MasterCard, Visa, and American Express** are also accepted. Prices are subject to moderate revisions on a six-month review or may be confirmed at any time with payment of the estimated balance in full.

*(Plus 20% Gratuity and 7% Sales Tax)*

# Beechwood Avenue Catering

Prices effective February 1, 2017

## **Add on Hors d'oeuvres below to any Menu**

*Must be ordered in increments of 50 per selection*

Carving Station-Mini-Sandwiches.....	\$4.50 each
(Choice of two)	
Roast Turkey	
Glazed Ham	
Roast Beef	
Cheese & Crackers.....	\$4.75 each
Crudités w/dip	
Stuffed Mushrooms w/Chesapeake Crab.....	\$2.95 each
Italian Sausage Bites .....	\$1.75 each
Buffalo Chicken Wings.....	\$1.25 each
Chicken Fingers.....	\$2.25 each
Mini Quiche .....	\$1.25 each
Bruschetta.....	\$1.95 each
Swedish Meatballs .....	\$1.25 each
Curried Meatballs .....	\$1.25 each
Shrimp Salad w/Crackers.....	\$3.25 each
Crabmeat Dip w/Crackers.....	\$3.25 each
Shrimp Cocktail.....	\$15.00/doz.
Shrimp Skewers.....	\$18.00/doz.
Teriyaki Beef Skewers .....	\$14.00/doz.

(Plus 20% Gratuity and 7% Sales Tax)



# *John Marshall Catering*

“Your Catering Specialists”

Weddings – Anniversary Celebrations – Regional Specialties –  
Corporate Functions – Holiday Celebrations – Birthday Celebrations –  
Communion and Baptism Celebrations – Barbecue – Themed Parties –  
Retirement



*Preferred Caterer at Multiple Venues*  
*One of the Exclusive Caterers at the Syria Shrine Center*

(724) 444-1384  
[www.JohnMarshallCatering.com](http://www.JohnMarshallCatering.com)  
email: [Info@JohnMarshallCatering.com](mailto:Info@JohnMarshallCatering.com)

# *Thank you for considering us at John Marshall Catering*

We know that you have many options when it comes to whom you will work with for your special day. We are so thankful that you have considered John Marshall Catering to be a part of the planning process, and we strive to make every moment of the process enjoyable.

We realize just how important it is for you to be able to relax and enjoy your special day, and with John Marshall Catering, you will be able to do just that! Our professional and thoughtful staff will take care of every detail to ensure you will have a beautiful day. We will gladly assist you with planning your reception, provide menu suggestions and work with your theme to ensure the food reflects who you are as a couple, as well as who you are individually.

It is our pleasure to work with you and help make your dreams a reality. We are eager to establish a wonderful relationship with you and look forward to each moment of the planning process. We are here for you, every step of the way.

Sincerely,  
Your Friends at John Marshall Catering

## *Services Provided by John Marshall Catering:*

- ≈ Complimentary taste testing for up to six guests
  - ≈ Worry-free meetings and consultations
- ≈ Complete Set up of the room
  - ≈ Dietary Restrictions accommodated
  - ≈ Vegetarian options always available
- ≈ White or Ivory Table linens- upgrades available
- ≈ Your choice of poly linen napkins
  - ≈ Bridal Party Cocktails and Hors D'oeuvres
- ≈ Champagne Flutes for the Bridal and Family Tables
  - ≈ Cake cut and served to guests
- ≈ Cookie table expertise: tray and display tiers of cookies
- ≈ 50% Discount for Children ages 5-12
  - ≈ \$5 charge for children under 4



## *Services Provided at an Additional Cost:*

- ≈ Chair Covers with Sash
  - ≈ Linen Overlays
  - ≈ Table Runners
  - ≈ Floor Length Linens
  - ≈ Wedding Cookies
  - ≈ Satin Napkins
- ≈ Champagne Flute and Pour
- ≈ Wine Glass and Pour
  - ≈ Chef or Carving Fee
- ≈ Candles or Centerpiece items
  - ≈ Charger Plates
- ≈ Specialty Linens available for the cake table, registration table, gift and buffet tables

# Flat Hors D'oeuvres

- Miniature Crab Cake topped with a Chipotle Remoulade ... \$2.00 each
- House made Chorizo, Puff Pastry and Smoked Cheddar... \$1.00 each
- Miniature Street Taco, Smoked Flank Steak, Jicama Slaw & Ginger BBQ ... \$2.50 each
- Pecan Crusted Chicken Satay, Peanut Sauce Drizzle (Contains Nuts)\*... \$1.25 each
- Grilled Lamb Chops Drizzled with a Lavender Mustard Honey... \$3.50 each
- Bacon wrapped Chicken Roulades, Bourbon Stone Ground Mustard... \$1.50 each
- Miniature Meatballs- Swedish, Italian and Barbecue ... \$.75 each
- Warm Baked Brie and Raspberry... \$65.00 per Wheel of Brie
- Grilled Shrimp Bruschetta with Garden Relish... \$2.50 each
- Stuffed Mushrooms of Sausage, Crab or Spinach and Feta... \$1.50 each
- Bacon wrapped Scallops with Balsamic Drizzle ... \$2.00 each
- Miniature Duck Wellingtons, Drizzled with Roasted Fennel Cream... \$2.50 each
- Shrimp Imperial (Crab Stuffed), *Frangelico sauce (Contains Nuts)\**... \$2.50 each
- Miniature Quiche Assortment ... \$1.00 each
- Smoked Chicken Buffalo dip Candied Jalapenos, and Home Made Corn Chips ... \$2.50 per person
- Spinach and Artichoke Dip with Crostini's ... \$2.50 per person
- Smoked and Grilled Meat Carving Board Display ... \$3.00 per person
- Spinach and Feta Puffs ... \$1.50 each
- Tenderloin stuffed with Gorgonzola Cheese, wrapped in Bacon ... \$2.50 each
- Bacon Wrapped Water Chestnuts with Sweet Chili Sauce ... \$1.25 each



Please make us aware of any and all allergies.  
We are happy to accommodate you!

# Cold Hors D'Oeuvres

- ✦ Boursin Filled Cherry Tomato... \$1.75 each
- ✦ Savory Pancake Topped with House Smoked Salmon or Trout with a Dill Cream Cheese... \$2.25 each
- ✦ Crab Maison in Endive topped with a Cucumber Relish... \$2.50 each
- ✦ Assorted Cold Canapes... \$1.00 each
- ✦ Cantaloupe wrapped with Shaved Prosciutto topped with a Jalapeno and Watermelon Jam... \$1.25 each
- ✦ Shrimp Cocktail on Cucumber, Spicy Citrus Cocktail... \$1.75 per Shrimp
- ✦ Seasonal Melon and Fruit Display... \$2.00 per person
- ✦ Domestic and Imported Cheese Board with Accouterment, House Made Gherkins and Mustards ... \$2.00 per person
- ✦ Sushi and Sashimi display with Pickled Ginger and Wasabi ... \$3.00 per person
- ✦ Raw Seafood Bar Display of Crab, Oyster and Shrimp... Market Price
- ✦ House Smoked Salmon... Market Price
- ✦ Whole Poached or House Smoked Salmon... Market Price
- ✦ Antipasto Display with Peppers, Olives and Crackers or Crostini's... \$3.00 per person
- ✦ House Made Bruschetta and Crostini's... \$1.00 each
- ✦ Ahi Tuna Poke with Sesame Oil, Fresh Ginger and Sesame Seeds ... \$2.95 per person



\*Consumption of raw or under-cooked meat may increase the risk of food-borne illness. Please make us aware of any food allergies.

# *Chef Prepared Stations*

## **Gourmet Sandwich Station: \$6.95 per person**

*Select two from the following:*

Cheese Steaks, Pizza steak, Muffaletta, Reuben, Rachel, Cuban, Pork Belly Gyro, California Club, Breakfast Sandwich, Braised Brisket Sandwich, Pulled Pork Italiano with Provolone and Hot Peppers.

## **Carving Station: Prices Vary**

Steamship Round (Serves 150+ guests) ... \$7.95 per person  
Roast Top Round with Horseradish Sauce and Au Jus ... \$7.95 per person  
Beef Tenderloin with a Red Wine Demi Glace ... \$9.95 per person  
Prime Rib with Horseradish Sauce and Au Jus ... \$8.50 per person  
Herb Encrusted Sirloin ... \$7.95 per person  
Mesquite Pork Loin ... \$7.95 per person  
Roasted Turkey or Cajun Turkey ... \$7.95 per person  
Spit-Roasted Ham ... \$7.95 per person  
St. Louis Style Ribs with our Signature Barbecue Sauces ... \$8.50 per person

## **Artisan Grilled Cheese Station: \$6.95 per person**

Domestic and Imported Cheeses and Meats  
Selection of Fresh-Baked Breads  
Accompaniments

## **Pittsburgh Station: \$6.95 per person**

"Yinzer" Sandwich: Provolone, Pastrami, Swiss, Coleslaw and French Fries on Thick cut White Bread  
Pierogies, Kielbasa & Sauerkraut

## **Grilled Street Taco and Fajita Station: \$7.95 per person**

Marinated Strips of Beef, Pork, Chicken, Peppers, Onions, Flour and Corn Tortillas, Sour Cream, Shredded Cheese, Jalapenos, Black Olives, Spanish Rice, Refried Beans, Guacamole, Salsa, Pica De Gallo, Salsa Verde, Green Onions, Shredded Lettuce, Tomatoes

## **Pasta Station: \$7.95 per person**

Sauces: Cajun, Alfredo, Roasted Garlic Cream, Marinara, Pesto, Brown Butter Sage  
Cheese: Mozzarella, Ricotta, Asiago, and Parmesan  
Pasta: Tortellini, Papperdelle, Penne  
Vegetables: Mushroom, Onion, Spinach, Peppers, Artichoke, Sundried Tomatoes, Zucchini, Yellow Squash  
Meats: Chicken, Sausage, Meatballs  
(Shrimp and Crab available for an additional fee.)

# Self Serve Bars

## **Soup and Salads: \$6.95 per person**

Tomato Bisque	Spinach Salad	Balsamic
Crab and Corn Chowder	Classic Caesar Salad	Mango Chardonnay
Wedding Soup	Spring Berry, Feta & Nut salad	Ranch
Italian Sausage & Sweet Pepper	Field Green Salad	Raspberry Vinaigrette
Rotisserie Chicken Noodle	Chopped Salad	Bleu Cheese
Cream of Broccoli		Golden Italian

## **Mashed Potato Bar: \$6.95 per person**

Red Skinned Mashed, Yukon Gold, Idaho, Sweet Potato

Toppings include but not limited to: Roasted Corn, Caramelized Onions, Bacon, Smoked and Shredded Cheeses, Sour Cream, Chives, Honey Butter, Cinnamon Whipped Butter, Walnuts, Brown Sugar, Marshmallows

## **Low Country Boil Bar: Market Price**

Shrimp, Clams, Crawfish, Red Potatoes, Corn Cobbett's, Clam Juice

## **Baked Potato Bar: \$6.95 per person**

Idaho Baked Potatoes, Baked Sweet Potatoes

Toppings include but not limited to: Roasted Corn, Caramelized Onions, Bacon, Smoked and Shredded Cheeses, Sour Cream, Chives, Butter, Honey Butter, Cinnamon Whipped Butter, Walnuts, Brown Sugar, Marshmallows

## **Slider Bar: \$7.95 per person**

Crab Cake, Grilled Chicken, Fried Chicken, Sirloin Patties, Pulled Pork

Pretzel Buns, Brioche Buns, Mini Kaiser, Whole Wheat, Onion Rolls

Assorted Toppings: Mayonnaise, Mustard, Fried Onions, Coleslaw, Ketchup, Barbecue Sauce, Jalapenos, Lettuce, Tomato, Bread and Butter Pickles, and Assorted Cheeses

## **Cheese, Fruit and Vegetables: \$5.95 per person**

A Seasonal Display of Fruits and Berries with Yogurt Dips and Honeys

Domestic and Imported Cheeses with Jalapeno Mustard and German Mustards

Fresh Artisan Breads and Crusty Baguettes

Fresh Vegetables, Pickled Peppers and Cucumbers, Olives and dips including French Onion

## **Nacho Bar: \$6.95 per person**

Fresh made Corn Chips and Potato Chips, Beef, Pulled Pork, Pulled Chicken, Queso, Sour Cream, Shredded Cheese, Jalapenos, Black Olives, Refried Beans, Guacamole, Salsa, Pica De Gallo, Salsa Verde, Green Onions, Shredded Lettuce, Tomatoes

# Seated Service

## Salads:

- Spinach Salad
- Classic Caesar Salad
- Spring Berry, Feta and Nut salad
- Field Green Salad
- Chopped Salad
- Caprese Stuffed Avocado Salad

## Dressings:

- Balsamic
- Mango Chardonnay
- Ranch
- Raspberry Vinaigrette
- Bleu Cheese
- Golden Italian

## Entrees:

- Shiraz Braised Short Rib, Pommes Frites, Aged Balsamic Reduction and Caramelized Brussels Sprouts ... \$35.95
- Gunpowder Panko Chicken Breast Steak, with Tasso Ham Gravy, Roasted Garlic Fingerling Potatoes, Green Bean Gratin with Crimini Mushrooms ... \$35.95
- Cherry Smoked Pork Tomahawk Chop, Four Herb Compound Butter, Sweet Potato Soufflé, Broccoli with Grape Tomato Sautee ... \$34.95
- Salmon Filet with Sautéed Asparagus, Garlic Lemon Butter Sauce and Wild Rice Pilaf ... \$36.95
- A Study of Land and Sea: Lobster Tail and 4oz Filet or Crab Cake and Filet or Shrimp and Filet, Duo Sauce with Chef's choice of Starch, Seasonal Vegetable ... Market price
- Pan Seared New York Strip, Caramelized Sweet Onion Mash, Boursin Cheese, Red Wine Bordelaise and Grilled Asiago Asparagus ... \$38.95
- Bruschetta Stuffed Cutlets of Chicken, Leek Fondue with Smoked Cheddar Mashed Yukon Gold, Stewed Okra and Tomato ... \$34.95
- Blackened Mahi Filet, Smoked Tomato Crème, Pan Roasted Root Vegetables, Truffle Oil... \$35.95
- Herb and Dijon Rack of Lamb, Black Currant glaze de viande, Truffled Duchess Potatoes ... \$38.95
- Molasses Lacquered Pork Tenderloin, Chasseur, Long Grain and Wild Rice and Tri Colored Baby Carrots ... \$34.95
- Twin Crab Cakes, Roasted Pepper Remoulade, Fried Green Tomatoes and Fire Roasted Corn, Edamame ... \$36.95
- Cowboy Chop, Charro Beans, Sautéed Portobello Mushrooms and Onion, topped with Chimichurri Sauce ... \$34.95
- Chicken Romano with Fontina Cream Sauce, Roasted Potatoes, Green Beans with Sautéed Onion and Cherry Tomatoes... \$34.95
- Duck Confit free-form Lasagna, Carmini Mushroom duxelles, Béchamel, chèvre, with a Port Wine Reduction ... \$34.95
- Seasoned and Seared 6oz Filet Mignon, Red Wine Mushroom Demi Glauce, Twice Baked Potatoes and Green Beans Almondine ... \$38.95

**Substitutions are available, if you see something on the menu that would better suit your special day, please let us know and we would be happy to modify the menu for you!**



# Seated Service

## Vegetarian Entrees:

- ☞ Stuffed Portabella Mushrooms with Spinach and Feta Cheese, Israeli Cous- Cous, Sugar Snap Peas and Carrots ... \$32.95
- ☞ Eggplant Rollatini with Orzo Noodles and Broccolini ... \$32.95
- ☞ Penne Al Fresco with Sundried Tomatoes, Zucchini, Yellow Squash, Red & Green Peppers, Sweet Onion and Garlic. Fresh Basil Pesto ... \$32.95
- ☞ Butternut Squash Ravioli with Sage Butter, Roasted Root Vegetables and Fingerling Potatoes ... \$32.95
- ☞ Pumpkin Tortellini with Grilled Asparagus, Lump Crab and Alfredo Sauce... \$34.95
- ☞ Portobello Mushroom Ravioli with Julianne Zucchini, Yellow Squash, Red Peppers ... \$32.95
- ☞ Vegetarian Curry with Rice and Lentils ... \$32.95

**John Marshall Catering is pleased to provide Regional and Ethnic Specialties!**



**\*\*All entrees for our seated service come with the choice of a Salad and Home Made Corn Bread, Biscuits or Breadworks Dinner Rolls and Butter.**

# Buffet Service

**Our Buffet Menu is priced at \$35.95 per person**

**Salads: Select One**

Spinach Salad  
Classic Caesar Salad  
Spring Berry, Feta and Nut salad  
Field Green Salad  
Chopped Salad

**Dressings: Select up to two**

Balsamic Vinaigrette  
Mango Chardonnay  
Ranch  
Raspberry Vinaigrette  
Golden Italian

**Composed Salads: Select One**

Coleslaw  
Cucumber, Red Onion, Heirloom Tomato  
Tortellini  
Red Potato Salad  
Broccoli, Bacon and Cheddar Salad  
Salad Caprese

**Entrees: Select Two**

Chicken Romano  
Chicken Marsala  
Chicken Picatta  
Chicken Cordon Bleu  
Fried Chicken  
Herb Baked Chicken  
Spinach Dip Chicken Bombs  
Smoked Beef Tip Stroganoff  
Homemade Meatloaf  
Swiss Steak  
New England Style Baked Cod  
Stuffed Flounder  
Sautéed Shrimp  
Roasted Wog with choice of BBQ Sauce  
Crab Cakes with Rock Shrimp Beurre Blanc  
Slow Cooked Brisket  
Bourbon BBQ Pork Loin  
Petite Beef Tournados  
Stuffed Shells with Ricotta and Spinach  
Lasagna, Meat or Vegetable  
Five Cheese Stuffed Shells

**Pasta: Select One**

Penne, Cavatappi or Rigatoni Pasta  
With a choice of Marinara sauce, Vodka Sauce or Alfredo Sauce  
Penne Al Fresco, Eggplant Rollatini

# Buffet Service

## Accompaniments: Select Two

Grilled Baby Yukon Potatoes  
Smashed Red Bliss Potatoes  
Cheesy Potato Daphinoise  
Au Gratin Potatoes  
Parsley Buttered Bliss Potatoes  
Scalloped Potatoes  
Mashed Potatoes  
Risotto  
Wild and White Rice Pilaf  
Seasonal Vegetable Gratin  
Fresh Mixed Vegetables with white wine  
Broccolini with Caramelized Onion and Grape Tomatoes  
Roasted Asparagus with Asiago and Lemon  
Southern Style Green Beans  
Green Beans Almondine  
Honey Glazed Carrots  
Broccoli, Cauliflower, Carrots Medley  
Corn  
Green Peas and Mushrooms

**Our Buffet Menu also includes:** Breadworks freshly baked dinner rolls with Butter,  
Home Made Corn Bread or Home Made Biscuits

# Barbecue Menu

<b>Meats:</b>	<b>Sides:</b>	<b>Vegetables:</b>	<b>Salads:</b>
☞ Hamburgers	☞ Baked Beans	☞ Grilled,	☞ Broccoli,
☞ Hot Dogs	☞ Home Made	Marinated	Bacon and
☞ Grilled	Potato Chips	Vegetables	Cheddar
Chicken	☞ Sweet Potato	☞ Grilled	Salad
☞ Pulled Pork	Chips	Asparagus	☞ Red Skin
☞ Roasted Wog	☞ Grilled Potato	☞ Southern	potato Salad
☞ Salmon	Wedges	Style Green	☞ Pasta Salad
☞ Baby Back	☞ Mac 'n Cheese	Beans	☞ Fresh Fruit
Ribs		☞ Corn on the	Salad
☞ Brisket		Cob	☞ Macaroni
☞ Whole Pig			Salad
Roast			☞ Coleslaw

**Our Barbecue Menu Pricing is available upon request!**

# *Brunch Menu:*

**Celebrate the morning after your big day with a delicious brunch!  
Prices starting at \$12.95**

Eggs  
Bacon  
Sausage  
Baked and Carved Ham  
Biscuits and Gravy  
Hash browns  
Home fries  
Waffles  
Pancakes  
French Toast  
Quiche: Lorraine, Western, Meat Lovers, Broccoli and Cheddar  
Mini Quiche Assortment  
Strata  
Omelet Bar  
Yogurt Parfait Bar  
Fresh Fruit Display  
Fresh Scones  
Muffin Assortment  
Berry Salad  
Petite Sandwiches: Chicken, Egg, Tuna or Ham Salad

Our Brunch menu comes with Complimentary Coffee and Tea Service.



John Marshall Catering  
5950 William Flinn Hwy, Bakerstown PA 15007  
724-444-1384  
Info@JohnMarshallCatering.com  
www.JohnMarshallCatering.com

# Seated Service

## **Starters** (choice of one served to your guests)

- § Italian Wedding Soup
- § Tomato Parmesan Bisque
- § Yukon Gold Potato and Leek Soup
- § Chicken and Dumpling Soup
- § Sherried Crab Bisque

## **Salad** (choice of one served to your guests)

- § Fresh Tossed Salad
- § A La Grecque
- § Caesar Salad - (Romaine Hearts wrapped with Prosciutto)
- § Clemson Bleu

## **Entrees** (prices per guest)

- § Jumbo Lump Crab Cake with Chipotle Remoulade, Jasmine Rice and Asparagus  
\$39.95
- § Chicken Fontina with Prosciutto, Boursin Mashed, Lemon Wine and Broccolini  
\$33.95
- § Chilean Sea Bass with Lemon Butter, Chive Oil, Candied Pecan, Risotto and Haricot Verte  
\$38.95
- § Amish Style Chicken Breast with Sun Dried Tomato, Chevre, Butternut Veloute, Roesti Potato and Julienne Zucchini  
\$34.95
- § Duck Confit with Black Currant Reduction, Mango, Fingerling Pancetta Hash and Haricot Verte  
\$35.95
- § Panko Herb Crusted Halibut with Tuscan Bean, Swiss Chard, Broccolini and French Carrots  
\$36.95
- § Maple Glazed Pork Tenderloin with Applewood Bacon, Sweet Potato Puree and Brussel Sprouts  
\$34.95
- § Stuffed Filet Mignon with Prosciutto, Fresh Spinach, Cognac Bordelaise, Boursin Mashed and Asparagus  
\$41.95
- § Chicken Roulade with Fresh Mozzarella, Spinach, Crimini, Roasted Asparagus and Risotto  
\$34.95
- § Pan Seared Filet Mignon with Merlot Reduction, Lobster Manchego Mashed Potato and Asparagus  
\$42.95
- § Herb Crusted Rack of Lamb with Fresh Fig Chutney, Rosemary Potato and Haricot Verte  
\$41.95
- § Chicken Madeira with Crimini Mushroom, Ementhaler, Boursin Mashed and Asparagus  
\$33.95

## **Our Menu also includes**

Complimentary hot hor d'oeuvres, oven fresh dinner rolls with butter, hot tea, fresh brewed coffee and decaffeinated coffee.



# Buffet Service

## **Soup or Salad** (choice of one served to your guests)

- § Fresh Tossed Salad
- § A La Grecque
- § Caesar Salad - (Romaine Hearts wrapped with Prosciutto)
- § Clemson Bleu - (add \$1.00)

## **Composed Salads** (choice of two)

- § Fresh Fruit Salad
- § Creamy Coleslaw
- § Pasta Salad

## **Chef Carved Entrees** (choice of one)

- § Rotisserie Turkey Breast
- § Herb Crusted Pork Loin
- § Smoked Ham with Cloves and Honey Baked Glazing

## **Entrées** (choice of two)

- § Chicken Romano with Garlic and Lemon Buerre Blanc
- § Chicken Fontina
- § English Style Cod Loins
- § Sauteed Chesapeake Shrimp
- § Beef Bourguignonne
- § Old Fashioned Foccacia Stuffed Chicken Breast with Sauce Supreme

## **Pasta Entrée** (choice of one) Pasta and Sauce

Penne or Cavatappi Pasta served with Roasted Garlic Alfredo, Traditional Marinara or Roasted Red Pepper Cream Sauce

## **Accompaniments** (choice of two)

- § Oven Roasted Herb Baby Bakers
- § Roasted Red Bliss Potatoes
- § Baked Duchess Potatoes
- § Au Gratin Potatoes
- § Broccoli Florets with Red Bell Peppers

- § Wedding Soup
- § Tomato Parmesan Bisque
- § Sherried Crab Bisque

- § Antipasta Salad
- § Broccoli Cheese Salad
- § Salad Caprese

- § Slow Roasted Marinated Top Round of Beef
- § Prime Rib of Beef Au Jus
- § Roasted Beef Tenderloin (Market Price)

- § Chicken Madiera with Crimini Mushroom, Asparagus and Ementhaler Cheese
- § Lump Crab Cakes with Lobster Sauce
- § Grilled Flank Steak with Chimichurri Sauce

- § Green Beans Almondine
- § Steamed Fresh Mixed Vegetables
- § Eggplant Roulade
- § Basmati Rice
- § Roasted Asparagus

## **Our Buffet Menu also includes**

Complimentary hot hor d'oeuvres, oven fresh dinner rolls with butter, hot tea, and fresh brewed coffee and decaffeinated coffee.

\$35.95 per person



# Stations

**Minimum of four Stations, please**

## ***Fruit, Cheese, and Crudités Display***

An elegant display of freshly skewered Fruits and Berries with Honey-Walnut Dip, Imported and Domestic Cheeses served with German & Dijon Mustard, Lavash Crackers and French Baguettes, Fresh Vegetable Crudités with Jumbo Stuffed Olives and Marinated Fresh Mozzarella. \$6.95 per guest

## ***Soup and Salad Station***

Fresh Tossed Garden Salad and Classic Caesar, accompanied by a selection of specialty salads, including Tropical Fruit, Broccoli Cheese, Marinated Artichoke Salad and your choice of one of the following soups:

- |                   |                          |                             |
|-------------------|--------------------------|-----------------------------|
| § Broccoli Cheese | § Italian Wedding        | § Creamy Potato and Leek    |
| § Minestrone      | § Tomato Parmesan Bisque | § Chicken and Dumpling Soup |

Served with oven fresh dinner rolls and butter.

\$7.95 per guest

## ***Pasta Station*** (your choice of two pastas and two sauces)

Classic Marinara, Roasted Garlic Alfredo, and Red Pepper Cream Sauce  
Penne, Tortellini, and Cavatelli Pasta

Served with an array of fresh toppings to include Feta cheese, Black Olives, Diced Tomatoes, Parmesan Cheese, Artichokes, Roasted Red Peppers, and Garlic Bread Sticks. \$6.95 per guest

## ***Carving Stations*** (choice of one)

- |  |        |                             |                |
|--|--------|-----------------------------|----------------|
| § Slow Roasted Marinated Top Round of Beef | \$7.95 | § Honey Glazed Virginia Ham | \$7.95         |
| § Rotisserie Turkey Breast                 | \$7.95 | § Herb Crusted Pork Loin    | \$7.95         |
| § Roasted Prime Rib                        | \$8.25 | § Tenderloin Au Poivre      | (Market Price) |

All Selections are carved to order and served with condiments and specialty breads

## ***Kabob Station*** (choice of two)

Your Choice of Blackened Chicken and Pineapple, Marinated Filet and Portabella, Greek Style Chicken and Artichoke, Teriyaki Glazed Pork or Tuna Kabobs with Chili Lime Glaze. Served with Marinated Grilled Vegetables. \$7.95 per guest

## ***Grilled Fajita Station***

Tender marinated strips of Beef or Chicken with Sautéed Peppers and Onions, served with Flour Tortillas, Shredded Pepper Jack Cheese, Pinto Beans, Spanish Rice, White Corn Tortilla Chips with Chili Con Queso, Guacamole and Salsa. \$6.95 per guest

## ***Oriental Station***

A combination of Orange Peel Shrimp, Sesame Glazed Chicken Skewers, Stir Fried Rice and Steamed Broccoli. \$7.95 per guest

## ***Bananas Foster Station***

Ripe Bananas, Brown Sugar, and Cinnamon flambéed with Meyers Dark Rum and Banana Liquor served atop Vanilla Ice Cream. \$5.95 per guest

## ***Chocolate Fountain***

Cascades of rich Milk Chocolate served with Fresh Strawberries, Marshmallows, Pretzel Rods, Pineapple, and Biscotti for Dipping. \$5.95 per guest

## ***Deluxe Pastry Station*** (minimum of 100 guests)

A wide variety of Cake, Tortes, and Pies to include: Death by Chocolate Cake, Burnt Almond Torte, Chocolate Peanut Butter Pie, Coconut Cream Pie, White Chocolate Raspberry Cheesecake, Dutch Apple Crumb Tart, Carrot Cake and assorted Gourmet Cookies. \$6.95 per guest



# What A Difference A Caterer Makes

*Thank you for your consideration of Stratwood Caterers to be part of your special day. You will be able to enjoy the planning with us as your caterer.*

*We realize your most important day will leave you and your guests with life long memories, and our professional talented staff will do just that.*

*Stratwood Caterers will assist you with your reception planning, menu selections, and provide you extraordinary personal service and attention to every detail.*

*It would be our pleasure to make your dream wedding a reality, and welcome the opportunity of working with you on your first day of happily ever after!*





# Additional Hors d'oeuvres Selections

## ***Hot Hors d'oeuvres***

Individual Hors d'oeuvres must be ordered in increments of 50 pieces per selection

§ Miniature Crab Cakes with Remoulade Sauce	\$2.25 each
§ Lump Crab Stuffed Mushrooms	\$2.25 each
§ Sea Scallops Wrapped in Bacon	\$2.50 each
§ Bacon Wrapped Shrimp with Bourbon Glaze	\$2.50 each
§ Italian Sausage Stuffed Mushrooms	\$1.75 each
§ Cherry Peppers stuffed with Hot Italian Sausage	\$1.75 each
§ Blackened Chicken and Pineapple Skewers with Mango-Rum Sauce	\$2.25 each
§ Chicken Brochettes with Thai Peanut Sauce	\$1.75 each
§ Pretzel Crusted Chicken with Honey – Dijon Sauce	\$1.75 each
§ Miniature Beef Wellingtons En Croute	\$2.75 each
§ BBQ, Swedish or Italian Meatballs	\$1.25 each
§ Stuffed Mushrooms Florentine	\$1.75 each
§ Baked Potato Skins with Bacon and Cheddar	\$1.25 each
§ Assorted Miniature Quiche	\$2.25 each
§ Fresh Garden Bruschetta	\$1.25 each
§ Spinach and Artichoke Dip with French Baguettes	\$2.95 each
§ Warm Baked Brie with Raspberry and Almonds (serves 50)	\$85.00

## ***Cold Hors d'oeuvres***

§ Chilled Gulf Shrimp Cocktail	\$21.00 per dozen
§ Snow Crab Claws	\$22.00 per dozen
§ Fresh Melon wrapped in Aged Prosciutto	\$1.95 each
§ English Cucumbers filled with Spiced Crab Salad	\$2.25 each
§ Fresh Fruit Skewers with Light Fruit Dip	\$1.50 each
§ Smoked Salmon Pinwheels with Herbed Cream Cheese and Fresh Dill	\$2.25 each
§ Assorted Cheese Display & Fresh Vegetable Crudit�	\$3.95 each

Butler service is available upon request.



# Services Included by Stratwood Caterers

- § Customized room design and layout
- § Complete set-up of room
- § Set-up the day before based on room availability
- § White or Ivory table linens
- § Your choice of linen napkins
- § Skirted buffet, registration, cake, and gift tables
- § Private Bridal Lounge with Champagne and Hors d'oeuvres
- § Champagne Flutes for the Bridal Table
- § Cake handling
- § Tray and display your cookies
- § Most dietary restrictions accommodated
- § Vegetarian options available
- § 30% discount for children 12 and under
- § Complimentary taste testing available



## Additional Services Available at Additional Cost

§ Additional Hour	\$200.00
§ Chair Covers with Sash	\$4.00
§ Linen Overlays	\$4.00
§ Floor Length Linens	\$12.00
§ 18" Round Mirrors	\$5.00
§ 12" Hurricane Globes	\$5.00
§ Bubble Bowls	\$5.00
§ Twinkle Package	\$150.00
§ Dance Floor Rail Lighting at Syria	\$150.00
§ Wedding Cookies	\$4.95
§ Chocolate Fountain	\$5.95
§ Ice Sculptures	\$250.00 and Up
§ Champagne Flute and Pour	\$2.00
§ Wine Glass and Pour	\$2.00



# Catering Agreement with Stratwood Caterers

STRATWOOD CATERERS  
1977 LINCOLN WAY - WHITE OAK, PA 15131  
412.672.9659

Event Date: \_\_\_\_\_ Date of Agreement: \_\_\_\_\_

Patron: \_\_\_\_\_ the person, corporation, entity, organization, or association contracting Stratwood Caterers for the event.

Venue Location: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Start Time of Event: \_\_\_\_\_ Serving Time: \_\_\_\_\_ End Time: \_\_\_\_\_

## Guarantees and Cancellations

Patron will pay Stratwood Caterers a \$300.00 deposit to guarantee the date of the Event. This deposit is payable when Patron signs this Agreement, and it is applied to the Patron's catering account. This deposit is in addition to any deposits that are required by the Venue.

Any deposits made to Stratwood Caterers may be transferred one time within one year if your event date would need to be changed. If your event would be cancelled, any and all deposits are non-refundable.

Patron agrees to pay Stratwood Caterers for all catering services. In addition to charges set forth elsewhere in this Agreement; Patron agrees to pay the 20% service charge and 7% state sales tax imposed on or applicable to the Event of this Agreement.

Any deposits and payments to Stratwood Caterers may be personal checks up until 30 days prior to the Event date. All final payments to Stratwood Caterers must be cash, certified check, bank money order, or major credit card. Any balance due to Stratwood Caterers must be paid in full 3 days prior to the Event date. If such payment is not made, Stratwood Caterers may terminate this Agreement, retain all deposits made and will not provide catering service.

Final arrangements and number of guest is due 10 days prior to the Event date. This amount will be guaranteed and not subject to deduction.

All menu items, all linens, and chair covers are provided by Stratwood Caterers only.

All vendors have a four hour window prior to Start Time of Event for set ups. Anything brought in by a vendor must be removed from the venue at the end of the Event. Additional charges will be applied if responsibility of removal is left to Stratwood Caterers.

## **Agreed to and Accepted by Patron:**

Signature of Patron: \_\_\_\_\_ Date: \_\_\_\_\_

Estimated number of guest: \_\_\_\_\_

Stratwood Caterers: \_\_\_\_\_ Date: \_\_\_\_\_





# Tommy's Catering

www.tommyscateringpa.com • 724-567-7673 • 412-793-5050

*Where Excellent Food and Service Go Hand in Hand!*

## *Our Signature... Steamship*



## *Ultimate Wedding Dinner*

- Chef Carved Steamship Round of Angus Beef with Ajus and Horseradish or Chef Carved Turkey Breast with Orange Marmalade\*
- Marinated Chicken Breast topped with Cheddar Cheese and Scallions\*\*
  - Whole Seasoned Green Beans, Corn or California Medley
    - Red Skin Parsley Potatoes
    - Penne Rigate or Bowtie Pasta\*\*\*
  - Choice of Two of our Four Homemade Pasta Sauces\*\*\*
    - Spring Mix or Iceburg Salad
    - Ranch and Italian Dressing
    - Bread and Butter

**\$15.95 plus tax, gratuity and venue fees**

\*\* Popular Chicken Upgrades: Romano, Picatta, Marsala, Parmesan and Stuffed with our own Sweet Sausage Stuffing

\*\*\* Pasta Upgrades: Cheese Tortellini, Meat Sauce, Pesto and Carbonara  
*Price May Vary By Venue*

\* Minimum 125 guests for Steamship, Top Round for under 125

*Additional Upgrades include: Pasta Action Station· Slider Bars· Special Requests · Many other entree's available!*

# Ultimate Hors D' Oeuvres

*Served from arrival of first guest until after dinner service!*

*All ten items below are Included!*

- Shrimp Cocktail with Tangy Cocktail Sauce
- Sliced Filet Mignon with Horseradish Sauce or Smoked Salmon with Dill Sauce on Baguette Slices
- Fresh Homemade Mozzarella
- Antipasta Display
- Whole Cheese Variety
- Variety of Meat and Cheese Cubes with Assorted Crackers and Mustards
- Fresh Garden Bruschetta
- Warm Raspberry Brie with Baguettes
- Meatballs - Italian, BBQ or Swedish
- Sliced Seasonal Fruit Display

**\$9.95 with purchase of meal.  
\$15.95 without a meal.**

*Plus tax, gratuity and any venue fees.  
These items and others available a la carte*

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

724-567-7673 • 412-793-5050



## Guestrooms & accommodations near The Pittsburgh Shrine Center

Below is a selection of hotels where guests may stay. These hotels are mere minutes from our facility. Please contact the hotels for rates and availability.

Comfort Inn & Suites - 180 Gamma Dr, Pittsburgh, PA 15238  
(412) 963-0600

Hampton Inn & Suites Harmarville - 2805 Freeport Rd, Pittsburgh, PA 15238  
(412) 423-1100

TownePlace Suites by Marriott Harmarville - 2785 Freeport Rd, Pittsburgh, PA 15238  
(412) 423-1900

Holiday Inn Express (Harmarville) - 10 Landings Dr., Pittsburgh, PA 15238  
(412) 828-9300

Days Inn Pittsburgh-Harmarville - 6 Landings Dr., Pittsburgh, PA 15238  
(412) 828-5400

Quality Inn & Suites - 8 Landings Dr., Pittsburgh, PA 15238  
(412) 828-8900