

Kimpton Hotel Monaco Pittsburgh

# Catering Menu



Executive Chef Wyatt Lash



## Kimpton Hotel Monaco Pittsburgh

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Pittsburgh, PA 15219  
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[Monaco-Pittsburgh.com](http://Monaco-Pittsburgh.com)

# Kimpton Hotel Monaco Pittsburgh All Day Meeting Packages



For events of 14 guests or fewer, please see the small group menu with seasonal items. All Day Packages are served as listed. Any substitutions may be subject to price change. Additional beverages available on consumption.

# All Day Meeting Packages #1

## The Commoner Continental

Seasonal Sliced Fruit & Berries  
Chef's Selection of Breakfast Pastries & Muffins  
Assorted Bagels & Cream Cheese  
Seasonal Jams & Butter  
Chilled Orange Juice  
Fair Trade Coffee  
Decaffeinated Coffee  
Organic Teas

## The Kick Starter

**Whole Fruit**  
**Individual Greek Yogurt**  
**Hard Boiled Eggs**  
Sea Salt & Cracked Black Pepper  
**Chilled Orange Juice**  
**Organic Teas**

## The Point

**Mixed Green Salad**  
Baby Vine Ripened Tomatoes,  
Cucumbers, Sliced Red Onions, Radishes,  
Sherry Vinaigrette

**Spinach Salad**  
Red Onions, Tomatoes,  
Bacon, Blue Cheese, Egg,  
Bacon Sherry Vinaigrette

**BYO**  
Roast Beef  
Smoked Turkey Breast  
Black Forest Ham  
Grilled Vegetables  
Pastrami

**Accompaniments**  
Aged Cheddar Cheese, Smoked Gouda,  
Provolone, Swiss, Sliced Tomato,  
Red Onions, Lettuce, Dijon Mustard,  
Mayonnaise, Assorted Bread & Rolls,  
Dill Pickles, Kettle Chips  
**House Made Giant Cookies**

## Snacks

**Soft Pretzel Sticks**  
Grain Mustard  
**Assorted Kettle Chips**  
French Onion Dip  
**Tortilla Chips & Salsa**  
**Assorted Sodas**

**ALL DAY MEETING PACKAGE #1**  
\$90 Per Person

# All Day Meeting Packages #2

For events of 14 guests or fewer, please see the small group menu with seasonal items. All Day Packages are served as listed. Any substitutions may be subject to price change. Additional beverages available on consumption.

## Yinz Need Breakfast?

Seasonal Sliced Fruit

Scrambled Cage-Free Eggs

Chicken-Apple Sausage

Roasted Breakfast Potatoes:  
Peppers & Onions

White & Wheat Toast

Seasonal Jams & Butter

Chilled Orange, Cranberry & Grapefruit Juices  
Fair Trade Coffee  
Decaffeinated Coffee  
Organic Teas

## Power Break

Chipotle Lime Edamame  
Crispy Chickpeas  
Trail Mix  
Bottled Water

## The Commoner

### **Classic Caesar Salad**

Romaine Hearts, Parmigiano-Reggiano,  
Brioche Croutons, Anchovy Dressing

### **Mediterranean Salad**

Romaine, Tomatoes, Cucumbers,  
Green Peppers, Feta, Olives, Mint, Parsley,  
Lemon-Honey Vinaigrette

### **Roasted Chicken Breast**

Vegetable Ratatouille

### **Penne**

Vine Ripened Tomatoes, Baby Spinach,  
Parmesan, Basil, Tomato Basil Sauce

### **Scottish Salmon**

Baby Arugula, Marinated Fennel, Red Onions,  
Oranges, Vine Ripened Tomatoes,  
Orange Champagne Vinaigrette

### **Lemon-Blueberry Fruit Tart**

Vanilla Meringue

## Munchies

Giant Cookie  
Granola Bars  
Crispy Potato Skins  
Commoner Crunch  
Iced Tea

## **ALL DAY MEETING PACKAGE #2**

\$105 Per Person

# All Day Meeting Packages #3

For events of 14 guests or fewer, please see the small group menu with seasonal items. All Day Packages served as listed. Any substitutions may be subject to price change. Additional Beverages available on consumption

## Yinz Need Breakfast?

Seasonal Sliced Fruit

Scrambled Cage-Free Eggs

Apple-Wood Smoked Bacon

Roasted Breakfast Potatoes:  
Peppers & Onions

White & Wheat Toast

Seasonal Jams & Butter

Chilled Orange, Cranberry & Grapefruit Juices

Fair Trade Coffee

Decaffeinated Coffee

Organic Teas

## Eye Opener

**Whole Fruit**

**Dried Fruit**

**Chocolate Covered Espresso  
Beans**

**Fair Trade Coffee**

## The Mon Wharf Taco Bar

### **Southwestern Arugula Salad**

Cotija Cheese, Pine Nuts, Black Beans,  
Tomato Cilantro-Lime Dressing

### **Mexican Chop Salad**

Romaine Lettuce, Tortilla, Queso Fresco,  
Tomato, Grilled Corn, Cucumbers,  
Crispy Chickpeas, Cumin Vinaigrette

### **BUILD YOUR OWN TACOS**

Braised Chicken Thigh

Angus Flank Steak

Grilled Portabella Mushrooms

Flour Tortillas

Spanish Rice

### **Toppings**

Guacamole, Tomato Salsa, Sour Cream,  
Queso Fresco, Shredded Cheddar,  
Sliced Jalapeños, Pickled Red Onions,  
Shaved Romaine Lettuce

### **Mango Mousse Shooter**

Whipped Cream, Lime Zest, Mini Churro

## The Crunch

**Hummus**

**Ricotta**

Truffle Honey & Balsamic  
Reduction

**Seasonal Vegetable**

**Crudités**

**Assorted Crackers**

**Sparkling & Still Bottled  
Water**

## **ALL DAY MEETING PACKAGE**

\$112 Per Person

# Hotel Monaco Pittsburgh

# BREAKFAST



For events of 14 guests or fewer, please see the small group menu with seasonal items. Breakfast buffets served with coffee, assorted hot teas, fresh juice. Additional beverages available on consumption

# Breakfast - Buffets

## The Commoner Continental

Seasonal Sliced Fruit & Berries

Chef's Selection of Breakfast Pastries & Muffins

Assorted Bagels & Cream Cheese

Seasonal Jams & Butter

Chilled Orange Juice

Fair Trade Coffee

Decaffeinated Coffee

Organic Teas

\$27 Per Person

## The Corner Continental

Seasonal Sliced Fruit

Hard Boiled Eggs with Sea Salt & Cracked Black Pepper

Individual Greek Yogurt:  
Housemade Granola & Berries

Chilled Orange Juice

Fair Trade Coffee

Decaffeinated Coffee

Organic Teas

\$27 Per Person

## Yinz Need Breakfast?

Seasonal Sliced Fruit

Scrambled Cage-Free Eggs

Choice of:

Chicken-Apple Sausage

-or-

Apple-Wood Smoked Bacon

Roasted Breakfast Potatoes:  
Peppers & Onions

White & Wheat Toast

Seasonal Jams & Butter

Chilled Orange, Cranberry & Grapefruit Juices  
Fair Trade Coffee  
Decaffeinated Coffee  
Organic Teas

\$38 Per Person

# Breakfast – ( With Chef Buffet Enhancements)

For events of 14 guests or fewer, please see the small group menu with seasonal items. Breakfast buffets served with coffee, assorted hot teas, fresh juice. Additional beverages available on consumption

## Chef's Buffet Enhancements

### Add onto any buffet:

#### Lox & Bagels

\$16 Per Person

#### Chef Attended Omelet Station

\$16 Per Person + \$150 Chef Attendant

#### Apple-Wood Smoked Bacon -or- Turkey Bacon

\$8 Per Person, Each

#### Chicken-Apple Sausage -or- Pork Breakfast Sausage

\$8 Per Person, Each

#### Individual Yogurt Parfaits -or- House Granola Bars

\$7 Per Person, Each

#### French Toast -or- Pancakes

\$12 Per Person, Each

#### Scrambled Eggs -or- Scrambled Egg Whites

\$9 Per Person, Each

#### Steel Cut Oatmeal

\$9 Per Person

#### Seasonal Sliced Fruit & Berries

\$9 Per Person

#### Add Mascarpone

\$12 Per Person

## Beverages

### Fair Trade Regular and Decaf Coffee

\$65 Per Gallon

### Assortment of Hot Teas

\$65 Per Gallon

### Orange, Apple, Cranberry Juices

\$45 Per Gallon, Each

### Lemonade -or- Iced Tea

\$45 Per Gallon

### Still & Sparkling Bottled Water

\$4 Each

### Assorted Coca Cola Sodas

\$6 Each

### Bottled Juices

\$6 Each

### Redbull

\$6 Each

## A La Carte

### Assorted Muffins

\$36 Per Dozen

### Assortment of Bagels & Cream Cheese

\$48 Per Dozen

### Individual Greek Yogurt with Granola & Berries

\$5 Each

### Assorted Danishes & Pastries

\$24 Per Dozen

### Assorted Granola Bars

\$4 Each

## Fresh Juices and Smoothies

### Beets Me

Beets, Carrot, Ginger & Cilantro

### Being Green

Cucumber, Celery, Spinach,  
Kale & Lemon

### Rise & Shine

Carrot, Ginger & Pineapple

### Morning Buzz

Espresso, Chocolate, Sesame,  
Almond Milk Protein

### Berry Green

Kale, Berries, Acai, Flaxseed, Chai, Banana

### Carrot Cake

Carrot Juice, Banana, Non-Fat Greek Yogurt,  
Walnuts, Whey Protein, Almond Milk  
\$10 Each



# Hotel Monaco Pittsburgh BRUNCH



# Brunch – Buffets

For events of 14 guests or fewer, please see the small group menu with seasonal items. Brunch buffets are served with coffee, assorted hot teas, fresh juice, & iced tea. One chef attendant required per 25 guests for a fee of \$150.00 for breakfast stations.

## The Mellon

Seasonal Fruits & Berries

Scrambled Cage-Free Eggs

Pork Breakfast Sausage

Apple-Wood Smoked Bacon

Roasted Breakfast Potatoes  
Peppers & Onions

Mixed Green Salad

Baby Vine Ripened Tomatoes,  
English Cucumbers, Sliced Red Onions,  
Radishes, Sherry Vinaigrette

Commoner Fried Chicken Slider

Fried Chicken Breast,  
Pickle, Mayo

Beef Slider

Cheddar, Cornichon,  
Lettuce, Tomato

Chilled Orange Juice

Fair Trade Coffee

Decaffeinated Coffee

Organic Teas

Iced Tea

\$42 Per Person

## The Lafayette

Seasonal Fruits & Berries

Scrambled Cage-Free Eggs

Choice of:

French Toast -or- Pancakes:

Vanilla Mascarpone, Berry Compote, Cinnamon Sugar,  
Pennsylvania Maple Syrup

Choice of:

Apple-Wood Smoked Bacon -or-  
Chicken-Apple Sausage

Bagels:

Cream Cheese, Butter, Seasonal Jams

Spinach Salad:

Red Onion, Tomato, Bacon, Blue Cheese, Diced  
Egg, Bacon-Sherry Vinaigrette

Choice of One Side:

Penne (V)

Vine Ripened Tomatoes, Baby Spinach,  
Parmesan, Basil, Tomato Basil Sauce

-or-

Pasta Primavera (V)

Broccoli, Zucchini, Squash, Red Bell Pepper, Red  
Onion, Roasted Garlic Alfredo

-or-

Roasted Cauliflower (V)

Romesco Sauce

Choice of One Entrée

Roasted Chicken Breast:

Vegetable Ratatouille

-or-

Scottish Salmon:

Baby Arugula, Marinated Fennel, Red Onion,  
Orange, Vine Ripened Baby Tomatoes,  
Orange-Champagne Vinaigrette

Chilled Orange Juice

Fair Trade Coffee

Decaffeinated Coffee

Organic Hot Teas

Iced Tea

\$50 Per Person

# Brunch – Buffets

For events of 14 guests or fewer, please see the small group menu with seasonal items. Brunch buffets are served with coffee, assorted hot teas, fresh juice, & iced tea. One chef attendant required per 25 guests for a fee of \$150.00 for breakfast stations

## The Stanley

Seasonal Fruits & Berries

Scrambled Cage-Free Eggs

Choice of:

**French Toast -or- Pancakes:**

Vanilla Mascarpone, Berry Compote, Cinnamon Sugar, Pennsylvania Maple Syrup

Apple-Wood Smoked Bacon

Cheddar Grits

**Lox & Bagels:**

House Smoked Salmon, Baby Vine Ripened Tomatoes, Pickled Red Onion, Capers, Hard Boiled Eggs, Assorted Bagels, Cream Cheese

**Choice of One Soup:**

**Chicken Noodle Soup**

-or-

**Tomato Basil Soup**

-or-

**Potato Leek Soup:**

**Chive Oil, Crème Fraiche**

-or-

**Crab Chowder:**

**Bacon Relish**

**Caesar Salad:**

Romaine, Garlic Crostini, Parmesan, Anchovy Dressing

**Choice of One Side:**

**Penne (V)**

Vine Ripened Tomatoes, Baby Spinach, Parmesan, Basil, Tomato Basil Sauce

-or-

**Pasta Primavera (V)**

Broccoli, Zucchini, Squash, Red Bell Pepper, Red Onion, Roasted Garlic Alfredo

-or-

**Roasted Cauliflower (V)**

Romesco Sauce

**Choice of Two Entrées**

**Roasted Chicken Breast:**

Vegetable Ratatouille

-or-

**Scottish Salmon:**

Baby Arugula, Marinated Fennel, Red Onion, Orange, Vine Ripened Baby Tomatoes, Orange-Champagne Vinaigrette

-or-

**Braised Short Rib:**

Whipped Potatoes, Oven Roasted Pearl Onions, Red Wine Jus

Chilled Orange Juice

Fair Trade Coffee

Decaffeinated Coffee

Organic Hot Teas

Iced Tea

\$60 Per Person

# Hotel Monaco Pittsburgh

# BREAKS



# Breaks

## A La Cart

**Assorted Muffins**  
\$36 Per Dozen

**Assortment of Bagels & Cream  
Cheese**  
\$48 Per Dozen

**Individual Greek Yogurt with  
Granola & Berries**  
\$5 Each

**Assorted Danishes & Pastries**  
\$24 Per Dozen

**Assorted Granola Bars**  
\$4 Each

**Individual Yogurt Parfaits -or-  
House Granola Bars**  
\$7 Per Person, Each

**Steel Cut Oatmeal**  
\$9 Per Person

**Seasonal Sliced Fruit & Berries**  
\$9 Per Person  
**Add Mascarpone**  
\$12 Per Person

## The Kick Starter

**Whole Fruit**  
**Individual Greek Yogurt**  
**Hard Boiled Eggs**  
Sea Salt & Cracked Black  
Pepper  
**Chilled Orange Juice**  
**Iced Tea**  
\$16 Per Person

## Snacks

**Soft Pretzel Sticks**  
Grain Mustard  
**Assorted Kettle Chips**  
French Onion Dip  
**Tortilla Chips & Salsa**  
**Assorted Sodas**  
\$16 Per Person

## Eye Opener

**Whole Fruit**  
**Dried Fruit**  
**Chocolate Covered Espresso**  
**Beans**  
**Fair Trade Coffee**  
\$16 Per Person

## The Crunch

**Hummus**  
**Ricotta**  
Truffle Honey & Balsamic  
Reduction  
**Seasonal Vegetable**  
**Crudités**  
**Assorted Crackers**  
**Sparkling & Still Bottled**  
**Water**  
\$16 Per Person

## Munchies

**Giant Cookie**  
**Granola Bars**  
**Crispy Potato Skins**  
**Commoner Crunch**  
**Organic Teas**  
\$16 Per Person

## Power Break

**Chipotle Lime Edamame**  
**Crispy Chickpeas**  
**Trail Mix**  
**Bottled Water**  
\$16 Per Person

## Beverages

**Fair Trade Regular and Decaf  
Coffee**  
\$65 Per Gallon

**Assortment of Hot Teas**  
\$65 Per Gallon

**Orange, Apple, Cranberry Juices**  
\$45 Per Gallon, Each

**Lemonade -or- Iced Tea**  
\$45 Per Gallon

**Still & Sparkling Bottled Water**  
\$4 Each

**Assorted Coca Cola Sodas**  
\$4 Each

**Bottled Juices**  
\$6 Each

**Redbull**  
\$6 Each

**Housemade Juices & Smoothies**  
\$10 Each

# Hotel Monaco Pittsburgh LUNCH



# Lunch Buffets

## The Mon Wharf Taco Bar

### **Southwestern Arugula Salad**

Cotija Cheese, Pine Nuts, Black Beans  
Tomato Cilantro-Lime Dressing

### **Mexican Chop Salad**

Romaine Lettuce, Tortilla, Queso Fresco  
Tomato, Grilled Corn, Cucumbers  
Crispy Chickpeas, Cumin Vinaigrette

### **BUILD YOUR OWN TACOS**

Braised Chicken Thigh

Angus Flank Steak

Grilled Portabella Mushrooms

Flour Tortillas

Spanish Rice

### **Toppings**

Guacamole, Tomato Salsa, Sour Cream  
Queso Fresco, Shredded Cheddar  
Sliced Jalapeños, Pickled Red Onions  
Shaved Romaine Lettuce

### **Mango Mousse Shooter**

Whipped Cream, Lime Zest, Mini Churro

\$52 Per Person

## The Shadyside

### **Classic Caesar Salad**

Romaine Hearts, Parmigiano – Reggiano  
Brioche Croutons, Anchovy Dressing

### **Arugula Salad**

Candied Walnuts, Apples, Cranberries  
Lemon-Honey Vinaigrette

### **Choose 3 Sammies:**

#### **Smoked Turkey Club**

Smoked Bacon, Smoked Gouda  
Tomatoes, Chipotle Aioli  
Multigrain Roll

-or-

#### **Ham & Cheese Sandwich**

Black Forest Ham, Gruyere Cheese  
Lemon-Honey Vinaigrette  
French Roll

-or-

#### **Chicken Salad Wrap**

Baby Lettuces, Garlic Herb Wrap

-or-

#### **Roast Beef Sandwich**

Watercress, Gruyere Cheese, Horseradish Cream

-or-

#### **Grilled Vegetable Wrap**

Grilled Vegetables, Basil Hummus, Baby Arugula

### **Accompaniments**

Dill Pickles

Kettle Chips

### **Strawberry Choux Cake**

Whipped Cream, Strawberries, Vanilla Cream

\$42 Per Person

Add: Soup \$5 Per Person,  
Additional Sammie \$6 Per Person

## The Commoner

### **Classic Caesar Salad**

Romaine Hearts, Parmigiano-Reggiano  
Brioche Croutons, Anchovy Dressing

### **Mediterranean Salad**

Romaine, Tomatoes, Cucumbers  
Green Peppers, Feta, Olives, Mint, Parsley  
Lemon-Honey Vinaigrette

### **Choose One Side:**

#### **Pasta Primavera**

Broccoli, Zucchini, Squash, Red Bell Pepper,  
Red Onion, Roasted Garlic Alfredo

-or-

#### **Penne**

Vine Ripened Tomatoes, Baby Spinach,  
Parmesan, Basil, Tomato-Basil Sauce

-or-

#### **Roasted Cauliflower**

Romesco Sauce

### **Choose 2 Entrees:**

#### **Roasted Chicken Breast**

Vegetable Ratatouille

-or-

#### **Scottish Salmon**

Baby Arugula, Marinated Fennel, Red Onion,  
Oranges, Vine Ripened Tomatoes,  
Orange-Champagne Vinaigrette

-or-

#### **Braised Short Ribs**

Whipped Potatoes, Oven Roasted Pearl Onions,  
Red Wine Jus

### **Lemon-Blueberry Fruit Tart**

Vanilla Meringue

\$46 Per Person

# Lunch Buffets

For events of 14 guests or fewer, please see the small group menu with seasonal items. Lunch buffets are served with coffee, assorted hot teas & iced tea. Additional beverages available on consumption

## The Frick

### Choose One Soup:

**Chicken Noodle**

-or-

**Tomato Basil**

San Marzano Tomatoes, Basil, Cream

-or-

**Potato Leek:**

Chive Oil, Crème Fraiche

-or-

**Crab Chowder:**

Bacon Relish

### Salad Bar,

### Choose Two Greens:

**Mixed Greens**

-or-

**Chopped Romaine Hearts**

-or-

**Baby Spinach:**

-or-

**Power Greens:**

Red & Green Chard, Kale

### Toppings,

### Choose 6:

Tomato, Red Onion, Cucumber, Radish  
Mushrooms, Bell Peppers, Peas, Diced Ham  
Broccoli, Black Olives, Croutons, Carrot, Cheddar  
Mozzarella, Diced Chicken, Diced Egg  
Cottage Cheese

### Composed Salads

*Choose Three:*

**Broccoli Salad**

**Pasta Salad**

**Potato Salad**

**Fruit Salad**

**Tuna Salad**

**Chicken Salad**

### **Assorted Rolls & Butter**

### **Loaded Brownie**

Whipped Cream, Mixed Berries

\$40 Per Person

### **Buffet Additions:**

Additional Soup: \$5 Per Person, Each

Sliced Chicken Breast -or- Sliced Flank Steak

Toppings: \$6 Per Person

Both Entrée Toppings: \$9 Per Person

Additional Toppings -or- Greens: \$3 Per Person,  
Each

## The Point

### **Mixed Green Salad**

Baby Vine Ripened Tomatoes  
Cucumbers, Sliced Red Onions, Radishes  
Sherry Vinaigrette

### **Spinach Salad**

Red Onions, Tomatoes  
Bacon, Blue Cheese, Egg  
Bacon Sherry Vinaigrette

### **BYO**

Roast Beef  
Smoked Turkey Breast  
Black Forest Ham  
Grilled Vegetables  
Pastrami

### **Accompaniments**

Aged Cheddar Cheese, Smoked Gouda  
Provolone, Swiss, Sliced Tomato  
Red Onions, Lettuce, Dijon Mustard  
Mayonnaise, Assorted Rolls  
Dill Pickles, Kettle Chips

### **House Made Giant Cookies**

\$40 Per Person  
Add: Soup \$5 Per Person



# Plated Lunch Starters

Lunch entrée includes a soup or salad, rolls & sweet butter, choice of dessert, freshly brewed iced tea, fair trade coffee, decaffeinated coffee, & organic tea service. Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

## SOUP OR SALAD

*Choose One:*

### **Chicken Noodle Soup**

### **Tomato Basil Soup**

### **Carrot Ginger Soup**

Candied Ginger

### **Potato Leek Soup**

Chive Oil & Crème Fraiche

### **Crab Chowder**

Bacon Relish

### **Spinach Salad**

Red Onions, Tomatoes  
Bacon, Blue Cheese, Egg  
Bacon Sherry Vinaigrette

### **Artisan Salad**

Baby Vine Ripened Tomatoes, Cucumbers  
Sliced Red Onions, Radishes  
Sherry-Oregano Vinaigrette

### **Classic Caesar Salad**

Romaine Hearts,  
Parmigiano - Reggiano Brioche Croutons,  
Anchovy Dressing

### **Butternut Squash Salad**

Roasted Squash, Frisee, Arugula ,  
Feta Cheese, Pistachio,  
Cinnamon Scented Vinaigrette

### **Grilled Peach Salad**

Feta Cheese, Almond,  
Blueberry, Shaved Fennel,  
Baby Spinach, Cider Vinaigrette

### **Kale Salad**

Roasted Baby Carrots, Citrus Segments,  
Oregano -Champagne Vinaigrette

### **Tomato-Mozzarella Salad**

Arugula, Aged Balsamic Reduction,  
Basil Oil

### **Wild Mushroom Salad**

Foraged Mushrooms, Goat Cheese,  
Arugula, Frisee, Smoked Hazelnuts,  
Sherry Vinaigrette

# Plated Lunch Entrees & Desserts

Lunch entrée includes a soup or salad, rolls & sweet butter, choice of dessert, freshly brewed iced tea, fair trade coffee, decaffeinated coffee, & organic tea service. Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

## ENTREE

*Choose One:*

### **Pasta Primavera (V)**

Broccoli, Zucchini, Summer Squash  
Red Bell Pepper, Red Onion  
Roasted Garlic Alfredo  
\$45 Per Person

### **Roasted Cauliflower "Steak" (V)**

Romesco Sauce, Grilled Corn  
Charred Baby Carrots  
Tri- Colored Quinoa  
\$45 Per Person

### **Penne**

Vine Ripened Tomatoes, Baby Spinach,  
Parmesan, Basil, Tomato-Basil Sauce  
\$45 Per Person

### **Seared Free Range Airline Breast of Chicken**

Cheddar Grits, Green Beans  
Rosemary-Lemon Jus  
\$48 Per Person

### **Braised Short Ribs**

Whipped Potatoes, Roasted Pearl Onions,  
Red Wine Jus  
\$52 Per Person

### **Seared Scottish Salmon (GF)**

Forbidden Black Rice Pilaf,  
Grilled Baby Bok Choy Cabbage,  
Ginger- Charred Scallion Sauce,  
Hoisin BBQ Sauce  
\$50 Per Person

### **Grilled Petite Filet**

Roasted Fingerling Coins,  
Asparagus, Herb Salad,  
Thyme Jus  
\$54 Per Person

## DESSERT

*Choose One:*

### **Carrot Cake**

Cream Cheese Frosting  
Cinnamon Streusel

### **Strawberry Choux Cake**

Strawberries  
Whipped Cream  
Vanilla Cream

### **Loaded Brownie**

Whipped Cream  
Berries

### **Lemon Blueberry Fruit Tart**

Vanilla Meringue

### **Peanut Butter Mousse**

Raspberry Sauce  
Chocolate Cookie Chunk

# Hotel Monaco Pittsburgh

# RECEPTION



# Reception – Hors D’oeuvres

There is a 25 piece minimum per hors d’oeuvre selection.

## CLASSIC HORS D’OUERVES

### **Antipasto Skewer(GF)**

Artichoke, Fresh Mozzarella  
Grape Tomato, Salami  
\$6 Per Piece

### **Spanakopita Roll (V)**

Tzatziki  
\$5 Per Piece

### **Deviled Eggs (GF)**

Parsley & Paprika  
\$5 Per Piece

### **Sun-Dried Tomato Crostini (V)**

Fresh Basil, Parmesan Cheese  
Balsamic Drizzle  
\$5 Per Piece

### **Cashew Chicken Skewer**

Sweet Soy Dipping Sauce  
\$6 Per Piece

### **Vegetable Spring Roll (V)**

Chili Soy Sauce  
\$5 Per Piece

### **Mini Beef Wellington**

Horseradish Cream  
\$6 Per Piece

### **Pork Pot sticker**

Chili Soy Sauce  
\$6 Per Piece

### **Beef Slider**

Cheddar, Cornichon, Lettuce  
Tomato  
\$6 Per Piece

### **Lamb Chops (GF)**

Mint Chimichurri  
\$7 Per Piece

### **Pigs in a Blanket**

Dijon Aioli  
\$5 Per Piece

### **Jumbo Shrimp (GF)**

Cocktail Sauce  
\$7 Per Piece

## COMMONER HORS D’OUERVES

### **Smoked Shrimp**

Honey Whipped Mascarpone  
Pickled Cucumber  
Grilled Baguette  
\$7 Per Piece

### **Buffalo Cauliflower (V)**

“Hot Sauce” Micro Chervil  
\$6 Per Piece

### **Tomato Bisque Shooter**

Mini Grilled Cheese  
\$6 Per Piece

### **Grilled Pork Belly Skewer (GF)**

Sambal & Honey  
\$6 Per Piece

### **Commoner Fried Chicken Slider**

Fried Chicken Breast, Pickle, Mayo  
\$7 Per Piece

### **Saffron Arancini**

Saffron Arborio & Tomato Jam  
\$6 Per Piece

### **Grilled Shrimp Skewer (GF)**

BBQ Glaze & Scallion  
\$7 Per Piece

### **Bacon Wrapped Dates (GF)**

Smoked Blue Cheese Aioli  
\$6 Per Piece

### **Spicy Tuna Tartare**

Cucumber, Sriracha, Scallion, Togarashi  
\$7 Per Piece

### **Smoked Salmon**

Cucumber, Yogurt, Dill, Lavosh Cracker  
\$7 Per Piece

### **Charred Hanger Steak**

Pearl Onion, Mushroom, Micro Cilantro  
\$6 Per Piece

### **Short Rib**

Parmesan Risotto, Beech Mushroom  
Natural Jus, Fried Garlic Root  
\$7 Per Piece

# Reception – Displayed Stations

For reception events of less than 20 guests, a small group fee of \$150.00 will apply. All stations must be guaranteed for full guest attendance. Reception stations are prepared for 1 hour of continuous service.

## ANTIPASTO DISPLAY

Marinated Fresh Mozzarella

Prosciutto

Parmigiano-Reggiano

Herb Citrus Marinated Olives

Artichokes a la Greque

Roasted Garlic Oil Marinated  
Piquillo Peppers

Grilled Marinated Eggplant

Grissini & Toasted Crostini

\$20 Per Person

## CHARCUTERIE BOARD

*Chef's selection of dried cured meats:*

Soppressata

Prosciutto

Speck

Mortadella

Stone Ground Mustard  
Dijon Mustard

Cornichon

Caper Berries

Country Pate'

Andouille Sausage

Pickled Seasonal Vegetables

Assorted Crostini & Crackers

\$24 Per Person

## SEASONAL CRUDITE

Baby Tomatoes

Asparagus

Green Beans

Cucumber

Celery

Baby Carrots

Bell Peppers

Hummus

Tzatziki & Ranch

Assorted Crostini & Crackers

\$14 Per Person

# Reception – Displayed Stations (continued)

For reception events of less than 20 guests, a small group fee of \$150.00 will apply. All stations must be guaranteed for full guest attendance. Reception stations are prepared for 1 hour of continuous service.

## SPREADS & BREADS

Hummus

Nduja Spread

Roasted Piquillo Pepper  
Feta Dip

Ricotta with Truffle Honey  
Balsamic Reduction

Mascarpone with Confit Baby  
Vine Ripened Tomatoes

Assortment of Crostini  
Crispy Lavosh  
Bagel Chips

\$20 Per Person

## CHEF'S SELECTION CHEESE BOARD

House Made Apple Butter  
Slivered Almonds, Dried Fruit,  
Honeycomb, Grapes, Crostini, Bagel Chips

### Domestic Cheeses

Brie  
Smoked Cheddar  
Gruyere  
Gouda  
Bleu Cheese  
\$22 per person

### Imported Cheeses

Lamb Chopper  
Red Lion Mustard Cheddar  
Moody Bleu  
Dubliner Irish Cheddar  
Murray's Red Wax Gouda

\$26 Per Person

## EASTERN MEDITERRANEAN

Hummus

Baba Ganoush

Tzatziki & Ranch

Couscous Salad

Marinated Olives

Marinated Feta  
Fresh Herbs

Assorted Crostini  
Pita Chips

\$14 Per Person

# Reception Stations

For reception events of less than 20 guests, a small group fee of \$150 will apply. All stations must be guaranteed for full guest attendance. Reception stations are prepared for 1 hour of continuous service.  
\$150.00 per Chef; One Chef per 40 Guests

## RAW BAR

Chilled Jumbo Shrimp  
Citrus Shrimp Ceviche  
Steamed Maine Lobster  
Oysters – Local Catch  
Jumbo Lump Crab Salad

Traditional Cocktail Sauce, Remoulade  
Sauce, Mignonette, Sliced Lemons  
*market price per piece*

## SUSHI STATION

California Roll  
Spicy Salmon Roll  
Tuna Roll  
Spicy Tuna Roll  
Cucumber Roll  
Yellowtail Roll

Wasabi, Low Sodium Soy, Pickled Ginger

*minimum of 25 guests*  
\$36 Per Person

## CARVING STATIONS

**Chef attendant required**  
**Pricing per volume**

**Hemp Seed & Sesame Crusted Tuna Loin**  
Pickled Ginger, Ponzu Sauce, Nappa Slaw  
Siracha Aioli, Steamed Bao Buns  
25 people at \$325

**Herb Rubbed Beef Ribeye**  
Red Wine Jus, Whole Grain Mustard  
Horseradish Cream, Assorted Rolls  
25 people at \$300

**Fire Roasted Leg of Lamb**  
Natural Jus, Mint Chimichurri  
Assorted Dinner Rolls  
25 people at \$250

**Roast Turkey Breast**  
Herb- Rubbed, Gravy, Rosemary Biscuits  
Cranberry Relish  
25 people at \$175

**Honey Brined Pork Loin**  
Wood Oven Roasted Apples  
Sour Cream, Natural Jus  
Grain Mustard  
25 People at \$175

## PASTA STATION

**Tortellini**  
Oven Roasted Vine Ripened Tomatoes  
Baby Spinach, Tomato Basil Sauce

**Penne Pasta Bake**  
Bolognese Sauce, Fresh Mozzarella

**Cavatappi Pasta**  
Mushroom, Zucchini, Summer Squash  
Red Bell Pepper, Red Onion, Broccoli  
Basil Pesto Cream Sauce

**House Made Focaccia**  
Caramelized Onions, Garlic, Gruyere  
\$24 per person

## COMMONER STYLE LATKE STATION

BBQ Brisket  
Short Rib  
Pork Belly  
Braised Chicken  
Sour Cream  
Cheddar Cheese Sauce  
Scallion  
Red Onion Jam  
Apple Butter  
Caviar  
Smoked Salmon  
Dill  
Chive  
\$20 Per Person

# Reception Stations

For reception events of less than 20 guests, a small group fee of \$150.00 will apply. All stations must be guaranteed for full guest attendance. Reception stations are prepared for 1 hour of continuous service.

## Slider Station

### **Crab Cake**

Jumbo Lump Crab, Chipotle Mayo  
Brioche Bun

### **Cheeseburger Slider**

Aged Cheddar, Lettuce, Tomato  
Red Onion, Brioche Bun

### **Grilled Portabella Slider**

Queso Fresco, Arugula, Romesco Sauce

### **Tater Tots**

Ketchup, Ranch, Garlic Mayo  
\$26 per person

## Meatball Station

Italian Pork  
Lamb Merguez  
Angus Beef  
Caramelized Peppers & Onions  
Marinara Sauce,  
Tzatziki  
Parsley Pesto  
Ciabattini  
Brioche Buns

\$24 Per Person

## Asian Street Food

### **Steamed Buns**

Gochujang Sauce

### **Vegetable Egg Rolls**

Sweet Soy Sauce

### **Pork Pot Stickers**

Ginger Scallion Sauce

### **Vegetable Fried Rice (V)**

Carrot, Cabbage, Peas, Egg, Onion  
Celery, Red Pepper

### **Pad Thai (GF)**

Chicken, Egg, Peanut, Bean Sprouts, Tamarind  
Lime, Rice Noodle

### **Mongolian Beef & Broccoli**

Hanger Steak, Broccoli, Onion, Carrot  
Soba Noodles

\$28 Per Person

## Robata Station

Beef Satay & Sweet Soy Sauce (GF)  
Chicken Satay & Peanut Sauce (GF)  
Bacon Wrapped Quail Egg & Sherry Glaze (GF)  
Garlic Soy Marinated Mushroom & Onion (GF)

\$22 Per Person

## Salad Station

### **Choose 3:**

### **Caesar Salad**

Romaine, Garlic Crostini, Parmesan  
Anchovy Dressing

### **Vine Ripened Tomato Salad**

Fresh Mozzarella, Basil, Cracked Lavosh  
Balsamic Vinaigrette

### **Cous Cous Salad**

English Cucumber, Red Bell Pepper, Mint  
Feta Cheese, Parsley, Lemon Oil

### **Chop Salad**

Shaved Romaine, Bacon, Shaved  
Parmesan, Tomatoes, Corn, Radish  
Cucumbers, Buttermilk Ranch

### **Commoner Salad**

Cucumber, Grape Tomato, Broccoli Rabe  
Red Onion, Carrots  
Radishes, Goat Cheese  
Caramelized Pumpkin Seed  
Herb Vinaigrette

\$24 Per Person



# Reception Package

Reception Packages includes chef's selection of hor d'ouerves, display station, and 1 hour open bar. All stations must be guaranteed for full guest attendance and displays are served for 1 hour of continuous service.

Additional \$150.00 per Chef Attendant; One Chef per 50 Guests

## THE ROGERS

**Cashew Chicken Skewer**  
Sweet Soy Dipping Sauce

**Buffalo Cauliflower**  
"Hot Sauce" Micro Chervil

**Spanakopita Roll (V)**  
Tzatziki

**Bacon Wrapped Dates**  
Smoked Blue Cheese Aioli

**Chef's Selection of (3) Cheeses**  
Apple Butter, Almonds, Dried Fruit  
Honeycomb, Grapes  
Lavosh, Bagel Chips, Grissini

1 Hour Warhol Open Bar  
\$60 Per Person

## THE CARSON

**Spicy Tuna Tartare**  
Cucumber & Tobikko

**Pigs in a Blanket**  
Grain Mustard

**Beef Slider**  
Cheddar, Cornichon

**Commoner Fried Chicken Slider**  
Fried Chicken Breast  
Pickle, Mayo

## CHARCUTERIE BOARD

Homemade Charcuteries  
Stone Ground Mustard, Dijon Mustard  
Cornichon, Caper Berries  
Pickled Seasonal Vegetables

## COMMONER STYLE LATKE STATION

BBQ Brisket, Short Rib, Pork Belly, Braised  
Chicken, Sour Cream, Cheddar Cheese Sauce  
Scallion, Red Onion Jam, Apple Butte Caviar  
Smoked Salmon, Dill, Chive

1 hour Warhol Open Bar  
\$75 Per Person

## THE PALMER

**Antipasto Skewer(GF)**  
Artichoke, Fresh Mozzarella  
Grape Tomato, Salami

**Saffron Arancini**  
Saffron Arborio & Tomato Jam

**Short Rib**  
Parmesan Risotto, Beech Mushroom, Natural Jus  
Fried Garlic Root

**Smoked Shrimp**  
Honey Whipped Mascarpone, Pickled Cucumber  
Grilled Baguette

## EASTERN MEDITERRANEAN STATION

Hummus, Baba Ghanoush  
Tzatzki, Marinated Feta, Olives

## SPREADS & BREADS

Homemade Hummus, Nduja Spread  
Roasted Red Pepper & Feta Dip,  
Ricotta with Truffled Honey Balsamic  
Reduction, Mascarpone with Confit  
Baby Vine Ripened Tomatoes  
Assortment of Crostini  
Crispy Lavosh, Bagel Chips

## HERB RUBBED BEEF RIBEYE

**Chef attendant required**  
Red Wine Jus, Whole Grain Mustard, Horseradish  
Cream, Assorted Rolls

1 Hour Warhol Open Bar  
\$90 Per Person

# Sweets & More....

*Choose Three:*

**Carrot Zucchini Cake**

Cream Cheese Frosting & Cinnamon Streusel

**Nutella Mousse**

Blackberry Sauce & Chocolate Meringue Kisses

**Chocolate Cake**

Salted Caramel Buttercream & Mixed Berry Jam

**Lemon Blueberry Fruit Tart**

Vanilla Meringue

**Brown Sugar Panna Cotta**

Whipped Cream & Balsamic Strawberries

**Assorted Macarons from Gaby et Jules**

**S'mores**

Graham Cake, Whipped Ganache, Marshmallow Fluff

**Strawberry Choux Cake**

Whipped Cream, Strawberries, Vanilla Cream

**Peanut Butter Mousse**

Raspberry Sauce & Chocolate Cookie Crunch

\$16 Per Person

**Dessert Enhancement Includes**

Fair Trade Coffee

Decaffeinated Coffee

Organic Tea Service



# Hotel Monaco Pittsburgh

# DINNER



# Dinner Buffets

Dinner entrée includes rolls, sweet butter, freshly brewed fair trade coffee, decaffeinated coffee & organic teas.

For dinner events of less than 20 guests, a small group fee of \$150.00 will apply.

## THE FORT PITT

### **Grilled Peach Salad**

Feta Cheese, Almond, Blueberry  
Shaved Fennel, Baby Spinach  
Cider Vinaigrette

### **Mixed Greens**

Baby Vine Ripened Tomatoes, European  
Cucumbers, Sliced Red Onions, Radishes  
Sherry-Oregano Vinaigrette

### **Chicken Fried Steak**

Cajun Breaded Steak Cutlet  
Black Pepper Gravy

### **Cornmeal Crusted Cod Loin**

Red Eye Sauce & Charred Pearl Onions

### **Green Bean Casserole**

Mushroom Cream & Fried Onion

### **Buttermilk Chive Mashed Potatoes**

Redskin Potatoes

### **Vanilla Pound Cake**

Whipped Cream & Seasonal Fruit Sauce  
\$70 Per Person

## THE WAGNER

### **Tortilla Soup**

Jack Cheese, Corn Tortilla, Lime Crema

### **Mexican Chop Salad**

Romaine Lettuce, Tortilla, Queso Fresco  
Tomato, Grilled Corn, Cucumbers  
Crispy Chickpeas, & Cumin Vinaigrette

### **Blackened Mahi Mahi**

Pineapple Salsa & Lime-Cilantro Butter

### **Tequila Marinated Flank Fajitas**

Bell Peppers, Onions, Tomato, Warm Flour Tortillas  
Salsa, Guacamole, Lime, Sour Cream

### **Dirty Tomato Rice**

Bell Peppers, Onions, Tomato, Garlic, Black Olives

### **Street Corn**

Cumin Aioli, Paprika, Chili, Cojita Cheese, Lime

### **Mexican Chocolate Pot De Crème**

Whipped Cream & Mini Churro  
\$85 Per Person

## THE STARGELL

### **Wedding Soup**

Accini De Pepe & Homemade Meatballs

### **Vine Ripened Tomato Mozzarella Salad**

Basil Pesto, Balsamic Reduction  
Baby Arugula

### **Classic Caesar Salad**

Romaine Hearts, Parmigiano – Reggiano  
Brioche Croutons, Anchovy Dressing

### **Pepperonata Monkfish**

Pepper, Onion, Garlic, Oregano  
Tomato, Italian Sausage

### **Herb Roasted Chicken**

Rosemary- Thyme Jus

### **Cheese Ravioli**

Tomato Basil Sauce & Parmesan Cheese

### **Zucchini Gratin**

Parmesan Cream & Buttered Breadcrumb

### **Olive Oil Cake**

Lemon Mascarpone Mousse  
Candied Almonds  
\$95 Per Person

# Dinner Starters – Plated

Dinner entrée includes rolls sweet butter, soup or salad, choice of dessert, freshly brewed iced tea, fair trade coffee, decaffeinated coffee, & organic tea service. Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

## Summer Corn Chowder

Trinity Vegetables & Bacon Lardon

## Tomato Basil Soup

## Tomato-Mozzarella Salad

Artisan Baby Lettuce  
Aged Balsamic Reduction, Basil Oil

## Artisan Salad

Baby Vine Ripened Tomatoes  
Cucumbers, Radishes  
Sherry-Oregano Vinaigrette

## Watermelon Salad

Arugula, Frisee  
Compressed Watermelon  
Braised Pistachio, Feta Cheese  
Extra Virgin Olive Oil

## Carrot Ginger Soup

Candied Ginger

## Potato Leek

Chive Oil & Creme Fraiche

## Butternut Squash Salad

Roasted Squash, Frisee and Arugula, Feta Cheese, Pistachio  
Cinnamon-Scented Vinaigrette

## Roasted Root Vegetable Salad

Rutabaga, Parsnip, Turnips, Baby Carrots, Golden Beet, Red Beet  
Goat Cheese, Toasted Hazelnut, Lemon-Honey Vinaigrette

## Asparagus Salad

Baby Kale, Shaved Parmesan, Slow Roasted Tomato  
Fine Herbs, Lemon -Honey Vinaigrette

## Wild Mushroom Salad

Foraged Mushrooms, Goat Cheese, Arugula, Frisee  
Smoked Hazelnuts, Sherry Vinaigrette

# Dinner Entrees

Dinner entrée includes rolls sweet butter, soup or salad, choice of dessert, freshly brewed iced tea, fair trade coffee, decaffeinated coffee, & organic tea service. Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests.

## FISH & VEGETABLE

### **Roasted Cauliflower "Steak" (V)**

Romesco Sauce, Grilled Corn  
Charred Baby Carrots  
Tri- Colored Quinoa  
\$45 Per Person

### **Vegetable Lasagna (Vegan) (GF)**

Zucchini, Summer Squash  
Roasted Red Pepper, Portobello Mushroom  
Tomato, Soft Curd Tofu  
\$50 Per Person

### **Seared Scottish Salmon (GF)**

Forbidden Black Rice Pilaf  
Grilled Baby Bok Choy Cabbage  
Ginger- Charred Scallion Sauce  
Hoisin BBQ Sauce  
\$75 Per Person

### **Potato Crusted Grouper (GF)**

Ratatouille Vegetables  
Lemon-Butter Sauce, Petite Herb Salad  
\$70 Per Person

## MEATS

### **Pan Seared Free-Range Chicken (GF)**

Bacon Braised Kale & Smoked Cheddar Grits  
\$65 Per Person

### **Braised Angus Short Ribs (GF)**

Red Skin Smashed Potatoes,  
Oven Roasted Pearl Onions, & Red Wine Jus  
\$75 Per Person

### **Duroc Pork Chop (GF)**

Boursin Risotto, Asparagus  
Red Onion- Bacon Jam, Natural Jus  
\$65 Per Person

### **Grilled Petite Beef Tenderloin (GF)**

Sweet Potato Gratin  
Glazed Tri-Colored Baby Carrots  
Bordelaise  
\$85 Per Person

### **Wild Boar Rack**

Pearled Barley Risotto, Blackberry Whole  
Grain Mustard Gastrique  
\$75 Per Person

## DUETS

### **Seared Salmon & Chicken Breast (GF)**

Creamy Grits, Haricot Verts  
Lemon-Honey Vinaigrette  
\$85 Per Person

### **Grilled Petite Filet & Grouper**

Bacon Braised Kale & Smoked Cheddar Grits  
\$90 Per Person

### **Grilled Petite Filet & Jumbo Shrimp (GF)**

Truffle Whipped Potato, Thyme Jus  
Petite Herb Salad  
\$95 Per Person

### **Braised Angus Short Ribs & Seared Scottish Salmon**

Red Skin Smashed Potatoes  
Oven Roasted Pearl Onions  
Red Wine Jus  
\$85 Per Person

### **Grilled Petite Beef Tenderloin & Chicken Breast (GF)**

Bacon Braised Kale & Smoked Cheddar Grits  
\$95 Per Person

# Desserts

## SWEETS FOR ONE

*(included - choose one)*

### **Carrot Zucchini Cake**

Cream Cheese Frosting & Cinnamon Streusel

### **Nutella Mousse**

Blackberry Sauce & Chocolate Meringue Kisses

### **Chocolate Cake**

Salted Caramel Buttercream & Mixed Berry Jam

### **Lemon Blueberry Fruit Tart**

Vanilla Meringue

### **Brown Sugar Panna Cotta**

Whipped Cream & Balsamic Strawberries

or

## SWEETS TO SHARE

*(included- displayed dessert table – choose two)*

### **Assorted Macarons from Gaby et Jules**

### **S'mores**

Graham Cake, Whipped Ganache & Marshmallow Fluff

### **Strawberry Choux Cake**

Whipped Cream, Strawberries, & Vanilla Cream

### **Peanut Butter Mousse**

Raspberry Sauce & Chocolate Cookie Crunch

### **Caramel Brownie**

Whipped Cream & Berries

# Hotel Monaco Pittsburgh

# BEVERAGES





# Bar Packages

## The Falcon Bar

Smirnoff Vodka, Beefeater Gin

Bacardi Superior Rum, El Jimador Blanco Tequila

Dewar's White Label Scotch, Evan Williams Black Bourbon

C.K. Mondavi Wines:

Pinot Girgio, Sauvignon Blanc, Scarlet Five Red Blend  
Zonin Prosecco

Bud Light, Miller High Life, Lagunitas, Anchor Steam, Stella Artois, Modelo,  
1 Local Brew

Assorted Coca Cola Sodas, Sparkling & Still Bottled Water, Assorted Mixers

\$20 Per Person for First Hour of Service  
\$12 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$10 Per Cocktail  
Wine: \$10 Per Glass  
Beer: \$6 Per Bottle  
Non -Alcoholic: \$4 Each

### Cash Bar

Spirits: \$12 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$7 Per Bottle  
Non -Alcoholic: \$5 Each

## The Hawk Bar

Grey Goose Vodka, Tanqueray Gin

Appleton Estate Reserve Rum, Herradura Blanco Tequila,

Chivas Regal 12 year Scotch, Maker's Mark Bourbon,  
Tullamore D.E.W. Irish Whiskey

Graystone Cellars:

Chardonnay, Merlot, Cabernet Sauvignon

Domaine Ste. Michelle Sparkling

Bud Light, Miller High Life, Lagunitas, Anchor Steam, Stella Artois, Modelo,  
1 Local Brew

Assorted Sodas, Sparking & Still Bottled Water, Assorted Mixers

\$24 Per Person for First Hour of Service  
\$14 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$14 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$7 Per Bottle  
Non -Alcoholic: \$4 Each

### Cash Bar

Spirits: \$16 Per Cocktail  
Wine: \$14 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$5 Each

# Bar Packages

## The Eagle Bar

Absolut Elyx Vodka, Junipero Gin

Cana Brava Rum, Siete Leguas Blanco Tequila

Dalmore Scotch, Elijah Craig Small Batch Bourbon, Sazerac

Rye, Nikka Whiskey

Graystone Cellars:

Chardonnay, Merlot, Cabernet Sauvignon

Domaine Ste. Michelle Sparkling

Bud Light, Miller High Life, Lagunitas, Anchor Steam, Stella Artois, Modelo,  
2 Local Brews

Assorted Sodas, Sparkling & Still Bottled Water, Assorted Mixers

\$26 Per Person for First Hour of Service

\$16 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$16 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$4 Each

### Cash Bar

Spirits: \$18 Per Cocktail  
Wine: \$14 Per Glass  
Beer: \$9 Per Bottle  
Non -Alcoholic: \$5 Each

## The Pride of Pittsburgh

*In a nod to the 'Burgh, we have selected some of our favorite locally made products to showcase in this package.*

Boyd and Blair Vodka, Maggie's Farm Rum

Wigle Whiskey, Wigle Gin

The Commoner Chardonnay & Cabernet Sauvignon

Yuengling, East End Big Hop, IC Light, Hitchhiker Daily Can Selection

Full Pint White Lightning, Penn Brewery Penn Pilsner, Hop Farm Fresh Pot of  
Porter

Assorted Red Ribbon Sodas, Sparkling & Still Bottled Water, Assorted Mixers

\$26 Per Person for First Hour of Service

\$16 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Spirits: \$14 Per Cocktail  
Wine: \$12 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$5 Each

### Cash Bar

Spirits: \$16 Per Cocktail  
Wine: \$14 Per Glass  
Beer: \$8 Per Bottle  
Non -Alcoholic: \$6 Each

# Bar Packages

## The Brewery and the Vine

The Commoner Chardonnay & Cabernet Sauvignon

Zonin Prosecco

2 Local & Craft Beer Selection

4 Domestic and Imported Beer Selections

Assorted Sodas, Sparkling & Still Bottled Water

\$18 Per Person for First Hour of Service  
\$10 Per Person Each Additional Hour

### Open Bar Package Includes:

One Hour of Continuous Service  
Bartender Fee - \$150 Per 75 Guests

### Hosted Bar

Wine: \$10 Per Glass  
Specialty or Craft Beer: \$8 Per Bottle  
Domestic and Import Beer: \$7 Per Bottle  
Non-Alcoholic: \$4 Each

### Cash Bar

Wine: \$12 Per Glass  
Specialty or Craft Beer: \$9 Per Bottle  
Domestic and Import Beer: \$8 Per Bottle  
Non-Alcoholic: \$5 Each

## BEVERAGE SELECTIONS

### Bottled Beer, Domestic & Imported

Miller High Life, Bud Light, Yuengling

Lagunitas, Anchor Steam, Modelo, Stella Artois

### Local & Craft Bottled Beer

East End Big Hop, IC Light, Hitchhiker Daily Selection

Full Pint White Lightning, Penn Brewery Penn Pilsner, Hop Farm Fresh Pot of

Porter

### Wine

Complete Wine Selections are Available Upon Request

### Non-Alcoholic

Perrier Sparkling & Acqua Panna Still Bottled Water

Assorted Coca Cola Sodas

\$5 Each

Assorted Red Ribbon Sodas

\$6 Each

Fair Trade Coffee, Assorted Hot Teas

\$65 Per Gallon

Freshly Brewed Iced Tea, Orange Juice, Cranberry Juice,

Lemonade

\$45 Per Gallon

# Compliment Your Bar

## ORIGINALS

### **The Commoner's Seasonal Negroni**

A traditional Negroni is composed of equal parts Gin, Campari and Sweet Vermouth. At The Commoner, our in-house Mixologist puts a seasonal twist on this classic to turn it into a unique contemporary cocktail.

### **The Commoner's Seasonal Old Fashioned**

More like a Not-So-Old Fashioned, this whiskey based classic is given an update by using seasonal ingredients for a twist on an old favorite.

### **Champagne Cocktail**

Chosen by *Esquire Magazine* as one of the top 10 cocktails of 1934, The Champagne Cocktail is a marvelously simple mixture of an Angostura Bitters soaked sugar cube and champagne.

### **The Commoner's Seasonal Gin & Tonic**

A thoughtfully crafted mainstay featuring a selection of artisanal gins, small batch-hand crafted tonics, and carefully paired with flowering, seasonal herbs.

## CLASSICS

### **Classic Martini**

This is a cocktail made to your preference with either Gin or Vodka, a splash of Dry Vermouth; finished with an olive or a twist. The Martini became the predominant cocktail of the mid-20<sup>th</sup> century in the United States due to the relative ease of illegal gin manufacturing during the prohibition.

### **Manhattan**

A smooth blend of Rye Whiskey, Sweet Vermouth and a dash of Angostura. The Manhattan Cocktail was invented by a man named Black, who kept a place ten doors below Houston Street on Broadway in the 1860s. This was probably the most famous drink in the world in its time.

### **Daiquiri**

Originating in Cuba, this refreshing and delightful mix of White Rum, Fresh Lime Juice and Rock Candy Syrup (shaken and served up) has since been recognized as one of the great cocktails of the world.

Included in All A La Carte Beverage Selections:

**\$13 Hosted/ \$16 Cash Bar**

# Spike-It Stations

## 2 Hours of Service

### Coffee Bar

Fair Trade Coffee  
Amaretto, Tia Maria, Bailey's  
Grand Marnier, Frangelico  
Vanilla, Caramel & Peppermint Syrups  
Whipped Cream, Cinnamon, Chocolate Shavings  
\$22 per person

### Bellini Bar

Brut & Rose Bubbles  
Assorted Fruit Juices & Purees  
Fresh Mint, Berries, Citrus Zests  
\$24 per person

### Commoner Brunch Bloody Mary Bar

Vodka, Gin, Tequila  
House Made Bloody Mary Mix  
Assorted Hot Sauces  
Blue Cheese Stuffed Olives  
Pickled Garnishes  
Salts & Spices  
\$24 per person

