

A close-up photograph of a hand pouring champagne from a bottle into several tall, slender glasses. The champagne is bubbling and creating a thick head of foam. In the foreground, to the left, is a silver tray filled with various appetizers, including shrimp, salmon, and small round bites. The background is softly blurred, showing more glasses and a white tablecloth.

THE  
VENUE™  
*Live!*

*catering*  
guide

# welcome to every Perfect Detail

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine, and we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular casino but an entire complex for playing, dining, shopping and relaxing all in one place.

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Experience Live! Casino Pittsburgh. Contact us to schedule your tour today.



*Information contained within this collateral is subject to change. Please consult with your sales manager.  
Small party fee – under 25 add flat fee or %  
Full party guarantee participation required on all menu items.  
All items and services are subject to a 24% event management fee*

# breakfast Buffets

Priced per person, 1.5 hour, stationary, choice of 1. All include French Roast Coffees, Orange & Cranberry Juice

## LIVE! CONTINENTAL

Seasonal Fresh Fruits, Bananas, Individual Low Fat Yogurts, Granola, Bagels, Cream Cheese, Breakfast Pastries, Sweet Butter, Preserves

## LIVE! BREAKFAST

Scrambled Eggs, Cheddar Cheese, Salsa, Applewood Bacon or Turkey Bacon or Sausage, Breakfast Potatoes, Breakfast Pastries, Sweet Butter, Preserves

## EXECUTIVE BREAKFAST

Seasonal Fresh Fruits, Bananas, Low Fat Yogurts, Granola, Scrambled Eggs, Cheddar Cheese, Salsa, Applewood Bacon or Turkey Bacon or Sausage, Breakfast Potatoes, Breakfast Pastries, Sweet Butter, Preserves

## HEALTHY START

Greek Yogurt Parfaits, Egg White Frittata, House Granola, Overnight Oats, Seasonal Fruit

## TOAST BAR

Whole Grain Bread, Sourdough, Avocado Spread, Nutella, Banana, Seasonal Jams, Hard Boiled Eggs, Pickled Vegetables, House Granola

## SKILLET BAR

Scrambled Eggs, Applewood Bacon, Sausage, Diced Ham, Assorted Shredded Cheeses, Assorted Roasted Vegetables, Caramelized Onions, Crispy Potatoes, Salsas, Hollandaise Sauce

## BEVERAGE ENHANCEMENTS *priced per hour*

### MIMOSA & BELLINI BAR

Chilled Prosecco, Fresh Florida Orange and Grapefruit Juices, Peach Lemonade, Mango, Pomegranate and Pineapple Juices, Cointreau™, Chambord™, St. Germain™ and Triple Sec™, various Fruit Purees, Fruit Garnish of Strawberries, Blueberries, Raspberries, and Sliced Oranges

### BLOODY MARY BAR

Tito's Vodka and Spicy Tomato Juice, Worcestershire Sauce, Tabasco®, Old Bay®, Crispy Applewood Bacon Strips, Cucumber, Tomato, Salami Skewers, Pickled, Okra, Red Pepper and Olive Skewers, Celery Sticks, Pickle Spears



# breakfast

## Enhancements

To Compliment Your Breakfast Buffet Selection

### OMELET ACTION

Eggs, Egg Whites, Smoked Ham, Applewood Bacon, Mushrooms, Peppers, Onions, Spinach, Tomatoes, Chives, Monterey Jack, Cheddar, Feta

+Chef attendant required

### OVERNIGHT OATS BAR

Peanut Butter or Almond Butter, Almond Milk & Greek Yogurt, Build-your-own with Toppings such as: Chocolate Chips, Coconut Flakes, Dried Fruits, Fresh Fruits, Nuts, Honey & Maple Syrup

### STEEL CUT HOT OATMEAL

Cream, Golden Raisins, Slivered Almonds, Blueberries, Dried Cranberries, Brown Sugar

### BELGIAN WAFFLE

Strawberries, Blueberries, Maple Syrup, Powdered Sugar, Chocolate Shavings, Whipped Cream

### BERRY FRENCH TOAST

Citrus-Vanilla Batter, Maple Syrup, Berry Compote, Honey Butter

### PANCAKES

Maple Syrup, Berry Compote, Whipped Cream, Powdered Sugar, Whipped Butter

### CRACKED EGG SANDWICH

Smoked Ham, Cheddar on Croissant  
Sausage, Cheddar on Biscuit  
Applewood Bacon, Cheddar on English Muffin

### BREAKFAST BURRITO

Egg, Sausage, Cheddar Jack, Flour Tortilla, Salsa

### BAGELS & SMOKEHOUSE SALMON

Build Your Own - Sliced Tomato, Dill Cream Cheese, Capers, Shaved Onion, Lemon Zest, Plain & Everything Bagels

### GARDEN VEGETABLE FRITATTA

Eggs or Whites, Yukon Golds, Seasonal Local Vegetables

### NUTELLA FRENCH TOAST

Caramelized Banana, Whipped Cream, Vanilla Maple Syrup

### BISCUITS & SAUSAGE GRAVY

Sage & Black Pepper Gravy

+Chef attendant



# plated Breakfast

## ALL AMERICAN PLATE

Scrambled Eggs, Chives, Charred Roma Tomato,  
Breakfast Potatoes

Choice of Sausage, Applewood Bacon, Turkey Sausage  
or Turkey Bacon

## SHORT RIB HASH

Beef Short Rib, Fingerling Potatoes, Roasted Peppers,  
Caramelized Onion, Poached Egg, Hollandaise,  
Fresh Herbs

## CANNOLI PANCAKES

Whipped Ricotta, Mini Chocolate Chips, Roasted Pistachio,  
Powdered Sugar, Citrus Maple Syrup

Choice of Sausage, Applewood Bacon, Turkey Sausage  
or Turkey Bacon

## VEGETABLE FRITTATA

Peppers, Onions, Mushrooms, Three Cheese Blend,  
Breakfast Potatoes

Choice of Sausage, Applewood Bacon, Turkey Sausage  
or Turkey Bacon

## NUTELLA FRENCH TOAST

Caramelized Banana, Whipped Cream, Vanilla Maple Syrup

Choice of Sausage, Applewood Bacon, Turkey Sausage  
or Turkey Bacon

## ENHANCE

Family Style Bakery Basket, Butters, Jams

## ENHANCE: PLATED APPETIZER

Select one

Greek Yogurt, Honey, Dried Fruits, Coconut  
or

Seasonal Fruit Plate with Berries, Vanilla-Maple  
Yogurt Dressing



# buffets

*priced per person  
90 minute duration of service*

## LIVE! LUNCH

Choose Four Sandwiches and Two Salads

Petite Sandwiches and Wraps to include Roast Beef Baguette, Turkey Havarti on Brioche Roll, Italian Hoagie Bites on Seeded Roll, Tuna and Radish on Pumpernickel, Hummus Wrap with Grilled Vegetables and Arugula, House Chips, Spring Greens Salad with Fennel, Cranberries and Goat Cheese, Citrus Vinaigrette, Cider Vinegar Cole Slaw, Red Bliss Potato Salad, Cookies & Brownies

## SOUTH PHILLY

Fresh Mozzarella Salad | Torn Basil, Aged Balsamic, Extra Virgin Olive Oil

Antipasto | Marinated Grilled Vegetables, Olives, and Cheese

Build-your-own Philly Cheesesteak | Shaved Ribeye, Sliced Chicken Breast, Sautéed Portobello Mushrooms, Grilled Onions and Peppers, Provolone, Cheese Wiz, Cherry Peppers, Ketchup

Old Bay™ Fries, Miniature Cannoli

## ITALIAN

Hand-breaded Chicken Parmesan, Grilled Herb-Marinated Flank Steak, Garlic Bread Sticks, Classic Caesar Salad with Shaved Parmesan and Garlic Crouton, Balsamic Fire-Grilled Vegetables, Rosemary Potatoes

Sub - Chef's Selection Pasta

Sub - Honey Roasted Brussels Sprouts with Applewood Bacon

Add - Italian Cookie Assortment (Mini Cannoli, Bars, Cookies, Brownie Bites)

## BBQ

Carolina BBQ Pork, Sliced Brisket, Pulled Chicken, Honey Corn Bread, Mops & Sauces, Cider Vinegar Cole Slaw, Cheddar Mac & Cheese, BBQ Baked Beans, Iceberg Chopped Salad, Ranch Dressing,

Add - Fresh Baked Cookies, Brownies and Dessert Bars

## BALLPARK

Steak Blend Burgers, All-Beef Franks & Kraut, Grilled Marinated Chicken Breast, Potato & Braioche Buns, Ballpark Condiments, Cole Slaw, Caramelized Onions, Hand Cooked Potato Chips, Onion Dip, Cracker Jacks

Add - Fresh Baked Cookies, Brownies and Dessert Bars

## LAND AND SEA, CHICKEN AND SALMON

Grilled Atlantic Salmon, Beluga Lentils, Root Vegetables, Tarragon Lemon Sauce, Roasted Chicken Breast, Parmesan Herb Pasta, Roasted Asparagus, Thyme Jus, Shaved Fennel Orange Salad, Arugula, Toasted Almond, Dates, Citrus Vinaigrette

## LAND AND SEA, SHORT RIB AND COD

Roasted Atlantic Cod, Celery Root Pommes Puree, Leeks, Champagne Citrus Emulsion, Braised Short Ribs, Creamy Truffled Grits, Charred Carrots, Bordelaise Sauce, Strawberry & Gouda Cheese Salad, Toasted Pecan, Blackberry Vinaigrette

Upgrade Cod to Halibut



# plated Events

## INCLUDES STARTER, ENTRÉE, DESSERT

### STARTERS - CHOOSE ONE

**Cobb** | Egg, Tomato, Applewood Bacon, Avocado, Danish Blue Cheese, Crisp Shallot, Romaine, Creamy Lemon Vinaigrette

**Baby Iceberg "Wedge"** | Heirloom Tomato, Shaved Red Onion, Bacon Lardon, Danish Blue Cheese, Chive Buttermilk Dressing

**Buratta Panzanella Salad** | Roasted Red and Yellow Peppers, Rustic Garlic Crouton, Cucumber, Baby Arugula, Kalamata Olive, Saba Reduction

**Harvest Salad** | Baby Bibb and Field greens, Gorgonzola, Dried Cherries, Grapes, Green Apples, Candied Pecans, Apple Cider Vinaigrette

**Little Gem Caesar** | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Crouton, Campari Tomato, Caesar Dressing

### ENTRÉE

**Grain Mustard + Thyme Chicken Breast** | Horseradish Whipped Potatoes, French Beans, Roasted Tomatoes, Dijon Cream

**Roasted Chicken Breast** | Potato Puree, Roasted Carrots, Brussel Sprout Hash, Garlic-Herb Reduction

**Seared Salmon** | Harvest Mushroom, Sautéed Greens, Caramelized Cippolini Onions

**Seared Atlantic Cod** | Sweet Pea Mash, Fennel 'Slaw', Locally Farmed Seasonal Vegetables

**Petite Beef Tenderloin** | Caramelized Shallot Yukon Gold Puree, Spinach and Leeks, Cabernet-Rosemary Reduction, Roasted Baby Vegetables

**Ricotta Gnocchi** | Artichokes, Roasted Tomato, Kalamata Olive, Parmesan, Parsley

**Turmeric Roasted Cauliflower** Vegan | Quinoa Vegetable Tabbouleh, Harissa Roasted Carrots, Crispy Chickpeas, Salsa Verde

### DESSERT

**Chef's Curated Selection of Miniature Sweets and Pastries** (three per plate)

# plated Dinner

Three Course. Includes Salad, Entree and Dessert

## SALAD (choose one)

**Baby Iceberg "Wedge"** | Heirloom Tomato, Shaved Red Onion, Applewood Bacon, Danish Blue Cheese, Chive Buttermilk Dressing

**Buratta Panzanella Salad** | Roasted Red and Yellow Peppers, Rustic Garlic Crouton, Cucumber, Baby Arugula, Kalamata Olive, Saba Reduction

**Harvest Salad** | Baby Bibb and Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

**Little Gem Caesar** | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Crouton, Campari Tomato, Caesar Dressing

## ENTRÉE

**Atlantic Salmon** | Trumpet Mushrooms, Beluga Lentils, Cauliflower Purée, Romanesco, Tomato Butter, Wine Sauce

**Seared Cod** | Stewed Cannellini Beans, Braised Greens, Silician Pesto

**Roasted Chicken** | Marble potatoes, parsnip puree, charred asparagus, bourbon-peach glaze

**Chicken Breast 'vino rosso'** | Forrest Mushroom Risotto, Olive Oil Carrots, Red Pepper Puree, Crispy Leeks

**Grilled Filet Mignon** | Horseradish Whipped Potatoes, Balsamic-Cippolini Onions, Rainbow Cauliflower, Sautéed Spinach, Rosemary Reduction

**Braised Short Rib** | Butter Whipped Potatoes, Roasted 'Roots' Rash, Broccolini, 5hr Tomatoes, Merlot Reduction

**Turmeric Roasted Cauliflower** Vegan | Quinoa Vegetable Tabbouleh, Harissa Roasted Carrots, Crispy Chickpeas, Salsa Verde

**Seared Filet of Beef + Herb Crusted Seabass** | Garlic Whipped Potatoes, Cabernet Jus, Baby French Beans

**Beef Filet and Butter-Poached Maine Lobster** | Chive, Lemon, Ricotta Ravioli, Asparagus, Pommes Mousseline, Chanterelles, Truffle Demi

**Barolo-Braised Short Rib and Miso White Sea Bass** | Heirloom Carrot, Wilted Spinach, Potato Dauphinoise, Barolo Demi

**Short Rib au Poivre and Crispy Chicken Croquette** | Butter whipped potato, Heirloom Carrot, Sweet Corn Succotash

## DESSERT (choose one)

**TIRAMISU** | Coffee-Soaked Lady Fingers, Chocolate Sipped Biscotti

**KEY LIME PIE TART** | Candied Lime, Chantilly Cream

**PEANUT BUTTER PRALINE CAKE** | Chocolate Sauce

**CARROT CAKE** | Cream Cheese Frosting

**NEW YORK CHEESECAKE** | Raspberry Coulis

**LEMON TART** | Buttery Shortbread, Lemon Curd, Raspberries

**CURATED MINIATURE DESSERT BITES** with Sauces and Garnishes can be Served Family Style

# breaks

priced per person  
30mins of service

## MEDITERRANEAN

Hummus, Roasted Tomato Tapenade, Tzatziki, Carrots,  
Celery Sticks, Peppers, Grilled Flatbreads

ENHANCE – Quinoa Tabbouleh Salad

## COOKIE JAR

Freshly Baked Chunky Chocolate, Oatmeal Raisin,  
Peanut Butter Blitz, S'more, and Double Chocolate Cookies  
with Whole Milk, Almond Milk, and Chocolate Milk

## FIESTA

Corn Tortilla Chips, Chile con Queso, Guacamole,  
Lime Crema, Salsa Roja, Tomatillo Salsa, Street Corn Salad

## ITALIAN ANTIPASTO

Genoa Salami, Mortadella, Prosciutto di Parma, Capicola,  
Parmigiano-Reggiano, Asiago, Gorgonzola Dolce,  
Fresh Mozzarella, Roasted Tomatoes, Marinated  
Artichokes, Grilled Marinated Mushrooms and Olives,  
Sliced Baguette, Assorted Crackers, Lavash

## TAILGATE

Mini Hot Dogs, Beef Sliders, Warm Pretzels with Cheese  
and Spicy Mustard, Kettle Chips, French Onion Dip

## PROTEIN POWER

Grab & Go Energy & Power Bars | Toasted Nuts  
Peanut Butter Packs

Cheddar | Manchego | Multigrain Crackers

Bottled Energy Drinks | Naked Juices

ENHANCE — Classic Deviled Eggs

## TEA TIME

Linzer Cookie | French Macarons

Cake Selection | Fig Tart

### Tea Sandwiches:

Cucumber | Whipped Cream Cheese | Sourdough

Classic Egg Salad | Farmhouse Wheat

Smoked Salmon | Boursin Cheese | Pumpernickel Rye

French Roast Coffees | Artisanal Tea Selection



# breaks

priced per person  
30mins of service

## Enhancements

**FRESH PRESSED JUICE+ select 2**  
Carrot | Beet | Green Monster

**PREMADE SMOOTHIES select 2**  
Blueberry-Oat | Green Machine | Berry-Almond Milk

**HOUSE MADE POP TARTS**  
Raspberry | Applewood Bacon

**WARM CHOCOLATE CHIP COOKIES**

**ASSORTED KETTLE CHIPS**

**ASSORTED INDIVIDUAL GREEK FRUIT  
YOGURT**

**ASSORTMENT OF ENERGY BARS  
AND KIND BARS™**

**ASSORTED DELUXE MIXED NUTS**

**PITA CHIPS AND HOUSE-MADE HUMMUS**

**ASSORTED MINIATURE FRENCH  
PASTRIES**

**SEASONAL WHOLE FRESH FRUIT**

**SLICED FRESH SEASONAL FRUITS  
AND BERRIES**

**FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE,  
A SELECTION OF HERBAL TEAS**

**UNSWEETENED ICED TEA OR LEMONADE**

**INDIVIDUAL BOTTLES OF CHILLED  
ORANGE, CRANBERRY,  
AND GRAPEFRUIT JUICES**

**ASSORTED SOFT DRINKS**

**LIVE! BOTTLED WATER**

**FIJI WATER**

**ENERGY DRINK**



# cocktail Receptions

## PASSED HORS D'OEUVRES

Recommended 4 per person per hour

### LAND

Steak Frites, Crispy Potato, Bearnaise Aioli  
Barbacoa Tostada, Caramelized Onions,  
Avocado Crema, Pickled Onion  
Italian Meatball Amatriciana Sauce, Pecorino,  
French Roll  
Philadelphia Cheese Steak Spring Roll,  
Sriracha Ketchup  
Beef Sirloin Satay, Sesame, Scallion  
Open Faced Reuben, Thousand Island, Swiss  
Coney Island Franks, Kraut, Mustard

Peking Duck Spring Roll, Hoisin, Scallion  
Thai Chicken Spring Roll, Sweet Chili Sauce,  
Mint  
Braised Chicken Taco, Avocado Puree,  
Chipotle Crema, Pickled Onion  
Chicken Adobo Skewer, Teriyaki, Sesame,  
Scallion  
Chicken Lemongrass Potsticker, Gyoza Sauce,  
Chive  
Pork Belly Skewer, Gochujang, Ginger Chutney,  
Scallion

### SEA

Mini Crab Cake, Old Bay Remoulade, Lemon  
Crispy Kataifi Shrimp, Bang Bang Sauce,  
Togarashi, Lime

Smoked Salmon Mousse, Crème Fraiche,  
Trout Roe, Pickled Shallot, Crispy Tot

### EARTH

Greek Salad Shooter  
Deviled Egg Dijon, Pimenton, Chive  
Petite Vegetable Spring Roll, Herb Mayo  
Aged Gruyere & Leek Tart, Tomato Aioli,  
Fresh Herbs

Porcini Mushroom Risotto Croquette,  
Truffle Mayo, Parsley  
Edamame Dumpling, Gyoza Sauce, Chive  
Quinoa & Zucchini Fritter, Lemon Aioli

# cocktail Reception

## STATIONS

### AMBIENT SPECIALTIES

#### Seasonal Fruit Display

**Charcuterie/antipasto Display** | Artisan Cheese, Imported Meats, Classic Condiments, Pickled Vegetables, Marinated Fresh Mozzarella and Tomatoes, Imported Cured Meats, Grilled Vegetables, Assorted Breads

**Mezze** | Hummus, Baba Ghanoush, Muhammara, Olives, Feta, Crisp Vegetables, Warm Pita, Spices, Breads, Crispy Chickpeas

**Imported And Domestic Cheese Board** | Curated Selection from Triple Crème to Blue, Flatbreads, Crackers, Baguette, Preserves, and Honeys

### FOCACCIA ROMANA **Pick 2**

Crushed Tomato, Garlic, Sicilian Oregano  
Herbed Ricotta, Prosciutto, Marinated Artichoke  
Wild Mushroom, Goat Cheese, Arugula  
Sopressata, Balsamic-Roasted Fig, Arugula,  
Calabrian Chili Honey

Roasted Zucchini, Oven-Dried Tomato,  
Kale Walnut Pesto  
Prosciutto, Grilled Peach, Vin Cotto, Pistachio

### SLIDERS

**Pick 2 based on 3 total pieces per person**

**Beef Classic** | Caramelized Onion, Applewood Bacon, Cheddar, Special Sauce

**Italian Meatball** | Tomato Sauce, Fresh Mozzarella and Basil

**Fried Chicken** | Butter Lettuce, Herb Mayo, Pickle

**Roasted Salmon** | Cucumber, Red Onion, Dill Aioli

**BBQ Pork** | Creamy Slaw, Bread & Butter Pickle

### PASTA

**Pasta** | Garganelli, Penne, Whole Wheat Pasta, San Marzano Marinara, Parmesan Roasted Garlic Cream, Bolognese, Grilled Chicken, Roasted Shrimp, Assorted Vegetables, Garlic Bread, Caesar Salad, add Wild Mushroom Truffle Sauce

Optional Chef

**Risotto** | Arborio Rice, Tiger Shrimp, Grilled Chicken, Herb Broth, Pesto, Saffron Jus, Assorted Vegetables, Artisan Cheeses, Baby Greens Salad, Parmesan Breadsticks

Required Chef

# dinner Buffet

Dinner by Design

ONE ENTRÉE

TWO ENTRÉE

THREE ENTRÉE

*Includes salad and dessert.*

## SALAD - CHOOSE ONE

**Baby Iceberg "Wedge"** | Heirloom Tomato, Shaved Red Onion, Applewood Bacon, Maytag Blue Cheese, Chive Buttermilk Dressing

**Burrata Panzanella Salad** | Roasted Red and Yellow Peppers, Rustic Garlic Crouton, Cucumber, Wild Arugula, Kalamata Olive, Saba Reduction

**Harvest Salad** | Baby Bibb and Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

**Little Gem Caesar** | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Crouton, Campari Tomato, Caesar Dressing

## ENTRÉE

**Herb Roasted Sirloin, Bordelaise Sauce**

**Spice Rubbed Whole Beef Brisket, BBQ Sauce, Cabernet Reduction**

**Braised Short Ribs, Bordelaise Sauce**

**Roasted Prime Rib, Roasted Garlic Jus, Horseradish Creme**

**Mustard Crusted Rack of Lamb, Pinot Noir Reduction**

**Jerk Rubbed Pork Loin, Peri Peri Sauce**

**Pork Loin, Porchetta Spices, Rosemary, Sage, Roasted Garlic Jus**

**Turkey Breast, Sage and Garlic, Herb Gravy**

**Miso Roasted Halibut, Champagne Citrus Emulsion**

**Black Pepper and Dill Roasted Salmon, Grain Mustard Creme**

**Herb Roasted Chicken Breast, Thyme Jus**

**Chicken Piccata, Lemon Caper Sauce**

**Make it a Carving Station: Chef Attendant**

## SIDES - CHOOSE TWO

**Roasted Tri-Colored Fingerling Potatoes, Garlic, Thyme**

**Roasted Root Vegetables, Rosemary, Olive Oil**

**Boursin Whipped Potatoes**

**Potato Rosti with Onion**

**Roasted Broccolini, Chili Flakes, Parmesan, Lemon Oil**

**Charred Brussel Sprouts, Vidalia Onions, Honey, Fresno Chili**

**Roasted Heirloom Carrots, Harissa, Tahini, Mint**

**Add Artisan Bread & Butters**

## DESSERTS - CHOOSE ONE

**Dessert Bars** | Fudge Brownies, Lemon Bars, Mini Cheesecake, Layer Bars

**Seasonal Cobbler** | Streusel, Vanilla Whipped Cream

**Lemon Parfait** | Sour Cream, Thyme Streusel, Blueberry

**Brioche Bread Pudding** | Dark Chocolate, Vanilla

**Cookies** | Chocolate Chip, Snickerdoodle, Double Chocolate, other Bakery Classics

**Sugar shots** | Pastry Chef's Shooter Creations featuring old-time favorites like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake, and Tiramisu

# enhancements

To be added to your Dinner Buffet Choice

## MASHED POTATO BAR

Buttery Idaho Mash or Smashed Red Bliss, Vermont Cheddar, Applewood Bacon, Chives, Caramelized Onion, Sour Cream, Roasted Broccoli Florets, Cheese Sauce

## MAC & CHEESE BAR

Cavatappi Pasta, Vermont Cheddar, Applewood Bacon, Scallions, Toasted Panko Enhanced Chicken, BBQ Pork, Shrimp, or Lump Crab

## CHESAPEAKE CRAB DIP

Old Bay, Cheddar, Tabasco Breadcrumbs, Crackers

## WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP

lavash Crackers, Pita, and Tortilla Chips

## MARKET VEGETABLE CRUDITÉS

Assorted Baby and Garden Vegetables with Chive Sour Cream Dip, Maytag Blue Dip, Hummus

## INTERESTING PETITE SALADS Choose 2

**Toasted farro** | Baby Greens, Radicchio, Cucumber, Turmeric-Citrus Vinaigrette

**Pastrami Spiced Baby Carrot Salad** v + gf | Buffalo Mozzarella, Arugula, Carrot Top Pesto

**Moroccan Salad** v + gf | Orange, Romaine, Walnut, Orange Blossom Vinaigrette

**Shaved Broccoli Caesar** v | Gem Lettuce, Multigrain Crouton, Crispy Caper, Grana Padano



# dessert Displays

## CLASSIC BITES

**Dessert Bars** | Fudge Brownies, Lemon Bars, Mini Cheesecake, Layer Bars

**Seasonal Cobbler** | Streusel, Vanilla Whipped Cream

**Lemon Parfait** | Sour Cream, Thyme Streusel, Blueberry

**Brioche Bread Pudding** | Dark Chocolate, Vanilla

**Cookies** | Chocolate Chip, Snickerdoodle, Double Chocolate, other bakery classics

## POT DE CRÈME STATION Choice of 3

**Salted Caramel with Apricot Compote**

**Lemongrass with Coconut, Passion Fruit**

**Tahitian Vanilla with Blueberry, Elderflower**

**Chocolate with Cardamom, Chili**

## PIE JARS Choice of 4

**Chocolate Brownie, Vanilla Custard, Cinnamon Cream**

**S'mores Graham Cracker, Chocolate Mousse, Toasted Marshmallow**

**New York Style Cheesecake Parfait, Buttermilk Pound Cake,**

**Cream Banana Cream Pie Parfait, Caramel Cream, Vanilla Wafer**

**Apple Cobbler, Oat Crumble, Salted Caramel**

**Pumpkin Pie Jar, Whipped Cream, Graham Crumb**

## CUPCAKE SHOP Choice of 3

**Red Velvet Cupcake with Cream Cheese Frosting**

**Vanilla Cupcake with Chocolate Frosting**

**Chocolate Cupcake with Vanilla Frosting**

**Lemon Cupcake with Strawberry Frosting**

## SUGAR SHOTS

Our pastry chef's shooter creations featuring old time favorites like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake, and Tiramisu

## ASSORTED COOKIES AND BROWNIES

**Spiced Churros** | Spiced Cinnamon-Sugar coated, Salted Caramel Sauce

**House Made S'mores** | Graham Cracker, Nutella, Toasted Marshmallow

**Mini Cannolis** | Chocolate Chip Ricotta Filling

# bar Packages

based on 2-hour  
minimum, includes  
non-alcoholic  
beverages

## BEVERAGES

**\$25** | House Wines & Domestic Beers (Each additional hour \$9)

**\$29** | Call Cocktails, House Wines, Domestic & Imported Beers (Each additional hour \$11)

**\$35** | Premium Cocktails, House Wines, Domestic, Imported & Craft Beers (Each additional hour \$15)

## DRINK TICKETS

*Priced Per Ticket*

**\$7.50** | Domestic Beers & House Wines

**\$9.50** | Call Cocktails, House Wines, Domestic, Imported & Craft Beers

## NA BEVERAGES

*Priced Per Person*

**\$3** | Soda, Iced Tea

**\$3** | Coffee Station

*\$150 per attendant Bartenders - \$50 per hour. Catering Attendants/Bussers - \$50 per hour. A 21% event management fee and sales tax applicable to event order.  
Prices subject to change based on market value*

*A 24% Event Management Fee will be placed on all orders.*



# meeting Packages

## RISE AND SHINE: \$64

### Breakfast

chilled orange, grapefruit, cranberry juices, fresh seasonal sliced fruits and berries, chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

### Morning Break

assorted granola bars

### Deli Lunch | Assorted Cold Cut Display

sliced turkey breast, black forest ham, peppered roast beef, genoa salami, sweet Italian soppressata, sliced swiss, sharp cheddar and muenster, crisp lettuce, sliced vine tomatoes, shaved onions, mayonnaise, horseradish, stone-ground mustard, rye, wheat, white, and brioche breads, individual bags of chips and house salad

### Afternoon Break

freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

## FRESH START: \$32

### Breakfast

chilled orange, grapefruit, and cranberry juices, fresh seasonal sliced fruits and berries, chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

### Morning Break

assorted granola bars

### Afternoon Break

freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

#### MINIMUM 25 GUESTS/PRICED PER GUEST

To simplify your meeting needs, we offer specialized meeting packages. Packages include continuous service of coffee, decaffeinated coffee, herbal teas, assorted soft drinks, and bottled water. Service provided for 1.5 hours for continental breakfast and lunch, and a 1/2 hour for mid-morning and afternoon breaks.

A 24% Event Management Fee will be placed on all orders.





PITTSBURGH.LIVECASINOHOTEL.COM | 5260 RT. 30 GREENSBURG PA 15601 | 878.787.7770

All items and services are subject to a 24% event Management Fee