



Group Luncheon Menu

Please choose a maximum of three entrees.

Final guest and entrée count must be placed one week in advance.

5% discount for groups with one selection.

SELECTION INCLUDES :

House made mini muffins and rolls,
Vegetable and Starch when appropriate,
Creme Brûlée
Coffee, Tea, or Soft drink.
Premium Dessert Tray – Add \$3.50 per guest

OPTION 1

\$20.00 PER GUEST

PEAR AND WALNUT SALAD

Mixed greens, diced chicken breast, toasted walnuts, dried cranberries, crumbled bleu cheese and diced pears with white balsamic vinaigrette.

Available as a vegetarian meal.

PITTSBURGH CHICKEN SALAD

Garden salad and provolone cheese, Italian style vinaigrette, topped with french fries and marinated grilled chicken tenders.

PITTSBURGH STEAK SALAD

Garden salad and provolone cheese, Italian style vinaigrette, topped with french fries and grilled sliced flat iron steak.

SOUP AND SANDWICH

Chilled tarragon chicken salad on a toasted croissant

Choose one soup Cheddar cheese * Italian wedding * Lobster bisque (add \$1.50)

OPTION 2

\$25.00 PER GUEST

One - Plate Meals

Plated with a vegetable du jour and a small mixed green salad lightly dressed with house white balsamic vinaigrette .
(potato du jour may be substituted in place of salad)

STEAK BRUSCHETTA

Grilled sirloin medallions on jezebel-garlic toast with bleu cheese and red pepper butter.

GRILLED BABY BACK PORK RIBS

A signature menu item since opening day, 1975. Flavored with our famous brown sugar, soy and ginger sauce.

BISTRO SCROD

English style scrod with a crispy panko breadcrumb crust. Served with house made tarter sauce.

BISTRO CRAB CAKE

Crispy on the outside and flakey inside. Served with honey chipotle aioli.

CHICKEN PICCATA

Sautéed chicken breast with a lemon and chardonnay wine reduction topped with roasted red peppers and capers.

Starters

APPETIZER SAMPLER

Our signature party platter
Baby back ribs, stuffed mushroom caps, goat cheese fritters, and butter-broiled shrimp cocktail.
Serves approximately 6 guests – \$42

PIMENTO CHEDDAR CHEESE SPREAD AND CRACKERS

One large or minis for each table – \$3.50 per guest

CANADIAN CHEDDAR CHEESE SOUP cup 6- **LOBSTER BISQUE** cup 8- **ITALIAN WEDDING SOUP** cup 6-

PUNCH BOWL

serves 30

House made Sangria \$60.

Peach Bellini Champagne punch \$60.

Non alcoholic Peach Bellini punch \$45.

Celebration Cakes

DOUBLE LAYER CAKE

Batter: Yellow, White, Chocolate

Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream, Apricot Cream

Icing: Whipped Cream, Chocolate Whipped Cream, Bavarian Cream, Chocolate Buttercream, Vanilla Buttercream

1/4 sheet cake serves 20-30 \$40.00

1/2 sheet serves 40-60 \$60.00

Group Dinner Information

MENU SELECTIONS AND GUEST COUNT

Limit your selection to three entrees from the group menu.

The final guest number and entrée count must be placed one week in advance.

Any changes in guest count can be confirmed up to 48 hours prior to your event.

Gluten free and vegetarian options available upon request.

PRIVATE ROOM DETAILS

Available for groups of 25-45.

A food and beverage minimum applies. Please inquire.

A screen for projections is available to rent for \$35.00.

PAYMENT

A \$50.00 deposit and signed contract is required to confirm reservations of a party of 25 or more.

All private rooms are subject to 20% service charge and 6% PA sales tax.

No separate checks for groups.

We accept all major credit cards, business checks and cash.

5% discount for groups with one selection.

Please fill out the Private Dining Contract below and submit with deposit.

Private Luncheon Contract

Please fill out the information below: Submit with deposit.

GROUP NAME / OCCASION _____ DATE OF PARTY _____

CONTACT NAME _____ ARRIVAL TIME ____ Host / Hostess

PHONE NUMBER _____ _____ Guests

CELL PHONE NUMBER _____

EMAIL _____

Drinks: ___ Open bar ___ Cash Bar ___ Wine with Dinner ___ Champagne Toast

Appetizers: _____

Entrée Selections: 1. _____ \$ _____

2. _____ \$ _____

3. _____ \$ _____

_____ Children's Menu: Chicken tenders and fries, soft drink and dessert \$ _____

_____ Special Dietary Needs: _____

TOTAL GUEST COUNT _____ (Please confirm the number of meal selections one week in advance).

Dessert: Included: ___ Creme Brûlée

Additional Charge: ___ Premium Dessert Tray ___ 1/4 ___ 1/2 Celebration Cake

Writing on Cake _____

Dining Room _____

Table Arrangement

Please call us and we will assist you on the room layout.

Things to consider:

___ Appetizer Table ___ Wheelchairs ___ Cake Table ___ Gift table

___ Centerpieces ___ High Chairs

Will there be a presentation? ___ Screen Rental \$35.00



___ Food and Beverage Minimum ___ Early Opening Fee - \$50.00 per half hour ___ Wedding ceremony Fee \$300.00

Deposit: Amount \$ _____ Credit Card _____ Check # _____