



# 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 with GRILLED CHICKEN

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

PITTSBURGH CHICKEN SALAD or PITTSBURGH STEAK SALAD

Garden salad, provolone cheese, topped with Italian style vinaigrette and French fries.

Choose Flat Iron Steak or Grilled Chicken Breast

TARRAGON CHICKEN SALAD on CROISSANT and CUP OF SOUP

Chilled tarragon and cranberry chicken salad on a toasted croissant

choose one

Italian Wedding or Canadian Cheddar Cheese Soup

CAESAR SALAD with GRILLED SHRIMP

Chopped romaine, house pickled red onions, anchovies, grilled shrimp, parmesan dressing and parmesan crumbs.

**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)

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 tartar 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 # \_\_\_\_\_