

Group Luncheon Menu

SELECTION 1 INCLUDE: \$29.00

Dinner Rolls

Creme Brûlée Dessert

Coffee, Tea, or Soft drink.

Premium Dessert Tray – Add \$5 per guest

Large Butter-Crunch Bibb Salads

CHILLED SHRIMP SALAD

(5) Shrimp, pickled shallots, tomatoes, white balsamic-lemon vinaigrette, grape tomatoes, cucumbers, parmesan Reggiano cheese

PITTSBURGH CHICKEN SALAD

Grilled chicken breast, French fries, cheddar cheese, tomatoes, onions, cucumbers, and mustard vinaigrette

PITTSBURGH STEAK SALAD

Seared filet mignon tips, French fries, cheddar cheese, tomatoes, onions, cucumbers, and mustard vinaigrette

SELECTION 2 INCLUDE: \$34.00 PER GUEST

Dinner Rolls

Potato and Vegetable Du Jour

Creme Brûlée Dessert

Coffee, Tea, or Soft drink.

Premium Dessert Tray – Add \$5 per guest

Lunch Entrees

BABY BACK RIBS

A signature menu item since opening day, 1975. 3/4 rack of Char-grilled pork ribs glazed with brown sugar, soy and ginger.

CRAB CAKE

(1) 4oz Oven baked lump crab cake served with chipotle aioli.

LEMON-PARMESAN CHICKEN CUTLET

(1) Parmesan & Panko crusted chicken cutlet topped with lemon béchamel topped with tri-color grape tomatoes.

Starters

APPETIZER SAMPLER

Our signature party platter
General Tso cauliflower, Baby back ribs, Artichoke dip, Butter-broiled shrimp cocktail,
Serves approximately 6 quests – \$49-

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 10- ITALIAN WEDDING SOUP cup 6-

PUNCH BOWL

serves 30

House made Sangria \$75. Peach Bellini Champagne punch \$75.

Non alcoholic Peach Bellini punch \$50.

Celebration Cakes

DOUBLE LAYER CAKE

Batter: Vanilla, Chocolate
Filling: Chocolate Mousse, Bavarian Cream, Raspberry Cream,
Icing: Whipped Cream, Chocolate Buttercream, Vanilla Buttercream
1/4 sheet cake serves 20-30 \$50.00

Group Information

PRIVATE ROOM COSTS AND HOURS AVAILABLE.

Exclusive use of our Private room, for up to 45 guests, will be subject to:

- \bullet A food and beverage minimum of \$800.00 .
- Hours: 1:00 4:00pm.

Parties who would like to use the private room for more than a three-hour time block will be subject to an additional room fee.

MENU SELECTIONS AND GUEST COUNT

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.

PAYMENT

A deposit and signed contract is required to confirm private room reservation.

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.

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

Private Luncheon Contract

	DATE OF PARTY
GROUP NAME / OCCASION	ARRIVAL TIME Host / Hostess
CONTACT PHONE NUMBER	Guests
	Guesis
EMAIL	
Drinks:Open barCash BarWine with DinnerChampagne	e ToastAlcoholic Punch BowlNon Alcoholic Punch Bo
Appetizers:	
Entrée Selections: 1	
2	<u></u>
3	
Children's Menu: Chicken tender Special Dietary Needs:	rs and fries, soft drink and dessert \$
TOTAL GUEST COUNT (Please confirm the number of	of meal selections one week in advance).
Dessert: Included:Creme Brûlée	
 Additional Charge:Premium Dessert Tray	1/4 Celebration Cake
Writing on Cake	
DINING DOOM	
Table Arrangement Please call us and we will assist you on the room layout.	
Things to consider:	
Appetizer Table Wheelchairs Cake Table _	Gift table
0	
Centerpieces High Chairs Will there be a presentation?	
Will there be a presentation?	
Will there be a presentation?	ng Fee - \$50.00 per half hour
Will there be a presentation? Food and Beverage Minimum \$800.00 Early Openir	ng Fee - \$50.00 per half hour tal \$35.00