



• FULL SERVICE CATERING MENU •

PASSED HORS D'OEUVRES

We recommend 4-6 selections
Preparation descriptions are samples of current restaurant menus.
Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

• MEAT OPTIONS •

BEEF

POACHED SHRIMP 4
with traditional cocktail sauce and eleven hot sauce

BRAISED BEEF SHORT RIB 4
corn muffin, tomato chutney

BEEF TENDERLOIN 4
ajvar, arugula + basil pesto, shaved
grana Padano *

BEEF SATAY 4
scallion, Korean barbeque sauce *

**BEEF BRISKET BIRRIA
MINI TACO 4**
queso fresco, pickled red onion,
cilantro

SHORT RIB TOSTONE 4
chimichurri, pickled onion, fried
plantain

**MINI PRIME BEEF
PASTRAMI SANDWICH 4**
sauerkraut, whole grain mustard,
Emmenthal

PRIME BEEF STRIP LOIN* 4
chimichurri

CHICKEN

**BUFFALO CHICKEN
MINI MEATBALLS 3.5**
San Fran wing sauce, crumbled bleu

CHICKEN SKEWERS 3.5
Grilled lemon + oregano,
green tahina

**CURRY CASHEW
CHICKEN SATAY 3.5**

**KAYA FRIED CHICKEN
SKEWERS 3.5**
chipotle aioli, pickle

MINI CHICKEN PARMESAN 3.5
roasted tomato sauce, mozzarella,
basil

VIETNAMESE CHICKEN MEATBALLS 3.5
lemongrass sauce

HOT HONEY CHICKEN BITES 3.5
scallions

KOREAN FRIED CHICKEN SATAY 3.5
gochujang aioli, dill pickle

CHICKEN TINGA MINI TACO 3.5
corn, crema, pickled red onion

LAMB & DUCK

SMOKED LAMB MINI TACO 4
refried lentils, tomatillo, goat cheese,
cilantro

BRAISED ELYSIAN FIELDS LAMB 4
bruschetta, hummus, sumac, goat
cheese, parsley

SMOKED DUCK 4
on cranberry-sunflower seed crostini
with seasonal preserves

**DUCK
WITH BUTTERMILK BISCUITS 4**
rosemary-citrus preserves

PORK

FRESH MELON SQUARE 3
prosciutto, whipped ricotta, fig glaze

CARNITAS MINI TACOS 3.5
guacamole, pico de gallo

PIGS IN A BLANKET 3.5
smoked honey mustard

MINI MEATBALLS 3.5
roasted tomato sauce, parmigiana
Reggiano, basil

VOUL-AU-VENTS 3
Bacon + caramelized onion

BLT SLIDER 3.5
bacon, tomato, bib lettuce, mayo

SEARED PORK BELLY 3.5
maple gastrique, chow chow

DEVILED EGGS 3
bacon, chives

KOREAN PORK TACO 3.5
corn shell, kim chi, peanuts, Korean
barbecue, cilantro

PHYLLO CUP 3.5
with chorizo sausage, Manchego,
smoked paprika aioli, cilantro

CUBAN SLIDERS 4
roasted pork, ham, Swiss, pickles,
chipotle aioli

**PORK BELLY + KIM CHI
POTSTICKERS 5**
yuzu soy

PULLED PORK 3.5
mini buttermilk biscuit, apricot jam

BABY POTATO 3
crème fraiche, bacon, chives

WEDGE SALAD SKEWER 3.5
grape tomato, bacon, bleu cheese

PASSED HORS D'OEUVRES

• SEAFOOD OPTIONS •

FISHERS ISLAND OYSTER* 4
mignonette, ELEVEN hot sauce

DEVILED EGG 4
caviar, dill

CRAB & LOBSTER

CHILLED JUMBO LUMP 6
preserved lemon, olive oil, tarragon,
chives

JUMBO LUMP CRAB CAKES 6
lemon aioli , chives

**MINI ELEVEN MAINE LOBSTER
SALAD ROLLS** 6

THAI MANGO CRAB SALAD 6
served on a rice cracker

CRAB STUFFED MUSHROOM 6
breadcrumbs, basil pesto

LOBSTER TACO 6
spicy aioli, guacamole, sesame seeds,
cilantro

SALMON

SMOKED SALMON 4
fennel, lemon, gaufrette

SALMON POKE 4
avocado, black rice, cilantro

SMOKED SALMON 4
herb crème fraîche, cucumber

SMOKED SALMON 4
truffled potato cake, lemon aioli,
capers, chives

SCALLOPS

SEA SCALLOPS* 4
avocado puree, jalapeño

**PROSCIUTTO
WRAPPED SCALLOPS**
fig balsamic

SEARED SCALLOPS* 4
meyer lemon vinaigrette, caviar, basil

SHRIMP

**CHILLED HARISSA
MARINATED SHRIMP** 3.5
tzatziki, cilantro

ROCK SHRIMP CROQUETTES 3.5
smoked paprika aioli

POACHED SHRIMP 3.5
spicy cocktail sauce, preserved lemon

SMOKED SHRIMP 3.5
avocado, cucumber

THAI COCONUT LIME SOUP 4
chilled yellow curry marinated shrimp

SEARED SHRIMP 3.5
spicy aioli, sweet soy, chives

**SMOKED SHRIMP +
AVOCADO SALSA** 3.5
corn tortilla

**GRILLED SHRIMP
MINI TACO** 3.5
avocado, mango tomatillo salsa, basil

**LEMONGRASS THAI
SHRIMP FRITTERS** 3.5
with yuzu aioli + crispy rice

TUNA

TUNA TARTARE TACO* 4
avocado, cucumber,
spicy aioli, sesame seeds,
sweet soy

**CITRUS + HERB
MARINATED AHI TUN** 4
served on a cucumber round *

SEARED RARE TUNA* 4
sesame crust, Korean
barbeque sauce, kim chi

SPICY TUNA TARTARE* 4
sesame cracker

*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness

PASSED HORS D'OEUVRES

• VEGETARIAN OPTIONS •

FIG CONFIT
goat cheese, basil, crostini

**TRADITIONAL TOMATO
BASIL BRUSCHETTA** 2

MUSHROOM TAPENADE 2.75
roasted garlic aioli, lavash

**ROASTED SWEET POTATO MINI
TACO** 2.5
grilled corn, chipotle aioli, cotija
cheese, cilantro

**ROASTED PUMPKIN
ARANCINI** 2.5
basil aioli

GAZPACHO 2
basil oil, cucumber, brown butter
crumb

POTATO ROSTI 2.25
lemon crème fraîche, pickled beets,
parsley

**PA ONION AND CHEDDAR
GOUGÈRE** 2

BAKED BRIE PHYLLO CUPS 2
cranberry relish

VEGETARIAN SAMOSA 4.5
sweet and sour sauce, cilantro

**ZA'ATAR MARINATED
CAULIFLOWER** 2.5
scallion tahina

**GOAT CHEESE STUFFED CREMINI
MUSHROOM** 2.5
herb aioli

CHARRED CORN 2
crema and cotija bite
with chili and lime

**GRILLED PEPPER
BRUSCHETTA** 2
ricotta, oregano

**SHAVED BRUSSELS SPROUT
BRUSCHETTA** 2
ricotta, pomegranate, hazelnuts,
lemon, sage

WILD MUSHROOM MINI TACO 2.5
queso fresco, pickled onion, lime

**CAROLINA GOLD
RICE ARANCINI** 2.5
with roasted onion
and buttermilk dip, chives

MINI GRILLED CHEESE 2
white cheddar, onion jam

LENTIL AND CORN BEIGNETS 2
green curry sauce, cilantro

POTATO FRITTERS 2.75
horseradish + chive crème fraîche

**SPINACH, FETA, AND ARTICHOKE
PHYLLO CUPS** 2

**SWISS CHARD, BUTTERNUT
SQUASH, AND WILD MUSHROOM
PHYLLO CUPS** 2.75
vegan boursin

CRISPY TOFU 2.5
lemongrass sauce, peanuts, cilantro

ROASTED CAULIFLOWER 2.5
cilantro-tahini dressing, chili crisp,
crispy shallot

CAPRESE SKEWERS 2.5
balsamic vinegar, basil aioli

HEARTS OF PALM FRITTER 2
bell pepper, scallion, habanero sweet
& sour sauce

CROSTINI 2
Melted brie, honey and walnuts

PUMPKIN HUMMUS 2
pomegranate seeds,
crispy sage on crostini

AVOCADO BAHN MI MINI TACO 2.5
carrot, radish, cucumber, jalapeno,
yuzu mayo, cilantro

BEET ARANCINI 2.5
whipped honey-truffle
goat cheese, chives

**TOMATO BASIL
SOUP SHOOTERS** 2
parmesan crouton

**CHILLED THAI COCONUT LIME
SOUP SHOOTER** 2

**GOAT CHEESE AND CARAMELIZED
ONION TARTS PHYLLO CUP** 2
basil pesto

**WILD MUSHROOM + GOAT CHEESE
PHYLLO CUPS** 2
crispy sage

MINI VEGETABLE SPRING ROLL 2
hot mustard, scallions

**WOOD-FIRED
BABY ARTICHOKE** 2.5
meyer lemon aioli, mint salsa crudo

DEVILED EGGS
dill, Maldon Sea salt

STUFFED MINI PEPPERS 2
jalapeno cream cheese, cheddar

PLANTAIN CHIP 2
tropical guacamole, cilantro

STATIONARY HORS D'OEUVRES

priced per person Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

ANTIPASTO 19

Cured meats, Imported and Domestic Artisanal cheeses, Marinated feta + mozzarella bocconcini Grape leaves, Giardiniera, Crudite, Grilled seasonal vegetables, Mixed marinated olives Seasonal mostarda, Quince jam, Dried and fresh fruit Baba ghanoush, Chickpea hummus, Red pepper muhummara, Roasted onion + buttermilk dip Grilled flatbread, Crackers, Sliced baguette

CHEESE TASTING 9

Imported and Domestic Artisanal cheeses, marinated olives, dried and fresh fruit, crackers & sliced baguette

SEAFOOD STATION * 25

Oysters on the Half Shell, Mignonette, ELEVEN hot sauce Mini jumbo lump crab cakes, caperberry remoulade Poached shrimp with cocktail sauce, lemon Lobster salad with avocado and watercress

DUMPLING STATION 12

Chicken Soup dumplings, chili crunch Sichuan Pork Dumplings, Sichuan peppercorns, chili oil, soy, chives Vegetable dumplings, taro root, napa cabbage, carrot, sweet and sour

SHRIMP COCKTAIL PLATTER 12

Choose from three preparations: Poached with cocktail sauce, Harissa spiced with cucumber tzatziki, Moroccan curry with roasted tomato coulis

GRILLED FLATBREAD + CRUDITÉ 6

choose three: Baba ghanoush • Chickpea hummus • Red pepper muhummara • White bean + roasted garlic puree • Roasted onion + buttermilk dip

BAO BUN STATION 12

Shiitake mushrooms, basil, scallion, mung bean sprouts, lemongrass sauce Braised beef short rib, char sui demi-glace, pickled red onion, chow oil Korean fried chicken, gochujang butter, spicy greens

PICKADIPPA 8

Served with corn tortilla chips Mad Mex Original salsa, Avocado-tomatillo salsa, Queso Dip, Guacamole, Yucatan black bean dip

MAKI ROLL PLATTERS * 16

Served with wasabi, pickled ginger, soy sauce

- Grilled eel, avocado, cucumber and bean sprouts
- Spicy asparagus, cucumber and avocado
 - Salmon, avocado, cucumber
 - Yellowtail, avocado, cucumber

- Smoked salmon, scallions, cream cheese
 - Avocado, cucumber, mango
- California roll: crab, avocado and cucumber
 - Spicy tuna, avocado, cucumber

MINI TACO STATION 12

Choose four:

BEEF BRISKET BIRRIA

queso fresco, pickled red onion, cilantro

PULLED PORK

corn taco shell, kim chi, peanuts, Korean barbecue, cilantro

TUNA TARTARE TACO

avocado, cucumber, spicy aioli, sesame seeds, sweet soy

ROASTED SWEET POTATOES

grilled corn, chipotle aioli, cotija cheese, cilantro

SMOKED LAMB

refried lentils, tomatillo, goat cheese, cilantro

CHICKEN TINGA

corn, crema, pickled red onion

LOBSTER TACO

spicy aioli, guacamole, sesame seeds, cilantro (+\$2pp)

AVOCADO BANH MI

carrot, radish, jalapeño, yuzu mayo, togorashi, cilantro

CARNITAS

guacamole, pico de gallo (contains gluten)

GRILLED SHRIMP

avocado, mango tomatillo salsa, basil, fresh jalapenos

BLACK BEAN

pineapple, Monterey jack cheese, pico de gallo

WILD MUSHROOM

queso fresco, pickled onion, lime

DINNER STATIONS

priced per person Stations are designed to be a light portion for each guest. For that reason, we recommend at least three stations. Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

SALAD-TINI STATION 14

Choose three:

SICILIAN HARVEST

avocado, Fresno chile, carrots, radish, farro, black lentils, feta, sunflower seeds, sherry vinaigrette

AVP CHOPPED

field greens, salami, mozzarella, chickpeas, giardiniera, pine nuts, basil, red wine vinaigrette

GREEK

cherry tomatoes, red onion, kalamata olives, cucumber, feta, sunflower seeds, oregano, Italian vinaigrette

PITTSBURGH

iceberg lettuce, shredded carrots, cucumber, tomato, cheddar cheese, fries, creamy herb dressing

CAESAR

arugula, romaine, pickled red onions, Asiago, focaccia breadcrumbs, Caesar dressing

SOBA CHOPPED

papaya, mango, daikon, avocado, cucumber, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing

EDAMAME

cucumber, carrot, red pepper, carrot-ginger dressing

MAC AND CHEESE BAR 15

Add lobster | \$5pp

Three cheese "Mac and Cheese": tubetti pasta, mascarpone, cheddar, pecorino Romano, breadcrumbs

Toppings: bacon, braised short rib, chopped broccoli, jalapenos, sautéed mushrooms, pickled onion, sundried tomatoes, scallions, chili crisp, truffle oil, breadcrumbs, San Fran wing sauce, kim chi

MASHED POTATO BAR 15

Crème fraiche + chive mashed potatoes

Toppings: scallions, bacon, braised short rib, chopped broccoli, shredded cheese, jalapenos, chili crisp, gravy

RAMEN STATION 21

Rice noodles Lemongrass mushroom broth

Shrimp, chicken, pork belly, short rib, portobella mushrooms, nori, green onions, bok choy, edamame, bamboo shoots, mung bean sprouts, basil, chili crisp, pickled radish, pickled onions, kim chi, jalapenos, lime, hoison

POKE BOWL STATION 18

Sushi rice, Tuna, Tofu Seaweed salad, avocado, cucumber, carrot, radish, edamame, sesame seeds, spicy mayo, lime, cilantro, yuzu ponzu, shiso

PASTA STATION 24

Includes: Bread & butter; Caesar salad Add Meatballs | \$5pp Choose three:

RICOTTA CAVATELLI

house-made fennel sausage, spinach, crushed tomatoes, ricotta

THREE CHEESE MAC AND CHEESE

tubetti pasta, mascarpone, cheddar, pecorino Romano, breadcrumbs

RADIATORI

mushroom bolognese, fresh ricotta, rosemary

GEMELLI

short rib sugo, stracciatella, basil

PENNE

roasted tomato sauce, roasted garlic, basil, parmigiano Reggiano

CHEESE RAVIOLI

ricotta, mascarpone, grana Padano, basil pesto

SEASONAL RISOTTO

roasted pumpkin, currants, pomegranate, parsley; artichokes, spring peas, thyme, parmigiano Reggiano

ORECCHIETTE

grilled chicken, dried cranberries, goat cheese, sage cream

FUSILLI

vodka sauce, Calabrian chili, whipped mascarpone, chives

BUTTERNUT SQUASH RAVIOLI

sage beurre noisette, hazelnuts

ASIAN STATION 28

Chopped Salad: papaya, mango, daikon, avocado, cucumber, iceberg lettuce, mint, basil, cashews, spicy miso dressing

Choose One:

MINI VEGETABLE SPRING ROLL

hot mustard, sweet + sour

SICHUAN PORK DUMPLINGS

Sichuan peppercorns, chili oil, soy, chives

VIETNAMESE CHICKEN MEATBALLS

lemongrass sauce

Choose One:

SEARED RARE TUNA *

sesame crust, Korean barbeque sauce, kim chi, cucumber-red onion salad

TERIYAKI GLAZED SCOTTISH SALMON

summer squash, bok choy, sticky rice, avocado puree

Choose Two

PORK AND SHRIMP FRIED RICE

apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chili, sesame oil

CHICKEN FRIED RICE

seasonal vegetables, fried egg, ginger, garlic, red chili, cilantro, scallion

VEGAN FRIED RICE

seasonal vegetables, ginger, garlic, red chili, cilantro, scallion

VEGETABLE AND RICE CAKE NOODLE

broccoli, bok choy, ssamjang sauce, pine nuts

DINNER STATIONS-CONTINUED

TACO STATION 17

Includes: Hard- and soft-shell tacos, Tortilla chips, Mexican rice + black beans

CASA GRANDE SALAD

Leaf lettuce, cherry tomatoes, red onions,
blue cheese crumbles, green pepitas, lime
cilantro vinaigrette

Fillings:

Choose two— Spicy taco beef, grilled chicken,
steak, shrimp, portabellas,
marinated tofu or grilled mahi mahi * (+\$2pp)

TOPPINGS:

Sliced jalapenos, lettuce, shredded jack
cheese, pico de gallo Traditional salsa,
Avocado tomatillo salsa, XX cheese dip,
guacamole, sour cream

CARIBBEAN STATION 24

Includes: Kaya chips, Tropical guacamole, Mango tomatillo salsa, Yucatan black bean dip

MIAMI SLAW

avocado, tomato, cucumber, red cabbage, orange, jalapeno, pepitas, goat cheese, sesame vinaigrette

Choose One:

TROPICAL PAELLA

chicken, chorizo, shrimp, bay scallops,
pineapple, roasted red peppers, peas

VEGETABLE PAELLA

mushrooms, roasted peppers, onions, peas,
pineapple, sofrito, garlic, saffron rice

RED PIPIAN VEGETABLES

peanut mole sauce, squash, roasted sweet
potatoes, pepitas, cilantro

STEAK STIR FRY

broccoli, carrots, onions, peppers, mojo rojo,
saffron rice, sesame, purple cabbage,
cilantro, scallion

Choose One:

JERKED GRILLED CHICKEN BREAST

avocado, jalapeno, pineapple, scallions,
cherry tomato, cilantro, lime

CRISPY KAYA CHICKEN BREAST

habanero honey mustard, chipotle aioli,
scallions

CARVING STATION

Includes: Bread & butter; Grilled seasonal vegetables, Roasted fingerling potatoes

ADOBO MARINATED FLANK STEAK *

40

SPICE RUBBED PORK LOIN *

33

BEEF SHORT RIBS

43

BEEF TENDERLOIN *

53

PRIME BEEF STRIP LOIN *

53

SCOTTISH SALMON*

33

ALASKAN HALIBUT *

45

SESAME SEARED RARE TUNA *

42

JUMBO LUMP CRAB

33

GERBER FARMS CHICKEN

XX

SLIDER STATION 17

Includes choice of two sides: grilled vegetables, mac and cheese, spicy slaw, waffles fries, tater tots, sweet potato fries, mesclun salad

Choose Three:

CHICKEN PARMESAN

roasted red sauce, fresh mozzarella, basil

AVP BURGER

American cheese, Calabrian aioli, balsamic
onions, arugula

ELEVEN BURGER

braised veal, cheddar, bacon,
crispy onions, pickle

KAYA BURGER

chiuhahua cheese, avocado,
kaya sauce, pickle

JERKED PULLED CHICKEN

chiuhahua cheese, slaw,
cucumber aioli, red onion

CUBAN SLIDERS

roasted pork, ham, Swiss,
pickles, chipotle aioli

GRILLED MAHI MAHI

fennel, radish, green goddess dressing *

GRILLED PORTABELLA

chickpea hummus, grilled eggplant, zucchini,
basil pesto, mozzarella

KAYA FRIED CHICKEN

pickles, cabbage,
habanero-honey mustard sauce

THAI TOFU

cabbage, jalapeno, peanuts, cilantro,
lemongrass sauce

JUMBO LUMP CRAB CAKE*

caperberry remoulade, slaw
(+\$3pp)

ITALIAN STATION 25

Includes: bread + butter

CAESAR SALAD

arugula, romaine, pickled red onions,
Asiago, focaccia breadcrumbs, Caesar
dressing

RIGATONI

vodka sauce, fresh mozzarella, basil,
breadcrumbs, Pecorino Romano

MEATBALLS

roasted red sauce, Parmigiano Reggiano,
basil

CHICKEN PARMESAN

roasted tomato sauce, mozzarella, basil

BEANS + GREENS

cannellini beans, baby kale, Parmesan
brodo, basil pesto

PITTSBURGH STATION 18

PITTSBURGH SALAD

iceberg lettuce, shredded carrots, cucumber,
tomato, cheddar cheese, fries, creamy herb
dressing

KIELBASA

with Penn Pilsner sauerkraut

WHITE CHEDDAR AND POTATO PIEROGI

crème fraiche, caramelized onion, chives

BEEF AND PORK MEATBALLS

roasted tomato sauce, basil, parmigiano
Reggiano

MINI PRIME BEED PASTRAMI SANDWICH

sauerkraut, Swiss, whole grain mustard,
sourdough bread

DINNER BUFFET

priced per person

Includes: Bread and butter; Grilled seasonal vegetables, roasted fingerling potatoes

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CHOOSE ONE SALAD

KAYA SALAD

field greens,
lime cilantro vinaigrette, pepitas

CHOPPED SALAD

romaine, cucumbers, blackberries, cherry
tomato, pickled red onion, Gorgonzola,
celery seed vinaigrette

MIXED GREEN SALAD

cucumber, cherry tomato, avocado,
carrot-ginger dressing, sunflower seeds

CASA SALAD

romaine, cherry tomatoes, red onions,
pepitas, bleu cheese crumbles, vinaigrette

LITTLE GEM ROMAINE

basil, breadcrumbs, Italian vinaigrette,
Parmigiano Reggiano

ANTIPASTI SALAD

field greens, chickpeas, giardiniera,
pine nuts, basil, red wine vinaigrette

CAESAR SALAD

arugula, romaine, pickled red onions, Asiago,
focaccia breadcrumbs, Caesar dressing

GREEK SALAD

field greens, cherry tomatoes, red onion,
kalamata olives, cucumber, feta, sunflower
seeds, oregano, Italian vinaigrette

SEASONAL SALAD

CHOOSE ONE SIDE

SEASONAL RISOTTO

STIR FRY

broccoli, carrots, onions, peppers, mojo rojo,
saffron rice, sesame, purple cabbage,
cilantro, scallion

ORRECHIETTE

goat cheese, butternut squash, black
currants, arugula, crispy garlic

FUSILLI

vodka sauce, Calabrian chili, whipped
mascarpone, chives

SEASONAL VEGETARIAN PASTA

WHITE CHEDDAR AND POTATO PIEROGI

crème fraiche, caramelized onion, chives

THREE CHEESE MAC AND CHEESE

tubetti pasta, mascarpone, cheddar,
Pecorino-Romano, breadcrumbs

RAVIOLI

butternut squash, sage, brown butter,
hazelnuts

FRIED RICE

broccoli, carrots, bok choy, ginger, garlic,
cilantro, scallions, red chilies, sesame oil

JAMAICAN GREEN CURRY VEGETABLES

wild mushrooms, peas, zucchini, potato,
kale, pineapple, saffron rice

RIGATONI

roasted tomato sauce, roasted garlic, basil,
parmigiano Reggiano

MAFALDINE

mushroom Bolognese, fresh ricotta,
rosemary

CHOOSE TWO PROTEINS

Each protein will be paired with two coordinating sauces

Choose two, take the average price:

ADOBO MARINATED FLANK STEAK*

60

ROASTED TURKEY BREAST

56

ALASKAN HALIBUT*

67

BEEF SHORT RIBS

67

SPICE RUBBED PORK LOIN*

56

SESAME SEARED RARE TUNA*

67

GERBER FARMS CHICKEN

56

BEEF TENDERLOIN*

75

SCOTTISH SALMON*

55

JUMBO LUMP CRAB CAKE

55

SAMPLE BUFFET MENU

BREAD AND BUTTER

CAESAR SALAD

arugula, romaine, pickled red onions, Asiago, focaccia bread crumbs, Caesar dressing

SEASONAL RISOTTO

wild mushrooms, spring peas, basil pesto, pine nuts

SCOTTISH SALMON*

tzatziki, lemon vinaigrette

BEEF TENDERLOIN*

horseradish crème fraiche, jus

GRILLED SEASONAL VEGETABLES

HERB + SEA SALT ROASTED FINGERLING POTATOES

SIT DOWN

FIRST COURSE

TOMATO & BASIL BISQUE 13
parmesan crostini

WILD MUSHROOM BISQUE 13
dry Sherry, thyme

CASA SALAD 8
romaine, cherry tomatoes, red onions,
pepitas, bleu cheese crumbles,
vinaigrette

LITTLE GEM ROMAINE 13
basil, breadcrumbs, Italian vinaigrette,
Parmigiano Reggiano

ARUGULA SALAD 15
house-made pancetta, cremini
mushrooms, potatoes, Goat Rodeo
Chevre, pancetta vinaigrette

CAESAR SALAD 13
arugula, romaine, pickled red onions,
Asiago, focaccia bread crumbs, Caesar
dressing

GREEK SALAD 13
field greens, cherry tomatoes, red
onion, kalamata olives, cucumber, feta,
sunflower seeds, oregano, Italian
vinaigrette

ROASTED BEET SALAD 14
whipped ricotta, field greens, French
green lentil vinaigrette, Marcona
almonds, fines

SOBA CHOPPED SALAD 16
papaya, mango, daikon, avocado,
cucumber, iceberg lettuce, mint, basil,
cashews, coconut tempura, spicy miso
dressing

SEASONAL SALAD 15

KAYA SALAD 8
field greens, lime cilantro vinaigrette,
pepitas

CHOPPED SALAD 13
romaine, cucumbers, blackberries,
cherry tomato, pickled red onion,
Gorgonzola, celery seed vinaigrette

CHOPPED SALAD 14
field greens, chickpeas, giardiniera,
pine nuts, basil, red wine vinaigrette

MIXED GREEN SALAD 14
cucumber, cherry tomato, avocado,
carrot-ginger dressing, sunflower
seeds

ENTRÉE COURSE

Exact preparations will be based on the current seasonal preparations of our restaurants at the time of your event.
Choose three (3) for a pre-determined guest's choice or two (2) to create a split plate.

JUMBO LUMP CRAB CAKE 44

SEARED RARE TUNA* 47

FILET MIGNON* 55

SEASONAL RISOTTO 30

PRIME NY STRIP STEAK* 60

SCOTTISH SALMON* 37

GERBER FARMS CHICKEN 36

**ADOBO MARINATED
FLANK STEAK*** 40

SEASONAL VEGETARIAN PASTA 30

ALASKAN HALIBUT (SEASONAL) 47

SWORDFISH 41

DOUBLE-CUT PORK CHOP* 40

BRAISED BEEF SHORT RIB 45

KIDS MEALS | 12

Choose one to offer all children:

CHICKEN FINGERS
with tater tots or macaroni + cheese

PASTA
with marinara sauce or
cheese + butter

CHICKEN OR CHEESE QUESADILLA
with sour cream, Mexican rice
and tortilla chips

MINI PIZZA
cheese or pepperoni

HAMBURGER OR CHEESEBURGER
with fries

DESSERT AND COFFEE

Priced per person

CHEESECAKE STATION 12

Individual New York cheesecakes caramel, strawberry coulis, miniature chocolate chips, fresh whipped cream, Oreo chunks, peanut butter cups, Biscoff cookies

FULL SIZE DESSERT BUFFET 15

A selection of full size desserts such as cakes, tortes, pies, cheesecakes, tarts, etc

FINGER PASTRIES STATION 12

Assorted desserts such as mini cupcakes, whoopie pies, cookies, brownies, tartlets, parfaits, cheesecakes, cake pops, etc.
(3 pieces per guest)

ICE CREAM SUNDAE BAR 10

Chocolate & vanilla ice cream;
Brownies, M&Ms, sprinkles, cherries, nuts, crushed Oreos, whipped cream, chocolate & caramel sauce

PLATED DESSERTS 16

Seasonal house-made desserts from our restaurant's pastry kitchens.
Please ask for currently available options.

MINI DESSERT TACOS 10

cinnamon sugar shell
malted milk chocolate cream, miso caramel cannoli cream, chocolate shavings
cheesecake mousse, raspberry compote

COOKIE TABLE 15

A Pittsburgh wedding tradition
(6 pieces per guest)

INTERACTIVE DESSERT STATIONS

Priced per person

DONUT CART

Hot, fresh mini donuts made to order for your guests.

Includes your choice of 6 flavors.

Examples include: glazed • cinnamon sugar • maple bacon • chocolate iced • vanilla iced • strawberry iced • blueberry glazed • chai • coconut • snickers • Oreo • mini M&M • s'more • fluffer nutter • Take 5 • chocolate covered pretzel • mocha espresso • dulce de leche • Velvet Elvis

TRAVELING CANNOLI STATION 12

Mini Chocolate Chips, Chocolate Jimmies, Rainbow Jimmies, Chopped Pistachio Nuts

COOKIE + CUPCAKE DECORATING STATION

Decorate your own cookies or cupcakes with icing, sprinkles and toppers or have our staff personalize your guest's cookies for them. Logos and custom designed cookies are also available. Take home boxes are also available for your guests to take their cookies home as a favor.

Pricing upon request

GOURMET COFFEE BAR

Two hours of unlimited espresso catering including cappuccinos, lattes, espresso and flavored syrups.

Pricing upon request

BRUNCH BUFFET

SAVORY

MINI QUICHE 8

choice of:
Spinach + feta
Broccoli + cheddar

AVOCADO TOAST 8

choice of: sourdough, smoked salmon, pickled red onion, capers, dill (+\$4) oatmeal wheat bread, lime, honey crisp apple, radish, pea shoots, pepita

SCRAMBLED EGGS 6

HASH BROWN POTATOES 4

ASSORTED BAGELS + CREAM CHEESE 6

VEGGIE SCRAMBLE 8

choice of:
Wild mushroom,
arugula + goat cheese
Prosciutto cotto,
caramelized onion + cheddar

SMOKED SALMON PLATTER 18

choice of: truffled potato cake, aioli, capers, red onion, egg
everything bagel, egg, red onion, capers, scallion cream cheese

CRISPY FINGERLING POTATOES 4

BLACK PEPPER BACON 5

CHICKEN APPLE SAUSAGE 5

SWEET

LEMON RICOTTA PANCAKES 6

blueberry compote

GREEK YOGURT PARFAIT 8

berry coulis, granola

FRENCH TOAST STICKS 6

maple syrup

OVERNIGHT OATS 8

apple compote

ASSORTED BREAKFAST PASTRIES 12

croissants, chocolate croissants, muffins, scones, breakfast loaves



BASIC STAFFING CHARGES

Thank you for your interest in big Catering! We are the fresh, innovative catering division of the big Burrito Restaurant Group. Mix and match from any of our concepts to build your perfect spread.

CHEFS AND KITCHEN STAFF

A Kitchen Supervisor and Kitchen Assistant are required for each event; larger events may require additional supervision. Kitchen Staff – exact number of staff varies depending upon the menu, guest count, etc.

STATIONS AND BUFFETS

Service Staff – (1) one per every ~20 guests Service Captain – (1) one per event, larger events may require additional supervision

SIT DOWN DINNER

Service Staff – (1) one per every ~15 guests Service Captain – (1) one per event, larger events may require additional supervision

BARTENDERS

Bartenders - (1) one bartender per every ~35 guests Bar Supervisor - (1) bar supervisor will be required for all weddings

STAFF CHARGES:

KITCHEN STAFF

\$205 each

CHEF/SUPERVISOR

\$350 each

KITCHEN ASSISTANT

\$325 each

BARTENDERS

\$165 each

SERVICE STAFF

\$165 each

SERVICE CAPTAIN/BAR

SUPERVISOR

\$235 each

Any event over 7 hours, including setup and break down, will incur overtime charges. A charge of \$22.00 per hour per staff person will be billed in 15 minute increments for all events over (4) four hours. Events held on holidays and New Years Eve will be billed at double the normal staff charge.

ADDITIONAL INFORMATION

PEET'S COFFEE AND TEA

Peet's coffee (regular & decaf) and assorted hot teas are included in the price of all events for up to 2 hours of service. Coffee stations will be broken down 1 hour prior to the end of your event.

STANDARD RENTAL AND LINENS

We work with All Occasions Party Rentals and Mosaic Linens. All Occasions can provide china, glassware, flatware, tables, onsite kitchen equipment, and any other needs. Mosaic offers a wide range of beautiful table linens, napkins, chair sashes and many other products to enhance your event. Rental costs can vary significantly depending upon venue, guest count, menu, cooking equipment required, exact rental selections, etc. and are priced individually for each event.

BAR SUPPLIES

We can provide non-alcoholic bar supplies for \$6.00 per person. This includes soft drinks (coke, diet coke, sprite, ginger ale); mixers (soda, tonic, cranberry juice, orange juice); bar fruit (lemons, limes, olives, cherries); still and sparkling water; and ice. We will also provide cocktail napkins, stirrers and bar picks. Specialty items may be added for an additional charge.

COOKIE TABLES

A \$2 per person fee will be added for all weddings with cookie tables. This includes the use of our platters, stands and risers. Big Catering will set up, replenish and box up all cookies at the end of the event.

CUSTOM MENUS

If you do not find what you are looking for, please let us know. Custom menus will incur additional charges.

GRATUITY OPTION

Gratuities for our service staff are at the option of the customer. If you would like to add gratuity for the staff, please let us know and we would be happy to include it on your final invoice. We typically suggest a gratuity of 15% of the total food sales. Staff gratuity is optional, but customary.

SALES TAX

All charges are subject to a 7% sales tax. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that applicable taxes can be deducted from your statement.

PRICES

Prices are subject to change.