

Summer Garden Grill

choose up to four grill items and your favorite sides for your perfect grill night at the farm. Prices vary according to choices and selected service packaging

Signature Pig Roast

with all the fixings

Fresh Ground Angus Chuck Hamburgers

with condiments, lettuce, tomato, cheese and sesame roll

Our Signature Italian Sausage

with peppers, onions and sausage roll

Kosher All Beef Hot Dogs

with condiments and buns

BBQ Smokehouse Chicken Breast

Hand Pulled BBQ Pork Shoulder

with sesame rolls, jalapenos and diced red onions

Signature BBQ Baby Back Ribs

Lamb Souvlaki Kebob with Tzatziki

Angus Beef Tenderloin Kebob

with chipotles aioli

BBQ Pork Tenderloin Kebob

with pico de gallo

BBQ Bacon Wrapped Shrimp Skewer

with pico de gallo (5 shrimp/skewer)

Mojito Grilled Atlantic Salmon Steaks

Heavy Aged Angus NY Strip Steak

with green peppercorn sauce

Vegetable Broil

vegetable kebob with pineapple and Haloumi cheese

The Reception

\$42.00 PER PERSON

Artisan Antipasta Station

Roasted Marinated Vegetables

Prosciutto Panino Over Iced Melon

Signature Cheese Board

with relish, mustard and crustinis

Pepper Seared Ahi Tuna Bites

with cucumber and pickled ginger

Firecracker Chicken Frills

Organic Salad Station

Fresh Chopped Vegetables

Crumbled Blue Cheese

Balsamic Vinaigrette

Shaved Parmesan

Artisan Breads and Rolls from Breadworks

Premium Olive Oil

Butter

Entrée Station

Angus Petite Filet

“Best in the Burgh” Jumbo Lump Crabcakes

Chicken Marsala

Wild Mushroom Ravioli

Truff ed Mashed Potatoes

Bacon Wrapped Green Beans

Classic Buffet

\$33.00 PER PERSON

Artisan Cheese Board

with spicy mustard, fig jam and assorted crackers

Fresh Cut Seasonal Fruit Display

Roasted Vegetable Antipasta

with full flavored olives, pepperoncini and grilled pita

Signature Chopped Salad Station

with Breadworks bread, premium olive oil,
butter rosettes and shaved romano

Orange Sesame Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin

with peppercorn demiglace

Tomato Vodka Pasta Florentine

Roasted Red Skinned Potatoes

Grilled Asparagus and Roma Tomato

Atria's Favorites

Lunch Buffet \$22.00

Dinner Buffet \$27.00

Includes our fresh cut seasonal fruit display, cheese selection with mustard and crackers, our signature house salad station, Breadworks bread and butter.

Choose any three of the following favorites served buffet style:

Traditional Three Layer Lasagna

beef bolognese and imported ricotta layered with an Italian blend of cheeses

Spaghetti and Meatballs

our sausage meatballs over imported spaghetti in marinara sauce

Four Cheese Vegetable Lasagna

roasted vegetables and puffed pastry baked in a four cheese mornay sauce

Maple Bourbon Glazed Pot Roast

stewed vegetables and smashed red skinned potatoes

Beef Stroganoff

a classic served over egg noodles

Rotisserie Chicken Florentine

with fresh chopped spinach and imported penne pasta tossed in our creamy tomato vodka sauce

Chicken Parmesan

hand bread, pan fried chicken breast over linguine noodles with homemade marinara sauce and melted provolone

The Pittsburger

classic pierogies, grilled kielbasa and wine sauerkraut with caramelized onions

English Baked Cod

with lemon butter and seasonal vegetables

Land & Sea

MEET THE MEATS

Rotisserie, braised, smoked, seared, fried, cut or chopped, your choice prepared the right way. Prices vary according to choices, portion sizes and service package selections.

Rotisserie Chicken or Turkey Breast

Berkshire Pork Crown Roast

Char Broiled BBQ Pork Tenderloin

Hickory Smoked Pork Shoulder

Whole Berkshire Pork

Steamship Carver

Hickory Smoked Baby Back Ribs

Hickory Smoked Beef Brisket

Bourbon Glazed Beef Pot Roast

Whole Roasted Angus Tenderloin

Slow Roasted Angus Prime Rib

Whole Angus Steamship Carver

Lemon Pepper Chicken Halves

Southern Fried Chicken

Chicken Romano, Madeira,
Parmesan, Picatta or Curry

Veal Romano, Osso Bucco or Picatta

Involtni Ticinese

UNDER THE SEA

Fish and seafood: broiled, fried, baked, blackened, steamed or hot smoked, we do it right! We "surf" only sustainable, harvested, farmed or wild caught fish. We follow the guidelines of the Seafood Watch Program to ensure that whatever is served at your event is in abundance in the ocean. All seafood options are subject to seasonal availability and priced daily.

Priced by the Dozen

Fresh Shucked Oysters

Clams Casino

Oyster Rockefeller

Blackened Jumbo Shrimp

Seared Jumbo Diver Scallops

Priced by the Pound

Snow Crab Leg Cluster

King Crab Legs

Stone Crab

Lobster Newberg On The Half Shell

Signature Jumbo Lump Crab Cakes

Spanish Seafood Paella

Cajun Seafood Jambalaya

Crab Stuffed Norwegian Salmon in

Mustard Dill Sauce

Cedar Plank Wild Salmon

Monkfish Medallions in a Lemon

Caper Beurre Blanc

Parmesan Crusted Tilapia with
Tomato Vodka Sauce

Cod Served Blackened, English
Style, Hand Breaded or Beer Battered

Catfish Etouffee

Traditional New England
Lobster Bake

Seasonal Fresh Fish of the Day

Custom Creations

Choose from any of our a la cart options to create a menu as unique as your event.

ADD SOME SIDES

Spanish Rice	Seasonal Vegetables	Summer Corn Moque Shoux
Traditional Rice Pilaf	Au Gratin Potatoes	Greens and Beans
Tuscan Risotto	Quinoa	Cabbage and Noodles
Sushi Fried Rice	German Potato Pancakes	Roasted Marinated Vegetables
Imported Artisan Pastas	Mashed Sweet Potatoes	Butternut Squash
Macaroni and Cheese	Fresh Steamed Broccoli	Cous Cous
Roasted or Smashed Red Skinned Potatoes	Green Bean Casserole	Colcannon
Lyonnaise Potatoes	BBQ Baked Beans	

FOR STARTERS...

We offer a nice variety of one-bite finger foods that can be hand passed, served family style, or stationary on a buffet.

Smoked Salmon	Cohen's Kosher Cocktail Wieners
American Caviar, Sour Cream & Crackers	Spanakopita
Laughing Bird	Vegetable Futomaki
Organic Shrimp	Crab Cake Minis
Prosciutto Panino	Artisan Sausage Bites
Wild Mushroom Duxelles	BBQ Bacon Wrapped Scallops
Seared Cassis' Duck	Fire Cracker Chicken
Jumbo Shrimp Cocktail	Grilled Haloumi
Roasted Vegetable Quiche	Beef Tenderloin Satay
Thai Chicken Satay	Peppered Ahi Tuna
Asparagus Tips	California Rolls
	Philadelphia Rolls

STARTERS TO SHARE

Tuscan Bruschetta with baked crostinis
Quattro Fromage baked four cheese spinach dip with crostinis
Salsa Fresco with baked corn chips
Baba Ganoush with baked pita bread
Hummus with baked pita bread
Tabouleh with baked pita bread
Seasonal Fresh Fruit
Artisan Cheese Board
Roasted Vegetable Antipasti

Bar Packages

OPEN BAR PACKAGE includes 8 top shelf spirits & cordials, choice of 3 beers, 4 premium wines, soft drinks & juice.

**Special ordered spirits are available upon request for an additional fee.*

ONE FULL HOUR.....	\$17/PER PERSON
TWO FULL HOURS.....	\$21/ PER PERSON
THREE FULL HOURS.....	\$25/PER PERSON
FOUR FULL HOURS.....	\$30/PER PERSON

BEER AND WINE PACKAGE includes choice of 3 beers , 4 premium wines, soft drinks & juice. **Special ordered wines and/or craft beers are available upon request for an additional fee.*

ONE FULL HOUR.....	\$13/PER PERSON
TWO FULL HOURS.....	\$16/ PER PERSON
THREE FULL HOURS.....	\$19/PER PERSON
FOUR FULL HOURS.....	\$21/PER PERSON

CONSUMPTION BASED PACKAGE

Top Shelf Spirits and Cordials.....	\$8 each
Domestic Beer.....	\$4 each
Imported and Craft Beers.....	\$5 each
Premium Wine By The Glass.....	\$7 each
Soft Drinks & Juice.....	\$2 each

BARISTA GOURMET COFFEE STATION...BY CONSUMPTION

Hand crafted, locally roasted coffees made to order. Includes mocha, espresso, cappuccino, Americano & latte drinks with additional selection of flavored syrups.

CHAMPAGNE TOAST AND CUSTOM BAR PACKAGES AVAILABLE UPON REQUEST

Frequently Asked Questions

How do I book my event?

After initial contact through your event space, our Catering Director will send our menu information directly to you. Once you are ready to book, we will invite you to schedule a tasting with us in order to finalize a proposal for your event.

When do I schedule my tasting?

Tastings can be scheduled Tuesday, Wednesday and Thursday between 11:00am and 11:30am or between 1:30pm and 5:30pm.

When is my final guest count due?

Your final guest count is due one week prior to your event.

What about my vendors?

At Atria's, we treat your vendors just right and offer them a nice selection of your food choices for a flat fee of \$12.00 per vendor. Just let us know how many vendors you would like us to serve.

May I take home leftovers from my event?

For our guest's safety, we do not allow left over food to be taken from the event premises. Upon request, arrangements can be made for any leftovers to be properly packaged and delivered to a local charitable organization.

What am I responsible for renting?

You are responsible for all rentals. This may include, but is not limited to china, glassware, linens, etc. Depending on your menu selections and serving styles, there might be additional rentals for maintaining an outdoor kitchen.

Timing is "everything."

Please provide us with a detailed time line one week prior to the event. Our catering director will gladly assist you in "timing" your reception.

May I bring my own alcohol?

No. Due to permitting and liability concerns, you are not allowed to bring your own alcohol to your event.