

ATRIA'S

SPECIALTY CATERING

EST. 1930



NATIONAL AVIARY

Atria's Favorites

Lunch Buffet \$23 PP

Dinner Buffet \$29 PP

Fresh-Cut Seasonal Fruit
Cheese Selection with Mustard & Crackers
Signature House Salad
Breadworks Bread & Butter

Choose any three of the following:

Traditional Three Layer Lasagna

Beef Bolognese, Imported Ricotta & Italian Blend of Cheeses

Four Cheese Vegetable Lasagna

Roasted Vegetables, Puffed Pastry & Four Cheese Mornay Sauce

Rotisserie Chicken Florentine

Fresh Chopped Spinach, Imported Penne Pasta &
Creamy Tomato Vodka Sauce

The Pittsburgher

Handmade Pierogies, Grilled Kielbasa, Sauerkraut,
Caramelized Onions, Mustard & Sour Cream

Spaghetti & Meatballs

All-beef Meatballs, Imported Spaghetti & Homemade Marinara Sauce

Maple Bourbon Glazed Pot Roast

Stewed Vegetables & Smashed Red Skinned Potatoes

11th Hour BBQ Beef Brisket

Signature Macaroni & Cheese

Chicken Parmesan

Hand Breaded, Pan-fried Chicken Breast, Linguine Noodles,
Homemade Marinara Sauce & Melted Provolone

English Baked Cod

Lemon Butter Sauce & Seasonal Vegetables

Classic Buffet

"Fan Favorite"

\$36 PP

Antipasto

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Roasted Vegetable Antipasto

Olives, Peppers & Pepperoncini

Hummus & Tabbouleh

Naan Dippers

Salads

Fresh Chopped Vegetables

Crumbled Bleu Cheese

Cheddar Jack Cheese

Aged Balsamic Vinaigrette

Peppercorn Ranch

Breadworks Bread & Rolls

Extra Virgin Olive Oil & Butter

Entrées

Orange Miso Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin *Teres Major*

Peppercorn Demi-glace

Tomato Vodka Pasta Florentine

Smashed Red Skinned Potatoes

Grilled Asparagus

Roma Tomatoes

The Reception

\$45 PP

Antipasto Station

Roasted Marinated Vegetables
Jumbo Gulf Shrimp Cocktail
Bacon wrapped Water Chestnuts
Signature Cheese Board
Relish, Mustard & Crostinis
Firecracker Chicken Frills

Organic Salad Station

Fresh Chopped Vegetables
Crumbled Bleu Cheese
Cheddar Jack Cheese
Aged Balsamic Vinaigrette
Peppercorn Ranch
Breadworks Bread & Rolls
Extra Virgin Olive Oil & Butter

Entrée Station

Angus Petite Filet
“Best-In-The-Burgh” Jumbo Lump Crab Cakes
Chicken Marsala
Artisan Smoked Mozzarella Ravioli
Truffled Mashed Potatoes
Grilled Asparagus
Glazed Heirloom Carrots

Vegetarian, Vegan & Organic

\$29 PP

Starters

Baba Ghanoush

With Pita Crisps

Potato & Vegetable Mini Samosas

With Coriander Dip

Roasted Red & Golden Beats On A Stick

Organic Salad Station

Mixed Greens, Chopped Vegetables, Fresh Berries,

Toasted Pepitas, Sesame Rice Wine Vinaigrette,

Breadworks Focaccia & Extra Virgin Olive Oil

Entrees

Smoked Tofu Over Baby Bok Choy

Vegan Stuffed Onions Over Red Lentil Curry

Roasted Vegetable Enchiladas



Lake Elizabeth Gala

\$54 PP

Complimentary With Package

Artisan English Cheese Board

Fig Jam, Mustard & Crackers

Chefs Charcuterie

Coppa, Salume, Pancetta, Dried Fruits & Olives

Hand-passed Appetizers

Shot Glass Sherry Crab Bisque

Seared Duck Cassis Pears

American Caviar Blinis

Wild Mushroom Profiteroles

Plated Salad Creation

Organic Mixed Greens, Shaved Heirloom Carrots, Chevre & Toasted Pepitas In Our Raspberry Vinaigrette

Breadworks Rustic Sourdough, Butter Rosettes.

Entrée Choice [Plated Dinner]

6 Ounce Angus Filet Mignon

Portwine Glaze With Pommes Duchess, Bacon Wrapped Young Green Beans

Cedar Plank Sockeye Salmon Filet

Pommes Duchess & Bacon Wrapped Young Green Beans

Artisan Smoked Mozzarella Ravioli

With Roasted Vegetables In Tomato Vodka Sauce

BAR PACKAGES

Full Open Bar

10 top shelf spirits & cordials plus our standard selection of three beers & four wines:

One Hour	\$17/Per Person
Two Hours	\$21/ Per Person
Three Hours	\$25/Per Person
Four Hours	\$30/Per Person



Fine Beer & Wine

Our standard selection of three beers & four wines:

One Hour	\$13/Per Person
Two Hours	\$16/ Per Person
Three Hours	\$19/Per Person
Four Hours	\$21/Per Person
+ One Signature Drink	\$23 Per Person
+ Two Signature Drinks	\$25 Per Person

Usage Based

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



Champagne toast & custom bar packages available upon request. Upgraded spirits, wine & beer available for an additional fee.

SERVICE FEES

Servers:

\$29 per server/bartender per hour

- Signature Buffet
Standard is one server per 25 guests
- Sit Down or Family Style
Standard is one server per 10 to 12 guests
- Standard is 1 bartender per 50 guests

*Events that are two hours or less will be charged a 20% gratuity (taken from subtotal of event) in lieu of hourly rate.



Prices Valid Through December 31, 2020

STARTERS

Jumbo Shrimp Cocktail

Beef Tenderloin Satay

Thai Chicken Satay
Crab Cake Minis

Roasted Vegetable Quiche

Peppered Ahi Tuna

Asparagus Tips
With Cream Cheese in Puffed Pastry

Spanacopita

Artisan Sausage Bites

Cohan's Cocktail Wieners

Firecracker Chicken Frills

Tuscan Bruschetta
Crostinis

Quattro Formage

Salsa Fresco
Baked Corn Chips

Baba Ghanoush
Pita Crisps

Shot Glass Sherry Crab Bisque

Seared Duck Cassis Pears

American Caviar Blinis

Wild Mushroom Profiteroles

Hummus
Naan Dippers

Tabbouleh
Naan Dippers

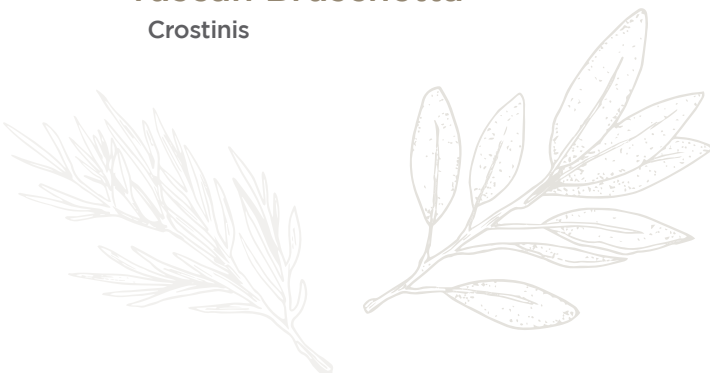
Seasonal Fresh-cut Fruit

Artisan Cheese Board

Roasted Vegetable Antipasto

Fresh-cut Vegetable Tray
Peppercorn Ranch Dressing

Sweets Tray
Assorted Bite-sized Sweets &
Fresh Baked Chocolate Chip Cookies



FAQ'S

How do I book my event?

After initial contact with the catering director, you will receive our menus and service package information. Once you are ready to reserve, we invite you to schedule a complimentary tasting to finalize a proposal for your event.

When do I schedule my tasting?

Tastings can be scheduled Tuesday, Wednesday & Thursday between 11:00 & 11:30 a.m. or between 1:30 & 4:45 p.m.

When is my final guest count due?

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

What about my vendors?

We treat your vendors just right & offer a selection of your food choices for a flat fee of \$12.00 per vendor. Just let us know how many vendors you would like to serve.

May I take home leftovers from my event?

For our guest's safety, we do not allow leftover food to be removed from the event premises. Upon request, arrangements can be made for any leftovers to be properly packaged & 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: silverware, china, glassware, linens, etc. However, we can take your requests and make it all happen for you.

Timing is everything.

Please provide us with a detailed timeline one week prior. Our catering director will gladly assist you in the timing of your event.

May I bring my own alcohol?

Due to permitting and liability concerns, you are not allowed to bring your own alcohol to our catering locations.

For offsite events that allow alcoholic beverages, we are legally permitted to supply alcohol with our licensed staff. If you choose to provide your own alcohol, you assume liability for bar staff & all guests attending the event.