



**ATRIA'S**  
**SPECIALTY CATERING**

**EST. 1930**

# Starters

**Jumbo Shrimp Cocktail**

**Beef Tenderloin Satay**

**Thai Chicken Satay**

**Crab Cake Minis**

**Roasted Vegetable Quiche**

**Peppered Ahi Tuna**

**Mini Rice Cups** *Your Way!*

**Artisan Sausage Bites**

**Cohan's Cocktail Wieners**

**Firecracker Chicken Frills**

**Tuscan Bruschetta**

**Quattro Formage**

**Shot Glass Sherry Crab Bisque**

**Wild Mushroom Strudel**

**Hummus, Tabbouleh, Baba Ghanoush**

**BBQ Bacon-Wrapped Scallops**

**Peruvian Seviche**

**Mini Lobster Roll**

**Buffalo Mozzarella Caprese**

**Andouille in Puffed Pastry**

**All Beef Mini Meatballs** *Your Way!*

# *Atria's Favorites*

Lunch Buffet \$24 Per Person | Dinner Buffet \$29 Per Person

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

Choose any 3 of the following:

## **FOUR CHEESE VEGETABLE LASAGNA PIE**

Roasted Vegetables, Puffed Pastry & Four Cheese Mornay Sauce

## **CHAR-GRILLED MEDITERRANEAN CHICKEN BREAST**

Arugula, Marinara Sauce, Cavatappi Pasta, Shaved Parmesan

## **THE PITTSBURGHER**

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

## **MAPLE BOURBON GLAZED POT ROAST**

Stewed Vegetables & Smashed Red Skinned Potatoes

## **11TH HOUR BBQ BEEF BRISKET**

Signature Macaroni & Cheese

## **CHICKEN MARSALA**

Pan-fried Chicken Breast in our Creamy Marsala Sauce,  
Smashed Reskinned Potatoes, Grilled Asparagus

## **ENGLISH BAKED COD**

Lemon Butter Sauce & Seasonal Vegetables

## **VEGAN STUFFED BELL PEPPERS**

Over Quinoa

# Classic Buffet

"Fan Favorite" \$37 Per Person

## 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*

\$47 PP

Antipasto Station

**Chef's Choice Charcuterie Board**

**Jumbo Gulf Shrimp Cocktail**

**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**

**Char-Grilled Mahi Mahi with Pineapple Chutney**

**Chicken Roma**

**Wild Mushroom Ravioli**

**Roasted Broccoli**

**Rosemary Roasted Red Skinned Potatoes**

**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 Foccacia  
& Extra Virgin Olive Oil**

Entrées

## **Smoked Tofu**

Over Baby Bok Choy

## **Paneer Tikka Masala**

with Basmati Rice

## **Roasted Vegetable Enchiladas**





# *Desserts*

## **A nice variety of bite-sized sweets**

- *Chocolate + Cream*
- *Apple Caramel*
- *Bourbon Pecan*
- *Lemon Berry*

\$5 Per Person

## **Add Cheesecake Pops**

\$7 Per Person

## BAR PACKAGES

### Full Open Bar

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

Two Hours	\$23/ Per Person
Three Hours	\$27/Per Person
Four Hours	\$32/Per Person



### Fine Beer & Wine

Our standard selection of four beers & five wines:

Two Hours	\$19/ Per Person
Three Hours	\$21/Per Person
Four Hours	\$23/Per Person
+ One Signature Drink	\$25 Per Person
+ Two Signature Drinks	\$27 Per Person

### Usage Based

Top Shelf Spirits & Cordials	\$9 each
Domestic Beer	\$5 each
Imported & Craft Beers	\$6 each
Wine by the Glass	\$8 each
Soft Drinks & Juice	\$2.5 each



**Champagne Toast & Custom Bar Packages Available Upon Request.**  
*Upgraded spirits, wine & beer available for an additional fee.*



## SERVICE FEES

### Servers:

\$31 per server/bartender per hour

- Dinner Buffet  
Standard is one server per 25 guests
- Plated Dinner  
Standard is one server per 10 to 12 guests
- Standard is 1 bartender per 50 guests

Event Management, set up and handling fees total \$350

Delivery and set up fee \$50



Prices Valid Through December 31, 2021

# FAQ'S

## **How do I book my event?**

After initial contact with the catering director, you will receive our menus and service package information. We will work together to create a custom menu for your event and invite you for a complimentary tasting.

## **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 10 days prior to your event.

## **What about my vendors?**

We treat your vendors just right & offer a selection of your food choices for a discounted flat fee of \$12 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.

## **Will You Set up Our Cookie Table?**

We can work with the venue to coordinate the best approach for set up. Please discuss the requisites with our catering director.

