



ATRIA'S
SPECIALTY CATERING

EST. 1930

Starters

custom chef-inspired creations available upon request!

Lobster Roll Bites

Jumbo Shrimp Cocktail

Beef Tenderloin Satay

Thai Chicken Satay

Crab Cake Bites

Roasted Vegetable Quiche

Peppered Ahi Tuna

Signature Rice Cups *Your Way!*

Artisan Sausage Bites

Cohan's Cocktail Wieners

Firecracker Chicken Frills

Tuscan Bruschetta

Quattro Formage

Mini Vegetable Samosas

With Relish & Chutney

Spanakopita

Hummus, Tabbouleh, Baba Ghanoush

BBQ Bacon-Wrapped Scallops

Shot Glass Sherry Crab Bisque

Wild Mushroom Strudel

Peruvian Seviche

Buffalo Mozzarella Caprese

Awesome Andouille

All Beef Meatballs *Your Way!*



Atria's Favorites

Lunch Buffet \$27 Per Person | Dinner Buffet \$31 Per Person

Tuscan Bruschetta

Fresh-Cut Seasonal Fruit

Cheese Selection with Mustard & Crackers

Seasonal Garden Salad Station

Breadworks Bread & Butter

Choose any 3 of the following entrees:

Artisan Vegan Jack Fruit Enchiladas

Island Spiced Jackfruit, Wrapped In Flour Tortillas, Baked In Rich Tomato Pepper Sauce

Char-Grilled Mediterranean Chicken Breast

Arugula, Marinara Sauce, Cavatappi Pasta, Shaved Parmesan

The Pittsburger

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 Redskinned Potatoes, Grilled Asparagus

English Baked Cod

Lemon Butter Sauce & Seasonal Vegetables

Vegan Stuffed Bell Peppers

Over Quinoa

Classic Buffet

"Fan Favorite" \$39 Per Person

ANTIPASTO

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Spanakopita

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

ENTRÉES

Orange Miso Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin *Teres Major*

Peppercorn Demi-Glace

Tomato Vodka Pasta Florentine

ACCOMPANIMENTS

Smashed Red Skinned Potatoes

Grilled Asparagus

Roma Tomatoes

The Reception

\$49 Per Person

ANTIPASTO STATION

Roasted Vegetable Antipasti

Jumbo Gulf Shrimp Cocktail

Signature Cheese Board

Relish, Mustard & Crostinis

Firecracker Chicken Frills

"B.I.B." Signature Crab Cake Minis

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

Rosemary Roasted Red Skinned Potatoes

Glazed Heirloom Carrots

Steamed Broccoli



Vegetarian, Vegan & Organic

\$31 Per Person

STARTERS

Baba Ghanoush

With Pita Crisps

Potato & Vegetable Mini Samosas

With Coriander Dip

Roasted Red & Golden Beets On A Stick



ORGANIC SALAD STATION

Mixed Greens,
Chopped Vegetables,
Fresh Berries,
Toasted Pepitas,
Sesame Rice Wine Vinaigrette,
Breadworks Focaccia
& Extra Virgin Olive Oil

ENTRÉES

Smoked Tofu

Over Baby Bok Choy

Paneer Tikka Masala

with Basmati Rice

Artisan Vegan Jack Fruit Enchiladas

Island Spiced Jackfruit, Wrapped In Flour Tortillas, Baked In Rich Tomato Pepper Sauce

Entrée Duets

STARTERS

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Spanakopita

PLATED ORGANIC SALAD

**Atria's Signature Chopped Salad, Organic Mixed Greens,
Chopped Vegetables & Corn, Peppercorn Ranch & Balsamic
Glaze Served With Breadworks Everything Sticks & Butter Rosettes**

NOW CHOOSE YOUR ENTRÉE' DUET PLATE

Grilled Lemon Pepper Chicken Breast & Orange Miso Glazed Atlantic Salmon

Grilled Asparagus And Smashed Red Skinned Potatoes \$45

THE CLASSIC SURF & TURF

Chargrilled 4 Ounce Angus Filet & Best in the 'Burgh Jumbo Lump Crab Cake

Grilled Asparagus And Rosemary Roasted Red Skinned Potatoes \$50

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

\$33 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

- **Bar Service**

Standard is 1 bartender per 50 guests

10% Service Fee applies to all full service catering packages for set up and delivery.



Prices Valid Through June 15, 2023

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.