



ATRIA'S

SPECIALTY CATERING

EST. 1930

Atria's Specialty Catering, the exclusive caterer of the National Aviary, offers up delectable culinary creations crafted on-site in The Garden Room's industrial kitchen. We will work with you to make your event dazzling from the hors d'oeuvres to the champagne toast!

Prices are valid through December 2025.



NATIONAL AVIARY
PITTSBURGH, PA

Signature STARTERS

Priced by quantity and selection.

Custom chef-inspired creations and vegan options available upon request.

Jumbo Shrimp Cocktail

Crab Cake Bites

Seared Ahi Tuna Wontons

BBQ Bacon-Wrapped Scallops

Shot Glass Sherry Crab Bisque

Cohan's Cocktail Wieners

Firecracker Chicken Frills

Thai Chicken Satay

Brisket Bites

Awesome Andouille Bites

All Beef Meatballs *Your Way!*

'Cop Out' Cocktails Perogies

Hummus & Tabbouleh Naan Dippers

Seasonal Heirloom Tomato Bruschetta

Mozzarella Caprese Skewer

Firecracker Cauliflower

Date & Goat Cheese Tartlets

Raspberry Brie Filo Rolls

Mini Vegetable Samosas

With Relish & Chutney

Stuffed Baby Portobellos

Pepper Bacon Brussels Sprouts

Wild Mushroom Strudel

Spanakopita

Appetizers for your COCKTAIL PARTY IN THE GARDEN \$27 PP

STATIONARY APPETIZERS

Fresh Cut Seasonal Fruit Display

Chef's Charcuterie

*with Artisan Meats and Cheeses, Olives, Peppers,
Mustard and Fig Jam*

Hummus and Tabbouleh Naan Dippers

HAND-PASSED HORS D'OEUVRES

Awesome Andouille Bites

Shot Glass Jumbo Shrimp Cocktail

Firecracker Chicken Frills

Signature Tenderloin Crisps

with Caramelized Onions and Horseradish

Custom chef-inspired creations available upon request!

Stationary ATRIA'S FAVORITES

\$34 PP

APPETIZERS TO START

Awesome Andouille Bites

Seasonal Heirloom Tomato Bruschetta

Fresh-Cut Seasonal Fruit

Artisan English Cheese Selection with Mustard, Fig Jam & Crackers

INCLUDED IN BUFFET

Organic Salad Station

Breadworks Bread & Butter

CHOOSE 3 ENTRÉES

Roasted Vegetable Lasagna Pie

Puff Pastry, Roasted Vegetables, Sauce Mornay

Char-Grilled Mediterranean Chicken Breast

Arugula, Marinara Sauce, Cavatappi Pasta, Shaved Parmesan

The Pittsburgher

'Cop Out' Pierogies, Grilled Kielbasa, Sauerkraut, Caramelized Onions, Mustard & Sour Cream

Maple Bourbon Glazed Pot Roast

Stewed Vegetables & Smashed Red Skin Potatoes with Caramelized Onions

BBQ Bacon Wrapped Pork Tenderloin

Rosemary Roasted Red Skin Potatoes

11th Hour BBQ Beef Brisket

Signature Macaroni & Cheese

Chicken Marsala

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

English Baked Cod

Lemon Butter Sauce & Seasonal Vegetables

Vegan Stuffed Bell Peppers

Over Quinoa

Custom chef-inspired creations available upon request!

Stationary ATRIA'S CLASSIC

\$43 PP

— APPETIZERS TO START —

Artisan English Cheese Board

Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Firecracker Chicken Frills

— 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 *Jeres Major*

Peppercorn Demi-Glace

Tomato Vodka Pasta Florentine

— ACCOMPANIMENTS —

Smashed Red Skin Potatoes with Caramelized Onions

Grilled Asparagus

Roma Tomatoes

Custom chef-inspired creations available upon request!

Plated ENTREE DUET

\$43 PP

APPETIZERS TO START

Artisan English Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Pepper Bacon Brussels Sprouts

PLATED SALAD

Atria's Signature Chopped Salad, Organic Mixed Greens, Chopped Vegetables & Corn, Peppercorn Ranch & Balsamic Glaze. Served With Focaccia Sail.

PLATED ENTRÉE

Juniper Grill Duet

BBQ Beef Brisket, Smokehouse Chicken, Young Green Beans, Rosemary Roasted Red Skin Potatoes



Custom chef-inspired creations available upon request!

Stationary RECEPTION IN THE GARDEN ROOM

\$53 PP

APPETIZERS TO START

Roasted Vegetable Antipasti

Raspberry Brie Filo Rolls

Signature Cheese Board

Mustard, Fig Jam, & Crackers

Firecracker Chicken Frills

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

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

Angus Petite Filet

In a Peppercorn Demi Glace

Char-Grilled Mahi Mahi with Pineapple Chutney

Chicken Roma

ACCOMPANIMENTS

Wild Mushroom Ravioli

Rosemary Roasted Red Skin Potatoes

Charred Cauliflower

Haricot Verts "Young Green Beans"

Custom chef-inspired creations available upon request!

VEGETARIAN, VEGAN & ORGANIC

\$35 PP

APPETIZERS TO START

Hummus and Tabbouleh Naan Dippers

Potato & Vegetable Mini Samosas

With Coriander and Tamarind Chutneys

Vegan Stuffed Mushrooms

ORGANIC SALAD STATION

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

ENTRÉES

Smoked Tofu

Over Seared Baby Bok Choy

Palak Paneer

with Basmati Rice

Island Spiced Vegan Jack Fruit Enchiladas

Jackfruit and Black Beans, Wrapped In Flour Tortillas, Baked In Rich Tomato Pepper Sauce



Custom chef-inspired creations available upon request!

Plated LAKE ELIZABETH GALA

\$67 PP

COMPLIMENTARY WITH PACKAGE

Artisan English Cheese Board

Fig Jam, Mustard & Focaccia Crisps

Chef's Charcuterie

Prosciutto, Salume, Pancetta, Dried Fruits & Olives

HAND-PASSED APPETIZERS

Mozzarella Caprese Skewers

Signature Tenderloin Crisps

BBQ Bacon-Wrapped Scallops

Signature Ahi Tuna Wontons

Goat Cheese & Date Tartlet

PLATED SALAD

**Organic Mixed Greens, Fresh Strawberries, Black Berries, Chevre
& Poppyseed Vinaigrette. Served With Focaccia Sail.**

PLATED ENTRÉE CHOICE

Char-Grilled Angus Filet Mignon

Center Cut Angus Filet Mignon, Peppercorn Demi Glace, Au Gratin Blossoms and Grilled Asparagus

Signature Jumbo Lump Crab Cakes

Rosemary Roasted Red Skin Potatoes, Grilled Asparagus, and Roma Tomatoes

Farmer's Basil Crêpe

Pan Roasted Vegetables, Sundried Tomatoes, Arugula and Fresh Basil in a Smoked Gouda Sauce Mornay

Custom chef-inspired creations available upon request!

DESSERTS

Proudly featuring Potomac Bakery

PLATED

Summer Berry Flan | \$6 PP
Seasonal Champagne Sorbet | \$6 PP

CHEF'S SELECTION

Chef's Selection of Bite Sized Sweets | \$6 PP
Variety of sweet bars in Lemon Berry, Chocolate Creme, Caramel Apple Strudel, and Pecan with Chocolate Chunk flavors.

SWEETS TABLE

All Out Sweets Table | \$9 PP



Custom selection available upon request!

FULL OPEN BAR

Includes:

12 top shelf spirits and cordials PLUS our standard selection of 4 beers, 1 seltzer & 5 wines

*Coffee, nice tea, and soft drinks included

2 Hours \$25 PP

3 Hours \$28 PP

4 Hours \$34 PP

SPIRITS

Kettle One, Tito's, Maggie's Farm White Rum, Captain Morgan Spiced Rum, Monte Alban Mezcal, Patron, Bombay Sapphire, Jack Daniels, Maker's Mark, Crown Royal, Johnny Walker Black & Dewar's

WINE

Moscato, Pinot Grigio, Chardonnay, Pinot Noir & Cabernet Sauvignon

BEER

Penn Pilsner, Yuengling, Yuengling Flight, Miller Lite & White Claw

BAR PACKAGES

CONSUMPTION BASED

Top Shelf Spirits & Cordials	\$10.5 each
Domestic Beer	\$5.5 each
Imported & Craft Beers	\$6.5 each
Wine by the Glass	\$9.5 each
Soft Drinks & Juice	\$3 each

FINE WINE & BEER

Includes:

Our standard selection of 4 beers, 1 seltzer & 5 wines

*Coffee, nice tea, and soft drinks included

2 Hours \$21 PP

3 Hours \$23 PP

4 Hours \$25 PP

+ One Signature Drink \$27 PP

+ Two Signature Drinks \$29 PP



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

Coffee, Nice Tea, and Soft Drinks ONLY available for \$6 PP.

FEES

SERVICE

Servers

\$35 per server/bartender per hour

Dinner Buffet/Stations

Standard is one server per 25 guests

Plated Dinner

Standard is one server per
10 to 12 guests

Bar Service

Standard is one bartender per 50
guests

Minimum

4 hour minimum for service

The number of servers/bartenders
required will vary with custom
packages and add-ons
such as: wine poured tableside,
hand-passed hors d'oeuvres, and
champagne toasts.

RENTAL

Glassware

\$2.5 PP

China

\$2.5 PP

Flatware

\$2.5 PP

Linens

Atria's Speciality Catering provides a
one stop shop for all of your linen
needs. We work with all major
providers in the Pittsburgh market
and handle all aspects of your
table setting.



Atria's Specialty Catering will be the sole provider for glass, china, silverware, linens, table covers and napkins. Any accent rentals need to be approved by Atria's.
Additional handling fees may apply.

Frequently Asked Questions

How do I book my event?

After booking your event with the National Aviary event staff, please contact Atria's Catering & Event Manager to schedule your complimentary food tasting.

When do I schedule my tasting?

You will schedule your tasting with Atria's Catering & Event Manager 6 to 9 months from your event date. We are able to schedule tastings on Wednesdays at our flagship location at Atria's Mt. Lebanon at 110 Beverly Road, Pittsburgh, PA 15216 at the following times: 11am; 1:30pm; 3:15pm; 4:45pm

When is my final guest count due?

Your final guest and vendor count, floor plan, linen selections and timeline are due 2 weeks prior to your event. Final payment must be received 48 hours before the event.

Vendor meals

We treat your vendors just right and offer a selection of your food choices for a discounted price. 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 and delivered to a local charitable organization.

Timing is everything.

Please provide us with a detailed timeline two weeks prior. Atria's Catering & Event Manager 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.

Will you set up our cookie table?

You may coordinate with The National Aviary event staff for cookie delivery. All cookies must arrive at room temperature, pre-trayed with any necessary serving utensils. Please understand that we cannot store any refrigerated goods for the event.

Do I have to use Atria's for my rentals, or can I bring my own linen?

Atria's Specialty Catering will be the sole provider for glass, china, silverware, linens, table covers and napkins. Any outside rentals need to be approved by Atria's. Additional handling fees may apply.

Does Atria's have charger plates or placemats available to rent?

No, we do not have charger plates available for rent. You may bring your own or rent them from an outside company, but they will need to be set up by your day of coordinator, planner, or whomever is setting up your other decor items.

Is Gratuity Included?

No, we do not include an automatic gratuity. However, any tip will be greatly appreciated by our staff.

Notes
