



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 2026.



NATIONAL AVIARY
PITTSBURGH, PA

Signature STARTERS

Appetizers below can be used to add on to an existing package or substitute for an equally priced selection.

Gluten Friendly: GF | Vegetarian: VEG | Vegan: V | Dairy-Free: DF

Firecracker Chicken Frills DF

Awesome Andouille Bites

Hummus & Tabbouleh Naan Dippers VEG

Firecracker Cauliflower V

Date & Goat Cheese Pastry VEG

Local Pierogies VEG

Heirloom Tomato Bruschetta VEG

Arancini VEG

Mini Vegetable Samosas V
With Relish & Chutney

Wild Mushroom Strudel VEG

Sherry Crab Bisque GF

Mozzarella Caprese Skewers GF/VEG

Spanakopita VEG

Shot Glass Shrimp Cocktail GF/DF

Chicken Satay GF/DF

Cucumber Dill Mousse GF/VEG

Garlic Beer Battered Cheese Curds VEG

All-Beef Meatballs
Choose the style: Italian, BBQ, Swedish

Black and Bleu Filet Bites GF

Tenderloin Crisps DF

Atria's 'Best in the Burgh' Crab Cakes

Ahi Tuna Wontons

Stuffed Portobellos
Choose the stuffing: Sausage (GF/DF), Beyond (GF/V), Crab (+\$1)

Bacon Wrapped Scallops GF/DF

Oysters Rockefeller

Display APPETIZERS

Display appetizers can be used to add or substitute with existing packages.

Artisan English Cheese Board *With Mustard, Fig Jam and Crackers*

Charcuterie Board *With Chef's Selection of Dry-Aged Meats, Dried Fruits, and Nice Olives*

Cheese and Charcuterie *1/2 Artisan English Cheese Board, 1/2 Charcuterie Board*

Mezze Board *With Garlic and Red Pepper Hummus, Baba Ghanoush, Tzatziki, Toasted Naan, and Fresh Vegetables*

Crudite *With Assorted Fresh Cut Vegetables and a Dill Dipping Sauce*

Fresh Cut Seasonal Fruit Display

Roasted Vegetable Antipasti

Ask about our chef manned appetizer stations!

COCKTAIL PARTY IN THE GARDEN

\$28 PP | Available for 2-3 hour cocktail parties only.

STATIONARY APPETIZERS

Fresh Cut Seasonal Fruit Display

Artisan English Cheese Board

with Mustard, Fig Jam and Crackers

Mezze Board

*With Garlic and Red Pepper Hummus,
Baba Ghanoush, Tzatziki, Toasted Naan and
Fresh Vegetables*

HAND-PASSED HORS D'OEUVRES

Shot Glass Shrimp Cocktail

Firecracker Chicken Frills

Black & Bleu Filet Bites

Heirloom Caprese Skewers



Ask about our chef manned appetizer stations!

Stationary ATRIA'S FAVORITES

\$35 PP

STATIONARY APPETIZERS

Fresh Cut Seasonal Fruit Display

Artisan English Cheese Board
with Mustard, Fig Jam and Crackers

HAND-PASSED HORS D'OEUVRES

Awesome Andouille Bites

Hummus and Tabbouleh Naan Dippers

CHOPPED SALAD STATION

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

ENTRÉES

11th Hour BBQ Beef Brisket

English Baked Cod

Caprese Chicken

ACCOMPANIMENTS

Tomato Vodka Pasta Florentine

Smashed Red Skin Potatoes

Seasonal Vegetable Medley

Custom chef-inspired creations available upon request!

Stationary ATRIA'S CLASSIC

\$44 PP

STATIONARY APPETIZERS

Fresh Cut Seasonal Fruit Display

Artisan English Cheese Board

With Mustard, Fig Jam and Crackers

HAND-PASSED HORS D'OEUVRES

Awesome Andouille Bites

Shot Glass Shrimp Cocktail

Firecracker Chicken Frills

SALAD STATION

Greens, 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

Angus Petite Tenderloin *Teres Major*

In a Peppercorn Demi-Glace

ACCOMPANIMENTS

Burrata Ravioli

In a Pomodoro Sauce

Tri-Colored Fingerling Potatoes

Seasonal Vegetable Medley

Custom chef-inspired creations available upon request!

Stationary RECEPTION IN THE GARDEN ROOM

\$54 PP

STATIONARY APPETIZERS

Fresh Cut Seasonal Fruit Display

Artisan English Cheese Board

With Mustard, Fig Jam and Crackers

HAND-PASSED HORS D'OEUVRES

Oysters Rockefeller

Chicken Satay

Sausage Stuffed Portobellos

CHOPPED SALAD STATION

Greens, 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 Red Wine Demi Glace

'Best in the Burgh' Crab Cakes

Chicken Marsala

ACCOMPANIMENTS

Lobster Ravioli

In a Frangelico Bechamel Sauce

Rosemary Roasted Red Skin Potatoes

Seasonal Vegetable Medley

Custom chef-inspired creations available upon request!

Plated

ENTREE DUET

All Duet Packages include appetizers and plated salad.
Packages are priced depending on the duet entrees you choose.

STATIONARY APPETIZERS

Fresh Cut Seasonal Fruit Display

Artisan English Cheese Board
with Mustard, Fig Jam and Crackers

HAND-PASSED HORS D'OEUVRES

Shot Glass Sherry Crab Bisque

Heirloom Caprese Skewers
Wild Mushroom Strudel

PLATED SALAD | CHOOSE FROM THE FOLLOWING

Atria's Signature Chopped Salad

Greens, Chopped Vegetables, Shaved Parmesean, Peppercorn Ranch, Balsamic Glaze

Harvest Salad

Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette

Berry Salad

Greens, Berries, Feta, Toasted Pepitas, Poppyseed Vinaigrette

**All Salads are served with a Breadworks Bread Basket and Butter Rosettes
or Toasted Focaccia Sails.**

DUET ENTRÉES | CHOOSE FROM THE FOLLOWING

\$35 PP

Roost & River

*Roasted Chicken and Atlantic Salmon with a Lemon Pepper Burre Blanc Sauce,
Served with Smashed Red Skin Potatoes, Roasted Asparagus and Glazed Heirloom Carrots*

\$44 PP

Fireside Feast

*Grilled Chicken and Petite Tenderloin with Chimichurri Sauce,
Served with Roasted Tri-Colored Fingerling Potatoes and Charred Cauliflower*

\$54 PP

Pasture & Pier

*4 oz. Filet and 'Best in the Burgh' Crab Cake with Rosemary Compound Butter and Chipotle Remoulade,
Served with Duchess Potato and Roasted Broccolini*

Custom chef-inspired creations available upon request!

Plated LAKE ELIZABETH GALA

\$68 PP

STATIONARY APPETIZERS

Charcuterie Board

*With Chef's Selection of Artisan English Cheeses,
Dry-Aged Meats, Fresh Cut Seasonal Fruit,
Dried Fruit and Nice Olives*

Mezze Board

*With Garlic and Red Pepper Hummus,
Baba Ghanoush, Tzatziki, Toasted Naan and
Fresh Vegetables*

HAND-PASSED HORS D'OEUVRES

BBQ Bacon Wrapped Scallops

Date & Goat Cheese Pastry

Black & Bleu Filet Bites

Arancini

Chicken Satay

PLATED SALAD | CHOOSE FROM THE FOLLOWING

Atria's Signature Chopped Salad

Greens, Chopped Vegetables, Shaved Parmesean, Peppercorn Ranch, Balsamic Glaze

Harvest Salad

Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette

Berry Salad

Greens, Berries, Feta, Toasted Pepitas, Poppyseed Vinaigrette

**All Salads are served with a Breadworks Bread Basket and Butter Rosettes
or Toasted Focaccia Sails.**

CHOICE OF PLATED ENTRÉE

8 oz. Center Cut Filet Mignon

Grilled to Perfection featuring a Bearnaise Sauce and served with Roasted Tri-Colored Fingerling Potatoes and Jumbo Asparagus

Pan-Seared Sea Bass

Over Sauteed Spinach with an Orange Marmalade Gastrique and served with Creamy Risotto

Mediterranean Grilled Cauliflower Steak

With a Red Pepper Coulis and Herb Emulsion over Rice Pilaf served with a Roasted King Trumpet Mushroom

Custom chef-inspired creations available upon request!

DECADENT DELIGHTS

PLATED

Seasonal Champagne Sorbet | \$6 PP

Limoncello Cake | \$7 PP

Black Forest Chocolate Cake | \$8 PP

SWEETS TABLE | \$6 PP

Variety of Sweet Bars: Lemon Blueberry, Chocolate Creme,
Caramel Apple Strudel and Pecan Chocolate Chunk

ALL OUT SWEETS TABLE | \$10 PP

Chef's Selection of Baked Cookies, Bite-Sized Dessert Bars, Parfait Shooters,
Brownies, Mini Cheesecakes and Cannolis

ICE CREAM BAR | \$10 PP

Choose Two Flavors of Ice Cream

Includes the Following Toppings: Caramel Sauce, Chocolate Sauce, Berries, Crushed
Cookies, Pecans, Sprinkles, Whipped Cream

FIRE ROASTED SMORE'S | \$7 PP

Extra-Large Marshmallows Toasted to Perfection, Rolled in Crumbled Graham Cracker
and Assorted Cookies

COOKIE TABLE SETUP ONLY | \$300 - \$500

You Provide Trays, Cookies, Tongs, Boxes/Bags. We will Set-Up, Replenish and Breakdown.

ESPRESSO BAR

Consumption | \$4 - \$5.50 Per Drink

Hosted | \$3 PP

*Add a Barista | The Number of Hours will Depend on the Timeline of the Service.

Custom selection available upon request!

BAR PACKAGES

PREMIUM HOSTED BAR

2 Hours	\$29 PP
3 Hours	\$32 PP
4 Hours	\$38 PP
5 Hours	\$41 PP

Includes:

SPIRITS

Tito's, Grey Goose, Bacardi, Captain Morgan Spiced Rum, Patron Silver, Jose Quavo Gold, Bombay Sapphire, Jack Daniels, Maker's Mark, Crown Royal, Johnny Walker Black, Dewar's

WINE

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

BEER

Miller Lite, Yuengling, Blue Moon, Bell's Two Hearted, Stella Artois, White Claw

LIMITED HOSTED BAR FINE WINE AND BEER ONLY

2 Hours	\$21 PP
3 Hours	\$23 PP
4 Hours	\$25 PP
5 Hours	\$27 PP

Includes:

WINE

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

BEER

Miller Lite, Yuengling, Blue Moon, Bell's Two Hearted, White Claw

+ Ask about adding one or two signature drinks to your package for an additional fee.

STANDARD HOSTED BAR

2 Hours	\$25 PP
3 Hours	\$28 PP
4 Hours	\$34 PP
5 Hours	\$37 PP

Includes:

SPIRITS

Tito's, Bacardi, Captain Morgan Spiced Rum, Jose Cuervo Gold, Bombay Sapphire, Jack Daniels, Crown Royal, Dewar's

WINE

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

BEER

Miller Lite, Yuengling, Blue Moon, White Claw

CONSUMPTION BASED

Liquor	\$10.5 each
Premium Liquor	\$12.5 each
Domestic Beer	\$5.5 each
Imported & Craft Beers	\$6.5 each
Wine by the Glass	\$9.5 each

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

All Hosted Bars include Coffee, Tea, and Soft Drinks. | Coffee, 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

Barista Service

Baristas must be added on for Espresso
Bar Packages. The Number of hours
will depend on the timeline of the service.

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

Gold Flatware

\$2 PP

Chargers

\$3 PP

Gold or Silver Acrylic, Clear Acrylic
with Gold Beaded Rim, Grey Acrylic
Wood Grain

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.

BRIDAL SUITE SERVICE

FOR EVENTS WITH CEREMONY/BRIDAL SUITE ONLY. AVAILABLE FROM 5PM - 6PM.

Self Serve

Prosecco | \$30 Per Bottle
Choice of Bottled Wine | \$25 Per Bottle

Cocktail Server

Drinks charged by consumption
+ \$50 for Cocktail Server

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 us at aviary@atrias.com to start the planning process.

How do I schedule my tasting?

We host tastings 6-9 months from your event date and the majority of tastings occur during our off season, January-March. When you are one year out from your event date, please reach out to schedule with us.

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.

Do you offer special pricing for children and vendors?

Yes, we do! For any guest under 21, the food cost will depend on your chosen package, and they will not be charged for the bar package. For your vendors, we offer a discounted rate on a selection of your chosen menu items. Just let us know the final count of vendors who will be at the event during dinner, and we'll take care of them.

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.

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?

Yes, we will set up your cookie table for an additional fee. You may coordinate with the National Aviary event staff for cookie delivery. All cookies must arrive at room temperature with all necessary serving utensils. *Please note: We cannot store any refrigerated items.*

Will Atria's provide plates for our cookie table?

Yes, as part of your tableware fee, we will provide plates and cocktail napkins for your cookie table. You are required to provide trays, tongs, boxes/bags, tulle, and anything else you will need for your cookie table setup.

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?

Yes, we do! You can find pricing details for our charger plates in the rental section of our materials.

You're also welcome to bring your own chargers or rent them from an outside company. If you choose to do so, please let us know in advance. Please be aware that any outside rentals we're responsible for handling may incur additional handling fees.

Is Gratuity Included?

Yes, a 10% gratuity on food and beverages is automatically applied. Should you wish to leave an additional tip, you can do so by card or with cash. These tips are then distributed among all hourly Atria's staff members involved in your event.

Do you have any gluten-free or vegan options available?

Yes, we offer a wide variety of delicious vegan and gluten-friendly options! We can also create custom selections to fit your needs. Just email us at Aviary@atrias.com to schedule a call and discuss.

