



# ATRIA'S

## SPECIALTY CATERING

EST. 1930

*Prices are valid through December 2026.*

# STARTERS

Pricing is determined by quantity and variety of starter selections.

*«J Signature items from Juniper Grill*

## **Jumbo Shrimp Cocktail**

## **Bacon-Wrapped Shrimp**

## **Bacon-Wrapped Scallops**

## **Roasted Beef Crostini**

*With Horsey & Bell Pepper*

## **Thai Chicken Satay**

## *«J Seared Ahi Tuna Wontons*

## **Artisan Sausage Bites**

## **Firecracker Chicken**

## **Firecracker Cauliflower**

## **Tuscan Bruschetta**

## **Hummus**

*With Naan Dippers and Fresh Vegetables*

## **Best in the Burgh Crab Cake Minis**

## **Shot Glass Sherry Crab Bisque**

## **Mozzarella Caprese Skewers**

## **Awesome Andouille Bites**

## **Traditional Meatballs**

## **Pierogies**

## **Stuffed Baby Portobellos**

## *«J Guacamole & Fire Roasted Salsa*

*With Tortilla Chips*



*If you don't see an item you're looking for, please let us know. We are happy to create chef-inspired options or accommodate special requests when possible.*

*Buffet*  
**ATRIA'S FAVORITES**

Two Entrées \$36 PP | Three Entrées \$41 PP

**APPETIZERS TO START**

**Awesome Andouille Bites**  
**Tuscan Bruschetta**  
**Fresh-Cut Seasonal Fruit with Dip**  
**Artisan Cheese Board**  
*Spicy Mustard, Fig Jam & Assorted Crackers*

**SALAD STATION**

**Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Rolls, Butter**

**CHOOSE 2 or 3 ENTRÉES**

**Bruschetta Chicken**  
*Marinated, Char-Grilled Chicken, Fresh Tomato, Balsamic Drizzle, Romano & Shaved Parmesan*

**The Pittsburgher**  
*Grilled Kielbasa, Sauerkraut, Mustard*

**Maple Bourbon Glazed Pot Roast**

**BBQ Bacon Wrapped Pork Tenderloin**

**J Slow Smoked Angus Beef Brisket**

**Chicken Marsala**  
*Chicken Breast in our Creamy Marsala Sauce*

**English Baked Cod**  
*Lemon Butter Sauce*

**Vegan Stuffed Bell Peppers**

**CHOOSE 2 or 3 ACCOMPANIMENTS**

**Roasted Vegetables**  
**Haricot Verts**  
**Smashed Redskins**

**Macaroni & Cheese**  
**Seasonal Rice**  
**Tomato Vodka Pasta Florentine**  
**Pierogies with Caramelized Onions**

**J** Signature items from Juniper Grill

*Buffet*  
**ATRIA'S CLASSIC**

Two Entrées \$41 PP | Three Entrées \$46 PP

**APPETIZERS TO START**

**Artisan Cheese Board**

*Spicy Mustard, Fig Jam & Assorted Crackers*

**Fresh-Cut Seasonal Fruit with Dip**

**Mozzarella Caprese Skewers**

**Firecracker Chicken**

**SALAD STATION**

**Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Rolls, Butter**

**CHOOSE 2 or 3 ENTRÉES**

**Orange Glazed Atlantic Salmon**

**Lemon Pepper Chicken Breast**

**Maple Bourbon Glazed Pot Roast**

**Angus Petite Tenderloin**

*Peppercorn Demi-Glace*

**CHOOSE 2 or 3 ACCOMPANIMENTS**

**Tomato Vodka Pasta Florentine**

**Smashed Red Skin Potatoes**

**Roasted Vegetables**

**Haricot Verts**

**Grilled Asparagus**

*With Roma Tomatoes, Mozzarella & Parmesan*

*Buffet*  
**THE RECEPTION**

Two Entrées \$52 PP | Three Entrées \$57 PP

**CHOOSE 4 APPETIZERS TO START**

**Roasted Vegetable Antipasti**

**Jumbo Shrimp Cocktail**

**Artisan Cheese Board**

*Spicy Mustard, Fig Jam & Assorted Crackers*

**Firecracker Chicken**

**Best in the Burgh Crab Cake Minis**

**Bacon Wrapped Scallops**

**Mozzarella Caprese Skewers**

**SALAD STATION**

**Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Rolls, Butter**

**CHOOSE 2 or 3 ENTRÉES**

**Angus Petite Filet**

**Char-Grilled Mahi Mahi with Seasonal Chutney**

**Chicken Roma**

**CHOOSE 2 or 3 ACCOMPANIMENTS**

**Roasted Fingerling Potatoes**

**Wild Mushroom Ravioli**

**Charred Cauliflower & Haricot Verts**

**Grilled Asparagus**

*With Roma Tomatoes, Mozzarella & Parmesan*

Plated

# ENTREE DUETS

\$40 - \$60 PP

APPETIZERS TO START

**Artisan Cheese Board**

*Spicy Mustard, Fig Jam & Assorted Crackers*

**Fresh-Cut Seasonal Fruit with Dip**

**Awesome Andouille Bites**

**Jumbo Shrimp Cocktail**

PLATED SALAD

**Atria's Signature Chopped Salad, Organic Mixed Greens, Chopped Vegetables & Corn, Peppercorn Ranch & Balsamic Glaze, Breadworks Rolls, Butter**

CHOOSE (1) ENTRÉE DUET

\$40 PP

**Slow Smoked Angus Beef Brisket & Smokehouse Chicken Breast**

*Haricot Verts and Macaroni & Cheese*

\$50 PP

**Grilled Lemon Pepper Chicken Breast & Grilled Atlantic Salmon**

*Grilled Asparagus and Smashed Red Skin Potatoes*

\$60 PP

**The Classic Surf & Turf**

*Char-grilled Angus Petite Filet & Signature Crab Cake, Grilled Asparagus and Smashed Red Skin Potatoes*

 Signature items from Juniper Grill

Plated

# THE GRAND GALA

\$78 PP

COMPLIMENTARY WITH PACKAGE

**Artisan Cheese Board**

*Spicy Mustard, Fig Jam & Assorted Crackers*

**Chef's Charcuterie**

*Prosciutto, Salume, Pancetta, Dried Fruits & Olives*

CHOOSE 3 HAND-PASSED APPETIZERS

**Mozzarella Caprese Skewers**

**Thai Chicken Satay**

**BBQ Bacon-Wrapped Scallops**

**Seared Ahi Tuna Wontons**

**Roasted Beef Crostini**

*With Horsey & Bell Pepper*

PLATED SALAD

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

ENTRÉES

**Char-Grilled Angus Twin Filets**

*Rosemary Roasted Red Skin Potatoes and Grilled Asparagus*

**Signature Jumbo Lump Crab Cakes**

*Rosemary Roasted Red Skin Potatoes and Grilled Asparagus*

**Cauliflower Steak**

*Tumeric, Seasonal Rice*

*Buffet or Plated*  
**VEGETARIAN & VEGAN**

\$32 PP

**APPETIZERS TO START**

**Fresh-Cut Seasonal Fruit with Dip**

**Hummus**

*With Naan Dippers and Fresh Vegetables*

**Vegan Stuffed Baby Portobellos**

**Tuscan Bruschetta**

**SALAD STATION**

**Mixed Greens, Chopped Vegetables, Fresh Berries,  
Toasted Pepitas, Sesame Rice Wine Vinaigrette,  
Breadworks**

**ENTRÉES**

**Asian Tofu**

*Over Stir-Fry Vegetables*

**Stuffed Impossible Bell Pepper**

**Vegetarian Enchiladas**

*Zucchini, Grilled Corn, Asparagus, Roasted Pepper, Fire Roasted Tomato Sauce,  
Monterey Jack, Guacamole, Pico de Gallo and Chipotle Crema*

*\*Can Be Prepared Vegan*

*Buffet*  
**LATE NIGHT BITES**

\$5.5 - \$8 PP

**MASHED POTATO BAR**

**Smashed Red Skin Potatoes, Sour Cream, Green Onion,  
Bacon, Monterery Jack & Cheddar Cheese Blend**

\$5.5 PP

**SLIDER PARTY | CHOOSE 3**

**Southern Fried Chicken, Grilled Mediterranean Chicken,  
Mini Burgers, Bourbon Maple Glazed Pot Roast, Roasted  
Vegetables, Best in the Burgh Crab Cake Minis +\$3**

\$8 PP

**TACO BAR**

**Choice of Chicken or Beef, Corn Tortillas, Lettuce, Tomato,  
Cheese, Sour Cream, Fire Roasted Salsa**

\$8 PP

## PREMIUM HOSTED BAR

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

*Includes:*

**SPIRITS**

Grey Goose, Bacardi, Captain Morgan Spiced Rum, Casamigos, Hendrick's, Woodford Reserve, Crown Royal, Johnny Walker Black

**WINE**

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

**BEER**

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

## 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, Sauza, Beefeater, Jack Daniels, Crown Royal, Dewar's

**WINE**

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

**BEER**

Miller Lite, Yuengling, Blue Moon, Fat Head's Sunshine Daydream IPA

# BAR PACKAGES

## 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, Fat Head's Sunshine Daydream IPA

*+ Add premium selections to your package for an additional +\$3 PP.*

## ADD ONS

One Signature Drink \$6 PP

Two Signature Drinks \$8 PP

Champagne Toast \$3 PP

*+ Specialty craft beers, seltzers, and ciders available by the case.*

*+ Specialty spirits available by the bottle.*

*+ Brands subject to change due to availability.*

All Hosted Bars include Coffee, Tea, and Soft Drinks.  
Coffee, Tea, and Soft Drinks only available for \$6 PP.

# SERVICE FEES

## **Servers**

*\$33 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*

## **Quality Disposables**

*\$5 per person. Cake plates and forks are not included. Available for an additional \$1.5 per person.*

## **Bar Service**

*Standard is one bartender per 50 guests*

## **Cookie Table**

*\$3 per person to set up and maintain.*

## **Cake Cutting**

*\$1 per person. Cake plates and forks are not included. They are available for an additional \$1.5 per person.*

## **Coffee and Hot Tea Bar**

*\$1 per person*

## **Minimum**

*4 hour minimum for service*

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

**18% Service Fee applies to all full service catering packages for set up and delivery.**



# FREQUENTLY ASKED QUESTIONS

## **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 for up to 4 people. If you decide to book, a 20% non-refundable deposit is due at signing to finalize booking. Final guest count, menu and payment are due 30 days prior to your event.

## **When do I schedule my tasting?**

Complimentary tastings will be held at select restaurant locations. Our catering director will work with you to schedule.

## **When is my final guest count due?**

Your final guest count is due 30 days prior to your event.

## **What about my vendors?**

We treat your vendors just right and offer a selection of your food choices for half off the per person 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 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.

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