



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!

Contact us!
aviary@atrias.com | (412) 258-1169

Prices are valid through December 2027.

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*

Antipasti Skewers *GF/VEG*

Charcuterie Skewers *GF*

Spinach Artichoke Dippers *VEG*

Cucumber Mousse Cups
Choose your filling: Dill Mousse (GF/VEG) or Red Pepper Hummus (V/GF)

Chicken Satay *GF/DF*

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

Black and Bleu Filet Bites *GF*

Tenderloin Crisps *DF*

Peach Habanero Pork Belly Bites *DF*

Atria's 'Best in the Burgh' Crab Cakes

Ahi Tuna Wontons

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

Bacon Wrapped Scallops *GF/DF*

BBQ Bacon Wrapped Shrimp *GF/DF*

Shot Glass Shrimp Cocktail *GF/DF*

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, 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

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, Tzatziki, Toasted Naan and Fresh Vegetables

HAND-PASSED HORS D'OEUVRES

Ahi Tuna Wontons

Firecracker Chicken Frills

Black & Bleu Filet Bites

Heirloom Caprese Skewers











Buffet

ATRIA'S FAVORITES

$35 PP

Stationary coffee and hot tea service included.

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

CHOOSE YOUR SALAD STATION

Atria's Signature Chopped Salad
Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze

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

Berry Salad
Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing

All salads served with assorted Breadworks Bread and Butter.

***Salads can be plated and pre-set for +$1 PP**

ENTRÉES

11th Hour BBQ Beef Brisket

English Baked Cod

Tuscan Chicken
Roasted Garlic, Spinach, Sundried Tomatoes

ACCOMPANIMENTS

Tomato Vodka Pasta Florentine

Smashed Red Skin Potatoes

Seasonal Vegetable Medley

See page 7 for carving station add ons.

Buffet

ATRIA'S CLASSIC

$45 PP

Stationary coffee and hot tea service included.

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

CHOOSE YOUR SALAD STATION

Atria's Signature Chopped Salad
Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze

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

Berry Salad
Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing

All salads served with assorted Breadworks Bread and Butter.

***Salads can be plated and pre-set for +$1 PP**

ENTRÉES

Orange Miso Glazed Atlantic Salmon

Lemon Pepper Chicken

Angus Petite Tenderloin Teres Major
In a Peppercorn Demi-Glace

ACCOMPANIMENTS

Burrata Ravioli
In a Marinara Sauce

Tri-Colored Fingerling Potatoes

Seasonal Vegetable Medley

See page 7 for carving station add ons.

Buffet

RECEPTION IN THE GARDEN ROOM

$55 PP

Stationary coffee and hot tea service included.

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, Tzatziki, Toasted Naan and Fresh Vegetables

HAND-PASSED HORS D'OEUVRES

BBQ Bacon Wrapped Shrimp

Chicken Satay

Sausage Stuffed Portobellos

Antipasti Skewers

CHOOSE YOUR SALAD STATION

Atria's Signature Chopped Salad
Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze

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

Berry Salad
Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing

All salads served with assorted Breadworks Bread and Butter.

***Salads can be plated and pre-set for +$1 PP**

ENTRÉES

Angus Petite Filet
In a Red Wine Demi Glace

'Best in the Burgh' Crab Cakes

Chicken Marsala

ACCOMPANIMENTS

Lemon Ricotta Ravioli
In a Frangelico Bechamel Sauce

Rosemary Roasted Red Skin Potatoes

Roasted Asparagus and Glazed Heirloom Carrots

See page 7 for carving station add ons.

PACKAGE ADD-ONS

CARVING STATIONS

MEATS | PRICING PER 75 PEOPLE

Prime Rib	$515
Teres Major (Petite Tenderloin)	$315
BBQ Wrapped Pork Tenderloin	$210
Pork Loin	$220
Lamb Rack	$450
Lamb Leg	$400

SAUCES | CHOOSE THREE

Chimichurri
Peppercorn Demi Glace
Hollandaise
Rosemary Butter
Red Wine Demi Glace
Horseradish Cream

ATTENDANTS

$150 Per Carving Station Attendant

LATE NIGHT BITES

MASHED POTATO BAR | $5.5 PP

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

SLIDER PARTY | CHOOSE 3 | $8 PP

Southern Fried Chicken, Grilled Mediterranean Chicken, Mini Burgers, Roasted Vegetables, Best in the Burgh Crab Cake Minis +$3

TACO BAR | $8 PP

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

Plated

ENTREE DUET

All Duet Packages include stationary coffee and hot tea service, 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 Parmesan, Peppercorn Ranch, Balsamic Glaze

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

Berry Salad
Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing

All salads are served with a Breadworks Bread Basket with Sundried Tomato Dipping Oil or Toasted Focaccia Sails.

DUET ENTRÉES | CHOOSE FROM THE FOLLOWING

$37 PP

Roost & River
Roasted Chicken and Atlantic Salmon with a Lemon Pepper Beurre Blanc Sauce,
Served with Smashed Red Skin Potatoes, Roasted Broccoli and Glazed Heirloom Carrots

$46 PP

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

$56 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 Asparagus

Custom chef-inspired creations available upon request!

Plated

LAKE ELIZABETH GALA

$68 PP

Stationary coffee and hot tea service included.

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 Parmesan, Peppercorn Ranch, Balsamic Glaze

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

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Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing

All Salads are served with a Breadworks Bread Basket with Sundried Tomato Dipping Oil 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 Sautéed Spinach with an Orange Marmalade Gastrique and served with Creamy Risotto

Grilled Cauliflower Steak
Glazed with Gochujang Sauce over Rice Pilaf with a Roasted King Trumpet Mushroom

Custom chef-inspired creations available upon request!

DECADENT DELIGHTS

PLATED

Limoncello Cake | $7 PP
Charlotte Russe | $7 PP
Black Forest Chocolate Cake | $8 PP
Red Velvet Petite Cake | $8 PP
Raspberry Lemon Drop Torte Lette | $8 PP
Almond Dolce | $9 PP

FIRE ROASTED S'MORES | $5 PP

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

SWEETS TABLE | $6 PP

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

GELATO BAR | $8 PP

Choose Two Flavors of Gelato
Includes the Following Toppings: Caramel Sauce, Chocolate Sauce, Berries, Crushed Cookies, Pecans, Sprinkles, Whipped Cream
Add Rootbeer for a Float Station +$2 PP

ALL OUT SWEETS TABLE | $10 PP

Chef's Selection of Baked Cookies, Mini Pies, Dessert Bars, Brownies, Mini Cheesecakes and Cannolis

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.

BAR PACKAGES

PREMIUM HOSTED BAR

2 Hours	$30 PP
3 Hours	$35 PP
4 Hours	$40 PP
5 Hours	$45 PP

Includes:

SPIRITS
Tito's, Grey Goose, Bacardi, Captain Morgan Spiced Rum, Patron Silver, Jose Cuervo 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, White Claw

+ *Includes soft drinks*

STANDARD HOSTED BAR

2 Hours	$25 PP
3 Hours	$30 PP
4 Hours	$35 PP
5 Hours	$40 PP

Includes:

SPIRITS
Tito's, Bacardi, Captain Morgan Spiced Rum, Jose Cuervo Silver, 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

+ *Includes soft drinks*

LIMITED HOSTED BAR
FINE WINE AND BEER ONLY

2 Hours	$23 PP
3 Hours	$25 PP
4 Hours	$27 PP
5 Hours	$30 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.*
+ *Includes soft drinks*

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

+ *Requires soft drink package add on*

Soft Drink Package $6 PP
Assorted Soda, Iced Tea, Lemonade

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

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, champagne toasts, and cocktail parties.

RENTAL

Cocktail Set
$4 PP
Bread + Butter Plate, Fork, Barware and Glassware

Full Dinner Set
$7.5 PP
Bread + Butter Plate, Salad Bowl, Dinner Plate, Fork, Butter and Steak Knife, Barware and Glassware

Gold Flatware
+$2 PP

Chargers
$3 PP
Gold, Silver, or Black 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 three providers in the Pittsburgh market and handle all aspects of your table setting.

Affordable Linen (Polyester Only)
Party Mosaic
Lendable Linens (1978 Collection)

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. *Please note: We only host tastings for standard 5-hour wedding bookings.*

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.

How do you handle dietary restrictions and allergies?
We offer a wide variety of delicious vegan, vegetarian, dairy-free 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. *Please note: Although we make every effort to provide allergy and gluten-free food, the scope of ingredients used in our kitchen does not allow us to ensure the impossibility of allergy or gluten cross-contamination.*