



ATRIA'S

SPECIALTY CATERING

EST. 1930



Large party takeout
& SPECIAL EVENT CATERING



From working luncheons to weddings . . .

Let Atria's cater to your every need.



For your every day catering needs we have **Atria's Classics, Slider Party, Traveling Cocktail Party, Soups, Salads & Trays** – for pickup or delivery.



Let us come to you to host your **Backyard Party** with our Big John Grill – perfect for reunions and graduation parties.

Borrow a backyard at The Historic Gilfillan Farm and enjoy entertaining in the open air fields with the option for tents or enclosed in a rustic barn.

Try Atria's Full Service Catering for your *Extra Special Events!*



Use **Atria's Favorites and Starters** to customize the menu for your dining event. Choose the perfect lite bites from **Starters** for a mixer or cocktail party.

Atria's takes all of the guess work out with our expertly-crafted packages to ensure a sensational soiree: **The Reception or Classic Buffet.**



We can bring the bar, too! Select a **Bar Package** and have Atria's **Service Team** take care of the rest.

ATRIA'S CLASSICS

Tomato Vodka Pasta *fan favorite*

Imported Penne Pasta, Spinach, Creamy Tomato Vodka Sauce & Shaved Parmesan

	Half Pan	\$35	Full Pan	\$65
Add Chicken	Half Pan	\$42	Full Pan	\$80
Add Shrimp	Half Pan	\$65	Full Pan	\$120

Spicy Fra Diablo

Spicy Sausage, Grilled Chicken, Banana Peppers, Penne Pasta, Mozzarella, Creamy Tomato Vodka Sauce & Homemade Marinara
Half Pan \$60 Full Pan \$110

Pot Roast

Bourbon-Glazed with Stewed Vegetables & Gravy
Half Pan \$70 Full Pan \$135

Bruschetta Chicken

Marinated, Char-Grilled Chicken, Fresh Tomato, Balsamic Drizzle, Basil, Romano & Shaved Parmesan
Half Pan \$40 Full Pan \$75

Hawaiian Chicken

Bourbon-Glazed Grilled Chicken, Grilled Pineapple
Half Pan \$50 Full Pan \$95

Chicken Parmesan

Hand-Breaded Chicken, Mozzarella & Homemade Marinara
Half Pan \$45 Full Pan \$85

Chicken Marsala

Rich Marsala Wine Sauce, Mushrooms, Tomato & Scallion
Half Pan \$50 Full Pan \$95

Simply Grilled Salmon

Char-Grilled Atlantic King Salmon
Half Pan \$90 Full Pan \$170

Signature Jumbo Lump Crab Cakes

Lump Crab Cakes, Chipotle Remoulade
Half Pan \$100 Full Pan \$200

Sides

Rice Pilaf

Pasta Salad

Potato Pancakes

Macaroni & Cheese

Creamy Coleslaw

BBQ Baked Beans

Roasted Vegetables

Smashed Redskins

Penne Pasta

Homemade Marinara

Half Pan \$25 Full Pan \$40

Half Pan serves 8 - 10 | Full Pan serves 18-20

Blackened Angus Tenderloin Tips
with Stone Ground Mustard

BBQ Bacon-Wrapped Gulf Shrimp

Sausage-Stuffed Bell Peppers

Artisan Cheese Board
with Spicy Mustard, Fig Jam & Assorted Crackers

Freshly Cut Seasonal Fruit Display

Roasted Vegetable Antipasto
Olives, Peppers & Pepperoncini

Hummus & Tabbouleh Platter

Minimum order of 15 people

Traveling
COCKTAIL PARTY

\$21 PP

Choose three:

- **Southern Fried or Nashville Hot Chicken**
- **Bourbon Maple Glazed Pot Roast**
- **Mediterranean Chicken**
- **Mini Burgers**
- **Breaded Cod**
- **Black Bean Burger**
- **Roasted Vegetables**

Served With: **Fresh Fruit Salad + Coleslaw**

Served with all the fixings so your guests
can create their own sliders.

Minimum order of 15 people

SLIDER PARTY

\$15 PP (15 person minimum)

TRAYS

Serves 12-15

- Seasonal Fresh-Cut Fruit \$38
- Artisan Cheese Board \$50
Spicy Mustard, Fig Jam & Assorted Crackers
- Roasted Vegetable Antipasto \$50
- Fresh-Cut Vegetable Tray..... \$38
Peppercorn Ranch Dressing
- Sweets Tray \$50
Assorted Bite-Sized Sweets & Freshly Baked Chocolate Chip Cookies

SALADS

- House Salad..... \$39
Crisp Bacon, Diced Onions, Chopped Egg, Cheddar Jack Cheese,
Tomato & Homemade Croutons
- Chopped Salad..... \$41
Freshly Chopped Vegetables, Garlic Vinaigrette & Dry Bleu Cheese
- Strawberry Salad \$43
Mixed Greens, Strawberries, Goat Cheese, Almonds,
Poppyseed Vinaigrette

SOUPS

by the Quart

- Signature Crab Bisque \$17
- Seasonal \$15

Picnics, Backyard BBQ & Graduation Parties . . .

You name it - Atria's has a menu to fit any budget and any occasion. Let us bring our grill to your next party and we will do all of the work.

Steaks are cooked to your desired temperature.

All grill packages include plates & cutlery.

Applicable chef & server fees are not included.

Backyard Mixed Grill \$17 PP

Homemade Salsa & Fresh Corn Chips, Angus Steak Burgers, Mediterranean Chicken Breast, All-Beef Hot Dogs, Creamy Coleslaw, Baked Beans & Pasta Salad

The Pittsburgh BBQ Grill \$24 PP

Roasted Vegetable Antipasti, Hot Sausage, Baby Back Ribs, BBQ Chicken Breast, Macaroni & Cheese, Baked Beans & Creamy Coleslaw

Atria's Big Holiday Grill \$33 PP

Bruschetta with Crostinis, Signature Chopped Salad, Angus Petite Filet Mignon, Jumbo BBQ Shrimp Kebob, Mediterranean Chicken Breast, Grilled Asparagus, Rosemary Redskins & Peppercorn Au Jus

Minimum order of 15 people

BACKYARD PARTY

STARTERS

Prices vary according to quantity & selection

Jumbo Shrimp Cocktail
Atria's Signature Chicken Wings
Thai Chicken Satay
Fried Chicken Frill
Hawaiian Chicken Frill
Crab Cake Bites
Roasted Vegetable Quiche
BBQ Shrimp

Spanacopita
Artisan Sausage Bites
Cohan's Kosher Cocktail Wieners
Tuscan Bruschetta
with Crostinis
Quattro Fromage
with Naan Dippers

Salsa Fresco
with Baked Corn Chips

Baba Ghanoush
with Pita Crisps

Hummus
with Naan Dippers

Tabbouleh
with Naan Dippers

Included

Fresh-Cut Seasonal Fruit
Artisan Cheeses, Mustard & Crackers
Atria's House Salad

Choose 3

Tuscan Lasagna

Beef Bolognese, Imported Ricotta & Italian Blend of Cheeses

Four Cheese Vegetable Lasagna

Roasted Vegetables, Puff Pastry & Four Cheese Mornay Sauce

Grilled Chicken Florentine

Fresh Chopped Spinach, Imported Penne Pasta &
Creamy Tomato Vodka Sauce

The Pittsburgher

Handmade Pierogies, Grilled Kielbasa, Sauerkraut,
Caramelized Onions, Mustard & Sour Cream

Spaghetti & Meatballs

Atria's Signature Meatballs, Imported Spaghetti
& Homemade Marinara Sauce

Maple Bourbon Glazed Pot Roast

with Stewed Vegetables & Smashed Redskins

11th Hour BBQ Beef Brisket

with Macaroni & Cheese

Chicken Parmesan

Hand Breaded, Pan-Fried Chicken Breast, Linguine Noodles,
Homemade Marinara & Melted Provolone

English Baked Cod

with Lemon Butter Sauce & Seasonal Vegetables

Minimum order of 15 people

Choose one of our chef-inspired selections & **customize** it for your event

ATRIA'S FAVORITES

Lunch Buffet \$23 PP | Dinner Buffet \$29 PP

CLASSIC BUFFET

Fan Favorite

\$36 PP

Antipasto

Artisan Cheese Board

with Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Roasted Vegetable Antipasto

Olives, Peppers & Pepperoncini

Hummus & Tabbouleh

with Naan Dippers

Salads

Fresh Chopped Vegetables

Crumbled Bleu Cheese

Cheddar Jack Cheese

Aged Balsamic Vinaigrette

Peppercorn Ranch

Breadworks Bread & Rolls

with Extra Virgin Olive Oil & Butter

Entrées

Orange Miso Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin Teres Major

with Peppercorn Demi-glace

Tomato Vodka Pasta Florentine

Smashed Redskins

Grilled Asparagus

Roma Tomatoes

Minimum order of 15 people

Antipasto Station

Roasted Marinated Vegetables
Jumbo Gulf Shrimp Cocktail
Bacon-Wrapped Water Chestnuts
Signature Cheese Board
with Relish, Mustard & Crostinis
Firecracker Chicken Frills

Organic Salad Station

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

Entrée Station

Angus Petite Filet
Jumbo Lump Crab Cakes
Chicken Marsala
Artisan Smoked Mozzarella Ravioli
Truffled Mashed Potatoes
Grilled Asparagus
Glazed Heirloom Carrots

Minimum order of 15 people

THE RECEPTION
\$45 PP

SERVICE FEES

\$29 per server/bartender per hour

BAR PACKAGES

Champagne toast & **custom bar packages** available upon request.

Upgraded spirits, wine & beer available for an additional fee.

Full Open Bar

10 top shelf spirits & cordials plus our standard selection of four beers & five wines:

One Hour	\$17/Per Person
Two Hours	\$21/ Per Person
Three Hours	\$25/Per Person
Four Hours	\$30/Per Person

Fine Beer & Wine

Our standard selection of four beers & five wines:

One Hour	\$13/Per Person
Two Hours	\$16/ Per Person
Three Hours	\$19/Per Person
Four Hours	\$21/Per Person
+ One Signature Drink	\$23 Per Person
+ Two Signature Drinks	\$25 Per Person

Usage-Based Bar

Top Shelf Spirits & Cordials	\$8 each
Domestic Beer	\$4 each
Imported & Craft Beers	\$5 each
Premium Wine By The Glass	\$7 each
Soft Drinks & Juice	\$2 each

Signature Buffet: Standard is one server per 25 guests

Plated Dinner: Standard is one server per 10 to 12 guests

Cocktail Party: Standard is 1 bartender per 50 guests

*Events that are two hours or less will be charged a 20% gratuity (taken from subtotal of event) in lieu of hourly rate.

FAQ'S

How do I book my event?

After initial contact with the catering director, you will receive our menus and service package information. Once you are ready to reserve, we invite you to schedule a complimentary tasting to finalize a proposal for your event.

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 two weeks prior to your event.

What about my vendors?

We treat your vendors just right & offer a selection of your food choices for a 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.

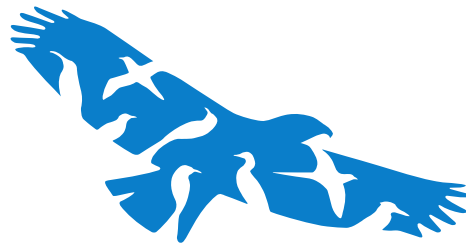
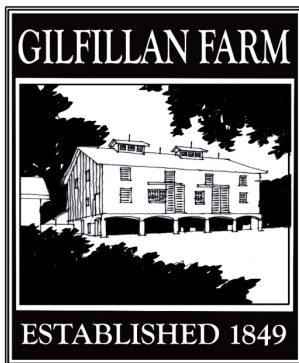
ATRIA'S

Hand  Crafted Catering

... prides itself in scratch-cooking.
These menus are just the the start of what our team can do.

If you don't see what you are looking for within this menu, then let our experienced catering director and executive chef help you create the menu that you and your guests crave.

EXCLUSIVE VENDOR OF:



NATIONAL AVIARY

PREFERRED VENDOR OF:

The Pittsburgh Event Studio



HYATT
house™

ATRIA'S

Hand  Crafted Catering

CONTACT US FOR MORE INFO!

412.398.8480 | CATERING@ATRIAS.COM

MT LEBANON

110 Beverly Rd
412-343-2411

PLEASANT HILLS

10 Old Clairton Rd
412-714-8670

O'HARA

1374 Freeport Rd
412-963-1514

MURRYSVILLE

4869 William Penn Hwy
724-733-4453

PETERS TWP

4059 Washington Rd
724-942-1108

Prices Valid Through December 31, 2020