



BY A GRAND AFFAIR

902 Brackenridge Avenue, Brackenridge PA 15014

OFFICE: 724-295-2400

Email: sales@cateringpgh.com

“Preferred Caterer”

Wedding Reception Menu and Services
2024



***Riverside Landings Event Center &
Greek Orthodox Social Hall of Oakmont***
12 Washington Avenue Oakmont, PA 15139
412-793-4565 or info@riversidelandings.com

*This menu is exclusively prepared and priced for
Riverside Landings Event Center & Greek Orthodox Social Hall of Oakmont.
Details from our website or other locations are not applicable to this venue. However, if you don't find
what you're looking for in this document, please contact the caterer directly for a quote.*



The Chef & I Catering at Riverside Landings & Greek Orthodox Social Hall

Introduction. Congratulations on your choice of this beautiful wedding venue. Our corporate kitchen and office is in Brackenridge PA which is 20 minutes from the venue. We've been in business since 1994 and our mission is to provide great food, excellent service, and a good value. Our culinary team, led by American Culinary Federation Certified Executive Chef Kristopher Przybylek, who has extensive experience in exclusive private clubs, fine dining restaurants and, of course, formal wedding receptions.

Weddings are our Specialty! We've won the **Knot's "Best of Weddings" Award** every year from 2013 through 2023. Only 2% of wedding vendors make it into this group and we feel honored. We encourage you to read our reviews on the Knot's website and hope that we can be part of your special day.

Menu Selections. We offer a free tasting and consultation for prospective couples and parents; 6 total. These are by appointment only and take place at our Brackenridge kitchen. Here you will get a chance to evaluate our food and professionalism, discuss all aspects of your reception and receive a price quote. We suggest that you arrange this as soon as possible so we can accommodate your schedule.

You may mix and match items from different packages or the "optional items" at the end of this menu. If there's something you want that isn't listed, our chef will be happy to prepare it.

Pricing and Services. All prices in this guide are applicable to 2024 events at Riverside Landings/Greek Orthodox Center Social Hall and are subject to a 20% production fee and 7% sales tax.

Our guest pricing includes linen, china, flatware, appetizers, dinner, coffee, dessert service, staff, equipment, supplies, early setup, and all of the "standard services" listed on page 3. These can be adjusted to fit the specific needs of your event.

Adult Guest Price is based on your menu selections, service requirements and estimated size of your group. Vendors & kids are billed at a discounted rate and not counted towards the adult minimum.

Payments and Policies. We require a \$500 non-refundable retainer to reserve your date. 50% of the total cost must be prepaid 30 days before your wedding. Final balance is payable 5 days in advance. Checks are preferred (3% charge for credit cards). Please make payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014. Please reference bride's last name and wedding date on the check.

A preliminary guest count is due approximately 30 days before your wedding. A final count and table seating are due 11 days in advance (on Tuesday). Final guest count cannot be reduced. Children and vendors are usually billed at a discounted rate.

You will be provided with a detailed menu & service confirmation. This will list all food items, services, pricing, key times and other important details of the reception. We'll respond to all your inquiries in a timely manner and any changes will be recorded. We'll review all details with you approximately 30 days before the wedding and make sure we've got everything covered. Your reception is in good hands.

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Standard Services

The items listed below are included in our package pricing at no additional charge.

Tableware:

- **Guest China and Flatware.** Dinner plate, salad plate, water goblet, 2 forks & knife.
- **Also at Guest Tables:** Dressing bowls, water pitcher, roll basket, salt & pepper shakers.
- **Disposable Supplies** for appetizers, cookies, coffee and dessert

Linen:

- **Guest Tables.** Lap length tablecloths (90” squares) - white, ivory or black.
- **Guest Napkins (folded)** – Choice of color. Also color napkins for roll baskets.
- **Head Table.** Floor length tablecloths - white, ivory or black.
- **Service Tables.** Floor length tablecloths - white, ivory or black. Includes cake, cookies, gifts, entry, DJ, special vendors and foodservice tables.

Services & Equipment:

- **Professional Manager, Service & Support Staff.** Dressed in formal attire.
- **All Required Foodservice Equipment & Supplies.** No charge for standard rentals.
- **Appetizer Service.** Stationary display – round table with tiers – accessible from all sides. Plus passed hors d’oeuvres (if applicable).
- **Salad Service.** Served course – or preset at guest seats. Salad can be pre-dressed – or two dressings available at guest tables. Fresh rolls (basket) and butter packets.
- **Buffet Service.** Fully staffed (guest are served). 2 Buffets for larger groups. Our staff will release guest tables to the buffet. “Seconds” are available after everyone is served. Buffet leftovers are packaged in foil pans for client.
- **Plated Meal Service.** Choice of 2 entrees plus vegetarian and kids’ meals. Client must provide meal selections by guest name and table number and indicate each guest’s meal selection on their escort card.
- **Station Style Service.** Grazing stations (manned and self-serve) are strategically located to promote guest interaction and traffic flow. Cocktail plates and flatware are located at each station. This style of service provides a unique dining experience but requires more space than a buffet.
- **Cookie Service.** Our staff will replenish your cookie display free of charge. Or we can do the initial trayng for a nominal fee. However, take home containers and leftover cookies are the client’s responsibility.
- **Wedding Party Services** – Plated meal (if buffet), toasting glasses, appetizers at the head table.
- **Early Setup.** Tables covered and room setup the day before your wedding (when possible).
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops). At least one staff member remains on site until the end of the event for final cleanup and linen retrieval.

*The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall*

Optional Services & Upgrades

All sales subject to 20% Production fee and 7% PA sales tax.

- Cookie Traying ... Starting at \$200.00 per event.** Our staff will arrange your cookies for a beautiful display. Includes trays & doilies. Containers and leftover cookies are the client's responsibility
- Floor Length Guest Table Linen ... \$1.00 per guest** (white, black, or ivory). Replaces our standard square lap length linens. Colors are available for \$22 per round table plus \$35 delivery.
- Toasting Glasses ... \$1.75 per guest.** Includes pouring of champagne.
- Real Bar Glassware ... \$5.50 per guest** (complete package). Replaces plastic barware. Wine glasses only are \$1.50 (at bar).
- Dessert Course on China ... \$1.50 per guest.** Replaces standard plastic plate & fork.
- Bread plate with Butter ... \$1.50 per guest.**
- Coffee Service at Guest Tables... \$2.50 per guest.** Includes china coffee cup & saucer, teaspoon, cream & sugar. Replaces self-service station. **Glass Irish Mugs** (at coffee station) ... **\$1.00 per guest.**
- Extended Staff Time ... 30.00 per staff hour.** Only applies if dinner is delayed or the event is extended by the client by ½ hour or more.
- Cocktail hour in separate building ... starting at \$250.00.** Includes additional staff time and linens.

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***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

***Full-Service Buffet
Carnegie Package***

For the Cocktail Hour

Appetizer Display – Crudites

Crisp Garden-Fresh Vegetables including Broccoli, Carrots,
Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery -
with Creamy Ranch Dipping Sauce

Fresh fruit may be substituted for cut vegetables during summer season

***Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam***

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

Station – continues through dessert course

Salad Course *(served tableside or preset)*

Traditional Tossed Salad with Tomato, Cucumbers, Black Olives,
Purple Cabbage and Shaved Carrots. Topped with Italian and/or Ranch Dressing

Fresh Dinner Rolls (basket) with Butter Packets and Ice Water Service

At The Buffet

Choice of One Entrée

Boneless Chicken Breasts (choose one of the following):

Our Amazing Romano - *Light Batter with Lemon Butter Sauce*

Marsala - *with Mushrooms & Marsala Wine Sauce*

Bavarian – *with Stone Grain Mustard & Onion Cream Sauce*

Chicken Piccata - *with Capers & Lemon*

Tuscan Style – *with Tomatoes, Fresh Basil, Artichokes, Olives & White Wine*

Baked Tilapia with Lemon Tarragon Cream Sauce, or Lemon Butter & Capers

Baked White Fish with Breadcrumbs, Butter & Lemon Sauce

Vegetarian Lasagna with Spinach, Ricotta Cheese and Cream Sauce

Choice of Second Entrée

Braised Tender Sirloin Tips with Sautéed Mushrooms and Caramelized Onions

Sliced Roast Beef with Demi-Glace or Bavarian Mustard Sauce

Sliced Baked Ham Hawaiian Rum Sauce, or Honey Mustard Glaze

Sliced Pork Loin with Citrus Ginger Sauce – or Port & Balsamic Reduction

Traditional Beef and Cheese Lasagna

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Carnegie Package (continued)

Choice of Three Sides

Penne Pasta with our Signature Tomato & Fresh Basil Sauce

Farfalle (bow tie pasta) with Red Pepper Crème Sauce

Penne with Italian Vegetables, Olive Oil, Garlic and Romano Cheese

Cheesy Baked Ziti with Marinara Sauce

Roasted Red Potatoes with Rosemary

Smashed Red Potatoes with Sour Cream and Herbs

Red Potatoes with Creamy Garlic Sauce

Parslied Red Potatoes

Scalloped Potatoes

Rice Pilaf with Mushrooms & Leeks, Carrots & Peas, or Italian Vegetables

Seasonal Vegetable Medley (Broccoli, Whole Baby Carrots, Zucchini, Yellow Squash, Red Bell Peppers)

Whole Green Beans

Broccoli, Cauliflower & Carrot Medley

Whole Baby Carrots – Cinnamon Glazed, or Buttered & Herbed

Peas & Mushrooms

Corn O'Brien

After Dinner (served tableside)

Client Provided Wedding Cake (or other dessert)

PRICING PER ADULT GUEST			
250 Guests or More	\$42.50	160 to 199 Guests	\$45.00
200 to 249 Guests	\$43.50	125 to 159 Guests*	\$46.50
All invoice sales subject to 20% Production fee and 7% PA Sales Tax			
<i>*If less than 125 adult guests, price will increase and 20% Production fee may be replaced with a flat dollar amount.</i>			

Above price includes china, linen, and all the “standard services” listed on page 3.

Wedding Party gets full sit-down service and does not go through buffet line.

*Pricing effective **January 1st, 2024**, and may be subject to change.*

Menu items may be substituted from other packages or the optional items at the end of this guide.

We'll be happy to discuss whatever you're considering and give you a quote.

*The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall*

***Full Service Buffet
Forbes Package***

For the Cocktail Hour

Cold Appetizer Display – Crudites & Cheese

Fresh Cut Vegetables attractively displayed in baskets with Peppercorn Ranch Dip

Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp

Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Assorted Mini Quiche

Mushrooms Filled with Sweet Italian Sausage or Spinach

Miniature Egg Rolls with Duck Sauce

Petite Red Potatoes filled with Potato, Sour Cream and Chives

Chicken Cordon Bleu Bites

Spanakopita (Phyllo Triangle w/Spinach, Feta & Herbs)

Italian Bruschetta with Balsamic Glaze

Hawaiian Chicken Salad in Phyllo Cups

Crab Bites with Spicy Sauce

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

(station – continues through dessert course)

Salad Course (served tableside or pre-set)

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes and English Cucumbers

Balsamic Vinaigrette, Italian Vinaigrette, Buttermilk Ranch Dressings (Choice of 2)

Fresh Dinner Rolls (basket) with Butter Packets and Ice Water Service

At The Buffet

Choice of 2 Entrées

Chicken “Elizabeth” with Mushrooms & Peppers in Creamed Sherry Wine Velouté

Chicken Chasseur (Hunter’s Style) with Mushrooms, Tomatoes, Garlic, Parsley & White Wine

Boneless Chicken Breast with Traditional Bread Stuffing & Supreme Sauce

Italian “Brasciole” (Sliced Sirloin Rolled with Spinach & Cheese in a light Marinara Sauce)

Braised Beef Tips with Portobello Mushrooms & Rich Demi-Glace

Sliced Sirloin Rolled with Rice & Mushrooms & Rich Demi-Glace Sauce

Herb Marinated Pork Loin with Apple Cranberry Chutney, or Blackberry Sauce

Pan Seared Pork Chops with Mushroom Sauce

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Cod Romano with Lemon Butter
Sliced Turkey with Bread Stuffing & Gravy

Forbes Package (continued)

Choice of 3 Sides

Nests of Angel Hair Pasta with Tomato & Fresh Basil Sauce
Penne Pasta with Chunky Tomato Vodka Sauce
Tri Colored Rotini Pasta with Creamy Alfredo Sauce

Parslied Red Potatoes with Bacon & Onion
Roasted Red Potatoes with Garlic & Romano Cheese
Smashed Red Potatoes with Sour Cream, Shallots & Asiago Cheese

Twice Baked Potatoes

“Signature” Potatoes

Rice Pilaf with Almonds & Chives

Whole Green Beans Almondine

Whole Baby Carrots with Sherry & Cinnamon

Sautéed Squashes, Red Bell Peppers and Mushrooms

Herbed Broccoli, Cauliflower, Carrots and Cherry Tomatoes

After Dinner *(served tableside)*

Client Provided Wedding Cake (or other dessert)

PRICING PER ADULT GUEST

250 Guests (or more)	\$46.00	160 to 199 Guests	\$49.50
200 to 249 Guests	\$47.00	125 to 159 Guests*	\$50.00

All invoice sales subject to 20% Production fee and 7% PA Sales Tax

*If less than 125 adult guests, price will increase and 20% Production fee may be replaced with a flat dollar amount.

Above price includes china, linen and all of the “standard services” listed on page 3.

Wedding Party gets full sit-down service and does not go through buffet line.

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Menu items may be substituted from other packages or the optional items at the end of this guide.

We’ll be happy to discuss whatever you’re considering and give you a quote.

Carved Meat Option - substitute one entrée for any item below:

Chef Carved Roasted Top Round of Beef, with Horseradish & Au Jus

Chef Carved Marinated Turkey Breast

Chef Carved Herb Crusted Boneless Pork Loin

Chef Carved Country Ham, Bing Cherry and Pineapple Sauce

Add \$1.50 per Guest (plus tax & Production fee) – includes Chef Carver

*The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall*

***Full Service Buffet
Mellon Package***

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp

Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Mushrooms Filled with Crab or Chorizo Sausage

Artichoke Hearts Romano

Chicken Skewers - Italian Marinated, Tandoori or Hawaiian

Marinated Beef and Pepper Skewers

Mushroom Pâté on Crackers

Ceviche (Seafood) in Phyllo Cup

Bacon & Onion Quiche Bites

Coconut Shrimp

Crab Lorenzo

Greek Style Feta Crostini – or Eggplant Crostini

Or any passed appetizer from the Forbes package (page 6)

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

(station – continues through dessert course)

Salad Course *(served tableside)*

Baby Spinach Salad with Mushrooms, Cucumbers,
Cherry Tomatoes and Bacon Bits – with Raspberry Vinaigrette

Or

Classic Caesar Salad with Home Made Dressing

Fresh Dinner Rolls (basket) with Butter Packets and Ice Water Service

At The Buffet

Choice of One Carved Meat

Roasted Top Round of Beef with Au Jus & Horseradish

Herb Crusted Boneless Pork Loin

Marinated Turkey Breast

Fresh Ham with Shallot Sauce

Above Carved to Order by one of Chefs - first position on the buffet

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Mellon Package (continued)

Choice of 2nd Entrée

Stuffed Boneless Chicken Breasts (choose one of the following):

Spinach & Feta with Creamy White Wine Sauce

Broccoli, Cheddar & Rice

Fresh Mushrooms with Basil Butter Sauce

Flounder Stuffed with Crabmeat, Lemon Butter Sauce

Jambalaya with Chicken, Shrimp, Andouille Sausage, Rice, Okra & Vegetables

Shrimp & Artichoke Penne with Choice of Sauce

Sirloin Rolled with Asparagus & Roasted Red Peppers, Marsala Sauce

Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon sauce

Eggplant Rolotini with Ricotta Cheese & Marinara sauce

Choice of 3 Sides

Angel Hair Pasta Nests with Creamy Alfredo Sauce

Farfalle Pasta with Red Pesto, Artichokes, Olives & Romano Cheese

Gnocchi with Pink Cream Pesto & Roasted Red Peppers

Smashed Yukon Gold Potatoes with Sour Cream & Chives

Roasted Red Potatoes with Tarragon & Italian Herbs

Red Potatoes with Sweet Onion & Dill Butter

Wild Rice Blend with Cranberries & Almonds

Sauté of Fresh Seasonal Vegetables

Louisiana Honey and Brandy Carrots with Pecans

Sugar Snap Peas, Red Bell Pepper, Carrot Batons and Sliced Toasted Almonds

After Dinner (served tableside)

Client Provided Wedding Cake (or other dessert)

PRICING PER ADULT GUEST

250 Guests (or more)	\$49.00	160 to 199 Guests	\$52.50
200 to 249 Guests	\$51.00	125 to 159 Guests*	\$54.00

All invoice sales subject to 20% Production fee and 7% PA Sales Tax

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***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

***Plated Meal Service (sit down dinner)
Allegheny Package***

For the Cocktail Hour

Appetizer Display – Crudites and Cheese

Crisp Garden Fresh Vegetables including Broccoli, Whole Baby Carrots, Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery - with Creamy Ranch Dipping Sauce
Fresh fruit may be substituted for cut vegetables during summer season

***Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp
Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam***

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas
(station – continues through dessert course)

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.
With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Butter Packets and Ice Water Service

Main Course

Choice of Entrée*

* The client may make two entrée choices. Each guest chooses one. The Client is responsible for ordering the exact quantity of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts Romano with Lemon Butter Sauce
Or - Chicken "Elizabeth" with mushrooms, peppers & creamy wine sauce

Tips of Sirloin Bourguignon with Button Mushrooms, Pearl Onions and Diced Tomatoes in a Rich Red Wine Sauce - Served inside a Ring of Fresh Red Bell Pepper over Buttered Rice
Or – Italian "Braciolo" with Spinach, Romano Cheese and Marinara Sauce

Sliced Pork Loin with Citrus Ginger Sauce (or Port & Balsamic Reduction)
Or - Pan Seared Pork Chops with mushroom sauce
Or – Stuffed Pork Chop

Baked Tilapia with Lemon Tarragon Cream Sauce

Sliced Turkey with Bread Stuffing & Gravy

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Allegheny Package (continued)

Choice of 1 Starch

- Roasted Red Potatoes with Rosemary & Purple Onion – Or Garlic & Romano Cheese
- Smashed Red Potatoes with Sour Cream & Herbs
- Boiled Red Potatoes with Sweet Onion and Dill Butter
- Twice baked Potato
- Farfalle (bow tie pasta) with, Tomato & Basil, Alfredo or Red Pesto Sauce
- Almond and Chive Rice Pilaf

Choice of 1 Vegetable

- Whole Green Beans Almondine
- Fresh Cauliflower and Broccoli Blend
- Brandy Glazed Baby Carrots
- Sautéed Squashes and Shredded Carrots with Herbs

After Dinner

Client Provided Wedding Cake (or other dessert)

PRICING PER ADULT GUEST			
250 Guests (or more)	\$45.50	160 to 199 Guests	\$48.50
200 to 249 Guests	\$46.50	125 to 159 Guests*	\$50.50
All invoice sales subject to 20% Production fee and 7% PA Sales Tax			
<small>*If less than 125 adult guests, price will increase and 20% Production fee may be replaced with a flat dollar amount.</small>			

Above price includes china, linen, and all of the “standard services” listed on page 3.

Wedding Party gets full sit-down service and does not go through buffet line.

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Upgrade Options – Add to Appetizer Display

- Beautiful Shrimp Cocktail with Sauce & Lemons \$Market
- Our Famous Sweet & Sour (or Swedish) Meatballs \$2.50
- Bite Sized Italian Meats (salami, pepperoni & ham) \$2.75
- Fresh Seasonal Fruit & Yogurt Dip \$2.75
- Warm Spinach & Artichoke Dip with Naan Bread \$2.25
- Hummus & Naan Bread \$2.25

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

***Plated Meal Service (sit down dinner)
Monongahela Package***

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp

Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Quiche Bites

Mushrooms stuffed with Italian sausage or Spinach

Miniature Egg Rolls with Duck Sauce

Petite Red Potatoes filled with Potato, Sour Cream and Chives

Chicken Cordon Bleu Bites

Crab Bites with Spicy Sauce

Bruschetta

Spanikopita

Chicken Skewers – Tandoori, Italian Marinated or Hawaiian

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.
With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Butter Packets and Ice Water Service

Main Course

Choice of Entrée*

* The client may make **two** entrée choices. Each guest chooses one. The Client is responsible for ordering the exact quantity of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts with Your Choice of Stuffing, Topped with Appropriate Sauce:

Broccoli-Cheddar and Rice or Spinach and Bacon

Rice and Mushrooms or Traditional Bread

Or - Pannéed Boneless Breasts with Mushrooms, Green Onion and

Baby Shrimp in Butter Sauce (add \$1.00)

Sirloin Stuffed with Asparagus, Roasted Red Peppers and Marsala Sauce

Or - New York Strip Steak, Topped with Seasoned Butter (at market price)

Cod Romano with Lemon Butter

Or - Baked Salmon Fillet with Teriyaki Orange Glaze (at market price)

Sliced Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Monongahela Package (continued)

Choice of 1 Starch

- Delicate Nests of Cappellini (Angel Hair) with Garlic, Tomatoes and Basil
- Twice Baked Potato with Cheddar Cheese
- Sweet Potato – Twice Baked
- Smashed Red Potatoes with Bacon, Shallots and Asiago Cheese
- Roasted Red Potatoes with Cracked Pepper and Rosemary
- Italian Risotto with Mushrooms

Choice of 1 Vegetable

- Whole Green Beans with sliced Red & Yellow Sweet Peppers
- Broccoli Spears with Tarragon and Dijon (or Toasted Sesame Butter)
- Asparagus with Lemon Butter
- Snow Peas, Baby Carrots and Pineapple
- Sauté of Yellow and Green Squashes with Roasted Red peppers

After Dinner

Client Provided Wedding Cake (or other dessert)

PRICING PER ADULT GUEST			
250 Guests (or more)	\$49.50	160 to 199 Guests	\$51.50
200 to 249 Guests	\$50.50	125 to 159 Guests*	\$54.00
All invoice sales subject to 20% Production fee and 7% PA Sales Tax			
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Other Beef/Seafood Entrees (market priced)

- Twin Petite Filet Mignon
- Carved Tenderloin
- Prime Rib
- Crab Cakes

The Chef & I Catering at Riverside Landings & Greek Orthodox Social Hall

Station Style Event Pennsylvania Package

Introduction: Station style events are becoming more popular and are the direct opposite of a sit down dinner.

You can expect much more guest interaction and a reception that no one will forget. Each food station is self-contained with a menu item or theme, cocktail size plates, flatware and required staff. A guest goes to a desired station, gets what they want, consumes that item and proceeds to another station. There is no rush.

- **Layout** – food stations will be placed strategically around the 3rd floor ballroom area to maximize guest access and comfort. Station events require more space for food service tables than a buffet or plated meal.
- **Action Stations** – Chef Carvers are provided for the carving stations along with heat lamps & carving boards. Attendant/Cooks are provided for pasta and stir fry stations along with propane burners, sauté pans (etc.). Self-service stations are maintained and replenished as needed.
- **Guest Place Settings** consist of folded linen napkin and water goblet (plus your centerpieces & guest favors). Required flatware, cocktail plates and disposable napkins are provided at each grazing station.
- **Meal Time.** We recommend the use of *menu cards and DJ announcements* to better communicate the station locations and food choices to your guests. When the stations open, lines will form. As the meal progresses, lines will shorten and eventually there will be no wait for anything. There is no “releasing of tables” – stations are available to everyone as long as necessary.
- **Wedding Party** - Since each person can choose from a number of options at each station, *plated meal service is not practical for any individual.* However, the Wedding party can be given a “head start”.

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips

Fresh fruit may be substituted for cut vegetables during summer season

Optional: Add Gourmet Charcuterie and Cheese Board – Price starting at \$6.00pp

Assorted Dried and Cured Meats, Imported Cheese, Crackers/Breads, Olives, Nuts and Jam

Passed Hors D'oeuvres (choose 3)

Mushrooms Filled with Italian or Chorizo Sausage
Phyllo filled with Spinach, Feta Cheese & Herbs (Spanikopita)
Chicken Skewers – Tandoori, Italian Marinated or Hawaiian
Mini Eggrolls w/Duck Sauce
Quiche Bites
Petite Twice Baked Potatoes
Eggplant Crostini
Bite Sized Chicken Cordon Bleu
Italian Bruschetta
Crab Bites with Spicy Sauce
Marinated Beef and Pepper Skewers

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Pennsylvania Package (continued)

From the Grazing Stations

(serving for approximately one hour – or when demand ceases)

Carving Board (choose two)

Top Round of Beef – Medium

Marinated Boneless Breast of Turkey (*wow!*)

Creole Glazed Smoked Semi Boneless Ham

Herb and Peppercorn Crusted Boneless Loin of Pork

Carved To Order by one of our chefs

Served with Finger Rolls, Red-Tipped Lettuce, Tomatoes, Red Onion,
Gourmet Condiments, Au Jus and Horseradish.

Enjoy meat alone or make a nice mini sandwich.

Pasta –Made to Order

Each guest chooses their favorite Pasta (Penne, Angel Hair, or Farfalle/Bow Tie),
Sauce (Alfredo, Tomato and Fresh Basil, or Garlic Oil),
And “Fixings:” Mushrooms, Bacon, Broccoli, Peppers, Diced Tomatoes, Onions, Olives,
Artichokes, Sun-dried Tomatoes, Pepperoni, Romano Cheese, Red Pepper Flakes, (etc.).

Sautéed to order by one of our pasta cooks

Served with Sliced Baguettes and Whipped Butter.

Salad Station

Fresh Field Greens and Chopped Romaine with
Cucumbers, Olives & Cherry Tomatoes

Topped with each guests’ choice of Italian, Ranch or Raspberry Vinaigrette Dressing

Protein Station (choose one)

Jambalaya - Shrimp, Chicken, Andouille Sausage, Okra, Vegetables, Rice &
Bayou-Style Seasonings (but not too spicy) - served with hot sauce on the side.

Make Your Own Taco Bar - Soft Tacos, Spicy Taco Meat, Tomatoes, Lettuce, Onions,
Shredded Cheese, Sour Cream, Taco Sauce, Cilantro.

Kebab Corner (choose one): Chicken, Beef, Pork, or Vegetable Skewers with Pepper &
Onion – served over Rice Pilaf (Shrimp Skewers – add \$1.50)

Pittsburgh Special (choose one): Stuffed Cabbage, Stuffed Peppers, Kielbasa & Kraut,
Hot Sausage/Peppers/Onions & Mini Rolls, or Chicken Wings (choice of sauce)

Barbecue Sliders (choose one) – Pulled Pork, Chicken or Isaly’s style “Chipped Chopped Ham”
with Mini Rolls, Cole Slaw and Purple Onions

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Pennsylvania Package (continued)

Side Station (choose one)

Seasonal Vegetables (sautéed or steamed) - Broccoli, Carrots, Zucchini, Yellow Squash,
Red Bell Peppers – or a mix of your favorites.

Make Your Own Baked Potato Bar - Twice Baked Potatoes, Shredded Cheese, Sour Cream,
Chives, Shallots, Bacon Bits and Whipped Butter
Or – “Smashed Potato” Bar

Pittsburgh Special – Pierogies with Sautéed Onions & Butter - or “Haluski “

After Dinner

Client Provided Wedding Cake (or other dessert)

PRICING PER ADULT GUEST			
250 Guests (or more)	\$50.50	160 to 199 Guests	\$53.50
200 to 249 Guests	\$51.50	125 to 159 Guests*	\$55.50
All invoice sales subject to 20% Production fee and 7% PA Sales Tax			
<small>*If less than 125 adult guests, price will increase and 20% Production fee may be replaced with a flat dollar amount.</small>			

Above price includes china, linen, and all the “standard services” listed on page 3.

Wedding Party gets full sit-down service and does not go through buffet line.

*Pricing effective **January 1st, 2024** and may be subject to change.*

Menu items may be substituted from other packages or the optional items at the end of this guide.

We’ll be happy to discuss whatever you’re considering and give you a quote.

Station Options & Upgrades

Oriental Stir Fry (replaces Carving Board). Each guest chooses any combination of chicken, beef and vegetables with Teriyaki, Sweet & Sour or Thai Chili Sauce. Sautéed to order and served over Fried or Steamed Rice.

Mediterranean Salad (replaces greens salad – add \$1.00). Romaine and Red Tipped Lettuces with Kalamata Olives, Cherry Tomatoes, Feta Cheese, Walnuts, Red Bell Peppers and Balsamic & Oregano Vinaigrette (or your choice of dressings).

Pittsburgh Salad Bar with Fries (replaces greens salad – add \$1.50). Each guest chooses any combination of salad components and dressings – complimented with crisp French Fries.

Philly Cheesesteak Station (replaces Carving Board). Beef & Chicken, Shredded Cheese, Sautéed Peppers & Onions, Mini Rolls & Condiments

Vegetarian Sushi (replaces side station – add \$2.00). Assorted California Rolls – served with Wasabi sauce & Fresh Ginger.

Carved Beef Upgrades – replace Top Round with Prime Rib or Filet (market priced)

Our chef has extensive experience so there are many other possibilities.

Pick a combination of items we offer - or something of your own creation.

The Chef & I Catering at Riverside Landings & Greek Orthodox Social Hall

Optional Menu Items

The items below are also available and may not be listed with one of the preceding packages.

Prices vary so we'll provide quotes where needed.

Stationary Appetizers – can be added to your existing appetizer display:

- Warm Spinach & Artichoke Dip with Naan Dippers (\$2.25)
- Hummus and with Naan Dippers (\$2.25)
- Fresh Seasonal Fruit & Fruit Dip (\$2.75)
- Cut Fresh Vegetables & Ranch Dip (\$2.00)
- Assorted Cheese, Crackers & Mustard dips (\$2.75)
- Bite Sized Italian Meats (pepperoni, salami, ham) (\$2.75)
- Warm Sweet & Sour, Swedish, Honey BBQ or Marinara Meatballs (\$2.50)
- Pulled Pork Sliders – (\$3.50)
- Beautiful Shrimp Cocktail with Cocktail Sauce & Lemons (market priced)

Passed Appetizers – can add a special elegant touch to your reception. Choose at least 3 items. Pricing starts at \$4.75 – depending on your selections. Our most popular (and budget friendly) items are listed first. Other items may be available – let us know what you have in mind. Hot items require a working oven on site.

- | | |
|---|--|
| Stuffed Mushrooms Caps – Sausage or Spinach | Mini Crab Cakes with Remoulade |
| Spanakopita (Spinach, Feta & Herbs in Phyllo) | Assorted Cocktail Puff Pastries |
| Mini Spring Roll w/Duck Sauce | Italian Bruschetta |
| Bite Sized Chicken Cordon Bleu | Assorted Mini Quiche |
| Petite Italian Meatballs | Marinated Beef & Pepper Skewers |
| Artichoke Fritters | Buffalo Chicken Skewers |
| Grilled Italian Sausage and Pepper | Coconut Shrimp with Orange Chili Sauce |
| Petite Red Potatoes w/Sour Cream & Chives | Macaroni and Cheese Bites |
| Honey BBQ Meatballs | Greek Style Feta Crostini |
| Miniature White Pizza | Mini Quesadillas |
| Caprese on Crostini | Hawaiian Chicken Salad in Phyllo Cup |
| Smoked Salmon on Crostini | Phyllo Crab Puffs |

Late Night Snack. A treat for those guests who want to stay late and keep dancing. We suggest that you only order for 50% to 75% of your total guest count. Prices are per person (minimum 75) plus a \$75.00 setup/cleanup fee. Includes one hour of service and disposable supplies. Hot items require a working oven on site.

- Nachos ... \$2.50pp. Includes chips, cheese, and salsa. Add taco meat \$1.50.
- Pretzels ... \$3.25pp. Includes soft pretzels, mustard dips and cheese
- Meat & Cheese Board ... \$4.25 pp. Includes bite sized cold meats & cheeses with crackers & dipping sauces.

BBQ Sliders ... \$3.75 pp. Includes pulled pork (or Italian meatballs & sauce) and slider rolls.

Soup. Served as a separate course with cups, saucers & soup spoons.

- Italian Wedding Soup ... \$4.00 pp.
- Other/Seasonal Soups ... \$4.00 & up. Cream of Broccoli, Pasta Fagirole, or your favorite.

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Optional Menu Items (continued)

Special Salads

Traditional Mediterranean Salad: Romaine Lettuce, Cherry Tomatoes, Feta Cheese, Sweet Purple Onion, Kalamata Olives, Red Bell Pepper & Walnuts. Oregano Vinaigrette.
Summer Salad with Baby Lettuces, Spinach, Cranberries, Mandarin Oranges & Toasted Almonds. Raspberry Vinaigrette Dressing.

Poultry

Baked Bone-In Chicken Pieces (breasts, legs & thighs): Herb Crusted, Lemon pepper, Cajun Style. Italian Marinated, Citrus Ginger, Garlic Basted, Barbecue Basted, Home Style Crispy/Fried
Greek Style Chicken – Boneless Breast with Roasted Garlic, Basil & White Wine
Chicken Parmesan with a Light Marinara Sauce
Southern Style Chicken with Stone Ground Mustard Sauce – or Peaches & White Onions
Chicken Breasts in Lemon Tarragon Cream Sauce
Chicken Florentine – Boneless Breast stuffed with Spinach & Feta with Creamy White Wine Sauce
Chicken Cordon Bleu with Vermouth Sauce
Chicken stuffed with Asparagus & Red Bell Pepper with Marsala Sauce
Sliced Turkey Breast with Gravy

Beef, Pork Etc.

Mushroom & Shallot Stuff Flank Steak with Bordeaux Sauce
Braised Beef Steak, Marsala Sauce
Veal Medallions, Rock Shrimp, Mushrooms, Lemons & Parsley
Stuffed Cabbage
Sliced Baked Ham with Fruit Sauce
Pork Medallions – Orange Sesame Glazed
Italian Meatballs in Marinara Sauce – or Sausage, Peppers & Onions
Barbecued Pulled Beef
Barbecued Pork Kebabs
Kielbasa & Sauerkraut
Lamb Medallions, Roasted Shallots and Garlic Demi Glace

Seafood

Baked Salmon Filet – Orange Maple Glazed, Lemon Dill Butter, or Lemon Caper Butter
East Coast Crab Cakes – Sweet Mustard Cream
Seafood Kebabs with Vegetables & Herbs
Salmon with Herbed Pistachio Crust
Crab Stuffed Jumbo Shrimp

Pasta & Italy

Stuffed Shells with Marinara Sauce
Cheese Filled Tortellini with Choice of Sauce
Penne with Meatballs in Rich Meat Sauce
Penne with Chicken (or Sausage), Italian Vegetables & Garlic Oil
Portobello stuffed with Provolone Cheese & Italian Vegetables
Farfalle (Bow Tie) Pasta with Red Pesto, Crimini Mushrooms & Asparagus Tips
Angel Hair Pasta Nests with Rock Shrimp & Alfredo Sauce

***The Chef & I Catering at
Riverside Landings & Greek Orthodox Social Hall***

Optional Menu Items (continued)

Potatoes & Rice

Traditional Mashed or Whipped Potatoes
Smashed Red Potatoes
Pierogies with Butter & Onion
Scalloped Potatoes with Ham, Onion & Mild Cheese Sauce
Sweet Potatoes – Twice Baked
Spanish Rice
Rice Pilaf with Sweet Peppers & Olives

Vegetables

Buttered Baby Carrots with Herbs & Parsley
Asparagus with Lemon Butter Sauce
Cauliflower Au Gratin
Peas & Carrots
Whole Green beans with Onion & Bacon
Green Beans with Roasted Red Peppers (Christmas Colors)

Other Items for Other Occasions

Mini Deli Sandwiches on Kaiser Rolls - Sliced Meats & Cheeses with Lettuce, Tomato & Condiments

Mini Croissant Sandwiches – assortment of Tuna, Chicken & Egg Salad

Vegetable Wraps – Grilled Zucchini, Squash, Cheese, Lettuce, Tomato

Box Lunches – Premium Sandwich, Pasta or Potato Salad, Cookies/Brownie, Chips, Condiments,
Flatware & Napkin, Canned Soda, Whole Fruit

Continental Breakfast – Mini Danish, Donuts & Muffins, Juice & Coffee

Hot Breakfast Buffet – Scrambled Eggs, Baked Sliced Ham, Sausage Links, Home Fries with Onion,
Baked Apples with Cinnamon Butter, Mini Pastries, Juice & Coffee

Home Made Quiche – Broccoli/Cheddar, Bacon/Onion, or your own creation

Sliced Bagels with Cream Cheese, Butter, Jelly, Lox/Smoked Salmon

Hot Breakfast Sandwiches - Biscuit/Egg/Cheese with Ham, Sausage, Bacon or Plain

Light Yogurt and Granola Bars

Picnic Items – Fried or BBQ Chicken, Corn Cobettes, Watermelon Slices, Baked Beans, Grilled
Burgers, Hot Dogs, Kielbasa, Hot Sausage.

Cold Salads - Potato, Pasta, Fruit, Broccoli/Cheddar, Italian Antipasto, Cole Slaw

Hot Sandwiches – Meatball, Hot Sausage, Pulled Pork or Beef

Desserts – Traditional Sheet Cake, Rich Layer Cake, Sliced Cheesecake with Fruit or Chocolate Glaze,
Individual Fruit or Custard Tarts, Crispy Cobblers, Fruit or Cream Pies, Fudge Brownies, Jumbo
or Fancy Cookies, Sliced Nut & Apricot Rolls, Cannoli, Biscotti & Baklava.

Mini Dessert Buffet – Assortment of items in smaller sizes so you can enjoy more than one.

Cold beverages - Canned Sodas & Bottled Water, Lemonade & Iced Tea (dispenser service)