



Our Little Secret
Catering and Event Planning
332 Curry Hollow Road
Pittsburgh, PA 15236

Our Little Secret

Catering and Event Planning



***We won't tell you didn't cook
if you don't . . .***

**332 Curry Hollow Road
Pittsburgh, PA 15236
412-655-3500**

Event Choices

Choose the type of event you would like to host and consider your budget. Whichever selection you choose, you may pick items from that selection as well as previous selections. (For instance, if you pick Selection 3 you may also choose from Selections 1 & 2).

Cocktail Party

(minimum 25 people)

Choice of 10 appetizers

Selection 1 \$16.50 per person

Selection 2 \$18.50 per person

Selection 3 \$22.50 per person

Cocktail Party with Light Supper

(minimum 25 people)

Choice of 6 appetizers, 2 Entrees and 1 Salad

Selection 1 \$18.50 per person

Selection 2 \$20.50 per person

Selection 3 \$23.50 per person

Impress the (you fill it in . . . boss, in-laws, friends, family . . .)

(minimum 10 people)

Appetizer, Soup/Salad, Entrée, 2 Sides and Dessert

Selection 1 \$14.50 per person

Selection 2 \$17.50 per person

Selection 3 \$20.50 per person

Selection 4 \$23.50 per person

Selection 5 \$26.50 per person

Visit Us

Want to try before you buy?

Visit us at

Our Little Secret Café

332 Curry Hollow Road
Pittsburgh, PA 15236

Located in the Curry
Hollow Shopping Center

412-655-3500

Monday thru Sunday 8 a.m. to 12 30 p.m.

Serving Breakfast

Notes

Celebration

(minimum 50 people)

Choice of 2 Salads or Soup, 3 Entrees & 2 Sides

Selection 1 \$14.95 per person

Selection 2 \$16.95 per person

Selection 3 \$20.95 per person

*Selection 4 \$24.95 per person**

*Selection 5 \$29.95 per person**

**limit 2 selections of 3 entrees*

Quick Lunch

(minimum 10 people)

Choice of Sandwich, Soup or Salad

Selection 1 \$8.95 per person

Selection 2 \$10.95 per person

Choose Soup and Salad add \$1.00 per person

Luncheon

(minimum 10 people)

Choice of Sandwich, 2 Salads or Soups and 1 Entree

Selection 1 \$12.95 per person

Selection 2 \$14.95 per person

Selection 3 \$16.95 per person

All event prices include delivery and set up. Add 18% for optional wait staff plus a service charge .

Remember, we can customize events to fit your budget and/or party needs. Call for a free consultation.

Ask about: Party Planning, Desserts, Dinner Delivery Service, Themed Parties, Bartending

Appetizers

Notes

Appetizers Selection One - available ala carte - \$65 per 50

- Bruschetta Goat Cheese Cups** Mini pastry cups baked with goat cheese and topped with Bruschetta
- Mini Sloppy Joes** Mini Sloppy Joe sandwiches
- Mini Taco Cups** Mini pastry cups with taco filling and topped with taco fixings
- Deviled Eggs** Elegantly stuffed eggs (not your normal deviled eggs)
- Spinach Artichoke Dip** Creamy spinach and artichoke dip served with garlic parmesan pita chips
- Sweet n Sour Tapenade** Sweet n sour olive tapenade served with pita chips
- Blue Cheese Spread with Pecan Bacon Topping** Creamy blue cheese ball topped with pecan and bacon served with crostini
- Pizzettes with Gorgonzola Tomato and Basil** Bite sized fancy pizzas baked with cherry tomato gorgonzola and basil
- Crostini with Gorgonzola Honey & Walnuts** Toasted crostini with melted gorgonzola toasted walnuts drizzled with honey
- Roman Style Artichokes** Tasty seasoned fried artichokes
- Mini Burgers** Mini hamburgers served on mini toasted disks garnished with ketchup and mustard
- Italian Cheese Bites** Mini grilled cheese with parmesan and provolone served with marinara dipping sauce
- Mini Bacon Tomato and Basil Sandwich** Very tasty mini sandwiches -basil makes it interesting
- Egg Rolls with Sweet n Sour Dipping Sauce** Chinese egg rolls perfect with sweet n sour dip
- Tortellini Italian Skewers** Skewers marinated with balsamic basil with salami, mozzarella. olives & artichokes
- Caramelized Onion Dip** Fancy version of French onion dip served with homemade potato chips

Entrées

Entrées Selection Five - available ala carte - call for price

- Brandy and Orange Chicken Topped with Stuffed Shrimp** Chicken breasts glazed in a brandy orange sauce topped with crab stuffed shrimp
- Cornish Hens Stuffed with Sausage Stuffing** Cornish hens stuffed with sausage stuffing and baked with herb glaze served with creamy gravy
- Salmon & Scallop Kabobs** Marinated scallops and shrimp kabobs with peppers, zucchini and pineapple in a sweet herb sauce
- Sea Scallops with Vermouth** Seared Sea scallops with vermouth finished with artichoke capers and shallots
- Apricot Stuffed Lamb Chops** Tender lamb chops stuffed with apricots and marinated in a sweet rosemary onion sauce
- Lobster & Linguini** Chunks of lobster in a cream tomato sauce tossed with fettuccini
- Prime Rib** Juicy prime rib roasted served with fluffy horseradish sauce
- Spinach Blue Cheese Stuffed Filet Mignon** Spinach bacon and blue cheese stuffed filets roasted and served with béarnaise sauce
- Veal Oscar** Veal cutlets topped with asparagus crabmeat and finished with hollandaise sauce
- Crab Stuffed Tenderloin** Beef tenderloin stuffed with an artichoke garlic crab stuffing grilled to perfection
- Lobster Stuffed Filet of Beef** Beef tenderloin stuffed with lobster drizzled with lemon butter finished with light white wine drizzle

- Sauerkraut Balls** Sausage and sauerkraut balls fried and baked - very tasty
- Tomato Bruschetta** French bread stuffed and baked with tomato basil balsamic and topped with fresh parmesan cheese and bacon crumbles.
- Basil Cheese Roulade** Cheese log with basil spinach walnut sun dried tomato center. Served with crackers
- Chipped Beef Appetizer** Creamy hot dip with chipped beef served with crackers
- Sausage Puffs** Spice sausage mixture enveloped into a pastry puff
- Bruschetta** Toasted Baguette with olive paste topped with tomato basil and parmesan cheese
- Mini Onion Quiches** Bite sized quiches with onion and Swiss cheese
- Spinach Dip** Creamy spinach dip served in a bread bowl
- Spinach Feta Strudel Slices** Phyllos slices with spinach and feta
- Greek Mini Pizzas** Garlic pitas topped with tomatoes, olives, feta and provolone
- Swiss Artichoke Puffs** Zesty artichoke on top of toasted rye round topped with Swiss cheese
- Sweet n Sour Sausage Balls** Mini sausage balls with zesty sweet-n-sour sauce
- Veggy Cheese Pizza** Always a crowd favorite - bite size veggy pizza with zesty ranch
- Taco Dip** Creamy dip with taco seasonings served with tortilla chips
- Bacon & Two Onion Cheesecake** Great spread-onion, bacon and cheese served with crackers
- South of the Border Potato Skins** Potato skins stuffed with spicy Mexican cheese, salsa, guacamole and sour cream
- Stuffed French Bread Pizza Rustica** Thick French bread pizzas stuffed with Italian meats and cheeses
- Olive Rosemary Crostini** Crisp garlic crostini with olive, rosemary tapenade

Appetizers

Appetizers Selection Two - available ala carte - \$90 per 50

- Grilled Portobellos** With tomatoes and fresh mozzarella. Great for a side dish or awesome using criminis for passing
- Crab & Shrimp Tostadas** Crispy nacho chips with Mexican seasoned crab and shrimp
- Lemon Dill Chicken Salad Stuffed Eggs** A twist on deviled eggs -stuffed with lemon dill chicken salad
- Louisiana Poppers** Cream cheese jalapeno poppers enclosed in sausage with a crisp buttery coating
- Mini Roast Beef Sandwiches** Mini roast beef sandwiches served in mini pitas with horseradish sauce
- Hot Roast Beef Party Sandwiches** Hot tasty mini roast beef and cheese sandwiches with sweet hot mustard
- Sesame Chicken Strips** Golden marinated sesame chicken strips served with honey mustard
- Chicken Quesadilla** Traditional chicken quesadilla with jack cheese jalapenos and tomatoes
- Hot Crab Dip** Hot Creamy Crab dip served with crackers
- Layered Crab Spread** Lemon garlic cream cheese mixture topped with spicy chili sauce and crab served with crackers
- Reuben Rolls** Slices of flaky pastry filled with corn beef, Swiss cheese, sauerkraut and mustard
- Miniature Teriyaki Pork Kabobs** Teriyaki pork with mandarin oranges and sweet peppers on skewers
- Buffalo Chicken Wings** Hot buffalo style-best you ever tasted!
- Tortellini Kabobs** Kabobs with tortellini, shrimp, mushrooms, pepper, broccoli with zesty garlic tomato sauce
- Prosciutto Asparagus** Crisp asparagus spears wrapped with Prosciutto and finished with fresh parmesan cheese
- Lavish Pizzas with Smoked Cheese and Ham** Mini flat bread pizzas with prosciutto and smoked mozzarella
- Spinach & Artichoke Stuffed Portobellos** Meaty portabellas stuffed with spinach artichokes cheese stuffing and topped with fontina cheese
- Spicy Wings** Zesty Louisiana style sweet hot wings

Entrées Selection Four (continued)

- Shrimp & Sausage over Creamy Garlic Pasta** Grilled shrimp and smoked sausage served over angel hair with a creamy garlic sauce
- Crab Stuffed Chicken Breasts** Chicken breasts stuffed with crabmeat stuffing served with a mushroom white wine sauce and topped with melted Swiss cheese
- Spiral Cut Ham** Sweet crusted spiral cut ham
- Apricot Ginger Salmon** Salmon filets grilled and finished with a ginger apricot sauce
- Salmon with Garlic Mustard & Herbs** Salmon filets broiled with tangy mustard garlic and herbs
- Grilled Beer Salmon** Salmon filets rubbed with sweet garlic and grilled with beer
- Swordfish with Balsamic Glaze** Grilled Swordfish with a sweet balsamic glaze
- Coconut Shrimp with Orange Dipping Sauce** Crispy coconut shrimp served with spicy orange dipping sauce
- Crab Cakes** Lump crab cakes fried till golden served with garlic aioli

It has always been a dream of mine to own a business where I can do what I love everyday. I have been blessed with this business. I am very excited to share my venture with you. Thank you for your support.

Missy Licht

Entrées

Entrées Selection Four - available ala carte \$80 small tray or \$150 large tray

Creole Chicken with Crab Artichoke Stuffing Chicken cutlets stuffed with crab artichoke stuffing finished with a smooth creole sauce

Veal Marsala Lightly breaded veal cutlets sautéed with onion and peppers and mushrooms with marsala wine sauce

BBQ Ribs We serve them either with a dry rub or zesty hot wet sauce. You will love them

Mushroom Horseradish Stuffed Steaks Juicy steaks stuffed with mushroom horseradish mix finished with tangy steak sauce

Veal Scaloppini Veal cutlets served with a light lemon wine sauce garnished with fresh lemon

Veal Scallops and Mushrooms in Cream Sauce Veal medallions served in rich vermouth mushroom cream sauce

Veal & Hot Peppers Breaded veal cutlets with hot peppers finished with a white parmesan cream sauce

Stuffed Pork Tenderloin Grilled pork tenderloin coated with honey mustard and stuffed with spinach

Creamy Fettuccine with Salmon Fettuccine topped with creamy salmon mushroom sauce

Linguini with Red Seafood Sauce Zesty red sauce with shrimp and scallops tossed with linguini

Seafood Primavera Shrimp scallops crabmeat with fresh vegetables served in a creamy rich white sauce served over fettuccine

Greek Shrimp Feta Penne Shrimp in a Greek red sauce seasoned with feta and tossed with penne

Penne with Salmon & Asparagus Salmon and asparagus toss with penne in a light wine sauce

Grilled Shrimp Scampi on Angel Hair Angel hair tossed with garlicky shrimp scampi

Angel Hair Pasta Alfredo with Lump Crabmeat Decadent alfredo sauce topped with lump crab meat served over angel hair

Appetizers

Crispy Coconut Maui Chicken Dippers Coconut crusted chicken strips served with sweet spicy Maui mustard dip

Stuffed Banana Peppers Sausage stuffed banana peppers with tomato sauce and mozzarella

Appetizers Selection Three - available ala carte - \$115 per 50

Bacon Wrapped Scallops Marinated scallops wrapped in bacon

Sullivan Island's Shrimp Marinated shrimp with artichokes and capers

Crab Cakes with Caper Dill Sauce Mini crab cakes garnished with creamy dill caper sauce

Shrimp Bruschetta Crisp Baguettes topped with garlic shrimp & Manchego cheese garnished with fresh guacamole

Crab Avocado and Tomato Martini Very elegant served in martini glasses lump crab with avocado remoulade sauce. Garnished with stuffed olives ala carte extra charge

Pepperoncini Shrimp Large shrimp sautéed in garlic and pepperoncini

Wasabi Crab and Green Onion Pancakes Wasabi crab on top of mini green onion pancakes

Teriyaki Salmon Strips Sesame teriyaki salmon on skewers garnished with green onions

Shrimp Shooters Served in shot glasses marinated shrimp in zesty vinaigrette ala carte extra charge

Curry Coconut Shrimp Bites Shrimp bite on top of coconut curry crescent

Crab Stuffed Portobello Mushrooms Creamy crab stuffed portabellas

Grilled Shrimp Cocktail with Horseradish Cream Dip Grilled lemon shrimp served with zesty horseradish cream dip

Pan Seared Shrimp and Scallop Skewers Tangy seared shrimp and scallops served with lemon

Soups

Soup Selection One - available ala carte \$7 per quart

- Beef & Lentil Soup** Beefy vegetable soup with lentils and herbs
- Tomato Soup with Pancetta** Creamy tomato soup - pancetta adds great flavor finished with mascarpone
- Pasta e Fagioli** Classic Italian comfort food with herbs, beans and finished with grated parmesan
- Italian Wedding Soup** Traditional wedding soup with mini meatballs in a chicken-based broth
- Chicken Noodle Soup** Chunks of chicken with hearty egg noodles - perfect
- French Onion Soup** Classic onion soup topped with toasted bread and melted gruyere cheese
- Chili** Thick & spicy chili - lots of meat complemented with tomatoes, onions and beans

Soup Selection Two - available ala carte \$10 per quart

- Chesapeake Chowder** Hearty creamy chowder with shrimp crab and red potatoes
- New England Clam Chowder** Rich & creamy chowder with fresh clams and potatoes
- Jambalaya** New Orleans favorite with chicken, andouille sausage and shrimp in a spicy vegetable broth served with rice

Whether you are tired of fast food and want a healthy family dinner, are hosting a cocktail party, trying to impress the boss, in-laws, friends, etc, or you are having a big celebration, we will be there to create a wonderful culinary experience.

Entrées Selection Three (continued)

- Grilled Pesto Prosciutto Chicken with Basil Cream** Chicken breasts stuffed with prosciutto and pesto grilled and finished with basil cream sauce
- Spicy Braised Short Ribs with Peach Gravy** Spicy rubbed short ribs braised and served with savory peach gravy
- Beef Medallions with Rosemary Sauce** Medallions of beef tenderloin served with a rich savory rosemary red wine sauce
- Grilled Steak and Peppers** Seasoned grilled steak with grilled peppers finished with a zesty onion sauce
- Braciolo** Steak stuffed with Prosciutto stuffing finished with a rich red wine mushroom sauce
- London Broil with Mushroom Vinaigrette** Marinated London broil sliced and served with mushroom vinaigrette
- Zesty Pork Loin with Apricot Sauce** Ginger soy marinated pork loin finished with apricot sauce
- Stuffed Pork Chops** Rib pork chops stuffed with herb stuffing and topped with spicy tomato sauce
- Pork Tenderloin with Chimichurri** Marinated and grilled pork tenderloin served with spicy garlic jalapeno chimichurri
- Herb Flounder with Lemon Vinaigrette** Flounder filets broiled with garlic lemon and herbs drizzled with lemon vinaigrette
- Flounder Roll ups with Blue Cheese Stuffing** Flounder filets stuffed with blue cheese stuffing finished with lemon butter
- Linguini with Fresh Clam Sauce** Linguini tossed with fresh clams finished in a light clam sauce

Entrées

Entrées Selection Three - available ala carte \$65 small tray or \$110 large tray

Lemon Chicken Lasagna Lasagna layered with grilled chicken Italian cheeses and lemon Alfredo sauce

Lasagna Mile high lasagna layered with Bolognese and cheeses

Rigatoni with Steak Hearty rigatoni in a tomato wine sauce topped with chunks of rib eye finished with parmesan cheese

Chicken & Swiss Extraordinaire Seasoned chicken breasts served on Swiss covered French bread topped with mushroom wine sauce

Chicken Breasts with Artichoke Cheese Stuffing Breaded chicken breasts stuffed with artichoke and Monterey jack cheese stuffing

Cashew Chicken Stir fried chicken with crisp veggys in an oriental brown sauce finished with cashews

Coq au Vin Classic chicken thighs cooked with bacon in a savory red wine sauce with small red potatoes and mushrooms

Chicken Breasts Stuffed with Tomato & Mozzarella Chicken breasts stuffed with roma tomatoes and shredded mozzarella and basil finished with marsala sauce

Chicken Divan Sliced chicken breasts served on top of broccoli spears finished with a creamy white wine sauce and topped with Gruyere cheese

Chicken Rolls Chicken breasts wrapped with ham & muenster cheese topped with a mushroom wine sauce

Kotopita Chicken stuffed phyllo rolls served with béchamel. A Greek favorite

Chicken Saltimbocca Chicken breasts topped with prosciutto and Monterey jack cheese finished with a creamy mushroom vermouth sauce

Salads

Salads Selection One - available ala carte \$30 small tray or \$45 large tray

Baby Blue Salad Crisp greens with tangy blue cheese complemented with sweet oranges and strawberries topped with spicy sweet pecans and balsamic vinaigrette

Herbed Salad with Grilled Balsamic Vegetables Baby greens and tomatoes topped with grilled balsamic marinated vegetables finished with feta and Romano

Strawberry Spinach Salad Spinach with strawberries bacon and walnuts dressed with tangy sweet n sour poppy seed dressing.

Roasted Sweet Potato Salad Roasted sweet potatoes and onions served on spinach finished with a warm bacon dressing

Cinnamon Apple Salad Warm cinnamon apples tossed with greens goat cheese and walnuts finished with tangy raspberry vinaigrette

Pesto Pasta Salad Spring pasta tossed with pesto sauce cherry tomatoes and pine nuts

Angel Hair with Roasted Red Peppers, Feta and Herb Dressing Angel hair tossed with roasted red peppers feta olives finished with herb dressing

Greek Salad Crispy greens with cukes olives tomatoes and feta finished with lemon dressing

Marinated Peppers Roasted bell peppers marinated with zesty herb dressing finished with feta

Coleslaw Always a crowd favorite

Rockefeller Salad Crisp romaine with artichokes hearts of palm bacon and blue cheese finished with tangy vinaigrette

Spinach and Roasted Red Pepper Salad with Honey Balsamic Dressing Simple spinach salad perfect mix of sweet and savory

Boston Lettuce with Chili Toasted Walnuts, Blue Cheese & Oranges Buttery Boston lettuce tossed with spicy walnuts blue cheese and orange segments finished with mustard vinaigrette

Salads

Salads Selection One (continued)

- Caesar Salad** Romaine hearts with shaved parmesan finished with creamy Caesar dressing
- Spinach Salad** Traditional spinach salad with bacon mushrooms and warm sweet n sour dressing
- Tortellini Salad** Cheese tortellini, pepperoni, pepper jack cheese broccoli and cauliflower tossed with balsamic vinaigrette
- Bibb Lettuce with Balsamic Onions** Buttery bibb lettuce with balsamic onions spiced walnuts pears and blue cheese finished with warm bacon vinaigrette dressing
- Potato Salad** Traditional creamy flavorful potato salad
- Chinese Salad** Cabbage mix with crispy noodles and almonds tossed with sweet n sour dressing
- Tossed Salad** Loaded tossed salad your choice of dressing

Salad Selection Two - available *ala carte* \$45 half tray or \$80 large tray

- Asparagus & Goat Cheese Salad** Crisp asparagus on bibb lettuce with tomatoes goat cheese and pine nuts dressed with basil vinaigrette
- Lemon Basil Shrimp Salad** Lemon basil marinated shrimp served over greens finished with fresh lemon vinaigrette
- Crispy Asian Salad** Chicken breast broccoli carrots and mandarin oranges on top of a bed of mixed greens finished with an Asian dressing sliced almonds and crisp won ton strips
- Shrimp Grand Marnier Salad** Greens tossed with creamy dressing topped with Grand Marnier marinated shrimp.
- Asparagus Salad** Asparagus spears & tomatoes drizzled with zesty blue cheese dressing
- Salada di Antipasto** Mixed greens tossed with salami mozzarella olives artichokes roasted red peppers finished with Italian dressing
- Tomato, Mozzarella & Basil** Thick sliced tomatoes topped with fresh mozzarella sprinkled with basil finished with balsamic vinaigrette

Entrées Selection Two (continued)

- Lemon Chicken with Mushrooms & Artichokes** Lemon chicken sautéed with mushrooms and artichokes served with a savory cream sauce
- Spinach Feta Chicken Breasts** Chicken breasts stuffed with spinach and feta finished with a white wine mushroom sauce
- Kung Pao Chicken** Spicy Chinese dish bite size chicken pieces stir fried with peanuts cooked in very spicy sauce
- Chicken Marsala** Chicken breast finished with marsala and mushrooms a favorite
- Chicken Parmigiana** Breaded chicken cutlets with zesty marinara sauce topped with melted mozzarella
- Chicken Catchitture** The best you ever had chicken thighs with zesty vegetables in a savory tomato sauce
- Stir Fried Orange Beef** Stir fried beef and mixed vegetables in a zesty orange sauce
- Stuffed Flank Steak** Flank steak stuffed with herb stuffing topped with thick zesty tomato sauce
- Soy Flank Steak** Flank steak marinated with an oriental marinade served thinly sliced
- Beef Burgundy** Chunks of sirloin cooked in a savory burgundy sauce served over buttery egg noodles
- Teriyaki Fish Filets** Teriyaki marinated sole filets broiled and finished with teriyaki pineapple sauce
- Broccoli Stuffed Sole** Sole filets stuffed with herb broccoli cheese stuffing finished with a creamy wine sauce

Entrées

Entrées Selection Two - available ala carte \$52.50 small tray or \$85 large tray

- Lasagna Rolls** Spinach prosciutto stuffed lasagna rolls over white cream sauce topped with marinara and melted mozzarella
- Ravioli with Creamy Tomato Sauce** Meat or cheese ravioli or combination topped with a creamy tomato sauce finished with grated parmesan and basil
- Penne with Sausage Artichokes and Sun Dried Tomatoes** Penne with hot sausage artichokes sun dried tomatoes with fresh basil and mozzarella
- Fettuccine Alfredo** Creamy rich alfredo sauce tossed with fettuccine
- Italian Sausage Stuffed Shells** Sweet Italian sausage mixed with cheeses and stuffed in shells topped with marinara sauce
- Chicken Carbonara** Spaghetti with pancetta, parmesan cheese topped with chicken and finished with walnuts and lemon zest
- Chicken Piccata Pasta** Chicken tossed with penne and capers in a lemony piccata sauce
- Southern Stuffed Rosemary Chicken** Cornbread stuffed chicken breasts with mushrooms and rosemary gravy
- Sweet Sesame Chicken** Strips of chicken breast in a sweet oriental sauce served over rice garnished with toasted sesame seeds and green onions
- Grilled Chicken with Orange Jalapeno Glaze** Grilled chicken thighs with sweet hot orange jalapeno glaze
- Chicken Capresi with Tomato Basil Cream** Chicken breasts breaded with Italian breading and feta served with tomato basil cream
- Chicken Fontinella with Lemon Mushroom Sauce** Romano crusted chicken breast topped with fontinella served on top of lemon mushroom wine sauce garnished with fresh lemon slices

Side Dishes

Side Dishes Selection One - available ala carte \$40 small pan or \$70 large pan

- Green Bean & New Potato Salad** Fresh green beans and red potatoes tossed with rosemary vinaigrette
- Spicy Roasted Sweet Potato Fries** Crisp sweet potato fries seasoned with spicy seasoning
- Roasted Garlic Smashed Potatoes** Creamy mashed red potatoes blended with roasted garlic
- Apple Pecan Stuffed Sweet Potatoes** Baked sweet potatoes stuffed with spiced apples and topped with toasted pecans
- Southern Sweet Potatoes** Sweet potato casserole topped with brown sugar and pecan coating
- Beans & Greens** Greens and cannellini beans sautéed in garlic oil seasoned and served with parmesan cheese
- Red Potatoes with Olives & Capers** Baby red potatoes seasoned and tossed with olive oil capers and black olives
- Stuffed Potatoes** Potatoes stuffed with bacon and cheese
- Macaroni & Cheese** Creamy mac n cheese with a crisp topping
- Hot Green Bean & Potato Salad** Chunks of potatoes and crisp green beans tossed with a creamy garlicky sauce topped with bacon
- Cheesy Potatoes** Hash brown potatoes with cheesy sauce topped with crisp topping
- Lemon Horseradish Potatoes** Small potatoes roasted in horseradish mixture and finished with lemon and parsley
- Scalloped Potatoes** Sliced potatoes baked in creamy cheesy white sauce
- Crispy Twice Cooked New Potatoes with Garlic Aioli** New potatoes baked then fried crispy topped with garlic aioli
- Rosemary Green Beans** Fresh green beans sautéed in olive oil and fresh rosemary finished with chopped pecans and lemon zest

Side Dishes

Side Dishes Selection One (continued)

- Green Beans Provencal** Crisp green beans and grape tomatoes tossed in herb vinaigrette
- Green Beans Almondine** Crisp green beans with almonds and lemon
- Orange Ginger Glazed Carrots** Baby carrots cooked and glazed with a ginger orange sauce
- Italian Roasted Peppers** Red green & yellow peppers roasted and marinated in Italian dressing tossed with basil
- Balsamic Glazed Vegetables** Mixed vegetables glazed with sweet balsamic vinegar
- Green Bean Casserole** Favorite green beans in creamy mushroom soup topped with crispy onions
- Honey Glazed Carrots** Baby carrots glazed with sweet honey and brown sugar seasoned with salt and pepper
- Roasted Fresh Tomatoes** Fresh tomatoes drizzled with herb dressing and roasted
- Sweet Corn** Sweet corn in a butter sauce
- Roasted Broccoli in Garlic** Fresh roasted broccoli in garlic lemon sauce
- Balsamic Butter Glazed Baby Carrots** Baby carrots glazed with sweet balsamic vinegar finished with creamy butter and herbs
- Green Beans with Bacon & Shallots** Crisp green beans sautéed with shallots and topped with bacon

We use only the freshest ingredients and prepare each dish with care to insure a delicious and beautiful presentation which will be the hit of your special event.

Entrées

Entrées Selection One - available ala carte \$35 small tray or \$60.50 large tray

- Broccoli Pasta Alfredo** Bow tie pasta tossed with broccoli in a creamy alfredo sauce
- Penne with Vodka Sauce** Penne with vodka cream sauce
- Carbonara** Spicy garlic wine sauce with pancetta served tossed with Romano cheese and rigatoni
- Rigatoni or Penne with Tomato Sauce** Pick your pasta with tomato sauce
- Baked Ziti** Ziti in tomato sauce baked topped with mozzarella cheese
- Chicken Enchiladas** Tortillas wrapped with creamy spicy chicken mixture topped with Monterey jack cheese garnished with green onions tomatoes and olives
- Sticky BBQ Chicken** Perfect blend of spicy hot bbq sauce smothered on grilled chicken pieces
- Twice Grilled BBQ Chicken Burrito** Burritos stuffed with grilled bbq chicken breast and jack cheese grilled again with zesty bbq sauce and finished with melted jack cheese
- Fried Chicken** Buttermilk fried chicken pieces crispy on the outside juicy on the inside
- Chicken Fried Steaks** Great comfort food cube steaks breaded and fried served with country gravy
- Swedish Meatballs** Tasty meatballs served with creamy sauce great over noodles
- Beef Stroganoff** Chunks of sirloin served in a creamy sauce served over egg noodles
- Beef Stew** Hearty stew with chunks of beef carrots and potatoes
- Stuffed Cabbage** Beef stuffed cabbage with a tasty tomato sauce
- Tilapia with Citrus** Tilapia filets sautéed and finished with a tangy citrus zest

Sandwiches

Sandwiches Selection Two - available ala carte \$10.95 per person

Spicy Fish Tacos with Pineapple Salsa Chunks of seasoned fish served in tortillas served with pineapple salsa and guacamole

Tuna & Artichoke Panini Ciabatti bread spread with tapenade filled with tuna and artichoke salad

Grilled Steak Sandwiches Seasoned sliced rib eye steak topped with spicy arugula on baguettes with gorgonzola cream

Hot Roast Beef Sandwiches with Horseradish Sliced eye of round roast beef served hot on rolls with horseradish sauce

King Crab Louie Sandwich Crab meat salad served on soft rolls with bibb lettuce and peppered bacon

Crab Melts Fresh crab salad served on English muffins with tomato and Swiss served open faced and baked 'til bubbly

Side Dishes Selection Two - available ala carte \$55 small tray or \$100 large tray

Chicken Club Stuffed Potatoes Potato stuffed with chicken bacon sun dried tomatoes and cheese topped with melted Swiss and cheddar cheese

Lobster Risotto Elegant creamy risotto complemented with lobster and drizzled with herb oil

Twice Baked Potatoes Stuffed potatoes with cheese baked twice

Champagne Risotto Arborio rice cooked with champagne combined with asparagus and finished with crisp prosciutto

Shrimp Risotto with Baby Peas Creamy risotto with shrimp and finished with crisp baby peas

Eggplant or Zucchini Parmesan Fried eggplant or zucchini layered with cheese and tomato sauce baked till bubbly

Grilled Corn on the Cob with Various Butters Sweet corn on the cob grilled in foil with choice of sweet lemon basil butter, lime cilantro butter, creamy wasabi butter or just salt and butter

Stuffed Zucchini & Bell Peppers Mixture of peppers and zucchini stuffed with ground turkey stuffing and topped with marinara

Horseradish Sauced Artichokes Artichokes sautéed with spinach and finished with a horseradish cream sauce

Asparagus Rollups Bunches of asparagus wrapped in crisp bacon drizzled with a tangy cheddar cheese sauce

Asparagus with Parmesan Curls Grilled asparagus in lemon served with fresh parmesan curls

Peppers Stuffed with Goat Cheese Sweet peppers stuffed with herb goat cheese baked till golden

412-655-3500

Sandwiches

Sandwiches Selection One - available ala carte \$8.95 per person

- Warm Prosciutto Stuffed Focaccia** Focaccia stuffed with prosciutto muenster baby spinach and roasted red peppers drizzled with balsamic vinaigrette served warm
- Chicken & Artichoke Salad** Creamy chicken and artichoke salad served on toasted Texas toast topped with melted jack cheese
- Turkey-Ham Rollups** Turkey ham and spinach wraps with garlic herb cheese
- Vegetable Panini with Mozzarella** Grilled eggplant zucchini and red onion served on a baguette with pesto, fresh mozzarella, basil and roasted red peppers
- Italian Muffuletta** Crusty bread layers with Italian meats and cheese topped with onion and arugula and finished with a tangy vinaigrette
- Peanut Chicken Pitas** Chicken peanuts snow peas carrots and romaine filled pitas with sesame ginger dressing
- Buffalo Chicken Sandwich** Fried chicken strips with buffalo sauce topped with carrots, celery and blue cheese dressing finished with crumbled blue cheese served on crusty buns
- Mu Shu Chicken Wraps** Spicy oriental chicken wrapped in tortillas with Napa cabbage mix
- BBQ Roast Beef Sandwich** Tangy bbq roast beef served on soft buns
- Curried Turkey & Ham Croissants** Turkey ham Swiss and asparagus on croissants baked and finished with curry sauce
- Chicken Club Sandwiches** Grilled chicken on a crusty roll piled with bacon, lettuce, tomato and ranch dressing
- Tuna Melt** Tuna and artichoke salad topped with Swiss cheese and baked 'til bubbly - open faced served on English muffins

- Antipasto Grinder** Crusty baguette brushed with garlic oil stuffed with tuna red onion hot peppers artichokes roasted red peppers capers olives and provolone cheese.
- Grilled Chicken Wraps** Marinated grilled chicken wrapped in tortillas with creamy sun dried tomato spread and basil
- Hot Dogs with Special Sauce** Hot dog topped with spicy beef sauce and cheddar cheese grilled
- Baked Eggplant Subs** Breaded eggplant served on crusty rolls topped with zesty tomato sauce and fresh mozzarella
- Spinach Artichoke Calzone** Hot calzone filled with Italian cheeses and a blend of garlic, artichoke and spinach served with marinara sauce
- Fajitas** Marinated grilled beef or chicken with various peppers and onions served with warm tortillas and all the fixings - salsa, tomatoes, jalapeno and sour cream
- Warm Turkey Muenster Wraps** Turkey breast and muenster cheese with bbq and coleslaw wrapped and lightly fried 'til crisp
- Italian Patty Melts** Sweet sausage patty smothered with onions peppers and provolone cheese grilled on Italian bread
- Pulled Pork BBQ Sandwich** Shredded bbq pork served on soft buns topped with coleslaw
- Meatball Subs** Meatballs and tomato sauce on crusty buns topped with melted mozzarella cheese
- Taco Bar** Self serve taco bar with all the fixings
- Italian Hoagie** Italian meats with onion, tomato, lettuce and cheese with Italian dressing. Served hot or cold
- Mixed Croissant Sandwiches** Variety of ham, turkey, roast beef and cheese served on croissants