• PRICES EFFECTIVE APRIL 1, 2016 • Prices subject to change without notice to reflect market conditions.

Station Brake Café presents



Our Name Says It All! 412-823-2000, ext. 0



www.STATIONBRAKECAFE.com

501 Station Street • Wilmerding, PA 15148

FUNERAL LUNCHEON BUFFET

Catering on Premises in one of our Banquet Rooms

\$10.95 per person

25 people or more in our NEW beautiful banquet facility Includes use of our 12' wide HD movie projector to show memories! (\$12.95 per person if under 25 People/15 minimum)

412-823-1600

Pick up; 25 people minimum, excludes beverages

ENTREES:

(Choice of two) Patent Recipe Chicken, Swedish or Italian Meatballs, Roast Beef w/Gravy, Rotini Pasta in Marinara, Kielbasa & Sauerkraut, Bite Size Hot Sausage, Virgina Baked Ham with Pineapple, Baked Cod, Canola Deep Fried Haddock, Chicken Marsala, Sliced Turkey Breast w/Gravy, Cheese or Meat Ravioli, Stuffed Shells, Baked Ziti. (May substitute 1 Hot for Cold Meat & Cheese Buffet w/condiments, relish tray, bread & buns).

SIDES:

(Choice of two) Buttered Parsley Potatoes, Haluski, Excellent Rice Pilaf, Mashed Potatoes, Green Bean Almondine, Mixed Vegetables, Southwest Fiesta Corn, Frangelico Glazed Baby Carrots, Baked Macaroni & Cheese, Potato & Cheese Pierogies, Smoked Baked Beans.

SALADS:

(Choice of one) Potato Salad, Vegetable Pasta, Tossed Salad w/dressing, Caesar Salad, Macaroni Salad, Cole Slaw, 3 Bean Salad, Fruit Salad (in season).

DESSERT:

(Choice of one) Assortment of Cookies, Assortment of Pies, Brownies, Cupcakes.

Includes linens, china and silverware. 7% Sales Tax and 18% Gratuity Additional.

Menu can be upgraded for an additional \$1.49 per person for each additional item ordered.

Alcohol Beverages available: Bar tab or cash bar. Coffee, tea, and soft drinks are included.

\$10.00 per hour Bartender Fee Waived • \$150.00 Room Fee Waived

When quality matters, combine our good food with your great taste!

The Bereavement Luncheon can only be used for a Funeral Luncheon - no other event.

www.STATIONBRAKECAFE.com

501 Station Street • Wilmerding, PA 15148

DINNER BUFFET

Catering on Premises in one of our Banquet Rooms • 412-823-1600

\$14.95 per person

\$16.95 per person

25 people or more (50 or more people, get one FREE hot dish) If under 25 people - Minimum 15 (In house only)

FRESH ASSORTED APPETIZERS:

Vegetable Platter, Assorted Cheese & Pepperoni Tray, Fruit Platter (in season)

ENTREES:

(Choice of two) Peppered Beef Burgundy (Filet Mignon Tips Seared with Cracked Black Peppersorns, Red and Green Sweet Bell Peppers in a Burgundy Wine Sauce), Chicken Picatta (Thin Medallions with Fresh Sliced Mushrooms in a Marsala Wine Sauce), Salisbury Steak with Gravy, Shrimp and Pasta Primavera (Pink Shrimp, Broccoli, Cauliflower and Sliced Black Olives tossed with Penne Pasta and a Roasted Garlic Alfredo Sauce), Baked Haddock Almondine (Baked in a Garlic Herb Butter), Gratineé with a Four Cheese Seasoned Crumb Coating then sprinkled with Toasted Almonds over Spiral Rotini with a Red Meat Sauce.

SIDE DISHES:

(Choice of two) Buttered Parsley Potatoes, Rosemary and Roasted Garlic Mashed Potatoes, Haluski, Excellent Rice Pilaf, Green Bean Almondine, Mixed Vegetables, Southwest Fiesta Corn, Frangelico Glazed Carrots, Wild Mushroom Risotto, Au Gratin Potatoes or Zucchini Ratatouille.

SALADS:

(Choice of one - 25 or more choose 2) Potato Salad, Vegetable Pasta, Tossed Salad w/Dressing, Caesar Salad, Macaroni Salad, Cole Slaw, Three Bean Salad.

DESSERT:

(Choice of one) Assortment of Fruit Pies, Brownies, Cookie Tray, Cupcakes, Cake.

Menu can be upgraded for an additional \$1.79 per person per additional item.

In-House Dinner Includes Dinner Rolls & Butter, White Linen Table Cloths, China and Silverware. 7% Sales Tax and 18% Gratuity Additional. Alcohol Beverages available: Bar tab or cash bar (\$10.00 per hour - Bartender Fee Waived). Complimentary coffee, tea and soft drinks will be provided (\$150.00 Room Fee Waived).

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501 Station Street • Wilmerding, PA 15148 • 412-823-1600

STATION BRAKE CAFE SIT-DOWN MENU

(Minimum of 15 people)
(+) 7% Tax and 18% Gratuity
Main Entrée
(Choice of Four)
In house only - 4 pm – 10 pm, closed Monday

Chicken Marsala\$18.99 Per Person		
Fresh sliced mushrooms and imported Italian marsala wine sauce		
Chicken Alfredo		
Fresh Whole Cream, roasted garlic, whole butter and a Tolibia Parmesan		
Pecorino Romano blend		
Boneless Stuffed Chicken Breast		
Stuffed with our homemade special blended stuffing		
Chicken Romano		
Romano cheese batter, pan sautéed and topped with a lemon caper butter		
Chicken Picatta\$17.99 Per Person		
Lemon juice and capers in a sweet butter cream sauce		
Chicken Neptune (Chef's Recommendation)\$29.99 Per Person		
Chicken, lobster meat, "dry" sea scallops in a lobster sherry cream sauce		
Herb Dijon Lamb Chops		
3-center cut USDA 5 oz. chops topped with fresh thyme and honey Dijon glaze		
Chef's Potpourri (Locally Famous)		
A trio of filet mignon, lamb chop and South African 1/4 lb. lobster tail		
Veal Parmesan (Culinary Classic)		
Marinara sauce and a blend of cheese over angle hair pasta		
Salmon Picatta (Fresh - not frozen)\$23.99 Per Person		
8 oz. filet broiled and topped with a lemon caper buerre blanc		
Baked Haddock Almondine\$17.99 Per Person		
Baked in herb butter, with Parmesan and Romano cheese seasoned crumb		
coating and toasted almonds		
Stuffed Banana Peppers		
Stuffed with a blend of sweet and hot sausage in marinara sauce		
Seafood Primavera		
Lobster, Shrimp and dry sea scallops sautéed and served in our imported		
Parmesan cream sauce		
New York Strip Steak		
USDA Choice broiled to your liking, served with Chef's sautéed mushrooms		
Black Angus Filet Mignon\$25.99 Per Person		
Broiled to your liking, served with Chef's popular sautéed mushrooms		
Includes Soup, Salad, Vegetable, Starch, Rolls, Butter, Dessert, Coffe, Tea, Soft Drinks,		

Linen and China. \$150.00 Room Fee (Waived)

Fremium Quality Entrée Features Two for \$25.00, Mix or Match—Single Dinner Entrée - \$13.99

LIMITED TIME OFFER! NOT VALID WITH OTHER COUPONS, DISCOUNT OFFERS OR PROMOTIONS!!

1. CHICKEN ROMANO

Freshly Pound Medallions of Chicken dipped in imported Romano Cheese batter, pan sautéed to a golden brown and topped with a lemon caper cream sauce.

2. MEAT & VEGETABLE LASAGNA

Lean ground chuck, Vegetables and Lasagna noodles baked with our chef's own "old world" Italian recipe pasta sauce.

3. PILLOW PASTA POTPOURRI

A medley of six different individually filled pastas, steamed, then topped with whole butter, virgin olive oil, fresh basil, roasted garlic and a variety of sun dried tomatoes.

4. STUFFED BONELESS CENTER CUT PORK CHOP

Stuffed with our homemade stuffing and served with pork gravy.

5. BONELESS STUFFED CHICKEN BREAST

Stuffed with our homemade stuffing and served with chicken gravy.

6. HAND BREADED FRIED SHRIMP

Hand breaded Gulf fried shrimp, served with lemon and our own cocktail sauce.

7. BLACKENED CHICKEN FETTUCCINE ALFREDO

Authentic blackened sliced chicken breast, tossed in our rich Romano/ Parmesan Alfredo sauce with fettucini noodles.

8. SHRIMP AND PENNE PRIMAVERA

Sweet Gulf shrimp sautéed with broccoli, cauliflower and black olives, then finished in a Parmesan cream sauce tossed with Penne pasta.

9. PEPPERED BEEF BURGUNDY

Tender tips of Filet Mignon sautéed with sweet bell peppers and cracked black pepper, simmered in a burgundy wine sauce and served over Jasmine rice.

10. CHICKEN PARMESAN

Boneless Skinless Chicken Breast, hand breaded then topped with a Basil marinara and Provolone cheese, served with grated Parmesan.

11. CITRUS POACHED SALMON

9oz. Salmon Filet (fresh, never frozen) poached in a citrus Tarragon glaze, topped with toasted almonds.

12. STUFFED BANANA PEPPERS

Fresh, banana peppers stuffed with a blend of our sweet and hot sausage stuffing and simmered in our own marinara sauce.

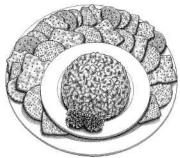
All entrées come with dinner rolls and butter and your choice of two: Fries, soup, tossed salad, vegetable or starch of the day.

Add Garlic Toast - \$1.99

Extra Side – \$1.99

Sweet Tooth - \$3.99









Shrimp Platter

Includes lemon wedges and cocktail sauce. Medium peel & eat shrimp (12 dz.) ...\$59.00 Jumbo ready to eat shrimp (6 dz.) ...\$79.00

Fresh Fruit Platter

We try to use as much fresh fruit as possible depending on the time of the year!
Serves 30\$66.00

Fresh Fruit cut up in a Watermelon

Basket Serves 30 (includes refill pan) ...\$56.00

Cheese & Sliced Pepperoni Platter

Cheese Ball with Assorted Crackers

Choice of shrimp cheese ball, crab meatball, party cheese ball, cream cheese ball or roquefort. Serves 15\$34.00

Fresh Vegetable Platter

Coffee or Beverage Set-Up

Cold Salads

Deviled Eggs

30 Halved on a tray\$35.00

Tea Sandwiches

50 Sandwiches\$65.00

Decorated Assorted Cookie Trays

8 dozen - **\$54.00**

12 dozen - \$72.00 • 14 dozen - \$82.00

(mention this promotion when ordering - 1 coupon per person per order)

Buy 1 full size pan of any of the covered dishes marked with a *STAR* and receive a 15 piece bucket of our patented recipe chicken FREE!

(NOT VALID WITH OTHER OFFERS)

Let us fulfill your obligation "SUCCESSFULLY" to bring a covered dish!

ENHANCE your buffet by choosing from the following . . .

Shrimp or Veggie Egg Rolls (3 oz.) Excellent!
Potato & Cheese Pierogies\$17.50/dozen - \$45.00/3 dozen
Breaded Provolone Sticks (full size)\$6.95/dozen
Jumbo Stuffed Shells
Stuffed Cabbage (Homemade)
Jumbo Cheese or Beef Ravioli
★ Homemade Spiral Pasta
★ Smoked Baked Beans (<i>Our Own</i>) 1/3 - \$26.00, 1/2 - \$37.00, full - \$65.00
★ Haluski (Ethnic Specialty)
★○ Breaded Zucchini
★ ○ Breaded Cauliflower
★○ Breaded Mushrooms
O HOMEMADE! - YOU CAN MIX AND MATCH
★ Baked Ziti
for Pepperoni and Sausage add additional .\$5.00 - 1/3, \$7.00 - 1/2, \$9.00 - full
★ Macaroni and Cheese (<i>the best</i>) 1/3 - \$28.00, 1/2 - \$39.00, full - \$67.00
★ Rice Pilaf
★ Parsley Potatoes
★ Homemade Mashed Potatoes
Gravy - Chicken or Beef
★ Green Bean Almondine
★ Mixed Vegetables
★ Roast Beef with Gravy
★ Virginia Baked Ham
★ Ham off the Bone
★ Turkey Breast with Gravy
★ Kolbassi and Sauerkraut
★ Meatballs (Swedish or Italian)1/3 - \$32.00, 1/2 - \$47.00, full - \$69.00
★ Hot Sausage (bite size)
Hot Sausage or Kolbassi Sandwich (minimum 16)
\$3.89 each, with cheese add 39¢ each

SMOKED

Full-size slabs of pork spareribs cut into pieces with side of BBQ Sauce 1 slab - \$24.99 • 2 slabs - \$38.99 • 4 slabs - \$69.00

Salads

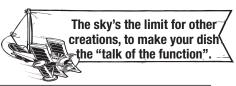
Tossed Salad & Dressing	.1/3 - \$22.00, 1/2 - \$43.50, full - \$59.00
★ Potato Salad (Famous)	.1/3 - \$22.00, 1/2 - \$43.50, full - \$65.00
★ Macaroni Salad	.1/3 - \$22.00, 1/2 - \$43.50, full - \$65.00
★ Vegetable Pasta Salad	
★ Cole Slaw	.1/3 - \$22.00, 1/2 - \$43.50, full - \$65.00
★ Three Bean Salad	
★ Fruit Salad (Available on package buffet -	
★ Linguini Salad for \$1.25 additional)	
With cubed meats, cheeses and vegetab	les (Very Popular)

Dessents

Dirt "A crowd pleaser!"\$32.00 third size/\$62.00 full size

PORTION APPROXIMATIONS: 1/3 size accomodates 15 guests 1/2 size - accommodates 30 guests • Full size - accommodates 60 guests

Premium Hot Covered Dishes



PORTION APPROXIMATIONS: 1/3 size accomodates 15 guests 1/2 size - accomodates 30 guests • Full size - accomodates 60 guests

Royal Roast Beef Asparagus Rolls Always a Hit!
Fresh steamed asparagus and horseradish cream cheese, rolled up in a USDA
choice paper thin blanket of roast beef. Served cold 3 dozen \$65.00
(available when asparagus is in season only)
Stuffed Banana Peppers
Whole garden fresh peppers, cut in half then filled with the chef's special
blend of hot & sweet sausage served with marinara sauce topped with
grated cheese 3 dozen pieces \$49.00
Stuffed Mushrooms
To entice your palate, mushrooms stuffed two ways: crabmeat and
seasoned sausage
All crab
Picatta Style*
Thinly pounded medallions with fresh squeezed lemon, imported capers,
mushrooms and cream butter.
Chicken
Veal
Marsala Style*
Thin medallions with fresh sliced mushrooms in a marsala wine sauce.
Chicken
Veal
Accommodating portion of jasmine rice or choice of pasta
1/3 - \$15.00, 1/2 - \$23.00, full - \$35.00
Peppered Beef Burgundy
Filet mignon tips seared with cracked black peppercorns, red and green
sweet bell peppers in a burgundy wine sauce served with steamed jasmine
rice
Medallions of Filet Mignon Thinly pounded medallions of beef sauteed with shallots and mushrooms
in a portwine demi sauce with jasmine rice.
1/3 - \$58.00 1/2 - \$89.00 full - \$145.00
Salisbury Steak with Gravy Made from Scratch!
Authentic and homemade 1/3 - \$47.00, 1/2 - \$77.00, full - \$109.00
Bakala An Ethnic Speciality!
Dish of classic Cod, potatoes, onions and garlic tossed with olive oil.
1/3 - \$39.00 1/2 - \$68.00 full - \$99.00
Pink shrimp, broccoli, cauliflower and sliced black olives tossed with penne
pasta and a roasted garlic Alfredo sauce.
Shrimp Scampi
Fresh shrimp sauteed in garlic lemon butter served atop angel hair pasta.
Haddock Fish (superior quality fish - not Cod)
Fresh not frozen, served baked or fried

Asian Stir Fry Your choice of steak, shrimp or chicken. Wok fried with sweet peppers, onion, broccoli, carrots and mushrooms, served with jasmine rice. Steak
An Italian staple: roasted pork, beef and veal are used to make this hearty Italian sauced served with fusilli pasta.
Lean ground chuck, vegetables and lasagna noodles baked with our chef's own old world Italian recipe sauce.
Only the freshest garden vegetables baked with our chef's own old world recipe with fresh basil and parmesan cream sauce.
Eggplant Parmesan Hand breaded eggplant layered with four cheeses, fresh basil and baked with marinara sauce
Red, Idaho and Yukon Gold potatoes whipped together with fresh rosemary and roasted garlic 1/3 - \$34.00, 1/2 - \$47.00, full - \$79.00 Wild Mushroom Risotto
A blend of wild and domestic mushrooms blended with Arborio wide grain rice
Au Gratin Potatoes A trio of potatoes baked with our blend of white and yellow super sharp cheddar cheeses then topped off with our signature bread crumb coating.
Wild Rice Pilaf
Wild and whole grain rice baked with a mire pout of fresh diced vegetables
Fresh zucchini, peppers, onions, and mushrooms sauteed in olive oil with garlic and finished with fresh basil marinara.
Frangelico Glazed Baby Carrots
Garden fresh baby carrots glazed with butter and Frangelico liquor then tossed with toasted almonds 1/3 - \$42.00, 1/2 - \$76.00, full - \$112.00 Southwest Fiesta Corn
Super sweet corn, scallions, roasted sweet red and green peppers blended with southwest seasonings and whole butter.
Broccoli and/or Cauliflower Au Gratin Fresh broccoli and / or cauliflower baked in a cheddar cheese cream sauce
with our signature bread crumb coating

ON PREMISE BANQUET PACKAGES

Catering on Premises in our Banquet/Party Room!

(from 25 - 125 People) Room Fee: \$150.00

Fee reduced to \$50.00 when choosing menus 1,2,3 or 4.

Menu #1

Salad (Choice of one)
Potato Salad • Vegetable Pasta
Tossed w/Dressing • Macaroni Salad
Cole Slaw
Over 50 (two choices)

Hot Dishes (Choice of three)

Patent Recipe Chicken
Swedish Meatballs
Roast Beef w/Gravy
Rotini Pasta in Marinara
Kolbassi & Sauerkraut
Hot Sausage
Haddock Fish Baked or Fried
Buttered Parsley Potatoes
Green Bean Almondine
Mixed Garden Vegetables
Over 50 (four choices)

Fresh Dinner Rolls & Butter, Coffee, Soft Drinks & Iced Tea

Cost per person: \$9.99 7% tax plus 18% service charge

Menu can be upgraded for an additional \$1.79 per person for each additional item ordered. Desserts are available for \$1.49 person. (Choice of Cake, Cookies, Brownie or Ice Cream)

> ALCOHOL BEVERAGES AVAILABLE FOR AN ADDITIONAL CHARGE.

Menu #2

Assorted Deli Platter

Virginia Baked Ham, Roast Beef, Turkey Breast, Hard Salami, American, Swiss, Provolone, & Longhorn Cheese

Relish Tray

Lettuce, Tomato, Onion, Pickle, Hot Peppers & Olives

Salad (Choice of one)
Potato Salad • Vegetable Pasta
Tossed w/Dressing • Macaroni Salad
Cole Slaw
Over 50 (two choices)

Hot Dishes (Choice of two)

Patent Recipe Chicken
Swedish Meatballs
Roast Beef w/Gravy
Rotini Pasta in Marinara
Kolbassi & Sauerkraut • Hot Sausage
Haddock Fish Baked or Fried
Buttered Parsley Potatoes
Green Bean Almondine
Mixed Garden Vegetables
Over 50 (three choices)

Sandwich Buns, Coffee, Soft Drinks & Iced Tea

Cost per person: \$10.59 7% tax plus 18% service charge

SPECIAL AND SUBSTITUTE ITEMS AVAILABLE UPON REQUEST.

PRICES SUBJECT TO MARKET CHANGE.

ON PREMISE BANQUET PACKAGES

• Ask about our Gourmet Rehearsal Dinner Menu! • (consult Chef or Maitre'd)

Menu #3

Hors d'oeuvres Fresh Vegetables with Dip

Salad (Choice of one)
Potatoe Salad ● Vegetable Pasta
Tossed w/Dressing
Macaroni Salad ● Cole Slaw
Over 50 (two choices)

Entrees (Choice of two)
Patent Recipe Chicken
Swedish Meatballs
Stuffed Cabbage
Hot Sausage
Stuffed Peppers
Roast Beef w/Gravy
Kolbassi & Sauerkraut
Virginia Baked Ham w/ Pineapple
Rotini Pasta in Marinara
Haddock Fish Baked or Fried

Potatoes & Rice (Choice of one)
Buttered Parsley Potatoes
Mashed Potatoes
Rice Pilaf • Linguini Marinara

Vegetables (Choice of one) Green Bean Almondine Mixed Garden Vegetables Sweet Whole Kernel Corn Glazed Carrots

Fresh Dinner Rolls & Butter Coffee, Soft Drinks & Iced Tea

Over 50 (add a dish)
COST PER PERSON: \$10.99
7% tax plus 18% service charge

Menu #4

Hors d'oeuvres Fresh Vegetables with Dip Cheese & Pepperoni Tray

Assorted Deli Platter

Virginia Baked Ham, Roast Beef, Turkey Breast, Hard Salami, American, Swiss, Provolone, & Longhorn Cheese

Relish Tray

Lettuce, Tomato, Onion, Pickle, Hot Peppers & Olives

Salad (Choice of two)
Tossed w/ Dressing • Cole Slaw
Potato • Vegetable Pasta
Macaroni • Fruit Salad

Entrees (Choice of two)
Same choices as Menu #3

Potatoes & Rice (Choice of one) Same choices as Menu #3

Vegetables (Choice of one) Same choices as Menu #3

Sandwich Buns Coffee, Soft Drinks & Iced Tea

Over 50 (add a dish)
COST PER PERSON: \$11.99
7% tax
plus 18% service charge

PACKAGE BUFFETS

Premier Buffet *

Includes chilled fruit, vegetable platter with dip, choice of three hot dishes, meat and cheese tray, relish tray, condiments, bread and buns, two salads, dessert, plates, napkins and utensils min. 30-100 people\$11.99 per person over 100 people receive a "FREE" hot or cold dish!

Elegant Buffet *

Includes chilled fruit, vegetable platter with dip, choice of two hot dishes, meat and cheese tray, relish tray, condiments, bread and buns, two salads, plates, napkins and utensils

min. 30-100 people\$10.99 per person over 100 people receive a "FREE" hot or cold dish!

Fancy Buffet

Includes meat and cheese tray, relish tray, condiments, choice of two hot dishes, bread and buns, two salads, plates, napkins and utensils min. 20-100 people\$9.99 per person over 100 people receive a "FREE" hot or cold dish!

❖ Budget Buffet ❖ Includes meat and cheese tray, relish tray, condiments, bread and buns, two salads, chicken and pasta, plates, napkins and utensils. No substitutions.

min. 50 people\$7.49 per person

Thrifty Buffet *

Includes meat and cheese tray, relish tray, condiments, bread and buns, one salad, one hot dish, plates, napkins and utensils minimum 30 people\$6.99 per person

Cold Buffet

Includes meat and cheese tray to make one sandwich per person; one salad, relish tray, condiments, bread and buns, plates, napkins and utensils. minimum 30 people\$4.99 per person

Includes meat and cheese tray to make two sandwiches per person; one salad, relish tray, condiments, bread and buns, plates, napkins and utensils.

minimum 30 people\$5.99 per person

Quad Value Buffet *

Includes your choice of any four hot dishes, two salads, dinner rolls, butter, plates, napkins and utensils

min. 30-100 people\$9.99 per person over 100 people receive a "FREE" hot or cold dish!

Meat and Cheese Tray *

Min. 10 people (Professionally Arranged) \$2.69 per person

EACH ADDITIONAL BUFFET HOT DISH \$1.49 PER PERSON

- Pasta Swedish Meatballs Parsley Potatoes
- Green Bean Almondine Corn Mixed Vegetables \$1.99 PER PERSON
- Roast Beef with Gravy Kolbassi with Sauerkraut Hot Sausage
- Stuffed Cabbage Cheese Ravioli Haluski Stuffed Shells Chicken
 - Shrimp or Vegetable Egg Rolls Virginia Baked Ham w/ Pineapple

* Supplies and Other Services *

All prices subject to 7% PA Sales Tax. • Delivery and set-up available for an additional fee. • Add 18% gratuity when served.

(Minimum Charge \$85.00)

SPECIAL AND SUBSTITUTE ITEMS AVAILABLE UPON REQUEST.
PRICES SUBJECT TO MARKET CHANGE.

You must "PURCHASE" a specific date and time for a guarantee of our availability to you exclusively! This can be accomplished by sending us "NON-REFUNDABLE UNDER ANY CIRCUMSTANCES" funds equal to 25% of the value of the products and services you desire. NO EXCEPTIONS!

FINAL HEAD COUNT AND PAYMENT DUE IN FULL ONE WEEK IN ADVANCE OF EVENT.

\$25.00 upcharge <u>IF</u> changes can be made after deadline.

DELIVERY AND SET-UP AVAILABLE AT ADDITIONAL COST.

COLD BUFFET SELECTIONS

*MEATS (choice of four)

- Hot Ham Capicola
- Hard Salami
- Turkey Breast
- Eckrich Bologna (regular or garlic)
- Sandwich Pepperoni
- Corn Beef Brisket
- Top Round Roast Beef
- Gourmet Ham
- Genoa Salami
 - *Additional choice of Luncheon Meats & Cheeses available.

RELISH TRAY

Lettuce - Tomatoes - Onions Pickles - Hot Peppers - Olives

CONDIMENTS

Mustard - Ketchup - Mayonnaise BREAD & BUNS

*CHEESES (choice of four)

- American
- Hot Pepper
- Swiss
- White American
- Brick
- Provolone
- Longhorn
- Mozzarella
- Super Sharp
- Munster

SALADS

- Potato Salad
- Tossed Salad
- Macaroni Salad
- Cole Slaw
- Vegetable Pasta (Highly Recommended)
- Fruit Salad (\$1.25 additional)
- Linguini Salad (\$1.25 additional)







HOT BUFFET SELECTIONS

- Patent Recipe Chicken
- Roast Beef with Gravy
- Virginia Baked Ham with Pineapple
- Ham off the Bone (add \$2.25) (absolutely the best)
- Kolbassi with Sauerkraut
- Cheese Ravioli
- Haluski
- Stuffed Shells
- Shrimp or Vegetable Egg Rolls
- Hot Sausage
- Homemade Pasta
- Haddock Fish Baked or Fried

- Stuffed Cabbage
- Swedish Meatballs
- Sliced Turkey in Gravy
- Excellent Rice Pilaf
- Buttered Parsley Potatoes
- Mashed Potatoes
- Green Bean Almondine
- Sweet Whole Kernel Corn
- Smoked Baked Beans
- Potato & Cheese Pierogies
- Macaroni & Cheese
- Mixed Garden Vegetables

OTHER CHOICES - consult the Chef

Our Famous Patented Recipe Chicken



The Best You Ever Tasted!

(50 pieces or more)

3 lb. Bird • 95¢ mixed - \$1.10 no wings WINGS (3 joint wings)

3 dozen • \$26.99 6 dozen • \$50.40 **DRUMS**

25-\$19.99 • 50-\$37.50 • 100-\$69.99

not wing dings

CHICKEN (jumbo size) TENDERLOINS

The Filet Mignon of the Chicken

BONELESS, SKINLESS, ALL BREAST MEAT \$30.99/3 dozen • \$11.99/1 dozen

Sides: ranch, marinara or BBQ sauce

3 Dozen includes 1 free 8 oz. sauce • 1 Dozen includes 1 free 6 oz. sauce Additional sauce.....\$1.99

Try our Award Winning Pizzaahh!!!

Toppings

18" • 16 cut \$12.75 \$1.65



CALL ABOUT OUR COMPLETE CATERING SERVICE!



LARGE 18" **SANDWICH** RING \$36.99

Made with generous portions of your choices of our premium meats and cheeses topped with lettuce and tomato

served with choice of 3 condiments or relishes.

ACCOMODATES 18-22 (2 day advance notice)

For Super Company or Family Picnics and Parties . . . leave it to us!

PICNIC MENU

MINIMUM 40 PEOPLE • PICKED UP IN OUR STORE \$10.99 per person



We will manage the entire affair including cooking, set-up, serving and clean up . . . so you can enjoy!

MINIMUM 75 PEOPLE **\$13.49 per person**

(plus tax and 18% gratuity)

Patent Recipe Chicken Hot Dogs • Hamburger (char-broiled)

Buns • Corn-on-the-Cob Baked Beans or Pasta Watermelon (CHOICE OF TWO)

Potato Salad • Cole Slaw Vegetable Pasta Macaroni Salad

Plates, napkins, utensils, & condiments.



BAG LUNCHES

For hungry people on the move! Choice of Sandwich:

- Roast Beef Turkey
 - Ham & Swiss

(other choices available upon request)

1 piece of Fried Chicken

Cup of Potato Salad

Piece of Fresh Fruit • Cookie

fork/napkin/condiments

\$6.49 per person

Special packages available for over 300 people.

PHONE: 412-823-2000, ext. 0

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