

SPECIAL EVENTS

# Catering Menu



PARKHURST<sup>®</sup>  
DINING

Authentic  
Culinary  
Experiences

# DEAR FRIENDS,

... THANK YOU FOR SELECTING US TO CATER  
YOUR UPCOMING EVENT!

Our friendly staff and experienced culinary team pride themselves on building personal relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan your special events. From a simple morning break to a VIP luncheon or an elegant hors d'oeuvres reception, these pages are filled with fresh, contemporary menu ideas.

These menus represent only the starting point. We will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal made of fresh, high-quality foods, prepared from scratch with authentic ingredients.

We look forward to the opportunity to serve you!

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# HORS D'OEUVRES



## HOT

SCALLOPS WRAPPED IN BACON

4.75 per guest

CARAMELIZED ONION TARTLETS

2.95 per guest

SAUSAGE OR CRAB-STUFFED  
MUSHROOM CAPS

3.99 per guest

CHILI-LIME SHRIMP SKEWERS

4.25 per guest

MINI CRAB CAKES

4.25 per guest

Topped with remoulade

TERIYAKI BEEF SKEWERS

3.25 per guest

JACK DANIEL'S® MEATBALLS

3.25 per guest

ASIAGO SPINACH CUPS

2.95 per guest

SESAME OR COCONUT CHICKEN BITES

3.25 per guest

Served with ginger soy

WILD MUSHROOM TARTLETS

2.95 per dozen

CHICKEN SATAY

3.50 per guest

With spicy peanut dipping sauce

BEEF WELLINGTON

4.25 per guest

VEGETARIAN SPRING ROLLS

2.95 per guest

ROMANO-BATTERED ARTICHOKE HEARTS

3.95 per guest



## COLD

### BRUSCHETTA TRIO

2.50 per guest

Includes chevre and roasted red pepper, tomato basil, and spinach artichoke

### SEARED AHI TUNA

3.95 per guest

Tuna sliced on pumpernickel rounds with sesame dressed micro-greens

### BOURSIN® CHEESE

### STUFFED CUCUMBER CUPS

3.25 per guest

### ASPARAGUS-WRAPPED PROSCIUTTO

3.25 per guest

With herbed cream cheese

### SMOKED SALMON MOUSSE

3.25 per guest

Served on cucumber rounds

### SKEWERED MELON AND PROSCIUTTO

3.25 per guest

### MINI COBB SALAD TARTLET

2.95 per guest

### TOMATO AND MOZZARELLA SKEWERS

2.50 per guest

### SUSHI

CALIFORNIA ROLL WITH CHOICE OF CRAB

3.25 per guest

VEGETABLE

2.50 per guest









# PLATTERS AND DISPLAYS



## SELECTION OF DOMESTIC CHEESE

3.95 per guest

Served with crackers and  
stone-ground mustard

## TASTE OF PITTSBURGH

6.95 per guest

Local cheese & charcuterie display

## CHARBROILED MARINATED VEGETABLES

5.75 per guest

With chimichurri and hummus

## FRESH SEASONAL CRUDITÉ DISPLAY

3.95 per guest

With dipping sauce

## ICED GULF SHRIMP DISPLAY

5.25 per guest

With cocktail sauce

## HOUSE-SMOKED SALMON PLATTER

4.25 per guest

With cucumber wasabi sauce

## SLICED SEASONAL FRESH FRUIT

3.95 per guest

With yogurt dip

## HOUSE-MADE PITA CHIPS WITH ROASTED RED PEPPER HUMMUS

3.75 per guest

## BRIE EN CROUTE

3.50 per guest

Jalapeño orange glaze or brown sugar  
cranberry with honey mustard dipping  
sauce and crackers

## SPINACH & ARTICHOKE PARMESAN DIP AND CHIPS

4.95 per guest

## BBQ PORK SLIDERS

5.95 per guest

Served on mini cheddar bay biscuits  
with onion straws

# ACTION STATIONS



## CHEF-ATTENDED GRAND PASTA STATION

13.00 per guest, plus 75.00 chef fee  
Includes house-made breadsticks

### CHOOSE TWO PASTAS:

- Penne
- Tortellini
- Spinach fettuccini
- Ravioli

### CHOOSE TWO SAUCES, ONE PROTEIN, AND VEGETABLES:

- Marinara
- Alfredo
- Basil pesto
- Aglio olio
- Spinach
- Zucchini squash
- Broccoli
- Portobello
- Sausage
- Chicken

### CHOOSE ONE PREMIUM PROTEIN:

Add 2.95 per guest

- Shrimp
- Salmon
- Tofu

## CARVED STATIONS

Carver fee 75.00

Served with petite rolls and  
appropriate condiments

### PRIME RIB OF BEEF

325.00  
(serves 30)

### ROASTED BEEF TENDERLOIN

299.00  
(serves 20)

### BLACK OAK HAM

250.00  
(serves 40)

# STATIONS



Require a minimum of 25 guests

## CHEF'S WHIM

16.95 per guest

Carved turkey sliders with choice of cajun, herbed roasted, or smoked turkey breast and served with specialty rolls with choice of whole grain mustard, cranberry orange marmalade, or horseradish mayo, and accompanied by flavored mashed potatoes and pan gravy with a vegetable of choice

## ASIAN STATION

16.75 per guest

Asian-style BBQ ribs, General Tso's chicken, fried rice or lo mein with vegetables (add both for an additional 1.25 per guest), fried wonton with sweet and sour or sriracha sauce, and a fortune cookie

## SOUTHWESTERN STATION

15.95 per guest

Grilled chicken and flank steak fajitas with miniature tortillas, fire-roasted corn and black bean salad, fresh tri-color tortillas with cilantro salsa, and lime-infused sour cream

## LOBSTER STATION

24.95 per guest

Buttered and grilled fresh-baked rolls stuffed with lobster, salad with micro greens, chives, capers, and house-made potato chips





# DINNERS



Price includes soup or salad, entrée, starch, vegetable, dessert, rolls, and butter.

## SOUPS

ITALIAN WEDDING

WHITE CHEDDAR BROCCOLI

CREAM OF WILD MUSHROOM

With fried shiitakes

CHILLED WATERMELON

With crème fraîche

## SALADS

MIXED BABY GREENS

Mandarin oranges, tomatoes, cucumber, and sweet onion vinaigrette

TRADITIONAL CAESAR SALAD

Romaine, shaved Parmesan cheese, house-made croutons, and Caesar dressing

CAPRESE SALAD

Fresh mozzarella, extra virgin olive oil, cracked black pepper, kalamata olives, and balsamic reduction

ARUGULA SALAD

Candied pecans, cranberries, feta cheese, and roasted vidalia vinaigrette with a Parmesan crisp



## ENTRÉES

### GRILLED VEAL CHOP

32.00 per guest

With demi-glace, roasted garlic mashed Yukon gold potatoes, and julienned root vegetables

### JUMBO LUMPED CRAB CAKE

29.00 per guest

With remoulade, micro greens, and grilled vegetable medley

### MAPLE PECAN CRUSTED PORK TENDERLOIN

25.00 per guest

With cranberry au jus, dark rum mashed sweet potatoes, and grilled asparagus

### GRILLED MARINATED BEEF TENDERLOIN

30.00 per guest

Served in a red wine reduction with rosemary roasted fingerling potatoes and fresh garden vegetables

### BLACKENED SEA BASS

32.00 per guest

Served in a white wine beurre blanc with basmati rice and julienned vegetables

### FRESH HERBED ROASTED SALMON

27.00 per guest

With white wine, roasted red potatoes, and lemon garlic asparagus

### CHICKEN SALTIMBOCCA

25.00 per guest

Prosciutto and sage wrapped chicken breast with capered white wine sauce, garlic whipped potatoes, sautéed greens, and grilled focaccia wedge

### VEGETABLE PASTA PRIMAVERA

22.00 per guest

Angel hair pasta tossed with garlic and olive oil, served with sautéed seasonal vegetables

Vegetable and starch selections may be substituted upon request.

Parkhurst Dining will be happy to personalize any menu for your individual needs. Premium Breakfast and Lunch menus also available. All prices subject to 20% service charge. Additional charges may apply.





... OUR FOOD IS PERSONALLY DESIGNED BY OUR CHEFS



# BUFFET DINNERS



Minimum 25 guests  
34.00 per guest

## SALADS

### CHOOSE ONE:

- Tossed garden green salad
- Traditional Caesar
- Spinach salad with warm bacon dressing
- Tri-color quinoa salad

## ENTRÉES

### CHOOSE TWO:

- Chicken madeira with mushrooms
- Baked chicken Parmesan
- Chicken Romano
- Grilled chicken with pineapple-mango salsa
- Herbed marinated flank steak
- Roasted rosemary pork loin
- Grilled tuna steak with roasted corn and black bean salsa
- Crab-stuffed cod
- Vegetable napoleon

## STARCH AND VEGETABLES

### CHOOSE TWO:

- Roasted red pepper orzo
- Rosemary roasted redskin potatoes
- Fresh steamed broccoli
- Brown rice pilaf
- Julienned root vegetable
- Green beans almandine

## DESSERTS

### CHOOSE TWO:

- Chocolate mousse cup
- Chocolate decadence cake
- Fresh fruit tartlet
- Carrot cake
- Fresh fruit parfait
- Angel food cake with berries
- Assorted cheesecakes
- Chocolate strawberries

# GUIDELINES



## PLANING YOUR CATERED EVENT

When arranging for catered services, we ask that you plan as far in advance as possible. Our preference is that you contact us at least two weeks prior to the event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. We will make every effort to satisfy your requests for functions booked less than two (2) weeks prior to the event date.

Please e-mail [ldemartino@parkhurstdining.com](mailto:ldemartino@parkhurstdining.com) to begin the planning of your event.

## INFORMATION THAT WOULD BE HELPFUL IN MAKING YOUR ARRANGEMENTS

- Reason for your event
- Special layout needs (reserved seating, head tables, skirting)
- China or disposable service
- Style of service (e.g., served meal, buffet, delivery set up)
- Floral arrangements and centerpieces
- Special diet considerations, vegetarian option, reduced fat, low sodium, etc.
- Will alcohol be served?
- Program details: award ceremonies, speakers, etc.
- Budget parameters
- Form of payment (e.g., cost center, credit card, or company check)

## LINEN

Table linen, as well as custom linen for rectangular tables, is available in a variety of colors as an option, and prices may vary. Please inquire about linen options when planning your event.

## BAR SERVICE

**Bartender fee 150.00**

Parkhurst Dining does not have a liquor license. We will be happy to pour alcoholic beverages that you provide. A bartender is required for any event with more than 25 people in attendance.



## CHINA / DISPOSABLE SERVICE

Please notify us of your preference for china or premium disposable ware during your planning meeting. There will be additional costs for custom china and disposable orders. We will discuss the options available; prices may vary for different styles, types, etc.

## RENTALS

We will be happy to arrange any rentals as needed through our rental company. All rental costs will be discussed during your planning meeting and the charges will appear on your final invoice. All rentals are to be ordered through Parkhurst Dining.

## PRICING

We reserve the right to adjust or change pricing from what is offered based on seasonal availability and current market price of products found on our catering menu or your special event menu. Once your contract is signed, your prices are guaranteed.

## PAYMENT ARRANGEMENTS

At the time your order is placed, we will need your signed invoice so that we can start processing your event. We require payment by check. The balance is due at the time of the event and the check is made payable to Parkhurst Dining. Any additional costs incurred during the event will be billed within seven (7) days of the event, and payment is expected 15 days after that.

## FINAL GUARANTEE

At the time of booking, we will send you a copy of the event invoice for your final approval. We ask that you sign the invoice to verify that you understand the menu and service charges and then e-mail back within 24 hours. The expected count that you give us should be as accurate as possible. We will plan, purchase, and bill for all the guests that you indicate will attend. A final guarantee number must be given to the Catering Director no later than 72 hours (three business days) prior to the event. If no final count is obtained, we will prepare and charge for the original number of guests. Same-day cancellations will result in a full charge for the entire event.