

# Wedding

## CATERING GUIDE



# *congratulations!*

Very few of life's celebrations are more memorable than a wedding. On your special day, family and friends will gather and connect around dining tables to toast your life, love, and future. Like so many other pivotal moments in life, food will be at the heart of the celebration.

We understand how exciting and overwhelming this process can be. Know that our team of seasoned professionals will be with you every step of the way to answer any questions, provide expert recommendations, and ultimately, bring your vision to life.

# reception styles

## TRADITIONAL BUFFET



## STROLLING BUFFET



## PLATED DINNER

<p>Two Passed Hors d'Oeuvres One Displayed Stationed Hors d'Oeuvres Two Buffet Entrée Menu Selections Includes Choice of Salad, Vegetable, and Starch 90.00</p>	<p>Four Passed Hors d'Oeuvres Two Displayed Stationed Hors d'Oeuvres One Chef-Carved Item Two Chef-Attended Stations 100.00</p>	<p>Four Passed Hors d'Oeuvres Two Displayed Stationed Hors d'Oeuvres Plated Dinner Service 115.00 - 165.00*</p>
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\*Price based on entrée choice.

Any packages above can be modified to preference.

Desserts ordered à la carte by request.

## BASE PACKAGE

ALL ITEMS LISTED BELOW ARE INCLUDED WITH EACH RECEPTION STYLE.  
ADDITIONAL SELECTIONS MAY BE ADDED TO ANY PACKAGE.

Traditional Coffee and Hot Tea Service
Standard White China, Flatware, and Glassware

Service/Bar staff labor not included in above pricing.

Call: 412-544-7028

Email: [ldemartino@parkhurstdining.com](mailto:ldemartino@parkhurstdining.com)







# salads

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## TRADITIONAL MIXED GREENS

Fresh greens, grape tomatoes, cucumber, red onion, carrots, chickpeas, and red wine vinaigrette

## CAESAR

Chopped romaine, shaved Parmesan cheese, and creamy garlic Caesar vinaigrette

## MEDITERRANEAN

Baby arugula and spinach with feta cheese, kalamata olives, red peppers, plum tomatoes, and olive oil vinaigrette

## ITALIAN CAPRESE

Fresh basil, tomatoes, fresh mozzarella, and a balsamic reduction

## CHEF WHIM

Baby arugula, candied pecans, cranberries, feta cheese, Parmesan crisps, and roasted vidalia vinaigrette









# passed

## HORS D'OEUVRES

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### COLD

#### BRUSCHETTA TRIO

Tomato basil, pesto spinach artichoke, and cannellini bean herb

#### AHI TUNA CRACKER

Sesame seared ahi tuna and rice with cracker, with seaweed salad and pickled ginger

#### AVOCADO & FETA CUCUMBER

Creamy avocado mousse, crumbled feta cheese, and red pepper

#### MELON-WRAPPED PROSCIUTTO

With mint basil grapes and berries

#### LOX & CREAM CUCUMBERS

Smoked salmon with capered cream cheese, and English cucumber

#### MINI COBB SALAD PHYLLO CUP

Micro greens, bacon, egg, turkey, tomato, and avocado ranch

### HOT

#### CAJUN SEA SCALLOPS

Wrapped in bacon

#### SAUSAGE OR CRAB STUFFED MUSHROOM CAP

#### CHILI-LIME MARINATED SHRIMP

#### MINI JUMBO LUMP CRAB CAKE

Served in remoulade

#### TERIYAKI BEEF & GORGONZOLA

#### JACK DANIEL'S® BBQ MEATBALLS

#### BAKED ASIAGO SPINACH TARTLET

#### TOASTED COCONUT CHICKEN

With sweet chili sauce

#### CHICKEN SATAY

With sriracha peanut sauce

#### BEEF WELLINGTON

#### ASIAN VEGETARIAN SPRING ROLL

# chef attended

## STATIONS

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### ASIAN STATION

#### INCLUDES:

- General Tso's chicken and Asian-style BBQ pork ribs
- Fried rice and teriyaki stir-fried vegetables
- Lo mein noodles and vegetable egg rolls

### GRAND PASTA STATION

#### INCLUDES:

- Whole grain penne, cheese tortellini, tri-color farfalle, and wild mushroom ravioli
- Extra virgin olive oil, fresh garlic, baby spinach, broccoli, bell peppers, zucchini, and squash
- Shaved Asiago cheese
- Garlic toasted breadsticks

#### CHOICE OF 2:

- Marinara
- Alfredo
- Basil pesto

### SOUTHWESTERN STATION

#### INCLUDES:

- Marinated grilled chicken and flank steak fajita
- Warm soft flour tortillas
- Fire-roasted corn and black bean salad
- Tri-color tortilla chips
- Pico de gallo and lime-infused sour cream

### LOBSTER STATION

#### INCLUDES:

- Butter poached creamy lobster tail salad
- Fresh baked rolls
- Micro greens, chives, and capers
- House-made potato chips





# displayed

STATIONED

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## TASTE OF PITTSBURGH

Local cheeses and sliced charcuterie meats

## MARINATED GRILLED VEGETABLE BAR

Includes creamy dill dressing and red pepper hummus

## FRESH SEASONAL VEGETABLE CRUDITÉ DISPLAY

Includes buttermilk ranch dressing and olives

## BY THE BAY SHRIMP & CRAB

Includes cocktail and wasabi cucumber sauces

## FRESH FRUIT DISPLAY

Seasonal sliced melon and berries with a creamy yogurt whip

## BREADS & SPREADS

Pastry-wrapped Brie with jalapeño orange sauce, spinach dip, and bacon gorgonzola

# chef carved

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All carved entrées include a salad, petite rolls, whole grain mustard, and horseradish mayo.

## PRIME BEEF RIB

## APPLEWOOD SMOKED PORK TENDERLOIN

## MARINATED BEEF TENDERLOIN

## PENNSYLVANIA HONEY-ROASTED HAM

## ROASTED GRAND TURKEY BREAST

## LEG OF LAMB

Served with rosemary and garlic

## CEDAR PLANK SALMON

## CHEF'S CLUB

Cajun or herb-roasted turkey breast, or honey-glazed maple ham





# entrées

## PLATED

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### GRILLED FILET MIGNON

140.00 per guest

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

### BLACKENED CHILEAN SEA BASS

140.00 per guest

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

### HERB-ROASTED VEAL CHOP

140.00 per guest

Served in a port wine sauce with gorgonzola butter, squash and sage polenta, and garlic grilled asparagus and portobello

### CHESAPEAKE CRAB CAKE

140.00 per guest

Jumbo lump crab, fresh vegetable succotash, and wasabi whipped potatoes

### SURF & TURF

175.00 per guest

Grilled fillet medallion of beef and crab-stuffed shrimp scampi with seasonal roasted vegetables and twice-baked potato

### CHICKEN SALTIMBOCCA

115.00 per guest

Sage-infused prosciutto-wrapped chicken breast in a capered white wine reduction with oven-roasted garlic whipped potatoes, sautéed greens, and grilled focaccia wedge

### HERBED ROASTED SALMON

115.00 per guest

Served with rosemary roasted red potatoes and lemon garlic asparagus

### DIJON & PRETZEL CRUSTED PORK TENDERLOIN

115.00 per guest

Served in cranberry au jus with roasted spiced rum sweet potatoes, cauliflower, and bell peppers

### CHICKEN BOURSIN®

115.00 per guest

Herb-crusted chicken breast stuffed with Boursin® cheese, roasted garlic whipped potatoes, roasted tomato crown, and zucchini

### INCLUDES:

#### SALAD

CHOOSE ONE:

- Tossed garden green salad
- Traditional Caesar
- Spinach salad with warm bacon vinaigrette
- Kale and quinoa salad
- Baby arugula with olive oil vinaigrette

#### SEASONAL VEGETABLE

CHOOSE ONE:

- Steamed julienned vegetable
- Green beans almandine
- Fresh vegetable medley
- Roasted cauliflower and bell peppers
- Glazed carrots and parsnips
- Lemon garlic roasted medley

#### STARCH

CHOOSE ONE:

- Heavenly potatoes
- Rosemary roasted redskin potatoes
- Twice-baked potatoes
- Oven-roasted garlic whipped potatoes
- Parmesan spinach orzo
- Brown rice pilaf
- Penne pasta with sauce
- Buttered noodles







# traditional buffet

## ENTRÉES

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90.00 per guest

### CHOOSE TWO:

SLICED ROAST BEEF WITH AU JUS

CHICKEN MADEIRA & MUSHROOMS

BAKED CHICKEN PARMESAN

CHICKEN ROMANO

LEMON GRILLED CHICKEN

HERBED MARINATED FLANK STEAK

ROASTED PORK LOIN & SHALLOTS

GRILLED SNAPPER TOMATILLO SALSA

STUFFED COD WITH CRAB

VEGETABLE NAPOLEON

PAN-SEARED FALAFEL CAKES









# catering policies



## ARRANGEMENTS

Communication about food and beverage details usually begins approximately six (6) months prior to the wedding. Final menu, beverages, and all other catering details pertaining to the reception must be submitted no later than one (1) month prior to the wedding date.

## GUEST COUNT

The client must give a final attendance count for all wedding receptions at least ten (10) days in advance of the function. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater.

## EQUIPMENT

Parkhurst has equipment available from our existing inventory for your use. Additional catering equipment, above our existing inventory, may require special rentals. All equipment rentals will be billed directly to and paid for by the client. Orders will be placed by Parkhurst with the consent of the client.

## LINEN

We can order custom linen upon request.

## FOOD AND BEVERAGE POLICY

Food or beverages of any kind may not be brought into or taken off the premises. This policy is for your food safety protection. Items not subject to this policy are cookie displays, wedding cake, alcohol, and edible favors.

## FOOD & BEVERAGE DEPOSIT

A non-refundable deposit of 50% is due to Parkhurst within three (3) months of the reception date or at the tasting session (whichever comes first). This will be applied to your total balance. Your final payment is due in full ten (10) days prior to your reception along with your final count. We only accept personal checks as forms of payment. Checks are to be made payable to Parkhurst Dining.

All weddings **MUST** be paid 100% in full prior to the event date.

## PRICES

All quoted prices are subject to change. Prices will be guaranteed only when the advance deposit is received.

## SERVICE CHARGE

There will be an 20% service charge added to the final cost of your bill. This charge covers the costs of the hours needed to prep and plan each function. It offsets labor and administration costs, use of our equipment, kitchen essentials and preparation time, liability and workers' compensation insurance fees, advertising, maintenance, utilities, various sundries, and other operating expenses. The service charge is not a gratuity, nor is it part of mandatory state taxes.



# catering policies

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## SALES TAX

All charges are subject to 7% Pennsylvania sales tax.

## BAR AND ALCOHOL SERVICE

Parkhurst Dining does not have a liquor license.

We will be happy to pour alcoholic beverages that you provide for the following prices:

- Disposable tumblers will be used with all bars unless glass is requested
- Full bar setup with glass 5.00 per guest, with our disposable option 3.50 per guest (including mixers and garnishes)
- Beer and wine setups with glass 2.50 per guest

The event host/sponsor is responsible for the purchase of all alcohol for the event. A Parkhurst bartender is required, at an additional cost (see Bartenders), for all events where alcohol is being served. Our bartenders reserve the right to check for proper identification. Parkhurst Dining reserves the right to refuse alcohol service at your event.

## BARTENDERS

There will be a 350.00 bar package fee applied to your event order. This includes two (2) bartenders as well as one (1) or two (2) for your five-hour reception, ice, fruit garnishes, sodas, juices, beverage napkins, straws/stir sticks, plastic and glassware, and bar linens. Parkhurst must serve all alcohol. Please keep in mind the number of bar backs depends on your guest count. After dinner has been served, all drinks will be served in disposable barware.

For receptions that require more than the included bars or bartenders, there will be an additional 100.00 fee added to your bar package.

## STAFFING

Service personnel, including event supervision, is included with the price of your menu. All servers and bartenders are professionally attired in black dress pants and black dress shirts. Kitchen personnel are outfitted in appropriate kitchen attire with apron.

At least one (1) supervisor is present at every reception. A chef with appropriate support staff delivers the menu. Your menu price also includes a two-and-a-half-hour (2½ hour) setup time and whatever time is necessary for a thorough cleanup.

## STATIONS

All food stations will be displayed and maintained for a maximum of two (2) hours. Any station requiring a Chef Attendant will be charged 75.00 per attendant.

A graphic consisting of a hand-drawn rectangular box with a double-line border. Inside the box, the words "STRESS-FREE" and "EXPERIENCE" are stacked vertically in a bold, sans-serif, all-caps font.

STRESS-FREE  
EXPERIENCE

## SPECIAL DIETARY REQUESTS

If you or any of your guests have dietary, allergy, or cultural restrictions, our Parkhurst culinary team would be happy to customize an entrée to fit your/their needs. Please notify us of any restrictions when supplying your final guest count.

## WEDDING CAKE

Because many couples like to make their own arrangements, a cake price is not included as part of the package. We will be happy to cut and serve your cake. Additional sheet cakes are highly recommended. We are not responsible for the transporting, moving, or the display of your wedding cake. Please have your vendor deliver, assemble, and display your cake to your specifications.

## COOKIES

Our staff will elegantly display all your cookies for your guests to enjoy. Please make sure that your cookies are clearly labeled upon delivery and you provide all signs for your cookie table. If you have special cookies (sugar-free, gluten-free, nut-free), please provide appropriate signs to indicate these items. Our staff will break down your cookie table thirty (30) minutes prior to the end of your reception to ensure that your leftover cookies are neatly boxed and ready for you to take with you.

## TASTINGS

Tastings are **50.00 per couple** and will be deducted from your total once a signed contract is provided. Group menu tastings for the bride and groom are included with each reception package. Tastings are by appointment only and are typically scheduled January through May. The couple may invite up to four (4) additional people in their party for a nominal service charge of **25.00 per guest**. Consult your Catering Coordinator for additional guidelines.

## VENDOR MEALS

Please remember to include your wedding vendors (photographer, videographer, band, DJ, planners, etc.) in your final guest count. There are various options and special pricing for vendor meals. Ask your Catering Coordinator for more details.

## ADDITIONAL SERVICES

Any services required beyond standard food, beverage, and linen responsibilities may be subject to additional fees. Speak with your Catering Coordinator for more information.