

Schenley Park Visitor Center

Catering Guide

(412)-802-8511



Breakfast Menus

(Served 7am-11am)

The Flagstaff Hill Buffet \$9 per person

Coffee, tea, assorted morning pastries, assorted bottled juice, and fresh fruit platter

The Panther Hollow Buffet \$7 per person

Coffee, assorted morning pastries, and assorted bottled juice

Sunrise Breakfast Platters (serves 12)

Assorted freshly baked mini Danish **\$24**

Assorted house made bagels with cream cheese **\$30**

Yogurt and Granola **\$30**

Whole fresh fruit **\$14**

Assorted large cookies **\$19**

Chocolate brownies **\$26**

Hot Breakfast Buffets (Minimum of 25 Guests)

The Mary Schenley Buffet \$25 per person

Choice of three chilled juices

Seasonal fresh-cut fruit platter and assorted berries

Greek yogurt served with dried fruits and granola

Cage-free scrambled eggs

Apple wood smoked bacon and sausage patties

Sourdough French toast with whipped butter and PA maple syrup

Assortment of freshly baked butter croissants

House made bagels and cream cheese

Freshly brewed coffee, decaffeinated coffee, selection of teas

The Edward Bigelow Buffet \$16 per person

Choice of three chilled juices

Seasonal fresh-cut fruit platter

Cage-free scrambled eggs

Apple wood smoked bacon and sausage patties

Assortment of freshly baked butter croissants and Danish pastries

Freshly brewed coffee, decaffeinated coffee, selection of teas

Breakfast Beverages

Fresh coffee **\$3 per person**

Premium hot teas **\$3 per person**

Iced tea/lemonade **\$2 per person**

Assorted chilled fruit juices **\$3 per person**

Assorted sodas **\$2.50 per person**

Bottled waters **\$2 per person**

Lunch Menu

(Served 10am-4pm)

Entrée Salads (Multiple varieties can be selected)

Smoked Salmon Salad \$16 per person

Wild Greens topped with smoked salmon, melted leeks, charred scallions, caper-crème fraiche and preserved lemon

Grilled Chicken Caesar Salad \$15 per person

Grilled marinated chicken breast on top of romaine lettuce, toasted croutons and parmesan cheese with Caesar dressing

Apple Grilled Chicken Salad \$16 per person

Wild greens with grilled chicken, apple, gorgonzola cheese, walnuts, cucumber and apple-cider vinaigrette

Greek Salad \$13 per person

Romaine lettuce with Kalamata olives, feta, plum tomatoes, red onions and cucumbers served with red wine vinaigrette

Arugula Salad \$13 per person

Baby arugula with radicchio, roasted beets, marinated tomatoes, pickled shallots, bleu cheese and a walnut vinaigrette

Assorted Deli Sandwiches (multiple varieties can be selected)

Includes specialty condiments, with a choice of potato chips, potato salad, or tossed mixed greens salad with balsamic dressing

Smoked turkey \$16 per person

Swiss cheese, lettuce, tomato and onion, served on house-made bread

Roast beef \$18 per person

Smoked cheddar, lettuce, tomato and onion, served on house-made bread

Baked ham \$16 per person

Swiss cheese, lettuce, tomato and onion, served on house-made bread

Desserts (multiple varieties can be selected)

New York Style Cheesecake \$7 per person

Mascarpone Tiramisu \$7 per person

Chocolate Cake \$7 per person

Carrot Cake \$7 per person

Strawberry Shortcake \$7 per person

Assortment of Cookies and Biscotti \$5 per person

Lunch Beverages

Iced tea/lemonade **\$2.50 per person**

Assorted chilled fruit juices **\$3 per person**

Assorted sodas **\$2.50 per person**

Bottled waters **\$2 per person**

Dinner Menus

(Served 4pm-10pm)

Hors D' Oeuvres

Priced per piece - minimum of 25 pieces

- Pan-Seared Miniature Crab Cakes **\$3**
- Thai Chicken Satay with Peanut Sauce **\$2**
- Seared Beef Tenderloin Crostini **\$3**
- Spinach and Feta Tartlets **\$2**
- Belgian Endive Cups with Gorgonzola and Apple Relish **\$2**
- Confit Chicken Wings with Buffalo Sauce **\$3**
- Hummus and Flatbread **\$2**
- Crispy Fried Risotto Balls **\$2**
- Cast Iron Corn Bread with Honey Butter **\$2**
- Goat Cheese and Chive Fritters **\$2**
- Bacon Bruschetta Crostini **\$3**
- Marinated Jumbo Shrimp with Cocktail Sauce **\$3**

Artisanal Platters

Seasonal Fresh Fruit Platter

Fresh-cut fruit

- Small \$150** (serves 20-40 guests)
- Medium \$200** (serves 40-60 guests)
- Large \$300** (serves 60-75 guests)

Vegetable Crudités

Seasonal fresh, local produce

- Small \$180** (serves 20-40 guests)
- Medium \$270** (serves 40-75 guests)
- Large \$360** (serves 75-100 guests)

Cheese Platter

Assorted breads, garnished with fresh fruit and fig jam

- Small \$275** (serves 20-40 guests)
- Medium \$425** (serves 40-75 guests)
- Large \$600** (serves 75-100 guests)

Antipasti Platter

Roasted Garden Vegetables, Fresh

Mozzarella, olives and roasted almonds

- Small \$230** (serves 20-40 guests)
- Medium \$430** (serves 40-75 guests)
- Large \$570** (serves 75-100 guests)

Charcuterie Platter

Assorted cured meats, pickled vegetables, mustards and crostini

- Small \$300** (serves 20-40 guests)
- Medium \$475** (serves 40-75 guests)
- Large \$650** (serves 75-100 guests)

Buffet Style Dinner Menu

Soups

- Soup du Jour **\$3** *per person*
 Creamy Tomato **\$3** *per person*

Salads

Spinach Salad

- With strawberries, bleu cheese, candied pecans and citrus vinaigrette
Small \$150 (serves 20-40 guests)
Medium \$200 (serves 40-60 guests)
Large \$300 (serves 60-75 guests)

Classic Caesar Salad

- With romaine hearts, parmesan and herb-ciabatta croutons
Small \$120 (serves 20-40 guests)
Medium \$180 (serves 40-60 guests)
Large \$240 (serves 60-75 guests)

Harvest Salad

- Field greens roasted vegetables, mushrooms, fresh goat cheese and tarragon vinaigrette
Small \$150 (serves 20-40 guests)
Medium \$200 (serves 40-60 guests)
Large \$300 (serves 60-75 guests)

Arugula Salad

- Baby arugula with radicchio, roasted beets, marinated tomatoes, pickled shallots, bleu cheese and a walnut vinaigrette
Small \$150 (serves 20-40 guests)
Medium \$200 (serves 40-60 guests)
Large \$300 (serves 60-75 guests)

Entrees

(One choice of starch and one vegetable included with each entree)

- Smoked Pork Loin \$360** (serves 10)
Fire Roasted Chicken Breast \$380 (serves 10)
Pan Seared Salmon \$460 (serves 10)
Herb Crusted Beef Tenderloin \$460 (serves 10)
Roasted Prime Rib \$500 (serves 10)

STARCHES

- Herb Roasted Yukon Potato**
Garlic Parmesan Polenta
Truffle Mashed Potato
Rice Pilaf
Braised Lentils

VEGETABLES

- Roasted Green Beans**
Foraged Mushrooms
Grilled Asparagus
Broccolini
Mixed Roasted Vegetables

Desserts

- New York Style Cheesecake \$7** *per person*
Mascarpone Tiramisu \$7 *per person*
Chocolate Cake \$7 *per person*
Strawberry Shortcake \$7 *per person*
Carrot Cake \$7 *per person*
Assortment of Mini Desserts \$5 *per person*
Assortment of Cookies and Biscotti \$5 *per person*

Chef Carving Station

(Chef-attended station for two hours of service requires an additional Chef Fee of \$125 per station)

All served with mini rolls

Pepper Crusted Beef Tenderloin \$300

(serves 20 guests)

With horseradish sauce

Prime Rib \$450

(serves 25 guests)

With au jus

Roasted Pork Loin \$250

(serves 25 guests)

With garlic-herb butter

Smoked Turkey Breast \$275

(serves 25 guests)

With cranberry-walnut chutney

Beverage Service

A minimum bartender fee of \$125.00 per bartender will apply on all bars (based on three (3) hours of service). Additional bartenders and charges may be applicable based on guest count. Hourly guest prices are available upon request.

OPEN BAR *Based upon consumption and paid by host.*

CASH BAR *Priced per drink and paid by guest.*

Top Shelf Brand Mixed Drinks \$9.00 each

Premium Mixed Drinks \$8.00 each

House Wine \$8.00 each

Craft Beer \$7.00 each

Domestic Beer \$6.00 each

Soft Drinks/Bottled Water \$2.50 each

Iced Tea/Lemonade \$2.50 each

Juices \$3.00 each

2 Gallon Pitchers of Specialty Cocktails \$200 each (serves 25-30)

- Mimosa
- Bloody Mary
- Pink Lemonade
- Almost Arnie
- Margarita
- Bellini

AGREEMENT TERMS

MINIMUM CHARGES A minimum of \$1,000.00 in sales is required for all food functions. If this is not met, an additional service charge will apply.

SERVICE CHARGE The patron agrees that the amount equal to twenty percent (20%) of the food and beverage charge will be added to the account as a service charge.

ARRANGEMENTS Banquet menus, beverages and all other details pertaining to the function must be submitted no later than fourteen (14) days prior to the date of the function.

GUARANTEE The group representative must provide exact number of attendees for all banquet functions at least five (5) full working days in advance of the function. This count is not subject to reduction after the seventy-two (72) hour deadline. If no guarantee is received, The Porch at Schenley will assume the guarantee to be the number shown on the contract.

EQUIPMENT The Porch at Schenley has special event equipment available from our existing inventory for your use. Additional catering equipment, above our existing inventory, may require special rentals. All catering equipment rentals will be paid by the patron and billed on the individual's catering invoice, upon patron's prior approval.

TAXES All state and local taxes imposed on or applicable to the function which is subject to this agreement are payable by the patron in addition to any and all other charges set forth elsewhere. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that taxes can be deleted from your account.

PRIVATE FUNCTIONS A deposit of fifty percent (50%) of estimated total balance is required with the signed contract. The entire balance, based upon the final guarantee, is due three (3) days prior of event.

All private events require a credit card on file for final payment. A copy of the credit card receipt will be mailed with final invoice.

BUSINESS FUNCTIONS A deposit of fifty percent (50%) of estimated total balance is required with signed contract. The remaining balance is payable in full thirty (30) days from date of function with approved credit. Any remaining balance not paid after thirty (30) days will be subject to a one and one-half percent (1.5%) late fee from date of invoice.

CANCELLATIONS Cancellations can be made and full deposit returned only if notice is given at least sixty (60) days in advance of the function in writing. Full deposit will be forfeited if required notice is not given.

PRICES All prices are subject to change with forty-five (45) days written notice to each party.

FOOD & BEVERAGE The patron shall not bring any food or beverage of any kind onto the premises from off premise nor permit any of its guests or invitees to do so. The Porch at Schenley reserves the right to limit any food from being removed by any guests or invitees. The Porch at Schenley reserves the right within the sole discretion of its officers, associates or agents to refuse or discontinue the service of alcoholic beverages to any person or persons attending the function and to refuse or discontinue entirely the service of alcoholic beverages at any time during the function.

SECURITY The Porch at Schenley will not be responsible for articles or merchandise left prior to, during, or following the meeting or function. Security arrangements may be made in advance through the special events office with proper notice.

NON-PERFORMANCE In the event that The Porch at Schenley is unable to perform their commitment because of physical shutdown or any governmental restrictions upon travel, suppliers, or any labor difficulties in the nature of strikes or other event, or any other cause or event beyond The Porch at Schenley's reasonable control, The Porch at Schenley shall be excused from performance and may terminate its contract without liability of any kind.

Contact the Schenley Park Visitor Center to book your event: 412-802-8511