

## **Riverside Event Center**

**Peggy Schaal**

**Events Manager**

**12 Washington Avenue Oakmont, PA 15139 412-793-4565 or [info@riversidelandings.com](mailto:info@riversidelandings.com)**

## **General Event Menu**

*(not for weddings)*



***“Preferred Caterer”***

**Menu Consultations – Please contact:**

***Kristopher Przybylek, C.E.C.***

***President & Corporate Executive Chef***

***902 Brackenridge Avenue, Brackenridge PA 15014***

***OFFICE: 724-295-2400 CELL: 724-594-3208***

***Email: [admin@chefandicatering.com](mailto:admin@chefandicatering.com)***

*This menu is exclusively prepared and priced for Riverside Event Center of Oakmont. Details from our website are not applicable for this venue. However, if you don't find a suitable menu package or items within this document - please contact the caterer directly. Our goal is to exceed your expectations.*

## *The Chef and I Catering 2019 @ Riverside Event Center*

**Introduction:** Enclosed you will find packages and ideas for a shower, lunch, party, banquet or other “non-wedding” event. **You may mix and match items** from throughout the menu (or elsewhere) and we will provide a quote. If your event is wedding, we have a special menu for you.

**Guest Pricing** includes linen tablecloths, disposable tableware, equipment, supplies, setup and cleanup. At least one attendant is required at \$25 per hour (minimum 6 hours). Real china and other optional services are available for an additional charge (see below). All sales are subject to 10% administrative fee and 7% PA sales tax. Pricing is effective **March 15, 2019** and **minimums apply**. For smaller groups (less than 50), the guest price and administrative fee may be adjusted. Larger groups (more than 100) may receive a price discount.

### **Payments & Policies:**

- We require a **\$300 non-refundable retainer** to guarantee your date (if your event is more than 100 guests, the retainer is \$500).
- A preliminary guest count and 50% of the total cost are due 3 weeks in advance. **Final guest count** and table seating are due 10 days in advance. **Final payment** is due 5 days in advance.
- You will be provided with a written **menu and service confirmation** which will list all of the pertinent details of your event. **Checks** are preferred as payment (3% charge for credit cards). Please make payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014.

### **Included Services:**

- Linen tablecloths: White, ivory or black. Lap length (90” squares) for guest tables. Floor length for foodservice and up to 3 auxiliary tables (additional linen at \$12 per table). Tables are covered at least 1.5 hours before the start of the event (unless other arrangements are made).
- Disposable tableware: Sturdy black foam plates & bowls, plastic flatware, paper napkins, and decorated coffee cups and plastic glasses (if needed). Upgraded plastic “china-like” disposables are available starting at \$1.25 per guest. Real china and flatware are also available (see below).
- Service staff: All events require at least one attendant at \$25 per hour (6 hours minimum). Where appropriate, your buffet is staffed. Smaller events are self-serve. At least one staff member remains on site until the end of the event for final cleanup & linen retrieval.

### **Optional Services (etc.):** (all sales subject to 10% administrative fee and 7% sales tax)

- Real china (etc.): Dinner & salad plates, flatware, and water goblets/ice water service are available for \$3.00 per guest plus \$100 delivery/rinsing fee. Linen napkins (folded - choice of color) are available for \$0.75 per guest plus \$50 shipping. Bar glasses and additional china are also available – contact us for details.
- Coffee: Starting at \$75.00. See page 8 for more details.
- Cold beverages: Starting at \$1.25 per guest. See page 8 for more details. *NOTE: Alcohol and bar services must be purchased through the venue.*
- Appetizers: Starting at \$1.25 per guest. See list on page 8.
- Desserts: Starting at \$1.25 per guest. See list on page 8.

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- Early setup: For larger events, we can load in equipment and cover tables one day in advance (if the room is available). Any additional time is included in the service fee.

**Hearty Lunch Buffet**

**Traditional Tossed Salad with Ranch & Italian Dressings**

Or Macaroni Salad, Potato Salad or Cole Slaw

**Boneless Chicken Breasts – Romano Style**

Or Chicken Marsala, Chicken Piccata or Stuffed Shells w/Meat Sauce

**Sliced Roast Sirloin of Beef w/Mushroom Sauce**

Or Sliced Baked Ham w/Raisin Sauce or Baked Tilapia w/Lemon-Tarragon Cream

**Penne Pasta with our signature Tomato & Fresh Basil Sauce Or**

Parslied Red Potatoes or Rice Pilaf

**Whole Green Beans**

Or Glazed Carrots, Mixed Vegetables or Buttered Corn

**Fresh Baked Yeast Dinner Rolls and Butter**

**\$18.75 per Guest**

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests.

Add additional side dishes starting at \$1.25

**Quiche and Fruit (Shower Package)**

**Home Made Quiche:** Choice of Broccoli & Cheddar -or- Bacon & Onion

Or Vegetarian Lasagna

**Fresh Fruit Salad:** Seasonal Melons, Pineapple, Grapes & Strawberries Or

Broccoli, Cheddar and Bacon Salad

**Mini Croissant Sandwiches** (Chicken, Tuna & Egg Salad)

Or Mini Deli Sandwiches (Turkey, Roast Beef & Ham – add \$0.75)

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**Fresh Vegetable Tray with Creamy Ranch Dip**  
Or Seasonal Vegetable Medley, Vegetable Rice Pilaf

**\$17.00 per Guest**

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests.

Add additional side dishes starting at \$1.25

**Executive Buffet**

CHOICE OF ONE SALAD

Spring Mix & Romaine Salad with Choice of Dressing

~ Fresh Fruit Cubes ~ Broccoli, Bacon and Cheddar Salad

Homemade Potato Salad ~ Homemade Macaroni Salad ~ Creamy Homemade Cole Slaw

CHOICE OF TWO ENTREES

Homemade Stuffed Chicken Breast ~ Sliced Roast Sirloin of Beef w/Mushroom Sauce

Baked Ham w/Pineapple Rum Sauce ~ Cheese Stuffed Shell w/ Meat Sauce ~ Chicken Romano

Roast Breast of Turkey with Gravy ~ Fried Chicken ~ Braised Beef Tips Vienna Chicken

Marsala ~ Chicken Parmesan

CHOICE OF SIDES

Signature Red Potatoes ~ Chive Whipped Potatoes ~ Rice Pilaf Almondine

Brown Sugar and Cinnamon Glazed Carrots ~ Pasta Pink Sauce ~ Penne Alfredo

Whole Green Beans Almondine ~ Cheesy Potatoes ~ Fresh Broccoli, Cauliflower and Carrots

Fresh Baked Yeast Dinner Rolls and Butter

**\$20.75 per Guest** with 3 Side Dishes

**\$19.50 per Guest** with 2 Side Dishes

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests

**Signature Buffet**

CHOICE OF ONE SALAD

Tossed Salad with Vinaigrette Dressing

Homemade Potato Salad ~ Homemade Macaroni Salad ~ Cole Slaw

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### CHOICE OF TWO ENTREES

Herbed Baked Chicken (Breasts, Legs, Thighs)  
Braised Beef Tips Vienna with Onions and Mushrooms  
Baked Ham w/Raisin Sauce ~ Roast Breast of Turkey

### CHOICE OF SIDES

Signature Red Potatoes ~ Chive Whipped Potatoes ~ Rice Pilaf  
Glazed Carrots ~ Confetti Corn ~ Seasoned Green Beans ~ Pasta Marinara

Fresh Baked Yeast Dinner Rolls and Butter

**\$19.00 per Guest** with 3 Side Dishes

**\$17.75 per Guest** with 2 Side Dishes

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests

## **Deluxe Boardroom Buffet**

### CHOICE OF ONE SALAD

Fresh Spring Mix and Baby Greens Salad with Ranch and Italian Dressing  
Cubed Fresh Fruit in Season

### CHOICE OF TWO ENTRÉES

Grilled Chicken with Sautéed Grape Tomatoes, Mushrooms, White Wine and Garlic  
Chicken Breast Romano ~ Chicken Breast Piccata ~ Chicken Breast Marsala  
Tender Roast Sirloin of Beef with Button Mushrooms in a Rich Demi-Glace  
Sirloin Tips with Onions, Cremini Mushrooms and Creamy Brandy Peppercorn Sauce  
Roasted Pork Loin with Berry Sauce ~ Baked Ham with Strawberry Sauce

### CHOICE OF PASTA

Penne with Chunky Tomato and Fresh Basil Sauce  
Farfalle with Vodka Crème Sauce  
Penne with Alfredo Sauce

### CHOICE OF POTATO

Smashed Red Skim Potatoes with Asiago Cheese  
Home-style with Butter and Sour Cream  
Signature Red Potatoes (Sweet n Savory) or Bacon with Red Onion  
Homemade Red Skin Scalloped Potatoes, Cheddar Au gratin Red Potatoes

## *The Chef and I Catering 2019 @ Riverside Event Center*

### CHOICE OF VEGETABLE

Fresh Vegetable Medley (Zucchini, Yellow Squash, Red Pepper, Broccoli, Baby Carrot)  
Imported Belgium Honey & Brown Sugar Glazed Carrots with a hint of Sherry Wine

Fresh Steamed Broccoli, Cauliflower and Carrots  
Whole Green Beans with Bacon and Onion or Sweet Red Pepper

Fresh Baked Yeast Dinner Rolls and Butter

### **\$21.00 per Guest**

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests.

Add additional side dishes starting at \$1.25

Add additional entrees starting at \$3.25

### **Traditional Ethnic Buffet**

Assorted Chicken Pieces (Breasts, Thighs and Legs)

Homemade Stuffed Cabbage with Beef and Rice

Penne Marinara

Add \$1.00/per person ~ Meatballs or Meat Sauce

Signature Red Potatoes ~ Mashed Potatoes ~ Parsley Potatoes

Sweet Buttered Corn or Buttered Green Beans

Fresh Baked Yeast Dinner Rolls and Butter

### **\$16.25 per Guest**

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests.

*The Chef and I Catering 2019 @ Riverside Event Center*

**Budget Buffet**

CHOICE OF ONE HOMEMADE SALAD

Marinated Pasta Salad ~ Macaroni Salad ~ Cole Slaw

ENTREE

Assorted Chicken Pieces (Breasts, Legs, Thighs)

PASTA

Penne with Marinara, Oil and Garlic or Chef's Pasta of the Day

CHOICE OF TWO SIDES

Parslied Red Potatoes ~ Sour Cream Mashed Potatoes ~ Rice Pilaf  
Baked Beans ~ Sweet Cut Corn ~ Buttered Green Beans

Fresh Baked Yeast Dinner Rolls and Butter

**\$14.75 per Guest**

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax  
Includes linen tablecloths, disposable tableware, setup and cleanup (see page 2). Based  
on a minimum of 50 guests.

**Cold Deli Buffet**

Premium Sliced Deli Meats

Roasted Turkey Breast, Virginia Baked Ham and Roast Beef

Assorted Sliced Cheeses

Fresh Leaf Lettuce, Sliced Tomato, Mustard and Mayonnaise

Assortment of Fresh Sliced Bread and/or Sandwich Rolls

Fresh Cut Vegetable Crudité with Ranch Dip

CHOICE OF ONE SALAD

Marinated Pasta Salad ~ Macaroni Salad ~ Cole Slaw ~ Cubed Fruit In Season

## *The Chef and I Catering 2019 @ Riverside Event Center*

### **\$16.00 per Guest**

Plus Service Fee (\$150 min), 10% Administrative Fee & 7% PA Sales Tax Includes  
linen tablecloths, disposable tableware, setup and cleanup (see page 2).

Based on a minimum of 50 guests.

### **Cold Additions or Substitutions**

*contact us for pricing*

#### **Club Croissant**

A flaky croissant filled with shaved breast of turkey, crisp smoked bacon,  
lettuce, tomato and mayonnaise

#### **Chef Salad Julienne**

Tossed greens topped by julienne of Tavern Style Ham, Roasted Turkey, American and Swiss cheese,  
hardboiled egg, cucumber, tomato, with Ranch, Balsamic or Italian dressing

#### **Chicken Salad Croissant**

A flaky croissant filled with Chicken Salad (or assortment with Tuna/Egg Salad)

#### **Grilled Chicken Caesar Salad**

Strips of char grilled chicken topped over fresh tossed Romaine lettuce, seasoned croutons  
and lightly sprinkled with a blend of Italian cheeses.

### **Appetizers**

If you're planning a cocktail hour or need light bites before dinner. Pricing is per guest.

#### **Stationary**

Assorted Cut Veggies with Creamy Ranch Dip (\$1.25)

Fresh Seasonal Fruit & Yogurt Dip (\$1.25)

Assorted Bite Sized Cheese, Crackers & Mustard dips (\$1.50).

Bite Sized Italian Meats (pepperoni, salami, ham) (\$1.75)

Warm Spinach/Artichoke Dip & Torn Breads (\$1.25) Hummus  
and Pita Bread (\$1.25)

Warm Sweet & Sour (or Swedish) Meatballs (\$2.25) Shrimp  
Cocktail (\$3.50 – or market price)

#### **Passed**

(choose 3 – prices start at \$4.00 – less expensive items are listed first)



## *The Chef and I Catering 2019 @ Riverside Event Center*

Stuffed Mushrooms Caps – Sausage or Spinach	Crab Bites with Spicy Sauce
Spanakopita (Spinach, Feta & Herbs in Phyllo)	Chicken Pesto Blossoms
Mini Egg Rolls w/Duck Sauce	Italian Bruschetta
Bite Sized Chicken Cordon Bleu	Quiche Bites
Tandoori Chicken Skewers	Marinated Beef & Pepper Skewers
Lemon Pepper Shrimp Skewers	Hawaiian Chicken Skewers
Polynesian Shrimp Skewers w/Teriyaki sauce	Coconut Shrimp
Petite Red Potatoes w/Sour Cream & Chives	Crab Lorenzo
Ceviche (Seafood) in Phyllo Cup	Greek Style Feta Crostini
Miniature White Pizza Squares	Eggplant Crostini
Caprese Rollup (mozzarella/red pepper/basil)	Hawaiian Chicken Salad in Phyllo Cup
Smoked Salmon on Crostini	Mushroom Pâté on Crackers

### **Desserts**

Mini Cheesecake Slices	\$3.00/guest	Fudge Brownies	\$1.50/guest
Assorted Jumbo Cookies	\$1.50/guest	Traditional Sheet Cake	\$1.75/guest
Fruit Pies	\$2.50/slice	Cream Pies	\$3.00/slice

Also: (call for availability & pricing): Crispy Apple or Cherry Cobblers, New York Style Cheesecake, Cannoli, Biscotti, Nutrolls, Apricot Rolls, Baklava, Assorted Fancy Cookies, Rich Layer Cake.

### **Beverages**

**Coffee:** Regular or decaf (100 cups/dispenser service) ... \$75.00. Includes disposable cups & supplies.  
Full coffee station (regular, decaf, hot water/assorted teas) ... \$75.00 plus \$0.50 per guest.

**Iced Tea or Lemonade** (dispenser service) ... \$1.50 per guest. \$2.00 for both. Includes disposable glasses. Canned soda and bottled water may be available starting at \$2.50 per guest (contact us for details). *Note: Alcohol, mixers and bar services must be arranged through Riverside Landings.*

### **Optional Menu Items**

*Pricing varies per item – contact us for details.*

#### **Poultry**

- Chicken Breasts Ala Toula (stuffed with spinach & Feta w/creamy white wine sauce)
- Chicken Florentine (stuffed with spinach & Swiss cheese w/supreme sauce)
- Chicken Parmesan with a light Marinara sauce (not recommended for larger groups)
- Chicken “Bundles” with Asparagus & Red Peppers with Marsala Sauce
- Chicken Breasts with Roasted Garlic, Basil, Tomatoes & White Wine
- Southern Style Chicken Breast with Stone Ground Mustard Sauce
- Greek Style Chicken with Olives, Feta & Lemon Butter Sauce

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- Chicken Breasts in Lemon Tarragon Cream Sauce
- Boneless Chicken Breast w/Fresh Mushroom Filling & Basil Butter sauce

### **Seafood**

- Flounder stuffed with Crabmeat, Lemon Butter sauce
- Baked Salmon Filet – Orange Maple Glazed, Lemon Dill Butter or Lemon Capers Butter
  
- Shrimp & Artichoke Penne with Tomato & Fresh Basil
- Crab Cakes

### **Beef**

- Sirloin Tips with Portobello Mushrooms & Rich Demi-Glace
- Sirloin stuffed with Asparagus & Roasted Red Peppers w/Marsala Sauce
- Chef Carved Prime Rib or Filet
- Barbecued Pulled Beef Sliders

### **Pork**

- Herb Marinated Pork Loin with Apple Cranberry Chutney – or Blackberry Sauce
- Pan Seared Pork Chops with Mushroom Sauce
- Barbecued Pork Kebabs
- Honey Style Baked Ham
- Kielbasa & Sauerkraut

### **Pasta/Italy**

- Cheese Filled Tortellini with choice of sauce
- Angel Hair Nests w/Rock Shrimp & Alfredo Sauce
- Gnocchi with Pink Cream Pesto & Roasted Red Peppers

### **Starch**

- Roasted Red Potatoes with Cracked Pepper & Rosemary
- Smashed Red Potatoes with Sour Cream, Cheddar Cheese & Bacon
- Perogies with Butter & Onion
- Twice Baked Potatoes
- Smashed Yukon Gold Potatoes with Sour Cream & Chives
- Sweet Potatoes – Twice Baked
- Rice Pilaf with Almonds and Red & Green Pepper
- Italian Risotto with Mushrooms

## *The Chef and I Catering 2019 @ Riverside Landings Event Center*

### **Vegetables**

- Buttered Baby Carrots with Herbs & Parsley
- Louisiana Honey and Brandy Carrots with Pecans
- Sugar Snap Peas, Red Bell Pepper, Baby Carrots & Sliced Toasted Almonds
- Sautéed Squashes, Red Peppers & Mushrooms
- Asparagus with a Lemon Butter Sauce
- Whole Green Beans with Onion & Bacon – or with Red & Yellow Peppers
- Austin Style Baked Beans with Bacon
- Corn Cobettes in Butter Sauce

### **Salads**

- Mediterranean Salad w/Kalamata Olives, Feta, Walnuts (etc) - Balsamic/Oregano Vinaigrette • Classic Caesar Salad
- Baby Spinach Salad with Creamy Peppercorn dressing
- Broccoli, Cheddar & Bacon Salad
- Marinated Pasta Salad with Pepperoni
- Creamy Macaroni Salad
- Traditional Potato Salad with Bacon
- Fresh Fruit Salad
- Cole Slaw

### **Sandwiches**

- Mini Deli Sandwiches On Kaiser Rolls – assortment of Turkey, Roast Beef & Ham - with cheese, lettuce, tomato & condiments (full sized sandwiches are also available)
- Mini Croissant Sandwiches – assortment of Chicken, Tuna & Egg Salad
- Breakfast Muffins with Egg, Cheese and Sausage or Ham
- BBQ Pulled Pork, Hot Sausage or Meatball Sliders
- Kielbasa and Kraut

### **Breakfast Items**

- Continental and Hot Breakfast items are available – call for pricing and availability.

### **Other items**

- International or specialty dishes can be prepared by our chef upon request – call for details.

### **Additional Services and Rentals**

Please contact us for any additional services or rentals that may not be listed within this document.

Thank you for the opportunity to share our menus and service packages.

We look forward to serving you and your guests.