

Riverside Event Center

Peggy Schaal
Events Manager
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Wedding Reception Menu and Services



“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

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 menu package or items within this document please contact the caterer directly and their staff will prepare an exclusive menu and service proposal to exceed your expectations.

The Chef & I Catering @ Riverside Event Center

The Chef & I

Introduction. Congratulations on your choice of this beautiful wedding venue. Our corporate kitchen and office is in Brackenridge PA which is 20 minutes from the venue and we have been in business since 1994. Our mission is to provide great food, excellent service and a good value. Our culinary team, led by American Culinary Federation Certified Executive Chef Kristopher Przybylek, and Executive Chef Kenneth Jones combined experience of over 50 years in exclusive private clubs, fine dining restaurants and, of course, formal wedding receptions.

Weddings are our Specialty! We've won the Knot's "Best of Weddings" Award every year from 2013 through 2019. Only 2% of wedding vendors make it into this group and we feel honored. We encourage you to read our reviews on the Knot's website and hope that we can be part of your special day.

Menu Selections. We offer a free tasting and consultation for prospective couples and parents. These are by appointment only and take place at our Brackenridge kitchen. Here you will get a chance to evaluate our food and professionalism, discuss all aspects of your reception and receive a price quote. We suggest that you arrange this as soon as possible so we can accommodate your schedule.

You may mix and match items from different packages or the "optional items" at the end of this menu. If there's something you want that isn't listed, our chef will be happy to prepare it.

Pricing and Services. All prices in this guide are applicable to 2019 events at Riverside Landings and are subject to a 20% service charge and 7% sales tax. Pricing for your event can generally be guaranteed at the time of your quote, regardless of the future date.

Our guest pricing includes linen, china, flatware, appetizers, dinner, coffee, dessert service, staff, equipment, supplies, early setup and all of the "standard services" listed on page 2. These can be adjusted to fit the specific needs of your event.

Payments and Policies. We require a \$500 non-refundable retainer to reserve your date. 50% of the total cost must be prepaid 30 days before your wedding. Final balance is payable 5 days in advance. Checks are preferred (3% charge for credit cards). Please make payable to: Chef & I Catering, 902 Brackenridge Ave, Brackenridge, PA 15014. Please reference bride's last name and wedding date on the check.

A preliminary guest count is due approximately 4 weeks before your wedding. A final count and table seating are due 10 days in advance (on Wednesday). Final guest count cannot be reduced. Children and vendors are usually billed at one half the adult rate.

You will be provided with a detailed menu & service confirmation. This will list all food items, services, pricing, key times and other important details of the reception. We'll respond to all your inquiries in a timely manner and any changes will be recorded. We'll review all details with you approximately 4 weeks before the wedding and make sure we've got everything covered. Your reception is in good hands.

The Chef & I Catering @ Riverside Event Center

Standard Services

The items listed below are included in our package pricing at no additional charge.

Tableware:

- **Guest China and Flatware.** Dinner plate, salad plate, water goblet, 2 forks & knife.
- **Also at Guest Tables:** Dressing bowls, water pitcher, roll basket, salt & pepper shakers.
- **Disposable Supplies** for appetizers, cookies, coffee and dessert

Linen:

- **Guest Tables.** Lap length tablecloths (90" squares), white, ivory or black.
- **Guest Napkins (folded)** – Choice of color. Also color napkins for roll baskets.
- **Head Table.** Floor length tablecloths or skirting, white, ivory or black. Mini lights if desired.
- **Service Tables.** Floor length tablecloths, white, ivory or black. Includes cake, cookies, gifts, entry, DJ, special vendors and food service tables.

Services & Equipment:

- **Professional Manager, Service & Support Staff.** Dressed in formal attire.
- **All Required Foodservice Equipment & Supplies.** No charge for standard rentals.
- **Appetizer Service.** Stationary display – round table with tiers & overlay – accessible from all sides. Plus passed hors d'oeuvres (if applicable).
- **Salad Service.** Served course – or preset at guest seats. Salad can be pre-dressed – or two dressings available at guest tables. Fresh rolls (basket) and whipped butter rosettes.
- **Buffet Service.** Fully staffed (guest are served). 2 Buffets if more than 175 guests. Our staff will release guest tables to the buffet. "Seconds" are available after everyone is served. Buffet leftovers are packaged in foil pans for client.
- **Plated Meal Service.** Choice of 2 entrees plus vegetarian and kids' meals. Client must provide meal selections by guest name and table number and indicate each guest's meal selection on their escort card.
- **Station Style Service.** Grazing stations (manned and self-serve) are located to promote guest interaction and traffic flow. Cocktail plates and required flatware are located at each station. This style of service provides a unique dining experience, but requires more space than a buffet.
- **Cookie Service.** Our staff will replenish your cookie display free of charge. Or we can do the initial traying for a nominal fee. Take home containers and leftover cookies are the client's responsibility.
- **Wedding Party Services** – Plated meal (if buffet), toasting glasses, appetizers at head table.
- **Early Setup.** Tables covered and room setup the day before your wedding (when possible).
- **6 Hour Reception** – From cocktail hour (bar opens) until closing (music stops). At least one staff member remains on site until the end of the event for final cleanup and linen retrieval.

The Chef & I Catering @ Riverside Event Center

Optional Services & Upgrades

All sales subject to 20% Service fee and 7% PA sales tax.

Cookie Traying ... \$60.00. Includes silver trays & doilies.

Floor Length Guest Table Linen ... \$0.75 per guest (white, black or ivory). Replaces our standard square lap length linens. Colors are available for \$12 per table.

Toasting Glasses ... \$1.50 per guest. Includes pouring of champagne.

Real Bar Glassware ... \$3.50 per guest (complete package). Replaces plastic barware. Wine glasses only are \$1.00 (at bar).

Dessert Course on China ... \$1.25 per guest. Replaces standard plastic plate & fork.

Bread plate with Butter Rosettes ... \$1.25 per guest. Glass Irish Mugs (at coffee station ...

Coffee Service at Guest Tables... \$2.00 per guest. Includes china coffee cup & saucer, teaspoon, cream & sugar. Replaces self-service station. **Glass Irish Mugs** (at coffee station) ... **\$0.75 per guest.**

Extended Staff Time ... \$25.00 per staff hour. Only applies if dinner is delayed or the event is extended by the client by ½ hour or more.

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The Chef & I Catering @ Riverside Event Center

***Full-Service Buffet
Carnegie Package***

For the Cocktail Hour

Appetizer Display – Crudites

Crisp Garden Fresh Vegetables including Broccoli, Carrots,
Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery -
with Creamy Ranch Dipping Sauce

Fresh fruit may be substituted for cut vegetables during summer season

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

Station – continues through dessert course

Salad Course *(served tableside or preset)*

Traditional Tossed Salad with Tomato, Cucumbers, Black Olives,
Purple Cabbage and Shaved Carrots. Topped with Italian and/or Ranch Dressing

Fresh Dinner Rolls (basket) with Rosettes of Whipped Butter

At The Buffet

Choice of One Entrée

Boneless Chicken Breasts (choose one of the following):

Our Amazing Romano - *Light Batter with Lemon Butter Sauce*

Marsala - *with Mushrooms & Marsala Wine Sauce*

Bavarian – *with Stone Grain Mustard & Onion Cream Sauce*

Chicken Picatta - *with Capers & Lemon*

Tuscan Style – *with Tomatoes, Fresh Basil, Artichokes, Olives & White Wine*

Baked Tilapia with Lemon Tarragon Cream Sauce, or Lemon Butter & Capers

Baked White Fish with Bread Crumbs, Butter & Lemon Sauce

Vegetarian Lasagna with Spinach, Ricotta Cheese and Cream Sauce

Choice of Second Entrée

Braised Tender Sirloin Tips with Sautéed Mushrooms and Caramelized Onions

Sliced Roast Beef with Demi Glace or Bavarian Mustard Sauce

Sliced Baked Ham Hawaiian Rum Sauce, or Honey Mustard Glaze

Sliced Pork Loin with Citrus Ginger Sauce – or Port & Balsamic Reduction

Traditional Beef and Cheese Lasagna

Eggplant Parmesan

The Chef & I Catering @ Riverside Event Center

Carnegie Package (continued)

Choice of Three Sides

Penne Pasta with our Signature Tomato & Fresh Basil Sauce

Farfalle (bow tie pasta) with Red Pepper Crème Sauce

Penne with Italian Vegetables, Olive Oil, Garlic and Romano Cheese

Cheesy Baked Ziti with Marinara Sauce

Roasted Red Potatoes with Rosemary

Smashed Red Potatoes with Sour Cream and Herbs

Red Potatoes with Creamy Garlic Sauce

Parslied Red Potatoes

Scalloped Potatoes

Rice Pilaf with Mushrooms & Leeks, Carrots & Peas, or Italian Vegetables

Seasonal Vegetable Medley (Broccoli, Whole Baby Carrots, Zucchini, Yellow Squash, Red Bell Peppers)

Whole Green Beans

Broccoli, Cauliflower & Carrot Medley

Whole Baby Carrots – Cinnamon Glazed, or Buttered & Herbed

Peas & Mushrooms

Corn O'Brien

After Dinner (served tableside)

Client Provided Wedding Cake (or other dessert)

PRICING PER PERSON			
250 Guests or More	\$35.00	160 to 199 Guests	\$37.50
200 to 249 Guests	\$36.00	125 to 159 Guests	\$39.00
All invoice sales subject to 20% Service Fee and 7% PA Sales Tax			

Above price includes guest china & standard size linen and all of the “standard services” listed on page 2.

Wedding Party gets full sit-down service and does not go through buffet line.

*Pricing effective **January 1, 2019** and may be subject to change.*

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We'll be happy to discuss whatever you're considering and give you a quote.

The Chef & I Catering @ Riverside Event Center

***Full-Service Buffet
Forbes Package***

For the Cocktail Hour

Cold Appetizer Display – Crudites & Cheese

Fresh Cut Vegetables attractively displayed in baskets with Peppercorn Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Passed Hors D'oeuvres (choose 3)

Assorted Mini Quiche
Mushrooms Filled with Sweet Italian Sausage or Spinach
Miniature Egg Rolls with Duck Sauce
Petite Red Potatoes filled with Potato, Sour Cream and Chives
Chicken Cordon Bleu Bites
Spanakopita (Phyllo Triangle w/Spinach, Feta & Herbs)
Italian Bruschetta with Balsamic Glaze
Hawaiian Chicken Salad in Phyllo Cups
Crab Bites with Spicy Sauce

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas
(station – continues through dessert course)

Salad Course *(served tableside or pre-set)*

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes and English Cucumbers
Balsamic Vinaigrette, Italian Vinaigrette, Buttermilk Ranch Dressings (Choice of 2)

Fresh Dinner Rolls (basket) with Rosettes of Whipped Butter

At The Buffet

Choice of 2 Entrées

Chicken “Elizabeth” with Mushrooms & Peppers in Creamed Sherry Wine Velouté
Chicken Chasseur (Hunter’s Style) with Mushrooms, Tomatoes, Garlic, Parsley & White Wine
Boneless Chicken Breast with Traditional Bread Stuffing & Supreme Sauce
Italian “Brasciole” (Sliced Sirloin Rolled with Spinach & Cheese in a light Marinara Sauce)
Braised Beef Tips with Portobello Mushrooms & Rich Demi-Glace
Sliced Sirloin Rolled with Rice & Mushrooms & Rich Demi-Glace Sauce
Herb Marinated Pork Loin with Apple Cranberry Chutney, or Blackberry Sauce
Pan Seared Pork Chops with Mushroom Sauce
Cod Romano with Lemon Butter
Sliced Turkey with Bread Stuffing & Gravy

The Chef & I Catering @ Riverside Event Center

Forbes Package (continued)

Choice of 3 Sides

Nests of Angel Hair Pasta with Tomato & Fresh Basil Sauce

Penne Pasta with Chunky Tomato Vodka Sauce

Tri Colored Rotini Pasta with Creamy Alfredo Sauce

Parslied Red Potatoes with Bacon & Onion

Roasted Red Potatoes with Garlic & Romano Cheese

Smashed Red Potatoes with Sour Cream, Shallots & Asiago Cheese

Twice Baked Potatoes

Rice Pilaf with Almonds & Chives

Whole Green Beans Almondine

Whole Baby Carrots with Sherry & Cinnamon

Sautéed Squashes, Red Bell Peppers and Mushrooms

Herbed Broccoli, Cauliflower, Carrots and Cherry Tomatoes

Sugar Snap Peas & Baby Carrots

After Dinner (served tableside)

Client Provided Wedding Cake (or other dessert)

PRICING PER PERSON			
250 Guests (or more)	\$38.50	160 to 199 Guests	\$41.00
200 to 249 Guests	\$39.50	125 to 159 Guests	\$42.50
All invoice sales subject to 20% Service Fee and 7% PA Sales Tax			

Above price includes guest china & standard size linen and all of the “standard services” listed on page 2.

Wedding Party receives full sit-down service and does not go through buffet line.

*Pricing effective **January 1, 2019** and may be subject to change.*

Menu items may be substituted from other packages or the optional items at the end of this guide.

We'll be happy to discuss whatever you're considering and give you a quote.

Carved Meat Option - substitute one entrée for any item below:

Chef Carved Roasted Top Round of Beef, with Horseradish & Au Jus

Chef Carved Marinated Turkey Breast

Chef Carved Herb Crusted Boneless Pork Loin

Chef Carved Country Ham, Bing Cherry and Pineapple Sauce

Add \$1.50 per Guest (plus tax & Service Fee) – includes Chef Carver

The Chef & I Catering @ Riverside Event Center

***Full-Service Buffet
Mellon Package***

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Passed Hors D'oeuvres (choose 3)

Mushrooms Filled with Crab or Chorizo Sausage
Artichoke Hearts Romano
Chicken Skewers - Italian Marinated, Tandoori or Hawaiian
Marinated Beef and Pepper Skewers
Mushroom Pâté on Crackers
Ceviche (Seafood) in Phyllo Cup
Bacon & Onion Quiche Bites
Coconut Shrimp
Crab Lorenzo
Greek Style Feta Crostini – or Eggplant Crostini
Or any passed appetizer from the Forbes package (page 6)

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas
(station – continues through dessert course)

***Salad Course* (served tableside)**

Baby Spinach Salad with Mushrooms, Cucumbers,
Cherry Tomatoes and Bacon Bits – with Raspberry Vinaigrette
Or
Classic Caesar Salad with Home Made Dressing

Fresh Dinner Rolls (basket) with Rosettes of Whipped Butter

At The Buffet

Choice of One Carved Meat

Roasted Top Round of Beef with Au Jus & Horseradish
Herb Crusted Boneless Pork Loin
Marinated Turkey Breast
Fresh Ham with Shallot Sauce

Above Carved to Order by one of Chefs - first position on the buffet

The Chef & I Catering @ Riverside Event Center

Mellon Package (continued)

Choice of 2nd Entrée

Stuffed Boneless Chicken Breasts (choose one of the following):

Spinach & Feta with Creamy White Wine Sauce

Broccoli, Cheddar & Rice

Fresh Mushrooms with Basil Butter Sauce

Flounder Stuffed with Crabmeat, Lemon Butter Sauce

Jambalaya with Chicken, Shrimp, Andouille Sausage, Rice, Okra & Vegetables

Shrimp & Artichoke Penne with Choice of Sauce

Sirloin Rolled with Asparagus & Roasted Red Peppers, Marsala Sauce

Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon sauce

Eggplant Rolotini with Ricotta Cheese & Marinara sauce

Choice of 3 Sides

Angel Hair Pasta Nests with Creamy Alfredo Sauce

Farfalle Pasta with Red Pesto, Artichokes, Olives & Romano Cheese

Gnocchi with Pink Cream Pesto & Roasted Red Peppers

Smashed Yukon Gold Potatoes with Sour Cream & Chives

Roasted Red Potatoes with Tarragon & Italian Herbs

Red Potatoes with Sweet Onion & Dill Butter

Wild Rice Blend with Cranberries & Almonds

Sauté of Fresh Seasonal Vegetables

Louisiana Honey and Brandy Carrots with Pecans

Sugar Snap Peas, Red Bell Pepper, Carrot Batons and Sliced Toasted Almonds

After Dinner (served tableside)

Client Provided Wedding Cake (or other dessert)

PRICING PER PERSON			
250 Guests (or more)	\$42.00	160 to 199 Guests	\$45.00
200 to 249 Guests	\$43.50	125 to 159 Guests	\$46.50
All invoice sales subject to 20% Service Fee and 7% PA Sales Tax			

Above price includes guest china & standard size linen and all of the “standard services” listed on page 2.

Wedding Party gets full sit down service and does not go through buffet line.

*Pricing effective **January 1, 2019** and may be subject to change.*

Menu items may be substituted from other packages or the optional items at the end of this guide.

We'll be happy to discuss whatever you're considering and give you a quote.

The Chef & I Catering @ Riverside Event Center

***Plated Meal Service (sit down dinner)
Allegheny Package***

For the Cocktail Hour

Appetizer Display – Crudites and Cheese

Crisp Garden-Fresh Vegetables including Broccoli, Whole Baby Carrots, Red and Green Bell Peppers, Cauliflower, Cucumbers and Celery - with Creamy Ranch Dipping Sauce

Fresh fruit may be substituted for cut vegetables during summer season

Assorted Bite Sized Cheeses and Crisp Crackers with
Sweet and Spicy Mustard Dipping Sauces

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas
(station – continues through dessert course)

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.
With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Rosettes of Whipped Butter

Main Course

Choice of Entrée*

* The client may make two entrée choices. Each guest chooses one. The Client is responsible for ordering the exact quantity of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts Romano with Lemon Butter Sauce

Or - Chicken "Elizabeth" with mushrooms, peppers & creamy wine sauce

Tips of Sirloin Bourguignon with Button Mushrooms, Pearl Onions and Diced Tomatoes in a Rich Red Wine Sauce - Served inside a Ring of Fresh Red Bell Pepper over Buttered Rice

Or – Italian "Braciolo" with Spinach, Romano Cheese and Marinara Sauce

Sliced Pork Loin with Citrus Ginger Sauce (or Port & Balsamic Reduction)

Or - Pan Seared Pork Chops with mushroom sauce

Or – Stuffed Pork Chop

Baked Tilapia with Lemon Tarragon Cream Sauce

Sliced Turkey with Bread Stuffing & Gravy

The Chef & I Catering @ Riverside Event Center

Allegheny Package (continued)

Choice of 1 Starch

Roasted Red Potatoes with Rosemary & Purple Onion – Or Garlic & Romano Cheese

Smashed Red Potatoes with Sour Cream & Herbs

Boiled Red Potatoes with Sweet Onion and Dill Butter

Twice baked Potato

Farfalle (bow tie pasta) with, Tomato & Basil, Alfredo or Red Pesto Sauce

Almond and Chive Rice Pilaf

Choice of 1 Vegetable

Whole Green Beans Almondine

Fresh Cauliflower and Broccoli Blend

Brandy Glazed Baby Carrots

Sautéed Squashes and Shredded Carrots with Herbs

After Dinner

Client Provided Wedding Cake (or other dessert)

PRICING PER PERSON			
250 Guests (or more)	\$39.00	160 to 199 Guests	\$42.00
200 to 249 Guests	\$40.00	125 to 159 Guests	\$44.00
All invoice sales subject to 20% Service Fee and 7% PA Sales Tax			

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Upgrade Options – Add to Appetizer Display

Beautiful Shrimp Cocktail with Sauce & Lemons \$3.25

Our Famous Sweet & Sour (or Swedish) Meatballs \$2.00

Bite Sized Italian Meats (salami, pepperoni & ham) \$1.50

Fresh Seasonal Fruit & Yogurt Dip \$1.25

Warm Spinach & Artichoke Dip with Torn Breads \$1.25

Hummus & Pita Bread \$1.00

The Chef & I Catering @ Riverside Event Center

Plated Meal Service (sit down dinner) Monongahela Package

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Passed Hors D'oeuvres (choose 3)

Quiche Bites
Mushrooms stuffed with Italian sausage or Spinach
Miniature Egg Rolls with Duck Sauce
Petite Red Potatoes filled with Potato, Sour Cream and Chives
Chicken Cordon Bleu Bites
Crab Bites with Spicy Sauce
Bruschetta
Spanikopita
Chicken Skewers – Tandoori, Italian Marinated or Hawaiian

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

Salad Course

Field Greens and Chopped Romaine with Black Olives, Cherry Tomatoes & Cucumbers.
With Balsamic Vinaigrette (or your choice of dressing)

Fresh Dinner Rolls (basket) with Rosettes of Whipped Butter

Main Course

Choice of Entrée*

* The client may make **two** entrée choices. Each guest chooses one. The Client is responsible for ordering the exact quantity of each and for identifying the guest's choice at his or her seat. Special vegetarian and children's meals will also be provided.

Boneless Chicken Breasts with Your Choice of Stuffing, Topped with Appropriate Sauce:

Broccoli-Cheddar and Rice
Spinach and Bacon
Rice and Mushrooms
Traditional Bread

*Or - Pannéed Boneless Breasts with Mushrooms, Green Onion and
Baby Shrimp in Butter Sauce (add \$1.00)*

Sirloin Stuffed with Asparagus, Roasted Red Peppers and Marsala Sauce
Or - New York Strip Steak (8 oz.), Topped with Seasoned Butter (add \$1.00)

Cod Romano with Lemon Butter
Or - Baked Salmon Fillet (8 oz.) with Teriyaki Orange Glaze (add \$1.00)

Sliced Roasted Pork Loin with Apple Walnut Stuffing & Cinnamon Sauce

The Chef & I Catering @ Riverside Event Center

Monongahela Package (continued)

Choice of 1 Starch

Delicate Nests of Cappellini (Angel Hair) with Garlic, Tomatoes and Basil

Twice Baked Potato with Cheddar Cheese

Sweet Potato – Twice Baked

Smashed Red Potatoes with Bacon, Shallots and Asiago Cheese

Roasted Red Potatoes with Cracked Pepper and Rosemary

Italian Risotto with Mushrooms

Choice of 1 Vegetable

Whole Green Beans with sliced Red & Yellow Sweet Peppers

Broccoli Spears with Tarragon and Dijon (or Toasted Sesame Butter)

Asparagus with Lemon Butter

Snow Peas, Baby Carrots and Pineapple

Sauté of Yellow and Green Squashes with Roasted Red peppers

After Dinner

Client Provided Wedding Cake (or other dessert)

PRICING PER PERSON			
250 Guests (or more)	\$43.00	160 to 199 Guests	\$46.00
200 to 249 Guests	\$44.00	125 to 159 Guests	\$47.00
All invoice sales subject to 20% Service Fee and 7% PA Sales Tax			

Above price includes guest china & linen and all of the “standard services” listed on page 2.

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Other Beef/Seafood Entrees (market priced)

Twin Petite Filet Mignon

Carved Tenderloin

Prime Rib

Crab Cakes

The Chef & I Catering @ Riverside Event Center

Station Style Event Pennsylvania Package

Introduction: Station style events are becoming more popular and are the direct opposite of a sit down dinner.

You can expect much more guest interaction and a reception that no one will forget. Each food station is self-contained with a menu item or theme, cocktail size plates, flatware and required staff. A guest goes to a desired station, gets what they want, consumes that item and proceeds to another station. There is no rush.

- **Layout** – food stations will be placed strategically around the 3rd floor ballroom area to maximize guest access and comfort. Station events require more space for food service tables than a buffet or plated meal.
- **Action Stations** – Chef Carvers are provided for the carving stations along with heat lamps & carving boards. Attendant/Cooks are provided for pasta and stir fry stations along with propane burners, sauté pans (etc.). Self-service stations are maintained and replenished as needed.
- **Guest Place Settings** consist of folded linen napkin and water goblet (plus your centerpieces & guest favors). Required flatware, cocktail plates and disposable napkins are provided at each grazing station.
- **Meal Time.** We recommend the use of *menu cards and DJ announcements* to better communicate the station locations and food choices to your guests. When the stations open, lines will form. As the meal progresses, lines will shorten and eventually there will be no wait for anything. There is no “releasing of tables” – stations are available to everyone as long as necessary.
- **Wedding Party** - Since each person can choose from a number of options at each station, *plated meal service is not practical for any individual.* However, the Wedding party can be given a “head start”.

For the Cocktail Hour

Cold Appetizer Display

Fresh Cut Vegetables attractively displayed in baskets with Cool Ranch Dip
Assorted Bite Sized Cheeses with Crackers and Sweet & Spicy Mustard Dips
Fresh fruit may be substituted for cut vegetables during summer season

Passed Hors D'oeuvres (choose 3)

Mushrooms Filled with Italian or Chorizo Sausage
Phyllo filled with Spinach, Feta Cheese & Herbs (Spanikopita)
Chicken Skewers – Tandoori, Italian Marinated or Hawaiian
Mini Eggrolls w/Duck Sauce
Quiche Bites (Vegetarian)
Petite Twice Baked Potatoes
Eggplant Crostini
Bite Sized Chicken Cordon Bleu
Italian Bruschetta
Crab Bites with Spicy Sauce
Crab Lorenzo
Marinated Beef and Pepper Skewers
Hawaiian Chicken Salad in Phyllo Cup

Freshly Brewed Columbian Coffee, Decaf and Assorted Teas

The Chef & I Catering @ Riverside Event Center

Pennsylvania Package (continued)

From the Grazing Stations

(serving for approximately one hour – or when demand ceases)

Carving Board (choose two)

Top Round of Beef – Medium

Marinated Boneless Breast of Turkey *(wow!)*

Creole Glazed Smoked Semi Boneless Ham

Herb and Peppercorn Crusted Boneless Loin of Pork

Carved To Order by one of our chefs

Served with Finger Rolls, Red-Tipped Lettuce, Tomatoes, Red Onion,

Gourmet Condiments, Au Jus and Horseradish.

Enjoy meat alone or make a nice mini sandwich.

Pasta –Made to Order

Each guest chooses their favorite Pasta (Penne, Angel Hair, or Farfalle/Bow Tie),

Sauce (Alfredo, Tomato and Fresh Basil, or Garlic Oil),

And “Fixings:” Mushrooms, Bacon, Broccoli, Peppers, Diced Tomatoes, Onions, Olives,

Artichokes, Sun-dried Tomatoes, Pepperoni, Romano Cheese, Red Pepper Flakes, (etc.).

Sautéed to order by one of our pasta cooks

Served with Sliced Baguettes and Whipped Butter.

Salad Station

Fresh Field Greens and Chopped Romaine with

Cucumbers, Olives & Cherry Tomatoes

Topped with each guests’ choice of Italian, Ranch or Raspberry Vinaigrette Dressing

Protein Station (choose one)

Jambalaya - Shrimp, Chicken, Andouille Sausage, Okra, Vegetables, Rice & Bayou-Style Seasonings (but not too spicy) - served with hot sauce on the side.

Make Your Own Taco Bar - Soft Tacos, Spicy Taco Meat, Tomatoes, Lettuce, Onions, Shredded Cheese, Sour Cream, Taco Sauce, Cilantro.

Kebab Corner (choose one): Chicken, Beef, Pork, or Vegetable Skewers with Pepper & Onion – served over Rice Pilaf (Shrimp Skewers – add \$1.50)

Pittsburgh Special (choose one): Stuffed Cabbage, Stuffed Peppers, Kielbasa & Kraut, Hot Sausage/Peppers/Onions & Mini Rolls, or Chicken Wings (choice of sauce)

Barbecue Sliders (choose one) – Pulled Pork, Chicken or Isaly’s style “Chipped Chopped Ham” with Mini Rolls, Cole Slaw and Purple Onions

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Pennsylvania Package (continued)

Side Station (choose one)

Seasonal Vegetables (sautéed or steamed) - Broccoli, Carrots, Zucchini, Yellow Squash, Red Bell Peppers – or a mix of your favorites.

Make Your Own Baked Potato Bar - Twice Baked Potatoes, Shredded Cheese, Sour Cream, Chives, Shallots, Bacon Bits and Whipped Butter
Or – “Smashed Potato” Bar

Pittsburgh Special – Pierogies with Sautéed Onions & Butter - or “Haluski “

After Dinner

Client Provided Wedding Cake (or other dessert)

PRICING PER PERSON			
250 Guests (or more)	\$42.00	160 to 199 Guests	\$45.00
200 to 249 Guests	\$43.00	125 to 159 Guests	\$47.00
All invoice sales subject to 20% Service Fee and 7% PA Sales Tax			

Above price includes guest china & linen and the “standard services” listed on page 2 – with some adjustments for station style service.

Pricing effective January 1, 2019 and may be subject to change.

Station Options & Upgrades

Oriental Stir Fry (replaces Carving Board). Each guest chooses any combination of chicken, beef and vegetables with Teriyaki, Sweet & Sour or Thai Chili Sauce. Sautéed to order and served over Fried or Steamed Rice.

Mediterranean Salad (replaces greens salad – add \$0.50). Romaine and Red Tipped Lettuces with Kalamata Olives, Cherry Tomatoes, Feta Cheese, Walnuts, Red Bell Peppers and Balsamic & Oregano Vinaigrette (or your choice of dressings).

Pittsburgh Salad Bar with Fries (replaces greens salad – add \$1.00). Each guest chooses any combination of salad components and dressings – complimented with crisp French Fries.

Philly Cheesesteak Station (replaces Carving Board). Beef & Chicken, Shredded Cheese, Sautéed Peppers & Onions, Mini Rolls & Condiments

Vegetarian Sushi (replaces side station – add \$1.50). Assorted California Rolls – served with Wasabi sauce & Fresh Ginger.

Carved Beef Upgrades – replace Top Round with Prime Rib or Filet (market priced)

*Our chef has extensive experience so there are many other possibilities.
Pick a combination of items we offer - or something of your own creation.*

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Optional Menu Items

The items below are also available and may not be listed with one of the preceding packages.
Prices vary so we'll provide quotes where needed.

Stationary Appetizers *(add to your existing food display)*

- Warm Spinach & Artichoke Dip with Torn Breads (\$1.25)
- Hummus and Pita Bread (\$1.00)
- Fresh Seasonal Fruit & Yogurt Dip (\$1.25)
- Cut Fresh Vegetables & Ranch Dip (\$1.00)
- Assorted Cheese, Crackers & Mustard dips (\$1.50)
- Bite Sized Italian Meats (pepperoni, salami, ham) (\$1.50)
- Caprese Rollup (mozzarella/red pepper/basil) (\$2.00)
- Sweet & Sour (or Swedish) Meatballs – Hot Item (\$2.25)
- California Rolls (Vegetable Sushi) (\$2.75)
- Pulled Pork Sliders – Hot Item (\$2.75)
- Assorted Canapés/Open Faced Finger Sandwiches (\$3.00)
- Beautiful Shrimp Cocktail with Cocktail Sauce & Lemons (\$3.25)

Passed Hors D'oeuvres *(in addition to those listed throughout the menu (\$ indicates relative cost))*

Hot

- Miniature White Pizza Bites (\$)
- Lemon Pepper or Polynesian Shrimp Skewers (\$\$)
- Bacon Wrapped Scallops (\$\$\$) or Water Chestnuts (\$\$)
- Cocktail Wieners (\$)
- Samosas with Mint Chutney Yogurt (\$)
- Cucumbers Rounds with Herbed Cheese (\$\$)
- Raspberry Brie in Phyllo (\$\$\$)
- Home Made Seafood Quiche (\$\$)
- Chicken Strips with Garlic Crust and Chunky Tomato Dipping Sauce (\$\$)
- Oriental Chicken Satay with Sweet & Spicy Peanut Sauce (\$\$)

Cold

- Cherry Tomatoes Filled with Crab and Bacon (\$\$\$)
- Cheese, Salami and Olive Kebabs (\$\$)
- Caprese Skewers: Mozzarella, Tomato, Olive, Basil Pesto (\$\$)
- Smoked Salmon on Crostini (\$\$)
- Asparagus Tips wrapped in Smoked Turkey or Prosciutto (\$\$)
- Artichoke, Red Bell Pepper & Feta Crostini (\$\$)

Salads & Soup

Traditional Mediterranean Salad: Romaine Lettuce, Cherry Tomatoes, Feta Cheese, Sweet Purple Onion, Kalamata Olives, Red Bell Pepper & Walnuts. Oregano Vinaigrette.

Summer Salad with Baby Lettuces, Spinach, Cranberries, Mandarin Oranges & Toasted Almonds.
Raspberry Vinaigrette Dressing.

Italian Wedding Soup – Served as a separate course with cups, saucers & soup spoons. *Note – this will add 15 to 20 minutes to dinner service.*

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Optional Menu Items (continued)

Poultry

Baked Bone-In Chicken Pieces (breasts, legs & thighs): Herb Crusted, Lemon pepper, Cajun Style.
Italian Marinated, Citrus Ginger, Garlic Basted, Barbecue Basted, Home Style Crispy/Fried
Greek Style Chicken – Boneless Breast with Roasted Garlic, Basil & White Wine
Chicken Parmesan with a Light Marinara Sauce
Southern Style Chicken with Stone Ground Mustard Sauce – or Peaches & White Onions
Chicken Breasts in Lemon Tarragon Cream Sauce
Chicken Florentine – Boneless Breast stuffed with Spinach & Feta with Creamy White Wine Sauce
Chicken Cordon Bleu with Vermouth Sauce
Chicken stuffed with Asparagus & Red Bell Pepper with Marsala Sauce
Chicken Oscar with Asparagus Tips, Crabmeat and Béarnaise Sauce
Sliced Turkey Breast with Gravy

Beef, Pork Etc.

Mushroom & Shallot Stuff Flank Steak with Bordeaux Sauce
Braised Beef Steak, Marsala Sauce
Grilled Veal Chop, Brandied Red Peppercorn
Veal Medallions, Rock Shrimp, Mushrooms, Lemons & Parsley
Stuffed Cabbage
Sliced Baked Ham with Fruit Sauce
Sliced Pork Loin with Onion Gravy - or Hawaiian Style
Pork Medallions – Orange Sesame Glazed
Italian Meatballs in Marinara Sauce – or Sausage, Peppers & Onions
Barbecued Pulled Beef
Barbecued Pork Kebabs
Kielbasa & Sauerkraut
Lamb Medallions, Roasted Shallots and Garlic Demi Glace
Grilled Center Cut Lamb Chops

Seafood

Baked Salmon Filet – Orange Maple Glazed, Lemon Dill Butter, or Lemon Caper Butter
East Coast Crab Cakes – Sweet Mustard Cream
Seafood Kebabs with Vegetables & Herbs
Salmon with Herbed Pistachio Crust
Crab Stuffed Jumbo Shrimp
Baked Orange Roughy

Pasta & Italy

Stuffed Shells with Marinara Sauce
Cheese Filled Tortellini with Choice of Sauce
Penne with Meatballs in Rich Meat Sauce
Penne with Chicken (or Sausage), Italian Vegetables & Garlic Oil
Portobello studded with Provolone Cheese & Italian Vegetables
Tortellini with Fresh Garlic & Parmesan
Farfalle (Bow Tie) Pasta with Red Pesto, Crimini Mushrooms & Asparagus Tips
Angel Hair Pasta Nests with Rock Shrimp & Alfredo Sauce

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Optional Menu Items (continued)

Potatoes & Rice

Traditional Mashed or Whipped Potatoes
Smashed Red Potatoes
Pierogies with Butter & Onion
Scalloped Potatoes with Ham, Onion & Mild Cheese Sauce
Sweet Potatoes – Twice Baked
Spanish Rice
Rice Pilaf with Sweet Peppers & Olives

Vegetables

Buttered Baby Carrots with Herbs & Parsley
Asparagus with Lemon Butter Sauce
Cauliflower Au Gratin
Peas & Carrots
Whole Green beans with Onion & Bacon
Green Beans with Roasted Red Peppers (Christmas Colors)

Other Items for Other Occasions

Mini Deli Sandwiches on Kaiser Tolls - Sliced Meats & Cheeses with Lettuce, Tomato & Condiments
Mini Croissant Sandwiches – assortment of Tuna, Chicken & Egg Salad
Vegetable Wraps – Grilled Zucchini, Squash, Cheese, Lettuce, Tomato
Box Lunches – Premium Sandwich, Pasta/Potato Salad, Cookies/Brownie, Chips, Condiments, Flatware & Napkin, Canned Soda, Whole Fruit

Continental Breakfast – Mini Danish, Donuts & Muffins, Juice & Coffee

Hot Breakfast Buffet – Scrambled Eggs, Baked Sliced Ham, Sausage Links, Home Fries with Onion, Baked Apples with Cinnamon Butter, Mini Pastries, Juice & Coffee

Home Made Quiche – Broccoli/Cheddar, Bacon/Onion, or your own creation

Sliced Bagels with Cream Cheese, Butter, Jelly, Lox/Smoked Salmon

Hot Breakfast Sandwiches - Biscuit/Egg/Cheese with Ham, Sausage, Bacon or Plain

Light Yogurt and Granola Bars

Picnic Items – Fried or BBQ Chicken, Corn Cobettes, Watermelon Slices, Baked Beans, Grilled Burgers, Hot Dogs, Kielbasa, Hot Sausage.

Cold Salads - Potato, Pasta, Fruit, Broccoli/Cheddar, Italian Antipasto, Cole Slaw

Hot Sandwiches – Meatball, Hot Sausage, Pulled Pork or Beef

Desserts – Traditional Sheet Cake, Rich Layer Cake, Sliced Cheesecake with Fruit or Chocolate Glaze, Individual Fruit or Custard Tarts, Crispy Cobblers, Fruit or Cream Pies, Fudge Brownies, Jumbo or Fancy Cookies, Sliced Nut & Apricot Rolls, Cannoli, Biscotti & Baklava.

Mini Dessert Buffet – Assortment of items in smaller sizes so you can enjoy more than one.

Cold beverages - Canned Sodas & Bottled Water, Lemonade & Iced Tea (dispenser service)