



Carnegie Museums
CATERING MENU



Coffee Breaks

Coffee (regular and decaf) and tea
Chilled bottled juice
Bottled water (16 oz.)
Assorted soda
Bottled iced tea

Assorted breakfast pastries (muffins & Danish)
Fresh baked bagels with cream cheese
Fresh large baked muffins
Potato chips
Pretzels
Large cookies
Assorted tea cookies
Mixed nuts
Goldfish
Nachos and salsa
Individual yogurts (assorted flavors)
Whole fresh fruit
Sliced fruit tray with dip

THE CARNEGIE

Coffee (regular and decaf), tea service, assorted breakfast pastries, and assorted bottled juice

THE ANDREW

Coffee (regular and decaf), tea, assorted breakfast pastries, assorted bottled juice and sliced fresh fruit platter

THE MUSEUM

Coffee (regular and decaf), tea, assorted breakfast pastries, assorted bottled juice and water, sliced fresh fruit platter, and individual yogurts and granola

THE DIPLOMAT

Baked vegetable egg quiche, caramelized bacon, assorted breakfast pastries, fresh fruit platter with strawberry dip, assorted bottled juices, coffee (regular and decaf), and tea service

THE STATESMAN

Cinnamon French toast with maple syrup, vegetable egg quiche, country style ham, fresh fruit platter with raspberry dip, assorted breakfast pastries, bottled juice, coffee (regular and decaf), and tea service

DELUXE CARNEGIE BRUNCH

Chilled orange juice, sliced fresh fruit platter with raspberry dip, farm fresh scrambled eggs, cinnamon swirl French toast with maple syrup, fruit crepes, crispy bacon, smoked salmon with bagels, chicken a la king with biscuits, chef selection of vegetables, breakfast potatoes, fresh baked muffins and Danish, whipped butter, preserves, coffee and tea service

Lunch Buffet

Assorted deli sandwiches:

Turkey and Swiss on whole wheat, roast beef and cheddar on sourdough, ham and provolone on rye. Also includes pasta salad, mixed field greens salad with ranch and balsamic dressing, soup du jour, chips, cookies, brownies, and beverages.

Luncheons

ENTREES (select one)

Roast beef sandwich with roasted red peppers and horseradish sauce on focaccia with kettle chips.

Tuna salad croissant garnished with fresh fruit and kettle chips

Chunky chicken salad served on mixed greens and garnished with chunked fresh fruit and a mini croissant

Grilled chicken breast on ciabatta with lettuce, tomato, and pickle, and served with kettle chips

Mixed field greens topped with grilled chicken breast or tuna dressed with artichokes, roasted red peppers, kalamata olives, feta cheese, fresh Roma tomatoes, balsamic or dill dressing, and rolls with butter

Turkey breast, Swiss and bacon on sourdough bread, and served with fresh fruit and kettle chips

Classic Caesar salad
with chicken
with shrimp

Grilled chicken breast on couscous with marinated green bean salad

CARNEGIE SALAD

Assorted greens topped with smoked turkey, walnuts, oranges and strawberries with lemon poppy seed dressing

RUSTIC COBB SALAD

Iceberg lettuce topped with grilled chicken breast, bacon, tomatoes, blue cheese, avocado, cheddar cheese, and mustard vinaigrette dressing

Penne pasta topped with balsamic marinated
roasted vegetables
feta cheese and chicken
with portobello mushrooms

DESSERTS (select one)

Pumpkin Spice Cake with Cream Cheese Icing • Lemon Buttercream Cake • Apple Pie Cherry Pie • Key Lime Pie • Apple Crisp • Cream Puffs • Rice Pudding
Cream Cheese Pound Cake with Fresh Berries • Fudge Brownies

The luncheon is served with rolls, butter, coffee (regular and decaf), hot tea service, and iced tea. Bottled water or soda is available for \$1.75 each.

Mors d'oeuvre Stations

DIPS & SPREADS

All served with toasted pita chips, sliced French bread and crackers. Serves 50 people.

Creamy warm artichoke dip

Baked lump crab dip

Roasted red pepper dip

Creamy spinach and ranch dip

Roasted garlic dip

Roasted onion and chive dip

Roasted shallot and blue cheese dip

Sun-dried tomato and pesto dip

ITALIAN STATION

Assorted Italian meats and cheese displayed with a roasted vegetable platter, alla giardiniera, pepperoncini, red peppers, marinated artichokes, kalamata olives, focaccia squares, French bread, and crackers.

PAN ASIAN STATION

Fried pot stickers, sesame chicken skewers with Thai dipping sauce, California rolls, vegetarian fried rice and chicken stir-fry

VEGETARIAN TAPAS

Olive tapenade, marinated tomato, basil and mozzarella, cucumber and bell pepper ragout, spicy bean spread, roasted garlic hummus, tabbouleh, served with crostini, toasted pita chips, and lahvosh

SEAFOOD MARTINI BAR (chef attended)

Select three choices

Additional item

Stone crab claws

Scallops ceviche

Steamed mussels

Marinated mussels

Shrimp cocktail

Jumbo lump crab meat

Smoked Salmon

All served on a bed of lettuce with lemons and the following sauces:

Chesapeake mustard, tartar, cocktail, pure horseradish, remoulade sauce

YUKON GOLD SMASHED POTATO BAR (served in martini glasses)

Select two toppings

Additional toppings

Burgundy braised beef tips

Chicken a la reine

Wild mushroom ragu

Shellfish coquille

Smoked bacon and cheese sauce

Stewed tomatoes

Sour cream & chives are included

PASTA BAR

- Select single pasta and sauce
- Additional pasta and sauce
- Add shrimp
- Add crabmeat

Pasta: Penne, gemelli, tri-color Asiago tortellini, farfalle

Sauces:

- Wild mushroom and spinach
- Tomato vodka cream
- Pesto cream with sun-dried tomato
- Spicy marinara
- Saffron cream with red peppers and chives

Served with grated Asiago cheese, red pepper flakes, assorted salt sticks and fresh basil

SALAD STATION (make your own salad) (select one)

Served with assorted rolls and butter

Mixed field greens, with blue cheese, sugared walnuts, sun-dried cherries, Mandarin oranges and lemon poppy seed dressing

Classic Caesar with crisp romaine lettuce, toasted croutons and Parmesan cheese and red pepper Caesar dressing

Baby leaf spinach topped with bacon, strawberries, toasted almonds, and apple cider dressing

CARVING STATIONS (chef attended)

All served with mini rolls

Roasted sirloin of beef with béarnaise sauce	Serves 30
Pepper crusted tenderloin of beef with roasted shallot demi-glace	Serves 25
Slow roasted top round of beef with thyme demi-glace	Serves 75
Smoked turkey breast with orange cranberry relish	Serves 50
Honey glazed ham with honey mustard & ginger raisin sauce	Serves 40
Grilled filet of salmon with citrus buerre blanc	Serves 10

SALMON STATION

Choice of smoked, dill or peppered salmon, includes cocktail rye bread, chopped eggs, capers, red onions, and herb cream cheese

FRUIT DISPLAY

Chunks of fresh fruit with red raspberry dip

CHEESE AND FRUIT DISPLAY

Assorted domestic and imported cheese displayed on marble, garnished with fresh fruit, stone ground mustard, French bread and crackers

VEGETABLE DISPLAY

Fresh seasonal vegetables displayed with wasabi-ranch dressing and caramelized shallot and blue cheese dip

COFFEE STATION

Regular, decaf and hot tea service with whipped cream, flavored syrups and shaved chocolate

DESSERT STATION

An array of tartlets, tea cookies, mini cheesecakes, chocolate delicacies and petite pastries.

All buffet items are served with the appropriate freshly baked breads and condiments. Station prices are based on one hour in length. Most stations require a uniformed chef at \$125.00 each. Displays and buffet stations are intended to enhance your cocktail hour or be created into a standing cocktail reception.

Mors d'oeuvres

Priced per piece

VEGETARIAN

Spanakopita

Gorgonzola baskets

Artichoke purses

Roasted red peppers and kalamata olives

Cheese tiropita

Assorted vegetable mini quiche

Grape rolled in blue cheese and pistachios

Vegetarian spring rolls

Wild mushroom ragu in tartlet shell

Vegetarian sushi California rolls

Goat cheese mousse in tartlet shell

Grilled mushroom tea sandwiches with Asiago cheese

Tomato, basil and mozzarella cheese bruschetta

Olive tapenade bruschetta

Artichoke and goat cheese bruschetta

Gorgonzola spinach, chopped walnuts on wheat bruschetta

SEAFOOD

Jumbo lump crabmeat and Brie croquettes - horseradish tarragon aioli

Tuna tartare on spicy lotus chip with chive crème fraiche

Caramelized scallop with red onion marmalade on whole wheat bruschetta

Crab cake sliders with shaved fennel and radicchio with citrus cracked pepper sauce

Scallops wrapped in applewood bacon
Mushroom stuffed with crabmeat
Large shrimp cocktail on toothpick with traditional cocktail sauce
Smoked shrimp and andouille sausage on skewer
Smoked salmon en tartlets with Meyer lemon dill mayonnaise
Asian style mini crab cakes with wasabi mayonnaise
Maryland style crab cakes with spicy remoulade sauce
Vanilla bean tempura fried lobster tail with coconut Sriracha sauce
Panko crusted lobster with spicy mango ginger sauce

BEEF AND LAMB

Shaved beef tenderloin crostini, caramelized onions and horseradish sauce
Roasted lamb loin on a crostini with whole grain mustard
Beef satay with soy sauce
Spicy sausage and yellow bell pepper kabob
Cajun beef tenderloin on toothpick with sun dried tomato aioli
Lamb carpaccio on grissini stick with chive mayonnaise
Grilled or blackened mint lamb chops with mint gastrique
Lamb noisette and rosemary kabob
Beef Wellington with foyote sauce
Grilled lamb on truffle tartlets
Mini beef burger on soft roll with romaine lettuce and Creole mustard mayonnaise
Lamb satay with cranberry glaze
Shaved spicy tenderloin of beef on soft roll with caramelized onions and gorgonzola cheese`

CHICKEN AND POULTRY

Cajun chicken on skewer
Foie gras mousseline en croute with brandied cherry
Sliced duck on pumpkin bread with maple butter and blackberry preserve
Curried chicken in tartlets
Smoked chicken, sun-dried tomatoes and Asiago cheese on baguette
Sesame chicken with spicy peanut sauce
Chicken satay with Sriracha honey sauce
Walnut and ruby grape chicken salad en tartlets

Displays and buffet reception stations are intended to enhance your reception and are designed for one hour in length.

Dinners

(Select either soup or appetizer)

SOUPS

Gazpacho • Tomato basil • Lobster bisque • Wedding • Chilled cucumber • Roasted pear and parsnip • Cream of butternut squash • Chilled peach and vanilla bean
Chilled strawberry and banana

APPETIZERS

Shrimp cocktail
Crabmeat Hozel
Wild mushrooms in cognac cream with puff pastry

SALADS

Mixed field greens topped with marinated artichokes, feta cheese, pine nuts, cherry tomatoes and balsamic vinaigrette dressing

Baby spinach topped with strawberries, Mandarin oranges, and toasted pine nuts with champagne vinaigrette

Traditional Greek salad with feta cheese, kalamata olives, red onions, and tomatoes with red pepper ranch

Mixed field greens, julienne apples, Gorgonzola cheese, sugared walnuts, with port wine vanilla bean

Mixed field greens topped with toasted pecans, blue cheese, and sun-dried cherries and champagne vinaigrette dressing

Grilled portobello mushrooms presented on mixed field greens with shaved Parmesan cheese and smoke bell pepper thyme dressing

Napa cabbage and bok choy topped with water chestnuts, bamboo shoots, Mandarin oranges, roasted bell peppers and soy honey dressing

ENTREES

Included in all served meals are rolls and butter, selection of starch and vegetable, dessert, coffee (regular and decaf), hot tea and house linens.

POULTRY

Stuffed breast of chicken with spinach and feta cheese, sun-dried tomatoes with sun-dried tomato cream sauce

Breast of chicken filled with ricotta cheese, artichokes and kalamata olives and Asiago cheese

Breast of chicken with fresh apples, cornbread and an Calvados veloute

Breast of chicken with wild mushroom farce and thyme demi-glace

Grilled chicken piccata sautéed with lemon caper buerre blanc

Herb roasted chicken breast with roasted shallot demi-glace

Pan seared duck breast served with loganberry jus

Gloved boned cornish game hen with orzo stuffing and natural jus

BEEF

Roasted prime rib of beef with au jus and horseradish sauce

Roasted sirloin of beef with roasted garlic demi-glace

Tenderloin of beef with thyme demi-glace

Stuffed tenderloin of beef with spinach, lobster, and morel cream sauce

Tenderloin filled with wild ragout mushrooms and served with natural demi-glace

VEAL

Carved roasted veal loin with shiitake demi-glace

Carved veal loin with a lobster ragout

Grilled veal chop stuffed with arugula tartufo roasted tomatoes and chive demi-glace

PORK

Roasted rosemary pork loin with Mandarin orange and dried-cherry compote

VEGETARIAN

Eggplant & portobello mushroom Parmesan with fresh basil marinara

Vegetable Napoleon, layers of roasted vegetables and buffalo mozzarella cheese

Farfalle tossed with basil, sun dried tomatoes and mozzarella cheese

St. Pete's bleu cheese and orange glazed pears and walnut ravioli with a mélange of grilled vegetables and balsamic reduction

SEAFOOD & FISH

Grilled salmon with citrus buerre blanc

Horseradish crusted salmon with pesto cream sauce

Cajun salmon with crayfish cream

Broiled filet of salmon with dill cream Meyer lemon sauce

Stuffed sole with crabmeat with sun-dried tomato cream

Jumbo lump crab cakes with saffron cream sauce

Shrimp stuffed with crabmeat stuffing with caper butter sauce

Porcini dusted sea bass with tomato vodka sauce

STARCH (select one)

Sour cream and chive smashed redskin potatoes

Oven roasted Yukon gold potatoes

Wild rice blend with cranberries and scallions

Puree of red yams

Roasted garlic rosemary smashed Yukon gold potatoes

Horseradish and chive whipped potatoes

VEGETABLE (select one)

Asparagus and glazed baby carrots

Haricots vert amandine

Squash and red pepper medley

Brussels sprouts caramelized onion and bacon

DESSERTS (Select one)

Chocolate raspberry mousse cake

Tiramisu parfait

Carrot cake with cream cheese icing

Apple amaretto tart on puff pastry with cinnamon crème anglaise

White chocolate caramel pecan tart

Cheesecake - classic, chocolate, almond, or lemon served with fresh berries

Strawberry shortcake

Chocolate almond torte

Trio of small cheesecakes, chocolate desserts, or pastry chef's assortment

Bar Service

Premium

Top Shelf

Mixed drinks
Wine service
Beer
Soda/sparkling water
Juice

The entire list above is charged on consumption. A final bar bill will be provided after the conclusion of the event.

DRINK PACKAGES

Includes unlimited mixed drinks, wine and assorted beers for the actual time liquor is served. This does not include wine served with dinner. One bartender will be staffed for each 75-100 guests.

One hour
Two hours
Three hours
Four hours

Wine List

Wines will be selected to suit the food selections made and are updated and changed based on market availability. During the event planning wine suggestions and a current list will be offered.

* All items are subject to a service charge of 20% unless otherwise noted and 7% sales tax, and 7% Allegheny County drink tax

Wine is bottled poetry
- *Robert Louis Stevenson*

Linen Cost

Table Size	Table Cloth Size
24 to 30 inch round	90 inch round
48 inch round	108 inch round
60 inch round	120 inch round
72 inch round	132 inch round
6 foot oblong table	90 by 132 inch oblong
8 foot oblong table	90 by 156 inch oblong
8 foot lap length	60 by 120

Additional linen selections are available from our preferred linen supplier. Cost estimates can be given for any selection and any order.

Linen will be charged on usage for all events.

Contract Terms

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 make exact attendance 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, Parkhurst Dining Services will assume the guarantee to be the number shown on the contract.

EQUIPMENT

Parkhurst has available special event equipment from our existing inventory for you 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.

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.

SERVICE CHARGE

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

MINIMUM CHARGES

A minimum of \$350.00 in sales is required for all food functions. If this is not met, an additional service charge will apply.

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 days from date of function with approved credit. Any remaining balance not paid after thirty (30) days will be subject to a (1½ %) late fee from date of invoice.

CANCELLATIONS

Cancellations can be made and full deposit returned only if notice is given at least ninety (90) 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 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. Parkhurst Dining Services reserves the right to limit any food from being removed by any guests or invitees. Parkhurst Dining Services 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

Parkhurst Dining Services 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 Parkhurst Dining Services 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 Parkhurst Dining Services' reasonable control, the contractor shall be excused from performance and may terminate its contract without liability of any kind.