at The Circuit Center and Ballroom

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# The Fluted Mushroom 

 WHERE ENTERTAINING IS AN ARTAs Pittsburgh's preferred caterer, we pride ourselves on sweating the small stuff to ensure your event<br>is flawless, right down to the last bite.

Our Story ..... 4
Plan Your Event ..... 5
The Circuit Center and Ballroom ..... 7
Procedures and Pricing ..... 8
Breakfast ..... 10
Lunch ..... 12
Reception ..... 22
Dinner ..... 24
Beverage Selections ..... 34
Enhancements ..... 36
Food Glossary ..... 38

## OUR STORY

In 1972, Paul Deiseroth built a commercial kitchen in the basement of the family's home for his wife, Peg, to launch her catering businessThe Fluted Mushroom. It was an apt name because the intricately carved mushroom exemplified the skill, beauty, and taste that Peg brought to Pittsburgh's culinary scene.

Today, thousands of weddings, corporate events, and private parties later, son Lee Deiseroth and his staff will bring that enduring style and sophistication to your next special event. Our goal is to create a uniquelyyou catering experience, which requires an understanding of your or your company's personality and tastes.
> "We're a family owned company and have always wanted our clients to feel like a part of that. It's why we sweat the smallest details and how we've built relationships that have continued over the decades."

-LEE DEISEROTH

# PLAN YOUR EVENT 

Our dedicated planning team eases your workload and helps you craft the perfect outing. Our coordinators and catering staff will execute your plan with grace, allowing you to enjoy the event, whether celebrating a special occasion or focusing on your big presentation.


## THE CIRCUIT CENTER AND BALLROOM

Whether your event is once a quarter, once a year or once in a lifetime, The Circuit Center and Ballroom is the perfect location for your next meeting, seminar, workshop, conference, trade show or banquet.

STATE-OF-THE-ART FACILITY

A one-level, 8,000 square foot, multi-purpose venue with inhouse technical support

Complete audio visual capabilities and equipment

Wireless Internet
Full-size, elevated, acoustic stage
Theater seating for up to 700 or banquet seating for up to 500

Event name displayed on electronic marquee

On-site catering provided by
The Fluted Mushroom
Extensive catering menus available
On-site commercial kitchen to facilitate the execution of a flawless food service

Ample free parking
Conveniently located with easy access to Downtown Pittsburgh and the Parkway

Within walking distance of hotels, as well as restaurants, shopping and entertainment in the Southside Works

Fully handicapped accessible facility

GLORIOUSLY CRAFTED FOOD

# PROCEDURES AND PRICING 

Contact our sales office with any questions.

## FOOD AND BEVERAGE SERVICE

Only food and beverage approved by The Fluted Mushroom may be served on site. All food and beverage supplied by The Fluted Mushroom is the property of the company.

All perishable foods that have been displayed (with the exception of cookies) are not permitted to be taken off premises or made available for donations to any charities or the Food Bank. Any foods that have not been displayed but have not maintained constant refrigeration must be discarded following the event. This policy is in accordance with the guidelines set forth by the Allegheny County Health Department.

## TABLES AND CHAIRS

Guest tables are $72^{\prime \prime}$ rounds with seating for 10 people. A limited number of $8^{\prime}$ and $6^{\prime}$ rectangular tables and $5^{\prime}$ square tables are available at no extra charge. Chairs are charcoal grey, tweed-like, padded with black metal frames. Bamboo Chiavari chairs with ivory pads are available for an upcharge. Additional chairs and table options can be provided for an additional charge. Please give advanced notice of these requests as they come from an outside source. Day before setup may require an additional fee and room rental fee.

## AUDIO VISUAL EQUIPMENT

We have a variety of audio visual equipment available to rent. Please contact our sales office for details.

## DEPOSIT AND ROOM FEE

A non-refundable $\mathbf{\$ 1 , 0 0 0}$ deposit is required to hold the date. The full room fee is due within 90 days of a sent contract. If the signed contract and room fee balance are not received by the due date, the space will be released for future bookings.

## PAYMENT INFORMATION

A payment of $50 \%$ of the estimated cost is required with the Banquet Event Order (food and beverage details) approximately 90 days before the event. The final BEO balance is due no later than ONE WEEK before event date. Payments not received within designated timeframe, may be charged to credit card on file. Events will NOT take place until all payments due are received. Payment can be by credit card or check. The client is responsible for all bank charges or court fees on returned checks.

## SERVICE CHARGES AND TAXES

A standard service charge of $20 \%$ will be added on all food, beverage and liquor served. The service charge is not a gratuity; it covers all discretionary costs necessary for running the event, including, but not limited to insurance, facility costs, equipment maintenance, and day-to-day operating costs.

Food, non-alcoholic beverages and all taxable items are subject to a $7 \%$ Pennsylvania sales tax. All alcoholic beverages are subject to a county mandated $7 \%$ alcohol tax, with no exemptions. Breakfast and lunch events require an additional staffing charge.

## GUARANTEED GUEST COUNT

Final guaranteed attendance must be provided TWO WEEKS prior to the day the event is scheduled. If no guarantee is given, the host is responsible for the contracted number. If attendance falls below the final guarantee, the client will be financially responsible for the number guaranteed. Charges for guests over the guarantee or any additional day-of charges will be applied to credit card on file.

## PRICES

All quoted prices are subject to change at any time. Prices will be guaranteed one year in advance only when a signed contract is executed and $50 \%$ BEO payment has been received.

## VENDOR MEALS

Box meals can be provided for vendors for $\$ 15.95$ each. A box meal consists of a specialty sandwich, salad du jour, fresh fruit cup, snack mix, cookie or brownie, and wrapped utensils.

## CANCELLATION

Events cancelled prior to 90 days before scheduled date will be entitled to refund of $50 \%$ of invoice paid, not including full room fee. No refunds will be extended to cancellations within 90 days of event.

## LINENS

A linen fee will be assessed for all linens required. Prices vary depending on style and length. Please call our sales office for more information.

## CLEANING DEPOSIT

At the owner's discretion, a cleaning deposit may be required for certain events. Please ask our sales office for more information.

## ADDITIONAL REQUIREMENTS

Additional equipment, flowers, entertainment, or other vendors can be arranged through our sales office at an additional charge.

## DROP-OFFS/DELIVERIES

All deliveries and drop-offs must be arranged in advance with our sales office.

## LOSS AND DAMAGE

The IBEW, Circuit Center and The Fluted Mushroom are not responsible for any damages or loss of any merchandise or articles left prior to, during or after any event. The client agrees to be responsible for any damages to the IBEW, Circuit Center or The Fluted Mushroom property by the client, guests and attendees of the event.

## SECURITY FEE/ON-SITE COORDINATOR

A security officer may be required for certain events. The client is responsible for the fee payable on the invoice. There is a fee for an on-site coordinator. Please see our sales office for rates.

## ENGINEER AND AV TECHNICIAN FEES

The IBEW requires their engineer to be on-site for all events. He handles a multitude of responsibilities including some AV. His fee is payable direct by check or cash. Satellite downlinks and videoconferencing require an outside technician. Please see our sales office for rates.

## ADDITIONAL SETUP

If additional setup is required beyond basic room layout, a setup fee may be added.

# BREAKFAST 

"One cannot think well, love well, sleep well, if one has not dined well."

\author{

- VIRGINIA WOOLF
}


## BREAKFAST SELECTIONS

Pricing includes high-end disposable plates, cups, utensils and paper napkins. China, flatware and glassware are available for an additional charge per person.

HEALTHY START BREAKFAST
sliced fresh seasonal fruit, low fat yogurt with granola and assorted muffins, coffee and hot tea
\$11.50 per person

SWEET TOOTH BREAKFAST assorted donuts and pastries, coffee and hot tea

## $\$ 10.50$ per person

## DELUXE CONTINENTAL BREAKFAST

assorted pastries, breakfast breads, muffins and bagels, served with cream cheese, gourmet jams and marmalades, orange juice, coffee and hot tea

## \$14.50 per person

## MINI CONTINENTAL BREAKFAST

assorted pastries, breakfast breads and muffins, served with gourmet jams and marmalades, orange juice, coffee and hot tea

## \$12.95 per person

## BAGEL BREAKFAST

assorted bagels served with smoked salmon, cream cheese, onions and capers,
coffee and hot tea

## \$18.50 per person

(25 person minimum)
HOT BREAKFAST BUFFET
assorted pastries and bagels served withcream cheese, gourmet jams and marmalades
one choice of ham, bacon,sausage or turkey sausage,one choice of O'Brien potatoes orhome fried potatoes
one choice of vegetable and
egg strata or scrambled eggs
orange juice, coffee and hot tea

## \$22.50 per person

BUFFET ENHANCEMENTS
priced per person
Sliced Fresh Fruit ..... $\$ 6.95$
Assorted Flavored Yogurt ..... $\$ 3.95$
Home Fried Potatoes ..... $\$ 6.25$
O'Brien Potatoes .....  $\$ 4.50$
Smoked Bacon ..... \$6.25
Breakfast Sausage ..... \$6.50
Carved Country Ham ..... \$6.75
Omelet Station ..... $\$ 12.95$(ham and omelet stations requireculinary attendant fee of \$150.00)
BREAKFAST BEVERAGES
priced per person
Regular and Decaf Coffee ..... \$2.95
Assorted Herbal Hot Teas ..... \$2.50
Bottled Water ..... $\$ 2.00$
Coffee/Hot Tea Station Refreshed ..... $\$ 1.75$

## LUNCH

"Food is not about impressing people. It's about making them feel comfortable."

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- INA GARTEN
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## BOX LUNCHES

Includes a side salad of the day, fresh fruit cup, snack mix and chef's selection dessert. Condiment packets, moist towelettes and wrapped utensils are also included.

## BASIC SANDWICHES

## \$15.50 PER PERSON

## Turkey Breast and Cheddar

## Ham and Swiss

## Roast Beef and Provolone

## Roasted Garden Vegetables and Herbed Cream Cheese

All sandwiches are served on fresh baked breads and rolls with lettuce and tomato.

## SPECIALTY SANDWICHES

## \$16.95 PER PERSON

Rosemary Chicken
thinly sliced chicken breast grilled with lemon and fresh rosemary, served with roasted red peppers, herb mayonnaise and romaine lettuce on wheat bread

## Cape Cod Turkey

smoked turkey breast with creamy Brie cheese and cranberry mayonnaise on a kaiser roll

## Boursin Beef

sliced roast beef topped with Boursin cheese, served with lettuce and tomatoes on a kaiser roll

The Circuit Center Sub
Black Forest ham, salami, pepperoni and provolone with lettuce and tomatoes, drizzled with Italian dressing on a six-inch baguette

The Mediterranean
grilled portobello mushrooms layered with plum tomatoes, provolone and basil mayonnaise on olive foccacia

## Albacore Tuna Salad

waterpacked white albacore tuna with scallions, tomatoes, celery and sweet red onion, in lemon-scented mayonnaise on a whole wheat kaiser roll

## SANDWICH TRAYS

High-end disposable plates, utensils and napkins are included.

# DELI TRAY <br> an assortment of meats and cheeses, relish tray of lettuce, tomatoes and pickels, mustard and mayonnaise and assorted breads and rolls <br> $\$ 14.95$ per person <br> BASIC SANDWICH ASSORTMENT TRAY <br> chef's selection from our freshly made basic sandwiches 

$\$ 14.95$ per person
SPECIALTY SANDWICH ASSORTMENT TRAY
chef's selection from our gourmet sandwich sandwiches
$\$ 19.95$ per person

## SIDE SALADS

minimum of 10 per salad, priced per person
Traditional Potato Salad ........................... \$6.50
French Potato Salad .................................. \$6.00
Coleslaw ..................................................... $\$ 4.75$
Cucumber Salad ....................................... $\$ 4.50$
Tossed Garden Salad ................................... $\$ 6.50$
Pasta Salad of the Day ................................ $\$ 6.95$
Greek Salad ............................................. . . $\$ 6.95$
Spicy Black Bean and Corn Salad .............. $\$ 5.95$
Spicy Chinese Noodles .............................. $\$ 7.25$

BEVERAGES
priced per person

Assorted Cans of Soda ............................... \$2.00
Bottled Water ............................................ \$2.00
Individual Bottled Juices ............................ $\$ 2.75$
Regular and Decaf Coffee .......................... \$2. 2.95
Assorted Herbal Hot Teas ........................... \$2.95
Fresh Brewed Iced Tea .............................. $\$ 3.50$
Lemonade ................................................. \$3.50
Non-Alcoholic Punch ............................... \$3.50
Apple Cider (in season) .............................. $\$ 3.95$
Fresh Baked Cookies ..... $\$ 5.25$
Fresh Baked Brownies ..... $\$ 5.75$
Cookies and Brownies ..... $\$ 5.50$
Miniature French Pastries ..... $\$ 7.50$
Assorted Layer Cakes starting at $\$ 7.50$Assorted Cheesecakesstarting at $\$ 7.50$

Additional dessert selections are available. Please see our sales office for more information.



# entrée salads <br> Includes a cup of soup or fresh fruit cup, rolls and butter 

## GRAINY MUSTARD CHICKEN SALAD

sliced chicken marinated in lime and garlic, tossed with fresh green beans, cherry tomatoes, toasted almonds and whole grain mustard vinaigrette

## \$19.95 per person

## CALIFORNIA CHICKEN SALAD

tender breast meat mixed with orange segments, celery and walnuts, tossed in
a mayonnaise-sour cream dressing

## \$19.95 per person

NIÇOISE SALAD
freshly grilled tuna with tomato wedges, Niçoise olives, green beans, red bliss potatoes and hardcooked eggs, served with lemon chervil vinaigrette

## \$22.50 per person

## CLASSIC CHEF'S SALAD

julienne strips of vegetables, meats and cheeses, topped with a hard-cooked egg and your choice of dressing

## \$17.95 per person

MARINATED STEAK SALAD
marinated NY tip steak with roasted new potatoes and roasted red peppers, topped with balsamic vinaigrette

## SALAD ASSORTMENT PLATTER

classic trio of chicken, tuna and egg salads
on a bed of mixed greens

## \$19.95 per person

(add shrimp salad for additional $\$ 7.25$ per person)

SOUPS
tomato basil
chicken pastina
beef barley
Italian minestrone
wedding soup
vegetable bisque

## CREAM SOUPS

add $\$ 1.50$ per person
potato leek
black bean
mushroom
butternut squash
broccoli
shrimp bisque (\$2.00 additional)

CHILLED SOUPS
add $\$ 1.50$ per person
seasonal fruit
gazpacho
Vichyssoise

## \$22.50 per person



# HOT BUFFET SELECTIONS 

Includes tossed garden salad, two accompaniments, rolls and butter, coffee station All lunch buffets are designed and priced to provide service up to one hour.

PACKAGE ONE
\$28.95 PER PERSON
choose one entrée

## Grilled Breast of Chicken marinated with lemon and rosemary

Chicken Roulade with savory bread stuffing and velouté sauce

Baked Tilapia
with fresh pineapple salsa
Marinated Boneless Pork Chop with apple bourbon jus

Sliced Top Round of Beef with mushroom jus

## Chicken Romano

in a rich egg and romano cheese batter
Chicken Marsala
sautéed with mushrooms in a Marsala wine sauce

## PACKAGE THREE

## \$35.95 PER PERSON

choose two entrées, may include selections from packages one and two

Medallions of Pork Tenderloin
roasted with orange marmalade glaze

Macadamia Nut-Crusted Mahi Mahi
with lemon beurre blanc

Pierre Breast of Chicken Provençal with garlic, onions, tomatoes, olives, eggplant and mushrooms

Filet Mignon Beef Tips
with roasted garlic jus

## ACCOMPANIMENTS

choose one of each

## VEGETABLES

Grilled Marinated Vegetables
Fresh Vegetable Medley
Fresh Green Beans and Red Peppers

Zucchini and Yellow Squash
Parmesean

## STARCHES

Basmati Rice
Rice Pilaf
Penne with Basil Pesto Sauce
Pasta with Marinara Sauce
Red Skin Potatoes (steamed or roasted)
Yukon Gold Potatoes with Garlic Cream Sauce

## SIT-DOWN SELECTIONS

Includes tossed garden salad, one accompaniment, rolls and butter, coffee service

## MEAT <br> SELECTIONS

Oregano Chicken$\$ 22.95$with artichoke hearts, grilled tomato and fresh basilChicken Roulade ..... $\$ 22.95$with wild mushrooms, spinach and fontina, pesto cream sauce
Panko-Crusted Chicken Breast ..... \$29.95
stuffed with Boursin cheese
Chicken Romano ..... $\$ 27.95$in a rich egg and romano cheese batter
Chicken Marsala ..... $\$ 27.95$with mushrooms in a Marsala wine sauce
Petit Filet of Tenderloin ..... $\$ 38.95$with roasted shallot jus
Marinated Pork Loin ..... $\$ 30.95$with mustard, rosemary and roasted garlic jus
Medallions of Pork Tenderloin ..... $\$ 33.95$crusted with mango chutney and toasted pine nuts
SEAFOOD ..... SELECTIONS
Broiled North Atlantic Salmon ..... $\$ 31.95$
with yogurt dill sauce
Macadamia Nut-Crusted Mahi Mahi ..... $\$ 30.95$with lemon beurre blanc
Maryland Style Crab Cakes ..... $\$ 36.95$with remoulade sauce

## ACCOMPANIMENTS

Fresh Green Beans<br>Julienne of Fresh Seasonal Vegetables

Fresh Broccoli Florets with lemon butter

Medley of Fresh Squash
Red Skin Potatoes with Fines Herbs
steamed or roasted

## Dauphinoise Potatoes

Herbed Risotto Cake
Basmati Rice

All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.

Limited dietary substitutions must be made in advance.
There will be a $\$ 4.95$ surcharge per entrée for events with more than two entrée choices.

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# RECEPTION 

"Food is our common ground, a universal experience."

- JAMES BEARD


# LIGHT RECEPTIONS AND AFTERNOON BREAKS 

## IMPORTED CHEESE DISPLAY

imported and domestic cheeses, served with assorted crackers and mustard dip
$\$ 10.95$ per person

DOMESTIC CHEESE DISPLAY
assorted cubed domestic cheeses, served with assorted crackers and mustard dip

## \$8.95 per person

## WHOLE WHEEL OF BRIE

topped with dried fruits and nuts served with baguette slices

## $\$ 2.95$ per person

## FRESH FRUIT DISPLAY

seasonal sliced fresh fruit served with chantilly cream for dipping
$\$ 6.95$ per person

## GARDEN CRUDITÉS

fresh seasonal vegetables served wtih choice of roquefort, dill, ranch or green goddess dip

## $\$ 5.95$ per person

## SMOKED SALMON DISPLAY

presented with capers, lemon wedges, hard-cooked egg, pink peppercorn sauce and black bread triangles
$\$ 12.95$ per person

CRAB, ARTICHOKE AND JALAPEÑO DIP served hot with pita triangles

## $\$ 6.95$ per person

## TOMATO SALSA AND FRESH GUACAMOLE

served with fresh tortilla crisps

## \$6.95 per person

## OUR HOUSEMADE CHICKPEA AND ROASTED GARLIC HUMMUS

 served with toasted pita wedges
## $\$ 5.50$ per person

## ANTIPASTO DISPLAY

Italian-cured meats and cheeses, assorted grilled and marinated vegetables and imported olives, served with focaccia sticks and crostini

## $\$ 16.95$ per person

## SOFT PRETZELS

served with choice of country or honey mustard

## $\mathbf{\$ 2 . 5 0}$ per person

## ASSORTED MINIATURE SANDWICHES

sliced roast beef with roasted red pepper sauce, smoked turkey with cranberry mayonnaise, brie with sun-dried tomatoes and fresh basil
$\$ 9.95$ per person

# HORS D'OEUVRES PACKAGES 

All Hors d'Oeuvres are butlered on beautifully presented trays. (Pricing is for a maximum service time of one hour.)

PACKAGE ONE
$\$ 12.95$ PER PERSON choice of three

Chicken and Waffle Bites
with Thai chili maple syrup
Fontina Cheese Risotto Balls
with roasted tomato dipping sauce
Thai Chicken Skewers
with peanut dipping sauce
Seasonal Crostini

Chicken Wrapped in Prosciutto and Fresh Sage<br>Chicken Quesadilla<br>Chicken Waldorf Salad on endive spears<br>Miniature Caprese Skewers<br>Sun-Dried Tomato and Goat Cheese Bites

## Flank Steak Roulades

Miniature Crab Cakes
Coconut Shrimp
Corn and Crab Fritters
with sweet tomato jam and scallion marmalade

Miniature Beef Wellington
Barbequed Duck Taquitos

## Assorted Stuffed Mushrooms

Tomato Basil Squares
Gorgonzola Gougères
Spanakopita
Curried Chicken Tartlets
Asparagus and Gruyère Beignets

## Petit Quiche

## Loaded Potato Croquettes

with chive sour cream
Miniature Italian or
Swedish Meatballs
Potato Pancakes
with crème fraîche and smoked salmon
Mini Brie Soufflé

PACKAGE THREE \$19.50 PER PERSON
choice offive, may include selections from packages one and two

Steak au Poivre
Vietnamese Summer Rolls with orange soy dipping sauce

Bacon Wrapped Scallops
Boursin Cherry Tomatoes
Gourmet Pizza Squares
with wild mushrooms and fontina
Baby Redskin Potatoes
with lump crabmeat

Add shrimp cocktail to any package for an additional $\$ 9.95$ per person. Additional selections and seasonal items may also be available.

## STATIONARY HORS D'OEUVRES PACKAGES

DOMESTIC CHEESE DISPLAY assorted cubed domestic cheeses, served with assorted crackers and mustard dip, garnished with red and green grapes

## \$8.95 per person

DOMESTIC CHEESE AND FRESH CRUDITE DISPLAY
assorted cubed domestic cheeses, served with assorted crackers and mustard dip, garnished with red and green grapes

## AND

fresh seasonal vegetables, served with your choice of roquefort, dill, ranch or green goddess dressing

## \$10.95 per person

GOURMET CHEESE DISPLAY imported and domestic cheeses, served with assorted crackers and mustard dip, garnished with red and green grapes
to include a pesto Parmesan soufflé and baked Brie garnished with dried fruit, with baguette slices

## MEDITERRANEAN DISPLAY

display of our housemade chickpea and roasted garlic hummus, vegetarian or lamb stuffed grape leaves, baba ganoush, roasted red peppers, oil cured olives, red onions, cucumbers, feta cheese and toasted pita wedges

## \$16.95 per person

## ANTIPASTO DISPLAY

Italian-cured meats and cheeses, assorted grilled and marinated vegetables and imported olives, served with focaccia sticks and crostini
\$16.95 per person

CRAB, ARTICHOKE AND JALAPEÑO DIP
our signature crab, artichoke and jalapeño dip served hot with pita triangles
add to any of our stationary Hors d'Oeuvres for an additional $\$ 7.95$ per person

## \$17.50 per person

"Pull up a chair. Take a taste. Come join us.
Life is so endlessly delicious."

- RUTH REICHL


## BUFFET SELECTIONS

Includes four accompaniments, rolls and butter, coffee station All dinner buffets are priced to provide service for up to one and one-half hours. If selecting multiple categories, the higher price will be charged for all entrées.

## PACKAGE ONE

\$45.95 PER PERSON
choose two entrées

## Grilled Breast of Chicken

marinated with lemon and rosemary

## Oregano Chicken

with artichoke hearts, grilled tomato
and fresh basil

## Chicken Roulade

with savory bread stuffing
and velouté sauce

## Panko-Crusted Baked Tilapia

with fresh pineapple salsa

Herb-Crusted Pork Loin
with roasted garlic jus

Sliced Top Round of Beef
with mushroom jus

## Grilled Salmon

with maple-mustard glaze

## Marinated and Roasted Beef Brisket

with Pommery mustard-horseradish sauce

## Chicken Roulade

with wild mushrooms, spinach
and fontina, pesto cream sauce
Medallions of Pork Tenderloin
roasted with orange marmalade glaze

Breaded Boneless Chicken Breast
stuffed with Boursin cheese

Shrimp Scampi
with angel hair pasta and Parmigiano-Reggiano

## Chicken Romano

in a rich egg and romano cheese batter

## Chicken Marsala

sautéed with mushrooms in a Marsala wine sauce

## PACKAGE THREE

## \$65.95 PER PERSON

choose two entrées, may include selections from packages one and two

## Seared Tenderloin

with leeks and balsamic-thyme reduction

Macadamia Nut-Crusted
Mahi Mahi
with lemon beurre blanc

Grilled Tournedos of Beef
with port wine reduction sauce
Medallions of Pork Tenderloin
with granny smith apples
and brandy-calvados cream sauce

Roasted Baby Rock Hen
semi-boneless, with blackberry glaze

## BUFFET ACCOMPANIMENTS

## BUFFET SALADS

choose one

## Caesar Salad

romaine leaves tossed with shredded Parmesan, housemade croutons and Caesar dressing

Baby Spinach Salad
with mushrooms, chopped hard-cooked egg and red onion, with poppyseed dressing

## Tossed Garden Salad

with tomatoes, cucumbers and carrots

Choose one housemade dressing: ranch, French, raspberry, balsamic or champagne vinaigrette

## BUFFET VEGETABLES

choose one

Fresh Green Beans, Yellow Wax Beans and Carrots in compound herb butter

Corn Pudding Soufflé
Grilled Marinated Vegetables
served at room temperature
Sautéed Sliced Carrots
with fresh dill

Fresh Vegetable Medley
Fresh Green Beans
with garlic and basil
Zucchini and Yellow Squash Provençal
Broccoli and Cheddar Cheese Soufflé

BUFFET STARCHES
choose two

RICE
Herbed Long Grain and Wild Rice Saffron Basmati Rice

PASTA
Penne with sun-dried tomato cream sauce

Bow Tie
with tomato-basil pesto sauce

Tortellini
with marinara sauce

Orzo with wild mushrooms

POTATOES
Red Skin Potatoes with Fines Herbs steamed or roasted

Smashed Potatoes with Cheddar Cheese

## Chive Whipped Potatoes

Au Gratin Potatoes
with aged cheddar cheese

## Baked Yams

with cinnamon, nutmeg and brown sugar

## Red Bliss Potatoes

with garlic cream sauce

# CHEF'S CARVING STATIONS 

Enhancing your buffet selections<br>All stations require one carving attendant at $\$ 125.00$ each.

TOP ROUND OF BEEF
marinated and slow roasted, with horseradish mousse and natural jus

Serves 25
\$395.00

PRIME RIB OF BEEF
with horseradish mousse and natural jus

Serves 25
$\$ 495.00$

BEEF TENDERLOIN
the most tender cut of beef with
bearnaise sauce and horseradish mousse

## Serves 25

$\$ 525.00$

LEG OF LAMB
rosemary and garlic leg of lamb, with mint-scented au jus

## Serves 25

$\$ 425.00$

ROASTED LOIN OF PORK
marinated center-cut pork loin, rubbed with dijon mustard, with fresh apple chutney

Serves 25
\$350.00

## HERB ROASTED TURKEY

slow roasted with Herbes de Provence, with cranberry mayonnaise and dijon mustard

Serves 25
\$325.00

GLAZED HAM
honey-glazed country ham, with whole grain mustard sauce

Serves 40
$\$ 275.00$

## SIT-DOWN SELECTIONS

Includes choice of salad, starch, vegetable, rolls and butter, coffee service

## CHICKEN SELECTIONS

Chicken Roulade ....................... $\$ 44.25$
with wild mushrooms, spinach and fontina,
pesto cream sauce
Panko-Crusted Chicken Breast ...... $\$ 44.25$
stuffed with Boursin cheese
Chicken Roulade $\qquad$ $\$ 44.25$
with wild mushrooms, spinach and fontina, pesto cream sauce

Panko-Crusted Chicken Breast<br>$\$ 44.25$<br>stuffed with Boursin cheese

Oregano Chicken $\$ 42.50$ with artichoke hearts, grilled tomato and fresh basil

## Chicken Roulade

$\qquad$$\$ 42.50$with savory bread stuffing and velouté sauce
with savory bread stuffing and velouté sauce

## Pierre Chicken Breast <br> $\$ 43.25$ <br> with roasted red pepper farce and balsamic-chicken reduction

Chicken Romano
$\$ 39.50$ in a rich egg and romano cheese batter

Chicken Marsala $\$ 42.50$ with mushrooms in a Marsala wine sauce

Roasted Baby Rock Hen $\$ 49.25$ semi-boneless, with blackberry glaze
with lemon beurre blanc

Roulade of Sole $\$ 45.50$ with shrimp and watercress mousse, lemon beurre blanc
$\$ 45.50$
with maple-mustard glaze

Macadamia Nut-Crusted Mahi Mahi

PORK SELECTIONS
Stuffed Pork Loin$\$ 41.95$with dried fruit and bourbon jus
Crusted Pork Loin ..... $\$ 41.95$of mustard rosemary and sage with roasted garlic jus
Stuffed Pork Loin ..... $\$ 43.25$with spinach, feta and pine nuts, natural pork jusMedallions of Pork Tenderloin$\$ 43.25$crusted with mango chutney and almonds,apple butter-cider pork reduction
BEEF New York Strip Loin ..... $\$ 58.95$
with roasted shallot jus
Filet ..... $\$ 58.95$
with leeks and balsamic-thyme reduction
Filet ..... $\$ 58.95$
with sautéed wild mushrooms and natural jus
Stuffed Filet ..... $\$ 59.95$
with roasted tomatoes, fresh basil and gorgonzola, red wine sauce
**filet is 6 oz.

## DUET SIT-DOWN SELECTIONS

Includes choice of salad, starch, vegetable, rolls and butter, coffee service

JUMBO SHRIMP<br>WITH SAUTÉED PETIT BREAST OF CHICKEN<br>served with Provençal sauce

$\$ 51.50$

SHRIMP SCAMPI
WITH CHICKEN ROMANO
$\$ 51.50$

PETIT FILET OF BEEF TENDERLOIN WITH CHICKEN ROMANO

## $\$ 55.95$

PETIT FILET OF BEEF TENDERLOIN WITH GRILLED FILLET OF SALMON served with pinot noir sauce

## $\$ 58.95$

## PETIT FILET OF BEEF TENDERLOIN WITH PANKO-CRUSTED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE <br> served with roasted shallot sauce

$\$ 55.95$

SEARED SALMON WITH PETIT CHICKEN BREAST STUFFED WITH SPINACH, FONTINA AND SUN-DRIED TOMATOES
served with tomato tarragon coulis
$\$ 52.95$

PETIT FILET OF BEEF TENDERLOIN WITH MARYLAND STYLE CRAB CAKE served with wild mushroom demi-glace
$\$ 71.95$
Petit filet is 4 oz .
Center cut 8 oz. filet additional $\$ 8.50$

PORK TENDERLOIN MEDALLION WITH PETIT BREAST OF CHICKEN
served with cranberry and mandarin orange compote
$\$ 47.95$

All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs. Limited dietary substitutions must be made in advance. There will be a $\$ 4.95$ surcharge per entrée for events with more than two entrée choices.

## SIT-DOWN ACCOMPANIMENTS

## PRESENTATION SALADS

choose one

Baby California Greens
with dried fruit and spiced nuts,
tossed with champagne vinaigrette

Mediterranean Salad mixed greens with kalamata olives, cucumbers and feta, tossed with
lemon-olive oil vinaigrette

## Caesar Salad

romaine leaves tossed with shredded Parmesan, housemade croutons and Caesar dressing

## PLATED VEGETABLES

choose one
Poached Asparagus

## Seasonal Baby Vegetables

Fresh Green Beans
with garlic and basil

## Roasted Root Vegetables

## Broccolini

## Sautéed Sugar Snap Peas

with toasted sesame seeds

Other seasonal selections will also be available.

PLATED STARCHES
choose one

## Wild Mushroom Risotto Cake

Herbed Long Grain and Wild Rice
Saffron Basmati Rice

Duchess Potatoes (Piped Whipped Potatoes)

Dauphinoise Potatoes

Red Skin Potatoes with Fines Herbs steamed or roasted

Yukon Gold Whipped Potatoes

## SPECIAL MEALS

Vegetarian and Vegan options available

## Children's Meal

(for children 10 and under)
chicken fingers with french fries
$\$ 14.00$

Vendor Specialty Box Meal
\$15.95

Other children's options are available by request. All special meal requests, including dietary substitutions, must be made in advance.

## BEVERAGE SELECTIONS

We abide by the policy of drinking in moderation and therefore, we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas at the bar.

CALL BRANDS
FULL BAR
includes beer, wine, liquor $\mathcal{E}$ mixers
\$28.00 per person
for four hours

## \$7.00 per person

for one additional hour

PREMIUM BRANDS FULL BAR
includes beer, wine, liquor $\mathcal{E}$ mixers
\$34.00 per person
for four hours
$\$ 9.00$ per person
for one additional hour

## SUPER PREMIUM BRANDS

 FULL BARincludes beer, wine, liquor $\mathcal{E}$ mixers
\$42.00 per person
for four hours

## \$10.00 per person

for one additional hour

WINE AND BEER BAR
includes beer, wine and non-alcoholic beverages

## \$22.00 per person

for four hours

## $\$ 6.00$ per person

for one additional hour

## WINE SERVICE DURING DINNER

## Charged per bottle for guests

Our sales office will be happy to discuss selections and pricing.

CHAMPAGNE TOAST
complimentary for the bridal table

## Charged per person for guests

Our sales office will be happy to discuss selections and pricing.

NON-ALCOHOLIC PUNCH
serves approximately 50 guests

## $\$ 85.00$ per five gallons

## SODA PACKAGE

for any guest ordering children's meals and vendors

## \$6.95 per person

for four hours

## \$2.95 per person

for one additional hour

## BARTENDER FEES

includes setup of bar, the bartender, mixers, juices and fruit garnishes

## $\$ 175.00$ per bartender <br> for four hours

$\mathbf{\$ 5 0 . 0 0}$ per bartender
for each additional hour

Wine, beer and liquor add-ons available upon request.
Please contact our sales office for more information on any of our beverage packages.

## BRANDS

Additional brands or substitutions may be available upon request, although an "upcharge" may apply. Please contact our sales office for details.

## CALL BRANDS

Smirnoff Vodka
Bacardi Light Rum
Seagram's Gin
Cutty Sark Scotch
Jim Beam Bourbon
Seagram's Seven Whiskey
Peach Schnapps
Kamora Coffee Liqueur
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
Cabernet/Merlot
Chardonnay
Pinot Grigio

## PREMIUM BRANDS

Absolute or Stoli Vodka
Bacardi Light Rum and Captain Morgan's Spiced Rum

## Bombay Gin

Dewar's "White Label" Scotch
Jim Beam, Jack Daniel's and Old Grand Dad Bourbon

Seagram's Seven, Crown Royal and Canadian Club Whiskey

Peach Schnapps
Kahlua
Two Domestic Draft Beers: Miller Lite and Yuengling
(additional selections available)
One Bottled Beer:
Yuengling, Amstel Light, Corona,
Coors Light, Miller Genuine Draft, Iron City, IC Light, Miller Lite

Cabernet/Merlot
Chardonnay
Pinot Grigio

## SUPER PREMIUM BRANDS

Kettle One, Tito's, and Grey Goose
Appleton Dark Rum or Captain Morgan

Tanqueray and Bombay Sapphire
Johnny Walker Red Label Scotch and Dewar's Scotch

Maker's Mark, Woodford Reserve, and Jack Daniels Bourbon

Jamison Irish Whiskey and Crown Royal

1800 Tequilla Silver and Jose Cuervo Traditional Tequila Silver

Peach Schnapps
Kahlua Coffer Liqueur and Baileys Irish Cream

Two Domestic Draft Beers: Miller Lite and Yuengling (additional selections available)

One Bottled Beer:
Yuengling, Amstel Light, Corona,
Coors Light, Miller Genuine Draft, Iron City, IC Light, Miller Lite

CK Mondavi Cabernet and Chardonnay

Woodbridge Pinot Grigio

## ENHANCEMENTS

Contact our sales office to discuss details and pricing.

## SOUP COURSE <br> Starting at $\$ 3.50$ per person

## PASTA COURSE

Starting at $\$ 4.25$ per person

## ESPRESSO AND CAPPUCCINO STATION

Starting at $\$ 6.75$ per person

DESSERT
our pastry chef can create an infinite variety of desserts

## Starting at $\$ 3.50$ per person

PASTRY TRAY
assorted miniature French pastries for each table or displayed
Starting at $\$ 6.95$ per person

## SPECIALTY LINEN

Starting at $\$ 20.00$ each

BALLROOM CHIAVARI CHAIRS
available in natural through The Fluted Mushroom
\$4.00 each

> BALLROOM CHIAVARI CHAIRS available in gold, black, mahogany, white and silver
> Starting at $\mathbf{\$ 8 . 9 5}$ each

Additional rental time is $\$ 1,000$ per hour and $\$ 500$ per half hour.
Additional labor charges will also apply. Please contact our sales office to discuss.


## FOOD GLOSSARY

BASMATI RICE [bahs-MAH-tee] Long-grained rice with a perfumy, nutlike flavor and aroma.

BATONNET [ba-tawn-NAY] Items cut into small, stick (baton) shapes.

BEARNAISE [behr-NAYZ] Classic French sauce made with a reduction of vinegar, wine, tarragon, shallots, egg yolks and butter.

BEURRE BLANC [burr BLAHNK] Sauce composed of wine and vinegar, with chunks of cold butter whisked in until thick and smooth.

BOURSIN [boor-SAHN] Smooth, triple-cream cheese flavored with herbs, garlic and cracked black pepper.

BROCCOLINI Bright green vegetable with long, slender stalks. Flavor is sweet with a subtle, peppery edge.

CALVADOS [KAL-vah-dohs] Considered the world's greatest dry apple brandy made in Calvados, in the Normandy region of northern France.

CHĖVRE [SHEHV] Pure white goat's-milk cheese with a delightfully tart flavor.

CHUTNEY [CHUT-nee] Spicy condiment containing fruit, vinegar, sugar and spices.

COMPOTE [KAHM-poht] Fresh or dried fruit that has been slowly cooked in a sugar syrup.

COMPOUND BUTTER Butter creamed with other ingredients such as herbs, garlic, wine, etc.

COULIS [koo-LEE] A thick purée of vegetables.
COUSCOUS [KOOS-koos] Tiny pellets of coarsely milled wheat. Israeli type is a larger grain.

DAUPHINOISE POTATOES [DAF-en-wausz] Layered with milk, garlic, nutmeg and Gruyère cheese.

DEMI-GLACE [DEHM-ee glahs] A rich sauce, slowly cooked with beef stock and Madeira or Sherry until reduced by half.

DUCHESS POTATOES [DUCH-his] Cooked potatoes pureed with egg yolks and butter, then formed into small shapes and baked until golden brown.

FARCE [FAHRS] Ground meat and vegetables.
FINES HERBS [FEEN erbs] Mixture of chopped chervil, chives, parsley and tarragon..

HERBS DE PROVENCE [EHRB duh proh Vawns]
Dried mixture of basil, fennel, lavender, marjoram, sage, rosemary and thyme.

JUS [ZHOO] French for juice, which refers to the natural juices exuded from meat.

MAHI MAHI [MAH-hee MAH-hee] Firm-fleshed Pacific fish with a light, delicate flavor.

ORZO [OHR-zoh] Tiny rice-shaped flat barley.
PANKO [PAHN-koh] Coarse, Japanese breadcrumbs. Creates a crunchier crust.

PIERRE CHICKEN Breast with wing bone attached.
PINOT NOIR [PEE-noh NWAHR] Red grape that produces elegant, soft and smooth flavors.

PIPED Put into a pastry bag, then piped out with decorative swirls.

PROVENÇAL [proh-vahn-SAHL] Refers to dishes prepared with garlic, tomatoes and olive oil.

REMOULADE [ray-muh-LAHD] Classic French sauce combining mayonnaise, mustard, capers and chopped gherkins.

ROULADE [roo-LAHD] Pounded out meat rolled around a filling. Browned before being baked or braised in wine or stock.

SHALLOTS [SHAL-uht] Member of the onion family with a milder flavor.

TILAPIA [tuh-LAH-pee-uh] Sweet, white fish, low in fat and fine-textured.

TOP ROUND OF BEEF Meat from the inside of the leg, the tenderest of the four muscles in the round.

TOURNEDOS [TOOR-nih-dohs] Small, round, thick slices of beef cut from the tenderloin.

VELOUTÉ [veh-loo-TAY] Chicken stock thickened with flour and butter.

# $\square$ <br> The Fluted Mushroom 

WHERE ENTERTAINING IS AN ART

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