



CORPORATE CATERING

A reflection of the way you do business



The Fluted
Mushroom

WHERE ENTERTAINING IS AN ART



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Whether it is a daily, weekly, monthly or one-time order, we're there to make your next office lunch, meeting or event delicious and memorable.

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PROCEDURES AND POLICIES

Please contact our sales office with any questions.

PLACING AN ORDER

Our staff is available to assist you Monday through Friday from 9:00 AM to 5:00 PM at (412) 381-1899. Orders may be e-mailed to events@flutedmushroom.com. Confirmations will be provided on all orders. Please give us as much notice as possible when ordering.

Notice: *All of our food is made to order and requires a **minimum of 24-hour notice** for standard sandwich and salad items. Two to three business days is highly recommended when ordering for groups of 15 or more, especially when hot foods are required.*

MINIMUM ORDER

Due to the quality, quantity and labor involved in preparing our food, certain items require a minimum order.

CANCELLATIONS/CHANGES

You may cancel your order up to 48 hours prior to delivery at no charge. Because our catering is custom prepared, cancellation within 48 hours of an event will incur a charge. Exceptions will be made for inclement weather.

DELIVERY

There is a \$30 delivery charge within the City of Pittsburgh Downtown Area, Oakland and the Southside. Orders that require delivery after 4:00 PM will incur a \$30 fee and Saturday and Sunday deliveries will incur a \$35 fee. There will be an additional charge if pick-up of equipment is required. Traffic, security issues, parking, construction, weather and other issues beyond our control may delay delivery. Please provide a 30-minute range of time when delivery can be accepted.

DISPOSABLES

Disposable plates, cups, napkins, utensils and serving pieces are provided upon request at no extra charge.

NON-DISPOSABLES

China, flatware and glassware are available for an additional fee. Please call our office for details.

Serving Equipment: *All items are served on disposable trays with disposable utensils unless otherwise requested. All hot items are served in disposable chafing dishes unless otherwise requested. There is a \$5.00 fee for each hot item. Non-disposable chafing dishes are available upon request and will require an additional pick-up fee.*

ADDITIONAL SERVICES

We are a full-service caterer and can provide a wide range of services including rental equipment and supplies, linens, and a professional staff of bartenders, servers and chefs. Please call our sales office for more information.

SPECIAL REQUESTS

We make every effort to honor special requests when the customer gives advance notice. A variety of vegetarian, vegan and gluten free meals are available. Kosher lunches are available with 48-hour notice, at a cost of \$17.50 each plus a pick-up fee of \$7.50.

PAYMENT

All orders must be accompanied by a credit card number at the time the order is placed. If you choose to pay by check, the balance is due within 10 days of the delivery. If we have not received a check within that time frame, the balance will be applied to the credit card on file. Unless we are notified of a change, an invoice will be generated by the next business day, the transaction processed, and a copy of the invoice with receipt will be e-mailed.

TAXES & FEES

Local sales tax is added to all orders. Tax-exempt organizations must provide certification. There is a 20% production fee on food and beverages.

CORPORATE BREAKFAST

BREAKFAST SELECTIONS

BREAKFAST TRAY

*assorted pastries, breakfast breads,
muffins and bagels, served with cream cheese,
gourmet jams and marmalades*

\$11.50 per person

BAGEL BREAKFAST

*assorted bagels served with
smoked salmon, cream cheese,
onions and capers*

\$18.50 per person

(12 person minimum)

CONTINENTAL BREAKFAST

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

\$13.95 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

SWEET TOOTH BREAKFAST

*assorted donuts and pastries,
coffee and hot tea*

\$10.50 per person

HEALTHY START BREAKFAST

*sliced fresh seasonal fruit, low fat yogurt
with granola and assorted muffins,
coffee and hot tea*

\$13.95 per person

HOT BREAKFAST BUFFET

*assorted pastries, breakfast breads,
muffins and bagels served with cream cheese,
gourmet jams and marmalades*

*one choice of ham, bacon, sausage
or turkey sausage*

*one choice of breakfast strata of the day,
quiche of the day or French toast*

\$22.50 per person

(20 person minimum and 48-hour notice)

BREAKFAST ENHANCEMENTS

BREAKFAST ACCOMPANIMENTS

priced per person

Sliced Fresh Fruit	\$6.95
Fresh Fruit Skewers	\$6.95
Plain Yogurt <i>served with granola, raisins and poached fruit....</i>	\$6.95
Home Fried Potatoes	\$6.25
Smoked Bacon	\$6.25
Breakfast Sausage	\$6.50

BREAKFAST BEVERAGES

priced per person

Regular and Decaf Coffee	\$2.95
Assorted Herbal Hot Tea	\$2.95
Bottled Orange, Grapefruit or Cranberry Juice	\$3.25
Bottled Water	\$2.95

CORPORATE LUNCH

BASIC BOX LUNCH

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

BASIC SANDWICHES

\$15.50 each

(10 person minimum)

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

**Grilled Breast of Chicken
on Onion Kaiser**

Albacore Tuna Salad on Onion Kaiser
(minimum order of 5)

Turkey Breast and Cheddar on Wheat

Ham and Swiss on Marble Rye

**Roast Beef and Provolone
on Sourdough**

Corned Beef and Swiss on Marble Rye

**Roasted Garden Vegetables and
Herbed Boursin on Six Grain**

**Brie, Sun-Dried Tomatoes and
Fresh Basil on Six Grain**

SPECIALTY BOX LUNCH

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

SPECIALTY SANDWICHES

\$16.95 each

(10 person minimum)

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

LO-CAL TURKEY

lean turkey with lettuce, tomato, alfalfa sprouts and sliced red onion on wheat bread

THE FLUTED MUSHROOM SUB

Black Forest ham, salami, pepperoni and provolone with lettuce and tomato, drizzled with Italian dressing on a six-inch bun

GREEK CHICKEN POCKET

(minimum order of 5)

shredded chicken, tomato, bell pepper and feta cheese with herb dressing in pita bread

SONOMA CHICKEN

grilled chicken breast with oven-dried tomatoes, fresh basil and a chevré spread on sourdough

BOURSIN BEEF

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

SOUTHWEST CHICKEN WRAP

grilled chicken breast with housemade tex-mex salsa and cheddar cheese in a tomato wrap

BEEF AND BLEU

sliced roast beef and roasted red peppers topped with Danish Bleu Cheese on a kaiser roll

CHICKEN COBB POCKET

(minimum order of 5)

fresh chunks of all white-meat chicken, bacon, diced tomatoes and avocado with cheddar cheese and romaine lettuce in pita bread

HAVARTI TURKEY

smoked turkey breast with lettuce, tomato and dilled havarti on wheat bread

VEGETABLE WRAP

grilled zucchini, yellow squash, sweet peppers and mushrooms with a pesto sauce

HAM AND BRIE

Black Forest ham, lettuce, tomato and creamy Brie on marble rye

THE MEDITERRANEAN

(minimum order of 5)

grilled portobello mushrooms layered with plum tomatoes, provolone and basil mayonnaise on olive focaccia

CAPE COD TURKEY

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

SPICY VEGETARIAN WRAP

(minimum order of 5)

black bean and corn salad, with housemade tex-mex salsa

COLD SANDWICH TRAYS

*All trays are attractively presented on a disposable tray.
Disposable plates, utensils and napkins are available upon request.*

DELI TRAY

*an assortment of meats and cheeses
relish tray of lettuce, tomatoes and pickles
mustard and mayonnaise
assorted breads and rolls
salad du jour and cookie tray*

\$14.95 per person

BASIC SANDWICH ASSORTMENT TRAY

*chef's selection from our freshly made basic sandwiches,
salad du jour and cookie tray*

\$14.95 per person

SPECIALTY SANDWICH ASSORTMENT TRAY

*chef's selection from our gourmet sandwiches,
salad du jour and cookie tray*

\$19.95 per person

ASSORTED WRAPS TRAY

*chef's selection from our freshly made wraps,
salad du jour and cookie tray*

\$14.50 per person

SPECIALTY SALAD BOX LUNCH

Each box contains eight ounces of salad presented in a lettuce lined bowl, roll and butter, fresh fruit cup, snack mix and chef's selection dessert. Moist towelettes and wrapped utensils are included.

SPECIALTY SALADS

\$18.95 each

*(all specialty salads are made to order; therefore, a minimum order of **10 per variety** is required)*

GRAINY MUSTARD CHICKEN SALAD

grilled breast meat marinated in lime and garlic, tossed with baby green beans, cherry tomatoes, toasted almonds and whole grain mustard vinaigrette

CALIFORNIA CHICKEN SALAD

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

INSALATA D'ITALIA

water-packed tuna, capers, artichoke hearts, roasted red peppers, olives, mushrooms and scallions, topped with fresh basil vinaigrette

ASIAN CHICKEN SALAD

tender breast meat mixed with snow peas, water chestnuts, celery, bamboo shoots, scallions and bean sprouts, tossed in a lemon-soy vinaigrette

NEW YORK STEAK SALAD

grilled marinated flank steak, tossed with baby green beans, cherry tomatoes, capers, mozzarella cheese, oregano and garlic croutons, in a balsamic and olive oil vinaigrette

PASTA AND SHRIMP PRIMAVERA SALAD

pasta, tiny shrimp and assorted fresh vegetables tossed in a basil cream dressing

GREEK VILLAGE SALAD

cucumber slices, tomatoes, black olives and artichoke hearts, topped with feta cheese, tossed in a light lemon vinaigrette

VEGETABLE SALAD

grilled marinated zucchini, yellow squash, sweet peppers and mushrooms in olive oil vinaigrette

BUFFET SALAD PLATTERS

(Priced per person)

All buffet salads are attractively presented with mixed greens on disposable trays and served with rolls and butter and a cookie tray. Disposable plates, utensils and napkins are available upon request.

Chef's Salad \$15.50
julienned vegetables, meats and cheeses with choice of two housemade dressings: ranch, blue cheese, French, Italian, champagne vinaigrette or raspberry vinaigrette

Pasta and Shrimp Primavera Salad \$19.95
pasta, tiny shrimp and assorted fresh vegetables, tossed in basil cream dressing

Chicken Caesar Salad \$16.95
sliced grilled chicken breast on romaine lettuce, topped with housemade croutons and traditional Caesar dressing

Insalata D'Italia \$16.95
water-packed tuna, capers, artichoke hearts, roasted red peppers, olives, mushrooms and scallions, topped with fresh basil vinaigrette

Cobb Salad \$18.25
grilled chicken breast with avocado, bacon, tomato and cheddar cheese served with choice of blue cheese or ranch dressing

New York Steak Salad \$22.50
grilled marinated flank steak, tossed with baby green beans, cherry tomatoes, capers, mozzarella cheese, oregano and garlic croutons, in a balsamic and olive oil vinaigrette

Pasta Primavera Salad \$15.50
a mixture of the freshest seasonal vegetables and pasta, tossed in a light vinaigrette

Albacore Tuna Salad \$15.95
water-packed tuna with scallions, tomatoes, celery and sweet red onion, in lemon-scented mayonnaise

Steak Salad \$22.50
grilled marinated flank steak with roasted red and yellow peppers, artichokes, mushrooms and Bermuda onion in a teriyaki vinaigrette

California Chicken Salad \$17.50
tender breast meat mixed with orange segments, celery and walnuts, tossed in a mayonnaise-sour cream dressing

Greek Village Salad \$18.50
cucumber slices, tomatoes, black olives and artichoke hearts, topped with feta cheese, tossed in a light lemon vinaigrette

Asian Chicken Salad \$18.50
tender breast meat mixed with snow peas, water chestnuts, celery, bamboo shoots, scallions and bean sprouts, tossed in a lemon-soy vinaigrette

Antipasti Platter \$19.50
bite-sized portions of prosciutto, Genoa salami, pepperoni, provolone, mozzarella and marinated vegetables and olives

Vegetable Salad \$15.95
grilled marinated zucchini, yellow squash, sweet peppers and mushrooms in olive oil vinaigrette

Grainy Mustard Chicken Salad \$18.50
grilled breast meat marinated in lime and garlic, tossed with baby green beans, cherry tomatoes, toasted almonds and whole grain mustard vinaigrette

COLD ENTRÉE BUFFETS

All buffets are served with a tossed garden salad, rolls and butter and a cookie and brownie tray. Disposable plates, utensils and napkins are available upon request.

GRILLED SIDES OF SALMON

*with cucumber dill sauce and mango salsa,
long grain and wild rice salad with dried fruit*

\$18.95 per person

SLICED CHICKEN GALANTINE

*with roasted red peppers and wild mushrooms,
oven roasted new potato salad*

\$19.50 per person

SLICED FILET OF BEEF

*with horseradish mousse,
penne pasta salad with tomatoes,
basil, Brie and garlic*

\$28.95 per person

POACHED SALMON FILLETS

*topped with fennel relish,
tabbouleh salad with tomatoes,
parsley and lemon juice*

\$23.95 per person

GRILLED CHICKEN AND TORTELLINI

*tossed with grilled eggplant and zucchini,
tarragon tomato sauce,
sliced fresh fruit*

\$22.95 per person

Our selection of cold sandwich trays and salad platters are also available for buffets.

HOT ENTRÉE BUFFETS

(Priced per person)

All buffets are served with a tossed garden salad, rolls and butter and a cookie and brownie tray.

Assorted miniature pastries can be substituted for an additional \$3.00 per person.

Disposable plates, utensils and napkins are available upon request.

Oven Baked Chicken\$19.75
chicken thighs, breasts, and drumsticks, served with roasted red skin potatoes

Stuffed Chicken Breasts\$22.85
stuffed with caramelized onions and Gruyère cheese, served with long grain and wild rice pilaf

Lemon Dijon Chicken\$23.00
boneless breast of chicken with lemon-herb sauce, served with rice pilaf

Chicken Romano\$23.50
boneless breast of chicken in a rich egg and romano cheese batter, served with buttered noodles

Chicken Marsala\$23.50
boneless breast of chicken with sautéed mushrooms in a Marsala wine sauce, served with buttered noodles

Monterey Chicken\$23.95
marinated chicken breast topped with monterey jack cheese, on a bed of black bean salsa, garnished with sour cream and scallions, served with Mexican rice

Grilled Atlantic Salmon\$24.50
with a maple-mustard glaze, served with orzo and corn salad

Traditional Lasagna\$16.95
choice of four cheese or meat in a red sauce, or vegetarian in béchamel (white) sauce

Gourmet Lasagna\$22.50
grilled chicken breast, portobello mushrooms, spinach, roasted red peppers and Gruyère cheese in a tomato basil sauce

Pasta Del Sol\$16.95
tortellini in a sun-dried tomato cream sauce (add grilled chicken for an additional \$4.00 per person)

Gratin of Penne\$18.95
penne with fontina, marinated red and yellow peppers, grilled zucchini, shallots and fresh basil (add grilled chicken for an additional \$4.00 per person)

Beef Burgundy\$25.50
sirloin tips in a hearty Burgundy sauce, served with buttered noodles

LUNCH ENHANCEMENTS

SIDE SALADS

priced per person

Traditional Potato Salad	\$6.50
French Potato Salad	\$6.00
Pasta Salad of the Day	\$6.95
Fruit Salad or Sliced Fruit	\$6.00
Tossed Garden Salad	\$6.50
Greek Salad	\$6.95
Cucumber Salad	\$4.50
Coleslaw	\$4.75
Spicy Black Bean and Corn Salad	\$5.95
Grilled Marinated Vegetable and Orzo Salad	\$7.50

SIDES

Individual Bags of Chips	\$2.00 each
Individual Bags of Pretzels	\$2.00 each

DESSERTS

priced per person

Fresh Baked Cookies	\$5.25
Fresh Baked Brownies	\$5.75
Cookies and Brownies	\$5.50
Assorted Miniature Pastries	\$7.50
Miniature French Pastries	\$8.95
Chocolate-Dipped Fresh Fruit	\$7.95

BEVERAGES

*priced per person
disposable cups available upon request*

Canned Regular or Diet Soda	\$2.00
Still or Sparkling Bottled Water	\$2.95
Individual Bottled Iced Tea	\$2.95
Individual Bottled Juice (assorted flavors)	\$2.75
Iced Tea	\$3.50

LIGHT RECEPTIONS AND AFTERNOON BREAKS

FRESH FRUIT TRAY

seasonal sliced fresh fruit

\$7.95 per person

GARDEN CRUDITÉS TRAY

*served with choice of roquefort, dill,
ranch or green goddess dip*

\$7.50 per person

DOMESTIC CHEESE TRAY

*assorted cubed domestic cheese,
garnished with clusters of grapes,
served with assorted crackers and mustard dip*

\$8.95 per person

IMPORTED CHEESE TRAY

*imported and domestic cheese,
garnished with clusters of grapes,
served with assorted crackers and mustard dip*

\$10.95 per person

GOURMET CHEESE DISPLAY

*imported and domestic cheese,
sliced fresh fruit,
pesto Parmesan soufflé and
crab, artichoke and jalapeño dip,
served with crackers, toasted pita triangles,
baguette slices and mustard dip*

\$16.95 per person

WHOLE WHEEL OF BRIE

*served room temperature,
topped with dried fruits and nuts,
served with baguette slices*

Serves 25

\$85.00

BAKED WHEEL OF BRIE

*served warm with sautéed almonds,
garlic and fresh herbs,
served with baguette slices*

Serves 25

\$85.00

CRAB, ARTICHOKE AND JALAPEÑO DIP

served hot with pita triangles

Serves 25

\$120.00

OUR HOUSEMADE CHICKPEA AND ROASTED GARLIC HUMMUS

served with pita bread

Serves 25

\$49.95

TOMATO SALSA AND FRESH GUACAMOLE

served with tortilla chips

Serves 25

\$80.00

ADDITIONAL RECEPTION SELECTIONS

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

MEDITERRANEAN DISPLAY

*housemade hummus, baba ganoush,
stuffed grape leaves, marinated vegetables,
kalamata olives and feta cheese,
served with pita and flatbreads*

\$16.95 per person

GRECIAN PLATTER

*housemade hummus, feta cheese,
red onions, cucumber, marinated roasted peppers
and olives, served with pita bread*

\$10.75 per person

MINIATURE SANDWICHES

*roast beef and provolone, turkey and havarti,
ham and swiss*

\$9.95 per person

GOURMET MINIATURE SANDWICHES

*sliced filet of beef with horseradish mousse,
smoked turkey with cranberry mayonnaise,
Brie with sun-dried tomatoes and fresh basil*

\$15.50 per person

SLICED BEEF TENDERLOIN DISPLAY

*served with horseradish mousse,
caramelized onions and silver dollar rolls*

\$19.25 per person

SMOKED SALMON DISPLAY

*presented with capers, lemon wedges,
chopped egg, red onion, pink peppercorn sauce
and black bread triangles*

Serves 25

\$275.00

THANK YOU

We appreciate your business and look forward
to serving you again in the future.

