



CUSTOM EVENTS

Tasteful simplicity meets elegant design



The Fluted
Mushroom

WHERE ENTERTAINING IS AN ART



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*As Pittsburgh's preferred caterer, we pride ourselves
on sweating the small stuff to ensure your event
is flawless, right down to the last bite.*

Butlered Hot Hors d'Oeuvres	5
Butlered Cold Hors d'Oeuvres	6
Stationary Hors d'Oeuvres	7
Sit-Down Selections	9
Duet Sit-Down Selections	10
Sit-Down Salads	11
Sit-Down Accompaniments	12
Buffet Dinner Selections	13
Buffet Accompaniments	14
Chef's Carving Stations	15
Professional Service	17
Partners and Venues	18

“Food is our common ground,
a universal experience.”

– JAMES BEARD

BUTLERED HOT HORS D'OEUVRES

(Priced per piece)

Additional menu items and seasonal selections are available. Custom pricing may apply.

All prices are subject to change.

Watermelon Shrimp \$6.50
half a shrimp on cubed watermelon with vanilla yogurt dressing and fresh mint

Artichoke Romano \$3.75

Asparagus and Gruyère Beignet \$2.50

Asparagus Tip Wrapped in Puff Pastry \$3.25
topped with grated asiago

Stuffed Mushroom \$4.25
assortment of three flavors

Bacon Wrapped Scallop \$5.25

Beef, Pork or Chicken Empanada \$4.95

Cherry Tomato and Boursin Cheese Tartlet ... \$3.95
with fine herbs and aged cheddar

Chicken and Waffle Bite \$3.75
boneless breast of chicken deep fried in waffle tempura batter with Thai chili maple syrup dipping sauce

Chinese Spring Roll \$3.75

Chicken Quesadilla \$4.25

Chicken Wrapped in Prosciutto and Fresh Sage \$4.25

Chipotle Pepper Encrusted Shrimp \$6.95
with lime dipping sauce

Corn and Crab Fitter \$3.95
with sweet tomato jam and scallion marmalade

Crispy Pork Belly \$4.50
with cranberry blood orange chutney

Flank Steak Roulade \$5.95

Loaded Potato Croquette \$3.95
with cheddar cheese and bacon, topped with chive sour cream

Lollipop of Herb Encrusted Lamb Chop \$9.75

Miniature Beef Wellington \$6.25
diced filet and mushroom duxelle in puff pastry with cognac demi-glace

Miniature Cheeseburger Slider \$4.95

Miniature Crab Cake \$4.95
with chili lime aioli or chive remoulade

Miniature Pizza \$3.75
with wild mushroom and fontina cheese

Miniature Reuben \$4.25

Potato Pancake \$3.25
with crème fraîche and chives

Potato Pancake with Smoked Salmon \$5.50
with crème fraîche and chives

Puff Pastry Pinwheel \$2.75
with kale, wild mushrooms and Boursin cheese

Petit Quiche \$3.75

Saffron Rice and Fontina Risotto Ball \$2.95
with roasted tomato dipping sauce

Seasonal Arancini \$3.25

Slow Cooked Ratatouille in a Savory Tart Shell \$3.25

Spanakopita \$3.75

Thai Chicken Skewer \$3.95
with peanut dipping sauce

Tomato and Basil Brioche Square \$3.25

BUTLERED COLD HORS D'OEUVRES

(Priced per piece)

Additional menu items and seasonal selections are available. Custom pricing may apply.

All prices are subject to change.

Ahi Tuna Tartar on Lotus Root Chip \$5.25
with sesame, soy and cilantro

BLT Bite \$3.50
cherry tomato stuffed with ranch mousse, micro iceberg lettuce and bacon bits

Chicken Waldorf Salad \$3.95
on Belgian endive spear

Chip and Dip \$3.95
crispy fingerling potato with truffled goat cheese mousse and fresh chives

Crispy Duck Tartlet \$5.50
with curry walnuts and cranberry blood orange marmalade

Curried Chicken Tartlet \$3.95

Focaccia with Olive Tapenade \$3.95

Foie Gras Pate on Toasted Brioche \$6.95
with macadamia butter and blueberry compote

Heart of Palm
Wrapped with Serrano Ham \$4.25
with crispy sage, roasted red pepper and manchego cheese

Lobster Roll *market price*
miniature potato roll stuffed with classic lobster salad, garnished with fresh scallions

Miniature Caprese Skewer \$3.75
pearl mozzarella and grape tomato, drizzled with pesto and balsamic reduction

Seasonal Crostini \$2.95

Shrimp Cocktail \$7.25

Sliced Filet on Toasted Crostini \$4.95
with artichoke aioli and chiffonade of arugula

Smoked Salmon \$4.95
on bite-size toast point with lemon chive cream cheese, micro dill and diced pickled red onion

Smoked White Fish Salad \$4.95
on Belgian endive spear

Smoked White Fish Salad Puff \$4.95

Sun-Dried Tomato and
Goat Cheese Bite \$3.25

Quail Egg \$5.50
with caviar and crème fraîche

Vegetarian Stuffed Grape Leaf \$3.25

Vietnamese Summer Roll \$4.25
wrapped in rice paper with orange soy dipping sauce

STATIONARY HORS D'OEUVRES

DOMESTIC CHEESE DISPLAY

*a selection of sliced domestic cheeses,
garnished with clusters of grapes,
served with assorted crackers and mustard dip*

\$8.95 per person

GOURMET CHEESE DISPLAY

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

\$17.50 per person

MEDITERRANEAN TABLE

*our housemade chickpea hummus with
grape leaves, baba ganoush,
marinated roasted peppers, feta cheese,
artichokes and kalamata olives,
served with pita and flat breads*

\$16.95 per person

ANTIPASTO STATION

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

\$16.95 per person

SLICED FILET OF BEEF

*the finest cut of beef sliced and served
with silver dollar rolls, housemade
horseradish mousse and caramelized onions*

\$19.25 per person

MINIATURE SANDWICHES

(two per person)

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

\$9.50 per person

GOURMET MINIATURE SANDWICHES

(two per person)

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

\$15.50 per person

SMOKED SALMON DISPLAY

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

Serves 25

\$275.00

POACHED SALMON DISPLAY

*presented with crème fraîche, cucumber,
lemon, capers, red onion, egg whites
and pumpernickel toast*

Serves 25

\$275.00

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

– RUTH REICHL

SIT-DOWN SELECTIONS

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

SEAFOOD SELECTIONS

Grilled Salmon\$45.50
with maple-mustard glaze

Macadamia Nut-Crusted Mahi Mahi\$49.25
with lemon beurre blanc

Roulade of Sole\$45.50
*with shrimp and watercress mousse,
lemon beurre blanc*

Black Sesame-Crusted Salmon\$45.50
with orange-soy beurre blanc

Maryland Style Crab Cakes\$58.75
topped with roasted tomato remoulade

MEAT 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 jus

Medallions of Pork Tenderloin \$43.25
*crusted with mango chutney and almonds,
apple butter-cider pork reduction*

Filet (6 oz.)\$58.95
*with leeks and balsamic-thyme reduction or
sautéed wild mushrooms and natural jus*

Stuffed Filet (6 oz.)\$59.95
*with roasted tomatoes, fresh basil and
gorgonzola, red wine sauce*

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

Chicken Roulade\$42.50
with savory bread stuffing and velouté sauce

Chicken Roulade\$44.25
*with wild mushrooms, spinach and fontina,
pesto cream sauce*

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

Pierre Chicken Breast\$43.25
*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

Chicken Saltimbocca\$44.25
*Pierre chicken breast with prosciutto and sage,
fontina cream sauce*

Lavender Chicken\$44.25
*lavender, orange and panko-crusted chicken
breast with rosemary beurre blanc*

VEGETARIAN SELECTIONS

**Gluten Free
Parmesan Encrusted Eggplant**\$39.50
*with gluten free rotini and pistachio pesto
(can also be made vegan)*

Gluten Free and Vegan Risotto\$39.50
*with asparagus, wild mushrooms, avocado, red
onion, roasted tomatoes and balsamic reduction*

DUET SIT-DOWN SELECTIONS

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

JUMBO SHRIMP
WITH SAUTÉED PETIT BREAST OF CHICKEN

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

PORK TENDERLOIN MEDALLION
WITH PETIT BREAST OF CHICKEN

*served with cranberry and
mandarin orange compote*

\$47.95

PETIT FILET OF BEEF TENDERLOIN
WITH PANKO-CRUSTED CHICKEN BREAST
STUFFED WITH BOURSIN CHEESE

served with roasted shallot sauce

\$55.00

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

*Additional menu items and seasonal
selections are available. Custom pricing
may apply to specialized menus.*

SIT-DOWN SALADS

Choose one. Additional seasonal selections are available.

CAESAR SALAD

*romaine lettuce, Parmesan cheese,
housemade croutons and Caesar dressing*

BABY SPINACH SALAD

*wild mushrooms, hard-cooked egg
and red onion, with poppyseed dressing*

TOSSED GARDEN SALAD

*tomatoes, cucumbers and carrots
with choice of dressing*

MEDITERRANEAN SALAD

*mixed greens, artichoke hearts,
kalamata olives, cucumbers and feta cheese
tossed with lemon-olive oil vinaigrette*

SIGNATURE SALAD

(\$5.95 surcharge)

*seasonal greens, spiced pecans,
dried cranberries, gorgonzola cheese,
with champagne vinaigrette*

ROASTED BEET AND TRUFFLE SALAD

(\$7.00 surcharge)

*arugula, honey and local goat cheese,
with truffle vinaigrette*

BLUEBERRY AND RICOTTA SALAD

(\$7.00 surcharge)

*artisan greens, charred orange,
whipped lemon ricotta and toasted almonds
with blueberry and balsamic vinaigrette*

HEIRLOOM TOMATO SALAD

(\$5.95 surcharge)

*roasted heirloom cherry tomatoes,
bibb lettuce, carrots and gorgonzola croutons,
with white balsamic vinaigrette*

WATERMELON RADISH SALAD

(\$5.95 surcharge)

*mixed greens, grilled fennel and pickled red onion,
with rice wine and soy vinaigrette*

SIT-DOWN ACCOMPANIMENTS

PLATED VEGETABLES

choose one

Poached Asparagus

Haricot Vert

with garlic and basil

Seasonal Baby Vegetables

Roasted Root Vegetables

Broccolini

Sautéed Sugar Snap Peas

with toasted sesame seeds

Sautéed Sugar Snap Peas and Baby Carrots

Additional seasonal selections 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

roasted or steamed

Yukon Gold Whipped Potatoes

BUFFET DINNER SELECTIONS

*Includes choice of salad, starch, vegetable, rolls and butter
Custom pricing may apply.*

PACKAGE ONE

\$45.95 PER PERSON

please select two

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

PACKAGE TWO

\$52.50 PER PERSON

please select two

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

please select two

Seared Tenderloin
*with leeks and balsamic-
thyme reduction*

**Macadamia Nut-Crusted
Mahi Mahi**
with lemon beurre blanc

Roasted Baby Rock Hen
semi-boneless, with blackberry glaze

Grilled Tournedos of Beef
with port wine reduction sauce

Medallions of Pork Tenderloin
*with granny smith apples
and brandy-calvados cream sauce*

BUFFET ACCOMPANIMENTS

BUFFET SALADS

choose one

Caesar Salad

with romaine lettuce, Parmesan cheese, housemade croutons and Caesar dressing

Baby Spinach Salad

with mushrooms, 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

Haricot Vert
with garlic and basil

Zucchini and Yellow Squash Provençal

Broccoli and Cheddar Cheese Soufflé

Summer Vegetable Gratin
(seasonal)

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

TOP ROUND OF BEEF

*marinated and slow roasted, served with
horseradish mousse and natural jus*

Serves 25
\$395

PRIME RIB OF BEEF

*with horseradish mousse
and natural jus*

Serves 25
\$495

BEEF TENDERLOIN

*the most tender cut of beef served with
bearnaise sauce and horseradish mousse*

Serves 25
\$525

ROASTED LOIN OF PORK

*marinated center-cut pork loin,
rubbed with dijon mustard,
served with fresh apple chutney*

Serves 25
\$350

HERB ROASTED TURKEY

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

Serves 25
\$325

BOURBON-GLAZED ALMOND CRUSTED BONE-IN HAM

with whole grain mustard sauce

Serves 40
\$275

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

– VIRGINIA WOOLF

PROFESSIONAL SERVICE

Our coordinators and catering staff will execute your plan with grace, allowing you to enjoy the event, whether you're celebrating a special occasion with family or mingling with your coworkers.

FULL BAR SERVICE

*including alcohol
(charged according to client's request)*

SERVERS

4-hour minimum
\$40 per hour

BAR SERVICE WITH SODA, MIXERS AND BAR FRUIT

if client provides alcohol
\$3.95 per person

BARTENDERS

4-hour minimum
\$40 per hour

BAR SERVICE

*if client provides alcohol and
non-alcoholic beverages*

CHEFS

4-hour minimum
\$40 per hour

SUPERVISOR

4-hour minimum
\$50 per hour

All linens and rentals are the client's responsibility—
our staff is happy to assist in any coordination needed.

Service begins at load-in at The Fluted Mushroom and
ends at load-out at The Fluted Mushroom.

All prices are subject to change.

PARTNERS AND VENUES

*The Fluted Mushroom is proud to be a preferred caterer
at the following exceptional venues.*

THE FRICK ART MUSEUM

*7227 Reynolds Street
Pittsburgh, PA 15208*

THE AMOR

*5407 Steubenville Pike
McKees Rocks, PA 15136*

HYATT HOUSE SOUTHSIDE

*2795 South Water Street
Pittsburgh, PA 15203*

THE RIVIERA

*350 Technology Drive
Pittsburgh, PA 15219*

HYATT HOUSE BLOOMFIELD

*5335 Baum Boulevard
Pittsburgh, PA 15224*

THE ROXIAN THEATRE

*425 Chartiers Avenue
McKees Rocks, PA 15136*

Additional area venues with open catering policies that will accept the services of The Fluted Mushroom:

CLEAR STORY STUDIO

HOWL AT THE MOON

J. VERNO

JAMES GALLERY

KINGFLY SPIRITS

MATTRESS FACTORY

ARMSTRONG FARMS

PITTSBURGH OPERA

POINT BREEZEWAY

RODEF SHALOM

WQED

A 20% service charge is applied to all food, beverage and liquor.

THANK YOU

We appreciate your business and look forward to turning your special occasion into a lifetime of cherished memories.

