## at The Circuit Center and Ballroom




# The Fluted Mushroom 

As 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.

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## 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 family'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 WEDDING 

You said "yes" to a proposal. Now, we'll help you say yes to a remarkable experience that's as unique as you and your partner are. Weddings in Pittsburgh are what we do best. Your reception will be flawless from beginning to end, and we will take the stress away and guide you at every step.

# THE CIRCUIT CENTER AND BALLROOM 

The Circuit Center and Ballroom has become one of the city's finest reception sites offering amenities at a variety of price points to suit your budget.

ELEGANT DINNER SERVICE

Creative menu selections prepared from scratch with the finest ingredients

Professional culinary team dedicated to excellence in food design

Complimentary champagne toast for head table

## Bride and Groom's name displayed on electronic marquee

Round tables with seating for 10, able to accommodate 400 guests, as well as square tables with seating for 8 suitable for smaller, more intimate receptions

Quality china, flatware and glassware
No additional charge to cut the wedding cake

On-site commercial kitchen to facilitate the execution of a flawless dinner service

Beautiful bridal suite with private bathroom

A one-level, modern reception hall with handicapped facilities

Full-size stage area with complete audio visual capabilities

ADDITIONAL HIGHLIGHTS

Outdoor courtyard included in rental-perfect for cocktails and Hors d'Oeuvres or an after-dinner lounge

Rental discounts for Friday and Sunday weddings

Ample free parking

Conveniently located with easy access to the Parkway and numerous churches

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


## PROCEDURES AND PRICING

## 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.

## STANDARD EQUIPMENT PROVIDED

Guest tables are 72 " rounds with seating for 10 people. A limited number of $8^{\prime}$ and $6^{\prime}$ rectangular tables and 5 ' square tables are available at no extra charge. Chairs are forest green-padded with silver metal frames. Bamboo Chiavari chairs with ivory pads are available for an upcharge. Additional chairs
and table options can be provided at an additional charge. Please give advanced notice of these requests as they come from an outside source. All china, glassware, flatware and serving equipment is provided at no additional charge. Basic room setup of chairs, tables and linens is provided at no charge. Additional setup of florals, candles, favors and additional linens is included with the purchase of the Event Coordinator Package. Guaranteed day before event setup will incur an additional fee and room rental fee.

## ROOM RENTAL FEE

The room rental rate is $\$ 3,500$ for a Saturday and $\$ 2,500$ for all other days. It is a five (5) hour rental and each additional hour is $\$ 500$.

## DEPOSIT AND PAYMENT INFORMATION

A non-refundable $\$ 1,000$ deposit with a signed contract and credit card number on file is required to hold the date. Within 90 days, client is responsible for the full non-refundable room fee.

## EVENT COORDINATION PACKAGE

This package includes the following services:
$\checkmark$ Meet \& Greet, Kick-off meeting
$\checkmark$ Timeline creation and management
$\checkmark$ Vendor recommendations \& assistance
$\checkmark$ Floor plan management
$\checkmark$ Signature Event design outline (plan for setup/recommendations)
$\checkmark$ Coordinating Linen Orders
$\checkmark$ Final number confirmations to vendors
$\checkmark$ Vendor reach out - confirming all details to vendors

## \$2,900

\$2,700 Reception Only Ceremony \& Reception Only
$\checkmark$ Professional planner on-site the day of your wedding
$\checkmark$ Receive brides items day prior and check all items in
$\checkmark$ Day of vendor check-in / day of point person
$\checkmark$ Problem Solving
$\checkmark$ Clean up assistance for bride decor, cookies, items, etc.

A payment of $50 \%$ of the estimated cost is required with the Banquet Event Order (food and beverage details) at least 90 days before the wedding. The final BEO balance is due no later than ONE WEEK before event date. If payments are not received within designated timeframe, the payment due may be charged to credit card on file. Event will not take place until all payments due are received. Payment is accepted by credit card or check. Charges for guests over the guarantee or any additional day-of charges will be applied to credit card on file.

## SERVICE CHARGES AND TAXES

A standard service charge of $20 \%$ will be added on all food, beverage and liquor. 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.

## GUARANTEED GUEST COUNT

Final guaranteed attendance must be provided TWO WEEKS prior to the wedding. If no guarantee is given, the host is responsible for the contracted number. Charges for guests over the guaranteed count will be applied to credit card on file.

## LINENS

A linen fee of $\$ 4.95$ covers use of ivory table cloths for 72 " round tables and ivory napkins. A variety of colored linen napkins are available at $\$ 1.00$ per napkin. Specialty linens can be arranged through our sales office at an additional charge. There is also an additional charge for 8 -foot table linens.

## CEREMONY

The outdoor courtyard or inside rear of the ballroom may be used as a ceremony site. Additional setup fee of $\$ 500$ and additional rental time may apply.

## CAKE CUTTING AND COOKIES

There is no extra charge for cutting cake, and there is a $\$ 300$ fee to tray and display cookies.

## VENDOR MEALS

Box meals can be provided for your photographer, DJ, band, or other 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.

## SODA PACKAGE

A soda package of $\$ 6.95$ is offered only to guests under 10 years of age that have ordered a children's meal and any vendors. Please note that vendors that are charged for a soda package are not permitted to drink alcohol.

## DROP-OFFS/DELIVERIES

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

## OTHER FEES

Security is required for all weddings. The security is scheduled through The Fluted Mushroom and will be a line item on the contract and invoice. An IBEW engineer is also required on the premises. The engineer handles a variety of responsibilities ensuring an enjoyable wedding, including but not limited to, AV. Their fee is $\$ 400$ and is billed by The Fluted Mushroom. An on-site food \& beverage manager fee of $\$ 400$ for a five (5) hour rental is required. Additional time is $\$ 60$ per hour. If additional setup is required beyond basic room layout, a setup fee may be added. On-site wedding ceremonies require a $\$ 500$ additional fee. Some events require a setup and tear down fee.

## CANCELLATION

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

## PRICES

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

# SIT-DOWN SELECTIONS 

Includes choice of salad, starch, vegetable, rolls and butter, coffee service (Tastings for sit-down dinners only)

## CHICKEN SELECTIONS

## Oregano Chicken

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

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

## Chicken Roulade

$\qquad$ $\$ 44.25$
with wild mushrooms, spinach and fontina, pesto cream sauce

Panko-Crusted Chicken Breast<br>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 sauceRoasted Baby Rock Hen$\$ 49.25$semi-boneless, with blackberry glaze
with mushrooms in a Marsala wine sauce
.$\$ 49.25$
$\qquad$
Black Sesame-Crusted Salmon ..... $\$ 45.50$with orange-soy beurre blanc
Maryland Style Crab Cakes ..... $\$ 58.75$topped with roasted tomato remoulade

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 blancGrilled 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

## PORK <br> SELECTIONS

Stuffed Pork Loin ..... $\$ 41.95$with dried fruit and bourbon jus
Crusted Pork Loin ..... $\$ 41.95$of mustard rosemary and sage withroasted 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

| BEEF | Filet ........................................ $\mathbf{\$ 5 8 . 9 5}$ |
| :---: | :---: |
| SELECTIONS | with leeks and balsamic-thyme reduction |
|  | Filet ......................................... $\$ 58.95$ |
|  | with sautéed wild mushrooms and natural jus |
|  | Stuffed Filet ............................... $\mathbf{.} 559.95$ |
|  | 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 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

$\$ 55.95$

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 $\$ 8.50$

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<br>choose one<br>Baby California Greens with dried fruit and spiced nuts, tossed with champagne vinaigrette<br>Mediterranean Salad<br>mixed greens with kalamata olives, cucumbers and feta, tossed with<br>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 or baby carrots
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
\$16.75

Vendor Specialty Box Meal
\$19.25

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


## BUFFET SELECTIONS

Includes four accompaniments, rolls and butter, coffee station

## PACKAGE ONE

S45.95 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 saucePanko-Crusted Baked Tilapia<br>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

PRIME RIB OF BEEF
with horseradish mousse and natural jus

Serves 25
\$495

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

Serves 25
\$525

## LEG OF LAMB

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

## Serves 25

$\$ 425$

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

Serves 25
\$350

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

Serves 25
\$325

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

Serves 40
\$275


# 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

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

## PACKAGE TWO

\$15.95 PER PERSON
choice offive, may include
selections from package one

Chicken Wrapped in Prosciutto and Fresh Sage

Chicken Quesadilla
Chicken Waldorf Salad
on endive spears
Miniature Caprese Skewers
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

## 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

## 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 CRUDITÉ DISPLAYassorted 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 Hor d'Oeuvres for an additional $\$ 7.95$ per person

## WEDDING CAKES

You can bring in your own wedding cake by any bakery, and we are happy to offer recommendations, if needed.

## 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.

Money dances are permitted.

CALL BRANDS
FULL BAR
includes beer, wine, liquor $\mathcal{F}$ 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

## WEDDING ENHANCEMENTS

Other rentals are available. Contact our sales office to discuss details and pricing.

SOUP COURSE

## Starting at $\$ 5.50$ per person

PASTA COURSE
Starting at $\$ 5.95$ per person
ESPRESSO AND CAPPUCCINO STATION
Starting at $\$ 9.50$ per person

FRESH FRUIT DISPLAY WITH YOUR COOKIES
Starting at $\$ 6.95$ per person

FRESH BERRIES AND SAUCE SERVED WITH WEDDING CAKE

## $\$ 4.95$ per person

PASTRY TRAY
assorted miniature French pastries for each table or displayed
Starting at $\$ 9.95$ 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 $\$ 8.95$ each

Additional rental time is $\$ 1,000$ per hour and $\$ 500$ per half hour. Additional labor fees will also apply.


# $\square$ <br> The Fluted Mushroom 

WHERE ENTERTAINING IS AN ART

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