



Highmark Stadium

Catering Guide 2017



Introduction

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect event. We will work closely together at every step in the process to create an occasion that reflects your personalities and indulges your senses.

Our Catering Guide brings the sophistication of creative, inspired and utterly delicious cuisine along with seamless service and logistical expertise to make your event a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

Our passionate staff brings over 30 years of experience in designing and delivering perfectly executed events and we stake our reputation on nothing short of your happiness. Congratulations, and we look forward to helping you as you journey down the path of creating an event tailored to your unique style, vision and budget.

If we can offer you more information, or to make a wedding consultation appointment, please contact us at (412)334-7242

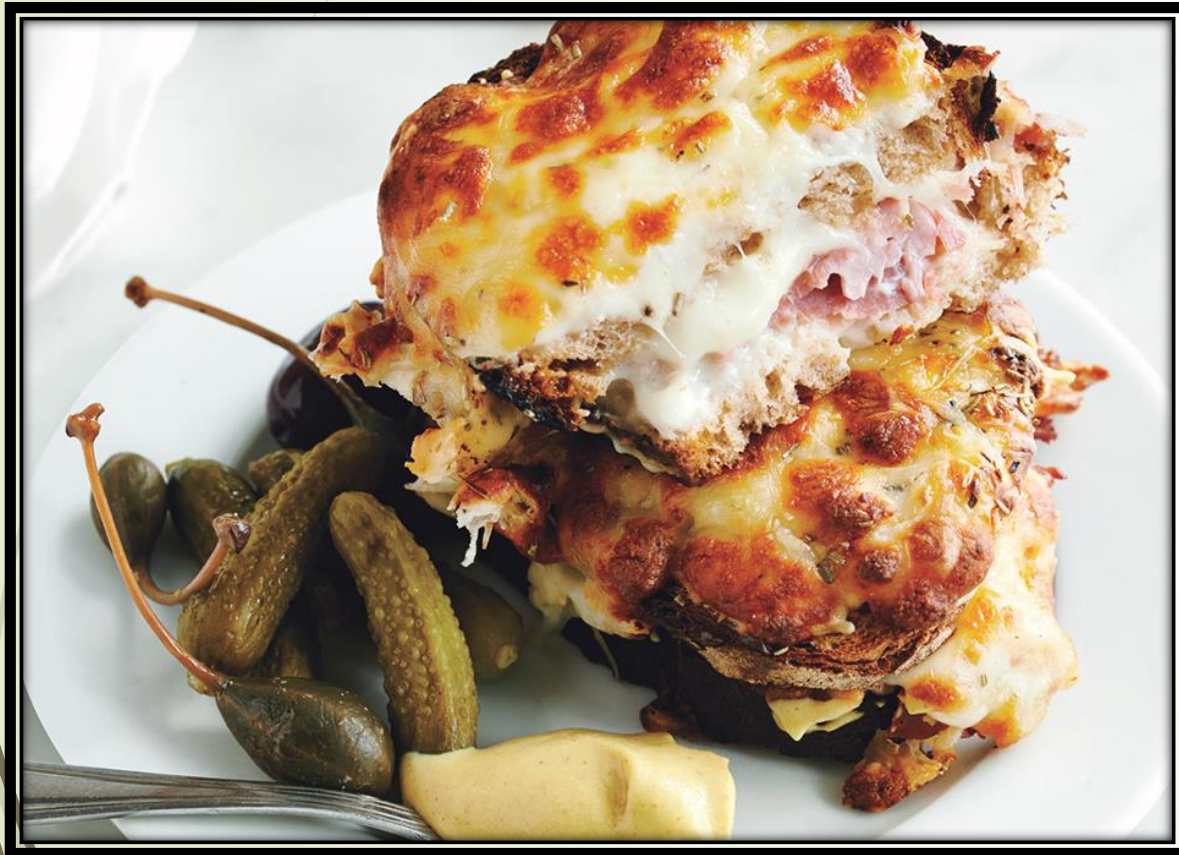
email us at ddaso@highmarkstadium.com

or visit our website: www.highmarkstadium.com

Breakfast

2 Entree & 2 Sides - \$20

3 Entree & 4 Sides- \$30



Sides

Pastries & Breads

Yogurt Bar

Sliced Fruit

Fruit Salad

Bagels & Cream Cheese

Smoked Bacon

Savory Sausage

Turkey Bacon

Chicken Sausage

Crispy Home Fries

Potatoes O'Brien

Shredded Hash Browns

Biscuits & Gravy

Entrees

Croque Monsieur

Scrambled Eggs

Breakfast Casserole

Quiche Lorraine

Cinnamon Swirl French Toast

Bread Pudding la Orange

Smoked Salmon Platter

Egg White Frittata

Country Skillet

Beverages and Extras

Coffee & Hot Tea

Bulk Ice water

Juices; Cranberry, Orange, Apple

Culinary Stations add \$8.95/per person

Breakfast, Cont.

CONTINENTAL BREAKFAST

\$8.00/PER GUEST

CHOOSE ONE: FRESH SLICED FRUIT DISPLAY OR SEASONAL FRUIT SALAD.

CHOOSE TWO: ASSORTED BREAKFAST BREADS, DANISHES, BAGELS, MUFFINS, GRANOLA BARS, OR DONUTS.

INCLUDED: APPROPRIATE GARNISHES AND CONDIMENTS; BUTTER, JELLIES, ETC.

- **BEVERAGES:** BULK WATER, REGULAR COFFEE, DECAF COFFEE, AND HOT WATER SERVED WITH ASSORTED TEA BAGS.
- **CHOOSE TWO:** ORANGE, CRANBERRY, GRAPEFRUIT, OR APPLE JUICE

ADDITIONAL BREAKFAST ADD-ONS

ASSORTED BREAKFAST BREADS

\$12.00/DOZEN

ASSORTED MUFFINS

\$15.00/DOZEN

FRESH SLICED FRUIT TRAY

\$3.50/PER GUEST

FRENCH TOAST

\$2.25/PER GUEST

DANISHES

\$21.00/DOZEN

ASSORTED DONUTS

\$14.00/DOZEN

BREAKFAST SANDWICHES

\$5.00/EACH

INDIVIDUAL YOGURTS

\$1.85/EACH

ASSORTED BAGELS

\$11.00/DOZEN

INDIVIDUAL YOGURT PARFAITS

\$3.00/EACH

OMELET STATION*

\$10.65/PER GUEST

INCLUDES: BREAKFAST SAUSAGE OR TURKEY SAUSAGE, BACON OR TURKEY BACON, SHREDDED CHEDDAR CHEESE, FETA CHEESE, PARMESAN CHEESE, DICED TOMATOES, CHOPPED ONIONS, DICED PEPPERS, MUSHROOMS, AND SPINACH.

PANCAKE GRIDDLE*

\$8.95/PER GUEST

INCLUDES: BLUEBERRIES, BLACKBERRIES, STRAWBERRIES, DRIED FRUIT, SHAVED COCONUT, WHIPPED CREAM, CHOCOLATE CHIPS, PECANS, ALMONDS.
INCLUDES A VARIETY OF SYRUPS.

HAM CARVERY*

\$8.95/PER GUEST

INCLUDES: BONELESS GLAZED HAM, SERVED WITH WARM GLAZE, DIJON CRÈME, CRANBERRY RELISH, DINNER ROLLS

***INCLUDES CHEF ATTENDANT**

7% SALES TAX AND 18% SERVICE CHARGE NOT INCLUDED.

Lunch Options



ADDITIONAL COLD LUNCH AND BEVERAGE ADD-ONS

BOTTLED WATER	\$2.00/PER BOTTLE
BULK ICED WATER	\$3.50/PER GALLON
REGULAR COFFEE	\$10.00/PER GALLON
DECAF COFFEE	\$10.00/PER GALLON
HOT WATER/ASSORTED TEA BAGS	\$6.00/PER GALLON
ORANGE JUICE	\$8.00/PER GALLON
CRANBERRY JUICE	\$9.00/PER GALLON
ORANGE, APPLE, CRANBERRY, GRAPEFUIT JUICE	\$3.00/PER BOTTLE
SEASONAL FRESH FRUIT SALAD	\$2.00/PER GUEST
LOADED POTATO SALAD	\$2.75/PER GUEST
PASTA SALAD	\$2.25/PER GUEST
FRESH GARDEN SALAD	\$1.75/PER GUEST
CHEESE PIZZA	\$15.00/PER PIZZA
PEPPERONI PIZZA	\$17.00/PER PIZZA
BULK CHIPS	\$1.00/PER GUEST

BOXED LUNCHES

\$7.85/PER GUEST

CHOOSE UP TO THREE OPTIONS:

HAM SANDWICH, TURKEY SANDWICH, ROAST BEEF SANDWICH, OR GRILLED VEGETABLE WRAP

EACH BOXED LUNCH INCLUDES:

POTATO CHIPS, APPLE, CHOCOLATE CHIP COOKIE, AND CANNED SODA

LUNCH DELI PLATTERS

\$11.95/PER GUEST

CHOOSE TWO:

SEASONAL FRUIT SALAD, FRESH GARDEN SALAD, PASTA SALAD, LOADED POTATO SALAD

INCLUDES:

WHEAT BREAD, KAISER BUNS, AND HOAGIE BUNS
 ROAST BEEF, TURKEY, DELI HAM, SALAMI, PEPPERONI
 CHEDDAR, PROVOLONE, PEPPER JACK, AND SWISS CHEESE
 LETTUCE, TOMATOS, AND ONIONS
 BOTTLED WATER AND CANNED BEVERAGES

CHOOSE ONE:

ASSORTED COOKIES OR ASSORTED BROWNIES

PLATTERED LUNCH OPTIONS

TURKEY CLUB HOAGIE RING

\$30.00/PER RING

ITALIAN HOAGIE RING

\$30.00/PER RING

WRAP PLATTER

\$32.00/PER DOZEN (PICK 2)

WRAP CHOICES:

- CHICKEN CAESAR
- GRILLED VEGETABLE
- CHICKEN PESTO
- TUSCAN CHICKEN

- TURKEY
- HAM
- TURKEY CLUB
- ROAST BEEF

7% SALES TAX AND 18% SERVICE CHARGE NOT INCLUDED.

Appetizers & Hors D'Oeuvres

HOT HORS D'OEUVRES

ALL HORS D'OEUVRES PRICED AT 50 PIECES PER ORDER

\$100

THAI CHICKEN SKEWERS W/ PEANUT SAUCE
 JALAPENO BACON CHICKEN
 PORK POT STICKERS
 COCKTAIL MEATBALLS (SWEDISH, BBQ, SWEET & SAUCE)
 MUSHROOM ARANCINI
 SPINACH FETA MINI PIES
 MINI EGGROLLS
 SICILIAN POLENTA SQUARES

\$150

BAKED BRIE WITH BERRIES
 MINI CRAB CAKES
 SMOKED SALMON CAKES
 BOURSIN SAUSAGE MUSHROOMS

\$175

TERIYAKI SHRIMP WONTON
 BEEF WELLINGTON
 CRAB RISOTTO FRITTERS
 STEAK AND ONION CROSTINI
 BACON WRAPPED SCALLOPS

COLD HORS D'OEUVRES

ALL HORS D'OEUVRES PRICED AT 50 PIECES PER ORDER

\$100

CAPRESE CROSTINI
 BALSAMIC TOMATO BRUSCHETTA
 SICILIAN POLENTA SQUARES
 STRAWBERRY & GOAT CHEESE CROSTINI

\$175

TERIYAKI SHRIMP WONTON
 LOX ON RYE
 STEAK AND ONION CROSTINI
 CRAB STUFFED TOMATO
 SHRIMP COCKTAIL
 MANGO SHRIMP CROSTINI

COLD DISPLAYS

VEGETABLE CRUDITE SERVED WITH RANCH DIP
 EXECUTIVE CRUDITE TRAY WITH HUMMUS
 SEASONAL SLICED FRUIT DISPLAY
 DOMESTIC CHEESE DISPLAY WITH CRACKERS
 IMPORTED AND SELECT DOMESTIC CHEESES
 ANTIPASTO PLATTER WITH BAGUETTES
 CURED CHARCUTERIE BOARD

*SMALL SERVES 5-25, MEDIUM SERVES 25-50, LARGE SERVES 50-75

Hot and Cold Party Dips

All dips are sold per pound, and include choice of one bread-
Baguettes, Pita, or Breadsticks

COLD DIPS

TRADITIONAL HUMMUS	\$11.00/PER LB
ROASTED GARLIC HUMMUS	\$11.00/PER LB
ROASTED RED PEPPER HUMMUS	\$11.00/PER LB
BROCCOLI PESTO DIP	\$13.00/PER LB
TACO DIP	\$12.00/PER LB
CREAMY SEAFOOD DIP	\$18.00/PER LB

HOT DIPS

HOT PIZZA DIP	\$15.00/PER LB
SPINACH AND ARTICHOKE DIP	\$15.00/PER LB
BUFFALO CHICKEN DIP	\$17.00/PER LB
HOT CRAB DIP	\$21.00/PER LB

*1 LB SERVES ABOUT 10 GUESTS MINIMUM OF 4 LBS

<u>SMALL</u>	<u>MEDIUM</u>	<u>LARGE</u>
\$20.00	\$40.00	\$70.00
\$30.00	\$50.00	\$85.00
\$30.00	\$60.00	\$110.00
\$40.00	\$80.00	\$130.00
\$50.00	\$100.00	\$150.00
\$50.00	\$75.00	\$140.00

7% SALES TAX AND 18% SERVICE CHARGE NOT INCLUDED.

Family Style Service

2 Entrees/4 Sides - \$30
3 Entrees/ 5 Sides - \$40
Includes Bulk Water and Iced Tea

Entrees

Lasagna

Chicken Marsala

Beef Burgundy

Coq Au Vin

Eggplant Parmesan

Herb Roasted Chicken

Sides

Grilled Vegetables

Ratatouille

Mashed Potatoes

Green Beans

Wild Rice Pilaf

Mushroom Risotto

Lyonnaise Potatoes with
Bacon



AMERICAN BBQ

2 Entrees/4 Sides - \$25

3 Entrees/ 5 Sides - \$35

Includes Bulk Water and Iced Tea

Entrees

BBQ Pulled Pork

Grilled Chicken

BBQ Beef Brisket

Fried Chicken

Beer Brined Chicken

BBQ Pulled Chicken

Beer Bratwurst

Grilled Kielbasa

Baby Back Ribs

Sides

Seasonal Fruit Salad

Loaded Potato
Salad

Pasta salad

Fresh Garden Salad

Corn on the Cob

Baked Beans

Green Beans

Roasted Red Skins

Cornbread



Highmark Stadium Buffet

2 Entrees/3 Sides - \$20

3 Entrees/ 4 Sides - \$30

Includes Bulk Water and Iced Tea

Entrees

Hamburgers

Hot Dogs

Slider Station

Chicken Tenders

Chicken Wings

Pizzas

Sides

Seasonal Fruit Salad

Loaded Potato Salad

Pasta salad

Fresh Garden Salad

Potato Chips

Cookies/Brownies



Taste of Italy

2 Entrees/4 Sides - \$25

3 Entrees/ 5 Sides - \$35

Includes Bulk Water and Iced Tea

Entrees

Chicken Parmesan

Chicken Marsala

Chicken Romano

Sausage & Peppers

Stuffed Pork Loin

Balsamic Marinated
Flank

Fettuccini Alfredo

Traditional Lasagna

Cheese Lasagna

Chicken Cacciatore

Sides

Caesar Salad

Caprese Salad

Fresh Garden Salad

Tuscan Kale Salad

Ratatouille

Sautéed Zucchini &
Squash

Parsley Potatoes

Roasted Red Skins



A La Francais

2 Entrees/4 Sides - \$25

3 Entrees/ 5 Sides - \$35

Includes Bulk Water and Iced Tea



Sides

- Lyonnaise Au Gratin Potato
- Ratatouille
- Green Beans Amandine
- Honey Shallot Mashed Potato
- Minted Peas & Carrots
- Vegetables Provencal
- Broccoli Brown Butter

Entrees

- Coq Au Vin
- Beef Bourguignon
- Chicken with Mushroom Sauce
- Rustic Cassoulet
- Chicken Cordon Bleu
- Fisherman's Tilapia
- Salmon Buerre Blanc

Our City, Our Flavors

2 Entrees/4 Sides - \$25

3 Entrees/ 5 Sides - \$35

Includes Bulk Water and Iced Tea

Entrees

- Stuffed Cabbage
- Kielbasa and Sauerkraut
- City Chicken
- Turkey Devonshire
- Goulash

Sides

- Haluski
- Roasted Beets
- Potato or Zucchini
Latke station
- German Potato Salad
- Pierogi dumplings



Customized Buffet Package

BUILD YOUR OWN HOT BUFFET

ENTREES INCLUDE YOUR CHOICE OF ONE SALAD, ONE VEGETABLE SIDE, AND ONE STARCH SIDE.
ALSO INCLUDED ARE ROLLS, BUTTER, PLASTICWARE, NAPKINS, BULK WATER, BULK ICED TEA, OR BULK LEMONADE.

PASTA

\$14.00/PER GUEST

PIEROGIES SERVED WITH CARAMELIZED ONIONS
FETTUCCINE ALFREDO
TOMATO AND BASIL LINGUINI
CHEESE TORTELLINI WITH DIABLO SAUCE
CARBONARA MACARONI AND CHEESE
FARFALLE SERVED IN VODKA SAUCE

VEGETARIAN

\$15.00/PER GUEST

PASTA PRIMAVERA
VEGETABLE LASAGNA
BUTTERNUT SQUASH BAKE
RIGATONI SERVED IN PESTO CREAM SAUCE
STUFFED PORTOBELLO MUSHROOMS

CHICKEN

\$16.00/PER GUEST

STUFFED CHICKEN BREAST
ROASTED ITALIAN AND HERB CHICKEN
CHICKEN PARMESAN
BAKED PESTO CHICKEN
GARLIC HONEY GLAZED CHICKEN
SESAME CHICKEN BREAST
GARLIC PARMESAN CHICKEN
SALTIMBOCCA

PORK

\$17.00/PER GUEST

HERB ROASTED PORK SHOULDER
BREADED PORK CHOPS
PORK MARSALA
CHIPOTLE CRUSTED PORK TENDERLOIN

BEEF

\$18.00/PER GUEST

MARINATED FLANK STEAK
SLOW ROASTED BEEF TIPS SERVED WITH EGG NOODLES
BRAISED BEEF WITH MUSHROOMS
PRIME RIB SERVED WITH AU JUS
BBQ BEEF BRISKET

SEAFOOD

\$21.00/PER GUEST

GARLIC SHRIMP SKEWERS
BALSAMIC HONEY GLAZED SALMON
SEAFOOD RAVIOLI SERVED WITH CREAM SAUCE
MINI CRAB CAKES
BEER BATTERED COD
LEMON HERB HALIBUT IN CREAM SAUCE

**ADDITIONAL SIDES : \$3/PER PERSON
ADDITIONAL ENTREES: \$9/PER PERSON**

7% SALES TAX AND 18% SERVICE CHARGE NOT INCLUDED.

Customized Buffet Package

SALADS

FRESH SLICED FRUIT DISPLAY
SEASONAL FRUIT SALAD
CAESAR SALAD
FRESH GARDEN SALAD
ITALIAN PASTA SALAD
LOADED POTATO SALAD
TUSCAN KALE SALAD

VEGETABLE SIDES

MINI CORN ON THE COBB
GARLIC GREEN BEANS
HONEY GLAZED CARROTS
SEASONAL GRILLED VEGETABLES
ROASTED ROOT VEGETABLES
GARLIC GREEN BEANS
CARMALIZED BRUSSEL SPROUTS
BROCCOLI W/BROWN BUTTER
PARMESAN ZUCCHINI & SQUASH
ROASTED PARMESAN MUSHROOMS
GRILLED ASPARAGUS
CHEF'S CHOICE VEGETABLE

STARCH SIDES

ROASTED RED SKIN POTATOES
WILD RICE PILAF
CARMELIZED ONION MASHED POTATOES
TRI-COLOR FINGERLING POTATOES
WILD MUSHROOM RISOTTO
HORSERADISH MASHED POTATOES
MASHED SWEET POTATOES
PARMESAN BABY POTATOES

DESSERTS

ASSORTED COOKIES	\$13.00/PER DOZEN
ASSORTED BROWNIES	\$17.00/PER DOZEN
CUPCAKES	\$28.00/PER DOZEN
CHEESECAKE	\$33.00/PER CAKE
CARROT CAKE	\$35.00/PER CAKE
KEY LIME PIE	\$42.00/PER PIE

*ASK ABOUT OUR SPECIALTY CUP CAKES AND CAKES PRICES

BUFFET ADD-ONS

EXTRA SIDES	\$3/PER PERSON
EXTRA ENTREE	\$9/PER PERSON

7% SALES TAX AND 18% SERVICE CHARGE NOT INCLUDED.

Stations and Desserts

PANCAKE STATION \$12.95/PER GUEST

GUESTS WILL CHOOSE BETWEEN POTATO OR ZUCCHINI PANCAKES SERVED WITH ASSORTED TOPPINGS.

TOPPINGS INCLUDE: CARMELIZED ONIONS, DICED TOMATOS, BACON BITS, SOUR CREAM, APPLES SAUCE, GREEN AND RED PEPPERS, SAUSAGE, CRUMBLLED BLEU CHEESE OR SHREDDED CHEDDAR CHEESE.

PASTA STATION \$13.95/PER GUEST

GUESTS WILL CHOOSE PASTA AND TOPPINGS, AND CHEF WILL PREPARE TO ORDER.

TOPPINGS INCLUDE: PENNE, CHEESE TORTELLINI, FARFALLE, SUNDRIED TOMATOES, PEAS, TRI-PEPPERS, ONIONS, SPINACH, GRILLED CHICKEN, SAUSAGE, MEATBALLS, BACON, PARMESAN, FETA, MOZZARELLA,

SAUCES INCLUDE: MARINARA, ALFREDO, PESTO, VODKA

ADD STEAK OR SHRIMP FOR \$3 PER PERSON

SLIDER STATION \$13.95/PER GUEST

CHOOSE THREE: HAMBURGER, HOT DOG, BBQ PULLED PORK, BBQ PULLED CHICKEN, PULLED BUFFALO CHICKEN, OR CRAB CAKE SLIDERS

STATION INCLUDES: SLIDER BUNS , LETTUCE, TOMATO, ONION, PICKLES, ASSORTED CHEESES, MAYONNAISE, KETCHUP, MUSTARD, AND HOMEMADE CHIPS WITH DIP

CARVERY STATION

CARVERY ITEMS ARE COOKED TO PERFECTION AND CARVED BY ONE OF OUR EXPERIENCED CHEFS.

ROASTED TURKEY BREAST	\$12.95/PER GUEST
MUSTARD APRICOT GLAZED HAM	\$14.25/PER GUEST
ROASTED PORK LOIN	\$15.75/PER GUEST
BEEF TENDERLOIN	\$16.95/PER GUEST

DESSERTS

ASSORTED COOKIE DISPLAY	\$13.00 PER DOZEN
ASSORTED BROWNIE PLATTER	\$17.00 PER DOZEN
ASSORTED MINI PETIT FOURS AND PASTRIES	\$22.00 PER DOZEN

DESSERT DISPLAY **\$7.95 PER GUEST**
INCLUDES: ASSORTED COOKIES, BROWNIES, CHOCOLATE COVERED STRAWBERRIES, CHOCOLATE COVERED PRETZELS, ASSORTED PARFAITS, AND A DESSERT DIP.

CANDY DISPLAY **\$3.95 PER PERSON**
INCLUDES: ASSORTMENT OF CHOCOLATES, GUMMY, AND FRUIT CANDY

CANNOLI DIP **\$7.00 PER LB**
(SERVES AROUND 10 GUESTS)

Alcoholic Beverages

HOSTED BAR

IF YOU WISH TO HAVE A HOSTED BAR AT YOUR EVENT, PLEASE LET US KNOW IN ADVANCE

BARTENDER FEE: \$100 PER BARTENDER (4 HOUR MINIMUM)

THE ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES ARE BASED ON CONSUMPTION. YOU WILL BE CHARGED ONLY FOR THE BEVERAGES THAT ARE CONSUMED WITH THE EXCEPTION OF WINE; IF WE OPEN A BOTTLE YOU WILL BE CHARGED FOR IT.

DRINK TICKETS

\$6.00 PER TICKET

WE KNOW THAT YOU WANT TO PAY FOR GUEST'S DRINKS, BUT SOMETIMES IT GETS TOO COSTLY. WITH OUR DRINK TICKET OPTION, YOUR GUESTS CAN CHOOSE FROM SODA, DOMESTIC BEER, PREMIUM BEER, HOUSE WINE, OR HOUSE LIQUOR. PREMIUM LIQUOR IS NOT INCLUDED. YOU CAN PURCHASE AS MANY TICKETS AS YOU WISH AND THEN OPT TO TURN THE BAR INTO CASH BAR AFTER YOUR GUESTS HAVE USED THEIR ALLOTTED TICKETS. \$100 BARTENDER FEE WILL BE APPLIED PER BARTENDER FOR A MINIMUM OF 4 HOURS. ASK ONE OF OUR TEAM MEMBERS ABOUT PRICING TO INCLUDE PREMIUM LIQUORS. PRICES VARY.

CASH BAR

CASH BARS CAN BE CUSTOMIZED TO YOUR DISCRETION. THE \$100 PER BARTENDER FEE WILL BE APPLIED FOR A MINIMUM OF 4 HOURS.

ALCOHOL PROCEDURE AND POLICY

ALL BEVERAGES ARE TO REMAIN WITHIN THE FACILITY. BEVERAGES NOT CONSUMED WILL REMAIN THE PROPERTY OF SHALLENBERGER CONCESSIONS LLC IN ACCORDANCE WITH THE LAWS OF PENNSYLVANIA. IT IS THE POLICY OF SHALLENBERGER CONCESSIONS LLC THAT NO ALCOHOLIC BEVERAGES ARE BROUGHT ON THE PREMISES FOR CONSUMPTION WITHOUT WRITTEN PERMISSION. SHALLENBERGER CONCESSIONS LLC RESERVES THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES TO ANY PERSON. ALL PERSONNEL HAVE COMPLETED THE RAMP CERTIFICATION PROGRAM FOR SERVICE.

7% SALES TAX AND 18% SERVICE CHARGE NOT INCLUDED.