



Event Menu

Notes:

Prices are per person unless otherwise indicated

All foods are priced for "up to" 1.5 hours of service & replenishment

All buffets serve a minimum of 20 guests. Under 20 guests, add \$2.00 per person

7% PA Sales Tax applies on all foods and beverages

21% Service Charge applies on all foods and beverages

Gluten free is available upon request along with consideration for all dietary concerns. Please advise on any of these aspects in advance of the event.

*Designates vegetarian options

**Designates vegan options

Continental breakfast \$14.00pp (no minimum number of guests)**

Fresh brewed coffee, regular and decaf, assorted hot teas, bulk apple and orange juices, assorted breakfast pastries, choice of sliced fruit or fruit salad.

Hot breakfast buffets

All breakfast buffets include fresh brewed coffee, regular and decaf, assorted hot teas, bulk apple and orange juices, assorted breakfast pastries, and breads. Choice of sliced fruit or fruit salad.

Vegetarian breakfast \$18.00pp*

Vegetable frittata, choice of three... tomatoes, spinach, onions, peppers, mushrooms, chevre, cheddar, swiss, or Boursin cheese. Served with fresh grape tomato salad, and parsley roasted red potatoes.

Classic breakfast \$21.00pp

Scrambled eggs, choice of two... apple wood smoked bacon, breakfast sausage links, honey ham, hot chorizo sausage, or turkey sausage. Served with roasted breakfast potatoes.

Southern breakfast \$21.00pp

Scrambled eggs, biscuits and country gravy, sausage links, season salt hash brown breakfast potatoes

Breakfast add-ons:

Yogurt, granola, and banana chips + \$2.00pp*

Variety of bagels and cream cheese +\$3.00pp*

Scrambled eggs +\$3.00pp

Choice of one meat... bacon, sausage links, or ham. +\$4.00pp

Breakfast Sandwich egg, cheese, choice of bacon, sausage, or ham on large breakfast croissant \$5.00pp

Oatmeal station complete with toppings to include raisins, brown sugar, banana chips, assorted berries, honey and cream \$7.00pp (no chef required)**

Omelet action station complete with guest choice of ingredients, to include breakfast sausage, ham, bacon, onions, peppers, mushrooms, tomatoes, spinach and a variety of cheeses \$12.00pp (chef included)

Lunch buffets

All buffets include assorted rolls and butter, bulk iced tea, and assorted cookies and brownies.

Wrap platter \$18.00pp

Turkey club, Ham and swiss, and Vegetarian. Served with mixed green salad ranch and balsamic dressing, and Italian macaroni salad.

New York deli buffet \$18.00pp

Build your own from an assortment of deli meats, cheeses, leaf lettuce, sliced tomato, red onion, and pickle chips. Mixed green salad with balsamic and ranch dressing, potato salad, assorted breads, and condiments. (Gluten free bread available on request.)

Tuscan lunch \$20.00pp

Tomato Basil Soup, Hearts of romaine Caesar salad with pecorino Romano cheese, garlic croutons, and creamy Caesar dressing. Chilled cheese tortellini salad. Grilled chicken bruschetta sandwich on ciabatta bread with buffalo mozzarella, sweet basil pesto, sliced Roma tomatoes.

Hounds special \$22.00pp

Arugula and spinach salad with chevre cheese and roasted tomatoes, served with balsamic dressing. House made pulled pork, with bourbon BBQ sauce served with fresh rolls. Quarto queso mac and cheese. Chilled green bean, cherry tomato and pearl onion salad.

Pittsburgh lunch \$27.00pp

Iceberg garden salad with cherry tomatoes, sliced red onion, shredded cheddar cheese, crispy shoestring fries, served with house made ranch dressing. Classic potato, caramelized onion and butter perogies. Kielbasa with stone ground honey mustard and fresh rolls. Blackened flat iron steak with a Highmark stadium river hounds own beer sauce.

Build your own lunch buffet \$25.00pp

All buffets include assorted rolls and butter, bulk iced tea, and assorted cookies and brownies.

Salads

Choose one

Classic mixed green salad with cherry tomatoes, carrots, and sliced cucumber choice of dressing: ranch, balsamic, Italian, 1000 island or honey mustard**

Asian chop salad assorted greens, rainbow cabbage, carrots, mandarin oranges, toasted almonds and crispy noodles served with a sesame ginger dressing**

Hearts of romaine Caesar salad with pecorino Romano cheese, garlic croutons, and creamy Caesar dressing. *

California cobb with cherry tomatoes, avocado, cucumber, red onion, hardboiled egg, and bacon. Served with gorgonzola blue cheese dressing.

Lunch entrees

Choose one included in price. Choose 2nd option +\$5.00pp

Pasta primavera, penne pasta tossed with roasted vegetables in a light pesto sauce. **

Homestyle chicken tenders.

Honey brined and grilled chicken breast.

Vegetarian black bean burger served with lettuce, tomato, onion, and pickles chips. assorted cheeses and buns. *

Grilled angus burgers served with lettuce, tomato, onion, and pickles chips. Assorted cheeses and buns.

House made BBQ pulled pork served with fresh rolls

Southern fried chicken on the bone

Grilled salmon or mahi mahi, topped with mango chutney. +\$2.00pp

Blackened flat iron steak with a Highmark stadium river hounds own session copper beer sauce. +\$2.00pp

Lunch sides

Choose 2

Trio of house made potato chips, mesquite, garlic herb, and white truffle sea salt. **

Italian vegetable pasta salad**

Seasonal fresh roasted vegetable medley**

Loaded Potato salad (cheese, bacon and chives)

Fresh fruit salad**

Bourbon and bacon baked beans

Wedge cut black pepper and butter poached red potatoes*

Traditional creamy elbow macaroni pasta salad. *

Cucumber, tomato and dill marinated salad**

Creamy coleslaw*

Honey and lavender glazed carrots*

Four cheese mac and cheese

Dinner buffets

All buffets include assorted rolls with butter, bulk iced tea.

Vegan delight \$22.00pp **

Mesclun salad with cherry tomatoes, shaved carrots, fresh radishes, and cucumbers with a light sage vinaigrette. Pasta primavera tossed with seasonal vegetable, extra virgin olive oil pesto sauce. Eggplant and roasted tomato couscous salad. Pan seared marinated tofu steaks topped with sautéed wild mushrooms.

Taste of Italy \$30.00pp

Hearts of romaine Caesar salad with pecorino Romano cheese, garlic croutons, and creamy Caesar dressing. Chicken parmesan, Steak al la pizzaiola (grilled steak topped with a roasted tomato and buffalo mozzarella sauce). penne al la vodka, and garlic green beans.

City View \$35.00pp

Seasonal field greens. Whole roasted salmon filet with a honey mango glaze. Pan seared airline chicken breast topped with an apple gorgonzola sauce. Herb roasted fingerlings, and grilled seasonal vegetables

Highmark 35.00pp

Baby spinach and arugula salad with sundried tomatoes, chevre cheese, served with raspberry vinaigrette. Grilled vegetable couscous salad. Sliced top sirloin with red peppercorn sauce. Mahi Mahi topped with a mango chimichurri sauce. Rice pilaf and roasted cauliflower.

Three Rivers 35.00pp

Iceberg wedge salad with gorgonzola cheese, applewood bacon pieces, cherry tomatoes and red onion. Blacked flat iron steak with a Highmark stadium river hounds own beer sauce. Stone ground mustard incrustated pork loin. Garlic mashed red skin potatoes and pan-fried Brussel sprouts.

Build your own hot dinner buffet \$35.00pp

Salad

Choose one

Seasonal mixed green salad with cherry tomatoes, shaved carrots, and sliced cucumber choice of dressing – ranch, balsamic, Italian, 1000 island or honey mustard.

Powerhouse salad with kale, rainbow brussels sprouts, and Napa cabbage, tossed with dried cranberries, chevre cheese, and a light honey thyme vinaigrette

Hearts of romaine Caesar salad with pecorino Romano cheese, garlic croutons, cherry tomatoes and creamy Caesar dressing.

California cobb with cherry tomatoes, avocado, cucumber, red onion, hardboiled egg, and bacon. Served with gorgonzola blue cheese dressing.

Dinner entrees

Choose one included in price. Choose 2nd option +\$7.00pp

Served with fresh rolls and butter, and bulk iced tea.

Vegan Red beans and rice couscous cakes. Herb remoulade on a bed of wilted arugula served with tomato compote. **

Vegetarian Lasagna layers of roasted vegetable ricotta cheese, mozzarella cheese and cream sauce. *

Herb brined and Roasted turkey.

Cinnamon raisin bread and sage stuffed chicken breast with pan drippings.

Sliced top sirloin with merlot and brown butter pan sauce. +\$3.00pp

Whole roasted salmon filet topped with kiwi and spring onion chutney. +\$4.00pp

Whole roasted Prime rib served with au jus, and creamy horseradish sauce. +\$5.00pp

Dinner sides

Choose 2

- Garlic mashed red potatoes*
- French cut fresh green beans **
- Brown butter roasted cauliflower*
- Herb roasted red skin potatoes**
- Medley of seasonal roasted vegetable**
- Bacon and nutmeg sautéed Brussel sprouts
- Ratatouille**
- Rice pilaf*
- Roasted fennel and garlic wild rice**
- Creamy rotini and 4 cheese bake*

Desserts

- Assorted cookies and brownie platter
- Fresh fruit torte
- Assorted dessert bars
- Mini cheesecakes and berries
- Strawberry shortcake with moist pound cake, macerated berries, and whip cream
- Tiramisu
- Fresh Fruit Salad**
- Chocolate torte
- Carmel apple pie with vanilla ice cream
- Assorted cheesecakes with fresh berries

Hot and Cold Hors d'oeuvres

All prices based on 50 pieces. A minimum order of 50 pieces. Items can be passed or stationed.

Roma tomatoes, garlic, sweet basil, and extra virgin olive oil bruschetta on crostini topped with balsamic reduction. \$175.00 **

Antipasto skewers \$175.00*

Smoked salmon on crostini with dill and tarragon cream cheese \$175.00

Shrimp Cocktail served with cocktail sauce and lemon wedges. \$175.00

Mini eggrolls \$175.00*

Thai chicken skewers with peanut sauce \$175.00

Mushroom risotto arancini \$175.00*

Pittsburgh tiny potato and cheddar perogies with caramelized onion and crème fraiche \$175.00*

Asparagus and asiago wrapped in phyllo dough 200.00*

Bacon wrapped scallops \$200.00

Petit Maryland style crab cakes with lemon pepper remoulade \$200.00

Mini beef wellington \$200.00

Display Stations

Crudité served with garlic hummus and toasted pita 7.00pp**

Fresh sliced fruit display \$7.00pp*

Classic American cheese board with cheddar, hot pepper and swiss cheese served with honey Dijon mustard and assorted crackers. \$8.00pp*

Assorted dip display choose 3 served with crackers, toasted pita, and tortilla chips. Buffalo chicken dip, artichoke dip, garlic hummus, roasted red pepper hummus, house made guacamole, beer cheese, garden fresh salsa, or tabbouleh. 10.00pp

Artisan cheese display with fresh berries, nuts, local honey served with lavosh. \$10.00pp*

Wing platter choose from Mild, hot, garlic parmesan, and BBQ. Served with ranch, blue cheese, pickled carrots and celery. \$12pp (estimate 4 wings per person)

Antipasto platter variety of meats and cheeses, assorted olives, tapenade, and roasted vegetables. served with assorted crackers and bread. \$12.00pp

Gameday special pretzel bites, beer cheese dip, Chicago style mini Nathans hot dogs, tortilla chips and fresh salsa. 13.00pp

Station Pricing for Pasta, Slider, Taco and Pizza

1 of these Stations = \$25.00pp

2 of these Stations = \$35.00pp

3 of these Stations = \$42.00pp

4 of these Stations = \$50.00pp

Pasta Station (adding a chef is + \$150.00 per chef fee)

Choice of 2 pastas gemelli, penne, farfalle, gnocchi, or cheese tortellini. Comes with 3 sauces marinara, alfredo, and sweet basil pesto. With a variety of add ins to include Italian sausage, mini meatballs, grilled chicken, fresh Roma tomatoes, mushrooms, onions, peppers, garlic, red pepper flakes and parmesan cheese.

Slider Station with Housemade Chips

(sliders come assembled)

Choose 3

Hamburger or cheeseburger lettuce, tomato, onion.

Nathans mini hot dogs with hot peppers and onions.

Whiskey BBQ pulled pork with coleslaw.

Crispy fried chicken and sweet pickles.

Hot roast beef, swiss, and au jus.

Buffalo style pulled chicken with blue cheese crumbles.

Taco Station

Build your own - Choose 3 meats

Ground season taco meat, seasonal roasted vegetables*, pulled adobo chicken, pork carnitas, marinated steak carne asada +\$2.00pp, or chili-lime and cilantro shrimp+\$2.00pp. Comes with soft and hard tortilla shells, lettuce, tomato, guacamole, salsa, onions and cilantro, shredded cheese and sour cream. Also tortilla chips and nacho cheese.

Flatbread station sold per pizza

Build your own 5x12" oval (feeds @ 2-3ppl)

Each pizza comes with marinera sauce, provolone and mozzarella cheese blend.

Choose up to 2 topping per pizza

Pepperoni, sausage, mini meat balls, chicken, mushrooms, onions, peppers, jalapeno, tomato, olives, fresh basil, garlic.

Carving Station Add-On to Dinner Buffet or Food Stations

All carving station include an attendant / chef.

Hickory smoked maple glazed ham with pineapple and Bing cherry coulis. Serves 35 \$200.00

Herb brined and roasted turkey breast, with pan dripping au jus. Serves 25 \$250.00

Honey, sage and Himalayan sea salt rubbed pork loin with cranberry and balsamic relish serves 25 \$275.00

Whole roasted Atlantic salmon filet with lemon tarragon cream sauce. Serves 25 \$300.00

Prime Rib with horseradish au jus. Serves 25 \$375.00

Beef tenderloin with bearnaise sauce. Serves 25 \$400.00

Miscellaneous Opportunities

Dessert Offering – 1 option \$8.00pp; 2 options \$14.00pp

Assorted bags of potato chips, and pretzels. \$2.00pp

Assorted granola bars \$2.00pp

House made Potato chip with French onion and ranch dips \$3.00pp

Corn tortilla chips and fresh salsa \$3.00pp

Assorted whole fresh fruit \$3.00pp

Assorted sweet and salty granola bars \$3.00pp

Assorted muffins and breakfast pastries \$3.00pp

Full size candy bars \$3.50pp

Assorted Greek yogurt \$4.00pp

Pita chips with garlic hummus and roasted red pepper hummus \$4.00pp

Large soft pretzels with honey mustard \$4.00pp

Assorted cookies and brownies \$5.00pp

Non-alcoholic beverages

Assorted soft drinks \$3.00

Bottled water \$3.00

Lemonade per gallon \$20.00

Iced tea per gallon -Choice of sweet or unsweet \$20.00

Fresh brewed coffee regular, decaf, and tea per gallon \$30.00

BAR DETAILS

Highmark Stadium personnel must dispense all alcoholic beverages

Premium Spirits

Tito's Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Jameson's Whiskey, Jose Cuervo Tequila Silver, Jack Daniel's Whiskey (including Fire, Honey and Apple), Dewar's Scotch

House Spirits

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Sauza Tequila, Jim Beam Bourbon

****Liquor upgrades available upon request** (Grey Goose Vodka; Patron Tequila; Hendrick's Gin; Maker's Mark; Glenlivet Scotch) (Hosted - \$9 single; \$15 double. Cash - \$10 single; \$16 double)

Wine Selections (Barefoot)

Chardonnay, Cabernet, Merlot, Moscato

****Wine upgrades available upon request**

Imported Beers – 16oz Cans

Blue Moon, Heineken, Corona

Domestic Beers – 16oz Cans

Coors Light, Bud Light, Yuengling, IC Light Mango 12oz

Hard Seltzer

White Claw 12oz - assorted flavors

Soft Drinks & Water

Coke, Diet Coke, Sprite, Ginger Ale, Dasani

Bartender Fee

\$100 per bartender per hour for the first 4 hours and \$25 per bartender per hour, thereafter

	Hosted Consumption Bar		Cash Bar	
	Sgl	Dbl	Sgl	Dbl
Premium	\$8	\$12	\$9	\$13
House	\$7	\$11	\$8	\$12
Wine by the glass	\$7		\$8	
Imported Beer	\$7		\$8	
Domestic Beer	\$6		\$7	
Seltzer	\$6		\$7	
Soft Drinks/Water	\$3		\$4	