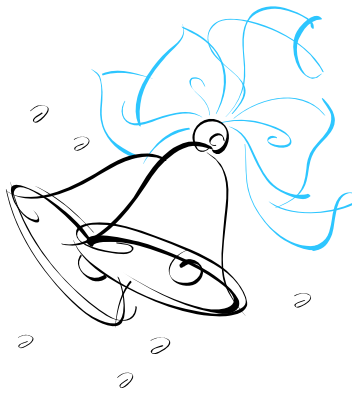


*Erin's Fine
Foods
Catering & More!*

*Wedding Receptions &
Banquet Menus*

Packages & Menu Information



Erin Gauntner
8354 Perry Highway
Pittsburgh, Pa 15237
412-366-5095 Phone
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www.erinsfinefoods.com

The Classic Buffet

Includes 2 Hot Appetizers from Chef's Choice Selections

Choice of 1 Cold Appetizer from Chef's Choice Selections

Mixed Garden Salad

Pasta Salad

Choice of One

Penne Tossed in Vodka Crème Sauce

Traditional or Vegetable Lasagna

Pasta Tossed with Fresh Marinara

Choice of Two

Chicken Marsala

Honey Walnut Chicken

Chicken Romano with Lemon Butter

Chicken Zinfandel

Orange Roughy English Style

Sole Romano with Lemon Butter

Seafood Newburgh over Wild Rice

Beef Merlot with a Burgundy Mushroom Sauce

Hungarian Beef Tips in a Bell and Paprika Sauce

Choice of One

Medley of Broccoli, Cauliflower & Carrots

Green Beans Almandine

Julienne of Squash, Zucchini, Onion, & Carrots

Sweet Ginger Glazed Carrots

Asparagus with Lemon Butter

Choice of One

Stuffed Baked Potatoes

Roasted Redskin Potatoes

Whipped Horseradish Potatoes

Roasted Garlic and Smashed Rosemary Redskins

Wild Rice Pilaf

Wild Mushroom Herbed Risotto

Mushroom Roasted Redskins

Scalloped Potatoes

Au Gratin Potatoes

The Grand Buffet

Includes

Vegetable Crudités Platter
House Salad with Choice of Two Dressings
Bowtie Pasta Salad

Entrees

Choice of Two

Hungarian Beef Tips over Buttered Noodles
Meat Lasagna
Chicken Marsala
Chicken Parmesan
Rosemary Pork Tenderloin
Glazed Ham
New England Style Cod
Shrimp Newberg over Rice
Stuffed Chicken Breasts
Stuffed Shells
Beef Bordelaise
Vegetable Lasagna
Pasta Primavera
Zucchini Romano

All Entrees Include

Vegetable
Starch
Fresh Bakery Rolls with Sweet Butter

Add a Carved Entrée

Ginger Glazed Pork Loin
Carved Turkey
Carved Ham
Steamship Round of Beef Au Jus

The Social Buffet

Choice of (2) or (3) Hot Entrees:

Pasta Primavera

Baked Stuffed Shells with Meat Sauce

Lasagna

Penne with Meat Sauce or Roma Tomato Sauce

Stuffed Cabbage in Tomato Sauce

Salisbury Steak in Mushroom Sauce

Roast Beef Au Jus

Sauerkraut and Kielbasa

Sauerkraut and Pork

Sweet or Hot Italian Sausage with Sautéed Peppers & Onions

Barbeque Chicken

Oven Baked Chicken

Fried Chicken

Choice of (2) Sides

Seasonal Medley, Buttered Corn, Glazed Carrots,

Green Beans, Au Gratin Potatoes, Rice Pilaf,

Herb Roasted Potatoes

Choice of (2) Salads

Caesar, Tossed Garden Salad, Bowtie Pasta, Old Fashioned Potato, Cherry Coleslaw,

Broccoli and Cheddar, Marinated Vegetable Salad, Seasonal Fruit Salad, Cucumber

Salad

Elegantly Served Dinners

Poultry Entrees

Chicken Piccata with Lemon Caper Glaze

Whole Roasted Carved Turkey with Cranberry-Orange Sauce, Served with Mini Rolls

Baked Stuffed Chicken Breast with Roasted Red Pepper and Feta Cheese Filling

Tender Grilled Chicken Breast with Jerk Seasoning and Splash of Lemon

Sautéed Chicken Breast, with Spinach, Portobello mushrooms, Feta Cheese and

Sweet Sherry Glaze.

Chicken Zinfandel – Chicken Breast with Artichokes & Tomatoes in a Zinfandel Wine

Sauce

Baked Chicken, Stuffed with Ham, Spinach, & Swiss and Roasted Red Pepper Cream

Sauce.

Fish Entrees

Baked Crab Stuffed Sole, Finished with a Spicy Cajun Cream Sauce **Increase in price**

Chardonnay Broiled Salmon served with Dill Remoulade

Sole Romano with a Lemon Garlic and Caper Glaze

Baked Salmon Fillet with Creamy Dijon and Chive Sauce

Broiled Orange Roughy with a Ginger-Orange and Bourbon Glaze

Beef & Pork Entrees

Carved Honey-Ginger Glazed Ham on Soft Mini Rolls with Dijon Mustard & Aioli

Juicy Beer Basted Hearty Prime Rib Roast

Pan Seared Tender Beef Tips Served with a Shallot & Merlot Reduction

Hungarian Beef Tips Served in a Bell Pepper & Paprika Sauce - Great with Potatoes

Pork Tenderloin Medallions Brushed with Apricot, Ginger and Bourbon Glaze

Traditional German Sauerbraten - Marinated Beef Roast

Thinly Sliced Beef, Topped with Sautéed Mushrooms and Served with a Burgundy
Wine Sauce.

Petite Filet with Mushroom Duxelle and Beef Demi Glaze **Increase in Price**

Vegetarian Entrees

Four Cheese Vegetable Lasagna with Spinach and Wild Mushrooms in Rich Marinara
Sauce and a Touch of Cream

Portabello Mushroom Stuffed with a Sundried Tomato Risotto and a Blend of Basil
and Lemon Thyme

Spinach and Ricotta Filled Pasta Shells with a Savory Rose Sauce.

Stuffed Squash Boats Baked and Drizzled with a Roasted Red Pepper Puree

Choice of 1 Starch

Buttermilk and Garlic Mashed Potatoes Topped with Fresh Chives

Gratin Potatoes ~ Baked Yukon Gold Potatoes in a Savory Blend of Herbs, Light
Cream and Imported Swiss & Gruyere Cheeses

Twice Baked Potatoes

Cheese filled Ravioli tossed in herb butter glaze

Our signature horseradish and cheddar chive whipped potatoes

White and Wild Rice Pilaf

Roasted Red Skin Potatoes with Fresh Savory Herbs and Garlic Butter

Assorted Pasta with Choice of Sundried Tomato-Pesto, Creamy Alfredo or Hearty

Marinara Sauce

Choice of 1 Vegetable

Caramelized carrots with Orange and Ginger Glaze

Seasonal Vegetable Medley

Asparagus with Dill Hollandaise sauce **Seasonal Price**

Steamed Cauliflower florets with a delicious butter crumb crust

Sautéed Green Bean & Garlic Almandine

Choice of 1 Salad Selections

Blended Garden Greens Tossed with Fresh Tomatoes, English Cucumber, Spring

Onions and Honey Balsamic Vinaigrette Dressing

*Baby greens with Gorgonzola cheese, Candied Pecan Nuts and Red Onions Tossed

in Our Signature Raspberry Vinaigrette **Increase in Price**

*Fresh Field Greens Tossed with Feta Cheese, Colorful Bell Peppers, Spring Onion
and Toasted Sesame Seeds Blended with Miso-Lime & Honey Vinaigrette Dressing

Increase in Price

Classic Caesar Salad with Freshly Grated Parmesan and Homemade Dressing

Tri Color Pasta Salad with Grated Parmesan, Artichokes, Olives, Salami and Fresh

Cherry Tomatoes Tossed in a Sweet Italian dressing

Chilled Cucumber Salad with a Dill & Yogurt Dressing

A Mediterranean Romance

Let our chefs take you to the Riviera...where the fresh seafood, meats and vegetables are simply prepared with Italian herbs and French flair

Daube de Boeuf – Braised Beef in a Burgundy Wine Sauce

Cod alla Salmoriglio with Fresh Lemon, Oregano and Olive Oil

Chicken Breast Dijonnaise rubbed with Dijon Mustard, Fresh Tarragon and Cracked Pepper

Epicurean Lemon Pasta Salad with Sun-Dried Tomatoes, Cured Olives, Feta Cheese and Fresh Torn Basil Leaves

Assorted Bistro-style Herb Grilled Vegetables

Italian Antipasto Salad with Imported Meats and Cheeses

Vine Ripe Tomato and Onion Salad in Balsamic Vinaigrette

Freshly Baked Herb Focaccia and French Baguettes with Olive Oil for Dipping

Freshly Prepared Hot Hors D'Oeuvres

Salmon Cakes Parmesan Artichoke Hearts Mini Quiche Assortment
Phyllo Spinach Puffs Crab and Brie Strudel Raspberry & Almond
Baked Brie Mini Beef Wellingtons Bacon Wrapped Scallops
Artichoke Bottoms with Chicken, Sage, & Swiss Asparagus En Croute
Crabmeat Stuffed Mushroom Caps

Chicken Sate Spinach & Artichoke Dip Sesame Chicken Skewers
Roasted Red Pepper Triangles Coconut Shrimp Chicken Teriyaki Skewers
Andouille Puffs Stuffed Jalapeno Peppers New Orleans Chicken
Oriental Pot stickers Beef Brochettes Stuffed Banana Peppers
Mushroom En Croute

Coconut Chicken Spinach Balls Sausage Stuffed Mushroom Caps
Vegetable Egg Rolls Swedish Meat Balls Pineapple Wrapped in Bacon
Italian Meat Balls Crab Balls Cheese Stuffed Mushrooms
Chicken Tenders Water Chestnuts Wrapped in Bacon
Herbed Stuffed Mushrooms Buffalo Wings Potato Pancakes with
Sour Cream & Apples

Classic Cold Hors D'Oeuvres

Market Price

Jumbo Shrimp Cocktail
Whole Poached Salmon

Mellon Wrapped Proscuitto Polenta Muffins with Shrimp & Dill
Seafood Mousse Canapés Spicy Cilantro Shrimp
Smoked Salmon on Mini Bagels Herbed Pancakes with Pear & Blue Cheese
Bang-Bang Chicken Chocolate Covered Fruit

Assorted Vegetable Canapés Fruit Skewers
Mexican Pin Wheels Spinach Stuffed Cherry Tomatoes
Deviled Eggs Cucumber Rounds Filled with Whipped Boursin & Chives
Skewered Tri Colored Tortellini & Vegetables with Parmesan Peppercorn
Sauce

Molds, Pates, & Festive Terrines

*(Pates are presented on mirrors, and beautifully decorated.
Served with assortment of crackers and party rye.)*

Smoked Salmon Pate Hummus Tahini with Pita Triangles & Fresh
Vegetables
Sun Dried Tomato Pate with Toasted French Baguette Slices & Seasoned
Pita Chips

(Molds, Pates, & Festive Terrines Continued)

Cherry Walnut Chicken Salad * Ham Salad * Tuna Salad * Seafood Salad

Buffalo Mozzarella Platter

Seasonal Price

Fresh Buffalo Mozzarella arranged with Roma Tomatoes, Chiffonade Basil,
and Extra Virgin Olive Oil.

Vegetable Display

A striking display of fresh cut seasonal vegetables, stuffed vegetables
and a variety of dipping sauces.

Antipasto Table

A meal in itself! A variety of meats, olives, marinated mushrooms,
artichokes, provolone and mozzarella cheese, and marinated vegetables.

Served with an assortment of Italian breads and & mustards

Fruit, Cheese, and Crudités Display

Market Price

An abundant display of carved and sliced fruits, fresh seasonal
vegetables, & domestic and International cheeses; complimented with
dipping sauces and assortment of crackers and French bread.

Hall Venues

The Great Hall
1003 Perry Highway
Pittsburgh, Pa 15237
(P) 412-366-2610
www.thegreathall.com

Family Resources
The Family Retreat Center
1100 Freeport Rd.
Mars, Pa 16046
(P) 412-363-1702

Please contact Erin's Fine Foods for Pricing Information