

SCHENLEY PARK VISITOR CENTER 412-802-8511

Catering Guide

BREAKFAST available all day

Continental Breakfasts

The Mt. Airy Tract Buffet **\$9 per person**

Coffee, tea, assorted morning pastries, assorted bottled juice, and fresh fruit platter

The Captain Edward Schenley Buffet **\$7 per person**

Coffee, assorted morning pastries, and assorted bottled juice

Morning Pastries (serves 12)

- Assorted freshly baked mini Danish **\$24**
- Assorted bagels with cream cheese **\$30** Individual yogurts (*assorted flavors*) **\$30**
- Whole fresh fruit **\$14**
- Assorted large cookies **\$19**
- Chocolate brownies **\$26**

Hot Breakfast Buffets (Minimum of 25 Guests)

The Vintage Grand Prix Buffet **\$25 per person**

- *Choice of three chilled juices*
- *Seasonal fresh-cut fruit platter and assorted berries*
- *Assortment of fruit yogurts served with dried fruits and granola*
- *Assortment of individual cereals, granola bars and milk*
- *Cage-free scrambled eggs*
- *Grilled bacon strips and sausage patties*
- *French toast with whipped butter and maple syrup*
- *Assortment of freshly baked, flaky butter croissants*
- *Bagels and cream cheese*
- *Freshly brewed coffee, decaffeinated coffee, selection of teas*

Henry Phipps Breakfast Buffet **\$16 per person**

- *Choice of three chilled juices*
- *Seasonal fresh-cut fruit platter*
- *Cage-free scrambled eggs*
- *Grilled bacon strips and sausage patties*
- *Assortment of freshly baked, flaky butter croissants and Danish pastries*
- *Freshly brewed coffee, decaffeinated coffee, selection of teas*

Breakfast Beverages

- Fresh coffee **\$3 per person**
- Premium hot teas **\$3 per person**
- Iced tea **\$2 per person**
- Fresh squeezed lemonade **\$3 per person**
- Assorted chilled fruit juices **\$2 per person**
- Assorted sodas **\$2 per person**
- Bottled waters **\$2 per person**

LUNCH available all day

Entrée Salads (multiple varieties can be selected)

- **Turkey and Citrus Salad \$14 per person**
Wild Greens topped with roasted turkey, walnuts, sliced oranges, grapes and lemon poppy seed dressing
- **Grilled Chicken Caesar Salad \$15 per person**
Grilled marinated chicken breast on top of romaine lettuce, toasted Croutons and Parmesan cheese with Caesar dressing
- **Apple Grilled Chicken Salad \$15 per person**
Wild greens with grilled chicken, apple, Gorgonzola cheese, walnuts, cucumber and chef 's specialty dressing
- **Greek Salad \$13 per person**
Romaine lettuce with Kalamata olives, feta, plum tomatoes, red onions and peppers served with Cucumber Vinaigrette

Assorted Half Deli Sandwiches (multiple varieties can be selected)

Includes specialty mayonnaise and mustards, potato chips, tossed mixed greens salad with balsamic dressing, cookies and beverages

- **Smoked turkey \$20 per person**
Swiss cheese, lettuce and tomato served on whole wheat bread
- **Roast beef \$20 per person**
Smoked cheddar, lettuce and tomato served on sourdough
- **Baked ham \$20 per person**
Smoked Gouda, lettuce and tomato served on Italian bread

Desserts (multiple varieties can be selected)

- **New York Style Cheesecake \$7 per person**
With Cinnamon Caramel Sauce
- **Mascarpone Tiramisù \$7 per person**
With espresso cream and mocha sauce
- **Chocolate Cake \$7 per person**
With raspberry mousse
- **Carrot Cake \$7 per person**
With cream cheese icing
- **Strawberry Shortcake \$7 per person**

DINNER

Hors D' Oeuvres

Priced per piece - minimum of 25 pieces

- Miniature Crab Cakes \$3
- Thai Chicken Satay with coconut peanut sauce \$2
- Seared Beef Tenderloin Crostini \$3
- Crab Salad Lettuce Wrap \$3
- Spanakopita \$2
- Belgian Endive with Gorgonzola and Apple Relish \$2
- Tomato and Olive Bruschetta \$2
- Hummus \$2
- Cast Iron Corn Bread \$2
- Goat Cheese Fritters \$2
- BLT Crostini \$3
- Marinated Jumbo Shrimp \$3

Chef Carving Station

Chef-attended station for two hours of service requires an additional Chef Fee of \$125 per station.

- **Pepper Crusted Beef Tenderloin \$299 (serves 20 guests)**
Served with mini kaiser rolls
- **Prime Rib \$450 (serves 30 guests)**
Served with au jus, mini rolls and creamed horseradish sauce
- **New York Strip Loin \$275 (serves 25 guests)**
Served with herb steak butter and mini rolls
- **Smoked Turkey Breast \$250 (serves 30 guests)**
Served with rolls and Cranberry-Walnut Chutney

Platters

- **Seasonal Fresh Fruit Platter**
Fresh-cut fruit with yogurt dip
 - **Small \$150** (serves 20-40 guests)
 - **Medium \$200** (serves 40-60 guests)
 - **Large \$300** (serves 60-75 guests)
- **Roasted Vegetable Crudités**
Seasonal fresh, local produce, olive oil served with balsamic glaze
 - **Small \$150** (serves 20-40 guests)
 - **Medium \$270** (serves 40-75 guests)
 - **Large \$360** (serves 75-100 guests)
- **Artisan Cheese Platter**
Assorted crackers and breads, garnished with dried, fresh fruit and mustard
 - **Small \$230** (serves 20-40 guests)
 - **Medium \$430** (serves 40-75 guests)
 - **Large \$570** (serves 75-100 guests)
- **Antipasti Platter**
Roasted Garden Vegetables, Fresh Mozzarella, olives, roasted almonds, mustards and chutney with focaccia bread
 - **Small \$275** (serves 20-40 guests)
 - **Medium \$475** (serves 40-75 guests)
 - **Large \$625** (serves 75-100 guests)

Plated Dinner Selections

SOUPS

- Soup du Jour **\$3 per person**
- Creamy Tomato **\$3 per person**

APPETIZERS

- **Cast Iron Cornbread \$8 per person**
Apple Butter and Honey Butter
- **Smoked Wings \$9 per person**
Buffalo Sauce, Blue Cheese, Celery and Carrots
- **Wild Mushroom Risotto Cake \$8 per person**
Frisee Salad, Pancetta, Brie and Balsamic Reduction
- **Chef's Seasonal Selection \$8 per person**

SALADS *(One choice of salad is included with an entrée selection below)*

- **Spinach Salad**
With Strawberries, Blue Cheese, Candied Walnuts and Citrus Vinaigrette
- **Classic Caesar Salad**
With romaine hearts and homemade herb-ciabatta croutons
- **Harvest Salad**
Field greens, Roasted Vegetables, Mushrooms, Fresh Goat Cheese and Tarragon Vinaigrette
- **Chef's Seasonal Selection**

ENTRÉES

- **Herb Crusted Beef Tenderloin with Béarnaise Sauce \$46 per person**
Truffle mashed potatoes, Roasted Wild Mushroom Ragout
- **Roasted Prime Rib with Au Jus \$41 per person**
Served with Roasted Potatoes and Garden Fresh Vegetables
- **Pan Roasted Salmon \$46 per person**
Topped with a roasted tomato ragout and saffron rice pilaf
- **Fire Roasted Chicken Breast \$44 per person**
Lemon-Caper Vinaigrette, Roasted Asparagus and Horseradish Whipped Potatoes

DESSERTS

- **New York Style Cheesecake with Cinnamon Caramel Sauce \$5 per person**
- **Mascarpone Tiramisu with espresso cream and mocha sauce \$5 per person**
- **Chocolate Cake with raspberry mousse \$5 per person**
- **Strawberry Shortcake \$5 per person**
- **Carrot Cake with cream cheese icing \$5 per person**
- **Assortment of Cookies and Biscotti \$5 per person**

Beverage Service

A minimum bartender fee of \$125.00 per bartender will apply on all bars (based on three (3) hours of service).

Additional bartenders and charges may be applicable based on guest count.

Hourly guest prices are available upon request.

OPEN BAR *Based upon consumption and paid by host.*

CASH BAR *Priced per drink and paid by guest.*

- **Top Shelf Brand Mixed Drinks \$8.00 each**
- **Premium Mixed Drinks \$7.00 each**
- **House Wine \$7.00 each**
- **Craft Beer \$6.50 each**
- **Domestic Beer \$5.50 each**
- **Soft Drinks/Bottled Water \$2.00 each**
- **Juices \$2.00 each**

AGREEMENT TERMS

MINIMUM CHARGES A minimum of \$350.00 in sales is required for all food functions. If this is not met, an additional service charge will apply.

SERVICE CHARGE The patron agrees that the amount equal to twenty percent (20%) of the food and beverage charge will be added to the account as a service charge.

ARRANGEMENTS Banquet menus, beverages and all other details pertaining to the function must be submitted no later than fourteen (14) days prior to the date of the function.

GUARANTEE The group representative must provide exact number of attendees for all banquet functions at least five (5) full working days in advance of the function. This count is not subject to reduction after the seventy-two (72) hour deadline. If no guarantee is received, The Porch at Schenley will assume the guarantee to be the number shown on the contract.

EQUIPMENT The Porch at Schenley has special event equipment available from our existing inventory for your use. Additional catering equipment, above our existing inventory, may require special rentals. All catering equipment rentals will be paid by the patron and billed on the individual's catering invoice, upon patron's prior approval.

TAXES All state and local taxes imposed on or applicable to the function which is subject to this agreement are payable by the patron in addition to any and all other charges set forth elsewhere. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that taxes can be deleted from your account.

PRIVATE FUNCTIONS A deposit of fifty percent (50%) of estimated total balance is required with the signed contract. The entire balance, based upon the final guarantee, is due three (3) days prior of event. All private events require a credit card on file for final payment. A copy of the credit card receipt will be mailed with final invoice.

BUSINESS FUNCTIONS A deposit of fifty percent (50%) of estimated total balance is required with signed contract. The remaining balance is payable in full thirty (30) days from date of function with approved credit. Any remaining balance not paid after thirty (30) days will be subject to a one and one-half percent (1.5%) late fee from date of invoice.

CANCELLATIONS Cancellations can be made and full deposit returned only if notice is given at least sixty (60) days in advance of the function in writing. Full deposit will be forfeited if required notice is not given.

PRICES All prices are subject to change with forty-five (45) days written notice to each party.

FOOD & BEVERAGE The patron shall not bring any food or beverage of any kind onto the premises from off premise nor permit any of its guests or invitees to do so. The Porch at Schenley reserves the right to limit any food from being removed by any guests or invitees. The Porch at Schenley reserves the right within the sole discretion of its officers, associates or agents to refuse or discontinue the service of alcoholic beverages to any person or persons attending the function and to refuse or discontinue entirely the service of alcoholic beverages at any time during the function.

SECURITY The Porch at Schenley will not be responsible for articles or merchandise left prior to, during, or following the meeting or function. Security arrangements may be made in advance through the special events office with proper notice.

NON-PERFORMANCE In the event that The Porch at Schenley is unable to perform their commitment because of physical shutdown or any governmental restrictions upon travel, suppliers, or any labor difficulties in the nature of strikes or other event, or any other cause or event beyond The Porch at Schenley's reasonable control, The Porch at Schenley shall be excused from performance and may terminate its contract without liability of any kind.

Contact the Schenley Park Visitor Center to book your event: 412-802-8511