



The Porch offers two unique and special event locations! The Porch at Siena is located in Upper St. Clair and The Porch at Schenley is located in Oakland. Both sites are dedicated to providing you with an extraordinary dining and event experience. Allow us at The Porch to host your next event, in a location near you!

Each location offers their own event space with **no event space rental fee.**

The Porch at Siena offers a private dining room to entertain parties as intimate as 20, and as large as 65, depending on event style. All private events booked are required to order from our party menus, with no minimum purchase required Monday – Thursday.

The Porch at Schenley offers a seated dinner space for groups from ranging in size from 20 guests up to 50. All events are required to order from our party menus, but there is no minimum purchase required for the space.

The Porch at Schenely also offers a Bar Space that is ideal for Happy Hours, Meet and Greets, Networking Events, and more. This is open space at the front of our restaurant that has full access to our bar as well as space to display hors d'oeuvres. This space is ideal for 10 to 40 guests.

Menu Offerings

We can accommodate many different styles of service depending on your event type. Certain menus are only available select days of the week (Brunch/Limited Lunch). We try our best to accommodate all special requests, but may be subject to additional charges per person. Speak with your Catering Manager about special dietary restrictions and allergies.

All food and beverage is subject to 20% Service Charge
Consuming raw or undercooked meat, seafood, and eggs may increase risk of food borne illness

Breakfast Packages

Offered Monday-Friday, 7am-11am Only

Breakfast Packages can be offered as a buffet at Siena Only, maximum of 25 guests. Above 25 guests, breakfast will be served as a plated meal. Starters will be served family style for all to share.

All Breakfast Packages include Assorted Fruit Juices, Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas

Firefly Breakfast

\$18/ person

Starter:

House Made Cinnamon Rolls

Entrée:

Scrambled Eggs

Sides:

House Cured Bacon & Sausage

Crispy Taters

The Porch Breakfast:

\$21/person

Starters:

House Made Cinnamon Rolls

Fresh Fruit Platter

Entrée:

Scrambled Eggs

French Toast with Maple Syrup & Whipped Butter

Sides:

House Cured Bacon & Sausage

Crispy Taters

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Brunch

Offered Saturday and Sunday, 10am-3pm Only

Brunch will be served as a plated meal. Starters will be served family style for all to share and all entrees will be served individually.

All burgers, sandwiches, and scrambles are served with a choice of crispy taters or a field green salad.

Brunch includes Assorted Fruit Juices, Ice Tea, Lemonade, Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas

Brunch Menu:

\$25/person

Starters: Choice of two

House Made Biscuits with Jam, Honey Butter & Apple Butter

Fresh Fruit

Cinnamon Rolls

Crispy Taters & Curry Ketchup

Entrees: Choice of three

Quiche

Daily Preparation served with Crispy Taters or Field Greens Salad

Beef Burger

Lettuce, Tomato, and Onion served with a House Made Pickle and Crispy Taters or Field Greens Salad

Porch Scramble

Daily Preparation served with Crispy Taters or Field Greens Salad

Breakfast Sandwich

Grilled Sourdough, Cheddar Cheese, House Cured Bacon, Over Easy Eggs served with Crispy Taters or Field Greens Salad

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Seasonal Harvest Salad with Chicken

Seasonal Preparation and House Made Dressing

Chicken Caesar Salad

Romaine, Rotisserie Chicken, Croutons, Shaved Parmesan, Caesar Dressing

Package Enhancements:

Additional Protein \$4/person

Add Yogurt & Granola \$3/ person

Seasonal Fresh Fruit Display \$9/person

Freshly cut seasonal fruits and berries and Chef's Selection of Dipping Sauce

Vegetable Crudités \$7/person

Seasonal, Fresh, Local Produce, and Chef's Selection of Dipping Sauce

Charcuterie Display \$13/person

Assorted Cured Meats, Pickled Vegetables, Mustards, and Crostini

Artisan Cheese Display \$11/person

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<i>Chef's Selection of Locally Sourced Cheeses with Breads, Fresh Fruit, and Fig Jam</i>	
Antipasti Display	\$10/person
<i>Roasted Garden Vegetables, Fresh Mozzarella, Olives, and Roasted Almonds</i>	
Combination Display	\$15/person
<i>Chef's Selection of Locally Sourced Cheeses, Assorted Cured Meats, Pickled Vegetables, Mustards, Fig Jam, and Crostini</i>	
Freshly Baked Assorted Pastries & Danish	\$28/dozen
Assorted House Made Bagels & Cream Cheese	\$32/dozen
Assorted Cookie Platter	\$22/dozen
Specialty Cocktails- Two Gallons, serves 20 guests	\$200/two gallon
<i>Mimosa</i>	
<i>Bloody Mary</i>	
<i>Pink Lemonade</i>	
<i>Almost Arnie</i>	
<i>Margarita</i>	
<i>Bellini</i>	

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Lunch

Offered Weekdays 11a-3p Only

Starter selections will be provided family style for all to share. Entrée selections will be served individually.

All sandwiches and burgers are served with a choice of crispy taters or a field green salad.

Lunch includes Ice Tea, Lemonade, Assorted Soft Drinks, Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Lunch Menu:

\$22/person

Starters: *Choice of two*

House Made Bread with Jam, Honey Butter & Apple Butter

Corn Bread and Honey Butter

Crispy Brussels

Seasonal Preparation

Entrees: *Choice of three*

Beef Burger

Lettuce, Tomato, Onion, Pickle served with Crispy Taters or Field Greens Salad

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli, served with Crispy Taters or Field Greens Salad

Prime Rib Sandwich

Grilled Sourdough, Shaved Prime Rib, Blue Cheese Crème, Balsamic Onion Jam, Arugula, served with Crispy Taters or Field Greens Salad

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Chopped Chicken Salad

Romaine, Rotisserie Chicken, Tomato, Cucumber, Carrot, Chickpeas, Feta, Honey Dijon

Chicken Caesar Salad

Romaine, Rotisserie Chicken, Croutons, Shaved Parmesan, Caesar Dressing

Lunch Enhancements:

Add House Salad, Caesar Salad, or Soup of the Day Option

\$3/person

Add Dessert

\$5/person

New York Cheesecake

Bread Pudding

Assorted Cookies and Biscotti

Tiramisu

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Dinner

Offered after 4pm.

Starter selections will be provided family style for all to share. Entrée selections will be served individually. Dessert will be served family style for all to share.

All sandwiches and burgers are served with a choice of crispy taters or a field green salad.

Lunch includes Ice Tea, Lemonade, Assorted Soft Drinks, Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Limited Dinner Menu:

\$35/person

Starters: Choice of two

Fried Calamari

Crispy Brussels

Seasonal Preparation

Buffalo Wings & Bleu Cheese

Entrees: Choice of three

Beef Burger

Lettuce, Tomato, Onion, House Made Pickle, Served with Crispy Taters or Field Greens Salad

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli, Served with Crispy Taters or Field Greens Salad

Prime Rib Sandwich

Grilled Sourdough, Shaved Prime Rib, Blue Cheese Crème, Balsamic Onion Jam, Arugula, Served with Crispy Taters or Field Greens Salad

Pizza Special

Chef's Selection of Pizza preparation. May be prepared as a vegetarian option

Vegetarian Pasta

Seasonal Preparation

Dessert: Choose two

New York Cheesecake

Bread Pudding

Assorted Cookies and Biscotti

Tiramisu

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Limited Dinner Menu:

\$45/ person

Starters: Choice of two

Artisan Meat & Cheese Board

Fried Calamari

Buffalo Wings & Bleu Cheese

Crispy Brussels

Seasonal Preparation

Corn Bread with Honey Butter

Entrees: Choice of three

10oz Grilled Strip Steak

Truffle Parmesan Fries, Garlic Aioli

Pan Seared Salmon

Mashed Potatoes, Roasted Seasonal Vegetable, Mustard Cream Sauce

Roasted Chicken

Chicken Risotto, Grilled Broccolini, Preserved Lemon, Pan Jus

Vegetarian Pasta

Seasonal Preparation

Seasonal Stuffed Squash

Seasonal Preparation

Dessert: Choose two

New York Cheesecake

Bread Pudding

Assorted Cookies and Biscotti

Tiramisu

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illness

Hors d'Oeuvres & Cocktail Style Events

*Hors d'Oeuvres offered in the Bar Space at Schenley only and in the Private Dining room at Siena
Minimum of 25 pieces of any appetizer selected.*

Only the number ordered will be prepared and charged as such.

Additional \$2/person for passed appetizers

Displays

Seasonal Fresh Fruit Display **\$9/person**

Freshly cut seasonal fruits and berries and Chef's Selection of Dipping Sauce

Vegetable Crudités **\$7/person**

Seasonal, Fresh, Local Produce, and Chef's Selection of Dipping Sauce

Charcuterie Display **\$13/person**

Assorted Cured Meats, Pickled Vegetables, Mustards, and Crostini

Artisan Cheese Display **\$11/person**

Chef's Selection of Locally Sourced Cheeses with Breads, Fresh Fruit, and Fig Jam

Antipasti Display **\$10/person**

Roasted Garden Vegetables, Fresh Mozzarella, Olives, and Roasted Almonds

Combination Display **\$15/person**

Chef's Selection of Locally Sourced Cheeses, Assorted Cured Meats, Pickled Vegetables, Mustards, Fig Jam, and Crostini

Hors d'Oeuvres

Priced per Piece- Minimum of 25 Pieces

Pan Seared Miniature Crab Cakes \$4/piece

Thai Chicken Satay with Peanut Sauce \$2/piece

Seared Beef Tenderloin Crostini \$3/piece

Spinach and Feta Tartlets \$2/piece

Belgian Endive Cups with Gorgonzola and Apple Relish \$2/piece

Confit Chicken Wings with Buffalo Sauce \$3/piece

Hummus and Flatbread \$2/piece

Crispy Fried Arincini \$2/piece

Cast Iron Corn Bread with Honey Butter \$2/piece

Goat Cheese and Chive Fritters \$2/piece

Bacon Bruschetta Crostini \$3/piece

Shrimp Cocktail \$3/piece

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Deposit

A deposit of \$100 is required to hold any event date and cash or credit cards are accepted for deposits.

Please note: This deposit is not payment for use of the facility and will be deducted from your bill at the time of final payment.

Event Time

The private dining space at The Porch at Siena may be occupied for a total of 4 hours without additional charge. There is a minimum charge of \$100 per additional hour, plus gratuity, and must be agreed upon before the start of the event.

The Bar Space at Schenely may be utilized for a 2 hour time frame. The seated dinner space may be occupied for up to 3 hours.

Please understand that the private dining space may be booked by another party before/after your event. In order to accommodate all parties, please be mindful of your arrival and departure times.

Pricing

All pricing is determined by menu, bar packages, and guest count. Special requests or additions are subject to additional charges.

Final menu selections are due no later than 14 business days prior to the event date. Final head count is required no later than 5 business days prior to the event date. The final head count is the number you will be charged for. You can always increase your guest count after the 5-day deadline, but you cannot decrease your final count for guests who do not attend the day of the event.

Billing

Final payment is due, in full on the day of your event. The final bill is calculated using the final head count provided 5 business days prior to the event date, adding any additional guests who may be over the final number, if applicable, by the per person cost associated with the food & beverage package. There will be 7% tax on all food & beverage. There will be a 20% service gratuity on the final food & beverage purchase. The \$100 deposit will be deducted from the bill after all of these charges have been applied to the final total. Check, cash, or credit card is accepted as forms of payment.

Food

All food items, with the exception of dessert, must be purchased through the Porch. The hosting party is welcome to provide their own cake, cookies or any other dessert items. We will provide china for all desserts. We do not charge a cake-cutting fee. The Porch does not provide take-out containers for cake/desserts that

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are brought in by the hosting party. **We will provide take-out containers for an additional charge of \$10.**

For health and safety reasons, The Porch reserves the right to limit any food from being removed by any guests or invitees.

Linens

The Porch does not provide linens unless the hosting party requests them. Depending on the requested sizes/colors/fabrics, additional pricing will incur. Basic white linens are charged at \$5/per table.

Alcohol

Due to Pennsylvania Liquor Control Board Laws, all alcohol must be purchased through The Porch. All alcohol purchased and consumed must be within the restaurant property. There is no smoking on the outdoor dining spaces, or front patio area.

All persons consuming alcohol on site must be 21 years of age with valid ID. No alcohol will be served to anyone without proper ID if they appear to be under the age of 35. We reserve the right to refuse service to any individual who appears to be intoxicated, not of legal age, unable to provide proof of ID, or anyone who is providing alcohol to anyone who appears intoxicated or is not of legal age.

AV & Entertainment

The Porch at Siena does not have audiovisual equipment with the private dining space. If the event is booked in enough time to rent said equipment, The Porch at Siena can make every attempt to rent all requested equipment. Additional charges will be charged to the final bill. The dining space at Siena has its own music control. Due to the nature of our restaurant's construction, our high ceilings do not help noise levels. The private dining space has additional soundproofing to help reduce all other restaurant noise, but depending on the date of the event we cannot be held responsible for noise levels.

Due to the set up at The Porch at Schenley, we are not able to offer accommodations for Audio Visual at this location. Should you need an Audio Visual component for your event at Schenley, speak with your Catering Manager about renting the fully private event space at the Schenley Park Visitor Center.

Decorations

The hosting party is welcome to decorate the private dining space. Access to the room is 1 hour prior to your event start time, unless otherwise agreed upon. Arrangements can be made to store decorations the day before the event.

The Porch does not provide decorations or centerpieces for any reserved event. The

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Porch will arrange the tables to accommodate the final number prior to the hosting parties arrival, unless agreed upon differently by the hosting party.

The following decorations are not permitted:

Tacks or staples to attach decorations to the walls or tables.

Open Flames. Any candle must be protected by glass/contained.

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