



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.

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 off of our limited party menus, but no minimum purchase required for the space (with certain exceptions, as well as on Friday/Saturday/Sunday).

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

The Porch at Schenley also offers a Bar Space that is ideal for “Happy Hours”, “Meet and Greets”, as well as “Networking Events”. This is an 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 on 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*

### **The Porch Breakfast:**

**\$25/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

## **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:**

**\$28/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 (Available weekends only)*

##### **Beef Burger**

*Lettuce, Tomato, and Onion served with a House Made Pickle and 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*

##### **Porch Scramble**

*Daily Preparation served with Crispy Taters or Field Greens Salad*

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 Sandwich**

*Grilled Sourdough, Cheddar Cheese, House Cured Bacon, Over Easy Eggs 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*

**Seasonal Harvest Salad with Chicken**

*Seasonal Preparation and House Made Dressing*

**Chicken Caesar Salad**

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

**Enhancements:**

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

\$5/person

Add Dessert

\$7/person

*New York Cheesecake*

*Bread Pudding*

*Assorted Cookies and Biscotti*

*Tiramisu*

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

## **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.*

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

**Limited Dinner Menu:**

**\$38/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**

*Roasted Prime Rib, Sharp Cheddar Cheese, Caramelized Onions, Peppers & Roasted Garlic Aioli on Farm Bread with Au Jus*

**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**

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

**Limited Dinner Menu:**

**\$50/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**

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

## **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** **\$10/person**

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

**Vegetable Crudités** **\$10/person**

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

**Marinated Bean Salad** **\$9/person**

*White beans, carrots, celery, and onions marinated in Balsamic Dressing with*

*Crostini and Assorted Breads*

**Marinated Olive Salad** **\$9/person**

*Mixed olives marinated in oil, lemon zest, and house seasonings with Crostini*

*and Assorted Breads*

**Charcuterie Display** **\$16/person**

*Assorted Cured Meats, Pickled Vegetables, Mustards, and Crostini*

**Artisan Cheese Display** **\$16/person**

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

**Artisan Bread Display** **\$9/person**

*Assorted breads with Jam, Seasonal spreads, and Honey Butter*

**Combination Display** **\$16/person**

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

### **Hors d'Oeuvres**

*Price per Piece- Minimum of 25 Pieces*

Pan Seared Miniature Crab Cakes **\$5/piece**

Thai Chicken Satay with Peanut Sauce **\$4/piece**

Seared Beef Tenderloin Crostini **\$4/piece**

Spinach and Feta Tartlets **\$3/piece**

Caprese Skewers **\$3/piece**

Teriyaki Chicken Skewers **\$4/piece**

Confit Chicken Wings with Buffalo Sauce **\$3/piece**

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

Hummus and Flatbread	\$3/piece
Crispy Fried Arincini	\$3/piece
Cast Iron Corn Bread with Honey Butter	\$3/piece
Goat Cheese and Chive Fritters	\$3/piece
Bacon Bruschetta Crostini	\$3/piece
Shrimp Cocktail	\$5/piece

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