



Thank you for your interest in hosting your event at The Porch at Siena.

The Porch at Siena offers two unique and special event locations! Both areas provide you with extraordinary dining and event experience! Allow us at The Porch to host your next event!

The Porch at Siena offers two area options for your party type and size. We offer a private dining room to entertain party sizes from 10-35. We also offer an outside patio area to entertain party sizes from 40-70. Cocktail events on patio can accommodate party sizes of 70+.



120 Siena Drive, Upper St Clair, PA 15241

412-833-5385

Menu Offerings

All private events booked are required to order from our limited party menus. The Porch at Siena offers two (2) types of catering event menus to choose from.

All packages include all non-alcoholic beverages (Pepsi Products, Assorted Fruit Juices, Iced Tea, Lemonade, Regular & Decaffeinated Coffee, and Assorted Hot Teas).

All Starters and Desserts included in the Sit-Down packages will be served family style.

Our **Sit-Down** experience offers you a selected menu for your guests to choose from at the time of the event.

Our **Buffet** experience offers you a wide range of prepared food items, allowing guests to sample a variety of different options.

We can accommodate many different styles of service depending on your event type. 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 Event and Catering Checks are subject to 20% Service Charge

Brunch

Plated Sit-Down Style

The Firefly Plated

\$32/person

Starters: Choice of two

House Made Biscuits with Jam, Honey Butter & Apple Butter

Fresh Fruit

Cinnamon Rolls

Assorted Pastries

Entrees: Choice of three (Entrees are served with a side of Crispy Taters)

Quiche (choose one) (*Available weekends only*)

Ham and Swiss Cheese

Vegetarian (Bell Pepper, Onion, Mushroom)

Three Cheese Style (Mozzarella, American & Cheddar)

Sunshine Burger

Roasted Red Peppers, Caramelized Onions, Cheddar Cheese & A Sunny Side Up Egg

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli

Porch Omelet (choose one)

Western Style (Sliced Ham, Bell Pepper, Mushrooms & Scallions)

Veggie Style (Bell Pepper, Onion, Mushroom & Bok Choy)

Three Cheese Style (Mozzarella, American & Cheddar)

Breakfast Sandwich

Toasted Farm Bread, Cheddar Cheese, Applewood Smoked Bacon, Over Easy Eggs

Roast Beef Sandwich

Shaved Roast Beef, Peppers, Caramelized Onions & Smoked Gouda Cheese Served on a Hoagie Roll

Turkey BLT

Lettuce, Tomato, Applewood Smoked Bacon & Roasted Garlic Aioli Served on Farm Bread

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Breakfast Pizza

Applewood Smoked Bacon, Scrambled Eggs & Mozzarella Cheese

Seasonal Harvest Salad with Chicken

Grilled Chicken, Romaine Lettuce, Tomatoes, Carrots, Cucumbers & Chickpeas with a Honey Dijon Dressing

Chicken Caesar Salad

Grilled Chicken, Romaine Lettuce, Croutons & Shaved Parmesan with a Caesar Dressing

Buffet Style

The Firefly Buffet

\$32/person

Fresh Sliced Fruit Display

Freshly Baked Assorted Breakfast Pastries

House Made Cinnamon Rolls with Cream Cheese Icing

Cage Free Scrambled Eggs

Applewood Smoked Bacon

Savory Breakfast Sausage Patties

Golden Breakfast Hashbrowns

Pullman Bread French Toast with Whipped Butter and Pennsylvania Maple Syrup

The Porch Brunch Buffet

\$38/person

Fresh Sliced Fruit Display

House Salad with House Made Dressing

Spring Field Green Mix, Carrots, Tomatoes, Cucumbers & Parmesan Cheese

Cage Free Scrambled Eggs

Applewood Smoked Bacon

Savory Breakfast Sausage Patties

Golden Breakfast Hashbrowns

Pullman Bread French Toast with Whipped Butter and Pennsylvania Maple Syrup

Artisan Wraps

Choice of: Turkey, Italian or Chicken Caesar

Penne Pasta with a Creamy Vodka Sauce

(Add Chicken or Salmon for an additional upcharge)

Dinner

Plated Sit-Down Style

Limited Dinner Menu

\$42/person

Starters: Choice of two

Artisan Cheese Bread

Fried Calamari

Crispy Brussels

Seasonal Preparation

Confit Wings (Buffalo, Barbeque or Cajun Rub) with Bleu Cheese

Entrees: Choice of three

Porch Truffle Burger

Bacon Marmalade, Caramelized Onions & Truffle Aioli on a Brioche Bun

Grilled Salmon Sandwich

Baby Greens & Roasted Tomatoes with Dill Aioli on a Brioche Bun

Prime Rib Sandwich

Shaved Prime Rib, Caramelized Onions, Roasted Red Pepper, Smoked Gouda Cheese & A side of Au Jus Served on a Hoagie Roll

Margherita Pizza

Tomato Sauce, Fresh Mozzarella & Basil

Pepperoni Stromboli

Tomato Sauce, Pepperoni, Fresh Mozzarella & Basil – Topped with Garlic Parmesan

Chicken Piccata

Golden-brown Chicken Medallions in White Wine, Lemon & Caper Reduction - Served over Jasmine Rice

Chicken Parmesan

Golden-brown Chicken Breast with Seasoned Breadcrumbs, House-Made Marinara Sauce, Fresh Mozzarella & Parmesan Cheeses - Served with Pasta and Marinara

Braised Beef with Vegetables

Braised Brisket, Seasonal Root Vegetables & Velvety Jus - Served over Garlic Mashed Potatoes

Grilled Chicken Salad

Grilled Chicken, Mixed Field Greens, Cucumber, Tomatoes Red Onion, Mozzarella Cheese & Fresh Cut French Fries - served with a Balsamic Vinaigrette

Vegetarian Lasagna

Seasonal Preparation

Dessert: Choose two

New York Cheesecake with Seasonal Sauce & Fresh Fruit

Assorted Cookies and Biscotti

Classic Tiramisu

Decadent Chocolate Layer Cake with Vanilla Creme Anglaise

Enhanced Dinner Menu

\$55/person

Starters: Choice of two

Artisan Meat & Cheese Board

Fried Calamari

Crispy Brussels

Seasonal Preparation

Chilled Jumbo Shrimp with House Cocktail Sauce

Prosciutto Wrapped Asparagus

Entrees: Choice of three

Roasted Chicken

Parmesan Polenta, Roasted Vegetables & Pan Jus

Lemon Glazed Chicken

Seared Chicken Breast, Asparagus & Tomatoes with Lemon Beurre Blanc - Served over Herb-Infused Jasmine Rice

10oz Grilled Strip Steak

Truffle Whipped Potatoes & Parmesan Crusted Zucchini with a Demi Glaze

Steak Diane

Beef Medallions with Mushroom Ragout & Caramelized Onions - Served with a Baked Potato (Whipped Butter, Sour Cream & Fines Herbs)

Sesame Crusted Salmon

Rice Pilaf, Watermelon Radish, Bok Choy & Teriyaki Glaze

Vegetarian Lasagna

Seasonal Preparation

Dessert: Choose two

New York Cheesecake with Seasonal Sauce & Fruit

Assorted Cookies and Biscotti

Classic Tiramisu

Decadent Chocolate Layer Cake with Vanilla Creme Anglaise

Buffet Style

Each Entree will be priced per person

House Salad – *Mixed Field Greens, Tomato, Cucumber, Feta Cheese and Vinaigrette*

Freshly Baked Dinner Rolls with Whipped Butter

<i>Stuffed Portabella Mushrooms (Crab & Corn OR Rice Pilaf)</i>	<i>\$38/person</i>
<i>Chicken Parmesan</i>	<i>\$40/person</i>
<i>Chicken Marsala</i>	<i>\$40/person</i>
<i>Chicken Scampi</i>	<i>\$46/person</i>
<i>Teriyaki Salmon Filet</i>	<i>\$48/person</i>
<i>Baked Atlantic Cod</i>	<i>\$50/person</i>
<i>Petite Filet Medallions</i>	<i>\$50/person</i>
<i>Meatballs (add on only)</i>	<i>\$5/order</i>
<i>Sausage (add on only)</i>	<i>\$6/order</i>

Starches (choose one)

Truffle Whipped Potatoes

Baked Mac & Cheese

Rice Pilaf

Penne Pasta with Sauce

(Marinara, Vodka, Alfredo)

Vegetable (choose one)

Roasted Vegetables

Broccolini

Charred Corn

Herb Green Beans

Sauteed Zucchini

Enhanced Dinner Buffet Items

Caesar Salad	\$3/person
Cheesy Garlic Bread	\$2/person
Additional Starch OR Vegetable	\$3/person
Your Choice of Dessert	\$7/person

Desserts

- New York Cheesecake with Seasonal Sauce & Fruit
- Banana Pudding with Vanilla Wafer Crust
- Classic Tiramisu
- Decadent Chocolate Layer Cake with Vanilla Creme Anglaise
- Velvety Chocolate Squares

Hospitality Package

\$35/person

(Available only on weekdays from 11am-4pm)

House Salad

Spring Field Green, Carrots, Tomatoes, Cucumbers & Parmesan Cheese with Vinaigrette

OR

Caesar Salad

Romaine Lettuce, Croutons & Shaved Parmesan with Caesar Dressing

Freshly Baked Dinner Rolls with Whipped Butter

Roasted Seasonal Vegetable

Chicken Parmesan

Golden-brown Chicken Breast with Seasoned Breadcrumbs, House-Made Marinara Sauce, Fresh Mozzarella & Parmesan Cheeses – Served with Pasta and Marinara

OR

Chicken Marsala

Pan-seared Chicken Cutlets with Sautéed Mushrooms in a Rich Marsala Wine Sauce, Finished with Butter & Fines Herbs – Served with Garlic Whipped Potatoes

Assorted Cookie Platter (choose two)

Chocolate Chip

Peanut Butter

Sugar Cookie

Snickerdoodle

Oatmeal Raisin

Hors d' Oeuvres & Cocktail Style Events

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

Seasonal Fresh Fruit Display **\$12/person**

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

Vegetable Crudités **\$12/person**

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

Assorted Wrap Display **\$12/person**

Your Choice of Turkey, Italian or Chicken Caesar

Fruit and Cheese Display **\$14/person**

Chef's Selection of Locally Sourced Cheese with Fresh Fruit

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

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

Charcuterie Display **\$18/person**

Chef's Selection of Locally Sourced Cheeses, Assorted Cured Meats,

Pickled Vegetables, Mustards, Fig Jam, & Crostini

Hors D'oeuvres

Price per Piece- Minimum of 25 Pieces

Spinach and Feta Spanakopita	\$4/piece
Caprese Skewers	\$4/piece
Crispy Fried Arancini	\$4/piece
Cornbread Muffins with Honey Butter	\$4/piece
Goat Cheese and Chive Fritters	\$4/piece
Bacon Bruschetta Crostini	\$4/piece
Thai Chicken Satay with Peanut Sauce	\$5/piece
Seared Beef Tenderloin Crostini	\$5/piece
Teriyaki Chicken Skewers	\$5/piece
Pan Seared Miniature Crab Bites	\$6/piece

Beverage Packages

Brunch Specialty Cocktails- Two Gallons, Serves 25 Guests

\$200/each

Mimosa – Champagne & Fresh Squeezed Orange Juice

Bloody Mary – Vodka & House-Made Bloody Mary Mix

Porch Pink Lemonade – House-Made Limoncello, Raspberry Puree & Lemonade

Almost Arnie – House-Made Limoncello, Fresh Brewed Iced Tea and Fresh Mint

Sangria – Red or White

Mimosa Bar

\$15/person

Unlimited Champagne with Your Choice of Three (3) Assorted Fruit Juices & Fresh Fruit

Bar Service

Bartender fee of \$125.00, will apply to all events with open bar tabs serving over 60 guests.

Open Bar- Priced Per Drink, Based on Consumption, Paid for by Host

Cash Bar- Priced Per Drink Consumed, Paid for by Individual Guest