

Sit Down Dinner Selections

Includes choice of salad, starch, vegetable, rolls & butter, coffee service

Chicken Selections

Oregano Chicken \$29.95
with Artichoke Hearts, Grilled Tomato
and Fresh Basil

Chicken Roulade \$28.95
with Savory Bread Stuffing
and Veloute Sauce

Chicken Roulade \$33.95
with Wild Mushrooms, Spinach
and Fontina, with Pesto Cream Sauce

Panko-Crusted Chicken Breast \$33.95
stuffed with Boursin Cheese

Pierre Chicken Breast \$32.95
with Roasted Red Pepper Farce
and Balsamic-Chicken Reduction

Roasted Baby Rock Hen \$37.95
Semi-Boneless, with Blackberry Glaze

Pork Selections

Stuffed Pork Loin \$30.95
with Dried Fruit and Bourbon Jus

Crusted Pork Loin \$30.95
Of Mustard Rosemary and Sage
with Roasted Garlic Jus

Stuffed Pork Loin \$31.95
with Spinach, Feta and Pine Nuts
with Natural Pork Jus

Medallions of Pork Tenderloin \$32.95
crusted with Mango Chutney & Almonds
with Apple Butter-Cider Pork Reduction

Seafood Selections

Grilled Salmon \$31.95
with Maple-Mustard Glaze

Macadamia Nut-Crusted Mahi Mahi \$37.95
with Lemon Beurre Blanc
Available In Season Only
with Shrimp and Watercress Mousse

Roulade of Sole \$28.95
with Shrimp and Watercress Mousse
with Lemon Beurre Blanc

Black Sesame-Crusted Salmon \$32.95
with Orange-Soy Beurre Blanc

Maryland Style Crab Cakes \$45.95
topped with Roasted Tomato Remoulade

Beef Selections

Seared Tenderloin \$41.95
with Leeks and Balsamic-Thyme Reduction

Stuffed Filet \$43.95
with Roasted Tomatoes, Fresh Basil
and Gorgonzola, with Red Wine Sauce

New York Strip Loin \$40.95
with Roasted Shallot Jus

Whole Tenderloin \$41.95
with Sautéed Wild Mushrooms
and Natural Jus

Entrée selections will be limited to two choices unless otherwise required to accommodate dietary needs.

Limited dietary substitutions must be made in advance.

There will be a \$2.95 surcharge per entrée for events with more than two entrée choices.

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Jumbo Shrimp with
Grilled Breast of Chicken
Served with Provençal Sauce
\$35.95



Petit Filet of Beef Tenderloin with
Grilled Filet of Salmon
Served with Pinot Noir Sauce
\$37.95



Pork Tenderloin Medallion with
Pierre Chicken Breast
Served with Cranberry & Mandarin Orange Compote
\$31.95



Petit Filet of Beef Tenderloin with
Panko Crusted Chicken Breast Filled with Boursin Cheese
Served with Roasted Shallot Sauce
\$35.95



Seared Salmon with
Chicken Breast filled with Spinach, Fontina and Sun Dried Tomatoes
Served with Tomato Tarragon Coulis
\$33.95



Petit Filet of Beef Tenderloin
Maryland Style Crab Cake
Served with Wild Mushroom Demi-Glace
\$54.95



Sit Down Dinner Accompaniments

Presentation Salads

Choose one

Baby California Greens
with Dried Fruit and Spiced Nuts,
tossed with Champagne Vinaigrette

Caesar Salad
whole Romaine Leaves tossed with shredded Parmesan and Caesar Dressing

Mediterranean Salad
Mixed Greens with Kalamata Olives, Cucumbers and Feta, tossed with
Lemon-Olive Oil Vinaigrette

Chevre Salad
Mixed Greens with warm Chevre Strudel, Oven-Dried Tomatoes and Cucumbers,
tossed with Roasted Shallot-Orange Vinaigrette

Plated Vegetables

Choose one

Poached Asparagus

Seasonal Baby Vegetables

Fresh Green Beans & Red Peppers
With Garlic and Basil

Batonnet of Root Vegetables

Broccolini

Julienne of Vegetables

Sautéed Sugar Snap Peas with
Toasted Sesame Seeds

Other seasonal selections
will also be available

Plated Starches

Choose one

Wild Mushroom Risotto Cake

Herbed Long Grain & Wild Rice

Saffron Basmati Rice

Israeli Couscous
with Toasted Pine Nuts

Brown Rice Pilaf

Duchess Potatoes

Dauphinoise Potato Diamonds

Red Skin Potatoes with Fines Herbes
Steamed or Roasted

Piped Whipped Potatoes

Yukon Gold Whipped Potatoes

🌀 Hors d' Oeuvres Packages 🌀

All hors d' oeuvres are butlered on beautifully presented trays.

Package 1

\$7.95 per person
choice of three

Thai Chicken Skewers with Peanut Dipping Sauce – Assorted Stuffed Mushrooms
Tomato Basil Squares – Gorgonzola Gourgeres – Seasonal Crostini Spanakopita
Curried Chicken Tartlets – Asparagus & Gruyere Beignets

Package 2

\$9.95 per person
choice of five (may include selections from Package 1)

Pomegranate-Glazed Chicken Skewers – Salmon Mousse on Cucumber Rounds
Chicken Waldorf Salad on Endive Spears – Shiitake Chopsticks
Sun-Dried Tomato & Goat Cheese Bites – Assorted Petite Quiche
Chicken Quesadilla – Chinese Spring Rolls

Package 3

\$11.95 per person
choice of five (may include selections from Packages 1 and 2)

Flank Steak Roulades – Miniature Crab Cakes – Barbequed Duck Taquitos
Vietnamese Garden Rolls – Salmon & Sole Pinwheels – Steak Au Poivre
Bacon-Wrapped Scallops – Boursin Cherry Tomatoes – Coconut Shrimp
Gourmet Pizza Squares with Wild Mushrooms & Fontina

Add Shrimp Cocktail to any package for an additional \$7.95 per person

Hors d' Oeuvres pricing is for a maximum service time of one hour

Events Stationary Hors d' Oeuvres Packages

Add any of these beautiful Stationary Hors d'Oeuvres to your menu

Domestic Cheese Display

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip, and Garnished with Fresh Berries
\$3.95 Per Person

Add Crab, Artichoke & Jalapeno Dip

Served hot with Baguette Slices
For an additional \$3.50 Per Person

Domestic Cheese & Fresh Crudite Display

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip, and Garnished with Fresh Berries
And Fresh Seasonal Vegetables, served with your choice of Roquefort, Dill or Ranch Dressing
\$5.95 Per Person

Add Crab, Artichoke & Jalapeno Dip

Served hot with Baguette Slices
For an Additional \$3.50 Per Person

Gourmet Cheese Display

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip, Garnished with Fresh Berries
To include Pesto Parmesan Soufflé with Baguette Slices and a Baked Brie
Garnished with Dried Fruit
\$8.95 Per Person

Mediterranean Display

A Display of our House-made Chickpea and Roasted Garlic Hummus served with Toasted Pita Wedges, Vegetarian or Lamb Stuffed Grape Leaves, Bubba Ganosh, Roasted Red Peppers, Oil Cured Olives, Red Onions, Cucumbers, Feta Cheese and Pita Wedges \$8.95 Per Person

Antipasto Display

Italian-Cured Meats & Cheeses, Roasted Red Peppers, Grilled Marinated Vegetables & Olives
Served with Focaccia Sticks
\$10.95 Per Person

Crab, Artichoke & Jalapeno Dip*

Add our Homemade Crab, Artichoke & Jalapeno Dip
Served hot with Baguette Slices
To any of our Stationary Hor d'Oeuvres
For an Additional \$3.50 Per Person

Swedish or Spicy Cocktail Meatballs

Add our Swedish Meatballs or Spicy Cocktail Meatballs
For an Additional \$3.95 Per Person

Jumbo Shrimp Cocktail
Add our Jumbo Shrimp Cocktail
Served with Spicy Cocktail Sauce
For an Additional \$7.95 Per Person

Buffalo Chicken Wings
Add Our Buffalo Chicken Wings
Served with Ranch & Bleu Cheese, Celery & Carrot sticks
For an Additional \$3.95 Per Person

Almond Crusted Bourbon Glazed Ham
Add our Bone In-Almond Crusted Bourbon Glazed Ham
Served with Dijon Mustard and Mayonnaise
And Mini Rolls
For an Additional \$5.95 Per Person

Mini Sandwiches
Add an Assortment of Our Mini Sandwiches which include
Roast Beef and Provolone, Smoked Turkey and Havarti, and Ham and Swiss
For an Additional \$6.95 Per Person

Focaccia Sandwiches
Add Our Focaccia Sandwiches which include
Smoked Turkey, Watercress and Havarti Cheese with a Herb Mayo
Rare Roast Beef with Arugula and Horseradish Mousse and
Genoa Salami, Capocollo. Prosciutto and Provolone with an Italian Vinaigrette
For an Additional \$6.95 Per Person

Hors d'Oeuvres Descriptions

Flank Steak Roulades	Strips of grilled Flank Steak brushed with Pesto and wrapped around Roasted Peppers.
Asparagus & Gruyere Beignets	Asparagus Tips & Gruyere Cheese in a light Fritter Batter, fried until golden, lightly salted and served warm.
Thai Chicken Skewers	Tender Strips of marinated Chicken Breast presented warm on skewers with Thai Peanut Dipping Sauce.
Pomegranate-glazed Chicken	Bite-size medallions of Chicken Breast brushed with a tart Pomegranate Glaze, skewered and grilled. Served with Walnut Pesto Sauce.
Seasonal Crostini	Toasted Baguette Slices with assorted toppings and flavors of the season.
Salmon Mousse Rosettes	Smoked Salmon Mousse piped on Cucumber Rounds.
Chicken Waldorf Salad on Endive	Poached Chicken Breast tossed with Celery, toasted Pecans and Sun-dried Black Currants, in a light Orange-Horseradish Cream. Served on Endive.
Stuffed Mushrooms	Baked Mushroom Caps available with assorted fillings.
Miniature Crab Cakes	Maryland-style Crab Cakes with Lump Crabmeat and Crème Fraiche. Topped with Roasted Tomato Remoulade.
Barbecued Duck Taquitos	Boneless Duck Breast rubbed with piquant Barbecue Spices and grilled. Rolled in a flour Tortilla topped with Mango Relish. Served warm.
Chicken & Corn Empanadas	Spanish Pastry Crust filled with Chicken, Monterey Jack Cheese, Red & Green Peppers, Corn, Onion, Oregano, and Red Pepper Flakes. Served warm.
Tomato & Basil Brioche Squares	Bite-size Brioche Bread soaked with Fontina Custard, topped with Oven-dried Tomatoes & fresh Basil. Baked until golden and served warm.
Gorgonzola Gourgeres	Delicate Pastry Puffs filled with Gorgonzola Cheese and Walnuts.
Shiitake Mushroom Chopsticks	Thin, crispy twists of Wonton Wrappers filled with Shiitake Mushrooms & Leeks.

Spanakopita	Flaky Phyllo Turnovers filled with Spinach and Feta Cheese.
Curried Chicken Tartlets	Mini Tartlet Shells filled with mild Curried Chicken, topped with chopped Peanuts and Coconut.
Shrimp Cocktail	Louisiana Gulf Shrimp served with classic Cocktail Sauce.
Sun-Dried Tomato & Goat Cheese Bites	Goat Cheese and Cream Cheese mixture spread between Sun-Dried Tomatoes, rolled in chopped Parsley.
Chicken Quesadillas	Flour Tortillas filled with Monterey Jack Cheese, Chicken Breast and Jalapenos. Grilled and cut in wedges. Served with spicy Salsa.
Salmon & Sole Pinwheels	Pinwheels of Salmon stuffed with Sole and Shrimp Mousse. Steamed and served on toasted Brioche rounds with Dill-Horseradish Mouseline.
Petite Quiche	Bite-size Pastry Shells filled with a Savory Custard made of Eggs, Cream, Seasonings and various fillings.
Bacon- Wrapped Scallops	Skewered Sea Scallops rolled in Grainy Mustard and Applewood-Smoked Bacon. Oven-seared until golden brown. Served warm with Mustard Sauce for dipping.
Coconut Shrimp	Jumbo Shrimp dipped in light Tempura Batter & Toasted Coconut, fried until golden. Served warm with Sweet and Sour Dipping Sauce.
Chinese Spring Rolls	Fried paper-thin pastry wrappers stuffed with julienne of Vegetables, Pork and Cellophane Noodles. Served warm with Sweet & Sour Sauce and Chinese Hot Mustard.
Steak Au Poivre	Peppercorn-crusting Tenderloin of Beef roasted medium rare. Presented on Toast Points with Green Peppercorn and Cognac Sauce.
Boursin Cherry Tomatoes	A Triple-Cream Cheese flavored with Herbs, Garlic and Cracked Pepper, piped into bite-sized Cherry Tomatoes.
Gourmet Pizza Squares	Topped with the Mild, Nutty flavors of Fontina Cheese, and the Rich, Earthy flavors of Wild Mushrooms.
Vietnamese Garden Rolls	Rice Paper Wrappers filled with julienne of Spring Vegetables & Poached Shrimp. Served cold with Orange Dipping Sauce.

Bar Selections

Call Brands Full Bar

\$22.00 per person for 4 hours
\$6.00 per person for each additional hour

Premium Brands Full Bar

\$27.00 per person for 4 hours
\$8.00 per person for each additional hour

Wine & Beer Bar

\$17.00 per person for 4 hours
\$6.00 per person for each additional hour

Soda Bar

For non-alcoholic events and guests under 21 years of age
\$6.00 per person for 4 hours
\$2.95 per person for each additional hour

Wine Service During the Meal

Charged per bottle
Our Sales Office will be happy to discuss wine selections and pricing

Non-Alcoholic Punch

\$85.00 per five gallons
(serves approximately 50 guests)

Cash Bar

Guests pay for their own drinks by purchasing drink tickets from our cashier
The Circuit Center only accepts cash for drink tickets
Cash bars require one cashier for every two bartenders
\$75.00 per cashier

Hosted Bar

Client charged per drink and billed afterwards
Hosted bar prices subject to 18% Service Charge
Our Sales Office will be happy to discuss selections and pricing

Bartender Fees

\$100.00 per bartender for 4 hours
\$35.00 per bartender for each additional hour
Includes set-up of bar, the bartender, mixers, juices and fruit garnishes

*We abide by the policy of drinking in moderation; therefore we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas at the bar.

🌿 Brand Selections for the Bar 🌿

Call Brands

Smirnoff Vodka
Bacardi Light Rum
Seagram's Gin
Cutty Sark Scotch
Jim Beam Bourbon
Seagram's Seven Whiskey
Peach Schnapps
Kamora Coffee Liqueur
Two Domestic Draft Beers:
Rolling Rock, Iron City, I.C. Light, Budweiser, Miller Lite, Coors Light, Yuengling
Concha Y Toro Cabernet/Merlot
Concha Y Toro "Frontera" Chardonnay
Sutter Home White Zinfandel

Premium Brands

Absolut or Stolichnoff Vodka
Bacardi Light Rum and Captain Morgan's Spiced Rum
Bombay Gin
Dewar's "White Label" Scotch
Jim Beam or Jack Daniel's and Maker's Mark Bourbon
Seagram's Seven, Canadian Club and Crown Royal Whiskey
Peach Schnapps
Kahlua
Two Domestic Draft Beers:
Rolling Rock, Iron City, I.C. Light, Budweiser, Miller Lite, Coors Light
One Bottled Beer:
Yuengling, Amstel Light, Coors Light, Miller Genuine Draft, Iron City, IC Light,
Miller Lite
Lindemans "Cawarra" Cabernet-Shiraz Blend
Concha Y Toro "Frontera" Chardonnay
Sutter Home White Zinfandel

Other Brands

Additional brands or substitutions may be available upon request.
An "Up Charge" may apply. Please see our Sales Office about details.

Enhancements

Dessert

Our Pastry Chef can create an infinite variety of desserts.
The Sales Office will be happy to discuss selections and pricing.
Starting at \$2.50 per person

Soup Course

Starting at \$3.50 per person

Pasta Course

Starting at \$4.25 per person

Deluxe Coffee Station

Chocolate Chips, Whipped Cream, Cinnamon Sticks, Nutmeg,
Sugar in the Raw, Candied Orange & Lemon Zest
\$6.75 per person

Pastry Tray

Assorted Miniature French Pastries for each Table
\$5.95 per person

Fresh Fruit Display with your Cookies

\$3.25 per person

Fresh Berries and Sauce Served with your Cake

\$2.25 per person

Specialty Linen

Starting at \$20.00 each

Ballroom Chivari Chairs

Available in Natural Through The Fluted Mushroom
\$4.00 each

Other Rentals are available

Call our Sales Office for Details & Charges

412-432-1420

Food Glossary

Basmati Rice [bahs-MAH-tee] Long-grained rice with a perfumy, nutlike flavor & aroma.

Batonnet [ba-tawn-NAY] Items cut into small, stick (baton) shapes.

Bearnaise [behr-NAYZ] Classic French sauce made with a reduction of vinegar, wine, tarragon, shallots, egg yolks and butter.

Beurre Blanc [burr BLAHNK] Sauce composed of wine and vinegar, with chunks of cold butter whisked in until thick and smooth.

Boursin [boor-SAHN] Smooth, triple-cream cheese flavored with herbs, garlic and cracked black pepper.

Broccolini Bright green vegetable with long, slender stalks. Flavor is sweet with a subtle, peppery edge.

Calvados [KAL-vah-dohs] Considered the world's greatest dry apple brandy made in Calvados, in the Normandy region of northern France.

Chevre [SHEHV] Pure white goat's-milk cheese with a delightfully tart flavor.

Chutney [CHUT-nee] Spicy condiment containing fruit, vinegar, sugar and spices.

Compote [KAHM-poht] Fresh or dried fruit that has been slowly cooked in a sugar syrup.

Compound butter Butter creamed with other ingredients such as herbs, garlic, wine, etc.

Coulis [koo-LEE] A thick puree of vegetables.

Couscous [KOOS-koos] Tiny pellets of coarsely milled wheat. Israeli type is a larger grain.

Dauphinoise potatoes [DAF-en-wausz] Layered with milk, eggs, garlic, nutmeg and Gruyere cheese.

Demi-glace [DEHM-ee glahs] A rich sauce, slowly cooked with beef stock and Madeira or Sherry until reduced by half.

Duchess potatoes [DUCH-his] Cooked potatoes pureed with egg yolks and butter, then formed into small shapes and baked until golden brown.

Farce [FAHRS] Ground meat and vegetables.

Fines Herbes [FEEN erbs] Mixture of chopped chervil, chives, parsley and tarragon.

Herbes de Provence [EHRB duh proh-Vawns] Dried mixture of basil, fennel, lavender, marjoram, sage, rosemary and thyme.

Jus [ZHOO] French for juice, which refers to the natural juices exuded from meat.

Mahi Mahi [MAH-hee MAH-hee] Firm-fleshed Pacific fish with a light, delicate flavor.

Orzo [OHR-zoh] Tiny rice-shaped flat barley.

Panko [PAHN-koh] Coarse, Japanese breadcrumbs. Creates a crunchier crust.

Pierre chicken Breast with wing bone attached.

Pinot Noir [PEE-noh NWAHR] Red grape that produces elegant, soft and smooth flavors.

Piped Put into a pastry bag, then piped out with decorative swirls.

Provençal [proh-vahn-SAHL] Refers to dishes prepared with garlic, tomatoes and olive oil.

Remoulade [ray-muh-LAHD] Classic French sauce combining mayonnaise, mustard, capers and chopped gherkins.

Roulade [roo-LAHD] Pounded out meat rolled around a filling. Browned before being baked or braised in wine or stock.

Shallots [SHAL-uh] Member of the onion family with a milder flavor.

Tilapia [tuh-LAH-pee-uh] Sweet, white fish, low in fat and fine-textured.

Top round of beef Meat from the inside of the leg, the most tender of the four muscles in the round.

Tournedos [TOOR-nih-dohs] Small, round, thick slices of beef cut from the tenderloin.

Veloute [veh-loo-TAY] Chicken stock thickened with flour and butter.