

THE FLUTED MUSHROOM

109 SOUTH 12TH STREET

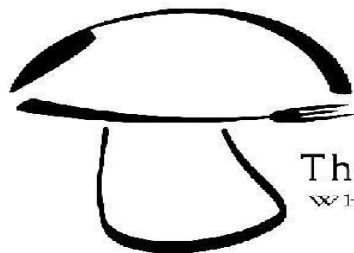
PITTSBURGH PA 15203

PHONE 412-381-1899 FAX 412-381-1009

www.flutedmushroom.com

CORPORATE CATERING CATALOG

Prices Effective May 15th, 2008



The Fluted Mushroom
Where Entertaining is an Art

ORDERING INFORMATION AND POLICY

PLACING AN ORDER: Our Account Executives are available to assist you Monday through Friday from 9:00 AM to 4:00 PM at (412) 381-1899. Orders may also be faxed to 412-381-1009. Confirmation will be given on all faxed orders.

Please give us as much notice as possible when ordering.

NOTICE: All of our food is made to order and requires a minimum of 24 hours notice for standard sandwich and salad items. Two to three business days is highly recommended when ordering for groups of 15 or more, especially when hot foods are required.

MINIMUM ORDER: Due to the quality, quantity and labor involved in preparing our food, certain items require a minimum order to be cost effective.

CANCELLATIONS/CHANGES: You may cancel your order up to 24 hours prior to delivery at no charge. Because our catering is custom-prepared, cancellation within 24 hours of an event will incur a charge of 50%.

DELIVERY: There is a \$20 delivery charge within the City of Pittsburgh Downtown Area, Oakland and the Southside. For all other areas a \$25 fee is assessed. Orders that require delivery after 4:00 PM will incur a \$25 delivery fee. Saturday and Sunday orders will incur a \$25 fee. There may be an additional charge if pick up of equipment is required. Traffic, security issues, parking, construction, weather and other issues beyond our control may delay delivery. Please provide a 30 minute range of time when delivery can be accepted.

DISPOSABLES: Disposable plates, cups, napkins, utensils and serving pieces are provided upon request at no extra charge.

NON-DISPOSABLES: China, flatware and glassware are available for an additional fee. Please call our office for details.

**SERVING EQUIPMENT: All items are served with disposable trays and utensils unless otherwise requested. All hot items are served in non-disposable chaffing dishes. Pick-up is required on all non-disposable equipment; therefore an additional fee will be added to the invoice.

ADDITIONAL SERVICES: We are a full service caterer and can provide a wide range of services including rental equipment and supplies, linens, a professional staff of bartenders, servers and chefs, etc. Please call our Event Manager for more information.

SPECIAL REQUESTS: We make every effort to honor special requests when the customer gives advance notice. Many vegetarian meals are available in this catalog. Kosher luncheons are available with 48 hours notice, at a cost of \$17.50 each plus a pick-up fee of \$7.50.

PAYMENT: All orders must be accompanied by a credit card number at the time the order is placed. If you choose to pay by check, the balance is due within 10 days of the delivery. If we have not received a check within that time frame, the balance will be applied to your credit card. Unless we are notified of a change, an invoice will be generated by the next business day, the transaction processed, and your copy of the invoice with receipt will be mailed or faxed.

TAXES: Local sales tax is added to all orders. Tax-exempt organizations must provide certification.

CORPORATE BREAKFAST

SOMEONE IS AVAILABLE TO TAKE YOUR ORDER FROM 9:00 AM
UNTIL 4:00 PM MON-FRI*
*HOLIDAYS ARE AN EXCEPTION

BREAKFAST SELECTIONS

Priced per person

Breakfast Tray \$7.50

20 person minimum

Assorted Pastries, Breakfast Breads, Muffins and Bagels, served with
Cream Cheese, Gourmet Jams and Marmalades

Bagel Breakfast \$14.95

12 person minimum

Assorted Bagels served with Smoked Salmon, Cream Cheese, Onions and
Capers

Continental Breakfast \$9.25

20 person minimum

Assorted Pastries, Breakfast Breads, Muffins and Bagels, served with
Cream Cheese, Gourmet Jams and Marmalades. Coffee and Orange Juice
included.

CORPORATE HOT BREAKFASTS

Hot Breakfast \$15.75**

20 person minimum

48-hour notice

Assorted Pastries, Breakfast Breads, Muffins and Bagels, served with Cream Cheese, gourmet Jams and Marmalades

One Choice of:

Ham, Bacon or Sausage

One Choice of:

Breakfast Strata of the Day

Quiche of the Day

French Toast

BREAKFAST A LA CARTE

Priced per person

Sliced Fresh Fruit	\$5.00
Fresh Fruit Skewers	\$5.00
Plain Yogurt with Granola, Raisins And Poached Fruit	\$4.50
Fried Potatoes	\$4.00
Smoked Bacon	\$4.00
Breakfast Sausage	\$4.25

BREAKFAST BEVERAGES

Priced per person

Regular and Decaf Coffee	\$2.25
Assorted Herbal Teas	\$2.25
Bottled Orange, Grapefruit or Cranberry Juice	\$2.50



BASIC SANDWICH BOX MEALS

10 PERSON MINIMUM ORDER REQUIRED

SOMEONE IS AVAILABLE TO TAKE YOUR ORDER
FROM 9:00 AM UNTIL 4:00 PM MON-FRI*
*HOLIDAYS ARE AN EXCEPTION

\$13.00 each

All sandwiches are served on fresh baked breads and rolls with lettuce, and tomato. Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie. Condiment packets, moist towelettes and wrapped utensils are also included.

Grilled Breast of Chicken with lettuce and tomato on Onion Kaiser

Albacore Tuna Salad on Onion Kaiser

Ham & Swiss with lettuce and tomato on Marble Rye

Roast Beef and Provolone with Lettuce and tomato on Sour Dough

Corned Beef and Swiss with lettuce and tomato on Marble Rye

Roasted Garden Vegetables & Herbed Boursin on Six Grain

Brie, Sun Dried Tomatoes & Fresh Basil on Six Grain.

COLD SANDWICH TRAYS

15 PERSON MINIMUM ORDER REQUIRED
PRICED PER PERSON

Disposable plates, utensils & napkins included upon request at no extra charge. Orders must be placed 24 hours in advance.

DELI TRAYS \$11.50

An assortment of Meats and Cheeses
Relish Tray of Lettuce, Tomatoes and Pickles
Mustard and Mayonnaise
Assorted Breads and Rolls
Salad Du Jour & a Cookie Tray
All trays attractively presented on a disposable tray.

BASIC SANDWICH ASSORTMENT TRAY \$11.75

Chef's selection from our Basic Sandwich Selections
Salad Du Jour & a Cookie Tray
All trays attractively presented on a disposable tray.

SPECIALTY SANDWICH ASSORTMENT TRAY \$15.95

Chef's choice from our Gourmet Sandwich Selections
Salad Du Jour & a Cookie Tray
All trays attractively presented on a disposable tray.

ASSORTED WRAPS TRAY \$11.50

Chef's choice from our wrap selections
Salad Du Jour & a Cookie Tray
All trays attractively presented on a disposable tray.

SPECIALTY SANDWICH BOXED MEALS

SOMEONE IS AVAILABLE TO TAKE YOUR ORDER FROM

9:00AM UNTIL 4:00PM MON-FRI*

*HOLIDAYS ARE AN EXCEPTION

10 Person Minimum Order Required

\$13.50 each

Each box contains a side salad of the day, fresh fruit cup, snack mix and a brownie.

Condiment packets, moist towelettes and wrapped utensils are also included.

ROSEMARY CHICKEN

Thinly sliced chicken breast grilled with lemon & fresh rosemary, served with roasted red peppers, herb mayonnaise and romaine lettuce on wheat bread.

LO-CAL TURKEY

Lean turkey with lettuce, tomatoes, alfalfa sprouts and sliced red onion on wheat bread.

SONOMA CHICKEN

Grilled chicken breast with oven-dried tomatoes, fresh basil and a Chevre spread on sour dough.

BOURSIN BEEF

Sliced roast beef topped with Boursin cheese, served with lettuce & tomatoes on a Kaiser roll.

SOUTHWEST CHICKEN WRAP

Grilled chicken breast with homemade Tex-mex salsa and cheddar cheese in a tomato wrap.

BEEF & BLEU

Sliced roast beef and roasted red peppers topped with Danish Bleu cheese on a Kaiser roll.

CHICKEN COBB POCKET

Fresh chunks of all white chicken, bacon, diced tomatoes and avocado with cheddar cheese and romaine lettuce in pita bread.

THE FLUTED MUSHROOM SUB

Black Forest ham, salami, pepperoni and provolone with lettuce & tomatoes, drizzled with Italian dressing on a six-inch bun.

GREEK CHICKEN POCKET

Shredded chicken, tomato, bell pepper and feta cheese with herb dressing in a pita bread.

VEGETABLE WRAP

Grilled zucchini, yellow squash, sweet peppers and mushrooms with a pesto sauce in a wrap.

HAM & BRIE

Black Forest ham, lettuce, tomatoes & creamy Brie cheese on marbled rye.

THE MEDITERRANEAN

Grilled Portobello mushrooms layered with plum tomatoes, provolone and basil mayonnaise on olive foccacia.

CAPE COD TURKEY

Smoked turkey breast with Brie & cranberry mayonnaise on a Kaiser roll.

SPICY VEGETARIAN WRAP

Black bean & corn salad, homemade Tex-mex salsa in a wrap.

HAVARTI TURKEY

Smoked turkey breast with lettuce, tomatoes and dilled havarti on wheat bread.

SPECIALTY SALAD BOX MEALS

SOMEONE IS AVAILABLE TO TAKE YOUR ORDER FROM

9:00AM UNTIL 4:00PM MON-FRI*

*HOLIDAYS ARE AN EXCEPTION

All Specialty Salads are made to order, therefore,
A minimum order of 10 PER VARIETY is required.

\$14.25 each

Each box contains eight ounces of salad presented in a lettuce lined bowl, a roll & butter, fresh fruit cup, snack mix and a brownie. Moist towelettes and wrapped utensils are also included.

GRAINY MUSTARD CHICKEN SALAD

Grilled breast meat marinated in lime & garlic, tossed with baby green beans, cherry tomatoes, toasted almonds and whole grain mustard vinaigrette.

CALIFORNIA CHICKEN SALAD

Tender breast meat mixed with orange segments, celery and walnuts, tossed in a mayonnaise-sour cream dressing.

INSALATA D'ITALIA

Water-packed tuna, capers, artichoke hearts, roasted red peppers, olives, mushrooms and scallions, topped with fresh basil vinaigrette.

ASIAN CHICKEN SALAD

Tender breast meat mixed with snow peas, water chestnuts, celery, bamboo shoots, scallions and bean sprouts, tossed in a lemon-soy vinaigrette.

NEW YORK STEAK SALAD

Grilled marinated flank steak, tossed with baby green beans, cherry tomatoes, capers, mozzarella cheese, oregano and garlic croutons, in a balsamic & olive oil vinaigrette.

PASTA & SHRIMP PRIMAVERA SALAD

Pasta, tiny shrimp and assorted fresh vegetables, tossed in basil-cream dressing.

GREEK VILLAGE SALAD

Cucumber slices, tomatoes, black olives and artichoke hearts, topped with feta cheese, tossed in a light lemon .

VEGETABLE SALAD

Grilled marinated zucchini, yellow squash, sweet peppers and mushrooms, in an olive oil vinaigrette.

BUFFET SALAD PLATTERS

15 PERSON MINIMUM ORDER REQUIRED
PRICED PER PERSON

All Buffet Salads are attractively presented with mixed greens on disposable trays. Served with rolls & butter and a Cookie Tray. Disposable plates, utensils and napkins are included upon request.

CLASSIC CHEF'S SALAD \$11.75

Julienned vegetables, meats and cheeses with choice of two homemade dressings: ranch, Blue Cheese, French, Italian, Fluted Mushroom Vinaigrette or Raspberry Vinaigrette.

PASTA & SHRIMP PRIMAVERA SALAD \$16.25

Pasta, tiny shrimp and assorted fresh vegetables, tossed in basil cream dressing.

CHICKEN CAESAR SALAD \$13.75

Sliced grilled chicken breast on Romaine lettuce, topped with homemade croutons and traditional Caesar dressing.

INSALATA D'ITALIA \$13.50

Water-packed tuna, capers, artichoke hearts, roasted red peppers, olives, mushrooms and scallions, topped with fresh basil vinaigrette.

COBB SALAD \$14.25

Grilled chicken breast with avocado, bacon, tomato and cheddar cheese. Served with choice of Blue Cheese or Ranch dressing

NEW YORK STEAK SALAD \$16.45

Grilled marinated flank steak, tossed with green beans, tomatoes, capers, mozzarella, oregano and garlic croutons, in a balsamic & olive oil vinaigrette.

GRAINY MUSTARD CHICKEN SALAD \$14.45

Grilled breast meat marinated in lime & garlic, tossed with green beans, cherry tomatoes, toasted almonds and whole grain mustard vinaigrette.

SUSIE'S STEAK SALAD \$15.00

Grilled marinated flank steak with roasted red & yellow peppers, Artichokes, Mushrooms and Bermuda Onion in a Teriyaki vinaigrette.

CALIFORNIA CHICKEN SALAD \$14.00

Tender breast meat mixed with orange segments, celery and walnuts, tossed in a mayonnaise and sour cream dressing

GREEK VILLAGE SALAD \$14.25

Cucumber slices, tomatoes, black olives and artichoke hearts, topped with feta cheese, tossed in a light lemon olive oil.

ASIAN CHICKEN SALAD \$14.25

Tender breast meat mixed with snow peas, water chestnuts, celery, bamboo shoots, scallions and bean sprouts, tossed in a lemon-soy dressing.

VEGETABLE SALAD \$11.25

Grilled marinated zucchini, yellow squash, sweet peppers and mushrooms, in an olive oil vinaigrette.

PASTA PRIMAVERA SALAD \$11.75

A mixture of the freshest seasonal vegetables and pasta, tossed in a light vinaigrette

ALBACORE TUNA SALAD \$12.45

White water-packed tuna with scallions, tomatoes, celery and sweet red onion, in lemon-scented mayonnaise.

ANTIPASTI PLATTER \$15.45

Bite-sized portions of prosciutto, Genoa salami, pepperoni, provolone, mozzarella and marinated vegetables and olives.

COLD ENTRÉE BUFFETS
20 PERSON MINIMUM ORDER REQUIRED
PRICED PER PERSON

All buffets are served with a Tossed Garden Salad, Rolls & Butter and a Cookie & Brownie Tray. Disposable plates, utensils and napkins are included upon request.

OUR SELECTION OF COLD SANDWICH TRAYS AND SALAD PLATTERS ARE ALSO AVAILABLE FOR BUFFETS.

GRILLED SIDES OF SALMON \$18.95
With Cucumber Dill Sauce & Mango Salsa,
Long Grain & Wild Rice Salad with Dried Fruit

SLICED CHICKEN GALANTINE \$19.50
With Roasted Red Peppers & Wild Mushrooms,
Oven-Roasted New Potato Salad

SLICED FILET OF BEEF \$20.95
With Horseradish Mousse
Penne Pasta Salad with Tomatoes, Basil, Brie, and Garlic

POACHED SALMON FILLETS \$18.50
Topped with Fennel Relish Tabbouleh Salad with Tomatoes, Parsley and Lemon Juice

GRILLED CHICKEN & TORTELLINI \$17.95
Tossed with Grilled Eggplant & Zucchini with Tarragon Tomato Sauce and Sliced Fresh
Fruit

HOT ENTRÉE BUFFETS

20 PERSON MINIMUM ORDER REQUIRED
PRICED PER PERSON

**Our Hot Entrée items are served in non-disposable chafing dishes; therefore a pick-up fee will be required.

All buffets are served with a Tossed Garden Salad, Rolls & Butter and a Cookie & Brownie Tray. Disposable plates, utensils and napkins are included upon request.

OVEN BAKED CHICKEN \$16.50
Chicken Thighs, Breasts and Drumsticks
Served with Roasted Red Skin Potatoes

TRADITIONAL LASAGNA \$14.00
Your choice of Four Cheese or Meat in a red
Sauce or Vegetarian in a White Sauce

STUFFED CHICKEN BREASTS
\$18.25
Stuffed with Caramelized Onions and Gruyere
Cheese, served with Long Grain and Wild Rice
Pilaf

GOURMET LASAGNA \$16.25
Grilled Chicken Breast, Portobello Mushrooms,
Spinach, Roasted Red Peppers and Gruyere
Cheese, in Tomato Basil Sauce

LEMON DIJON CHICKEN \$18.50
Boneless Breast of Chicken with Lemon-Herb
Sauce, served with Rice Pilaf

PASTA DEL SOL \$14.00
Tortellini in a Sun-Dried Tomato Cream Sauce.
Add Grilled Chicken for an additional \$4.00 per
person.

MONTEREY CHICKEN \$18.95
Marinated Chicken Breast topped with Monterey
Jack Cheese, on a bed of Black Bean Salsa,
garnished with Sour Cream & Scallions, served
with Mexican Rice

GRATIN OF PENNE \$15.00
Penne with Fontina, Marinated Red and Yellow
Peppers, Grilled Zucchini, Shallots and Fresh
Basil. Add Grilled Chicken for an additional
\$4.00 per person.

GRILLED ATLANTIC SALMON
\$19.25
With a Maple-Mustard Glaze, served with Orzo &
Corn Salad

BEEF BURGUNDY \$20.25
Sirloin Tips in a Hearty Burgundy Sauce, served
with Buttered Noodles

Substitute Assorted Miniature Pastries for an additional \$3.00 per person.

LIGHT RECEPTIONS & AFTERNOON BREAKS

SOMEONE IS AVAILABLE TO TAKE YOUR ORDER FROM

9:00AM UNTIL 4:00PM MON-FRI*

*HOLIDAYS ARE AN EXCEPTION

Gourmet Cheese Display 7.45 per

person

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip

Fresh Fruit Display \$4.95 per person

Seasonal Sliced Fresh Fruit

Domestic Cheese Display \$4.95 per

person

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip

Garden Crudités Display \$3.50 per

person

Served with choice of Roquefort, Dill or Ranch Dip

Antipasto Display \$8.25 per person

Italian-Cured Meats & Cheeses, Roasted Red Peppers, Grilled Marinated Vegetables and Olives

Miniature Sandwiches \$7.95 per person

Roast Beef and Provolone, Smoked Turkey and Havarti, and Ham and Swiss

Gourmet Miniature Sandwiches \$12.95

per person

Sliced Filet of Beef with Horseradish Mousse, Smoked Turkey with Cranberry Mayonnaise and Brie with Sun-Dried Tomatoes & Fresh Basil

Whole Wheel of Brie \$56.00

(Serves 25) Topped with Dried Fruits & Nuts, presented with Baguette Slices

Tomato Salsa & Fresh Guacamole

\$65.00

(Serves 25) Served with Tortilla Chips

Our House-Made Chickpea & Roasted

Garlic Hummus \$43.00

(Serves 25) Served with Pita Bread

Smoked Salmon Display \$120.00

(Serves 25) Presented with capers, Lemon Wedges, Chopped Egg, Pink Peppercorn Sauce and Black Bread Triangles

Crab, Artichoke & Jalapeno Dip \$60.00

(Serves 25) Served hot with Pita Triangles

Sliced Beef Tenderloin Display

\$185.00

(Serves 15) Served with Horseradish Mousse, Green Peppercorn Sauce and Silver Dollar Rolls

SIDE SALADS

Priced per person

Traditional Potato Salad	\$4.50
French potato Salad	\$4.50
Cole Slaw	\$4.00
Cucumber Salad	\$3.75
Tossed Garden Salad	\$5.00
Pasta Salad of the Day	\$4.50
Greek Side Salad	\$5.50
Spicy Black Bean & Corn Salad	\$4.25
Spicy Chinese Noodles	\$5.25

DESSERTS

Priced per person

Freshly Baked Cookie Tray	\$4.25
Freshly Baked Brownie Tray	\$4.50
Freshly Baked Bar Tray	\$4.50
Cookies & Brownies Tray	\$4.00
Assorted Miniature Pastries	\$5.25
Chocolate-Dipped Fresh Fruit	\$5.25

BEVERAGES

Priced Per Person

Disposable cups included upon request

Regular or Diet Soda in individual cans	\$1.25
Still or Sparkling Bottled Water	\$2.00
Individual Bottled Iced Tea	\$1.85
Individual Bottled Juice in Assorted Flavors	\$1.85
Ice, Bucket & Tongs (serves 10 people)	\$3.00
For Additional 10 people	\$1.00

Thank You For Your Order!