



PENN BISTRO

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CATERING & EVENT CENTER

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BANQUET MENU

615 Penn Avenue • New Brighton, PA • 724-843-7366

[www.pennbistrocatering.com](http://www.pennbistrocatering.com)

# Banquet Hors D'oeuvres

Three Dozen Minimum Per Selection

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## \$18 Per Dozen

Prosciutto Wrapped Asparagus

Cheese Stuffed Jalapenos Wrapped in Bacon

Spanakopita

Grape Leaves

Mini Perogies

Pear and Pecan Ricotta Crostini

Chicken Salad Tartlets

## \$24 Per Dozen

Asparagus Wrapped in Asian Beef

Crab Stuffed Mushrooms

Spicy Shrimp Skewers

Bacon Wrapped Ginger Shrimp

Potstickers with Soy-Ginger Sauce

Buffalo Dip \$48 Per Tray

Vegetable Tray \$2.95 Per Person

Italian Charcuterie Board \$3.95 Per Person

Meatballs (Swedish, BBQ or Sweet & Sour) \$1.25 Each

Spinach and Artichoke Dip \$44 Per Loaf

Wrapped Cocktail Franks \$75 Per Tray

Shrimp Cocktail \$85 Per Tray

Hot Crab Pimiento Cheese Dip \$75 Per Tray



# Standard Buffet Package

\$28.95 Per Person

2 Entrees, 1 Starch, 1 Vegetable

Served with Penne Marinara, House Salad and  
Homemade Rolls

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## Entree Options

Boneless herb chicken, marinated pork loin with choice of gravy or apple chutney, pulled pork, baked ham, kielbasa with sauerkraut, sausage with peppers and onions, beef tips with peppers and onions over noodles, mushroom swiss cheese meatloaf

## Starch Options

Roasted red potatoes, mashed potatoes, rice pilaf

## Vegetable Options

Green beans, baby candied carrots, chili cilantro buttered corn

Additional Entrees available for \$7.95 PP)

# Premium Buffet Package

\$34.95 Per Person

2 Entrees, 1 Starch, 1 Vegetable

Served with Choice of Penne Marinara, Penne Pesto or Penne Alfredo, House Salad and Homemade Rolls

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## Entree Options

Any standard option, chicken parmesan, chicken marsala, spicy chicken with buffalo ranch drizzle, roast beef, pulled leg of lamb, baked scrod with lemon herb panko crumbs

## Starch Options

Any standard option, scalloped potatoes, Greek lemon roasted potatoes, loaded mashed potatoes, twice baked duchess potatoes, French onion potatoes au gratin, gouda macaroni and cheese, wild mushroom risotto, saffron rice

## Vegetable Options

Any standard option, grilled asparagus, garlic parmesan cauliflower, green bean almondine

**Additional Entrees available for \$9.95 PP)**



# *Deluxe Buffet Package*

**\$49.95 Per Person**

2 Entrees, 2 Starch, 1 Vegetable

Served with Choice of Penne Marinara, Penne Pesto or Penne Alfredo, House Salad and Homemade Rolls

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## *Entree Options*

Any standard or premium option, chicken cordon bleu, chicken francese, prime rib (Carving Station), beef bracirole, filet mignon, mushroom spinach and gruyere stuffed pork tenderloin, frutti di mare over fettuccini, grilled salmon florentine, mahi mahi topped with pineapple habanero salsa, cheddar bay crab cakes with lemon butter drizzle

## *Starch Options*

Any standard option, scalloped potatoes, Greek lemon roasted potatoes, loaded mashed potatoes, twice baked duchess potatoes, French onion potatoes au gratin, gouda macaroni and cheese, wild mushroom risotto, saffron rice

## *Vegetable Options*

Any standard or premium option, maple bacon brussel sprouts, roasted vegetable medley

**Additional Entrees available for \$12.95 PP**



# *Additional Information & Company Policies*

**All Packages Include Linens, Porcelain  
China, and Flatware**

## *Drink Station Pricing*

Cold beverage station includes  
water, iced tea, and lemonade  
*\$1.95 Per Person*

Hot beverage station includes  
coffee and hot tea  
*\$1.95 Per Person*

Hot and Cold Beverage Station  
*\$3.50 Per Person*

## *Cake and/or Cookie Table*

Includes luxury plastic plates,  
plasticware and napkins  
*\$1 Per Person*

## *Securing Your Date*

\$1000 Deposit required to secure date

Deposit will be deducted from final invoice

Final headcount and menu selections due 30 days before the event

Final payment due 3 weeks before the event

\$100 Charge Per Server, number of servers vary per number of guests

20% Service Charge and 6% Sales Tax