



2016 Offsite Wedding Menu

The Social Buffet

Choice of Two

Choice of Three

Pasta Primavera or Penne Pasta with Meat Sauce

Baked Stuffed Shells

Vegetarian or Meat Lasagna

Sliced Roast Beef with Au Jus

Award Winning Meatloaf with Roasted Vegetables & Balsamic Glaze

Beef Sirloin with Bourbon Glaze & French Fried Onion Strips

Hungarian Beef Tips

Rosemary Pork Loin

Chipotle Cashew Chicken

**Chicken Available As: Piccata, Marsala, Romano*

Choice of Two

Seasonal Medley, Buttered Corn, Glazed Carrots,

Green Beans, Au Gratin Potatoes, Rice Pilaf,

Herb Roasted Potatoes

Choice of Two

Caesar, Tossed Garden, Bowtie Pasta, Black Bean & Corn, Classic Spinach, Broccoli and

Cheddar, Asian Noodle Salad, Seasonal Fruit Salad, Cucumber Salad

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2016 Offsite Wedding Menu

The Grand Buffet

Includes

Vegetable Crudités Platter
House Salad with Choice of Two Dressings
Lemon Feta Pasta Salad

Choice of Two

Bruschetta Chicken
Chicken Athena
Santa Fe Chicken
Parmesan Crusted Sole
Maple Cured Pork Loin
Jamaican Pork Loin with Mandarin Orange Glaze
Ancho Chili Glazed Rib with Southwest Salsa
Beef Merlot with a Burgundy Mushroom Sauce & French Fried Onion Strips
Braised Beef Short Ribs

Choice of One

Medley of Broccoli, Cauliflower & Carrots
Green Beans Almandine
Julienne of Squash, Zucchini & Carrots
Sweet Ginger Glazed Carrots
Asparagus with Lemon Butter **Seasonal Item Only**

Choice of One

Stuffed Baked Potatoes
Rosemary Redskin Potato
Garlic & Cheddar Chive Whipped Potatoes
Wild Rice Pilaf
Mediterranean Orzo

Add A Carved Entrée – Market Price

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2016 Offsite Wedding Menu

The Classic Buffet

Includes choice of 3 appetizers from Chef's Selections Menu

Vegetable Crudités Platter

Mixed Garden Salad

Domestic Cheese Tay

Penne Tossed in Vodka Crème Sauce or Fresh Tomato Basil Marinara

Choice of Two

Bruschetta Chicken

Chicken Athena

Santa Fe Chicken

Parmesan Crusted Sole

Maple Cured Pork Loin

Ancho Chili Glazed Rib with Southwest Salsa

Beef Merlot with a Burgundy Mushroom Sauce & French Fried Onion Strips

Braised Beef Short Ribs

Jamaican Pork Loin with Mandarin Orange Glaze

Choice of One

Medley of Broccoli, Cauliflower & Carrots

Green Beans Almandine

Julienne of Squash, Zucchini, & Carrots

Sweet Ginger Glazed Carrots

Asparagus with Lemon Butter **Seasonal Item Only**

Choice of One

Stuffed Baked Potatoes

Rosemary Redskin Potato

Garlic & Cheddar Chive Whipped Potatoes

Wild Rice Pilaf

Mediterranean Orzo

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The Casual Sit Down

One Entrée Per Guest

Chicken Zinfandel

Bruschetta Chicken

Sliced Beef with Mushroom Wine Sauce

Rosemary Pork Loin with Savory Pork Gravy

Beef Sirloin with French Fried Onion Strips and Bourbon Glaze

Ratatouille over Herbed Parmesan Polenta

Italian Frittata with Parmesan Cream Sauce

English Sole with Lemon Butter Sauce

*Chicken also available as: Piccata, Marsala or Romano

Choice of One

Medley of Broccoli, Cauliflower & Carrots

Green Beans Almandine

Julienne of Squash, Zucchini & Carrots

Sweet Ginger Glazed Carrots

Choice of One

Rosemary Redskin Potato

Garlic & Cheddar Chive Whipped Potatoes

Wild Rice Pilaf

Mediterranean Orzo

Choice of Salad

Baby Green Salad

Spinach

Caesar

Appetizers

Vegetable Tray

Hot Spinach Dip with Pita Bread

Also includes: Fresh Baked Rolls, Coffee and Tea Station

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Elegantly Served Dinners

Poultry

Baked Stuffed Mediterranean Chicken Breast – Filled with a Mixture of Spinach, Olives, Artichokes, Sundried Tomatoes, Mushrooms, Feta & Fresh Basil. Served with a Lemon-Thyme Sauce.

Sautéed Airline Chicken Breast, with Spinach, Portobello Mushrooms, Feta Cheese and Sweet Sherry Cream Sauce.

Turkey Filet Mignon Wrapped in a Smoked Pork Bacon, Marinated in Olive Oil & Garlic & Topped with Bruschetta Mixture and Balsamic Reduction

Fish

Baked Crab Stuffed Sole, Finished with a Spicy Cajun Cream Sauce

Herb Crusted Baked Salmon Topped with Mango Salsa

Signature Jumbo Lump Crab Cakes *Increase in Price

Beef & Pork

Pork Tenderloin Medallions with Guava Barbeque Sauce and Pineapple Salsa

Beer Basted Prime Rib

**Petite Filet with Mushroom Duxelle and Beef Demi Glaze *Increase in Price* Consider adding a Crab Cake!*

Grilled New York Strip Steak Drizzled with Compound Mushroom & Garlic Butter *Increase in Price

Vegetarian

Portabella Mushroom Stuffed with a Sundried Tomato Risotto and a Blend of Basil and Lemon Thyme

Stuffed Squash Boats Baked and Drizzled with a Roasted Red Pepper Puree

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Choice of 1 Starch

Buttermilk and Garlic Mashed Potatoes Topped with Fresh Chives

Gratin Potatoes ~ Baked Yukon Gold Potatoes in a Savory Blend of Herbs, Light Cream and Imported Swiss & Gruyere Cheeses

Twice Baked Potatoes

Our signature Horseradish and Cheddar Chive Whipped Potatoes

White and Wild Rice Pilaf

Roasted Red Skin Potatoes with Fresh Savory Herbs and Garlic Butter

Choice of 1 Vegetable

Caramelized Carrots with Orange and Ginger Glaze

Seasonal Vegetable Medley

Asparagus with Dill Hollandaise Sauce **Seasonal Price**

Steamed Cauliflower Florets with a Delicious Butter Crumb Crust

Sautéed Green Bean & Garlic Almandine

Choice of 1 Salad

Blended Garden Greens Tossed with Fresh Tomatoes, English Cucumber, Spring Onions and Honey Balsamic Vinaigrette Dressing

Classic Caesar Salad with Freshly Grated Parmesan and Homemade Dressing

Fresh Field Greens Tossed with Feta Cheese, Colorful Bell Peppers, Spring Onion and Toasted Sesame Seeds Blended with Miso-Lime & Honey Vinaigrette Dressing

*Baby greens with Gorgonzola cheese, Candied Pecan Nuts and Red Onions Tossed in Our Signature Raspberry Vinaigrette **Increase in Price**

Denotes Increase in Price

*Add Wedding Soup for an extra \$1.95 per person
Choice of 3 Appetizers from Chef's Choice Selection*

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Chef's Choice Appetizers

Stuffed Sausage Mushrooms
Chicken Egg Rolls
Andouille Puffs
Wonton Cheese Cups
Cheddar, Onion & Mushroom Pastry Pillows
Chicken Sate
Assorted Mini Quiche
Swedish Meatballs
Vidalia Onion Tarts

A Mediterranean Romance

Buffet Banquet Menu

Let our chefs take you to the Riviera...where the fresh seafood, meats and vegetables are simply prepared with Italian herbs and French flair

Daube de Boeuf –Braised Beef in a Burgundy Wine Sauce
Sole alla Salmoriglio with Fresh Lemon, Oregano and Olive Oil
Chicken Breast Dijonnaise rubbed with Dijon Mustard, Fresh Tarragon and Cracked Pepper
Epicurean Lemon Pasta Salad with Sun-Dried Tomatoes, Cured Olives, Feta Cheese and Fresh Torn Basil Leaves
Assorted Bistro-style Herb Grilled Vegetables
Italian Antipasto Salad with Imported Meats and Cheeses
Vine Ripe Tomato and Onion Salad in Balsamic Vinaigrette
Freshly Baked Herb Focaccia and French Baguettes with Olive Oil for Dipping

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2016 Offsite Wedding Menu

Action Stations

Butlered Styled Appetizers

Tomato Basil Bruschetta

Mini Gyro Bites

Spicy Cilantro Shrimp Cups

Tangy Chicken Sate

Spinach & Cheese Stuffed Mushrooms

Chef Attended Pasta Station

A selection of pastas served with choice of Marinara Sauce, Alfredo, White Clam, or Bolognese, accompanied with pine nuts, tomatoes, olives, zucchini & squash, basil, parmesan cheese, and garlic bread sticks. Choice of 2 Sauces.

Chef Attended Carving Station

Choice cuts of meats perfectly roasted. Offered with Fresh Bakery Rolls and assorted Sauces
Roast Beef, Turkey, Ham or Pork Loin – Choice of 1 Meats

Mashed Potato Martini Bar

Triple cream mashed potatoes served with cheddar and Monterey Jack cheese. Chopped green onions, bacon, sour cream, butter, mushroom & sage brown gravy.

The Salad Bar Station

Create Your Own Salad! Choose From a Selection of Baby Greens, Spinach & Romaine. Toppings Include Tomatoes, Carrots, Celery, Green Onions, Sliced Mushrooms, Purple Onions, Garlic Parmesan Croutons, Chick Peas, Almonds, Cucumbers, Blue Cheese, Feta, Parmesan, Cheddar, Sun Flower Seeds, Olives, Roasted Red Peppers, Broccoli Florets & Wonton Strips. Caesar, Lemon Vinaigrette, Ranch & Balsamic Dressings.

Menu is Served with Green Beans Almandine

Bakery Rolls & Sweet Butter

Coffee & Tea

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Wedding Service Information

Minimum of \$3000.00
100 person minimum
All Menus Include Basic Flatware, China, Water Goblets
Linens are available at an additional price*
Rolls & Butter Included with Each Menu
Coffee & Tea Service
Hall Setup & Breakdown
Napkin Folding
5 Hour Wedding Time Frame with Option to Add on for 6th Hall Hour *
Floor Manager to Dismiss Tables During the Dinner Hour
Complimentary Full Service to Bridal Table
Complimentary Cookie Tray Up
Staff to Maintain Appearance of Cookie Table
Complimentary Cake Cutting
*Option to Add on Champagne Toast
Dietary Menu Options Available
Specializing in Vegan, Vegetarian, Lactose, & Gluten Menus
Children Under 5 No Charge
Ages 11 and Up are Adult Pricing
Kids Menu Items Available

* Additional Fees*

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Wedding Tasting Notes

It's important to take notes when sampling food from the caterer. Questions to keep in mind are how does the food taste? How was it presented on the plate? Were the ingredients fresh? Was the food visually appealing?

Date of Tasting: _____

Entrees:

Sides:

Salads & Appetizers:

Additional Notes:

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