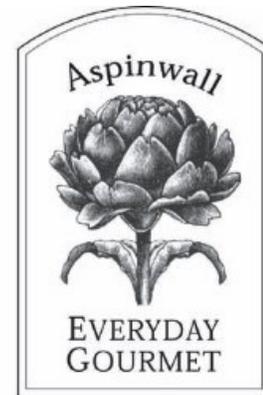




LAURI ANN WEST  
COMMUNITY CENTER



## Banquet Menu

Catering provided by:

### Everyday Gourmet Café

412-782-2680 • [monicakunkel@hotmail.com](mailto:monicakunkel@hotmail.com)

All Items are \$19.95 per person

#### **Mini-Sandwich Platter on Mini Rolls, Pretzel Rolls & Mini Croissants**

A variety of hearty sandwiches with your choice of fillings. Includes orzo salad and a fruit tray.

#### **Specialty Sandwich Selection & Wrap Platter**

Assortment of gourmet sandwiches on chef's choice of breads, including rosemary chicken with roasted red peppers and herb mayo; turkey with apples, cheddar and honey mustard; roasted veggies with fresh mozzarella; roast beef with apples and boursin cheese, and many more selections available. Served with orzo salad and a fruit tray.

#### **Pulled Pork OR BBQ Chicken OR Italian Beef**

Served with potato salad and coleslaw.

#### **Macaroni & Cheese**

Creamy macaroni & cheese plain, or mixed with your choice of BBQ chicken, Buffalo chicken or broccoli. Includes tossed salad, rolls and butter.

#### **Pan Fried Chicken Breast**

Includes roasted potatoes OR green beans, salad, rolls and butter.

#### **Sautéed Chicken Breast**

Includes choice of lemon and herb, spiced or Provençal (tomato, garlic & olive), rice pilaf, vegetable OR tossed salad, rolls and butter.

#### **Penne Pasta with Tomato Basil Sauce and Meatballs**

Includes vegetable, tossed salad, rolls and butter.

Our Banquet Packages include the following:  
Non-Alcoholic Beverage Service with Coke Products  
Disposable Plastics & Paper Napkins  
Plastic Table Covers  
All Serving Items and Utensils

Linen Table Covers are available starting at \$15/table  
Rental China, Flatware & Glassware available starting at \$.55 per item needed

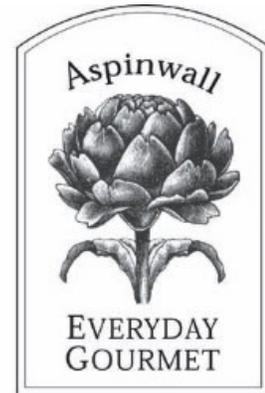
**Customized Menus & Additional Choices Available with Consultation.  
We Can Meet Your Dietary or Event Needs!**

1220 Powers Run Road • Pittsburgh, PA 15238

Published April 5, 2018



LAURI ANN WEST  
COMMUNITY CENTER



## Corporate Lunch Menu

Catering provided by:

### Everyday Gourmet Café

412-782-2680 • [monicakunkel@hotmail.com](mailto:monicakunkel@hotmail.com)

Start your day out right—Coffee Service or Continental Breakfast choices are also available, starting at \$2.95 per person

All items and pricing as lunch portions and available Monday through Friday. Includes non-alcoholic beverage service with Coke products

#### **Sandwich or Mini-Sandwich Platter**

A variety of hearty sandwiches with your choice of fillings, served on fresh baked breads and rolls. Includes pasta salad, a fruit or tossed salad, and a cookie/brownie tray. **\$16.20 per person**

#### **Salad Solution**

Choose from rosemary chicken, chicken with grapes, apples & walnuts, egg salad, Mediterranean Tuna or traditional tuna with egg, served with greens. Includes fruit salad, rolls and butter & a cookie/brownie tray. **\$16.20 per person**

#### **Specialty Sandwich Selection & Wrap Platter**

Assortment of gourmet sandwiches on chef's choice of breads, including rosemary chicken with roasted red peppers and herb mayo; turkey with apples, cheddar and honey mustard; roasted veggies with fresh mozzarella; roast beef with apples and boursin cheese, & many more. Also, pasta salad, a fruit or tossed salad & a cookie/brownie tray.

**\$17.20 per person**

#### **Grilled Flank Steak Salad**

Grilled marinated flank steak, steamed greenbeans, roasted red peppers, mozzarella cheese in balsamic vinaigrette over greens. Includes herbed orzo with toasted pine nuts or fruit salad. Plus rolls, butter & dessert. **\$17.20 per person**

#### **Whole Grain Mustard Chicken Salad**

Lime marinated chicken breast, grilled & sliced with steamed green beans, grape tomatoes, & toasted almonds in a grainy mustard vinaigrette. Includes herbed orzo w/ toasted pine nuts or fruit salad. Plus rolls, butter & dessert. **\$17.20**

**per person**

#### **Grilled Chicken & Vegetables over Greens**

Includes rolls, butter & dessert. **\$18.20 per person**

**Additional Lunch Choices are Also Available Upon Consultation**



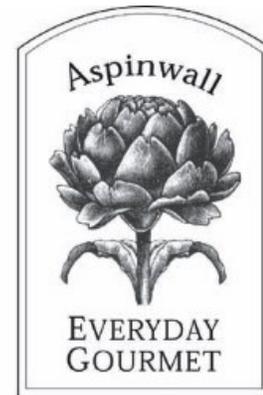
LAURI ANN WEST  
COMMUNITY CENTER

## Special Event Menu

Catering provided by:

**Everyday Gourmet Café**

412-782-2680 • [monicakunkel@hotmail.com](mailto:monicakunkel@hotmail.com)



The following are suggestions and potential menu items to get the conversation started. We want to work with you to make this the best event ever!

### **Hors D'Oeuvres (Pricing begins at \$2 per item per person)**

Marinated shrimp in herbed oil with minced peppers • Baby crab cakes with sauce vert • Mini potato pancakes with sour cream & chives • Gorgonzola and walnut Beggar's Purses in phyllo pastry • Asparagus in phyllo with asiago cheese • Kalamata olive tapenade on baguette slices with sage cheese • Brie and red grape salsa tartlets • Parmesan pesto soufflé with baguettes • Crab artichoke & jalapeno dip with toasted almonds & pita • Fresh crudités with balsamic ranch, roasted tomato chèvre or lemon herb dip • Imported cheeses with fresh fruit, crackers, biscuits & mustard

### **Buffet Suggestions (Pricing begins at \$18.95 per person & includes 2 side dishes)**

Roasted filet of beef tenderloin with horseradish sauce, can be served with cocktail rolls & arugula • Grilled marinated flank steak with horseradish sauce • Grilled or baked sides of fresh salmon, can be served Asian style with mango salsa or with cucumber dill sauce • Pan-Fried chicken breast with lemon herb sauce on the side • Chicken Mario with tri-color peppers, mushrooms, onions & wine sauce • Chicken marsala with mushrooms in marsala wine sauce • Chicken parmesan with tomato basil sauce

### **Side Dishes (Additional cost may apply for some items)**

Penne pasta with garlic, tomato, brie & fresh basil • Herbed orzo with toasted pine nuts & asiago cheese • Wild & brown rice salad with sherry soaked dried fruit & toasted pecans • Herbed French potato salad • Oven roasted red potatoes with rosemary & garlic • Oven roasted vegetables • Oven roasted asparagus with lemon butter • Steamed green beans with sliced toasted almonds & fresh chopped parsley • Mixed greens with strawberries/cranberries/cherries, spiced pecans, sage blue cheese & white balsamic vinaigrette • Bibb lettuce with grapefruit, orange, avocado & citrus vinaigrette

**Final pricing is based on the number of items chosen, as well as number of guests.**

**Customized Menus and Additional Menu Choices Available with Consultation. We Can Meet Your Dietary or Event Needs!**