

## ***The Engineers' Society of Western Pennsylvania***

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The Engineers' Society of Western Pennsylvania has provided a forum for the professional development and club facilities for the social interaction of its members for more than 130 years. ESWP is a non-profit volunteer professional association chartered to advance the professions of engineering, architecture and applied sciences through educational programs, technical activities, public service participation and social events. ESWP is proud to support the needs of business, industry and education in Western Pennsylvania.

1. Menu price quotations are contingent upon the original planned attendance. All food and beverage services are provided by ESWP and no food and beverage is permitted to be brought in to the Club. Should a significant decrease or increase in planned attendance occur, the Club reserves the right to renegotiate prices for food, beverage, service and/or rental charges and change room assignments. Price quotations are guaranteed for six months unless otherwise stated.

2. Room rental charges are; weekdays of at least \$250 for morning and afternoon functions, \$500 for evening and weekend events; and are based on room assignments and catering services provided. The room rental charge will be reduced for the meetings, luncheons or dinners of the ESWP Membership or ESWP Affiliated Technical Societies.

3. The guarantee number of guests for evening or weekend events is a minimum of 40. A choice of entrees is available for groups of twenty or more, maximum of three entrees, please.

**4. Banquet meal attendance must be definitely specified three (3) business days in advance of the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. The Club will be prepared to serve 5% over the guaranteed number of guests.**

5. A service charge of 18% will be added to the account for all food, beverage and room rental amounts. Pennsylvania state sales tax of 7% will be added to all food service charges. Bar pricing varies and is subject to the 7% Allegheny County Drink Tax.

6. ESWP has state-of-the-art Audio-Visual Equipment available for rental; including *a/v support package* (\$125 includes screen, cart, electric and extension cord); *flipcharts* (\$35), *tv/dvd combinations* (\$100), *laptop computers* (\$100), and *lcd projectors* (\$175).

### **[Banquet Policy 1/2019]**



## **HORS D'OEUVRES**

*(Per 50 Pieces)*

### **COLD SELECTIONS**

Iced Jumbo Shrimp Cocktail	\$250.00
Assorted Finger Sandwiches	\$150.00
Garlic Flatbread with Spinach & Artichoke Spread	\$150.00
Pastry Cup with Artichoke, Leek and Red Pepper Compote	\$150.00
Deviled Egg Flatbreads	\$150.00
Pastry with Sweet Figs and Bleu Cheese	\$175.00
Lobster and Avocado Toasts	\$200.00
Cheese & Fruit Platter	\$200.00
Vegetable Crudites with Dip	\$150.00
Roast Red Pepper Hummus with Crackers	\$150.00

### **HOT SELECTIONS**

Swedish, Jack Daniel or Italian Meatballs	\$175.00
Mini Quiche Assortment	\$150.00
Jalapeno Poppers	\$200.00
Pastry Cups with Spinach & Hummus	\$175.00
Pork & Vegetable Egg Rolls	\$175.00
Vegetable Burger with Buffalo Mozzarella	\$150.00
Bacon Wrapped Shrimp	\$225.00
Chicken Parmesan Bites	\$150.00
Tuna and Roasted Red Pepper Mousse	\$150.00

### **SPECIALTY ITEMS**

**(Requires Chef's Attendant Fee of \$100.00)**

Roast Tavern Ham	\$7.00 per person
Smoked Turkey Breast	\$7.00 per person
Roast Top Round of Sirloin	\$7.00 per person
Corned Beef Brisket	\$7.00 per person
Imported Pasta with Four Sauces	\$7.00 per person

All prices quoted are subject to 7% Tax and 18% Service Charge

## ENTRÉE SELECTIONS

	Lunch	Dinner
<b>Chicken Margherita</b> With fire roasted Tomato, Basil and Buffalo Mozzarella	\$17.95	\$29.95
<b>Chicken Rollatini</b> With Proscuitto, Mushroom and Mozzarella	\$17.95	\$29.95
<b>Chicken Rubino</b> With Feta & Herb Cheese with sun dried Tomato	\$17.95	\$29.95
<b>Chicken Picasso</b> With seasoned Jumbo Lump Crabmeat	\$18.95	\$30.95
<b>Veal Bracciale</b> With Pecorino, Pine Nuts and Proscuitto Ham	\$18.95	\$30.95
<b>Veal Saltimbocca</b> Egg battered with Proscuitto, Mushrooms and melted Swiss	\$18.95	\$30.95
<b>Lemon Sole Tambe</b> With Shrimp, Scallops, Celery and Cilantro Compote	\$18.95	\$30.95
<b>Cajun Mahi Mahi</b> With zesty Remoulade Sauce	\$18.95	\$30.95
<b>Scrod Riviera</b> With Gulf Shrimp, Garlic Butter and Herbed Cheese	\$18.95	\$30.95
<b>Farfalle Pasta</b> With Porcini Mushrooms and Tomato Basil Cream Sauce	\$16.95	\$28.95
<b>Tenderloin of Beef Medallions</b> With Apricot and Mango Chutney Glaze	\$18.95	\$30.95
<b>New York Strip Steak</b> Rosemary and Fennel crusted	\$18.95	\$30.95
<b>Roast Pork Loin</b> With Ginger and Wasabi Ponzu Glaze	\$17.95	\$29.95
<b>Beef Bordelaise</b> With Mushroom and Herb crust, topped with Dijon Bordelaise	\$18.95	\$30.95

Above entrees include rolls, butter, tossed salad, vegetable du jour, starch, coffee service and iced tea.  
Luncheons are served with cookies and brownies; dinner service includes chef's choice of dessert.

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## **BUFFETS**

### **ENTRÉES**

Mango Chutney Chicken    Chicken Margherita    Beef Pot Roast    Pork Scallopini Romano

Scrod Piccata    Thai Style Salmon    Ginger Wasabi Salmon    Virginia Spots

Rigatoni Primavera    Farfalle with Wild Mushrooms

### **SALADS**

Tossed Greens with 2 Dressings    Caesar    Cole Slaw    Marinated Vegetables

Cranberry Chicken    Redskin Potato    Antipasto    Fresh Fruit Tray

### **VEGETABLES AND STARCHES**

Vegetable Medley    Rice Pilaf    Belgian Carrot

Roasted Baby Potatoes    Redskin Potatoes    Pasta Marinara

All Buffets include Rolls, Butter, Coffee Service, Iced Tea and Cookies & Brownies

	Lunch	Dinner
2 Entrees, 2 Salads and 2 Vegetable/Starch Items	\$19.95	\$30.95
3 Entrees, 3 Salads and 3 Vegetable/Starch Items	\$21.50	\$32.50

## **DELI BUFFET**

Lunch - \$17.95

Pasta Salad    Cole Slaw    Potato Salad  
(choice of 2)

Assorted Breads and Rolls

Deli Platter with Three Sliced Meats

Cheese Platter with Two Sliced Cheeses

Complete Relish Tray with Condiments

Cookies and Brownies

Add One Hot Entrée - \$1.75pp

Add Soup - \$1.75pp

All prices quoted are subject to 7% Tax and 18% Service Charge

## **BREAKFAST**

### **CONTINENTAL BREAKFAST**

Danish and Pastries, Fresh Fruit Platter, Coffee, Tea, Decaf, Chilled Juices  
\$9.95 per person

### **BREAKFAST BUFFET**

(25 Guest Minimum)

Fresh Fruit Platter, Assorted Breakfast Pastries, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes  
\$15.95 per person

### **PLATED BREAKFAST**

\$15.50 per person

#### **HOMESTYLE**

Farm fresh Scramble, Bacon or Sausage,  
Potatoes and Muffin with Fruit Garnish

#### **MEAT FRITTATA**

With Pepperoni, Sausage, Peppers and  
a side of Fresh Fruit

#### **TAVERN**

Grilled Ham Steak with Maple Glaze,  
Layonaise Potatoes and fresh Fruit

#### **QUICHE**

Your choice of Vegetable or Meat in a  
flaky Crust with a side of Fried Potatoes and fresh Fruit

Coffee, Tea, Decaf and Chilled Juice served with Breakfast

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