



**The Engineers' Society of Western Pennsylvania
Holiday Banquet Menu**

HORS D'OEUVRES

Domestic Cheese Board with Fresh Fruit & Crackers (designed for 50 guests)	\$200.00
Domestic Charcuterie Board with Crackers (designed for 50 guests)	\$250.00
Fresh Vegetable Crudit� with Ranch Dip (designed for 50 guests)	\$150.00
Swedish, Bourbon, or Italian Meatballs	\$4 piece
Jalapeno Poppers with cheddar filling, horsey mayo sauce	\$4 piece
Spinach & Feta Triangles	\$4 piece
Vegetable Egg Rolls, served with soy sauce	\$4 piece
Vegetable Samosas	\$4 piece
Cocktail Shrimp with sauce & lemon wedges	\$6 piece
Parmesan Chicken Bites	\$4 piece
Seasoned Chicken Skewers	\$4 piece

LUNCHEON AND DINNER BUFFETS

- Lightly Seasoned White Fish (Chef's Choice of Cod or Tilapia)
- Lemon Chicken or Chicken Romano
- Sliced Roast Beef au jus
- Chefs' choice of fresh vegetables
- Rice Pilaf or Pasta Marinara
- Overn Roasted Baby Baked Potatoes

Substitute Petite Filet Mignon Medallions - add \$5 person

Substitute Shrimp Scampi - add \$5 person

All Holiday buffets include Rolls & Butter, Coffee Service, Iced Tea and Holiday Cookies & Brownies
Carrot Cake, Limoncello Cake, or Chocolate Layer Cake – add \$7 person

Lunch	Dinner
\$29.95	\$40.95

BEVERAGE SERVICE

- Domestic Bottled Beer - \$6
- Imported & IPA Bottled Beer - \$7
- House Wines - \$7
- House Selection Cocktails - \$7
- Top Shelf Cocktails - \$8

A service charge of 18% will be added to the account for all food, beverage and room rental amounts.
PA sales tax of 7% will be added to all food service charges. Any alcohol purchased is subject to the 7% Allegheny County Drink Tax.

