



Pittsburgh Technology Center

## Catering Packages

329 Technology Drive | Pittsburgh, PA 15219 | 412.621.0880

[www.hotelindigo-ptc.com](http://www.hotelindigo-ptc.com)



# AM/PM Corporate Break

## All-Day Unlimited Beverage Package \$15 per person

*Freshly brewed La Prima Espresso Co. coffee and a premium assortment of herbal and black hot teas, assorted soft drinks and bottled water*

## Continental Break Package \$26 per person

*Ask about our pre-select lunch menu from our on-site restaurant, Eliza*

### Pre-Meeting

*Freshly Brewed Coffee from La Prima Espresso Co., Assorted Premium Hot Teas, Chilled Fruit Juices, Assorted Breakfast Pastries with Fruit Preserves and Butter, Seasonal Whole Fruit*

### Mid-Morning Break

*Refresh Coffee and Teas, Assorted Soft Drinks and Water  
Whole Fresh Fruit, Individual Granola Bars, Snack Mix*

### Mid-Afternoon Break

*Refresh Coffee and Teas, Assorted Soft Drinks and Bottled Water  
Assortment of Cookies and Brownies, Granola Bars, Individual Bagged  
Gourmet Chips and Pretzels, Whole Fresh Fruit*

## The J&L Package \$36 per person

*Ask about our pre-select lunch menu from our on-site restaurant, Eliza*

### Pre-Meeting

*Freshly Brewed Coffee from La Prima Espresso Co., Assorted Premium Hot Teas, Chilled Fruit Juices, Scrambled Eggs, Crispy Homefries, Applewood Smoked Bacon, Toasted Bagels with Cream Cheese, Assorted Pastries with Fruit Preserves and Butter, Whole Fresh Fruit*

### Mid-Morning Break

*Refresh Coffee and Teas, Assorted Soft Drinks and Water  
Whole Fresh Fruit and Individual Granola Bars*

### Mid-Afternoon Break

*Refresh Coffee and Teas, Assorted Soft Drinks and Water  
Assortment of Cookies and Brownies, Build your Own Trail Mix Bar  
Whole Fresh Fruit*

## Themed Breaks

### Eliza Signature Morning Break \$16 per person

*Freshly Baked Breakfast Pastries  
Country Style Biscuits with Seasonal Fruit Preserves and Butter  
Seasonal Fruit and Berry Skewers with Cream Cheese Glaze*

### Eliza Signature Afternoon Break \$17 per person

*Gourmet Cookies & Brownies  
Gourmet Individual Bags of Pretzels & Chips  
Warm Pretzel Bites with Whole Grain and Honey Mustard*

### The Indigo Ice Cream Social \$15 per person (dry ice will be an additional charge)

*Chocolate Ice Cream, Vanilla Ice Cream and a Seasonal Fruit Sorbet  
Chocolate Sauce, Caramel, Fresh Whipped Cream  
Sprinkles, Cherries, Graham Cracker Crumbs, Pretzel Sticks*

### The Jail Trail Mix Bar \$17 per person

*Chef's Selection of Nuts, Dried Fruits, House-Made Granola, Chocolate Candies,  
Pretzels, Pumpkin Seeds and Wasabi Peas*

### Snack Time Break \$15 per person

*Tortilla Chips with Pico de Gallo and Guacamole  
Warm Spinach and Artichoke Dip with Seeded Whole Wheat Bread  
Sweet and Spicy Kettle Corn*

### Power Break \$18 per person

*Protein/ Energy Bars, Fresh Vegetable Crudites, Dill Dip, Hummus,  
Fresh Fruit Skewers, Trail Mix, Powerade / Energy Drinks, Bottled Water*

*Menu items are subject to change based on seasonal availability.  
All prices are subject to a 21% service charge and 7% sales tax.*



# A La Carte Break

*10 Guest Minimum Per Choice*

- Gourmet Cookies & Brownies \$6 per person
- Gourmet Individual Bags of Pretzels & Chips \$4 per person
- Fresh Vegetable Crudite with Dill Dip and Hummus \$12 per person
- Chef's Selection of Breakfast Pastries \$38 per dozen
- Toasted Bagels with Cream Cheese \$42 per dozen
- Country Style Biscuits with Seasonal Fruit Preserves and Butter \$8 per person
- Mini Fruit and Cream Cheese Tea Sandwiches \$10 per person
- Seasonal Fruit and Berry Skewers with Cream Cheese Glaze \$8 per person
- Whole Fresh Fruit \$5 per person
- Granola Bars & Protein / Energy Bars \$6 per person
- Individual Greek Yogurts \$5 each
- Warm Pretzel Bites with Whole Grain and Honey Mustard \$9 per person
- Imported & Domestic Cheese Display, Crackers, Seasonal Fruits and Berries \$18 per person
- Iced Tea & Lemonade Station \$4 per person
- Energy Drinks \$6.50 each
- Fruit Infused Waters \$48 per gallon
- PowerAde \$6.50 each
- La Prima Coffee by the Gallon \$60 per gallon

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# Express Breakfast Buffet

All Breakfast Packages Require a Minimum of 10 Guests

## Build Your Own American Breakfast \$30 per person

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Assorted Individual Dry Cereals with Milk  
Chef's Selection of Pastries and Breakfast Breads  
Butter and Seasonal Fruit Preserves  
Freshly Brewed Coffee & Assorted Hot Teas

### Choice of 3 Hot Items:

Farm Fresh Scrambled Eggs  
Waffles and Sprague's Maple Farms Syrup  
Smoked Bacon  
Country Sausage Links  
Biscuits & Sausage Gravy  
Homestyle Potatoes  
Frittata with Spinach, Mushrooms,  
Tomatoes and Cheese  
Organic Oatmeal with Toasted  
Almonds and Vanilla Poached Fruit

## Power Breakfast \$30 per person

Assorted Chilled Juices  
Chef's Selection of Pastries and Breakfast Breads  
Vanilla Greek Yogurt &  
Homemade Granola  
Organic Oatmeal with Toasted  
Almonds and Vanilla Poached Fruit  
Fresh Sliced Fruit Display  
Whole Wheat Breakfast Wrap made with  
Spinach, Onion, Pepper, Scrambled Eggs,  
Monterey Jack Cheese and Choice of  
Protein (Sausage or Bacon)  
**OR**  
Egg White Frittata with Mushroom, Asparagus,  
Onion, Feta Cheese and Choice of Protein  
(Sausage or Bacon)  
Freshly Brewed Coffee &  
Assorted Hot Teas

## Express Breakfast \$25 per person

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Chef's Selection of Pastries and Breakfast Breads  
Farm Fresh Scrambled Eggs  
Smoked Bacon and  
Country Sausage Links  
Homefried Potatoes  
Freshly Brewed Coffee &  
Assorted Hot Teas

## Coffee & Tea Upgrade \$6 per person

Upgrade Your Coffee and Tea Service with  
One of Pittsburgh's Best Coffee Suppliers  
Called La Prima Coffee Co.

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# Continental

*All Continental Packages Require a Minimum of 10 Guests*

## Continental Breakfast

**\$22 per person**

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Vanilla Greek Yogurt & Homemade Granola  
Chef's Selection of Pastries and Breakfast Breads  
Butter & Seasonal Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Hot Tea

## Coffee & Tea Upgrade

**\$6 per person**

Upgrade Your Coffee and Tea Service with  
One of Pittsburgh's Best Coffee Suppliers  
Called La Prima Coffee Co.

## Chef's Continental

**\$28 per person**

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Vanilla Greek Yogurt & Homemade Granola  
Bagels with Cream Cheese  
Butter & Seasonal Fruit Preserves  
Assorted Individual Cereals with Milk  
Organic Oatmeal, Toasted Almonds and  
Vanilla Poached Fruits  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Hot Tea

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## Plated Breakfast

### All Breakfast Entrées Include

*Prices based on entrée selections*

Chef's Selection of Pastries and Breakfast Blends

Butter & Seasonal Jams

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Fruit Skewer

*Seasonal selection of Fresh Fruits and Berries with a vanilla icing glaze*

### Entrées

**Scrambled Eggs** \$25

*Lyonnais Homefries, Choice of Breakfast Meat, Choice of Toast*

**Frittata** \$25

*Choice of Up to 1 Cheese, Choice of Up to 1 Meat,  
Choice of Up to 2 Vegetables*

**Corned Beef Brisket Hash** \$30

*Fingerlings Fried Brussels, Caramelized Onions, 2 Poached Eggs,  
Toasted Croissant, Hollandaise*

**Waffles** \$24

*Fresh Fruit, Sprague's Maple Farms Syrup, Butter and Choice of Breakfast Meat*

**Steak and Eggs** \$40

*6 oz. Beef Steak, 2 Eggs Scrambled, Lyonnais Homefries, Hollandaise,  
Choice of Toast/Bistro Salad*

**Organic Oatmeal** \$26

*Vanilla Stewed Fruits, Toasted Almonds, Bruleed Ruby Red Grapefruit*

### Ala Carte Breakfast Buffet items

Assorted Muffins \$38 per dozen

Bagels & Cream Cheese \$48 per dozen

English Muffins \$30 per dozen

Assorted Danishes \$38 per dozen

Seasonal Berries with Honey Mascarpone Cream \$14 per person

Waffles with Sprague's Maple Farms Syrup \$10 per person

Smoked Salmon Display with Toasted Bagels,  
Cream Cheese and Traditional Accompaniments \$22.50 per person

Applewood Smoked Bacon \$6 per person

Country Style Sausage \$6 per person

Scrambled Cage Free Eggs \$6 per person

Scrambled Egg Whites \$9 per person

Homestyle Breakfast Potatoes \$6 per person

Seasonal Sliced Fresh Fruit and Berry Display \$12 per person

Vanilla Greek Yogurt, Homemade Granola and Berries \$14 per person

Whole Fresh Fruit Display (Apples, Bananas, Oranges) \$5 per person

Assorted Cans of Soda \$3.50 per person

La Prima Coffee by the Gallon \$60 per gallon

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# Lunch Buffets

All lunch buffets include Assorted Soft Drinks and Coffee Serve for an additional \$5 per person

## Market Deli

**\$32 per person**

### Chef's Soup Du Jour

#### Salads

Kale and Frisee Salad with Crispy Potato Croutons, Avocado and Bistro Vinaigrette

Haricot Vert and Red Potato Salad with Mustard Vinaigrette

#### Deli Meat Tray

Sliced Turkey Breast, Black Forest Ham, Corned Beef and Albacore Tuna Salad  
Lettuce, Tomato, Onion, Pickles, Cherry Peppers  
Mustard, Mayonnaise, Horseradish Crème  
Cheddar, Baby Swiss, Monterey Jack and Hot Pepper Jack

Assorted Artisan Breads and Deli Rolls  
Gourmet Pretzels and Potato Chips

#### Dessert

Chef's Assortment of Miniature Desserts

## Eliza Classic Signature

**\$36 per person**

### Chef's Soup Du Jour

#### Salads

Grilled Chicken Caesar Salad with Chopped Romaine Hearts, Shaved Parmesan, Tomatoes, Herb Croutons & Caesar Dressing

Hearty Garden Salad with Tomato, Cucumber, Bell Pepper, Radish, Shaved Red Onion and Choice of Dressing

#### Hot Sandwich Buffet

Hot Corned Beef and Baby Swiss with Whole-Grain Mustard Aioli on Russian Rye

Grilled Dill Havarti Cheese and Roasted Tomato on Seeded Whole Wheat

Grilled Chicken and Aged Provolone with Spicy Pepper-Basil Aioli on Country White

#### Dessert

Chef's Assortment of Miniature Desserts

## The Monongehela

**\$43 per person**

### Chef's Soup Du Jour

#### Salads

Classic Caesar Salad with Crisp Romaine Hearts, Parmesan, Focaccia Croutons and Housemade Dressing

Mediterranean Salad with Mixed Mesclun Greens, Tomatoes, Cucumbers, Feta, Olives, Mint, Parsley and House Vinaigrette

#### Entrées

*Please select two*

Herb Roasted Chicken Breast with a Medley of Grilled Vegetables and Barrel Aged Balsamic

Semolina Cavatelli Pasta with Roasted Tomatoes, Baby Spinach, Artichokes, Parmesan and Tomato Basil Sauce

Pan-Roasted Scottish Salmon with Warm Fingerling Potato Salad, Roasted Cauliflower and Grain Mustard Vinaigrette

Grilled Sirloin Medallions, Crushed Potatoes, Roasted Vegetables, Red Wine Au Jus

#### Desserts

Chef's Assortment of Miniature Desserts

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## Boxed Lunches

### Standard Boxed Lunch

**\$26 per person**

*2 sandwich choices per event,  
\$3 surcharge per person for each additional choice*

Gourmet Potato Chips  
Whole Fruit: Banana, Apple or Orange  
Chef's Market Deli Salad  
Jumbo Fresh Baked Cookie  
Bottled Water

#### **Sandwich Choice:**

Black Forest Ham and Roast Turkey Breast with Aged Cheddar, Romaine Lettuce, Tomato, Applewood Smoked Bacon, Aioli on Seeded Whole Grain Bread

Roast Turkey Breast and Avocado with Butter Lettuce, Tomato, Shaved Red Onion, Aged Cheddar and Cranberry Chutney on a Brioche Roll

Roast Beef, Tomato, Marinated Peppers, Romaine Lettuce, Aged Cheddar and Horseradish Aioli on Country White Bread

Roasted Roma Tomato, Buffalo Mozzarella and Basil with Barrel-Aged Balsamic Grilled Vegetables and Lemon Hummus in a Whole Wheat Wrap

Italian Hoagie with Capicola, Salami, Mortadella, Aged Provolone, Romaine, Tomato, Pepperoncini, Shaved Red Onion, Aioli and Italian Vinaigrette on a Rustic Italian Roll

### Premium Boxed Lunch

**\$33 per person**

*2 sandwich choices per event,  
\$3 surcharge per person for each additional choice*

Fresh Seasonal Fruit Salad  
Artisanal Cheese and Crostini with Membrillo  
Chef's Market Deli Salad  
Jumbo Fresh Baked Cookie  
Bottled Water

#### **Sandwich Choice:**

Black Forest Ham and Roast Turkey Breast with Aged Cheddar, Romaine Lettuce, Tomato, Applewood Smoked Bacon, Aioli on Seeded Whole Grain Bread

Roast Turkey Breast and Avocado with Butter Lettuce, Tomato, Shaved Red Onion, Aged Cheddar and Cranberry Chutney on a Brioche Roll

Roast Beef, Tomato, Marinated Peppers, Romaine Lettuce, Aged Cheddar and Horseradish Aioli on Country White Bread

Roasted Roma Tomato, Buffalo Mozzarella and Basil with Barrel-Aged Balsamic Grilled Vegetables and Lemon Hummus in a Whole Wheat Wrap

Italian Hoagie with Capicola, Salami, Mortadella, Aged Provolone, Romaine, Tomato, Pepperoncini, Shaved Red Onion, Aioli and Italian Vinaigrette on a Rustic Italian Roll

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# Dinner Buffets

**\$62 per person**

*Buffets Include Chef's Selection of Mini Desserts and Pastries. Minimum of 15 guests per event. Choice of two options from the list below. There is a \$6 surcharge per guest for each additional option.*

## Soup

*Includes one choice of soup*

Homemade Chicken and Pastina Soup with Kale and Parmesan

Tomato-Basil Bisque with Parmesan Croutons

Moroccan Lentil Soup with Creme Fraiche and Cilantro

Brie and Mushroom Soup with Crispy Shiitake  
Mushrooms and Chives

Carrot Ginger Soup with Red Onion Relish, Cilantro and  
Creme Fraiche

Chef's Seasonal Soup Inspiration

## Optional Soup or Salad Enhancement

*Choose one \$6 per person*

Warm Goat Cheese Strudel • Warm Mushroom Strudel  
Warm Spinach and Artichoke Strudel

## Salad

*Includes one choice of salad and one salad dressing*

Bibb Lettuce and Beefsteak Tomato Salad with  
Cucumber and Shaved Red Onion

Baby Spinach and Mushroom Salad with  
Shaved Red Onion, Egg and Croutons

Mixed Baby Mesclun Greens with Tomato and Cucumber

Baby Red Oak Salad with Haricot Vert and Marinated Artichokes

Grilled Heart of Romaine Lettuce with Giardiniera, Egg and  
Shaved Parmesan

Mediterranean Chopped Vegetable Salad with Olives,  
Artichokes and Feta Cheese

Baby Greens with Port Wine Poached Pear, Blue Cheese and Spiced Walnuts

Chef's Seasonal Inspiration

## Dressing

Balsamic Vinaigrette • Poppyseed Dressing • Bistro Vinaigrette  
Warm Bacon Vinaigrette • Mustard Vinaigrette  
Herbed Buttermilk Dressing • Buttermilk Blue Cheese Dressing

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## Entrée Buffet Proteins

*Choice of two options from the list below.*

*There is a \$6 surcharge per guest for each additional choice.*

Pan Roasted Salmon with Lemon-Sherry Beurre Blanc and Marinated Fennel-Red Onion Relish

Grilled Provençal Style Swordfish with Oil-Cured Olives, Capers, Blistered Tiny Tomatoes and Herbes de Provence

Oven Roasted Chicken with Natural Jus, Garden Herbs, Roasted Oyster Mushrooms and Garlic Confit

Baked Chicken Bruschetta with Roasted Tomatoes, Mozzarella, Aged Provolone and Basil

Smoke-Roasted Pork Loin with Grain Mustard Jus, Rubbed Sage and Spiced Apple Chutney

Slow-Roasted Boneless Beef Short Ribs with Sauce Bordelaise and Candied Cipollini Onions

Herb Roasted Sirloin of Beef with Port Wine Jus and Grilled Red Onion Sofritto

Pan-Fried Chicken Milanese with Chardonnay Cream and Lemon Roasted Shallots

## Sides and Accompaniments

*Choice of two options from the list below.*

Buttered Asparagus

Braised Kale

Grilled Baby Broccoli

Roasted Cauliflower

Tomato Braised Fennel

Haricot Vert

Miso Glazed Baby Carrots

Grilled Marinated Radicchio

Seasonal Vegetable Medley

Herb Roasted Root Vegetable Medley

Seasonal Stir-Fried Vegetables

Pasta with Garden Marinara

Pasta with Alfredo

Roasted Hakurei Turnips

Broccoli Polonaise

Whipped Sweet Potatoes

Pommes Pont Neuf

Sweet Corn Cheddar Grits

Parmesan Polenta

Whipped Potatoes

Farro and Lentil Pilaf

Carolina Gold Rice Pilaf

Jasmine Rice Pilaf

Buckwheat Soba Noodles

Red Wine Risotto with Fine Herbs

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## Stationed Displays

Add these to any catering package.

**Bruschetta Display** \$14 per guest

*Roasted Vegetables and Hummus on Focaccia, Balsamic Marinated Tomatoes and Mozzarella on Crostini, Roasted Mushrooms and Herb Cheese Spread on Marble Rye and Marinated Peppers, Olives and Feta on Focaccia*

**Dips and Spreads Display** - Choice of 3: \$14 per guest

*Spinach & Artichoke Dip, Hummus, French Onion Dip, Guacamole, Pico de Gallo, Grilled Focaccia, Pita, Crostini, Corn Tortilla Chips, Kettle Chips*

**Crudités Display** \$14 per guest

*Seasonal Baby Vegetables including Carrots, Celery, Cherry Tomato, Broccoli, Cauliflower, Black Olive, Radish, Artichoke Heart, Bell Pepper with Creamy Blue Cheese, Herb Buttermilk and Avocado Dips*

**Fire Roasted Vegetable Display** \$16.50 per guest

*Seasonal Vegetables Marinated and Roasted in Garlic & Extra Virgin Olive Oil served with Barrel Aged Balsamic Crème Fraîche, Hummus and Miso Vinaigrette*

**Imported & Domestic Cheese Display** \$22 per guest

*Chef's Selection of Local and Imported Cheeses, Fresh Fruit, Dried Fruit, Sliced French Baguette and Crackers*

**Assorted Maki Rolls & Nigiri Display** \$30 per guest

*California Spicy Tuna, Spicy Salmon and Barbecued Eel  
All Displays Served with Pickled Ginger, Wasabi, Soy Sauce*

**Iced Shellfish Display** - Each item charged by the piece, market price

*Featuring Homemade Cocktail Sauce, Hot Sauce, Traditional Mignonette and Fresh Lemon*

*Chilled Poached Jumbo Shrimp, Marinated Mussels en Escabeche, East or West Coast Oysters on Half Shell, Jumbo Lump Crab Cocktail, Littleneck Clams on the Half Shell and Florida Stone Crab Claws (seasonal)*

*Shellfish Served on Ornamental Seaweed & Crushed Ice*

**Charcuterie Display** \$22 per guest

*Chef's Selection of Local and Imported Meats and Cheeses, Grain Mustard, Giardiniera, Marinated Olives, Baguette, Crostini and Crackers*

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# Plated Dinners

*All dinners include the choice of soup or salad course, dessert, dinner rolls with butter, freshly brewed Coffee, hot tea and water service.*

## Soup

*Includes one choice of soup*

Homemade Chicken and Pastina Soup with Kale and Parmesan

Tomato-Basil Bisque with Parmesan Croutons

Moroccan Lentil Soup with Creme Fraiche and Cilantro

Brie and Mushroom Soup with Crispy Shiitake  
Mushrooms and Chives

Carrot Ginger Soup with Red Onion Relish, Cilantro and  
Creme Fraiche

Chef's Seasonal Soup Inspiration

OR

## Salad

*Includes one choice of salad and one salad dressing*

Bibb Lettuce Wedge and Beefsteak Tomato Salad with  
Cucumber and Shaved Red Onion

Baby Spinach and Mushroom Salad with  
Shaved Red Onion, Egg and Croutons

Mixed Baby Mesclun Greens with Tomato and Cucumber

Baby Red Oak Salad with Haricot Vert and Marinated Artichokes

Hearts of Romaine Lettuce with Giardiniera, Egg and  
Shaved Parmesan

Mediterranean Chopped Vegetable Salad with Olives,  
Artichokes and Feta Cheese

Baby Greens with Port Wine Poached Pear, Blue Cheese and Spiced Walnuts

Chef's Seasonal Inspiration

## Dressing

Balsamic Vinaigrette • Poppyseed Dressing • Bistro Vinaigrette

Warm Bacon Vinaigrette • Mustard Vinaigrette

Herbed Buttermilk Dressing • Buttermilk Blue Cheese Dressing

## Optional Salad Enhancement

*\$5 per person surcharge (one choice per event)*

Warm Goat Cheese Strudel • Warm Spinach and Artichoke Strudel

Warm Mushroom Strudel

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## Plated Entrée Protein

*The price per guest is based on choice of entree protein. Entrée proteins include one starch and one vegetable choices from the lists below. Vegetarian entrée options available below. Choice of one vegetarian option per event. Chef to select sauce to accompany chosen entrées. Please inquire about additional dietary meals.*

- 10 oz. Charbroiled NY Strip Steak with Porcini Mushroom Jus \$65
- Roasted Rack of Lamb Persillade with Roasted Garlic Jus \$75
- 10 oz. Rosemary Marinated Jamison Farms Lamb Leg Steak with Rhubarb Chutney \$62
- 8 oz. Jubilee Hilltop Ranch Grass-Fed Beef Bavette Steak with Bearnaise \$70
- 6 oz. Beef Tenderloin Filet Mignon with Horseradish Hollandaise \$70
- 6 oz. Coffee Crusted Filet Mignon Kiln-Dried Cherry Jus \$70
- 8 oz. Beef Tenderloin Filet Mignon with Sauce Bordelaise \$75
- 6 oz. Braised Logan Farms Beef Shortrib with Barolo Braising Jus \$70
- 7 oz. Roast Chicken Breast with Sauce Piquante \$52
- Baked Chicken Kiev with Horseradish-Dill Veloute \$52
- Cornbread and Apple Stuffed Chicken Breast with Madeira Jus \$54
- Black Truffle, Country Ham and Pistachio Stuffed Roasted Chicken Breast with Port Wine Jus \$58
- 7 oz. Pan-Roasted Duck Breast with Sauce Bigarade \$50
- Grilled Swordfish Loin with Meyer Lemon Relish \$52
- Sauteed Fillets of Black Bass with Lemon Caper Beurre Blanc \$55
- Pan-Seared Alaskan Halibut with Smoked Tomato-Dill Vinaigrette \$58
- Miso-Glazed Black Cod with Meyer Lemon Relish \$62
- Pan-Seared Fillet of Scottish Salmon with Horseradish-Dill Hollandaise \$50
- Pan-Roasted Wild Striped Bass with Tomato-Basil Vinaigrette \$50
- Add (2) Marinated Tiger Shrimp to make an Entree Duo \$8
- Add (1) 2 oz. Super Lump Crab Cake to make an Entrée Duo \$10

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## Starch Options

*Includes one choice of starch*

Whipped Sweet Potatoes  
Pommes Pont Neuf  
Sweet Corn Cheddar Grits  
Parmesan Polenta  
Whipped Potatoes  
Farro and Lentil Pilaf  
Jasmine Rice Pilaf  
Pommes Au Gratin  
Buckwheat Soba Noodles  
Red Wine Risotto with Fine Herbs

## Vegetable Options

*Includes one choice of vegetable*

Buttered Asparagus	Seasonal Vegetable Medley
Braised Kale	Herb Roasted Root Vegetable Medley
Grilled Baby Broccoli	Blistered Tiny Tomatoes
Roasted Cauliflower	Cream Corn Pudding
Tomato Braised Fennel	Roasted Turnips
Haricot Vert	Broccoli Polonaise
Miso Glazed Baby Carrots	Stir-Fried Seasonal Vegetables
Grilled Marinated Radicchio	

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