



## PLATED LUNCH SELECTIONS

All plated lunches include One Appetizer, Two Sides, Rolls, Butter, and Plated Dessert  
Fresh Brewed Coffee, Decaf, Herbal Tea and Iced Tea

### **Appetizers – Choose One**

Mixed Greens Salad, Spinach Salad, Caesar Salad or Wedding Soup

### **Entrées - Choose Up to Two**

#### **Sides – Choose One Vegetable One Starch**

**\*Sides are not served with pasta entrees\***

Roasted Redskin Potatoes, Smashed Sour Cream and Chive Yukon Gold Potatoes,  
Herb Infused Whipped Red Skin Potatoes, Rice Pilaf or Herbed Wild Rice,  
Sautéed Green Bean Medley with Red & Yellow Pepper and Carrots, Medley of Garden Vegetables,  
Zucchini & Squash Provencal

#### **Chicken Marsala**

Boneless Breast of Chicken served Pan Fried with  
Marsala Mushroom Sauce

**\$18.00**

#### **Herb Encrusted Chicken Breast**

(Your choice of preparation style)

Citrus Herb Cream, Artichoke Lemon Herb or  
Roasted Red Pepper & Borsin Cheese

**\$18.00**

#### **Stuffed Breast of Chicken**

Stuffed with Roasted Tomatoes,  
Provolone Cheese and Baby Spinach  
Served with a Light Cream Sauce **Or**  
Traditional Bread Stuffing and Gravy

**\$18.00**

#### **Chicken Asiago**

Sautéed Chicken Breast topped with Roasted Red  
Tomatoes in an Asiago Cheese Sauce

**\$18.00**

#### **Pasta Primavera**

Penne Pasta Sautéed with Zucchini, Yellow  
Squash, Mushrooms, Peppers, Broccoli,  
Cauliflower and Onion tossed in an Extra Virgin  
Olive Oil and White Wine Sauce

**\$17.00**

**Tortellini with an Asiago Pesto Cream Sauce**

Topped with Grilled Chicken and  
Roasted Red Peppers

**\$17.00**

**Eggplant Roulades**

Cheese stuffed, Lightly Breaded, and served with a  
Tomato Basil Sauce and Herbed Cheese

**\$17.00**

**Grilled Salmon**

(Your choice of preparation style)  
Teriyaki Sesame, Lime Cilantro, Nut Encrusted or  
With a Mango and Pineapple Chutney

**\$20.00**

**Atlantic Rock Cod**

Served in a Shrimp and Lemon Scampi Beurre Blanc

**\$19.00**

**Tilapia**

(Your choice of preparation style)  
Romano, Pesto Encrusted or Floridian

**\$19.00 per person**

**Herb Encrusted Roasted Beef Tenderloin**

Served with Mushroom Shallot Demi Sauce

**\$Market Price**

\*All prices are subject to 22% Service Charge and 7% Sales Tax\*

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