

Evenings

AT THE PITTSBURGH FIELD CLUB

OPEN BAR-HOURLY *(price per person)*

| | 1 hour | 2 hours | 3 hours | 4 hours | Each Additional Hour |
|--------|--------|---------|---------|---------|----------------------|
| House | 17 | 34 | 44 | 56 | 9 each |
| Deluxe | 21 | 42 | 52 | 62 | 9 each |

HOST PAID BAR AVAILABLE *(on consumption)***CASH BAR AVAILABLE ON REQUEST****HOUSE BRANDS**

Please select two offerings from each category: Scotch, Gin, Whiskey, Vodka, Tequila, Rum, Cordials

Dewars, J&B Scotch, Johnny Walker Red, Beefeater, Bombay, Jim Beam, Crown Royal, Bulleit Bourbon, Bulleit Rye, Jack Daniels #7, Four Roses Bourbon, Canadian Club, Seagrams V.O., Tullamore Dew, Skrewball PB, Tincup, Firefly Sweet Tea, Stoli, Stoli Razzberry, Stoli Vanilla, Absolut, Deep Edy (any flavor), Titos, 1800 Tequila (blanco), Milagro Blanco, El Jimador, 1800 Tequila Reposado, Meyers Dark, Bacardi, Mt. Gay, Captain Morgan, Gosling's Dark, Kahula, Peach Schnaps, Campari, Bailey's Irish Cream, Contreau, Pucker, Disaronno Amaretto, Drambouie, Cr. De Cacao (dark), Cr. De Cacao (white), Crème de casis

House Wines: Canyon Road Cabernet and Merlot, La Terre Chardonnay, Pio Pinot Grigio; Sutter Home White Zinfandel, Indomita Sauvignon Blanc
Coors Light, I.C. Light, Yuengling, Heineken

DELUXE BRANDS

Please select two offerings from each category: Scotch, Gin, Whiskey, Vodka, Tequila, Rum, Cordials

John Walker Black, Chivas Regal, Bombay Sapphire, Tanqueray, Bluecoat, Grey Whale, Gentleman's Jack, Jim Beam Devils Cut, Four Roses SM, Batch, Knob Creek, Knob Creek Rye, Jameson, Kinsey Rye, Woodford Reserve, Resurgent, Resurgent Rye, Bradshaw, Basil Hayden, Boyd & Blair, Chopin, Casamigos, Casamigos Reposado, Mt. Gay Rum, Zaya 16 Year, Frangelico, Sambuca, Chambord

PREMIUM BRANDS

The MacCallan, Glemorangie, Laphroaig 10, Glenfiddich, Glenlivet, Lagavulin, Empress, Hendricks, Woodford Double Oak, Jack Single Barrel, Jefferson Reserve, Reb Breast, Angel Envy Bourbon, Angels Envy Rye, 1792 Bourbon, Belvedere, Grey Goose (any flavor), Don Julio 1942, Kirk & Sweeny, Grand Marnier, Marishino

House, Deluxe and Premium Brands Subject to Change to Comparable Brands

Prices may vary depending on specific drinks

MISCELLANEOUS BEVERAGE SELECTIONS

Soft Drink Station 3/person

All prices are subject to a 22 percent house charge and applicable tax.

All menus and pricing are subject to change.

Receptions

STATIONARY

- Jumbo Lump Crab Hoelzel *market price*
- Tortilla Chips & Salsa (per person) 4
- Homemade Kettle Chips and Caramelized Onion Dip (per person) 4
- Vegetable Crudit , Ranch Dip (per person) 5
- Spinach & Artichoke Dip, French Bread and Pita Chips (per person) 8
- Imported & Domestic Cheese Display (per person) 9
- Antipasti Display (per person) 9
- shaved Prosciutto, hot soppressata, pepperoni, mixed olives, pepperoncini, roasted marinated peppers, artichoke hearts, imported and domestic cheeses
- Pita crisp with Hummus, Roasted Pepper, and Scallion Garnish 5

HEAVY RECEPTION BUFFET

- Grilled Vegetables
- Two Chef Select Pastas
- Carved Ham and Roasted Turkey on Silver Dollar Rolls
- Imported & Domestic Cheese Display
- Antipasti Display
- Two Butlered Hors D'Oeuvres Included

29

Receptions

BUTLERED 3 per piece *Member*/4 per piece *Non-Member*

Hot Selections

Tempura Shrimp with Honey Siracha Aioli
Shrimp & Grits on Spoon with Tomato-Bacon Jam & Fresh Snipped Chives
Mini Blackened Fish Tacos with Napa Slaw, Pico de Gallo, & Cilantro Lime Aioli
Coconut Shrimp Bites with Orange Horseradish Sauce
Pecan Chicken Tenders with Honey Mustard Sauce
Vegetable Spring Rolls; Ginger-Orange Sauce
Sweet Chili Pork on Won-Ton Crisp
Sausage or Crab Stuffed Mushrooms
Franks in Blanket
Artichoke & Boursin Beignets
Bacon Cheddar Macaroni Blossoms
Tempura Chicken Lollipops, Sweet Chili Sauce
Spicy Beef Satay, Peanut Dipping Sauce
Mini Pierogies on Cocktail Fork
Raspberry Hoisin Duck on Goat Cheese Flatbread

Enhancement Hors D' Oeuvres (per piece)

Mini Beef En Croute 4
Mini Crab Cake 3
Baby Lamb Chops with Fig Jam 5
Scallops Wrapped in Bacon with Maple Pepper Glaze 4

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Receptions

BUTLERED 3 per piece/4 per piece *Non-Member*

Cold Selections

Vine Ripened Tomato Bruschetta with Pesto, Parmesan, & Garden Basil
Mini BLT Stacks on Brioche with Brown Sugar Bacon & Aioli
Tenderloin Crostini with Spicy Aioli, Arugula, & Parmesan
Brie Crostini with Fig & Pear Relish
Shrimp & Mango Ceviche in Tasting Spoon
Cherry Tomato Stuffed with Boursin Cheese
Tomato, Basil & Fresh Mozzarella with Balsamic Pipette
Buffalo Chicken Bruschetta
Prosciutto Wrapped Asparagus, Lemon Aioli
Summer Melon Wrapped in Prosciutto
Crispy Potato Pancakes, Sour Cream & Chives
Seared Ahi Tuna on Crispy Won-Ton Crisp
Watermelon, Feta, & Mint Skewers

Enhancement Hors D' Oeuvres (per piece)

Crab Hoelzel 4
Chilled Shrimp Cocktail 4
Lobster Macaroni & Cheese in Phyllo Cup 4

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Plated Dinner

Choice of Soup OR Salad
(Soup AND Salad available for additional fee)

Soups

Wedding Soup
Soup Du Jour
Vegetable Minestrone
Chicken Tortellini

Salads

Caesar Salad

Shaved Parmesan, Garlic Croutons and Caesar Dressing

Caprese Salad

Fresh Mozzarella & Vine Ripened Tomatoes with Artisanal Lettuces, EVOO, and Aged Balsamic Reduction

Spinach, Baby Field Greens & Roasted Beet Salad

Granny Smith Apples, Pickled Red Onion, Applewood Smoked Bacon, Artisanal Bleu Cheese & Cider Vin.

Leaves of Bibb Lettuce, Orange, and Ruby Red Grapefruit Salad

Chevre, Caramelized Walnuts, Shaved Bermuda Onion, & Lemon Poppysseed Dressing

Candied Watermelon Salad

Grape Tomatoes, Blueberries, Bermuda Onion, Feta Cheese, Artisan Greens, & Minted Citrus Vin.

Julienne Apple Salad

Bibb and Baby Greens, Sun-Dried Cranberries, Toasted Walnuts, Feta, Sherry Vin.

Entrée Selections

Choose Up to Three

Beef, Veal & Lamb

Char-Grilled New York Strip Steak 53/55 *Non-Member*
Pan-Seared Center-Cut Filet Mignon 58/61 *Non-Member*
Braised Boneless Beef Short ribs 43/47 *Non-Member*
Tomato-Tarragon Crusted Lamb Chops with Demi-Glace 65/68 *Non-Member*
Veal Scallopini with Demi-Glace 53/57 *Non-Member*

Seafood & Shellfish

“PFC” Virginia Spots 51/54 *Non-Member*
Pan Roasted Halibut with Lemon Beurre Blanc 53/55 *Non-Member*
Pistachio Crusted Atlantic Salmon with Lemon Beurre Blanc 53/55 *Non-Member*
Sesame-Soy Glazed Chilean Sea Bass 57/61 *Non-Member*
Broiled Maryland Crab Cakes with Chive Dijon Aioli 57/61 *Non-Member*
Trio of Crab-Stuffed Jumbo Shrimp with Lemon Beurre Blanc 53/55 *Non-Member*

Poultry & Pork

Pierre Breast of Chicken- Veloute Stuffed with Basil Pesto or Wild Mushroom 45/47 *Non-Member*
Maple Mustard Grilled Pork Tenderloin 48/51 *Non-Member*
Medallions of Chicken Salerno, Trio of Roasted Peppers, Crispy Prosciutto 45/48 *Non-Member*
Grilled Double-Cut Pork Chop, Apple-Cider Gastrique 47/48 *Non-Member*
Chicken Oscar- Bearnaise Medallions of Chicken Topped with Lump Crabmeat 45/50 *Non-Member*
Pork Tenderloin Medallions, Cranberry Demi-Glace 50/54 *Non-Member*

Vegetarian

Herbed Ricotta Cheese Stuffed Eggplant Roulade, Sautéed Garlic Spinach
& Grilled Portobello Mushroom 36/39 *Non-Member*
Grilled Vegetable & Phyllo Strudel, Smoked Tomato Coulis 36/39 *Non-Member*
Grilled Vegetable Napoleon with Balsamic Glace 36/39 *Non-Member*

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Basil Pesto Roasted Cauliflower Steak 36/39 *Non-Member*

Duo Entrée 12 upcharge
Add 5 Ounce Lobster Tail to any meal market price

Desserts

Choice of One

Warm Apple Tart, A la mode
Classic Tiramisu
Chocolate Layer Cake
Pecan Ball, Hot Fudge and Caramel Sauce
Lemon Chiffon Cake, Raspberry Sauce
Key Lime Pie
Berry Shortcake- Angel Food Cake Toppers with Berries & Vanilla Whipped Cream

Enhancement Desserts

New York Style Cheesecake, Graham Cracker Crust 4/person
Lemon Chiffon Cake 3/person
Flourless Chocolate Torte 3/person
Also included are rolls with butter, regular and decaffeinated coffee, iced tea, water, & herbal teas.
Soft Drinks can be added on for 2/person or based on consumption.

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Buffet

54/57 *Non-member*

Soups

Choice of One

Wedding Soup

Soup Du Jour

Vegetable Minestrone

Salads

Choice of Two

Caesar Salad

Shaved Parmesan, Garlic Croutons and Caesar Dressing

Caprese Salad

Fresh Mozzarella & Vine Ripened Tomatoes with Artisanal Lettuces, EVOO, and Aged Balsamic Reduction

Spinach, Baby Field Greens & Roasted Beet Salad

Granny Smith Apples, Pickled Red Onion, Applewood Smoked Bacon, Artisanal Bleu Cheese & Cider Vin.

Leaves of Bibb Lettuce, Orange, and Ruby Red Grapefruit Salad

Chevre, Caramelized Walnuts, Shaved Bermuda Onion, & Lemon Poppseed Dressing

Candied Watermelon Salad

Grape Tomatoes, Blueberries, Bermuda Onion, Feta Cheese, Artisan Greens, & Minted Citrus Vin.

Julienne Apple Salad

Bibb and Baby Greens, Sun-Dried Cranberries, Toasted Walnuts, Feta, Sherry Vin.

Entrées

Choice of Three

Beef

Sliced Garlic-Thyme Roast Sirloin, Wild Mushroom-Madeira Sauce

Braised Beef Short Ribs

Grilled Tournedos of Beef, Sauce Bordelaise

Pork & Poultry

Chicken Marsala

Pecan Crusted Chicken Breast

Parmesan-Chive Chicken Romano

Sliced Roast Pork Loin, Apples & Cranberries Demi-Glace

Seafood

Basil Grilled Salmon, Balsamic Glaze

Seared Atlantic Halibut with Lemon Beurre Blanc

Crab Cakes with Siracha Aioli

Maryland Crab Stuffed Sole, Lemon-Caper Sauce

Vegetarian

Quinoa Stuffed Peppers

Zucchini Parmesan

Bowtie Pasta Primavera

Penne Pasta Pomodoro

Accompaniments

Choice of Three

Herb Roasted Red Potato, Twice Baked Cheddar-Chive Potato, Whipped Potato, Dauphinoise Potato, Blended Wild Rice Pilaf, Bistro Vegetable Medley, Sautéed Green Beans-Caramelized Shallots & Grape Tomatoes, Blended Broccoli-

Cauliflower and Carrots.

Steamed or Grilled Asparagus 3/person

Chef's Choice Dessert

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Dinner Stations

Carving Stations

Citrus Roasted Turkey Breast 164/169 *Non-Member*

Maple Glazed Ham 120/124 *Non-Member*

Roasted Pork Loin 139/142 *Non-Member*

Prime Rib of Beef 384/389 *Non-Member*

Leg of Lamb 194/199 *Non-Member*

Roasted Tenderloin of Beef 284/289 *Non-Member*

All Carving Stations are served with Sauces, Appropriate Condiments & Assorted Rolls and Bread

All carving Stations require one Chef at an additional fee

Grilled Flatbread Station

Chef's Choice Assorted Flatbreads

12/14 Non-Member

Macaroni and Cheese Bar

Cavatappi Pasta, Variety of Cheeses, Mushrooms, Truffle Oil, Broccoli, Asparagus, Roasted Cauliflower,

Bacon, Ham, and Peas

Lobster Available for Additional Fee

16/18 Non-Member

Slider Station

Choice of 3: Beef, Turkey, Crab Cake, BBQ Pulled Pork Sliders, Cheesesteak Sliders

Served with Condiments and Homemade Seasoned Chips with Onion Dip

14/16 Non-Member

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Southwestern

Tortilla Chips and Salsa
Southwest Caesar with Chipotle Dressing, Manchego Cheese, Chili Croutons & Roasted Corn
Taco Bar & Fajita Bar
Spanish Rice and Corn Maque choux
Grilled Chicken or Monterey Jack Cheese Quesadilla's
28/31 *Non-Member*

Italian Station

Choice of Two:
Antipasti Salad
Classic Caesar Salad
Garden Tossed Salad
Choice of Three:
Meat and Cheese Lasagna or Vegetable Lasagna
Penne Pasta Bolognese
Tortellini Chicken Carbonara
Bowtie Primavera
Linguini with Pesto Cream
Mussels Scampi

**Accompanied with Garlic Bread sticks, Shaved Parmesan Cheese, and Flavored Olive Oils*
***Add Grilled Italian Sausage or Meatballs Marinara 4/person*

28/31 *Non-Member*

Dessert Stations

“PFC” Assorted Gourmet Cookies
20 dozen
Macaroons 24 dozen
Iced Sugar Cookie 24 dozen

Assorted Mini Desserts

Choice of Five
Éclairs, Cream Puffs, Lady Locks, Lemon Squares, Brownie Bites,
Petite Fours w/Flowers, Raspberry & Apricot Bars, Pecan Diamonds,
Napoleons, Mini Cupcakes, Mini Fruit Tarts,
Chocolate & Vanilla Mousse Cups, Assorted Mini Cheesecakes
11/person

Chef's Choice Cakes/Pies

9/person
Add 3/person for Ice Cream

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