



# EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



# Beverages

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<b>STARBUCKS COFFEE SERVICE</b> (includes regular, decaf and assorted teas)	4.59
<b>DASANI CANNED WATER</b>	2.50
<b>SPARKLING WATER</b>	4.59
<b>CELSIUS SPARKLING ENERGY WATER</b> (orange, wild berry, arctic vibe)	2.99
<b>ASSORTED SODAS</b>	2.50
<b>ASSORTED TROPICANA JUICES</b>	2.70
<b>ASSORTED BUBLY WATERS</b>	3.40
<b>ENERGY DRINKS</b>	5.25
<b>FRESH BREWED ICED TEA OR LEMONADE</b>	2.40
<b>INFUSED WATER</b>	1.70
<b>EXECUTIVE COFFEE SETUP</b> (Starbucks coffee, decaf and a selection of loose teas, flavored sugars, fresh lemons, honey spoons, simple syrups, juice and infused water. )	9.35



# Breakfast



**CONTINENTAL** 21.  
Mini muffins, scones and pastries with butter, and fruit preserves, seasonal fresh fruit, Starbucks coffee, decaf and selection of teas, juice and canned water

**CLASSIC HOT BREAKFAST** 23.  
Cage-free scrambled eggs, home fries, bacon, seasonal fresh sliced fruit, Starbucks coffee, decaf and selection of teas, juice and canned water

**AVOCADO TOAST BAR** 22.  
Toasted crostini & bagels, avocado, pickled red onions, roasted tomato, smoked salmon, feta, sliced olives, olive oil, sea salt, Starbucks coffee, decaf and selection of teas, juice, and canned water

**BREAKFAST SANDWICHES** 17.  
Select two flavors:  
- Egg and cheese croissant  
- Sausage, egg and cheese croissant  
- Ham, egg and cheese on English muffin  
- Egg and cheese on wheat muffin  
Served with seasonal fresh fruit, Starbucks coffee, decaf, a selection of teas, and canned water

**THREE RIVERS BUFFET BREAKFAST** 31.19  
Cage-free scrambled eggs, home fries, bacon, buttermilk pancakes, mini muffins and pastries, seasonal fresh fruit, Starbucks coffee, decaf and selection of teas, juice, and canned water

**SMOOTHIE BAR** 19.  
Pitchers of our blended smoothies including strawberry banana, blueberry vanilla yogurt, raspberry coconut. Assorted mini muffins & scones, butter, fruit preserve, canned water.

**EXECUTIVE COFFEE SETUP** 9.5  
Starbucks coffee, decaf and a selection of loose teas, flavored sugars, fresh lemons, honey spoons, simple syrups, juice and infused water.

**BREAKFAST CHARCUTERIE** 13.5  
Dried fruit, cheddar, brie, hard boiled eggs, candied bacon, shaved turkey, salami, grapes, fruit preserves & croissants

**STUFFED BISCUIT BOARD** 11.5  
Choose from an assortment of stuffed biscuits, shaved ham, pimento cheese, candied bacon, & spreads

**ASSORTED BAGELS** 6.  
Served with butter, cream cheese and fruit preserves

**DONUTS & COFFEE** 10.5  
Starbucks coffee, decaf and selection of teas and an assortment of plain & filled donuts

**MINI EGG STRATA & WRAPS** 18.  
Select two flavors:  
- Spinach and parmesan strata  
- Caramelized onion and ham strata  
- Egg and cheese wrap  
- Southwestern sausage wrap  
- Peppers, egg and spinach wrap  
Served with fresh fruit and Starbucks coffee, decaf, a selection of teas, and canned water

## ADD-ONS

**ASSORTED GREEK YOGURT CUP** 3.65

**SEASONAL FRUIT** 3.65

**ASSORTED COLD CEREALS + MILK** 4.15

**INDIVIDUAL YOGURT PARFAIT** 5.95

**HARD BOILED EGGS** 2.29



# Deli

## Boxed Lunches

Priced per person, minimum 10 guests. Served with canned water.

**EXECUTIVE BOXED LUNCH** 17.5  
Mini muffins, scones and pastries with butter, and fruit preserves, seasonal fresh fruit, Starbucks coffee, decaf and selection of teas, juice and canned water

**BOXED LUNCH** 15.5  
Cage-free scrambled eggs, home fries, bacon, seasonal fresh sliced fruit, Starbucks coffee, decaf and selection of teas, juice and canned water

## Lunch Platters

**MINI SANDWICHES** 17.  
Selection of two mini sandwiches, choice of side salad, Baker's chips and cookies

**ARTISAN SANDWICHES AND WRAPS** 22.  
Selection of three sandwiches or wraps, choice of side salad, Baker's chips and cookies

**BUILD YOUR OWN DELI** 19.  
Variety of deli meats and cheeses, roasted vegetables, lettuce, tomato, condiments, artisan bread served with choice of side salad, Baker's chips or cookies

## Deli and Side Salad Selections

### MINI SANDWICHES

- Caprese
- Turkey BLT
- Chicken Salad
- Tuna Salad
- Ham And Swiss

### ARTISAN SANDWICHES

- Turkey Club
- Caprese Chicken
- Roast Beef, Cheddar, Horseradish
- Italian Hoagie
- Ham & Swiss

### ARTISAN WRAPS

- Roasted Veg & Hummus
- Blackened Chicken Caesar
- Buffalo Chicken Wrap
- Antipasto

### SIDE SALAD:

- Caesar
- Greek Salad
- Dijon Roasted Potato Salad
- Pesto Pasta Salad
- Garden Salad





# Platters

## Salads

Priced per person, minimum 10 guests.  
Served with canned water.

### **SALAD BOXED LUNCH** 17.5

Choice of two salads with dressing on the side.  
Served with chips, cookie and whole fruit

#### **SALAD CHOICES:**

- Chef
- Chopped Cobb
- Chicken Caesar
- Garden Salad

#### **ADD:**

- Ginger Sesame Tofu +5.5
- Lemon Pepper Chicken +7.
- Herb Roasted Salmon +8.
- Rosemary Grilled Shrimp Skewers +8.

#### **DRESSING CHOICES:**

- Italian
- Caesar
- Balsamic Vinaigrette
- Ranch
- Blue Cheese

## Salad Platters

Choice of 3 salads. 23. per person, minimum 10 guests

### **CHICKEN CAESAR**

Romaine lettuce, parmesan cheese, croutons,  
caesar dressing

### **GREEK SALAD**

Feta cheese, red onions, tomato, cucumber, olives,  
romaine lettuce, herb vinaigrette

### **GARDEN SALAD**

Cherry tomato, carrot, cucumber, ranch & balsamic

### **ANTIPASTO SALAD**

Salami, banana peppers, olives, red onion, Havarti  
cheese, roasted peppers, Italian vinaigrette

### **SPINACH SALAD**

Sunflower seeds, goat cheese, bacon, dried cherries,  
red onion, lemon herb vinaigrette

### **TACO SALAD**

Shredded iceberg lettuce, cheddar cheese, tomato,  
sour cream, salsa, guacamole

Family-style salad served with herb grilled pita bread  
& canned water.

#### **ADD:**

- Ginger Sesame Tofu +5.5
- Lemon Pepper Chicken +7.
- Herb Roasted Salmon +8.
- Rosemary Grilled Shrimp Skewers +8.





# Pizza

House made rustic large pizzas, cut into 8 slices per pizza.

**FOUR CHEESE** 22.  
Mozzarella, provolone, parmesan, cheddar

**MUSHROOM** 23.  
Mozzarella, fresh mushrooms

**PEPPERONI** 23.  
Mozzarella, crushed tomatoes, pepperoni

**MARGHERITA** 24.  
Fresh mozzarella, Roma tomatoes, fresh basil

**THE WORKS** 25.  
Italian sausage, red onions, bell peppers, black olives, mozzarella cheese, pepperoni

**THE WORKS** 28.  
Up to 5 toppings and your choice of cheese and sauce, make it the way you like it!

**SIDE SALADS**  
Garden 3.2 per person  
Caesar 3.5 per person  
Antipasto 4.5 per person  
Greek S 4. per person

## ADD SOME SPARKLE TO YOUR LUNCH

**PREMIUM SPARKLING WATER** 4.5

**SOFT DRINKS** 2.5

## SWEET TOOTH

**FRESH BAKED COOKIES** 3.

**ASSORTED DESSERT BARS** 4.99





# Create

## Ambient Lunch Buffet

49.15 per person  
10 person minimum

### SMOKEHOUSE BARBEQUE 28.5

Southern-style bacon green beans, macaroni and cheese, creamy coleslaw, corn bread, BBQ sauce.

Choice of two proteins:

Smoked BBQ tofu, pulled chicken, pulled pork or smoked brisket

### TACOS 23.9

Grilled peppers & onions, citrus chicken, carnitas, seasoned beef, red rice, pico de gallo, salsa roja, shredded lettuce, cheddar cheese, sour cream and jalapenos with corn and flour tortillas. Served with house made tortilla chips

### POWER RICE BOWL 23.

Chef's selection of fresh seasonal roasted & pickled vegetables, brown & white rice with green goddess, carrot sesame ginger, and sweet soy sauces.

Choice of two proteins:

Ginger sesame tofu, herb grilled chicken, lemon herb salmon, rosemary grilled shrimp

### THE PITTSBURGH CLASSIC 23.

Loaded capicola, turkey, & corned beef sandwiches served on Breadworks sourdough bread, piled high with sweet & sour slaw & fries. Served with ranch Baker's chip and house baked cookies

### ITALIAN MADE 25.

Pasta with Bolognese sauce, house garlic bread and Caesar salad with beef & pork meatballs and parmesan & herb crusted chicken.

### MEDITERRANEAN GRAZE 25.

Grilled pita, classic hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, Greek salad and tabbouleh served with chicken souvlaki & lamb and beef gyro

### ITALIAN DELI 23.

Open face focaccia sandwiches; capicola with banana peppers, onions, & provolone cheese & shaved ham, salami, tomato & mozzarella cheese. Served with Italian greens salad, and a cucumber, tomato, basil salad tossed in herb vinaigrette.



# Specialty Lunch Menu

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*31. per person, 20 people minimum, served with  
canned water, house baked cookies & dessert bars*

## SELECT TWO SPECIALTY SALADS:

Spinach salad with goat cheese, pickled red onions,  
sunflower seeds, caramelized apples, white balsamic  
vinaigrette

Insalata mista with roasted tomato, artichokes, roasted  
red onions, olives, & shaved parmesan, garlic herb  
vinaigrette

Quinoa & roasted vegetable salad with feta, arugula,  
lemon herb vinaigrette

Garden salad with tomato, cucumber, carrot, and ranch  
and balsamic dressings

Greek salad with feta, olives, cucumber, tomato, and a  
Greek vinaigrette

Classic Caesar salad with focaccia croutons, shaved  
parmesan, & Caesar dressing

## SELECT TWO SPECIALTY ENTRÉES:

Lemon chicken, capers, parsley, white wine, and lemon  
zest

Seared salmon, mustard cream sauce

Lemon & herb crusted cod with mint pea puree

Parmesan & herb crusted chicken breast with a red  
pepper parmesan cream

Marinated flank steak with shallot rosemary demi

Pork Milanese with lemon brown butter & fried sage

## SELECT ONE SPECIALTY SIDE:

Oven roasted cauliflower with lemon Dijon butter

Garlic butter mashed potato

Roasted asparagus & broccoli rabe

Oven roasted parsnips with a bacon herb brown  
butter

Wild mushroom & rosemary potato hash

Squash & parmesan "fried" rice





# Snack Break

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## Snacks

<b>AM SNACK PACK</b> Protein bars, breakfast bars and whole fruit	<b>10.39</b>
<b>PM SNACK PACK</b> Energy bars, kettle corn and mixed nuts	<b>10.39</b>
<b>ASSORTED PREMIUM CHIPS</b>	<b>3.5</b>
<b>VEGETABLE CRUDITE CUP</b> Cucumber, pepper, snow peas with ranch	<b>5.2</b>
<b>COOKIES AND BROWNIES</b>	<b>4.59</b>
<b>FLAVORED POPCORN</b> Pick two: butter, ranch, chocolate smothered, sriracha butter, or buffalo style	<b>9.</b>

## Themed Breaks

<b>MEDITERRANEAN BREAK</b> Roasted red pepper and plain hummus with grilled pita, fire roasted eggplant baba ghanoush, cucumbers, roasted red peppers, and kalamata olives; includes assorted sodas and water	<b>14.55</b>
<b>BALLPARK BREAK</b> Warm baked pretzel sticks, cheese sauce, spicy mustard, hot dog sliders assorted sodas and water	<b>13.5</b>
<b>DIM SUM BREAK</b> Pork pot stickers, vegetable egg rolls, pot sticker sauce, soy sauce, pickled vegetables, coconut rice pudding assorted sodas and bottled water	<b>13.5</b>
<b>THE ITALIAN DIP</b> House made bread sticks & garlic knots basted in garlic parmesan butter, served with marinara & brown sugar icing dips, antipasti cups, and assorted sodas and water	<b>11.5</b>





# Celebration

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Priced per person  
Minimum 10 guests

## HOUSE MADE CHIPS & SALSA

-Add guacamole  
-Add queso

7.5  
2.6  
2.09

## BAKER'S CHIPS AND DIPS

Pick two:

-Creamy caramelized onion  
-Roasted red pepper hummus  
-Bacon cheddar ranch dip  
-Creamy spinach artichoke dip

8.6

## SLIDERS

Pick three:

-Meatball provolone  
-BBQ pulled pork  
-Buffalo blue chicken  
-mini burgers  
-Caprese with balsamic  
-BBQ brisket  
-Marinated vegetable & cheese herb spread

10.39

## CHARCUTERIE

Assorted meats and cheeses, roasted vegetables, marinated olives, candied nuts & toasted crostini

10.39

## SUSHI

Please allow 72 hours pre-order. Spicy tuna, BBQ tofu, vegetable roll, spicy shrimp tempura, Boston roll

10.5 per roll

## FRUIT & CHEESE TRAY WITH CROSTINI 9.35

Seasonal sliced fruit, assorted artisan cheeses

## ASSORTED FLATBREADS

7.8

Choice of 2 flatbreads:

-Tomato, basil, mozzarella  
-Buffalo chicken, blue cheese, ranch drizzle  
-Capicola & ricotta, roasted red pepper, parmesan  
-Roasted chicken, roasted onions, cheddar, BBQ sauce





# Celebration

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## Reception Packages

### UNWIND

**34 per person** (minimum 25 guests)

House red and white wine  
Heineken, Stella, Yuengling and Michelob ultra,  
canned water, spiced mixed nuts, wasabi peas

### RELAX

**57 per person** (minimum 25 guests)

House red and white wine  
Heineken, Stella, Yuengling and Michelob ultra,  
canned water, spiced mixed nuts, wasabi peas

### Stationed

Crisp tortilla chips, black bean and corn salsa,  
pico de gallo, pineapple salsa and homemade  
guacamole

### CASUAL

**68 per person** (minimum 25 guests)

House red and white wine  
Heineken, Stella, Yuengling and Michelob ultra,  
canned water, spiced mixed nuts, wasabi peas

### Stationed

Imported & domestic cheese board &  
roasted garlic hummus, eggplant caponata,  
artichoke and roasted peppers, pita  
bread, & crostini  
Choice of 3 hors d'oeuvres

### CONTEMPORARY

**80 per person** (minimum 25 guests)

House red and white wine  
Heineken, Stella, Yuengling and Michelob ultra,  
canned water, spiced mixed nuts, wasabi peas

### Stationed

Imported & domestic cheese board & assorted  
crudité with hummus and ranch

*All cocktail reception packages include a  
bartender. Additional bartender & service staff  
available upon request.*





# Celebration

## Passed Hors D'oeuvres Selections

*Passed or stationed*

*All prices listed are per person*

### **HOT**

Chimichurri flank steak beef skewers with roasted pepper crema 6.25

Parmesan shrimp tartlets in phyllo cup 5.75

Vegetable spring roll with sweet soy dipping sauce 5.75

Pork pot stickers, sweet thai chili sauce 5.2

Mini crab cakes with cilantro lime aioli 9.35

Smoked brisket tartlet 5.7

Crab rangoon style stuffed mushrooms 5.2

Arancini stuffed with roasted tomato, basil, mozzarella 5.7

Mini taco, braised pork, vinegar slaw, queso fresco 5.7

Polpettes, mini beef and pork meatball with marinara, toasted crostini 5.7

Beef & cheddar hand pies 5.7

### **COLD**

Classic bruschetta, house made ricotta, roasted cherry tomato, Balsamic 4.69

Spinach feta bites in phyllo cup 4.69

Puff pastry topped with goat cheese, tomato pesto, and caramelized onion 4.69

Ham & cheese biscuit stacks 5.2

Charcuterie cup, salami, cheese, olive & artichoke skewer 6.25

Shrimp cocktail spoon, cocktail sauce, micro greens 6.25

Everything avocado toast crostini, pickled red onions, feta 5.2

Mini crab cornbread muffins, sweet cream butter 5.2

Pita crostini with braised lamb, green goddess sauce 5.7

Mini lobster rolls with chive 9.35

Buffalo chicken & blue cheese in crispy pastry 5.2



# Cake Celebration

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Create your own cake! Select cake flavor, filling, topping and inscription. Request requires minimum 72-hour notice.

## CUSTOM

Fillings:

Buttercream, chocolate, strawberry, raspberry, lemon

Frosting:

Buttercream or fudge

Cake:

Chocolate, yellow, marble white, red velvet

## CAKE SIZES

(Serves 14-18 guests).....\$73.  
12" round cake .

(Serves 30-60 guests).....\$130.  
Half sheet

(Serves 60-72 guests).....\$178.  
Full sheet





# Catering Policies

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## HOW IT WORKS

Catering orders will include all necessary smallware and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

## LAST-MINUTE ORDERS

We ask for a 48-hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for last-minute needs and we will make every effort to accommodate them.

## CANCELLATIONS

If within 24 hours of event, host is charged up to 100% of event costs. If outside 48 hours of event, host is charged approximately 50% of event costs.

## SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

## PAYMENT

All charges are applied to cost centers. All credit card and check payments must be completed on the day of the event. Non BNY customer invoices are charged to host's cost center. When payment is made, the host's cost center is credited back. Full payments are due within 30 days or interest charges apply as per BNY and Compass contract details.

## SALES TAX

All sales are subject to 8.875% sales tax.

## TAX-EXEMPT CERTIFICATES

All tax-exempt certificates must be provided 72 hours in advance.

## CUSTOM SELECTIONS AVAILABLE

Contact chef jeremy voytish  
(412) 234-3547 | [jeremy.voytish@bny.com](mailto:jeremy.voytish@bny.com) | [jeremy.voytish@compass-usa.com](mailto:jeremy.voytish@compass-usa.com)