

The Engineers' Society of Western Pennsylvania

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The Engineers' Society of Western Pennsylvania has provided a forum for the professional development and club facilities for the social interaction of its members for more than 125 years. ESWP is a non-profit volunteer professional association chartered to advance the professions of engineering, architecture and applied sciences through educational programs, technical activities, public service participation and social events. ESWP is proud to support the needs of business, industry and education in Western Pennsylvania.

1. Menu price quotations are contingent upon the original planned attendance. All food and beverage and services are provided by ESWP and no food and beverage is permitted to be brought in to the Club. Should a significant decrease or increase in planned attendance occur, the Club reserves the right to renegotiate prices for food, beverage, service and/or rental charges and change room assignments. Price quotations are guaranteed for six months unless otherwise stated.
2. Room rental charges are; weekdays of at least \$250 for morning and afternoon functions, \$500 for evening functions and weekend events; and are based on room assignments and catering services provided. The room rental charge will be reduced for the regular monthly membership meetings, luncheons or dinners of the ESWP Membership or ESWP Affiliated Technical Societies.
3. The guaranteed number of guests for evening or weekend events is a minimum of 40. A choice of entrees is available for groups of twenty or more. Maximum of three entrees, please.
4. **Banquet meal attendance must be definitely specified three (3) business days in advance of the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. The Club will be prepared to serve 5% over the guaranteed number of guests.**
5. A service charge of 18% will be added to the account for all food, beverage and room rental amounts. Pennsylvania state sales tax of 7% will be added to all food service charges. Bar pricing varies and is subject to the 7% Allegheny County Drink Tax.
6. ESWP has state-of-the-art Audio-Visual Equipment available for rental; including a/v set up package (\$100 includes screen, cart, extension cord), flipcharts (\$25), overhead projector (\$35), tv/dvd combinations (\$35), laptop computers (\$75), and lcd projectors (\$150).

[Banquet Policy 01/11]



BREAKS

MEETING PLANNER PACKAGE

MORNING BREAK OF Coffee, Tea, Decaf, Juice and Danish

MID MORNING REFRESH OF Coffee, Tea, Decaf

AFTERNOON BREAK OF Coffee, Tea, Decaf, Sodas, Cookies & Brownies

\$10.95 per person

AFTERNOON BREAKS

THE ISLAND BREAK

Seasonal Fresh Fruit, Asst Muffins, Juice,
Coffee, Tea, Decaf
\$6.95 per person

THE HEALTH BREAK

Crunchy Granola Bars, Fresh Fruit,
Iced Tea and Lemonade
\$6.50 per person

PIZZA PARTY

Pizza, Nachos and Salsa, Potato Chips,
Pretzels, Iced Tea, Assorted Sodas
\$7.95 per person

MILK AND COOKIES

Large Cookies and Brownies, Fresh
Fruit & Berries, Whole and Skim Milk,
Coffee, Tea, Decaf, Assorted Sodas
\$7.50 per person

BREAKFAST

CONTINENTAL BREAKFAST

Danish and Pastries, Bagels and Cream Cheese, Preserves and Butter,
Sliced Fresh Fruit Platter, Coffee, Tea, Decaf, Chilled Juices

\$9.25 per person

BREAKFAST BUFFET

(25 or more Guests required)

Fresh Sliced Fruit, Assorted Breakfast Pastries, Scrambled Eggs, Crisp Bacon Strips,
Golden Brown Sausage, Breakfast Potatoes, Butter and Preserves, Chilled Juice

\$13.95 per person

PLATED BREAKFAST

\$13.50 person

TRADITIONAL

Farm Fresh Scrambled Eggs, Served with
choice of Bacon or Sausage, Breakfast Potatoes
and Toast with Fruit Garnish

THICK CUT CINNAMON FRENCH TOAST

Served with choice of Bacon or Sausage, Home Fries
and warmed Apricot Maple Syrup with Fruit Garnish

COTTAGE CHEESE BLINTZES

With Fruit Sauce, Home Fries and Bacon or Sausage

HUEVOS RANCHEROS

Southwestern style Scrambled Eggs with Hot
Sausage, English Muffin and Home Fries

Coffee, Tea, Decaf Coffee and Chilled Juice Served with all Breakfasts

All prices quoted are subject to 7% Tax and 18% Gratuity

LUNCHEON ENTREES

Chicken Chorizo	\$16.95
Boneless Breast of Chicken with Chorizo Sausage, Peppers, Monterey Jack Cheese and Creole Cream	
Chicken Vesuvio	\$16.95
Saute Mushrooms, Caramelized Onion, Shallot Butter and Emmenthaler Swiss	
Chicken Gamberi	\$16.95
Saute Chicken topped with Jumbo Shrimp, Spinach, Tomato and Mozzarella	
Veal Scallopini a Provolone	\$17.95
Layered Veal with Dijon Mustard, Sliced Tomatoes and melted Provolone	
Virginia Spots	\$17.95
Broiled English Style with Lemon Butter Sauce	
Chilean Sea Bass	\$17.95
Topped with Seasoned Spinach, Tomato Bruschetta, Bel Paese Cheese and Lemon Butter	
Rigatoni Primavera	\$15.95
Fresh Seasoned Vegetables, Garlic, Butter Sauce and Shredded Italian Cheeses	
New York Sirloin Capri	\$17.95
8 oz. Center Cut, grilled and topped with Button Mushrooms, Roast Peppers and Horseradish Cheese	
Bistella Florntine	\$17.95
Ribeye Steak with Spinach, Mushroom Duxelle and Swiss Cheese	

DINNER ENTREES

Grilled New York Strip Steak Carbonara	\$25.95
Sweet Sausage, Bacon, Mushrooms and Romano Cream	
Chicken Caprese	\$25.50
Grape Tomato, Spinach, Garlic and Melted Buffalo Mozzarella	
Chicken Saltimbocca	\$25.95
Layered with Prosciutto Ham, Mushrooms and Melted Swiss Cheese	
Veal Spinaci	\$24.95
Veal Medallions with Spinach, Crispy Leeks, Mozzarella and Cream	
Shrimp Cakes	\$25.95
Pan seared and topped with Lobster Cream Sauce	
Virginia Spots	\$24.95
Broiled English Style with Lemon Butter Cream Sauce	
Horseradish Crusted Salmon	\$25.95
With Scallions and Honey Mustard Sauce	
Chicken Medittarenean	\$25.95
Artichoke Hearts, Peppers, Capers, Tomato. Olive and Feta Cheese Sauce	
Filet Mignon Medallions (mr)	\$24.50
Topped with Artichoke Hearts	

Above Entrees are served with Fresh Garden Salad, Assorted Rolls & Butter, Coffee, Decaf, Tea & Iced Tea and Chef's choice of Starch, Vegetable and Dessert.

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HORS D'OEUVRES

Cold Hors d'Oeuvres

(per 50 pieces)

Toast Rounds with Hummus and Olive Tapenade	\$125.00
Cashew Chicken Salad on Croutons	\$125.00
Plum Tomatoes with Tuna Salad and Capers	\$125.00
Smoked Salmon Croissantwich.....	\$125.00
Iced Jumbo Shrimp.....	\$175.00
Tuscan Style Antipasto Platter.....	\$175.00
Bar Cheese Roulade with Assorted Crackers.....	\$125.00
Domestic & Imported Cheese Board	
With Fruit, Bread and Crackers (serves 50 people).....	\$175.00
Raw Vegetable with Dip (serves 50 people).....	\$150.00

Hot Hors d'Oeuvres

(per 50 pieces)

Artichoke Hearts Parmagiana	\$150.00
Stuffed Mushrooms with Crabmeat.....	\$175.00
Stuffed Mushrooms with Sausage.....	\$150.00
Toasted Ravioli Espanola	\$150.00
Swedish or Jack Daniels Meatballs.....	\$125.00
Mini Beef Wellingtons.....	\$175.00
Spinach and Feta Cheese Puffs	\$150.00
Potato Skins with Bacon, Cheddar and Chives	\$125.00
Cocktail Spring Rolls	\$150.00
Jalapeno Cheddar Poppers	\$150.00
Smoked Chicken Quesadillas.....	\$175.00
Fried Provolone with Marinara.....	\$150.00
Chicken Satay with Peanut Sauce.....	\$150.00
Sauerkraut Balls with Hopsy Sauce	\$125.00
Chicken Enchiladas with Cheese and Salsa.....	\$150.00
Assorted Mini Quiche	\$125.00

Specialty Items

*Roast Tavern Ham	\$5.00 per person
*Smoked Turkey Breast	\$5.00 per person
*Roast Top Round of Sirloin	\$5.00 per person
*Corned Beef Brisket.....	\$5.00 per person
Imported Pasta with Four Sauces	\$5.00 per person
Warmed Spinach Asiago Dip with Crackers.....	\$3.50 per person

** Carved Items Require a Chef's Attendant at \$50.00*

**Served with Four Sauces and Silver Dollar Rolls*

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BUFFETS

ENTREES

Chicken Parmagiana Salmon with Lobster Sauce Roast Beef Bordelaise
Scrod English Style Roast Pork Chicken Scaloppini
Chicken Florentine Manicotti Flank Steak Stroganoff Stuffed Shells

SALADS

Tossed Green with Three Dressings Caesar Salad Yukon Potato Salad
Cashew Chicken Salad Macaroni Salad Cole Slaw Fresh Fruit Display

VEGETABLES AND STARCHES

Garlic Mashed Potato Parsley Redskins Au Gratin Potato Rice Pilaf
Broccoli Polonaise Fresh Vegetable Medley Orzo with Garlic and Butter
Horsy Carrots Corn O'Brien

All Buffets include Cookies and Brownies, Rolls and
Butter, Coffee, Tea, Decaf, Iced Tea

BUILD YOUR OWN BUFFET

(choose from above list)

	<i>LUNCH</i>	<i>DINNER</i>
<i>2 Entrees, 2 Salads, 2 Vegetables/Starches</i>	<i>\$16.95</i>	<i>\$24.95</i>
<i>3 Entrees, 3 Salads, 3 Vegetables/Starches</i>	<i>\$18.95</i>	<i>\$27.95</i>

DELI BUFFET

Lunch - \$15.95 Dinner - \$20.95

*Pasta Salad Cole Slaw Potato Salad
(choice of 2)*

Assorted Breads and Rolls

Deli Platter with Four Sliced Meats

Cheese Platter with Three Sliced Cheeses

Complete Relish Tray with Condiments

Cookies and Brownies

Add One Hot Entrée - \$1.50pp

Add Soup - \$1.50pp

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