

The Engineers' Society of Western Pennsylvania

**337 Fourth Avenue
Pittsburgh, PA 15222
Phone: 412-261-0710
Fax: 412-261-1606**

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.

Banquet Policy

1. Menu price quotations are contingent upon the original planned attendance. 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; weekdays of at least \$100 for morning and afternoon functions, \$250 for evening functions, and \$500 for weekend events (Friday Night, Saturday or Sunday) are based on room assignments and catering services involved. The room rental charge will be reduced for the regular monthly membership meetings, luncheons or dinners (guarantee of 40 or more guests) of ESWP Membership or 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 subject to the 7% County Alcohol Tax.
6. ESWP has state-of-the-art Audio-Visual Equipment available for rental, including flipcharts (\$25), overhead projector(\$35), tv/vcr combinations(\$35), laptop computers (\$75), and lcd projectors(\$150).

[Banquet Policy 01/10]



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 ala Riene	\$15.95
Mushroom Duxelle Provolone and Champagne Cream	
Chicken Asiago	\$15.95
Artichoke and Asiago Cheese Stuffing with melted Provolone and Tomato Cream Sauce	
Kung Pao Chicken	\$15.95
Boneless Breast with Spicy Plum Sauce	
Chicken Provencal	\$15.50
Tomato Basil Vinaigrette, Feta Cheese and melted Mozzarella	
Chicken Caribbean	\$15.50
Jerk Seasoning and Apricot Mango Chutney	
Pasta Corvo	\$14.95
Diced Tomatoes, Shrimp, Artichoke Hearts, and Asiago Cheese Sauce	
Pasta Florentine	\$14.95
Diced Chicken, Prosciutto, Romano, and Spinach Cream Sauce	
Pasta Creole	\$14.95
Diced blackened Chicken, Sausage, Peppers, and Tomato Creole Sauce	
Pasta Carbonara	\$14.95
Sweet Sausage, Bacon, sliced Mushrooms, Cream, and Romano	
BBQ Steak Salad	\$14.95
Julienne of Sirloin, FF's, shredded Cheeses, and assorted Garnishes	
Original Chicken Salad	\$14.95
House Favorite with French Fries, Shredded Cheeses and Assorted Garnishes	
All American Classic	\$14.95
Julienne of Roast Turkey, American Cheese, Bacon, hard cooked Egg, and Assorted Garnishes	
Shrimp Caesar BLT	\$14.95
Crisp Romaine, Baby Shrimp, Tomatoes, Croutons, Bacon, and Creamy Caesar Dressing	
Veal Piccata	\$15.95
Tender Veal sautéed with Lemon Caper Cream Sauce	
Tournadoes of Filet Mignon	\$16.95
Broiled Filet with Mushroom Champagne Sauce	
Pork Cutlet Provolone	\$15.50
Sautéed with Dijon Mustard, Tomatoes, and melted Provolone	
NY Sirloin Au Poivre	\$15.95
With Cracked Black Pepper and Sauce Béarnaise	
Veal Florentine	\$15.95
Layered with Creamy Spinach, Prosciutto and melted Swiss	
Virginia Spots	\$15.50
Our All-time Favorite, English Style with Lemon Butter Cream Sauce	
Black Sea Bass Filets	\$15.50
Cajun grilled with Peppers and Sauce Creole	
Cashew Crusted Salmon Filets	\$15.95
Broiled and topped with Peanut Satay Sauce	
Maryland Crab Cakes	\$15.50
Pan seared and smothered in Lemon Cream	
Tilapia Filets	\$15.50
Broiled and topped with a Lobster Cream Sauce	

DINNER ENTREES

<i>Tournadoes of Filet Mignon</i>	\$25.95
With Boursin Cheese and Port Wine Reduction	
<i>Cashew Crusted Salmon</i>	\$25.50
With Peanut Satay Sauce	
<i>Chicken Asiago</i>	\$25.95
Artichoke & Asiago Cheese Spread and melted Provolone	
<i>Boneless Pork Medallions</i>	\$24.95
Grilled and topped with Spicy Plum Sauce	
<i>Blackened Sea Bass Filets</i>	\$25.95
With Baby Shrimp and Sauce Creole	
<i>Grilled NY Sirloin Steak</i>	\$25.95
With Eggplant Bruschetta and melted Smoked Provolone	
<i>Chicken Rubini</i>	\$24.50
Bleu Cheese, Mushrooms, and Pine Nut Stuffed with Provolone Cheese	
<i>Virginia Spots</i>	\$24.95
Our All Time Favorite, English Style, with Lemon Butter Cream Sauce	
<i>Veal Oscar</i>	\$25.95
Sautéed Veal Scaloppini with Maryland Crab, Asparagus, and Lemon Cream Sauce	
<i>Broiled Scallops n Shrimp</i>	\$25.95
With Herb Butter and Polonaise Bread Crumbs	
<i>Chicken Baradi</i>	\$24.50
Layered with Tomato Basil Vinaigrette, Peppered Bacon, and Boursin Cheese Sauce	
<i>Veal Pugliese</i>	\$24.95
Sautéed with Cream, Tomato, Caper Garlic, and Anchovy Sauce	
<i>Ahi Tuna Steak</i>	\$24.95
Char grilled medium rare and topped with Spicy Mango Habanera	
<i>Tenderloin of Beef Di Saronna</i>	\$25.95
With sautéed Peppers and Amaretto Cream Sauce	
<i>Chicken Abruzze</i>	\$24.95
Spinach, Artichoke, and Mushroom Mousse rolled in a boneless Chicken Breast with Tomato Basil Cream	

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.

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

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 Horsy 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*

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

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

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