

EVENT CATERING MENU

uild Your Own Menu

Available as a buffet, or plated and served. (Minimum 25 people for all buffets.)

All lunch and dinner menus include freshly brewed coffee and decaf, iced tea or lemonade, and ice water.

Lunch

1 \$9.95 Choose one of each - soup, salad, and dessert Choose one of each - soup, sandwich, and dessert 1 \$11.95 | \$13.95

Choose one of each - soup, salad, sandwich, and dessert

Salads

Victory Garden Salad Spinach Salad Pasta Salad Pea Salad Broccoli Slaw Coleslaw Fruit Salad

Soups

Potato Cheese Chicken & Rice Chicken Noodle **Beef Barley** Pasta Fagioli Broccoli Cheese Tomato Bisaue Italian Wedding

Sandwiches

Chicken Salad Wrap Italian Panini Tuna Melt Turkey Club Grilled Ham & Cheese

Pork Tenderloin

BBQ Country Ribs

Pork Chops

Pulled Pork

Desserts

Bread Pudding Canteen Sheet Cake Apple Crisp Fruit Pie Carrot Cake Peach Cobbler

1 \$16.95

1 \$20.95

Luncheon and Dinner

Waldorf Salad

Choose one of each - salad, vegetable, entree, starch and dessert Choose two of each - salad, vegetable, starch and dessert, and one entree (buffet only)

For pasta entrées - you may exchange the starch selection for salad or vegetable.

Salads

Victory Garden Salad Spinach Salad Pasta Salad Pea Salad Broccoli Slaw Coleslaw Fruit Salad Waldorf Salad

Vegetables

Green Beans **Brussels Sprouts** Spanish Corn Glazed Baby Carrots Cauliflower Broccoli California Blend Bermuda Blend Sautéed Spinach Corn on the Cob

Entrées

Grilled Herbed Chicken **Broiled Cod*** Stuffed Chicken Baked Salmon* Chicken Marsala Shrimp Scampi* Chicken Piccata Crab Cakes* Chicken Parmesan

Beef Tips Swiss Steak Beef Stroganoff Swedish Meatballs Prime Rib* Beef Brisket*

Penne Primavera Vegetable Lasagna Meat & Cheese Lasagna Spinach & Cheese Ravioli Spaghetti Bolognese Fettucini Alfredo

Starch

Scalloped Potatoes Cheese Potatoes **Baked Potatoes** Mashed Potatoes Roasted Potatoes Potato & Cheese Pierogies Pasta Marinara **Buttered Noodles** Wild Rice Pilaf Couscous Herbed Quinoa

Desserts

French Toast Bread Pudding Canteen Sheet Cake Apple Crisp Fruit Pie Carrot Cake Peach Cobbler

All prices are per person, are subject to change, and do not include 6% sales tax and 18% gratuity.



^{*}Add \$3 per person to pricing.

Additional Options

Minimum 25 people for all buffets.

All menus include freshly brewed coffee and decaf, iced tea or lemonade, and ice water.

Canteen Brunch Buffet I \$13.95

Includes Scrambled Eggs, Crispy Bacon, Ginger Maple Glazed Ham, Roasted Red Potatoes, Victory Garden Salad Bar with Assorted Toppings and Dressings, Chicken Piccata, Green Beans Almondine, and French Toast Bread Pudding with Whipped Cream

Homefront Brunch Buffet I \$17.95

Includes Western Omelete Bake, Crispy Bacon, Roasted Red Potatoes, Chicken Marsala, Green Beans Almondine, Tomato and Feta Salad, Couscous Salad, Fruit Salad, and Grilled Peaches with Vanilla Ice Cream

Soup and Salad Bar I \$10.95

Includes Victory Garden Salad Bar with Assorted Toppings and Dressings, Grilled Chicken Strips, choice of Italian Wedding Soup or Chicken Noodle Soup, and Apple Crisp with Whipped Cream

French Countryside I \$11.95

This plated luncheon includes a Victory Garden Salad with choice of Dressing, French Ham & Cheese Quiche, German-Style Gratin Potatoes, Fruit Salad, and French Toast Bread Pudding with Whipped Cream

The Italian I \$11.95

This plated luncheon includes a Victory Garden Salad with choice of Dressing, Italian Ham & Cheese Panini, Terra Vegetable Chips, Fruit Salad, and French Toast Bread Pudding with Whipped Cream

Meeting Break

Minimum 25 people

Morning Break | 1 \$5.95

Assorted Cookies, Assorted Breakfast Pastries, Fresh Fruit, Coffee Bar with Freshly Brewed Coffee, Decaf, and Flavored Syrups, Iced Tea, Lemonade, and Bottled Water

Afternoon Break I \$5.95

Assorted Cookies, Assorted Chips and Snacks, Fresh Fruit, Coffee Bar with Freshly Brewed Coffee, Decaf, and Flavored Syrups, Iced Tea, Lemonade, and Bottled Water

All prices are per person, are subject to change, and do not include 6% sales tax and 18% gratuity.



Party Platters To Go

Each unit serves approximately 15 to 20 people.

APPETIZERS	
Pepperoni & Cheese Tray	_ \$54.95
Bite sized pepperoni and salami, imported and domestic cheeses, whole grain mustard, and crackers	
Vegetable Crudite	_1 \$39.95
An assortment of fresh vegetables to include broccoli, cauliflower, carrots, and green peppers, with ranch dip	
Fruit and Dip Chilled fresh fruit chunks to include melon, cantalope, grapes, pineapple, and strawberries, with fruit dip	_ \$64.95
Chilled fresh trail chanks to include meion, camalope, grapes, pineappie, and strawbettes, with trail alp	
Meatballs	\$44.95
Meatballs simmered in your choice of sweet & sour, teriyaki, barbecue or Swedish sauce, served warm (50 pcs.)	_1
•	\$130.95
A classic recipe - succulant sea scallops, wrapped in bacon and grilled to perfection (50 pcs.)	
Crab Dip with Crostini	_ \$49.95
A Canteen favorite - a blend of sweet crab meat, cheeses and spices, served warm with crostini for dipping	
Buffalo Chicken Dip with Crostini	_1 \$39.95
Shredded chicken, cheddar cheese, and traditional Buffalo seasoning, served warm with crostini	
Chicken Pesto Dip with Crostini	_ \$44.95
Shredded chicken, traditional pesto, and a three cheese blend, served warm with crostini	
SANDWICHES	
	I 600.05
Turkey and Ham Wraps An assortment of turkey and ham wraps, halved and arranged with lettuce, tomato, red onion (10 ea. turkey and h.	_I \$89.95
Chicken Salad Sliders	I \$54.95
Our signature house chicken salad on bakery fresh slider rolls, arranged with lettuce, tomato, red onion (30 pcs.)	_1
Pulled Pork Sliders	ı \$59.95
Slow roasted pulled pork, tossed in barbecue sauce, served warm with slider rolls (30 pcs.)	
SALADS	
Victory Garden Salad	_ \$34.95
Field greens, cherry tomatoes, red onion, cucumber, green pepper, and croutons, served with ranch or	
balsamic vinaigrette	1 400 05
Macaroni Salad Traditional macaroni salad with tender elbow pasta, hard boiled eggs, celery, onions, and mayonnaise	_1 \$29.95
Pasta Salad	_ \$34.95
Tender pasta tossed in a vinaigrette dressing with diced green peppers, carrots, onions, pepperoni, and cheese	
Potato Salad	_1 \$29.95
Tender cubed potatoes, tossed with hard boiled eggs, celery, onions, and mayonnaise	,,,,
Colesiaw	_ \$19.95
Shredded cabbage and carrots with traditional slaw dressing. Pairs great with the Pulled Pork Sliders!	
Fruit Salad	_ \$34.95
An assortment of bite-sized fresh fruit to include melon, cantalope, grapes, pineapple, and strawberries	
DESSERTS	
Canteen Sheet Cake	_1 \$24.95
Two layers of moist white cake, with your choice of blueberry, strawberry, cherry or lemon layer in between,	
covered with whipped cream icing (13" x 9")	1 624 05
Bread Pudding Decadent pecan raisin bread pudding with a bourbon brown sugar glaze, great served warm or chilled (13" x 9")	_I \$34.95
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Important Information

Pricing, Taxes and Gratuity

All prices are subject to an 18% gratuity and 6% PA sales tax. If your group is sales tax exempt, a copy of your Pennsylvania sales tax exemption certificate must be received prior to your function to insure your proper billing. Prices are subject to change.

Guarantees

Connellsville Canteen requires a guarantee seven (7) business days prior to the function.

Menu Selection

We request that all menu selections be provided at least two (2) weeks prior to your function. We will be happy to work with you with any requests for special dietary needs. Custom menus are available, and can be designed in consultation with our chef.

Deposit and Payment

A 50% room rental deposit is required to reserved your date.

Payment in full is required seven (7) business days prior to the event. Events may be paid for by cash, personal check, company check or major credit card. Please make checks payable to Fayette County Cultural Trust. Corporate direct billing may be arranged prior to the event.

Contact Us

For questions, reservations or more information, please contact the Fayette County Cultural Trust at 724-320-6392 or email Laura Bowden - lbowden@fayettetrust.org or Daniel Cocks - dcocks@zoominternet.net.



