

THE FLUTED MUSHROOM CATERING COMPANY

*Menus for the
36th Annual Family House Polo Match
September 14, 2019*

Fluted Mushroom

109 South 12th Street

Pittsburgh, PA 15203

412.381.1899

www.flutedmushroom.com

Menu Packages

"The Wellington" Brunch

\$31.75 per person

ASSORTED QUICHE

~Each Serves 8~

(Served Room Temperature)

Wild Mushroom Quiche with Fontina and Asiago Cheeses

Spinach, Caramelized Onion and Gruyere Cheese

Traditional Quiche Lorraine

SMOKED SALMON AND CREAM CHEESE

Served with Miniature Bagels,

Watercress, Red Onion, Capers and Chopped Egg

CONTINENTAL

Assorted Muffins, Danish, Cream Cheese and Chive Biscuits,

with Gourmet Jams and Marmalades

Seasonal Sliced Fresh Fruit and Berries

"Chukkers" Lunch

\$26.25 per person

MINIATURE SANDWICHES

~Choose four~

Sliced Roast Beef topped with Boursin Cheese

Smoked Turkey with Cranberry Mayonnaise

Lemon Rosemary Chicken with Roasted Red Peppers and Herb Mayonnaise

Roasted Chicken, Bacon and Dill Havarti with Sun Dried Tomato Mayonnaise

Ham and Sharp Cheddar Cheese with Spicy Dijon

Brie with Sun-Dried Tomatoes and Fresh Basil

Albacore Tuna Salad on Miniature Croissant

Lemon Crabmeat, Brie and Avocado Salad on Brioche

SIGNATURE SALAD

Baby Field Greens with Dried Fruit, Spiced Nuts and Champagne Vinaigrette

ORZO SALAD WITH MARINATED GRILLED VEGETABLES

~All Lunch Packages include Assorted Fresh Baked Rolls & Baguette Slices and Butter~

"The Pony" Lunch

\$39.50 per person

GRAINY MUSTARD CHICKEN SALAD

Grilled Breast Meat Marinated in Lime and Garlic,
with Green Beans, Cherry Tomatoes, Toasted Almonds and Whole Grain Mustard Vinaigrette

STEAK SALAD

Grilled Marinated Flank Steak with Roasted Red and Yellow Peppers, Artichokes, Mushrooms, and
Red Onion with a Balsamic Vinaigrette

ALBACORE TUNA SALAD PLATTER

~Served with Croissants, Lettuce and Tomato~

White Tuna with Scallions, Tomatoes, Celery and Sweet Red Onion in
Lemon-Scented Mayonnaise

**Chicken Salad may be Substituted

QUINOA SALAD

(Served Room Temperature)

with Black Beans, Cherry Tomatoes, Roasted Corn, Red Onion
Fresh Lime and Cilantro

"The Mallet" Lunch

\$42.75 per person

CHICKEN CAESAR SALAD

Sliced Grilled Chicken Breast on Romaine Lettuce, topped with Homemade Croutons, Shaved
Parmesan and Traditional Caesar Dressing

GRILLED SIDES OF SALMON

(Served Room Temperature)

with Cucumber Dill Sauce and Mango Salsa

PENNE PASTA SALAD

(Served Room Temperature)

with Fontina Cheese, Marinated Red and Yellow Peppers,
Grilled Zucchini, Shallots and Fresh Basil

SLICED TOMATO AND BUFFALO MOZZARELLA SALAD

with Fresh Basil, Olive Oil and Balsamic Vinegar

"Platinum" Lunch

\$49.95 per person

SLICED FILET OF BEEF

Served with Miniature Rolls and Housemade Horseradish Mousse

CHILLED SHRIMP COCKTAIL

with Cocktail Sauce and Creamy Remoulade

POACHED SALMON CITRUS SALAD

Baby Spinach, Grapefruit and Orange Segments and Sliced Avocado topped with Poached Salmon and Champagne Vinaigrette

PENNE PASTA

(Served Room Temperature)

with Brie, Heirloom Tomatoes, Fresh Basil, Garlic and Olive Oil,
Topped with Shaved Parmesan-Reggiano

MELON PROSCIUTTO SALAD

with Mozzarella, Fresh Mint, Olive Oil and Sea Salt

Enhancements

~Below Items can be added to any Package~

DOMESTIC & IMPORTED CHEESE \$11.95

A Selection of Domestic and Imported Cheeses with Fresh Sliced Fruit Crackers, Breadsticks, Baguette slices and Mustard Dip

MEDITERRANEAN PLATTER \$11.95

Our Housemade Chickpea Hummus with Grape Leaves, Baba Ganoush, Marinated Roasted Peppers, Feta Cheese, Artichokes and Kalamata Olives with Pita and Flat Breads

ANTIPASTO PLATTER \$10.95

Italian Meats and Cheeses – Prosciutto, Capicola, Sopressata and Provolone, Marinated Vegetables, Marinated Hot Peppers, Olives, Breadsticks and Crostini

SMOKED SALMON PLATTER (Serves 25) \$120.00

Presented with Capers, Lemon Wedges, Chopped Egg, Pink Peppercorn Sauce and Black Bread Triangles

TOSSED GARDEN SALAD \$5.00

Served with choice of Ranch, Italian, Champagne Vinaigrette

HOUSEMADE TOMATO SALSA AND FRESH GUACAMOLE \$3.75

Served with Tortilla Chips

GARDEN CRUDITÉS TRAY \$3.50

Served with choice of Dill, Ranch or Roquefort dip

SEASONAL FRESH FRUIT TRAY \$4.95

"Ride Off" Desserts

Priced per Person

Fresh Baked Cookie Tray	\$4.25
Fresh Baked Brownie Tray	\$4.50
Cookie & Brownie Tray	\$4.25
Assorted Miniature Pastries	\$5.25
Chocolate-Dipped Fresh Fruit	\$5.25

"Time Out" Beverages

Assorted Regular & Diet Sodas	\$1.25
Bottled Water	\$2.00
Perrier	\$2.00
Assorted Juices (Individual Bottles)	\$1.85
Iced Tea (Individual Bottles)	\$1.85

*Please Inquire about Alcoholic Beverages

25 PERSON MINIMUM FOR ALL ORDERS

10% Service Charge applies to All Food and Beverage (includes Delivery and Setup)

**A portion of the proceeds will be donated to Family House*

WAITSTAFF SERVICE AVAILABLE UPON REQUEST - CALL TO DISCUSS

Waitstaff \$25/hour per server (4 hour minimum)

Bartenders \$25/hour per bartender (4 hour minimum)

Chefs \$35/hour per chef (4 hour minimum)

Service begins at load in at the Fluted Mushroom and ends at load out at the Fluted Mushroom
