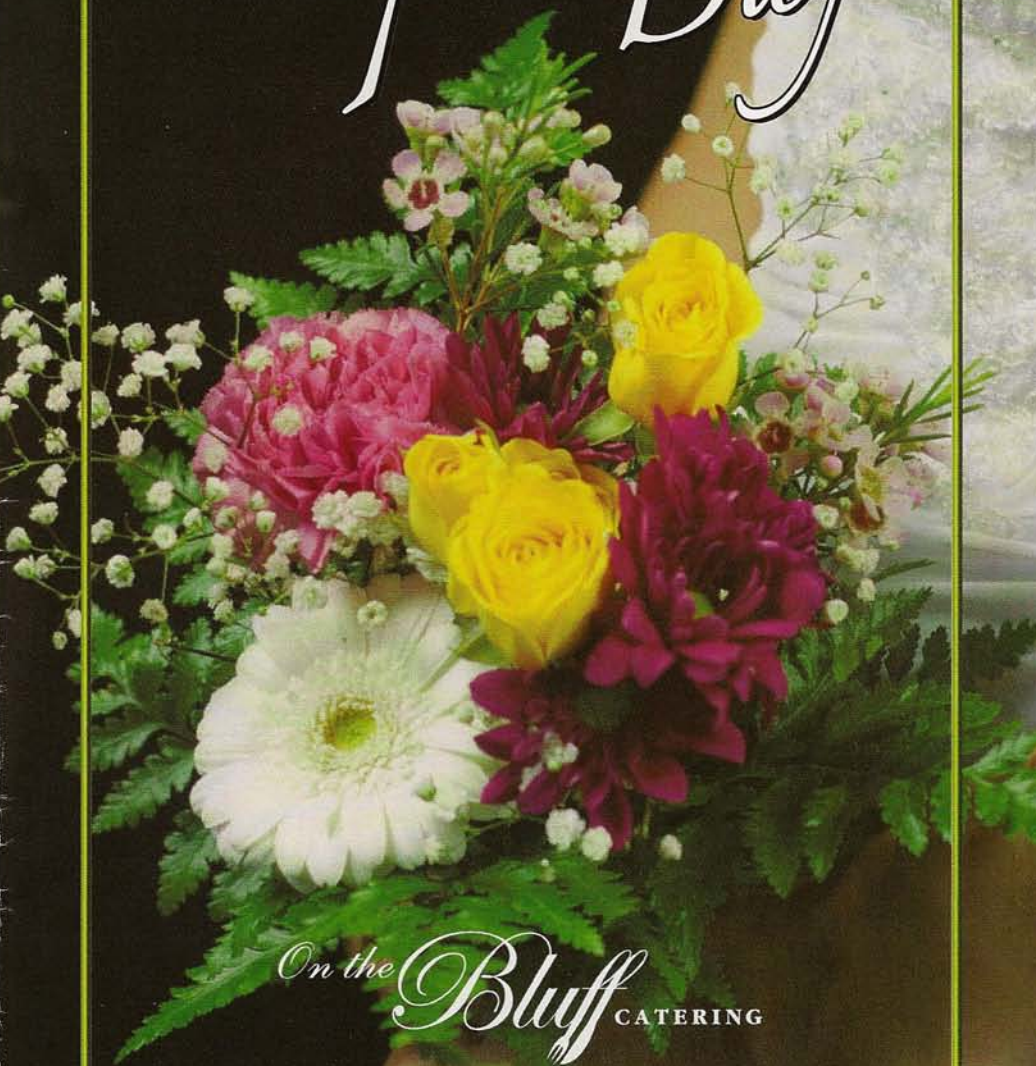


Your  
Special  
Day



*On the Bluff* CATERING

# *Your Wedding*

This special wedding package has been created to give your exciting new life together a memorable beginning.

To enhance this special occasion

## *On the Bluff* CATERING

will provide the following:

- ✿ *Personalized attention from our professional catering staff*
- ✿ *Banquet Supervisor at your service for entire event*
- ✿ *Our professional staff to creatively display your wedding cookies*
- ✿ *Complimentary cake cutting and wrapping*
- ✿ *Bar set up (to include juices, sodas and basic bar fruit)*
- ✿ *Montage of fruit, cheese and vegetables*
- ✿ *Full course dinner offered from our wedding menus*

### **Additional Services Available:**

*Personalized ice sculptures, specialty linen (e.g. ballroom length table cloths, prints, overlays) Skirting is an additional charge*

# Guidelines

## **- Introduction -**

Our Catering Department has a qualified staff, dedicated to providing excellent food and service. This will make your special event a true success. This guide supplies information that will help you plan your event. We are ready and willing to assist you in making your event a memorable one.

## **- Steps to a Successful Reception -**

After your room details have been completed and approved, review the material in the wedding guide to determine your menu. Contact the catering director at 412-396-6623 or assistant catering director at 412-396-6613. Remember, close coordination with our staff will insure that your event is of the highest quality.

## **- Policies -**

### **Guarantees:**

We require an estimated number two weeks in advance. This number should be within 25% of your final guarantee. Regardless of the event size, your guarantee will be the final number of guests upon which your bill for services is based. This number must be submitted no less than 48 hours prior to the event. Should the attendance exceed the guarantee, the bill will reflect the actual number of meals served.

### **Provide Catering Services with the following information:**

- ✿ Bakery - phone number and arrival time
- ✿ Florist - phone number and arrival time
- ✿ DJ or Band - phone number and arrival time

### **Payments:**

An advance deposit of 80% is required 2 weeks prior to your event. You may pay by cash, certified check, VISA or MasterCard. The balance of your account must be paid 2 days prior to your event.

### **Cancellations:**

**In the event of cancellation, notification is required a minimum of 4 weeks prior to the event. Failure to inform our department of cancellation will result in billing for the entire function.**

### **Additional Charges:**

- ✿ A service charge of 18% will be added to your event.
- ✿ Sales tax will be added.

## *Bar Service*

All alcoholic beverage service must meet the requirements set forth by Duquesne University. The following liquor information serves as a guideline only. Duquesne University does not supply alcohol.

The bar set-up includes: ice, cups, napkins, stirrers, basic bar fruit, tonic water, club soda, ginger ale, 7-up, Pepsi-Cola, fruit juices and water.

### **- Liquor Information -**

#### **Bottles of Liquor**

25.4 oz. per fifth = 1.5 oz. per shot = 17 shots per bottle.

200 people = 24 bottles - 2 drinks per person

250 people = 30 bottles - 2 drinks per person

300 people = 36 bottles - 2 drinks per person

350 people = 42 bottles - 2 drinks per person

400 people = 48 bottles - 2 drinks per person

450 people = 54 bottles - 2 drinks per person

500 people = 60 bottles - 2 drinks per person

#### **EXAMPLE: 200 PEOPLE = 24 bottles**

Vodka 13 bottles

Whiskey 8 bottles

Gin 3 bottles

Scotch 3 bottles (depends on crowd)

Rum 4 bottles (depends on crowd)

Vermouth 1 bottle (depends on crowd)

#### **Beer**

7 cases = 1/2 keg

8 cases = 384 7oz.

bottles = 2 per person

#### **Wine**

128 oz. = 1 gallon

135.2 oz. = 4 liters

34 oz. = 1 liter bottle (33.8 oz.)

200 x 6 oz. = 1200 oz./34 = 36 bottles

# people x 6 oz. = amount needed

34 oz. = # of liter bottles

#### **Champagne**

25.4 oz./5 oz = 5 glasses per bottle

*Entrees*  
**- Main Course -**

**Roasted Tenderloin of Beef or Filet Mignon**  
Served with Brandy Cream Sauce or Cabernet Sauce

**Roasted Pork Loin**  
Stuffed with Fresh Sage and Fontina Cheese  
Served with Black Currant-Pinon Sauce

**Chicken Del Sol**  
Chicken Breast stuffed with Sun Dried Tomatoes, Smoked Gouda and  
Fresh Basil topped with an Asiago Cream Sauce

**Parmesan Crusted Chicken**  
With a Sage Butter Sauce

**French Style Chicken Breast**  
Stuffed with a Zucchini and White Wine Panade and served with a  
Fresh Tomato Coulis or Stuffed with Ratatouille and Topped  
with a Tomato Basil Sauce

**Orange Roughy**  
Served with Champagne Lemon Sauce

**Stuffed Flounder Imperial**  
with a Seafood Cream Sauce

**Vegetarian Lasagna Roll Florentine**  
Two Lasagna Noodles filled and rolled with fresh spinach, mushrooms  
and Italian Cheeses. Topped with a basil cream sauce, plum tomato,  
fresh basil and sweet onion relish

**- Combination Plates -**

Jumbo Crab Cake accompanied with Petite Filet Mignon

Roasted Tenderloin of Beef accompanied with  
the chicken breast of your choice

All Entrees include Appetizer, Salad, Vegetable, Starch, Rolls and Butter,  
Dessert, Coffee, Decaffeinated Coffee, Brewed Tea and Iced Tea

Children's Meals are Available at a Reduced Rate

*The offerings contained in this presentation are a  
sampling of our services. We can create menus to your specifications  
or suggest ideas to satisfy your requirements.*

# *Entree Accompaniments*

## **Appetizer Choice:**

Wedding Soup  
Fresh Fruit Cup

## **Salad Choice:**

Garden Tossed  
Caesar  
Variety of Greens

*Choice of dressing on each table*

## **Potato or Rice Choice:**

Parsley Red Potatoes  
Roasted Garlic Whipped Potatoes  
Twice Baked Potato  
Wild Rice Pilaf  
Vegetable Risotto

Dauphinoise Potatoes *(sliced potatoes in a heavy cream and egg sauce topped with grated cheese and baked)*

## **Vegetable Choice:**

Sautéed Summer Squash  
Fresh Vegetable Medley  
Fresh Green Beans

## **Dessert:**

Ice Cream or Sherbet

Rolls/ Butter

Fresh Brewed Colombian Coffee  
Fresh Brewed Decaffeinated Coffee  
Brewed Tea  
Iced Tea

# Wedding Buffets

Choice of One

## - Appetizers -

Seasonal Fruit Salad  
Mixed Seasonal Greens with selection of Dressings  
and Assorted Toppings

## Choice of Two Entrees:

Prime Rib of Beef with Creamy Horseradish Sauce  
Baked Ham  
Herb Roast Turkey Breast  
Stuffed Chicken Breast with Sauce Supreme  
Chicken Scallopini with Red Pepper Cream Sauce  
Stuffed Flounder with Lemon Cream Sauce

## Choice of Three:

Vegetable Medley  
Broccoli Florets  
Carrots with Honey Glaze  
Fresh Green Beans  
Parsley Potatoes  
Escalloped Potatoes  
Roasted Garlic Whipped Potatoes  
Long Grain Wild Rice  
Vegetable Risotto

## Dessert:

Ice Cream or Sherbet  
  
Fresh Brewed Coffee,  
Decaffeinated Coffee, Brewed Tea and Iced Tea

## *Hors D'Oeuvres*

**You may start your reception with the following:**

### **Hot:**

Italian or Swedish Meatballs

Assorted Stuffed Mushroom Caps

Mini Crabcakes with a Lime Aioli

Mini Spanikopita

Mini Quiche

Chicken Sate

Scallops Wrapped In Bacon

Water Chestnut wrapped In Bacon

Petite Eggrolls

Baked Brie with Honey and Almonds served  
with Crackers and French Bread

### **Cold:**

Shrimp Cocktail

Herbed Cream Cheese Stuffed Cucumber Coins

Roast Tenderloin Canape with Horseradish Cream

Fresh Strawberries with Citrus Marscapone Cheese  
and a Crushed Pretzel Garnish

Bruschetta with Diced Plum Tomato, Fresh Basil and Asiago Cheese

\* Prices Based Per 25 Pieces

\* Recommended Number of Hors D'oeuvres is  
3-4 Pieces per Person per Hour

# Station Reception

Choose Four Stations

## **Station One:**

### ***Martini Salad Station (Made to Order)***

Spring Mix and Romaine Lettuce topped with your choice of Chipotle Flank Steak or Lime Chicken, red onion slivers, diced hard boiled egg, mandolin shaved carrots, sliver dollar cucumber slices, feta cheese, greek olives, grape tomatoes, seasoned homemade croutons.

“Shaken” with your choice of Caesar, Ranch or Balsamic Vinaigrette

## **Station Two:**

### ***Carving Station – Choice of 2 Meats***

Chef Carved Beef Tenderloin  
(you may choose either herb crusted, peppered, or espresso crusted)

Chef Carved Roast Loin of Pork

Chef Carved Roasted Turkey Breast

Chef Carved Baked Sugar Cured Ham

Served with Silver Dollar Rolls and Condiments

Grilled Asparagus with Red Wine Essence

## **Station Three:**

### ***Mixed Grill Kabob Station***

- Skewered Chicken Kabob with Chipotle Apricot Glaze
- Marinated Beef Tenderloin Kabob with Mushrooms and Onions
- Grilled Vegetable Kabob
- Shrimp or Scallop Kabob offered with Lime Chile Sauce and a Saffron Aioli

# *Station Reception*

## **Station Four Mashed Potato Martini Bar**

Idaho Potato

Yukon Gold Potato

Sweet Potato

Toppings to include: Gravy, Sour Cream, Shredded Cheddar Cheese, Steamed Broccoli, Sauteed Mushrooms, Crumbled Bacon, Carmelized Onion, Whipped Butter, Brown Sugar, Miniature Marshmallows

## **Station Five Pasta Station:**

Tri Color Cheese Tortellini

Striped Lobster Ravioli

Cavatapi Pasta

Marinara Sauce

Alfredo Sauce

Basil Pesto Sauce

Fresh Grated Parmesan Cheese

Garlic Breadsticks

# *Station Reception*

## **Station Six Risotto Station**

Creamy Risotto with Toppings to Include Wild Mushroom Melange, Walnut Pesto, Carmelized Onions, Baby Shrimp, Gorgonzola and Asiago Cheese, Asparagus Tips and Shaved Prosciutto

## **Station Seven Asian Station**

- Assorted Vegetarian and Seafood Sushi with Soy Sauce, Wasabi, Pickled Ginger
- Dim Sum to Include Chicken Dumplings, Vegetable Spring Rolls and Potstickers

## **Add a Children's Station Age Range 2 Years – 10 Years Minimum of 10 children for a station**

### **Station to Include:**

- Chicken Tenders
- French Fries
- Macaroni and Cheese
- Cocktail Franks
- Green Beans





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