



FULL SERVICE CATERING MENUS AND PRICING

Thank you for your interest in big Catering. We are the fresh, innovative catering division of the big Burrito Restaurant Group. We offer creative ideas for every event we coordinate: an elegant wedding, a lavish Mitzvah, an intimate dinner party at home, a chic corporate gathering, or a non-profit gala.

We pride ourselves in providing professional and friendly service while showcasing the food our restaurants have to offer. The menu descriptions below offer a sampling of what our restaurants are currently serving. The big Burrito restaurants work with local farms in order to offer the most seasonal ingredients. For that reason, their menus change frequently. Exact menus will be based on the Chef's current preparations at the time of your event.

We offer an exciting catering service drawing upon the unique tastes and styles of each of our restaurants. Build a menu around your favorite restaurant, or mix and match to get a taste of them all:

alta via
RISTORANTE

Modern Italian

CASBAH
MEDITERRANEAN KITCHEN & WINE BAR

Mediterranean-inspired with French, Italian, Spanish and North African influences

E L E V E N

Contemporary American



Caribbean



California-Mexican



Pan-Asian cuisine



Japanese and Sushi

To get started planning your event, please contact our catering office to speak with one of our event planners. big Catering offers a full service planning experience including equipment rentals and linens, even décor and floral design. Our event planners will assist you with every detail to make your role as host or hostess as easy as possible. We can also recommend outside vendors for any additional needs you may have.

We look forward to hearing from you!

big
catering

5740 Baum Boulevard • Pittsburgh, PA 15206
412.361.3272 x209 • 412.361.4318 (fax) • cater@bigburrito.com
www.bigburrito.com/catering

PASSED HORS D'OEUVRES

We recommend 4-6 selections

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

MEAT

CASBAH

Beef tenderloin, ajvar, arugula pesto	\$3.25
Veal and pork meatballs, roasted tomato, parmigiana reggiano, basil	\$3.00
Braised elysian fields lamb bruschetta, oven roasted tomato salad, parsley	\$2.25
La quercia prosciutto, fig compote, maytag blue cheese, crostini	\$2.75
Phyllo cup with chorizo sausage, manchego, smoked paprika aioli	\$2.25

ELEVEN

Grilled chicken skewers, curry shallot vinaigrette, cilantro	\$2.25
Mini ELEVEN Burgers, braised veal, bacon, cheddar, crispy onions, pickle	\$3.75
Prime beef strip loin, chimmichurri	\$3.25
Prime beef tartare, miso, marinated cucumber, red onion, crostini	\$3.25
Mini prime beef pastrami sandwich, sauerkraut, whole grain mustard, emmenthal	\$2.75
Pork rillette, crostini, dijon mustard, caper	\$2.25
Seared pork belly, maple gastrique, chow chow	\$2.75
Smoked duck on pumpkin bread with blackberry preserves	\$2.75
Smoked lamb tostada, refried lentils, tomatillo, goat cheese	\$2.75
Elysian fields smoked lamb, labne, pickled red onion, gougere	\$3.00
Mini braised veal and white cheddar pierogies, veal jus	\$2.75

KAYA

Jamaican jerk chicken skewers, cilantro cream sauce	\$2.25
Kaya fried chicken skewers, chipotle aioli, pickle	\$2.25
Mini Kaya Burgers, chihuahua cheese, avocado, pickles, secret kaya sauce	\$3.75
Pulled pork mini tacos, guacamole, pico de gallo	\$2.25
Jerked pulled pork quesadilla, slaw, chihuahua cheese, cucumber aioli	\$2.25

SOBA

Korean beef satay, sesame seeds, scallion	\$3.25
Seared filet, garlic soy, pea shoots	\$3.25
Chicken satay, penang curry rub, peanut sauce, petite cucumber salad	\$2.25
Korean fried chicken satay, barbeque sauce, chives	\$2.75
Korean pork taco, gyoza shell, kim chi, peanuts, korean barbecue, cilantro	\$2.75
Pork belly bao buns, Szechuan cucumber pickles	\$3.50
Pork dumplings, sweet vinegar sauce	\$2.25
Duck and mango skewers, sweet + sour sauce	\$3.50

ALTA VIA

Beef carpaccio, parmigiano vacche rosse, porcini, watercress, crostini	\$4.00
Wood-fired chicken satay, piccata vinaigrette	\$2.25

SEAFOOD

CASBAH

Seared sea scallops, sumac, preserved lemon	\$3.50
Tuna tartare on crostini, shallots, celery leaves, meyer lemon, crème fraiche, radish	\$2.25
Smoked salmon on truffled potato cake, lemon aioli, capers	\$2.75
Harissa marinated shrimp skewers, tzatziki	\$2.50

ELEVEN

Fishers Island Oyster, mignonette, ELEVEN hot sauce	\$3.00
Jumbo lump crab cakes, lemon aioli, chives	\$3.25
Mexican shrimp salsa mini taco	\$2.25
Wild Gulf shrimp, surryano ham, spicy mustard barbecue	\$2.75
Mini ELEVEN Maine lobster salad rolls	\$4.25
Lobster salad with avocado, mango, red onion, sesame cracker	\$3.75
Smoked salmon, fennel, lemon, crème fraiche, gaufrette chip	\$2.75
Tuna tartare, miso, shallot, furikake, yuzu, sweet soy, sesame cracker	\$2.75
Seared rare tuna on a cocktail fork, lemon mignonette, caviar	\$2.75

KAYA

Conch hush puppies, habanero papaya aioli	\$2.75
Sea scallops, avocado puree, jalapeno	\$3.50
Tuna tartar on plantain chip, poblano, scallion, avocado, lime, chile, crème	\$2.75
Tuna tartare taco, avocado, cucumber, spicy aioli, sesame seeds, sweet soy	\$2.75

SOBA

Lobster taco in gyoza, spicy aioli, guacamole, cilantro	\$3.75
Umi's rock shrimp tempura, spicy cream sauce, sweet soy, chives	\$2.75
Jumbo lump crab cake, sweet miso, lemon aioli	\$3.25
Mr. Shu's miso black cod, lemon, scallions	\$3.25
Sesame seared tuna, crispy wonton taco, korean barbecue, cucumber, peanuts	\$3.00
Tuna tartare, crispy taro chip, avocado, radish, sesame, green chili vinaigrette	\$2.25

ALTA VIA

Tuna tartare, focaccia crostini, lemon aioli, fennel, parsley	\$2.75
Crispy shrimp, parsley aioli, gremolata	\$2.75

VEGETARIAN

CASBAH

Fig confit, goat cheese, belgian endive or crostini	\$1.75
Spinach, feta, artichoke phyllo cups	\$1.75
Wild mushroom bruschetta, warm goat cheese, herbs	\$1.75
Seasonal bruschetta, i.e, ricotta, brussels sprouts, pomegranate, hazelnuts, lemon	\$1.75
Butternut squash ravioli, beurre noisette, crispy sage	\$1.75
Muhummara mini taco, walnuts, celery leaves	\$1.75
Saffron arancini, roasted tomato, basil, grana padano	\$2.00
Tomato basil soup shooters, parmesan crouton	\$1.75
Fresh figs with aged goat cheese and balsamic vinegar (seasonal)	\$2.25

KAYA

Black bean and pineapple quesadilla, red pepper cream	\$1.75
Lentil and corn beignets, green curry sauce	\$1.75

ELEVEN

Mini caramelized onion and cheddar pierogies, crème fraiche, chives	\$2.25
Beet and potato rosti, lemon crème fraîche, pickled carrot, chives	\$1.75
Carolina Gold Rice arancini with roasted onion and buttermilk dip	\$2.25
Goat cheese and caramelized onion tarts	\$1.75
Mini grilled cheese, white cheddar, onion jam	\$1.75
Mini grilled cheese, Maytag bleu, quince	\$1.75
Carrot tartare, curried aioli, dried onion, pappadam	\$1.75
Cauliflower and brussels sprouts skewers, salsa verde, smoked paprika vinaigrette	\$1.75

SOBA

Mini vegetable spring roll, hot mustard sauce	\$1.75
Mushroom and spinach dumpling, spicy soy sauce	\$1.75
Shiitake bao buns, basil, scallion, mung bean sprouts	\$2.75

ALTA VIA

Bruschetta with grilled sweet + spicy peppers, ricotta, oregano	\$1.75
Wood-fired mushrooms, chevre, pine nuts, crispy sage, crostini	\$2.25
Seasonal ravioli, brown butter crumbs, crispy parsley	\$1.75
Baby artichokes, meyer lemon aioli, mint salsa crudo	\$2.00

TABLE ASSORTMENTS

priced per person

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

CASBAH

CHEESE TASTING | \$7

Imported and Domestic Artisanal cheeses, marinated olives, dried and fresh fruit, crackers & sliced baguette

GRILLED FLATBREAD + CRUDITE | \$5.00

Choose three:

Baba ghanoush, Chickpea hummus, Red pepper muhummara, Ajvar, Labne

ANTIPASTO | \$12

Cured meats, Imported and Domestic Artisanal cheeses, Marinated olives, Dried and fresh fruit

Baba ghanoush, Chickpea hummus, Red pepper muhummara, Grilled flatbread, Crackers, Sliced baguette, Crudite

SHRIMP COCKTAIL PLATTER | \$7

Choose from three preparations:

Poached with cocktail sauce, Harissa spiced with cucumber tzatziki, Moroccan curry with roasted tomato coulis

KAYA

KAYA CHIPS | \$4

Mango-tomatillo salsa, Yucatan black bean dip, Guacamole, Kaya house made chips

SOBA

MAKI ROLL PLATTERS | \$11

Served with wasabi, pickled ginger, soy sauce

Choose four:

Spicy asparagus, cucumber and avocado

Avocado, cucumber, mango

Salmon, avocado, cucumber

Smoked salmon, chives, cream cheese and caviar

California roll: crab, avocado and cucumber

Lobster, mango, mizuna, and pistachio with Yuzu aioli

Yellowtail, avocado, cucumber

Spicy tuna, avocado and mizuna

Grilled eel, avocado, cucumber and bean sprout

Shrimp, spicy mayonnaise & Nuoc Cham

ELEVEN

ANTIPASTO | \$12

Cured meats, Imported and Domestic Artisanal cheeses, Marinated olives, Dried and fresh fruit

Mexican shrimp cocktail dip, Corn tortilla chips

White bean hummus, Goat cheese and red pepper dip, Kalamata olive tapenade, Eleven bakery breads

SEAFOOD STATION | \$18

Oysters on the Half Shell, Mignonette, ELEVEN hot sauce

Jumbo lump crab cakes, caperberry remoulade

Mexican shrimp cocktail dip, corn tortilla chips

Lobster salad with avocado and watercress

MAD MEX

PICKADIPPA | \$4.75

Served with corn tortilla chips

Choose three:

Mad Mex® salsas: Original, Fire-roasted tomato-chipotle, Pico de gallo, Pineapple-habeñero (HOT), Avocado-tomatillo

Freshly-made dips: XX Cheese Dip, Pepita hummus, Guacamole, Kaya® Yucatan black bean dip

TAQUITOS | \$7

Served with salsa and sour cream

Potato Taquitos: black beans, mashed potatoes and Monterey Jack cheese

Shrimp and Funguy Taquitos: sautéed shrimp, grilled portabello mushrooms and red peppers

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DINNER STATIONS

priced per person

Stations are designed to be a light portion for each guest. For that reason, we recommend at least three stations.

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CASBAH PASTA STATION | \$17

Includes: Bread & butter; Mesclun salad

Choose three:

Butternut squash ravioli (seasonal): *sage Buerre noisette, hazelnuts*

Ricotta Cavatelli: *house-made fennel sausage, spinach, crushed tomatoes, ricotta*

Orecchiette: *grilled chicken, dried cranberries, goat cheese, sage cream*

Three Cheese "Mac and Cheese": *tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs*

Garganelli: *hen of the woods mushrooms, white beans, sundried tomatoes, arugula pesto, fontina cheese, walnuts*

Seasonal Risotto: *Squash Blossom Risotto, patty pan squash, arugula, fennel pollen, pine nuts*

Red Pepper Casereccia: *seared sea scallops, jumbo lump crab, roasted garlic, parsley butter (+\$4pp)*

Elysian Fields Farm Lamb "Mac and Cheese": *tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs (+\$2pp)*

Short rib ravioli: *Swiss chard, oyster mushrooms, roasted shallots, gremolata (+\$2pp)*

ALTA VIA PASTA STATION | \$17

Includes: Bread & butter; Mesclun salad

Choose three:

Gemelli: *beef short rib sugo, stracciatella*

Radiatori: *braised elysian fields lamb, mint, calabrian chili, pecorino toscano*

Rigatoni: *roasted tomato sauce, roasted garlic, basil, parmigiano reggiano*

Baked Gnocchi: *roasted tomato sauce, basil pesto, mozzarella, red cow parmesan*

Rigatoni: *house-made sausage cacciatore, grana padano*

Radiatori: *mushroom bolognese, fresh ricotta, rosemary*

Ravioli: *chevre, arugula, pine nuts, preserved lemon*

SOBA ASIAN STATION | \$18

Chopped Salad: *papaya, mango, cucumber, daikon, avocado, lettuce, mint, basil, cashews, coconut tempura, spicy Miso dressing*

Seared Rare Tuna: *sesame crust, Korean barbeque sauce, kim chi, cucumber-red onion salad*

Choose two:

Pork and Shrimp Fried Rice: *apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chili, sesame oil*

Vegetarian Fried Rice: *seasonal vegetables, fried egg, ginger, garlic, red chili, cilantro, scallions*

Red Curry Tofu: *wild mushrooms, yellow wax beans, yu choy, fried cauliflower, carrots, chickenpeas, basil, steamed jasmine rice*

Vegetable and Rice Cake Noodle: *broccoli, bok choy, ssam jang sauce, pine nuts*

MAD MEX TACO STATION | \$14

Includes: Hard and soft shell tacos, Corn chips, Mexican rice and black beans

Casa Grande Salad

Leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette

Fillings:

Choose two:

Spicy taco beef, grilled chicken, steak, shrimp, portabellas, marinated tofu or grilled mahi mahi (+\$2pp)

Toppings

Sliced jalapenos, lettuce, shredded jack cheese, pico de gallo, mexican rice and black beans

Traditional salsa, Avocado tomatillo salsa, XX cheese dip, guacamole, sour cream

KAYA TACO STATION | \$14

Includes: Soft shell tacos, Kaya chips, Mexican Rice + black beans

Field Greens Salad

Pepitas, lime cilantro vinaigrette

Fillings:

Choose two:

Grilled Mahi Mahi, Marinated flank steak, Jerked tofu

Toppings

Sliced avocado, cabbage slaw, sliced jalapenos, Chihuahua cheese

cilantro cream sauce, spicy crème fraîche, Mango tomatillo salsa, Pico de Gallo, Guacamole, Yucatan black bean dip

DINNER STATIONS - CONTINUED

priced per person

Stations are designed to be a light portion for each guest. We recommend at least three stations.

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

KAYA PAELLA STATION | \$16

Includes: Kaya chips, Mango tomatillo salsa, Yucatan black bean dip

Field greens salad: pepitas, lime cilantro vinaigrette

Tropical paella: chicken, chorizo, shrimp, bay scallops, pineapple, roasted red peppers, peas

Jamaican green curry vegetables: wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice

CARVING STATION

Includes: Bread & butter; Grilled seasonal vegetables, Roasted fingerling potatoes, Each protein will be paired with two coordinating sauces

Choose two, take the average price:

Adobo Marinated Flank Steak | \$18

Beef Short Ribs | \$34

Beef Tenderloin | \$34

Prime Beef Strip Loin | \$36

Elysian Fields Lamb loin | \$45

Scottish Salmon | \$25

Seasonal White Fish (i.e. Halibut) | \$30

Sesame Seared Rare Tuna | \$32

Roasted Turkey Breast | \$18

Spice Rubbed Pork Loin | \$18

PITTSBURGH STATION | \$15

Pittsburgh salad: iceberg lettuce, shredded carrots, cucumber, tomato, cheddar cheese, fries, creamy herb dressing

Caramelized onion and white cheddar pierogies, crème fraiche, chives

Kielbasa and Penn Pilsner sauerkraut

Beef and pork meat balls, roasted tomato sauce, basil, parmigiano reggiano

Mini Prime Beef pastrami sandwich: sauerkraut, swiss, whole grain mustard, sourdough bread

SUSHI STATION | \$16

Maki pre-rolled and rolled to order

PROTEINS

tuna, salmon, yellowtail, shrimp, surimi, eel, lobster, smoked salmon

ADD INS

scallion, avocado, cucumber, asparagus, carrot, bell peppers, mango, tofu, bean sprouts, pea shoots, chives, tobiko caviar, cream cheese, tempura crumbles, sesame seeds

ACCOMPANIMENTS

soy sauce, pickled ginger, wasabi, spicy aioli, sriracha, seaweed salad

SLIDER STATION | \$14

Includes: Grilled seasonal vegetables

Choose three:

ELEVEN burger, braised veal, cheddar, bacon, crispy onions, pickle

Kaya burger, chihuahua cheese, avocado, kaya sauce, pickle

Kaya fried chicken, pickles, cabbage, habanero-honey mustard sauce

Beef and pork meat balls, roasted tomato coulis, mozzarella

Jerked pulled pork, chihuahua cheese, slaw, cucumber aioli, red onion

Jumbo lump crab cake, caperberry remoulade, slaw

Grilled mahi mahi, fennel, radish, green goddess dressing

Grilled portabella, chickpea hummus, grilled eggplant, zucchini, basil pesto, mozzarella

Grilled cheese, white cheddar, onion jam

DINNER BUFFET

priced per person

Includes: Bread and butter; Grilled seasonal vegetables, roasted fingerling potatoes

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CHOOSE ONE SALAD

Three Greens: *radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers*

Local Mesclun Greens: *dried cranberries, pistachios, Maytag bleu cheese, sherry vinaigrette*

Caesar Salad: *romaine, arugula, radicchio, white anchovies, rustic croutons*

Arugula: *house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette*

Chopped Salad: *papaya, mango, cucumber, daikon, avocado, iceberg, mint, basil, cashews, coconut tempura, spicy Miso dressing*

Burmese Tea Leaf Salad: *Napa cabbage, peanuts, tomato, cucumber, yellow split peas, sesame seed, crispy shallot, cilantro*

Casa Grande Salad: *leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette*

CHOOSE ONE SIDE

Caramelized onion and white cheddar pierogies, *green onion coulis, onion jus*

Seasonal Risotto: *butternut squash, arugula, pomegranate, hazelnuts*

Garganelli: *hen of the woods mushrooms, white beans, roasted peppers, arugula + basil pesto, ricotta*

Pork and Shrimp Fried Rice: *apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chilies, sesame oil*

Thakkali Curry: *eggplant, butternut squash, carrots, spinach, fried cauliflower, chickpeas*

Jamaican Green Curry Vegetables: *wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice*

Ricotta Cavatelli: *house-made fennel sausage, spinach, crushed tomatoes, ricotta*

Orecchiette: *grilled chicken, dried cranberries, goat cheese, sage cream*

Three Cheese "Mac and Cheese": *tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs*

CHOOSE TWO PROTEINS

Each protein will be paired with two coordinating sauces

Choose two, take the average price:

Adobo Marinated Flank Steak | \$37

Beef Short Ribs | \$53

Beef Tenderloin | \$49

Prime Beef Strip Loin | \$49

Elysian Fields Lamb loin | \$56

Tropical Paella | \$37

Scottish Salmon | \$39

Seasonal White Fish (i.e. Halibut) | \$44

Sesame Seared Rare Tuna | \$45

Roasted Turkey Breast | \$36

Spice Rubbed Pork Loin | \$36

SAMPLE BUFFET MENU

Bread and butter

Chopped Salad: *papaya, mango, cucumber, daikon, avocado, iceberg, mint, basil, cashews, coconut tempura, spicy Miso dressing*

Jamaican Green Curry Vegetables: *potato, mushroom, pineapple, cherry tomato, squash, escarole, broccoli, cauliflower, peas, rice*

Scottish Salmon, *coriander yogurt, fennel orange salad*

Beef Tenderloin, *horseradish crème fraîche, smoked red onion jam*

Grilled seasonal vegetables

Herb + sea salt roasted fingerling potatoes

KIDS MEALS | \$9

Choose one to offer all children:

Chicken fingers and fries

Macaroni and cheese

Chicken quesadilla

Cheese quesadilla

Mini cheese pizza

SIT DOWN

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

FIRST COURSE

Local Mesclun Greens | \$10

maytag bleu cheese, pistachios, dried cranberries, sherry vinaigrette

Arugula | \$11

house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette

Casbah Three Greens Salad | \$10

Young lacinato kale, frisée, baby mustard greens, apples, pistachios, lemon vinaigrette, hidden hills dairy feta

Eleven Three Greens Salad | \$10

radicchio, arugula, endive, goat cheese-red pepper puree, lentil vinaigrette, kalamata olive croutons

Caesar Salad | \$10

romaine, arugula, radicchio, white anchovies, rustic garlic croutons, red cow parmesan

Chopped Salad | \$10

papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing

Casa Grande Salad | \$9

leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette

Tomato & Basil Bisque | \$8

parmesan crostini

Thai Corn Chowder | \$8

jumbo lump crab meat, roasted corn

ENTRÉE COURSE

Exact preparations may be adjusted based on the current seasonal preparations at the time of your event.

Choose three (3) for a pre-determined guest's choice or two (2) to create a split plate.

Jumbo Lump Crab Cake | \$32

fingerling potato, grilled asparagus, aioli, chimichurri

Scottish Salmon | \$29

lentils, green beans, fennel-orange salad, tzatziki, orange oil

Alaskan Halibut | \$36

forbidden rice + rock shrimp risotto, smoked peppers, olive, meyer lemon, fennel, watercress

Seared Rare Tuna | \$36

sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts

Gerber Farms Chicken | \$28

braised leg risotto, Swiss chard, thyme jus

Casbah Double-Cut Pork Chop | \$30

braised kale, prosciutto risotto, garlic cream, sage jus

Long Island Duck | \$30

roasted breast, braised leg, gnocchi, spinach, rosemary, kumquats, duck jus

Elysian Fields Farm Lamb Loin | \$39

parsnip puree, sweet potatoes, brussels sprouts, rosemary, tart cherry-marcona almond salsa

Adobo Marinated Flank Steak | \$27

spicy sweet potato & plantain hash, red bean puree, cilantro, chimichurri

Braised Beef Short Rib | \$34

anson Mills polenta, roasted baby carrots, shiitake mushrooms, gremolata, jus

Filet Mignon | \$39

chili garlic potatoes, wild mushrooms, garlic soy, pea shoots

Prime NY Strip Steak | \$47

roasted fingerlings, arugula, grana padano, grilled lemon, chimichurri, jus

Seasonal Vegetarian Pasta | \$25

wild mushrooms, brussels sprouts, escarole, calabrian chili, rosemary, vermouth, goat cheese, hazelnuts

Butternut Squash Ravioli (seasonal) | \$25

sage beurre noisette, hazelnuts

Seasonal Risotto | \$25

DESSERT

Priced per person

FINGER PASTRIES STATION | \$10

Assorted desserts such as mini cupcakes, whoopie pies, cookies, brownies, tartlets, parfaits, cheesecakes, cake pops, etc.

FULL SIZE DESSERT BUFFET | \$10

A selection of served full size desserts such as cakes, tortes, pies, cheesecakes, tarts, etc.

COOKIE TABLE | \$10

A Pittsburgh wedding tradition

ICE CREAM SUNDAE BAR | \$10

Chocolate & vanilla ice cream; Brownies, M&Ms, sprinkles, cherries, nuts, crushed Oreos, whipped cream, chocolate & caramel sauce

PLATED DESSERTS | \$10

Seasonal house-made desserts from our restaurant's pastry kitchens.

Please ask for currently available options.

INTERACTIVE DESSERT STATIONS

DONUT CART | \$1595.00

Hot, fresh mini donuts made to order for your guests. Includes your choice of 6 flavors.

Examples include: glazed, cinnamon sugar, maple bacon, chocolate iced, vanilla iced, strawberry iced, blueberry glazed, chai, coconut, snickers, Oreo, mini M&M, s'more, fluffer nutter, Take 5, chocolate covered pretzel, mocha espresso, dulce de leche, Velvet Elvis

COOKIE + CUPCAKE DECORATING STATION | \$475.00 UP TO 100 GUESTS

Decorate your own cookies or cupcakes with icing, sprinkles and toppers or have our staff personalize your guest's cookies for them.

Logos and custom designed cookies are also available. Take home boxes are also available for your guests to take their cookies home as a favor.

UNIQUE ADDITIONS

PITTSBURGH SELTZER BAR | \$5_{pp}

Create your own flavored soda with locally made seltzer and assorted Torani syrups.

CANDY STATION | *starting at* \$4_{pp}

Assorted candies coordinated with the colors and/or theme of your event make a great favor for your guests to take home.

POPCORN STATION | \$5_{pp}

Freshly popped with assorted toppings such as sea salt and vinegar, white cheddar, ranch, thai spice, truffle asiago, cilantro lime, cajun, garlic oregano parmesan, vanilla almond, coffee cocoa

BEAN CATERING® GOURMET COFFEE BAR

Cappuccinos, lattes and espresso drinks made with Fair Trade Organic espresso, assorted syrups and organic milk.

1-99 people for 2 hours: \$400.00

100 to 200 people for 2 hours: \$4.00 per person

More than 200 people must be 3 hours: \$4.00 per person

BASIC STAFFING CHARGES

Big Catering prides itself in providing exceptional service before, during and after your event. Below is a basic guide that is used to staff your event. Each event is unique and might not fit into this formula. All staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed, maintenance required, etc.

CHEFS AND KITCHEN STAFF

A Kitchen Supervisor and Kitchen Assistant are required for each event; larger events may require additional supervision.
Kitchen Staff – exact number of staff varies depending upon the menu, guest count, etc.

SIT DOWN DINNER

Service Staff – (1) one per every ~15 guests
Service Captain – (1) one per event, larger events may require additional supervision

STATIONS AND BUFFETS

Service Staff – (1) one per every ~20 guests
Service Captain – (1) one per event, larger events may require additional supervision
Buffet Server – (1) one per every two buffet items

BARTENDERS

Full Cocktail Bar – (1) one bartender per every 50 guests
Beer and Wine Bar – (1) one bartender per every 75 guests

DINNER STATION ATTENDANTS

Dinner station attendants are included in the price per person of that station for events with 100 guests or more.
A service fee of \$5.00 will be charged for each station attendant needed for the event.

STAFF CHARGES

Chef/ Supervisor*	\$300 each	Service Captain*	\$200 each	Bartenders	\$140 each
Kitchen Assistant*	\$175 each	Service Staff	\$140 each	Kitchen Staff	\$140 each

Any event over 7 hours, including setup and break down, will incur overtime charges. A charge of \$22.00 per hour per staff person will be billed in 15 minute increments for all events over (4) four hours. Events held on holidays and New Years Eve will be billed at double the normal staff charge.

**Events with over 200 guests will incur additional staffing fees for these staff positions*

ADDITIONAL INFORMATION

PEET'S COFFEE AND TEA

Peet's coffee (regular & decaf) and assorted hot teas are included in the price of all events.

STANDARD RENTAL AND LINENS

We work with All Occasions Party Rentals and Mosaic Linens. All Occasions can provide china, glassware, flatware, tables, onsite kitchen equipment, and any other needs. Mosaic offers a wide range of beautiful table linens, napkins, chair sashes and many other products to enhance your event. Rental costs can vary significantly depending upon venue, guest count, menu, cooking equipment required, exact rental selections, etc. and are priced individually for each event.

DÉCOR

We are happy to coordinate additional décor items like flowers, candles, lounge furniture, etc. for your event.

BAR SUPPLIES

We can provide non-alcoholic bar supplies for \$4.00 per person. This includes soft drinks (pepsi, diet pepsi, sierra mist, gingerale); mixers (soda, tonic, cranberry juice, orange juice); bar fruit (lemons, limes, olives, cherries); bottled water (still and sparkling); and ice. We will also provide cocktail napkins, stirrers and bar picks. We can also provide specialty items for an additional charge.

CUSTOM MENUS

If you do not find what you are looking for, please let us know. Custom menus will incur additional charges.

GRATUITY OPTION

Gratuities for our service staff are at the option of the customer. If you would like to add a gratuity for the staff, please let us know and we would be happy to include it on your final invoice. We typically suggest a gratuity of 15% of the total food sales. Staff gratuity is optional, but customary.

SALES TAX

All charges are subject to a 7% sales tax. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that applicable taxes can be deducted from your statement.

PRICES

Prices are subject to change.