

A Casual Affair Appetizer Party

If a sit-down lunch or dinner doesn't fit your needs, we can still accommodate your group with our casual Cocktail Party package. Depending on your needs, you may select 4 or 7 items from our Appetizers and Grilled Flatbreads.

7 Appetizer Package

\$32.95 per person

4 Appetizer Package

\$18.95 per person

Appetizers

Flash Fried Brussel Sprouts
Loaded Tater Tots
Chicken and Cheese Quesadilla
Four Cheese Macaroni
Lobster Mac & Cheese +\$6
Seared Filet Mignon +\$4

Boneless Wings
Artichoke and Spinach Dip
Pretzel Bites
Potstickers
Seared Ahi Tuna Platter +\$4
Petite Crab Cakes +\$7

Grilled Flatbreads

Margherita
Pittsburgh
Farmer's

Artichoke and Spinach
Pepperoni
Buffalo Chicken



WALNUT GRILL

AMERICAN EATERY + BAR

Lunch Buffet

Available for a minimum of 20 guests. \$20.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, Roma tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTREES (choose two)

Mushroom Chicken

Pan seared, lightly breaded chicken breast, mushroom cream sauce

Parmesan Crusted Chicken Gnocchi

Pan seared, parmesan breaded chicken breast, tomato basil cream sauce

Sirloin

Grilled medium, roasted garlic rosemary butter, topped with crispy onions

Blackened Salmon Sweet Chili Glaze

Cajun seasoned salmon, sweet chili glaze

Shrimp Scampi

Sauteed Shrimp, scampi butter, roma tomatoes, asiago

Walnut Salmon

Pan seared with walnut crust, orange marmalade

SIDE DISHES (choose two)

Vegetable Du Jour
Baked Potato
Vermicelli Marinara
Vermicelli Alfredo

Oven Roasted Brussel Sprouts
Cole Slaw
Garlic Mashed Potato
French Fries

Dessert

[\$6.25 per guest]

Crème Brulé | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

Sandwiches and Salad Lunch

Available for 25 guests or less. \$19.75 Per Guest.

You choose 4 sandwiches and 2 small salads from the list below.
Soft drinks, coffee, or iced tea included.

SANDWICHES

Reuben

Marble rye, sauerkraut, Swiss cheese, 1000 island dressing and toasted to perfection

California Turkey Wrap

Roasted turkey, goat cheese, honey-cup mustard, field greens, tomato, candied bacon, avocado, wheat wrap

Shaved Prime Rib Sandwich

Hot pepper rings, mushrooms and provolone cheese on a Parisian baguette

Buffalo Chicken Wrap

Grilled chicken, buffalo sauce, cheddar cheese, field greens, tomato, jalapeno wrap

Crispy Chicken BLT Wrap

Chicken tenders, bacon, lettuce, tomatoes, cheddar jalapeno wrap, ranch

Roasted Turkey Club

Roasted Turkey, candied bacon, lettuce, tomato, American cheese, honey aioli, cranberry relish, challah

Blackened Salmon BLT

Candied bacon, greens, tomato, horseradish aioli, gorgonzola cheese, wheat toast

SALADS

Caesar Salad

Romaine, asiago cheese, croutons tossed in caesar dressing

Roasted Beet Salad

Field greens tossed with in-house roasted beets, caramelized walnuts and gorgonzola with herb balsamic vinaigrette

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sundried cranberries, goat cheese, herb balsamic vinaigrette

Dessert

[\$6.25 per guest]

Crème Brulé | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

Land and Sea Lunch

Available for 25 guests or less. \$23.75 Per Guest.

You may choose 3 entrees from the list below. Your choices include a **House** or **Caesar Salad** and one side dish. Soft drinks, coffee, or iced tea included.

ENTREES

Parmesan Crusted Chicken*

Served with potato gnocchi and a tomato basil cream sauce
[*comes with a House or Caesar Salad only]

Wild Mushroom Chicken

In a light cream sauce

Sirloin

Grilled medium, roasted garlic rosemary butter, topped with crispy onions

Salmon Balsamico

Char grilled, cooked to a medium temperature, marinated roma tomatoes, goat cheese, basil and balsamic reduction

Crab Crusted Cod

Jumbo lump crab crust, lemon scampi butter, roasted peppers and onions

Lemon Tilapia

Pan seared with a light lemon cream sauce

Rigatoni Abruzzi

Hot sausage, bacon, mozzarella, stuffed rigatoni, tomato cream sauce, asiago, red pepper flakes

SIDE DISHES

Please select one side dish to be served with **ALL** of the entrée selections from the following list.

Vegetable du Jour

Cole Slaw

Garlic Mashed Potato

Baked Potato

French Fries

Sweet Potato Fries

Vermicelli Marinara

Vermicelli Alfredo

Rice Grain Blend

Dessert

[\$6.25 per guest]

Crème Brulé | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

Hearty Salads Lunch

Available for 25 guests or less. \$21.95 Per Guest.

You may choose 3 entrees from the list below.

Soft drink, coffee, or iced tea included.

Caramelized Walnut Salad with Grilled Chicken

Field greens, sliced pears, caramelized walnuts, sundried cranberries, goat cheese and herb balsamic vinaigrette

Chopped Cobb Salad

Mixed greens, grilled chicken, bacon, avocado, cucumber, red onion, tomato, egg and gorgonzola

Strawberry Balsamico Salad with Grilled Chicken

Field greens, balsamic marinated strawberries, goat cheese, candied almonds and balsamic reduction

Caesar Salad with Grilled Chicken

Romaine, fresh parmesan, herb garlic croutons tossed in caesar dressing

Roasted Beef Salad with Grilled Chicken

Field greens tossed with in-house roasted beets, caramelized walnuts, and gorgonzola with herb balsamic vinaigrette

Chopped Wedge Salad with Grilled Chicken

Iceberg, Roma tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Dessert

[\$6.25 per guest]

Crème Brûlée | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

[Should you elect to bring in your own dessert, we will apply a \$1.00 fee per person to your final bill for cutting & plating. If you plate and serve the dessert yourself, there will be no charge.]

Dinner Buffet

Available for a minimum of 20 guests. \$29.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, Roma tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTREES (choose two)

Mushroom Chicken

Pan seared, lightly breaded chicken breast, mushroom cream sauce

Parmesan Crusted Chicken Gnocchi

Pan seared, parmesan breaded chicken breast, tomato basil cream sauce

Sirloin

Grilled medium, roasted garlic rosemary butter, topped with crispy onions

Blackened Salmon Sweet Chili Glaze

Cajun seasoned salmon, sweet chili glaze

Shrimp Scampi

Sauteed Shrimp, scampi butter, roma tomatoes, asiago

Walnut Salmon

Pan seared with walnut crust, orange marmalade

SIDE DISHES (choose two)

Vegetable Du Jour

Baked Potato

Vermicelli Marinara

Vermicelli Alfredo

Oven Roasted Brussel Sprouts

Cole Slaw

Garlic Mashed Potato

French Fries

Dessert

[\$6.25 per guest]

Crème Brulé | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

Chef Selection Buffet

Available for a minimum of 20 guests. \$38.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, heirloom tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTREES (choose two)

WG Crab Cakes

Our signature jumbo lump crab, old bay remoulade (Item may be subject to upcharge for market price)

Oven Roasted Filet Mignon

Pan seared, finished in oven, sliced, demi-glace

Crab Crusted Cod

Jumbo lump crab crust, lemon scampi butter, roasted peppers and onions

Chicken Balsamico

Grilled chicken, mozzarella, roma tomatoes, balsamic glaze

Lemon Tilapia

Pan seared with a light lemon cream sauce

SIDE DISHES (choose two)

Vegetable Du Jour

Baked Potato

Vermicelli Marinara

Vermicelli Alfredo

Oven Roasted Brussel Sprouts

Cole Slaw

Garlic Mashed Potato

French Fries

Dessert

[\$6.25 per guest]

.Crème Brûlé | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

WG's Elevated Dinner

Available for 25 guests or less. \$28.95 Per Guest.

Choose 3 entrees -- 2 side dishes -- Choose **House** or **Caesar** Salad.

Soft drinks, coffee, and Iced Tea are included.

ENTREES

Parmesan Crusted Chicken*

Potato gnocchi and a tomato basil cream sauce

(*) – denotes that it does not come with a side

Rigatoni Abruzzi*

Hot sausage, bacon, mozzarella stuffed rigatoni, tomato cream sauce, asiago, red pepper flake

Wild Mushroom Chicken

In a light cream sauce

Crab Crusted Cod

Jumbo lump crab crust, lemon scampi butter, roasted peppers and onions

Jumbo Lump Crab Cakes +\$14.00

Complemented with old bay remoulade

Filet Mignon and Crab Cake +\$13.00

Filet complemented with gorgonzola-bacon butter

Walnut Salmon

Pan seared, walnut crust, orange marmalade topping

Sirloin

Grilled medium, roasted garlic rosemary butter, topped with crispy onions

Sweet N' Spicy Chicken

Sautéed chicken, jalapeno-orange chili glaze

Sirloin and Shrimp +\$9.00

Grilled medium, roasted garlic rosemary butter, topped with crispy onions

Crab Stuffed Shrimp +\$11.00

Five large shrimp stuffed with our lump crab meat and baked with garlic-infused butter

SIDE DISHES (choose two)

Vegetable Du Jour

Baked Potato

Vermicelli Marinara

Vermicelli Alfredo

Oven Roasted Brussel Sprouts

Cole Slaw

Garlic Mashed Potato

French Fries

Dessert

[\$6.25 per guest]

Crème Brûlée | Brownie Works | Toasted Almond Cake | Caramelized Walnut Ball

BIG BREAKFAST BUFFET

Available for a minimum of 15 guests. \$19.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

STARTERS (choose one)

Fresh Fruit Tray

Assorted fresh sliced seasonal fruit

Mini Danish

Assorted mini Danishes

Assorted Yogurts

Assorted Greek Yogurts

Avocado Toast

Wheat toast and seasoned avocado spread

MAIN DISHES (choose two)

Traditional Egg Benedict

Canadian bacon, poached egg and hollandaise

Scrambled Eggs

Scrambled egg, cheddar cheese

Chicken & Waffles

Crispy fried chicken, pearl sugar glazed waffle, honey sriracha sauce

Meat Frittata

Italian sausage, candied bacon, ham, Cheddar cheese

Veggie Frittata

Spinach, asparagus, tomato, mozzarella and provolone cheese

Crème Brulee French Toast

Italian sausage, candied bacon, ham, cheddar cheese

Pancakes

Sweet cream pancakes, powdered sugar, hot maple syrup

SIDE DISHES (choose three)

Sliced Bacon
Turkey Sausage
Sausage Links
Breakfast Potatoes
Sausage or ham

Biscuits & Gravy
Berry N' Nuts Oatmeal
English Muffin
White/Wheat Toast

ALL AMERICAN BREAKFAST BUFFET

Available for a minimum of 15 guests. \$17.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

BREAKFAST DISHES INCLUD

Scrambled eggs | turkey sausage | bacon | breakfast potatoes

SIDE DISHES (choose two)

Mini Assorted Danish

Mini Assorted Muffins

Fresh Fruit

Assorted Yogurt

Sweet Cream Pancakes

BUSINESS BUFFET BREAKFAST

Available for a minimum of 10 guests. \$12.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

CHOOSE THREE

Mini Danish

Assorted Muffins

Fresh Sliced Fruit Tray

Assorted Yogurts

Avocado Toast