



# CUSTOM EVENTS

*Tasteful simplicity meets elegant design*



The Fluted  
Mushroom

WHERE ENTERTAINING IS AN ART









# The Fluted Mushroom

WHERE ENTERTAINING IS AN ART

*As Pittsburgh's preferred caterer, we pride ourselves  
on sweating the small stuff to ensure your event  
is flawless, right down to the last bite.*

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“Food is our common ground,  
a universal experience.”

– JAMES BEARD



# BUTLERED HOT HORS D'OEUVRES

(Priced per piece)

Additional menu items and seasonal selections are available. Custom pricing may apply.

All prices are subject to change.

**Watermelon Shrimp** .....\$6.50  
*half a shrimp on cubed watermelon with vanilla yogurt dressing and fresh mint*

**Artichoke Romano** .....\$3.75

**Asparagus and Gruyère Beignet** .....\$2.50

**Asparagus Tip Wrapped in Puff Pastry** .....\$3.25  
*topped with grated asiago*

**Stuffed Mushroom** .....\$4.25  
*assortment of three flavors*

**Bacon Wrapped Scallop** .....\$5.25

**Beef, Pork or Chicken Empanada** .....\$4.95

**Cherry Tomato and Boursin Cheese Tartlet** ...\$3.95  
*with fine herbs and aged cheddar*

**Chicken and Waffle Bite** .....\$3.75  
*boneless breast of chicken deep fried in waffle tempura batter with Thai chili maple syrup dipping sauce*

**Chinese Spring Roll** .....\$3.75

**Chicken Quesadilla** .....\$4.25

**Chicken Wrapped in Prosciutto and Fresh Sage** .....\$4.25

**Chipotle Pepper Encrusted Shrimp** .....\$6.95  
*with lime dipping sauce*

**Corn and Crab Fitter** .....\$3.95  
*with sweet tomato jam and scallion marmalade*

**Crispy Pork Belly** .....\$4.50  
*with cranberry blood orange chutney*

**Flank Steak Roulade** .....\$5.95

**Loaded Potato Croquette** .....\$3.95  
*with cheddar cheese and bacon, topped with chive sour cream*

**Lollipop of Herb Encrusted Lamb Chop** ....\$9.75

**Miniature Beef Wellington** .....\$6.25  
*diced filet and mushroom duxelle in puff pastry with cognac demi-glace*

**Miniature Cheeseburger Slider** .....\$4.95

**Miniature Crab Cake** .....\$4.95  
*with chili lime aioli or chive remoulade*

**Miniature Pizza** .....\$3.75  
*with wild mushroom and fontina cheese*

**Miniature Reuben** .....\$4.25

**Potato Pancake** .....\$3.25  
*with crème fraîche and chives*

**Potato Pancake with Smoked Salmon** .....\$5.50  
*with crème fraîche and chives*

**Puff Pastry Pinwheel** .....\$2.75  
*with kale, wild mushrooms and Boursin cheese*

**Petit Quiche** .....\$3.75

**Saffron Rice and Fontina Risotto Ball** .....\$2.95  
*with roasted tomato dipping sauce*

**Seasonal Arancini** .....\$3.25

**Slow Cooked Ratatouille in a Savory Tart Shell** .....\$3.25

**Spanakopita** .....\$3.75

**Thai Chicken Skewer** .....\$3.95  
*with peanut dipping sauce*

**Tomato and Basil Brioche Square** .....\$3.25



# BUTLERED COLD HORS D'OEUVRES

(Priced per piece)

Additional menu items and seasonal selections are available. Custom pricing may apply.

All prices are subject to change.

**Ahi Tuna Tartar on Lotus Root Chip** .....\$5.25

*with sesame, soy and cilantro*

**BLT Bite** .....\$3.50

*cherry tomato stuffed with ranch mousse, micro iceberg lettuce and bacon bits*

**Chicken Waldorf Salad** .....\$3.95

*on Belgian endive spear*

**Chip and Dip** .....\$3.95

*crispy fingerling potato with truffled goat cheese mousse and fresh chives*

**Crispy Duck Tartlet** .....\$5.50

*with curry walnuts and cranberry blood orange marmalade*

**Curried Chicken Tartlet** .....\$3.95

**Focaccia with Olive Tapenade** .....\$3.95

**Foie Gras Pate on Toasted Brioche** .....\$6.95

*with macadamia butter and blueberry compote*

**Heart of Palm**

**Wrapped with Serrano Ham** .....\$4.25

*with crispy sage, roasted red pepper and manchego cheese*

**Lobster Roll** .....market price

*miniature potato roll stuffed with classic lobster salad, garnished with fresh scallions*

**Miniature Caprese Skewer** .....\$3.75

*pearl mozzarella and grape tomato, drizzled with pesto and balsamic reduction*

**Seasonal Crostini** .....\$2.95

**Shrimp Cocktail** .....\$7.25

**Sliced Filet on Toasted Crostini** .....\$4.95

*with artichoke aioli and chiffonade of arugula*

**Smoked Salmon** .....\$4.95

*on bite-size toast point with lemon chive cream cheese, micro dill and diced pickled red onion*

**Smoked White Fish Salad** .....\$4.95

*on Belgian endive spear*

**Smoked White Fish Salad Puff** .....\$4.95

**Sun-Dried Tomato and**

**Goat Cheese Bite** .....\$3.25

**Quail Egg** .....\$5.50

*with caviar and crème fraîche*

**Vegetarian Stuffed Grape Leaf** .....\$3.25

**Vietnamese Summer Roll** .....\$4.25

*wrapped in rice paper with orange soy dipping sauce*



# STATIONARY HORS D'OEUVRES

## DOMESTIC CHEESE DISPLAY

*a selection of sliced domestic cheeses,  
garnished with clusters of grapes,  
served with assorted crackers and mustard dip*

**\$16.95 per person**

## GOURMET CHEESE DISPLAY

*a selection of domestic and imported cheeses,  
sliced fresh fruit,  
crab, artichoke and jalapeño dip,  
and pesto Parmesan soufflé,  
served with crackers, toasted pita triangles,  
baguette slices and mustard dip*

**\$17.50 per person**

## MEDITERRANEAN TABLE

*our housemade chickpea hummus with  
grape leaves, baba ganoush,  
marinated roasted peppers, feta cheese,  
artichokes and kalamata olives,  
served with pita and flat breads*

**\$16.95 per person**

## ANTIPASTO STATION

*Italian-cured meats and cheeses,  
assorted grilled and marinated vegetables  
and imported olives,  
served with focaccia sticks and crostini*

**\$16.95 per person**

## SLICED FILET OF BEEF

*the finest cut of beef sliced and served  
with silver dollar rolls, housemade  
horseradish mousse and caramelized onions*

**\$19.25 per person**

## MINIATURE SANDWICHES

*(two per person)*

*roast beef and provolone,  
turkey and havarti, ham and swiss*

**\$9.95 per person**

## GOURMET MINIATURE SANDWICHES

*(two per person)*

*sliced filet of beef with horseradish mousse,  
smoked turkey with cranberry mayonnaise,  
brie with sun-dried tomatoes and fresh basil*

**\$15.50 per person**

## SMOKED SALMON DISPLAY

*presented with capers, red onion,  
lemon wedges, chopped egg, pink peppercorn sauce  
and black bread triangles*

**Serves 25**

**\$275.00**

## POACHED SALMON DISPLAY

*presented with crème fraîche, cucumber,  
lemon, capers, red onion, egg whites  
and pumpernickel toast*

**Serves 25**

**\$275.00**



“Pull up a chair. Take a taste. Come join us.  
Life is so endlessly delicious.”

– RUTH REICHL



# SIT-DOWN SELECTIONS

*Includes choice of salad, starch, vegetable, rolls and butter*

## SEAFOOD SELECTIONS

**Grilled Salmon** .....\$45.50  
*with maple-mustard glaze*

**Macadamia Nut-Crusted Mahi Mahi** .....\$49.25  
*with lemon beurre blanc*

**Roulade of Sole** .....\$45.50  
*with shrimp and watercress mousse, lemon beurre blanc*

**Black Sesame-Crusted Salmon** .....\$45.50  
*with orange-soy beurre blanc*

**Maryland Style Crab Cakes** .....\$58.75  
*topped with roasted tomato remoulade*

## MEAT SELECTIONS

**Stuffed Pork Loin** .....\$41.95  
*with dried fruit and bourbon jus*

**Crusted Pork Loin** .....\$41.95  
*of mustard, rosemary and sage with roasted garlic jus*

**Stuffed Pork Loin** .....\$43.25  
*with spinach, feta and pine nuts, natural pork jus*

**Medallions of Pork Tenderloin**.....\$43.25  
*crusted with mango chutney and almonds, apple butter-cider pork reduction*

**Filet (6 oz.)** .....\$58.95  
*with leeks and balsamic-thyme reduction or sautéed wild mushrooms and natural jus*

**Stuffed Filet (6 oz.)** .....\$59.95  
*with roasted tomatoes, fresh basil and gorgonzola, red wine sauce*

**Oregano Chicken** .....\$42.50  
*with artichoke hearts, grilled tomato and fresh basil*

**Chicken Roulade** .....\$42.50  
*with savory bread stuffing and velouté sauce*

**Chicken Roulade** .....\$44.25  
*with wild mushrooms, spinach and fontina, pesto cream sauce*

**Panko-Crusted Chicken Breast** .....\$44.25  
*stuffed with Boursin cheese*

**Pierre Chicken Breast** .....\$43.25  
*with roasted red pepper farce and balsamic-chicken reduction*

**Chicken Romano** .....\$39.50  
*in a rich egg and romano cheese batter*

**Chicken Marsala** .....\$42.50  
*with mushrooms in a Marsala wine sauce*

**Roasted Baby Rock Hen** .....\$49.25  
*semi-boneless, with blackberry glaze*

**Chicken Saltimbocca** .....\$44.25  
*Pierre chicken breast with prosciutto and sage, fontina cream sauce*

**Lavender Chicken** .....\$44.25  
*lavender, orange and panko-crusted chicken breast with rosemary beurre blanc*

## VEGETARIAN SELECTIONS

**Gluten Free Parmesan Encrusted Eggplant** .....\$39.50  
*with gluten free rotini and pistachio pesto (can also be made vegan)*

**Gluten Free and Vegan Risotto** .....\$39.50  
*with asparagus, wild mushrooms, avocado, red onion, roasted tomatoes and balsamic reduction*



## DUET SIT-DOWN SELECTIONS

*Includes choice of salad, starch, vegetable, rolls and butter*

JUMBO SHRIMP  
WITH SAUTÉED PETIT BREAST OF CHICKEN  
*served with Provençal sauce*

**\$51.50**

SHRIMP SCAMPI  
WITH CHICKEN ROMANO  
**\$51.50**

PETIT FILET OF BEEF TENDERLOIN  
WITH CHICKEN ROMANO  
**\$55.95**

PETIT FILET OF BEEF TENDERLOIN  
WITH GRILLED FILLET OF SALMON  
*served with pinot noir sauce*  
**\$58.95**

PORK TENDERLOIN MEDALLION  
WITH PETIT BREAST OF CHICKEN  
*served with cranberry and  
mandarin orange compote*  
**\$47.95**

PETIT FILET OF BEEF TENDERLOIN  
WITH PANKO-CRUSTED CHICKEN BREAST  
STUFFED WITH BOURSIN CHEESE  
*served with roasted shallot sauce*  
**\$55.00**

SEARED SALMON  
WITH PETIT CHICKEN BREAST  
STUFFED WITH SPINACH, FONTINA  
AND SUN-DRIED TOMATOES  
*served with tomato tarragon coulis*  
**\$52.95**

PETIT FILET OF BEEF TENDERLOIN  
WITH MARYLAND STYLE CRAB CAKE  
*served with wild mushroom demi-glace*  
**\$71.95**  
*Petit filet is 4 oz.  
Center cut 8 oz. filet additional \$8.50*

*Additional menu items and seasonal  
selections are available. Custom pricing  
may apply to specialized menus.*



# SIT-DOWN SALADS

*Choose one. Additional seasonal selections are available.*

## CAESAR SALAD

*romaine lettuce, Parmesan cheese,  
housemade croutons and Caesar dressing*

## BABY SPINACH SALAD

*wild mushrooms, hard-cooked egg  
and red onion, with poppyseed dressing*

## TOSSED GARDEN SALAD

*tomatoes, cucumbers and carrots  
with choice of dressing*

## MEDITERRANEAN SALAD

*mixed greens, artichoke hearts,  
kalamata olives, cucumbers and feta cheese  
tossed with lemon-olive oil vinaigrette*

## SIGNATURE SALAD

*(\$5.95 surcharge)*

*seasonal greens, spiced pecans,  
dried cranberries, gorgonzola cheese,  
with champagne vinaigrette*

## ROASTED BEET AND TRUFFLE SALAD

*(\$7.00 surcharge)*

*arugula, honey and local goat cheese,  
with truffle vinaigrette*

## BLUEBERRY AND RICOTTA SALAD

*(\$7.00 surcharge)*

*artisan greens, charred orange,  
whipped lemon ricotta and toasted almonds  
with blueberry and balsamic vinaigrette*

## HEIRLOOM TOMATO SALAD

*(\$5.95 surcharge)*

*roasted heirloom cherry tomatoes,  
bibb lettuce, carrots and gorgonzola croutons,  
with white balsamic vinaigrette*

## WATERMELON RADISH SALAD

*(\$5.95 surcharge)*

*mixed greens, grilled fennel and pickled red onion,  
with rice wine and soy vinaigrette*



# SIT-DOWN ACCOMPANIMENTS

## PLATED VEGETABLES

*choose one*

Poached Asparagus

Haricot Vert

*with garlic and basil*

Seasonal Baby Vegetables

Roasted Root Vegetables

Broccolini

Sautéed Sugar Snap Peas

*with toasted sesame seeds*

Sautéed Sugar Snap Peas and Baby Carrots

*Additional seasonal selections available*

## PLATED STARCHES

*choose one*

Wild Mushroom Risotto Cake

Herbed Long Grain and Wild Rice

Saffron Basmati Rice

Duchess Potatoes (Piped Whipped Potatoes)

Dauphinoise Potatoes

Red Skin Potatoes with Fines Herbs

*roasted or steamed*

Yukon Gold Whipped Potatoes



# BUFFET DINNER SELECTIONS

*Includes choice of salad, starch, vegetable, rolls and butter  
Custom pricing may apply.*

## PACKAGE ONE

**\$45.95 PER PERSON**

*please select two*

**Grilled Breast of Chicken**  
*marinated with lemon and rosemary*

**Oregano Chicken**  
*with artichoke hearts, grilled tomato  
and fresh basil*

**Chicken Roulade**  
*with savory bread stuffing  
and velouté sauce*

**Panko-Crusted Baked Tilapia**  
*with fresh pineapple salsa*

**Herb-Crusted Pork Loin**  
*with roasted garlic jus*

**Sliced Top Round of Beef**  
*with mushroom jus*

## PACKAGE TWO

**\$52.50 PER PERSON**

*please select two*

**Grilled Salmon**  
*with maple-mustard glaze*

**Marinated and Roasted Beef Brisket**  
*with Pommery mustard-horseradish sauce*

**Chicken Roulade**  
*with wild mushrooms, spinach  
and fontina, pesto cream sauce*

**Medallions of Pork Tenderloin**  
*roasted with orange marmalade glaze*

**Breaded Boneless Chicken Breast**  
*stuffed with Boursin cheese*

**Shrimp Scampi**  
*with angel hair pasta and  
Parmigiano-Reggiano*

**Chicken Romano**  
*in a rich egg and romano cheese batter*

**Chicken Marsala**  
*sautéed with mushrooms in a  
Marsala wine sauce*

## PACKAGE THREE

**\$65.95 PER PERSON**

*please select two*

**Seared Tenderloin**  
*with leeks and balsamic-  
thyme reduction*

**Macadamia Nut-Crusted  
Mahi Mahi**  
*with lemon beurre blanc*

**Roasted Baby Rock Hen**  
*semi-boneless, with blackberry glaze*

**Grilled Tournedos of Beef**  
*with port wine reduction sauce*

**Medallions of Pork Tenderloin**  
*with granny smith apples  
and brandy-calvados cream sauce*



# BUFFET ACCOMPANIMENTS

## BUFFET SALADS

*choose one*

### Caesar Salad

*with romaine lettuce, Parmesan cheese, housemade croutons and Caesar dressing*

### Baby Spinach Salad

*with mushrooms, hard-cooked egg and red onion, with poppyseed dressing*

### Tossed Garden Salad

*with tomatoes, cucumbers and carrots*

*Choose one housemade dressing: ranch, French, raspberry, balsamic or champagne vinaigrette*

## BUFFET VEGETABLES

*choose one*

**Fresh Green Beans,  
Yellow Wax Beans and Carrots**  
*in compound herb butter*

### Corn Pudding Soufflé

**Grilled Marinated Vegetables**  
*served at room temperature*

**Sautéed Sliced Carrots**  
*with fresh dill*

### Fresh Vegetable Medley

**Haricot Vert**  
*with garlic and basil*

**Zucchini and Yellow Squash Provençal**

**Broccoli and Cheddar Cheese Soufflé**

**Summer Vegetable Gratin**  
*(seasonal)*

## BUFFET STARCHES

*choose two*

### RICE

**Herbed Long Grain and Wild Rice**

**Saffron Basmati Rice**

### PASTA

#### Penne

*with sun-dried tomato cream sauce*

#### Bow Tie

*with tomato-basil pesto sauce*

#### Tortellini

*with marinara sauce*

#### Orzo

*with wild mushrooms*

### POTATOES

**Red Skin Potatoes with Fines Herbs**  
*steamed or roasted*

**Smashed Potatoes with Cheddar Cheese**

**Chive Whipped Potatoes**

**Au Gratin Potatoes**  
*with aged cheddar cheese*

**Baked Yams**  
*with cinnamon, nutmeg and brown sugar*

**Red Bliss Potatoes**  
*with garlic cream sauce*



# CHEF'S CARVING STATIONS

## TOP ROUND OF BEEF

*marinated and slow roasted, served with  
horseradish mousse and natural jus*

**Serves 25**  
**\$395**

## PRIME RIB OF BEEF

*with horseradish mousse  
and natural jus*

**Serves 25**  
**\$495**

## BEEF TENDERLOIN

*the most tender cut of beef served with  
bearnaise sauce and horseradish mousse*

**Serves 25**  
**\$525**

## ROASTED LOIN OF PORK

*marinated center-cut pork loin,  
rubbed with dijon mustard,  
served with fresh apple chutney*

**Serves 25**  
**\$350**

## HERB ROASTED TURKEY

*slow roasted with Herbes de Provence,  
served with cranberry mayonnaise  
and dijon mustard*

**Serves 25**  
**\$325**

## BOURBON-GLAZED ALMOND CRUSTED BONE-IN HAM

*with whole grain mustard sauce*

**Serves 40**  
**\$275**



“One cannot think well, love well, sleep well,  
if one has not dined well.”

– VIRGINIA WOOLF



# PROFESSIONAL SERVICE

*Our coordinators and catering staff will execute your plan with grace, allowing you to enjoy the event, whether you're celebrating a special occasion with family or mingling with your coworkers.*

## FULL BAR SERVICE

*including alcohol  
(charged according to client's request)*

## SERVERS

*4-hour minimum*

**\$40 per hour**

## BAR SERVICE WITH SODA, MIXERS AND BAR FRUIT

*if client provides alcohol*

**\$3.95 per person**

## BARTENDERS

*4-hour minimum*

**\$40 per hour**

## BAR SERVICE

*if client provides alcohol and  
non-alcoholic beverages*

## CHEFS

*4-hour minimum*

**\$40 per hour**

## SUPERVISOR

*4-hour minimum*

**\$50 per hour**

All linens and rentals are the client's responsibility—  
our staff is happy to assist in any coordination needed.

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Service begins at load-in at The Fluted Mushroom and  
ends at load-out at The Fluted Mushroom.

*All prices are subject to change.*



