



***Catering
Menu***



Sunrise Selections

Please Choose Two.
\$10 per person.

Mini Egg White Frittata: Fluffy baked egg white cups with onions, peppers, cheese, and diced meat.

Broccoli, Mushrooms, and Cheese Strata: A baked egg casserole with sautéed artisan mushrooms, broccoli, and a three-cheese blend layered with brioche bread.

Breakfast Scramble Buffet: Scrambled eggs, country potatoes, and your choice of ham, bacon, or sausage with buttermilk biscuits.

Breakfast Burrito Tray: Assorted tortillas stuffed with scrambled eggs, your choice of bacon, sausage, ham, or chorizo, potato, and cheddar jack cheese.

Chicken 'n Waffles: Yes, it's the perfect brunch item! A Belgian waffle with a Southern fried chicken tender, honey butter, and maple syrup.

Eggs Benedict: A toasted English muffin topped with grilled Canadian bacon and a poached egg with drizzled Hollandaise sauce.

Breakfast Basket: Assortment of muffins, scones, breakfast breads, bagels, Danish, croissants with butter, jams, and cream cheese spreads.

French Toast Casserole: A sweet alternative to individual French Toast.

Fresh Fruit Platter: Fresh assortment of seasonal fruits, melons, and berries with a honey yogurt dip.

Berry Parfait: Vanilla yogurt swirled with berries and topped with granola.

Custom Oatmeal Bar: Hot oatmeal with a selection of berries, brown sugar, raisins, and dried fruit.



From Our Bistro

Soups and Salads

Please choose two soups and two salads. \$18 per person.

Soups

She-Crab Soup: Decadent cream soup loaded with crab meat, sautéed onions and celery, heavy cream, sherry, and Cajun spices.

Guinness Stew: Traditional Irish stew that doubles as a rich soup; the beer and bacon enhance the flavor.

French Onion Soup: Red, yellow, and sweet onions sautéed in a beef broth with sherry and brandy served with house made croutons, and shredded Swiss cheese.

English Pub Chowder: Pub cheddar cheese is the star of this creamy soup, filled with flavor from the sautéed mirepoix and fire roasted red peppers.

Minimum Order 15 People

Corn and Leek Bisque: Beautifully fragrant bisque with super sweet corn and sautéed leeks in a vegetable cream base.

Tortellini and Sausage Soup: Tri-colored tortellini simmered in a chicken stock with sweet Italian sausage and fire roasted tomatoes.

Chicken Florentine Soup: The soup version of this popular favorite with sautéed mushrooms, spinach, garlic, and diced chicken in a cream base.

Salads

Unconventional Salad: Butter, buckeye, and Romaine lettuces tossed with tri-colored tomatoes, cucumbers, red onion strands, squash, zucchini, radishes, and shaved carrots. Served with our house citrus vinaigrette and homemade croutons.

Chopped Caesar Salad: Chopped romaine lettuce lightly tossed in an herb Caesar dressing, garnished with shaved Parmesan, and served with homemade croutons.

Greek Salad: Chopped romaine lettuce mixed with red onion, bell peppers, sliced cucumber, quartered Roma tomatoes, Kalamata olives, artichoke hearts and Feta cheese crumbles, tossed in a zesty Greek dressing.

Signature Salad: Butter and mixed greens, diced apples, cranberries,

red onion, grape tomatoes, and caramelized walnuts tossed in a citrus vinaigrette and served with blue cheese crumbles on the side.

Corn and Black Bean Salad: Black beans, cut corn from the cob, tomatoes, onions, and cilantro mixed with arugula and rustic lettuces. Garnished with seasoned tortilla strips.

Cobb Salad: Traditional Cobb salad with diced turkey, avocado, crispy bacon, sliced egg, and blue cheese crumbles over a bed of mixed lettuces.

*All served with Artisan Rolls
and foiled butters.*

The Sandwich Board

Please choose four sandwiches or
three quiches and two sides.
\$18 per person.

Assorted Sandwich Tray

- Caprese (vegetarian option)
- London Broil
- Peppered Turkey Breast
- Buffalo Chicken
- Tavern Ham
- Tuna Salad
- Turkey Salad
- Ham Salad
- Chicken Salad

All served with lettuce, tomato, sliced red onion and condiments.

Minimum Order 15 People

Chef's Quiches

- Spinach and Feta
- Broccoli and Cheddar
- Ham and Swiss
- Grilled Vegetable
- Chorizo and Queso

Sides

- Potato Salad
- Italian Pasta Salad
- Macaroni Salad
- Mediterranean Orzo Salad
- Tomato, Cucumber, and Red Onion Salad
- Broccoli Salad
- Apple Slaw

Assorted Cookie Tray

A combination of our signature cookies which includes ginger sugar, classic sugar and lemon raspberry.

Add this tray on for an extra \$2.00 per person.

Can be added to any previous package listed.



Heavenly Hors d'oeuvres

Silver Package

Please choose three. \$5.50 per person.

Goat Cheese & Honey Flatbread:

Lavash bread baked to crispy perfection, sprinkled with goat cheese and drizzled with honey.

Traditional Bruschetta Tray: Crostinis brushed in olive oil and lightly grilled,

then topped with halved sweet Campari tomatoes, chopped fresh basil, minced garlic and balsamic vinegar.

Roasted Olives and Fresh

Mozzarella Tray: Queen, Kalamata, and Black Olives tossed in olive oil and lightly salted, then roasted to crispy perfection and served with fresh, sliced mozzarella.

Smoked Salmon Mousse and Cucumber Canapes:

Smoked salmon and cream cheese mousse piped over sliced cucumbers on a canape.

One-Bite Chicken 'n Waffles: A mini Belgian waffle with drizzled honey butter, topped with a fried chicken tender and served with warm syrup.

Mushroom Puff Pastry: Mushrooms sautéed in mascarpone in a puff pastry basket.

Spinach and Artichoke Dip: A creamy dip made of fresh, sautéed spinach and artichokes with a hint of parmesan. Served with pita chips.

Bundled Smokies: Smokie sausages wrapped and baked in a buttered crescent roll.

Cocktail Meatballs: Tender and flavorful selection of meatballs including Mexican, teriyaki, and sweet and sour.

Fried Eggplant: Fresh eggplant, seasoned and dredged in tempura

Minimum Order 15 People

batter and deep fried.

Cucumber, Dill, and Watercress

Tea Sandwiches: Fresh vegetables and herbs in a tea sandwich with dill cream cheese.

Pot Stickers: Traditional Asian dumplings filled with pork and vegetables.

Pimiento Cheese Squares: Cornbread squares topped with a pimiento cheese schmear.

Spanakopita: Savory spinach and feta cheese in puff pastry.

Gold Package

Please choose three. \$6.50 per person.

Skewer Sampler: (choose three)

- Chicken Satay w/ Peanut Sauce
- Sticky Pork w/ Sesame Ginger Dip
- Buffalo Chicken w/ Blue Cheese Sriracha Dip
- Pesto Grilled Tofu and Cherry Tomatos
- Hunan Beef w/ Hoisin Ponzu Dip
- Caramelized Apple w/ Golden Raisins
- Beef Tenderloin Crostini w/ Chimichurri Dip

Wing Sampler: (choose three)

Dry Rubs: Lemon-Pepper, Jamaican Jerk, Wing Dust, Cajun Dust, Maple Bourbon.

Wet Rubs: Teriyaki, Barbecue, Sweet & Hot, Mild or Hot Buffalo

Shrimp and Crab Cocktails: Mini cold shrimp and crab meat cocktails over a lettuce cup tossed in cocktail sauce.

Creamy Chicken Vol-au-Vent: Buttery puff pastry circles topped with a creamy chicken and bacon spread.

Stuffed Portobello Mushrooms: Sautéed mirepoix, crab meat, and Parmesan stuffing is the highlight of these roasted portobellos.

Roasted Wrapped Dates: Bacon-wrapped dates brushed with garlic, olive oil then roasted.

Platinum Package

Please choose three. \$7.50 per person.

Shellfish Rangoon: A mixture of crab, lobster, and shrimp blended with a Cajun cream cheese and fried in a wonton pocket.

Amuse Bouche Tenderloin Tray: Thinly-sliced rare fillet tenderloin on pumpernickel squares with arugula and drizzled horseradish sauce.

Honey Roasted Fig: Halved fresh fig roasted in butter and honey, topped with goat cheese crumbles and slivered almonds.

Beef Wellington Popover: Light and fluffy popover filled with shaved fillet tenderloin basted in butter, with caramelized onions and demi-glazed drizzle.

Mini Reuben or Rachel: Mini versions

Minimum Order 15 People

of the original corned beef or turkey, Swiss, and sauerkraut with thousand island dressing on grilled rye squares.

Soire Package

Please choose one. **\$11 per person.**

Charcuterie Boards: A selection of cured meats, cheeses, relishes, vegetables, fruits, artisan breads, jams, nuts and more... never the same! A variety of sizes and options available, including table-size grazing boards. Let us assist you with this custom option.

Coconut shrimp Tray: Chef's signature recipe of colossal shrimp dredged in a special coconut and tempura batter, deep fried and deliciously crisp. Served with a mango dipping sauce.

Mini Crab or Lobster Cake Tray: Bite size crab or lobster cakes handmade with sweet cornbread and Low Country seasonings. Served with a remoulade sauce for dipping.

Lighter Fare.

Crudite Platter: This platter of fresh assorted vegetables is served with a black pepper Parmesan and pub cheddar ranch dipping sauce.

\$4.50 per person

Fresh Fruit Platter: This platter will highlight assorted fruits and a honey yogurt dipping sauce.

\$7 per person

Unconventional Favorites

Please choose two entrees and two sides. **\$20 per person.**

Entrees

Picadillo: Authentic Cuban beef simmered with queen olives, peppers, onions, and cilantro. Served with warm tortillas.

Grilled Huli Huli Chicken: A Hawaiian favorite of tender chicken thighs grilled after an overnight marinade of sweet and zesty ingredients.

N'awlins Gumbo: Our hearty stew made from combinations of shrimp and chicken with andouille sausage in a traditional sauce.

Baked Ziti Parma Rosa: Our baked ziti combines the pasta with mascapone, mozzarella and parmesan cheeses with cream and our red sauce.

Sweet and Sour Pork or Chicken: Tender medallions of pork tenderloin or chicken breast dredged in flour and spices and flash-fried before simmering in a sauce with pineapple and maraschino cherries.

Turkey Tetrazzini: Delightful and savory layered pasta dish with generous pieces of turkey, celery, and onions in a cream sherry sauce.

Tofu Stir Fry: Fried tofu tossed with Asian vegetables, drizzled hoisin and chili oil sauce.

Minimum Order 15 People

Savory Sides

Unconventional Salad: Butter, buckeye, and Romaine lettuces tossed with tri-colored tomatoes, cucumbers, red onion strands, squash, zucchini, radishes, and shaved carrots. Served with our house citrus vinaigrette and homemade croutons.

Grilled Seasonal Vegetables:

Assorted seasonal fresh vegetables rubbed in olive oil, salt and pepper then grilled. Can be served warm or cold. A most-requested choice.

Roasted Plantains: Delicious starchy cousin of the banana brushed with butter and roasted.

Rosemary Roasted Reds: Red potatoes tossed in butter and olive oil, seasoned with salt, pepper, and rosemary, then oven roasted.

Yellow Rice: Jasmine and turmeric enhance the flavors of this yellow rice.

Garlic Mashed Potatoes: Almost whipped, our red skin mashed potatoes are buttery good with a hint of roasted garlic and a touch of crust on the top.



Palate Pleasers

Please choose two entrees and two sides. \$24 per person.

Entrees

Munificent Meatloaf: Savory baked beef and pork mixture with trinity and seasoning topped with a zesty sauce.

Chicken Romano: Chicken breast baked in an egg and Romano cheese batter until crispy on the outside and tender inside.

Shrimp Scampi: Flavorful shrimp entree cooked in butter, garlic, and white wine sauce, served over angel hair pasta.

Swiss Steak: Choice beef tenderized rolled and thinned, then braised in a sauce of vegetables and seasonings.

Chicken Piccata: Tender, braised chicken medallions simmered in a butter sauce of capers, lemon juice, and white wine.

Italian Sausage: Sweet Italian sausage simmered with onions and peppers in a red sauce.

Beef Stroganoff: Originally a Russian dish of sautéed pieces of beef served in a sauce of mushrooms and sour cream.

Sides

Unconventional Salad: Butter, buckeye, and Romaine lettuces tossed with tri-colored tomatoes, cucumbers, red onion strands,

Minimum Order 15 People

squash, zucchini, radishes, and shaved carrots. Served with our house citrus vinaigrette and homemade croutons.

Antipasto Salad: Salami, pepperoni, olives, provolone, tomatoes, red onion, and pepperoncini over a bed of lettuce and drizzled with balsamic vinaigrette.

Grilled Seasonal Vegetables: Assorted seasonal fresh vegetables rubbed in olive oil, salt and pepper then grilled. Can be served warm or cold. A most-requested choice.

Cauliflower Au Gratin: Multi-colored cauliflower roasted in a three-cheese sauce. Fork-tender and colorful.

Green Beans Almondine: The classic French dish of long-stemmed green beans, lemon butter, and a pinch of garlic tossed with roasted almonds.

Roasted Brussels Sprouts: Brussels sprouts halved and tossed in olive oil, salt and pepper, then roasted with a slight char.

Super-Sweet Corn: Super-sweet corn kernels warmed with butter and a hint of cream.

Rosemary Roasted Reds: Red potatoes tossed in butter and olive oil, seasoned with salt, pepper, and rosemary, then oven roasted.

Long-Grain and Wild Rice: Twelve herbs and spices enhance the combination of Jasmine long grain

and wild rices.

Garlic Mashed Potatoes: Almost whipped, our red skin mashed potatoes are buttery good with a hint of roasted garlic and a touch of crust on the top.

Mushroom Risotto: Creamy arborio rice with diced artisan mushrooms and white wine.

Locally Sourced Breads Please choose one.

Assorted Artisan Rolls
Olive Oil Rubbed Focaccia
Garlic Knots

*All breads served with
foiled butters.*



Divine Dinners

Please choose two from a single package.

Chef's Specialties \$26 per person.

Pork Marbella: Incredibly flavorful, cuisine from Marbella, Spain. Tender, sliced pork medallions that are simmered in a luscious sweet yet tangy glaze sauce of olives, capers, brown sugar, white wine, and caramelized prunes.

Chicken Cacciatore: Chicken thighs sautéed and simmered for two hours in a rich house red sauce with portobello mushrooms, stewed

Minimum Order 15 People

tomatoes, onions, peppers, olives and dry red wine. Butter-knife tender, rich and delicious.

Split, Stuffed Cornish Hen: Petit split Cornish hen, rubbed with our own seasonings, roasted and topped with a sage and sausage cornbread stuffing, complete with a wine and brandy gravy. The ultimate in savory comfort food.

Confessional Beef Brisket: Brisket rubbed with our own seasonings, roasted overnight to tender perfection, then sliced and served with a Pommery-mustard horseradish sauce.

Crab or Lobster Cakes: Our own low-country recipe of claw meat or langostino lobster hand-pattied, pan fried and served with remodulate sauce.

Big Island Chicken: A signature recipe of tender chicken thighs roasted in a glaze sauce of brown sugar, sherry, sweet chili sauce, pineapple tidbits and golden raisins. Served with grilled pineapple slices as a garnish.

Succulent Selections

\$30 per person.

Sicilian Stuffed Eggplant:

A vegetarian favorite of assorted artisan cheeses, rich tomato basil sauce, garlic bread cubes and of course eggplant meat stuffed in the

shell and baked.

Blackened Haddock: Mild, white fillet rubbed with olive oil and blackened seasonings, then butter-baked until flaky.

Roast Fig Pork Tenderloin: Fig and wine sauce compliments this sliced roast pork tenderloin.

Chicken or Veal Marsala: Medallions of chicken or veal lightly dusted in flour and pan sautéed in a delectable Marsala and butter sauce with assorted artisan mushrooms.

Lobster Ravioli Parma Rosa: Ravioli stuffed with three cheeses and lobster meat and baked in a red cream sauce.

Chimichurri Beef: Classic Mexican recipe of sliced, roasted beef tenderloin and drizzled with a parsley and cilantro sauce.

The Carving Station

\$28-\$35 per person.

Sliced on demand: Glazed ham, fillet tenderloin, Confessional beef brisket, roast turkey breast.

Savory Sides

Please Choose Two.

Unconventional Salad: Butter, buckeye, and Romaine lettuces tossed with tri-colored tomatoes, cucumbers, red onion strands, squash, zucchini, radishes, and shaved carrots. Served with our

Minimum Order 15 People

house citrus vinaigrette and homemade croutons.

Antipasto Salad: Salami, pepperoni, olives, provolone, tomatoes, red onion, and pepperoncini over a bed of lettuce and drizzled balsamic vinaigrette.

Grilled Seasonal Vegetables: Assorted seasonal fresh vegetables rubbed in olive oil, salt and pepper then grilled. Can be served warm or cold. A most-requested choice.

Cauliflower Au Gratin: Multi-colored cauliflower roasted in a three-cheese sauce. Fork-tender and colorful.

Steamed Asparagus: Asparagus stalks steamed to snappy perfection.

Green Beans Almondine: The classic French dish of long-stemmed green beans, lemon butter, and a pinch of garlic tossed with roasted almonds.

Roasted Brussels Sprouts: Brussels sprouts halved and tossed in olive oil, salt and pepper, then roasted with a slight char.

Super-sweet Corn: Super-sweet corn kernels warmed with butter and a hint of cream.

Rosemary Roasted Reds: Red potatoes tossed in butter and olive oil, seasoned with salt, pepper and rosemary, then oven roasted.

Long-grain and Wild Rice: Twelve herbs and spices enhance the combination of Jasmine long grain and wild rices.

Garlic Mashed Potatoes: Almost whipped, our red skin mashed potatoes are buttery good with a hint of roasted garlic and a touch of crust on the top.

Mushroom Risotto: Creamy arborio rice with diced artisan mushrooms and white wine.

Locally Sourced Breads

Please choose one.

Assorted Artisan Rolls
Olive Oil Rubbed Focaccia
Garlic Knots

All breads served with foiled butters.



The Unconventional Bakery

Individually Priced

Cookies (\$2 ea.)

Ginger Sugar: Soft cookie with a hint of ginger and sprinkled with sugar.

S'mores: Chocolate cookie with bits of graham cracker and marshmallow cream.

Chocolate Chip Pecan: No skimping on the chocolate chips in this cookie with pecan pieces.

Lemon Berry: A soft lemon cookie that can be customized with fresh raspberries or blueberries.

Custom Iced Sugar Cookie: Made to order for your holiday or event.

Market priced.

Cupcakes (\$3 ea.)

Triple Lemon: Lemon cake with lemon curd filling and lemon butter cream frosting.

Carrot Cake: Traditional carrot cake in cupcake form with cream cheese frosting.

Tiramisu: Decadent cupcake in traditional Italian style with espresso, cocoa and marsala.

Apple Crumb: White cake with diced Granny Smith apples and topped with butter cream and streusel.

Red Velvet: Chocolate cake with cocoa and buttermilk and topped with butter cream frosting.

Black Bottom Chocolate: Chocolate cake bottom with a yellow cake and chocolate chip batter.

Small Bites (\$1.25 ea.)

Wedding Cookie: Traditional light shortbread cookie ball with pecan pieces and dusted with powdered sugar.

Chocolate Truffles with Hazelnut: Rich semi-sweet chocolate truffles rolled with crushed almonds.

Peanut Butter Balls: Buckeye style peanut butter ball dipped in milk or white chocolate with a crunch of crispy rice.

Top Floor (\$4 ea.)

Salted Fudge Brownie Caramel

Explosion: Fudge brownie filled with gooey salted caramel and topped with a fudge butter cream frosting.

Blueberry Shortcake: Blueberry shortcake topped with fresh blueberries, lemon zest and powdered sugar.

Custom Fruit Pie Cup or Mini Pie: Priced \$2.50 for cup and \$5.00 for mini pie.

Muffins (\$2 for standard, \$3 for mighty)

Cinnamon Sugar: Donut-like muffin with a cinnamon sugar base.

Blueberry Cheesecake: A blueberry filled muffin with cream cheese filling and streusel topping.

Orange Cranberry: Orange zest and cranberries enhance this muffin favorite.

Double Chocolate: Chocolate muffin with chocolate chips.

Banana Nut: Breakfast favorite with banana and walnut pieces.

Lemon Poppyseed: Made with lemon juice, lemon zest and poppy seeds.



Minimum Order 15 People

*eat well.
give back.*

We all need to eat.
Why not enjoy delicious food and give back to
your local community with every heavenly bite?

100% of proceeds from the Unconventional
Kitchen support Vincentian, a nonprofit
organization founded in 1924 that has served
Pittsburghers of all ages, from the tiniest
infants to our beloved great-grandparents.

Choose the Unconventional Kitchen.
Eat Well. Give Back.

(412) 348-0188
info@unconventionalkitchen.us
www.unconventionalkitchen.us
8200 McKnight Rd.
Pittsburgh, PA 15237

 facebook.com/TheUnconventionalKitchen

 @the.unconventional.kitchen