



# *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. \$19 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 chocolate chip pecan, s'mores, classic peanut butter, ginger sugar, soft 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. \$6 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.

**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 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.

**Spanakopita:** Savory spinach and feta cheese in puff pastry.

### **Gold Package**

Please choose three. \$7 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. \$8 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 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,

*Minimum Order 15 People*

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. \$22 per person.

### **Entrees**

**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. Served with white rice.

**Baked Ziti Parma Rosa:** Our baked ziti combines the pasta with mascarpone, 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.

## *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. \$26 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, 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**

**\$28 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 tomatoes, onions, peppers, olives and dry red wine. Butter-knife tender, rich and delicious.

*Minimum Order 15 People*



**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 thinly sliced.

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

**\$31.50 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**

**\$30-\$37 per person.**

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

### **Savory Sides**

**Please Choose Two.**

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**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.*



## Beverage Package

Customizable beverage stations available upon request. Options include hot tea, iced tea, lemonade, and a selection of soft drinks,

# The Unconventional Bakery

## Cookies (\$24 per dozen)

**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 (\$36 per dozen)

**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 and cocoa.

**Apple Crumb:** White cake with diced Granny Smith apples and topped with caramel 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 (\$16 per dozen)

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

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

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

**Custom Fruit Pie Cup:** Can be customized into larger sizes.

## Decadent Delights (\$48 per dozen)

### 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.

## Muffins (\$24 per dozen)

**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.

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