cookie table supplements

Custom Decorated Cutout Sugar Cookies: Starting at $42/dozen for standard $20/dozen mini
**Individually bagged cookies available for extra $.75 per cookie*

signature cookies: $30/dz.

Ginger Sugar ☙ Snickerdoodle ☙ Lemon Blueberry ☙ Classic Chocolate Chip ☙ Cranberry Orange ☙ Raspberry Lemon ☙ Chocolate Chip Pecan ☙ Oatmeal Raisin ☙ Soft Almond ☙ Classic Peanut Butter ☙ Cherries Jubilee☙ Soft Sugar ☙ Salted Caramel Pretzel Chocolate Chip ☙ Smores

grazing tables

Peanut Butter Balls ☙ Peanut Butter Blossoms ☙ Pumpkin Spice Balls ☙ Cake Balls (choose cupcake flavor) ☙ Italian Wedding Cookies (vanilla, lemon, or cherry-almond) ☙ Mexican Cinnamon Sugar Cookies ☙ Bailey's Chocolate Truffles ☙ Citrus Drop Cookies ☙ Blondie Bites ☙ Thumbprints ☙ Chocolate Truffles ☙ Brownie Bites ☙ Chocolate Caramel Thumbprints ☙ Unconventional Lady Locks

cupckes: $36/dz.

Vanilla ☙ Chocolate ☙ Apple Crumb ☙ Carrot Cake ☙ Triple Lemon ☙ Ginger Spice ☙ Toasted Almond ☙ Orange Dream ☙ Red Velvet ☙ Chocolate Peanut Butter ☙ Neapolitan

individual mini desserts: $48/dz.

Cheesecake tartlet with fresh fruit ☙ Chocolate peanut butter pie cups ☙ Cheesecake cups : lemon, key lime, or cherry ☙Unconventional strawberry pretzel salad

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Cookie table displays & favors available upon request.
Call 412.348.0188 for details

UNCONVENTIONAL KITCHEN

unconventionalkitchen.us

8200 McKnight Rd., Pittsburgh, PA

UNCONVENTIONAL KITCHEN

plan an UNCONVENTIONAL memory



wedding menu

hors d'ouevres *(one piece/person minimum)*

- Miniature Crab Cake with Lemon Aioli 5
- Jumbo Shrimp with Cocktail Sauce 3
- Miniature Steak Taco with Tomatillo Sauce 4
- Chipotle Lime Beef Skewer 3
- Miniature Chicken Tinga Flauta with Lime Crema & Cilantro 3
- Crispy Thai Spring Roll with Sweet Chili Sauce 2
- Chicken Satay Skewer with Peanut Sauce 3
- Sticky Pork Skewer with Sesame Sauce 3
- Spicy Thai Beef Skewer with Crying Tiger Sauce 3
- Seared Sesame Ahi Skewer with Ginger Soy Sauce 4
- Tomato & Basil Crostini 2
- Panzanella Crostini 2
- Carpaccio Crostini 4
- Wild Mushroom Tart 3
- Beef Wellington Popover 5
- Creamy Chicken Vol-au-Vent 3
- Roasted Bacon-Wrapped Dates with Whipped Goat Cheese 3
- Goat Cheese & Truffle Honey Flatbread 2
- Lox Cornette with Fresh Dill & Salmon Roe 3
- Caprese Pipette 3
- Lamb Lollipops with Chimichurri 6
- Brie & Fig Jam Puff Pastry Bites 2
- Bacon-Wrapped Bay Scallops 3

grazing tables

- Charcuterie & Cheese artisanal meat & cheese/pickles/olives/ fresh & dried fruit/spreads/nuts/assorted bread & crackers 15
- Farmer's Market Crudite fresh vegetables/flatbread crackers/ dill ranch dip/green goddess dip/seasonal hummus 10
- Chips & Salsa black bean & corn salsa/guacamole/salsa fresca/ queso blanco/roasted tomato & chipotle salsa/corn & flour tortilla chips 12
- Mezze Platter roasted garlic hummus/muhummara/ spiced labne/dolmas/falafel/olives/nuts/crudite/pita chips 15
- Bruschetta Board tomato & basil bruschetta/olive tapenade/ eggplant bruschetta/sweet pepper & artichoke bruschetta/ roasted beet tapenade/assorted crostini 12
- Orchard Stand fresh fruit/seasonal preparations/ sweet dips & spreads 10

entrée packages

glazed salmon

SALAD
mixed green salad with house vinaigrette

MAIN
sesame & soy glazed salmon filet

SIDES
asiago risotto cake ☙ sauteed spring vegetables

southern table

SALAD
arugula salad with red onion, house vinaigrette & parmigiano-reggiano

MAIN
cornbread-stuffed chicken breast with roasted red pepper sauce

SIDES
creamy mushroom grits (GF) ☙ citrus rosemary braised carrots

savor & season

SALAD
mixed greens with cranberries, walnuts, gorgonzola & house vinaigrette

MAIN
prime rib roast with au jus & horseradish sauce

SIDES
cranberry & sage glazed chicken breast ☙ sauteed green beans ☙ garlic mashed potatoes

rustic countryside

SALAD
mixed greens with cranberries, walnuts, gorgonzola & house vinaigrette

MAIN
port-braised lamb shanks

SIDES
butternut squash polenta ☙ roasted asparagus

tuscan holiday

SALAD
caesar salad with asiago croutons & homemade dressing

MAIN
herbed beef tenderloin with caramelized onion jam
braised salmon filet
gnocchi with roasted corn and wild mushrooms

SIDES
lentils with crispy pancetta ☙ roasted garlic mashed potatoes ☙ seasonal vegetables with bagna cauda

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Customized packages are available, and we accommodate substitutions for dietary retrictions.

bordeaux & blush

SALAD
mixed greens with strawberries, feta, walnuts & house vinaigrette

MAIN
chicken marsala
roasted baron of beef with aus jus & horseradish sauce

pasta napoli

SALAD
mixed greens with balsamic vinaigrette

PASTA *(choose one)*
fettuccini ☙ farfalle ☙ spaghetti ☙ rainbow rotini ☙ gf penne
roasted chicken; meatballs or sausage & peppers *(add $5pp)*

SAUCE *(choose two)*
pesto ☙ alfredo ☙ creamy tomato ☙ mushroom marsala ☙ marinara
(additional sauce $3pp)

SIDES
green beans almondine ☙ scalloped potatoes

fig & fin

SALAD
mixed greens roasted acorn squash, warm goat cheese & house vinaigrette

MAIN
roasted pork loin with fig & port wine sauce
sauteed sea bass with lemon chive oil

SIDES
wild rice pilaf with sultanas & orange zest ☙ maple & bacon roasted brussels sprouts

farmhouse grange

SALAD
mixed greens with choice of house ranch or house vinaigrette

MAIN
grilled boneless chicken breast

SIDES
build-your-own baked potato bar ☙ corn on the cob ☙ macaroni pasta salad

harvest roast

SALAD
mixed greens with raspberry vinaigrette

MAIN
oven roasted chicken breast *(choice of two sauces)*
marinara ☙ barbecue ☙ teriyaki ☙ alfredo ☙ mushroom marsala ☙ white wine ☙ sweet & sour

SIDES
green beans almondine ☙ herbed potatoes