

Hors D'Oeuvres

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| Stuffed Hot Peppers..... | \$1.75 |
| Swedish Meatballs | \$1.75 |
| Stuffed Mushrooms with Sausage | \$1.50 |
| Stuffed Mushrooms with Crabmeat | \$1.75 |
| Buffalo Wings (Assorted Sauces)..... | \$2.00 |
| Mini Jumbo Lump Crabcakes | \$3.00 |
| Fresh Finger Sandwiches..... | \$2.00 |
| Assorted Bruchetta's | \$1.75 |
| Italian Antipasto Platter | \$1.50 |
| Shrimp Cocktail | \$3.50 |
| Pepperoni Slices W/ Asst. Cheese | \$1.75 |
| Spinach Dip in Rye..... | \$1.50 |
| Fresh Fruit Display in Season..... | \$2.00 |
| Assortment of Fresh Veggies & Dip..... | \$1.75 |
| Citrus Shrimp Pyramid..... | \$4.00 |
| Italian Hot Sausage..... | \$1.75 |

At Veltre's Italian Kitchen we care about your special day as much as you do. We consider it an honor that you entrusted us with your social function. We will deliver top quality homemade food and professional service and if you need something special we're here to help you.

The following is an estimate for beverages based on the number of people you will have attending your affair. Please call me prior to the affair and I will give you the exact information you will need to purchase your beverages.

| | |
|--|-------------------------------------|
| 1 Whiskey | No. of Cases _____ or Bottles _____ |
| 2 Vodka | No. of Cases _____ or Bottles _____ |
| 3 Gin | No. of Cases _____ or Bottles _____ |
| 4 Scotch | No. of Cases _____ or Bottles _____ |
| 5 Rum | No. of Cases _____ or Bottles _____ |
| 6 Peach Schnapps | No. of Cases _____ or Bottles _____ |
| 7 Champagne | No. of Cases _____ or Bottles _____ |
| 8 White Wine | No. of Cases _____ or Bottles _____ |
| 9 Red Wine | No. of Cases _____ or Bottles _____ |
| 10 Fruits: Lemons _____ Limes _____ Cherries _____ Oranges _____ | |

Greek Orthodox Church

General Information

To secure your date, a \$1,000 deposit should be mailed to the Church. An additional \$1,000 is due six (6) months prior to the event. The balance of your payment should be made with a certified check or cash a week before the affair. A \$500 deposit will be returned one (1) week after the affair, providing no damage has been made or anything is missing from the hall, and a \$1,500 deposit will subtracted from the final payment. For any affair that is less than 175 people, at the Main Hall, there is a rental charge of \$20.00 per person times the number of people up to 175 not in attendance.

At Riverside Landing any affair that is less than 125 people, there is a rental charge of \$20.00 per person times the number of people up to 125 not in attendance.

Mixes per person cost 6.50. Mixes include Soft Drinks, Orange Juice Cranberry Juice and Cocktail Mix. Bartenders will be supplied by the Lessor at Lessee's expense and will be provided at a cost per man as follows: 1 to 100 people – 1 bartender @ \$100.00; 101 to 240 people – 2 bartenders @ \$80.00 each; 241 to 350 people – 3 bartenders @ \$80.00 each; 351-500 people – 4 bartenders @ \$80.00 each.

Our halls are available for six (6) hours. You have a five (5) hour open bar and your sixth (6) hour is used for saying your goodbyes. At the end of the five (5) hours you can choose to purchase and extra hour at a cost of \$250.00 for the hall and \$25.00 for each bartender. This must be paid in cash at that time, or the day of your reception in the morning. We only schedule one event per day so you may have access to the hall anytime the day of your event. Hall rental includes a Cloak Room Attendant and Parking Lot Attendant.

All food goes home with designated client in containers that we furnish at no additional cost. Once the client has taken the leftover food from the hall, the hall no longer assumes the liability. If the affair is cancelled, the \$1,000 deposit is non-refundable and can only be transferred to another date providing that the date is available. Under no circumstances will the deposit be refunded.

We also carry a complete line of invitations and accessories, which are discounted at 25%. If you wish further information, contact the Hall Manager.

Any further questions can also be directed to Mr. Gus Lewis at (412) 793-4565 after 9:am. Please make all checks payable to: Greek Orthodox Church,

12 Washington Avenue, Oakmont, PA 15139.

Thank you for your consideration in booking our hall.

General Information

All menus are subject to 18% Service Charge and 7% Sales Tax.

The following items are provided complimentary with every function.

- Salad, Rolls and Butter will be served at every place setting for the Buffet if selected .
- Wedding Soup and Complimentary Hors d' oeuvres will be served One hour before dinner.
- China Dinner Plates are provided for dinner.
- Linen Tablecloths provided for every table.
- Linen Napkins and Silverware at every place setting.
- China Coffee Cups and Saucers at each place setting.
- Table Center Pieces.
- Head Table, Cake Table, Pastry Table & Food Buffet Table are skirted and covered with Linen.
- Complete China set-up with silverware and Champagne glasses are provided for the Head Table.
- Candelabras with candles are placed on the head table.
- Head Table is served Family Style for the Buffet.
- Wedding Cake will be served and wrapped according to your preference.
- Cookies and Pastry Items will be trayed on our trays by our staff.
- All leftover food goes Home with the Family. We will provide containers and pack all the leftover food

We discount prices for non Saturday Events

Serving Quality Homemade Food

For Over 35 years

Our wedding consultant Donna Veltre of “Just My Cup of Tea” will help you with any questions or specific needs concerning our catering.

GREEK ORTHODOX CHURCH

Banquet Hall and Riverside Landing

Gus Lewis, *Hall Manager*

(412) 793-4565

www.RiversideLanding.com



Veltre's Italian Kitchen

850 Allegheny River Blvd
Oakmont, PA 15139

For catering arrangements and complimentary food sampling

Please call
Tony Veltre
412-708-4251

tvdv175@aol.com
veltresitaliankitchen.com

Golden Buffet

Choose two entrée.....\$39.95
Choose three entrées\$41.50
Choose four entrées.....\$42.50

Chef Carved Entrees

(Choose One)

Top Round of Beef Au Jus with horseradish
Oven Roasted Turkey Breast with Gravy
Roasted Pork Loin
Glazed Virginia Maple Ham

Entrees

Chicken Marsala
Chicken Romano
Chicken Cordon Bleu
Shrimp Scampi Broccoli Linguini
Stuffed Chicken Breast
Roast Beef Au Jus
Baked English Cod Loin
Shrimp Diavolo (Spicy) #1choice
Homemade Eggplant Parmesan
Beef Brisket w/ horseradish
Beef Tips Burgundy

Virginia Baked Ham with Pineapple Sauce
Italian Meat Bowl (meatballs & hot sausage)
Southern Fried Chicken
Seafood Newburg
Fried Hot Sausage with Green Peppers & Onions
Chicken Parmesan
Meat & Cheese Trays

After choosing your entrees please pick four items from our Veggies-Sides-Salads on the next page

All Buffets start with our delicious homemade Wedding Soup Served Buffet Style with Complimentary Hor d' oeuvres consisting of Veggies, Italian Meats and Assorted Cheeses, Gourmet Crackers, Fruit, Bruchetta's Grey Poupon & Ranch

Includes Mancini Rolls, Butter, Coffee & Assorted Gourmet Teas

Veggies- Sides– Salads

(Choose 4 Items)

Green Bean Almandine
Italian Green Beans (Olive Oil & Garlic)
Green Bean Mushroom Casserole
Italian Veggie Mix
Buttered Corn
Glazed Baby Carrots
California Veggie Mix w/ Cheese
Tortellini in Butter Cream Sauce
Penne in Homemade Red Sauce
Baked Ziti
Red Roasted Parsley Potatoes
Cottage Potatoes
Macaroni Salad
Pasta Salad
Greek Salad with Feta Cheese
Caesar's Salad
Tossed Spring Salad
Garlic Mashed Potato
Linguine w/ Olive Oil & Garlic
Rice Pilaf
Candied Yams
Fettuccini Alfredo
Linguine in Garlic Butter Cream Sauce

Station Buffet

Hor d' oeuvres

Citrus Shrimp Pyramid
Choice of 3 from Hor d' oeuvres List

Soup and Salad

Wedding Soup- Broccoli Cheddar
Anti Pasta Salad- Fresh Garden Tossed
Pasta Salad-Classic Caesars Salad
Assortment of Great Mancini Italian Breads

Carving Station

(Choose Two)

Slow Roasted Top Round— Glazed Virginia Ham
Roasted Turkey Breast—Roasted Pork Loin

Pasta Station

Fettuccini Alfredo
Tortellini in Butter Cream Sauce
Penne in Homemade Meat Sauce

Entrée Station

Chicken Marsala - Shrimp Diavalo
Red Roasted Parsley Potatoes
Glazed Baby Carrots
Green Bean Almandine

\$52.00 per person

Premier Buffet

Hors d' oeuvres

Wedding Soup
Assorted Meats & Cheeses w
Crackers & Grapes
Assorted Brushetta's
Veggies and Dip

Dinner

Chef Carved Steamship Round or
Roast Prime Rib
Chicken Marsala
Shrimp Scampi w/ Broccoli & Linguini
Red Roasted Parsley Potato
Glazed Baby Carrots
Fresh Spring Salad
Mancini Dinner Rolls
Coffee-Hot Tea
\$45.00 /person

Supreme Hot Buffet

Hors d' oeuvres

Wedding Soup
Assorted Meats & Cheeses w/
Crackers & Grapes
Assorted Brushetta's
Veggies and Dip

Dinner

Chef Carved Filet Mignon
Chicken Romano
Shrimp Diavolo
California Veggie Blend
Roasted Red Parsley Potato
Penne in Bologna Meat Sauce
Fresh Spring Salad
Mancini Dinner Rolls
Coffee - Hot Tea

\$52.00 per person

We can change any Station or Buffet to your personal preference for your special day.

Full Service Sit Down Dinner

Appetizer

(Choice of 1)

Fresh Fruit Cup or Wedding Soup

Salad

(Choice of 1)

Fresh Spring Salad
Tossed Caesar Salad
Chopped Salad

Dressings (choice of 2)

Italian - Ranch - Wild Raspberry Vinaigrette - Caesar's

Entrees

Chicken Marsala
Chicken Romano
Stuffed Filet of Chicken Breast w/ Choice of Gravy
Baked Virginia Ham with Pineapple Sauce
Stuffed Pork Chop with Gravy
Roast Sirloin of Beef with Choice of Sauce
Baked English Scrod w/ Lemon & Butter
Baked Stuffed Flounder with Crabmeat
Orange Roughy
Roasted Prime Rib - Market Price
Filet Mignon - Market Price
Filet Oscar (Crabmeat & Asparagus) - Market Price

Vegetable

(Choice of 1)

Green Bean Almandine
Glazed Baby Carrots
California Veggie Mix w/ Cheese

Potato

(Choice of 1)

Red Roasted Parsley Potato
Baked Potato
Rice Pilaf

Dessert

(Choice of 1)

Carrot Cake
Choice Of Ice Cream or Sherbet
Cheese Cake with Berry Topping (add .75)

Includes Mancini Rolls, Butter, Coffee & Tea

Sit Down Dinners are \$42.00 unless otherwise not-