

# Hors D'Oeuvres

## HOT SELECTIONS

Stuffed Hot & Sweet Peppers . . . . .	\$2.25
Lionshead Meatballs . . . . .	\$1.95
Stuffed Mushrooms with Sausage & Cheese . . .	\$1.95
Stuffed Mushrooms with Crabmeat . . . . .	\$2.50
Phyllo with Spinach & Feta . . . . .	\$2.25
Coconut Chicken . . . . .	\$2.95
Stuffed Artichokes with Crabmeat . . . . .	\$2.75
Jumbo Lump Crabcakes . . . . .	\$5.95
Baby Lamb Chops Dijonnaise . . . . .	\$6.95
Thai Style Lamb Ribs . . . . .	\$2.25
Yukon Gold Potato Cakes . . . . .	\$1.95
Sauteed Calamari . . . . .	\$2.50
Spinach & Parmesan Balls . . . . .	\$2.25
Spicy Lamb Meatballs . . . . .	\$1.95
Stuffed Mushrooms with Spinach & Feta . . . .	\$1.95

## COLD SELECTIONS

Fresh Fruit & Cheese Display . . . . .	\$2.95
Strawberry Bowl with Whipped Cream & Warm Chocolate . . . . .	\$1.75
Eggplant ala Donna . . . . .	\$2.25
Fresh Mozzarella & Roma Tomato Platter . . .	\$2.95
Assorted Bruchetta's . . . . .	\$1.95
Mushroom Pate . . . . .	\$1.95
Italian Antipasto Platter . . . . .	\$3.95
Smoked Salmon . . . . .	\$6.95
Shrimp Cocktail . . . . .	\$6.95
Crabmeat Hoedel . . . . .	\$7.50

## GENERAL INFORMATION

All Menus are subject to 7% sales tax charge.

To secure your date, a \$1000 deposit should be mailed to the church. The balance of your payment should be made with a certified check the day of the affair. The \$1000 deposit will be returned the night of the affair, providing no damage has been made or anything missing. For any affair that is less the 200 people in the main hall, there is a rental charge of \$15.00 per person times the number if people that are below 200. For any affair that is less than 150 people at Riverside Landing, there is a rental charge of \$15.00 per person times the number if people that are below 150. Riverside Banquet Hall is available for smaller parties of 50 people minimum except Saturday.

Cocktail mixes, beverages, ice, cups and stirrs cost \$4.50 per person. 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 @ \$90.00;
- 101 to 240 people – 2 bartenders @ \$75.00 each;
- 241 to 350 people – 3 bartenders @ \$75.00 each;
- 351 to 500 people – 4 bartenders @ \$75.00 each.

The time limit on the hall is five hours. Basically the following time schedule occurs: Wedding time – 1 hour; Photographs – 1/2 hour; Travel time – 1/2 hour; Receiving line – 1/2 hour; Dinner time – 1 hour; Band time – 4 hours. These times are estimated. Some might be longer or shorter. If you exceed this five (5) hours, there will be an additional charge for the hall of \$250.00 and \$25.00 additional per bartender. (Unless approved by the Hall Manager, all parties and weddings should be over by 11:30 p.m. or 12:00 midnight.)

Included with hall rental is a Hostess and Parking Lot Attendant. All food goes home with parents in containers that we furnish at no additional cost.

Menus are subject to possible minor changes. You can also create your own menu. This should be discussed with the Hall Manager who will be happy to cater to your wishes.

If the affair is cancelled, the \$1000 deposit in non-refundable, and can only be transferred to another date providing that date is available. Under no circumstances will the deposit be refunded.

The following is an estimate sheet 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.

Whiskey	# of cases _____	or bottles _____
Vodka	# of cases _____	or bottles _____
Gin	# of cases _____	or bottles _____
Scotch	# of cases _____	or bottles _____
Rum	# of cases _____	or bottles _____
Peach Schnapps	# of cases _____	or bottles _____
Champagnes	# of cases _____	or bottles _____
White Wine	# of cases _____	or bottles _____
Red Wine	# of cases _____	or bottles _____
Fruits:	Lemons _____	Limes _____
	Cherries _____	Oranges _____

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 concerning the hall or menu can also be directed to Mr. Gus Lewis at (412) 793-4565 after 6:00 p.m. Please make all checks payable to:

Greek Orthodox Church  
12 Washington Avenue  
Oakmont, PA 15139

Thank you for your consideration in booking our hall.

—Gus Lewis, Hall Manager

## GENERAL INFORMATION

All Menus are subject to 7% sales tax charge.

The following are included with every function:

- SALAD, ROLLS and BUTTER will be served on china and at every table setting for all buffets if selected.
- CHINA DINNER PLATES are provided for dinner.
- CHINA COFFEE CUP & WATER GLASS at table setting.
- TABLE LINENS on every table.
- LINEN NAPKINS & SILVERWARE at every table setting.
- TABLE CENTERPIECES.
- Head table, cake table, pastry table, and food buffet tables are skirted and covered with linen.
- Complete china set-up with silverware and champagne glasses are provided for the head and two family tables.
- Candelabras with candles are placed on the head table.
- Head and two family tables are served family style by our waitresses for buffet dinners.
- WEDDING CAKE will be served or wrapped according to your preference.
- COOKIES and PASTRY ITEMS will be trayed on our trays by our staff. Plates are also provided.
- ALL LEFTOVER FOOD GOES HOME WITH FAMILY. We will provide containers and pack all leftover food.

# 2005 GREEK ORTHODOX CHURCH

## BANQUET HALL AND RIVERSIDE LANDING

12 Washington Avenue  
Oakmont, PA 15139

Gus Lewis, Hall Manager  
(412) 793-4565

[www.riversidelanding.com](http://www.riversidelanding.com)

Professional Catering by



33 Years in Business

CONTACT: Chef John Miceli  
or  
Chef Brian Leri  
(412) 828-8555

## Buffet Menu 1

### APPETIZERS

Coconut Chicken  
Fresh Fruit and Cheese Display  
Assorted Bruchetta's

### DINNER

Oakleaf Romaine Salad  
"Served Sitdown"  
Carved Steamship of Beef  
(Horseradish Cream and Natural Jus)  
Chicken Romano  
Pasta Marinara  
Fresh Mixed Vegetables  
Roasted Red Potatoes with Fresh Herbs  
Assorted Rolls, Butter  
and Infused Olive Oil  
Coffee and Iced Tea

\$57.<sup>52</sup>

+ 7% Sales Tax

Price is Per Person and Includes Gratuity  
and Complete Place Settings

LOCAL PRODUCE, FLOWN IN FISH  
AND TOP GRADE MEATS

## Buffet Menu 2

### APPETIZERS

Lionshead Meatballs  
Stuffed Mushrooms with Spinach and Feta  
Fresh Mozzarella and Roma Tomatoes

### DINNER

Hoffstot's Tossed Salad

#### BUFFET STATION 1: PASTA BAR

Homemade Pasta:

Rigatoni, Penne and Angel Hair

Sauces:

Marinara, Alfredo, Clam and Tomato Basil Cream

Garnishes:

Shrimp, Mini Meatballs, Mushrooms,  
Vegetables and Sun Dried Tomatoes

#### BUFFET STATION 2

Chef Carved Steamship of Kurobota Pork  
Fresh Green Beans and Toasted Hazelnuts  
Assorted Grilled Vegetables  
Bread Display with Assorted Rolls,  
Butter and Infused Olive Oil  
Coffee and Iced Tea

\$60.<sup>93</sup>

+ 7% Sales Tax

Price is Per Person and Includes Gratuity  
and Complete Place Settings

ALL FOOD IS FRESH AND  
MADE FROM SCRATCH

## Buffet Menu 3

### APPETIZERS

Fresh Strawberry Bowl  
with Whipped Cream & Chocolate  
Spinach and Parmesan Balls  
Mini Jumbo Lump Crabcakes

### DINNER

Caesar Salad  
"Served Sitdown"

Chicken Marsala

Eggplant Parmesan

Pecan Crusted White Bass

Pasta Pignoli

Fresh Broccoli & Parmesan Cakes

Assorted Rolls, Butter and Infused Olive Oil

Coffee and Iced Tea

\$59.<sup>32</sup>

+ 7% Sales Tax

Price is Per Person and Includes Gratuity  
and Complete Place Settings

ELEGANT  
PRESENTATIONS

## Sit Down Menu 1

### APPETIZERS

Italian Antipasta Display  
Phyllo with Spinach and Feta  
Baby Lamb Chops Dijonnaise

### DINNER

Soup Course  
Cream of Mushroom

Salad Course  
Hoffstot's Tossed Salad

Entree Course  
Carved Roasted Filet of Beef  
and Baked Alaskan Tru Cod served with  
Parmesan and Garlic Mashed Potatoes  
and Fresh Asparagus

Potato Dill Rolls with Butter

Coffee and Iced Tea

\$73.<sup>58</sup>

+ 7% Sales Tax

Price is Per Person and Includes Gratuity  
and Complete Place Settings

HIGHLY TRAINED AND  
CERTIFIED CHEFS