

THE BRADLEY HOUSE  
OF CATERING

By

STRATWOOD

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

2008  
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)

*Featuring:*

THE BRADLEY HOUSE  
OF CATERING

By

STRATWOOD

**(412) 672-9659**

1977 Lincoln Way

White Oak, PA 15131

The Bradley House of Catering By Stratwood extends  
Personalized Service, Quality Food, and Generous Portions.

Delicious Indulgence  
Luxury Banquet  
Delicacy Regale Feast  
Indulgence Scrumptious

## GREEK ORTHODOX CHURCH BANQUET HALL

### 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 the day of 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 be subtracted from the final payment. For any affair that is less than 200 people, at the Main Hall, there is a rental charge of \$20.00 per person times the number of people up to 200 not in attendance. At Riverside Landing any affair that is less than 150 people, there is a rental charge of \$20.00 per person times the number of people up to 150 not in attendance.

Mixes per person cost \$5.50. 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 @ \$90.00; 101 to 240 people – 2 bartenders @ \$75.00 each; 241 to 350 people – 3 bartenders @ \$75.00 each; 351-500 people – 4 bartenders @ \$75.00 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. Unless approved by the Hall Manager, all events and weddings should be completed by 11:30 P.M. or 12:00 Midnight.

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.

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

### Smorgasbord Option

#### Salad Bar

Fresh Salad Greens, Fresh Vegetables, Assorted Condiments  
Choice of 3 Dressings  
Or  
Prepared Tossed Salad Served to Guest's Tables  
Choice of 2 Dressings

### Stratwood's Suggested Upgrades

**Allow us to embellish the event of your dreams!**

*CHOCOLATE FOUNTAIN with  
CUSTOMIZED ACCOMPANIMENTS*

*SWEETHEART CHOCOLATE FOUNTAIN*

*CHAIR COVERS with a RAINBOW of COLOR SASHES*

*PASTA D'ITALIA STATION*

*CUSTOMIZED POTATO STATION*

*VARIETY OF CENTERPIECES*

*EDIBLE CENTERPIECES*

*LUSCIOUS WEDDING COOKIES*

*SPECIALIZED HOT & COLD HORS D'OEUVRES*

*BUTLER STYLE PRE-DINNER SERVICE*

*THEME EVENTS DESIGNED*

*Delicious Indulgence* *Luxury* *Delicacy* *Refale* *Delicious* *Feast* *Sumptuous*

# Full Course Sit-down Dinner

## **Appetizer (Choice of 1)**

Fresh Fruit Cup    Wedding Soup

## **Salad (Choice of 1)**

Greek Salad with Feta Cheese    Tossed Garden Greens  
Tossed Italian    Traditional Caesar Salad

## **Dressings (choice of 2)**

Italian    French    Greek    Ranch    Raspberry Vinaigrette

## **Dinner**

½ Roasted Chicken with Herb Stuffing	\$35.70
Chicken Marsala	\$35.70
Chicken Cordon Bleu	\$35.70
Chicken Filet – Marinated Greek Style	\$35.70
Stuffed Filet of Chicken with Lemon Sauce or Lite Chicken Gravy	\$35.70
Baked Virginia Ham with Pineapple Sauce	\$35.70
Stuffed Pork Chop with Country Gravy	\$35.70
Roast Sirloin of Beef with Mushroom Sauce	\$35.70
Braised Swiss Steak Gardinier	\$35.70
Baked Scrod English Style with Lemon Wedges	\$35.70
Baked Stuffed Flounder Florentine	\$35.70
Baked Stuffed Flounder with Crabmeat	\$36.95
Roasted Prime Ribs of Beef AuJus	Market Price
Filet Mignon with Mushroom Cap	Market Price
Surf and Turf	Market Price

## **Vegetable (Choice of 1)**

Green Beans with Mushrooms or Almonds  
Medley of Fresh Seasonal Vegetables    Buttered Corn    Broccoli  
Cauliflower    Buttered Belgian Carrots    Peas & Mushrooms

## **Potato (Choice of 1)**

Candied Sweet Potatoes    Herb Potatoes    Fresh Parsley  
Oven Brown    Rice Pilaf    Twice Baked Potatoes

## **Dessert (Choice of 1)**

Torte Cake    Carrot Cake    Ice Cream    Sherbet

## **Also Includes**

Assorted Rolls and Butter  
Hot Coffee, Decaf Coffee and Hot Tea

A 18% Service Charge and 7% Sales Tax will be added to the total bill.

# General Information (continued)

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.

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

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 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

Prices effective January 1, 2008 to December 31, 2008

## Pertinent Information

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

For Your convenience -

The Following Items are Provided **Free of Charge** for Every Function.

- **Salad, Rolls and Butter** will be served on China at every place setting for all Smorgasbords if selected.
- **Wedding Soup** will be served at the Buffet Table during the first hour of the Function for Smorgasbords.
- **Pre-Dinner Hors d'oeuvres** attractively arranged on Buffet Table for the first hour of the Function.
- **China Dinner Plates** are provided for Dinner.
- **Linen Tablecloths** on every table.
- **Linen Napkins and Silverware** at every place setting.
- **China Coffee Cups and Saucers** at each place setting for Smorgasbords.
- **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 Table.
- **Candelabras** with candles are placed on the Head Table.
- **Head Table** is served family style for Smorgasbords.
- **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 The Family.** We will provide containers and pack all leftover food.
- **Menu pricing** for the Main Hall is indicative of 150 guests or more. If the guest count goes below 150 people there is an increase in the menu price of \$2.00 more per person. Menu pricing for Riverside Landing is indicative of 100 guests or more. If the guest count goes below 100 there is an increase in the menu price of \$2.00 more per person.

We urge you to contact our office for an appointment to visit our establishment and sample our food.

For Catering Arrangements Please Contact:  
**The Bradley House of Catering by Stratwood**  
412-672-9659

## Land and Sea Stations

### Hors d'oeuvres

Wedding Soup  
Stuffed Mushrooms with Sweet Sausage  
Polynesian Meatballs  
Lagoon Crab Dip with Baguettes  
Variety of Cheeses  
Pepperoni Slices  
Assortment of Crackers  
Mustard Dip  
Array of Fresh Vegetables & French Onion Dip

### Fresh Garden Salad Station

Including Fresh Greens, Fresh Vegetables, Assorted Condiments  
Variety of 3 Dressings  
Or Garden Tossed Salad Served to Guest's Tables

### Carving Stations

#### Carved By our Professional Chef

Filet Mignon with Horseradish Sauce & Au Jus  
Carved Natural Breast of Turkey with Cranberry Sauce

### From the Sea

Seafood Newburg with Seasoned Rice Pilaf  
Baked Scrod English Style

### A Touch of Italy

Stuffed Shells with Ricotta Cheese  
Penne with Alfredo Sauce  
Tortellini with Marinara Sauce

### Nature's Fresh

Tender Parsley Redskin Potatoes  
California Mixed Vegetables  
Green Beans Almandine

### Served at Guest Tables

Variety of Rolls, Continental Butter and Margarine Cups

### Beverage Station

Regular Coffee, Decaf Coffee and Hot Tea  
Or Served to Guest's Tables in Coffee Butlers

\$44.45 per person

## Queen's Choice Smorgasbord

### Hors d'oeuvres

Assorted Cheeses, Sliced Pepperoni  
Assorted Crackers and Mustard Dip  
Array of Fresh Garden Vegetables with Dip

### Served on Guest Tables

Garden Tossed Salad  
Choice of 2 Dressings  
Assorted Rolls and Butter

### Dinner

Bone-In Baked Chicken (or) Bone-In Oven Fried Chicken  
Swedish Meatballs (or) Italian Meatballs  
Penne with Roma Tomato Sauce  
Buttered Carrots

### Beverage Station

Regular Coffee, Decaf Coffee and Hot Tea

Water Goblets are not included in this service.

\$32.50 per person

## Admiral's Smorgasbord

### Hors d'oeuvres

Assorted Cheeses, Sliced Pepperoni  
Assorted Crackers and Mustard Dip  
Array of Fresh Garden Vegetables with Dip  
Wedding Soup

### Served on Guest Tables

Garden Tossed Salad  
Choice of 2 Dressings  
Assorted Rolls & Butter

### Dinner

Roast Prime Ribs of Beef – Carved by Chef  
Chicken Cordon Bleu  
Baked Scrod English Style  
Pasta Primavera or Stuffed Shells  
Oven Brown Potatoes  
Fresh Medley of Seasonal Vegetable  
Baked Zucchini  
Fresh Fruit Display

Coffee, Decaf Coffee and Hot Tea

\$40.35 per person



## *Kings' Choice Smorgasbord*

### **Hors d'oeuvres**

Assorted Cheeses, Sliced Pepperoni  
Assorted Crackers & Mustard Dip  
Array of Fresh Garden Vegetables with Dip  
Wedding Soup

### **Served on Guest Tables**

Garden Tossed Salad  
Choice of 2 Dressings  
Assorted Rolls & Butter

### **Dinner**

Baked Virginia Ham Carved by Chef  
Chicken Marsala  
Ziti with Roma Tomato or Alfredo Sauce  
Candied Sweet Potatoes  
Green Beans Almandine  
Buttered Belgian Carrots  
Fresh Fruit Display

Coffee, Decaf Coffee and Hot Tea

\$35.70 per person

## *Regal Smorgasbord*

### **Hors d'oeuvres**

Assorted Cheeses, Sliced Pepperoni  
Assorted Crackers & Mustard Dip  
Array of Fresh Garden Vegetables with Dip  
Wedding Soup

### **Served on Guest Tables**

Garden Tossed Salad  
Choice of 2 Dressings  
Assorted Rolls & Butter

### **Dinner**

Roast Sirloin of Beef with Mushrooms, Onions and Green Peppers  
Stuffed Chicken Breast with Lemon Sauce  
Seafood Newburg with Rice Pilaf  
Ziti with Roma Tomato or Alfredo Sauce  
Parsley Redskin Potatoes  
Green Beans with Mushrooms  
California Mixed Vegetables  
Fresh Fruit Display

Coffee, Decaf Coffee and Hot Tea

\$35.20 per person

