



MARRIOTT  
PITTSBURGH NORTH



# EVENTS MENU

  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

## Breakfast | Continental Breakfast Buffets

### continental collage | \$16

selection of fresh juices  
fresh seasonal fruit  
assorted danish, coffee cakes and muffins  
butter and fruit preserves  
starbucks coffee and selection of tazo teas

### executive continental | \$19

selection of fresh juices  
fresh seasonal fruit  
greek and fruit flavored yogurts  
homemade granola and berries  
assorted bagels, danish, coffee cakes and muffins  
cream cheese, butter and fruit preserves  
starbucks coffee and selection of tazo teas

## Breakfast | Breakfast Buffets

### good morning buffet | \$23

selection of fresh juices  
fresh seasonal fruit  
assorted breakfast pastries  
butter and fruit preserves  
greek and fruit flavored yogurts  
assorted dry cereals with 2% and skim milk  
farm fresh scrambled eggs with fine herbs  
french toast with warm maple syrup  
bacon and link sausage  
yukon gold lyonnaise potatoes  
starbucks coffee and selection of tazo teas

### healthy breakfast buffet | \$25

selection of fresh juices  
fresh seasonal fruit  
low fat muffins  
hot oatmeal and condiments  
whole wheat french toast  
scrambled egg whites  
sautéed mushrooms and spinach  
turkey sausage  
butter and fruit preserves  
starbucks coffee and selection of tazo teas

### sunrise buffet | \$27

selection of fresh juices  
fresh seasonal fruit  
assorted breakfast pastries and bagels  
cream cheese, butter and fruit preserves  
greek and fruit flavored yogurts  
homemade almond granola  
assorted dry cereals with 2% and skim milk  
malted waffles with fresh berries and warm syrup  
farm fresh scrambled eggs with fine herbs  
bacon and link sausage  
yukon gold lyonnaise potatoes  
starbucks coffee and selection of tazo teas

*minimum of 20 people for buffet service unless otherwise noted (No minimum for continental)  
all pricing is per person and does not reflect a 21% service charge or state sales tax*

## Breakfast | Enhancements

### enhancements

- assorted fruit yogurts | \$5
- cottage cheese | \$4
- hard boiled eggs | \$3
- fresh strawberries or blueberries | \$6
- assorted cereals with whole and 2% milk | \$6
- assorted bagels with cream cheese | \$6
- smoked salmon with sliced tomatoes, red onions and capers | \$7
- savory croissants: eggs and cheese with bacon or ham | \$7
- granola parfait | \$5
  - low-fat yogurt, fresh berries and homemade granola
- oatmeal station | \$5
  - warm oatmeal served with berries, assorted dry fruits and nuts, a variety of fruit compotes and jams, brown sugar and cinnamon
- omelettes made-to-order\* | \$8
  - with toppings to include: peppers, tomatoes, onions, cheese, ham, mushrooms and salsa
- pancake griddle station\* | \$8
  - with toppings to include: syrup, blueberry sauce, strawberry sauce, banana nut sauce and whipped cream

\*attendant required | \$100 each (based on one attendant per 35 guests)

## Breakfast | Plated Breakfasts

### all plated breakfasts include:

- assorted breakfast pastries with butter and fruit preserves
- starbucks coffee and selection of tazo teas

### choice of starter:

- selection of fresh fruit juice
- fruit yogurt
- homemade granola with berries
- seasonal melon or fresh grapefruit
- berry and yogurt parfait
- assortment of dry cereals
- fresh seasonal fruits with crème fraiche and macadamia nuts
- norwegian smoked salmon and bagels with cream cheese (\$7 additional)

### bon jour | \$15

- cinnamon raisin french toast with warm maple syrup fresh fruit (maximum of 50 guests)

### american favorite | \$18

- scrambled eggs with (choose two) fresh herbs, green chili salsa, cheddar cheese or bell peppers, served with breakfast potatoes and bacon

### accelerator | \$24

- grilled petit filet mignon, cheddar scrambled eggs and breakfast potatoes

### eggs benedict | \$19

- traditional poached eggs with smoked canadian bacon and herb hollandaise

### crunchy grilled french toast | \$16

- whole wheat bread dipped in low cholesterol eggs and crushed cornflakes, served with fresh berries, bananas and promise® spread (low cholesterol/lowfat)

### steak and eggs | \$23

- with wild mushroom and bacon hash (carb conscious)

### scrambled egg whites | \$16

- with fresh chives, steamed broccoli and broiled tomato (low cholesterol) *maximum of 50 guests*

## Breaks | Theme Breaks

### energy burst | \$13

- assorted energy bars
- dried fruit
- deluxe trail mix
- whole fresh fruit
- carbonated juices
- energy drinks

### frozen treat break | \$14

- ice cream sandwiches
- assorted klondike bars
- seasonal ice cream flavors
- frozen candy bars
- assorted soft drinks and bottled water
- starbucks coffee and
- selection of tazo teas

### red break | \$15

- red ribbon cherry soda
- red jelly beans & m&m
- red pepper hummus
- margarita flatbread pizza
- raspberry lemonade soda tank
- strawberry parfait
- watermelon mason jar

### orange break \$15

- orange jelly beans & m&m
- orange jones soda
- carrot sticks
- cheddar popcorn
- orange chicken bite
- peach parfait
- orange & mango smoothie

### health break | \$14

- assorted fruit juices
- granola bars, nutri-grain bars
- whole fresh fruit
- fresh fruit kabob with low fat agave yogurt dip
- deluxe trail mix
- infused water
- starbucks coffee and selection of tazo teas

### the chocoholic | \$15

- chocolate chip and double chocolate chip cookies
- chocolate covered oreos
- snickers and hershey bars
- chocolate covered strawberries
- dark and white chocolate dipped pretzel sticks
- chocolate milk
- infused water
- starbucks coffee and selection of tazo teas

### at the movies | \$14

- popcorn
- nacho chips and dip
- snickers bars
- soft pretzels served with warm
- mustard and cheese sauce
- assorted soft drinks

### bavarian pretzel break | \$15

- assorted mini soft pretzel
- cinnamon, garlic herb, and salted
- beer cheese sauce
- whole grain and yellow mustard
- old fashioned bottles of ibc soda
- starbucks coffee and
- selection of tazo teas

### apple break | \$15

- apple cider hot or cold
- apple nutri-grain bar
- apple chips
- aged porter cheddar cheese
- three types of whole fresh apples

## Breaks | A La Carte Meeting Refreshments

### **assorted baked goods** *(priced per person)*

- donuts | \$5
- muffins and danish | \$4
- bagels with cream cheese | \$6
- assorted chocolate brownies | \$6
- selection of granola and nutri-grain bars | \$5
- selection of cookies | \$5
- assorted petit fours | \$6
- lemon squares | \$4

### **breakfast items** *(priced per person)*

- assorted fruit yogurts | \$5
- homemade granola with low-fat milk | \$6
- assorted cold cereals and milk | \$6

### **fruit cheese selections** *(priced per person)*

- domestic cheese and seasonal fruit display | \$9
- fresh berries and whipped cream | \$7
- whole fruit | \$4
- sliced fresh seasonal fruit | \$7
- chocolate dipped strawberries | \$5

### **specialty items** *(priced per person)*

- ice cream novelties | \$5
- assorted candy bars | \$4
- bags of potato chips and pretzels | \$5
- hot pretzels with ball park mustard and cheese sauce | \$6
- pita bread chips, hummus, tapenade and romesco dips | \$9
- tortilla chips with guacamole and salsa | \$7
- spinach / artichoke dip with tortilla chips | \$8
- assorted mixed nuts | \$7
- chocolate dipped pretzel rods | \$4

### **beverages & thirst quenchers** *(priced per person, per break)*

- assorted bottled juices | \$5
- cold fresh milk, 2%, or skim | \$5
- florida orange juice | \$5
- lemonade | \$5
- assorted soft drinks | \$5
- energy drinks | \$6
- carbonated juices | \$6
- starbucks coffee and selection of tazo teas | \$6
- cold beverage assortment | \$6
  - includes soft drinks, bottled water and flavored iced teas
- hot chocolate, warm apple cider and spiced iced tea | \$5

## Lunch | Plated Lunches

### all entrees include:

soup or salad, assorted bread basket with sweet creamery butter and dessert  
starbucks coffee, selection of tazo teas and iced tea

### soups

tomato bisque  
rustic chicken noodle soup  
new england clam chowder  
chef's housemade soup of the day

### salads

petite caesar salad with focaccia croutons  
market salad: baby field greens, roma tomato, english cucumbers  
iceberg wedge salad: grape tomatoes, crumbled bleu cheese, sliced red onions, toasted crouton  
spinach salad: fresh spinach leaves with tomatoes, mandarin orange segments, sweet onion vinaigrette  
caprese salad: tomato, fresh mozzarella cheese, shredded lettuce, balsamic glaze, extra virgin olive oil, fresh basil (additional \$3)

### desserts

florida key lime pie  
fresh strawberries with vanilla bean whipped cream  
cheesecake with fresh berries  
chocolate cake with raspberry coulis and chocolate sauce  
triple chocolate mousse

### plated entrées

#### chicken breast caprese | \$25

hand breaded chicken breast, sliced tomato, fresh mozzarella cheese, basil pesto and balsamic glaze, parmesan risotto, broccolini

#### apple cider brine chicken breast | \$26

apple cider brine chicken, honey rosemary glaze, roasted fingerling potato, green beans, caramelized shallot

#### icelandic cod fillet | \$25

white wine lemon sauce, herb roasted yukon potato, seared zucchini and grape tomatoes

#### seared fresh atlantic salmon | \$28

ginger soy scallion butter, lemon zested brown rice, steamed asparagus

#### roasted garlic lemon chicken | \$25

fresh thyme pan jus, roasted red bliss potato, broccolini

#### sirloin | \$28

malbec demi, yukon gold mashed, brussel sprouts with bacon and onion

#### grilled petite filet mignon | \$30

caramelized shallots and cognac demi-glace, root vegetable mashed, roasted asparagus

## Lunch | Light Lunch Selections

### light luncheon selections

#### steak salad | \$24

angus reserve sirloin steak grilled to perfection, chopped romaine, roma tomatoes, asparagus spears and fresh mozzarella cheese, ranch dressing (carb conscious)

#### turkey wrap | \$22

shaved turkey, crisp garden lettuce and vine ripe tomato with no fat ranch dressing in a whole wheat tortilla, served with fresh fruit (low fat)

#### asian chicken | \$24

breast of chicken, julienne red and green peppers, snow peas, carrots, napa cabbage, water chestnuts, asian soba noodles and ginger vinaigrette (low cholesterol)

#### caesar salad | \$17

crisp romaine, focaccia croutons, shaved parmesan cheese, caesar dressing  
with grilled chicken \$20 | with gulf shrimp \$23 | with blackened salmon fillet | \$24

#### mediterranean salad | \$21

herb marinated chicken breast served over ancient grains with sun-dried tomatoes, kalamata olives, feta cheese, roasted red peppers and artichoke hearts, balsamic and roasted garlic vinaigrette

#### cobb salad | \$22

grilled chicken breast and fresh garden greens with avocado, crumbled applewood bacon, bleu cheese, bleu cheese vinaigrette

#### chicken salad wrap | \$22

chicken salad with green apples and walnuts in a whole wheat tortilla, pasta salad

#### club wrap | \$22

shaved turkey, swiss, bacon, lettuce, tomato, wasabi mayonnaise, fresh fruit garnish, sun chips

#### vegetarian antipasto plate | \$24

balsamic grilled peppers and portobello mushroom, roma tomato, fresh mozzarella, olives, marinated artichoke hearts, ancient grains

## Lunch | Cold Lunch Buffets

### working lunch buffet - your buffet, your way | \$28 (no minimum required)

individual bags of chips and pretzels  
selection of deli garnishes and condiments  
starbucks coffee, selection of tazo teas and iced tea

#### selection of two salads

pasta salad | broccoli and cheddar salad | dilled potato salad  
chef's soup of the day | greek farmer's salad

#### selection of two sandwiches

prosciutto, hard salami, capicola, mozzarella cheese, roasted peppers and pesto on focaccia, **hot or cold**  
tuna salad wrap  
roasted chicken salad, granny smith apple, candied walnuts, lettuce, tomato, slider bun  
roasted sirloin with cheddar, horseradish, and greens on pretzel bun  
vegetarian wrap, hummus, arugula, grilled vegetable, tomato, spinach wrap  
grilled shrimp wrap, roasted tomato, arugula, fresh mozzarella  
roasted turkey baguette, avocado aioli, cheddar, napa cabbage slaw  
**hot** maple glazed honey ham panini, muenster, miller's mustard

#### selection of two desserts

apple strudel | chocolate chip cookies | whole fresh fruit |  
double chocolate fudge brownies | dessert bars

## Lunch | Cold Deli Lunch Buffets

### deli lunch buffets (minimum 25 people)

#### all american deli | \$27

homemade coleslaw  
broccoli and cheddar salad  
albacore tuna salad  
Italian seasoned beef, turkey, maple glazed honey ham  
swiss, white and yellow cheddar cheeses  
tomato, bermuda onion, lettuce, pickles, olives and peppers  
mayonnaise and dijon mustard  
sliced breads and pretzel bun  
*add:* penne with choice of marinara, basil pesto cream or tomato vodka cream sauce (\$2 per person)  
pastry selection of the day  
starbucks coffee and selection of tazo teas

#### italian deli | \$29

italian wedding soup  
tomato and mozzarella salad  
antipasto bar with roasted peppers, olives, grilled asparagus, portobellas, pepperoncini and balsamic vinaigrette  
sopressata, capicola, prosciutto, genoa salami  
provolone and mozzarella cheeses  
brioche bun, ciabatta and hoagie buns  
baked penne pasta  
tiramisu and cannoli  
starbucks coffee and selection of tazo teas

#### new york deli | \$30

macaroni salad , sweet coleslaw  
sliced pastrami, corned beef, salami, smoked turkey  
tuna salad  
sliced cheddar, swiss and dilled havarti cheeses  
dill pickles, sliced tomatoes, lettuce  
deli mustard, mayonnaise  
freshly baked pretzel rolls, marble rye, sourdough and multi grain breads  
individual bags of potato chips and pretzels  
apple streusel cake  
cheesecake and toppings  
starbucks coffee and selection of tazo teas

*\*menus are based on a minimum number of guests - if there are less than the minimum number of guests, an additional per person charge will be applied to the menu price*

# Lunch | Hot Buffet Lunches

buffet lunches (minimum 25 people)

## american buffet | \$29

fresh fruit salad

salad of seasonal greens, assorted dressings

soup of the day

selection of two entrees:

- cheese tortelloni, roasted tomato basil ragout
- chicken caprese, hand breaded chicken, sliced tomato, fresh mozzarella, pesto and balsamic glaze
- atlantic salmon, ginger soy scallion butter
- sliced sirloin, shallot sherry demi

seasonal vegetables

roasted red skin potatoes

rolls & creamery butter

assorted desserts

starbucks coffee and selection of tazo teas

## baked potato and salad bar | \$29

garden fresh greens | assorted garnishes with dressings

soup of the day

rolls, sweet creamery butter

colossal idaho bakers, sweet potato

selection of toppings to include grilled chicken, grilled skirt steak, meat and bean chili, steamed broccoli ,

grated cheese, green onions, sour cream, bacon, sweet creamery butter, brown sugar, cinnamon

mixed fresh fruit

apple strudel with vanilla sauce

starbucks coffee and selection of tazo teas

## all american cook out buffet | \$29

homemade coleslaw

macaroni salad

tossed salad

grilled hot dogs, hamburgers, chicken breasts

traditional garnishes and condiments

corn on the cob

roasted potato wedges

southwestern baked beans

brownies and cookies

starbucks coffee and selection of tazo teas

## southern buffet | \$31

cornbread, whipped honey butter

tossed salad

fried chicken

carolina barbeque pulled pork

macaroni and cheese

cajun shrimp and andouille rice

roasted potato & roasted sweet potato

seared vidaila onion and green beans

funnel cake fries and chocolate sauce

starbucks coffee and selection of tazo teas

# Lunch | Hot Buffet Lunches

**buffet lunches** (*minimum 25 people*)

## **the pittsburgh buffet | \$30**

italian wedding soup  
tossed salad  
garlic focaccia bread  
german potato salad  
*selection of three entrees:*

- kielbasa and sauerkraut
- chicken and dumplings
- stuffed cabbage casserole
- pierogies with caramelized onions
- italian sausage with peppers and onions

seasonal vegetables  
herb roasted potatoes  
apple pie and peach pie  
starbucks coffee and selection of tazo teas

## **italian buffet | \$31**

minestrone  
caesar salad | panzanella style salad  
garlic bread  
*selection of three entrees:*

- chicken romano
- stuffed shells
- cod scampi, spinach, white wine, lemon, fresh herbs
- cheese tortelloni, roasted tomato basil ragout
- eggplant parmesan

seared summer squash and zucchini  
basil roasted potatoes  
miniature cannolis and tiramisu  
starbucks coffee and selection of tazo teas

## **build your own slider buffet | \$28** (*maximum 100 people*)

tossed salad  
coleslaw, cider vinegar  
hamburger  
buffalo pulled chicken  
carnitas pork  
cheddar, swiss, pepperjack  
pickled onion, lettuce, tomato  
chipotle mayonnaise, salsa verde, barbeque sauce  
brioche and Hawaiian rolls  
tater tots  
crab cakes (*\$3 per person*)  
dessert bars, seven layer, raspberry, oatmeal, lemon  
starbucks coffee and selection of tazo teas

## Lunch | Lunch on the Run

**all to-go lunches include condiments, disposable flatware, chilled soft drinks, water and your selection of three accompaniments:**

- sun chips, potato chips, or pretzels
- chef's pasta salad
- homemade cole slaw
- red delicious apple
- fresh fruit salad
- jumbo chocolate chip cookie
- granola bars

### **smoked turkey wrap | \$22**

sliced smoked turkey, lettuce, tomato and honey mustard in a whole wheat wrap

### **deli | \$23**

prosciutto, hard salami, capicola, fresh mozzarella cheese, roasted peppers, pesto on focaccia

### **vegetarian wrap | \$22**

flour tortilla filled with grilled vegetables, mozzarella cheese, sun-dried tomato aioli

### **roast sirloin | \$24**

herb and pepper roasted sirloin with cheddar cheese, horseradish, arugula greens on a pretzel roll

### **ham and swiss | \$23**

honey cured ham, swiss, whole grain mustard on ciabatta bread

## Lunch | Energize Menus

***Keep your attendees energized with these performance foods: antioxidant-rich blueberries, sun-dried raisins, orchard apples, whole nuts, raw almonds, omega 3 rich walnuts and flax seed, low fat proteins, whole grain carbohydrates, organic natural vegetables and leafy greens for sustained focus all day.***

### **white bean soup | \$8**

greens and fresh rosemary

### **shrimp and arugula salad | \$24**

grilled shrimp, arugula, teardrop tomatoes, avocado, lemon vinaigrette

### **forest mushroom risotto | \$20**

grilled vegetables, shaved parmesan, red pepper reduction

### **blueberry crisp | \$10**

blueberries topped with blend of oats, pecans, butter, sugar

# Dinner | Plated Dinners

## **all plated entrees include**

soup, salad or fresh fruit martini, assorted bread basket with sweet creamery butter and dessert starbucks coffee, selection of tazo teas and iced tea

## **soups**

rustic chicken noodle  
tomato bisque  
new england clam chowder  
beef and potato soup  
chef's housemade soup of the day

## **salads**

petite caesar salad with focaccia croutons  
market salad - baby field greens, roma tomato and english cucumbers  
iceberg wedge salad - grape tomatoes, crumbled blue cheese, sliced red onions, toasted crouton  
spinach and arugula salad - goat cheese, candied walnuts, honey mustard dressing  
caprese salad - tomato, fresh mozzarella cheese, shredded lettuce, balsamic glaze, extra virgin olive oil, fresh basil ( *additional \$3*)

## **appetizers**

seared sea scallops, mango salsa, lemon zest | additional \$10  
wild mushroom ravioli, fresh thyme, lemon, brown butter | additional \$6  
jumbo lump crab cakes, ancho chipotle aioli, arugula | additional \$10  
chilled jumbo shrimp cocktail, citrus cocktail sauce, fresh lemon | additional \$13

## **desserts**

key lime pie  
high apple pie with caramel sauce  
tiramisu  
new york cheesecake with fresh strawberries  
chocolate cake with raspberry coulis and chocolate sauce

## Dinner | Plated Dinner Entrees

### chicken breast caprese | \$35.00

hand breaded chicken breast, sliced tomato, fresh mozzarella cheese, basil pesto and balsamic glaze, parmesan risotto, asparagus spears

### apple cider brine chicken breast | \$36

apple cider brine chicken, honey rosemary glaze, roasted fingerling potato, green beans, caramelized shallot

### roasted garlic lemon chicken | \$34

fresh thyme pan jus, roasted red bliss potato, broccolini

### sea bass with potato and herb crust | \$44

potato and fresh herb crusted sea bass with lemon dijon sauce on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

### seared fresh atlantic salmon | \$38

ginger soy scallion butter, lemon zested brown rice, steamed asparagus

### filet of beef | \$47

bleu cheese topping, horseradish mashed potatoes, roasted root vegetables, malbec wine demi-glace

### icelandic cod fillet | \$35

white wine, lemon sauce, herb roasted yukon potato, seared zucchini and grape tomato

### new york strip steak | \$44

parmesan roasted red bliss potatoes, wilted organic spinach, herb roasted wild mushrooms

### roast prime rib of beef | \$39

fingerling potatoes, root vegetables, natural jus, creamed horseradish

## Dinner | Plated Duo Dinner Entrées

### filet and stuffed shrimp | \$51

shallot demi-glace, lemon cream, roasted yukon potatoes, sautéed green beans

### bleu cheese sirloin and grilled salmon | \$50

malbec wine demi, fruit salsa, roasted root vegetables, seared brussel sprouts

### herb crusted filet mignon and pan seared chilean sea bass | \$54

demi sauce, tomato relish, yukon mashed potatoes, grilled asparagus

### stuffed chicken breast and seared sirloin | \$47

roasted tomato and mozzarella stuffing, red pepper sauce, parmesan risotto, steamed broccolini

# Dinner | Buffet Dinners

buffet dinners (*minimum 30 people*)

## american buffet | \$40

redskin potato salad  
house chopped salad  
fresh fruit display  
tomato and fresh mozzarella  
fresh garden salad with choice of dressing  
*selection of two entrées:*

- chicken caprese
- pasta vodka
- apple cider brined pork tenderloin
- sliced flatiron steak, shallot sherry demi
- baked salmon, soy ginger and scallion butter

seasonal fresh vegetables  
choice of potato  
rolls and butter  
chef's selection of desserts  
starbucks coffee and selection of tazo teas

## prime rib buffet | \$47

fresh fruit display  
pasta salad  
tomato and fresh mozzarella  
fresh garden salad with choice of dressing  
carved prime rib of beef\* au jus with creamy horseradish  
*selection one additional entrée:*

- chicken breast marsala
- apple cider brined pork tenderloin
- chicken cordon bleu
- baked salmon, soy ginger and scallion butter

seasonal fresh vegetables  
choice of potato  
rolls and butter  
new york style cheesecake with fresh strawberries  
ultimate chocolate cake  
starbucks coffee and selection of tazo teas

*\*attendant required | \$100 each based on one attendant per 50 guests*

## Dinner | Buffet Dinners

**buffet dinners** (*minimum 30 people*)

### italian buffet | \$43

grilled antipasto display  
tossed garden salad  
caesar salad with parmesan croutons  
rotini pasta salad  
*selection of three entrées:*

- shrimp scampi, white rice
- tortelloni roasted tomato and basil ragout
- chicken caprese
- veal scaloppini piccata
- lobster ravioli, vodka sauce
- stuffed shells

seared zucchini and squash  
parmesan and herb roasted potatoes  
garlic focaccia bread  
miniature cannoli and tiramisu  
starbucks coffee and selection of taza teas

### asian buffet | \$43

napa cabbage salad  
soba noodle salad  
vegetable spring roll  
general tso chicken  
beef and broccoli  
kung pao tempura shrimp  
steamed rice  
vegetable and tofu  
fried donuts  
fortune cookie  
starbucks coffee and selection of taza teas

# Dinner | Buffet Dinners

**buffet dinners** (*minimum 30 people*)

## **the mediterranean | \$43**

classic italian soup with sausage, potato and spinach  
tortelloni pasta salad  
balsamic marinated grilled vegetables includes zucchini, portobello mushrooms, marinated artichoke hearts, assorted olives and fresh mozzarella  
veal scallopini with lemon butter, capers and parsley  
rosemary and basil braised chicken breast  
garlic and oregano shrimp with white bean  
mushroom risotto  
oven roasted vegetable ratatouille  
focaccia bread  
sweet creamery butter  
chocolate chip cannoli  
crème brûlée cheesecake  
starbucks coffee and selection of tazo teas

## **southern | \$43**

cornbread and whipped honey butter  
tossed salad  
fried chicken  
carolina barbeque pulled pork  
macaroni and cheese  
cajun shrimp, andouille rice  
roasted potato and roasted sweet potato  
vidalia onion and green beans  
funnel cake fries and chocolate sauce  
starbucks coffee and selection of tazo teas

## **gluten free | \$47**

superfood salad blueberry, toasted almond, lemon vinaigrette  
greek salad  
tomato bisque  
herb marinated chicken, marsala sauce  
seared mahi, lemon caper butter  
penne pasta, squash, zucchini, asparagus, vodka sauce  
roasted red potato, pepper, onion  
green bean, spinach, garlic  
chocolate cake  
rolls

## Reception | Hors D'oeuvres

**cold selections** (priced per 50 pieces)

**tomato, basil and bruschetta | \$145**

**crab salad tarts | \$175**

**california rolls, wasabi and pickled ginger | market price**

**crostini assortment : balsamic tomato jam, peruvian pepper artichoke, goat cheese | \$180**

**pretzels, chips and dip (serves 25) | \$85**

**selection of mixed nuts (serves 25) \$105**

**hot selections** (priced per 50 pieces)

**spinach and boursin stuffed mushrooms | \$150**

**cajun shrimp skewers | \$175**

**mini crab cakes, red pepper tartar sauce | \$180**

**frenched lamb lollipops | \$200**

**scallop wrapped with smoked bacon | \$200**

**coconut shrimp, plum sauce | \$200**

**vegetable pot stickers, hoisin sauce | \$140**

**beef tenderloin en croute, mushroom duxelle | \$180**

**thai chicken and cashew spring rolls, hot mustard | \$170**

**vegetarian spring rolls, hot mustard | \$160**

**bacon jam tarts (gf) | \$170**

**four cheese tomato tartlets | \$150**

**chicken satay, two sauces | \$175**

**arancini tomato mascarpone | \$140**

**arancini truffle mushrooms | \$140**

**chicken cornucopias | \$175**

**sirloin gorgonzola bacon brochettes | \$200**

## Reception | Action Stations

*Priced per person, per hour, based on a one hour maximum of food service unless quantities are specified*

### carving stations

**slow roasted turkey breast\* | \$275**

with fresh cranberry orange relish, silver dollar rolls (*serves 25 guests*)

**honey cured ham\* | \$325**

honey mustard sauce, savory biscuits (*serves 50 guests*)

**roasted beef tenderloin\* | \$430**

miller's hot and sweet mustard, whole grain mustard, hard rolls (*serves 20 guests*)

**roasted strip loin of beef\* | \$375**

encrusted with garlic, herbs, rolls, horseradish sauce (*serves 35 guests*)

**prime rib of beef\* | \$375**

au jus, creamed horseradish, assorted rolls (*serves 35 guests*)

**top round of beef\* | \$350**

served with silver dollar rolls, bordelaise sauce (*serves 40 guests*)

**roast pork loin\* | \$325**

apple cider brined, carolina bbq sauce, traditional bbq sauce, sweet hawaiian slider rolls (*serves 25 guests*)

*\*attendant required | \$100 each based on one attendant per 50 guests*

### specialty stations

**flatbread station | \$16**

margherita, chicken bbq, shrimp boursin cream

**slider station | \$15**

coleslaw, pickled onion, lettuce, tomato  
hamburger, crab cakes, carnitas pork  
cheddar, swiss, pepperjack  
chipotle mayonnaise, salsa verde, barbeque sauce  
brioche, hawaiian and wheat buns

**risotto station\* | \$15**

italian risotto with accompaniments: mushrooms, asiago cheese, roasted tomatoes, asparagus spears, artichoke hearts, roasted peppers

add: roasted chicken, italian sausage, baby shrimp (additional \$4 per person)

**pasta bar\* | \$13**

penne, tortelloni, gnocchi  
choice of 3 sauces: classic marinara, vodka sauce, aglio e olio, alfredo, basil pesto  
garlic focaccia  
add: roasted chicken, italian sausage, baby shrimp, mini meatballs (additional \$4 per person)

**asian station | \$13**

served from chinese "to go" containers with chop sticks and fortune cookies  
szechwan beef with scallions, mushrooms, oyster sauce  
general tso chicken  
fried rice and steamed rice

*\*attendant required | \$100 each based on one attendant per 50 guests*

## Reception | Action Stations

### specialty stations

#### grilled cheese\* | \$15

tomato bisque  
sourdough, american, applewood bacon  
multi grain, swiss, caramelized onion  
Italian, provolone, roasted tomato and basil  
mayonnaise, mustard  
pickle spears  
chocolate chip cookies

\*attendant required | \$100 each based on one attendant per 50 guests

## Reception | Stations

*Priced per person, per hour, based on a one hour maximum of food service unless quantities are specified*

### cold display stations *(priced per person)*

#### side of smoked salmon | market price

with traditional condiments

#### crudité selection | \$8

with an assortment of dips

#### antipasto | \$13

prosciutto, salami, capicola, marinated fresh mozzarella, roasted peppers, green and kalamata olives, roasted tomato, balsamic marinated mushroom, asparagus

#### chilled shrimp displayed in ice bowls | market price

cocktail sauce and lemon wedges

#### imported and domestic cheeses | \$10

served with french bread and crackers

#### salad station | \$10

romaine, field greens, shredded parmesan, cheddar, herb croutons, broccoli, cucumbers, bermuda onions, roma tomatoes, pepperoncini, black olives, julienne carrots, chick peas, caesar, vidalia onion, ranch and golden italian dressings

#### ice carving prices start at \$450

our executive chef will be pleased to create a replica of your company "logo" or a specialty design in ice for your event

### dessert stations *(priced per person)*

#### chocolate fondue | \$11

to include: whole fresh strawberries, pretzel rods, graham crackers, oreo cookies, cubed pineapple, cubed angel food cake, white and dark chocolate fondues

#### dessert reception | \$12

to include: red velvet cake, tiramisu, lemon cake, chocolate mousse cake, carrot cake, apple tart, warm grilled pineapple

#### miniature pastries | \$10

to include: assorted petit fours, mini cheesecake, mini cupcake, fruit tartlets, lemon squares, brownies

#### cheesecake station | \$10

new york cheesecake offered with: cherry, blueberry and crushed pineapple toppings, whipped cream, chocolate sauce

#### donut station | \$9

warm donuts and beignets, topped with cinnamon sugar and powdered sugar

\*attendant required | \$100 each based on one attendant per 50 guests

## Reception | Executive Reception Packages

*Priced per person, per hour, based on a one hour maximum of food service unless quantities are specified*

### **sports bar\* | \$29**

warm jumbo pretzels, ballpark mustard  
white cheddar popcorn  
boneless buffalo chicken tenders, celery and carrot sticks, bleu cheese dipping sauce  
jalapeño poppers  
chicken quesadillas  
corn tortilla chips, garnishes of chili con queso, fresh guacamole, salsa, cilantro sour cream  
microbrew favorites | \$8 each  
*\*attendant required | \$100 each based on one attendant per 50 guests*

### **cranberry reception | \$31**

*(based on 8 hot hors d'oeuvres per person)*  
imported and domestic cheese tray with french bread  
chicken cornucopia  
coconut shrimp with plum sauce  
beef tenderloin en croute  
parmesan cheese artichoke with horseradish sauce

### **red, white and blue | \$30**

cheese presentation: garnished with fresh fruit and berries, sliced baguettes, flatbread  
fresh garden crudité: presentation of seasonal vegetables, savory dips  
spicy buffalo chicken wings, celery sticks, bleu cheese dip  
bbq chicken wings, ranch dip  
mini corn dogs, brown mustard  
mini pepperoni pizza bites  
nacho bar with cheese, jalapeños, onions  
yuengling and miller lite\* | \$6 each

*\*bartender/chef/attendant required | \$100 each based on one attendant per 50 guests*

## Beverage | Wine Service

### sparkling wines/champagnes

martini rossi, asti spumante | \$60  
mumm cuvee napa, brut prestige | \$95  
moet imperial | \$160

### white wines

meridian, pinot grigio | \$48  
chateau ste. michelle, riesling | \$52  
brancott, sauvignon blanc | \$58  
clos du bois, chardonnay | \$65

### blush wines

beringer, white zinfandel | \$58

### red wines

meridian, merlot | \$48  
ravenswood, zinfandel | \$52  
mark west, pinot noir | \$56  
franciscan, cabernet sauvignon | \$86

## Beverage | Cocktail Service

### host cash bar #1

mariott name brand cocktails | \$9  
imported beer | \$7  
domestic beer | \$6  
house wine | \$9  
mineral water | \$4  
soft drinks | \$5

### host cash bar #2

premium name brand cocktails | \$10  
imported beer | \$7  
domestic beer | \$6  
house wine | \$9  
mineral water | \$4  
soft drinks | \$5

### bars by the hour (priced per person)

**mariott name brands**  
1st hour | \$13  
2nd hour | \$9  
additional hours | \$9

**premium name brands**  
1st hour | \$15  
2nd hour | \$11  
additional hours | \$11

### cordial service

baileys, amaretto, grand marnier, kahlua, hennessey vs | \$8

### mariott name brands

jim beam, canadian club, smirnoff, j&b, jose cuervo gold, beefeater, bacardi silver, christian brothers, triple sec, peach schnapps **or** apple pucker

### premium name brands

jack daniel's, crown royal, dewar's, tanqueray, absolut, cuervo 1800, captian morgan, korbel brandy, triple sec, peach schnapps **or** apple pucker

### domestic beer

yuengling, miller Lite

### imported beer

heineken, amstel Light

**bartender fee | \$100 each based on one bartender per 100 guests**

## Beverage | Punch Service

### punch service | per gallon

non-alcoholic fruit punch | \$40

champagne punch | \$70

screwdrivers | \$80

bloody marys | \$80

## Beverage | Cocktail Reception

### cocktail reception

### bar & food package

1 hour service | \$60\*

2 hours service | \$65\*

### menu

domestic cheese tray

housemade potato chips

sweet potato tots

fresh vegetable crudité with dip

chicken wings with 2 sauces

mediterranean platter

bruschetta, dips and spreads with sliced rustic breads

warm spinach and artichoke dip

*\*prices are for marriott name brands.*

*for all premium name brands add \$7 per person, per hour to above prices; bartender fees are included*

## Packages | All Day Meeting Planner Packages

### **all day planner package #1 - continental, breaks & lunch | \$46** *(minimum 25 people)*

#### **early morning**

- selection of chilled juices
- sliced fresh seasonal fruit
- assorted danish, coffee cakes and muffins
- butter and fruit preserves
- starbucks coffee and selection of tazo teas

#### **mid-morning**

- assorted soft drinks and bottled water
- starbucks coffee and selection of tazo teas

#### **package buffet lunch – all american deli buffet**

- homemade coleslaw
- albacore tuna salad
- broccoli and cheddar salad
- market salad with selection of dressings
- italian seasoned beef, smoked turkey and maple glazed honey coat ham
- swiss, white and yellow cheddar cheeses
- tomato, bermuda onion, lettuce, pickles, olives, peppers
- mayonnaise and dijon mustard
- sliced breads and pretzel rolls
- pastry selection of the day
- starbucks coffee and selection of tazo teas

#### **mid-afternoon**

- starbucks coffee and selection of tazo teas
- assorted soft drinks and bottled water
- chocolate chip cookies and brownies

### **all day planner package #2 - breakfast, breaks & lunch | \$50** *(minimum 25 people)*

#### **early morning**

- selection of chilled juices
- sliced fresh seasonal fruit
- assorted breakfast pastries
- butter and fruit preserves
- selection of hot and cold cereals with banana, dried fruit, brown sugar toppings
- scrambled eggs, salsa & cheddar
- corned beef hash
- starbucks coffee and selection of tazo teas

#### **mid-morning**

- assorted soft drinks and bottled water
- starbucks coffee and selection of tazo teas

#### **buffet lunch - little italy buffet**

- minestrone
- caesar salad
- panzanella style salad
- chicken romano
- stuffed shells
- eggplant parmesan
- seared summer squash and zucchini
- garlic bread
- miniature cannoli, tiramisu
- starbucks coffee and selection of tazo teas

#### **mid-afternoon**

- assorted soft drinks and bottled water
- starbucks coffee and selection of tazo teas
- warm cinnamon sugar donut holes

## Packages | No Lunch Meeting Planner Packages

### no lunch planner package #1 – early morning & mid-morning breaks | \$23

#### early morning

- selection of chilled juices
- sliced fresh seasonal fruit
- assorted danish, coffee cakes and muffins
- butter and fruit preserves
- starbucks coffee and selection of taza teas

#### mid-morning

- assorted soft drinks and bottled water
- starbucks coffee and selection of taza teas

### no lunch planner package #2 - continental breakfast, mid-morning mid-afternoon breaks | \$27

#### early morning

- selection of chilled juices
- sliced fresh seasonal fruit
- assorted breakfast pastries and new york style bagels
- butter, fruit preserves and cream cheese
- selection of cold cereals with seasonal berries and bananas
- assorted greek and fruit yogurts with housemade almond granola
- starbucks coffee and selection of taza teas

#### mid-morning

- assorted soft drinks and bottled water
- starbucks coffee and selection of taza teas

#### mid-afternoon

- assorted soft drinks and bottled water
- starbucks coffee and selection of taza teas
- selection of gourmet cookies and brownies

# Technology | AV Services

## popular equipment packages

includes built-in or draped tripod screen (unless noted) and all necessary cabling

### **ballroom presentation | \$525**

5000+ lumen projector, 10' cradle screen, ac + plug strip, wireless presentation remote and small table or draped cart

### **breakout room presentation | \$400**

3000+ lumen projector, screen, ac + plug strip, wireless presentation remote and small table or draped cart

### **boardroom presentation | \$300**

3000+ lumen projector, ac + plug strip and wireless presentation remote

### **bring your own projector | \$120**

screen, ac + plug strip, set-up assistance and small table or draped cart

### **premium sound system | \$210**

two (2) high fidelity speakers, stereo mixer and small table or draped cart

### **flip chart package | \$40**

hardback easel + white paper pad\* & four (4) color pack of pad markers

*\*add post-it flip chart pad \$15*

## package upgrades (add to cost of equipment packages)

9' x 12' screen with drapery kit | + \$110

7.5' x 10' screen with drapery kit | + \$85

*please specify front or rear projection surface*

10' x 10' cradle screen | + \$30

dvd or vhs player | + \$75

## computer related

40" high-definition lcd display, 6' cable and draped cart | \$200

laptop computer ~ windows xp or vista | \$200

wireless usb mouse | \$45

50' graphics display extension cable | \$15

## popular add-ons

seamless video or source switcher (requires advance notice) | \$250

video camera-recorder, digital (requires advance notice) | \$300

dvd recorder (requires advance notice) | \$100

black velour drapery for large screens & room partitions - 10' wide x 16' high | \$130

## audio equipment

wireless microphone | \$130

*two or more audio components require a mixer*

wired microphone | \$30

*two or more audio components require a mixer*

pencil style gooseneck executive microphone (requires stereo 8-12 channel mixer) | \$65

mono 4 channel mic/line mixer | \$40

stereo 8-12 channel mic/line mixer | \$75

multi-disc cd player | \$75

cd recorder (requires advance notice) | \$75

## audio conferencing

speaker phone system for 25 people | \$65

# Technology | AV Services

## sound reinforcement - required or recommended

self-amplified high fidelity speaker | \$85  
standard patch to house sound system | \$35  
computer patch to house sound system | \$50

## a la carte items

hardback tripod easel | \$10  
tripod easel for signage | \$10  
25 ft. ac extension cord | \$10  
ac power strip | \$10  
large whiteboard or corkboard | \$50  
laser pointer | \$15  
4 color pack makers | \$10  
standard flip-chart pad | \$15  
post-it flip-chart pad | \$25

## skilled technical assistance & event support

monday - friday, 7:00 am - 6:00 pm | \$45 per hour  
*2 hour minimum*  
evenings & weekends | \$45 per hour  
*3 hour minimum*  
12:00 am – 7:00 am and holidays | \$70 per hour  
*4 hour minimum*

## cancelled reservation charges

### 1. special orders:

- a.) cancelled: 168 hours prior to event equals one half estimated charges
- b.) cancelled: 96 hours prior to event equals full estimated charges

### 2. all other reservations:

- a.) cancelled: 24 hours prior to event equals one half estimated charges
- b.) cancelled: 12 hours prior to event equals full estimated charges

- all audio visual services, estimates, pricing, important policies & procedures are recommended and will be valid for 30 days.
- pricing for equipment is per room, per day unless otherwise noted and does not include applicable taxes or fees.
- final charges may vary from estimate due to unforeseen requirements or circumstances beyond our control.

*this catalogue details only frequently requested products & services.*

*professional a/v services provided by: **ITA Audio Visual Solutions***

*for in-house assistance please call, (724) 779-4279*

# General Information | General Policies

## General Information

Welcome to the Pittsburgh Marriott North! We look forward to serving you and your associates. Our staff will assist you in every way possible to prepare for a successful meeting or special occasion. The following policies will help us to ensure success.

## Final Attendance Guarantees

Confirmation for the number of guests to be served must be received no later than 72 hours prior to the scheduled function; otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges.

All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number can be increased within 72 hours; however the number cannot decrease.

## Service Fees & Taxes

A 21% service charge and applicable sales tax will be added to all food and beverage, audio visual and room rental ordered through the Catering Department.

**The Marriott reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.**

**Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked at the Hotel.**

**All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to.** All food and beverage must be purchased through the Hotel. Food and beverage items cannot be taken off property.

## Quality Service & Product

If the room herein reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed by the guest as full performance.

## Deposit & Payment Arrangements

All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid with cash or credit card prior to the function. Direct billing can be arranged, but must be approved prior to the function date.

## Loss & Damage

The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials.

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed.

The Hotel may request the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.

**Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function.** Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the Catering Department.

## Advance Shipping Guide

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Hotel. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. The Hotel will accept packages three working days prior to the function, but not between 11:00 am and 1:00 pm daily. Parcels will not be accepted on pallets or skids, and the shipper will be responsible for the loading and unloading of packages into the Hotel. **All packages must be marked appropriately with the name of group, date of function and contact name.**