



ATRIA'S

SPECIALTY CATERING

EST. 1930



NATIONAL AVIARY

PITTSBURGH, PA

PRICES VALID THROUGH DECEMBER 2024

Starters

custom chef-inspired creations available upon request!

Lobster Roll Bites

Jumbo Shrimp Cocktail

Chef's Choice Raw Bar

Beef Tenderloin Satay

Thai Chicken Satay

Crab Cake Bites

Roasted Vegetable Quiche

Seared Ahi Tuna Wontons

Signature Rice Cups *Your Way!*

Artisan Sausage Bites

Cohan's Cocktail Wieners

Firecracker Chicken Frills

Tuscan Bruschetta

Quattro Formage

Mini Vegetable Samosas

With Relish & Chutney

Hummus, Tabbouleh, Baba Ghanoush

BBQ Bacon-Wrapped Scallops

Shot Glass Sherry Crab Bisque

Wild Mushroom Strudel

Peruvian Seviche

Buffalo Mozzarella Caprese

Awesome Andouille

All Beef Meatballs *Your Way!*

"Cop Out" Perogies

Stuffed Baby Portabellos



Pricing is determined by quantity and variety of starter selections.

Appetizers for your

Cocktail Party in the Garden

\$25 Per Person

Blackened Angus Tenderloin Tips

BBQ Bacon-Wrapped Gulf Shrimp

Vegan-Stuffed Bell Peppers

Artisan Cheese Board

with Spicy Mustard, Fig Jam & Assorted Crackers

Freshly Cut Seasonal Fruit Display

Roasted Vegetable Antipasto

Olives, Peppers & Pepperoncini

Hummus and Tabbouleh Platter



Custom chef-inspired creations available upon request!

Atria's Favorites - Buffet

\$33 Per Person

APPETIZERS TO START

Awesome Andouille Bites

Tuscan Bruschetta

Fresh-Cut Seasonal Fruit

Cheese Selection with Mustard & Crackers

INCLUDED IN YOU BUFFET

Organic Salad Station

Breadworks Bread & Butter

Choose any 3 of the following entrees:

Roasted Vegetable Lasagna Pie

Puff Pastry, Roasted Vegetables, Sauce Mornay

Char-Grilled Mediterranean Chicken Breast

Arugula, Marinara Sauce, Cavatappi Pasta, Shaved Parmesan

The Pittsburger

Handmade Pierogies, Grilled Kielbasa, Sauerkraut, Caramelized Onions, Mustard & Sour Cream

Maple Bourbon Glazed Pot Roast

Stewed Vegetables & Smashed Red Skin Potatoes

BBQ Bacon Wrapped Pork Tenderloin

Rosemary Roasted Red Skin Potatoes

11th Hour BBQ Beef Brisket

Signature Macaroni & Cheese

Chicken Marsala

Pan-fried Chicken Breast in our Creamy Marsala Sauce, Smashed Red Skin Potatoes, Grilled Asparagus

English Baked Cod

Lemon Butter Sauce & Seasonal Vegetables

Vegan Stuffed Bell Peppers

Over Quinoa

Custom chef-inspired creations available upon request!

Atria's Classic - Buffet

\$41 Per Person

APPETIZERS TO START

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Hummus and Tabbouleh, Naan Dippers

ORGANIC SALAD STATION

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Bread & Rolls, Extra Virgin Olive Oil & Butter

ENTRÉES

Orange Miso Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin *Teres Major*

Peppercorn Demi-Glace

Tomato Vodka Pasta Florentine

ACCOMPANIMENTS

Smashed Red Skin Potatoes

Grilled Asparagus

Roma Tomatoes

Custom chef-inspired creations available upon request!

Entrée Duets - Plated

APPETIZERS TO START

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit

Mozzarella Caprese Skewer

Awesome Andouille Bites

Jumbo Shrimp Cocktail

PLATED ORGANIC SALAD

**Atria's Signature Chopped Salad, Organic Mixed Greens,
Chopped Vegetables & Corn, Peppercorn Ranch & Balsamic Glaze
Served With Focaccia Sail**

NOW CHOOSE YOUR PLATED ENTRÉE' DUET

BBQ Beef Brisket & Smokehouse Chicken Breast \$40

Young Green Beans And Rosemary Roasted Red Skin Potatoes

Grilled Lemon Pepper Chicken Breast & Orange Miso Glazed Atlantic Salmon \$50

Grilled Asparagus And Smashed Red Skin Potatoes

The Classic Surf & Turf \$60

*Chargrilled 4 Ounce Angus Filet & Best in the 'Burgh Jumbo Lump Crab Cake
Grilled Asparagus and Rosemary Roasted Red Skin Potatoes*

Custom chef-inspired creations available upon request!

The Reception - Stations

\$52 Per Person

APPETIZERS TO START

Roasted Vegetable Antipasti

Jumbo Gulf Shrimp Cocktail

Signature Cheese Board

Relish, Mustard & Crostinis

Firecracker Chicken Frills

"B.I.B." Signature Crab Cake Minis

ORGANIC SALAD STATION

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Bread & Rolls, Extra Virgin Olive Oil & Butter

ENTRÉE STATION

Angus Petite Filet

Char-Grilled Mahi Mahi with Pineapple Chutney

Chicken Roma

Wild Mushroom Ravioli

Rosemary Roasted Red Skin Potatoes

Charred Cauliflower

Haricot Verts "Young Green Beans"

Custom chef-inspired creations available upon request!

Vegetarian, Vegan & Organic

\$32 Per Person

APPETIZERS TO START

Hummus and Tabbouleh

With Naan Dippers

Potato & Vegetable Mini Samosas

With Coriander Dip

Vegan Stuffed Baby Portobellos



ORGANIC SALAD STATION

Mixed Greens,
Chopped Vegetables,
Fresh Berries,
Toasted Pepitas,
Sesame Rice Wine Vinaigrette,
Breadworks Focaccia
& Extra Virgin Olive Oil

ENTRÉES

Smoked Tofu

Over Seared Baby Bok Choy

Palak Paneer

with Basmati Rice

Artisan Vegan Jack Fruit Enchiladas

Island Spiced Jackfruit, Wrapped In Flour Tortillas, Baked In Rich Tomato Pepper Sauce

Custom chef-inspired creations available upon request!

Lake Elizabeth Gala

\$63 Per Person

COMPLIMENTARY WITH PACKAGE

Artisan English Cheese Board

Fig Jam, Mustard & Focaccia Crisps

Chef's Charcuterie

Prosciutto, Salume, Pancetta, Dried Fruits & Olives

HAND-PASSED APPETIZERS

Buffalo Mozzarella Caprese Skewers

Thai Chicken Satay

BBQ Bacon-Wrapped Scallops

Signature Ahi Tuna Wontons

Wild Mushroom Bites

PLATED SALAD CREATION

**Organic Mixed Greens, Fresh Strawberries, Black Berries, Chevre
& Poppyseed Vinaigrette Served With Focaccia Sail**

PLATED ENTRÉE CHOICE

Char-Grilled Angus Twin Filets

Rosemary Roasted Red Skin Potatoes and Grilled Asparagus

Signature Jumbo Lump Crab Cakes

Rosemary Roasted Red Skin Potatoes, Grilled Asparagus, and Roma Tomatoes

Farmer's Basil Crêpe

Pan Roasted Vegetables, Sundried Tomatoes, Arugula and Fresh Basil in a Smoked Gouda Sauce Mornay

Custom chef-inspired creations available upon request!

Desserts

*custom chef-inspired creations
available upon request!*

PLATED

- **Summer Berry Flan \$6**
- **Seasonal Champagne Sorbet \$6**



CHEF'S SELECTION of Bite Sized Sweets \$6

THE ALL OUT SWEETS TABLE

- **Cannoli**
- **Lady Locks**
- **Seasonal Cheese Cake**
- **Burnt Almond Torte**
- **Double Chocolate Bar**

Priced By Quantity

Proudly featuring
Potomac Bakery



Add Petit Fours \$8

Bar Packages

Full Open Bar

13 top shelf spirits and cordials PLUS our standard selection of five beers & five wines (coffee, nice tea, and soft drinks included):

2 Hours \$24.5 / Per Person

3 Hours \$28.5 / Per Person

4 Hours \$33.5 / Per Person

SPIRITS

Ketle One, Tito's, Bacardi, Captain Morgan, Monte Alban Mezcal, Patron, Bombay Sapphire, Jack Daniels, Maker's Mark, Crown Royal, Johnny Walker Black & Dewar's

WINE

Moscato, Pinot Grigio, Chardonnay, Pinot Noir & Cabernet Sauvignon

BEER

Penn Pilsner, Yuengling, Yuengling Flight, Miller Lite & White Claw



Fine Wine & Beer

Our standard selection of four beers & five wines (coffee, nice tea, and soft drinks included):

Two Hours \$20.5 / Per Person

Three Hours \$22.5 / Per Person

Four Hours \$24.5 / Per Person

+ One Signature Drink \$26.5 / Per Person

+ Two Signature Drinks \$28.5 / Per Person

Consumption Based

Top Shelf Spirits & Cordials \$10 each

Domestic Beer \$5 each

Imported & Craft Beers \$6 each

Wine by the Glass \$9 each

Soft Drinks & Juice \$2.5 each



Champagne Toast & Custom Bar Packages Available Upon Request.
Upgraded spirits, wine & beer available for an additional fee.

Coffee, Nice Tea, and Soft Drinks ONLY available for \$5/Person.

Service Fees

Servers

\$34 per server/bartender per hour

Dinner Buffet/Stations

Standard is one server per 25 guests

Plated Dinner

Standard is one server per 10 to 12 guests

Bar Service

Standard is 1 bartender per 50 guests

Minimum

4 hour minimum for service

The number of servers/bartenders required will vary with custom packages and add-ons such as: wine poured tableside, hand-passed hors d'oeuvres, and champagne toasts.



Rental Fees

Glassware

\$2.5 Per Person

China

\$2.5 Per Person

Flatware

\$2.5 Per Person

Gold Flatware

\$4 Per Person

Linens

Atria's Speciality Catering provides a one stop shop for all of your linen needs. We work with all major providers in the Pittsburgh market and handle all aspects of your table setting.



Atria's Specialty Catering will be the sole provider for glass, china, silverware, linens, table covers and napkins. Any accent rentals need to be approved by Aviary event management.

Frequently Asked Questions

How do I book my event?

After booking your event with the National Aviary event staff, please contact Atria's Catering & Event Manager to schedule your complimentary food tasting.

When do I schedule my tasting?

You will schedule your tasting with Atria's Catering & Event Manager 6 to 9 months from your event date. We are able to schedule tastings on Wednesdays at our flagship location at Atria's Mt. Lebanon at 110 Beverly Road, Pittsburgh, PA 15216 at the following times: 11am; 1:30pm; 3:15pm; 4:45pm

When is my final guest count due?

Your final guest and vendor count, floor plan, linen selections and timeline are due 2 weeks prior to your event. Final payment must be received 48 hours before the event.

Vendor meals

We treat your vendors just right and offer a selection of your food choices for a discounted price. Just let us know how many vendors you would like to serve.

May I take home leftovers from my event?

For our guest's safety, we do not allow leftover food to be removed from the event premises. Upon request, arrangements can be made for any leftovers to be properly packaged and delivered to a local charitable organization.

Timing is everything.

Please provide us with a detailed timeline two weeks prior. Atria's Catering & Event Manager will gladly assist you in the timing of your event.

May I bring my own alcohol?

Due to permitting and liability concerns, you are not allowed to bring your own alcohol.

Will You Set up Our Cookie Table?

You may coordinate with The National Aviary event staff for cookie delivery. All cookies must arrive at room temperature, pre-trayed with any necessary serving utensils. Please understand that we cannot store any refrigerated goods for the event.

Is Gratuity Included?

No, we do not include an automatic gratuity. However, any tip will be greatly appreciated by our staff.