



# ATRIA'S

## SPECIALTY CATERING

EST. 1930

Atria's Specialty Catering, the exclusive caterer of the National Aviary, offers up delectable culinary creations crafted on-site in The Garden Room's industrial kitchen. We will work with you to make your event dazzling from the hors d'oeuvres to the champagne toast!

**Contact us!**

aviary@atrias.com | (412) 258-1169

*Prices are valid through December 2027.*



**NATIONAL AVIARY**  
PITTSBURGH, PA

# Signature STARTERS

Appetizers below can be used to add on to an existing package or substitute for an equally priced selection.

Gluten Friendly: GF | Vegetarian: VEG | Vegan: V | Dairy-Free: DF

**Firecracker Chicken Frills** DF

**Awesome Andouille Bites**

**Hummus & Tabbouleh Naan Dippers** VEG

**Firecracker Cauliflower** V

**Date & Goat Cheese Pastry** VEG

**Local Pierogies** VEG

**Heirloom Tomato Bruschetta** VEG

**Arancini** VEG

**Mini Vegetable Samosas** V  
*With Relish & Chutney*

**Wild Mushroom Strudel** VEG

**Sherry Crab Bisque** GF

**Mozzarella Caprese Skewers** GF/VEG

**Spanakopita** VEG

**Antipasti Skewers** GF/VEG

**Charcuterie Skewers** GF

**Spinach Artichoke Dippers** VEG

**Cucumber Mousse Cups**

*Choose your filling: Dill Mousse (GF/VEG) or Red Pepper Hummus (V/GF)*

**Chicken Satay** GF/DF

**All-Beef Meatballs**

*Choose the style: Italian, BBQ, Swedish*

**Black and Bleu Filet Bites** GF

**Tenderloin Crisps** DF

**Peach Habanero Pork Belly Bites** DF

**Atria's 'Best in the Burgh' Crab Cakes**

**Ahi Tuna Wontons**

**Stuffed Mushrooms**

*Choose the stuffing: Sausage (GF/DF), Beyond (GF/V), Crab (+\$1)*

**Bacon Wrapped Scallops** GF/DF

**BBQ Bacon Wrapped Shrimp** GF/DF

**Shot Glass Shrimp Cocktail** GF/DF

# Display APPETIZERS

Display appetizers can be used to add or substitute with existing packages.

**Artisan English Cheese Board** *With Mustard, Fig Jam and Crackers*

**Charcuterie Board** *With Chef's Selection of Dry-Aged Meats, Dried Fruits, and Nice Olives*

**Cheese and Charcuterie** *1/2 Artisan English Cheese Board, 1/2 Charcuterie Board*

**Mezze Board** *With Garlic and Red Pepper Hummus, Tzatziki, Toasted Naan, and Fresh Vegetables*

**Crudite** *With Assorted Fresh Cut Vegetables and a Dill Dipping Sauce*

**Fresh Cut Seasonal Fruit Display**

**Roasted Vegetable Antipasti**

# COCKTAIL PARTY IN THE GARDEN

\$28 PP

Available for 2-3 hour cocktail parties only.

## STATIONARY APPETIZERS

**Fresh Cut Seasonal Fruit Display**

**Artisan English Cheese Board**

*with Mustard, Fig Jam and Crackers*

**Mezze Board**

*With Garlic and Red Pepper Hummus, Tzatziki, Toasted Naan and Fresh Vegetables*

## HAND-PASSED HORS D'OEUVRES

**Ahi Tuna Wontons**

**Firecracker Chicken Frills**

**Black & Bleu Filet Bites**

**Heirloom Caprese Skewers**



Buffet

# ATRIA'S FAVORITES

\$35 PP

Stationary coffee and hot tea service included.

## STATIONARY APPETIZERS

**Fresh Cut Seasonal Fruit Display**

**Artisan English Cheese Board**  
*with Mustard, Fig Jam and Crackers*

## HAND-PASSED HORS D'OEUVRES

**Awesome Andouille Bites**

**Hummus and Tabbouleh Naan Dippers**

## CHOOSE YOUR SALAD STATION

**Atria's Signature Chopped Salad**

*Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze*

**Harvest Salad**

*Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette*

**Berry Salad**

*Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette*

**Caesar Salad**

*Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing*

**All salads served with assorted Breadworks Bread and Butter.**

**\*Salads can be plated and pre-set for +\$1 PP**

## ENTRÉES

**11th Hour BBQ Beef Brisket**

**English Baked Cod**

**Tuscan Chicken**

*Roasted Garlic, Spinach, Sundried Tomatoes*

## ACCOMPANIMENTS

**Tomato Vodka Pasta Florentine**

**Smashed Red Skin Potatoes**

**Seasonal Vegetable Medley**

**See page 7 for carving station add ons.**

# Buffet

## ATRIA'S CLASSIC

\$45 PP

Stationary coffee and hot tea service included.

### STATIONARY APPETIZERS

**Fresh Cut Seasonal Fruit Display**

**Artisan English Cheese Board**

*With Mustard, Fig Jam and Crackers*

### HAND-PASSED HORS D'OEUVRES

**Awesome Andouille Bites**

**Shot Glass Shrimp Cocktail**

**Firecracker Chicken Frills**

### CHOOSE YOUR SALAD STATION

**Atria's Signature Chopped Salad**

*Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze*

**Harvest Salad**

*Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette*

**Berry Salad**

*Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette*

**Caesar Salad**

*Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing*

**All salads served with assorted Breadworks Bread and Butter.**

**\*Salads can be plated and pre-set for +\$1 PP**

### ENTRÉES

**Orange Miso Glazed Atlantic Salmon**

**Lemon Pepper Chicken**

**Angus Petite Tenderloin** Teres Major

*In a Peppercorn Demi-Glace*

### ACCOMPANIMENTS

**Burrata Ravioli**

*In a Marinara Sauce*

**Tri-Colored Fingerling Potatoes**

**Seasonal Vegetable Medley**

**See page 7 for carving station add ons.**

# Buffet

## RECEPTION IN THE GARDEN ROOM

\$55 PP

Stationary coffee and hot tea service included.

### STATIONARY APPETIZERS

#### Charcuterie Board

*With Chef's Selection of Artisan English Cheeses,  
Dry-Aged Meats, Fresh Cut Seasonal Fruit,  
Dried Fruit and Nice Olives*

#### Mezze Board

*With Garlic and Red Pepper Hummus, Tzatziki,  
Toasted Naan and Fresh Vegetables*

### HAND-PASSED HORS D'OEUVRES

#### BBQ Bacon Wrapped Shrimp

#### Chicken Satay

#### Sausage Stuffed Portobellos

#### Antipasti Skewers

### CHOOSE YOUR SALAD STATION

#### Atria's Signature Chopped Salad

*Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze*

#### Harvest Salad

*Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette*

#### Berry Salad

*Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette*

#### Caesar Salad

*Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing*

**All salads served with assorted Breadworks Bread and Butter.**

**\*Salads can be plated and pre-set for +\$1 PP**

### ENTRÉES

#### Angus Petite Filet

*In a Red Wine Demi Glace*

#### 'Best in the Burgh' Crab Cakes

#### Chicken Marsala

### ACCOMPANIMENTS

#### Lemon Ricotta Ravioli

*In a Frangelico Bechamel Sauce*

#### Rosemary Roasted Red Skin Potatoes

#### Roasted Asparagus and Glazed Heirloom Carrots

**See page 7 for carving station add ons.**

# CARVING STATIONS

## MEATS | PRICING PER 75 PEOPLE

Prime Rib	\$515
Teres Major (Petite Tenderloin)	\$315
BBQ Wrapped Pork Tenderloin	\$210
Pork Loin	\$220
Lamb Rack	\$450
Lamb Leg	\$400

## SAUCES | CHOOSE THREE

Chimichurri	Rosemary Butter
Peppercorn Demi Glace	Red Wine Demi Glace
Hollandaise	Horseradish Cream

## ATTENDANTS

\$150 Per Carving Station Attendant

# LATE NIGHT BITES

## MASHED POTATO BAR | \$5.5 PP

Smashed Red Skin Potatoes, Sour Cream, Green Onion, Bacon, Monterey Jack & Cheddar Cheese Blend

## SLIDER PARTY | CHOOSE 3 | \$8 PP

Southern Fried Chicken, Grilled Mediterranean Chicken, Mini Burgers, Roasted Vegetables, Best in the Burgh Crab Cake Minis +\$3

## TACO BAR | \$8 PP

Choice of Chicken or Beef, Corn Tortillas, Lettuce, Tomato, Cheese, Sour Cream, Fire Roasted Salsa

# Plated

## ENTREE DUET

All Duet Packages include stationary coffee and hot tea service, appetizers and plated salad. Packages are priced depending on the duet entrees you choose.

### STATIONARY APPETIZERS

**Fresh Cut Seasonal Fruit Display**

**Artisan English Cheese Board**  
*with Mustard, Fig Jam and Crackers*

### HAND-PASSED HORS D'OEUVRES

**Shot Glass Sherry Crab Bisque**

**Heirloom Caprese Skewers**

**Wild Mushroom Strudel**

### PLATED SALAD | CHOOSE FROM THE FOLLOWING

**Atria's Signature Chopped Salad**

*Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze*

**Harvest Salad**

*Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette*

**Berry Salad**

*Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette*

**Caesar Salad**

*Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing*

**All salads are served with a Breadworks Bread Basket with Sundried Tomato Dipping Oil or Toasted Focaccia Sails.**

### DUET ENTRÉES | CHOOSE FROM THE FOLLOWING

\$37 PP

**Roost & River**

*Roasted Chicken and Atlantic Salmon with a Lemon Pepper Beurre Blanc Sauce,  
Served with Smashed Red Skin Potatoes, Roasted Broccoli and Glazed Heirloom Carrots*

\$46 PP

**Fireside Feast**

*Grilled Chicken and Petite Tenderloin with Chimichurri Sauce,  
Served with Roasted Tri-Colored Fingerling Potatoes and Charred Cauliflower*

\$56 PP

**Pasture & Pier**

*4 oz. Filet and 'Best in the Burgh' Crab Cake with Rosemary Compound Butter and Chipotle Remoulade,  
Served with Duchess Potato and Roasted Asparagus*

**Custom chef-inspired creations available upon request!**

Plated

# LAKE ELIZABETH GALA

\$68 PP

Stationary coffee and hot tea service included.

## STATIONARY APPETIZERS

### Charcuterie Board

*With Chef's Selection of Artisan English Cheeses,  
Dry-Aged Meats, Fresh Cut Seasonal Fruit,  
Dried Fruit and Nice Olives*

### Mezze Board

*With Garlic and Red Pepper Hummus,  
Baba Ghanoush, Tzatziki, Toasted Naan and  
Fresh Vegetables*

## HAND-PASSED HORS D'OEUVRES

**BBQ Bacon Wrapped Scallops**

**Date & Goat Cheese Pastry**

**Black & Bleu Filet Bites**

**Arancini**

**Chicken Satay**

## PLATED SALAD | CHOOSE FROM THE FOLLOWING

### Atria's Signature Chopped Salad

*Greens, Chopped Vegetables, Shaved Parmesan, Peppercorn Ranch, Balsamic Glaze*

### Harvest Salad

*Greens, Apples, Pears, Chevre, Sunflower Seed Brittle, Balsamic Vinaigrette*

### Berry Salad

*Greens, Berries, Feta, Toasted Pepitas, Sweet Vidalia Vinaigrette*

### Caesar Salad

*Chopped Romaine, Shaved Parmesan, Sundried Tomatoes, Croutons, Housemade Caesar Dressing*

**All Salads are served with a Breadworks Bread Basket with Sundried Tomato Dipping Oil or Toasted Focaccia Sails.**

## CHOICE OF PLATED ENTRÉE

### 8 oz. Center Cut Filet Mignon

*Grilled to Perfection featuring a Bearnaise Sauce and served with Roasted Tri-Colored Fingerling Potatoes and Jumbo Asparagus*

### Pan-Seared Sea Bass

*Over Sautéed Spinach with an Orange Marmalade Gastrique and served with Creamy Risotto*

### Grilled Cauliflower Steak

*Glazed with Gochujang Sauce over Rice Pilaf with a Roasted King Trumpet Mushroom*

**Custom chef-inspired creations available upon request!**

# DECADENT DELIGHTS

## PLATED

Limoncello Cake | \$7 PP  
Charlotte Russe | \$7 PP  
Black Forest Chocolate Cake | \$8 PP

Red Velvet Petite Cake | \$8 PP  
Raspberry Lemon Drop Torte Lette | \$8 PP  
Almond Dolce | \$9 PP

## FIRE ROASTED S'MORES | \$5 PP

Extra-Large Marshmallows Toasted to Perfection, Rolled in Crumbled Graham Cracker and Assorted Cookies

## SWEETS TABLE | \$6 PP

Variety of Sweet Bars: Lemon Blueberry, Chocolate Creme, Caramel Apple Strudel and Pecan Chocolate Chunk

## GELATO BAR | \$8 PP

Choose Two Flavors of Gelato  
Includes the Following Toppings: Caramel Sauce, Chocolate Sauce, Berries, Crushed Cookies, Pecans, Sprinkles, Whipped Cream  
Add Rootbeer for a Float Station +\$2 PP

## ALL OUT SWEETS TABLE | \$10 PP

Chef's Selection of Baked Cookies, Mini Pies, Dessert Bars, Brownies, Mini Cheesecakes and Cannolis

## COOKIE TABLE SETUP ONLY | \$300 - \$500

You Provide Trays, Cookies, Tongs, Boxes/Bags. We will Set-Up, Replenish and Breakdown.

## ESPRESSO BAR

Consumption | \$4 - \$5.50 Per Drink  
Hosted | \$3 PP

\*Add a Barista | The Number of Hours will Depend on the Timeline of the Service.

# BAR PACKAGES

## PREMIUM HOSTED BAR

2 Hours	\$30 PP
3 Hours	\$35 PP
4 Hours	\$40 PP
5 Hours	\$45 PP

*Includes:*

### SPIRITS

Tito's, Grey Goose, Bacardi, Captain Morgan Spiced Rum, Patron Silver, Jose Cuervo Gold, Bombay Sapphire, Jack Daniels, Maker's Mark, Crown Royal, Johnny Walker Black, Dewar's

### WINE

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

### BEER

Miller Lite, Yuengling, Blue Moon, Bell's Two Hearted, White Claw

+ Includes soft drinks

## LIMITED HOSTED BAR FINE WINE AND BEER ONLY

2 Hours	\$23 PP
3 Hours	\$25 PP
4 Hours	\$27 PP
5 Hours	\$30 PP

*Includes:*

### WINE

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

### BEER

Miller Lite, Yuengling, Blue Moon, Bell's Two Hearted, White Claw

+ Ask about adding one or two signature drinks to your package for an additional fee.

+ Includes soft drinks

## STANDARD HOSTED BAR

2 Hours	\$25 PP
3 Hours	\$30 PP
4 Hours	\$35 PP
5 Hours	\$40 PP

*Includes:*

### SPIRITS

Tito's, Bacardi, Captain Morgan Spiced Rum, Jose Cuervo Silver, Bombay Sapphire, Jack Daniels, Crown Royal, Dewar's

### WINE

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

### BEER

Miller Lite, Yuengling, Blue Moon, White Claw

+ Includes soft drinks

## CONSUMPTION BASED

Liquor	\$10.5 each
Premium Liquor	\$12.5 each
Domestic Beer	\$5.5 each
Imported & Craft Beers	\$6.5 each
Wine by the Glass	\$9.5 each

+ Requires soft drink package add on

**Soft Drink Package \$6 PP**

*Assorted Soda, Iced Tea, Lemonade*

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

# FEES

## SERVICE

### Servers

\$35 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 one bartender per 50 guests

### Barista Service

Baristas must be added on for Espresso Bar Packages. The Number of hours will depend on the timeline of the service.

### 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, champagne toasts, and cocktail parties.

## RENTAL

### Cocktail Set

\$4 PP

Bread + Butter Plate, Fork, Barware and Glassware

### Full Dinner Set

\$7.5 PP

Bread + Butter Plate, Salad Bowl, Dinner Plate, Fork, Butter and Steak Knife, Barware and Glassware

### Gold Flatware

+\$2 PP

### Chargers

\$3 PP

Gold, Silver, or Black Acrylic, Clear Acrylic with Gold Beaded Rim, Grey Acrylic Wood Grain

### Linens

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

*Affordable Linen (Polyester Only)*

*Party Mosaic*

*Lendable Linens (1978 Collection)*

## BRIDAL SUITE SERVICE

**FOR EVENTS WITH CEREMONY/BRIDAL SUITE ONLY. AVAILABLE FROM 5PM - 6PM.**

### Self Serve

Prosecco | \$30 Per Bottle

Choice of Bottled Wine | \$25 Per Bottle

### Cocktail Server

Drinks charged by consumption

+ \$50 for Cocktail Server

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 Atria's.

Additional handling fees may apply.

# Frequently Asked Questions

## How do I book my event?

After booking your event with the National Aviary event staff, please contact us at [aviary@atrias.com](mailto:aviary@atrias.com) to start the planning process.

## How do I schedule my tasting?

We host tastings 6-9 months from your event date and the majority of tastings occur during our off season, January-March. When you are one year out from your event date, please reach out to schedule with us. *Please note: We only host tastings for standard 5-hour wedding bookings.*

## 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.

## Do you offer special pricing for children and vendors?

Yes, we do! For any guest under 21, the food cost will depend on your chosen package, and they will not be charged for the bar package. For your vendors, we offer a discounted rate on a selection of your chosen menu items. Just let us know the final count of vendors who will be at the event during dinner, and we'll take care of them.

## 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.

## 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?

Yes, we will set up your cookie table for an additional fee. You may coordinate with the National Aviary event staff for cookie delivery. All cookies must arrive at room temperature with all necessary serving utensils. *Please note: We cannot store any refrigerated items.*

## Will Atria's provide plates for our cookie table?

Yes, as part of your tableware fee, we will provide plates and cocktail napkins for your cookie table. You are required to provide trays, tongs, boxes/bags, tulle, and anything else you will need for your cookie table setup.

## Do I have to use Atria's for my rentals, or can I bring my own linen?

Atria's Specialty Catering will be the sole provider for glass, china, silverware, linens, table covers and napkins. Any outside rentals need to be approved by Atria's. Additional handling fees may apply.

## Does Atria's have charger plates or placemats available to rent?

Yes, we do! You can find pricing details for our charger plates in the rental section of our materials.

You're also welcome to bring your own chargers or rent them from an outside company. If you choose to do so, please let us know in advance. Please be aware that any outside rentals we're responsible for handling may incur additional handling fees.

## Is Gratuity Included?

Yes, a 10% gratuity on food and beverages is automatically applied. Should you wish to leave an additional tip, you can do so by card or with cash. These tips are then distributed among all hourly Atria's staff members involved in your event.

## How do you handle dietary restrictions and allergies?

We offer a wide variety of delicious vegan, vegetarian, dairy-free and gluten-friendly options! We can also create custom selections to fit your needs. Just email us at [aviary@atrias.com](mailto:aviary@atrias.com) to schedule a call and discuss. *Please note: Although we make every effort to provide allergy and gluten-free food, the scope of ingredients used in our kitchen does not allow us to ensure the impossibility of allergy or gluten cross-contamination.*

