

A cluster of autumn leaves in shades of red, orange, and yellow, positioned on the left side of the title area.

Waterfall Catering

FALL/WINTER

Seasonal Menus

2022



Waterfall Catering



Welcome to Waterfall Catering!

Our mission is "ALWAYS FRESH". From day one, we made a decision to use only the best ingredients to prepare our homemade items. It's a key factor in our daily goal to provide you with an exceptional catering experience. Whether it's our specialty entrees, crispy salads or homemade sauces- You will TASTE the difference fresh makes. Our goal is always to create events that exceed your expectations.

When you call Waterfall Catering, know that your satisfaction is our top priority. Expect professionalism from our trained service staff. If you have special requests, we work very hard to accommodate them. We welcome Gluten Free, Vegetarian, Vegan and other food allergy requests.

Thank you for your interest and for supporting an independent, locally owned Pittsburgh businesses. We look forward to working with you to create a delicious ALWAYS FRESH event you will proud of.

Thank You for considering Waterfall Catering for your event!
Dan and Renee Vichie



WATERFALL CATERING

FALL/WINTER SEASONAL MENUS

CORPORATE LUNCH MENU: Monday-Friday, before 2:00pm

Add \$5 per guest for dinner or weekend pricing

Lunch MINIMUM 15 guests, Weekend & Dinner MINIMUM 40 guests

LEMON CHICKEN ASIAGO \$16

Tender Chicken Breast sauteed in a white wine, tomato, asiago cream sauce. Side of Seasonal Vegetables and Creamy Lemon Pasta, Salad, Rolls, Butter Cookies.

HERB CRUSTED HOAGIES/WRAPPS \$15

This assortment includes Italian on Garlic Toasted roll, Roast Beef on Asiago crusted cheese bread, Smoked Turkey & Bacon on Herb Crusted bread & Grilled Chicken Caesar Salad Wraps, with our Customer Favorite Vegetarian Pasta Salad, Chips, Cookies. Optional Vegetarian Option: Sliced Mozzarella & Tomato Caprese Hoagie or Veggie Wrap

WINTER STUFFED BEEF \$17

Slow Roasted Beef, Sliced and Stuffed with Bread Stuffing, topped with a rich beef gravy, Parmesan Crusted Mashed Potatoes, Vegetable, Salad, Rolls, Butter, Cookies.

FALL TAILGATE \$16

Smokey BBQ Chicken Breast and Bratwurst, Fresh Deli Buns, Side of Braised Cabbage and Noodles, Potato Salad, Cookies.

PREMIUM PASTA BAR \$17

TWO Premium Pasta Flavors; Pasta Olio Aglio with Sundried Tomato, Broccoli and Parmesan Garlic Sauce AND Waterfall Vodka Pasta tossed with Smoked Chicken, Side of Meatballs, Caesar Salad, Rolls, Cookies. (Add Sausage +2)

BUILD YOUR OWN OKTOBERFEST \$18

Select 2 Entrees: *Wienerschnitzel, Swedish Meatballs, Bratwurst over Sauerkraut*

Select 3 Sides: *Potato Pancakes, Creamy Scalloped Potatoes, Hot German Potato Salad, Braised Red Cabbage, Pierogi, Garden Salad or Fall Harvest Salad (apples, toasted nuts, cranberries, feta cheese), with Pretzel Rolls*

ADD ON.....



PUMPKIN ROLL PLATTER \$2

WATERFALL CATERING

HOLIDAY CELEBRATIONS MENU



CORPORATE LUNCH MENU: Monday-Friday, before 2:00pm

Add \$5 per guest for dinner or weekend pricing

Lunch MINIMUM 15 guests, Weekend & Dinner MINIMUM 40 guests

HOLIDAY CLASSIC \$17

Individual Stuffed Chicken Breasts (choose bread stuffing or ham/cheese), with Parmesan Crusted Potatoes, Green Beans & Carrots, Garden Salad, Rolls & Butter, Holiday Cookies.

MOST POPULAR MENU \$18

Beef Bourguignon Tips, Sautéed Asiago Chicken Cutlets, Smashed Red Potatoes, Chef's Vegetable, Garden Salad, Rolls, Butter, Holiday Cookies

THE GRANDE BUFFET \$27

Sliced Filet Mignon with Mushroom Demi Glaze, Grilled Shrimp Pasta with your choice of either a rich Alfredo sauce or a Spinach, Tomato & Olive Oil Parmesan Sauce, Winter Roasted Potatoes, Chef's Premium Vegetable, Fall Harvest Salad (apples, toasted nuts, cranberries, feta cheese) with Rolls, Butter, Premium Bite Size Petite Desserts.

LIGHT & DELIGHTFUL \$18

Sauteed Mediterranean Chicken topped with kalamata olives, spinach, tomatoes, feta cheese and artichokes AND Baked Salmon over Rice, Roasted Vegetables, Garden Salad, Rolls, Butter, Holiday Cookie Tray*

**Seared Rotisserie Boneless Chicken Breasts are available as a substitute*

TWINKLING LIGHTS \$20

Choose your Beef: Sliced Roast Beef with mushroom gravy OR Stuffed Beef (rolled & stuffed with bread stuffing), with your choice of Lemon Chicken OR Baked Salmon, Chef's Vegetable & Potato, Green Salad, Rolls, Butter, Holiday Cookies

ADD ON.....

ADD additional entrees or sides for \$3 pp

Sliced Ham, Beef Marsala, Pork Loin, Baked Fish, Vegetarian Pasta, Smashed Sweet Potatoes, Buttered Corn Niblets, Mac & Cheese, Scalloped Potatoes

ADD whole 12" Apple or Pumpkin Pie \$15

ADD Apple Cider, by the gallon \$15

Appetizer Platters & Displays

SMALL (10-12) MEDIUM (20-25), LARGE (45-50)

Domestic Cheese & Pepperoni Tray \$35/\$60/\$110

Cubed cheese with pepperoni & honey mustard

Fresh Vegetables \$35/\$60/\$110

Colorful display with vegetable dip

Cheese & Berry Tray \$40/\$75/\$120

Colorful mixture of cubed cheese with fruit & berries

Fruit Salad Bowl (cubed) \$30/\$60/\$100

Fruit Display \$40/\$75/\$120

Display tray with berry garnish

Tuscan Charcuterie Display \$50/\$100/\$195

Chilled Roasted Vegetables, Assorted Olives, Marinated Artichokes, Chilled Tortellini Pasta, Italian Meats & Cheeses, Mini Toasts & Antipasti skewers

Mediterranean Display \$50/\$100/\$195

Flatbread, Chilled Roasted Vegetables, Flavored Hummus, Creamy Cucumber Dip, Olives, Tabbouleh, Grape Leaves, Baba Ghanoush Dip, Feta Cheese

Jumbo Shrimp Cocktail \$65/\$125/\$200

36, 72 or 108 pc with Tangy Cocktail Sauce & Lemons

Freshly Baked Pretzel Sticks \$30/\$50/\$90

15, 25 or 50 sticks with Mustard dips

Homemade Tortilla Chips \$25 per pan

Homemade Vegetable Dip or Salsa \$5 quart

Miniature Cocktail Meatballs \$45 half/ \$80 full
(swedish, bbq or oriental style)

Hot Dips \$50 half/ \$100 full

(Buffalo or spinach artichoke with chips)

Boneless Wings \$55 half (approx 75 pc)

Chicken Tenders \$55 half (approx 40 pc)

Spinach/Feta/Cheese Puff \$15 per dozen

Mini Quiche Bites \$60 per tray (4 dozen)

Individual Portions

MIN ORDER 2 DOZEN EACH VARIETY

Vegetable or Antipasti Cone \$5

Cheese Cube/Pepperoni Cup \$3

Shrimp Cocktail Shooter \$3

Fresh Fruit Cup with Berry Garnish \$3

Fruit Skewers \$4

Antipasto Salad Appetizer Cup \$3



SWEETS

Chocolate Dipped Tray \$50 med/ \$90 large

Strawberries, Raspberries, Chocolate Chunk Brownie Bites

Miniature Bites Tray \$60 med/ \$100 large

Assorted Miniature Cheesecake Bites, Brownie Bites, Dipped strawberries Raspberries, Chocolate Truffles

Cookies & Brownie Bites \$30 med/ \$60 large

Chocolate Dipped Strawberries \$18 dozen

Miniature Cupcake Assortment \$10 dozen

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412 - 867 - 9196

ORDERING INFORMATION

- Pricing listed is for **CORPORATE OFFICE** deliveries, Monday-Friday before 2:00pm.
- Evening, Saturday or Sunday Meals, Add \$5.00 per guest
- Lunch **MINIMUM 15** guests, Weekend & Dinner **MINIMUM 40** guests
- Call us as soon as you have your event date -- even without your specific food order, we can reserve the date for you. We do close out orders due to maximum kitchen capacity.
- Date hold deposit is required when placing an order and final payment due is due before your event. Date hold deposits are **NOT Refundable**.
- Pricing includes disposable plates, napkins & silverware, as well as serving tongs & spoons.
- Holiday Delivery starts at \$35 depending on size and distance to your location. Serving staff is available for an extra charge of \$125 each, plus gratuity.
- Non Profits must provide sales tax exemption form 48 hours in advance.
- Tax - all food and beverage is taxed at current rate of 7%
- No Holiday Party Cancellations after December 1st, 2022.