

ARMSTRONG'S CATERING

AT
BRAMBLEWOOD

WEDDING RECEPTION

ARMSTRONG'S RESTAURANT
BAPTIST & GROVE ROADS
PITTSBURGH, PA 15236

MARA MILAN 412-885-1033 or mara@armstrongsrestaurants.com

FOR MORE INFORMATION ON THE BARN PLEASE CONTACT:

www.bramblewoodweddings.com

Armstrong's Restaurant

Included with the Wedding Package:

A Cheerful and experienced staff to accommodate all of your needs.

Personal service for the bridal party.

Colored ribbon to accent any or all non guest tables.

Beautiful ferns or seasonal plants on the buffet table.

Dinner will be served buffet style with the appropriate number of buffet lines or stations.

We use china looking plates for the event.

The wedding cake will be cut, plated or boxed, served or set out to take home.

*Traying the cookies and replenishing the cookie table.

A coffee table with regular and decaf coffee.

We stay one half hour past the event for general clean up.

*Armstrong's will tray up to 50 dozen cookies at no charge to the customer.

Wedding Packages

Bridal

The appetizer Trays
Choice of Salads
Choice of two Entrees
Choice of four Sides
Choice of two Vegetables

\$ 31.95

Groom

Choice of Salads
Choice of two Entrees
Choice of three Sides
Choice of two Vegetables

\$ 26.95

Honeymoon

Choice of Salads
Choice of one Entree
Choice of one Side
Choice of a vegetable

\$ 23.95

Please add 20% gratuity and 7% sales tax.

Appetizer Selection

Served Buffet Style.

Crab Balls

Stuffed Mushrooms with Crabmeat

Sausage Stuffed Mushrooms

Stuffed Hot Banana Peppers

Baked Artichoke Hearts

Hot Sausage Pieces with Sweet Peppers

in Olive Oil and Garlic

Chilled Shrimp Cocktail

Crabmeat Cocktail

Garlic Shrimp

Garlic or Cajun Scallops

Spanikopita

Buffalo Wings

Barbecue Wings

Breaded Chicken Fingers

Buffalo Chicken Fingers

Antipasta Style Cheese Tray

Roasted Veggie Tray

Fresh Veggie Tray

Cubed Cheese and pepperoni Tray

Fresh Fruit Tray

Entrée Selection

Beef

Sliced Roast Beef with Mushroom Au Jus
or a Lite Mushroom Gravy
Homemade Meatballs

Chicken

Breaded Chicken Medallions
with Seasoned Crumbs
Grilled or Cajun Chicken Medallions
with Roasted Red Peppers
and Provolone Cheese
Chicken Romano Medallions
Chicken Marsala
Chicken Parmigiana Medallions
Stuffed Chicken Breast Medallions
Chicken Franchise..... Lemon Chicken

Fish

Baked Scrod
Scrod English Style
Garlic Scrod
Salmon in Dill Butter OR Salmon with Pesto

Pork

Roasted Center Cut Porkloin Marinated in Garlic and
Rosemary

Fresh Honey Baked Spiral Ham

Hot Sausage in Tomato Sauce with Peppers and Onions

Hot Sausage with Sweet Peppers in Olive Oil and Garlic

Specialty Entrees

Additional fee:

Beef

Roasted Filet Mignon

Seafood

Garlic Shrimp Scampi

Garlic or Cajun Scallops

Veal

Veal Parmigiana

Sauteed Veal and Peppers

Veal Romano

Roasted Garlic Lemon Veal

Veal Chops

Pork

Double Cut Pork Chop

Pasta Selection

Baked Ziti with Tomato Sauce,
Meat Sauce, or Mushroom Sauce

Penne ala vodka

Our Homemade Manicotti

Linguine Aglio Olio

Fettucini Alfredo

Mediterranean Pasta

Linguini with Red or White Clam Sauce

Linguine Puttanesca

Pasta Primavera

Homemade Lasagna

Salad Selection

House Tossed Salad

Caesar Salad

Fresh Spinach Salad

Mediterranean Salad

Mediterranean Orzo Salad

Fresh Fruit salad

Seasonal Salads.....

Veggie Selection

Buttered Green Beans and Baby Carrots
Medley of Fresh Vegetables
Baby Carrots in Butter and Brown Sugar
Fresh Green Beans Almandine
Buttered Sweet Corn
Buttered Broccoli
Browned Baked Cauliflower

Potato Selection

Buttered Red Skin Parsley Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Italian Roasted Potatoes
AuGratin Potatoes
Scallop Potatoes

Soups.....Available upon request

We always enjoy working with you on an individual basis to
customize your menu and reception.....

Popular Spring Menu

Chicken Franchaise

Baked Tilapia with Puttanesca Topping

Buttered Parsley Potatoes

Penne ala vodka

Fresh Seasonal Vegetables

Greens with Granny Smiths,

Dried Cherries, Gorgonzola

Recommended Appetizers:

Chilled Shrimp Cocktail

Stuffed Mushroom with Crabmeat

Antipasta Style Cheese Tray

Popular Summer Menu

Shrimp & Chicken Kabobs

Carved or Sliced Roast Beef

Vegetable Risotto or Rice Pilaf

Linguini Puttanesca or Pasta primavera

Fresh Seasonal Vegetables

Fresh Greens with Strawberries

White Balsamic Dressing

Recommended Appetizers:

Chilled Shrimp or Crab Cocktail

Roasted Red Pepper & Tomato Bruschetta

Fresh Fruit Tray

Chilled Gazpacho Shooters

Popular Fall Menu

Chargrilled Chicken with Sweet Peppers

Roasted Filet Mignon

Scalloped Potatoes

Pumpkin Ravioli with Brown Butter Sage Sauce

Roasted Vegetable Tray

Apple and Cheddar Salad with Poppyseed Dressing

Recommended Appetizers:

Butternut Squash Soup (Shooters)

Stuffed Mushrooms with Sausage

Fresh Beet and Goat Cheese Bruschetta