

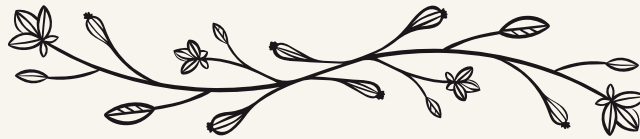
*PW* Catering, LLC  
"When Taste Matters"



PW Catering, LLC  
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*Congratulations!*

*You are about to embark on an exhilarating journey of wedding planning!  
Here at P.W. Catering LLC. we are excited for you and believe the catering  
is one of the most important components of the planning!*



*We offer two options when choosing the perfect menu for your wedding:*

*1. We have created a package below at a set price \$48.95 per guest which will include everything except gratuity. The menu is set to keep it simple. No changes to the menu beside the choices given, however, you can always enhance the menu with additional items from the attached menu.*

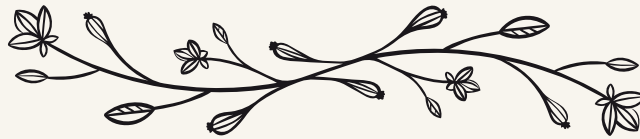
*2. You can choose to customize a menu from the menu attached based on your preferences.*

*Looking forward to speaking with you and discussing options. We consider it a blessing to be your caterer of choice. I will be here to answer any questions you may have and assist you in your decision making.*

*Let me know how I can help. Looking forward to hearing from you!*

*Patty Walker 724.228.7258*

# *Simplicity at its Best*



## *Appetizers*

*Fruit Platter*

*Fresh Vegetable Platter  
with hummus and ranch dip*

## *Dinner*

*Mixed Green or Caesar Salad*

*Top Round Roast Beef in aujus with caramelized  
onions accompanied by homemade horseradish sauce*

*Bruschetta Chicken or Marsala Chicken*

*Roasted Red Potatoes*

*Green Bean Almondine*

*Rolls and Butter*

*Includes servers for the evening*

*\$48.95 per guest*

# Appetizers

## **Italian Chicken Tenders**

Chicken tenders dipped in flour, egg and our homemade Italian breadcrumbs with fresh herbs and fresh parmesan cheese. Flash fried and baked to golden brown

## **Sliders**

Roast Beef with caramelized onions, Ground Chuck Burgers with cheddar cheese topped with lettuce and tomato, Pulled Pork with homemade onion strings, Grilled Marinated Chicken with lettuce and tomato, Beef Tenderloin available at market price.

## **Bruschetta with Crostini's**

Chopped Roma tomatoes, fresh garlic and basil, red onion tossed lightly in olive oil and red wine vinegar. Served with homemade crostini's

## **Hot Sausage**

Hot sausage baked to golden brown, tossed with tricolored peppers, sweet onion and homemade marinara

## **Shrimp Cocktail**

Large shrimp chilled or skewered served with cocktail sauce and fresh lemon slices

## **Italian Style Shrimp Cocktail**

Large shrimp chilled, marinated in olive oil, red wine vinegar and basil

## **Sweet Sausage**

Sweet sausage baked to golden brown tossed with tricolored peppers, sweet onion and tomato filets

## **Hot Garlic Wings**

Jumbo wings lightly seasoned and floured and fried golden coated with a buffalo garlic sauce, BBQ, garlic parmesan or Cajun sauce

## **Boursin Stuffed Mushrooms**

Large mushroom caps filled with Boursin cheese and panko

*If there is a special dish you would like to serve and do not see it on our menu; please let us know and we will accommodate.*

# Appetizers

## **Marinara or BBQ Cocktail Meatballs**

Cocktail meatballs in homemade marinara sauce sprinkled with gorgonzola cheese // Cocktail meatballs in a homemade BBQ sauce

## **Tortilla Wraps**

Assorted cream cheese filling with turkey, ham or beef, choice of cheese, field greens and other toppings

## **Spinach and Feta Phyllo Triangles**

Spinach and feta in phyllo

## **Stuffed Hot Banana Peppers**

Fresh banana peppers filled with a mixture of beef, pork and veal mixed with Italian seasoning and breadcrumbs

## **Mini Jumbo Lump Crab Cakes**

Handmade jumbo colossal lump crab mixed with select seasonings then lightly browned and baked off to perfection

## **Stuffed Dates with Cheese Filling**

Medjool dates filled with cream cheese, mixed with blue cheese, drizzled with honey

## **Antipasti Skewers**

Salami, pepperoni, mozzarella ball, basil, cheese tortellini drizzled with balsamic

## **Spinach Dip with Homemade Tortilla Chips**

Creamy mix of fresh spinach, cream, parmesan with homemade tortillas

## **Seven Layer Dip with Homemade Tortilla Chips**

Layers of seasoned sour cream, guacamole, tomatoes and cheese

## **Brie with Crostini**

Wheel of brie topped with jam and fresh berries

## **Assorted Mini Quiches**

A selection of our specialty quiches in miniature size

## **Polenta Bites**

Homemade polenta with goat cheese, pesto and sun-dried tomatoes

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# *Assorted Platters*

## **Vegetable Platter**

A delightful display of seasonal vegetables and homemade ranch for dipping

## **Fresh Fruit Platter**

A delightful display of cantaloupe, strawberries, honeydew, pineapple and grapes

## **Roasted Vegetable Platter**

An array of roasted vegetables including asparagus, red peppers, portobello mushrooms, red onion, zucchini and yellow squash sprinkled with feta cheese

## **Antipasto Platter**

A display of assorted cheeses, Italian meats, hot peppers, marinated mushrooms, roasted red peppers, olives, artichokes and a variety of crackers

## **Fresh Mozzarella and Tomato**

Slices of fresh mozzarella and juicy red tomatoes with fresh basil drizzled with balsamic glaze

## **Cheese Platter**

A display of assorted cheeses, salami and pepperoni with a variety of crackers

## **Fruit Skewers**

Skewered pineapple, cantaloupe, honeydew and strawberries

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# *Salads*

**Mixed Green Salad**

**Caesar Salad**

**Greek Salad**

**Antipasti Salad**

**Spinach Salad**

**Potato Salad**

**Tomato Salad with fresh tomato and basil**

**Macaroni Salad**

**Vegetable Pasta Salad**

**Potato/Green Bean Salad**

**Broccoli Bacon Salad**

**Black Bean Salad**

**Tortellini Salad**

**Kicked Up Coleslaw**

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# Main Entrees

## **Tuscan Chicken**

Seared Chicken breast in a tomato ragu with herbs, cannellini beans, and fresh spinach

## **Italian Breaded Chicken**

Crispy parmesan-breaded chicken

## **Chicken Parmesan**

Crispy parmesan-breaded chicken with provolone and marinara sauce

## **Chicken Marsala**

Lightly floured chicken breast sautéed and topped with fresh mushrooms and homemade marsala wine sauce

## **Roast Beef**

Top Round Roast Beef Sirloin slow roasted served with au jus and fresh sautéed mushrooms

## **Homemade Sweet or Italian Sausage**

Baked sausage with tricolored peppers, sweet onions and chopped tomatoes topped with fresh basil & parmesan

## **Baked Ham**

Bourbon - mustard glazed with brown sugar and ginger snaps

## **Filet Tips in Burgundy Sauce**

Filet seasoned and seared, cooked slow, in homemade burgundy sauce with pearl onions and mushrooms

## **Shrimp**

Large 16/20 shrimp marinated and sautéed in garlic and butter

## **Beef Brisket**

Seared and baked with chili and herb sauce

## **Chicken, Beef and Shrimp Kabobs**

The kabobs are a selection of marinated chicken, beef filet, or jumbo shrimp with fresh vegetables and grilled to perfection

## **Chicken Piccata**

Floured chicken with a homemade lemon butter sauce with capers

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# Main Entrees

## **Stuffed Chicken Breast**

Tender breast of chicken stuffed with prosciutto and Fontinella cheese topped with Marsala Sauce

## **Prime Rib**

Prime rib roasted to perfection served with horseradish sauce

## **Pulled Pork**

Marinated slow roasted pork shoulder pulled by hand and mixed with homemade BBQ sauce

## **Baby Back Ribs**

Marinated baby back ribs slow cooked, grilled and basted in BBQ sauce

## **Crab Cake**

Plump jumbo colossal lump crab cakes lightly tossed with red pepper, onion, panko, mayonnaise and mustard

## **Homemade Meatballs**

A perfect mixture of beef, veal, and pork with fresh herbs and Italian crumbs in a homemade marinara sauce

## **Homemade Meatloaf**

A mixture of beef, veal and pork with just the right seasonings wrapped in bacon and baked to perfection and brushed with a brown sugar glaze

## **Bruschetta Chicken**

Marinated Sautéed Chicken, topped with our homemade bruschetta and sprinkled with parmesan and fresh basil

## **Mexican Chicken**

Marinated in a blend of Mexican spices then sautéed and topped with homemade Pico and fresh cilantro

## **Tacos**

Your choice of slow cooked seasoned beef or marinated strips of chicken

## **Beef and Chicken Fajitas**

Made with seasoned tricolored peppers and onions and your choice of marinated steak strips or grilled chicken strips

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# Sides

**Glazed Carrots**

**Green Bean Almondine**

**Rosemary Roasted Potatoes**

**Creamy Cheese Potatoes with Garlic**

**Vegetable Medley**

**Roasted Vegetables with Feta**

**Italian Rice and Vegetables**

**Parmesan Garlic Mashed Potatoes**

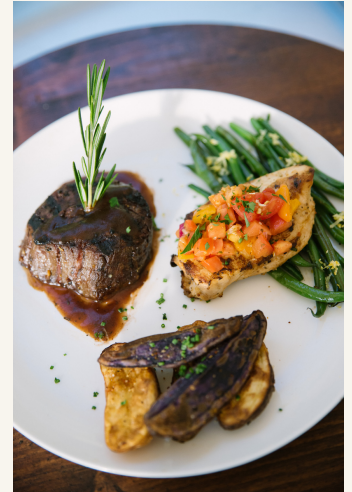
**Baked Potatoes with Toppings**

**Corn on the Cob**

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