

# CATERING MENU

## **Pugliano's Grand Ballroom**

Reserve your next business meeting here. Seating up to 180 guests comfortably at round tables. Hors D'Oeuvre and sit down full course dinner selections available. Sound proof acoustic walls and dividers for privacy.

Special high tech custom wiring with a PA system, ports for power point presentations, wireless internet for laptops, projection screen, podium and easel.

## **Pugliano's Grand Ballroom**

Let Pugliano's cater your next special event. We love to take our show on the road. Your office or home is a great place to host a casual get together or a most elegant affair. Let us help with all the details, from the menu, type of service and entertainment!

**P: 724.327.8991**

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**[www.puglianositaliangrill.com](http://www.puglianositaliangrill.com)  
[puglianositaliangrill@yahoo.com](mailto:puglianositaliangrill@yahoo.com)**

**Discounted hotel room rates  
at the Super 8 across the street.**



**VOTED BEST  
BANQUET  
FACILITY IN  
EAST TRIBUNE  
REVIEW  
2006 & 2007**

# COCKTAIL PARTY

35 person minimum. 15.99 per person.

## YOUR CHOICE OF TEN ITEMS

<b>Fresh Vegetable Tray</b> Served with ranch dressing.	<b>Sausage Stuffed Mushrooms</b>	<b>Breaded Provolone Sticks</b>
<b>Fresh Fruit Tray &amp; Dip</b>	<b>Swedish Meatballs</b>	<b>Sausage Stuffed Hot Peppers</b>
<b>Assorted Cheese &amp; Pepperoni Tray</b> Served with mustard.	<b>Sausage Stuffed Banana Peppers</b>	<b>Fried Fresh Zucchini</b>
<b>Shrimp Egg Rolls</b>	<b>Zucchini Saltimbocca</b>	<b>Meatballs &amp; Marinara Sauce</b>
<b>Polenta</b>	<b>Bacon Wrapped Chicken Liver</b>	<b>Chicken Tenders</b>
<b>Spanikopita</b>		<b>Coconut Chicken Strips</b> Served with piña colada sauce.

## Beer, Wine & Soft Drinks

10.99 per person.

Draft Beer - Two Selections  
Red Wine, White Wine and Soda

## Punch

Non-Alcoholic - 2.00 per person  
Strawberry Rum Punch - 3.00 per person  
Champagne Punch - 3.00 per person

For an additional charge of 2.00 per person per item:

<b>Shrimp Cocktail</b>	<b>Mussels with Garlic, White Wine &amp; Lemon</b>
<b>Crab Stuffed Mushrooms</b>	<b>Assorted Puff Pastries</b>
<b>Scallops Provencal</b>	

## Two Hour Open Bar Packages

<b>Host Bar</b> 14.99 per person	<b>Premium Bar</b> 18.99 per person	<b>Deluxe Bar</b> 20.99 per person
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# Pizza, Pasta & Appetizer Buffet

Sunday - Thursday 10.99 per person, Friday and Saturday 13.99 per person.  
35 person minimum. A soft beverage is included.

## Appetizers

**Pittsburgh Style Fried Zucchini, Provolone Sticks, Seasoned or Buffalo Wings, Fresh Vegetable Tray & Ranch Dip, Assorted Cheese & Pepperoni Tray with Assorted Crackers & Mustard.**

## Pizza

**Traditional, Pepperoni, Mushrooms, Sausage, Green Peppers, Pesto, California, Italian White & Tomatoes, Seafood, Spinach, BBQ Chicken, Quattro Formaggio**

## Pasta

**Rigatoni with Marinara Sauce**

# LUNCH & DINNER BUFFET

35 person minimum. Includes rolls and butter and a soft drink. 18.99 per person.

## Appetizer Table

**Fresh Vegetable Tray & Ranch Dressing, Assorted Cheese & Pepperoni Tray with Mustard, Sausage Stuffed Banana Peppers, Fried Zucchini**

## First Course

To be served at your table.

CHOOSE ONE: **Wedding Soup, Tossed Garden Salad, Insalata Pugliano Caesar**

## Entrées

CHOICE OF THREE:

**Beef Bracciole, Scrod Italian Style, Oregano Chicken, Sliced Ham, Sliced Roast Beef, Roasted Pork Loin, Stuffed Chicken Breast, Italian Meatballs, English Style Scrod, Baked Chicken, Stuffed Shells, Cheese Ravioli, Eggplant Parmigiana**

## Starch

CHOOSE ONE

**Parsley Red Potatoes, Oven Browned Potatoes, Au Gratin Potatoes, Scalloped Potatoes, Rice Pilaf**

## Vegetables

CHOOSE ONE

**Green Beans Almondine, Broccoli & Butter, Peas & Mushrooms, Glazed Carrots, Vegetable Medley**

## Dessert Table

**New York Style Cheesecake, Assorted Mini Cheesecakes, Carrot Cake**

# SIT DOWN LUNCH BANQUET

35 person minimum.

Includes a first course, entrée, dessert, rolls and butter, coffee or a soft drink.

**First Course** To be served at your table.

CHOOSE ONE

**Fresh Fruit Cup, Wedding Soup, Pasta Fagioli, Tossed Garden Salad,  
Insalata Pugliano Caesar, Greek Salad**

**Entrées**

Includes chef's choice of vegetable and potato. Minimum 10 orders per entrée.

CHOICE OF THREE

**Chicken Marsala** - 14.99

**Chicken Alberto** - 14.99

**Chicken Calabria** - 14.99

**Veal Parmigiana** - 17.99

**Veal Marsala** - 17.99

**Veal Saltimbocca** - 17.99

**Prime Rib au Jus**

12 oz. cut - 18.99

**Broiled Filet Mignon**

Served with  
sautéed mushrooms - 19.99

**Grilled NY Strip**

Served with  
sautéed mushrooms - 18.99

**Fresh Atlantic Salmon**

Served with a balsamic  
vinegar sauce - 14.99

**English Style Scrod** - 14.99

**Scallops au  
Gratin** - 16.99

**Jumbo Lump  
Crab Cake** - 18.99

**Petite Filet  
& Crab Cake  
Combo** - 21.99

**Shrimp  
Scampi** - 15.99

**Desserts**

CHOICE OF ONE

**NY Style Cheesecake, Assorted Mini Cheesecakes,  
Chocolate Mousse, Spumoni, Carrot Cake, Chocolate or Strawberry Parfait**

# SIT DOWN DINNER BANQUET

35 person minimum.

Includes a choice of appetizer, salad, entrée, dessert, rolls and butter, coffee or soft drink.

**Appetizers**

**Fresh Fruit Cup, Wedding Soup,  
Pasta Fagioli**

**Salads**

**Tossed Garden Salad,  
Insalata Pugliano Caesar, Greek Salad**

**Entrées**

Includes chef's choice of vegetable and potato. Minimum or 10 orders per entrée.

CHOICE OF THREE

**Chicken Marsala** - 19.99

**Chicken Alberto** - 19.99

**Chicken Calabria** - 19.99

**Veal Parmigiana** - 22.99

**Veal Marsala** - 22.99

**Veal Saltimbocca** - 22.99

**Broiled Filet Mignon**

Served with  
sautéed mushrooms - 24.99

**Grilled NY Strip**

Served with  
sautéed mushrooms - 23.99

**Prime Rib au Jus** - 23.99

**Fresh Atlantic Salmon**

Served with a  
balsamic vinegar sauce - 21.99

**English Style Scrod** - 19.99

**Scallops au Gratin** - 19.99

**Jumbo Lump  
Crab Cake** - 23.99

**Petite Filet & Crab  
Cake Combo** - 28.99

**Desserts**

CHOICE OF ONE

**NY Style Cheesecake, Assorted Mini Cheesecakes,  
Chocolate Mousse, Spumoni, Carrot Cake, Chocolate or Strawberry Parfait**

# ITALIAN BUFFET BANQUET

35 person minimum. 20.99 per person.

Includes appetizers, soup or salad, entrée, dessert, Fresh Tuscan bread and butter and a soft drink.

**Appetizer Table**

**Fried Zucchini, Hot Sausage Stuffed Banana Peppers, Polenta with Scallions,  
Red Roasted Peppers & Prosciutto, Imported Cheeses, Assorted Olives,  
Marinated Mushrooms, Sweet Roasted Peppers with Garlic**

**First Course**

Served at your table.

**Wedding Soup or  
Fresh Garden Salad**

**Dessert**

**Assorted Cheesecakes**

**Entrées and Pastas**

**Encrusted Chicken  
Parmigiana**

**Beef Bracciole**

**Dorothy's Pasta**

**Gnocchi with Pesto**

**Bowties with a  
Pink Vodka Sauce**

**Stuffed Shells**

**Eggplant Parmigiana**

Prices subject to a 20% service charge and 7% sales tax.

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# Deluxe Stations Menu

Prices per 100 guests/under 100 extra charge. Three station minimum.

## Antipasto Station

A dazzling array of imported Italian meats, fresh fruits and cheese display with imported olives and rustic breads - 8.95 per person

## The Garden Delight

Tossed seasonal greens, Greek salad, Insalata Pugliano Caesar - 5.95 per person

## Carved Specialties

### CHOICE OF THREE

- Prime Rib of Beef served with horseradish and natural au jus
- Roasted Turkey Breast •Smoked Bone-In Ham served with horseradish dijon •Roast Loin of Pork with natural au jus
- New York Strip Sirloin with a wild mushroom demi-glace - 11.95 per person Carving Chef - 75.00

## Pasta Station

### CHOICE OF THREE

- Penne Marinara •Tortellini with Sun Dried Tomatoes and Spinach •Linguini Alfredo with Pine Nuts •Penne Primavera
- Three Cheese Stuffed Shells •Dorothy's Pasta - 7.95 per person

## The Orient Express

Three delicious stir-fry dishes using beef, shrimp, chicken and fresh vegetables. All presented with Oriental fried rice - 8.95 per person

## Gourmet Pizza Station

Additional 3.00 per person on Friday and Saturday nights.

- Italian Chicken •Seafood •California
- Vegetable - 5.95 per person

## Seafood Station

### CHOICE OF THREE:

- Jumbo Shrimp Cocktail •Pugliano's Famous Mini Crab Cakes Remoulade •Shrimp and Scallop Kabob with a Roasted Red Pepper •Honey and Jalapeño Glaze
- Oysters Rockefeller •Cajun Swordfish in a Cream Sauce
- Clams Casino •Crab Stuffed Mushrooms
- Fried Shrimp •Lump Crabmeat in Puff Pastry
- Poached Salmon - 12.95 per person

## Pittsburgh Down Home Station

- Stuffed Cabbage •Pierogies •Keilbasa and Sauerkraut
- BBQ Ribs •Garlic Mashed Potatoes - 7.95 per person

## Super Station Package

Includes entire Appetizer Display, choice of two items from Carving Station, Pasta Station and Pastry Display - 25.99 per person

## Chocolate Fountain

Dark or Milk Chocolate fountain with Strawberries, Bananas, Pineapple, Pretzel Sticks, Biscotti, Oreos, Nutter Butters, Macaroons, Short Bread Cookies and Marshmallows for dipping. Fountain - 300.00  
Accompaniments - 5.95

## Dessert Station

Assorted Cheesecakes, Chocolate Mousse, Cream Puffs, Assortment of Fresh Sliced Fruit with Rum Custard Eclairs - 6.95 per person

# DINNER BUFFET

CHOICE OF TWO ENTRÉES - 22.00 per person. CHOICE OF THREE ENTRÉES - 25.00 per person.

## Salads

### CHOOSE FOUR

- Mixed Garden Salad and choice of two Dressings
- Caesar Salad •Spinach Salad & Bacon Dressing
- Marinated Vegetable Salad •Seafood Pasta Salad
- Potato Salad •Antipasto Salad

## Entrées

Served with chef's selection of potato and rice, market fresh vegetables, rolls and butter, coffee, tea or iced tea.

## Chicken

- Chicken Marsala •Encrusted Chicken Romano
- Grilled Chicken with Lemon & Garlic •Chicken Dijonnaise

## Beef & Pork

- Sliced Roast Sirloin •Prime Rib\*
- Pepper Crusted Medallions of Beef Tenderloin
- Sliced London Broil •Roast Pork Loin & Applejack Glaze

## Seafood

- Macadamia Crusted Mahi Mahi •Crabmeat Stuffed Sole
- Teriyaki Glazed Salmon •Salmon & Lemon Dill Sauce

## Chef's Dessert Table

# BREAKFAST BUFFET

50 person minimum 9.99 per person.  
Pricing will be adjusted for smaller parties.

## Assorted Chilled Juices

Select Three

Orange • Grapefruit • Cranberry • Tomato

## Sliced Seasonal Fresh Fruit

## Assorted Cereals & Milk

## Fluffy Scrambled Eggs

## Breakfast Potatoes

## Crisp Bacon & Sausage Links

## Assorted Breakfast Pastries

## Freshly Brewed Coffee & Assorted Teas

# Continental Breakfast

50 person minimum.  
Pricing will be adjusted for smaller parties.

## Menu One

6.99 per person plus tax and gratuity

## Assorted Chilled Juices

## Seasonal Fresh Fruit & Berries

## Freshly Baked Muffins, Danish, Bagels

## Butter, Fruit Preserves & Cream Cheese

## Freshly Brewed Coffee & Assorted Teas

## Menu Two

4.99 per person plus tax and gratuity

## Freshly Baked Muffins, Danish, Bagels

## Butter, Fruit Preserves & Cream Cheese

## Freshly Brewed Coffee & Assorted Teas

For an additional 2.00 per person add:

**Silver Dollar Pancakes &**

**Warm Maple Syrup**

**OR Texas Style French Toast**

Prices subject to a 20% service charge and 7% sales tax.  
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# PUGLIANO'S BUFFET PACKAGES

50 person minimum. Pricing available for funeral luncheons Sunday through Thursday.  
Includes fresh dinner rolls and butter, coffee, tea or soft beverage (In-house only).

## MENU ONE

IN HOUSE Sunday - Thursday only - 11.95 per person. TAKE OUT Includes all paper products - 9.95 per person.

### Appetizer

Fresh Vegetable Tray & Ranch Dressing

### Salads

#### CHOICE OF ONE

- Tossed Salad with Dressing
- Tomato Basil, Potato or Macaroni Salad
- Broccoli & Cheddar
- Cole Slaw •Pasta Salad •Fruit Salad (Seasonal)

### Potatoes or Rice

#### CHOICE OF ONE

- Parsley Red Potatoes •Scalloped Potatoes
- Au Gratin Potatoes •Rice Pilaf

### Vegetables

#### CHOICE OF ONE

- Buttered Green Beans •Buttered Corn
- Green Beans Almondine •Vegetable Medley
- Broccoli •Peas and Carrots •Glazed Carrots

### Entrées

#### CHOICE OF TWO

- Fried Chicken •Lemon Chicken •BBQ Chicken •Sliced Ham •Oregano Chicken •Roasted Pork Loin •Kielbasa & Sauerkraut
- Cheese Ravioli •Stuffed Shells •Manicotti, Italian or Swedish Meatballs •Penne Pasta & Marinara Sauce

## MENU TWO

IN HOUSE Sunday - Thursday Take Out - 13.95 per person. IN HOUSE Friday - Saturday 15.95  
TAKE OUT Includes all paper products - 11.95 per person.

### Appetizers

Fresh Vegetable Tray & Ranch Dip, Assorted Cubed Cheese  
& Pepperoni Tray served with Mustard and  
Assorted Crackers.

### Deli Platter

Roast Beef, Baked Ham, Turkey Breast, Salami, Capicola,  
American, Swiss and Provolone Cheeses  
Served with a Relish Tray.  
(May be substituted for an additional hot entrée)

### Salads

#### CHOICE OF ONE

- Tossed Salad with Dressing
- Tomato Basil Potato or Macaroni Salad
- Broccoli & Cheddar •Cole Slaw
- Pasta Salad •Spinach •Caesar •Fruit Salad (Seasonal)

### Potatoes or Rice

#### CHOICE OF ONE

- Parsley Red Potatoes •Scalloped Potatoes,
- Au Gratin Potatoes •Rice Pilaf

### Vegetables

#### CHOICE OF ONE

- Buttered Green Beans •Buttered Corn
- Green Beans Almondine •Vegetable Medley
- Peas and Carrots •Glazed Carrots

### Entrées

#### CHOICE OF TWO

- Fried or Baked Chicken •Eggplant Parmigiana
- Oregano Chicken •Roasted Pork Loin
- BBQ Chicken or Ribs •Manicotti •Stuffed Chicken Breast
- Stuffed Shells •Sliced Ham or Roast Beef •Stuffed Cabbage
- Kielbasa & Sauerkraut •English Style Scrod
- Italian or Swedish Meatballs •Scrod Italian Style
- Hot Italian Sausage in Sauce
- Penne with Traditional or Marinara Sauce
- Lasagna - 1.00 extra
- Chicken Marsala - 2.00 extra per person

## MENU THREE

IN HOUSE Sunday - Thursday 14.95 IN HOUSE Friday - Saturday 16.95  
TAKE OUT Includes all paper products - 12.95 per person.

### Appetizers

Fresh Vegetable Tray and Ranch Dip,  
Assorted Cubed Cheese and  
Pepperoni Tray served with Mustard  
and Assorted Crackers.

### Deli Platter

Roast Beef, Baked Ham,  
Turkey Breast, Salami & Capicola,  
American, Swiss, Provolone Cheese  
Served with a Relish Tray.  
(May be substituted for an  
additional hot entrée)

### Salads

#### CHOICE OF ONE

- Tossed Salad with Dressing
- Tomato Basil •Potato or Macaroni  
Salad •Broccoli & Cheddar •Cole Slaw
- Pasta Salad •Spinach •Caesar
- Fruit Salad (Seasonal)
- Three Bean Salad

### Entrées

#### CHOICE OF THREE

- Fried or Baked Chicken •Eggplant Parmigiana •Oregano Chicken •Roasted Pork Loin •BBQ Chicken, Ribs, Beef or Ham
- Beef Bracciole •Manicotti •Stuffed Chicken Breast •Stuffed Shells •Sliced Ham or Roast Beef •Stuffed Cabbage
- Kielbasa & Sauerkraut •English Style Scrod •Italian or Swedish Meatballs •Scrod Italian Style
- Hot Italian Sausage in Sauce •Cheese Ravioli •Rigatoni or Ziti with Traditional or Marinara Sauce
- Chicken Marsala - 2.00 extra •Parmesan Encrusted Chicken with Artichoke Sauce - 2.00 extra
- Lasagna - 1.00 extra •Linguini with White Clam Sauce - 1.00 extra

### Potatoes or Rice

#### CHOICE OF ONE

- Parsley Red Potatoes •Scalloped Potatoes
- Au Gratin Potatoes •Rice Pilaf
- Oven Browned Potatoes

### Vegetables

#### CHOICE OF ONE

- Buttered Green Beans •Buttered Corn
- Green Beans Almondine •Vegetable Medley
- Peas and Carrots •Glazed Carrots

# Pick It Up

## Entrées

Entrées serve 25-30 guests. Whole pans only, no exceptions. Pick up only.

**Stuffed Chicken Breast** - 69.00  
**Scoglio**  
 With White Wine or Red Wine - 69.50  
**Chicken Cordon Bleu** - 69.00  
**Chicken Marsala** - 69.00  
**Chicken Picatta** - 69.00  
**Parmesan Encrusted Chicken** - 79.00  
**BBQ Ribs** - 69.00  
**BBQ Beef or Ham** - 59.00  
**Meatloaf** - 59.00  
**Jumbo Shrimp Cocktail Platter** - Market Price

**Baked Lemon Butter Scrod** - 59.00  
**Pasta Primavera** - 49.00  
**Stuffed Cabbage** - 59.00  
**Beef Burgundy** - 59.00  
**Roast Beef or Pork au Jus** - 59.00  
**Kielbasa & Sauerkraut** - 39.00  
**Meatballs**  
 Swedish or Italian - 49.00  
**Italian Sausage** - 49.00  
**Pot Roast** - 79.00  
**Mini Crab Cakes** - Market Price

**Eggplant Parmigiano** - 39.00  
**Lasagna**  
 Serves 25 guests - 79.00  
**Stuffed Shells** - 39.00  
**Manicotti** - 39.00  
**Rigatoni**  
 With Marinara - 39.00  
 With Meat Sauce - 49.00  
**Cheese & Pepperoni Tray** - 35.00  
**Vegetable Tray & Ranch** - 25.00  
**Stuffed Hot Banana Pepper** - 49.00

### Succulent Sides

Serves 25-30 guests.

**Parsley New Red Potatoes** - 29.00  
**Green Beans Almondine** - 29.00  
**BBQ Baked Beans** - 25.00  
**Tossed Salad**  
 With two dressings - 35.00  
**Potato Salad** - 25.00  
**Pasta Salad** - 20.00  
**Cole Slaw** - 20.00  
**Fruit Salad** - 35.00 or Market Price

### Sandwich Platters

#### Deli Platter

**Small** Serves 15-20 guests - 45.00  
**Large** Serves 25-30 guests - 65.00  
 Roast Beef, Baked Ham, Turkey Breast, Salami, Capicola, American, Swiss and Provolone Cheese. Served with a relish tray of lettuce, tomatoes, pickles, onions, mayo and mustard. Includes assorted breads.

#### 5-Foot Hoagie

Choice of Italian, Turkey or Roast Beef - 45.00

## FRIED CHICKEN TO GO

Two day notice required. Breasts, thighs, legs and wings.

**20-50 Pieces** - 95¢ each      **201 and up** - 75¢ each  
**51-100 Pieces** - 85¢ each      **Breast only** - 2.25 per piece  
**101-200 Pieces** - 80¢ each      **Without Wings** - 95¢ each

## PICNIC MENU

Includes all equipment, paper products, and condiments.  
 Servers available for an additional charge of 75.00 per server for four hours of service at location.  
 If cooked on location, an additional service charge will be applied.

### Package One

100 guest minimum.

11.95 per person plus tax. **IN HOUSE** 13.95  
 Includes Hot Dogs, Hamburgers, Baked Beans and a Fresh Fruit Salad.

#### SELECT TWO

•BBQ Chicken •Fried Chicken •Hot or Sweet Sausage •Kielbasa  
 •BBQ Ribs •Lemon Chicken  
 •Oven Roasted Chicken •Honey Glazed Chicken

#### SELECT ONE

•Scalloped Potatoes •Au Gratin Potatoes  
 •Parsley Red Potatoes •Herb Roasted Potatoes •Pasta

#### SELECT THREE

•Potato Salad •Pasta Salad •Linguini Salad •Macaroni Salad  
 •Cole Slaw •Broccoli/Cauliflower Salad  
 •Tomato/Cucumber Salad •Garden Salad

### Take Out & Pick Up Special

Minimum 35 people.  
 Includes fresh dinner rolls and butter and all paper products. 7.95 per person  
**Tossed Salad with Dressing or Cole Slaw**  
**Fried or Baked Chicken**  
**Italian Meatballs or Italian Sausage**  
**Rigatoni or Penne & Marinara Sauce**  
**No Substitutions.**

### Package Two

50 to 100 guests - 9.00 per person plus tax. **IN HOUSE** 10.50  
 100 Guests or more - 7.50 per person plus tax. **IN HOUSE** 8.50  
 Includes Hot Dogs and Hamburgers.

#### SELECT THREE

•Potato Salad •Macaroni Salad •Pasta Salad  
 •Linguini Salad •Cole Slaw •Broccoli & Cauliflower Salad  
 •Tomato & Bacon •Garden Salad

#### ADDITIONAL OPTIONS

Fried/Baked/BBQ Chicken - 1.00 per person  
 Pasta or Potato - 1.00 per person  
 Fresh Fruit Salad - 1.00 per person  
 Iced Tea or Lemonade - 5.00 per gallon  
 Soft Drinks - 1.50 per person  
 Sheet Cake  
 Serves 60 to 72 - 68.00