2945 Smallman Street
Pittsburgh, Pennsylvania 15201
phone-412.281.5140 / fax 412.281.6856
www.commonplea-catering.com

Common Plea Catering *~ Breakfast*

Morning Meeting
(Based on One Hour of Service~ Minimum of 30 guests, please)

Continental Breakfast
Sweet and Savory Pastries and Croissants
Muffins and Breakfast Breads
(Assume 2 pieces per person)
Flavored Butter and Jam
Fresh Seasonal Fruit and Berries
Chilled Juice
Freshly Brewed Coffee and Hot Tea
$15.00 per Person

The following items are available only as additions to the Continental Breakfast:
Omelet Station *(requires a Culinarian)*
(Minimum 30 Guests)
Chef Prepared with Whole Eggs, Egg Beaters or Egg Whites and a
Selections of Ham, Cheese, Peppers, Onions and Mushrooms
$6.50 per Person

Breakfast Burrito
Flour Tortilla, Scrambled Eggs, Chorizo, Cheese, Salsa, Sour Cream and Onions
$6.50 per Person

A la Carte Breakfast Items
Smoked Salmon and Bagels with Cream Cheese, Tomatoes, Onions and Capers
$9.95 per Person

Mixed Berry Parfaits with Vanilla Yogurt, House Made Granola and Seasonal Berries
$4.95 Each

Seasonal Tree Ripened Whole Fruit
$2.50 per Person

Quiche *(Minimum 8 Slices Per Variety)*
Lorraine (Bacon and Cheese)
Florentine (Spinach and Cheese)
Seafood Quiche
Mushroom Quiche
$4.25 per Slice

Common Plea Catering ~ *Breakfast*

Breakfast Buffet
Chilled Juices
Sweet and Savory Pastries
Seasonal Fruit and Berries
Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Freshly Brewed Coffee and Hot Tea
$21.50 per Person

Seated Breakfast One
Chilled Juice
Basket of Breakfast Breads
Warm Fruit Compote
Ham, Egg and Cheese Strudel
Breakfast Potatoes
Freshly Brewed Coffee and Hot Tea
$18.95 per Person

Seated Breakfast Two
Chilled Juices
Basket of Breakfast Breads
Ham and Gruyere Quiche
With Roasted Tomato and Grilled Pineapple
Freshly Brewed Coffee and Hot Tea
$19.95 per Person

Common Plea Catering ~ *Lunch Options*

Pasta Buffet
Caesar Salad
Roasted Vegetable Salad
Gemelli and Penne Pastas, with your choice of two sauces:
    Bolognese/ Wild Mushroom/ Primavera/ Vodka/ Tomato Basil/ Pesto Cream
    Chicken and Broccoli/ Bruschetta Cream/Marinara with Sweet Italian Sausage
Freshly Baked Rolls and Butter
Assorted Fresh Fruit with Biscotti and Honey Dipped Fried Dough
Coffee and Hot Tea
$21.95 per person

Deli Station
Your choice of three:
    Ham & Cheese Sandwiches
    Turkey & Cheese Sandwiches
    Corned Beef Sandwiches
    Pastrami Sandwiches
    Grilled Vegetable Pita Pockets
    Roast Beef and Herbed Cream Cheese Wraps
    Spinach and Grilled Vegetable Wraps
    Grilled Chicken Caesar Wraps
    Grilled Chicken and Brie Wraps
Offered with Potato Salad, Appropriate Condiments, Giant Dill Pickles and Vegetable Chips
Assorted Fresh Fruit, Cookies and Brownies
Coffee and Hot Tea
$18.95 per person

Grand Buffet
Field Greens with Balsamic Vinaigrette
Cucumber and Tomato Salad with Red Wine Vinaigrette
Entree Choices:
    Three Cheese Filled Crepes with Rosa Sauce
    Beef and Wild Mushroom Meatloaf with House made Gravy
    Penne Pasta with Roasted Red Peppers, Grilled Chicken and Broccoli
    Whole Grain Mustard Grilled Pork Loin, Sage and Onion Dressing, Pan Gravy
    Herb Crusted Salmon
    Chicken Milanese Moutarde
Offered with Roasted Red Potatoes and Seasonal Vegetables
Freshly Baked Rolls and Butter
Assorted Cookies and Brownies, Fresh Fruit Salad
Coffee and Hot Tea
One Entree: $24.95 per person
Two Entrees: $27.95 per person
Three Entrees: $30.95 per person

Common Plea Catering ~ *Lunch Options*

Seated and Served Luncheon Options
30 guest minimum
Available for lunch only, please select only one option

First Course (please choose one)

Mixed Greens with Balsamic Vinaigrette
Caesar Salad with Garlic Toasted Croutons and Shaved Parmesan
Chopped Salad with a Variety of Lettuce, Vegetables and Cheese

Entree (please choose one)

Chicken Romano with Artichoke and Lemon Wine Sauce, Rice Pilaf
$20.95 per person
Grilled Pork Chop, Smashed Redskin Potatoes, Seasonal Vegetables
$20.95 per person
Three Cheese and Spinach Filled Crepes with Rosa Sauce
$19.95 per person
Wild Mushroom filled Ravioli, English Peas, Pancetta and Sage Butter
$20.00 per person
Teriyaki Glazed Salmon, Steamed Rice, Stir-Fried Vegetables
$20.95 per person
Sautéed Chicken Marsalis, Creamy Polenta, Asparagus Spears
$20.50 per person
Herb Crusted Tilapia, Citrus Butter, Green Beans, Risotto Cake
$20.95 per person
Braised Swiss Steak, Mushroom and Artichoke Sauce, Smashed Potatoes and Fried Angel Hair Onions
$23.95 per person

Dessert (please choose one)

Seasonal Shortcake with Assorted Berries
Chocolate and Hazelnut Mousse with Whipped Cream and Strawberries
Chocolate Fudge Brownie with French Vanilla Ice Cream and Caramel Sauce
Tira Mi Su
Lemon Roulade with Blueberry Syllabub

**Vegetarian and Gluten Free options are available. Please inquire for details.*

Common Plea Catering ~ *Passed Hors D'Oeuvres*

The following items are $2.50 per piece:

Smoked Turkey on Orange Raisin Muffin
Tartlet with Goat Cheese and Sun-Dried Tomatoes
Vegetable Spring Roll Papers with Asian Dipping Sauce
Sweet Potato Biscuit with Baked Virginia Ham and Chutney
Thai Beef Salad in Cucumber Cup
Basil Chicken Salad served on a Porcelain Spoon
Pizzettas-Mini Pizzas with Assorted Toppings
Phyllo Leaves with Spinach and Feta Cheese
Caramelized Onion and Cheese Tartlet
Wild Mushroom Phyllo
Lotus Chip with Thai Spiced Chicken
Phyllo Cup with Baked Brie and Raspberry
Chorizo Stuffed Tartlet
Assorted Bruschetta
Risotto Cakes with Roasted Pepper Coulis
Potato Pancakes with Sour Cream and Caviar
Tortilla Corn Cups with Black Bean and Corn Salsa
Macaroni and Cheese Spoons
Potatoes with Cheese and Cheddar
Beef Sliders with Caramelized Onions
Grilled Cheese Triangle with Roasted Tomato Soup Sip
Flatbread Pizza served on Boards

The following items are $3.00 per piece:

Walnut and Bleu Cheese Short Bread with Pear Chutney
Zucchini Cakes with Mango Chutney
Tapanade Trio on Grilled Bread Rounds: (*Roma Tomatoes & Mozzarella, Kalamata Olives, Chick Pea)*
Chicken Quesadillas
Edible Spoons with Spinach and Artichoke or Buffalo Chicken Dip
Sesame Chicken Satay with Sweet and Spicy Sauce
Beef Kebobs with Piquant Chili Sauce
Artichoke Romano
Tartlet Shells filled with Gorgonzola Mousse, Diced Pear and Rosemary Infused Caramel

Common Plea Catering ~ *Passed Hors D'Oeuvres*

The following items are $3.50 per piece:

Miniature Crab cakes with Spicy Remoulade
Beef, Arugula and Artichoke Crostini
Miniature Tacos (traditional or chicken)
Polenta Cakes with Wild Mushroom Ragout
Steamer Baskets of Assorted Miniature Dumplings and Pot Stickers
Chinois Style Chicken Salad with Cashews and Mustard Dressing in Porcelain Spoons
Poached Shrimp With Cocktail Sauce
Asparagus wrapped in Proscuitto with Parmesan Cheese
Shrimp and Lobster Salad in Cucumber Cups
Crabmeat Hoezel in Endive Leaves
Savory Coronets with Vegetable Mousse, Tuna Tartar or Smoked Salmon
Corn and Crab Fritters with Spicy Remoulade Sauce
Scallops Wrapped in Bacon with Grilled Pineapple on Cocktail Forks
Miniature Filet Sandwiches with Garlic Aioli
Miniature Paninis on Rustic Breads
Antipasto Skewers of Buffalo Mozzarella, Marinated Artichokes and Cherry Tomatoes

The following items are $4.00 per piece:

Miniature Corn Cakes Topped with Bar B Qued Chicken and Guacamole
Medjool Dates filled with Spanish Cabrales Cheese and Nuts, Drizzled with Balsamic Glaze
Spicy Ginger Glazed Tuna offered on a Fried Won Ton Crisp
Princess Pouches of Warm Gorgonzola and Roasted Pear Relish
Mango or Raspberry Duck on an Edible Spoon
Miniature Tacos of Duck Confit and Pear

The following items are available at Market Price:
Grilled Baby Lamb chops
Crab Claws with Mustard Sauce

Stationary Displays
Your selection of Fresh Fruit, Crisp Seasonal Vegetables and Domestic Cheeses, offered with sauces, rustic breads and crackers
One selection- *$7.95 per person*
Two selections- *$10.95 per person*
Three selections- *$12.95 per person*

Common Plea Catering ~ *Plated Specialty Menus*

Please, only Select One
No Substitutions

Menu One:
Field Green Salad with Balsamic Vinaigrette
Breast of Chicken Milanese with Moutarde Sauce
Roasted Potatoes and Seasonal Vegetables
$32.50 per person

Menu Two:
Penne Pasta with Tomato Basil Sauce
Breast of Chicken Capricciosa over Fingerling Potatoes
$32.50 per person

Menu Three:
Field Green Salad with Balsamic Vinaigrette
Breast of Chicken Scaloppini
Roasted Potatoes and Seasonal Vegetables
$32.50 per person

Menu Four:
Field Green Salad with Balsamic Vinaigrette
Breast of Chicken Toscano
Roasted Potatoes and Seasonal Vegetables
$32.50 per person

Menu Five:
Field Green Salad with Balsamic Vinaigrette
Stuffed Pork Chop
Roasted Potatoes and Seasonal Vegetables
$32.50 per person

Menu Six:
Filed Green Salad with Balsamic Vinaigrette
Herb Crusted Salmon
Roasted Potatoes and Seasonal Vegetables
$32.50 per person

All dinners are complete with freshly baked rolls and butter, Chocolate Mousse with Whipped Cream and Fresh Berries, Coffee and Hot Tea

**Vegetarian and Gluten Free options are available. Please inquire for details.*

Common Plea Catering ~ *Dinner Buffet Options*

Salads and Starters (please select three)
Grilled Roma Tomatoes with Crumbled Lemon Feta and Herb Oil
Seasonal Greens with Julienne Vegetables and Toasted Sunflower Seeds
Greek Salad with Dill Vinaigrette
Grilled Asparagus with Parmesan Shavings, Toasted Pine Nuts and Balsamic Reduction
Fruited Cous Cous
Chilled Ratatouille with Sherry Vinegar
Classic Caesar Salad
Red Cabbage Slaw with Golden Beets, Dried Cranberries and Granny Smith Apples

Entrees (please select two)
Sautéed Breast of Chicken Madeira with Artichokes and Mushrooms
Sautéed Lemon Chicken with Baby Shrimp and Chesapeake Sauce
Salt Crusted, Mustard Rubbed Pork Loin with Pan Gravy
Tilapia Parmesan
Roasted Garlic Rubbed Beef Brochettes
Gemelli Pasta with Wild Mushrooms, Fresh Herbs and Bleu Cheese
Chef Carved Turkey Breast
$41.95 per person

Entrees (please select two)
Chicken, Shrimp and Sausage Paella
Chicken Milanese Capricossa
Fresh Herb and Parmesan Crusted Salmon
Jumbo Lump Crab Cake with Spaghetti Vegetables
Spinach and Mozzarella Stuffed Flounder with Rosa Sauce
Bacon Wrapped Pork Tenderloin Filled With Grapes and Walnuts
Chef Carved Flank Steak
$43.95 per person

***** All buffets are completed with Roasted Potatoes, Seasonal Vegetables, Freshly Baked Rolls and Butter.

Common Plea Catering ~ *Dinner Starters*

Fall and Winter

Iceberg Lettuce with Traditional Garnishes of Eggs, Tomato
And Bacon with Bleu Cheese Dressing

A Blend of Zucchini, Peppers, Cauliflower, Broccoli, Carrots, Beets, Peas and Provolone Cheese Tossed with Buttermilk Ranch Dressing
Served in a Glass

Winter Greens with Candied Pecans, Sun Dried Cranberries and Maytag Bleu Cheese dressed with House made Balsamic Vinaigrette

Belgian endive, Romaine, Radicchio and Arugula with Pistachios and Shaved Fennel Dressed with Lemon Vinaigrette

Long Leaf Caesar Salad with Parmesan Cheese, Croutons and Traditional Caesar Dressing

Grilled Winter Vegetables and Goat Cheese Crouton, dressed with Pesto Vinaigrette

Asian Style Stack Salad with Fried Wontons, Vegetables and Sweet and Sour Dressing

Bibb Lettuce and Radicchio with Candied Pecans, Poached Pears and White Balsamic Vinaigrette

Spring and Summer

Caprese Salad with Extra Virgin Olive Oil, Sea Salt and Basil

Trio of Summer Soups
Gazpacho, Cucumber Watercress, Carrot Ginger

Seasonal Greens, Arugula and Strawberry Salad with Lemon Vinaigrette

Micro greens, Zucchini Carpaccico and Hazelnuts Served with a Soup Sip

Bibb Lettuce with Strawberries, Feta and Spiced Walnuts with Sweet and Sour Sauce

A Demitasse of Soup can be added to any Salad
Wedding Soup/ Tomato Bisque/ Lobster Bisque/ Wild Mushroom and Gorgonzola
$5.00 per person

Common Plea Catering ~ *Dinner Entrees*

Breast of Chicken Oscar with Jumbo Lump Crabmeat,
Asparagus and Hollandaise Sauce
$54.50 per person

Chicken Caprese with Tomato, Buffalo Mozzarella
and Pesto Sauce topped with Tomato Demi Glaze
Mashed Potatoes and Spaghetti Vegetables
$48.50 per person

Breast of Chicken Sautéed with Tomatoes,
Feta Cheese and Basil
Herbed Orzo and Green Beans
$50.50 per person

Breast of Chicken Limone with Caper Berries
Vegetables and Rice Filled Artichokes
$45.00 per person

Pierre Breast of Chicken Filled Apricots, Almonds and Cheese with a Champagne Demi Glaze
Roasted New Potatoes and Mélange of Spring Vegetables
$49.00 per person

Grilled Tenderloin of Beef, Port Wine Demi Glaze
On Eggplant Crouton and Potato Strudel
Market Price

Smoked Apple Wood Bacon Wrapped Filet with Demi Glaze
Grilled Asparagus and Potato Cake
Market Price

Sliced Peppercorn Crusted Tenderloin of Beef, Herded Carrots and Spring Pea Risotto
Market Price

Roasted Rack of Domestic Lamb
Dijon Yukon Gold Mashed Potatoes, Haricot Vert
Market Price

Common Plea Catering *~ Dinner Entrees*

Spinach and Crab Filled Salmon
Vegetable Risotto
$51.00 per person

Broiled Jumbo Lump Crab Cakes,
Corn Risotto and Sautéed Spinach
$50.00 per person

Pan Seared Halibut
Sautéed Vegetables, Roasted Fingerling Potatoes
$52.00 per person

Seared Sugar Crusted Salmon
Fruited Orzo and Sugar Snap Peas
$49.00 per person

Tilapia Oscar with Jumbo Lump Crabmeat
Asparagus and Rice Pilaf
$51.00 per person

Roasted Pork Tenderloin
Vegetable Filled Zucchini and Potatoes Gratin
$49.00 per person

Savory Filled Pork Chop with
Potato Cake and Glazed Carrots
$49.50 per person

Common Plea Catering ~ *Desserts*

Fall and Winter Desserts

Chocolate Mousse, Whipped Cream and Strawberries with Melba Sauce

Pumpkin Cheesecake with Carmel Sauce and Nut Brittle Garnish

Chocolate Bread Pudding with Bourbon Sauce

Warm Apple Strudel with Caramel Sauce and Whipped Cream

Trio of Shots~ Chocolate, Lemon Meringue and Caramel Banana

Traditional Tira Mi Su

Chocolate and Peanut Butter Pie with Chocolate Ganache

Spring and Summer

Sabayon with Seasonal Berries

Sweet Biscuit Strawberry Shortcake

Lemon Mousse with Blueberries

Raspberry Tira Mi Su

Ice Cream Filled Profiteroles with Chocolate Ganache

Italian Panna Cotta with a Cherry Compote

Chocolate Mousse with White Chocolate Shavings and Raspberry Coulis

Common Plea Catering *~ Stations*

Please choose a minimum of three (3) stations, for sufficient dinner service.
Most stations will require at least one (1) Culinarian

Lo Mein Noodles

Stir Fried Oriental Vegetables, Snow Peas, Red Peppers, Bok Choy, Broccoli, Cauliflowers, Carrots and Water Chestnuts, tossed with Lo Mein Noodles in Take-Out Boxes
$9.50 per person
Thai Chicken with Basil Sauce- *$10.95 per person*
Beef… *$11.50 per person* (Orange Glazed, Teriyaki, Sweet Chili or Spicy)

Carving

Your choice of protein, chef carved, and served with Roasted Potatoes, Vegetable Slaw, Rolls, Butter and Appropriate Sauces

Ham *$8.50 per person*
Turkey *$9.50 per person*
Roasted Pork Loin *$9.75 per person*
Flank Steak *$9.95 per person*
Filet $*30.00 per person*
Rack of Lamb *Market Price*

For 2 or 3 selections when selecting Filet, add $7.50 per item

Pasta

Please select 2 Sauces:
Bolognese ~ Primavera ~ Chicken and Broccoli ~ Vodka ~ Wild Mushroom~ Tomato Basil
A variety of rolls, grated cheeses and Caesar Salad will complete this station
$13.00 per person

Meatballs… add *$3.00 per person*
Sausage… add *$4.00 per person*

Polish

Potato and Cheese Pierogi
Chef Carved Kielbasa
Haluski
Pickled Beet Salad
$12.50 per person

Mexican

Vegetable, Chicken or Beef Fajitas, offered with assorted toppings:
Tomato ~ Guacamole ~ Cheddar Cheese ~ Sour Cream ~ Olives ~ Salsa
Mexican Rice, Black Bean and Corn Salsa
Tortilla Chips
Chicken*… $9.50 per person*
Beef… $*10.50 per person*

Common Plea Catering ~ *Stations*

Please choose a minimum of three (3) stations, for sufficient dinner service.
Most stations will require at least one (1) Culinarian

Middle Eastern

Hummus & Baba Ghanouj with Fried Pita Bread
Vegetarian Grape Leaves
Traditional Greek Salad
$12.50 per person

Options:
Kebobs over Rice
Beef: *$11.50 per person*
Chicken: *$10.95 per person*

Antipasto Station

Pepperonata Salad
Chick Pea and Tuna Salad
Marinated Mushrooms
White Bean and Arugula Tapanade
Sliced Tomatoes and Onions with Fresh Basil
Sautéed Zucchini
Assorted Italian Meats on Seasonal Focaccia
Grilled Panzanella Alla Tuscana
Rustic Breads, Rolls and Bread Sticks
$13.00 per person

Additional Options:
Assorted Marinated and Grilled Vegetables *4.00 per person*
Long Stemmed Artichokes *$5.00 per person*
Fried Meatballs $*3.00 per person*

A Taste of India

Tomato, Cucumber and Chickpea Salad with a Minted Cumin Dressing
Spiced Onion Bhajee with Spiced Yogurt Dressing
Vegetarian Samosa with Chili Sauce
Chicken and Vegetable Skewers Tandoori

-OR-

Chicken Jalfrezi with Chickpeas and Tomatoes
Steamed Basmati Rice
Papadum with Raita
Grilled Naan
$14.95 per person
***** *This station can be customized mild to very spicy, depending on your preference.*

Common Plea Catering ~ *Stations*

Please choose a minimum of three (3) stations, for sufficient dinner service.
Most stations will require at least one (1) Culinarian

Southern Comfort Station
Southern Fried Chicken, Grits, Collard Greens, White Gravy, Buttermilk Biscuits & Cornbread
$12.95 per person

Soup and Sandwiches
Shooter of Roasted Tomato Soup
Grilled Paninis (Select Two)
- Classic Grilled Cheese with Bacon, Sharp Cheddar Cheese and Tomatoes
- Cuban with Baked Ham and Roast Pork with Manchego Cheese and Pickles
- Italian with Salami, Mortadella, Provolone Cheese and Roasted Peppers
- Gourmet Cheese, Mozzarella, Gorgonzola and Asiago with Tomatoes and Arugula
- Vegetarian with Grilled Vegetables, Sprouts and Feta Cheese

$12.00 per person

Twisted Mac N' Cheese
Gemelli Pasta with Smoked Gouda and Parmesan Cheese Sauce tossed with Peas, Pancetta and Caramelized Onions
$9.95 per person
- Add Blackened Chicken *$12.00 per person*
- Add Cajun Shrimp *$ 15.00 per person*
- Add Lobster $*19.00 per person*

All American
Hamburgers, Hot Dogs, Baked Beans, Cole Slaw and Potato Salad
Condiments (lettuce, tomatoes, onions, pickles, mustard, mayonnaise and ketchup)
$12.95 per person
- Add Fried Chicken and Corn Bread…add *$6.00 per person*

Sliders
All Beef Sliders on Silver Dollar Rolls with House made Chipotle Ketchup,
Spicy Mustard, Cheese, Mushrooms, Tomato Relish, Caramelized Onions and Gaufrettes
$13.95 per person
- Turkey Sliders *$13.95 per person*
- Crab Cake Sliders *$16.95 per person*

Common Plea Catering *~ Lifestyle Menus*

GF-Gluten Free / V- Vegan / VG- Vegetarian

Starters

Black Bean and Mango Soup *(GF), (V), (VG)*
Black Bean Cakes, Roasted Pineapple, Cilantro Crème Fraiche *(VG) (Vegan option available)*
Wild Mushroom Risotto Cakes *(VG)*
Tomato Dill Bisque *(GF), (VG)*
Lentil Soup *(GF), (V), (VG)*
Curried Sweet Potato Bisque *(GF), (VG), (Vegan option available)*
Belgian Endive and Frisee Salad, Dill Vinaigrette *(GF), (VG), (Vegan option available)*
Grilled Vegetable Salad, Sun Dried Tomato Vinaigrette *(GF), (V), (Vegan option available)*
Trio of Hummus- Edamame, Black Eyed Pea with Lemon, Roasted Red Pepper, offered with Vegetables or Pita Chips *(GF), (V), (VG)*

Entrees

Almond Flour Crab Cakes, Whole Grain Mustard Mashed Potatoes, Seasonal Vegetables *(GF) $50.00 per person*

Parmesan Chicken with Smoky Tomato Broth, Roasted Herb Potatoes, Brussels Sprouts *(GF) $45.00 per person*

Mustard Rubbed Pork Tenderloin, Bourbon Sauce Sweet Potato and Apple Gratin, Lemon Broccoli *(GF) $48.00 per person*

Grilled Tofu, Buttermilk Mashed Potatoes, Braised Greens, Sweet Onion Jam *(GF), (VG) $26.00 per person*

Cumin Tempeh Steak, Port Wine Peppercorn Syrup, Sweet Potato Gratin, Grilled Asparagus *(GF), (VG) $28.00 per person*

Black Bean Cakes with Grilled Tomato, Roasted Vegetables, Jicama Slaw, Cilantro Pesto *(GF), (V), (VG) $26.00 per person*

Herbed Tofu and Grilled Vegetable Filled Zucchini and Japanese Eggplant, Served over Sun Dried Tomato Quinoa *(GF), (V), (VG) $26.00 per person*

Grilled Tofu, Pea Puree, Roasted Herb Potatoes and Dried Fruit Chutney *(GF), (V), (VG) $26.00 per person*

Portobello Mushroom and Grilled Vegetable Tower, Whole Grain Mustard Sauce, offered over Wild Rice *(GF), (V), (VG)$25.00 per person*

Desserts

Panna Cotta *(GF)*
Gianduja Mousse- Chocolate and Hazelnut *(GF), (VG)*
Poached Pears *(GF), (V), (VG)*
House Made Apple Crisp *(V), (VG)*
Red Velvet Roulade *(GF), (VG)*

Common Plea Catering ~ *Desserts, etc…*

International Cookie Station
An assortment of cookies (Assume 3 Cookies per person)
Freshly Brewed Coffee and Hot Tea
$7.95 per person

Espresso Bar
Espresso and Cappuccino
$400.00 ~ up to 250 guests

Assorted Pastries
Four varieties *$12.95 per person*
Six varieties $*15.00 per person*
Served with Freshly Brewed Coffee and Hot Tea

Red Velvet Cupcakes
Coconut Tarts
Strawberry Shortcakes
Chocolate Ganache Bundt Cake
Apricot Bars
Miniature Apple Strudel
Honey Balls
Tiramisu in Cordial Glasses
Crème Brulee in Porcelain Spoons
Chocolate Mousse Cups
Mini Blueberry Cheesecake
Mini Pecan Pies
Carrot Cake Bundt Cake
Whoopee Pies
Oreo Baby Cakes
Miniature Homemade "Pop Tarts"
Assorted Fresh Fruits with Sabayon
Chocolate Dipped Biscotti
Lemon Meringue Tartlets
Baklava

Sundae Bar
Ice Cream with a selection of topping to include:
M&M's, Jimmies, Cherries, Nuts, Crushed Oreo Cookies, Whipped Cream, Chocolate & Caramel Sauces
$10.00 per person

Cheesecake Martini Station
New York Style Cheesecake offered with Lemon Curd, Chocolate Chips, Fruit Sauces, Chocolate Sauce, Caramels, Pecans and Seasonal Surprises
$10.50 per person

Common Plea Catering ~ *Beverage Service*

(Please choose either a two hour or four hour package)

Standard Level	Premium Level	Super Premium Level
LIQUOR	**LIQUOR**	**LIQUOR**
Sobeiski Vodka	Absolut Vodka	Grey Goose
Popov Vodka	Stolichnaya Vodka	Belvedere
Gordon's Gin	Beefeater Gin	Bombay Sapphire
Windsor Canadian	Canadian Club	Crown Royal
Castillo Silver Rum	Bacardi	Appleton Estate Rim
Cruzan Spiced Rum	Captain Morgan	Captain Morgan
Jack Daniels	Old Grand Dad	Gentleman Jack
Grant's Scotch	Jack Daniels	Knob Creek
Juarez Silver Tequila	Cutty Sark Scotch	Chivas Regal Scotch
	Sauza Gold Tequila	Jose Cuervo

Wine ~ LaTerre	Wine ~ Barefoot	Wine ~ Berringer Founder's Estate
Chardonnay	Chardonnay	Chardonnay
Pinot Grigio	Pinot Grigio	Pinot Grigio
White Zinfandel	White Zinfandel	White Zinfandel
Merlot	Merlot	Merlot
Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon

BEER SELECTIONS ~ Please Choose Three

Coors Light, Yuengling	Miller Lite, Penn Pilsner	Amstel Light, Heineken
2 Hour Package	**2 Hour Package**	**2 Hour Package**
$20.00 per person	$25.00 per person	$30.00 per person
4 Hour Package	**4 Hour Package**	**4 Hour Package**
$35.00 per person	$45.00 per person	$55.00 per person
Additional Hour	**Additional Hour**	**Additional Hour**
$5.00 per person, per hour	$6.00 per person, per hour	$7.00 per person, per hour

CASH BAR PRICING

STANDARD	PREMIUM
Wine……$10.00	Wine……$11.00
Liquor……..$10.00	Liquor……..$11.00
Beer……..$6.00	Beer……..$7.00
Soda……..$4.00	Soda……..$4.00
Mineral Water……...$4.00	Mineral Water……...$4.00
Drink Tickets ~ $8.00/ticket	Drink Tickets ~ $9.00/ticket

**All pricing is subject to the 7% Allegheny County Drink Tax*

Common Plea Catering ~ *Additional Pricing*

Staff Charges

While each event is individual in nature, the following information reflects minimal pricing for staffing on most events.

Events will require any or all of the following:

- Event Planner/Supervisor
- Servers
- Bartenders/Cashiers
- Culinarians (required for most action stations)
- Kitchen Staff
- Utility Staff

Event charge is $125.00 per staff person (Supervisor $295.00), for a 4 hour event, 2 hours of set-up and 2 hours of strike.
Holidays and New Year's Eve – Additional staff charges will apply

Administrative Fee (Service Charge)

Common Plea's Administrative Fee for events is assessed for the following reasons:

1. The staff charges go directly to the servers, bartenders and culinarians. Their cost is dedicated to your event for the entire day. The actual cost exceeds the basic charge for the staff person. Additionally, we incur the significant expense of insurances and taxes on their compensation.

2. Movement of foods, props, equipment. Distribution staff, trucks and drivers, not included in food and beverage costs.

3. Striking events and removing all items from events back to commissary, and overtime with kitchen, utility personnel and drivers.

4. Additional overhead at commissary to produce and ship food to remote locations. Loading, unloading racks, transport equipment, props etc.

5. Cleaning, maintaining and replacing off site equipment not necessary in the ordinary course of running a hotel, restaurant or on site venue.

6. The mere fact that everyone and everything is moved to an additional location is much more labor intensive and costly for any off premises venue.

We understand the expense is considerable, but the margins on food, beverage and commissions require us to apply the service charge on our events.

Common Plea Catering ~ *Additional Pricing*

Standard Rentals

$7.00 per person, inclusive of: existing tables and chairs, china, silver and glassware

Additional Rentals *(if needed)*

Tables, Chairs, Cooking Equipment, Tenting, China, Silver, Glassware, Props, Uniforms, Furniture, etc.

Sales Tax

All food charges are subject to 7% Pennsylvania State Sales Tax

Allegheny County Drink Tax

All alcoholic beverages are subject to the 7% Allegheny County Drink Tax

Linens

Most events will require linens. The average cost per person starts at $5.00 for full length cloths and napkins, which come in a wide variety of solid colors

Theme cloths and fabrics are also available at an additional cost.

Flowers, Props, Entertainment, Etc…

Are all available in a wide range of prices, please allow us to assist you in selecting the appropriate vendors for your special event.

****All prices are subject to change****