Full-Service Catering Menu
Welcome!

We are thrilled to be catering your event and cannot wait to get started with the planning process. As a new client of ours, you can expect to have a hands-on experience from start to finish.

What is included in your planning process:

- An Event Planner from now until your event who will help to plan your menu, coordinate with the culinary team, manage the staff on the day-of, as well as work with other vendors to create an extraordinary event.

- As a leader in our industry, you can depend on our Events Team for the most up to date knowledge of both menu and events industry trends.

- Access to our Beverage Director to select the ideal bar for your guests.

- An initial planning meeting at Common Plea (this can be done over the phone if you reside elsewhere or are not able to travel).

- A final meeting with your Event Planner to confirm all menu selections and details.

- As a full-service caterer, we will also help you create a timeline, choose and order linens, select vendors, and create a floor plan.

- Additional meetings and venue walk-throughs as needed.

Every member of the Common Plea Catering Team works hard to ensure that all events exceed our client’s expectations. We use only the highest quality ingredients, and partner with local purveyors to provide fresh, sustainable, and organic ingredients whenever possible. Both our culinary and front of house staff take advantage of continuing education opportunities, and stay up to date with ServSafe, TIPS, and RAMP certifications.

We thank you for the opportunity to serve you.

Please make sure to review this packet in its entirety, as additional costs and information are listed throughout.
Lunch Menu

All Buffets are based on a minimum of 30 guests

Pasta Buffet
$32.95 per guest

Gemelli and Penne Pasta, with your choice of 2 sauces:
Bolognese • Wild Mushroom • Primavera • Vodka • Tomato Basil • Pesto Cream
Chicken & Broccoli • Bruschetta Cream • Cuigini

Accompanied by:
Traditional Caesar Salad and Roasted Vegetable Panzanella
Assorted Rolls and Garlic Knots
Chocolate Dipped Biscotti, Freshly Brewed Coffee and Hot Tea

Lunch Buffet
Two Entrees: $32.95 per guest
Three Entrees: $38.95 per guest

Entrée Choices:
Lasagna Rollatinis with Alfredo or Tomato Basil Sauce
Beef and Wild Mushroom Meatloaf with Rich Demi Glaze
Penne Mediterranean with Artichokes, Grape Tomatoes, Feta, Kalamata Olives and Olive Oil
Chicken Romano with Lemon Caper Sauce
Spiced Salmon with Roasted Corn Salsa
Chicken Milanese with Moutarde Sauce
Pancetta and Spinach Pork Loin with Marsala Wine Sauce

All buffets are accompanied by:
Tossed Garden Salad
Tri-color Tortellini Salad
Roasted Red Potatoes and Seasonal Vegetable Medley
Freshly Baked Rolls and Butter
Chef’s Selection of Mini Cookies and Fresh Fruit
Freshly Brewed Coffee and Hot Tea

Soup & Sandwich Bar
$32.95 per guest

Please select two (2) soups:
Tuscan White Bean • Red Pepper Bisque • Traditional Wedding • Roasted Tomato
Potato Leek • Old Fashioned Chicken Noodle • Minestrone

Please select two (2) Grilled Paninis:
Classic Grilled Cheese with Bacon, Sharp Cheddar, and Tomatoes
Cuban with Baked Ham, Pulled Pork, Swiss, Mustard, Mayonnaise, and Pickles
Italian with Salami, Capicola, Mortadella, Provolone, Roasted Red Peppers, and Olive Tapenade
Southwest Turkey with Black Bean and Corn Salsa, Cilantro Pesto, and Pepper Jack Cheese
Ranch Chicken with Bacon, Cheddar, and Tomatoes
Gourmet Grilled Cheese with Mozzarella, Gorgonzola, Asiago, and Tomato Jam
Vegetarian with Grilled Vegetables, Sprouts, Hummus, and Feta Cheese

Accompanied by:
Assortment of Miniature Cookies
Freshly Brewed Coffee and Hot Tea
### Passed Hors D’oeuvres

All items are priced per piece

#### Hot Items

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Applewood Bacon wrapped Sweet Potato with Black Pepper Maple</td>
<td>$3.25</td>
</tr>
<tr>
<td>Parmesan Melts</td>
<td>$3.25</td>
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<tr>
<td>Cozy Shrimp with Sweet Chili Sauce</td>
<td>$3.95</td>
</tr>
<tr>
<td>Bacon Jalapeno Bites with Zesty Cream Cheese</td>
<td>$3.25</td>
</tr>
<tr>
<td>Petite Kale, Yukon, and Quinoa Cake with Red Pepper Coulis</td>
<td>$3.25</td>
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<tr>
<td>Petite Jumbo Lump Crab Cake Spicy Remoulade, Lemon Aioli, or Tartar Sauce</td>
<td>$3.95</td>
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<tr>
<td>Petite Stuffed Fingerling Potato Cheddar, Applewood Bacon and Chives</td>
<td>$3.25</td>
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<tr>
<td>Pot Stickers with Japanese dipping sauce Chicken Teriyaki, Pork &amp; Kim Chi, or Edamame</td>
<td>$3.25</td>
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<tr>
<td>Rosemary Shrimp Skewer with Lemon Aioli</td>
<td>$3.95</td>
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<tr>
<td>Chicken Parmesan Bites with Tomato Basil Sauce</td>
<td>$3.25</td>
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<tr>
<td>Ginger Beef Skewer with Peanut Sauce</td>
<td>$3.25</td>
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<tr>
<td>Grilled Mushroom Tea Sandwich</td>
<td>$3.25</td>
</tr>
<tr>
<td>Margherita Pizzettas Garlic Oil, Fresh Mozzarella, Grape Tomatoes, and Basil</td>
<td>$3.25</td>
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<tr>
<td>Mini Kielbasa and Pierogi Bite with Onion Sour Cream</td>
<td>$3.25</td>
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<tr>
<td>Asparagus Croquettes with Lemon Aioli</td>
<td>$3.25</td>
</tr>
<tr>
<td>Petite Asiago and Basil Risotto Cake with Roasted Red Pepper Coulis</td>
<td>$3.25</td>
</tr>
<tr>
<td>Petite Coconut Chicken with Mango Dipping Sauce</td>
<td>$3.25</td>
</tr>
<tr>
<td>Artichoke and Crab Tarts with Parmesan Cheese</td>
<td>$3.25</td>
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<tr>
<td>BBQ Pork on Petite Corn Cake with Green Onion</td>
<td>$3.25</td>
</tr>
<tr>
<td>Petite Bhaji Cake with Red Pepper Coulis</td>
<td>$3.25</td>
</tr>
<tr>
<td>Grilled Baby Lamb Chops with Rosemary Remoulade</td>
<td>$3.95</td>
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</tbody>
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#### Room Temperature Items

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Vegetable Mousse Coronet with Micro Greens</td>
<td>$3.25</td>
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<tr>
<td>Bloody Mary Shrimp Cocktail with Celery-Olive Garnish</td>
<td>$3.95</td>
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<tr>
<td>Caprese Pipette with Grape Tomato, Fresh Mozzarella and Basil-Balsamic</td>
<td>$3.25</td>
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<tr>
<td>Herbed filet on Rye Crouton with Tomato and Béarnaise Aioli</td>
<td>$3.25</td>
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<tr>
<td>Petite Chicken Baja Taco with Spanish Salsa and Baja Sauce</td>
<td>$3.25</td>
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<tr>
<td>Lump Crab and Roasted Corn Salad in an Edible Spoon</td>
<td>$3.95</td>
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<tr>
<td>Smoked Salmon and Asparagus Canapé on Rosemary Focaccia</td>
<td>$3.25</td>
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<tr>
<td>Petite Vegetable Sushi with Soy Pipette</td>
<td>$3.25</td>
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<tr>
<td>Blackberry and Brie Canapé with Fresh Dill Sauce</td>
<td>$3.25</td>
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<tr>
<td>Thai Chicken on Crispy Wonton with Fresh Cilantro</td>
<td>$3.25</td>
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<tr>
<td>Thai Beef in a Cucumber Cup with Sweet Chili Sauce and Pickled Red Pepper</td>
<td>$3.25</td>
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<tr>
<td>Medjool Dates filled with Danish Blue Cheese and Toasted Almond</td>
<td>$3.25</td>
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<tr>
<td>Buffalo Chicken Canape with Red Hot Gelee</td>
<td>$3.25</td>
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<tr>
<td>Seared Tuna on Wonton Crisp with Mango Aioli</td>
<td>$3.95</td>
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<tr>
<td>Avocado Crostini with Olive Oil, Sea Salt and Red Pepper Flakes</td>
<td>$3.25</td>
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<tr>
<td>Sun-dried Tomato and Parmesan Crostini</td>
<td>$3.25</td>
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</tbody>
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Stationary Hors D’oeuvres

These items cannot be considered for use as dinner service

Antipasto
Aged Provolone, Asiago, and Fontina Cheese
Marinated Olives, Grilled Artichokes, Sliced Tomatoes with Marinated Red Onions, Peperonata Salad,
White Bean and Arugula Tapenade, Sautéed Italian Squash
House-made Grissini, Crostini, and Fresh Baguettes
$15.95 per guest

Tuscan Charcuterie
Thinly Sliced Prosciutto, Sopressata, Mortadella, Salami, and Capicola
Crumbled Asiago and Provolone Cheeses
Marinated Pearl Mozzarella, Fresh Vegetable Giardiniera, and Whole Grain Mustard
Fresh Rustic Italian Baguettes, House-made Grissini, and Crostini
$18.95 per guest

Mediterranean
Grilled Roma Tomatoes with Herb Oil, Roasted Spiced Cauliflower, Balsamic Onions
Trio of Hummus: Traditional, Roasted Red Pepper, and Olive
Eggplant and Caper Tapenade, Lemon-Feta Crumbles, Sundried Tomato Orzo Salad, and Marinated Olives
Parmesan Flatbread and Toasted Pita Bread
$15.95 per guest

Vegetable Charcuterie
Fresh Assortment of Roasted Baby Carrots, Cucumber Wedges, Roasted Grape Tomatoes, Celery Slaw,
Spiced Cauliflower, Grilled Balsamic Onions, Grilled Marinated Mushrooms
White Bean Dip with Crostini and House-made Grissini
$12.95 per guest

Signature Cheeses
Aged provolone, Sage Derby, Asiago, and Huntsman Cheddar
Parmesan Flatbread, Crostini, Assorted Grapes, Berries, Dijon Mustard and Fig Jam
$14.95 per guest

Warm Dip Trio
Clams Casino, Buffalo Chicken and Pesto Parmesan served with Crostini and Pita chips
$10.95 per guest

Cocktail Sandwiches
Roasted Filet with Shaved Parmesan, Arugula, and Garlic Aioli on Rye
Sweet Potato Biscuit with Virginia Style Ham and Cranberry Mayonnaise
Corned Beef and Swiss Slider with Thousand Island Dressing on Rye
Traditional Chicken Salad with Lettuce and Tomato on Brioche
Roasted Turkey with Brie and Cranberry Chutney on Whole Grain Ciabatta
Corn Cake Slider with Spicy Remoulade on Brioche
$4.50 per sandwich (One dozen minimum of each variety)
Cocktail-Style Events

These items are for events that are no longer than 2 hours in duration. All items are served simultaneously, and cannot be used for dinner service or events with full guest seating.

Event 1
$34.95 per guest

Choice of 3 Passed Hors D’oeuvres
- Petite Jumbo Lump Crab Cake
- Petite Kale, Yukon, and Quinoa Cake
- Thai Beef in a Cucumber Cup
- Cozy Shrimp with Sweet Chili Sauce
- Chicken Parmesan Bites with Tomato Basil Sauce

Cheese Board
Assortment of Domestic and Imported Cheeses
With Assorted Grapes, Crackers,
New York Flatbread, and Dijon Mustard

Farmers Vegetable Basket Display
Fresh Assortment of Seasonal Vegetables, Pickled
Vegetables, and Dips

Event 2
$42.95 per guest

Choice of 3 Passed Hors D’oeuvres
- Petite Jumbo Lump Crab Cake
- Petite Kale, Yukon, and Quinoa Cake
- Thai Beef in a Cucumber Cup
- Cozy Shrimp with Sweet Chili Sauce
- Chicken Parmesan Bites with Tomato Basil Sauce

Italian Board
Fresh Assortment of Italian Cheeses,
Marinated Olives, Peppers, Roasted Vegetables,
Mini Italian Focaccia Sandwiches

Petite Veal Meatballs
with Tomato Basil Sauce

Event 3
$50.95 per guest

Choice of 3 Passed Hors D’oeuvres
- Petite Jumbo Lump Crab Cake
- Petite Kale, Yukon, and Quinoa Cake
- Thai Beef in a Cucumber Cup
- Cozy Shrimp with Sweet Chili Sauce
- Chicken Parmesan Bites with Tomato Basil Sauce

Your Choice of 2 Action Stations:
Cocktail Carving Display
Choice of One Selection, and Assorted Rolls
- Chef Carved Crusted Corned Beef
  with Spicy Brown Mustard
- Chef Carved Citrus and Sage Roasted Turkey Breast
  Cranberry Mayonnaise

Taco Supreme
Choice of Spiced Beef or Shredded Chicken
Crunchy and Soft Corn Tortillas, Shredded Lettuce,
Cheese, Tomatoes, Salsa, and Sour Cream

Taste of India Bowls
Chicken Jalfrezi with Chick Peas and Tomatoes
With Basmati Rice and Grilled Mini Naan

Poke Bowls
Choice of Salmon or Tuna
Sticky Rice, Cucumber, Sesame Seeds,
Green Onions and Soy Pipette

Spanish Paella Station
Grilled Sausage, Shrimp, Peas, and Saffron Rice

Twisted Mac and Cheese
Sweet Peas, Pancetta, and Red Peppers
Add Grilled Chicken $3.95 or Shrimp $4.95
Signature Buffet

All buffets include freshly baked rolls and butter

**Two Entree Buffet**: $57.50 per guest  
**Three Entree Buffet**: $62.50 per guest

Please select two salads:

- Tossed Garden Salad
  - Crisp Lettuce Blend, Carrot Ribbons, Cucumbers, Grape Tomatoes, Spanish Olives and House Dressing
- Traditional Caesar Salad
  - with Shaved Parmesan and Croutons
- Baby Spinach Salad with Mandarin Oranges
  - Sugared Almonds and Malt Vinegar Dressing
- Mediterranean Orzo Salad
  - Sun-Dried Tomatoes & Artichokes
- Tossed Greek Salad
  - Kalamata Olives, Cucumbers, Pepperoncini, Tomatoes, and Crumbled Feta, and Red Wine Vinaigrette
- Chopped Vegetable Salad
  - Zucchini, Squash, Red Pepper, Cucumber, Corn, Carrots, Celery, and Herb Vinaigrette

Entrée Choices:

- Lasagna Rollatinis *with your choice of Alfredo or Tomato Basil Sauce*
- Beef and Wild Mushroom Meatloaf *with Rich Demi-Glace*
- Slow Roasted Bistro Tenders *with Red Wine Demi-Glace*
- Pancetta and Spinach Pork Loin *with Marsala Wine Sauce*
- Bruschetta Chicken Stack *Crispy Chicken Medallion, Tomato, Mozzarella, and Pesto Wine Sauce*
- Chicken Scaloppini *with a Light White Wine Sauce*
- Grilled Salmon *with Lemon Chive Beurre Blanc*
- Citrus and Sage Turkey Breast *with Rich Turkey Jus*

Please select three accompaniments:

- Broccoli Florets with Garlic and Olive Oil
- Grilled Asparagus with Roasted Red Peppers
- Grilled Vegetables
- Seasonal Vegetable Medley
- Penne Mediterranean with Artichokes, Grape Tomatoes, Feta, Kalamata Olives and Olive Oil
- Wild Rice with Dried Cranberries and Rosemary
- Roasted Fingerlings with Rosemary and Sea Salt
- Spiced Parmesan Red Skins
- Cheddar Scalloped Potatoes
- Roasted Sweet Potatoes with Butter and Cinnamon
- Olive Oil Smashed Potatoes
- Gemelli Pasta with Pesto Cream Sauce
Dinner Stations 1

Stations are based on food service for 1 ½ hours, and require culinarians. Please make one selection from each category (Rotisserie, Sauté, Garde Manger)

$54.95 per guest

Rotisserie 1
Select one item and one accompaniment
Add an Additional Item for $8.95 per Person

- Chef Carved Citrus & Sage Roasted Turkey Breast
  - With Rich Turkey Jus
- Chef Carved Herb Roasted Angus Bistro Tender of Beef
  - With Red Wine Demi Glace
- Chef Carved Honey Glazed Bone-in Ham
  - With Orange Mustard Sauce
- Chef Carved Smoked Kielbasa
  - With Whole Mustard and Sauerkraut
- Chef Carved Wild Mushroom Meatloaf
  - With Rich Brown Gravy
- Chef Presented Capricciosa Chicken
  - All-Natural Classic Breaded Chicken Cutlet topped with Arugula, Grape Tomato, Red Onion, and Lemon Olive Oil

Accompaniments
- Roasted Yukons with Rosemary and Sea Salt • Haricot Vert
- Roasted Red Skin Tipped Potatoes • Matchstick Vegetables
- Heirloom Roasted Carrots • Roasted Sweet Potatoes with Butter and Cinnamon
- Seasonal Vegetable Medley • Olive Oil Smashed Potatoes

Sauté 1
Select one

- Northern Italian Pasta
  - Chef Tossed Penne Pasta with your choice of two sauces: Vodka • Tomato Basil • Pesto Cream • Cugini
  - Vegetable Primavera with Garlic Olive Oil
- Pierogi Bar
  - Handmade Potato Cheese Pierogi sautéed tableside
  - Offered with toppings of: Sour Cream, Green Onions, Sautéed Onions, Bacon Crumbles, Cheddar Cheese, and Sauerkraut

Chef’s Lo Mein Noodles
- Wok Seared Vegetables, Water Chestnuts, Baby Corn and Soy Stir Fry Sauce
  - served in Chinese take-out boxes with fortune cookies
  - Add the following for an additional $8.95 per item:
    - Hoisin Grilled Flank Steak, General Tso’s Chicken or Grilled Tofu

Garde Manger 1
Your choice of 3 Items served with Assorted Rolls, Display Breads and Butter

- Field Green Salad • Toasted Orzo and Herb Salad • Traditional Caesar Salad
- Tomato and Cucumber Salad • Italian Tomato Salad
- Bountiful Bean Salad • Roasted Panzanella Salad
- Grilled Vegetable Cous Cous • Chopped Vegetable Salad • Roasted Root Vegetable Salad
Dinner Stations 2

Stations are based on food service for 1 ½ hours, and require at least one culinarian. Please make one selection from each category (Rotisserie, Sauté, Garde Manger)

$62.95 per guest

Served First Course
Common Plea Catering’s Signature Antipasto Starter

Rotisserie 2
Select one item and two accompaniments
Add an Additional Item for $8.95 per guest

Chef Carved Center Cut Marbled Pork Loin
With Light Pork Demi
Chef Carved Crusted Corned Beef
With Spicy Brown Mustard
Chef Carved Grilled Side of Salmon
On Fresh Cedar with Choice of Fresh Herb Gremolata, Bruschetta, or Soy Glaze
Chef Carved Lemon Herb Pierre Chicken
With a Rich Chicken Jus
Slow Roasted Angus Tenderloin of Beef
with Demi-Glace
Chef Carved Italian Sausage Ring
With Sautéed Peppers
Chef Carved BBQ Brisket
With Carolina BBQ Sauce

Accompaniments
Roasted Fingerlings with Rosemary and Sea Salt • Matchstick Vegetables • Thyme & Asiago Au Gratin
Grilled Asparagus with Roasted Red Peppers • Roasted Red Skin Tipped Potatoes • Haricot Vert
Roasted Sweet Potatoes with Butter and Cinnamon • Heirloom Roasted Carrots • Olive Oil Smashed Potatoes
Seasonal Vegetable Medley • Potato Latkes • Broccolini with Garlic and Olive Oil

Sauté 2
Select one

Southern Italian Pasta
Chef Tossed Orecchiette Pasta with Your Choice of two sauces:
Lemon Garlic Shrimp Primavera • Alfredo • Baby Red Clam Mediterranean • Wild Mushroom with Gorgonzola Cream Bolognese
Imported Risotto
please choose one:
Vegan Wild Mushroom
Grilled Lemon Chicken and Roasted Red Pepper
Sweet Pea and Pancetta
Enhance your Sauté Station with a Parmigiano Reggiano Cheese Wheel
$4.95 additional per guest

Crispy Chicken or Grilled Tiger Shrimp Fried Rice
Julienne Carrots, Green Onions, Peas, and Egg

Garde Manger 2
Select 3 Items served with Assorted Rolls, Display Breads and Butter

Long Leaf Caesar Salad • Baby Spinach Salad with Sugared Almonds, Blueberries, and Citrus Dressing
Greek Salad • Strawberry Field Salad • Grape Tomato and Mozzarella Caprese • Roasted Beet and Goat Cheese
Fruited Cous Cous • Baby Wedge Salad with Creamy Blue Cheese, Bacon, and Tomatoes • Grilled Vegetables
Kale and Quinoa Salad

commonplea-catering.com
Anything but common.

All pricing and menu items are subject to change
CPC - 12/17
Dinner Stations 3

Stations are based on food service for 1 ½ hours, and require culinarians.
Please make one selection from each category (Rotisserie, Sauté, Garde Manger)

$70.95 per guest

Served First Course
Common Plea Catering’s Signature Antipasto Starter

Rotisserie 3
Select one item and two accompaniments
Add an Additional Item for $8.95 per guest

Apple and Walnut Stuffed Pork Tenderloin
With a Marsala Wine Sauce

Herb Crusted Strip Loin
With a Demi-Glace

Mustard Crusted Lamb Rack
With a Light Herbed Jus

Old Bay Shrimp Brochettes

Slow Roasted Angus Tenderloin of Beef
with Demi-Glace

Chef’s Deviled Style Crab and Corn Hash

Maryland Style Crab Cakes
on Bed of Sautéed Spinach and Light Mustard Sauce

Seared Scallop Brochettes

Accompaniments
Roasted Fingerlings with Rosemary and Sea Salt • Matchstick Vegetables • Thyme & Asiago Au Gratin
Grilled Asparagus with Roasted Red Peppers • Roasted Red Skin Tipped Potatoes • Haricot Vert
Roasted Sweet Potatoes with Butter and Cinnamon • Heirloom Roasted Carrots • Olive Oil Smashed Potatoes
Seasonal Vegetable Medley • Potato Latkes • Broccolini with Garlic and Olive Oil

Sauté 3
Choice of one selection

Sautéed Ravioli
Please Choose 1
Wild Mushroom Ravioli with Brown Butter Sage Sauce
Butternut Squash Ravioli with Caramelized Apple Burre Blanc
Three Cheese with Tomato Basil Sauce

Sautéed Gnocchi
Please Choose 1
Sicilian Style with Caper, Golden Raisins and Olive Oil
Fresh Tomato Basil with Fresh Parmesan
Gorgonzola and Walnut

Ramen Noodles
Fresh Selection of Water Chestnuts, Sautéed Mushrooms, Snow Peas, Cucumbers, Carrots,
Green Onions, Sriracha Sauce, Limes, Cilantro, Hard Boiled Eggs
Your choice of Thai Grilled Shrimp, Teriyaki Chicken or Seared Tofu
Rich Ramen Broth

Garde Manger 3
Choice of 3 Items served with Assorted Rolls, Display Breads and Butter

Caprese Mini Stacks • Baby Iceberg Cobb • Endive Salad with Creamy Blue and Toasted Walnuts
Apple and Brie Salad with Honey Sage Dressing • Edamame Salad • Watermelon and Feta Salad (Seasonal)
Roasted Tri Colored Baby Carrot Salad • Bibb Lettuce Salad with Dried Tart Cherries, Crumbled Gorgonzola and
Toasted Pecans • Roasted Vegetable Quinoa • Three Grain Citrus

commonplea-catering.com
Anything but common.

All pricing and menu items are subject to change
CPC - 12/17
**Plated Dinners**

*All dinners include a first course, dessert, and freshly baked rolls and butter*

### First Course Selections

Select one

- **Grilled Vegetable Plate**
  Squash, Carrots, Peppers, Asparagus, Portobello Mushrooms, and Red Onions with Goat Cheese Fritter and Pesto Oil

- **Artisan Greens with Candied Pecans, Tart Dried Cherries, and Creamy Gorgonzola**
  White Balsamic Dressing

- **Long Leaf Caesar Salad**
  Grilled Lemon, Shaved Parmesan, Toasted Croutons, and Roasted Tomato Caesar Dressing

- **Mediterranean Chopped Salad**
  Sweet Peppers, Artichokes, Olives and Cucumbers with Red Pepper Humus and a Ciabatta Crisp

- **Trio Plate**
  Roasted Beet Salad with Goat Cheese, Grilled Vegetable Cous Cous, and Lemon Asparagus

- **Mixed Greens with Julienne Squash, Grape Tomatoes, and Crispy Baguette**
  with Choice of House Dressing

### Dessert Selections

Select one

- **Dessert Trio**
  Lemon Meringue Tartelette, Chocolate Lolli, Mini Cupcake

- **Deconstructed Cheesecake**
  Crisp Tart, Berry Compote and Vanilla Cheesecake

- **Fresh Berry Tart**
  Vanilla Pastry Cream and Berry Coulis

- **Key Lime Tart**
  Chantilly Cream and Candied Lime

- **Chocolate Cheesecake Bombe**
  Chocolate Shavings and Raspberry Coulis

- **Sabayon**
  Fresh Berries
Plated Dinners

Please select one item. Offering guests choices will incur an additional charge of $25.00 per guest.

Grilled Western Angus Tenderloin of Beef ................................................................. 6oz. $59.95 per guest | 8oz. $64.95 per guest
Red Wine Demi-Glace

Maryland Style Crab Cakes .......................................................................................................................... $54.95 per guest
with a Light Mustard Sauce

All-Natural Chicken Capricossa ........................................................................................................... $45.95 per guest
Arugula, Grape Tomatoes, Red Onion, Lemon Juice, and Olive Oil

Classic Roasted Pierre Chicken ........................................................................................................... $51.95 per guest
with Lemon and Herbs

Faroe Island Grilled Salmon .................................................................................................................. $53.95 per guest
with Red Pepper Coulis and Fresh Dill

Barolo Wine Braised Short Rib ........................................................................................................... $53.95 per guest
with Fresh Thyme

Seared Black Sea Bass ........................................................................................................................... $59.95 per guest
with Caper Berry Sauce

Mustard Crusted Lamb Chops .............................................................................................................. Market Price
Light Rosemary Jus

Grilled 13oz. Frenched Veal Chop ......................................................................................................... Market Price
Moutarde Sauce

Please select two accompaniments
Broccolini with Garlic and Olive Oil • Grilled Asparagus with Roasted Red Peppers • Matchstick Vegetable Bundles
Haricot Verts and Carrot Bundles • Corn Custard • Roasted Fingerling with Rosemary and Sea Salt
Roasted Red Skins with Truffle Oil and Parmesan • Thyme and Asiago Planks
Traditional Mashed with Fresh Chives • Parmesan Risotto • Potato Strudel • Olive Oil Smashed Potatoes

Specialty Entrees
These items are designed for our guests with dietary restrictions
(Veg: Vegetarian/ V: Vegan/ GF: Gluten Free)

Grilled Portobello Stack (Veg/V/GF)
Sautéed Greens, Grilled Squash, Asparagus, Roma Tomatoes, Red Pepper Coulis
$43.95 per guest

Vegetable Tart (Veg)
Filled with Roasted Vegetables and Goat Cheese on a bed of Spaghetti Vegetables and Herbed Cous Cous
$43.95 per guest

Kale, Yukon & Quinoa Cakes (Veg/V/GF)
Matchstick Vegetables, Grilled Roma Tomatoes with Red Pepper Coulis
$43.95 per guest

Hearts of Palm Cakes on Bed of Wild Rice Pilaf (Veg/V/GF)
Grilled Hearts of Palm, Matchstick Carrots and Yellow Pepper Coulis
$43.95 per guest

Sage & Squash “Meatloaf” (Veg/V)
On Bed of White Mashed Potatoes, Rustic Tomato Sauce, and Grilled Squash Wedge
$43.95 per guest
Custom Dual Entree

Custom designed by our culinary team to showcase the finest arrangement of ingredients and flavors.

Chesapeake Chicken
with Old Bay Shrimp Brochette and Lemon Butter Sauce
On a bed of Sautéed Spinach and Sweet Corn Risotto
$58.95 per guest

Seared Filet Wellington Style
with Seared Truffled Scallops
Chive Mashed Potatoes, Grilled Asparagus, Wild Mushroom Demi-Glace, and Puff Pastry Lattice
$62.95 per guest

Grilled 6 oz Western Angus Tenderloin of Beef
and Maryland Crab Cake
Roasted Yukon Fingerlings, Haricot Vert Bundles, and Demi-Glace
$62.95 per guest

Faroe Island Grilled Salmon
and Grilled 6oz. Western Angus Tenderloin of Beef
Mashed Potatoes, Heirloom Carrots, and Caper Butter Sauce
$62.95 per guest

Pan Seared Classic Jumbo Lump Crab Cake
and Roasted Pierre Chicken
Parmesan Risotto, Sautéed Spinach, and Remoulade Sauce
$58.95 per guest

Pan Seared Halibut and Roasted Chicken
Roasted Asparagus, Mashed Potatoes, and Lemon Butter Sauce
$62.95 per guest

Common Plea Catering makes every effort to accommodate dietary requests. Please note that while we will take every precaution necessary to ensure the safety of our guests, all food is prepared in a commissary where dairy, nuts, soy, wheat, and egg products are used. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.
# Sweets & Treats

## Dessert Stations

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gourmet Cookies &amp; Bars</strong></td>
<td>Assortment of House-made Cookies</td>
<td>$8.95 per guest</td>
</tr>
<tr>
<td><strong>Cookie Jar Bar</strong></td>
<td>Jars of freshly baked homestyle Cookies</td>
<td>$5.95 per guest</td>
</tr>
<tr>
<td><strong>Cupcake Bar</strong></td>
<td>An assortment of miniature and full-sized Cupcakes</td>
<td>$9.95 per guest</td>
</tr>
<tr>
<td><strong>S’mores Station</strong></td>
<td>Torched tableside</td>
<td>$10.95 per guest</td>
</tr>
<tr>
<td><strong>Shortcake Bar</strong></td>
<td>Freshly Baked Sweet Biscuits with assorted Fresh seasonal Fruits and Whipped Cream</td>
<td>$10.95 per guest</td>
</tr>
<tr>
<td><strong>Flaming Donuts</strong></td>
<td>Flambeed Glazed Donuts offered with Ice Cream Chocolate-Hazelnut Rum Sauce and Caramel-Baileys Sauce</td>
<td>$9.95 per guest (requires culinarian)</td>
</tr>
<tr>
<td><strong>Lolli Waffles</strong></td>
<td>Freshly made Waffles on a stick Offered with a variety of Toppings and Sauces</td>
<td>$10.95 per guest (requires culinarian)</td>
</tr>
</tbody>
</table>

## Coffee Station

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee and Hot Tea</td>
<td>Rock Candy Sticks</td>
</tr>
<tr>
<td></td>
<td>Chocolate Shavings</td>
</tr>
<tr>
<td></td>
<td>Assorted Flavored Syrups</td>
</tr>
<tr>
<td></td>
<td>Honey Sticks</td>
</tr>
<tr>
<td></td>
<td>$5.95 per guest</td>
</tr>
</tbody>
</table>
Beverage Service

We offer a full selection of beverage options to fit any occasion. Beverage packages are for 2, 3, or 4 hours in duration. For 4-hour wedding packages, all beverage service will end 30 minutes prior to the event ending. Per our policy, we do not serve shots at the bar. Any changes to a bar package are subject to additional fees. Wines are subject to change due to product availability. Pricing listed does not include the Allegheny County 7% Drink Tax.

Standard Level Bar
2 hours- $23.00 per guest | 3 hours- $34.00 per guest | 4 hours- $44.00 per guest
Liquors: Svedka Vodka, Beefeater Gin, Seagram’s 7 Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, J&B Scotch, Castillo Silver Rum, Captain Morgan Spiced Rum, Juarez Silver Tequila
Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir
Choice of three beers: Penn Pilsner, Yuengling, Stella Artois, Sam Adams Seasonal, Miller Lite

Premium Level Bar
2 hours- $28.00 per guest | 3 hours- $40.00 per guest | 4 hours- $52.00 per guest
Liquors: Tito’s Handmade Vodka, Stolichnaya Vodka, Tanqueray Gin, V.O. Canadian Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar’s White Label Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Blue Silver Tequila
Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir
Choice of three beers: Penn Pilsner, Yuengling, Stella Artois, Sam Adams Seasonal, Miller Lite

Super Premium Level Bar
2 hours- $33.00 per guest | 3 hours- $47.00 per guest | 4 hours- $60.00 per guest
Liquors: Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniels Whiskey, Bulleit Bourbon, Johnny Walker Black Label Scotch, Appleton Estate Rum, Captain Morgan Spiced Rum, Sauza Hornitos Plata Tequila
Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir
Choice of three beers: Penn Pilsner, Yuengling, Stella Artois, Sam Adams Seasonal, Miller Lite

We do offer a beverage package for guests under 21 years of age.

Cash Bar Options:

<table>
<thead>
<tr>
<th>Standard</th>
<th>Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine .................................................. $10.75</td>
<td>Wine .................................................. $11.75</td>
</tr>
<tr>
<td>Cocktail ............................................. $10.75</td>
<td>Cocktail ............................................. $11.75</td>
</tr>
<tr>
<td>Beer .................................................. $6.75</td>
<td>Beer .................................................. $7.75</td>
</tr>
<tr>
<td>Soda &amp; Mineral Water ............................. $4.75</td>
<td>Soda &amp; Mineral Water ............................. $4.75</td>
</tr>
<tr>
<td>Drink Tickets ....................................... $9.50</td>
<td>Drink Tickets ....................................... $10.50</td>
</tr>
</tbody>
</table>

Client is only charged for tickets redeemed; drink tickets are subject to Allegheny County’s 7% Drink Tax

We are happy to enhance any bar package to reflect your tastes. Our in-house Beverage Director and Sommelier is available to discuss a variety of options to customize your event; specialty cocktails, dinner wines, Champagne toasts, etc.
**Pricing**

Pricing quoted for events prior to 12 months of the scheduled event date is not guaranteed and is subject to increase in costs of food, beverage, staffing, rentals, taxes, and any additional fees. Any event where 50% of the total balance is paid at time of contract signing will be guaranteed pricing.

**Staff Charges**

While each event is individual in nature, the following information reflects minimal pricing for staffing on most events. Your event planner will determine the appropriate amount of staff based on the style and menu of the event. Events will require any or all of the following:

- Event Supervisor
- Servers
- Bartenders
- Cashiers
- Culinarians (Required for buffets and action stations)
- Kitchen
- Utility

Event Charge is $150 per staff person, with the exception of the Supervisor which is $295 each, for up to an 8-hour shift. A shift consists of 2 hours of setup, duration of event, and at least 1 hour of breakdown. If the event goes over the 8-hour shift, an overtime fee of $27.50 per remaining staff per hour will apply.

***Holidays and New Year’s Eve have increased staffing charges.***

***Gratuity is not included in these charges, and is left to the discretion of the client.***

**Administrative Fee**

Common Plea’s 15% Administrative Fee of food and beverage for events is assessed for the following reasons:

- 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 compensations.
- Movement of foods, props, and equipment. Distribution of staff, trucks, and drivers are not included in food and beverage costs.
- Striking events and removing all items from events back to commissary and overtime with kitchen, utility personnel and drivers.
- Additional overhead at commissary to produce and ship food to remote locations. Loading and unloading racks, equipment, props, and so forth.
- Cleaning, maintaining, and replacing off-site equipment is not necessary in the ordinary course of running a hotel, restaurant, or onsite venues.
- The mere fact that everyone and everything is moved to an additional location is much more labor intensive and costly for any off-premise 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.

*Continued on next page*
Standard Rentals and Setup & Breakdown Fees
$10.00 per person for existing tables, chairs, china, silver and glassware at the Heinz History Center. Other venues require separate rental, set up, and breakdown charges. Please inquire with your Common Plea Catering Event Planner to review.

Wedding Cakes & Cookies
$3.50 per person charge for the slicing and serving of your wedding cake, and plating and displaying of wedding cookies

Additional Rentals (We will be happy to arrange for any additional event needs)
Tables, chairs, cooking equipment, tenting, china, silver, glassware, props, uniforms, furniture and so forth.

Pennsylvania State Sales Tax & Allegheny County Drink Tax
All food charges are subject to the 7% Pennsylvania State Sales Tax and all alcoholic beverages are subject to the 7% Allegheny County Drink Tax.

Payment Terms/Schedule
Upon development of proposal, a signed contract and a deposit of $2,500.00 will be due from the client, along with a credit card to hold on file. 50% of the remaining balance is due 30 days prior to the event date and the final balance payment is due 10 business days prior to the event.

Final Guest Count and Menu Selection
Your final guest count is due 10 business days prior to the event. Any increase after that date will incur additional charges. If there is a decrease in guest count after that date, then the client will pay the confirmed amount at the 10-day mark.

Your final menu selections are to be confirmed 10 business days prior to the event. Any changes to the menu after, within 7 business days of the event, are subject to approval by Common Plea Catering and will incur an increase of 25% of the total balance.

Outside Food and Beverage
Food and Beverage not provided by Common Plea Catering (in a licensed venue) is not permitted at any event, with the exception of cookies and desserts previously arranged and pre-approved by your Common Plea Catering Event Planner and Venue Coordinator.