Waterfall Catering

We Deliver Delicious!

SOCIAL CATERING MENU

2025

1000 GSK Drive, Coraopolis, PA 15108 tel: 412-867-9196 www.thewaterfallcateringpgh.com

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Welcome to Waterfall Catering!

Our mission is "ALWAYS FRESH". From day one, we made a decision to use only the best ingredients to prepare our homemade items. It's a key factor in our daily goal to provide your office with an exceptional catering experience. Whether it's our super popular potato chips, soups, salads or specialty made sauces-You will TASTE the difference fresh makes. Our goal is always to create events that exceed your expectations. We are thrilled to celebrate our 16th year!

When you call Waterfall Catering, know that your satisfaction is our top priority. Expect on-time delivery from our professional delivery drivers. If you have special requests, we work very hard to accommodate them. We welcome Gluten Free, Vegetarian, Vegan and other food allergy requests. Please enjoy browsing our most popular menu items, but as we always have, we are more than happy to create something special just for you.

Thank you for your interest and for supporting an independent, locally owned Pittsburgh businesses. We look forward to working with you to create a delicious ALWAYS FRESH event you will proud of.

Cheers! Dan and Renee Vichie

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Our menus are designed to be as flexible as your unique event needs. We offer several catering service options:

KITCHEN PICK UP

Schedule a pickup at our kitchen during normal business hours, typically Monday to Saturday 8am to Noon. Simply preschedule your pickup time, pull up to the door & our staff will assist you with loading. Orders are packaged in disposable aluminum pans, plastic bowls & platters and can be easily transferred to your own platters.

BASIC DELIVERY & FOOD SETUP

We bring the delicious to you! Basic delivery includes our professional staff arriving at your home or party venue within a 30-minute window. This includes our staff assisting with the set up of your disposable platters, bowls and partyware. Lightweight wire chafing racks & sterno fuel are included with our social catering menus. Delivery fees start at \$50 and are determined by time and location of delivery. Gratuity is not added but appreciated by the staff.

ORDERING

Call (412) 867-9196 or email waterfallcatering@verizon.net. Call us as soon as you have your event date - even without your exact food order, we can reserve the date/time slot for you. WE do close out orders due to maximum kitchen capacity especially during the summer & holiday party season.

A date-hold deposit is due when securing your date. Final orders need to be confirmed 10 days prior to your delivery. We use an online system for credit card payments and correspondence. Changes to orders are automatically updated

and you are always copied. Deposits are non-refundable, but can be applied to a future date if 30 days notice is provided.

FULL SERVICE STAFFED EVENTS

Leave the hard work to us so you can enjoy your party! Professional service staff and trained chefs take care of every detail for you. From setting up food displays, to serving tray passed hors d'oeuvres and providing staff assisted food buffets.

This set up requires a 15% service charge, plus staff hours & gratuity will be charged based on your specific event details. Most events require a minimum of one hour for set up and a one hour for clean up in addition to your actual event time.

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Breakfast & Brunch - Good Morning!

BREAKFAST MENU - MIN 40 GUESTS Social Weekend Events

SIMPLE BREAKFAST \$16 per guest

Includes Choice of Egg Bake or Quiche Selection *Fruit Bowl **Choice of:* Yogurt with Granola & Berries OR Breakfast pastries

FULL HOT BREAKFAST BUFFET \$18.00 per guest Includes Egg Selection * Breakfast Potatoes *Fruit Bowl *Choice of Bacon OR Sausage ADD 2nd Breakfast Meat for \$2 per guest ADD French Toast Bake for \$2 per guest ADD Mini Yogurt cups \$24 dozen

EGG SELECTIONS:

CHOOSE from Plain Scrambled Eggs, Egg Bakes or Quiche. **EGG BAKES** are similar to scoopable omelets with scrambled eggs, melted cheese your choice of fillings.

QUICHES are a baked egg, cheese and heavy cream mixture with your choice of fillings. A light & delightful option! (Egg Bakes & Quiche are Gluten FREE except Quiche sauce)

PLAIN SCRAMBLED EGGS

CHEESE LOVERS: Eggs & Cheese VEGGIE: Sweet Peppers, Zucchini, Tomato, Eggs & Cheese MEAT: Ham, Bacon, Sausage, Eggs & Cheese LOADED: Veggie, Meat, Cheese LORRAINE: Bacon, Onion and Swiss LIGHT: Tomato, Spinach, Onion and Feta Cheese BROCCOLI CHEESE: Fresh Broccoli and Cheese Blend WESTERN: Ham, Peppers, Onions, Cheese Blend

LIGHT SHOWER MENU \$20 per guest

Our most popular brunch/lunch option. Includes: *Your choice of 2 Flavors Crustless Quiche

- *Assorted Miniature Croissant, Petite Rolls or Colorful Wrap Sandwiches
- *Two Salad Selections
- *Homemade Potato Chips



FULL BRUNCH BUFFET \$25.00 per guest

Beautiful full spread includes

- *Chicken Entrée
- *Egg Selection
- *Breakfast or Lunch Potato Selection
- *Bacon & Sausage
- *Fruit Bowl
- *Choice of Additional side: Hot Vegetable, Pasta or Salad

ADDITIONS:

Decaf or Regular Coffee, Hot Tea \$2.50 each Bottled Water or Canned Soda \$2 each Individual Orange or Apple Juice \$2.95 each Add Pastries: \$4 per guest Donuts or Bagels: \$30 dozen ADD additional salads \$2 per guest French Toast Bake for \$2 per guest Donut & Berry Skewers \$30 dozen Miniature Yogurt Display Cups \$24 dozen Yogurt Bar with granola & Berries \$4 per guest Flavored Chobani Greek Yogurt \$24 dozen Dairy Free Individual Yogurt \$3 each



Light Lunch Menus

*AVAILABLE for delivery before 2 pm, (min of 40 guests for weekend delivery)

MEDITERRANEAN BAR LUNCH \$20/\$22/\$24 per guest Build your own healthy RICE BOWL or GREEK SALAD! Choose (1), (2) or (3) entrees: Grilled Steak, Grilled Chicken or Roasted Veggie. Toppings on the side include: Feta & Shredded Cheeses, Diced Tomato, Cucumbers, Roasted Vegetables, Kalamata Olives, Hummus, Creamy Cucumber Sauce. Served with Seasoned Rice, Garden Salad & Naan Bread Optional ADD ON: Appetizer Tray with Grape Leaves & Mediterranean Dips +\$5 per guest Optional Dessert: Baklava Tray +\$2 per guest

LIGHT SHOWER MENU \$20 per guest Our most popular brunch/lunch option. Includes: *Your choice of 2 Flavors Crustless Quiche *Assorted Miniature Croissant Sandwiches *Fruit Salad AND choice of Garden or Pasta Salad *Homemade Potato Chips

OH THE BEAUTIFUL TRAYS \$ 25.00 per guest An amazing grazing display! Includes our most popular: Cheese/Pepperoni Display Tray Chilled Roasted Vegetable Platter with Naan Bread Fruit & Berry Display Platter with Dip Homemade Potato & Tortilla Chip Tasting with Dip Miniature Croissant & Colorful Wrap Sandwiches Miniature Bites Dessert Display with chocolate strawberries, mini cheesecakes, small bite desserts





PREMIUM DELI SANDWICH LUNCH

\$18 per guest

Includes our most popular deli sandwiches, served family style! Turkey, Ham, Roast Beef, Grilled Chicken, Italian & Chicken Salad on a variety of fresh breads, wraps or mini sandwiches. Mayo & mustard on the side. Includes Homemade Potato Chips and choice of freshly made side salad. *Veggie/Vegan/Gluten Free (\$2 upcharge) sandwiches included upon request.

HOT WRAP SANDWICH LUNCH \$18.00 per guest Grilled Wraps: Choose 2 flavors per order; Grilled Philly Steak or Philly Chicken, Italian, Buffalo Chicken, Mediterranean Chicken. Include Vegan/Veggie at no charge. Includes Homemade Potato Chips and choice of freshly made side salad.



SUBSTITUTE ANY OF THE FOLLOWING FOR NO ADDITIONAL CHARGE: House Italian Pasta Salad, Traditional Garden Salad, Fruit Salad, Coleslaw or Creamy Macaroni Salad (Add a second salad for \$4 per guest)

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Create your own....PREMIUM HOT MENUS

Included with entree selection are: 2 hot sides, 2-3 chilled salads, rolls, butter. Complimentary wire chafing rack package, foam plates, silverware packets, serving tongs/spoons upon request. *Premium plastic disposable package is available for an upcharge.

> PREMIUM MEALS: Pricing is per guest (1) Entree Selection with (2) hot side - \$20 lunch/ \$25 dinner (2) Entree Selection with (2) hot side - \$24 lunch/ \$29 dinner Includes salad, Rolls & Butter MIN OF 40 GUESTS REQUIRED

Entree Options:

- Chicken Marsala; Classic Wine and Mushroom Sauce
- Chicken Asiago with a Creamy White Asiago Cheese Sauce, fresh tomato garnish
- Stuffed Chicken with bread stuffing OR Saltimbocca stuffed with Prosciutto, fresh sage & cheese
- Chicken Piccata with Mushrooms, Capers, White Wine, Lemon Butter Sauce
- Summer Bruschetta Grilled and served with fresh tomatoes, basil, mozzarella cheese Gluten FREE
- Rotisserie Grilled Seared with our own spices and grilled: juicy & delicious Gluten FREE
- Chicken Romano, dipped in egg batter, sauteed with a Lemon Parmesan Sauce
- · Crispy Cutlets (Chicken or Pork) thinly pounded, dredged in our blend of breadcrumbs, fried crispy, lemon sauce
- Sliced Filet Mignon with Béarnaise (tarragon butter sauce) & Mushroom Demi Glaze (upcharge)
- Thinly Sliced Prime Rib with Au Jus Sauce and Horseradish Sauce Gluten FREE
- Winter Stuffed Beef Roast Beef with a bread stuffing & rich beef gravy
- · Beef Bourguignon, Stew like entree with tender beef tips with red wine, mushrooms, onions in rich gravy
- Baked Cod, English Style, dusted with Breadcrumbs, with a garlic butter sauce
- Baked Salmon with Lemon Butter or Asian Glazed (upcharge) Gluten FREE upon request
- Stuffed Mild Scrod with shrimp stuffing and a Lobster cream sauce (upcharge)

2 salads (40-74 guests) 3 salads (75+ guests)

Hot Side Options:

- Seasoned Rice
- Chef's Seasonal Roasted Vegetables
- Scalloped Potatoes (with or w/out Bacon
- Cheesy AuGratin Potatoes
- Roasted Red Potatoes
- Roasted Tiny Marble Potatoes
- Cheese Pierogi
- Green Beans with Carrots
- Roasted Vegetables with Green Beans
- Parmesan Risotto
- Roasted Potatoes/ Roasted Carrots
- Steamed Broccoli, Cauliflower, Carrots

Salad Options:

- Traditional Farmhouse Garden Salad
- Baby Spring Mix with Feta, Candied Nuts, Dried Berries
- Caesar Salad
- Fruit Salad
- Italian Pasta Salad (vegetarian)
- Tortellini Pasta Salad (vegetarian)
- Greek Pasta Salad with Feta, Kalamata Olives
- Creamy Macaroni Salad
- Bacon/Ranch Red Potato Salad or Traditional Potato Salad
- Broccoli, Cheddar, Bacon Salad
- Summer Caprese Salad with Spring Mix, Sliced Mozzerella, Basil, Tomatoes

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MOST POPULAR MENUS

Popular Menu Samples. Build your own menu options are available. 40 Guests Minimum Order. Refer to our party pan menu for lower guest counts.

COLD WEATHER MENU

\$24/\$29 Winter Stuffed Beef, thinly sliced and rolled around our bread stuffing, with a rich gravy. Served with Asiago Chicken, Smashed Red Potatoes, Seasonal Roasted Vegetables, Fall Harvest Salad with Feta, Diced Apples, Dried Cranberries, Roasted Nuts, with Fresh Bread

SIMPLE & DELICOUS MENU

Crispy Lemon Parmesan Chicken, Pasta Vodka or Pasta Alfredo, Chef's Roasted Vegetables with Green Bean Garnish. Traditional Farmhouse Garden Salad, Fresh Bread

CASUAL PICNIC MENU

Choose (2) Entrees: BBQ or Grilled Chicken, BBQ Pork Sliders, Sliced Beef Sliders, Kielbasa, Italian Sausage or Burgers. Choose (2) Hot Sides: Cheesy Potato, Scalloped Potato, Mac/Cheese, Pierogies, Pasta Marinara, Green Beans. Includes Salad option: Garden, Pasta, Coleslaw, Macaroni Salad.

TASTE OF FALL MENU

Chicken Romano, Thinly Sliced Prime Rib with Au Jus Sauce, Horseradish Sauce on the side, Creamy Scalloped Potatoes with Bacon, Roasted Miniature Potatoes & Roasted Carrot Blend, Caesar Salad with Rolls, Butter.

SPRING/SUMMER MENU

Chicken Caprese, Grilled & Topped with fresh tomato, basil, mozzarella cheese, Sliced Flank Steak OR Baked Cod over Seasoned Rice, Roasted Red Potatoes and Roasted Summer Vegetables, Classic Farmhouse Garden Salad, Fruit Salad, Fresh Bread

ADD ON A VEGETARIAN OPTION:

Roasted Vegetable Primavera(vegan), Alfredo or Vodka Pasta Vegetable Stir-fry with Plant Based Chicken over Rice(vegan) Vegetable or Mushroom Risotto

This pricing includes wire chafing racks, sterno fuel, serving tongs/spoons. Standard foam partyware is available complimentary upon request. Premium plastic disposable partyware, staffing, appetizers can be added for an additional fee or visit our celebrations menu for more all-inclusive party packages. Delivery Fees and Sales Taxes are additional.

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\$20/\$25

\$18/\$18

\$25/\$29

\$25/\$29

Lunch/Dinner

Casual Picnic Menu.

Our popular picnic menus include entrees, sides, salads, rolls, butter and all the buffet table party supplies. (Foam Disposable dinner & salad plates, silverware packets, napkins, serving tongs/spoons and lightweight wire chafing racks with sterno fuel) MIN 40 guests.

TRADITIONAL PICNIC

- (2) Entree Selection \$18.00 per person
- (3) Entree Selection \$22.00 per person

Include 2 sides, 2 salads, Rolls & Butter

Traditional Entree Options:

- Boneless Chicken Breasts (BBQ, Grilled or Crispy)
- Italian Sausage
- BBQ Pulled Pork Sliders
- Sliced Beef Sliders (BBQ or Au Jus)
- Kielbasa
- Beef Burgers
- ADD Hot Dogs (+\$1.50 per guest)

BURGER & HOT DOG BAR

\$15.00 per quest Includes 1 hot side & 1 salad ALL Buns, Toppings & Condiments

Picnic Salad Options:

- Coleslaw
- Pasta Salad
- Macaroni Salad
- Garden Salad
- Broccoli, Cheddar, Bacon Salad
- Potato Salad
- Watermelon Slices



- Scalloped Potatoes
- Pieroaies
- Chef's Seasonal Vegetables
- Pasta Marinara or Vodka



ADDITIONS:

Add a second picnic salad or side, \$2 per guest Add cookie & brownie bite tray, \$1.50 per guest Turkey or Veggie Burgers, \$5 each (min 6) Canned Soda/Bottled Water, \$2.00 each Displayed Lemonade or Tea, \$15 per gallon + \$125 set up fee Watermelon Display \$150 Serving Staff Fee \$35 hr (\$150 min) Premium Disposable Package +\$2 per guest Appetizer platters are available

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- **Traditional Side Options:** Cheesy Potatoes
- Mac & Cheese

- Roasted Potato





Appetizers by the tray or pan*

*Served on disposable platters, no party supplies included. Food ONLY pricing

MEDIUM (20-25), LARGE (45-50)

Watermelon Display \$150 (Seasonal)

Filled with fruit salad, berry garnish, 20 skewers **Domestic Cheese & Pepperoni Tray** \$60/\$110 4 variety cubed cheese with peperoni & honey mustard **Fresh Vegetables** \$60/\$110 Colorful display with ranch dip **Cheese & Berry Tray** \$75/\$120 Colorful mixture of cubed cheese with fruit & berries **Fruit Salad Bowl** (cubed) \$60/\$100 **Fruit Display** \$75/\$125 Display tray with berry garnish

Tuscan Charcuterie Display \$125/\$200 Roasted Vegetables, Assorted Olives, Marinated Mushrooms & Artichokes, Chilled Tortellini Pasta Salad, Italian Meats & Cheeses, Mini Skewer Garnish Mediterranean Display \$125/\$200 Fresh Pita Bread, Feta Cheese, Roasted Vegetables, Flavored Hummus, Creamy Cucumber Dip, Olives, Tabbouleh, Grape Leaves, Baba Ghanoush Dip Jumbo Shrimp Cocktail \$65/\$125/\$200 36, 72 or 108 pc with Tangy Cocktail Sauce & Lemons Freshly Baked Pretzel Sticks \$30/\$50/\$90 15, 25 or 50 sticks with Mustard dips Homemade Potato or Tortilla Chips \$30 per pan Vegetable Chip Dip or Salsa \$5 Miniature Cocktail Meatballs \$55 half/ \$100 full (Swedish, BBQ or Oriental style) Hot Dips \$60 half/ \$120 full (Buffalo or spinach artichoke, includes chips) Boneless Chicken Bites \$60 half \$100 full Jumbo Chicken Tenders \$45 per 25 pc



Individual Portions

Shrimp Shooter (Cocktail or Crispy) \$36 dozen Fresh Fruit Cup with Berry Garnish \$3 each Fruit Skewers \$4 each Antipasto Salad Shooter \$3.50 each



SWEETS

Chocolate Dipped Tray \$60 med/ \$100 large Strawberries, Raspberries, Chocolate Chunk Brownie Bites Miniature Bites Tray \$70 med/ \$125 large Assorted Miniature Cheesecake Bites, Brownie Bites, Dipped strawberries, Stuffed Raspberries. Cookies & Brownie Bites \$30 med/ \$60 large Chocolate Dipped Strawberries \$18 dozen Gourmet Cupcakes \$40 per 2 dozen

Appetizer EVENTS Hot & Cold Table Display \$36.00 per guest Add \$10 per guest for events under 40 guests

**Up to 2 hour event, Non-staffed events will receive disposable platters & trays Hot Chafing Units will be provided, along with premium disposable plates, napkins, cutlery and serving utensils.

INCLUDES YOUR CHOICE OF 3 COLD SELECTIONS:

- Assorted Vegetable Tray with Dip
- Cheese & Pepperoni Tray with Crackers & Mustard
- Seasonal Fruit Tray & Berry Tray
- Homemade Chip Tasting (Tortilla, Potato, Sweet Potato)
- Bruschetta Crostini Assortment
- Shrimp Cocktail Display
- Miniature Croissant Sandwiches or Grilled Wraps
- Tuscan Display with Italian Meats & Cheeses, Olives, Cheese Tortellini Salad, Marinated Artichokes, Bread & Roasted Colorful Vegetables
- Mediterranean Display, Grape Leaves, Hummus, Roasted Colorful Vegetables, Olives, Feta Cheese, Tabbouleh, Baba Ghanoush Dip, Cucumber Dip, Bread
- Dessert Display with Mini Cookies, Brownie Bites, Dipped Strawberries & Chocolate Stuffed Raspberries



ADD PASSED APPETIZERS: \$36 per dozen

- Individual Crab Hoetzel Cups with lump crabmeat & shrimp \$36
- Mushrooms Stuffed with Crabmeat \$36
- Shrimp Wrapped in Bacon \$36
- Grilled Shrimp Skewers \$36
- Assorted Phyllo Cups \$24
- Sliced Filet Mignon with small rolls, horseradish \$market

Watermelon Fruit Skewer Display \$150

Coffee, Hot Tea \$2.50 each

Canned Soda, Flavored or Bottled Water \$2.00 each Ice Tea, Lemonade, Apple Cider (seasonal) \$15 per gallon

Serving Staff, \$35 hr (min \$150 fee, must include set up & break down time), plus 20% gratuity



AND YOUR CHOICE OF 3 HOT SELECTIONS:

Miniature Cocktail Meatballs (Swedish, BBQ, Asian)
Chicken Romano, Grilled Chicken or Teriyaki Skewers

Boneless Crispy Chicken Bites
Spanakopita (Spinach & Feta in Puff Pastry)

Mushrooms Stuffed with Sausage or Cheese Blend

Freshly Baked Pretzels with Mustard Dips
Vegetarian Spring Rolls with Dipping Sauce
Hot Dips (Buffalo Chicken & Spinach Artichoke)
Fried or Coconut Shrimp
Miniature Pieorgie



General Information & Policies

ADDITIONAL SERVICES

Unless indicated, most menu selections priced per guest include disposable plates, silverware, napkins and serving tongs. If you require a more upscale presentation, premium heavy duty disposable plates and "silver–like" cutlery can be added for an additional fee. We also offer linen, china and glassware rental services. For full–service events requiring on–site staff, please contact us for additional information.

* Waterfall Catering reserves the right to change menu pricing and/or menu items without notice.

PLACING AN ORDER

Call us at 412-867-9196 or send an email inquiry to: waterfallcatering@verizon.net

In order ensure date availability; please call us as soon as you have your event date. Even without your specific order details, we are able to reserve the date. Be advised we do close out orders due to maximum kitchen capacity.

A date-hold deposit is due when securing your date. Final orders need to be confirmed 10 days prior to your delivery. We use an online system for credit card payments and correspondence. Changes to orders are automatically updated and you are always copied. Deposits are non-refundable.

CANCELLATION POLICY

Cancellations for social events with less than 50 guests must be made 7 days prior to your event. ANY order with over 50 guests must be cancelled 30 days in advance. Please have a backup plan for inclement weather! Orders not meeting cancellation requirements are subject to full charges & no refund or credits will be issued. **ALL Deposits are non-refundable.**

PAYMENT TERMS

For your convenience, Waterfall accepts cash, all major credit cards and corporate checks. Corporate credit accounts are welcomed. Please contact our office to set up a billing account prior to placing your order. Deposit payment is due when placing your order. Food and beverages are taxed at a current rate of 7%. Non-profits must provide their sales tax exemption form in advance of placing an order.

STAFF

On-site staff for PICNICS requires a 10% service fee plus staff hours. Gratuity is not added to your order and at your discretion. When adding staff, please include a minimum of one hour for set up and one hour for clean-up in addition to your actual event serving time. Server fees start at \$35 per hour (\$150 MIN). If your event requires on-site chef service, additional staff fees will be required.

DELIVERY

We make every effort to provide delivery within 30-45 miles of our kitchen in Robinson Township. On occasion, we do offer delivery outside of our area based on availability. Basic delivery includes our professional staff arriving at your home or party location within a 30-minute window. Complimentary set up of any disposable platters, bowls and silverware is included with delivery. Picnic delivery fees start at \$50 and are determined by the order size, time and location of delivery. Gratuity is not added but appreciated by the staff. We ask that if you have rented any catering supplies, that they be returned to our kitchen within one week.

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