

Waterfall Catering

Delicious Celebrations **2024**



652 Ridge Road, Pittsburgh, PA 15205 tel: 412-867-9196

www.thewaterfallcafe.com

Waterfall Catering



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 you with an exceptional catering experience. Whether it's our specialty entrees, crispy salads or homemade 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 18th year in 2024!

When you call Waterfall Catering, know that your satisfaction is our top priority. Expect professionalism from our trained service staff. If you have special requests, we work very hard to accommodate them. We welcome Gluten Free, Vegetarian, Vegan and other food allergy requests. We are happy to share our most popular menu items, but 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.

Congratulations and Thank You for considering Waterfall for your special event!

Dan and Renee Vichie

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We Deliver Delicious!



Our Celebration Menu is designed for full-service events, where a more upscale, complete experience with staff is requested. Pricing is based on a minimum of 100 guests. Lower guest counts will incur an additional charge.

MENUS

Our menus are designed to be as flexible as your unique event needs. We have included several sample menus that have been very popular with our clients. We certainly can work with you create a custom menu or incorporate any special request that you may have. We can accommodate Gluten Free, Vegan/Vegetarian & other allergies.

MENU TASTING

After you decide on a tentative menu, we are happy to schedule a complimentary dinner tasting for up to 4 guests. This tasting will demonstrate our commitment to high quality food.

Our goal is to exceed your expectations. To hold a date, we require a deposit and signed contract within 30 days of your tasting.

BUILD YOUR EVENT

Menus included in this package have been priced to include the most commonly requested services to make the planning process more convenient for you.

Included in our Celebration Packages:

- Complimentary heavy duty disposable plates & silver-like plastic silverware
- Lightweight wire chafing warming racks, sterno fuel & all serving tongs/spoons
- Staffing for up to a six hour shift (see details)
- Choice of displayed station for your cocktail hour
- Complimentary food tasting, for up to 4 guests

FULL SERVICE STAFFED EVENTS

Leave the hard work to us so you can enjoy your party! Professional service staff and trained chefs are available to assist with your food service experience. Staff will set-up food displays, Serve tray passed hors d'oeuvres & assist with food buffets. Please note, our staff does not provide or serve any alcohol.

Pricing for serving staff is included for up to a six hour shift. (Most events require one hour set up, one hour for clean up plus 4 hours of event time) Additional charges will apply for events requiring more time or additional team members. See our general information and policy page for more information.

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SAMPLE MENUS

These dinner packages are very popular & shown as a sample based on 100 guests. Lower guest counts will incur an additional charge. We welcome the creation of special menus. Pricing includes STAFF.

MOST POPULAR COLD WEATHER MENU

\$45

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

CLASSIC & TRADITIONAL

\$35

Lemon Chicken, Thinly sliced Beef with Sauce Au Jus, Creamy Scalloped Potatoes, Green Beans with Slivered Carrots, Traditional Farmhouse Garden Salad, Fresh Bread

TASTE OF TUSCANY

\$45

Choose from one of our most favorite pasta dishes: Smoked Chicken Vodka Pasta, Shrimp & Spinach Vegetable Alfredo, Roasted Vegetable Alfredo or Primavera, Classic Meat Bolognese, Meat Lasagna or Eggplant Parmesan. Served with Chicken Marsala, Meatballs & Colorful Roasted Zucchini & Squash Blend, Classic Caesar Salad, Fresh Bread

3 SELECTION PREMIUM MENU

\$65

Sliced Filet Mignon with our Classic Sauces on the side (Mushroom Demi-Glaze & Butter Bearnaise) Stuffed Mild Whitefish with Shrimp Stuffing & Lobster Cream Sauce, Lemon Chicken, Seasonal Premium Vegetable Blend, Parmesan Risotto or Roasted Potatoes, Baby Mixed Greens Salad with dried berries, feta cheese, roasted nuts, Fresh Bread

TASTE OF SPRING/SUMMER MENU

\$45

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

ADD ON A VEGETARIAN OPTION:

- ✓ Roasted Vegetable Primavera, Alfredo or Vodka Pasta
- ✓ Vegetable Skewers over Rice ✓ Vegetable or Mushroom Risotto

Included in pricing are premium heavy duty disposable plates, silver-like plastic silverware, wire chafing racks with fuel, serving tongs/spoons, buffet serving staff (up to 4 hours of event time), Choice of Appetizer Display.

Additional appetizer selections, staff gratuity, service fee & sales tax are additional.

Use of China/Glassware rental will incur an additional staffing fee.



ADDITIONAL HOT ENTREE SELECTIONS

- ✓ **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** Mushrooms, Capers, White Wine, Lemon Butter Sauce
- ✓ **Summer Caprese** Grilled and served with fresh tomatoes, basil, mozzarella cheese
- ✓ **Rotisserie Grilled** Seared with our own spices and grilled: juicy & delicious
- ✓ **Lemon Chicken** Choose Picatta with Capers & Mushrooms
OR Romano, dipped in egg batter, sauteed with a Lemon Parmesan Sauce
- ✓ **Scallopini Style** (chicken or pork cutlets) thinly pounded, Scallopini Sauce, Sweet Roasted Peppers, Onions & Mushrooms, hint of lemon.
- ✓ **Sliced Filet Mignon** with Béarnaise (tarragon butter sauce) & Mushroom Demi Glaze
- ✓ **Thinly Sliced Steak** Prime Rib with Au Jus Sauce and Horseradish Sauce
- ✓ **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
- ✓ **Stuffed Mild Whitefish** with shrimp stuffing and a Lobster cream sauce

CHEF ASSISTED CARVING STATIONS ARE AVAILABLE

- ✓ Filet Mignon, Prime Rib, Roast Beef, Pork Loins
- ✓ Ham or Turkey Breasts

HOT SIDE SELECTIONS

- ✓ **Seasoned Rice**
- ✓ **Roasted Red Potatoes or Roasted Tiny Marble Potatoes**
- ✓ **Parmesan or Mushroom Risotto**
- ✓ **Traditional Whipped or Smashed Redskin Potatoes**
- ✓ **Chef's Seasonal Roasted Vegetables**
- ✓ **Cheesy AuGratin Potatoes or Creamy Scalloped Potatoes**
- ✓ **Green Beans with Carrots or Green Beans with Roasted Vegetables**
- ✓ **Broccoli, Cauliflower & Carrots**
- ✓ **Pasta with Sauce Choice:** Marinara, Vodka, Alfredo, Vegetable Primavera with Garlic, Olive Oil, or Bolognese (Meat)



Appetizer Displays - YES, Please!



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For your Cocktail Hour

We offer a large selection of displayed or passed appetizer selections that can be easily added to your special event. Celebration pricing includes your choice of one standard display:
Cheese/Pepperoni, Cheese/Vegetable or Cheese/Fruit & Berry

CHILLED APPETIZERS:

- Seasonal Fruit Tray OR Watermelon Skewer Displays
- Homemade Chip Tasting (Tortilla, Potato, Sweet Potato)
- Shrimp Cocktail or Individual Seafood Shooter Cups
- Miniature Caprese & Tuscan Skewer Assortment
- Bruschetta Tasting Assortment
- Charcuterie Display with Italian Meats & Cheeses, Olives, Roasted Colorful Vegetables, Rustic Breads
Cheese Tortellini, Marinated Mushrooms & Artichokes,
- Premium Mediterranean Display with Fresh Pita Bread, Roasted Vegetables, Flavored Hummus, Olives, Grape Leaves and Assorted Dips: Creamy Cucumber, Tabbouleh, Baba Ghanoush Dip



HOT APPETIZERS:

- Miniature Cocktail Meatballs (Swedish, BBQ, Oriental)
- Chicken Romano, Grilled Chicken or Teriyaki Skewers
- Mini Chicken Bites in Lemon Parmesan, Oriental Style or BBQ
 - Spanakopita (Spinach & Feta in Puff Pastry)
- Mushrooms Stuffed with Sausage, Vegetable Cheese Blend or Crabmeat
 - Pretzel Baskets with Cheese Sauce & Mustard Dips
- Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
 - Hot Dips (Buffalo Chicken & Spinach Artichoke)
- Parmesan Risotto Tasting Spoon with Beef or Chicken
 - Bacon wrapped Shrimp with Balsamic Glaze
 - Grilled Shrimp or Vegetable Skewers
 - Baked Phyllo cup Assortment
 - Crispy Fried or Coconut Shrimp Shooter



General Information & Policies

STAFFING

This menu includes serving staff for regular buffet style events. Normal shift for service is up to six hours (Most events require one hour set up, one hour for clean up plus 4 hours of event time) Additional charges will apply for events requiring more time or additional team members. PLEASE NOTE: Our staff does not provide or serve alcohol. On-site chef services are not included in celebration pricing. China/Glassware rental will incur an additional staffing fee. Staff gratuity of 18% will be added to your final bill.

CONTACTING WATERFALL

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. Be advised we do close out orders due to maximum kitchen capacity and will typically only schedule one wedding per day. We offer a complimentary tasting for up to 4 guests. Tasting is based upon pre-selected menu.

PAYMENT TERMS

For your convenience, Waterfall accepts all major credit cards. We use a secure online payment system that provides immediate payment receipts and tracks all correspondence. To secure a date, a \$500 non-refundable deposit and contract must be received in our office. Estimate will be sent out with date hold request and payment schedule. Final guest count with any final changes will be due two weeks prior to the event. Final invoice will be updated at that time. Last payment is due one week prior to event. Requests for additional guests after final bill has been paid will be charged on an additional invoice and will be due immediately upon receipt.

CELEBRATION PRICING

These packages are more inclusive than our normal catering pricing. Pricing is per guest and typically includes basic staffing for buffet style service, upscale disposable plates & silverware, wire chafing racks, sterno fuel, serving tongs/spoons and choice of (1) standard appetizer display for your cocktail hour. Options include: Cheese/Pepperoni, Cheese/Vegetable or Cheese/Fruit with Berry. Additional appetizers (displays & passed) may be added to any package for an additional fee.

These items are NOT included in pricing:

- 7% Sales Tax
- Staff Gratuity (18% of your food total)
- Service Fee (15%, for full service events)

ADDITIONAL RENTAL SERVICES

We can coordinate linen, china and glassware for you. Please ask us about referrals to local rental services. Please note: when adding china/glassware, additional staffing charges will apply.

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

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