

Located in Rear of Building 318 Forest Grove Road Coraopolis, PA 15108 412-331-9282 www.thepinerb.com





# **OLIVIA'S LUNCHEON MENU**

AVAILABLE UNTIL 2:00 P.M.

#### Olivia's Luncheon #1

Pasta and Marinara Sauce Sliced Roasted Turkey, Sliced Baked Ham, Salami and Capicola American, Swiss, Provolone and Hot Pepper Cheese Relish and Condiment Tray Assorted Mancini breads including wheat, marble rye and Italian Choice of Tossed Salad or Coleslaw Choice of Potato or Macaroni salad add \$1.50/person Add Fried Chicken for \$1.99/person 12.99/person

#### Olivia's Luncheon Buffet #2

Pasta and Marinara Sauce Fresh House Vegetable of the Day Baked or Fried Chicken Mashed Potatoes & Beef Gravy Carved Ham Carved Steamship of Beef Salads, Rolls and Butter served family style 15.99/person

#### Olivia's Luncheon Buffet #3

Pasta and Marinara Sauce Fresh House Vegetable of the Day Parsley Buttered Red Skin Potatoes Chicken Parmesan English Style Baked Cod Salads, Rolls and Butter served family style 16.99/person

All above selections include hot tea, iced tea and coffee service.



# **OLIVIA'S COLD HORS D'OUEVRES**

The following prices are per dozen.

Colossal Chilled Shrimp (U15) 45.00 Jumbo Chilled Shrimp (16/20) 33.00 Large Chilled Shrimp (21/25) 21.00 Smoked Salmon on Crustini 20.00 Bruschetta with Tomato and Basil 18.00 Prime Rib Sliders 30.00 Sage Shrimp Stuffed Pepperazzi 24.00 Pepper Crusted Filet on Crustini 30.00 Bleu Cheese and Apple Endive 25.00

The following prices are per person.

Assorted International & Domestic Cheese Platter 3.99/person Fresh Vegetables with Garden Herb Dip 2.99/person Combo Domestic Cheese and Vegetable Platter 3.50/person Hummus with Warmed Pita Bread 2.99/person Spinach and Artichoke Dip 2.99/person Imported Calamata Olive & Feta Pasta Salad 2.99/person

Fresh Seasonal Fruit Platter 3.50/person



# **OLIVIA'S HOT HORS D'OUEVRES**

The following prices are per dozen. Gouda & Chive Stuffed Pastry Pouches 25.00 Jamaican Jerk Tuna Bites 27.00 Mini Crab Cakes 36.00 Sausage Stuffed Banana Peppers 21.00 Crab Stuffed Mushroom Caps 27.00 Sausage Stuffed Mushroom Caps 21.00 Swedish Meatballs 20.00 Cajun Chicken Wrapped Bacon Bites 21.00 Spanikopita 24.00 Filet Kabobs 27.00 Mini Beef Wellington 36.00 Chicken Osso Bucco 30.00 Crab Stuffed Fire Roasted Red Bell Peppers 29.00 Buffalo Chicken Wings with Pittsburgh Pepper Company Sauce 15.00 Bacon Wrapped Scallops 27.00 Bacon Wrapped Water Chestnuts 18.00

#### Nacho Bar 4.99/person

Includes: fresh fried tortilla chips, your choice of chili, seasoned shredded chicken or seasoned ground beef, shredded lettuce, tomatoes, peppers, onions, black olives, smoky cheddar cheese sauce, salsa & sour cream

Large Sandwich Ring 70.00 (serves 20-24) Small Sandwich Ring 40.00 (serves 10-12)

#### Full Sheet White or Red Cheese Pizza (24 cuts) 28.99

extra toppings 2.49 each~ gourmet toppings 3.49 each Toppings for Pizza Pepperoni, extra cheese, colorful bell peppers, onions, olives, banana peppers, hot sausage, button mushrooms, tomatoes, cheddar cheese, turkey, anchovies Toppings for Gourmet Pizza

Shrimp, shredded steak, grilled chicken, Asiago cheese, gorgonzola, artichoke hearts, roasted red bell pepper, herbed goat cheese, marinated roasted heirloom tomatoes, fresh buffalo mozzarella



## **OLIVIA'S DINNER BUFFET MENU OPTIONS**

Served after 3:00p.m.

Package #1

Choice of two of the following - 19.99/Person Choice of three of the following - 22.99/Person Traditional Stuffed Chicken Breast Italian Style Pork Chops Carved Baked Ham Carved Steamship of Beef Carved Roasted Pork Loin Fried Chicken Baked Chicken English Style Broiled Cod Pan Fried Tilapia

### Package #2

Choice of two from Package #1 or Package #2 - 22.99/person Choice of three from Package #1 or Package #2 - 25.99/person Chicken Cordon Bleu Sole Romano Chicken Parmesan Scrod St. James Sundried Tomato, Spinach and Feta Stuffed Chicken Breast Roast Beef in Madeira Mushroom Sauce Grilled Salmon Chicken Marsala Stuffed Cabbage

### Package #3

Choice of two from Package #1, Package #2 or Package #3 - 29.99/person Choice of three from Package #1, Package #2 or Package #3 - 31.99/person

> Slow Roasted Prime Rib Au Jus Beef Tenderloin



## **OLIVIA'S SIDE DISH SELECTIONS**

For Each Package Selection, please choose (1) Potato and (1) Vegetable

### Potatoes

Au Gratin Potatoes Whipped Potatoes Wild Mushroom Rice Pilaf Baked Potatoes Twice Baked Potatoes Scalloped Potatoes Parsley Buttered Potatoes Red Bliss Potatoes with Basil Butter Pasta and Marinara

### **Fresh Vegetables**

Green Beans Almandine Honey Glazed Baby Carrots Seasonal Vegetable Medley Asparagus (\$1.00 per person additional) Steamed Broccoli Sweet Buttered Corn

### Each Package also includes the following:

Salad, Rolls and Butter served Family Style Pasta and Marinara Sauce Coffee, Hot Tea and Iced Tea

Olivia's will accommodate any special needs and requests.



## **OLIVIA'S SPECIALTY MENU**

### **Poached Salmon Display**

250.00 Whole Poached Salmon Chopped Egg Whites Chopped Egg Yolks Chopped Red Onion Chopped Black Olives Capers Dilled Cream Cheese Crackers and Bagels



### **Baked Brie**

80.00

Brie Wheel topped with toasted almonds, fresh raspberries and wrapped in puff pastry, baked to a golden brown served with toasted sliced baguette.

### **Meat Carving Stations**

Starting at 95.00 Chef Attended Steamship of Beef Roasted Turkey Fresh Baked Ham Pork Tenderloin Beef Tenderloin Prime Rib

### **Pasta Stations**

*Starting at 5.99/person* Chef Attended or Self Serve



Jim Beam

Southern Comfort

# **OLIVIA'S BEVERAGE, WINE AND LIQUOR SERVICE**

- 1. CASH BAR OPTION:
  - a. Guests Purchase their own beverages from wait staff or private bartender (fee for private bartender) in room plus \$75.00 bar set up fee.
- 2. RUN TAB PER DRINK:
  - a. You will be billed for beverage consumed by your guests, served by wait staff or your private bartender (fee for private bartender) plus a \$75.00 bar set up fee. Your choice of the following liquors.
- 3. SET UP BY BOTTLE:

House brands 80.00	Top ShelfPremium brands100.00125.00		House Wines 1.5 Liter Bottles
Vodka	Absolut	Chivas Regal	65.00
Gin	Absolut Flavored	Glenfiddich	Sutter Home White
Rum	Skinny Girl Vodka	Johnny Walker Red	Zinfandel
Bourbon	Stolichnaya	Ketel One	Sutter Home White
Whiskey	Stoli Flavored	Grey Goose	Merlot
Scotch	Dewars	Crown Royal	Sutter Home Pinot
Schnapps	J & B Scotch	Jameson Irish Whiskey	Grigio
Amaretto	Wild Turkey Honey	Maker's Mark	Riunite Lambruso
Tequila	Jack Daniels	Wild Turkey 101	Yellow Tail Chardonnay
Brandy	Jose Cuervo Gold	Bombay Sapphire	Yellow Tail Merlot
		Tanqueray	Yellow Tail Cabernet
Call brands	Cordials	Don Julio Silver	Yellow Tail Shiraz
90.00	110.00		
Skyy Vodka	Amaretto Di Saronna	Sparkling Wines	<b>Case of Domestic Beer</b>
Sweet Carolina Tea	Chambord	30.00	72.00
Pinnacle Flavor Vodka	Bailey's Irish Cream	Martini & Rossi Asti	Case of Imported Beer
Three Olives Flavored	Frangelico	Korbel Brut	96.00
Captain Morgan	Grand Marnier		Case of American Craft
Malibu Flavored Rum	Sambuca		Beer
Meyers Dark Rum	Kahlua		starting at 96.00
Bacardi Rum	B & B		
Seagram's VO	Goldschlagger		
Canadian Club	Rumplemintz		

Jagermeister

Midori

#### 4. OPEN BAR OPTION:

All open bar pricing is per person, per hour. All guests over 21 will be charged for the open bar. These prices do not include 7% Allegheny County Drink Tax or 20% Gratuity. (\$75.00 Bar Set Up Fee)

House Open Bar: Includes (2) wine options, (3) domestic bottles, (1) import bottle of beer

1 <sup>st</sup> hour	8.25
2 <sup>nd</sup> hour	3.00
3 <sup>rd</sup> hour	2.00
4 <sup>th</sup> hour	1.00

Call Brand Open Bar: Includes (3) wine options, (2) domestic bottles, (1) import bottle, (1) American Craft Beer

Top Shelf Open Bar: Includes (3) wine options, (2) domestic bottles, (1) import bottle, (2) American Craft Beers

1 <sup>st</sup> hour	12.75
2 <sup>nd</sup> hour	5.50
3 <sup>rd</sup> hour	2.75
4 <sup>th</sup> hour	1.75

Premium Open Bar: Includes (4) wine options, (2) domestic bottles, (2) Import bottle, (2) American Craft Beers

1 <sup>st</sup> hour	13.75	
2 <sup>nd</sup> hour	6.50	
3 <sup>rd</sup> hour	3.00	
4 <sup>th</sup> hour	2.00	

#### 5. BEER AND WINE OPEN BAR:

All open bar pricing is per person 21 years of age or older. All guests over 21 will be charged for the open bar. These prices do not include 7% Allegheny County Drink Tax or 20% Gratuity. (\$40.00 Bar Set Up Fee).

Domestic Open Bar: Includes (4) wine options, (3) domestic bottles, (1) Import bottle

1°' Hour	8.00	
2 <sup>nd</sup> Hour	4.00	
3 <sup>rd</sup> Hour	2.00	
4 <sup>th</sup> Hour	1.00	
American Craft	Beer Open Bar:	Includes (4) wine options, (1) domestic bottle, (1) Import bottle
		(2) American Craft Beer options
1 <sup>st</sup> Hour	10.00	
2 <sup>nd</sup> Hour	6.00	
3 <sup>rd</sup> Hour	3.00	
4 <sup>th</sup> Hour	1.50	

#### 6. SOFT DRINKS AND OTHER

- a. Wine Coolers 5.00 each
- b. Fountain Drinks 1.99, free refills
- c. Milk or Juice 2.00 each, no free refills
- d. Non-Alcoholic Punch 60.00
- e. Alcoholic Punch 130.00



# **OLIVIA'S DESSERT SELECTIONS**

### Pecan Ball

French vanilla ice cream rolled in chopped pecans and served with chocolate and caramel sauce finished with whipped cream and a cherry. *4.99* 

### Pecan Ball Ice Cream Sundae Bar

Same house made Pecan Ball, but we create an ice cream sundae bar with up to eight different toppings of your choice. *5.99* 

### **Chocolate Raspberry Mousse**

House made chocolate mousse layered with fresh raspberries and raspberry sauce topped with whipped cream. *3.99* 

### Napoleon

Layers of puff pastry filled with Bavarian cream and fresh seasonal fruit then topped with fresh whipped cream. *5.99* 

### Cannoli

(2) Mini cannoli stuffed with your choice of Bavarian cream or traditional cannoli cream then dressed with chocolate, caramel, vanilla and/or raspberry sauce. *3.99* 

### **Sheet Cake**

Full Sheet Cake (serves 60) 75.00 Half Sheet Cake (serves 30) 45.00



## **Olivia's Shower Menu**

Assorted Open Face Tea Sandwiches Tuna Salad Chicken Salad Ham Salad Egg Salad

Cucumbers and Cream Cheese

Fresh Melons and Berries of the Season With Honey Almond Dip

> Quiche Choice of Two Spinach Cheddar and Bacon Tomato and Spinach Asiago Cheddar Broccoli

Fresh Baked Mini Muffins

Assorted Tea Cookies

Coffee, Tea and Iced Tea

16.00 per person



## **Olivia's Brunch Buffet**

Choice of One: Scrambled Eggs Eggs Benedict

Choice of One: Broccoli Cheddar Quiche Spinach Quiche Seafood Quiche

Choice of One: Chicken Piccata Chicken Marsala Carved Ham Carved Turkey Carved Tenderloin (\$3.00 per person additional)

Seasonal Vegetable Medley

**Choice of One:** Silver Dollar Pancakes Mancini's Raisin French Toast

> Sausage Bacon Home Fries

Orange Juice and Coffee

\$16.00 per person



# **Olivia's Meeting Selections**

#### **Continental Breakfast**

Danish Orange Juice and Coffee **2.99 per person** 

#### **Meeting Buffet**

Tossed Salad Mancini's Rolls and Butter Chicken du Jour English Style Baked Cod Pasta & Marinara Vegetable of the Day Roasted Red Skinned Potatoes Coffee, Tea, Iced Tea Cookies Plated per Table **15.99 per person** 

#### Break

Fresh Fruit Platter Pretzels Canned Soda **3.99 per person** 



# **Olivia's Room Accommodations**

Olivia's Main Banquet Room may be utilized for larger meetings and dinners accommodating 50+ guests. Olivia's Upper Level Room may be utilized for parties of 25-50 guests.

Together, these two spaces can accommodate guests up to 150 guests depending on event style.

The Pine Restaurant & Bar can accommodate up to 70 guests on our outdoor partially covered patio.

Olivia's Banquet Room at The Pine Restaurant's specialty is custom designing a menu for your affair. Please consider having a special menu created for you by our Executive Chef Jeremy Welte.

# **Olivia's Banquet Policies**

#### **GENERAL INFORMATION**

- Olivia's is a full service facility. Our prices include use of the room, set-up and clean-up, standard centerpieces, decorated buffet tables, Hor d'oeuvres Tables, and our professional staff of servers and bartenders.
- Olivia's reserves the right to refuse service to ANY patron at ANY time.
- Please add 7% food tax, 7% alcohol tax and 20% gratuity to all prices.
- Olivia's may be occupied for up to four hours without charge. There will be an additional room fee of \$150.00 per hour and must be arranged prior to the start of the event.
- Valet Parking is available. A \$200.00 valet fee will apply.
- Decorating restrictions: nothing taped or nailed to walls, and NO CONFETTI.
  - A \$100.00 cleaning charge will be added to your bill if confetti or tape is used.

#### DEPOSITS

- To reserve your date, a deposit \$250.00 is required.
- Cancellations:
  - o Cancellations within three months will result in forfeiture of deposit.
  - $\circ$   $\;$  Cancellations within six months will result in forfeiture of half of your deposit.
  - Cancellations over six months will result in full release of deposit.
- Your deposit is not payment for use of the facility and will be deducted from your bill at the time of final payment.

#### PRICING & MENUS

- All Menu selections should be made 120 days in advance of the event and confirmed with the Sales Manager prior to printing of invitations.
- Final counts should be confirmed no less than seven days prior to event.
- Final head count is the number you will automatically be charged for the event.
- If the event exceeds the number of your final head count, then you will be charged for the additional guests.
- Prices are subject change at any time.
- Prices as quoted on your confirmation notice are guaranteed.
- All pricing is determined by menu, bar packages and guest count.
- All events require payment in full the day of the event.
- Full Payment for Weddings is due 2 weeks prior to event.
- Olivia's requests payment in cash, cashier's check, money order, or personal check.
- Payments made to Visa, MasterCard or Discover will incur a 3% service fee after total bill has been figured.
- Payments made to American Express will incur a 4% service fee after total bill has been figured.
- All leftover food prepared by Olivia's will remain with Olivia's.
- Cakes and cookies are the only food items you may bring into Olivia's. Take out containers and/or boxes are not provided by Olivia's.
- NO beverages of any kind are permitted to be brought into Olivia's as in accordance with the Pennsylvania Liquor Control Board.
- All persons consuming alcohol on site must be 21 years of age with a valid identification card. Olivia's has the right to refuse service to any individual who appears to be intoxicated, not of legal age, unable to provide proof of age or is providing alcohol to anyone who appears to be intoxicated or is not of legal age.

#### LINEN

• Olivia's provides full linen service. You may choose from several color patterns that are provided at no additional charge. If you prefer certain color schemes, Olivia's will accommodate your request at an additional fee.

#### ENTERTAINMENT

• Olivia's Banquet Room provides a microphone, podium, projector and screen at no additional fee.

#### DAMAGE

• ANY DAMAGE THAT OCCURS DURING THE EVENT WILL BECOME THE RESPONSIBILITY OF THE HOSTING PARTY. YOU MAY CHOOSE TO HAVE A BRIEF INSPECTION OF THE BANQUET FACILITY PRIOR TO YOUR FUNCTION. PLEASE MAKE ARRANGEMENTS WITH THE MANAGING STAFF.

### **ENTRANCE & PARKING**

- Please advise your guests to park and enter Olivia's through the rear of the building. There is not a staircase that will enable parties to enter the front or side of the building and still be able to access Olivia's. There is plenty of free parking in our private lot.
- Driving directions are available on our website <u>www.thepinerb.com</u>.

**REVISED July 2013** 



### **OLIVIA'S EVENT CONFIRMATION**

Please complete the following confirmation page and return it with your reservation deposit.

The reservation deposit fee must be received no later than 15 days from the booking date and the completion of the event confirmation is necessary no later than 30 days from your booking date.

This letter represents that I have read, understand, and agree to all of the terms and conditions detailed in Olivia's Banquet Room Banquet Contract.

With this agreement, I am sending a reservation deposit in the amount of \$250.00 to reserve the date of my event.

I understand that if my deposit is not received within 15 days of the booking, and alternate arrangements have not been made, cancellation of my event may occur.

	SIGNATURE		DATE	
EVENT DATE:				
EVENT TIME:				
CONTACT NAME:				
CONTACT NUMBER:				
CONTACT ADDRESS:				
CONTACT EMAIL:				
	<b>RESERVATION FEE:</b>	\$	250.00	
	AMOUNT ENCLOSED	c	HECK #	
** FEE MAY BE PAID I	ATTN: B 318 FOI	A MANAGER AT T NE RESTAURANT ANQUET MANAGE REST GROVE ROAD OPLIS, PA 15108	R	NT OR MAILED TO:

\*\* PLEASE DO NOT MAIL CASH