

# Banquet Menu

## Plated Dinner Menu

### First Course

Select Two | Guests Choose 1 Day Of Event:  
Willow Green Salad | Caesar Salad | Soup du Jour

### Entree Selections

Select Three or Four | See Event Guidelines for Restrictions

#### **Almond Cranberry Chicken \$40**

Cornflake Crumbs | Almonds | Maple Cranberry Glaze

#### **Scottish Salmon \$47**

Sundried Tomato | Arugula

#### **Grilled Double Cut Pork Chop \$45**

Apple Fennel Kraut

#### **6oz Center Cut Filet \$62**

Bordelaise

#### **Stacked Chicken Breasts \$42**

Portobellos | Spinach | Sherry Cream

#### **Hanger Steak \$55**

Bordelaise

#### **Jumbo Lump Crab Cakes \$68**

Red Onion Caper Sauce

#### **Chef's Selection Vegetarian Option \$36**

### Dessert Selection

Select Two | Guests Choose 1 Day of Event  
Chocolate Layer Cake | Warm Peach Cobbler | Red Velvet Cake | Lemon Poppy Cake

### Entrees Are Served With:

Chef's Seasonal Vegetable & Herbed Red Bliss Potatoes

Bread Service

Selection of Pepsi Products, Hot & Iced Tea, and Coffee

Juices, Milk and Fresh Squeezed Lemonade are Available for an Extra Charge

\*\*All Items Can Be Prepared Gluten Free with the Exception of the  
Jumbo Lump Crab Cakes\*\*

# Banquet Menu

## Duo Plates

### Chicken & Salmon \$53

Grilled Chicken | Feta Cheese | Spinach | Sherry Cream  
Pan Seared Salmon

### Shrimp & Salmon \$58

Grilled Skewered Shrimp  
Salmon | Sundried Tomato | Arugula

### Filet & Crab Cake \$75

3oz Petite Filet | Bordelaise  
Jumbo Lump Crab | Red Onion Caper Sauce

### Filet & Shrimp \$90

6oz Center Cut Filet | Bordelaise  
Grilled Skewered Shrimp

## Enhancements

Offer Both Soup & Salad \$7 per person

### Pasta Course Options

#### Short Rib Orecchiette \$10/person

Sundried Tomato | Caramelized Onion |  
Cabernet | Parmesan

#### Penne Primavera \$6/person

Seasonal Vegetables | White Wine  
Parmesan Broth

#### Wild Mushroom Risotto

Port Wine | Parmesan

## Upgraded Sides:

### Vegetables:

Honey Glazed Carrots +\$3

Root Vegetables +\$3

Brussel Sprouts +\$3

Asparagus +\$4

### Potatoes:

4 Cheese au Gratin +\$3

Truffled Mashed +\$3

Honey Mustard Potatoes +\$3

## Private Event Guidelines

Menu selections are due 10 days prior to your event

For Groups 30 or Fewer, Please Select 3 Entrees For Your Guests To Choose  
From The Day of Your Event. Printed Menus Will Be Provided By Willow

For Groups 31 or More, Please Select 4 Entrees for Your Guests To Choose

Prior To Your Event. Placecards Noting Each Guests' Menu

Selection Must be Provided by The Hosts.

No outside food may be brought into the restaurant with the exception  
of dessert items. A fee applies.

Wine may be brought in for a corkage fee of \$25/bottle (750mL) or \$30/bottle (1.5 L)

A 20% gratuity and 7% sales tax will be added to all private events

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