



2025-2026

AMERICAN EAGLE OUTFITTERS

STAGE AE

SPECIAL EVENTS

CATERING MENU



Breakfast

Continental

RISE AND SHINE – 21

Assorted Breakfast Pastries, Sliced Seasonal Fruit and Berries

HEALTHY START – 23

Assorted Breakfast Pastries, Sliced Seasonal Fruit,
Vanilla Yogurt, Honey Oat Granola and Berries

BREAK THE FAST – 25

Sliced Breakfast Breads with Whipped Honey Butter,
Sliced Seasonal Fruit and Berries, Bagel Assortment

Choice of 2 Cream Cheese Spreads
Strawberry, Blueberry, Passionfruit, Chive,
Veggie, Roasted Garlic

MORNING GLORY – 28

Individual Assorted Yogurts, Sliced Seasonal Fruit,

Choice of 3 Breakfast Sandwiches
Egg & Cheese English Muffin
Sausage, Egg & Cheese Biscuit
Bacon, Egg & Cheese Croissant
Ham, Egg & Cheese Bagel
Egg, Baby Spinach, Tomato, Feta English Muffin

Breakfast

Breakfast Buffets

MOMS BREAKFAST- 28

Scrambled Eggs, Applewood Smoked Bacon,
Maple Sage Sausage,
Potato Hash w/Scallion and Bell Peppers,
Sliced Seasonal Fruit

GOOD MORNING - 29

Vegetable Frittata, Belgian Waffles with Maple Syrup,
Choice of Maple Sage Sausage or Applewood Smoked Bacon
Individual Yogurts, Sliced Seasonal Fruit

BISCUITS AND SAWMILL GRAVY - 29

House Baked Buttermilk Biscuits, Sawmill Sausage Gravy,
Scrambled Eggs with Cheese,
Potato Hash w/ Scallion and Bell Peppers, Sliced Seasonal Fruit

BUILD YOUR OWN BUFFET- 29

Choose 3

Scrambled Eggs
Scrambled Eggs with Cheese
Vegetable Frittata
Blueberry Oatmeal Bake
Potato Hash with Scallions and Bell Pepper
Seasoned Breakfast Potatoes
Baked Challah French Toast with Syrup
Belgian Waffles with Syrup and Berries

Choose 2

Applewood Smoked Bacon
Pork Sausage Links
Pork Sausage Patties
Turkey Sausage
Vegetarian Sausage
Sliced Flank Steak- \$5 upcharge

*Selections Include
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea*

Breakfast

Plated Breakfast

SIMPLE MORNINGS - 18

Applewood Smoked Bacon, Scrambled Eggs,
Potato Hash with Scallion and Bell Pepper

UP AND AT 'EM - 21

Grilled Vegetable Frittata,
Baked Challah French Toast with Maple Syrup,
Vegetarian Sausage

IRONWORKER - 28

Cheesy Ham and Egg Scramble,
Potato Hash with Scallion and Bell Pepper,
Applewood Smoked Bacon, Sausage Links,
House Baked Buttermilk Biscuit

Breakfast Ala Carte

Individual Yogurt -4

Individual Yogurt Parfait -5

Granola Bar-5

Nutri-Grain Bar-4

Whole Seasonal Fruit-3

Assorted Bagels - 48 per dozen

Berry, Chive, and Plain Whipped Cream Cheeses, Honey Butter

Assorted Donuts- 42 per dozen

Assorted Breakfast Pastries- 43 per dozen

Croissants - 44 per dozen

Fresh Berries and Honey Lemon Mascarpone

Warm Cinnamon Rolls - 34 per dozen

Traditional Glaze

Box Lunches

Includes Assorted Chips, Whole Fresh Fruit, Cookie and Beverage

ALL SELECTIONS - 29

SMOKED TURKEY

Sliced Smoked Turkey, Applewood Smoked Bacon, Provolone, Mesclun Mix, Tomato, Pesto Aioli, Whole Wheat Ciabatta

ROAST BEEF

Sliced Roast Beef, Arugula, Tomato, Onion Jam Aioli, Ciabatta

SMOKED HAM

Sliced Smoked Ham, Lettuce, Tomato, Swiss Cheese, Whole Grain Honey Mustard, Pretzel Roll

THE PITTSBURGER

Sliced Italian Meats, Shredded Lettuce, Tomato, Provolone, Herbed Mayo, Italian Roll

CHICKEN CAESAR WRAP

Grilled Chicken, Chopped Romaine Hearts, Pecorino Romano, Herbed Flour Tortilla, Caesar Dressing

GRILLED VEGETABLE WRAP

Balsamic Marinated Grilled Zucchini, Squash and Red Onion, Roasted Tomato, Mixed Greens, Herbed Cheese Spread, Balsamic Reduction, Sundried Tomato Flour Tortilla

CAESAR SALAD- 21

Romaine Hearts, Arugula, Grape Tomato, Parmesan Croutons, Hard Boiled Egg, Caesar Dressing

Add Grilled Chicken Breast: 5
Add Seared Salmon: 8

CHOPPED ITALIAN- 21

Baby Romaine and Radicchio, Basil, Parsley, Cherry Tomato, Cured Salami, Shaved Celery, Pecorino, Kalamata Olives, Red Wine Vinaigrette

Lunch

Lunch Buffets

HICKORY BRIDGE BBQ - 34

Mixed Green Salad with English Cucumber, Grape Tomato, and Shredded Carrot, Ranch and Balsamic Dressings

Classic Cole Slaw

Baked Chipotle Mac & Cheese

Mashed Sweet Potatoes

Hickory Bridge Smoked Pulled Pork

Grilled BBQ Chicken Breast

Kaiser Rolls

Seasonal Warm Cobbler

DYNASTY TAILGATE - 34

Hearts of Romaine Caesar Salad

Traditional Pasta Salad

Sauteed Pierogies with Sour Cream

Grilled Italian Sausage with Sweet Onion and Bell Pepper

Black Angus Beef Burgers with Assorted Cheese,

Lettuce, Tomato, Onion, Pickle Chips

Artisan Rolls and Condiments

Chocolate Pie with Whipped Cream and Berries

FIT N' FRESH - \$ 33

Spinach Salad with Berries, Toasted Almonds, Golden Raisins,

Dried Cranberries, Peppered Goat Cheese,

Pomegranate Vinaigrette

Mediterranean Pasta with Kalamata Olives, Artichokes,

Sundried Tomato, Tossed in Garlic Oil and Finished

with Fresh Chopped Parsley and Creamy Feta Cheese

Seasonal Vegetable Medley

Lemon Herb Marinated Chicken Breast

w/ Roasted Fennel & Thyme Jus

Fresh Fruit Display with Raspberry Lime Yogurt Dip

Assorted Mini Dessert Cups

Selections Include

Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Lunch

Lunch Buffets

SURFACE-TO-SEA - \$ 37

Mixed Green Salad with English Cucumber, Grape Tomato and Shredded Carrot, Ranch and Balsamic Dressings
Spinach Salad with Sliced English Cucumber, Red Onion, Toasted Walnut, Dried Cranberries, Peppered Goat Cheese, a Creamy Herbed Balsamic Dressing
Sweet Pea Parmesan Risotto
Lemon Thyme Tossed Haricot Vert
Pan Seared Atlantic Salmon with Red Pepper Romesco
Grilled Marinated Chicken with Tomato Capers Beurre Blanc
Seasonal Cheesecake
Lemon Bars

SANDWICH COUNTER- 36

Includes House made Chips

Salad-Choice of 1

Mixed Green Salad

Hearts of Romaine Caesar Salad

Spinach & Berry Salad

Sandwich- Choice of 3

Slow Cooked Shaved Sirloin, Vermont White Cheddar, Arugula, Heirloom Tomato, Horseradish Mayo, Ciabatta

Sliced Southwest Chicken, Guacamole, Roasted Corn Pico, Power Cabbage Blend, Garlic Herb Wrap

Slow Roasted Carved Turkey with Herbed Buffalo Sauce, Sharp Cheddar, Red Onion, Roasted Tomato,

Ranch Mayo, Sourdough

Lemon Basil Chicken Salad, Champagne Grapes,

Roasted Tomato, Crisp Iceberg, Herb Aioli, Ciabatta

Falafel, Cucumber, Tomato, Feta, Romaine, Pimento Peppers, Tzatziki, Herb Wrap

Sliced Roasted Pork Tenderloin, Aged Gouda, Vinegar Slaw, Arugula, Apple Mayo, Dijon Mustard, French Baguette

Dessert-Choice of 1

Assorted Cookies

Brownies

Fresh Sliced Fruit

Selections Include

Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Lunch

Lunch Buffets

DAHNTAHN DELI - \$34

Mixed Green Salad with English Cucumber, Grape Tomato, and Shredded Carrot, Ranch and Balsamic Dressings onside
Taste Of Italy Pasta Salad
Selection of Deli Meats and Cheeses, Lettuce, Tomato, and Onion Platter
House Chips with Onion Dip
Artisan Breads and Condiments
Assorted Fresh Baked Cookies and Chocolate Glazed Iced Brownies

IMPRESS WITH FRESH - \$ 31

BYO Salad Bar with Chopped Romaine Hearts, Leafy Mixed Greens, and Spinach, English Cucumber, Grape Tomato, Shredded Carrot, Red Onion, Sweet Peas, Bell Peppers, Garbanzo Beans, Candied Nuts, Croutons and Dried Fruits

Choice of (1) Soup-

Chicken Noodle
Wedding
Tomato Basil
Broccoli Cheddar

Seasonal Fresh Fruit Display with Raspberry Lime Yogurt Dip
Assorted Fresh Baked Cookies

Impress with Fresh Upgrades

ADD SLICED GRILLED CHICKEN BREAST - 5

ADD SLICED ROASTED SIRLOIN - 8

ADD SEARED SALMON - 8

Selections Include

Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Lunch

Plated Lunch

BRAISED SHORT RIBS - 31

Goat Cheese Herb Mashed Cauliflower, Charred Broccolini
Roasted Plum Tomato, Hunters Sauce

STEAK AU POIVRE - 30

Hand Cut Wedges, Green Beans, Red Pepper Rouille

ROASTED CHICKEN BREAST - 27

Wild Mushroom Brie Risotto Cake,
Char-Grilled Summer Squash, Roasted Plum Tomato,
Rosemary Beurre Blanc

ROASTED PORK TENDERLOIN - 31

Scallion and Boursin Risotto, Citrus Carrots, Apple Chutney

WILD CAUGHT ATLANTIC SALMON - 30

Seared Spiced Sweet Potato Cakes, Charred Asparagus,
Blackberry Port Wine Reduction

PAN SEARED GROUPEL - 32

Coconut Jasmine Rice, Sauteed Matchstick Medley,
Ginger Thai Curry Sauce

EGGPLANT ROLLATINI- 24

Goat Cheese, Lemon Ricotta, Fresh Basil, Roasted Garlic,
Slow Simmered San Marzano

Package Options

AFTERNOON REFRESH - 13

Garlic-Lemon Hummus, Pita Chips, Fresh Crudité,
Green Goddess Dip, House Made Trail Mix

GOURMET POPCORN BREAK - 10

Caramel, Cheddar, and Butter Popcorn

DEATH BY CHOCOLATE- 17

Chocolate Chip Cookies, Chocolate Covered Iced Brownies,
Chocolate Dipped Waffle Pops, Chocolate Dipped Strawberries,
Chocolate Mousse Shooters

CHIPS N'AT - 16

House Made Wavy Yukon Chips

Choice of 1

Everything Seasoned

Chipotle Ranch

Cucumber Dill Cream Cheese

Loaded Baked Potato

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House Made Sweet Potato Chips

Choice of 1 Dip-

Bourbon Maple Creamed Cheese

Sour Cream and Chive

Honey Sriracha Crème

•

White Corn Tortilla Chips with Choice of 1 Dip-

Choice of 1 Dip-

Pico de Gallo

Fresh Guacamole

Fire Roasted Salsa

Salsa Verde

BUILD YOUR OWN TRAILMIX - 17

Choice of 6

Chocolate Chips, Assorted Dried Fruit, Candied Pecans,
Salted Pretzels, Pepitas, Toasted Almonds, Cheddar Goldfish,
Mini M&M's, Yogurt Covered Raisins

Breaks

Package Options

GOURMET PRETZEL PARTY- 15

Choice of 2-

Braided Bavarian Pretzel with Honey Almond Glaze,
Almond Crunch

Cinnamon Cream Cheese Stuffed Pretzel Bite
with Raspberry Sauce

Cinnamon Sugar Pretzel Bites
with Maple Bourbon Cream Cheese Dip

Salted Braided Bavarian Pretzel
with Jalapeno Beer Cheese

Jumbo Salted Pretzel with Smoked Gouda Fondue

Garlic Parmesan Pretzel Bites with Ranch Dip

Ala Carte Options

Assorted Cookies- 23 per dozen

Chocolate Iced Brownies – 48 per dozen

Assorted Mini Cupcakes – 48 per dozen

Individual Bags of Snacks- 3 each

Assorted Full Size Candy Bars- 5 each

Warm Bavaraian Pretzel Stick- 5 each

With Nacho Cheese or Whole Grain Mustard

Snacks

Beverages

Individual Options

AQUAFINA BOTTLED WATER- 3.75

PEPSI SOFT DRINKS- 4

BUBBLY FLAVORED WATERS- 4.50

ASSORTED GATORADE- 5

ASSORTED ICED TEA BOTTLES- 5.5

ASSORTED BOTTLED JUICE- 4.5

PELLEGRINO SPARKING WATER- 5

By The Gallon Options

INFUSED WATER- 15

Choose One:

-Cucumber, Lemon, Mint

-Lemon, Lime, Orange

-Strawberry, Lime, Basil

-Berry, Cucumber

UNSWEETENED ICED TEA- 27.50

LEMONADE- 27.50

HOT CHOCOLATE- 30

COFFEE AND DECAFFEINATED COFFEE- 47.25

ASSORTED HOT TEAS- 47.50 per gallon

**Please Note: Culinary Rentals Apply*

Dinner

Buffet Selections

NORTH SHORE - 57

Mixed Green Salad with English Cucumber, Grape Tomato, Shredded Carrots, Ranch and Balsamic Dressing

Assorted Rolls with Butter

Seasonal Vegetable Medley

Garlic Butter Herb Roasted Fingerlings

Lemon Herb Marinated Chicken Breast with Roasted Fennel and Thyme Jus

Slow Roasted Striploin, Wild Mushroom, Shallot,

Aged Balsamic Red Wine Pan Sauce

Fudge Brownie with Cheesecake Swirl

Rivers- 59

Spinach Salad with Berries, Toasted Almonds, Golden Raisins, Dried Cranberries, Peppered Goat Cheese, Pomegranate Vinaigrette

Iceberg Wedge Salad with Maple Chipotle Bacon,

Diced Red Onion, Tomato, Blue Cheese Crumbles,

Blue Cheese Dressing

Assorted Rolls with Butter

Roasted Asparagus with Lemon Zest

Chef's Seasonal Risotto

Bronzed Salmon with Orange Reduction

Herb Smoked Chicken with Blackberry BBQ Sauce

Raspberry Cheesecake with Fresh Berries & Whipped Cream

CHAMPIONS - 65

Spinach Salad with Berries, Toasted Almonds, Golden Raisins, Dried Cranberries, Peppered Goat Cheese,

Pomegranate Vinaigrette

Mixed Green Salad with English Cucumber, Grape Tomato, Shredded Carrot, Ranch and Balsamic Dressings

Assorted Rolls with Butter

Sweet Pea Parmesan Risotto

Lemon Thyme Tossed Haricot Verts

Pan Seared Atlantic Salmon with Red Pepper Romesco

Grilled Marinated Airline Chicken

with Tomato Caper Beurre Blanc

Red Velvet Cake

Tiramisu Bonne Bouche

Dinner

Plated Salads

MIXED GREEN SALAD- 8

Mixed Green Salad with English Cucumber, Grape Tomato, Shredded Carrot, Sliced Red Onion, Creamy Herb Balsamic

HEARTS OF ROMAINE CAESAR SALAD- 8

Crisp Romaine, Chopped Egg, Croutons, Pecorino Romano

ARUGULA SALAD- 9

Fresh Garden Arugula, Heirloom Tomato, Fresh Blueberry, Thin Sliced Red Onion, Candied Pecans, Salted Sunflower Seeds, Chèvre Creamy Herbed Balsamic Vinaigrette

SPINACH SALAD- 10

Spinach, Fresh Berries, Toasted Almond, Golden Raisin, Dried Cranberry, Peppered Goat Cheese, Pomegranate Vinaigrette

BEETS ON BUTTER LETTUCE- 10

Bibb Lettuce, Roasted Tri Colored Baby Beets, Dried Pomegranate, Herbed Pistachio Crunch, Mint Yogurt Dressing

CLASSIC WEDGE SALAD- 10

Iceberg Lettuce, Maple Chipotle Bacon, Diced Red Onion, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

CAPRESE - 10

Heirloom Tomato, Fresh Mozzarella, Maldon, Cracked Black Pepper Basil Pesto, Olive Oil Balsamic Reduction, Focaccia Crostini

VINEYARD - 10

Mesclun mix, Sun Dried Cherries, Golden Raisins, Sliced Red Onion Candied Walnut, Creamy Feta Cheese, Raspberry and Herb Vinaigrette

Dinner

Dinner Entrees

BRAISED SHORT RIBS - 55

Potato Gratin and Roasted Brussels with Rosemary Jus

FILET OF BEEF - 56

Caramelized Shallot and Sundried Tomato Risotto,
Jumbo Herb Citrus Scented Asparagus, Sauce Perigueux

STEAK AU POIVRE - 54

Seared Beef Medallions with Silk Carrot Puree,
Rosemary Roasted Fingerling Potatoes,
Creamy Cognac Peppercorn Sauce

PAN SEARED CHICKEN - 33

Sweet Pea Parmesan Risotto, Sauteed Lemon Thyme Haircut Vert,
White Wine and Fines Herbs Pan Sauce

ROASTED PORK TENDERLOIN - 42

Anson Mills Grits, Roasted Root Vegetables, Red Eye Gravy

WILD CAUGHT ATLANTIC SALMON- 40

Roasted Red Beet Risotto, Confit Garlic and Shallot Haricot Verts,
Charred Lemon Basil Cream Sauce

BRONZED CHILEAN SEA BASS- 50

Chive Potato Purée, Ratatouille, Lemon Reduction,
Basil Tomato Relish

Dinner

Dual Entrees

HERB MARINATED CHICKEN & WILD CAUGHT SALMON - 52

Cran-Apple & Toasted Pecan Wild Rice Pilaf, Charred Rapini, Pomegranate Ginger Cream Sauce

BONE IN CHICKEN & WILD ATLANTIC CAUGHT SHRIMP - 54

Fire Roasted Apple & Potato Purée, Roasted Baby Carrots, Honey Garlic Bourbon Glaze

SEARED SCALLOP W/ SHORT RIB RAGOUT - 58

Herb Roasted Cauliflower, Maitake Mushrooms, Raspberry Thyme Demi-Glace

HERB MARINATED FILET MIGNON W/ PAN SEARED SEA BASS- 66

Butternut Sage Risotto, Jumbo Asparagus, Red Wine Pomegranate Demi, Balsamic Fig Reduction

BEEF MEDALLION W/ SEARED CRABCAKE - 66

Roasted Mushroom and Vermouth Risotto, Herbed Haricot Verts, Chateaubriand Sauce, Tarragon Butter Sauce

CENTER CUT BEEF TENDERLOIN & WILD CAUGHT SHRIMP - 65

Fondant Potatoes, Roasted Broccoli with Sundried Tomatoes, Cabernet Sauvignon Demi-Glace, Lobster Beurre Blanc

WHISKEY MARINATED FLAT IRON STEAK & GRILLED HERBED CHICKEN - 64

Fondant Potatoes, Roasted Broccoli with Sundried Tomatoes, Cabernet Sauvignon Demi-Glace, Lobster Beurre Blanc

Dinner

Vegetarian Entrees

HERB ROASTED CAULIFLOWER STEAK - 43

Wild Mushroom Ragu, Wilted Spinach, Roasted Plum Tomatoes, Pistachio Gremolata, Pomegranate Molasses

PASTA PRIMAVERA - 42

Mafalda Noodle, Summer Squash, Broccoli, Roasted Red Pepper, Plum Tomato Spinach, Herbed Garlic Oil

PORTABELLA MUSHROOM STACK - 44

Local PA Grown Portabella Caps, Zucchini, Squash, Roasted Red Pepper, Vegan Mozzarella, Basil Pesto, Toasted Farrow, Balsamic Glaze

CREAMY TUSCAN SPAGHETTI SQUASH - 42

Roasted Spaghetti Squash, Sun Dried Tomatoes, Artichoke Hearts, Organic Baby Spinach Herbed Coconut Milk

PHYLLO MUSHROOM STRUDEL - 43

Porcini and Cremini Mushrooms, Butternut Squash Puree, Goat Cheese Cream

Dinner

Plated Desserts

HONEY BUTTERSCOTCH CAKE- 11

Honey Infused Layered Cake with Silky Cream Cheese Icing, Cinnamon Whipped Cream

ORANGE CREAMSCICLE CHEESECAKE- 10

Orange Chantilly Cream, Candied Orange Zest, Passionfruit Puree

CRÈME BRULEE CHEESECAKE- 10

Burnt Sugar, Orange Berry Whipped Cream, Fresh Berries, Mint

COOKIES AND CREAM OREO CHEESECAKE- 11

Vanilla Bean Whipped Topping, Crushed Oreos, Chocolate Ganache

CARROT CAKE- 10

Raspberry Whipped Cream, Fresh Berries, Raspberry Sauce, White Chocolate Sauce

PECAN PIE- 11

Salted Caramel Drizzle, Espresso Whipped topping, Health Crunch

VANILLA CHEESECAKE- 10

Graham Cracker Crumbs, Berries, Caramel or Berry Sauce, Whipped Cream

CHOCOLATE TRILOGY-10

Layered Decadent Dark Chocolate, Milk Chocolate, and White Chocolate Mousse Finished
Salted Chocolate Whipped Cream and Shaved Curls

CHOCOLATE PEANUT BUTTER EXPLOSION- 10

Chocolate Brownie Layered with Reese's Peanut Butter Mousse, Peanut Butter Whipped Topping and Hazelnut Sauce

CHOCOLATE DREAMIN CAKE (GF)- 10

Berry Coulis, Fresh Berries, Whipped Topping

Hong Kong D'oumenes

Hot Selections

SHORT RIB TARTLET- 6

Fig Jam, Camembert Mousse, Onion Gastrique, Fines Herbs

ROASTED ROOT VEGETABLE SKEWER-5

Rosemary Lemon Yogurt Sauce

BUTTERNUT SQUASH SHOOTER-5

Pistachio Gremolata, Chive Creme Fraiche

VEGETABLE SPRING ROLL-4.5

Plum Jam

SMOKED MOZZARELLA AND BASIL ARANCINI- 6

Plum Tomato Beurre Blanc

ARTICHOKE BEIGNET-6

Agave Mustard Creme

SEARED JUMBO LUMP CRAB CAKE- 8

Pepper Peach Chutney

HICKORY SMOKED BACON WRAPPED SHRIMP-6

Apricot Glaze

RUBY RED BEET ARANCINI- 6

Herbed Cashew Creme

CRISPY MINI PIEROGI -6

Caramelized Onions, Kielbasa, Chive Creme Fraiche

CHICKEN AND WAFFLE SKEWER-7

Fireball Maple Syrup

BUFFALO CHICKEN ARANCINI-6

Herbed Ranch

Hong Kong D'oumes

Cold Selections

SESAME SEARED MINI AHI TUNA TACO- 6

Toasted Sesame Oil, Persian Cucumber, Fresh Ginger, Avocado, Citrus, Scallion

DUCK CONFIT CROSTINI- 6

Red Onion Jam, and Herbed Fromage Blanc Pomegranate Arilli's, Orange Zest

SWEET CORN GAZPACHO- 4

Sherry, Cilantro, Heirloom Tomato

BRUSCHETTA DUO- 5

Plum Tomato, Fresh Basil, Balsamic Reduction & Olive Tapenade with Chive Crème Fraiche

ROSEMARY RUBBED BEEF TENDERLOIN CROSTINI- 6

Balsamic Onion Jam, Roast Plum Tomato, Horseradish Aioli

ANTIPASTO CONE-6

Italian Meats, Fresh Mozzarella, Basil Pesto, Crostini, Olive Tomato Skewer, Balsamic Glaze

CAPRESE SKEWER- 6

Marinated Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

JUMBO SHRIMP COCKTAIL- 6

Old Bay Aioli, Cocktail Sauce, Lemon Wedge

BLT DEVEILED EGG- 5

Lardon, Cherry Tomato, Chive

PROSCUITTO WRAPPED MELON BITE- 5

Aged Balsamic

Grazing Stations

FARM TABLE- 9

Fresh Garden Vegetables, Green Goddess and Buttermilk Ranch Dip

FRUIT BEARER- 9

A Selection of Seasonal Fruit and Berries, Raspberry Lime Yogurt Dip, Vanilla Brown Sugar Cinnamon Creme

INDULGE IN DIPS- 15

Spiced Apple Chutney, Triple Onion Dip, Herbed Honey Roasted Butternut Puree, Fig Jam, Hot Corn and Bacon Beer Cheese Dip, Spinach Artichoke Dip, Buffalo Chicken Dip, Fresh Baked Bread, Salted Crostini, Pita

GOURMET CHEESE BOARD -12

Imported and Domestic Cheeses, Dried Fruits, Seedless Red Grapes, Honey, Apricot Jam, Whole Grain Mustard with Local Breads

INTERMEZZO ANTIPASTO PLATTER- 24

Italian Meats and Cheese, Marinated, Olives, Artichokes, Sundried Tomatoes, Fig Jam, Grapeseed Mustard, Chili Oil, Fresh Baked Focaccia, Asiago Crocs

ASIAN FUSIAN- 30

Peking Duck Spring Roll, Pork Potsticker, Vegetable Shumai, Spicy Tuna Tar Bar, California Roll, Spicy Salmon Roll, Soy Sauce, Wasabi, Pickled Ginger, Sweet Thai Chili, Plum Sauce

BYO NACHO BAR- 24

Ground Beef Chili, Slow Roasted Pulled Chicken, Queso, Shredded Cheddar Jack, Pico De Gallo, Sour Cream, Guacamole, Sliced Jalapeno, Corn Tortilla Chips

SLIDER BAR - 26

Choice of 3-

Grilled Angus Beef, House Smoked BBQ Pulled Pork, Buffalo Chicken, Beef Brisket or Black Bean Burgers-

Sliced Cheeses, Applewood Bacon, Caramelized Onion, Shredded Lettuce, Sliced Tomato Jalapeno, Avocado Aioli, Bistro Sauce, Heinz Ketchup and Mustard, Hawaiian Rolls, Pretzel Rolls



Grazing Stations

MEATBALL BAR - 26

Choice of 3 Proteins and 3 Sauces

Beef, Chicken, Pork, Vegetarian

Sauce: Marinara, Swedish Sauce, Sweet n Sour, House Made BBQ, Buffalo Honey Garlic

Served With Fresh Baked Assorted Rolls

FROM THE OCEAN- MKT PRICE

Split King Crab Legs, Chesapeake Bay Oysters on the Half Shell, Marinated P.E.I Mussels, Jumbo Shrimp, Scallop Ceviche, Plantain Crisps Sweet Mignonette, Cocktail Sauce, Citrus

GAME DAY DISPLAY- 24

Bavarian Pretzel Sticks, Whole Grain Mustard, Tortilla Chips, Nacho Cheese, Cheeseburger Sliders, All Beef Hot Dog Sliders with Traditional Accompaniments

PIEROGI STATION- 20

Sautéed Buttered Pierogis, Kielbasa, Caramelized Onion, Sauerkraut, Smoked Bacon, Green Onion, Sour Cream, Cheddar Cheese

YINZER NATION- 26

Choice of 3

Loaded Pierogies- Smoked Bacon, Shredded Cheddar, Sour Cream, Scallions

Stacked Sandwich- Sliced Capicola, Shaved Black Forest Ham, Provolone, Vinegar Slaw, Fresh Cut Fries

Chipped Ham Sandwich- BBQ Ham, Cheddar Cheese, Pickle chips, Hawaiian Rolls

Buffalo Chicken Dip- Braised Chicken Thighs, Blue Cheese Shaved Kielbasa Grinder- Iron City Beer Cheese Sauce, Sauerkraut, Sourdough Baguette

Grazing Stations

MEATBALL BAR - 26

Choice of 3 Proteins and 3 Sauces

Beef, Chicken, Pork, Vegetarian

Sauce: Marinara, Swedish Sauce, Sweet n Sour, House Made BBQ, Buffalo Honey Garlic

Served With Fresh Baked Assorted Rolls

FROM THE OCEAN- MKT PRICE

Split King Crab Legs, Chesapeake Bay Oysters on the Half Shell, Marinated P.E.I Mussels, Jumbo Shrimp, Scallop Ceviche, Plantain Crisps Sweet Mignonette, Cocktail Sauce, Citrus

GAME DAY DISPLAY- 24

Bavarian Pretzel Sticks, Whole Grain Mustard, Tortilla Chips, Nacho Cheese, Cheeseburger Sliders, All Beef Hot Dog Sliders with Traditional Accompaniments

PIEROGI STATION- 20

Sautéed Buttered Pierogis, Kielbasa, Caramelized Onion, Sauerkraut, Smoked Bacon, Green Onion, Sour Cream, Cheddar Cheese

YINZER NATION- 26

Choice of 3

Loaded Pierogies- Smoked Bacon, Shredded Cheddar, Sour Cream, Scallions

Stacked Sandwich- Sliced Capicola, Shaved Black Forest Ham, Provolone, Vinegar Slaw, Fresh Cut Fries

Chipped Ham Sandwich- BBQ Ham, Cheddar Cheese, Pickle chips, Hawaiian Rolls

Buffalo Chicken Dip- Braised Chicken Thighs, Blue Cheese Shaved Kielbasa Grinder- Iron City Beer Cheese Sauce, Sauerkraut, Sourdough Baguette

Pasta Stations

Chef Attendant \$250 per Chef, 1 Chef per 50 Guests

PASTA STATION -20

Choice of 2 Preselected Combinations-

Served with Garlic Bread sticks, Parmesan Cheese, Chili Oil

Choice Of Two Pastas: Choice Of Two Sauces:

Fusilli

Penne

Cavatappi

Farfalle

Cheese Tortellini

San Marzano Tomato Basil Sauce

4 Cheese Alfredo and Herb

Basil Pesto Cream

Sundried Tomato Pesto Cream

Vodka Sauce

Roasted Garlic and Herb Oil

Choice of Two Toppings Per Combination:

Sweet Peas

Pearl Onion

Wild Mushroom Medley

Marinated Artichoke Hearts

Sundried Tomatoes

Asparagus Tips

Caramelized Onion

Broccoli

Spinach

Roasted Plum Tomato

Marinated Olives

Roasted Red Peppers

Upgraded Toppings:

Pancetta - 4

Littleneck Clams - 4

Italian Sausage - 4

Shrimp - 6

Grilled Chicken - 5

Grandma's Meatballs- 4

Action Stations

Chef Attendant \$250 per Chef, 1 Chef per 50 Guests

FAR EAST FUSION- 28

Ginger Marinated Sesame Panko Crusted Chicken Honey Garlic Sauce,
Chopped Scallion, Vegetable Fried Rice

and

Mongolian Beef and Broccoli, Red Pepper Steamed Jasmine Rice,
Fortune Cookie, Veggie Egg Roll

SOUTH OF THE BORDER- 26

Slow Roasted Pulled Chicken and Carne Asada
Roasted Peppers and Onions, Chili Con Queso, Pico De Gallo,
Sour Cream, Guacamole, Sliced Jalapeno, Black Beans,
Cilantro Lime Rice, Warm Flour Tortillas,
Doritos Walking Taco Bags

MEAT AND POTATOES- 24

Short Ribs, Caramelized Onion, Herb and Garlic Roasted Potatoes,
Mini Peppadew, Cabernet Sauvignon Demi-Glace

And

All-Natural Grilled Chicken Breast, Herb and Garlic Roasted Potatoes,
Marinated Artichokes, Sundried Tomato Pesto Cream, Fresh Herbs

Add Tapa Salad to Any Action/Pasta Station- 6

Carving Stations

Chef Attendant \$250 per Chef. 1 Chef per 50 Guests

SMOKEHOUSE TENDERLOIN - 37

Dry Rubbed Beef Tenderloin, Pickled Onions, Chimichurri, Local Rolls

DOUBLE BARREL PORK- 27

Pork Belly Wrapped Pork Loin with Gunpowder Rub, Garlic Butter Baste with Whiskey BBQ Sauce and Local Rolls

DOUBLE COOKED CRISPY SKINNED TURKEY- 22

Slow Roasted Turkey Breast, Flash Fried with Rosemary Oil Served with Roasted Garlic Gravy and Local Rolls

SEARED LEG OF LAMB- 34

Slow Smoked with a Ginger Black Pepper Rub and Served with a Bacon Onion Jam

BRONZED KING SALMON- 30

Grilled to Perfection with a Brown Sugar and Blackening Glaze served with Jumbo Lump Crab Butter

ROASTED PRIME RIB- 34

Salt and Peppercorn Crust, Cajun Demi-Glace

Add Starch and Vegetable to Carving Station-8

Lemon Thyme Grilled Asparagus

Roasted Broccoli

Haricot Vert with Almonds

Roasted Fennel, Snap Peas and Cippolini Onions

Roasted Root Vegetables

Baby Carrot and Asparagus Tip Mèlange

Corn & Yukon Puree

Parsnip & Potato

Boursin Whipped Potatoes

Potato Gratin

Seasonal Risotto

Roasted Fingerling Potatoes

Triple Cheese Mac n Cheese

Whipped Sweet Potato

Saffron Rice

Smoked Edwards Ham Braised Collard Greens



Dessert

BOURBON CARAMEL BREAD PUDDING- 10

Crème Anglaise

STRAWBERRY SHORTCAKE- 10

Pound Cake with Grand Marnier Macerated Strawberries and Vanilla Whipped Cream

FRUITY PEBBLE CRÈME BRULEE TART-10

Cereal Milk Steeped in a Tart Shell with Brown Sugar Dust

ICE CREAM BAR- 13

Chocolate and Vanilla Ice Cream, Oreo Crumble, M&Ms, Rainbow Sprinkles, Reese's Chucks, Peanuts, Whipped Cream, Cherries, Caramel & Chocolate Sauce

BUILD YOUR OWN MINI DESSERT DISPLAY

Pick 2-18
Pick 3-20

Salted Caramel Beignets
Flourless Chocolate Torte
Assorted Macaroons
Mini Chocolate Cupcakes
Chocolate Dipped Waffle Pops
Oreo Cheesecake Bites
Pecan Pie Tarts
Assorted Mousse Shooters

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Bar Pricing

Beer Selections

19.2oz Cans

Hosted -12

Cash Bar-14

Angry Orchard Hard Cider
Lagunitas IPA
Dogfish Grateful Dead IPA
White Claw Varieties

Sierra Nevada Hazy Little Thing IPA
Sierra Nevada Pale Ale
Southern Tier Lake Shore Fog
Southern Tier 2X IPA

24oz CANS

Hosted-12

Cash Bar-14

IC Light
IC Light Mango
Iron City
Labatt Blue
Labatt Blue Light
Pacífico Mexican Lager

Mikes Hard Lemonade
Truly Hard Seltzer Varieties
Twisted Tea Hard Tea
Yuengling Flight
Yuengling Traditional Lager

DRAFT BEER-INSIDE ONLY

Hosted-10

Cash Bar-11

IC Light
IC Light Mango
IC Light Berry
Iron City
Labatt Blue
Lagunitas IPA

Pacífico Mexican Pilsner
Sierra Nevada Hazy Little Thing
Southern Tier Steady Yeti Easy IPA
Yuengling Flight
Yuengling Traditional Lager

Wine Selections

Hosted-12

Cash Bar-14

412 Winery Cabernet
412 Winery Sauvignon Blanc
412 Rose

Non Alcoholic

Hosted-8

Cash Bar-10

Athletic Run Wild IPA
Athletic Upside Down Ale

Bar Pricing

Liquor Selections

Hosted -11

Cash Bar-13

Gentleman Jack Whiskey
Fords Gin
Bacardi
Bacardi Coconut
Slane Irish Whiskey
Grey Goose
Grey Goose Berry Rouge
El Jimador Tequila
Jack Daniels
Jack Daniels Apple
Jack Daniels Fire
Jack Daniels Blackberry
Jack Daniels Honey
Old Forrester 86 Proof

**Please note options may change due to sponsorship*

Policies & Procedures

Exclusive Caterer

Aramark is the exclusive provider of all food and beverage at Stage AE. As such, any requests to bring in outside food and beverages or remove food and beverage from the premises will be at Aramark's discretion and will be considered on a case-by-case basis. This includes requests for exhibitor amenities such as logo-bottled water, candies and sample products.

Administrative Charges and Taxes

A standard administrative charge of 20% shall be assessed on all food, beverage and rental purchases. A 7% Allegheny sales tax will be assessed on all food, non-alcoholic beverages (except water), room charges and on the administrative charge. A 7% Allegheny alcohol tax will be assessed on all alcoholic beverage purchases.

The administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Guarantees

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

Events up to 500 guests require the final guarantee
(5) business days prior to the first event
Events over 500 guests require the final guarantee
(10) business days prior to the first event

Please note the above schedule excludes weekends and holidays. Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals.

The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater.

We will make every attempt to accommodate increases in your count after the final guarantee is due; however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guaranteed timeline, the 5% overage will no longer apply.

If no guarantee is given, the host is responsible for the contracted number of guests.

Policies & Procedures

Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

Standard Equipment, Deliveries and Other Requirements

Aramark includes disposable plateware, flatware and drinkware. Culinary Rentals may be required for execution/service of event based on menu selections.

All deliveries must be arranged in advance with your Stage AE facility contact. Aramark will not accept freight or unscheduled deliveries.

Menu Proposals and Prices

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected the proposed menu price may be subject to change.

All quoted prices are subject to change. Prices will only be guaranteed one year in advance and only when a signed catering contract is executed and 50% deposit received.



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Diana Adams
Table 10

EVERETT