



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 Caper 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 GROUPE - 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 Crudit , 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 Cr me

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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 Bavariaian Pretzel Stick- 5 each

*With Nacho Cheese or Whole Grain Mustard*

*Breaks*

# 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 Broccolini with Sundried Tomatoes,  
Cabernet Sauvignon Demi-Glace, Lobster Beurre Blanc

### **WHISKEY MARINATED FLAT IRON STEAK & GRILLED HERBED CHICKEN - 64**

Fondant Potatoes, Roasted Broccolini 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'oeuvres

## Hot Selections

### **SHORT RIB TARTLET- 6**

Fig Jam and Camembert Mousse Onion Gastrique, Fines Herbs

### **ROASTED ROOT VEGETABLE SKEWERS- 5**

Rosemary-Lemon Yogurt

### **BUTTERNUT SQUASH SHOOTER- 5**

Pistachio Gremolata, Chive Crème Fraiche

### **VEGETABLE SPRING ROLL- 4.5**

Plum Jam

### **ARTICHOKE BEIGNETS- 6**

Agave Grain Mustard Cream

### **SEARED LUMP CRAB CAKE- 8**

Peppery Peach Chutney

### **HICKORY SMOKED BACON WRAPPED SHRIMP- 6**

Apricot Glaze, Pickled Onion

### **SMOKED MOZZARELA AND BASIL ARANCINI- 6**

Plum Tomato Beurre Blanc

### **RUBY RED BEET ARANCINI- 6**

Herbed Cashew Crème

### **BUFFALO CHICKEN ARANCINI - 7**

Herbed Ranch

### **CRISPY MINI PIEROGIES- 5**

Caramelized Onions, Kielbasa, Chive Crème Fraiche

### **CHICKEN AND WAFFLE SKEWERS-7**

Nashville hot sauce

# Hong Kong D'oeuvres

## 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



# 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

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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 Mélange

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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Pecan pie tarts

Assorted Mousse Shooters



# Bar Pricing

## Beer Selections

### PREMIUM OPTIONS

#### Hosted -12

#### Cash Bar-13

Allagash White Ale  
Fiddlehead IPA  
Lagunitas IPA  
Sam Seasonal

Sierra Nevada Hazy Little Thing IPA  
Sierra Nevada Pale Ale  
Southern Tier 2XIPA  
Souther Tier 2X Hop'D  
White Claw Varieties

#### 24oz CANS

#### Hosted-12

#### Cash Bar-13

Angry Orchard Hard Cider  
Block House Seasonal  
Cayman Jack Margarita  
IC Light  
IC Light Mango  
Iron City  
Labatt Blue  
Labatt Blue Light

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

### DRAFT BEER-INSIDE ONLY

#### Hosted-10

#### Cash Bar-11

Allagash White Ale  
Brew Gentlemens IPA  
Fiddlehead IPA  
IC Light  
IC Light Mango  
Labatt Blue  
Lagunitas IPA

Sierra Nevada Hazy Little Thing  
Souther Tier Lake Shore Fog  
Yuengling Black & Tan  
Yuengling Flight  
Yuengling Traditional Lager

## Wine Selections

#### Hosted-11

#### Cash Bar-12

412 Winery Cabernet  
412 Winery Sauvignon Blanc  
412 Rose

## Non Alcoholic

#### Hosted-7

#### Cash Bar-8

Lagunitas Hoppy Refresher  
Sierra Nevada Trail Pass  
Souther Tier Downshift  
Whiteclaw Zero

# Bar Pricing

## *Liquor Selections*

### **PREMIUM OPTIONS**

#### **Hosted -11**

#### **Cash Bar-12**

Gentleman Jack Whiskey

Fords Gin

Hornitos Tequila

Kettle One Voda

Slane Irish Whiskey

Titos Vodka

Woodford Reserve

Jägermeister

### **WELL OPTIONS-INSIDE ONLY**

#### **Hosted -9**

#### **Cash Bar-10**

Captain Morgan Spiced Rum

El Jimador

Jack Daniels

Jack Daniels Apple

Jack Daniels Fire

Jack Daniels Honey

Old Forrester 86 Proof

Peach Schnapps

Smirnoff Vodka

*\*Please note options may change due to sponsorship*



# Bar Pricing

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El Jimador

Jack Daniels

Jack Daniels Apple

Jack Daniels Fire

Jack Daniels Honey

Old Forrester 86 Proof

Peach Schnapps

Smirnoff Vodka

*\*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.



