

# TEAM BANQUET MENU PACKAGES

## APPETIZER BUFFET

**\$20 PER PERSON (CHOOSE THREE)**

**\$24 PER PERSON (CHOOSE FOUR)**

Lounge Fries  
Breaded Chicken Tenders  
Fried Mozzarella Wedges  
Spinach Artichoke Dip  
BBQ or Buffalo Chicken Dip  
Bone-In OR Boneless Wings  
*(Choice of one sauce - see below)*

Fried Zucchini Planks  
Sausage Stuffed Mushrooms  
Meatballs (Italian or Swedish)  
Pierogies with Onions  
Grilled Chicken Skewers  
*(Choice of one sauce - see below)*

### Sauces:

Hot, Mild, BBQ, Lounge Licker, Garlic Parm, Hot Garlic Parm, Ranch,  
Hot Ranch, Sweet & Spicy, Cajun, Dry Rub Ranch, Dry Rub Cajun

## PIZZA, WING & SALAD BUFFET

**\$22 PER PERSON**

Cheese and Pepperoni Pizza on Focaccia Crust  
Wings (Bone-In or Boneless) served with Two Sauces:  
*Hot, Mild, BBQ, Lounge Licker, Garlic Parm, Hot Garlic Parm, Ranch,  
Hot Ranch, Sweet & Spicy, Cajun, Dry Rub Ranch, Dry Rub Cajun*  
Tossed Salad Served with Ranch and Italian Dressing

## TACO BAR

**\$24 PER PERSON**

Seasoned Beef  
Seasoned Chicken  
Hard & Soft Warm Shells  
Tortilla Chips  
Queso  
Shredded Lettuce  
Diced Tomatoes

Jalapenos  
Black Olives  
Shredded Cheese  
Salsa  
Sour Cream  
Cilantro Lime Rice  
Street Corn

*All packages Served with Soft Drinks & Coffee*

## THE HILLTOP CLASSIC HOT BUFFETS

	\$ 21	\$ 26	\$ 29	\$ 33
<b>ENTREES</b>	---	Pick One	Pick Two	Pick Three
<b>PASTA</b>	Pick One	Pick One	Pick One	Pick One
<b>STARCH</b>	Pick One	Pick One	Pick One	Pick One
<b>VEGETABLE</b>	Pick One	Pick One	Pick One	Pick One
<b>SALAD</b>	Pick One	Pick One	Pick One	Pick One
<b>SOFT DRINKS</b>	(Included)	(Included)	(Included)	(Included)

**Add a second salad, pasta, vegetable, or starch for an additional \$3 per person.**

### APPETIZERS

Additional. See Selected Appetizer Menu

### DESSERTS

Additional. See Selected Menus for Dessert

### ENTREES (PICK ONE, TWO, OR THREE)

<p>Lemon Chicken Romano            Chicken Parmesan            Chicken Marsala            Bruschetta Chicken            Grilled Chicken Tenders            Chicken Cordon Bleu            BBQ Baby Back Ribs (Add \$2 per person)            Roasted Beef Au Jus or Gravy            Baked English Cod            Roasted Turkey with Gravy over Stuffing</p>	<p>Tuscan Chicken            Stuffed Chicken Breast            Chicken Piccata            Parmesan Crusted Chicken            Breaded Chicken Tenders            Homemade Meatloaf            Filet Tips Marsala (Add \$2 per person)            Beef Tips Burgundy            Baked Cod Florentine</p>
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### PASTA (PICK ONE)

<p>Cajun Chicken Pasta            Meat Lasagna            Eggplant Lasagna            Stuffed Banana Peppers            Italian Meatballs            Hot Sausage            Stuffed Shells w/ Cheese &amp; Marinara</p>	<p>Tortellini Alfredo            Baked Penne Pasta            Pasta Primavera            Penne w/ Vodka Sauce            Pink Leek Pasta            Choice of Pasta &amp; Marinara            Choice of Pasta &amp; Meat Sauce</p>
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### STARCH (PICK ONE)

<p>Mac &amp; Cheese            Pierogies w/ Onions            Mashed Potatoes            Twice Baked Potato            Buttered Noodles</p>	<p>Honey Glazed Red Skin Potatoes            Roasted Red Skin Potatoes            Parsley Buttered Red Skin Potatoes            Loaded Mashed Potatoes</p>
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## VEGETABLES (PICK ONE)

Buttered Broccoli  
Broccoli Au Gratin  
Buttered Cauliflower  
Cauliflower Au Gratin  
Buttered Carrots  
Broccoli & Cauliflower Parmesan Crusted

Buttered Green Beans  
Green Bean Almondine  
Street Corn  
Vegetable Medley  
Honey Glazed Carrots

## SALADS (PICK ONE)

### **Tossed Salad**

*(Served with Ranch & Italian Dressing)*

### **Caesar Salad**

### **Strawberry Salad (Add \$2 per person)**

*(Fancy greens with strawberries, candied Almonds, Feta Cheese and served with Strawberry Vinaigrette Dressing)*

### **Apple Walnut Salad (Add \$2 per person)**

*(Fancy greens, diced Apples, candied Walnuts, Craisins, Bleu Cheese crumbles and served with Balsamic Vinaigrette Dressing)*

**Served with Fresh Rolls & Butter**

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## COLD A LA CARTE APPETIZERS

*(Each Tray Serves Approximately 20-25 Guests)*

- \$50 | Vegetable board with house-made ranch
- \$60 | Cheese board with honey mustard
- \$65 | Cheese & meat board with honey mustard
- \$90 | Charcuterie board
- \$60 | Roasted vegetable board
- \$65 | Fresh fruit platter
- \$65 | Hummus with vegetables and pita
- \$75 | Strawberry salad (add grilled chicken +\$40)
- \$5 | Basket of homemade potato chips
- \$6 | Tortilla chips with salsa and sour cream

## HOT A LA CARTE APPETIZERS

- \$75 - 50 Breaded Mozzarella Wedges w/ Marinara
- \$99 - 50 Bone-In or Boneless Wings (One Sauce) served with Ranch & Celery
- \$90 - 40 Breaded Chicken Tenders
- \$90 - 40 Grilled Chicken Tenders (One Sauce)
- \$70 - 40 Sausage Stuffed Mushrooms
- \$75 - 50 Meatballs (Italian or Swedish)
- \$60 - Lounge Fries (Serves 15-20 Guests)
- \$70 - Buffalo or BBQ Chicken Ranch Dip w/ Tortilla Chips (Serves 15-20 Guests)
- \$70 - Spinach & Artichoke Dip w/ Tortilla Chips (Serves 15-20 Guests)

## DESSERTS

- \$18/Dozen - Homemade Chocolate Chip Cookies
- \$4/Slice - Plain New York Cheesecake (Add Strawberry Glaze \$1/PP)
- \$24/Dozen - Hilltops Famous Crème Brûlée Glazed Donuts
- \$5/Slice - Three Layer Chocolate Cake
- \$5/Slice - Three Layer Strawberry Cake
- \$10/PP - Espresso Bar

# RENTAL & SERVICE FEES

(ROOMS, LINENS, DESSERT MANAGEMENT)

	BALLROOM	EAST WING	WEST WING	SUNBURST SUITE	CANDLELIGHT SUITE	SIM SUITE	STAGE 8
<b>MON-FRI 8am-4pm</b>	\$75/Hour	\$50/Hour	\$50/Hour	\$50/Hour	\$50/Hour	\$50/Hour	\$75/Hour
<b>SAT &amp; SUN 8am-4pm</b>	\$100/Hour	\$75/Hour	\$75/Hour	\$75/Hour	\$75/Hour	\$75/Hour	\$100/Hour
<b>SUN-THUR 4pm-9pm</b>	\$100/Hour	\$75/Hour	\$75/Hour	\$75/Hour	\$75/Hour	\$75/Hour	\$125/Hour
<b>FRI &amp; SAT 4pm-9pm</b>	\$125/Hour	\$100/Hour	\$100/Hour	\$100/Hour	\$100/Hour	\$75/Hour	\$150/Hour

**ALL PRICES SUBJECT TO TAX & 20% GRATUITY**

## GUIDELINES

### BANQUET MENUS

All banquet menus, room arrangements, and other details pertaining to your event should be submitted to the Banquet Manager at least 3 weeks prior to your event.

### MINIMUMS & GUARANTEES

An exact final attendance must be provided to the Banquet Manager at least **SEVEN DAYS** prior to the event. If the final guarantee is not received by the Banquet Manager **SEVEN DAYS** prior, the expected number of guests will serve as the guarantee. The guaranteed number will be reflected on the final bill unless the guest count increases after the guarantee has been submitted.

A minimum of 20 paying adults is required to reserve the banquet room. If your guest count falls below this number, the final bill will still reflect 20 adults.

Children three and under eat free from the selected buffet. Children ages 4 to 10 receive \$3 off the chosen menu selection.

**A Room/Linen fee applies to every event. This fee encompasses private access to the event room, full standard room preparation and restoration, venue furnishings, and the standard linen package, along with customary post-event cleaning.**

### FOOD LIABILITY

Due to food safety guidelines and Allegheny County Health Department regulations, any food placed on the buffet or served during the event may not be taken off the premises by the host or guests.

### LIQUOR LIABILITY

All alcohol must be purchased from The Hilltop Event Center. We will require proof of age for any person who appears to be 30 years of age. We reserve the right to refuse to serve any guest who appears to be intoxicated according to the PLCB state laws.

### DEPOSITS/PAYMENTS

To reserve your event space, a \$200 non-refundable deposit is required. This amount will be applied to your final bill on the day of your event. We are unable to provide separate checks for banquet events. Cash or credit card is accepted. **No personal checks will be accepted for final payment.**