CORPORATE EVENTS MENUS

RISE & SHINE BUFFET

$23 PER PERSON

Scrambled eggs, bacon, sausage links, home fries, cinnamon-glazed French toast, biscuits and gravy, fresh fruit, and yogurt with granola.
Served with Coffee and Soft Drinks

A LA CARTE BREAKFAST OPTIONS

$3.50 per person | Coffee, tea, and soft drink station
$20 per dozen | Bagels with cream cheese
$24 per dozen | Hilltop's famous crème brûlée glazed donuts
$20 per dozen | Assorted muffins
$20 per dozen | English muffins
$65 | Fresh fruit bowl
$10 per person | Espresso coffee bar

THE HILLTOP CLASSIC COLD BUFFETS

All Served with Homemade Wedding Soup, Soft Drinks & Coffee

$23 PER PERSON | THREE MINI WRAPS & HOUSE SALAD BUFFET

Chicken Salad, Lettuce and Tomato
Ham, Turkey, American Cheese, Lettuce and Tomato
Salami, Pepperoni, Provolone Cheese, Lettuce & Tomato

$23 PER PERSON | DELI PLATTER & HOUSE SALAD BUFFET

Sliced Ham, Turkey, Roast Beef, American & Provolone Cheese.
Assortment of Breads, Buns & Condiments

$23 PER PERSON | NPL'S FAN FAVORITE GRILLED CHICKEN SALAD BUFFET

Grilled Chicken, Mixed Greens, Cucumbers, Tomatoes, Onions, Mushrooms, Black Olives, Croutons, Shredded Cheese, Feta Cheese, Bacon, Diced Eggs, & French Fries served with Ranch or Italian Dressing.

AND

Choice of Strawberry Salad or Apple Walnut Salad

Strawberry - Fresh Strawberries, Candied Almonds, and Feta Cheese atop a bed of Spring Mix Lettuce and served with Strawberry Vinaigrette.
(with or w/out Chicken)

OR

Apple Walnut - Sliced Apples, Craisins, Candied Walnuts served over Spring Mix and topped with Bleu Cheese crumbles and served with Balsamic Vinaigrette.
(with or w/out Chicken)

THE HILLTOP CLASSIC HOT BUFFETS

	$21	$26	$29	$33
ENTREES	---	Pick One	Pick Two	Pick Three
PASTA	Pick One	Pick One	Pick One	Pick One
STARCH	Pick One	Pick One	Pick One	Pick One
VEGETABLE	Pick One	Pick One	Pick One	Pick One
SALAD	Pick One	Pick One	Pick One	Pick One
SOFT DRINKS	(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)

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

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

PASTA (PICK ONE)

Cajun Chicken Pasta
Meat Lasagna
Eggplant Lasagna
Stuffed Banana Peppers
Italian Meatballs
Hot Sausage
Stuffed Shells w/ Cheese & Marinara

Tortellini Alfredo
Baked Penne Pasta
Pasta Primavera
Penne w/ Vodka Sauce
Pink Leek Pasta
Choice of Pasta & Marinara
Choice of Pasta & Meat Sauce

STARCH (PICK ONE)

Mac & Cheese
Pierogies w/ Onions
Mashed Potatoes
Twice Baked Potato
Buttered Noodles

Honey Glazed Red Skin Potatoes
Roasted Red Skin Potatoes
Parsley Buttered Red Skin Potatoes
Loaded Mashed Potatoes

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

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
$129 | 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

APPETIZER BUFFET

$22 PER PERSON *(CHOOSE THREE)*

$25 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

$23 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

$25 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

RENTAL & SERVICE FEES

(ROOMS, LINENS, DESSERT MANAGEMENT)

		BALLROOM	EAST WING	WEST WING	SUNBURST SUITE	CANDLELIGHT SUITE	SIM SUITE	STAGE 8
MON-FRI	**8am-4pm**	$75/Hour	$50/Hour	$50/Hour	$50/Hour	$50/Hour	$50/Hour	$75/Hour
SAT & SUN	**8am-4pm**	$100/Hour	$75/Hour	$75/Hour	$75/Hour	$75/Hour	$75/Hour	$100/Hour
SUN-THUR	**4pm-9pm**	$100/Hour	$75/Hour	$75/Hour	$75/Hour	$75/Hour	$75/Hour	$125/Hour
FRI & SAT	**4pm-9pm**	$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.