

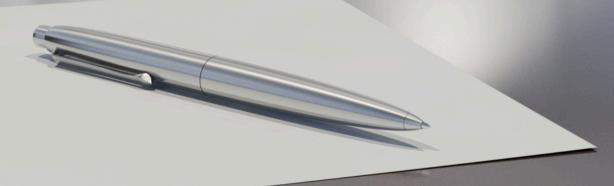
Waterfall Catering

CORPORATE CATERING MENU

PRICING FOR MONDAY - FRIDAY (7am - 2 pm)



We Deliver Delicious!
www.waterfallcateringpgh.com





Welcome to Waterfall Catering!

Our mission is "ALWAYS FRESH". From day one, we made a decision to use only the best ingredients to prepare our homemade items. It's a key factor in our daily goal to provide your office with an exceptional catering experience. You will TASTE the difference fresh makes. Our niche in corporate and executive catering has allowed our business to flourish year after year. We are thrilled to celebrate our 18th year!

When you call Waterfall Catering, know that your satisfaction is our top priority. Expect on-time delivery from our professional delivery drivers. If you have special requests, we work very hard to accommodate them. We welcome Gluten Free, Vegetarian, Vegan and other food allergy requests. Please enjoy browsing our most popular menu items, but as we always have, we are more than happy to create something special just for you.

Thank you for your interest and for supporting an independent, locally owned Pittsburgh businesses. We look forward to working with you to create a delicious ALWAYS FRESH event you will proud of.

Cheers!

Dan and Renee Vichie

We Deliver Delicious!

Waterfall Catering

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Our menus are designed to be as flexible as your unique event needs. We offer several catering service options. 15 Guests MIN ORDER for corporate offices.

KITCHEN PICK UP

Schedule a pickup at our kitchen during normal business hours.
Simply pre-schedule your pickup time, pull up to the door & our staff will assist you with loading. Orders are packaged in disposable aluminum pans, plastic bowls & platters.

DELIVERY & SET UP

We bring the delicious to you!

Delivery includes our professional staff arriving at your office within a 30-minute window. They will set up your catering (inside your office at the location you desire), not drop it at your front desk. Lightweight wire chafing racks, foam plates & silverware are available at no charge. Corporate delivery fees start at \$30 and are determined by time, order size and delivery location.

PREMIUM SET UP

Foam plates not the right fit for your meeting?

Request our premium disposables (heavy duty plastic or green environmentally friendly partyware) for an additional fee of \$2 per guest.

Need more? We are happy to assist with the coordination of rental items such as china, linen and glassware. Our staff will arrive to set up your food items, buffet table, linens, serving utensils. This premium option includes food set-up with non-disposable serving platters & bowls. This set up requires a 10% service fee. Delivery and pick-up charges will vary depending on the size of your order.

NEED STAFF?

Leave the hard work to us so you can ensure your event goes off without a hitch!
Professional service staff and trained chefs take care of every detail for you. From setting up food displays, to serving tray passed hors d'oeuvres and providing staffed food buffets.

Staffed events for corporate offices require a 15% service fee plus staff hours.

Please include set up & clean up time in addition to your actual event serving time.

Server fees start at \$35 per hour. If your event requires onsite chef service, additional fees will be required.

Breakfast Events - Good Morning!

COLD CONTINENTAL \$11.00 per guest Assorted Breakfast Pastries & Muffins, Fresh Cut Fruit Salad, Juice or Bottled Water

EXECUTIVE CONTINENTAL \$13.95 per guest Cold Continental plus your choice of Berry & Donut Skewers & Mini Yogurt Display Cups OR Build your own Yogurt Bar with granola & berries

BREAKFAST SANDWICH or BURRITO MEAL

\$6.50 sandwich only or \$13.50 per guest Choose Bacon or Sausage on Grilled Bagels OR Burritos (loaded with onions, peppers, cheese) Burritos include jalapeno, salsa & sour cream on the side. Meals includes potatoes or bakery tray & fruit.

SIMPLE BREAKFAST, \$14.00 per guest Includes your choice of Egg OR quiche, fruit bowl and choice of breakfast pastries or vanilla yogurt with granola & berries.

FULL HOT BREAKFAST BUFFET \$16.00 per guest Includes Egg Selection, Breakfast Potatoes Fruit Bowl & choice of Bacon OR Sausage

BREAKFAST ADDITIONS:

Decaf, Regular Coffee Service, Hot Tea \$2.50 each
Bottled Water or Canned Soda \$2 each
Individual Orange or Apple Juice \$2.95 each
Assorted Breakfast Pastries \$4 per guest
Granola Bar Assortment \$24 dozen
Bagels with butter/cream cheese: \$30 dozen
Donut Skewers \$30 per dozen
Whole Fruit Basket \$18 dozen
ADD 2nd Breakfast Meat for \$2 per guest
ADD French Toast Bake for \$2 per guest
Mini Yogurt Display Cups \$24 dozen
Pre-packaged Chobani Greek Yogurt \$24 dozen
Build your own Yogurt Bar \$4 per person
Dairy Free Individual Yogurt \$3 each

EGG BAKES OR QUICHE FLAVORS:

Crust-less Quiches* and Egg Bakes are Gluten FREE.
*Quiche cream sauce gluten free upon request only

PLAIN SCRAMBLED EGG

CHEESE LOVERS: Eggs & Cheese

VEGGIE: Sweet Peppers, Zucchini, Carrots Eggs &

Cheese

MEAT: Ham, Bacon, Sausage, Eggs & Cheese **LOADED**: Veggie, Meat, Cheese & Crispy Potato Bottom (potato bottom on egg bakes only)

LORRAINE: Bacon, Onion and Swiss

LIGHT: Tomato, Spinach and Feta Cheese

BROCCOLI CHEESE: Fresh Broccoli & Cheese Blend

WESTERN: Ham, Peppers, Onions & Cheese



what is an egg bake?

Eggs, Cheese and your choice of fillings all melted together, like a big scoopable omelet. Egg bakes are gluten free.

• what is quiche?

A rich blend of eggs, Cream, Cheese and your choice of fillings that bake together firmly and are cut into individual squares. Our quiches are crustless. Quiche sauce contains gluten - ask for it on the side or a gluten-free version.



Waterfall Catering
COLD DELI OPTIONS
COLD DELI OPTIONS



FOR GROUPS OF 15 OR MORE

OUR MOST POPULAR COMPLETE SANDWICH PACKAGE LUNCH: \$16 per guest Includes a beautiful display of our customer favorite sandwiches PRE-MADE on mixed breads with cheese, lettuce & tomato, cut in half and labeled. Condiments on the side.

Served with pasta salad, assorted bagged chips & cookies.

- Waterfall Classic Hoagie Club: Turkey, Bacon, Ham, Swiss & American on a crusted hoagie bun.
- Grilled Chicken, Turkey, Ham, Roast Beef, Italian, Chicken Salad on mixed breads or wraps
- Vegan, Vegetarian, Cheese Free, Gluten Free is no problem just specify how many to include!
- GLUTEN FREE bread +\$2 per sandwich
- SUBSTITUTE our homemade potato chips +\$20 per pan

INDIVIDUAL BOXED SANDWICHES: select up to 4 flavors (not including veggie/vegan/gluten free)
 \$18 Full Box with your choice of sandwiches, pasta salad, assorted chips/pretzels, cookie.
 \$12 Budget Box with Turkey/Ham/Roast Beef on a soft roll, chips or pretzels, cookie. (+\$3 add pasta salad)

PREMIUM INDIVIDUAL ENTREE SALADS BOXES \$18 per box, select up to 4 flavors
Included: side fruit or pasta salad cup, fresh bread, cookie.

ADD Grilled Chicken, Steak, Shrimp or Roasted Vegetables to any salad at no charge!

Pittsburgh Style: Traditional Garden with Cheese & Roasted Potatoes

Chef Salad: with sliced meats, cheeses & a sliced egg

Greek Style: Kalamata Olives, Feta, Diced Cucumber, Tomato

Waterfall Spring Mix: with Baby Greens, Feta Cheese, Dried Cranberries, Toasted Nuts, Fresh Berry Garnish Classic Caesar: Romaine blend with Parmesan Cheese, Black Olives, Croutons

OUR HOMEMADE PASTA SALAD IS MOST POPULAR WITH OUR SANDWICH LUNCHES, BUT FEEL FREE TO SUBSTITUE ANY OF THE FOLLOWING FOR NO ADDITIONAL CHARGE:

Fruit Salad, Coleslaw, House Garden or Creamy Macaroni Salad. (ADD a second salad for \$2 per guest)

HOT SAMOWICH LUNCHES





BUFFET/FAMILY STYLE LUNCHES for office deliveries MON-FRI before 2 pm (min of 15 guests) Pricing listed is per guest

NEW

MEDITERRANEAN STYLE LUNCH \$18/\$20/\$22 Build your own healthy RICE BOWL or GREEK SALAD! Choose (1), (2) or (3) entrees: Grilled Steak, Grilled Chicken, Grilled Shrimp, Roasted Vegetable OR Vegan Plant Based Chicken/Veggie Combo.

Toppings on the side include: Feta & Shredded Cheeses, Diced Tomato & Cucumbers, Roasted Vegetables, Kalamata Olives, Flavored Hummus, Creamy Cucumber Sauce. Served with Seasoned Rice, Garden Salad, Grilled Pita Bread, Cookie Tray

OPTIONAL ADD ONS (priced per guest):

ADD Appetizer: Grape Leaves, Mediterranean Dips,

Pita Chips +\$5

Upgraded Dessert: Baklava Tray +\$2

TACO BAR

(1) Selection \$18 (2) selections \$20, (3) selections \$22

- Ground Beef or Grilled Steak
- Grilled Chicken
- Grilled Shrimp
- Vegan Plant Based Chicken/Sweet Peppers/Onions Build your own with hard and soft tortilla shells, 2 tacos per guest. Includes Mexican style salad, Tortilla Chips, Spanish Rice and Cookie Tray. Toppings on the side include: Salsa, Sour Cream, Jalapeno, Shredded Lettuce, Shredded Cheese and Diced Tomato.

ADD Queso Cheese or Quacamole +\$2 ADD Veggie Quesadilla \$30 per 20 pc Tray



OUR MOST POPULAR HOT SANDWICHES!

Grilled Wrap Sandwiches

\$16.50 (2) Flavors, or \$18.50 (3) Flavors

- Grilled Chicken Cheesesteak (onions/peppers, cheese)
- Grilled Philly Cheesesteak (onions/peppers, cheese)
- Grilled Buffalo Chicken & Cheese
- Grilled Turkey, Bacon & Cheese
- Grilled Italian Style, Italian Meats & Cheese
- Marinated Southwest Veggie with Cheese
- Plant Based Chicken & Veggie with Vegan Cheese Package includes choice of side salad (garden, pasta, fruit), Assorted Variety Bagged Chips, Cookies.

 Substitute: Homemade chips for +\$20 per tray
 GLUTEN FREE bread available +\$2 per guest



HAVE SPECIAL ALLERGY REQUESTS?
Gluten Free bread is available +\$2
Special INDIVIDUAL Allergy Boxes +\$5
No charge to include vegetarian or dairy free selections in your sandwich variety

Create your own....HOT LUNCH MENU - 15 guest MIN.

BUFFET/FAMILY STYLE LUNCHES for office deliveries MON-FRI before 2 pm Vegan/Vegetarian/Gluten Free Allergy Boxes available +\$5 per guest

CLASSIC HOT MENUS (per guest)

- (1) Entree Selection with (2) hot side \$18.50
- (2) Entree Selection with (2) hot side \$20.00
 **Includes salad, Rolls, Butter, Cookies



Entree Options:

- · Chicken Asiago with a Creamy White Asiago Cheese Sauce, fresh tomato garnish
- Summer Bruschetta Grilled and served with fresh tomatoes, basil, mozzarella cheese Gluten FREE
- Rotisserie Grilled Seared with our own spices and grilled: juicy & delicious Gluten & Dairy FREE
- · Lemon Chicken Romano, dipped in egg batter, sauteed with a Lemon Parmesan Sauce
- · Crispy Lemon Chicken Cutlets, thinly pounded, dredged in our blend of breadcrumbs, fried crispy, lemon sauce
- Thinly Sliced Prime Rib with Au Jus Sauce and Horseradish Sauce Gluten & Dairy FREE, ADD +\$2 per guest
- Thinly Sliced Grilled Flank Steak (London Broil) with a light beef demi-glaze Dairy FREE
- Beef Bourguignon, Stew like entree with tender beef tips with red wine, mushrooms, onions in rich gravy
- Baked Cod, English Style, dusted with Breadcrumbs, with a garlic butter sauce
- Baked Salmon with Lemon Butter or Asian Glazed Gluten FREE upon request, ADD +\$2 per quest

See corporate seasonal specials for more options

Hot Side Options:

- Seasoned Rice
- · Pasta Vodka, Marinara, Alfredo
- · Chef's Seasonal Roasted Vegetables
- Scalloped Potatoes (creamy white sauce)
- · Cheesy AuGratin Potatoes
- Roasted Red Potatoes
- · Cheese Pierogi
- · Green Beans with Carrots
- Roasted Vegetables, Green Bean Combo
- Roasted Potato, Roasted Carrot Combo
- Steamed Broccoli, Cauliflower, Carrots

The Boardroom Menu \$25

Sliced Filet Mignon with sides of:
Beef Demi-Glaze, Butter Bearnaise,
Choice of: Shrimp & Spinach Alfredo
or Crab Cakes
Chef's Premium Vegetables
Parmesan Risotto or Potatoes
Spring Mix Salad, Rolls, Butter
Premium Dessert Tray & Disposables

Salad Options:

- · Traditional Farmhouse Garden Salad
- · Baby Spring Mix with Feta, Candied Nuts, Dried Berries
- Southwestern Salad with Corn, Shredded Cheese
- Caesar Salad with Parmesan Cheese, Olives, Croutons
- Fruit Salad
- Italian Pasta Salad (vegetarian)
- · Greek Pasta Salad with Feta, Kalamata Olives
- · Creamy Macaroni Salad
- Bacon/Ranch Red Potato Salad or Traditional Potato Salad

Light & Delightful Menu \$22.50

Baked Lemon Salmon with any flavor chicken, we recommend: Gluten Free Grilled Rotisserie Roasted Potatoes, Roasted Vegetables Garden Salad, Rolls, Butter, Cookies.

Italian Pasta Bar \$18

Choose (2) Flavors Pasta:
Marinara, Vodka, Alfredo, Primavera, Meat Sauce
Choose (2) Hot Sides:
Meatballs, Mild Sausage, Grilled Chicken, Vegetables
Caesar Salad, Breadsticks, Cookies
ADD additional sauces or sides +\$2 per quest

Gluten Free/Vegan Allergy Boxes + \$5 per guest

OFFICE SMACKS - BREAK JIME

Platters & Displays

MEDIUM (20-25), LARGE (45-50)

Sweet & Salty Break Tray \$5 per guest Bags of Nuts, Snack Mix & Mini Chocolate Bars

Assorted Bags of Mixed Chips \$18 dozen

Domestic Cheese & Pepperoni Tray \$75/\$125

4 variety cubed cheese with peperoni & mustard

Fresh Vegetables \$75/\$125

Colorful display with ranch dip

Cheese & Berry Tray \$90/\$135

Colorful mixture of cubed cheese with fruit & berries

Fruit Salad Bowl (cubed) \$70/\$110

Fruit Display \$85/\$130

Display tray with berry garnish

Tuscan Charcuterie Display \$150/\$225

Roasted Colorful Vegetables, Assorted Marinated Olives, Chilled Cheese Tortellini Pasta, Italian Meats & Cheeses

Mediterranean Display \$150/\$225

Pita Chips, Roasted Colorful Vegetables, Flavored Hummus, Creamy Cucumber Dip, Marinated Olives, Feta Cheese, Tabbouleh, Grape Leaves, Baba Ghanoush Dip

Jumbo Shrimp Cocktail \$65/\$125/\$200

36, 72 or 108 pc with Tangy Cocktail Sauce & Lemons

Freshly Baked Pretzel Sticks \$30/\$50/\$90

15, 25 or 50 sticks with Mustard dips

Homemade Potato, Pita or Tortilla Chips \$30 per pan

Vegetable Dip or Salsa \$5

Granola Bar Assortment \$24 dozen

Mini Yogurt Display Cups \$24 dozen

Pre-packaged Chobani Greek Yogurt \$24 dozen

Fresh Whole Fruit Basket \$18 dozen

Yogurt Bar \$4 per person

Individual Portions

MIN ORDER 2 DOZEN EACH VARIETY

Shrimp Cocktail Shooter \$3.50 Fresh Fruit Cup with Berry Garnish \$4 Fruit Skewer \$4.50 Antipasto Salad Cup \$3.50









Chocolate Tray \$70 med/\$110 large

Dipped Strawberries, Raspberries, Mini Brownie Bites

Chocolate Dipped Strawberries \$20 dozen

Miniature Bites Tray \$80 med/\$135 large

Assorted Miniature Cheesecake Bites, Brownie Bites, Dipped strawberries, Stuffed Raspberries

Cookies or Brownies \$18 per dozen/\$1.50 each

Mini Cupcake Assortment \$10 dozen

Gourmet Full Size Cupcakes \$40 per 2 dozen

Celebration Cake \$30 round/\$55 half sheet/\$70 full sheet





Unless indicated, most selections on our corporate menu include disposable plates, silverware, napkins and serving tongs. If you require a more upscale presentation, Premium display set ups are available. Additional fees apply. Linen, china and glassware rental services can be coordinated for you. Staff is available to assist with events, a 15% service fee applies plus staff hours. Server fees start at \$35 per hour.

* Waterfall Catering reserves the right to change menu pricing and/or menu items without notice.

CORPORATE CATERING

This menu reflects pricing for scheduled "drop off" orders to BUSINESS LOCATIONS only, Monday to Friday between 7:00 am and 2:00 pm. Corporate pricing applies for groups of 15 or more guests. Catering events earlier than 7:00am, after 2:00 pm or on weekends are subject to additional fees.

PLACING AN ORDER

Call us at 412–867–9196 or send an email inquiry to: waterfallcatering@verizon.net

In order ensure date availability; please call us as soon as you have your event date. Even without your specific order details, we are able to reserve the date. Be advised we do close out orders due to maximum kitchen capacity. We recommend calling 48 hours in advance at a minimum; however we will make every effort to accommodate last minute orders based on our delivery schedule.

CANCELLATION POLICY

Cancellations for corporate events must be made 48 hours prior to delivery or pickup, including cancellation for inclement weather. ANY order with over 50 guests must be cancelled 14 days in advance. Orders not meeting cancellation requirements are subject to full charges & no refund or credits will be issued. ALL Deposits are non-refundable.

PAYMENT TERMS

For your convenience, Waterfall accepts cash, all major credit cards, ACH debit, direct deposit and corporate checks. Corporate billed credit accounts are welcomed. Please contact our office to set up a billing account prior to placing your order. Typically payment is due when placing your order. Food and beverages are taxed at a current rate of 7%. Non-profits must provide their sales tax exemption form in advance of placing an order. Large orders may require a date hold deposit.

DELIVERY

We make every effort to provide delivery within 30 miles of our kitchen in Robinson Township. On occasion, we do offer delivery outside of our area based on availability. Please allow for a 30 minute delivery window. Our corporate delivery fee starts at \$30, but may increase depending on distance, difficulty or order size. We ask that if you have rented any catering supplies, that they be returned to our kitchen within one week.