



Waterfall Catering

FALL/WINTER
Seasonal Menus

2024



pictured:
Chocolate Dipped Tray

Waterfall Catering



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 you with an exceptional catering experience. Whether it's our specialty entrees, crispy salads or homemade sauces- You will TASTE the difference fresh makes. Our goal is always to create events that exceed your expectations.

When you call Waterfall Catering, know that your satisfaction is our top priority. Expect professionalism from our trained service staff. If you have special requests, we work very hard to accommodate them. We welcome Gluten Free, Vegetarian, Vegan and other food allergy requests.

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.

Thank You for considering Waterfall Catering for your event!
Dan and Renee Vichie



WATERFALL CATERING

FALL/WINTER SEASONAL MENUS

CORPORATE LUNCH MENU: Monday-Friday, before 2:00pm

Add \$5 per guest for dinner or weekend pricing

Lunch MINIMUM 15 guests, Weekend & Dinner MINIMUM 40 guests

WINTER HONEY ROASTED CHICKEN \$19

Tender AIRLINE chicken breasts, this upscale chicken breast has the skin-on. Served with roasted potatoes and seasonal vegetables on the side. Farmhouse Garden Salad, Rolls, Butter, Cookies.

FALL DELI LUNCH \$16

This assortment includes Triple Decker Roast Beef Clubs, Black Forest Ham & Cheese, Apple Smoked Turkey & Cheese, Italian Style & Grilled Chicken Sandwiches on pretzel rolls, mixed breads, crusted hoagie rolls. With our creamy winter vegetarian Pasta Salad, Bagged Assorted Chips, Cookies. Vegetarian/Vegan Option: Roasted Veggie Wrap

TASTE OF FALL COMBO \$21

Slow Roasted Winter Beef, Sliced and Stuffed with Bread Stuffing, topped with a rich beef gravy & Lemon Chicken Romano, Mashed or Creamy Scalloped Potatoes, Chef's Vegetable, Salad, Rolls, Butter, Cookies.

BUILD YOUR OWN OKTOBERFEST \$20

Select 2 Entrees: Beef Sauerbrauten,
Pork Tenderloin with Sauerkraut
Crispy Chicken or Pork Schnitzel
Bratwurst or Kielbasa with Sauerkraut
Roasted Chicken Breasts

Select 3 Sides: Potato Pancakes, Creamy
Scalloped Potatoes, Hot German Potato Salad,
Braised Red Cabbage, Pierogi, Garden Salad
or Fall Harvest Salad (apples, toasted nuts,
cranberries, feta cheese), with Pretzel Rolls



ADD Oktoberfest Charcuterie: \$6.50 pp

Extra sides \$3 pp

ADD pumpkin roll \$2 pp

ADD whole 12" Apple or Pumpkin Pie \$15

ADD Apple Cider, by the gallon \$15

ADD ON.....



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TURKEY TROT \$19

Sliced all white meat turkey breast (slow roasted) with traditional bread stuffing, mashed potatoes, Green Beans & Carrots, Garden Salad, Rolls & Butter, Holiday Cookies.

MOST POPULAR MENU \$22

Thinly Sliced Prime Rib Au Jus (over 30 Guests ONLY) or London Broil, Crispy Lemon Chicken Cutlets, Parmesan Risotto, Chef's Vegetable, Garden Salad, Rolls, Butter, Holiday Cookies

THE GRANDE BUFFET \$30

Your choice of 2 entrees: Sliced Filet Mignon with Mushroom Demi Glaze OR Shrimp Alfredo Pasta OR Stuffed Sole Imperial with shrimp stuffing, lobster cream sauce. Parmesan Risotto or Tiny Roasted Potatoes, Chef's Premium Vegetable, Salad with Rolls, Butter, Premium Bite Size Petite Desserts.

LIGHT & DELIGHTFUL \$24

Upscale Roasted Airline Chicken Breast (Winter Honey Roasted) and Stuffed Salmon Mediterranean (Spinach, Feta, Roasted Red Peppers) over Rice, with Roasted Vegetable, Roasted Tiny Heirloom Potatoes, Garden Salad, Rolls, Butter, Holiday Cookies

HOLIDAY BRUNCH \$22.50

Beautiful full spread includes

**Chicken Entrée *Egg Bake or Quiche*

**Breakfast Potatoes or Roasted Red Potato*

** Bacon OR Sausage * Fruit Salad*

**Choice of Hot Vegetable or Pasta Selection*

ADD Mini Yogurt Display Cups \$24 dozen

ADD additional salads \$2 per guest

ADD French Toast Bake for \$3 per guest

ADD Berry & Donut Skewers \$30 dozen

ADD Mini Sandwich Tray \$40

(20 croissants or petite rolls)



ADD ON.....

ADD entrees or sides for \$3 pp

Sliced Ham, Chicken Marsala,

Pork Tenderloin, Vegetarian or Vegan Pasta,

Whipped Yams with Cinnamon Sugar, Green

Beans, Mac & Cheese, Scalloped Potatoes

ADD whole 12" Apple or Pumpkin Pie \$18

ADD Apple Cider, by the gallon \$15



Build your own small bite grazing stations.
We suggest 3-4 options.
Pricing is per guest.

STATIONS MENU SELECTIONS

CHARCUTURIE TABLE @ \$15

*Domestic/Imported Hard & Soft Cheeses,
Cured Meats, Olive Assortment, Chilled Roasted Vegetable
Platter or Raw Vegetable Basket
Rustic Bread Display with assorted dips/spreads, Mustard,
Crackers, Fruit/Berry Garnish.*

ADD ON HEARTY OPTIONS:

*Pretzels with Cheese Sauce \$2 each
Miniature Cocktail Meatballs \$100 pan
Crispy Wing Dings \$100 pan*

HOT Dips: Buffalo Chicken or Spinach Artichoke \$120 pan

CHEF'S CARVING TABLE @ \$20/\$30

*Choose Meat Selections: (1) for \$20 or (2) for \$30,
Sliced Filet Mignon, Sliced Roast Beef,
Oven Roasted Turkey Breast or Honey Ham
with miniature silver dollar rolls, assorted sauces.*

*Accompanied by your choice of Potato:
Parmesan Risotto, Tiny Roasted Marble Potatoes or
Creamy Scalloped Potatoes with Bacon*

Note: On-site Chef Fee applies to this station

ITALIAN TASTING @ \$12

*with (2) Flavors of Pasta- Marinara, Alfredo, Meat Lovers,
Vodka, Primavera with choice of (1) side: Meatballs,
Sausage, Miniature Crispy Chicken Bite with Lemon
Parmesan, Marsala or Creamy Asiago*

SHRIMP LOVERS \$20

Choice of Three Flavors:

- (1) Fried Option: Crispy, Tempura or Coconut Shrimp.*
- (1) Grilled: Garlic Butter Shrimp Scampi*
- (1) Chilled: Shrimp Cocktail Tower*

TASTE OF THE ORIENT \$12

*Small Plates of Crispy Teriyaki Chicken,
Oriental Style Vegetables, Fried Rice*

ADD Miniature Vegetable Spring Rolls +\$15 dozen

MEXICAN FLAVORS \$12

*Hard/soft taco shells with Grilled Steak/Grilled Chicken,
Mexican Rice, Assorted Toppings on side.*

DESSERTS \$10

*Chef's Selection of Assorted Small Bite Premium Desserts
Cookies, Mini Cheesecakes, Cannoli, Cupcakes, Brownies,
Miniature Seasonal Bites.*

ADD Coffee for \$2



1000 GSK Drive, Coraopolis, PA 15108
www.waterfallcateringph.com 412-867-9196

SALES TAX 7%
SERVER FEE \$150 + GRATUITY
SERVICE FEE 10%

Appetizer Platters & Displays

**Served on disposable platters*



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

Domestic Cheese & Pepperoni Tray \$60/\$110

4 variety cubed cheese with pepperoni & honey mustard

Fresh Vegetables \$60/\$110

Colorful display with ranch dip

Cheese & Berry Tray \$75/\$120

Colorful mixture of cubed cheese with fruit & berries

Fruit Salad Bowl (cubed) \$60/\$100

Fruit Display \$75/\$120

Display tray with berry garnish

Tuscan Charcuterie Display \$125/ \$200

Roasted Vegetables, Assorted Olives, Marinated Mushrooms & Artichokes, Chilled Tortellini Pasta Salad, Italian Meats & Cheeses, Mini Skewer Garnish

Oktoberfest Themed Charcuterie \$6.50 per guest (min 15)

Cheese Assortment with thinly sliced German Brauts, mustards, pickles, dark breads, Antipasto Salad, Pretzel Garnish

Mediterranean Display \$125/\$200

Fresh Pita Bread, Feta Cheese, Roasted Vegetables, Flavored Hummus, Creamy Cucumber Dip, Olives, 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 \$50/\$90

25 or 50 sticks with Mustard dips

Homemade Potato or Tortilla Chips \$30 per pan

Homemade Vegetable Dip or Salsa \$5

Miniature Cocktail Meatballs \$50 half/ \$100 full

(swedish, bbq or oriental style)

Hot Dips \$60 half/ \$120 full

(Buffalo or spinach artichoke, includes chips)

Boneless Chicken Bites \$60 half, \$100 full

Chicken Tenders \$60 half, \$100 full

Individual Portions

MIN ORDER 2 dozen each variety

Shrimp Cocktail Shooter \$3

Individual Bags Homemade Chips \$2

Fresh Fruit Cup with Berry Garnish \$3

Fruit Skewers \$4

Antipasto Salad Cup \$3



SWEETS

Chocolate Dipped Tray \$60 med/ \$100 large

Strawberries, Raspberries, Brownie Bites

Miniature Bites Tray \$70 med/ \$125 large

Assorted Miniature Cheesecake Bites, Brownie Bites, Dipped strawberries Raspberries, Chocolate Truffles

Cookies & Brownie Bites \$35 med/ \$70 large

Chocolate Dipped Strawberries \$20 dozen

Gourmet Cupcakes \$40 per 2 dozen

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412 - 867 - 9196

ORDERING INFORMATION

- Pricing listed is for **CORPORATE OFFICE** deliveries, Monday-Friday before 2:00pm.
- Evening, Saturday or Sunday Meals, Add \$5.00 per guest
- Lunch **MINIMUM 15** guests, Weekend & Dinner **MINIMUM 40** guests
- Call us as soon as you have your event date -- even without your specific food order, we can reserve the date for you. We do close out orders due to maximum kitchen capacity.
- Date hold deposit is required when placing an order and final payment due is due before your event. Date hold deposits are **NOT Refundable**.
- Pricing includes disposable plates, napkins & silverware, as well as serving tongs & spoons.
- Holiday Delivery starts at \$35 depending on size and distance to your location. Serving staff is available for an extra charge of \$150 each, plus gratuity.
- Non Profits must provide sales tax exemption form 48 hours in advance.
- Tax - all food and beverage is taxed at current rate of 7%
- No Holiday Party Cancellations after December 1st, 2024.