

A close-up photograph of a hand pouring champagne from a bottle into several tall, slender glasses. The champagne is bubbling and creating a frothy head. In the foreground, to the left, is a platter of appetizers, including shrimp and other small bites, garnished with herbs. The background is softly blurred, showing more glasses and a white tablecloth.

THE
VENUE™
Live!

catering

guide

welcome to every Perfect Detail

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine and we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular casino, but an entire complex for playing, dining, shopping and relaxing all in one place.

Experience Live! Casino Pittsburgh. Contact us to schedule your tour today.



Information contained within this collateral is subject to change. Please consult with your sales manager.

Small party fee – under 25 add flat fee or %

Full party guarantee participation required on all menu items.

All items and services are subject to a 24% event management fee

breakfast Buffets

Priced per person, 1.5 hour, stationary, choice of 1. All include French Roast Coffees, Orange & Cranberry Juice

LIVE! CONTINENTAL \$17

Seasonal Fresh Fruits, Bananas, Individual Low Fat Yogurts, Granola, Bagels, Cream Cheese, Breakfast Pastries, Sweet Butter, Preserves

LIVE! BREAKFAST \$19

Scrambled Eggs, Cheddar Cheese, Salsa, Applewood Bacon or Turkey Bacon or Sausage, Breakfast Potatoes, Breakfast Pastries, Sweet Butter, Preserves

EXECUTIVE BREAKFAST \$28

Seasonal Fresh Fruits, Bananas, Low Fat Yogurts, Granola, Scrambled Eggs, Cheddar Cheese, Salsa, Applewood Bacon or Turkey Bacon or Sausage, Breakfast Potatoes, Breakfast Pastries, Sweet Butter, Preserves

HEALTHY START \$19

Greek Yogurt Parfaits, Egg White Frittata, House Granola, Overnight Oats, Seasonal Fruit

TOAST BAR \$19

Whole Grain Bread, Sourdough, Avocado Spread, Nutella, Banana, Seasonal Jams, Hard Boiled Eggs, Pickled Vegetables, House Granola

SKILLET BAR \$32

Scrambled Eggs, Applewood Bacon, Sausage, Diced Ham, Assorted Shredded Cheeses, Assorted Roasted Vegetables, Caramelized Onions, Crispy Potatoes, Salsas, Hollandaise Sauce

BEVERAGE ENHANCEMENTS *priced per hour*

MIMOSA & BELLINI BAR \$17

Chilled Prosecco, Fresh Florida Orange and Grapefruit Juices, Peach Lemonade, Mango, Pomegranate and Pineapple Juices, Cointreau™, Chambord™, St. Germain™ and Triple Sec™, various Fruit Purees, Fruit Garnish of Strawberries, Blueberries, Raspberries, and Sliced Oranges

BLOODY MARY BAR \$21

Tito's Vodka and Spicy Tomato Juice, Worcestershire Sauce, Tabasco®, Old Bay®, Crispy Applewood Bacon Strips, Cucumber, Tomato, Salami Skewers, Pickled, Okra, Red Pepper and Olive Skewers, Celery Sticks, Pickle Spears



breakfast

Enhancements

To Compliment Your Breakfast Buffet Selection

OMELET ACTION \$14

Eggs, Egg Whites, Smoked Ham, Applewood Bacon, Mushrooms, Peppers, Onions, Spinach, Tomatoes, Chives, Monterey Jack, Cheddar, Feta

+Chef attendant required

OVERNIGHT OATS BAR \$9

Peanut Butter or Almond Butter, Almond Milk & Greek Yogurt, Build-your-own with Toppings such as: Chocolate Chips, Coconut Flakes, Dried Fruits, Fresh Fruits, Nuts, Honey & Maple Syrup

STEEL CUT HOT OATMEAL \$8

Cream, Golden Raisins, Slivered Almonds, Blueberries, Dried Cranberries, Brown Sugar

BELGIAN WAFFLE \$12

Strawberries, Blueberries, Maple Syrup, Powdered Sugar, Chocolate Shavings, Whipped Cream

BERRY FRENCH TOAST \$12

Citrus-Vanilla Batter, Maple Syrup, Berry Compote, Honey Butter

PANCAKES \$12

Maple Syrup, Berry Compote, Whipped Cream, Powdered Sugar, Whipped Butter

CRACKED EGG SANDWICH \$12

Smoked Ham, Cheddar on Croissant
Sausage, Cheddar on Biscuit
Applewood Bacon, Cheddar on English Muffin

BREAKFAST BURRITO \$12

Egg, Sausage, Cheddar Jack, Flour Tortilla, Salsa

BAGELS & SMOKEHOUSE SALMON \$17

Build Your Own - Sliced Tomato, Dill Cream Cheese, Capers, Shaved Onion, Lemon Zest, Plain & Everything Bagels

GARDEN VEGETABLE FRITATTA \$11

Eggs or Whites, Yukon Golds, Seasonal Local Vegetables

NUTELLA FRENCH TOAST \$12

Caramelized Banana, Whipped Cream, Vanilla Maple Syrup

BISCUITS & SAUSAGE GRAVY \$12

Sage & Black Pepper Gravy

+Chef attendant additional \$125



plated Breakfast

ALL AMERICAN PLATE \$25

Scrambled Eggs, Chives, Charred Roma Tomato,
Breakfast Potatoes

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

SHORT RIB HASH \$27

Beef Short Rib, Fingerling Potatoes, Roasted Peppers,
Caramelized Onion, Poached Egg, Hollandaise,
Fresh Herbs

CANNOLI PANCAKES \$19

Whipped Ricotta, Mini Chocolate Chips, Roasted Pistachio,
Powdered Sugar, Citrus Maple Syrup

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

VEGETABLE FRITTATA \$19

Peppers, Onions, Mushrooms, Three Cheese Blend,
Breakfast Potatoes

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

NUTELLA FRENCH TOAST \$19

Caramelized Banana, Whipped Cream, Vanilla Maple Syrup

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

ENHANCE \$5 per person

Family Style Bakery Basket, Butters, Jams

ENHANCE: PLATED APPETIZER \$10

Select one

Greek Yogurt, Honey, Dried Fruits, Coconut
or

Seasonal Fruit Plate with Berries, Vanilla-Maple
Yogurt Dressing



buffets

*priced per person
90 minute duration of service*

LIVE! LUNCH \$39

Choose Four Sandwiches and Two Salads

Petite Sandwiches and Wraps to include Roast Beef Baguette, turkey Havarti on brioche roll, Italian hoagie bites on seeded roll, tuna and radish on pumpernickel, hummus wrap with grilled vegetables and arugula, house chips, spring greens salad with fennel, cranberries and goat cheese, citrus vinaigrette, cider vinegar cole slaw, red bliss potato salad, cookies & brownies

SOUTH PHILLY \$39

Fresh Mozzarella Salad | torn basil, aged balsamic, extra virgin olive oil

Antipasto | marinated grilled vegetables, olives, and cheese

Build-your-own Philly Cheesesteak | shaved ribeye, sliced chicken breast, sautéed portobello mushrooms, grilled onions and peppers, Provolone, cheese wiz, cherry peppers, ketchup

Old Bay™ Fries, Miniature Cannoli

ITALIAN \$39

Hand-breaded chicken parmesan, grilled herb-marinated flank steak, garlic bread sticks, classic caesar salad with shaved parmesan and garlic crouton, balsamic fire-grilled vegetables, rosemary potatoes

sub - chef's selection pasta \$3pp

sub - honey roasted brussels sprouts with applewood bacon \$3pp

add - Italian cookie assortment (mini cannoli, bars, cookies, brownie bites) \$6pp

BBQ \$39

Carolina BBQ pork, sliced brisket, pulled chicken, honey corn bread, mops & sauces, cider vinegar cole slaw, cheddar mac & cheese, bbq baked beans, iceberg chopped salad, ranch dressing,

add - fresh baked cookies, brownies, and dessert bars \$6pp

BALLPARK \$39

Steak blend burgers, all-beef franks & kraut, grilled marinated chicken breast, potato & brioche buns, ball park condiments, cole slaw, caramelized onions, hand cooked potato chips, onion dip, cracker jacks

add - fresh baked cookies, brownies, and dessert bars \$6pp

LAND AND SEA, CHICKEN AND SALMON \$44

Grilled Atlantic Salmon, Beluga Lentils, Root Vegetables, Tarragon Lemon Sauce, Roasted Chicken breast, Parmesan Herb Pasta, Roasted Asparagus, Thyme Jus, shaved fennel orange salad, arugula, toasted almond, dates, citrus vinaigrette

LAND AND SEA, SHORT RIB AND COD \$48

Roasted atlantic Cod, celery root pommes puree, leeks, champagne citrus emulsion, Braised Short Ribs, Creamy Truffled Grits, Charred Carrots, Bordelaise Sauce, Strawberry & Gouda Cheese Salad, Toasted Pecan, Blackberry Vinaigrette

Upgrade Cod to Halibut +\$6pp



plated Events

\$39 INCLUDES STARTER, ENTRÉE, DESSERT

STARTERS - CHOOSE ONE

Cobb | egg, tomato, applewood bacon, avocado, danish blue cheese, crisp shallot, romaine, creamy lemon vinaigrette

Baby Iceberg "Wedge" | heirloom tomato, shaved red onion, bacon lardon, danish blue cheese, chive buttermilk dressing

Buratta Panzanella Salad | roasted red and yellow peppers, rustic garlic crouton, cucumber, baby arugula, kalamata olive, saba reduction

Harvest Salad | baby bibb and field greens, gorgonzola, dried cherries, grapes, green apples, candied pecans, apple cider vinaigrette

Little Gem Caesar | baby romaine, shaved parmesan, pancetta lardon, brioche crouton, campari tomato, caesar dressing

ENTRÉE

Grain Mustard + Thyme Chicken Breast | horseradish whipped potatoes, french beans, roasted tomatoes, dijon cream

Roasted Chicken Breast | potato puree, roasted carrots, brussel sprout hash, garlic-herb reduction

Seared Salmon | harvest mushroom, sautéed greens, caramelized cipolini onions

Seared Atlantic Cod | sweet pea mash, fennel 'slaw', locally farmed seasonal vegetables

Petite Beef Tenderloin (+\$7) | caramelized shallot yukon gold puree, spinach and leeks, cabernet-rosemary reduction, roasted baby vegetables

Ricotta Gnocchi | artichokes, roasted tomato, kalamata olive, parmesan, parsley

Turmeric Roasted Cauliflower | vegan | quinoa vegetable tabbouleh, harissa roasted carrots, crispy chickpeas, salsa verde

DESSERT

Chef's Curated Selection of Miniature Sweets and pastries (three per plate)

plated Dinner

Three Course. Includes Salad, Entree and Dessert

SALAD (choose one)

Baby Iceberg "Wedge" | heirloom tomato, shaved red onion, applewood bacon, danish blue cheese, chive buttermilk dressing

Buratta Panzanella Salad | roasted red and yellow peppers, rustic garlic crouton, cucumber, baby arugula, kalamata olive, saba reduction

Harvest Salad | baby bibb and field greens, gorgonzola, dried cherries, grapes, green apple, candied pecans apple cider vinaigrette

Little Gem Caesar | baby romaine, shaved parmesan, pancetta lardon, brioche crouton, campari tomato, caesar dressing

ENTRÉE

Atlantic Salmon \$42 | Trumpet Mushrooms, Beluga Lentils, Cauliflower Purée, Romanesco, Tomato Butter, Wine Sauce

Seared Cod \$39 | Stewed cannellini beans, braised greens, silician pesto

Roasted Chicken \$39 | Marble potatoes, parsnip puree, charred asparagus, bourbon-peach glaze

Chicken Breast 'vino rosso' \$39 | Forrest mushroom risotto, olive oil carrots, red pepper puree, crispy leeks

Grilled Filet Mignon \$89 | Horseradish whipped potatoes, balsamic-cippolini onions, rainbow cauliflower, sautéed spinach, rosemary reduction

Braised Short Rib \$65 | Butter Whipped potatoes, roasted 'roots' hash, Broccolini, 5hr tomatoes, merlot reduction

Turmeric Roasted Cauliflower \$39 | Quinoa Vegetable Tabbouleh, harissa roasted carrots, crispy chickpeas, salsa verde

Seared Filet of Beef + Herb Crusted Seabass \$109 | Garlic whipped potatoes, cabernet jus, baby french beans

Beef Filet and Butter-Poached Maine Lobster \$109 | Chive, Lemon, Ricotta Ravioli, Asparagus, Pommes Mousseline, Chanterelles, Truffle Demi

Barolo-Braised Short Rib and Miso White Sea Bass \$95 | Heirloom Carrot, Wilted Spinach, Potato Dauphinoise, Barolo Demi

Short Rib au Poivre and Crispy Chicken Croquette \$69 | Butter whipped potato, Heirloom Carrot, Sweet Corn Succotash

DESSERT (choose one)

TIRAMISU | coffee-soaked lady fingers, chocolate dipped biscotti

KEY LIME PIE TART | candied lime, Chantilly cream

PEANUT BUTTER PRALINE CAKE | chocolate sauce

CARROT CAKE | cream cheese frosting

NEW YORK CHEESECAKE | raspberry coulis

LEMON TART | buttery shortbread, lemon curd, raspberries

CURATED MINIATURE DESSERT BITES with sauces and garnishes can be served family style

breaks

priced per person
30mins of service

MEDITERRANEAN \$12

Hummus, Roasted Tomato Tapenade, Tzatziki, Carrots,
Celery Sticks, Peppers, Grilled Flatbreads

ENHANCE – Quinoa Tabbouleh Salad \$3

COOKIE JAR \$16

freshly baked chunky chocolate, oatmeal raisin, peanut
butter blitz, s'more, and double chocolate cookies with
whole milk, almond milk, and chocolate milk

FIESTA \$12

Corn Tortilla Chips, Chile con Queso, Guacamole, Lime
Crema, Salsa Roja, Tomatillo Salsa, Street Corn salad

ITALIAN ANTIPASTO \$19

Genoa Salami, Mortadella, Prosciutto di Parma, Capicola,
Parmigiano-Reggiano, Asiago, Gorgonzola Dolce, Fresh
Mozzarella, Roasted Tomatoes, Marinated Artichokes,
Grilled Marinated Mushrooms and Olives, Sliced Baguette,
Assorted Crackers, Lavash

TAILGATE \$19

mini hot dogs, beef sliders, warm pretzels with cheese and
spicy mustard, kettle chips, French onion dip

PROTEIN POWER \$19

Grab & Go Energy & Power Bars | Toasted Nuts |
Peanut Butter Packs

Cheddar | Manchego | Multigrain Crackers

Bottled Energy Drinks | Naked Juices

ENHANCE – Classic Deviled Eggs +\$3

TEA TIME \$19

Linzer Cookie | French Macarons

Cake Selection | Fig Tart

Tea Sandwiches:

Cucumber | Whipped Cream Cheese | Sourdough

Classic Egg Salad | Farmhouse Wheat

Smoked Salmon | Boursin Cheese | Pumpernickel Rye

French Roast Coffees | Artisanal Tea Selection



breaks

priced per person
30mins of service

Enhancements

FRESH PRESSED JUICE+ \$3 select 2
Carrot | Beet | Green Monster

PREMADE SMOOTHIES \$3 select 2
Blueberry-Oat | Green Machine | Berry-Almond Milk

HOUSE MADE POP TARTS \$2
Raspberry | Applewood Bacon

WARM CHOCOLATE CHIP COOKIES \$5PP

ASSORTED KETTLE CHIPS \$4 EACH

**ASSORTED INDIVIDUAL GREEK FRUIT
YOGURT \$4 EACH**

**ASSORTMENT OF ENERGY BARS AND
KIND BARS™ \$7 EACH**

ASSORTED DELUXE MIXED NUTS \$6PP

**PITA CHIPS AND HOUSE-MADE HUMMUS
\$6PP**

**ASSORTED MINIATURE FRENCH
PASTRIES \$5PP**

SEASONAL WHOLE FRESH FRUIT \$5PP

**SLICED FRESH SEASONAL FRUITS AND
BERRIES \$8PP**

**FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, A SELECTION
OF HERBAL TEAS \$65 PER GALLON**

**UNSWEETENED ICED TEA OR LEMONADE
\$65 PER GALLON**

**INDIVIDUAL BOTTLES OF CHILLED
ORANGE, CRANBERRY, AND GRAPEFRUIT
JUICES \$5 EACH**

ASSORTED SOFT DRINKS \$3 EACH

LIVE! BOTTLED WATER \$2 EACH

FIJI WATER \$7 EACH

ENERGY DRINK \$8 EACH



cocktail Receptions

PASSED HORS D'OEUVRES

Recommended 4 per person per hour

LAND \$55/dz.

- | | |
|---|---|
| Steak Frites, Crispy Potato, Bearnaise Aioli | Peking Duck Spring Roll, hoisin, scallion |
| Barbacoa Tostada, Caramelized Onions,
Avocado Crema, Pickled Onion | Thai Chicken Spring Roll, sweet chili sauce, mint |
| Italian Meatball Amatriciana Sauce, Pecorino,
French Roll | Braised Chicken Taco, Avocado Puree, Chipotle
Crema, Pickled Onion |
| Philadelphia Cheese Steak Spring Roll, sriracha
ketchup | Chicken Adobo Skewer, Teriyaki, Sesame,
Scallion |
| Beef Sirloin Satay, sesame, scallion | Chicken Lemongrass Potsticker, Gyoza Sauce,
Chive |
| Open Faced Reuben, thousand island, swiss | Pork Belly Skewer, Gochujang, Ginger Chutney,
Scallion |
| Coney Island Franks, kraut, mustard | |

SEA \$59/dz.

- | | |
|--|--|
| Mini Crab Cake, Old Bay Remoulade, Lemon | Smoked Salmon Mousse, Crème Fraiche, |
| Crispy Kataifi Shrimp, Bang Bang Sauce,
Togarashi, Lime | Trout Roe, Pickled Shallot, Crispy Tot |

EARTH \$49/dz.

- | | |
|--|--|
| Greek Salad Shooter | Porcini Mushroom Risotto Croquette,
Truffle Mayo, Parsley |
| Deviled Egg Dijon, Pimenton, Chive | Edamame Dumpling, Gyoza Sauce, Chive |
| Petite Vegetable Spring Roll, Herb Mayo | Quinoa & Zucchini Fritter, Lemon Aioli |
| Aged Gruyere & Leek Tart, Tomato Aioli,
Fresh Herbs | |

cocktail Receptions

STATIONS

AMBIENT SPECIALTIES

Seasonal Fruit Display \$19

Charcuterie/antipasto Display \$29 | Artisan Cheese, Imported Meats, Classic Condiments, Pickled Vegetables, Marinated Fresh Mozzarella And Tomatoes, Imported Cured Meats, Grilled Vegetables, Assorted Breads

Mezze \$21 | Hummus, Baba Ghanoush, Muhammara, Olives, Feta, Crisp Vegetables, Warm Pita, Spices, Breads, Crispy Chickpeas

Imported And Domestic Cheese Board \$21 | Curated Selection from Triple Crème to Blue, Flatbreads, Crackers, Baguette, Preserves, And Honey

FOCACCIA ROMANA \$19 **Pick 2**

Crushed Tomato, Garlic, Sicilian Oregano
Herbed Ricotta, Prosciutto, Marinated Artichoke
Wild Mushroom, Goat Cheese, Arugula
Sopressata, Balsamic-Roasted Fig, Arugula,
Calabrian Chili Honey

Roasted Zucchini, Oven-Dried Tomato, Kale
Walnut Pesto
Prosciutto, Grilled Peach, Vin Cotto, Pistachio

SLIDERS \$24

Pick 2 based on 3 total pieces per person

Beef Classic | Caramelized Onion, Applewood Bacon, Cheddar, Special Sauce

Italian Meatball | Tomato Sauce, Fresh Mozzarella and Basil

Fried Chicken | Butter Lettuce, Herb Mayo, Pickle

Roasted Salmon | Cucumber, Red Onion, Dill Aioli

BBQ Pork | Creamy Slaw, Bread & Butter Pickle

PASTA \$24

Pasta | Garganelli, Penne, Whole Wheat Pasta, San Marzano Marinara, Parmesan Roasted Garlic Cream, Bolognese, Grilled Chicken, Roasted Shrimp, Assorted Vegetables, Garlic Bread, Caesar Salad, add Wild Mushroom Truffle Sauce +\$3

+\$125 for Optional Chef

Risotto | Arborio Rice, Tiger Shrimp, Grilled Chicken, Herb Broth, Pesto, Saffron Jus, Assorted Vegetables, Artisan Cheeses, Baby Greens Salad, Parmesan Breadsticks

+\$125 for Required Chef

dinner Buffet

Dinner by Design

ONE ENTRÉE \$69

TWO ENTRÉE \$95

THREE ENTRÉE \$109

Includes salad and dessert.

SALAD - CHOOSE ONE

Baby Iceberg "Wedge" | Heirloom Tomato, Shaved Red Onion, Applewood Bacon, Maytag Blue Cheese, Chive Buttermilk Dressing

Burrata Panzanella Salad | Roasted Red and Yellow Peppers, Rustic Garlic Crouton, Cucumber, Wild Arugula, Kalamata Olive, Saba Reduction

Harvest Salad | Baby Bibb and Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

Little Gem Caesar | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Crouton, Campari Tomato, Caesar Dressing

ENTRÉE

Herb roasted sirloin (tenderloin +\$6pp)
bordelaise sauce

Spice rubbed whole beef brisket, bbq sauce,
cabernet reduction

Braised short ribs, bordelaise sauce

Roasted prime rib (+\$6pp), roasted garlic jus,
horseradish creme

Mustard Crusted Rack of Lamb (+\$8pp),
pinot noir reduction

Jerk rubbed pork loin, peri peri sauce

Pork Loin, Porchetta spices, rosemary, sage,
roasted garlic jus

Turkey breast, sage and garlic, herb gravy

Miso roasted halibut (+\$6pp), champagne
citrus emulsion

Black pepper and dill roasted salmon,
grain mustard creme

Herb roasted chicken breast, thyme jus

Chicken piccata, lemon caper sauce

Make it a Carving Station: \$125 Chef Attendant

SIDES - CHOOSE TWO

Roasted tri colored fingerling potatoes,
garlic, thyme

Roasted root vegetables, rosemary, olive oil

Boursin Whipped Potatoes

Potato Rosti with onion

Roasted Broccolini, chili flakes, parmesan, lemon oil

Charred Brussel sprouts, Vidalia onions, honey,
fresno chili

Roasted heirloom carrots, harissa, tahini, mint

Add artisan bread & butters for \$5 per person

DESSERTS - CHOOSE ONE

Dessert Bars | Fudge Brownies, Lemon Bars, Mini Cheesecake, Layer Bars

Seasonal Cobbler | Streusel, Vanilla Whipped Cream

Lemon Parfait | Sour Cream, Thyme Streusel, Blueberry

Brioche Bread Pudding | Dark Chocolate, Vanilla

Cookies | Chocolate Chip, Snickerdoodle, Double Chocolate, other bakery classics

Sugar shots | pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, new york cheesecake, and tiramisu

enhancements

To be added to your Dinner Buffet Choice

MASHED POTATO BAR \$11

Buttery Idaho mash or smashed red bliss, Vermont Cheddar, Applewood Bacon, Chives, caramelized onion, Sour Cream, roasted broccoli florets, cheese sauce

MAC & CHEESE BAR \$11

Cavatappi Pasta, Vermont Cheddar, Applewood Bacon, scallions, Toasted Panko

- enhance Chicken + \$3, BBQ'd Pork +\$3
- enhance Shrimp +\$5 Lump Crab \$7

CHESAPEAKE CRAB DIP \$19

old bay, cheddar, tabasco breadcrumbs, crackers

WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP \$12

lavash crackers, pita, and tortilla chips

MARKET VEGETABLE CRUDITÉS \$12

assorted baby and garden vegetables with chive sour cream dip, Maytag blue dip, hummus

INTERESTING PETITE SALADS \$15 Choose 2

Toasted farro | Baby Greens, radicchio, cucumber, turmeric-citrus vinaigrette

Pastrami Spiced Baby Carrot Salad v + gf | Buffalo mozzarella, arugula, carrot top pesto

Moroccan Salad v + gf | Orange, Romaine, Walnut, Orange Blossom Vinaigrette

Shaved Broccoli Caesar v | Gem lettuce, multigrain crouton, crispy caper, grana Padano



dessert Displays

CLASSIC BITES

Dessert Bars \$12 | Fudge Brownies, Lemon Bars, Mini Cheesecake, Layer Bars

Seasonal Cobbler \$12 | Streusel, Vanilla Whipped Cream

Lemon Parfait \$12 | Sour Cream, Thyme Streusel, Blueberry

Brioche Bread Pudding \$12 | Dark Chocolate, Vanilla

Cookies \$12 | Chocolate Chip, Snickerdoodle, Double Chocolate, other bakery classics

POT DE CRÈME STATION \$19 Choice of 3

Salted caramel with apricot compote

Lemongrass with coconut, passion fruit

Tahitian vanilla with blueberry, elderflower

Chocolate with cardamom, chili

PIE JARS \$19 Choice of 4

Chocolate brownie, vanilla custard, cinnamon cream

S'mores graham cracker, chocolate mousse, toasted marshmallow

NY style cheesecake parfait, buttermilk pound cake, cream

Banana cream pie parfait, caramel cream, vanilla wafer

Apple cobbler, oat crumble, salted caramel

Pumpkin pie jar, whipped cream, graham crumb

CUPCAKE SHOP \$19 Choice of 3

Red Velvet Cupcake with Cream Cheese Frosting

Vanilla Cupcake with Chocolate Frosting

Chocolate Cupcake with Vanilla Frosting

Lemon Cupcake with Strawberry Frosting

SUGAR SHOTS \$19

Our pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, new york cheesecake, and tiramisu

ASSORTED COOKIES AND BROWNIES \$12pp

SPICED CHURROS \$19pp | Spiced Cinnamon-Sugar coated, Salted Caramel Sauce

HOUSE MADE S'MORES \$19pp | Graham Cracker, Nutella, Toasted Marshmallow

MINI CANNOLIS \$20/dz. | Chocolate Chip Ricotta filling

bar Packages

based on 2-hour
minimum, includes
non-alcoholic
beverages

BEVERAGES

\$25 | House Wines & Domestic Beers (Each additional hour \$9)

\$29 | Call Cocktails, House Wines, Domestic & Imported Beers (Each additional hour \$11)

\$35 | Premium Cocktails, House Wines, Domestic, Imported & Craft Beers (Each additional hour \$15)

DRINK TICKETS

Priced Per Ticket

\$7.50 | Domestic Beers & House Wines

\$9.50 | Call Cocktails, House Wines, Domestic, Imported & Craft Beers

NA BEVERAGES

Priced Per Person

\$3 | Soda, Iced Tea

\$3 | Coffee Station

*\$150 per attendant Bartenders - \$50 per hour. Catering Attendants/Bussers - \$50 per hour. A 21% event management fee and sales tax applicable to event order.
Prices subject to change based on market value*

A 24% Event Management Fee will be placed on all orders.



meeting Packages

RISE AND SHINE: \$64

Breakfast

chilled orange, grapefruit, cranberry juices, fresh seasonal sliced fruits and berries, chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

Morning Break

assorted granola bars

Deli Lunch | Assorted Cold Cut Display

sliced turkey breast, black forest ham, peppered roast beef, genoa salami, sweet Italian soppressata, sliced swiss, sharp cheddar and muenster, crisp lettuce, sliced vine tomatoes, shaved onions, mayonnaise, horseradish, stone-ground mustard, rye, wheat, white, and brioche breads, individual bags of chips and house salad

Afternoon Break

freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

FRESH START: \$32

Breakfast

chilled orange, grapefruit, and cranberry juices, fresh seasonal sliced fruits and berries, chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

Morning Break

assorted granola bars

Afternoon Break

freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

MINIMUM 25 GUESTS/PRICED PER GUEST

To simplify your meeting needs, we offer specialized meeting packages. Packages include continuous service of coffee, decaffeinated coffee, herbal teas, assorted soft drinks, and bottled water. Service provided for 1.5 hours for continental breakfast and lunch, and a 1/2 hour for mid-morning and afternoon breaks.

A 24% Event Management Fee will be placed on all orders.





PITTSBURGH.LIVECASINOHOTEL.COM | 5260 RT. 30 GREENSBURG PA 15601 | 878.787.7770

All items and services are subject to a 24% event Management Fee