

# CATERING MENU PACKAGES

# PACKAGE ONE - PIZZA BUFFET - \$18 PER PERSON

## **CHOICE OF THREE (3) PIZZAS**

SWEET HEAT

Cheese Blend, Tomato Sauce, Pepperoni, Onion. Pickled Jalapeno, Honey

MARGHERITA

Fresh Mozzarella, Tomato Sauce, Basil, Herb Oil

PEPPERONI

Cheese Blend, Tomato Sauce, Local Pepperoni

#### ROASTED APPLE

Cheese Blend, Apples, Cider Braised Pork, Onions, Rosemary, Cider Syrup

• FIVE CHEESE

Mozzarella, Parmesan, Provolone, Romano, Tomato Sauce, Herb Infused Olive Oil Drizzle

#### + ADD-ONS

□ SALAD | \$5.00 PER PERSON

O APPETIZER | \$7.50 PER PERSON

O PASTA | \$12.00 PER PERSON

□ DESSERT | \$2.00 PER PERSON

SEASONAL | \$5.00 per person

# PACKAGE TWO - APPETIZER BUFFET - \$22 PER PERSON

## **CHOICE OF THREE (3) APPETIZER PLATTERS**

**O HUMMUS** 

Housemade Garlic Hummus With Sourdough Toast

O HOUSE PICKLED VEGETABLES

Assortment Of Seasonal Fruits/Vegetables Fermented In House

O SPINACH ARTICHOKE DIP

Housemade Spinach Artichoke Dip With Sourdough Toast

#### O GOURMET CURED MEATS

Cured Meats Served With Crackers

CRUDITES

Served With Housemade Ranch

#### + ADD-ONS

□ SALAD | \$5.00 PER PERSON

□ PASTA | \$12.00 PER PERSON

□ DESSERT | \$2.00 PER PERSON

# PACKAGE THREE - APP, SALAD, PASTA - \$35 PER PERSON

#### CHOICE OF ONE (1) APPETIZER PLATTER

HUMMUS

Housemade Garlic Hummus With Sourdough Toast

O HOUSE PICKLED VEGETABLES

Assortment Of Seasonal Fruits/Vegetables Fermented In House

O SPINACH ARTICHOKE DIP

Housemade Spinach Artichoke Dip With Sourdough

#### O GOURMET CURED MEATS

Cured Meats Served With Crackers

**CRUDITES** 

Served With Housemade Ranch

#### + ADD-ONS

□ SALAD | \$5.00 PER PERSON

O APPETIZER | \$7.50 PER PERSON

□ DESSERT | \$2.00 PER PERSON

O SEASONAL | \$5.00 PER PERSON

## CHOICE OF ONE (1) SALAD PLATTER

HOUSE SALAD

Lettuce Tomatoes, Onions, Cucumbers, Carrots, Croutons (Comes With Ranch And House Vinaigrette)

ANTIPASTO SALAD

Cured Meats, Cheese, Assortment Of Vegetables Laid Over A Bed Of Lettuce

#### CAPRESE SALAD

Ciliegine Mozzarella, Grape Tomatoes , Basil, Tossed In Cider Syrup And Balsamic Vinegar

## CHOICE OF ONE (1) PASTA PLATTER

BAKED MAC & CHEESE

Macaroni Pasta In A Blended Cheese Sauce

#### LASAGNA

Meat Or Veggie

VEGAN PESTO

Roasted Vegetables And House-Made Vegan Pesto (Contains Sesame - served cold)

# PACKAGE FOUR - FULL BUFFET - \$60 PER PERSON

#### CHOICE OF ONE (1) APPETIZER PLATTER

**O HUMMUS** 

Housemade Garlic Hummus With Sourdough Toast

- O HOUSE PICKLED VEGETABLES
  Assortment Of Seasonal Fruits/Vegetables Fermented
  - In House
    SPINACH ARTICHOKE DIP
- O SPINACH ARTICHOKE DIP

  Housemade Spinach Artichoke Dip With
  Sourdough Toast
- O GOURMET CURED MEATS

Cured Meats Served With Crackers

**O CRUDITES** 

Served With Housemade Ranch

- + ADD-ONS
- □ SALAD | \$5.00 PER PERSON
- □ PASTA | \$12.00 PER PERSON
- □ DESSERT | \$2.00 PER PERSON

## **CHOICE OF TWO (2) ENTREES**

- O PORK
  - Boneless Pork Chops With Apple Cider Glaze
- CHICKEN

  Herbed Chicken Thighs

O BEEF

Strip Loin With Mushroom Sauce

MUSHROOM CAPS

Roasted Portobello With Spicy Balsamic Glaze

## **CHOICE OF THREE (3) PIZZAS**

- SWEET HEAT
  - Cheese Blend, Tomato Sauce, Pepperoni, Onion. Pickled Jalapeno, And Honey
- MARGHERITA
  - Fresh Mozzarella, Tomato Sauce, Basil, Herb Oil
- PEPPERONI

Cheese Blend, Tomato Sauce, Local Pepperoni

#### ROASTED APPLE

Cheese Blend, Apples, Cider Braised Pork, Onions, Rosemary, Cider Syrup

#### O FIVE CHEESE

Mozzarella, Parmesan, Provolone, Romano, Tomato Sauce, Herb Infused Olive Oil Drizzle

#### CHOICE OF ONE (1) SIDE

- O ROASTED POTATOES
  - Oven Roasted Herbed Potatoes
- BAKED MAC & CHEESE

Macaroni Pasta In A Blended Cheese Sauce

RICE PILAF

Rice Cooked In A Flavorful Cider Broth

SEASONAL VEGETABLE

Roasted Seasonal Vegatables

# **CIDERHOUSE**

1291 Spring Garden Rd.

Pittsburgh, PA, 15212

THREADBARECIDER.COM





