

Gramercy Ballroom & Restaurant

155 S. MAIN STREET, PITTSBURGH, PENNSYLVANIA
570.655.1111

Established 1938

Private Event: Plated

**TRADITIONAL, NO MINIMUM
19.00 PER GUEST**

**DELUXE, NO MINIMUM
21.00 PER GUEST**

TAX & GRATUITY INCLUDED

Relish Plate

GARDEN FRESH VEGETABLES, OLIVES, & PEPPERONCINI

Starter

(CHOOSE ONE FOR TRADITIONAL - CHOOSE TWO FOR DELUXE EVENT)

SOUP DU JOUR
TOSSED GARDEN SALAD
ZITI WITH MEAT SAUCE

Entrée

(CHOOSE ONE)

ROASTED ROUND OF BEEF WITH GRAVY
ROASTED SPRING CHICKEN
BONELESS STUFFED CHICKEN BREAST
ROASTED YOUNG TURKEY AND DRESSING
BAKED HAM & PINEAPPLE

Vegetable

(CHOOSE ONE)

SWEET PEAS
ITALIAN CUT GREEN BEANS
GLAZED CARROTS
MEDLEY OF PEAS & CARROTS
CORN

Starch

(CHOOSE ONE)

BAKED POTATO
MASHED POTATOES

Dessert

(CHOOSE ONE)

ICE CREAM SUNDAE
CAKE
APPLE PIE
SHERBET

Dinner Rolls & Butter - Coffee & Hot Tea Service

Linen Service

Plated Event

Substitutions & Additions

Starters

TORTELLINI SOUP	4.00
SOUP DU JOUR	4.00
SEASONAL FRESH FRUIT	4.00
CAESAR SALAD	4.75
INDIVIDUAL ANTIPASTO	5.50
PROSCIUTTO & MELON	5.50
SHRIMP COCKTAIL	7.00

Pasta

PENNE WITH MARINARA SAUCE	4.50
PENNE ALFREDO	5.00
SHELLS PRIMAVERA	5.50
SHELLS WITH BROCCOLI	5.50
LINGUINE WITH CLAM SAUCE	6.00
SPECIFY RED OR WHITE	

Entrées

CHICKEN

CHICKEN SCAMPI	3.00
CHICKEN STRIPS WITH WINE & MUSHROOMS	3.00
CHICKEN PARMIGIANA	4.00
CHICKEN CORDON BLEU	4.50

PORK

ROASTED PORK TENDERLOIN	5.00
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BEEF & VEAL

VEAL PARMIGIANA	15.00
ROASTED TENDERLOIN OF BEEF AU JUS	13.00
PRIME RIB OF BEEF AU JUS	14.00
ROASTED TENDERLOIN OF BEEF	15.00
WITH RED WINE, TOMATOES, & MUSHROOMS	

SEAFOOD

BAKED ATLANTIC COD	3.00
BAKED FLOUNDER	3.00
CRAB STUFFED FLOUNDER	5.00
BROILED LOBSTER TAIL	MARKET

Vegetables & Starches

SAUTÉED BROCCOLI	4.00
SAUTÉED PEPPERS	4.00
SAUTÉED MUSHROOMS	4.00
OVEN ROASTED POTATOES	3.00
SCALLOPED POTATOES	3.50
STUFFED BAKED POTATO	3.75

Desserts

APPLE PIE A LA MODE	3.50
PEACH MELBA	4.00
PARFAIT	4.00
CHEESECAKE	4.75
SPECIALTY CAKE	4.75
VIENNESE TABLE	9.00