



318 Forest Grove Road
Coraopolis, PA 15108
www.OliviasBanquet.com
412-331-9828

***Olivia's Allure Wedding Package – Starting at \$72.00 per guest.
Available for non-Saturdays and Off-Season Events
Off Season is January 1st through March 31st***

Four Hour Reception

Four Hours of Continuous Bar Service Featuring Seven House Liquors, Two Domestic, and One Imported Beer,

Three Wines, Assorted Juices and Soft Drinks. Including a Champagne Toast for Bride and Groom

Five Hors d'Oeuvres – Both Hot or Cold

Tossed Salad Served Family Style with Mancini's Rolls and Butter

A Buffet Dinner

Complimentary Cake Cutting

Service Station with Fresh Coffee, Hot Tea, Freshly Brewed Iced Tea and Water

Full Length Linens, Chair Covers and Sashes in a variety of Colors, a Variety of Centerpieces & Customized Floor Plans,

including Cake, Cookie, Memory and Escort Tables

Upgraded Linens and Chair Cover Available at an Additional Price

Expert planning and Execution of your Reception

Olivia's Allure Buffet Menu
Hors d'Oeuvres Selections

Domestic Cheese Display with Crackers
Fresh Crudité and Herb Dip
Hummus with Pita Triangles
Spinach and Artichoke Dip with Pita Triangles
Marinated Tortellini Skewers
Goat Cheese Honey with Apricots
Cheddar & Bacon Potato Skins
Fried Mac and Cheese with Prosciutto
Buffalo Chicken Wings
Cajun Chicken Wrapped Bacon Bites
Prosciutto Wrapped Asparagus with Cream Cheese

Sausage Stuffed Mushrooms Caps
Bruschetta with Tomato & Basil
Swedish Meatballs
Sausage Stuffed Banana Peppers
Gouda & Chive Stuffed Phyllo Pouches
Crab Stuffed Mushrooms – Add \$2. Per Guest
Antipasto Skewers – Add \$1. Per guest
Bacon Wrapped Scallops – Add \$1. Per guest
Pepper Crusted Filet on Crostini – Add \$2. Guest
Jumbo Shrimp Cocktail – Add \$3. Per guest

Salad Selections – Served Family Style

With Mancini's Dinner Rolls, Both Plain and Roasted Bell Pepper Whipped Butter

Tossed Salad with Tomatoes, Cucumbers, Red Onions, Black Olives
Ranch and Balsamic Vinaigrette

Traditional Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese,
Herbed Croutons, Caesar Dressing
Add \$1. Per guest

Martha's Vineyard Salad – Bibb and Red Leaf Lettuce, Fresh Red Raspberries,
Toasted Pine Nuts, Raspberry Vinaigrette
Add \$2. Per guest

Buffet Selections – Choose Two

Add an Additional Entrée for \$3. Per Guest

All Buffets Include Pasta, Marinara Sauce and Parmesan Cheese

Stuffed Chicken Breast
Fried or Baked Chicken Breast
Chicken Parmesan
Chicken Romano
Chicken Marsala
Chicken Piccata
Chicken Cordon Bleu
Chicken Oscar *
Italian Style Boneless Pork Chops
Roasted Pork Loin with Walnuts and Apples

English Style Baked Cod
Pan Fried Tilapia with Lemon Buerre Blanc
Sole Romano
Scrod St. James
Grilled Salmon with Tomato Salsa
Crab Stuffed Salmon *
Roast Beef Au Jus
Roast Beef in a Madeira Mushroom Sauce
Prime Rib au Jus **
Beef Wellington *

***Limited Seasonal Availability – Market pricing**

****Chef Carved – \$100. Fee**

***Starches and Vegetables – Choose Two
Add an Additional Side for \$1. Per Guest***

Whipped Potatoes with Gravy
Au Gratin Potatoes
Escalloped Potatoes
Parsley Buttered Potatoes
Red Bliss Potatoes
Rosemary Potatoes
Long Grain and Wild Rice
Rice Pilaf
Risotto Milanese

Twice Baked Potatoes
Green Beans Amandine
Honey Glazed Carrots
Steamed Snow Peas with Mushrooms
Steamed Broccoli
Sweet Buttered Corn
Seasonal Vegetable Medley
Brussel Sprouts – Add \$1. Per Guest
Buttered Asparagus Spears *

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Liquor Selections – Choose 7

Vodka
Whipped Vodka
Gin
Rum
Spiced Rum
Coconut Rum
Bourbon
Whiskey
Amaretto
Kamora
Tequila
Irish Cream
Schnapps

**For Following Liquors
Add \$3. Per Guest**
Absolute Vodka
SKYY Vodka
Stolichnaya
Bacardi Rum
Captain Morgan Rum
Beefeater or Tanqueray Gin
Jose Cuervo Tequila
Jim Beam
Seagram's VO
Southern Comfort
Wild Turkey America Honey
J & B Rare Scotch
Kahlua

**For the following Liquors
Add \$5. Per Guest**
Grey Goose
Kettle One
Bombay Sapphire
Chivas Regal
Crown Royal
Crown Royal Apple
Jack Daniels
Jameson Irish Whiskey
Maker's Mark Scotch
Wild Turkey 101
Frangelico
Amaretto Disaronna

Beers and Wines

Wines – Select 3

Chardonnay, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, White Zinfandel, Cabernet, Merlot or Pinot Noir

Beers

Please select Two Domestic and One Imported Beer

*Other Special Requests for Liquor, Beer and Wine, Champagne, and Signature Drink
As well as an additional hour of bar service are also available at an additional charge*