



"You're Gonna Love How We Do It!"

CATERING MENUS AND SERVICES

P.O. Box 4662, Pittsburgh, PA 15206

Phone: 412-363-9594 Website: www.PatrixGourmet.com Email: PatrxGourmet@aol.com

HOT LUNCHEON-DINNER BUFFETS

*Chicken, Beef, Pork & Seafood Entrees are served with a Fresh Garden Salad, Optional Savory Rice Pilaf, Fresh Vegetable Sauté, and Dinner Rolls with Creamery Butter
Pasta entrees are served with a Fresh Garden Salad, Dinner Rolls with Creamery Butter
With Classic Caesar Salad . . . Add: \$1.50 Minimum 15 persons per Entree Selection*

PASTA & ITALIAN SPECIALTIES

Lasagna Florentine – Pasta layered with Fresh Spinach, Mushrooms and Ricotta Cheese in a Hearty Marinara Sauce. **\$11.95**
With Bolognese Sauce . . . Add: \$2.00

Baked Rigatoni Napoli - Pasta Tubes baked with Mozzarella, Parmesan and Ricotta Cheeses in a Hearty Marinara Sauce. **\$10.95**
with Italian Sausage or Meatballs . . . Add: \$2.00

Baked Pasta Primavera - Fresh Vegetables baked with Rotelle Pasta in a Garlic and Parmesan Cream Sauce. **\$11.95**

Eggplant Parmesan - Tender Slices of Eggplant layered with Mozzarella Cheese and baked in a Hearty Marinara Sauce topped with freshly grated Parmesan. **\$12.95**

Roasted Chicken Penne - Lemon Pepper Pasta sautéed with Fresh Broccoli, Sundried Tomatoes and Roasted Chicken in a Light Rosemary Cream Sauce. **\$13.95**

SEAFOOD

Lemon Dill Baked Tilapia – Fresh Tilapia Fillets breaded with seasoned Japanese Panko Breading and baked in a White Wine Lemon Butter Dill Sauce. **\$15.95**

Seafood Newburg - Succulent Shrimp, Crab and Bay Scallops simmered in a Sherry Cream Sauce, served over Parsley White Rice. **\$15.95**

Fiesta Shrimp Sauté – Jumbo Shrimp sautéed with Fresh Ginger, Garlic, Chilies and Green Onions, served with Steamed White Rice. **\$16.95**

Garlic Shrimp- "Scampi" Style Jumbo Shrimp sautéed with Fresh Garlic, Butter and Herbs served over Tender Noodles. **\$17.95**

Stuffed Fish Filets – Your choice of Filet stuffed with a savory cornbread stuffing. Served with Rice Pilaf or Au Gratin Potatoes. **\$14.95**
Crabmeat or Lobster stuffing... add \$1.00 per person.

New England Clam Chowder - Cream-Style with Clams, Potatoes, Celery and Spices, served in a Sour Dough Bread Round and a Fresh Garden Salad. **\$ 9.95**

BEEF

Beef Bourguignonne - Sirloin Tips gently simmered in a Rich Red Wine Sauce with Fresh Mushrooms and Onions. **\$14.95**

Beef Stroganoff -Tender Strips of Beef simmered in a Savory Sour Cream Sauce with Sliced Fresh Mushrooms, served over Buttered Egg Noodles. **\$15.95**

Hearty Beef Stew - Sirloin Tips simmered in a thick, rich Gravy with Potatoes, Carrots and Onions, served in a Sour Dough Bread Round complete with a Fresh Garden Salad. **\$14.95**

Smoked Texas Beef Brisket – It’s smoked sloooooow and low, seasoned to perfection and just when it’s fork tender, we baste it with it’s own juices. Simply delicious!! **\$14.95**

Sautéed Beef Tips with Mushrooms and Spinach-Tender Sirloin Tips sautéed in a white wine and cream sauce with portabella mushrooms and fresh spinach leaves. **\$14.95**

Italian Stuffed Meatloaf-Seasoned Ground Sirloin stuffed with aged cheddar cheese and smoked honey ham. Delicious with our homemade mashed potatoes and our medley of peas, carrots and onions **\$15.95**

Swedish Meatballs with Mushrooms – Italian meatballs smothered in a rich white wine and mushroom cream sauce served over Fluffy Egg Noodles, Pasta or Parsley Rice. **\$13.95**

Grandma’s Roast Beef-Sirloin Beef slowly roasted with onions, carrots and potatoes cooked in it’s own gravy. **\$14.95**

PORK

Stuffed Pork Chops – Thick cut boneless pork chops stuffed with a sweet sausage and cornbread stuffing then slow roasted to perfection. **\$14.95**

Oriental Pork and Vegetable Stir Fry – Better than any “take-out” you’ve ever had. Marinated pork cooked to perfection and stir fried with fresh veggies and a Chinese sauce. Served over white rice with a salad. **\$13.95**

Roasted Loin of Pork with Baked Apples – Deliciously seasoned Pork Roast crusted with sage and thyme and served with sweet Baked Apples and horseradish mashed potatoes. **\$14.95**

POULTRY

(All selections are with select boneless chicken breasts)

Chicken Francais - Lightly breaded and sautéed in a Delicate Sherry Mushroom Sauce. **\$13.95**

Chicken Piccata - Lightly breaded and sautéed in White Wine, Fresh Lemon Juice and Capers. **\$14.95**

South Western Chicken - Marinated in a blend of smoked chipotle pepper, cumin, oregano, garlic and lime juice then grilled and topped with sweet sautéed peppers, onions and Monterey Jack cheese. **\$14.95**

- Chicken Marsala** - Tenderloins of Chicken simmered in a Rich Marsala Wine Sauce with Fresh Sliced Mushrooms. **\$14.95**
- Chicken Divan** - with Fresh Broccoli topped with a Light Cream Sauce and Shredded Sharp Cheddar Cheese. **\$13.95**
- Grilled Chicken Breast** - Marinated in Herb and Spices, Mesquite Grilled and served with an Avocado Papaya Salsa. **\$14.95**
- Chicken Marbella** - Marinated in Herbs and spices, then slowly Baked with Stuffed Green Olives, Capers and Sweet Prunes. **\$13.95**
- Chicken Cordon Bleu** – stuffed with Danish Ham and Swiss Cheese and served with a creamy Chardonnay Sauce. **\$14.95**

All Hot Luncheon Buffets include round-trip delivery with quality disposable ware and buffet linens when requested. Table Linens and Service Staff are also available by request.

Minimum Service for Delivery - 15 persons
For delivery service after 2pm weekdays . . . Add: \$3.00 per person

Weekend events are priced separately.

SOFT DRINKS **\$ 1.50**
BOTTLED WATER **\$ 1.25**

SIDES

(May be substituted and/or added to entrée selection)

- Rice Pilaf • Sleek (*Collards, Black Eye Peas, Tomatoes, Caramelized Onions*)
- Mashed Potatoes • Steamed Vegetable Medley •Corn and Broccoli Succotash
- Roasted Parmesan Vegetables • Potatoes Au Gratin •Lemon Orzo with Roasted
- Vegetables • Creamed Spinach with Asiago •Baked Apples •Potato Salad with Peas
- Four Cheese & Macaroni • String Beans with tomatoes
- Parsley Rice • Pasta, Tomato & Feta Salad •New Orleans Dirty Rice

DESSERTS (\$2.95 per person)

Gourmet Dessert Cookies (Chocolate Covered Shortbread, Chocolate Chip, White Chocolate/Macedonian Nut, Oatmeal Raisin).

Gourmet Sweet Potato Pies

Extreme Lemon Pound Cake

Gourmet Dessert Cream Cakes *(additional \$3.95 per person)*

Cheese Cakes *(additional \$3.95 per person)*

Our event coordinator(s) will design a custom proposal based on your specific requirements and the total price will include all costs, including sales tax. As a reminder, make sure when comparing other caterers, you know the full cost of all services.

Call today for more information at **412-363-9594!**

Services Available

Our Experienced Event Coordinators are available to help you plan and carry out every aspect of your event, including Equipment Rentals, Buffet and Guest Tables Florals, Theme Decor, Balloons and a Wide Variety of Entertainment options!

If you can't decide or don't see it on a menu – ask us to customize one for you! Patrix Gourmet is always gathering new menu ideas!

Ask about our Fabulous Company BBQ's, Open House Parties, Hors D'oeuvres Parties and Festive Holiday Celebrations!

We can take care of events from 15 guests and up with delicious food that is freshly prepared and expertly served!

References gladly provided upon request!

- **Minimum of 15 Guests for Local Delivery. Delivery surcharge may apply if out of Service Area.**
- **48-HOUR NOTICE required on most orders, please!**
- **ALL CANCELLATIONS MUST be at least 7 days in advance.**
- **SAME DAY CANCELLATIONS will be subject to a 50% charge.**