



CHEF'S FAVORITES

For events of 14 guests or fewer, please see the small group menu with seasonal items. All Day Packages are served as listed. Any substitutions may be subject to price change. Additional beverages available on consumption.

ALL DAY MEETING PACKAGE #2

Breakfast-

YINZ NEED BREAKFAST?

Seasonal Sliced Fruit

Scrambled Cage-Free Eggs

Chicken-Apple Sausage

Roasted Breakfast Potatoes: Peppers & Onions

White & Wheat Toast

Seasonal Jams & Butter

Chilled Orange, Cranberry & Grapefruit Juices

Fair Trade Regular & Decaf Coffee

Organic Teas

Lunch-

THE COMMONER LUNCH BUFFET

Classic Caesar Salad:

Romaine Hearts, Parmigiano-Reggiano,

Brioche Croutons, Anchovy Dressing

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Mediterranean Salad:

Romaine, Tomatoes, Cucumbers.

Green Peppers, Feta, Olives, Mint, Parsley,

Lemon-Honey Vinaigrette

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Roasted Chicken Breast: Vegetable Ratatouille

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Penne: Vine Ripened Tomatoes, Baby Spinach,

Parmesan, Basil, Tomato Basil Sauce

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Scottish Salmon: Baby Arugula, Marinated Fennel, Red Onions.

Oranges, Vine Ripened Tomatoes, Orange Champagne

Vinaigrette

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Lemon-Blueberry Fruit Tart:

Vanilla Meringue

MORNING BREAK

Morning Break-

POWER BREAK

Chipotle Lime Edamame

Crispy Chickpeas

Trail Mix

Bottled Water

Afternoon Break-

MUNCHIES

Giant Cookie

Granola Bars

Crispy Potato Skins

Commoner Crunch

Iced Tea

Pricing subject to a 15% gratuity, 8% taxable administrative fee and 7% sales tax on all food & beverage. Function room tax is 7%.

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.

HEALTH CONSCIOUS

For events of 14 guests or fewer, please see the small group menu with seasonal items. All Day Packages are served as listed. Any substitutions may be subject to price change. Additional beverages available on consumption.

ALL DAY MEETING PACKAGE #1

Breakfast-

THE COMMONER CONTINENTAL

Seasonal Sliced Fruit & Berries

Chef's Selection of Breakfast Pastries & Muffins

Assorted Bagels & Cream Cheese

Seasonal Jams & Butter

Chilled Orange Juice

Fair Trade Coffee

Decaffeinated Coffee

Organic Teas

Lunch-

THE POINT

Mixed Green Salad: Baby Vine Ripened Tomatoes,

Cucumbers, Sliced Red Onions, Radishes, Sherry Vinaigrette

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Spinach Salad: Red Onions, Tomatoes,

Bacon, Blue Cheese, Egg, Bacon-Sherry Vinaigrette

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Build Your Own Sammies:

Roast Beef

Smoked Turkey Breast

Black Forest Ham

Grilled Vegetables

Pastrami

Accompaniments: Aged Cheddar Cheese, Smoked Gouda,

Provolone, Swiss, Sliced Tomato, Red Onions, Lettuce, Dijon

Mustard, Mayonnaise, Assorted Bread & Rolls, Dill Pickles, Kettle

Chips

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House Made Giant Cookies

BREAKS

Morning Break-

KICK STARTER

Whole Fruit

Individual Greek Yogurt

Hard Boiled Eggs

Sea Salt & Cracked Black Pepper

Chilled Orange Juice

Organic Teas

Afternoon Break-

SNACKS

Soft Pretzel Sticks

Grain Mustard

Assorted Kettle Chips

French Onion Dip

Tortilla Chips & Salsa

Assorted Sodas

Pricing subject to a 15% gratuity, 8% taxable administrative fee and 7% sales tax on all food & beverage. Function room tax is 7%.

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PHARMA MENUS

HEALTH CONSCIOUS | \$118PP

Commoner Continental

Seasonal Sliced Fruit & Berries

Chef's Selection of Breakfast Pastries & Muffins

Assorted Bagels & Cream Cheese

Seasonal Jams & Butter

Fair Trade Regular & Decaf Coffee, Organic Teas, Chilled Orange Juice

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### The Point Lunch Buffet

Mixed Greens Salad: Baby Vine Ripened Tomatoes, Cucumbers, Sliced Red Onions, Radishes, Sherry Vinaigrette

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Spinach Salad: Red Onions, Tomatoes, Bacon, Bleu Cheese, Diced Egg, Bacon-Sherry Vinaigrette

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Build Your Own Sammies:

Roast Beef, Smoked Turkey Breast, Black Forest Ham, Pastrami, Grilled Vegetables

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Accompaniments: Aged Cheddar Cheese, Smoked Gouda, Provolone, Swiss, Sliced Tomato, Red Onions, Lettuce, Dijon Mustard, Mayonnaise, Dill Pickles, Assorted Breads & Rolls Assorted Kettle Chips

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Housemade Giant Cookies

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Fair Trade Regular & Decaf Coffee, Organic Teas, Unsweet Iced Tea

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AM Break - Kick Starter:

Assorted Whole Fruit, Individual Greek Yogurt with Housemade Granola & Berries, Hard Boiled Eggs with Sea Salt & Cracked Black Pepper, Chilled Orange Juice & Organic Teas

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PM Break - Snacks:

Soft Pretzel Sticks with Whole Grain Mustard, Assorted Kettle Chips with French Onion Dip, Tortilla Chips & Salsa, Assorted Coca Cola Sodas

ALL IN | \$147PP

Yinz Need Breakfast?

Seasonal Sliced Fruit

CHEF'S FAVORITES | \$138PP

Yinz Need Breakfast?

Seasonal Sliced Fruit

Scrambled Cage-Free Eggs

Chicken-Apple Sausage

Breakfast Potatoes with Peppers & Onions

White & Wheat Toast

Seasonal Jam & Butter

Fair Trade Regular & Decaf Coffee, Organic Teas

Chilled Orange, Cranberry & Grapefruit Juices

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### The Commoner Lunch Buffet

Classic Caesar Salad: Romaine Hearts, Parmigiano-Reggiano, Brioche Croutons, Anchovy Dressing

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Mediterranean Salad: Romaine, Tomatoes, Cucumbers, Green Peppers, Feta Cheese, Olives, Mint, Parsley, Lemon-Honey Vinaigrette

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Penne: Vine Ripened Tomatoes, Baby Spinach, Parmesan-Reggiano, Tomato-Basil Sauce

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Roasted Chicken Breast: Vegetable Ratatouille

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Scottish Salmon: Baby Arugula, Marinated Fennell, Red Onions, Oranges, Vine Ripened Tomatoes, Orange-Champagne Vinaigrette

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Lemon-Blueberry Fruit Tart: Vanilla Meringue

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Fair Trade Regular & Decaf Coffee, Organic Teas, Unsweet Iced Tea

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AM Break - Power Break:

Chipotle-Lime Edamame, Crispy Chickpeas, Assorted Trail Mix, Bottled Water

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PM Break - Munchies:

Assorted Housemade Giant Cookies, Housemade Granola Bars, Crispy Potato Skins, Commoner Crunch, Unsweet Iced Tea

DINNER

Fort Pitt Dinner Buffet

Scrambled Cage-Free Eggs
 Chicken-Apple Sausage
 Breakfast Potatoes with Peppers & Onions
 White & Wheat Toast
 Seasonal Jams & Butter
 Fair Trade Regular & Decaf Coffee, Organic Teas
 Chilled Orange, Cranberry & Grapefruit Juices
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Mon Wharf Taco Bar  
 Southwestern Arugula Salad: Cotija Cheese, Pine Nuts, Black Beans, Tomato, Cilantro-Lime Dressing  
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 Mexican Chop Salad: Romaine, Crispy Tortilla Strips, Queso Fresco, Tomato, Grilled Corn, Cucumbers, Crispy Chickpeas, Cumin Vinaigrette  
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 Build Your Own Tacos:  
 Fillers: Braised Chicken Thigh, Marinated Angus Flank Steak, Grilled Portabella Mushrooms  
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 Toppings: Guacamole, Tomato Salsa, Sour Cream, Queso Fresco, Shredded Cheddar Cheese, Sliced Jalapenos, Pickled Red Onions, Shaved Romaine Lettuce  
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 Flour Tortillas & Spanish Rice  
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 Mango Mouse Shooters: Whipped Cream, Lime Zest, Mini Churro  
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 Fair Trade Regular & Decaf Coffee, Organic Teas, Unsweet Iced Tea  
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AM Break - Eye Opener

Assorted Whole Fruit, Assorted Dried Fruit, Chocolate Covered Espresso Beans, Fair Trade Regular & Decaf Coffee
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PM Break - The Crunch

Housemade Hummus, Ricotta with Truffle Honey & Balsamic Reduction, Seasonal Vegetable Crudit , Assorted Crackers, Bottled Water

Chef's Seasonally Inspired Salad: Seasonal Fruits & Vegetables Locally Available During Time of Event
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 Mixed Greens Salad: Baby Vine Ripened Tomatoes, Cucumbers, Sliced Red Onions, Radishes, Sherry-Oregano Vinaigrette
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 Buttermilk Mashed Potatoes: Redskin Potatoes, Chive
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 Green Bean Casserole: Mushroom Cream, Fried Onions
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 Chicken Fried Steak: Cajun Breaded Steak, Black Pepper Gravy
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 Cornmeal Crusted Cod: Lemon-Caper Burre Blanc
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 Vanilla Pound Cake: Whipped Cream, Seasonal Fruit Sauce
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 Brewery & Vine Open Bar (two hours)
 \$128 per Person Inclusive
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Wagner Dinner Buffet

Tortilla Soup: Jack Cheese, Crispy Corn Tortilla, Lime Crema  
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 Mexican Cop Salad: Romaine Lettuce, Crispy Tortilla Strips, Queso Fresco, Tomato, Grilled Corn, Cucumbers, Crispy Chickpeas, Cumin Vinaigrette  
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 Blackened Mahi Mahi: Pineapple Salsa, Lime-Cilantro Butter  
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 Tequila Marinated Flank Fajitas: Bell Peppers, Onions, Tomato, Warm Flour Tortillas, Salsa, Guacamole, Sour Cream, Lime  
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 Dirty Tomato Rice: Bell Peppers, Onions, Tomato, Garlic, Black Olives  
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 Elote: Cumin Aioli, Paprika, Chili, Cotija Cheese, Lime  
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 Mexican Chocolate Pot de Cr me: Whipped Cream, Mini Churro  
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 Brewery & Vine Open Bar (2 hours)  
 \$148 per Person Inclusive

\*All-Inclusive of tax and service charges