

SIT DOWN DINNER MENU

APPETIZER PACKAGE \$6.00

Assorted Cheese (with Pepperoni and Grapes)
Vegetable Trays (with Ranch Dip)
Swedish Meatballs, Chicken Tenders
Assorted Olive Tray
Hummus with Roasted Red Peppers
Bruschetta with Flat Bread

ENTREES

Grilled Filet Mignon\$50.00
Grilled Sirloin Filet\$45.00
Roasted Prime Rib\$45.00
Beef Pot Roast\$40.00
Stuffed Pork Chop\$40.00
Breast Chicken Marsala\$40.00
Chicken Stuffed With Bread Stuffing\$40.00
Roast Half Chicken Mediterranean\$40.00
Orange Roughy\$45.00
Red Salmon\$45.00
New England Style Broiled Scrod\$40.00
Flounder with Crab Stuffing\$45.00

POTATO or PASTA - Choice of One:

Au Gratin, Baked, Mashed, Parsley,
Oven Browned, Scalloped, Rice Pilaf,
Penne with Marinara Sauce, Stuffed Shell

VEGETABLE - Choice of One:

Green Beans Almondine, Corn, Glazed
Carrots, Broccoli and Cauliflower with
Cheese, Mixed Vegetables, Sweet Peas

SALAD - Choice of One:

Greek Salad with Feta Cheese, Greek
Olives, Pepperchini, Tomato

Tossed Salad with Tomato, Beets, Olives
and Cucumbers

INCLUDES:

Italian Bread, Butter, Water, Coffee served
at all guest tables

following can be added at an extra charge

DESSERT:

Sherbet, Ice Cream Sundae, Pie, Cheese Cake

FUTULES' GRAND WEDDING BUFFET PACKAGE

Choice of Two Entrees: \$37.00 per person
Choice of Three Entrees: \$39.00 per person

APPETIZER PACKAGE \$6.00

Assorted Cheese Squares *(with pepperoni, grapes and crackers)*
Assorted Vegetables *(with ranch dip)*
Swedish Meatballs, Chicken Tenders
Assorted Olive Tray
Hummus with Roasted Red Peppers
Bruschetta with Flat Bread

ENTREES:

Top Sirloin of Beef with
Horseradish Sauce and
Mushroom Gravy
(Chef Carved)

Choice Prime Rib with
Horseradish Sauce and
Mushroom Gravy
(Chef Carved \$3.00)

Top Sirloin Beef
Burgundy Tips with Rice

Bone in Ham with
Pineapple Sauce and
Horseradish Sauce
(Chef Carved)

Grilled Pork Loin with
Bourbon Sauce (Chef
Carved)

Roast Turkey Breast
(Chef Carved)

New England Style
Scrod with Buttered
Bread Crumbs

Orange Roughy (\$3.00) Red Salmon (\$3.00)

PASTA - Choice of One:

Penne or Tortellini with choice of 2 sauces -
Marinara Sauce, Meat Sauce or Alfredo Sauce on
the side, Stuffed Shells, Pierogies with Onions

POTATO - Choice of One:

Red Skin Parsley, Oven Browned, Scalloped,
Au Gratin, Mashed Potatoes with Cheddar Cheese
and Bacon, Rice Pilaf

VEGETABLE: - Choice of one:

Green Beans Almondine, Corn, Glazed Carrots,
Assorted Vegetables with Broccoli, cauliflower &
Carrots

INCLUDES - Choice of One:

Greek Salad with Feta Cheese, Greek Olives,
Pepperchini, Tomato, House Dressing

Tossed Salad with Tomato, Beets, Olives and
Cucumbers, House Dressing

INCLUDES - Rolls, Butter and Water served on
all guest tables. Coffee, Tea are served on Coffee
Station

FRESH BREAST

OF CHICKEN:

Futules' Stuffed Chicken
with Bread Stuffing

Chicken Marsala with
Mushroom Gravy

Chicken Parmesan

Futules' Marinated
Chicken with Roasted
Peppers and Onions

Chicken Cacciatore,
Scaloppini, Lemon Pepper

Chicken Picatta

Chicken Mandarin

Mediterranean Chicken

Oven Fried Chicken

Stuffed Cabbage

Seafood Newburg

OPTIONAL APPETIZER LIST

Specialty Appetizers Can be Purchased in Quantity

Deviled Eggs - \$1.25 Assorted Fruits - \$1.25
Bruschetta - \$1.25
Hot Sausage - \$1.25
Spinach Dip with Flat Bread - \$1.25
Chicken Wings - \$1.25
Fried Zucchini - \$1.75
Stuffed Mushroom - \$1.75
Potato Chips & Pretzels on bar all night - \$.75
Hummus with Roasted Red Peppers and Flat Bread - \$1.00
Nachos with Jalapenos and Cheese Dip - \$1.00
Extra Large Shrimp Cocktail - \$3.25
Cup of Soup Served at all Guest Tables - \$1.75
Soup served at carving station before dinner - \$1.25
Wedding or Chicken Noodle

SPECIAL EVENT BUFFET

Choice of Two Entrees: \$35.00 per person
Choice of Three Entrees: \$37.00 per person

APPETIZER PACKAGE \$5.00

Assorted Cheese Squares *(with pepperoni, grapes and crackers)*
Assorted Vegetables *(with ranch dip)*
Swedish Meatballs, Chicken Tenders,

ENTREES:

Chicken *(Baked, Lemon Pepper, Breaded, Divan,
Mediterranean, Marsala, Stuffed Chicken Breast)*
Roast Beef, Stuffed Cabbage, Hot Sausage,
Baked Ham *(with Pineapple Sauce)*, Swedish
Meatballs

PASTA - Choice of One:

Penne or Tortellini with choice of 2 sauces -
Marinara Sauce, Meat Sauce or Alfredo Sauce
on the side

POTATO - Choice of One:

Red Skin Parsley, Oven Browned, Scalloped,
Au Gratin, Baked, Mashed, Rice Pilaf

VEGETABLE - Choice of One:

Green Beans Almondine, Corn, Glazed Carrots,
Assorted Vegetables with Broccoli, Cauliflower
and Carrots

- Served on Salad Bar -

Tossed Salad with Italian Balsamic,
Raspberry, Ranch and French Dressing

INCLUDES: Coffee, Tea, Regular or Decaf, at the Coffee
Station. Rolls & Butter with Water Served on Guest Tables

BAR INCLUDES

LIQUOR BRANDS (subject to change)

VODKA - Smirnoff, Absolut, Stoli

FLAVORED VODKA - Strawberry, Raspberry, Vanilla,
Grape, Whip Cream, Cherry, Orange Mandarin
(other flavors available)

GIN - Beefeaters, Tangueray

RUM - Captain Morgan, Calico Jack, Bacardi, Malibu

WHISKEY - Seagram's, V.O. Canadian Club, Black Velvet,
Windsor, Fireball

BOURBON - Jack Daniels, Jim Beam

SCOTCH - J&B, Dewar's

SCHNAPPS - Peach, Peppermint, Apple

WINE - White Zinfandel, Pinot Grigio, Cabernet, Merlot,
Chardonnay, Chablis, Lambrusco, Bianco

VERMOUTH, AMARETTO, SOUTHERN
COMFORT, SLOE GIN, COFFEE LIQUEUR,
TEQUILA, IRISH CREAM

SPECIALTY DRINKS - Daiquiris & Magaritas

CHAMPAGNE (At Head Table and Two Family Tables)

MIXERS - Pepsi, Diet Pepsi, Ginger Ale, Mist, Root Beer,
Mt. Dew, Dr. Pepper, Tonic, Soda Water, Sours, Ice Tea

JUICES - Orange Juice, Grapefruit, Cranberry
Juice, Pineapple and Tomato Juice

SUPPLIES - Stemware Glasses, Lemons, Limes, Olives,
Cherries & Ice

DRAFT BEER - Coors Light, Miller Lite, Bud Light, Yuegling

Bar Package Options:

Five 1/2 Hour Complete Open Bar - **\$27.00**

Six Hour Complete Open Bar - **\$28.00**

Six 1/2 Hour Complete Open Bar - **\$29.00**

Draft Beer, Wine, Soda and Juices **\$20.00**

Draft Beer, Soda and Juices **\$15.00**

Soda and Juice **\$10.00**

Includes: Bartenders, all bar supplies, ice, alcohol
and non alcohol beverages

ALL MENUS INCLUDE TAX & GRATUITY

Notes:

FUTULES' HARMAR HOUSE

- 20 minutes from Downtown Pittsburgh
- Two miles from Harmarville exit 11 of the Route 28 Expressway
- One mile from PA Turnpike Exit 48

We will gladly accommodate you with our suggested menus or a menu of your desire for a buffet style or sit-down dinner. We offer unlimited consultations until you are completely satisfied.

All of our foods are freshly cooked. Every party receives our fullest attention from food preparation to service.

We offer a full line of Invitations at 50% OFF & Accessories at 40% OFF

TO MAKE YOUR AFFAIR COMPLETE

WE OFFER LISTS FOR OPTIONAL ITEMS

- Wine Glasses \$1.00
- Champagne Toast \$25.00 Per Bottle
- D.J., Cake, Ice Sculptures, Photographer, Florist

Let us take your Bridal Party in style with our Luxury Motorcoach.



Includes:

Pick up service from Futules' Harmar House to all your destinations for the day.

Assorted beverages served aboard along with assorted cheese & vegetable tray

Call for details!

GENERAL INFORMATION

Included with our fine food are the following services by our professional staff at no extra cost:

Full Chair Covers and Uplighting

Table Linens are on every guest table.

China Dinner Plates are provided for all guests.

Silverware and Linen Napkins are at every table setting.

Head table, cake table, appetizer table, gift table and food buffet table are skirted and covered with linen.

For buffet style dinners, head table and two family tables are served.

Wedding cake is served, wrapped or both according to your preference.

Cookies and pastry items are trayed by our staff.

All leftover food goes home with family. We will provide containers and pack all leftover food.

Banquet time is optional when purchasing open bar.

Deposit of \$1,000.00 is required to secure your date.

All prices are guaranteed at contract signing.

2 Shuttle Vans Available
Round Trip to Area Hotels



Weekday Luncheon Buffet

Choice of one Entree: \$27.00 per person

Choice of two Entree: \$29.00 per person

ENTREES:

Chicken (*Baked, Lemon Pepper, Breaded, Divan, Mediterranean, Marsala, Stuffed Chicken Breast*)
Roast Beef, Stuffed Cabbage, Hot Sausage,
Baked Ham (*with pineapple sauce*), Swedish Meatballs

PASTA - Choice of One:

Penne (with marinara and alfredo sauce on the side)

POTATO - Choice of One:

Red Skin Parsley, Oven Browned,
Scalloped, Au Gratin, Baked, Rice Pilaf

VEGETABLE - Choice of One:

Green Beans Almondine, Corn, Glazed
Carrots, Vegetable Medley

- Served on Salad Bar -

Cole Slaw, Tossed Salad with Italian Balsamic,
Raspberry, Ranch and French Dressing

INCLUDES: Coffee, Tea, Regular or Decaf, at the coffee station, Rolls & Butter with Water Served on Guest Tables

2017
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