

SIT DOWN DINNER MENU

APPETIZER PACKAGE \$7.00

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 Baguettes
Fresh Mozzarella & Tomato Slices

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

**Menu includes gratuity,
Sales tax NOT included**

FUTULES' GRAND WEDDING BUFFET PACKAGE

Choice of Two Entrees: \$38.00 per person
Choice of Three Entrees: \$40.00 per person

APPETIZER PACKAGE \$7.00

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 Baguettes
Fresh Mozzarella & Tomato Slices

ENTREES:

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| Top Sirloin of Beef with Horseradish Sauce and Mushroom Gravy (Chef Carved) | Futules' Stuffed Chicken with Bread Stuffing |
| Prime Rib (\$3.00) with Horseradish Sauce and Mushroom Gravy (Chef Carved) | Chicken Marsala with Mushroom Gravy |
| Top Sirloin Beef Burgundy Tips with Rice | Chicken Parmesan |
| Bone in Ham with Pineapple Sauce and Horseradish Sauce (Chef Carved) | Grilled Chicken Breast |
| Grilled Pork Loin with Bourbon Sauce (Chef Carved) | Chicken Florentine |
| Roast Turkey Breast (Chef Carved) | Chicken Divan |
| New England Style Scrod with Buttered Bread Crumbs | Chicken Cacciatore, Scaloppini, Lemon Pepper |
| Orange Roughy (\$3.00) | Chicken Picatta |
| | Chicken Mandarin |
| | Mediterranean Chicken |
| | <u>Breaded Chicken Breast</u> |
| | Stuffed Cabbage |
| | Seafood Newburg |
| | 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

OPTIONAL APPETIZER LIST

Specialty Appetizers Can be Purchased in Quantity

Deviled Eggs - \$1.50 Assorted Fruits - \$1.50
Bruschetta - \$1.50
Hot Sausage - \$1.50
Buffalo Chicken Dip - \$1.50
Spinach Dip with Flat Bread - \$1.50
Stuffed Mushroom - \$2.00
Hummus with Roasted Red Peppers and Flat Bread - \$1.25
Extra Large Shrimp Cocktail - \$3.50
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: \$36.00 per person
Choice of Three Entrees: \$38.00 per person

APPETIZER PACKAGE \$6.00

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,
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, Sky, Absolut, Stol, Kettle One
FLAVORED VODKA - Strawberry, Raspberry, Vanilla,
Grape, Whip Cream, Cherry, Orange Mandarin
(other flavors available)

GIN - Beefeaters, Tangueray

RUM - Captain Morgan, Calico Jack, Bacardi, Bacardi
Limon, Malibu

WHISKEY - Seagram's, V.O. Canadian Club, Black Velvet,
Fireball, Jamesons, Crown Royal, Crown apple

BOURBON - Jack Daniels, Jim Beam, Wild Turkey,
American Honey

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:

Six Hour Complete Open Bar - **\$30.00**

Draft Beer, Wine, Soda and Juices **\$23.00**
Draft Beer, Soda and Juices **\$15.00**
Soda and Juice **\$10.00**

Additional Bar Time \$2.00 every 30 minutes

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

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.

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.*



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: \$28.00 per person

Choice of two Entree: \$30.00 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 -

Tossed Salad with Italian Balsamic, Ranch and French Dressing

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



2018 - 2019
FUTULES'
HARMAR HOUSE

Banquet Complex

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OWNERS
NICHOLAS W. FUTULES
WILLIAM A. FUTULES

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