



CATERING MENU: A Bistro event is memorable:

Plan an event with a little Bistro sizzle! Experience casual comfort food that is simple, fresh and delicious! We cater anytime and anywhere- small intimate gatherings, picnics, graduations, corporate meetings, non-profit events and life celebrations of any size.

We also offer personal consultations for your custom requests. We specialize in creating memorable occasions within your budget, by offering classic and memorable menus that span cultural preferences. Bistro catering makes entertaining easy and affordable so you can relax and enjoy your own event! Each dish is specially prepared by our in house culinary team of professional chef's. For your best value our prices are listed for pick up in ready to serve pans and platters. Have a certain budget in mind? We can customize your services and menu to match your budget. We have all the extras to make self serving your event a breeze! Want to spend more time with your guests? We provide delivery, buffet set up, rentals, servers and clean up, as well as on site chef's and party coordinators. Please refer to the section below for service pricing.

Thank you for considering A Bistro Event.

Hors D'oeuvres -Cool refreshment

FRESH FRUIT CASCADE: A spectacular centerpiece. A towering layered wheel of seasonal fresh fruits. Golden delicious pineapple surrounded by melons and topped with berries, oranges and kiwi finished with cascading tri-colored grapes and purple kale. Served with a berry whipped yogurt crème dip. \$3 pp- minimum 40

FRESH CRUDITES: Spring's first harvest, attractively displayed in a big basket. Overflowing with vibrant and colorful vegetables, dips and greenery. Whimsical hollowed cabbages serve as dip holders. \$2.50 pp

ALFRESCO SALSA BAR: Various fresh salsas and dips served with asiago bread and artisanal crackers. (Cilantro, black bean, bruchetta, Pico de Gallo, hummus, spinach artichoke, chicken salad) \$4 pp

ANTIPASTI BASKET: A visual masterpiece of Mediterranean flavors. An overflowing decorative basket filled with an abundance of fine meats & cheese, crusty foccacia bread marinated olives, mushrooms, spreads and dips. Pepperoncini and parmesan breadsticks wrapped in prosciutto. \$4 pp

BISTRO POTATO CHIPS: Crispy, fresh, house made chips. Lemon-parmesan or sweet & smoky. \$15 for a one pound bag.

DIPS & MORE DIPS: A selection of our most popular dips. Creamy spinach and artichoke with asiago cheese banquette, Hummus with toasted pita, Cranberry almond chicken salad with butter thin crackers \$4pp

PETITE SANDWICH ASSORTMENT: Smoked turkey, almond chicken salad and sugar maple ham served on mini croissants & French knots. \$3.75pp

HUMMUS AND PITA BREAD- order by the pint \$10

PARMESAN SPINACH ARTICHOKE DIP WITH ASIAGO BAGUETTE- order by the pint \$10

ASSORTED HOT HORS D'OEUVERS- \$18 dz.

ARTISANAL CHEESE: Assorted high-quality cheeses varying in texture and flavor, as well as from mild to stronger. Served artfully presented with scattered nuts, crusty bread, fresh figs, melons and grapes. Displayed along with accompanying cards suggesting wine pairings. \$6.00 pp

PETITE MEATBALLS: Teriyaki, marinara, honey barbecue or sweet n sour. \$1.75 pp

BISTRO JOE'S SWEET N SOUR KIELBASA: \$1.75 pp

THE MAIN DISH:

POULTRY

ADD GRILLED CHICKEN TO A SALAD: \$2.00 pp

FALL APPLE MAPLE CHICKEN: Tender chicken sautéed in apple cider and maple syrup garnished with sliced apples. \$4.50

BALSAMIC GLAZED CHICKEN: Slow roasted boneless breast of chicken glazed with balsamic and roasted red peppers. \$4 pp

CHICKEN ON A STICK: Skewers of juicy grilled chicken served with a Thai peanut sauce. \$4.50

CHICKEN PARMESAN IN TOMATO BASIL BUTTER: Tender all white chicken, lightly breaded in Italian seasoned crumbs, sautéed & drizzled with balsamic basil tomato butter, topped with melted mozzarella and shaved parmesan. \$5.00

CHICKEN MARSALA: Boneless, skinless chicken breast dusted with seasonings, sautéed with portabella mushrooms and drenched in a Marsala wine sauce.

CRISPY CHICKEN WITH HONEY MUSTARD: Oven fried boneless chicken served with an exquisite honey mustard dipping sauce. \$4.50

CRUNCHY OVEN FRIED CHICKEN- All the parts, bone in! Delicious! By the piece \$

GRILLED TERIYAKI PINEAPPLE CHICKEN: Sweet golden pineapple blended with Asian soy. \$4.00

HAM AND SWISS STUFFED CHICKEN WITH A WHITE WINE BECHAMEL SAUCE \$4.50

ITALIAN CHICKEN: Boneless skinless chicken breast, grilled & marinated in Italian seasonings and garlic, garnished with fresh basil, plum tomatoes and parmesan. **\$4.00**

LEMON GINGER CHICKEN: Chicken breast baked with fresh ginger, lemon and a touch of brown sugar. \$4.75

LEMON PARMESAN CHICKEN: chicken dipped in a parmesan egg batter & sautéed in butter white wine and lemon. \$5.50

SMOKED CHEDDAR CHICKEN: Chicken encrusted with lemon breadcrumbs & stuffed with smoked cheddar. Served with Irish whiskey apple slaw \$5.50

TRADITIONAL STUFFED CHICKEN: Fresh bread seasoned stuffing served with a side of gravy. \$5.00

MAPLE GLAZED TURKEY & STUFFING N' PAN GRAVY: \$5.50

BEEF & PORK:

THE BISTRO GOURMET BURGER AND DOG FIXINS BAR: Have it your way. Grilled Angus beef & all beef hot dogs with all the accompaniments. Bacon, mushrooms, assorted cheeses, toppings, and condiments with a big basket of rolls. \$8.50 pp

ROASTED GARLIC & HERB TENDERLOIN: Our best! Cooked medium rare and served with a demi-glaze. \$12 pp

LONDON BROIL: Sesame maple marinated flank steak, grilled and thinly sliced \$8 pp

GRILLED PRIME RIB WITH AUJUS- Juicy marinated prime rib served medium rare: \$10 pp

HAND CARVED ROAST BEEF WITH A ROSEMARY BURGUNDY WINE SAUCE: \$7 per person

HONEY BBQ ROASTED PORK LOIN: Slow roasted with a sweet and tangy sauce. Mmmm! \$6 pp

SHREDDED BBQ PORK: Tender slow roasted served with rolls, honey barbecue sauce and relish. \$5.50 pp

SKEWERED BEEF TENDERLOIN KABOBS: Tender chunks of filet, skewered with onions, peppers, and cherry tomatoes marinated with red wine, Italian herbs and seasonings or Teriyaki. Served over garden wild rice \$10 pp

THE BISTRO GOURMET BURGER & FIXINS BAR: Have it your way. Angus beef grilled on site with all the accompaniments. Bacon, mushrooms, assorted cheeses, toppings and condiments with a big basket of rolls. \$7 pp

SUMMER GRILLED SAUSAGE: Assorted varieties of artisanal sausages grilled to perfection. Chicken, andouille, & sweet Italian. Accompanied with spicy brown mustard and sautéed peppers and onions. Served with a basket of rolls. \$7 pp

BISTRO JOE'S BBQ COUNTRY RIBS-\$6 pp

HONEY BARBECUE GLAZED MEATLOAF-\$4.50 pp

BROWN SUGAR BAKED HAM- Hand carved with pineapple chutney or raisin sauce \$4.50 pp

Add sandwich rolls and a condiment tray in place of sauce \$1.50 pp

BEEF STUFFED CABBAGE ROLLS: Baked in a tomato sweet n sour sauce \$4.00 pp

SEAFOOD

HONEY MUSTARD GRILLED SALMON: Tender & flaky glazed with a house made honey mustard. \$8 pp

MARGARITA GRILLED SALMON: \$8 pp

BAKED COD WITH LEMON CRUNCH: \$7 pp

SEAFOOD LASAGNA \$12 pp

CHICKEN & SHRIMP GUMBO \$10 over rice

PASTA

PENNE PORTOBELLO PASTA: (veg) Portobello mushrooms, fresh basil and spinach mixed with parmesan and cream. \$6

PASTA PRIMAVERA: (veg) Spiral pasta with summer fresh veggies in a lemon white wine sauce. \$6 pp

BAKED TRADITIONAL LASAGNA: Layers of seasoned ground beef, ricotta cheese and mozzarella covered in an Italian marinara. \$40 by the pan

BRUCHETTA PASTA: Spiral pasta, plum tomatoes, fresh basil in a light garlic sauce garnished with parmesan. \$4.50 add chicken \$1.50

VEGETABLE LASAGNA: Layers of sautéed vegetables spinach and cheese in a béchamel sauce. \$30 by the pan

PENNE WITH MOZZARELLA, ARTICHOKES, TOMATOES & PEPPERS: \$5.00

SHRIMP PARMESAN: \$8.50 pp

VEGETARIAN

GRILLED VEGETABLE SKEWERS: Seasonal veggies skewered and glazed with teriyaki honey. 10" -\$2.00 each

STUFFED GARDEN PEPPERS: Green bell peppers stuffed with bulgur wheat, orzo, corn and roasted vegetables covered in a seasoned tomato sauce and melted cheddar cheese. \$5 pp

STUFFED PORTOBELLO MUSHROOMS: Fresh grown mushrooms filled with seasoned panko breadcrumbs, asiago and mozzarella cheese, spinach and garlic. Served with a béchamel wine sauce or marinara. \$5 pp
BISTRO JOE'S PIEROGIES: Entrée \$4.00 Side \$2.50

CHEF ALFREDO'S BISTRO MENU

"A little Caribbean style in Pittsburgh's historic North side"

Chef Alfredo's menu is priced ready for you to pick up and serve with all the paper ware included. The Chef is also available for onsite cooking and demonstrations. Please call the Chef @ the Bistro 412-231-0218 for consultation.

Main dish: served with one selected side dish, roll and butter. Request the degree of spice! Mild, hot or hotter!

Lunch (petite) portion \$12 Dinner portion \$17

CHICKEN ISABEL- Tender white meat chicken dusted with the chef's gold dust spices, sautéed in white wine and butter with tomatoes, onions and mushrooms. Served with steamed white rice.

JAMACIAN CHICKEN BROWN STEW-Tender white chicken flavored with Caribbean spice in a rich savory brown. Sauce. Served with steamed rice.

CURRY SHRIMP- Large shrimp pan sautéed with red peppers; celery and onion in a complex curry wine sauce. Accompanied with steamed white rice.

SHRIMP CREOLE- Straight from New Orleans. Large shrimp overflowing in a flavorful Creole style tomato sauce. Served with steamed white rice.

TRADITIONAL 'ALFREDO' JAMBALAYA-Choose from Shrimp or a mixture of smoked ham, andouille sausage, and chicken mixed up in a spicy tomato sauce.

FETTUCINI ALFREDO-Shrimp or grilled chicken in a creamy parmesan wine sauce.

Side selections: Extra sides please add \$2 lunch \$3 dinner

Caesar salad

Plantation salad

Deluxe tossed salad

Bahamian coleslaw

Cajun greens (contains meat)

Fresh broccoli

Fresh mushroom sauté

Buttered carrots

Baked potato sour cream and butter

Sweet potato squares

HOT SIDES:

BAHAMA VEGETABLES: A colorful combination of broccoli, yellow squash, red peppers and long green beans \$2.50

BAKED BISTRO BEANS: Honey BBQ with bacon \$2.50 pp

BAKED PENNE PASTA: Penne pasta blended with an old world marinara sauce and melted mozzarella cheese. \$2.75 pp

CHEESEY BACON POTATOES: \$3.00

GARLIC MASHED POTATOES: \$2.50

GREEN BEAN ALMONDINE: Garden green beans with toasted almonds. \$2.50 pp

GREEN BEANS WITH SMOKED TURKEY \$2.75 pp

MACARONI & CHEESE: One word-Yum! Hot and bubbly! \$3 pp

MADLINE'S PINEAPPLE BAKE \$2.75

PARMESAN PASTA: Creamy parmesan sauce tossed with spiral pasta. \$3 pp

PARSLEY RED BLISS POTATOES: A touch of garlic, butter and parsley. \$2.50 pp

SQUASH MEDLEY: Sautéed yellow squash, fresh zucchini & peppers mixed in light balsamic or lemon pepper. \$2.50 pp

STEAMED WHITE OR BROWN RICE: \$2.00

FRESH BREAD HERB STUFFING AND GRAVY: \$2.75

SWEET POTATO CASSEROLE: \$2.75 pp

WHIPPED CREAM POTATOES \$2.75

WILD RICE BLEND: Seasoned rice (vegetarian) \$2.50 pp

COLD SALADS & SIDES:

BROCCOLI, BACON AND CHEDDAR: Mixed in a sweet and sour cream dressing. \$2.50 pp

CEASAR SALAD: Crisp romaine lettuce, shaved parmesan cheese, plum tomatoes tossed in a Caesar dressing. \$2.50

CHILLED RASPBERRY SOUP: Sweet raspberries blended with yogurt & cream. \$3.50 pp

CHOPPED GREEK SALAD: Fresh diced cucumbers, peppers, red onion, parsley & plum tomatoes tossed with crumbled feta cheese, extra virgin olive oil and fresh lemon. \$2.50 pp

CILANTRO CORN BLACK BEAN SALAD: \$2.50

COLESLAW: The traditional kind! \$2.00 pp

CRANBERRY ALMOND CHICKEN SALAD: tender white meat chicken, diced celery & onions mixed with whipped mayonnaise, cranberries and toasted almonds. Served on a bed of lettuce with red grapes. \$3 pp

CUCUMBER TOMATO SALAD in Italian vinaigrette

FRUIT MEDLEY: Seasonal assorted fresh fruit. \$2.75 pp

REALLY GOOD POTATO SALAD: House made with chopped celery, onion, eggs and skin on red potatoes all mixed up with real mayonnaise with a touch of Dijon. \$2.50 pp

SALAD DRESSINGS AVAILABLE: Low fat balsamic vinaigrette, ranch, spicy ranch, blue cheese, garlic parmesan, raspberry vinaigrette, sesame vinaigrette.

SIMPLE SALAD: Spring mix, plum tomatoes, cucumbers, red onions and garlic croutons. Served with choice of dressing. (balsamic vinaigrette, Ranch, Raspberry walnut, sesame) \$2.00 pp

SPINACH ORZO SALAD: Feta, spinach and orzo in light white balsamic vinaigrette. \$2.50 pp

SPRING PASTA SALAD: Basil, tomato, cucumber, mozzarella and parmesan cheese mixed with our Italian vinaigrette. \$2.50 pp

STRAWBERRY SUGARED PECAN SALAD: Sweet summer strawberries, red onions and feta cheese served over crisp romaine lettuce with sugared pecans and raspberry walnut vinaigrette. \$2.75

THAI PEANUT PASTA SALAD: Organic whole wheat pasta, scallions, honey roasted peanuts and cilantro combined with a spicy sesame honey dressing. \$2.75 pp

TOMATO, BASIL & MOZZARELLA SALAD: Drizzled in garlic balsamic vinaigrette. Served on a bed of fresh chopped romaine. \$2.75 pp

ADD GRILLED CHICKEN TO A SALAD: \$2.00 pp

BAGS OF GOURMET POTATO CHIPS: \$1.00

BISTRO SANDWICHES- \$3.75 pp our sandwich trays come in your preferred assortment.

MR PEPPER: Smoked turkey, provolone cheese, pepper bacon, red onions, herb roasted tomatoes, spring mix, drizzled with balsamic vinaigrette on an asiago baguette.

THE FRENCH SUITE: Thin sliced maple ham, baby swiss, herb roasted tomatoes, red onion, spring mix, glazed with a touch of raspberry mustard.

THE RATATOUILLE: Crisp spring mix, julienne red and green peppers, zucchini and yellow squash, portabella mushrooms, red onions, herb roasted tomatoes, shaved parmesan and garlic balsamic vinaigrette. Served on an asiago baguette.

CRANBERRY, ALMOND CHICKEN SALAD CROISSANT: Our own chicken salad mixed served on a croissant with leaf lettuce and plum tomatoes.

DESSERTS

CHOCOLATE HO HO CAKE: A Bistro favorite! Three layers of rich chocolate cake with whipped and lightly sugared cream, drizzled with more chocolate. \$3.50 pp/ whole cake \$39

CARROT CAKE: Two layers of bliss. Moist and flavorful cake. Just count it as a 'vegetable!' \$3.50 pp /Whole cake \$30

COOKIES- \$1.50 pp (2 each)

BAR COOKIES: BROWNIES, CHOCOLATE CHIP & LEMON BARS \$2.25 pp

CUP CAKES, vanilla sugar \$1.75 pp

BISTRO KIDS:

Our children's menu is designed to appeal to the younger palette, portion & price.

Choose one selection \$2, two selections for \$3 Three for \$5 per child with adult catering order over 25 p. \$5/\$7 per child without adult order. Adult meals half price for kids less than 10 years of age.

Macaroni and cheese

Chicken strips with honey BBQ or Honey mustard

Mini burgers

All beef Hot dogs with condiments

Grilled chicken strips

Fresh cut fruit

Macaroni salad

Tossed garden salad

Spiral pasta with sauce or butter

Buttered corn

Mash potatoes and gravy

Mini vanilla sugar cupcakes \$1 each

BEVERAGES: includes cups

UNSWEETENED & LIGHTLY SUGARED PEACH ICE TEA: \$2 pp

BOTTLED BEVERAGES: \$1.75 pp

BOTTLED WATER: \$1.50 pp

COFFEE SERVICE: regular, decaffeinated, and or hot tea with cups (eco friendly), sugar, sweetener, cream and stirrers. \$2.00 pp

EXTRAS: To make self serve easy!

BISTRO ROLLS & BUTTER: \$8.00 per dz.

CORN MUFFINS & HONEY with butter: \$10 DZ

BAG OF ICE: \$2 per 5 lb

VYNYL TABLECOVERS: \$3.50 each

WIRE CHAFFING DISH STANDS COMPLETE WITH WATER PAN & STERNO FUEL: \$10.00 each

SERVING UTENSILS: \$1.25 each

PAPER PRODUCTS: Plate, napkin and utensils add \$1.00 pp

BISTRO BUFFET VALUE MENUS- Need a little help putting it all together?
Choose one of our pre-set menus to make your event planning easy! (Delivery, paper ware and service additional)

THE SUNDAY DINNER: Stuffed chicken breast with pan gravy, Brown sugar baked ham, green bean almandine or greens, garlic mashed potatoes, tossed simple salad, rolls and butter \$15.00 pp

THE BISTRO'S COOKIN':

Crispy chicken with honey mustard, Honey BBQ roasted pork loin, macaroni and three cheese, Green beans with smoked turkey, coleslaw, Bistro rolls and butter. 14 pp (choose one entrée \$12)

THE BISTRO's GRILLIN':

The Bistro gourmet burger and fix in bar, Bistro Joe's BBQ country ribs, buttered corn on the cob, really good potato salad, summer fruit medley, Bistro rolls and butter. \$13 (choose one entrée \$11.00)

A SUMMER PARTY UNDER THE STARS:

Roasted garlic & herb tenderloin of beef, honey mustard grilled salmon, Summer squash medley, wild rice, strawberry sugared pecan salad, Bistro rolls and butter. \$19

BISTRO GARDEN PARTY-LITE:

Grilled salmon, herb chicken, Summer squash medley, wild rice blend, summer simple salad, Rolls and butter. \$14 pp

A BISTRO VALUE PICNIC:

Bistro gourmet burgers & grilled all beef hot dogs with the fix in bar, choice of two hot or cold side dishes \$12 pp
Three side dishes \$13

THE GREAT DEAL SOUTHERN PICNIC: Honey oven fried chicken, and three sides with rolls. \$10 pp

A COOL LUNCHEON:

Bistro sandwich assortment, strawberry sugar pecan salad, spring pasta salad. \$8.50pp

THE QUICK CORPORATE LUNCH MENU

The perfect lunch for those on the run! Everything is packed and ready to go including the paper products.

THE BISTRO BOX LUNCH-Choice of sandwich, choice of cold side, a bag of chips, piece fruit or a cookie. \$8.00

THE BISTRO SANDWICH TRAY- Choice your favorite sandwiches and two cold sides' dishes add cookies for \$10

THE HOT CORPORATE LUNCH MENU \$10 per person Minimum 10 people

Easy to serve lunch size portions for professional meetings.

The perfect lunch for those on the run! Everything is packed and ready to go including the paper products.

CRISPY BAKED CHICKEN with honey mustard: garlic mashed potatoes and salad with dressing, rolls, butter and cookies.

GRILLED TERIYAKI PINEAPPLE CHICKEN: wild rice blend, salad with dressing, cookies

HERB GRILLED CHICKEN BREAST: wild rice blend, green bean almandine rolls, and butter cookies.

CHICKEN CEASAR SALAD: fresh cut fruit, rolls, butter, and cookies.

TRADITIONAL MEAT LASAGNA: tossed salad, rolls, butter, cookies

ROASTED VEGETABLE LASAGNA: tossed salad, rolls, butter, cookies

ITALIAN MARINATED CHICKEN: pasta with marinara, tossed salad, rolls, butter, cookies.

HONEY BBQ MEATLOAF, garlic mashed potatoes, tossed salad, rolls, butter, cookies.

PASTA WITH MELTED MOZZARELLA: meatballs or hot sausage, tossed salad, rolls, butter, cookies.

***Delivery and service additional.

A BISTRO BREAKFAST (Pick up at the Bistro ONLY)

ENTRÉE SELECTION: One selection @ \$3:50 per person Two selections @ \$4:50 pp

SCRAMBLED EGGS: plain, cheese and western

BASIL TOMATO FRITATTA: Breakfast casserole with sausage and cheddar

BAKED SUGAR PECAN FRENCH TOAST CASSEROLE:

OMELETS: made to order with an on-site chef, add \$3.00 pp minimum 50 guests

SIDE SELECTIONS:

Assorted danish, muffins and scones \$2.00 pp

Bagels, butter, jelly, and flavored cream cheese \$2.00 pp

Yogurt with fresh fruit and granola \$2.75

Pitchers of chilled juice \$1.25 pp

Coffee service \$1.50 pp

Cut chilled fresh seasonal fruit \$2.75 pp

Fruit Cascade: decorative platter \$3.00

Home fried potatoes \$1.25

Toast, butter jelly \$1.00 pp

Cheesy grits \$1.75 pp

Sausage and bacon \$2.00 pp

BISTRO SERVICES:

ORDERING GUIDELINES: Call us as soon as your need arises to insure we can provide you the highest level of service and product availability. All items are available for pick up or delivery. Items priced by the person require a minimum of 8 or more people.

RUSH ORDERS: Sometimes it just happens and for what-ever reason you have less than 24 hours notice. We have selected items available for rush orders when no advance notice is given. Just call and ask for a Bistro Chef!

DEPOSIT: A 50% deposit is required for confirmation and scheduling of your event. A final guest count is due to the Bistro one week prior to the event. This guest number will be reflected on your final invoice, unless more guests are actually served. We would hope all of your expected guests arrive to enjoy your meal; however there is not a discount if less than the number reserved is present for the meal.

DELIVERY: A minimum of 24 hour notice guarantees we are able to delivery. \$75 minimum order. \$10 for every 5 miles.

Deliver in town-\$20

ADD SET UP & CLEAN UP BUFFET: Under 50 guests=\$25. Under 150 guest's \$50 Over 150 guests: price through consultation.

ADD SERVING OR CARVING @ THE BUFFET: Add one server for every 30 guests @ \$25 per hour. (minimum 3 hours per server)

ADD SERVERS FOR SIT DOWN DINING: Add one server per 20 guests @ \$25 per hour (minimum 3 hours)

ON SITE PERSONAL CHEF: Be the talk of the town at your next dinner party with your own personal chef. Imagine a Bistro chef specially preparing each meal to your guest's specification! Creative & fresh entertainment! Please call for details. \$100 per hour/three hour minimum.

RENTALS:

We work with the local premier rental companies to coordinate for all of your event needs. Tables, chairs, tents, linen, china, beverage and chocolate fountains, etc.

HOST YOUR PARTY @ THE BISTRO:

We offer one of the most unique environments to host your own party or event @ \$100 per hour in addition to food and beverage. Let us provide all the details for a memorable event!

PAYMENT: FINAL PAYMENT IS DUE AT TIME OF DELIVERY OR PRIOR TO THE EVENT> For pick up or delivery orders we accept corporate checks, cash, VISA, MasterCard, Discover, American Express.

NON PROFIT DISCOUNT: We provide most community non-profits with a 10% discount

TAX: All food, beverage and services pick up or delivery are taxed at the current rate of 7% Non profits must provide tax exempt certificate to be exempt from sales tax.

CANCELLATION: A 72 hour notice is required to avoid a 100% cancellation fee.

COMPLIMENTARY CUSTOMIZED EVENT CONSULTATIONS ARE ALWAYS AVAILABLE! 412-231-0218

Bon-appétit!