

# PICK UP CATERING

From a tasty snack to an unbeatable entrée, Willow's menu offers something for everyone.  
You can now serve your favorite Willow dishes at your next event!

## CATERING GUIDELINES:

A minimum notice of 48 hours is required for all catering orders.

All orders must be paid for at the time of the order.

Orders cancelled less than 24 hours prior to pickup will be charged 50% of the order total.

Serving utensils, disposable plates and flatware can be added for \$5pp.

Chafing rack kits including 2 sterno heat flames can be added for \$10 each.

Prices do not include 7% sales tax.

All menu items based on seasonal restaurant availability.

***Each tray is designed to be a light portion for 10 diners. Mix and match to build your buffet.***

## S M PLATES

### COLD

#### **Imported & Domestic Cheese Tray | \$60**

Bread & Crackers

#### **Antipasti Tray | \$65**

Cured Meats | Pickled Vegetables | Olives |  
Bread & Crackers

#### **Gourmet Meat & Cheese Display | \$80**

Cured Meats | Artisan Cheese | Pickled Vegetables |  
Olives | Bread & Crackers

#### **Vegetable Crudité | \$30**

Roasted Garlic Hummus | Ranch

#### **Fresh Fruit Tray | \$30**

#### **Maki Rolls**

*Served with Soy & Wasabi*

Spicy Tuna \$36 | Salmon \$30 | California Roll \$27

#### **Deviled Eggs | \$15**

Truffle | Smoked Paprika

#### **Lobster Roll Bites | \$55**

Celery | Red Onion | Lemon

#### **Shrimp Cocktail | \$40**

Bloody Mary Cocktail Sauce

#### **Melon & Prosciutto Lollipops | \$15**

#### **Caprese Skewers | \$15**

Tomato | Mozzarella | Basil | Balsamic

### HOT

#### **Parker House Rolls | \$20**

Bacon Butter | Bacon Salt

#### **Hot Chicken | \$35**

Eichner's Farm Chicken | Fresno Chili Hot Sauce |  
Buttermilk Biscuit | Pickle

#### **Lettuce Wraps | \$35**

*Build Your Own*

Roasted Pork | Bibb Lettuce |  
Carrot & Cucumber Slaw | Spicy Aioli

#### **Mini Jumbo Lump Crab Cakes | \$50**

Red Onion Caper Sauce

#### **Satay**

Beef with Bordelaise | \$30

Korean BBQ Pork | \$25

Chicken with Thai Peanut | \$20

#### **Beef Taquitos | \$25**

Cheddar | Chilies | Smoked Tomato Salsa

#### **Pork Wonton | \$25**

Sweet Chili Sauce

#### **Willow Sliders | \$40**

*Build Your Own*

Sharp Cheddar | LTO | Ketchup | Mayo | Mustard

#### **Buffalo Chicken Meatballs | \$25**

Fresno Chili Sauce | Bleu Cheese Aioli | Celery

#### **Mini Spanikopita | \$25**

Tzatziki Sauce

## FRESH GREENS

### Willow Greens Salad | \$35

Mixed Greens | Cucumber | Tomato  
Roasted Red Pepper | Feta | Sherry Vinaigrette

### Caesar Salad | \$40

Chopped Romaine | Egg | Garlic | Croutons  
Reggiano | Black Pepper

### Chopped Pear & Apple Salad | \$45

Romaine | Almonds | Bacon | Bleu Cheese  
Cranberries | Honey | Thyme Vinaigrette

### Kale Salad | \$45

Pecan | Chevre | Red Onion | Red Grapes  
Maple Balsamic

### Add to any Salad:

Chicken \$35 | Shrimp \$45 | Crab Cake \$70  
Salmon \$45 | Hanger Steak \$60

## CARVING STATIONS

Top Round of Beef | serves ~40 people | \$250

Scottish Salmon Filet | serves ~20 people | \$160

Roasted Turkey Breast | serves ~40 people | \$150

Baked Ham | serves ~40 people | \$

## L G PLATES

### Marinated Grilled Pork Loin | \$60

Eichner's Farm Roasted Chicken | \$130  
Natural Reduction

### Almond Cranberry Chicken | \$60

Cornflake Crusted | Almonds |  
Maple Cranberry Glaze

### Stacked Chicken | \$70

Portobellos | Spinach | Feta | Sherry Cream

### Hanger Steak | \$140

Bistro Salad | Béarnaise

### Grilled Tenderloin | \$200

Bordelaise

### Jumbo Lump Crab Cakes | \$130

Red Onion Caper Sauce

### Flounder Picatta | \$140

Capers | Lemon | White Wine

### Scottish Salmon | \$150

Lemon Dill Beurre Blanc

### Seasonal Agnolotti | \$80

i.e. Mushroom | Brie | Cauliflower | Almond |  
Butternut Squash | Farro | Quinoa | Sage Brown Butter

### Pasta Primavera | \$60

Seasonal Vegetables | White Wine Parmesan Broth

### Baked Ziti | \$60

Pomodora Sauce | Mozzarella

### Wild Mushroom Risotto | \$60

Port Wine | Parmesan

## SIDES | \$35

Seasonal Vegetables | Broccoli with Lemon Brown Butter | Green Beans with Roasted Shallot Butter |  
Brussels Sprouts with Bacon & Red Onion | Honey Glazed Carrots |  
Grilled Asparagus | Roasted Root Vegetables |

Thyme & Garlic Fingerling Potatoes | Cranberry Sage Wild Rice | Truffled Mashed Potatoes |  
Herbed Red Bill Potatoes | Sweet Potato Puree | Baked Mac & Cheese

## DESSERT

### Cookie & Brownie Tray | \$24

### Dessert Display | \$60

Chocolate Layer Cake | Red Velvet Cake | Lemon Poppy Cake

## **BUFFETS**

Minimum 10 Guests | Priced Per Person

*Buffets Must Be Ordered Per 10 Guests*

### **Brunch | \$25**

Carved Ham  
French Toast Casserole  
Applewood Smoked Bacon  
Homefries  
Fresh Fruit  
Assorted Breakfast Breads & Danishes

### **Lunch | \$25**

Willow Greens Salad  
Herbed Grilled Chicken  
Pasta Primavera  
Roasted Redskin Potatoes  
Chef's Seasonal Vegetable

### **Cocktail Party | \$23**

Gourmet Meat & Cheese Tray  
Deviled Eggs  
Shrimp Cocktail  
Caprese Skewers  
Beef Satay with Bordelaise  
Buffalo Chicken Meatballs  
Mini Spanikopita

### **Dinner | \$35**

Chopped Pear & Apple Salad  
Stacked Chicken  
Seared Scottish Salmon  
Green Beans with Roasted Shallot Butter  
4 Cheese Au Gratin Potatoes



**WILLOW**  
FOOD | SPIRITS | GATHERINGS

*We look forward to the opportunity to serve you and your guests.*

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