

# BANQUET MENU

## HORS D'OEUVRES

### COLD

#### **Imported & Domestic Cheese Tray | \$145**

*serves 20-25 guests*  
Bread & Crackers

#### **Antipasti Tray | \$165**

*serves 20-25 guests*  
Cured Meats | Pickled Vegetables | Olives  
Bread & Crackers

#### **Gourmet Meat & Cheese Display | \$180**

*serves 20-25 guests*  
Cured Meats | Artisan Cheese | Pickled Vegetables  
Olives | Bread & Crackers

#### **Vegetable Crudité | \$80**

*serves 20-25 guests*  
Roasted Garlic Hummus | House Ranch

#### **Fresh Fruit Display | \$80**

*serves 20-25 guests*

#### **Bruschetta | \$22/dozen**

Tomato Basil | Fennel & Red Pepper | Mushroom & Brie

#### **Tuna Seviche | \$60/dozen**

Corn | Cherry Tomato | Citrus

#### **Beef Tartare | \$30/dozen**

Marrow Butter | Truffle Oil | Caper | Shallot |  
Sourdough Crostini

#### **Maki Rolls**

*Price is for 3 Rolls / 8 Pieces Per Roll*  
Spicy Tuna \$36 | Salmon \$30 | California Roll \$27

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

Lemon | Bloody Mary Cocktail Sauce

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

Truffle | Smoked Paprika

#### **Mini Lobster Roll Bites | \$55/dozen**

Celery | Red Onion | Lemon

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

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

Tomato | Mozzarella | Basil | Lemon Balsamic

#### **Smoked Salmon Crostini | \$28/dozen**

Capers | Red Onion | Chopped Egg | Dill Crème Fraiche

#### **Cookie & Brownie Tray | \$24**

*serves 20-25 guests*

### HOT

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

Red Onion Caper Sauce

#### **Satay**

Beef with Bordelaise | \$30/dozen  
Chicken with Thai Peanut | \$20/dozen  
Korean BBQ Pork | \$25/dozen

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

Cheddar | Chilies | Smoked Tomato Salsa

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

Sweet Chili Sauce

#### **Mini Grilled Cheese | \$24/dozen**

Bacon, Cheddar & Tomato | Mushroom & Brie |  
Roasted Red Pepper & Goat Cheese

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

Tzatziki Sauce

#### **General Tso's Shrimp | \$45/dozen**

#### **Flatbreads | \$24/dozen**

Tomato Basil | Prosciutto, Arugula & Balsamic

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

Whiskey Jam | Sharp Cheddar

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

Fresno Chili Sauce | Bleu Cheese Aioli

#### **Mac and Cheese Bites | \$20/dozen**

Spicy Red Sauce

#### **Mini Goat Cheese Arancini | \$20/dozen**

Spicy Red Sauce

#### **Crispy Brussels Sprouts | \$15/dozen**

Parmesan | White Truffle & Scallion Aioli

*For a Cocktail Party,  
We Recommend a Total of  
8-10 Pieces Per Person*

*For Appetizers Prior to a Dinner Event,  
We Recommend a Total of  
3-4 Pieces Per Person*

# BANQUET MENU

## BRUNCH & LUNCH BUFFETS

Available Until 3:30pm | Minimum 20 Guests

### Brunch Buffet | \$25 Per Person

Carved Ham  
French Toast Casserole  
Applewood Smoked Bacon  
Homefries  
Fresh Fruit Display  
Assortment of Breakfast Breads & Danishes

### Brunch Buffet Add-Ons

Omelet Station | \$10/person & \$75 Chef Fee  
Scrambled Eggs | \$2/person  
Smoked Salmon Platter | \$150 (serves 25-35)  
Capers | Red Onion | Chopped Egg |  
Dill Crème Fraîche | Crostini  
Yogurt | \$3/person  
Pecan Granola | Honey | Fruit  
House Sausage Patty | \$3/person

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### Tier 1 Lunch Buffet | \$22/Person

Willow Greens Salad  
Herbed Grilled Chicken  
Pasta Primavera  
Seasonal Vegetables  
Roasted Red Potatoes  
Fresh Fruit Display

### Tier 2 Lunch Buffet | \$28/Person

Willow Greens Salad  
Almond Cranberry Chicken  
Scottish Salmon | Lemon Dill Beurre Blanc  
Grilled Asparagus  
4 Cheese Au Gratin Potatoes  
Fresh Fruit Display

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### Lunch Buffet Add -Ons

#### Additional Sides | \$3/person

Broccoli with Lemon Brown Butter  
Green Beans with Roasted Shallot Butter  
Brussels Sprouts with Bacon & Red Onion  
Honey Glazed Carrots | Roasted Root Vegetables  
Mushroom Risotto | Cranberry Sage Wild Rice  
Thyme & Garlic Fingerling Potatoes | Mac & Cheese  
Truffled Mashed Potatoes | Sweet Potato Puree

#### Salad Upgrade | \$2/person

Chopped Pear and Apple Salad  
Romaine | Almonds | Bacon | Bleu Cheese | Cranberry  
Honey Thyme Vinaigrette  
Kale Salad  
Maple Balsamic | Pecan | Chevre | Red Onion | Red Grapes

#### Cookie & Brownie Tray | \$24

Serves 20 guests

#### Dessert Display | \$6/person

German Chocolate Cake | Lemon Poppy Cake  
Red Velvet Cake  
*German Chocolate Cake Contains Walnuts & Coconut*

# BANQUET MENU

## PLATED LUNCH

Available Until 3:30pm

### First Course

*Choose Two / Guests Choose 1 Day Of*

Willow Greens Salad | Caesar Salad | Soup Du Jour  
Chopped Pear & Apple Salad +\$2/pp

### Entrée Selections

*Choose Three / See Event Guidelines for Restrictions*

#### Chicken Kale Salad | \$25

Pecan | Chevre | Red Onion | Red Grapes | Maple Balsamic

#### Steak Salad | \$30

Mixed Greens | English Cucumber | Roma Tomato | Red Onion | Fries | Cheddar | Roasted Shallot Dressing

#### Crab Cake Salad | \$30

Mixed Greens | Red Peppers | Cherry Tomatoes | Pickled Red Onions | Chesapeake Vinaigrette

#### Grilled Shrimp Chopped Salad | \$29

Romaine | Almonds | Bacon | Bleu Cheese | Cranberry | Honey | Thyme

#### Willow Burger | \$25

Applewood Smoked Bacon | Sharp Cheddar | Sliced Red Onion | Lettuce | Tomato | Brioche | Garlic Herb Fries

#### Stacked Chicken | \$24

Portobellos | Spinach | Feta | Sherry Cream

#### Almond Cranberry Chicken | \$24

Cornflake Crusted | Almonds | Maple Cranberry Glaze

#### Scottish Salmon | \$25

Lemon Dill Beurre Blanc

#### Jumbo Lump Crab Cake | \$29

Red Onion Caper Sauce | Cucumber | Chesapeake Vinaigrette

#### Steak and Frites | \$32

Hanger Steak | House Cut Fries | Bistro Salad | Béarnaise

#### Chef's Selection Vegetarian Option | \$19

### Dessert Selection

*Guests Choose 1 Day Of*

Sorbet | Ice Cream

#### Dessert Upgrade | +\$4/person

*Choose Two / Guests Choose 1 Day Of*

German Chocolate Cake | Warm Apple Cake A la Mode | Red Velvet Cake | Lemon Poppy Cake

*German Chocolate Cake Contains Walnuts & Coconut*

All Entrees Are Served With Chef's Seasonal Vegetables (Excluding Burger, Steak Frites & Entrée Salads)

All Items Can Be Prepared Gluten Free With The Exception of the Jumbo Lump Crab Cakes & the Crab Cake Salad

## KIDS MENU

*Available with All Event Menus*

**Chicken Fingers & Fries | \$6**

**Pasta with Marinara or Butter | \$6**

**Grilled Cheese | \$6**

**Hamburger or Cheeseburger | \$8**

# BANQUET MENU

## DINNER BUFFET

### Tier 1 Dinner Buffet | \$45/person

#### Salad | Choose One:

**Willow Greens:** English Cucumber, Red Pepper, Roma Tomato, Feta Cheese, Red Wine Vinaigrette

**Caesar Salad:** Romaine, Housemade Croutons, Shaved Parmesan

#### Pasta | Choose One:

**Pasta Primavera:** Seasonal Vegetables, White Wine Parmesan Broth

**Baked Ziti:** Pomodoro Sauce, Mozzarella

#### Entrée | Choose One:

**Almond Cranberry Chicken:** Cornflake Crusted, Almonds, Maple Cranberry Glaze

**Stacked Chicken:** Portobellos, Spinach, Feta, Sherry Cream

**Flounder Picatta:** Capers, Lemon, White Wine

#### Vegetable | Choose One:

Seasonal Vegetables | Broccoli with Lemon Brown Butter | Green Beans with Roasted Shallot Butter

#### Starch | Choose One:

Roasted Fingerling Potatoes | 4 Cheese Au Gratin Potatoes | Cranberry Sage Wild Rice

### Tier 2 Dinner Buffet | \$55/person

#### Salad | Choose One:

Willow Greens | Caesar Salad | Chopped Pear & Apple Salad | Kale Salad

#### Entrée | Choose Two:

**Salmon:** Lemon Dill Beurre Blanc

**4oz Jumbo Lump Crab Cakes:** Red Onion Caper Sauce

**Stacked Chicken:** Portobellos, Spinach, Feta, Sherry Cream

**Wild Rice Stuffed Pork Loin**

**Herb Roasted NY Strip Loin**

#### Vegetable & Starch | Choose Three:

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 | 4 Cheese Au Gratin Potatoes | Cranberry Sage Wild Rice |

Truffled Mashed Potatoes | Mushroom Risotto | Sweet Potato Puree | Baked Mac & Cheese

## BUFFET ADD ONS

### Carving Station

Top Round of Beef | serves ~50 people | \$300

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

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

New York Strip Loin | serves ~30 people | \$400

Beef Filet | serves ~20 people | \$240

Chef Attendant Fee | \$75

*Additional Cuts of Beef Are Available at Market Price*

### Additional Sides | \$4/person

**Scottish Salmon | \$8/person**

**4oz Jumbo Lump Crab Cakes | \$13/person**

**Stuffed Pork Loin | \$6/person**

**Cookie & Brownie Tray | \$24 (Serves 20-25 people)**

**Dessert Display | \$6/person**

German Chocolate Cake | Lemon Poppy Cake |

Red Velvet Cake

*German Chocolate Cake Contains Walnuts & Coconut*

# BANQUET MENU

## PLATED DINNER

### First Course

*Choose Two / Guests Choose 1 Day Of*

Willow Greens Salad | Caesar Salad | Soup Du Jour  
Chopped Pear & Apple Salad +\$2/pp

### Entrée Course

*Choose Three / See Event Guidelines for Restrictions*

*All Entrees are Served With Chef's Seasonal Starch & Vegetable (Excluding the Willow Burger)*

#### **Almond Cranberry Chicken | \$42**

Cornflake Crusted | Almonds | Maple Cranberry Glaze

#### **Stacked Chicken | \$42**

Portobellos | Spinach | Feta | Sherry Cream

#### **Eichner's Farm Roasted Chicken | \$45**

Maple | Cardamom | Natural Reduction

#### **Scottish Salmon | \$47**

Lemon Dill Beurre Blanc

#### **Jumbo Lump Crab Cakes | \$68**

Red Onion Capers Sauce

#### **Icelandic Cod | \$47**

Bacon Wrapped | Truffle Cream

#### **Grilled Double Cut Pork Chop | \$45**

Apple & Fennel Kraut | Cider Reduction

#### **6oz Center Cut Filet | \$62**

Bordelaise | Lemon Hollandaise

#### **Hanger Steak | \$55**

Bistro Salad | Bearnaise

#### **Shrimp & Scallop Puttanesca | \$55**

Tagliatelle | Parmesan | Tomato | Capers | Olive | Anchovy |  
Extra Virgin Olive Oil | Basil

#### **Willow Burger | \$30**

Whiskey Jam | Forest Mushrooms | Sharp Cheddar |  
Garlic Herb Fries

#### **Vegetarian Selection | \$36**

### Dessert Selection

*Select Two / Guests Choose 1 Day Of*

German Chocolate Cake | Warm Apple Cake A la Mode | Red Velvet Cake | Lemon Poppy Cake

*German Chocolate Cake Contains Walnut & Coconut*

### Duo Plates

#### **Stacked Chicken & Salmon | \$53**

#### **Grilled Shrimp & Salmon | \$58**

#### **4oz Filet & Crab Cake | \$70**

#### **4oz Filet & Grilled Shrimp | \$70**

### Mid Course Options

#### **Short Rib Orecchiette | \$10/person**

Sundried Tomato | Caramelized Onion |  
Cabernet | Parmesan

#### **Penne Primavera | \$6/person**

Seasonal Vegetables | White Wine | Parmesan Broth

#### **Wild Mushroom Risotto | \$6/person**

Port Wine | Parmesan

### Enhancements

#### **Upgraded Sides | \$3 each/person**

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 | 4 Cheese Au Gratin Potatoes  
Thyme & Garlic Fingerling Potatoes  
Cranberry Sage Wild Rice | Truffled Mashed Potatoes  
Mushroom Risotto | Sweet Potato Puree  
Baked Mac & Cheese

#### **Offer Both Soup & Salad | +\$7 per person**

# BANQUET MENU

## EVENT GUIDELINES

Menu selections and final counts are due **7 days** prior to your event.

No outside food may be brought in to the restaurant with the exception of dessert items.

A fee of \$1 per person for cookies or cupcakes; \$2 per person for cakes will apply.

Wine may be brought in for a corkage fee of \$15/bottle (750 mL) or \$20/bottle (1.5L).

A 20% gratuity and 7% sales tax will be added to all private events.

Please notify the events manager if your guests have any food allergies or restrictions.

All meals can be prepared gluten free with the exception of the crab cakes and pasta dishes.

All plated and buffet events include bread service and non-alcoholic beverages.

A selection of coke products, hot & iced teas, juice and coffee are included in the per person food price.

## FOR ALL PLATED LUNCHESES & DINNERS

For groups of **30 or fewer**, please select 3 entrees for your guests to choose from the day of your event.

Printed menus will be provided by Willow.

For groups of **31 or more**, we request that your guests select their meal prior to your event.

Each guests' name and menu selections must be provided by the host to Willow

**7 days** prior to your event.

Printed place cards with each guests' menu selection will be provided by Willow.

## ADDITIONAL INFORMATION

***All of our private rooms are located on the second floor; we do not have an elevator.***

Willow has a portable screen and projector available for rent for \$25 each.

Additional AV equipment such as microphones and video equipment are available for rental.

All private events include white linens and napkins.

Upgraded fabrics and colors to customize your event are available for an additional charge.

Votive candles are provided for the center of the tables. Willow does not provide floral centerpieces.

We are happy to recommend local florists, or coordinate the ordering of floral items for you for an additional charge.

Due to the intimacy of our restaurant, we do not permit DJs or live bands with amplification. However, you are welcome to provide an iPod & speaker system with music for a first dance, mother/son and father/daughter dances and background dinner music. We also permit small acoustic groups.

Our bars are fully customizable and are priced upon consumption.

Our prices range from \$4-\$7.00 for beer, \$7 for house wine, \$8-\$13 for premium wines by the glass, and \$5.50-\$14 for call, premium and top shelf liquors.



**WILLOW**  
FOOD | SPIRITS | GATHERINGS

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

**Chelsea Muntz | Special Events Manager | [chelsea@willowpgh.com](mailto:chelsea@willowpgh.com) | 412.847.1007**