



WESTIN®
HOTELS & RESORTS

Event Menus

Westin Pittsburgh

The Westin Pittsburgh

1000 Penn Avenue, Pittsburgh, Pennsylvania, USA

1.412.281.3700

marriott.com/pitwi

General Information

Guarantees: For all events, the guarantee of attendance must be specified 72 business hours prior to the event. It is not subject to reduction and charges will be made accordingly. For all food functions, Hotel's culinary team will prepare meals based off a 5% overage. This includes meals to satisfy dietary needs, and other special meals. If no guarantee is received at the appropriate time, Hotel will assume the patrons expected count to be the guaranteed number. Billing will be based on the final attendance or the minimum guarantee, whichever is higher.

Service Charge and Fees: Food and beverage (F&B) prices are subject to a 14.50% service charge and 9.5% administrative fee (24% total). Room Rental is subject to a 24% administrative fee. The service charge is distributed in its entirety to wait staff and service bartenders; patrons may choose to provide an additional amount as a tip to wait staff, service bartenders, and other employees who provide service to guests. The administrative fee is for administration of the banquet, special function, or package deal and does not include a tip to be distributed to the employees who provide service to the guests (examples of such administrative fees include, but are not limited to, any set-up fee, staffing fee, delivery fee, or fees for bars or culinary stations); these fees are retained by the hotel. Audio Visual is subject to a 24% administrative fee which is retained entirely by the hotel and/or AV provider. All prices are subject to applicable taxes (currently 7%).

Allergens: Peanuts, Tree Nuts, Fish, Shellfish, Wheat, Soy, Milk, Eggs, Sesame

Intolerances: Gluten, Lactose, Yeast

V= Vegetarian, VG= Vegan, GF= Gluten Friendly, DF = Dairy Free

If you have any concerns regarding food allergies, please contact your event manager. Buffet menu items will be labeled noting the most common allergens.

Event Requirements:

All Buffet and Reception Station per person prices are based on final event guarantee.

A carver or chef attendant is required at \$250 per 90 minutes of service and \$100 fee to apply for each additional 30 minutes.

All functions require (1) bartender per 100 guests, charged at \$200 each.

A service fee of \$200 will be applied for buffets with fewer than 25 guests.



Breakfast Tables

Breakfast tables are accompanied by chilled fruit juices, crossiants, muffins, and assorted pastries with sweet cream butter and preserves, freshly brewed Starbucks® regular and decaffeinated coffee, and tazo® teas

Breakfast Tables

Liberty Avenue Table

select 5 hot offerings & 4 cold offerings \$54.00

Healthy Continetnal

select 6 Cold Offerings \$38.00

Penn Avenue Table

select 4 hot offerings & 4 cold offerings \$51.00

Grab Em' & Go

select 2 Hand-Helds and whole fruit \$28.00

Hot Offerings

Grain- Based

oatmeal or grits – served with sweet and savory toppings
breakfast fried rice – with vegetables, eggs, and soy sauce
polenta – with sautéed mushrooms and parmesan

Breakfast Proteins

smoked ham or honey-glazed ham slices
pork or turkey sausage links
applewood smoked bacon
plant-based meat alternatives

Off the Griddle

buttermilk pancakes – with warm maple syrup
belgian waffles – with warm maple syrup
french toast – with warm maple syrup

Breakfast Starches

sweet potato hash – with onions & peppers
potato pancakes – with sour cream & apple chutney
hash browns or seasoned breakfast potatoes

Egg Based Dishes

simply egg vegan scramble – with spinach, tomatoes, and mushrooms
cage-free scrambled eggs – light and fluffy
egg fritatta – tomatoes, jalepeno, goat cheese, with a tomato chili drizzle

Hand- Helds

A selection of portable and satisfying breakfast favorites, perfect for a grab-and-go start to the day. Flaky **croissant sandwiches** are filled with egg, cheese, and bacon or sausage, while hearty **breakfast burritos** are packed with scrambled eggs, cheese, potatoes, and salsa. Classic **English muffin sandwiches** feature egg, cheese, and Canadian bacon, and flavorful **breakfast tacos** bring a bold bite with scrambled eggs, chorizo, and guacamole. A delicious and convenient way to fuel the morning!



Cold Offerings

Fresh Fruits

sliced seasonal fruit platter – melons, pineapple, grapes, and berries.

whole fruits – apples, bananas, oranges, and pears

fruit cups – individual portions of seasonal fruit

fresh pressed juices

Yogurt & Cereal

yogurt – individual cups (plain, greek, or flavored) or a large bowl with toppings

cereal selection – individual boxes or dispensers, served with whole, skim, almond, or oat milk

bircher muesli – soaked oats with yogurt, nuts, and grated apple

parfaits – pre-assembled yogurt, granola, and fruit cups

Bread & Pastries

bagels with cream cheese – plain, herb, or sweet varieties

scones – served with clotted cream and fruit preserves

toast – white, whole grain, rye, or gluten-free, served with
butter, jams, and honey

specialty options – gluten-free bread & pastries, vegan

muffins, or scones

Breakfast Food Stations

A fully customizable breakfast experience featuring a variety of freshly prepared morning favorites. Guests can build their perfect plate from an array of chef-curated options, ensuring a fresh and satisfying start to the day.



Purely Smashed (Chef Attendant Optional)

made-to-order with freshly smashed avocado on a selection of artisan breads

customize with premium toppings, including poached eggs, smoked salmon, cherry tomatoes, microgreens, and feta cheese. served with hot sauce, olive oil, and balsamic glaze \$20.00

Omelette Station (Chef Attendant)

made-to-order omelets crafted with your choice of fresh ingredients, including cage-free eggs or egg whites, diced onions, pepper, mushrooms, tomatoes, spinach, jalapeno, shredded cheddar, feta, goat, pepperjack and premium proteins such as ham, bacon, turkey and pork sausage \$22.00

Rise & Shine Tacos (Chef Attendant Optional)

warm tortillas filled with scrambled eggs, chorizo, bacon, sautéed peppers and onions, cheese, avocado, salsa, sour cream, and hash browns for a hearty and customizable breakfast \$22.00

The Power Bowl Station (Chef Attendant Optional)

blended smoothie bases, including açai and mixed berries, served with a variety of toppings such as granola, fresh fruit, sunflower, flax and chia seeds, coconut flakes, and honey \$19.00

The Biscuit Buss (Chef Attendant Optional)

freshly baked buttermilk biscuits served with a variety of proteins, including fried chicken, bacon, and turkey sausage

guests can top their biscuits with rich sausage gravy, bold red-eye gravy, with assorted preserves for a hearty, southern-inspired experience \$22.00

"The Holey Grail" (Chef Attendant Optional)

plain, everything, and asiagao bagels with butter and cream cheese options (plain, herb, smoked salmon, and strawberry), lox, capers, onions, cucumbers, and fresh veggies for a gourmet bagel experience \$17.00



Breaks

keep your guests fueled all day long.

Coffee Break

Half day Beverage

freshly brewed Starbucks® regular and decaffeinated coffee and Tazo® teas | \$21.00

assorted Pepsi® soft drinks, sparkling & bottled water, assorted bottled juices & freshly brewed Starbucks® regular and decaffeinated coffee, and tazo® teas | \$23.00

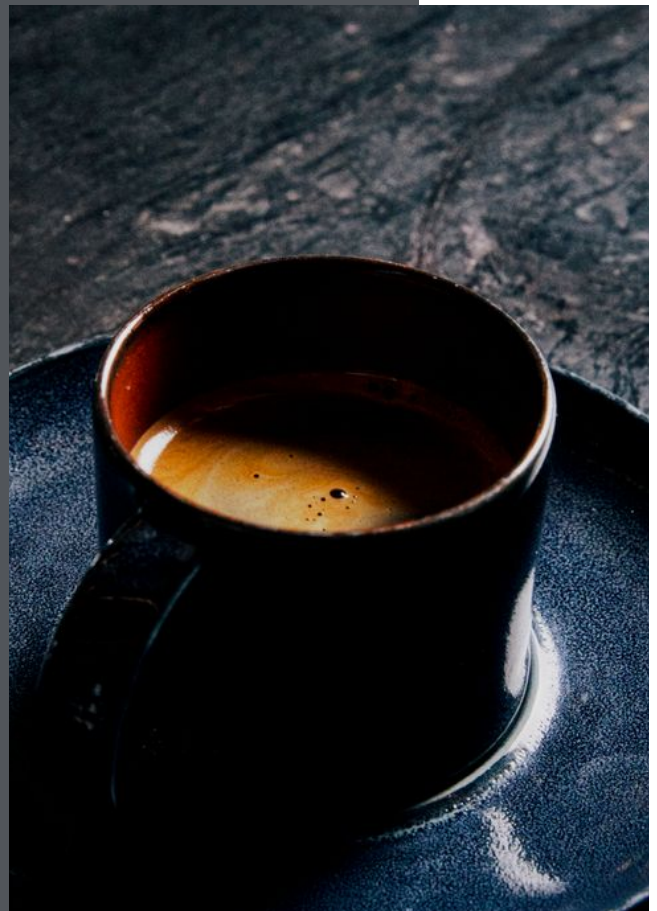
*half day beverage service covers a maximum of four hours
anything over four hours will be considered an all day beverage service

All day Beverage

refreshed throughout the day

freshly brewed Starbucks® regular and decaffeinated coffee and Tazo® teas | \$31.00

assorted Pepsi® soft drinks, sparkling & bottled water, assorted bottled juices & freshly brewed Starbucks® regular and decaffeinated coffee, and Tazo® teas | \$36.00



Healthy Breaks

Running Through the Garden

a vibrant crudité station featuring an assortment of fresh, crisp vegetables, served with a variety of flavorful dips. Selections include ranch, blue cheese, classic hummus, roasted red pepper hummus, and creamy artichoke dip, along with a selection of oils and vinegars for the perfect finishing touch \$19.00

Blaze Your Own Trail

an interactive and customizable station designed for guests to build their perfect trail mix or snack blend inspired by the flavors of the great outdoors

this station offers a variety of sweet, salty, crunchy, and chewy ingredients, allowing each guest to create their own unique combination \$18.00

Fitness Break

a nutrient-packed break designed to fuel and energize enjoy a selection of Kind and Clif bars, assorted Muscle Milks, and protein smoothies to include, mix berry, mango pineapple, and peanut butter banana

a trio of avocado toasts, whole fresh fruit, and a variety of still and sparkling waters, as well as Gatorade, to provide the perfect balance of hydration and nourishment \$25.00

Westin Tea Party (Chef Attendant Optional)

a fresh and light afternoon tea-inspired spread featuring an assortment of healthy tea sandwiches and delicate composed salad shooters

enjoy a selection of herbal-infused waters and chef's choice of lightly sweetened treats, creating the perfect balance of health and indulgence for a refined, yet nourishing, break \$22.00

Twist and Dip

warm, soft mini pretzel bites served with whole grain mustard, classic yellow mustard, cinnamon sugar cream cheese, and creamy beer cheese \$12.00



Snack Centric Breaks

Gourmet Popcorn Break

a fun and flavorful mid-event snack, our gourmet popcorn break offers freshly popped popcorn with a selection of seasonings and creative flavors. guests can enjoy a mix of savory, sweet, and spicy varieties, ensuring a perfect pick-me-up during meetings, conferences, or social gatherings \$15.00

Fiesta Break

a vibrant and flavorful snack station featuring house-fried tortilla chips served with a variety of fresh dips, including pico de gallo, smokey roasted tomato salsa, sweet corn salsa, creamy guacamole, and velvety queso for the ultimate indulgence \$20.00

Crisp & Dip Break

a satisfying and shareable snack break featuring housemade chips in three bold flavors—ranch, cajun, and salt & vinegar dusted—paired with a trio of rich and creamy dips guests can enjoy cool spinach dip, tangy pimento cheese dip, and classic buttermilk ranch dip, making this the perfect savory treat for any event \$12.00

Walking Taco Station (Chef Attendant Optional)

a fun, mess-free twist on tacos! guests can build their own walking taco with a choice of Fritos or Doritos with seasoned ground beef, jack cheese, roasted salsa, sour cream, and served in an easy-to-carry bag \$22.00

Tour of Pittsburgh

a delicious journey through Pittsburgh's most iconic flavors, including chipped ham sliders, mini pierogies, kielbasa, classic pepperoni rolls, and individual burnt almond torte and Sarris

Chocolate Covered Pretzels \$28.00

Sweet Tooth Breaks

Penny Candy Shop

step back in time with a nostalgic penny candy station, filled with an assortment of old-fashioned favorites and classic sweets, and old fashion sodas

guests can mix and match their favorite treats, just like a vintage candy shop \$17.00

Chocolate Paradise (Chef Attendant Optional)

a decadent chocolate lover's dream, this station is packed with an irresistible selection of chocolate-covered fresh fruit, pretzels, bacon, and marshmallows, for the ultimate indulgence

from rich, velvety coatings to crunchy, chewy, and creamy textures, guests can satisfy their cravings with a variety of hand-dipped delights \$22.00

Float for a Cause (Chef Attendant Optional)

A nostalgic and interactive root beer float station where guests can craft their perfect fizzy, creamy treat featuring classic root beer and a variety of craft soda options, guests can pair their favorite soda with rich vanilla ice cream for a timeless float experience **\$12 per person**

a portion of proceeds go to Children's Miracle Network

Westin Wellness Breaks

Focus + Concentrate

ginger and garlic roasted broccoli and asparagus
dark chocolate anti-inflammatory bark
green tea and matcha powder
raspberry shooter walnut and apple granola yogurt parfait with pomegranate essence
\$19.00

Inspire + Activate

dark chocolate and coconut energy bites
turkey and edamame on whole grain bread
rosemary thai almonds
chilled orange infused bittersweet chocolate soy drink
\$17.00

Connect + Collaborate

banana nut mini muffins with honey butter

mini artisan cheese plates

crudité shooters with red pepper hummus

vanilla yogurt and honey smoothie

\$20.00

Energize + Motivate

Mini kale salad plates

cinnamon sugar pistachios

sweet potato hummus with oatmeal cracker sticks

pomegranate acai juice **\$15.00**

Instructor led Yoga \$125.00

A selected yoga staff member will lead up to 12 guests in a 50 minute stretching exercise to clear your mind so you can make way for the goals you are about to set and the accomplishments you are about to achieve

Run Westin \$100.00

join our RunWestin Concierge, Amy Hutchison, for an energizing run on a 3 or 5 mile course

your journey will take you along the mighty Allegheny River to inspire the flow of ideas and creativity

on Tuesdays & Thursdays, complimentary sessions are offered to the entire hotel at 6:30AM.

Snack Enhancements

plain & flavored bagels with cream cheese \$42.00 per dozen

death by brownies \$49.00 per dozen

popcorn, pretzels, potato chips \$12.00 per pound

tri-colored tortilla chips & dips (each pound serves approx. 8 guests)

assorted bags of chips \$4.00 per bag

(pretzels, potato chips, popcorn, pita chips, chex mix)

fresh fruit kabob with mango yogurt dressing \$7.00 each

granola & seasonal berry yogurt parfait \$7.00 each

fruit yogurt \$6.00 per cup

whole market fresh fruit \$5.00 per piece

candy bar \$6.00 each

Cliff® or Kind® bar \$5.00 each

Nutri-Grain® bar \$3.00 each

Beverage Enhancements

Naked Juice® smoothie \$7.00 per bottle

sparkling water \$7.00 per bottle

orange, grape, cranberry or apple juice \$6.00 per bottle

assorted pepsi® soft drinks or bottled water \$6.00 each

infused water elixirs \$78.00 per gallon

lemon cucumber

strawberry basil

mint pineapple

iced teas

peach

pomegranate

lemonade

freshly brewed Starbucks® coffee and Tazo® hot teas \$93.00 per gallon

iced Starbucks® coffee with assorted flavored sweeteners \$95.00 per gallon

hot chocolate \$78.00 per gallon



Beverage Activations

Select from the list below of alcoholic beverage and non-alcoholic options

Alcoholic Beverage Offerings

Bloody Buddy (Mixologist Attendant Optional)

craft the ultimate Bloody Mary with vodka (or a virgin option), tomato juice, and a variety of garnishes, including celery sticks, pickles, olives, bacon strips, hot sauces, and seasonings \$18.00

The Gaelic Grind (Mixologist Attendant)

customize your Irish coffee with freshly brewed coffee, Irish whiskey, brown sugar, and whipped cream enhance with garnishes like chocolate shavings, cinnamon, or caramel
non-alcoholic options available \$20.00

Mimosas for Everyone (Mixologist Attendant Optional)

a customizable station featuring chilled champagne or sparkling wine with a selection of juices such as orange, grapefruit, cranberry, and mango
garnish with fresh berries and citrus slices for the perfect brunch refreshment \$16.00

The Velvet Roast (Mixologist Attendant)

indulge in pre-batched, expertly shaken espresso martinis, topped with demerara sugar and torched for a caramelized finish, creating a rich, velvety cocktail with a hint of smokiness \$20.00

Sustainable Sangrias (Mixologist Attendant Optional)

a versatile and vibrant sangria experience, crafted with seasonal ingredients for a fresh, eco-conscious twist. choose from seven unique styles, reflecting the flavors of the season \$15.00

Crafted & Ready (Mixologist Attendant Optional)

"Crafted & Ready" – a selection of four pre-batched cocktails from local Boyd & Blair, offering a quick, elevated drink experience for groups that want expertly mixed cocktails without the wait \$15.00

Spirited Scoops (Mixologist Attendant Optional)

a decadent, adults-only dessert experience where guests choose from two ice cream or sorbet flavors, topped with housemade wine syrups and garnished with freeze-dried fruits for the perfect sweet and spirited treat \$15.00

The Barrel Room (Mixologist Attendant)

an elevated bourbon experience featuring Maker's Mark, Knob Creek, and Jim Beam, served neat, on the rocks, or in handcrafted barrel-aged Manhattans and old fashioned's enjoy large ice cubes and a smoked finish for the perfect sip \$25.00

Non-Alcoholic Beverage Stations

Horchata (Mixologist Attendant Optional)

a refreshing, cinnamon-infused rice milk drink, served chilled customize with optional toppings like vanilla, nutmeg, or a dash of espresso for a unique twist \$12.00

Cold Brew for U (Mixologist Attendant Optional)

cold brew coffee with creative add-ons, including sweet cream, flavored syrups, and nitro infusion \$12.00

Fresh & Pressed (Mixologist Attendant Optional)

an assortment of fresh-pressed juices, bursting with natural flavors and nutrients \$12.00

Whipped Cold & Ready (Mixologist Attendant Optional)

enjoy velvety, hand-whipped coffee, made from a blend of instant coffee, sugar, and water, beaten to creamy perfection \$10.00

Rainbow Latte Bar (Mixologist Attendant Optional)

select **3-6 options** from a vibrant selection of handcrafted drinks

enjoy the creamy **matcha vanilla oat latte**, refreshing **hibiscus citrus iced tea**, or earthy **purple taro coconut latte**

try the **blue pea flower lemonade** for a color-changing effect, the warming **golden turmeric chai latte**, or the subtly spiced **cold brew with cardamom & honey** for a unique and health-conscious sip \$12.00

Zero Proof (Mixologist Attendant Optional)

a sophisticated non-alcoholic cocktail bar featuring 2-4 handcrafted mocktails along with non-alcoholic vodka, rum, gin, whiskey, and tequila, allowing guests to enjoy their favorite drinks—minus the booze
perfect for a refreshing and elevated alcohol-free experience \$18.00

Cuckoo for Cocoa (Mixologist Attendant Optional)

choose from white or dark chocolate hot cocoa, served with an assortment of toppings like whipped cream, peppermint, chocolate chips, and marshmallows \$10.00

The Cultured Sip (Mixologist Attendant Optional)

a refreshing kombucha bar featuring a selection of bottled kombucha in various flavors
guests can enhance their drinks with fresh fruit, herbs, and citrus garnishes, creating a flavorful and probiotic-rich experience \$12.00

Wellness Meetings

Engage in Five of the Six Pillars of Wellness while hosting a sustainable meeting and assimilating yourself with the local community.



Community Service Initiative- On Property

Spreading the Good — who knew peanut butter and jelly could be this good! A socially conscious opportunity to assist others in our local community by making peanut butter and jelly sandwiches that will be donated to Light of Life Rescue. \$3.00

Carbon offsetting Report

Event Managers are able to provide Conference Planners with a carbon footprint report of the customer’s meeting. This report tracks the sustainable practices incorporated during their event, and provides the option to offset the meeting’s carbon footprint.

Community Service Initiative- Off Property

Dress for Success — Groups will assist with sorting clothing and accessory donations, organizing and restocking the boutique and set up, tear down, client check in and photography at mobile events. Every extra set of hands makes a difference!

Lunch Tables

Lunches include freshly brewed Starbucks® regular and decaffeinated coffee, Tazo® teas, and freshly baked rolls & sweet cream butter.



Pittsburgher

select 2 salads, 2 main courses, 2 sides & 2 desserts \$62.00

The Incline

select 1 salad, 2 main courses, 2 sides, 1 dessert \$58.00

Point State

select 2 salad, 1 soup, 3 hand-helds, & 1 cookie \$54.00

Foundry

select 1 soup, 1 salad, 3 hand-helds, 1 cookie & housemade chips \$52.00

Salads

Classic Cobb

diced eggs, applewood smoked bacon, shredded cheddar, crumbled blue cheese, roasted squash, cucumber, cherry tomatoes, avocado, shaved onion, corn, and roasted beets, served with blue cheese or ranch dressing

Arcadian Greens

a mix of fresh greens with dried cranberries, candied walnuts, pickled onions, feta or goat cheese, shaved carrots, heirloom cherry tomatoes, fresh berries, and a choice of champagne vinaigrette, Italian dressing, or ranch

Mediterranean Couscous

Salad

couscous, roasted red peppers, cherry tomatoes, feta cheese, fresh parsley, red onion, and kalamata olives, tossed in champagne vinaigrette

Classic Caesar

chopped romaine, herb croutons, shaved parmesan, and creamy caesar dressing

Tuscan Quinoa Salad

a vibrant blend of tricolor quinoa, heirloom tomatoes, diced onion, sweet peppers, and castelvetro olives, finished with a drizzle of mother oil

Farro & Strawberry Salad

farro with fresh strawberries, red onion, butternut squash, goat cheese, and raspberry vinaigrette

Soups

Vegetable Barley

a wholesome mix of fresh vegetables and hearty barley in a savory broth

New England Clam Chowder

a classic, hearty chowder with tender clams, potatoes, bacon and a creamy broth

Seasonal Soup

a chef-inspired soup crafted with the freshest seasonal ingredients

Main Courses

Beef Bourguignon

classic French-style slow-braised beef with carrots, onions, celery, and fresh herbs

Marinated Flank Steak

served with a rich mushroom and cipollini onion demi-glace

Herb-Marinated Chicken Breast

lightly seasoned and served with a flavorful poulet demi

Fire-Roasted Eight-Way Chicken

roasted to perfection with a lemon rosemary cream sauce

Parmesan-Crusted Chicken

crispy and golden, topped with a warm smoked tomato vinaigrette

Potato-Crusted Salmon

delicately crisped with a parmesan cream sauce

Herb-Tossed Cod

fresh cod fillet served with a Kalamata tomato cream

Sweet-Spiced Swordfish

perfectly seasoned and paired with a classic sauce veloute

Braised Short Ribs

slow-braised for 72 hours, this tender short rib is paired with a caramelized onion cabernet demi

Vegetables & Starches

Cracked Herb Fingerlings

roasted fingerling potatoes tossed with fresh herbs and sea salt

Rustic Yukon Gold Mashed Potatoes

rustic Yukon gold mashed potatoes with a hint of roasted garlic

Red Bliss Potatoes

roasted red bliss potatoes seasoned with smoked paprika and fresh herbs

Vegetable Couscous

light and fluffy couscous mixed with seasonal vegetables and fresh herbs and finished with a hint of lemon

Charred Garlic Broccolini

tender broccolini lightly charred and finished with roasted garlic

Honey-Roasted Baby Carrots

sweet and tender baby carrots glazed with honey and a touch of brown sugar, nutmeg and cinnamon

Green Bean Almondine

french green beans sautéed with toasted almonds and a hint of lemon

Parmesan Brussels Sprouts

roasted brussels sprouts with smoked bacon and a balsamic glaze

Hand- Helds

Grilled Chicken Ciabatta (Served Warm)

juicy grilled chicken with chipotle pesto aioli, melted mozzarella, and roasted red peppers on toasted ciabatta

Steak & Focaccia (Served Warm)

tender steak with pickled onions, arugula, and chimichurri aioli on focaccia

Pressed Italian (Served Warm)

a bold combination of salami, capicola, ham, and provolone with giardiniera pickled vegetables and Italian vinaigrette mayo on rustic Italian bread

Caprese Focaccia

sliced tomato, buffalo mozzarella, mesclun greens, and pesto aioli on focaccia

Turkey & Brie

sliced turkey with crispy bacon, creamy brie, Bibb lettuce, and beefsteak tomato on whole grain bread

Shaved Roast Beef

tender roast beef with horseradish aioli, Swiss cheese, hydro lettuce, tomatoes, and shaved onion on ciabatta

Desserts

Cheesecake Truck

a selection of rich and creamy mini cheesecakes in four flavors: classic New York, raspberry swirl, vanilla chocolate, and chocolate chip

Classic Carrot Cake

spiced carrot cake layered cream cheese frosting and topped with walnuts

Assorted Warm Pies

freshly baked pies, including apple, strawberry rhubarb, and blueberry

Plated Lunch

Plated lunches include your choice of a fresh green salad or soup, a market-fresh vegetable, a starch, and a dessert. Served with freshly baked rolls and sweet cream butter, along with freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Beef Entrees

6 oz NY Strip

served with roasted garlic mashed potatoes, roasted asparagus, and classic demi-glace \$59.00

6 oz Hanger Steak

served with roasted fingerling potatoes, crispy chickpeas, tomatoes, and chimichurri herb oil \$56.00

6 oz Filet Mignon

served with potato Lyonnaise, creamed spinach, and herb butter \$62.00



Chicken Entrees

Seared Chicken Breast

served with wild rice pilaf, crispy Brussels sprouts, parmesan cream, and fried capers \$54.00

Crisp Chicken Breast & Thigh

served with lemon orzo, broccolini, and a fresh tomato relish \$55.00

Creamy Farro Chicken

served with creamed farro, garlic french green beans, and mushroom chicken demi \$55.00

Fish Entrees

Blackened Atlantic Salmon

served with parmesan couscous and roasted tri-colored cauliflower \$56.00

Seared Cod

served with forbidden rice, roasted baby carrots, pickled onions, and parsley \$59.00

Grilled Snapper

served with tri-colored fingerlings, charred asparagus, lemon cream, wilted arugula and sweet onion salad \$60.00

Vegetarian Entrees

Seasonal Gnocchi

served with seasonal vegetables and warm smoked tomato sauce \$49.00

Eggplant Canoe

stuffed with ratatouille, roasted mushrooms, and finished with parmesan \$49.00

Bowls

Ahi Tuna Poke Bowl

fresh ahi tuna marinated in soy, sesame, and citrus, served over sushi rice with edamame, avocado, seaweed salad, pickled ginger, shredded carrots, and cucumber. topped with sesame seeds, crispy wontons, and a drizzle of sriracha aioli \$56.00

Mediterranean Quinoa Bowl

freshly grilled chicken, tri-colored quinoa tossed with heirloom cherry tomatoes, kalamata olives, diced cucumbers, red onion, and chickpeas. finished with crumbled feta, fresh parsley, and a lemon herb vinaigrette \$48.00

Salads

Classic Wedge Salad

baby iceberg lettuce, blue cheese crumbles, smoked bacon, pickled onions, cherry tomatoes, and ranch dressing

Baby Gem Lettuce Salad

heirloom grape tomatoes, candied walnuts, goat cheese, strawberries, spiced pepitas, and citrus vinaigrette

Desserts

Opera Cake

layered chocolate and coffee cake with simple syrup-tossed berries, raspberry purée, whipped cream, and a chocolate stick

Three Layer Shortcake

fluffy cake with fresh strawberries and strawberry purée

Green Tea Mousse

light and airy matcha-infused mousse, topped with a white chocolate garnish and fresh berries



Dinner Tables

The Allegheny

select 2 salads, 1, soup, 2 main courses, 2 sides, 2
desserts \$93.00

The Lawrence

select 1 salad, 1 soup, 2 main courses, 2 sides, 1
desserts \$72.00

Green Salads

Classic Caesar

chopped romaine with shaved parmesan and creamy
cesar dressing

Baby Iceberg Chop

crisp iceberg lettuce with cherry tomatoes, pickled onion,
cucumber, and crumbled blue cheese

Chilled Green Bean Salad

French green beans with baby tomatoes, slivered
almonds, baby corn, shaved carrot, and citrus vinaigrette

Greens Trio

a mix of spinach, romaine, and Bibb lettuce with blue
cheese crumble, goat cheese, feta cheese, assorted
berries, candied walnuts, shaved red onion, radish, cherry
tomatoes, pumpkin seeds, sunflower seeds, cucumbers,
and a choice of aged balsamic, champagne, or citrus
vinaigrette

Strawberry Beet Salad

roasted beets, fresh strawberries, goat cheese, shaved onion, artichokes, and strawberry vinaigrette

Broccoli Salad

fresh broccoli with blue cheese, bacon, red onion, grapes, tomatoes, and candied walnuts

Soups

Tuscan Farro

a hearty Italian-style soup with farro, white beans, tomatoes, and aromatic herbs

Potato Leek

a creamy blend of potatoes and leeks, finished with a touch of fresh herbs

Split Pea Soup

a comforting, slow-simmered soup with tender split peas, hickory smoked ham and savory herbs

Seasonal Soup

a chef-inspired soup crafted with the freshest seasonal ingredients

Mains

Braised Short Rib

slow-braised for 72 hours, this tender short rib is paired with a caramelized onion cabernet demi

Flank Steak

grilled to perfection and topped with a fire-roasted corn and cotija cheese relish

Sirloin Steak

juicy sirloin served with housemade Westin steak sauce

Simply Grilled Chicken Breast

lightly seasoned and paired with a delicate caper cream sauce

Cajun Butter Chicken Breast

seared and infused with bold cajun spices and a velvety butter sauce

Sweet Seared Salmon

pan-seared and topped with a luscious lemon cream sauce

Seared Chicken Breast

served with a bright and zesty sauce piccata

Herb-Roasted Halibut

oven-roasted with fresh herbs and finished with a classic beurre blanc

Vegetables and Starches

Cracked Herb Fingerlings

roasted fingerling potatoes tossed with fresh herbs and sea salt

Cajun-Tossed Red Bliss Potatoes

roasted red bliss potatoes with bold Cajun seasoning and fresh herbs

Vegetable Couscous

light and fluffy couscous mixed with seasonal vegetables and fresh herbs

Charred Garlic Broccolini

lightly charred broccolini finished with roasted garlic

Honey-Roasted Baby Carrots

sweet and tender baby carrots glazed with honey and a touch of warm spice

Green Bean Almondine

crisp French green beans sautéed with toasted almonds and a hint of lemon

Yukon Gold Mashed Potatoes

creamy whipped Yukon gold potatoes with a hint of roasted garlic

Parmesan Brussels Sprouts

roasted Brussels sprouts with smoked bacon and a balsamic glaze

Dessert

Seasonal Cheesecake

a rich and creamy cheesecake infused with chef's seasonal flavors

Mini Petit Four Display

a beautiful assortment of bite-sized, elegantly decorated confections

Green Tea Mousse

light and airy matcha-infused mousse, topped with a white chocolate garnish and fresh berries

Tiramisu

classic Italian espresso-soaked ladyfingers layered with mascarpone cream and cocoa dust

Vanilla & Salted Caramel Crunch Cake

a delicate vanilla cake with layers of caramel and a crunchy salted topping

Lemon Shortcake

light and refreshing lemon cake layered with citrus-infused cream and fresh berries

Plated Dinner

Beef

Braised Short Rib

tender slow-braised short rib served over creamy white polenta with charred carrots and a rich red wine demi-glace \$82.00

8 oz Filet Mignon

served with blue cheese potato gratin, roasted asparagus, and a fig demi-glace \$87.00

Pittsburgh-Style 12 oz NY Strip

frilled to a perfect crust, served with roasted shallot mashed potatoes, crispy Brussels sprouts, and sweet tomato jam \$85.00



Chicken

Bone-In Chicken Breast

served with dauphinoise potatoes, roasted broccolini, baby carrots, cranberry chicken demi, and a crispy prosciutto garnish \$73.00

Brick Chicken

paired with roasted tri-color cauliflower, herb potato coins, and bacon onion jam \$73.00

Fish

Seared Lemon-Zested Salmon

served with mascarpone mushroom risotto with broccolini \$73.00

Baked Herb-Crusted Halibut

served with a seared polenta cake, French green beans, and black garlic chive beurre blanc \$79.00

Blackened Cod Filet

served with grilled asparagus, corn porridge, and mustard green slaw \$77.00

Vegetarian

Seared Gnocchi

tossed with a seasonal vegetable mélange and warm smoked tomato sauce \$59.00

Seasonal Squash Ravioli

served in a delicate mushroom brodo, topped with crumbled goat cheese \$59.00

Eggplant Canoe

filled with ratatouille, roasted mushrooms, and finished with parmesan \$59.00

Salads

Grilled Caesar Salad

Tuscan parmesan dressing, shaved parmesan, herb croutons, white anchovies, and fried capers

Baby Iceberg Salad

macerated fruit, pickled sweet peppers, cherry tomatoes, cucumbers, and spiced ranch dressing

Arcadian Lettuce Salad

shaved carrot, candy-stripped beets, micro pepper greens,
pomegranate seeds, and balsamic reduction

Desserts

Seasonal Cheesecake

a rotating selection of flavors crafted with the freshest seasonal
ingredients

Tiramisu Strip Cake

layers of espresso-soaked ladyfingers and mascarpone cream
with a dusting of cocoa

Chocolate Entremet Strip Cake

a decadent multi-layered chocolate dessert with rich ganache
and mousse

Reception



Butler Passed

Beef or Chicken Wellington

\$7 per piece

Waffle-Crusted Chicken
Skewer

\$7 per piece

Black Cherry & Goat Cheese
Phyllo

\$7 per piece

Falafel with Tzatziki

\$7 per piece

Arancini with Marinara &
Toasted Parmesan

\$7 per piece

Chorizo-Stuffed, Bacon-
Wrapped Dates

\$8 per piece

Cucumber Coin with Tomato
Relish

\$7 per piece

Rosemary Focaccia with
Pimento Cheese & Prosciutto

\$7 per piece

Tomato and Mozzarella
Caprese Skewer

\$7 per piece

Sweet & Sour Meatball

\$7 per piece

Salmon Lox Canapé

\$8 per piece

Duck Spring Roll with a Chili
Glaze

\$7 per piece

Lamb Lollipop with Sundried
Tomato Gremolata

\$8 per piece

Chicken Waldorf Salad on
Endive

\$7 per piece



Action Stations

Serving size is based on a appetizer portion and is not to be considered a dinner portion.

Pasta Station

create your perfect pasta dish with freshly made sauces, premium proteins, and a selection of fresh vegetables \$25.00

Gnocchi & Mini Ravioli Station

enjoy a selection of handcrafted gnocchi and mini ravioli mushroom ravioli, seasonal squash ravioli, three cheese ravioli, short rib gnocchi, pesto gnocchi, or gnocchi primavera \$27.00

Let's Taco Bout It

enjoy a fully customizable taco experience featuring warm flour and corn tortillas, flavorful proteins, and fresh toppings. to include, beef picadillo, adobo-marinated chicken, slow-braised pork shoulder \$25.00

Sushi for Me Sushi for U

a premium selection of freshly prepared sushi, sashimi, and specialty rolls. guests can enjoy california, spicy tuna, and salmon avocado rolls, alongside chef-crafted nigiri and sashimi, served with wasabi, soy sauce, pickled ginger, and spicy mayo \$45.00

Steel City

a celebration of the Steel City's comfort food, this station features pan-seared pierogies with classic toppings, hearty stuffed cabbage rolls in rich tomato sauce, and the iconic turkey Devonshire—an open-faced sandwich with roasted turkey, bacon, and creamy cheddar sauce. crispy waffle fries are loaded with cheese sauce, bacon and melted cheddar for a true taste of Pittsburgh's bold flavors \$25.00

Empanada Station

a crispy and golden selection of handcrafted empanadas, filled with savory beef, seasoned chicken, and slow-roasted pork served with mojo onions, smokey chipotle aioli, zesty chimichurri aioli, and fire-roasted tomato salsa, this station brings bold Latin flavors with every bite \$23.00

Seafood Ice Bar Station

a chilled selection of fresh seafood, featuring shucked oysters on the half shell and jumbo shrimp cocktail, served with house-made mignonette, cocktail sauce, fresh lemon, horseradish, and Tabasco

Market Price

Dim Sum Station

a collection of Asian-inspired small bites, including ribeye bao buns, pork and vegetable steamed buns, crispy potstickers, and mini egg rolls, all served with house dipping sauces \$25.00

Slider Station

a variety of gourmet sliders, including Nashville hot chicken, cold Asian tuna, mojo pork, and the Chef's Signature burger \$24.00

Meet the Meats

featuring expertly carved, premium meats: slow-roasted **prime rib (\$575 each)**, whole **salmon (\$425 each)**, and rich, herb-crusted **porchetta (\$425 each)**, served with classic accompaniments

Mom's Food

a decadent mac & cheese bar featuring three indulgent varieties: **tasso ham orecchiette with pepper mornay, cavatappi with a five-cheese blend, and truffle lobster mac & cheese** guests can customize their dish with toasted breadcrumbs, lardons, shredded cheeses, caramelized onions, and a selection of hot sauces

Cheese & Charcuterie Display

a beautifully curated selection of artisanal cheeses, cured meats, fresh and dried fruits, nuts, jams, and gourmet crackers

Sweet Station

an irresistible dessert spread featuring assorted petit fours, decadent cakes, classic pies, and an array of traditional wedding table cookies

Beverages

Prices are per drink. All drinks are served with appropriate garnish.



Hosted Bar

Call Brands

Smirnoff Red Vodka
Cruzan Aged Light Rum
Captain Morgan Spiced Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Jose Cuervo Tradicional Tequila
Hennessy VS Cognac
\$13.00

Premium Brands

Tito's Handmade Vodka
Bacardi Superior Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Patrón Silver Tequila
Hennessy VS Cognac
\$15.00

Beers

Domestic: Michelob Ultra, Miller Lite \$8.00

Imports: Corona Extra, Heineken 0.0 (Non-Alcoholic)

\$9.00

Craft & Seltzer: Blue Moon, Rotating Local Beer, Truly Wild

Berry Seltzer \$9.00

Wines

Mumm Napa sparkling wine

Campo Di Fiori Pinot Grigio

Quintara Chardonnay

Fable Roots Red Blend

Harmony & Soul Cabernet Sauvignon

\$14.00

Wines by the Bottle

- Mondavi Private Selection Chardonnay, CA \$35.00
- Jordan Chardonnay, CA \$125.00
- Cavit Pinot Grigio, ITA \$35.00
- Barone Fini Pinot Grigio, ITA \$50.00
- Decoy Sauvignon Blanc, CA \$68.00
- Vavasour Sauvignon Blanc, NZ \$65.00
- Loosen Dr. L Riesling, GER \$55.00
- M Minuty Cotes de Provence Rose, FRA \$78.00
- Chaddsford Sunset Blush, PA \$40.00
- Freixenet Prosecco, SPA \$65.00
- Chandon Brut, CA \$62.00
- Veuve Clicquot Yellow Label Brut, FRA \$250.00
- Geyser Peak Cabernet Sauvignon, CA \$35.00
- Juggernaut Hillside Cabernet Sauvignon, CA \$75.00
- Nutura Organic Pinor Noir, CHI \$50.00
- Free Lander Pinot Noir, 38
- Jolete Pinot Noir, OR \$125.00
- Educated Guess Merlot, CA \$80.00
- Le Fat Bastard Merlot, FRA \$35.00
- Tenuta di Burchino Il Toscana, ITA \$45.00
- Quivira Vineyards Zinfandel, CA \$63.00
- Chateau Lamartine Cuvee Particlier, FRA \$55.00
- Sandeman Tawny Porto, POR \$68.00
- See Planner for Limited Stock list

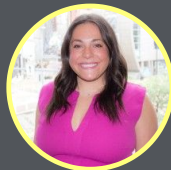
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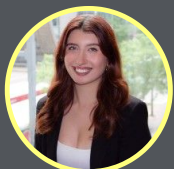
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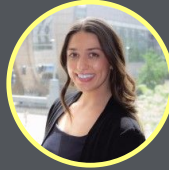
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