TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

BAR

u  Vegetarian
vg  Vegan
gf  Gluten-Friendly
df  Dairy-Free
n  Contains Nuts
BUFFETS

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and choice of three juices. Choose from orange, grapefruit, V8, cranberry or tomato. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SIMPLE START BUFFET
Bagels, muffins, breakfast bread | Jams, butter, cream cheese, peanut butter, Nutella
Whole bananas & apples
Individual flavored yogurts
Assorted individual cereals
Assorted milks
35 per person

WRAP IT UP, BOWL IT UP BUFFET
Crisp bacon wrap | Scrambled eggs, cheddar cheese, flour tortilla
Vegetable wrap | Egg whites, Monterey Jack, roasted peppers, spinach, spinach tortilla
PB&J bowl | Overnight oats, strawberry & balsamic jam, peanut butter
Make-your-own-bowl | Vanilla yogurt, granola, season’s best berries
Garden basil & vanilla chia bowl | Chia seeds, almond milk, vanilla, maple syrup
Hot oatmeal bar | Dark brown sugar, dried fruits, preserves, granola, toasted seeds, season’s best berries
52 per person
BUFFETS

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and choice of three juices. Choose from orange, grapefruit, V8, cranberry or tomato. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

WILLIAM PENN BREAKFAST

Includes season’s best sliced fruit, assorted breakfast pastries, jams, butter, peanut butter, Nutella, individual flavored yogurts, assorted individual cereals & milks.
Two hot entrees, one sandwich or wrap, one side and one meat | 52 per person
Three hot entrees, one sandwich or wrap, one side and one meat | 55 per person

HOT ENTRÉES | CHOOSE TWO OR THREE
Scrambled eggs | Substitute plant-based eggs or egg whites upon request
Vegetable frittata | Toy box tomatoes, baby kale, marinated feta
Bacon frittata | Applewood-smoked bacon, shredded potatoes, bell pepper, mozzarella
Chilaquiles | Scrambled eggs, chorizo, corn tortilla crisps, ranchero sauce, Cotija cheese, pico de gallo
Buttermilk pancakes | Sweet butter, warm maple syrup
French toast | Sweet butter, warm maple syrup
French toast | Mascarpone, raspberry compote, whipped cream
Whole wheat pancakes | Candied walnuts, sweet butter, warm maple syrup

SIDES | CHOOSE ONE
Cheesy potato gratin
Russet potatoes, caramelized onions, parsley, scallions, sea salt
Red potatoes, scallions, rosemary, thyme
Cheddar grits | Stone-ground grits, cheddar

SANDWICHES & WRAPS | CHOOSE ONE
Penn Avenue English muffin sandwich | Baked egg, Canadian bacon, cheddar
Oliver Avenue English muffin sandwich | Baked egg, spinach, tomato, mozzarella
Market Square wrap | Flour tortilla, scrambled egg, chicken sausage or sautéed vegetable medley, mozzarella
6th Avenue wrap | Wheat tortilla, vegan chorizo, egg whites, oven-roasted tomato salsa
Lawrenceville bagel | Smoked salmon schmear, red onion, tomato, capers

BREAKFAST MEATS | CHOOSE ONE
Applewood-smoked bacon, Canadian bacon, pork sausage link, turkey sausage, turkey bacon

ENHANCEMENT ACTION STATIONS
Omelet station | Ham, sausage, bacon, tomatoes, onions, peppers, spinach
Waffles | Fruit topping, fresh cream, warm syrup
Sweet blintzes | Raspberry purée, arctic sugar
Carved pit ham | Biscuits, mustard drizzle

19 per person, per station
PLATED

Available to go

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MAKE IT A TASTY & TOASTY START TO THE DAY

PENN AVENUE ENGLISH MUFFIN SANDWICH
Baked egg, Canadian bacon, cheddar
17 per person

OLIVER AVENUE ENGLISH MUFFIN SANDWICH
Baked egg, spinach, tomato, mozzarella
17 per person

MARKET SQUARE WRAP
Flour tortilla, scrambled egg, mozzarella, chicken sausage or sautéed vegetable medley
17 per person

6TH AVENUE WRAP
Wheat tortilla, vegan chorizo, egg whites, oven-roasted tomato salsa
17 per person

LAWRENCEVILLE BAGEL
Smoked salmon schmear, red onion, tomato, capers
19 per person
PLATED

All plated breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

HOT ENTRÉES

Scrambled eggs | Breakfast potatoes, oven-roasted tomato, pork sausage or bacon | 40 per person
French toast | Mascarpone, mixed berry compote, butter, pork sausage or bacon | 42 per person
Buttermilk pancakes | Apple compote, warm maple syrup, pork sausage or bacon | 40 per person
Kitchen sink hash | Breakfast meats, scrambled eggs, shredded potatoes, cheddar | 44 per person
Heart-healthy hash | Season’s best vegetables, scrambled egg whites, shredded potatoes, firm tofu, vegan cheese | 45 per person

STARTER ENHANCEMENTS

Sliced melon & berry salad, toasted coconut | 5 per person
Seasonal fruit salad, honey drizzle | 5 per person
Yogurt, season’s best berries,

FAMILY-STYLE ADDITIONS

Artisan pastries and breakfast breads, fruit preserves, whipped butter | 50 per platter | serves 10
Seasonal diced fruit bowl, honey drizzle | 45 per bowl | serves 10
Berry bowl, toasted coconut | 60 per bowl | serves 10
Capers, garden tomatoes, lavash crackers | 150 per platter | serves 10
BREAKS

All A.M. breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

FUN STATIONS

"DONUT" WORRY, BE HAPPY BREAK | CHOOSE FOUR
Classic glazed, chocolate, strawberry, blueberry, "sprinkle guy" chocolate or vanilla, powdered sugar, Boston cream-filled, cinnamon v
30 per person

COOKIE JAR BREAK | CHOOSE THREE
Sugar, snickerdoodle, triple-chocolate, chocolate chip, oatmeal raisin, peanut butter, coconut macaroon, assorted French macarons u
24 per person

SALSA & GUACAMOLE STATION | CHOOSE THREE
Tri-color tortilla chips, veggie chips gf vg
Salsa selection | Pico de gallo, smoked yellow tomato, tomatillo, mango & black bean, chipotle corn, tofu & pinto beans vg
Guacamole selection | Traditional, spicy habanero, charred pepper, smoky poblano, tequila-flambéed banana
26 per person

CRUNCH & DUNK
Crunch | Choose Two | Kettle chips, veggie chips, corn tortilla chips, lavash, pita, soft crostini, pretzels
Dunk | Choose Two | Caramelized onion, clotted cream & chives, roasted red pepper hummus, baba ghanoush, pimento cheese, marinated olives & yogurt, basil pesto
22 per person

PICKLED DISPLAY
Season’s best | Haricot vert, artichokes, baby beets, baby carrots, watermelon radish, tri-color cauliflower, cucumbers, grapes, cherry peppers
32 per person

NAUGHTY & NICE JAR BREAK | CHOOSE FIVE
M&M’s, peanut M&M’s, chocolate kisses, taffy, licorice, Red Vines, Blow Pops, candy corn, assorted miniatures, trail mix, pepitas, almonds, walnuts
26 per person

GOOD HUMOR BREAK | CHOOSE FIVE
Strawberry Crunch, Chocolate Éclair, Cookies & Cream Sandwich, Nutty Buddy, Vanilla Fudge Brownie, Chips Galore Sandwich, Fudge Brownie Bar, Plain Jane Ice Cream Sandwich, Big Bopper, Rainbow Sherbet Cup
30 per person
BREACKS

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SNACKS
Freshly baked cookies and brownies | 51 per dozen
Freshly baked mini cupcakes | 51 per dozen
Assorted whole fruit | 5.5 each
Assorted Kind bars, fruit bars, candy bars | 7.5 each
Assorted salted and spiced nuts | 75 per pound | serves 10
Artisan cheese platter | 425 each | serves 25
Vegetable crudités platter | Buttermilk ranch dip | 325 each | serves 25
Seasonal sliced fruit platter | 325 each | serves 25
Corn tortilla chips & salsa | 85 each | serves 10
Individual popcorn bags | 5 per bag

BEVERAGES
Stance regular or decaf coffee | 95 per gallon
Assorted Numi hot teas | 95 per
Iced tea or lemonade | 65 per gallon
Fruit and herb infused water | 75 per gallon
Assorted Coca-Cola products | 5 each
Vitamin water | 10 each
Acqua Panna natural spring water | 6.50 each
S.Pellegrino Essenza flavored sparkling mineral water | 6.50 each
S.Pellegrino sparkling mineral water | 6.50 each
Coconut water | 6.50 each
Pure Life waters | 5 each
Classic black iced tea | 6.50 each
Assorted Kohana canned coffee drinks | 9 each
Enroot cold brew tea | 9 each
Lumi juices | 10 each
Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 95 per gallon
Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 6.50 each
Naked fruit juice & smoothies | 9 each
Red Bull | Energy Drink or Sugarfree | 9 each
Assorted Soft Drinks | 5 each

À LA CARTE
HALF-DAY
Stance regular & decaffeinated coffee, assorted NUMI hot teas, iced tea, soft drinks, bottled still water, sparkling water
17 per person

FULL-DAY
Stance regular & decaffeinated coffee, assorted NUMI hot teas, iced tea, soft drinks, bottled still water, sparkling water
27 per person
MONDAY BUFFETS

Vine & Vintners taste of Pittsburgh | Minimum 25 guests | Maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS | CHOOSE THREE
Gem lettuce salad | Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette
Garden greens salad | Haricots verts, shaved parmesan, caramelized root vegetables, sunflower seeds, Champagne vinaigrette
Shrimp scampi salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing

SANDWICHES & WRAPS | CHOOSE THREE
Caprese | Grilled eggplant, mozzarella, garden basil, sun-baked tomato spread, focaccia
Charcuterie Sandwich | Mortadella, Italian salami, provolone, marinated bell peppers, sliced pepperoni, romaine lettuce, tomato, ciabatta bread
Herb-marinated chicken sandwich | Garden greens, aged cheddar, tomato, olive spread, garden herbs, soft roll
Tuna salad wrap | Tuna, celery, onion, tomato, hard-boiled egg, caper aioli, spinach tortilla
Grilled vegetable sandwich | Season’s best vegetables, red pepper hummus spread, tomato tortilla

KETTLE CHIPS

SWEETS
Orange & blood orange upside-down cake
Salted caramel cheesecake
Assorted gluten-friendly cookies

HOT BUFFET

SALADS | CHOOSE TWO
Gem lettuce salad | Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette
Garden greens salad | Haricots verts, shaved parmesan, caramelized root vegetables, sunflower seeds, Champagne vinaigrette
Shrimp scampi salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing

MAINS
Chardonnay-brined chicken breast, grape chutney
Rosé wine-basted salmon, orange marmalade & mustard glaze
Heirloom grain pilaf, spinach, confit tomatoes

SIDES | CHOOSE TWO
Asparagus & almond sauté, sun-baked herbs, roasted garlic cloves, citrus oil
Steamed broccolini, forest mushroom mélange, verjus, aged balsamic

SWEETS
Orange & blood orange upside-down cake
Salted caramel cheesecake
Assorted gluten-friendly cookies

65 per person

ENHANCEMENTS

POACHED CARROT SOUP
Spiced pine nuts

3 per person

OFF-DAY BUFFET
6 additional per person

LUNCH | OMNI WILLIAM PENN HOTEL
TUESDAY BUFFETS

Music & Soul Pittsburgh Experience | minimum 25 guests | maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

Section note content goes here

COLD BUFFET

SALADS | CHOOSE THREE
Cucumber & tomato salad | Purple onions, apple cider vinegar, garden dill, toasted corn  
Rock shrimp ditalini pasta salad | Charred bell peppers, cured black olives, sliced pepperoncini, Creole dressing  
Iceberg lettuce & cabbage slaw | Smoke-kissed dried fruits, mixed nuts, barbecue vinaigrette  

SANDWICHES & WRAPS | CHOOSE THREE
Barbecue mushroom wrap | Grilled forest mushrooms, heart of romaine, beefsteak tomato, green goddess dressing, spinach tortilla  
Bourbon fried buttermilk chicken sandwich | Pickle-brined mayo, heirloom tomato, cabbage slaw, Tabasco remoulade, toasted bun  
Roast beef sandwich | Torn baby arugula, sliced cherry peppers, smoked Gouda, horseradish aioli, ciabatta roll  
Maple-cured ham sandwich | Brie, smoked tomato aioli, pickled vegetables, charred red onion, ciabatta

KETTLE CHIPS

SWEETS
Southern banana pudding
Pecan pie crumble
PB&J blondie  
59 per person

HOT BUFFET

SALADS | CHOOSE TWO
Cucumber & tomato salad | Purple onions, apple cider vinegar, garden dill, toasted corn  
Rock shrimp ditalini pasta salad | Charred bell peppers, cured black olives, sliced pepperoncini, Creole dressing  
Iceberg lettuce & cabbage slaw | Smoke-kissed dried fruits, mixed nuts, barbecue vinaigrette  

MAINS
Beef brisket | Moonshine barbecue jus  
Blackened cod | Squash succotash, crushed barbecue spiced cashew  

SIDES | CHOOSE TWO
Cavatappi mac & cheese | Stewed tomatoes  
Braised green beans | Pearl onions, spicy mop sauce  

SWEETS
Southern banana pudding
Pecan pie crumble
PB&J blondie  
65 per person

ENHANCEMENTS
CHARRED TOMATO SOUP
Sharp cheddar cracker bits  
2 per person

OFF-DAY BUFFET
6 additional per person

LUNCH | OMNI WILLIAM PENN HOTEL
WEDNESDAY BUFFETS

Pedal Power Pittsburgh Experience | minimum 25 guests | maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET
SALADS | CHOOSE THREE
Arugula & baby kale | Blueberries, trail seeds, pickled radishes, feather parmesan, citrus vinaigrette
Field greens | Chickpeas, hard-boiled egg, pickled beets, balsamic vinaigrette, buttermilk ranch, local cheddar  gf  v
Bouquet garni-poached chicken salad | Grains, celery, purple onions, pomegranate arils, course ground mustard dressing gf

WRAPS | CHOOSE THREE
Chicken Waldorf | Roasted chicken, baby kale, green apples, cranberries, toasted walnuts, lemon poppy seed yogurt vinaigrette, wheat wrap
Salmon tzatziki | Poached salmon, cucumbers, teardrop tomatoes, tzatziki, sun-dried tomato wrap
Grilled vegetable kabob | Spiced couscous, dried apricots, cucumbers, tomatoes, scallions, garden herb dressing, red pepper wrap vg
Plant-based burger blend lettuce cups | Diced potatoes, sweet drop ginger vinaigrette, bibb lettuce cups vg

KETTLE CHIPS

SWEETS
Banana, coconut & quinoa cookies
Fresh berry shortcake | House-made whipped cream
Toasted almond lemon meringue tart
59 per person

HOT BUFFET
SALADS | CHOOSE TWO
Arugula & baby kale | Blueberries, trail seeds, pickled radishes, feather parmesan, citrus vinaigrette gf vg
Field greens | Chickpeas, hard-boiled egg, pickled beets, balsamic vinaigrette, buttermilk ranch, local cheddar gf v
Bouquet garni-poached chicken salad | Grains, celery, purple onions, pomegranate arils, course ground mustard dressing gf

MAINS
Carved rotisserie turkey | Pastrami rub, dark pan jus
Griddled tuna steak | Fava beans, grapefruit glace df gf
Gigante bean casserole | Wilted kale, caramelized onions, soyrizas vg

SIDES | CHOOSE TWO
Whole wheat penne pasta | Grated parmesan, marinated tomatoes, oregano, olive oil v
Haricot vert | Pine nuts, shaved shallots, crushed garlic, metabolism spice blend vg

SWEETS
Banana, coconut & quinoa cookies
Fresh berry shortcake | House-made whipped cream
Toasted almond lemon meringue tart
65 per person

SOUP
CHICKEN BONE BROTH
Radish slices, dried nori gf
2 per person

OFF-DAY BUFFET
6 additional per person

LUNCH | OMNI WILLIAM PENN HOTEL

CLICK TO RETURN TO TABLE OF CONTENTS  11
THURSDAY BUFFETS
Mountains & Nature Trail Experience | minimum 25 guests | maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS | CHOOSE THREE
Baby kale | Forest mushrooms, pickled beets, savory trail mix, seasoned feta, whole grain mustard vinaigrette  af v
Mesclun greens | Heirloom cherry tomatoes, shaved red onion, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette  vg
Torn fire-roasted chicken salad | Coraline chicory, apples, dried cranberries, walnut crumb, celery microgreens, red wine dressing

SANDWICHES & WRAPS | CHOOSE THREE
Grilled vegetable wrap | Arugula, roasted peppers, red pepper wrap  vg
Mountain pesto turkey sandwich | Muenster, wild greens, tomato, basil lemon aioli, wheat roll
Maple cured ham sandwich | Brie, smoked tomato, pickled vegetables, charred red onion aioli, ciabatta roll
Chicken salad sandwich | Provolone, garden lettuce, sun-dried tomato spread, focaccia

KETTLE CHIPS

SWEETS
S'mores brownie
Cast iron apple pie | Sun-kissed apple chips
Season’s best fruit tarts
59 per person

HOT BUFFET

SALADS | CHOOSE TWO
Baby kale | Forest mushrooms, pickled beets, savory trail mix, seasoned feta, whole grain mustard vinaigrette  af v
Mesclun greens | Heirloom cherry tomatoes, shaved red onion, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette  vg
Torn fire-roasted chicken salad | Coraline chicory, apples, dried cranberries, walnut crumb, celery microgreens, red wine dressing

MAINS
Marinated top sirloin steak | Spice rub, four-peppercorn steak sauce
Roasted cod | Herbed cracker crumbs, caper lemon pan jus
Forest mushroom ratatouille | Zucchini, eggplant, squash, bell peppers, onions, tomatoes  af  vg

SIDES | CHOOSE TWO
Campfire potatoes | marble potatoes, caramelized onions, smoked paprika butter  af v
Charred cauliflower | Apple cider glaze, crushed red pepper  vg

SWEETS
S’mores brownie
Cast iron apple pie | Sun-kissed apple chips
Season’s best fruit tarts
65 per person

ENHANCEMENTS
ROASTED SQUASH SOUP
Savory granola  v
2 per person
OFF-DAY BUFFET
6 additional per person

LUNCH | OMNI WILLIAM PENN HOTEL
FRIDAY BUFFETS

Pittsburgh’s Mexican War Streets Experience | minimum 25 guests | maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS | CHOOSE THREE
Southwest Caesar | Romaine lettuce, marinated black beans, fresh corn, chipotle Caesar dressing, crushed corn tortilla crisps
Quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette
Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette

SANDWICHES & WRAPS | CHOOSE THREE
Adobo chicken sandwich | Spicy slaw, tomato, red onion, queso fresco, cumin-cilantro aioli, artisan roll
Caprese wrap | Grilled eggplant, mozzarella, garden basil, sun-baked tomato spread, seasoned focaccia
Churrasco skirt steak sandwich | Sautéed peppers & onions, shredded iceberg lettuce, pepper jack cheese, chimichurri sauce, artisan bread
Blackened shrimp burrito | Iceberg lettuce, jalapeño, red onion, black beans, chipotle aioli, flour tortilla
Caliente wrap | Spanish rice, hot sauce-glazed tofu, hearts of romaine, bell peppers, tomatillo, tomato tortilla

KETTLE CHIPS

SWEETS
Tres leches cake
Tequila lime tarts | Salted caramel sauce
Margarita cheesecake mousse

HOT BUFFET

SALADS | CHOOSE TWO
Southwest Caesar | Romaine lettuce, marinated black beans, fresh corn, chipotle Caesar dressing, crushed corn tortilla crisps
Quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette
Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette

MAINS
Mexican barbecue chicken | Green olive & pepper salsa, cilantro, queso fresco, flour tortillas
Seasonal seafood | Sumac roasted, sweet chili glaze
Chimichurri vegetable polenta | Vegan cheese

SIDES | CHOOSE TWO
Crisp potatoes | Roasted peppers, spicy aioli
Fajita vegetables | Tinker bell peppers, shishito, onions, pico de gallo, Mexican spice blend

SWEETS
Tres leches cake
Tequila lime tarts | Salted caramel sauce
Margarita cheesecake mousse

ENHANCEMENTS
CHICKEN POZOLE SOUP gf
2 per person

OFF-DAY BUFFET
6 additional per person
SATURDAY BUFFETS

Trails & Rivers Taste Pittsburgh Experience | minimum 25 guests | maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

**COLD BUFFET**

**SALEDS | CHOOSE THREE**

Blue cheese, toasted pistachios, dried fruits, fava beans, red wine vinaigrette  \( gf \ v \)

Roasted Brussels sprouts salad | Pomegranate arils, crumbled bacon, candied walnuts, buttermilk ranch dressing  \( gf \)

Bay scallop Louie salad | Hard-boiled eggs, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, Louie dressing  \( gf \)

**SANDWICHES & WRAPS | CHOOSE THREE**

Charred eggplant wrap | Hearts of romaine, tomato, basil pesto, whole wheat wrap

Sea salt chicken wrap | Iceberg lettuce, tomato, scallion, roasted garlic, cracked peppercorn aioli, flour tortilla

Tuna salad sandwich | Garden greens, celery, basil aioli, split-top roll

Grilled salmon sandwich | Arugula, sun-baked tomato, caperberries, lime cream, sourdough roll

**KETTLE CHIPS**

**SWEETS**

Carrot cake bite

Warm chocolate banana bread pudding | Crème anglaise

Strawberry shortcake | Lavender whipped cream  
59 per person

**HOT BUFFET**

**SALEDS | CHOOSE TWO**

Blue cheese, toasted pistachios, dried fruits, fava beans, red wine vinaigrette  \( gf \ v \)

Roasted Brussels sprouts salad | Pomegranate arils, crumbled bacon, candied walnuts, buttermilk ranch dressing  \( gf \)

Bay scallop Louie salad | Hard-boiled eggs, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, Louie dressing  \( gf \)

**MAINS**

Wild mushroom & leek risotto

Coffee & molasses-rubbed pork loin

Herb encrusted chicken breast | Garlic cream

**SIDES**

Skillet sweet potatoes | Crumbled feta, raisin relish  \( gf \ v \)

Spinach & baby carrots | Espresso dust, sea salt

**SWEETS**

Carrot cake bite

Warm chocolate banana bread pudding | Crème anglaise

Strawberry shortcake | Lavender whipped cream  
65 per person

**ENHANCEMENTS**

**WILLIAM PENN GUMBO**

Torn sourdough  
2 per person

**OFF-DAY BUFFET**

6 additional per person
SUNDAY BUFFET

Street Explorer Pittsburgh Experience | minimum 25 guests | maximum 90 minutes of service

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

HOT BUFFET

SALADS | CHOOSE TWO
Southern cobb salad | Hard-boiled egg, roasted corn, black beans, peewee tomatoes, applewood-smoked bacon, smoked cheddar, balsamic, buttermilk ranch dressing
Grilled peach salad | Bourbon grilled Georgia peaches, mixed berries, pimento cheese, roasted sweet onion dressing
Southern macaroni salad | Duke’s mayonnaise, celery root, pickled carrots

MAINS
Sweet tea fried chicken | Buttermilk & sweet tea-dipped, honey hot sauce side
Hickory-smoked beef brisket | Moonshine mop sauce, skillet cornbread
Blackened shrimp & grits | Creamy white hominy grits, andouille sausage ends, jalapeño oil

SIDES | CHOOSE TWO
Stewed tomatoes & okra | Season’s best green tomatoes, pickled okra
Braised mustard greens | Toy box tomatoes, brown butter red onions, ham hock burnt ends
Red beans & rice | Jim Beam-soaked red beans, BBQ steamed rice, molasses bacon bits
Mac & cheese | Baked cavatappi macaroni with three-cheese blend

SWEETS
Brûléed banana pudding glass | Liqueur-soaked banana pudding, crushed Nilla wafers, bourbon cream
Peach cobbler crumble | Georgia Peach Truck peaches, buttery crumble, sweet tea lemon cream
Smoked pecan pie | Hickory-smoked pecans, Deep Eddy molasses drip, dark brown sugar crumble

65 per person

ENHANCEMENTS

PITTSBURGH BURGOO
Hearty beef stew
2 per person

OFF-DAY BUFFET
6 additional per person
PLATED

Select one salad or soup, one entrée and one dessert | minimum 25 guests | maximum 90 minutes of service.

When selecting multiple entrées, the price is set from the highest priced entrée.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SALADS
Caesar | Torn romaine, traditional Caesar dressing, feather parmesan, focaccia croutons
Greenhouse arugula salad | Shaved carrots, fennel, feta, toasted pistachios, citrus vinaigrette
Open-field greens salad | Heirloom peewee tomatoes, cucumber, carrot twist, buttermilk ranch

SOUPS
Charred tomato | Sharp cheddar cracker bits
Turmeric cauliflower soup | Toasted pine nuts
Italian wedding | Bloomfield meatballs, poached chicken, feather parmesan

DESSERTS | CHOOSE ONE

RASPBERRY CHEESECAKE
CARROT CAKE
LIL’ RED VELVET
TIRAMISU

CHOCOLATE BANANA BREAD PUDDING
Crème anglaise
## PLATED

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

### ENTRÉES | CHOOSE ONE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALMON PARMESAN</strong></td>
<td>Herbed parmesan crust, 6-hour tomato coulis, torn basil orzo, season’s best vegetable</td>
<td>56</td>
</tr>
<tr>
<td><strong>BERKSHIRE FARMS PORK TENDERLOIN</strong></td>
<td>Roasted eggplant &amp; tomato fondue, 12-hour bean sauté, Yuengling reduction</td>
<td>58</td>
</tr>
<tr>
<td><strong>TUNA NIÇOISE</strong></td>
<td>Purple fingerling potatoes, cucumber, hard-boiled egg, Kalamata olives, toy box tomatoes</td>
<td>55</td>
</tr>
<tr>
<td><strong>CAVATAPP’I PASTA</strong></td>
<td>Baked tomato marinara, Chef’s blend mushrooms, olives, basil</td>
<td>50</td>
</tr>
<tr>
<td><strong>SUMAC ROASTED TOFU</strong></td>
<td>Spiced chickpea stew, red pepper paste, braised chard</td>
<td>52</td>
</tr>
<tr>
<td><strong>CRISPY SKIN CHICKEN BREAST</strong></td>
<td>Bouillon potatoes, blistered broccolini, pearl onions, pomegranate molasses, chicken jus</td>
<td>55</td>
</tr>
<tr>
<td><strong>ROASTED HALF CHICKEN</strong></td>
<td>Molasses barbecue sauce, twice-baked potato purée, charred cauliflower</td>
<td>58</td>
</tr>
<tr>
<td><strong>GRILLED BOURBON CHICKEN</strong></td>
<td>Bourbon glaze, pastrami-spiced potatoes, honey-glazed carrots</td>
<td>55</td>
</tr>
<tr>
<td><strong>FLAT IRON STEAK</strong></td>
<td>Warm fingerling potato salad, roasted lemon pepper haricot vert, sweet chili glaze</td>
<td>60</td>
</tr>
<tr>
<td><strong>BRAISED SHORT RIBS</strong></td>
<td>Skillet potatoes, vegetable succotash, cabernet reduction</td>
<td>65</td>
</tr>
<tr>
<td><strong>ROASTED RED SNAPPER</strong></td>
<td>Heirloom grain &amp; rice pilaf, citrus-scented asparagus, mushrooms, corn relish</td>
<td>58</td>
</tr>
</tbody>
</table>
BOXED

Box It Up | Bag It Up | Lunches To Go

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

**SANDWICHES & WRAPS | CHOOSE THREE**

**CHARCUTERIE SANDWICH**
Mortadella, Italian salami, provolone, marinated bell peppers, sliced pepperoncini, romaine lettuce, tomato, ciabatta bread

**GRILLED VEGETABLE WRAP**
Hummus, arugula, grilled zucchini, yellow squash, bell pepper, spinach tortilla

**ROAST BEEF SANDWICH**
Shaved romaine lettuce, sliced cherry peppers, smoked Gouda, horseradish aioli, soft country hoagie roll

**SALMON TZATZIKI WRAP**
Poached salmon, cucumbers, teardrop tomatoes, tzatziki, sun-dried tomato wrap

**PESTO TURKEY SANDWICH**
Muenster, wild greens, tomato, basil lemon aioli, multigrain roll

**MAPLE CURED HAM SANDWICH**
Brie, smoked tomato, charred red onion aioli, ciabatta roll

**CALIENTE WRAP**
Spanish rice, hot sauce-glazed tofu, hearts of romaine, bell peppers, tomatillo dressing, tomato tortilla

**GRILLED CHICKEN PHILLY**
Grilled chicken, peppers & onions, smoked provolone, buttermilk ranch, hoagie roll

**SALADS | CHOOSE ONE**

**SOUTHWESTERN CAESAR SALAD**
Romaine lettuce, marinated black beans, corn, chipotle Caesar dressing *gf v*

**MESCLUN GREENS SALAD**
Heirloom cherry tomatoes, shaved red onions, cucumbers, shredded carrots, croutons*vg*
Balsamic, Italian vinaigrette or ranch

**DITALINI PASTA SALAD**
Charred bell peppers, black olives, sliced pepperoncini, whole grain mustard dressing

**ACCOMPANIMENTS**

**SEASON’S BEST WHOLE FRUIT**

**FRESHLY BAKED COOKIE OR TRIPLE-CHOCOLATE BROWNIE**

**CHIPS**
Individually bagged

**APPROPRIATE CONDIMENTS**

**BOTTLED WATER OR SODA**
55 per person

LUNCH | OMNI WILLIAM PENN HOTEL
SMALL BITES

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SMALL HOT BITES
6 each
Mushroom Florentine, horseradish cream
Candied apple pork belly, brown sugar glaze
Buffalo chicken spring roll, buttermilk ranch
Artichoke beignet, goat cheese
Shrimp brochette, harissa pineapple glaze
Three-cheese macaroni croquette, truffle oil
Chicken & tortilla, maple mustard drizzle
Chicken, pepper & onion skewer, Provençal balsamic glaze
Fiery peach bacon-wrapped barbecue brisket, jalapeño glaze
Caribbean risotto cake, citrus dressing
Port wine meatball skewer
Bacon-wrapped chicken & pickled jalapeño brochette

SMALL COLD BITES
7 each
Ahi tuna poke, seaweed salad, cucumber salsa
Peppered beef filet, creamy horseradish, smashed potato
Fig & blue cheese flatbread
Smoked chicken, fromage blanc, baguette crisp
William Penn crab salad spoon, sweet chili aioli
Poached shrimp canapé, basil aioli, red pepper oil
Watermelon, goat cheese, smoked sea salt, balsamic drizzle
Torched brie, apple chutney, whole wheat

CARVING STATIONS
Chef attendant fees apply
NY strip loin, espresso rub, herb salt | 455 per 10lbs | serves 40
Prime rib, sea salt, smoked au jus | 475 per 10lbs | serves 40
Roast beef tenderloin, pomegranate-molasses, Maldon sea salt | 535 | serves 20
Juniper-brined pork loin, pastrami rub, salty bacon relish | 160 per 10lbs | serves 20
Petite rack of lamb, apple chutney | 38 per person
Citrus-brined roasted turkey, Riesling gravy | 375 per 20lbs | serves 25
Sumac roasted side of salmon, orange marmalade glaze | 425 | serves 20
Beef brisket, Montreal steak rub, BBQ sauce | 385 per
STATIONS

Minimum 25 guests | 90 minutes service time | stationed or chef attended additional fees may apply

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MULTICULTURAL STATIONS

MEXICAN WAR STREETS RECEPTION STATION
Chipotle beef, pork carnitas, garlic shrimp, cumin grilled vegetables, corn tortillas, pico de gallo, salsa verde, radish & black bean salad, jalapeño vinaigrette
29 per person

BLOOMFIELD PASTA RECEPTION STATION
Choose two | Cavatappi, whole wheat penne, gluten-friendly penne rigate, spaghetti, rigatoni, parmesan tortellini
Choose three sauces | Pomodoro, fresh tomato, basil, olive oil, Italian herb pesto, short rib Bolognese, Gournay Alfredo & chicken, Italian sweet sausage & confit tomato
23 per person

POLISH HILL RECEPTION STATION
Potato & cheddar pierogis, caramelized onions, fresh cream, molasses bacon ends, brown butter, local kielbasa, sauerkraut, pickled pepper & onion salad, haluski, potato pancakes
28 per person

LOCAL ARTISAN CHEESE & CHARCUTERIE DISPLAY
Assorted cracked lavash, soft crostini, grissini, olives, nuts, dried fruits, season's best white & red grapes
36 per person

ASIAN RECEPTION STATION
Beef stir-fry, chicken stir-fry, tofu & mixed vegetable stir-fry, steamed rice, green onion relish, sriracha, chow mein noodle salad, Napa cabbage, crushed peanuts, bean sprouts, sesame & ginger vinaigrette
27 per person
STATIONS

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MEDITERRANEAN MEZE DISPLAY
Assorted pita, hummus, marinated feta, marinated artichokes, olives, roasted peppers, chili chickpeas, pepperoncini, sumac roasted eggplant
25 per person

FARMER’S MARKET VEGETABLE DISPLAY
Season’s best vegetables | Baby heirloom carrots, radishes, celery, toy box tomatoes, cauliflower, broccolini, haricots verts, cherry peppers, mushrooms
Select two | Tapenade, pesto, buttermilk ranch, aged balsamic dressing, lemon-pepper yogurt, hummus, pimento cream cheese, spiced charcuterie paté
13 per person

STRIP DISTRICT STATION
Cut fresh Mancini bread, thinly sliced deli pastrami, beef sirloin, smoked turkey, egg, provolone cheese, coleslaw, hot French fries
Served cut in half in foil or wax paper
28 per person

TOSS IT UP SALAD STATION | CHOOSE TWO
Frisée & iceberg salad | Haricot vert, grated parmesan, root vegetable crisps, sunflower seeds, Champagne vinaigrette
Southwest Caesar salad | Torn romaine, marinated black beans, cumin roasted corn, chipotle Caesar dressing, crushed corn tortilla crisps
Baby kale & gem lettuce salad | Forest mushrooms, roasted bell peppers, sprouts, savory trail mix, seasoned feta, whole grain mustard vinaigrette
20 per person

SLIDER BAR RECEPTION STATION
Choose three | Angus beef, sage turkey, chorizo, BLT club, plant-based burger blend, Southwest black bean
Appropriate seasonal toppings
Kettle chips
27 per person

PIZZA RECEPTION STATION
Choose three | Bold pepperoni, tomato, mozzarella, basil, BBQ chicken, Chef's blend mushrooms, charcuterie medley, three-cheese, Buffalo chicken, Mediterranean
25 per person
BUFFETS

minimum 25 guests | maximum 90 minutes serving time | includes rolls and butter

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

LOCAL & SUSTAINABLE BUFFET
Upland cress & baby greens, pumpkin seeds, feta, melon, cuvée wine dressing 
Bibb lettuce & frisée, cured olives, marinated artichokes, matchstick carrots, sun-dried tomatoes, cracked peppercorn vinaigrette
Grass-fed tenderloin, espresso rub, crisp shallots, whiskey jus
Environmentally responsible sumac-rubbed salmon, walnuts, dried cranberries, lemon sauce
Farm-raised roasted chicken, crushed chili balsamic reduction
Roasted peewee potatoes, pastrami spice, snipped scallions
Roasted garlic orzo risotto, baby spinach, crushed chili, ricotta
Blistered tinker bell pepper mélange
Chef’s choice of dessert assortment
95 per person

FARMER’S MARKET BUFFET
Vegetable salad, garden greens, fennel fronds, fresh herbs, celery, watermelon radishes, hazelnut orange vinaigrette, torn bread
Little gem salad, dried figs, aged goat cheese, salted pepitas, shaved beets, mustard dressing
Juniper-brined pork loin, apple cider broth, peach chutney, smoked bacon & herb crumbs
Roasted halibut, braised fennel verjus, slivered almonds
Vegetable cassoulet, haricot vert, carrots, onions
Stone ground polenta, vegetable broth, fire-roasted bell peppers, vegan cheese
Mushroom & pearl barley, basil pesto
Squash medley, vegetable “steak” seasoning
Chef’s choice of dessert assortment
75 per person
PLATED

Select one salad or soup, one entrée and one dessert | includes rolls & butter

Pricing is listed by plated entrées on the next page.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SALADS
Butter lettuce | Heirloom peewee tomatoes, watermelon radish, carrot twists, blistered sunflower seeds, grapefruit basil dressing
Baby gem lettuce | Shaved Brussels sprouts, herb-tumbled cheese curds, charred Marcona almonds, pomegranate arils, grilled citrus dressing
Arcadian greens | Watermelon radish, cucumbers, grape tomatoes, tumbled feta, roasted garlic balsamic dressing
Caesar salad | Halved artisan romaine, parmesan crisp, blistered tomatoes, focaccia croutons, house Caesar dressing
Baby kale spinach salad | Season’s best blueberries, roasted grapes, toasted almonds, white wine vinaigrette
Baby wedge | Iceberg lettuce, pickled red onion, carrot twists, toy box tomatoes, smoked bacon, apple cider vinaigrette or blue cheese dressing

SOUPS
Pittsburgh burgoo | Beef stew, Chef’s best seasonal vegetables, torn bread
Cream of forest mushroom | Organic mushrooms, leeks, crisp shallots
Root vegetable minestrone | spiced chickpeas | veg
Smoke-kissed seafood chowder | Bay shrimp, scallops, lobster jus, torn sourdough

DESSERTS | CHOOSE ONE

CHOCOLATE MOUSSE BOMBE
Chocolate genoise, Hershey’s chocolate ganache, Tia Maria cream, seasonal berries

BROWN BUTTER CAKE
Brown sugar bananas, vanilla cream, RumChata caramel

LEMON & BERRY MASCARPONE CAKE
Lemon cake, vanilla bean cream, season’s best berries

RASPBERRY LEMON DROP
Yellow sponge cake, lemon mousse, European raspberry preserves, lemon glaze

CHOCOLATE LAVA CAKE
Raspberry drizzle, macerated berries, lavender cream

BOURBON VANILLA CRÈME BRÛLÉE
Fresh cream, berries
PLATED

When selecting multiple entrées, the price is set from the highest priced entrée.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES

JUNIPER & SUGAR-BRINED AIRLINE CHICKEN
Gournay cheese, toasted couscous pilaf, citrus verjus, charred haricot vert $70 per person

GARLIC ROASTED CHICKEN
Caramelized shallot & potato gratin, steamed broccolini, crushed chili balsamic reduction $70 per person

MESQUITE-MARINATED NY STRIP STEAK
Five-way grains risotto, charred pole beans, salty bacon & cabbage relish, smoked chili oil $85 per person

HORSERADISH-DUSTED SHORT RIBS
Cheddar pommes, grilled asparagus, port wine jus $85 per person

GORGONZOLA FILET MIGNON
Thyme roasted baby potatoes, marinated artichokes, asparagus, herb oil $87 per person

AMERICAN RED SNAPPER
Tomatoes, Niçoise olives, heirloom grains & wild rice, wilted chard, lemon oil $80 per person

SUMAC ROASTED SALMON
Toasted tri-color quinoa, root vegetable succotash, sweet chili glaze $70 per person

ROASTED ENDIVE
Beluga lentils, exotic mushrooms, fava beans, vegetable soubise, crushed hazelnuts $60 per person

ROASTED CAULIFLOWER STEAK
Braised fennel, carrot purée, Spanish olive relish, sumac oil $60 per person

BEEF & SCALLOP “WELLINGTON” DUO ENTRÉE
Mesquite jerky spice-seasoned filet mignon, wrapped with calf fat as opposed to traditional puff pastry, truffle scallop mousse, pastrami-spiced roasted potatoes, seasonal vegetable succotash, broken black garlic vinaigrette $125 per person

DUO ENTRÉE
Pan-roasted lemon pepper cod, warm mustard poppy seed vinaigrette, juniper & sugar-brined chicken breast, Gournay cheese, toasted couscous & quinoa sauté, honey-glazed baby carrots $110 per person
BAR MIXOLOGY

Bartenders are $165 per bartender for up to four hours with one bartender per 75 people. Additional hours are $30 per bartender. Prices are subject to 24% service charge and 7% Allegheny County tax. All menus and prices are subject to change.

Events are six hours in duration. Events exceeding six hours are subject to a $500 overtime fee all prices subject to applicable service charge and taxes. Prices subject to change.

BRANDS

PREMIUM
Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS
Beringer | White zinfandel
Hayes Ranch | Chardonnay, merlot, cabernet sauvignon, rosé

DELUXE
Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red
Tequila | Milagro Silver
Cognac | Hennessy VS
Bulletin Place | Chardonnay, sauvignon blanc, merlot, cabernet sauvignon

ULTRA
Vodka | Tito’s
Gin | The Botanist
Rum | Sailor Jerry
Scotch | Monkey Shoulder
Bourbon | Maker’s Mark
Whisky | Seagram’s VO
Tequila | Patrón Silver
Whiskey | Bulleit Rye
Decoy by Duckhorn | Chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon, merlot

BEERS

DOMESTIC | CHOOSE TWO
Budweiser, Miller Lite, Yuengling, Coors Lite

IMPORT / CRAFT | CHOOSE TWO
Corona, Heineken, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager

HOST BAR
Premium liquors | 13 per drink
Premium wines | 15 per drink
Deluxe liquors | 15 per drink
Deluxe wines | 17 per drinks
Ultra liquors | 17 per drink
Ultra wines | 19 per drinks
Domestic beer | 7 per drink
Import / craft beer | 8 per drink
Bottled water and soft drinks | 5 per drink
BAR MIXOLOGY

Bartenders are $165 per bartender for up to four hours with one bartender per 75 people. Additional hours are $30 per bartender. Prices are subject to 24% service charge and 7% Allegheny County tax. All menus and prices are subject to change.

Events are six hours in duration. Events exceeding six hours are subject to a $500 overtime fee all prices subject to applicable service charge and taxes. Prices subject to change.

PACKAGES

PREMIUM
One hour | 23 per person
Two hours | 36 per person
Three hours | 49 per person
Four hours | 62 per person

DELUXE
One hour | 25 per person
Two hours | 40 per person
Three hours | 55 per person
Four hours | 70 per person

ULTRA
One hour | 27 per person
Two hours | 43 per person
Three hours | 59 per person
Four hours | 75 per person

EVENT LABOR

BARTENDERS
Four hours | 165 each
Five hours | 195 each
Six hours | 225 each

CASHIERS
One cashier per every two bartenders
Five hours | 91 each

SERVICE STAFF
Per server over and above standard staffing level
Five hours | 230 each

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or deluxe brands to any bar
add 2 per person to tier price or 12 per drink

GRAPEFRUIT PALOMA
Rum, vodka, or tequila, grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WISHKEY SOUR
Whiskey, blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH
Vodka, rum, or gin, mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH
Vodka or gin, apple-pear Barmalade, orange liqueur and Omni sour

ENHANCEMENTS

CORDIALS
Amaretto Disaronno, Baileys Irish Cream, Kahlúa, Frangelico, Grand Marnier, Rémy Martin V.S.O.P
12 per drink
WINE RACK

Bartenders are $165 per bartender for up to four hours with one bartender per 75 people. Additional hours are $30 per bartender. Prices are subject to 24% service charge and 7% Allegheny County tax. All menus and prices are subject to change.

Applicable for events with guaranteed attendance figures only

Events are six hours in duration. Events exceeding six hours are subject to a $500 overtime fee. All prices subject to applicable service charge and taxes. Prices subject to change.

SPARKLING
- Campo Viejo | Spain | cava brut | 54 per bottle
- Chandon | California | rosé | 75 per bottle
- Chandon | California | brut | 75 per bottle

RED
- Decoy by Duckhorn | California | pinot noir | 65 per bottle
- Chandon | California | rosé | 75 per bottle
- Bulletin Place | Australia | merlot | 50 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Hayes Ranch | California | merlot | 40 per bottle
- Bulletin Place | Australia | merlot | 50 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Decoy by Duckhorn | California | merlot | 65 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Decoy by Duckhorn | California | merlot | 40 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Decoy by Duckhorn | California | merlot | 65 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle
- Decoy by Duckhorn | California | merlot | 65 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 50 per bottle

WHITE AND BLUSH
- Hayes Ranch | California | rosé | 40 per bottle
- Decoy by Duckhorn | California | rosé | 65 per bottle
- Bulletin Place | Australia | sauvignon blanc | 50 per bottle
- Bulletin Place | Australia | sauvignon blanc | 50 per bottle
- Bulletin Place | Australia | chardonnay, unoaked | 50 per bottle
- Decoy by Duckhorn | California | chardonnay | 65 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Hayes Ranch | California | chardonnay | 40 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Decoy by Duckhorn | California | chardonnay | 65 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Decoy by Duckhorn | California | chardonnay | 65 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Decoy by Duckhorn | California | chardonnay | 65 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Decoy by Duckhorn | California | chardonnay | 65 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Bulletin Place | Australia | chardonnay | 50 per bottle
- Decoy by Duckhorn | California | chardonnay | 65 per bottle
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.
Omni William Penn Hotel • (412) 553-5000
OWPCatering@omnihotels.com