

OMNI WILLIAM PENN HOTEL  
EVENTS MENU







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*v* 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 entrées, one sandwich or wrap, one side and one meat | 52 per person

Three hot entrées, 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 v

*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 v  
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 gf vg  
Guacamole selection | Traditional, spicy habanero,  
charred pepper, smoky poblano, tequila-flambéd  
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





## BREAKS

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 crudité platter | Buttermilk ranch  
dip | 325 each | serves 25

Seasonal sliced fruit  
platter | 325 each | serves 25

Corn tortilla chips & salsa  
platter | 85 each | serves 10

Individual popcorn bags | 5 per bag

### BEVERAGE PACKAGE 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

### 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





## 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 *gf v*

Garden greens salad | Haricot vert, shaved parmesan, caramelized root vegetables, sunflower seeds, Champagne vinaigrette *gf v*

Shrimp scampi salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing*gf*

#### 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*v*

#### KETTLE CHIPS

#### SWEETS

Orange & blood orange upside-down cake *v*

Salted caramel cheesecake *v*

Assorted gluten-friendly cookies*gf*  
59 per person

### HOT BUFFET

#### SALADS | CHOOSE TWO

Gem lettuce salad | Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette *gf v*

Garden greens salad | Haricot vert, shaved parmesan, caramelized root vegetables, sunflower seeds, Champagne vinaigrette *gf v*

Shrimp scampi salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing*gf*

#### MAINS

Chardonnay-brined chicken breast, grape chutney *gf*

Rosé wine-basted salmon, orange marmalade & mustard glaze *gf*

Heirloom grain pilaf, spinach, confit tomatoes*vg*

#### SIDES | CHOOSE TWO

Asparagus & almond sauté, sun-baked herbs, roasted garlic cloves, citrus oil *gf vg*

Steamed broccolini, forest mushroom mélange, verjus, aged balsamic*gf vg*

#### SWEETS

Orange & blood orange upside-down cake *v*

Salted caramel cheesecake *v*

Assorted gluten-friendly cookies*gf*  
65 per person

### ENHANCEMENTS

#### POACHED CARROT SOUP

Spiced pine nuts *gf v*

3 per person

#### OFF-DAY BUFFET

6 additional per person





## 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 *gf vg*

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 *gf vg*

#### SANDWICHES & WRAPS | CHOOSE THREE

Barbecue mushroom wrap | Grilled forest mushrooms, heart of romaine, beefsteak tomato, green goddess dressing, spinach tortilla *vg*

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 *gf vg*

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 *gf vg*

#### MAINS

Beef brisket | Moonshine barbecue jus

Blackened cod | Squash succotash, crushed barbecue spiced cashews *gf*

#### SIDES | CHOOSE TWO

Cavatappi mac & cheese | Stewed tomatoes *gf vg v v*

Braised green beans | Pearl onions, spicy mop sauce *gf vg*

#### SWEETS

Southern banana pudding

Pecan pie crumble

PB&J blondie

65 per person

### ENHANCEMENTS

#### CHARRED TOMATO SOUP

Sharp cheddar cracker bits *v*

2 per person

#### OFF-DAY BUFFET

6 additional per person





## 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 *gf vg*

#### KETTLE CHIPS

#### SWEETS

Banana, coconut & quinoa cookies

Fresh berry shortcake | House-made whipped cream *v*

Toasted almond lemon meringue tart  
59 per person

### HOT BUFFET

#### SALADS | CHOOSE TWO

Arugula & baby kale | Blueberries, trail seeds, pickled *gf vg* 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 glacé *df gf*

Gigante bean casserole | Wilted kale, caramelized onions, soyrizo *gf 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 *gf vg*

#### SWEETS

Banana, coconut & quinoa cookies

Fresh berry shortcake | House-made whipped cream *v*

Toasted almond lemon meringue tart  
65 per person

### SOUP

#### CHICKEN BONE BROTH

Radish slices, dried norigf

2 per person

#### OFF-DAY BUFFET

6 additional per person





## 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 *gf 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 micogreens, red wine dressing *gf*

#### 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 *gf 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 micogreens, red wine dressing *gf*

#### 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 *gf v*

#### SIDES | CHOOSE TWO

Campfire potatoes | marble potatoes, caramelized onions, smoked paprika butter *gf v*

Charred cauliflower | Apple cider glaze, crushed red pepper *gf v*

#### 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

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## 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 *gf v*

Quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette *gf v*

Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette *gf v*

#### 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 *av*

#### KETTLE CHIPS

#### SWEETS

Tres leches cake

Tequila lime tarts | Salted caramel sauce

Margarita cheesecake mousse

59 per person

### HOT BUFFET

#### SALADS | CHOOSE TWO

Southwest Caesar | Romaine lettuce, marinated black beans, fresh corn, chipotle caesar dressing, crushed corn tortilla crisps *gf v*

Quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette *gf v*

Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette *gf v*

#### 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

65 per person

### 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

#### SALADS | 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

#### SALADS | 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

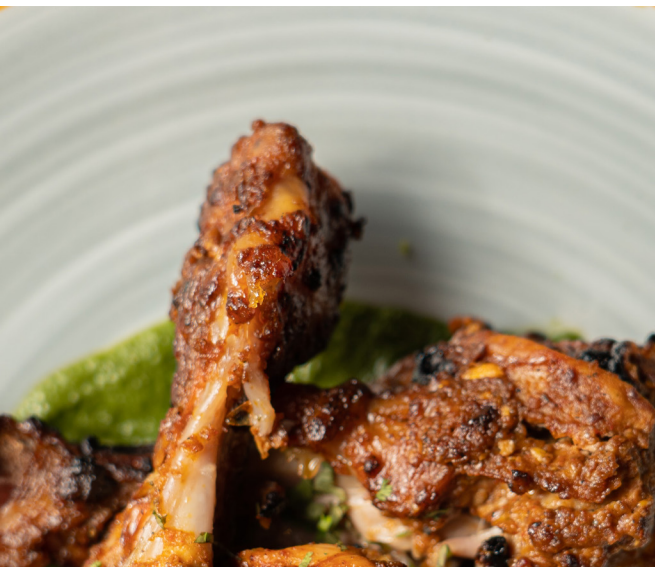
Torn sourdough

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 u

Greenhouse arugula salad | Shaved carrots, fennel, feta, toasted pistachios, citrus vinaigrette gf u

Open-field greens salad | Heirloom peewee tomatoes, cucumber, carrot twist, buttermilk ranch

#### SOUPS

Charred tomato | Sharp cheddar cracker bits u

Turmeric cauliflower soup | Toasted pine nuts vg u

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

#### SALMON PARMESAN

Herbed parmesan crust, 6-hour tomato coulis,  
torn basil orzo, season's best vegetable

56 per person

#### BERKSHIRE FARMS PORK TENDERLOIN

Roasted eggplant & tomato fondue,  
12-hour bean sauté, Yuengling reduction<sup>gf</sup>

58 per person

#### TUNA NIÇOISE

Purple fingerling potatoes, cucumber,  
hard-boiled egg, Kalamata olives, toy box tomatoes

55 per person

#### CAVATAPPI PASTA

Baked tomato marinara, Chef's blend mushrooms,  
olives, basil

Gluten-friendly pasta available upon request<sup>gf</sup>

50 per person

#### SUMAC ROASTED TOFU

Spiced chickpea stew, red pepper paste,  
braised chard <sup>gf</sup> v

52 per person

#### CRISPY SKIN CHICKEN BREAST

Bouillon potatoes, blistered broccolini, pearl onions,  
pomegranate molasses, chicken jus<sup>gf</sup>

55 per person

#### ROASTED HALF CHICKEN

Molasses barbecue sauce, twice-baked potato purée,  
charred cauliflower

58 per person

#### GRILLED BOURBON CHICKEN

Bourbon glaze, pastrami-spiced potatoes,  
honey-glazed carrots<sup>gf</sup>

55 per person

#### FLAT IRON STEAK

Warm fingerling potato salad, roasted lemon pepper  
haricot vert, sweet chili glaze <sup>df</sup> <sup>gf</sup>

60 per person

#### BRAISED SHORT RIBS

Skillet potatoes, vegetable succotash,  
cabernet reduction<sup>gf</sup>

65 per person

#### ROASTED RED SNAPPER

Heirloom grain & rice pilaf, citrus-scented asparagus,  
mushrooms, corn relish<sup>gf</sup>

58 per person





## BOXED

Box It Up | Bag It Up | Lunches To Go

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### 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

\$5 per person





## SMALL BITES

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### SMALL HOT BITES

6 each

Mushroom Florentine, horseradish creamundefined<sup>u</sup>

Candied apple pork belly, brown sugar glazeundefined<sup>gf</sup>

Buffalo chicken spring roll, buttermilk ranch

Artichoke beignet, goat cheeseundefined<sup>u</sup>

Shrimp brochette, harissa pineapple glazeundefined<sup>gf</sup>

Three-cheese macaroni croquette, truffle oilundefined<sup>u</sup>

Chicken & tortilla, maple mustard drizzle

Chicken, pepper & onion skewer, Provençal balsamic glazeundefined<sup>gf</sup>

Fiery peach bacon-wrapped barbecue brisket, jalapeño glaze

Caribbean risotto cake, citrus dressingundefined<sup>u</sup>

Port wine meatball skewerundefined<sup>gf</sup>

Bacon-wrapped chicken & pickled jalapeño brochetteundefined<sup>df</sup>undefined<sup>gf</sup>

### SMALL COLD BITES

7 each

Ahi tuna poke, seaweed salad, cucumber salsaundefined<sup>gf</sup>

Peppered beef filet, creamy horseradish, smashed potato

Fig & blue cheese flatbreadundefined<sup>u</sup>

Smoked chicken, fromage blanc, baguette crisp

William Penn crab salad spoon, sweet chili aioliundefined<sup>gf</sup>

Poached shrimp canapé, basil aioli, red pepper oil

Watermelon, goat cheese, smoked sea salt, balsamic drizzleundefined<sup>u</sup>

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 chutneyundefined<sup>gf</sup> | 38 per person

Citrus-brined roasted turkey, Riesling gravy | 375 per 20lbs | serves 25

Sumac roasted side of salmon, orange marmalade glazeundefined<sup>gf</sup> | 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

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## 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

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### MEDITERRANEAN MEZE DISPLAY

Assorted pita, hummus, marinated feta, marinated artichokes, olives, roasted peppers, chili chickpeas, pepperoncini, sumac roasted eggplant v

25 per person

### FARMER'S MARKET VEGETABLE DISPLAY

Season's best vegetables | Baby heirloom carrots, radishes, celery, toy box tomatoes, cauliflower, broccolini, haricot vert, cherry peppers, mushrooms gf v

Select two | Tapenade, pesto, buttermilk ranch, aged balsamic dressing, lemon-pepper yogurt, hummus, pimento cream cheese, spiced charcuterie pategf

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 gf v

Southwest Caesar salad | Torn romaine, marinated black beans, cumin roasted corn, chipotle Caesar dressing, crushed corn tortilla crisps gf v

Baby kale & gem lettuce salad | Forest mushrooms, roasted bell peppers, sprouts, savory trail mix, seasoned feta, whole grain mustard vinaigrettev

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 *gf v*

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 *vg*

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 *vg*

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 *gf*

#### BOURBON VANILLA CRÈME BRÛLÉE

Fresh cream, berries





## PLATED

When selecting multiple entrées, the prices 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<sup>gf</sup>

70 per person

#### GARLIC ROASTED CHICKEN

Caramelized shallot & potato gratin, steamed broccolini, crushed chili balsamic reduction<sup>gf</sup>

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 pomes, grilled asparagus, port wine jus

85 per person

#### GORGONZOLA FILET MIGNON

Thyme roasted baby potatoes, marinated artichokes, asparagus, herb oil<sup>gf</sup>

87 per person

#### AMERICAN RED SNAPPER

Tomatoes, Niçoise olives, heirloom grains & wild rice, wilted chard, lemon oil<sup>gf</sup>

80 per person

#### SUMAC ROASTED SALMON

Toasted tri-color quinoa, root vegetable succotash, sweet chili glaze<sup>gf</sup>

70 per person

#### ROASTED ENDIVE

Beluga lentils, exotic mushrooms, fava beans, vegetable soubise, crushed hazelnuts <sup>gf</sup> <sup>vg</sup>

60 per person

#### ROASTED CAULIFLOWER STEAK

Braised fennel, carrot purée, Spanish olive relish, sumac oil <sup>gf</sup> <sup>vg</sup>

60 per person

#### BEEF & SCALLOP “WELLINGTON” DUO ENTRÉE

Mesquite jerky spice-seasoned filet mignon, wrapped with caul fat as opposed to traditional puff pastry, truffle scallop mousse, pastrami-spiced roasted potatoes, seasonal vegetable succotash, broken black garlic vinaigrette<sup>gf</sup>

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<sup>gf</sup>

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 | Bacardí  
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

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### 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 WISKEY 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

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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

### WHITE AND BLUSH

Hayes Ranch | California | rosé | 40 per bottle

Decoy by Duckhorn | California | rosé | 65 per bottle

Decoy by Duckhorn | California |  
sauvignon blanc | 65 per bottle

Bulletin Place | Australia |  
sauvignon blanc | 50 per bottle

Bulletin Place | Australia |  
chardonnay, unoaked | 50 per bottle

Hayes Ranch | California | chardonnay | 40 per bottle

Decoy by Duckhorn | California |  
chardonnay | 65 per bottle

### RED

Decoy by Duckhorn | California |  
pinot noir | 65 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

Hayes Ranch | California |  
cabernet sauvignon | 45 per bottle

Decoy by Duckhorn | California |  
cabernet sauvignon | 65 per bottle





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