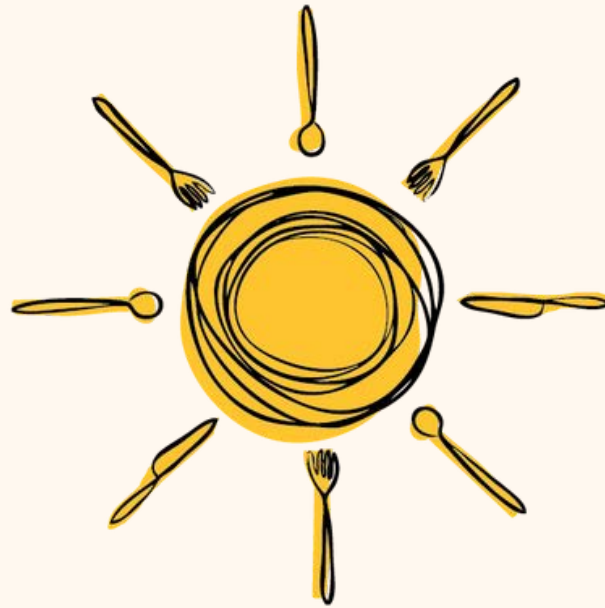


CAFÉ MOMENTUM CATERING

EAT. DRINK. CHANGE LIVES.



CAFÉ
MOMENTUM
PITTSBURGH



ABOUT CAFÉ MOMENTUM

WELCOME TO CAFÉ MOMENTUM CATERING!

We're passionate about serving delicious farm-to-table food and making a real difference in our community. As a top-notch restaurant and training center, we're committed to using the highest quality, freshest ingredients available in Pittsburgh for your catering needs.

OUR STORY:

We're not a normal restaurant. What makes us special is our Momentum Model for youth justice, which offers an inclusive support system, paid workforce development, educational support, and life skills training to youth (ages 15-19) who have been impacted by the youth justice system. Our interns rise to their true potential, while diners enjoy exceptional meals and experience firsthand the incredible capabilities of each young person.

WHY US:

With Café Momentum Catering, **you don't just serve a meal or host a fun event; you help write a success story for Pittsburgh's youth.** By choosing us, you'll not only enjoy a unique culinary experience at your events but also play a vital role in helping our city's justice-involved youth learn essential skills for a brighter future. And we have a ton of other amazing perks, too!

- Convenient downtown location (268 Forbes Ave.)
- A stunning event space that can fit any occasion
- Flex rooms for hosting team or board meetings
- State-of-the-art kitchen
- Culinary classes for team-building
- And we're happy to create a personalized menu or event plan tailored to your vision!



'Thank you for making our event a success. Presentation was beautiful and the food was excellent as usual.' —Sarah M.

CONNECT WITH US:
contact@cafemomentumpgh.org
412-315-7765



CATERING OFFERINGS

BOXED LUNCHES

Boxed lunches are available for pick-up, or can be delivered on-site for a fee; 10 AM - 2 PM. Priced per Salad (starting at \$19) or Sandwich (starting at \$25) selection. 20-guest minimum.

PLATED LUNCHES

Plated lunches are served in-house only; 11 AM - 3 PM. Meals include house-made focaccia, choice of One (1) salad, Two (2) entrées, fresh seasonal vegetable, One (1) starch choice, One (1) dessert choice. Starting at \$55 per guest. Family Style is available starting at \$49 per guest. 10-guest minimum; 80-guest maximum.

LUNCH BUFFETS

Lunch Buffets are served in-house and off-site; 11 AM - 3 PM. Meals include house-made focaccia, choice of One (1) salad, Two (2) entrées, fresh seasonal vegetable, One (1) starch choice, One (1) dessert choice, assorted sodas, locally-roasted coffee, and teas. Starting at \$45 per guest. 20-guest minimum.

PLATED DINNERS

Plated Dinners are served in-house only; 5-8pm. Meals include house-made focaccia, choice of One (1) salad, Two (2) entrées, fresh seasonal vegetable, One (1) starch choice, One (1) dessert choice, assorted sodas, locally-roasted coffee, and teas. Starting at \$75 per guest. Family Style is available starting at \$69 per guest. 10-guest minimum; 80-guest maximum.

DINNER BUFFETS

Dinner Buffets are served in-house and off-site; 5 PM - 8 PM. Meals include house-made focaccia, choice of Two (2) salads, Two (2) entrées, option to add Carving Station(s), One (1) fresh seasonal vegetable, One (1) starch choice, One (1) dessert choice, assorted sodas, locally-roasted coffee, and teas. Starting at \$45 per guest. 20-guest minimum.

PARTY EXTRAS

Fun additions to make your party an even bigger hit! Perfect choice for hosting a meeting or a cocktail reception. Small Bite Displays priced per 50 bites; Flatbreads and Boards priced per 4 guests; Desserts priced per guest.



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TAILOR-MADE EVENTS

We are passionate about creating personalized events and menus that cater to your taste. With our tailor-made events, you'll enjoy a truly unique and memorable experience, custom-designed just for you and your group.

Outside of traditional catering, we offer the following event options:

TEAM-BUILDING CLASSES

Our top-notch Chef de Cuisine and our amazing interns will guide you and your team through the process of crafting pasta and flatbread pizza dough from scratch. Afterwards, savor your creations together, along with a salad of your choice. It's the perfect team-building experience. **Starting at \$65 per guest. 10-guest minimum; 30-guest maximum.**

CHEF'S TABLE

Here's your chance for you (and up to 6 guests) to grab one-on-one time with our Chef de Cuisine! He'll prep a personalized four-course meal right in front of you and give you the inside scoop on the origin and inspiration behind each dish. **\$80 per guest. BYOB.**

RESTAURANT BUYOUT:

Need a private event space for your next office luncheon, holiday party, board meeting, or special celebration? We'll tailor our space and our menu to your needs! Choose from a set menu, family style, or buffet; add a cocktail reception upon request. Minimum spend includes rental fee and labor cost for staff and interns.

Hours of operation: Wednesday-Saturday, 5-10pm.

Monday-Tuesday: \$3,500 minimum spend.

Wednesday-Thursday: \$2,500 minimum spend.

Friday-Saturday: \$4,500 minimum spend.

Beer and wine: Available upon request.

Lunch buyout: Price available upon request.



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CATERING MENU



BOXED LUNCHES

*Available for pick-up or on-site delivery.
10 AM - 2 PM; 20-guest minimum.
Priced per Salad or Sandwich selection.*

SALAD

*Includes Kettle Chips and choice of One (1)
Dessert.
\$19 per guest.*

Add choice of One (1) Side for +\$6 per guest.

ADD PROTEIN

+\$8 for Salmon, Steak

+\$6 for Chicken

+\$4 for Tofu

Caesar Salad | Romaine, garlic croutons, Parmesan and house-made dressing.

Momentum Salad | Seasonal greens, house vinaigrette, Gorgonzola cheese, and candied nuts.

Garden Salad | Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.

SANDWICH

*Includes choice of One (1) Side and One (1)
Dessert. \$25 per guest.*

Roast Beef & Boursin | Savory sliced roast beef and Boursin cheese with roasted red peppers, fresh spinach, and shaved red onion on an artisan roll.

ABC Turkey Club | Sliced turkey breast, diced tomato, crispy bacon, scallions, avocado, baby greens, and chipotle aioli on an artisan roll.

Veggie Patch | Marinated roasted portobello mushroom, pepper-onion salad, fire-roasted tomatoes, lettuce, goat cheese, and pesto on an artisan roll.

Falafel | Falafel, house-made pickled vegetables, greens, hummus, and lemon vinaigrette on pita bread.

SIDE

Red Bliss Potato Salad | Green onion, cucumber, bacon, dill, and lemon aioli.

Pasta Salad | Rigatoni, pesto, broccoli, house-made pickled vegetables, and olives.

Mediterranean Chickpea Salad | Red pepper, cucumber, celery, red onion, arugula, and oregano vinaigrette.

Garden Salad | Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.

Freshly-cut Celery & Carrot Sticks

Kettle Chips

DESSERT

Chocolate Chip Cookie

Oatmeal Raisin Cookie

Vegan Cookie

Brownie

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PLATED LUNCHES

*Available 11 AM - 3 PM; in-house only.
10-guest minimum. 80-guest maximum.*

\$55 per guest.

Family Style is also available for \$49 per guest.

SALAD (CHOOSE 1)

Garden Salad | Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.

Classic Caesar | Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.

Momentum Salad | Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.

STARCH (CHOOSE 1)

Mashed Potatoes | **Herb-roasted Red Potatoes** | **Citrus Barley** | **House-made Mac 'n Cheese** | **Popcorn Grits**

ENTRÉE (CHOOSE 2)

Grilled Steak Tips | Topped with roasted peppers and onions.

Atlantic Salmon | Pesto-crust with balsamic tomatoes.

New England Style Haddock | Herb topping and lemon butter sauce.

Chicken | Topped with spinach, ricotta and roasted tomatoes. Served on a bed of tomato coulis.

Smoked Fried Chicken | Ham hock collard greens, buttermilk biscuit, black pepper gravy.

Roasted Vegetable and Three Cheese Manicotti | Crème rosa.

Vegetable Terrine | Layered seasonal vegetables, mushroom purée, marinara. **Vegan.**

DESSERT (CHOOSE 1)

Seasonal Fruit Crisp | Topped with cinnamon whipped cream.

New York Style Cheese Cake | Fresh berry sauce.

Strawberry Shortcake | Macerated strawberries, homemade biscuits, whipped cream, and white chocolate shavings.

Peanut S'more | Chocolate chia fig pudding, toasted marshmallow fluff, peanut brittle. **Vegan.**

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LUNCH BUFFETS

*Available 11 AM - 3 PM; in-house and off-site.
20-guest minimum.
\$45 per guest.
Additions are +\$9 per guest.*

SALAD (CHOOSE 1)

Garden Salad | Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.

Classic Caesar | Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.

Momentum Salad | Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.

STARCH (CHOOSE 1)

Mashed Potatoes | **Herb-roasted Red Potatoes** | **Citrus Barley** | **House-made Mac 'n Cheese** | **Popcorn Grits**

ENTRÉE (CHOOSE 2)

New England Pot Roast | Braised pot roast with pan gravy and braised vegetables.

Chicken | Topped with spinach, ricotta, and roasted tomatoes. Served on a bed of tomato coulis.

Apple Walnut Chicken | Served with cheddar, apple cider glaze, and cornbread.

New England Style Haddock | Herb topping and lemon butter sauce.

Pork Loin | Topped with roasted apples.

Grilled Steak Tips | Topped with roasted peppers and onions.

Atlantic Salmon | Pesto-crust with balsamic tomatoes.

Roasted Vegetable and Three Cheese Manicotti | Crème rosa.

Falafel | With salsa verde and house-made hummus. **Vegan.**

BBQ Seitan | With house-made BBQ sauce. **Vegan.**

DESSERT (CHOOSE 1)

Seasonal Fruit Crisp | Topped with cinnamon whipped cream.

New York Style Cheese Cake | Fresh berry sauce.

Strawberry Shortcake | Macerated strawberries, homemade biscuits, whipped cream, and white chocolate shavings.

Peanut S'more | Chocolate chia fig pudding, toasted marshmallow fluff, peanut brittle. **Vegan.**

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PLATED DINNERS

*Available 11 AM - 3 PM; in-house only.
10-guest minimum. 80-guest maximum
\$75 per guest.*

Family Style is also available for \$69 per guest.

SALAD (CHOOSE 1)

Garden Salad | Mixed greens, cucumbers, carrots, red onion, and tomatoes with vinaigrette.

Classic Caesar | Romaine tossed with aged Parmesan, house-made croutons, and Caesar dressing.

Momentum Salad | Mixed greens, candied nuts, Gorgonzola, and balsamic vinaigrette.

Wedge | Iceberg, Gorgonzola, bleu cheese dressing, crisp bacon, and shaved red onion.

Caprese | Fresh mozzarella, tomatoes, mixed greens, fresh basil, and aged balsamic.

Chef Salad | With seasonal produce.

STARCH (CHOOSE 1)

Mashed Potatoes | **Herb-Roasted Red Potatoes** | **Citrus Barley** | **House-Made Mac 'n Cheese** | **Popcorn Grits**

ENTRÉE (CHOOSE 2)

Momentum Surf & Turf | Petite filet mignon with choice of pan-seared crab cake or bacon-wrapped shrimp.

Filet Mignon | Wrapped in peppered bacon with a mushroom demi-glace. (Medium rare).

Braised Beef Short Ribs | Root vegetables, red wine demi-glace.

Chicken | Topped with ricotta, roasted tomatoes, and spinach. Served on a bed of tomato coulis.

Apple Walnut Chicken | Cheddar, apple cider glaze, and corn bread.

Smoked Fried Chicken | Ham hock collard greens, buttermilk biscuit, black pepper gravy.

Roasted Vegetable and Three Cheese Manicotti | Crème rosa.

Vegetable Terrine | Layered seasonal vegetables, mushroom purée, marinara. **Vegan.**

DESSERT (CHOOSE 1)

Seasonal Fruit Crisp | Topped with cinnamon whipped cream.

New York Style Cheese Cake | Fresh berry sauce.

Strawberry Shortcake | Macerated strawberries, homemade biscuits, whipped cream, and white chocolate shavings.

Peanut S'more | Chocolate chia fig pudding, toasted marshmallow fluff, peanut brittle. **Vegan.**

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DINNER BUFFETS

**Available 5 PM - 8 PM; in-house and off-site.
20-guest minimum.
\$60 per guest.
Additions are +\$9 per guest.**

SALAD (CHOOSE 2)

Garden Salad | Mixed greens, cucumbers, carrots, red onion and tomatoes with vinaigrette.

Classic Caesar | Romaine tossed with aged Parmesan, house-made croutons and Caesar dressing.

Momentum Salad | Mixed greens, candied nuts, Gorgonzola and balsamic vinaigrette.

Panzanella Salad | Diced tomatoes, cucumbers, fresh mozzarella, basil and house-made croutons over mixed greens with vinaigrette.

Grilled Marinated Vegetables | Lemon and herb-marinated seasonal vegetables with a balsamic drizzle.

Mediterranean Chickpea Salad | Chickpeas, seasonal vegetables, house-made pickled vegetables, lemon and oregano vinaigrette, and feta cheese. *(Can be made Vegan without cheese.)*

STARCH (CHOOSE 1)

Mashed Potatoes | **Herb-Roasted Red Potatoes** | **Citrus Barley** | **House-Made Mac 'n Cheese** | **Popcorn Grits**

ENTRÉE (CHOOSE 2)

Chicken | Topped with ricotta, roasted tomatoes and spinach, served on a bed of tomato coulis.

Apple Walnut Chicken | Cheddar, apple cider glaze and corn bread.

Smoked Fried Chicken | Ham hock collard greens, buttermilk biscuit, black pepper gravy.

Atlantic Salmon | Pesto-crust with balsamic tomatoes.

New England-Style Haddock | Lobster Sherry Cream Sauce and herb topping.

Apricot-Glazed Pork Loin | Roasted with a bacon bourbon gastrique.

Braised Beef Short Ribs | Root vegetables, red wine demi-glace.

Roasted Vegetable and Three Cheese

Manicotti | Crème rosa.

Crispy Polenta and Roasted Vegetables | Tomato, basil, and red wine sautéed vegetables, crispy parmesan polenta cake, basil pesto, and feta cheese. *(Can be made Vegan without cheese.)*

Vegetable Terrine | Layered seasonal vegetables, mushroom purée, marinara. **Vegan.**

Continued on next page.

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DINNER BUFFETS

CARVING STATION OPTIONS

Choose one Carving Station to replace one Entrée.
Add \$15 per guest, per additional carving station.
Chef attendant fee of \$75 per station.

Baked Country Ham | Assorted mustards.

Roast Beef Tenderloin | Garlic demi-glaze.

Roast Sirloin of Beef | Mushroom cabernet sauce.

Apricot-Glazed Pork Loin | Bacon bourbon
gastrique.

Poached Salmon | Creamy cucumber dill sauce.

DESSERT (CHOOSE 1)

Seasonal Fruit Crisp | Topped with cinnamon
whipped cream.

New York Style Cheese Cake | Fresh berry sauce.

Strawberry Shortcake | Macerated strawberries,
homemade biscuits, whipped cream, and white chocolate
shavings.

Peanut S'more | Chocolate chia fig pudding, toasted
marshmallow fluff, peanut brittle. **Vegan.**

CHILDREN'S DINNERS

For children 12 years of age and under.
\$13 per guest.

Chicken Fingers & French Fries

Momentum Mac 'n Cheese

Mini Cheese Pizza



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PARTY EXTRAS

SMALL BITE DISPLAYS

Priced per 50 pieces.

Crudités | Choose 1 dip: caramelized onion hummus or cucumber dill tzatziki. Seasonal vegetables. **\$69**

Swedish or Italian Meatballs | **\$74**

Mini Grilled Cheeses & Tomato Soup Shooters | **\$74**

Potato Skins | Cheddar, bacon, scallions, and sour cream. **\$84**

Pulled Pork Sliders | Cole slaw and BBQ sauce. **\$89**

Fried Chicken & Biscuit Sliders | Choose 2 sauces: Buffalo, Teriyaki, Sweet Chili, BBQ, Honey Mustard or Ranch. **\$89**

Mini Cheeseburger Sliders | Sriracha ketchup, cheddar, and crispy onions | **\$99**

Shrimp and Grits | Cheesy grit cakes, jam, blackened shrimp. **\$199**

BOARDS

Priced per 4 guests; starting at \$15 per board

Charcuterie Board | House-cured meats and assorted cheeses.

Pickle Board | Seasonal veggies pickled in house-made rotating brines.

Cheese Board | Locally-sourced variety.

Fruit Board | Locally-sourced seasonal fruit.

FLATBREADS

Priced per 4 guests; starting at \$17 per board.

Cured | Assorted house-cured meats and ricotta cheese.

Vegetable | Oven-roasted seasonal vegetable with a balsamic drizzle.

Caprese | Fresh basil, heirloom tomatoes, and fresh mozzarella.

Make Your Own | Price may vary depending on ingredients.

DESSERTS

Priced per guest; 20-guest minimum.

Jumbo Chocolate Covered Strawberries | **\$5 per guest**

Assorted Cookies, Brownies, and Dessert Bars | **\$6 per guest**

Cupcake Station | Assorted flavors. **\$7 per guest**

Build-Your-Own Sundae | Vanilla and chocolate ice creams, hot fudge, house-made whipped cream, and assorted toppings. **\$8 per guest**

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GENERAL INFORMATION

GENERAL

- A 7% state tax is added to all food and beverages purchased.
- A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.
- A deposit is required to secure your event date. This deposit must be returned with your signed contract.
- The final payment is due 7 days prior to the event, after we receive your guaranteed guest count.
- All deposits are non-refundable.
- In-house room rental fees include tables, chairs, china, glassware and standard house linens (napkins).
- Prices subject to change. If additional guests show to an event than those contracted for, each additional guest will be charged and they will not be guaranteed the same menu.

OFF-SITE CATERING AND DROP-OFF SERVICES

- There is a 20-guest minimum for off-site catering services and drop-off catering services.
- Off-site coffee and tea service is available upon request for an additional fee.
- Off-site catering fee begins at \$800 for a 4-hour period and includes chef, servers, set up, and breakdown. A \$100 charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.
- Drop-off service fee begins at \$100 and includes ready-to-eat food and quality plastic ware.

CANCELLATION POLICY

- Deposits are non-refundable.
- You may cancel your event any time prior to 30 days before set event date without additional penalty.
- If you cancel less than 30 days prior to your event, you will be charged 50% of the cost of food in addition to the non-refundable deposit.
- If you cancel your event within 7 days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.



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