

Menu CATERED BUFFETS

25-guest minimum | taxes, service & delivery fees additional

Call to Customize
your Event
412.315.7765

SELECTIONS PRICED PER 5 GUESTS

CAESAR SALAD \$24
romaine hearts, grana padano,
croutons, house dressing

MOMENTUM SALAD \$24
mixed greens, cucumber, red onion,
radish, goat cheese, cabernet vin

CHARCUTERIE BOARD \$48
selection of cured meats, cheeses,
pickled vegetables

MARINATED OLIVES \$14

PASTA SALAD (COLD) \$20
classic Pittsburgh style - sweet &
creamy

POTATO SALAD (COLD) \$20
yukon golds, dill, shallot, mayo,
creme fraiche

CAVATELLI W/ SHRIMP \$56
roasted pepper, kale, crispy
prosciutto, pistachio pesto

MAC & CHEESE \$22
cheddar, smoked provolone, parmesan

BRAISED COLLARD GREENS \$18
bacon, apple cider vinegar

SAUTEED BRUSSELS SPROUT \$22

GRILLED VEGETABLES \$24
marinated & grilled seasonal veggies

BELGIAN FRIES \$16
parmesan, rosemary-truffle salt

MASHED POTATO \$16

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EAT. DRINK. CHANGE LIVES.



VEGETARIAN



GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase the risk of foodborne illness,
especially if you have certain medical conditions.

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SELECTIONS PRICED PER 25 PIECES

MOMENTUM BISCUITS	\$62	MINI CRAB CAKES	\$140
		jumbo lump crab, tartar sauce	
CAPRESE SKEWERS	\$62	ASIAN STICKY RIBS	\$112
fresh mozzarella, grape tomato, basil, aged balsamic		baby back ribs, asian bbq	
ARANCINI	\$48	GRILLED CHICKEN BREAST	\$125
italian fried rice balls		dijon cream sauce	
POTATO SKINS	\$52	CHICKEN PARMESAN	\$125
creme fraiche, cheddar, chive, bacon		breaded cutlet, san marzano, fresh mozzarella, parmesan	
SHORT RIB SLIDERS	\$88	MEAT LASAGNA	\$108
red-wine braised, with cheddar & vinegar slaw		seasoned ground beef, san marzano, ricotta, mozzarella, parmesan	
BUFFALO CHICKEN SLIDERS	\$66	VEGETABLE LASAGNA	\$108
brioche, breaded chicken, blue cheese & ranch		mushroom, asparagus, broccolini, mozzarella, bechamel	
FRIED CHICKEN SLIDERS	\$80	BROILED SALMON	\$175
mini biscuit, spicy aioli		dijon cream	

DESSERT (PER 25PC)

FLOURLESS CHOCOLATE TORTE	\$150	BRAISED SHORT RIB	\$240
berry sauce, whipped cream		red wine, tomato, mirapoux	
PEANUT BUTTER PIE	\$150	GRILLED SHRIMP SKEWERS	\$112
chocolate chip-peanut butter mousse, dark chocolate sauce		edamame, miso aioli	
COCONUT CREAM BREAD PUDDING	\$150	CHICKEN TERIYAKI SKEWERS	\$112
whipped cream, caramel sauce		pineapple, housemade teriyaki	
		STRIP LOIN SKEWERS	\$160
		caramelized onion-creme fraiche dipping sauce	



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Menu BOXED LUNCH

10-guest minimum | taxes, service & delivery fees additional

INDIVIDUAL COMBOS \$20 / PERSON

sandwich + 2 extras (choose from sides & sweets)

SANDWICHES & WRAPS

italian or rye / spinach or white

HUMMUS

cucumber, tomato, arugula

GRILLED VEGETABLE

pesto oil, aged balsamic

CHICKEN SALAD

mayo, dill, dijon

EGG SALAD

arugula, tomato

TURKEY & BRIE

green apple

TURKEY CLUB

bacon, lettuce, mayo

SWEETS (PER 6 PC)

GIANT CHOCOLATE CHIP COOKIE \$24

GIANT PEANUT BUTTER COOKIE \$24

FLOURLESS CHOCOLATE TORTE \$24

PARTY TRAYS

SMALL TRAY (6 SANDWICHES) \$66
choose up to 3

LARGE TRAY (12 SANDWICHES) \$120
choose up to 4

SIDES

Individual / Quart

POTATO SALAD \$6 / \$24
dill, mayo, creme fraiche

MACARONI SALAD \$6 / \$24
classic pittsburgh style - sweet & creamy

GREEN SALAD \$6 / \$24
mixed greens, carrot, tomato, cucumber, vinaigrette

HAND-CUT CHIPS \$4 / \$12

BEVERAGES

BOYLAN'S COLA \$5

BOYLAN'S DIET COLA \$5

JAMAICA'S FINEST GINGER BEER \$5

MINT LEMONADE (QT) \$14

UNSWEETENED ICED TEA (QT) \$12

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Custom Event **ADD-ONS**

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BEER AND WINE

For an extra touch, elevate your event with our selection of beer and wine, available for an additional charge. Let us help you create a memorable occasion with great food, good vibes, and everything you need to celebrate in style.

RETAIL FAVORS

You can enhance your experience by ordering from our retail line, which features favorites like our signature biscuit mix, perfect for recreating our flavors at home, or stylish branded apparel that makes for thoughtful gifts.



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Frequently Asked QUESTIONS

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GENERAL

DO YOU REQUIRE DEPOSITS?

Yes, a deposit is required to secure your event date. This deposit must be returned with your signed contract. All deposits are non-refundable.

WHAT IS YOUR CANCELLATION POLICY?

You may cancel your event any time prior to 14 days before set event date without additional penalty.

If you cancel less than 14 days prior to your event, you will be charged 30% 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 60% of the food cost and the non-refundable deposit.

OFF-SITE CATERING AND DROP-OFF

IS THERE A GUEST MINIMUM?

There is a 20-guest minimum for off-site catering and drop-off catering services.

CAN WE ORDER COFFEE AND TEA SERVICES?

Yes, off-site coffee and tea services are available upon request for an additional fee.

WHAT DO OFF-SITE CATERING FEES INCLUDE?

Off-site catering fees begin at \$600 for a 4-hour period and includes chef, servers, setup and breakdown. A \$100 charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.

WHAT DO DROP-OFF SERVICE FEES INCLUDE?

Drop-off service fee begins at \$100 and includes ready-to-eat food and quality plasticware.