



318 Forest Grove Road
Coraopolis, PA 15108
www.OliviasBanquet.com
412-331-9282

Olivia's Elegant Wedding Cocktail Package - Starting at \$82.00 per guest.

Five Hour Reception

*Five Hours of Continuous Bar Service Featuring Eight Liquors, Two Domestic, One Imported and One Craft Beer,
Three Wines, Assorted Juices and Soft Drinks.*

Three Hors d'Oeuvres – Both Hot or Cold

Four Food Station "Bars"

Complimentary Cake Cutting

Service Station with Fresh Coffee, Hot Tea, Iced Tea and Water

Full Length Linens

Chair Covers and Sashes in a variety of Colors

Variety of Centerpieces

Customized Floor Plans, including Cake, Cookie, Memory and Escort Tables

Expert planning and Execution of your Reception

Wedding Suite for Bride and Groom (One Night)

Olivia's Elegant Cocktail Menu

Hors d'Oeuvres Selections

Domestic Cheese Display with Crackers
Fresh Crudité and Herb Dip
Hummus with Pita Triangles
Marinated Tortellini Skewers
Goat Cheese Honey with Apricots
Cheddar & Bacon Potato Skins
Fried mac and Cheese with Prosciutto
Buffalo Chicken Wings
Cajun Chicken Wrapped Bacon Bites
Prosciutto Wrapped Asparagus Spears with
Cream Cheese

Sausage Stuffed Mushrooms Caps
Bruschetta with Tomato & Basil
Sausage Stuffed Banana Peppers
Swedish Meatballs
Gouda & Chive Stuffed Phyllo Pouches
Crab Stuffed Mushrooms – Add \$2. Per Guest
Antipasto Skewers – Add \$1. Per guest
Bacon Wrapped Scallops – Add \$1. Per guest
Pepper Crusted Filet on Crostini – Add \$2. Per guest
Jumbo Shrimp Cocktail – Add \$3. Per guest

Food Station "Bars" Selections

Salad Station

Caesar Salad, Tossed Salad, Caprese Salad
Caesar Dressing, Ranch Dressing, Balsamic Vinaigrette Dressing

Pasta Station

Penne Pasta with Mariana, Alfredo and Rosa Sauces
Parmesan Cheese and Red Pepper Seeds
Garlic Toast
With Grilled Chicken, Meatballs, and Steamed Broccoli – Add \$3. Per Guest

Baked or Mashed Potato Station

Choice of Baked or Mashed Potatoes served with Shredded Cheddar Cheese,
Bacon, Whipped Butter, Broccoli, Green Onions and Sour Cream

Vegetable Station

Choose Two from the following:
Green Beans Amandine, Honey Glazed Carrots, Steamed Snow Peas with Mushrooms,
Buttered Sweet Corn, Seasonal Mixed Vegetables, Brussel Sprouts (Add \$1. Per Guest) and
Buttered Asparagus Spears (Add \$2. Per Guest)

Create Your Own Station

Pick your favorite ethnic food or even some comfort foods.
Oriental, Greek, or Mexican ~ Chicken Fingers or Pulled Pork Sliders with Mac and Cheese
The possibilities are endless.

**** An Upcharge may apply for this selection****

Carving Station

Choose from Fresh Baked Ham, Roasted Turkey Breast Roasted Pork Loin, Top Sirloin of Beef,
Prime Rib (Add \$3. Per Guest), or Beef Tenderloin (Add \$4. Per Guest)
Chef Attendant Fee - \$100.

Liquor Selections – Choose 8

Vodka
Whipped Vodka
Gin
Rum
Spiced Rum
Coconut Rum
Bourbon
Whiskey
Amaretto
Kamora
Tequila
Irish Cream
Schnapps

**For Following Liquors
Add \$3. Per Guest**
Absolute Vodka
SKYY Vodka
Stolichnaya
Bacardi Rum
Captain Morgan Rum
Beefeater or Tanqueray Gin
Jose Cuervo Tequila
Jim Beam
Seagram's VO
Southern Comfort
Wild Turkey America Honey
J & B Rare Scotch
Kahlua

**For the following Liquors
Add \$5. Per Guest**
Grey Goose
Kettle One
Bombay Sapphire
Chivas Regal
Crown Royal
Crown Royal Apple
Jack Daniels
Jameson Irish Whiskey
Maker's Mark Scotch
Wild Turkey 101
Frangelico
Amaretto Disaronna

Beers and Wines

Wines – Select 3

Chardonnay, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, White Zinfandel, Cabernet, Merlot or Pinot Noir

Beers

Please select Two Domestic, One Imported and One Craft Beer

*Other Special Requests for Liquor, Beer and Wine, Champagne, and Signature Drink
As well as an additional hour of bar service are also available at an additional charge.*

Revised, January, 2018