



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

Olivia's Elegant Wedding Package – Starting at \$79.00 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. Including a Champagne Toast for Entire Bridal Party

Five Hors d'Oeuvres – Both Hot or Cold

Mixed Green Salad Served Family Style with Mancini's Rolls and Butter

A Buffet Dinner

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, Customized Floor Plans, including Cake, Cookie, Memory and Escort Tables. Upgrade Linens are also available.

Expert planning and Execution of your Reception

*Wedding Suite from Bride and Groom (One Night)
*Restrictions Apply**

Olivia's Elegant Buffet Menu

Hors d'Oeuvres Selections

Domestic Cheese Display with Crackers	Sausage Stuffed Mushrooms Caps
Fresh Crudité and Herb Dip	Bruschetta with Tomato & Basil
Hummus with Pita Triangles	Swedish Meatballs
Spinach and Artichoke Dip with Pita Triangles	Sausage Stuffed Banana Peppers
Marinated Tortellini Skewers	Gouda & Chive Stuffed Phyllo Pouches
Goat Cheese Honey with Apricots	Crab Stuffed Mushrooms – Add \$2. Per Guest
Cheddar & Bacon Potato Skins	Antipasto Skewers – Add \$1. Per guest
Fried Mac and Cheese with Prosciutto	Bacon Wrapped Scallops – Add \$1. Per guest
Buffalo Chicken Wings	Pepper Crusted Filet on Crostini – Add \$2. Guest
Cajun Chicken Wrapped Bacon Bites	Jumbo Shrimp Cocktail – Add \$3. Per guest
Prosciutto Wrapped Asparagus with Cream Cheese	

Salad Selections – Served Family Style

With Mancini's Dinner Rolls, Both Plain and Roasted Bell Pepper Whipped Butter

Tossed Salad with Tomatoes, Cucumbers, Red Onions, Black Olives
Ranch and Balsamic Vinaigrette

Traditional Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese,
Herbed Croutons, Caesar Dressing
Add \$1. Per guest

Martha's Vineyard Salad – Bibb and Red Leaf Lettuce, Fresh Red Raspberries,
Toasted Pine Nuts, Raspberry Vinaigrette
Add \$2. Per guest

Buffet Selections – Choose Two

Add an Additional Entrée for \$3. Per Guest

All Buffets Include Pasta, Marinara Sauce and Parmesan Cheese

Stuffed Chicken Breast	English Style Baked Cod
Fried or Baked Chicken Breast	Pan Fried Tilapia with Lemon Buerre Blanc
Chicken Parmesan	Sole Romano
Chicken Romano	Scrod St. James
Chicken Marsala	Grilled Salmon with Tomato Salsa
Chicken Piccata	Crab Stuffed Salmon *
Chicken Cordon Bleu	Roast Beef Au Jus
Chicken Oscar *	Roast Beef in a Madeira Mushroom Sauce
Italian Style Boneless Pork Chops	Prime Rib au Jus **
Roasted Pork Loin with Walnuts and Apples	Beef Wellington *

****Limited Seasonal Availability – Market pricing***

*****Chef Carved – \$100. Fee***

***Starches and Vegetables – Choose Two
Add an Additional Side for \$1. Per Guest***

Whipped Potatoes with Gravy
Au Gratin Potatoes
Escalloped Potatoes
Parsley Buttered Potatoes
Red Bliss Potatoes
Rosemary Potatoes
Long Grain and Wild Rice
Rice Pilaf
Risotto Milanese

Twice Baked Potatoes
Green Beans Amandine
Honey Glazed Carrots
Steamed Snow Peas with Mushrooms
Steamed Broccoli
Sweet Buttered Corn
Seasonal Vegetable Medley
Brussel Sprouts – Add \$1. Per Guest
Buttered Asparagus Spears *

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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.*