



— Hors d'Oeuvres —

— HOT SELECTIONS —

Mussels à la Muer • steamed with garlic butter & sherry	150 pieces	55
Baked Brie en Croute • toast points	2.2# wheel	75
Baked Oysters • available dynamite and/or casino style	50 pieces	160
Dynamite Scallops • crab encrusted, basil oil drizzle	50 pieces	175
Chicken Satay • peanut dipping sauce	50 pieces	110
Vegetable Egg Rolls • crispy fried wonton skin	50 pieces	100
Coconut Crusted Shrimp • thai chili butter	50 pieces	150
Miniature Beef Wellingtons • shiitake & oyster mushrooms	50 pieces	185
Hibachi Chicken Skewers • peppers, jack cheese, soy chili garlic sauce	50 pieces	110
Asian Dumplings • pork filling	50 pieces	100
Armadillo Eggs • cheddar cheese stuffed jalapeño peppers	50 pieces	90
Lobster Bisque Shooters (seasonal availability)	25 pieces	25

— CARVING BOARD —

Smoked Turkey Breast	125
Salmon in Puff Pastry • mustard-dill beurre blanc	100
Roasted Prime Rib of Beef	300
Baked Ham	175
Roasted Pork	125

— COLD SELECTIONS —

Bruschetta	50 pieces	50
Antipasto Skewers • artichokes, mozzarella, sundried tomato, kalamata olives ...	50 pieces	150
Raw Oysters on the Half Shell	50 pieces	125
Fresh Fruit Tray	serves approx. 25	60
Fresh Vegetable Crudites • sour cream dill dip	serves approx. 25	60
Domestic Cheese & Crackers	serves approx. 25	75
International Artisan Cheese Assortment	serves approx. 25 ...	125
Iced Shrimp Cocktail	50 piece bowl	100
	100 piece bowl	190
Cold Smoked Salmon • traditional accompaniments	serves approx. 25 ...	100
Chilled Gazpacho Shooters (seasonal availability)	25 pieces	25

— ASSORTED PETIT FOURS —

(miniature versions of our current pastry selections)

Three Pieces Each	per person	5
Six Pieces Each	per person	10



— Banquet Dinner Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea
*please select a tier & three entrées within that tier; no additional charge for a vegetarian option
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

— STARTER COURSE —

please select one

additional \$3 per person to offer separate (both) soup and salad courses (\$6 with lobster bisque)

- Charley's Chowder** • mediterranean-style fish chowder *(seasonal availability)*
- New England Clam Chowder** • traditional new england style *(seasonal availability)*
- Chilled Gazpacho** • sour cream, croutons *(seasonal availability)*
- Martha's Vineyard Salad** • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette
- Classic Caesar Salad** • shaved parmesan, croutons, caesar dressing
- Lobster Bisque** • lobster mascarpone *(seasonal availability)* (additional \$3 per person)

— ENTRÉE —

Tier One (Three Course Dinner) • 45 per person

- Sirloin Steak** • grilled medium, warm blue cheese butter
- Lemon Chicken** • mushrooms & artichokes with lemon butter
- Bronzed Salmon** • mango salsa, sriracha glaze
- Coconut Shrimp** • mango salsa & thai chili butter

Tier Two (Three Course Dinner) • 55 per person

- Lobster & Shrimp Stuffed Salmon** • red pepper béarnaise
- Parmesan Snapper & Shrimp** • lemon beurre blanc, chives
- Petite Filet Mignon** • grilled medium, cabernet demi glace
- Chicken Milanese** • parmesan crusted, provencale sauce, linguine, lemon butter, basil

Tier Three (Three Course Dinner) • 65 per person

- Coldwater Lobster Tail**
- Filet Mignon** • grilled medium
- Ultimate Seafood Trio** • salmon, crab cake, coconut shrimp
- Salmon Oscar** • asparagus, lump crabmeat, béarnaise
- Petite Filet Mignon & Shrimp Scampi Combination**
- Petite Filet Mignon & Lobster Tail Combination** *(add \$12 for this selection)*

— DESSERT —

please select one

- Artisan Cheesecake**
- Classic Crème Brûlée**
- Traditional Key Lime Pie**

prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff;
pricing is subject to change without notice until event contract is signed and menu is selected

Grand Concourse Restaurant • 100 West Station Square Drive • Pittsburgh, PA 15219
Brian George, Sales & Events Manager • direct 412.391.3474 • GRCOBQ@LDRY.COM



— Banquet Lunch Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea
*please select a tier & three entrées within that tier; no additional charge for a vegetarian option
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

Tier One • 25 per person (2 courses) / 30 per person (3 courses)

— STARTER —

Chef's Selection Soup Du Jour

— ENTRÉE —

Chicken Cape Codder Salad

maple raspberry vinaigrette, blue cheese crumbles, red onion, pine nuts, grilled chicken

Blackened Shrimp Wedge Salad

Grilled Salmon Caesar Salad

Grilled Chicken Caesar Salad

Tier Two • 31 per person (2 courses) / 36 per person (3 courses)

— STARTER —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Grilled Antarctic Salmon • lemon butter sauce

Lemon Chicken • mushrooms, artichokes & lemon butter

Coconut Shrimp • mango salsa, thai chili butter

Parmesan Crusted Snapper • lemon beurre blanc, chives

Sirloin Steak • grilled medium, warm blue cheese butter (add \$3 for this selection)

Tier Three • 34 per person (2 courses) / 39 per person (3 courses)

— STARTER —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Bronzed Salmon • mango salsa, sriracha glaze

Shrimp & Artichoke Linguine • provencale tomato sauce

Dynamite Snapper • crab encrusted, basil oil drizzle

Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil

Petite Filet Mignon • grilled medium (add \$5 for this selection)

— DESSERT —

please select one for 3 course menus / dessert available on 2 course in lieu of starter

Artisan Cheesecake

Classic Crème Brûlée

Traditional Key Lime Pie

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— Alcoholic Beverage Service Options —

— HOSTED (CONSUMPTION) BAR —

*cocktails are charged on a consumption basis and billed on the main tab;
host may specify offerings and timeframe to suit the needs of the event;
private bar available in your room for additional \$50 setup/bartender charge*

— CASH BAR —

*individual guests are charged per drink as it is served to them;
private bar available in your room for additional \$50 setup/bartender charge*

— OPEN (PACKAGE) BAR —

*set price per person
for the safety of our guests, and to ensure a pleasant event,
we do NOT offer shot service with open bar packages*

STANDARD BAR

House Brand Vodka, Gin, Rum,
Tequila, Bourbon & Scotch
Bud Light, Yuengling
House Red & White Wines

PREMIUM BAR

Includes all Standard Items PLUS:
Stolichinaya, Absolut, Beefeater, Tanqueray
Johnny Walker Red, Seagram's 7 Crown,
Jose Cuervo Gold Tequila, Hennessy VS,
Jack Daniels, Bacardi Rum, Captain Morgan
Heineken, Corona

DELUXE BAR

Includes all Premium Items PLUS:
Grey Goose Vodka, Belvedere Vodka
Bombay Sapphire Gin
Johnny Walker Black, Glenlivet Scotch
Seagram's VO, Crown Royal
1800 Tequila, Remy Martin VSOP
Guinness, Amstel Light, Premium Wines

EVENING PRICING

2 hours • 22 per person
3 hours • 27 per person
4 hours • 32 per person
5 hours • 37 per person

EVENING PRICING

2 hours • 25 per person
3 hours • 30 per person
4 hours • 35 per person
5 hours • 40 per person

EVENING PRICING

2 hours • 30 per person
3 hours • 36 per person
4 hours • 42 per person
5 hours • 48 per person

AFTERNOON PRICING

(event must conclude by 4pm)

2 hours • 19 per person
3 hours • 22 per person
4 hours • 25 per person
5 hours • 28 per person

AFTERNOON PRICING

(event must conclude by 4pm)

2 hours • 22 per person
3 hours • 26 per person
4 hours • 30 per person
5 hours • 34 per person

AFTERNOON PRICING

(event must conclude by 4pm)

2 hours • 25 per person
3 hours • 30 per person
4 hours • 35 per person
5 hours • 40 per person

— OPEN (PACKAGE) BAR UPGRADES —

Cordial Station • select premium after dinner cordials during the final hour • additional \$10 per person
Signature Cocktail • your personal signature cocktail, butlered for 30 minutes • additional \$5 per person

— PUNCH BOWLS —

approximately 25 servings per bowl

Mimosa Punch • 75

Champagne Fruit Punch • 75

Pink Lemonade (non-alcoholic) • 40

Fruit Punch (non-alcoholic) • 50

*we will be happy to suggest wines from our list to complement your event;
should you have other selections in mind, we will arrange them for you to the best of our ability;
we do require advance notice for special selections*

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— Rehearsal Dinner Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea;
rehearsal dinners with 50 or more guests MUST provide entrée counts seven (7) days prior to event

Tier One (Two Course) Rehearsal Dinner • 45 per person

— SALAD —

Martha's Vineyard Salad

crumbled bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

each guest will select one

Sirloin Steak

grilled medium, warm blue cheese butter

Lemon Chicken

mushrooms, artichokes, lemon butter

Bronzed Salmon

mango salsa, sriracha glaze

Tier Two (Three Course) Rehearsal Dinner • 55 per person

— SALAD —

please select one

Martha's Vineyard Salad

crumbled bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

Classic Caesar Salad

shaved parmesan, croutons, caesar dressing

— ENTRÉE —

each guest will select one

Lobster & Shrimp Stuffed Salmon

red pepper béarnaise

Petite Filet Mignon

grilled medium

Chicken Milanese

parmesan crusted, provencale sauce, linguine, lemon butter, basil

— DESSERT —

please select one

Artisan Cheesecake

Classic Crème Brûlée

Traditional Key Lime Pie

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— Wedding Reception Tier One —

72 per person

all wedding receptions include
Complimentary Champagne Toast
Deluxe Bread Service
Standard “Self-Service” Coffee Station
Complimentary Cutting & Service of Your Wedding Cake

— APPETIZERS —

the following are included; additional appetizers available for additional charge

Fresh Vegetable Crudites
Assorted Domestic Cheese & Crackers
Asian Dumplings*
Hibachi Chicken Skewers*
Vegetable Egg Rolls*

**hot appetizers include butler service*

— SOUP —

*available for an additional charge; receive complimentary soup course upgrade
(excluding Lobster Bisque) when a single entrée selection is made for your entire group*

Charley’s Chowder • mediterranean-style fish chowder • \$3 per person
New England Clam Chowder • traditional new england style • \$3 per person
Traditional Wedding Soup • with meatballs & spinach • \$3 per person
Lobster Bisque • lobster mascarpone • \$6 per person

— SALAD —

please select one

Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
Martha’s Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;
no additional charge for a vegetarian option (total entrées may not exceed 4);
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

Ultimate Seafood Trio • salmon, crab cake, coconut shrimp
Parmesan Snapper & Shrimp • lemon beurre blanc, chives
Lobster & Shrimp Stuffed Salmon • red pepper béarnaise
Petite Filet Mignon (6oz) • grilled medium, maitre d’butter
Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc

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— Wedding Reception Tier Two —

79 per person

all wedding receptions include
Complimentary Champagne Toast
Deluxe Bread Service
Standard “Self-Service” Coffee Station
Complimentary Cutting & Service of Your Wedding Cake

— APPETIZERS —

the following are included; additional appetizers available for additional charge

Fresh Vegetable Crudites
International Cheese & Crackers
Mini Beef Wellingtons*
Hibachi Chicken Skewers*
Coconut Shrimp*

**hot appetizers include butler service*

— SOUP —

available for an additional charge; receive complimentary soup course upgrade (excluding Lobster Bisque) when a single entrée selection is made for your entire group

Charley’s Chowder • mediterranean-style fish chowder • \$3 per person
New England Clam Chowder • traditional new england style • \$3 per person
Traditional Wedding Soup • with meatballs & spinach • \$3 per person
Lobster Bisque • lobster mascarpone • \$6 per person

— SALAD —

please select one

Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
Martha’s Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;
no additional charge for a vegetarian option (total entrées may not exceed 4);
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

Coldwater Lobster Tail • baked, served with drawn butter
Filet Mignon (8oz) • grilled medium, maitre d’butter
Salmon Oscar • asparagus, lump crabmeat, béarnaise
Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil
Petite Filet Mignon & Shrimp Scampi Combination
Prime Rib & Shrimp/Scallop Skewer Combination
Petite Filet Mignon & Lobster Tail Combination (add \$12 for this selection)

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— Wedding Plated Lunch —

(event must conclude by 4pm)

55 per person

all wedding receptions include

Complimentary Champagne Toast

Deluxe Bread Service

Standard “Self-Service” Coffee Station

Complimentary Cutting & Service of Your Wedding Cake

— APPETIZER TABLE —

the following are included;

additional appetizers available for additional charge

Fresh Vegetable Crudites

Assorted Domestic Cheese & Crackers

— SOUP —

*available for an additional charge; receive complimentary soup course upgrade
(excluding Lobster Bisque) when a single entrée selection is made for your entire group*

Charley’s Chowder • mediterranean-style fish chowder • \$3 per person

Butternut Squash Bisque • vegetarian, goat cheese *(seasonal availability)* • \$3 per person

New England Clam Chowder • traditional new england style • \$3 per person

Traditional Wedding Soup • with meatballs & spinach • \$3 per person

Lobster Bisque • lobster mascarpone • \$6 per person

— SALAD —

please select one

Classic Caesar Salad • shaved parmesan, croutons, caesar dressing

Martha’s Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;
no additional charge for a vegetarian option (total entrées may not exceed 4);
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

Bronzed Salmon • mango salsa, sriracha glaze

Lemon Chicken • mushrooms, artichokes, lemon butter

Parmesan Snapper & Shrimp • lemon beurre blanc, chives

Dynamite Snapper • crab encrusted, basil oil drizzle

Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil

Petite Filet Mignon (6oz) • grilled medium, maitre d’butter

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— Bridal & Baby Shower Lunches —

(available Saturdays only; event must conclude by 3:30pm)

all banquet packages include deluxe bread service and coffee, tea & iced tea
*please select a tier & two entrées within that tier; no additional charge for a vegetarian option
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

Tier One • 25 per person (2 courses) / 30 per person (3 courses)

— STARTER —

Chef's Selection Soup Du Jour

— ENTRÉE —

Chicken Cape Codder Salad

maple raspberry vinaigrette, blue cheese crumbles, red onion, pine nuts, grilled chicken

Blackened Shrimp Wedge Salad

Grilled Salmon Caesar Salad

Grilled Chicken Caesar Salad

Tier Two • 31 per person (2 courses) / 36 per person (3 courses)

— STARTER —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Grilled Antarctic Salmon • lemon butter sauce

Lemon Chicken • mushrooms, artichokes & lemon butter

Coconut Shrimp • mango salsa, thai chili butter

Parmesan Crusted Snapper • lemon beurre blanc, chives

Sirloin Steak • grilled medium, warm blue cheese butter (add \$3 for this selection)

Tier Three • 34 per person (2 courses) / 39 per person (3 courses)

— STARTER —

Martha's Vineyard Salad

— ENTRÉE —

please select three

Bronzed Salmon • mango salsa, sriracha glaze

Shrimp & Artichoke Linguine • provencale tomato sauce

Dynamite Snapper • crab encrusted, basil oil drizzle

Chicken Milanese • parmesan crusted, provencale sauce, linguine, lemon butter, basil

Petite Filet Mignon • grilled medium (add \$5 for this selection)

— DESSERT —

please select one for 3 course menus / dessert available on 2 course in lieu of starter

Artisan Cheesecake

Classic Crème Brûlée

Traditional Key Lime Pie

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— Bridal & Baby Shower Breakfast —

(available select Saturday dates only; restrictions apply)

Hot Breakfast Buffet

*available for groups of 25 or more
25 per person*

Scrambled Eggs

Crisp Bacon

Sausage Links

Home Fried Potatoes with Onions & Peppers

Cinnamon Raisin French Toast

Cold Cereal with Milk

Fresh Fruit

Assorted Breakfast Pastries

Butter & Preserves

Fruit Juice

Fresh Brewed Coffee & Hot Tea

Enhancements

Hot Sticky Buns • \$2 per person

Bagels & Cream Cheese • \$2 per person

Assorted Bagels with Cream Cheese and Lox • \$5 per person

Belgian Waffle Station with Fruit Toppings & Whipped Cream • \$5 per person

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