



## EVENT & CATERING MENU

For information on our private event spaces please visit us at:

website: [www.thefoundrypgh.com/#private-events](http://www.thefoundrypgh.com/#private-events)

facebook: [www.facebook.com/thefoundrypgh/](http://www.facebook.com/thefoundrypgh/)

instagram: [www.instagram.com/thefoundrypgh/](http://www.instagram.com/thefoundrypgh/)

Email: [events@thefoundrypgh.com](mailto:events@thefoundrypgh.com)

# **HORS D'OEUVRES**

## **Displayed - Pricing by the Piece**

Tomato Bruschetta Crostini  
Deviled Eggs, Dill, Pimento Cheese  
Vegetable Spring Roll, Thai Herbs, Sweet Chili Sauce  
Deep Fried Seasonal Arancini (Rice Balls)  
Mini Soft Pretzel, Honey Mustard  
Mushroom Stuffed with Impossible Sausage  
  
Mushroom Stuffed with Sausage  
Pecan & Bran Crusted Chicken, Orange Horseradish Dipping Sauce  
Pulled Pork BBQ, Pretzel Bread Croustade, Smoked Cheddar  
Pig in a Blanket, Spicy Mustard  
Meatball, Marinara  
Swedish Meatballs  
Mini Corn Dog, Spicy Mustard  
Buffalo Chicken Bite, Ranch

Mediterranean Tuna Tartare on Cucumber Slice  
Carpaccio of Beef, Crostini, Asiago

Oysters on the Half Shell, Cocktail Sauce, Mignonette, Horseradish, Lemon  
Peking Duck Egg Roll, Sweet Chili Sauce  
Chicken Wings (Buffalo, Cajun Ranch, BBQ, Jerk)

Chilled Shrimp Cocktail, Cocktail Sauce  
Deep-fried Coconut Shrimp, Sweet Thai Chili Sauce  
Tomato & Buffalo Mozzarella Caprese Skewers

Miniature Crab Cakes, Old Bay Aioli  
Scallops Wrapped with Bacon  
Miniature Beef Wellington, Béarnaise Sauce

## **Pricing by Portion**

Vegetable Crudit , Ranch Dip  
Assorted Sliced Charcuterie Meats, Assorted Condiments  
Assorted Sliced Cheese & Crackers  
Assorted Sliced Artisanal Cheese, Assorted Condiments  
Hummus, House-Made Pita Chips  
Pork Belly Bites, Jalapeno, Bourbon Glaze  
Fried Zucchini, Parmesan, Marinara

# **BUFFET MENU**

The Foundry offers fully customizable buffet options and pricing is provided on a per portion basis, unless otherwise noted – please contact us for portion planning and pricing. We are happy to work with our Chef to assist in determining selections and adequate portioning for your event.

## **Salads**

per portion

Dill Potato Salad  
Roasted Beet & Chevre Cheese Salad, Orange Vinaigrette  
Cucumber & Tomato Salad  
Quinoa Salad  
Caesar Salad, Asiago, Croutons  
Spinach, Strawberries, Red Onion, Chevre, Spiced Walnuts, Raspberry Balsamic  
Macaroni Salad  
Pasta Salad  
Classic Coleslaw

## **Pasta, Risotto, Starches**

French Fries  
Sweet Potato Fries  
Mini Pirogies  
Roasted Garlic Mashed Potatoes  
Au Gratin Potatoes  
Roasted Redskin Potatoes  
Loaded Mashed Potatoes, Bacon, Cheese  
Penne, Tomato Vodka Sauce, Basil  
Penne Alfredo  
Ravioli, Marinara  
Macaroni & Cheese  
Butternut Squash Risotto  
Spring Pea Risotto  
Smoked Corn, Roasted Tomato, Bacon Risotto  
Wild Mushroom Risotto  
Orecchiette, Spicy Sausage, Broccolini

## **Main Courses**

Mild Vegetable Curry  
Grilled Cauliflower Steak, Salsa Verde  
Persillade Crusted Roasted Eggplant Steak, Pesto  
Zucchini Parmesan, Marinara  
Chicken Parmesan, Marinara  
Grilled Skinless Boneless Chicken Breast (8 oz portion), Seasonal Vinaigrette Chicken  
Marsala, Mushrooms, White Wine Sauce  
Roasted Chicken Breast (10 oz portion), Jus  
Braised Brisket of Beef (6 oz portion)  
Braised Beef Short Rib (7 oz portion), Sauce Bordelaise  
Prime Rib Carving Station  
Bacon Wrapped Pork Tenderloin  
Rosemary Roasted Rack of Lamb (8 oz portion), Roasted Garlic Demi-Glace  
Grilled Faroe Island Salmon (3.5 oz portion), Whole Grain Mustard Hollandaise  
Grilled Swordfish (3.5 oz portion), Lemon Vinaigrette  
Blackened Grouper (3.5 oz portion), Scallion Beurre Blanc

## **Slider Station**

Roasted Wild Mushroom Slider, Ranch Dressing, Boursin Cheese  
Mini Grilled Cheese  
Impossible Beef Slider, American Cheese, Ketchup  
BBQ Pork Slider, Cole Slaw, Carolina BBQ  
Buffalo Chicken Slider, Blue Cheese  
Beef Slider, American Cheese, Ketchup  
BBQ Brisket Slider, Pickled Red Onion  
Spicy Crab Cake Slider, Old Bay Mayo

## **Vegetables**

per portion

Creamed Corn  
Sage Roasted Root Vegetables  
Brown Butter Green Beans  
Glazed Carrots  
Cauliflower Au Gratin  
Braised Greens  
Garlic & Chili Broccolini  
Steamed Vegetable Medley  
Brussel Sprouts  
Asparagus  
Grilled Marinated Vegetables - *served room temperature*

## **Dessert**

per portion

Brownies

Assorted House-Made Cookies

Lemon Bars

Cream Puffs

Strawberry Shortcake Waffle

Challah Bread Pudding, Bourbon Caramel

Glen's Frozen Custard Ice Cream Cookie Sandwiches - variety of flavors

Dark Chocolate Dipped Fruit

## **Build-Your-Own Sandwich Platter**

**Includes Assorted Breads, Buns, and Condiments**

Assorted Sliced Deli Meats & Cheese (6 oz meat 3 oz cheese)

Classic Chicken Salad

Chicken Waldorf Salad

Roast Beef, Horseradish Sauce

Classic Tuna Salad

## **Breakfast / Brunch**

Assorted Bagels w/ Cream Cheese

Yogurt w/ House Made Granola

Assorted Seasonal Fruit Salad

Assorted Muffins

Scrambled Eggs

Eggs Benedict

Quiche, Ham, Cheddar

Quiche, Spinach, Mushrooms, Feta

Fried Egg, Bacon, American Cheese on English Muffin

Sausage, Egg & Cheddar on Onion Ciabatta

Cheddar Scallion Anson Mills Grits *-(add shrimp)*

French Toast (2 pieces)

Home Fries

Hash Browns

O'Brien Potatoes

Bacon (3 pieces)

Sausage Links (2 pieces)

Sausage Patties (2 pieces)

Canadian Bacon (3 pieces)

## **PLATED MENU - 3 COURSE MEAL**

For Parties of 60 People or Less

Entrée Price includes: Starter, Entrée, Vegetable, Starch & Dessert

Choose up to 3 Entrées for guests to select from in advance, 1 Starter, 1 Vegetable, 1 Starch and 1 Dessert

Additional items can be added for a fee.

### **ENTREES**

Grilled Cauliflower Steak, Salsa Verde  
Persillade Crusted Roasted Eggplant Steak, Sweet Garlic Emulsion  
Zucchini Parmesan, Marinara  
Chicken Parmesan, Marinara  
Chicken Marsala, Mushrooms, White Wine Sauce  
Grilled Chicken Breast, Chimichurri  
Roasted Chicken Breast, Lemon-Thyme Demi-Glace  
Grilled 8 oz Flat Iron of Beef, Maître D Butter  
Char-Broiled Hanger Steak, Demi Glaze  
Grilled 8 oz Filet of Beef, Sauce Béarnaise  
Grilled 10 oz Strip Loin, Roasted Garlic & Thyme Butter  
Roasted Pork Tenderloin, Seasonal Mostarda  
Roasted Rack of Lamb, Pesto  
Blackened Grouper, Scallion Beurre Blanc  
Grilled Faroe Island Salmon, Whole Grain Mustard Hollandaise  
Black Cod, Seasonal Vinaigrette  
Grilled Tuna, Sauce Romesco  
Pan Fried Jumbo Lump Crab Cakes, Lemon-Chive Beurre Blanc

### **Starters**

Seasonal Soup  
Market Salad, Balsamic Vinaigrette, Seasonal Greens & Vegetables  
Caesar Salad, Asiago, Croutons  
Wedge Salad, Blue Cheese Dressing, Crispy Bacon, Pickled Red Onion  
Baby Arugula Salad, White Balsamic Vinaigrette, Shaved Fennel, Orange Segments  
Roasted Beet Salad, Apple Cider Vinaigrette, Goat Cheese, Candied Walnuts

## **Vegetables**

Creamed Corn  
Sage Roasted Root Vegetables  
Brown Butter Green Beans  
Glazed Carrots  
Roasted Cauliflower  
Braised Greens  
Garlic & Chili Broccolini  
Brussel Sprouts  
Asparagus

## **Starches**

French Fries  
Sweet Potato Fries  
Mini Pierogis  
Roasted Garlic Mashed Potatoes  
Au Gratin Potatoes  
Roasted Redskin Potatoes  
Loaded Mashed Potatoes, Bacon, Cheese  
Penne, Tomato Vodka Sauce, Basil  
Penne Alfredo  
Ravioli, Marinara  
Macaroni & Cheese  
Butternut Squash Risotto  
Spring Pea Risotto  
Smoked Corn, Roasted Tomato, Bacon Risotto  
Wild Mushroom Risotto  
Orecchiette, Spicy Sausage, Broccolini

## **Dessert**

Brownies  
Assorted House-Made Cookies  
Lemon Bars  
Cream Puffs  
Strawberry Shortcake Waffle  
Challah Bread Pudding, Bourbon Caramel  
Glen's Frozen Custard Ice Cream Cookie Sandwiches - variety of flavors  
Dark Chocolate Dipped Fruit

## **Extras**

Microphone & Speaker

Projector

Cornhole

Jumbo Jenga

Cake Cutting

Outside Dessert Fee (cookie table, donuts, etc.)

Unlimited Nonalcoholic Beverages

Corkage Fee

Additional Setup/Decorating Services (exceeding standard setup of room, tables and chairs)

*\*7% sales tax and 20% service charge will be added to all food, beverage, and extra charges.*



# FAQs

## **How do I secure a date?**

Let us know when you are ready, and we will send over a contract via email for you to read and complete. We require a deposit of \$500 to hold the date, and that will come off your final bill.

## **What payment methods are accepted?**

We accept credit card, check, or cash payment. If you'd like to use a credit card, you can input a credit card on the contract for the deposit and bring it with you the day of the event for final payment. If you'd like to pay by check, please make it payable to Long ARM Group LLC. The deposit can be mailed to us at 381 North Shore Drive, Pittsburgh, PA 15212, and you can bring a check with you the day of the event for final payment. We can also accept a cash deposit or payout of cash at the conclusion of the event in person.

## **When is the final amount due?**

Final payment is due at the conclusion of the event on the event day.

## **When do we need to finalize the details and provide a final guest count to you?**

All details and guest counts are to be finalized two weeks prior to the event. After this time, we can typically add items, but we will be unable to remove items.

## **Can we decorate?**

Absolutely! Let us know if you plan to decorate, and we will confirm what time you can begin. We do not allow confetti or glitter, and that includes inside of balloons. Anything that is hung on the walls can be hung up with Scotch or masking tape (no packaging or duct tape), and anything that needs to be hung up on the wood can be tacked in. We are also willing to set up your decorations for you for a fee that varies depending on your needs.

## **Can we rearrange the tables?**

In the private dining room, yes! We can discuss a layout prior to the event & will have the tables arranged as you wish before your arrival.

## **Do I need one portion of each food item per person?**

Sometimes, but not always. The easiest way to get an estimated cost is for you to email over your ideal menu along with an estimated headcount and budget if you have one. We can create an estimate for you based on our recommendations for portion and piece quantities with tax and gratuity included. If you need help choosing items, we can assist with building a menu based on your budget and preferences!

## **Can I bring in a cake or other dessert?**

Yes, you're welcome to bring outside desserts for a fee of \$3/person.

## **Will you cut and serve my cake?**

Yes, we are happy to cut and serve cakes. Our cake cutting fee is \$50. This is in addition to the outside dessert fee.

## **What are my options for the bar?**

Our open bar prices are \$17/\$18/\$19 per person per hour, and that's for well/middle/top shelf. The \$17/\$18 price points include all draft beer and house wine and \$18 includes all wine and draft beer. Limited to house wine and beer only, it's \$15 per person per hour. All of these options exclude premium liquors. Another option is to run a consumption tab where you would pay for the drinks that your guests order. We can also add unlimited nonalcoholic beverages for \$3/person.

A mimosa bar is \$13 per person per hour, and a Bloody Mary bar is \$16 per person per hour. We can offer both for \$19/person/hour, or we can run a consumption tab for either/both.

**Will my guests go to the bar to get drinks?**

There will be servers taking drink orders and delivering them to your guests during the event in the private dining room and on the patio. The front bar will have either a server or a bartender.

**What if my event goes past closing time?**

No problem! Our kitchen closes at 9pm Sunday - Thursday and 10pm Friday and Saturday, however, our bar will remain open as needed.

**Do you have linens or other decorations?**

We have white linen napkins with a black stripe, but no tablecloths or decorations. You are welcome to bring your own.

**What is included in my reservation?**

Tables, chairs, silverware, napkins, glassware, and plateware.

**Are nonalcoholic drinks included?**

We do not include any beverages; however, you can add unlimited nonalcoholic drinks for \$3/person. This does not include Red Bull.

**Where should my guests park?**

The city offers street parking at \$3/hour that is free after 6pm & on Sundays. There are 3 parking lots & a garage a block away that cost \$5-\$10. On event days, street parking may be unavailable, & the cost of parking may increase.

**Will home games affect my event?**

We recommend trying to avoid hosting events on home Pitt game days for more formal events such as weddings, showers, etc. While we do take some events on these days, we cannot always book them due to varying factors such as game time, opposing team and their fans, etc. A home Pirate's game will not affect the atmosphere of your event. We do not host events on home Steelers game days.

**Do you have Wi-Fi?**

We do! We are happy to share the password when you arrive.

**Are there any extra fees that will need to be paid?**

A 7% sales tax and 20% gratuity will be applied to all food and beverage purchases.

**Do you have AV equipment available?**

We have a projector that projects onto a white wall along with a microphone and speaker that are able to be used in our private dining room. Both are available to rent at \$50 each. We also have an aux cord that connects to the speakers in the ceiling for you to connect a phone or laptop to play your own music in the private dining room or front bar. These options are not available on the patio.

**Can I do a tasting of the food?**

Yes! We offer tastings with two weeks' notice of the items that you want to try, and we charge what it costs us to purchase the food, not the price listed on the menu. Some items may be unavailable for tastings.

**Where do you recommend we make hotel accommodations?**

There are a few hotels within walking distance. The closest is the Hyatt Place Pittsburgh North Shore located a block away on North Shore Drive. Mention your event to the general manager there, and he can help! Other nearby hotels include the Residence Inn, Holiday Inn Express, and the Springhill Suites by Marriott.

# Vendor Recommendations

## DJs

FIRESIDE EVENTS  
eric@fireside-events.com  
www.fireside-events.com

MOXIE EVENTS  
info@mymoxieevent.com  
www.mymoxieevent.com

LOYALTY WEDDINGS & EVENTS  
info@loyaltyentertains.com  
www.loyaltyentertains.com

## Photographers

SKYSIGHT PHOTOGRAPHY  
autumn@skysightphotography.com  
www.skysightphotography.com

ALYSSA VANSTON PHOTOGRAPHY  
hello@alyssavanstonphotography.com  
www.alyssavanstonphotography.com

DAWN DERBYSHIRE PHOTOGRAPHY  
hello@dawn-derbyshire.com  
www.dawn-derbyshire.com

## Wedding Planners/Day of Coordinators

DAY OF PGH  
heather@dayofpgh.com  
www.dayofpgh.com

HELLO PRODUCTIONS  
ashley@helloproductions.com  
www.helloproductions.com

OLIVE & ROSE EVENTS  
kimberly@oliveroseevents.com  
www.oliveroseevents.com

## Bakeries

TASTY BAKERY  
tastybakerypa@gmail.com  
www.tastybakerypa.com

OAKMONT BAKERY  
412-826-1606  
www.oakmontbakery.com

BETHEL BAKERY  
412-835-6658  
www.bethelbakery.com

## Florists

HOLLY HANNA FLORAL  
hollyhannafloral@gmail.com  
www.hollyhannafloral.com

HONEY BUNCH BOUQUETS  
valerie@honeybunchbouquets.com  
www.honeybunchbouquets.com

THE BLUE DAISY FLORAL DESIGNS  
stephanie@thebluedaisyfloral.com  
www.thebluedaisyfloral.com

## Videographers

ADAM WOODS PRODUCTIONS  
aaronwoodsproductions@gmail.com  
www.aaronwoodsproductions.com

## Photo Booths

FIRESIDE EVENTS  
eric@fireside-events.com  
www.fireside-events.com

MOXIE EVENTS  
info@mymoxieevent.com  
www.mymoxieevent.com

LOYALTY WEDDINGS & EVENTS  
info@loyaltyentertains.com  
www.loyaltyentertains.com

## Backdrops/Rentals

PARTY SCENE DESIGN  
hello@partyscenedesign.com  
www.partyscenedesign.com

THE CHEERFUL BALLOON  
thecheerfulballoon@gmail.com  
www.thecheerfulballoon.com

MOSAIC  
info@partymosaic.com  
www.partymosaic.com

## Transportation

MOLLY'S TROLLEYS  
info@mollystrolleysph.com  
www.mollystrolleysph.com

# PRIVATE DINING ROOM





# FRONT BAR





# PATIO





# MAIN DINING ROOM

