



WESTIN CONVENTION CENTER

1001 Liberty Avenue
Pittsburgh, PA 15222

EVENT SPACES:

Full Buyout: 300 Guests

MAIN DINING ROOM: up to 100 Guests excluding lounge

PRIVATE DINING ROOM: 45 seated Guests or 50 Cocktail

PRIVATE DINING ROOM EXTENDED: up to 100 Guests





MENU A

PLATED DINNER

\$45.00 PER PERSON

Starter

Choice of

Mixed Green Salad

Tomato, Cucumber, and Balsamic Vinaigrette

Classic Caesar Salad

Croutons, Parmesan Cheese, House Made Dressing

Entrée

Choice of

Chicken Parmesan

Parmesan Cheese Encrusted Chicken Cutlet, Fresh Herbs & Bread Crumbs, Topped with Melted Mozzarella Cheese and House Made Marinara Sauce

Catch of The Day

Filet of Fish, Grilled and Lightly Seasoned in Bill's Signature Cajun Spice Blend, Topped off with a Fresh Seasonal Fruit Salsa

Sirloin Steak

8oz Hand-Cut Sirloin Steak Seasoned and Grilled to Perfection

House Sides

Choice of Two

Mashed Potatoes

Roasted Carrots

Steamed Broccoli

Roasted Red Potatoes

Green Beans

Includes Iced Tea or Soft Drinks

Premium Side Options

Additional \$3.00 Per Person Per Side

Grilled Asparagus

Green Bean Almandine



MENU B

\$50.00 PER PERSON

Starter

Choice of

Mixed Green Salad

Tomato, Cucumber, Croutons, and Balsamic Vinaigrette

Classic Caesar Salad

Croutons, Parmesan Cheese, House Made Dressing

Entrée

Choice of

Chicken Marsala

Pan Seared Medallions of Chicken, Mushroom, Marsala Wine Gravy

Roasted Salmon

Fresh 6oz. Salmon, Honey-Orange Glaze, Sesame

Pork Loin

Tender Slow Cooked Pork Loin Topped with an Apple Bourbon Chutney

House Sides

Choice of Two

Mashed Potatoes

Roasted Carrots

Steamed Broccoli

Roasted Red Potatoes

Green Beans

Includes Iced Tea or Soft Drinks

Premium Side Options

Additional \$3.00 Per Person Per Side

Grilled Asparagus

Green Bean Almandine



MENU C

\$65.00 PER PERSON

Starter

Choice of

Mixed Green Salad

Tomato, Cucumber, Croutons, and Balsamic Vinaigrette

Classic Caesar Salad

Croutons, Parmesan Cheese, House Made Dressing

Entrée

Choice of

French Cut Bone-In Pork Chop

Grilled to Perfection, Drizzled with House-Made Pineapple BBQ Sauce

Market Fresh Catch

Preparation to be determined by our executive chef

NY Strip

Grilled to the Temperature of your Choosing, Bearnaise Butter

House Sides

Choice of Two

Mashed Potatoes

Roasted Carrots

Steamed Broccoli

Roasted Red Potatoes

Green Beans

Includes Iced Tea or Soft Drinks

Premium Side Options

Additional \$3.00 Per Person Per Side

Grilled Asparagus

Green Bean Almandine



Buffet
\$55.00 PER PERSON

Salad

House Salad

Tomato, Cucumber, Croutons and Balsamic Vinaigrette

Entrée Choices

Choice of Three

Chicken Piccata

Chicken Parmesan

Salmon – Blackened or Pan Seared with Pineapple Salsa

Baked English Style Cod

Roast Beef with Gravy

Roasted Turkey with Gravy

(Add a Carver for Roast Beef or Turkey for \$75)

Side Choices:

Choice of Three

Macaroni and Cheese

Roasted Carrots

Green Bean Almandine

Steamed Broccoli

Mashed Potatoes

Rice Pilaf

Roasted Red Skin Potatoes

Includes Iced Tea or Soft Drinks



PARTY PLATTERS

SERVES 20 PEOPLE EACH

40 PIECES EACH

Traditional or Boneless Wings: Coated in BBQ or Buffalo Sauce \$100

House-Made Guacamole & Pico De Gallo: Served with Tortilla Chips \$65

Seasonal Fresh Fruit: \$55

Vegetable Tray: \$55

Cheese and Meat Tray: \$70

Pierogies: Served with Caramelized Onions and Sour Cream \$65

Pretzel Bites: Iron City Beer Cheese and Mustard Served for Dipping \$60

Shrimp Cocktail: Served with Cocktail Sauce \$120

Mini Meatballs: House-made Mini Meatballs Tossed in a Spicy Tomato Sauce \$75

Mini Grilled Cheese Sandwiches: Cheddar Gouda Cheese Roasted Tomato \$75



MINI B'S SLIDER PLATTERS

| | |
|---|-------------|
| | (40 pieces) |
| Mini B's Beef Sliders Topped with American Cheese, Caramelized Onions, Ketchup, Mustard, Special Sauce, and Pickles | \$ 120.00 |
| Turkey Sliders Freshly Ground Turkey Patties, Creamy Avocado Spread, Mixed Greens, Tomato, White Cheddar | \$120.00 |
| Crab Cake Sliders Maryland Crabmeat, Chipotle Aioli, Lettuce, Tomato, and Pickles | \$180.00 |
| Sliced Filet/Gorgonzola Slider Shallot jam Arugula | \$250.00 |
| Short Ribs Slider Hoisin glazed Kim Chi slaw | \$250.00 |
| Grilled Jerk Shrimp Slider Green papaya mango slaw | \$200.00 |