

Banquets Unlimited

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Dear Friends,

We would like to welcome you to Banquets Unlimited Catering Service and Banquet Facility! It's the perfect place to gather for any special occasion such as birthday parties, graduation parties, class reunions, anniversary parties, baby and wedding showers, business meetings and good times.

We have two (2) beautiful banquet facilities located in Wilmerding and Irwin. We take pride in the finest elegant catering at an affordable price. With over 32 years in business our reputation and quality of food has made us very successful.

My staff and I look forward to working with you on your special occasion. Thank-you for considering Banquets Unlimited for your next event.

Sincerely & Happy Planning,

Ron & Joy Tarquinio

President/Owner

Revised 9/2018

Buffet Dinner Menu

(Minimum of 30 guests)

Violet Buffet

Two Meat Entrees

Two Side Dishes

One Salad

Decorated Sheet Cake

Dinner Rolls w/Butter

\$17.95 per person (all disposable)

\$20.95 per person (china, linens & silverware. In house only)

Lily of the Valley Buffet

Two Meat Entrees

Two Side Dishes

Two Salads

Decorated Sheet Cake

Dinner Rolls w/Butter

\$18.95 per person (all disposable)

\$21.95 per person (china, linens & silverware. In house only)

All Buffets include (In house only):

Regular & Decaf Coffee, Hot Tea, Iced Tea and Soda

Buffet Dinner Menu

(Minimum of 30 guests)

Daffodil Buffet

Two Meat Entrees
Three Side Dishes
Two Salads
Decorated Sheet Cake
Dinner Rolls w/Butter

\$21.95 per person (all disposable)

\$24.95 per person (china, linens & silverware. In house only)

Rose Buffet

(Minimum of 50 guests)

Three Meat Entrees
Three Side Dishes
Three Salads
Decorated Sheet Cake
Dinner Rolls w/Butter

\$23.95 per person (all disposable)

\$26.95 per person (china, linens & silverware. In house only)

*All Buffets include (In house only):
Regular & Decaf Coffee, Hot Tea, Iced Tea and Soda*

Just For Kids

(In house only)

For Children 10 years old and younger - minimum of 10 children

Choice of 1 only

Spaghetti and Meatballs
Chicken Fingers
Pizza with Pepperoni or Cheese
Hot Dog
Hamburger or Cheeseburger

Choice of 1

Mac and Cheese
French Fries

Choice of 1

Corn
Apple Sauce

\$11.95 per person

All Kids Buffets include Soda & Cake

Buffet Choices

Entrees

Barbecued Chicken	Sweet and Sour Pork
Breaded Chicken (Boneless)	* Stuffed Banana Peppers
Breaded Chicken (Bone In)	* Beef Braciole
Chicken Fillet w/Broccoli & Cheese Sauce	* Barbecued Beef w/ Rolls
* Chicken Francaise	Cabbage Rolls
Chicken Marsala	* Sliced Beef w/ Au Jus
Chicken Romano	Salisbury Steak in Onion Gravy
Chicken Marco	Italian Stuffed Meatloaf
Grilled Chicken Breast w/ Fresh Vegetables	* Marinated Beef Kabobs
Italian Chicken	Swedish Meatballs
Lemon Chicken	Home-style Meatloaf
Oven Baked Chicken	* Italian Roast Beef w/ Rolls
Stuffed Chicken Breast w/ Gravy	* Burgundy Beef Tips
Stuffed Chicken Breast w/ Spinach & Ricotta w/ Lemon White Wine Sauce	Stuffed Green Peppers
Southern Fried Chicken	Italian Meatballs
St. Michaels Chicken	* Potato Crusted Cod
* Stuffed Chicken Italiano	* Batter Dipped Fish
City Chicken	* Breaded Fried Fish
Chicken ala King	* Baked Scrod Almondine
Chicken Pot Pie	* Baked Scrod English Style
Chicken Monte Carlo	* Seafood Newburg
Chicken Cacciatore	Lasagna
* Chicken Cordon Bleu	Vegetable Lasagna
Sweet & Sour Chicken	Pierogies w/ Butter and Onions
* Chicken Saltimbocca	Meat or Cheese Raviolis
Chicken Scallopini	Stuffed Shells w/Ricotta cheese
Chicken Picatta w/ Lemon Sauce	Stuffed Shells with Meat and Spinach
* Marinated Chicken Kabobs	Stuffed Manicotti
Roast Turkey w/ Stuffing	Pasta with Olive Oil and Fresh Vegetables
Apple Glazed Pork Loin	Linguine w/ Broccoli, Garlic and Romano Cheese
Baked Sugar Cured Ham	Pasta Primavera
Roast Pork w/ Sauerkraut	Pasta w/ Tomato Basil Cream Sauce
Hot Sausage w/ Peppers, Onions and Rolls	Pasta Carbonara
Ham Barbecue w/ Rolls	Baked Ziti Casserole
Stuffed Pork Loin	Cavatilli w/ Red Sauce
Kielbasa w/ Sauerkraut	Eggplant Casserole
* Greek Moussaka	Cold Cut Platter w/ Relish Tray
*Oven Roasted Sausage, Peppers and Potatoes	

*Items marked with a * are an additional charge.*

***Additional Meat Entree, Side Dishes and Salads can be added
to any Buffet for an additional charge.***

Meat Entrees \$3.00 per person

Side Dishes \$2.50 per person

Salads \$2.25 per person

We also can do Vegetarian Entrees and Special Diet Requests

Side Dishes

Au Gratin Potatoes
Potato Croquettes
Potato Pancakes w/ Apple Sauce and Sour Cream
Parsley Potato
Roasted Red Potatoes
Scalloped Potatoes
Garlic Smashed Potatoes
Cheddar Mashed Potatoes
Whipped Potatoes
Garlic Whipped Potatoes
Potato Strudel
Duchess Potatoes
* Potato Dauphinoise
Hot German Potato Salad
Whipped Sweet Potatoes
Candied Yams
Potato Casserole
Broccoli, Cheese and Rice Casserole
Rice Pilaf
Fried Rice
Baked Macaroni and Cheese
Cabbage and Noodles
Noodles Parmesan
Rigatoni w/ Meat Sauce or Marinara Sauce
Rigatoni w/ Meat Balls
Home-style Stuffing
Corn Bread Stuffing
Broccoli Parmesan
Fresh Buttered Broccoli
Buttered Corn
Glazed Carrots w/ Pineapple
Grilled Vegetables
Vegetables Medley
Bavarian Green Beans w/ Spaetzle Noodles
Green Bean Almondine
Green Beans w/ Bacon and Onions
Green Beans w/ Julienne Carrots
Green Bean and Mushroom Casserole
Green Beans w/ Roasted Red Peppers, Mushrooms
and Garlic
Peas and Mushrooms
Sugar Snap Peas w/ Baby Carrots
Breaded Zucchini
Zucchini Parmesan
Stuffed Zucchini
Sautéed Zucchini w/ Peppers and Onions
Sautéed Zucchini w/ Tomatoes and Onions
* Stuffed Egg Plant
* Roasted Vegetables (in season)

Salads

* Antipasto Salad
Bacon Pasta Salad
Broccoli Salad
Caesar Salad w/ Homemade Dressing
Creamy Cole Slaw
Creamy Cucumber Salad
Three Bean Salad
Deviled Eggs
Fresh Fruit Salad (in Season)
Fresh Garden Vegetable Tray w/ Dip
Fruited Ambrosia Salad
Fruited Jell-O Mold
Rice Pudding
Greek Salad
Linguine Salad
Macaroni Salad
Marinated Cucumbers and Tomatoes
Tossed Salad Bowl w/ House and Ranch Dressing
Parfait Jell-O
Red Bliss Potato Salad
Spinach Salad w/ Hot Bacon Dressing
Tortellini Salad
Bow Tie Pasta w/ Creamy Peppercorn Dressing
Roasted Red Potato Salad
Waldorf Salad

*Items marked with a * are an additional charge.*

Sit Down Dinner Menu

(Minimum of 30 guests)

Center Plate

(Choice of 2)

Chicken Cordon Bleu	\$21.95 per person
Stuffed Chicken Breast.....	\$21.95 per person
Chicken Romano	\$21.95 per person
Chicken Marsala.....	\$21.95 per person
Roast Vermont Turkey Breast with Stuffing.....	\$21.95 per person
Stuffed Pork Chop	\$21.95 per person
Grilled Center Cut Pork Chop.....	\$21.95 per person
Braised Roast Beef w/ Au Jus and Mushrooms	\$21.95 per person
Prime Rib of Beef.....	\$29.95 per person
Swiss Steak.....	\$21.95 per person
New York Strip Steak	\$31.95 per person
Veal Parmesan.....	\$31.95 per person
Filet of Sole Stuffed with Crab Meat	\$32.95 per person
Jumbo Shrimp Stuffed with Crab Meat	\$32.95 per person
Baked Scrod English Style	\$21.95 per person
Crab Cakes	\$32.95 per person
Orange Roughy.....	Market Price per person
Filet Mignon.....	Market Price per person

Appetizer

(Choice of 1)

Italian Wedding Soup, French Onion Soup, Chicken Pastina,
Beef Vegetable, Beef Barley, Chicken Noodle Soup,
Chicken Tortellini Soup, Fresh Fruit Cup (in season)

Salad

(Choice of 1)

Caesar Salad w/ Homemade Dressing
B.U. House Salad with Dressing

Accompaniments

(Choice of 2)

Twice Baked Potato, Baked Potato w/ Butter and Sour Cream,
Parsley Potato, Roasted Red Potatoes w/Caramelized Onions,
Garlic Whipped Potatoes, Rice Pilaf, Vegetable Medley, Grilled Vegetables,
Glazed Carrots w/ Pineapple, Sautéed Zucchini w/ Peppers and Onions,
Green Beans Almondine, Green Beans w/ Mushrooms, or Grape Tomatoes
Green Beans w/ Roasted Red Peppers, Mushrooms and Garlic,
Broccoli Parmesan

Dessert

(Choice of 1)

Apple Pie, Banana Cream Pie, Boston Cream Pie,
Burnt Almond Torte, Carrot Cake, German Chocolate Cake,
Cheese Cake w/ Strawberries, Chocolate Fudge Cake,
Pineapple Upside Down Cake,
Apple Strudel w/ Vanilla Ice Cream, Napoleans,
Coconut Cream Pie, Lemon Meringue Pie, Vanilla Ice Cream

*Banana Foster Prepared by
our Executive Chef - additional Charge (please call for pricing)

All Sit Down Dinners include:

China, Silverware, Linen Napkins (Choice of Color)

White or Ivory Table Cloths

Regular and Decaf Coffee, Hot Tea, Ice Tea, Soda, Dinner Rolls and Butter

• 25% Gratuity and Sales Tax not included •

Beverage Menu

Open Bar: \$16.95 per person

Includes House Liquor: Peach Schnapps, Gin, Spiced Rum, Vodka, Whiskey, Scotch, Bourbon, Rum

Includes House Wine: White Zinfandel, Merlot, Pinot Grigio

Includes Beer: Millers Lite and Yuengling (Any other Beer will be an additional charge)

Package also includes Soda and Mixers, Lemons, Limes, Cherries, Etc.

Wine, Beer & Soda: \$14.95 per person

Includes House Wine: White Zinfandel, Merlot, Pinot Grigio

Includes Beer: Millers Lite and Yuengling

Carafe of Wine: \$40.00 each

Wine Toast: \$6.00 per person

Champagne Toast: \$5.00 per person

Champagne Punch: \$5.00 per person

Spiked Fruit Punch: \$2.50 per person

Bowl of Mimosa: \$125.00

Bowl of Sangria: \$150.00

Tab Bar:

The host of the party is responsible for the total of drinks at the end of the function. Tab bar is available with a minimum of \$400.00 (plus tax and gratuities) revenue or the host of the function is responsible for the difference.

Tropical Fruit Punch: \$2.50 per person

Bartender Fee: \$100.00 per Bartender per 100 Guests

CASH BAR WILL BE AVAILABLE

Parties Served in Our Banquet Room

4-Hour hall rental included
Gratuity and sales tax additional
Minimum of 30 people for Buffet
Room charge of \$100.00 with parties less than 30 people
Minimum of 30 people for Sit Down

Parties Served at Your Location

Delivery and Setup included
Experienced wait staff at your service
All paper products and condiments included
Coffee, Tea, Decorated Sheet Cake and chaffing dishes included
Gratuity and sales tax additional

Deliveries

(drop off and setup only)
All paper products and condiments included
Delivery and set up fee additional
Sales tax additional
• For an additional charge we provide:
special desserts - beverages - chaffing dishes

To Schedule an Event

Call to verify availability of desired date.
A deposit * of \$350.00 is required upon scheduling.
If you are tax exempt you must present a tax exempt form at the time of Booking stating that Banquets Unlimited is not responsible to pay sales tax for your function.

To Make Final Arrangements

Final count guarantee is due 10 days prior to your event.
The count may be increased after this date, but not decreased.

To Make Final Payment

Final payment is due one week (7 days) before your event.
Payment is accepted in cash, money order, cashier's check and personal check.
If payment by credit card a 5% service charge will be added.
Once your deposit is received the date you chosen is exclusively for you.
If for any reason you need to change the date a surcharge will be applied.

*** Deposits are non-refundable, non-transferable and are deducted from total balance due.**

Due to certain food item cost variance, prices are subject to change without notice.

General Information and Policies

1. All food must be provided by Banquets Unlimited with the exception of cookies.
2. Due to Health Department regulations, All food remaining on the buffet will remain property of Banquets Unlimited
3. All food and beverage prices are subject to a gratuity. All food and beverages with the exception of alcohol are subject to Pennsylvania Sales Tax.
4. Prices are subject to market fluctuation without notice.
5. Our banquet rooms are reserved based on the number of guests that are expected to attend. A significant decrease in the final number of guests may result in moving the function to another room for better accommodations. An extra room charge will be incurred. Banquets Unlimited reserves the right to make this decision.
6. All credit card purchases will incur a 5% service charge.
7. Specific room set-ups cannot be guaranteed. Banquets Unlimited reserves the right to make adjustments in set-ups for the comfort and safety of your guests.
8. Banquets Unlimited is not responsible for lost or stolen property.
9. The use of confetti, tape, tacks, nails, and stickers on the woodwork, on the chairs, or in the building are not permitted.
NO EXCEPTIONS!
10. Deliveries or set-ups by DJs, florist, photographers, musicians, etc. must be arranged in advance with the Catering Department.
11. Banquets Unlimited will not be responsible for anything left behind by guests or vendors.
12. White, Black or Ivory Chair Covers with Colored Sash are available for an additional charge of \$5.00 per person (plus tax & gratuity).
13. Mic System and Podium and screen available for an additional charge of \$35.00 each (plus tax & gratuity).
14. Please be aware that the use of foggers or smoke machines is absolutely forbidden. If one is used, the event will be discontinued and all cost including resetting the fire alarm system and fines from local municipalities will be your responsibility.
15. All DJs have 30 minutes to vacate the premises. No equipment is to be left behind. NO EXCEPTIONS!
16. Banquets Unlimited reserves the right to monitor and control sound levels on all entertainment.
17. DJs are NOT PERMITTED to put tape on dance floors or on base boards. NO EXCEPTIONS!
18. You are responsible for any and all damages incurred.
19. No Banners of any kind are permitted to be hung inside or outside Banquets Unlimited. NO EXCEPTIONS!
20. Smoking will not be permitted inside Banquets Unlimited.
21. Doors open 15 minutes prior to your event. Guests will not be permitted inside facility any sooner.
Please schedule accordingly. TIME LIMITS ARE STRICTLY ENFORCED!
22. In the event of an act of God, accidents, strikes or civil government regulations that make it illegal or impossible to provide our facilities, our agreement will be terminated and we shall be excused from performance and liable for only the deposits paid.
23. Disposable plates and forks must be provided by the customer when you bring your own cake and cookies.
24. Guests are to provide their own centerpieces.
25. Party Packages cannot be used for a Wedding Reception Packages. NO EXCEPTIONS!
26. Banquets Unlimited has the right to take down any of our decor that is in our banquet room at any time such as tulle, twinkle lights, pictures, mirrors, etc.