



## CATERING AND SPECIAL EVENTS

# LIGHT LUNCHEONS

Our Light Luncheon selections are offered to events of 20 to 30 guests. All plated luncheons are served with O'Neill's premium coffee, hot or iced tea tableside. Please choose 1 selection, a second selection can be made but an advanced count is required.



## LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

PLATED DINNER

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## SALADS

**Grilled Chicken Salad...** Tomatoes, cucumbers, red onion, black olives, mozzarella cheese, curly fries, grilled chicken, served in a pastry bowl, choice of dressing \$11

**Grilled Steak Salad...** Tomatoes, cucumbers, red onion, black olives, mozzarella cheese, curly fries, grilled steak tips, served in a pastry bowl, choice of dressing \$13

## SANDWICHES

**Chicken Salad...** Diced all white meat creamy chicken salad, ciabatta bread with homemade chips \$10

**French Dip...** Shaved prime rib, au jus dipping sauce, served on a Mancini's hoagie roll with homemade chips \$11

**Grilled Chicken ...** Grilled chicken breast, lettuce, served on an Italian roll with homemade chips \$10

**Prosciutto Focaccia ...** Imported prosciutto, sharp Italian cheese, arugula, served on grilled focaccia with homemade chips \$10

**Caprese Focaccia ...** Plum tomatoes, fresh mozzarella, basil, spinach, garlic infused olive oil, balsamic drizzle, served on grilled focaccia with homemade chips \$10

## {ENHANCEMENTS}

**Baby Greens Salad** \$2.5

**Homemade Wedding Soup** \$3

**Seasonal Fruit Cup** \$3

# LUNCHEON BUFFETS

Our Luncheon Buffets are offered to events of 25 or more guests. All luncheon buffets are served with Mancini's rolls, O'Neill's premium coffee, hot or iced tea tableside.



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

PLATED DINNER

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## THE FAMILY BUFFET \$12

Chicken Italiano  
Penne Rigati & Traditional Red Sauce  
Homemade Meatballs  
Italian Grilled Vegetables  
Italian Garden Salad

## PASTA BUFFET \$12

Penne & Traditional Red Sauce with Homemade Meatballs  
Penne Alfredo with Grilled Chicken  
Penne D'Oglio with Grilled Italian Vegetables  
Italian Garden Salad

## 'LITTLE ITALY' BUFFET \$14

Baked Lasagna with Bolognese Sauce  
Italian Sausage Peppers and Onions  
Parsley Redskin Potatoes  
Italian Grilled Vegetables  
Italian Garden Salad

## {ENHANCEMENTS}

Fresh Vegetable Tray \$50  
Seasonal Fresh Fruit Tray \$75  
Homemade Wedding Soup, Served Tableside \$3

# APPETIZERS

All Appetizer selections will be displayed.



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

PLATED DINNER

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## HOT APPETIZERS

**Bruschetta...** An assortment of mushroom & asiago, roasted red pepper & mozzarella, tomato, bleu and basil \$50

**Buffalo Wings...** Choice of hot, barbeque or garlic parmesan, \$75

**Crab Cake Croquettes...** Miniature crab cakes served with spicy tartar and remoulade dipping sauces, 30 piece \$50

**Stuffed Hot Peppers...** Sausage stuffed Hungarian hot peppers, traditional red sauce, mozzarella cheese, \$50

**Stuffed Mushrooms...** Lump crabmeat and cheese stuffed, 50 piece \$50

**Sautéed Hot Peppers...** Served with pita chips, \$35

**Spinach & Artichoke Dip...** Served with pita chips, \$30

**Garlic Cheese Bread...** Mancini's Italian bread, garlic butter, mozzarella cheese, traditional red sauce, \$30

## COLD APPETIZERS

**Italian Anti Pasta...** Assorted cheeses, Italian meats, olives, balsamic tomatoes and fresh mozzarella, roasted peppers, Artisan breads, \$100

**Shrimp Cocktail...** Jumbo shrimp served with cocktail sauce, crackers and fresh lemon wedges, \$1 Per Piece

**Fresh Fruit...** Seasonal fruit, \$75

**Vegetable Crudité...** Assorted fresh vegetables served with homemade ranch dipping sauce, \$50

# PLATED DINNER

Our Plated Dinner selections are offered to events of 20 to 30 guests. All plated entrees are served with an Italian garden salad, Mancini's dinner rolls and butter, O'Neill's premium coffee, hot or iced tea tableside.

Please choose up to 3 selections for your menu offerings.



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

**PLATED DINNER**

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## **BEEF ENTREES:**

*Served with choice of potato and vegetable*

Filet Oscar ... 6 oz. chargrilled sirloin filet, crab and gouda cream sauce, \$20

New York Strip... 13 oz. chargrilled thick cut Black Angus strip, \$26

Prime Rib... 12 oz, oven roasted, creamy horseradish, natural au jus, \$26

Mushroom Filet... 6 oz. chargrilled sirloin filet, mushroom demi glaze \$20

## **POULTRY ENTREES:**

*Served with choice of potato and vegetable*

Chicken Francaise ... Lemon white wine sauce, wilted spinach, \$16

Chicken Marsala... Marsala wine sauce, wild mushrooms, \$16

## **SEAFOOD ENTREES:**

*Served with choice of potato and vegetable*

Salmon or Tuna Oscar... Choice of grilled salmon filet or Ahi Tuna steak, crab and gouda cream sauce, \$18

### **{POTATO SELECTION}**

*- Choose one option -*

Baked Potato

Parsley Red Skinned Potatoes

Yukon Gold Mashed Potato

### **{VEGETABLE SELECTION}**

*- Choose one option -*

Broccoli Almondine

Garlic Green Beans

Honey Glazed Carrots

Italian Grilled Vegetable Blend

# PLATED DINNER CONTINUED

Our Plated Dinner selections are offered to events of 20 to 30 guests. All plated entrees are served with an Italian garden salad, Mancini's dinner rolls and butter, O'Neill's premium coffee, hot or iced tea tableside.

Please choose up to 3 selections for your menu offerings.



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

**PLATED DINNER**

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## SPECIALTY PASTA:

Ala Muscarella ... Linguini, d'ogilo sauce, Italian greens, grilled chicken \$18

Ala Siciliano... Linguini, marinara, peppers, onions, mushrooms, mozzarella, grilled chicken, \$18

Ala Vodka... Penne, vodka sauce, broccoli, grilled chicken, \$17

*Substitute Grilled Filet Tips or Sautéed Jumbo Shrimp... \$2*

## TRADITIONAL PASTA:

Alfredo ... Fettuccini, alfredo, broccoli, grilled chicken, \$17

Parmigiana... Spaghetti, traditional red sauce, breaded chicken breast, fresh mozzarella, \$16

Romano... Spaghetti, traditional red sauce, breaded chicken breast, fresh mozzarella, \$16

Seafood Linguini ... Linguini, garlic and olive oil. shrimp, scallops, clams, mussels, \$23

Tortellini Primavera... Cheese tortellini, pink sauce, grilled Italian vegetables, \$16

Spaghetti... Red sauce, meatballs, \$12

*- Substitute Grilled Filet Tips or Sautéed Jumbo Shrimp... \$4*

## {ENHANCEMENTS}

Baby Greens Salad \$3

Homemade Wedding Soup \$3

Seasonal Fruit Cup \$4

# DINNER BUFFETS

Our Dinner Buffet selections are offered to events of 25 or more guests. Our buffet selections include one premium entrée, one complimentary entrée, one vegetable side, one starch side and choice of salad. All buffets are served with Mancini's dinner rolls and butter, O'Neil's premium coffee, hot or iced tea tableside.



LIGHT LUNCHEONS

LUNCHEON BUFFET

APPETIZERS

PLATED DINNER

**DINNER BUFFET**

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## **PREMIUM ENTRÉES, CHOOSE ONE:**

**Chef Carved Prime Rib...** Hand carved roasted prime rib, creamy horseradish, natural au jus, \$24

**Shaved Prime Rib ...** Slow roasted and shaved, natural au jus, \$20

**Braciolo...** Tender flank steak, herb and breadcrumb stuffing, traditional red sauce, \$17

**Stuffed Pork Chops...** Herb and breadcrumb stuffing, creamy peppercorn sauce, \$17

**Chicken Francaise ...** Lemon white wine sauce, wilted spinach, \$16

**Chicken Marsala...** Marsala wine sauce, wild mushrooms, \$16

**Chicken Italiano ...** Italian herb and panko crusted fried chicken breast, thighs and legs, \$16

**Chicken Parmigiana...** Traditional red sauce, mozzarella, \$16

**Chicken Piccata ...** Lemon white wine sauce, capers, mushrooms, \$16

**Herb Roasted Chicken...** Herb grilled chicken breasts, balsamic glaze, burst cherry tomatoes, \$16

**Salmon Piccata ...** Lemon white wine sauce, capers, mushrooms, \$18

*- A selection of Two Premium Entrees with be an additional charge per person*

## **COMPLIMENTARY ENTRÉES, CHOOSE ONE:**

**Italian Sausage...** Sautéed peppers and onions, traditional red sauce

**Mussels...** Choice of white wine garlic sauce or marinara

**Meatballs...** traditional red sauce

# DINNER BUFFETS CONTINUED

Our Dinner Buffet selections are offered to events of 25 or more guests. Our buffet selections include one premium entrée, one complimentary entrée, two side dishes and choice of salad. All buffets are served with Mancini's dinner rolls and butter, O'Neil's premium coffee, hot or iced tea tableside.



LIGHT LUNCHEONS

LUNCHEON BUFFET

APPETIZERS

PLATED DINNER

**DINNER BUFFET**

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## VEGETABLE OPTION, CHOOSE ONE:

Broccoli Almondine

Garlic Green Beans

Honey Glazed Carrots

Italian Grilled Vegetable Blend

## STARCH OPTION, CHOOSE ONE:

Baked Potato

Parsley Red Skinned Potatoes

Penne Rigati... Traditional red sauce, pink, marinara, or d'oglio

## SALAD OPTION, CHOOSE ONE:

Italian Garden Salad... Mixed greens and vegetable, house made Italian dressing

Caesar... Romaine lettuce, black olives, croutons, parmesan, Caesar dressing

## {ENHANCEMENTS}

Fresh Vegetable Tray \$50

Seasonal Fresh Fruit Tray \$75

Homemade Wedding Soup, Served Tableside \$3



# DESSERT

Our Dessert options can be added to any size event. Our dessert selection is priced per person and can be displayed or served tableside.



LIGHT LUNCHEONS

LUNCHEON BUFFET

APPETIZERS

PLATED DINNER

DINNER BUFFET

**DESSERT**

BAR SERVICE

PATIO PLATTERS

INFORMATION & POLICIES

## **BANQUET DESSERT MENU:**

Strawberry Shortcake \$4

Brownies A la Mode \$4

New York Cheesecake with Strawberries \$4

Tiramisu \$4

Vanilla or Spumoni Ice Cream with Cookie \$3

GUESTS ARE WELCOME TO BRING IN CAKES, CUPCAKES, COOKIES, ETC. FROM OUTSIDE VENDORS.

WE DO ASK THAT YOU SUPPLY YOUR OWN DESSERT PLATES.

CAKE CUTTING CHARGE IS \$10.

# BAR SERVICE

Muscarellas has an extensive bar offering many tiers of liquors, beers and wines. Guest may order anything from our bar menu through their server.



LIGHT LUNCHEONS

LUNCHEON BUFFET

APPETIZERS

PLATED DINNER

DINNER BUFFET

DESSERT

**BAR SERVICE**

PATIO PLATTERS

INFORMATION & POLICIES

## PUNCH BOWLS:

Mimosa Punch... Champagne and orange juice, \$40

Party Punch... Champagne, sherbet, cranberry juice and lemon-lime soda, \$40

Sangria... Red wine sangria, \$40

Rainbow Punch... Sherbet, cranberry juice, lemon-lime soda, NON-ALCOHOLIC, \$25

- serves 30 guests each

## COCKTAIL STATIONS:

Champagne Table... Served with an assortment of juices and fresh fruit, \$5 per person

## WINE:

House Wine Carafes... \$20

Cabernet

Merlot

Lambrusco

Chardonnay

White Zinfandel

- Wine menu available upon request  
to order bottles of wine-

## BEER:

Draft Pitchers...

Miller Lite \$8

Yuengling Lager \$8

Timber Creek IPA \$16

Seasonal Draft Selection, Price Varies

# PATIO PLATTERS

All platter selections will be displayed.



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

PLATED DINNER

DINNER BUFFETS

DESSERT

BAR SERVICE

**PATIO PLATTERS**

INFORMATION & POLICIES

## HOT DISPLAYS:

*Italian Sausage... Hot Italian sausage, sautéed peppers, onions, traditional red sauce \$50*

*Penne Rigati... Traditional red sauce \$50*

*Bruschetta... An assortment of mushroom & asiago, pesto & feta, tomato, bleu and basil \$50*

*Buffalo Wings... Choice of hot, barbeque or garlic parmesan, \$75*

*Crab Cake Croquettes... Miniature crab cakes served with spicy tartar and remoulade dipping sauces, 30 piece \$50*

*Stuffed Hot Peppers... Sausage stuffed Hungarian hot peppers, traditional red sauce, mozzarella cheese, \$50*

*Stuffed Mushrooms... Lump crabmeat and cheese stuffed, 50 piece \$50*

*Sautéed Hot Peppers... Served with pita chips, \$30*

*Spinach & Artichoke Dip... Served with pita chips, \$30*

*Garlic Cheese Bread... Mancini's Italian bread, garlic butter, mozzarella cheese, traditional red sauce, \$30*

## COLD DISPLAYS:

*Italian Anti Pasta... Assorted cheeses, Italian meats, olives, balsamic tomatoes and fresh mozzarella, roasted peppers, Artisan breads, \$100*

*Muscarellas Salad... Mixed greens, house Italian dressing, crumbled bleu cheese, sautéed hot peppers, \$40*

*Shrimp Cocktail... Jumbo shrimp served with cocktail sauce, crackers and fresh lemon wedges, \$1 Per Piece*

*Fresh Fruit... Seasonal fruit, \$75*

*Vegetable Crudité... Assorted fresh vegetables served with homemade ranch dipping sauce, \$50*

# INFORMATION & POLICIES



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

PLATED DINNER

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION &

POLICIES

## **EVENT SPACE**

### **Loft**

- Accommodates parties of 20 to 64 guest. Room is set with round tables that seat up to (8) chairs.
- The Loft is located on the second floor and is only accessible by stairs. There is a private outside entrance to the Loft as well. Restrooms are located on the ground floor.
- Black and ivory table linen and napkins are included in the room rental. Colored linens can be rented for an additional charge.
- Guests are welcome to bring room decorations. We ask that you not use any glitter, confetti or tape anything to the walls or ceiling.
- Our entire facility is non-smoking in accordance with Pennsylvania State Law.

### **Patio**

- Accommodates parties of 20 to 35 guest. Room has permanent bar height tables and backless stools.
- The Patio is only available for private events from September to April.
- Guests are welcome to bring room decorations. We ask that you not use any glitter, confetti or tape anything to the walls or ceiling.
- Our entire facility is non-smoking in accordance with Pennsylvania State Law.

## **CONTACT**

Jamie Raykie, Sales Manager

[muscarellascafe@gmail.com](mailto:muscarellascafe@gmail.com)

Phone (724) 962-1234

Fax (724) 962-7638

# INFORMATION & POLICIES



LIGHT LUNCHEONS

LUNCHEON BUFFETS

APPETIZERS

PLATED DINNER

DINNER BUFFETS

DESSERT

BAR SERVICE

PATIO PLATTERS

INFORMATION &

POLICIES

## **MENUS**

A finalized menu is due to the Sales Manager (7) days prior to the event. Special dietary substitutions are available (in limited quantities) and must be arranged well in advanced of the event.

## **GUARANTEED ATTENDANCE**

A guaranteed number of guests attending your event are required (3) days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Billing charges will be for the number of confirmed guests or more if the number increases the day of event.

## **START AND FINISH TIMES**

Start and finish times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking. The guarantee start and end time is due to the Banquet Manager (7) days prior to the event.

## **DEPOSITS AND FINAL PAYMENT**

Events in the Loft are held with a \$100 deposit. Patio parties are help with a \$50 deposit. Deposits will not be deducted from the final bill and are non-refundable in the event of cancellation. The final bill will include a 20% gratuity. Methods of payment include cash or credit. Payment in the form of Gift Cards will not be accepted.

## **CONTACT**

Jamie Raykie, Sales Manager

[muscarellascafe@gmail.com](mailto:muscarellascafe@gmail.com)

Phone (724) 962-1234

Fax (724) 962-7638

# EVENT CONTRACT

Event Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

Address: \_\_\_\_\_

Location: \_\_\_\_\_

\_\_\_\_\_

Occasion: \_\_\_\_\_

Phone : \_\_\_\_\_

Guest Count: \_\_\_\_\_

Email : \_\_\_\_\_

Start Time: \_\_\_\_\_

In signing below, I am in agreement with all of the policies and procedures listed in the Catering and Special Events Guide.

Customer Signature \_\_\_\_\_ Date: \_\_\_\_\_

Muscarellas Representative \_\_\_\_\_ Date: \_\_\_\_\_

## Deposit Information

Form of Payment: Cash \_\_\_\_\_ Credit Card \_\_\_\_\_ Check # \_\_\_\_\_

Taken By: \_\_\_\_\_ Date: \_\_\_\_\_