



HIGHLAND

Signature Events

BREAKFAST	1
LUNCH	2
DINNER	4
BEVERAGE	6
CATERING POLICIES	7

BREAKFAST

10Guest Minimum | Menu Available Until 11AM

BREAKFAST SANDWICHES

\$7

RISE & SHINE | Hickory Smoked Bacon, Fried or Scrambled Egg, American Cheese, English Muffin

OLD TOWN | Tavern Ham, Fried or Scrambled Egg, Swiss, Flaky Croissant

BELGIAN SUNRISE | Maple Sausage, Fried or Scrambled Egg, Sharp Cheddar, Belgian Waffle

BREAKFAST BURRITOS

\$7

THE BORDER | Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack, Warm Flour Tortilla

THE SPA | Scrambled Egg, Asparagus, Spinach, Mushrooms, Fontina, Herb Tortilla

BAGELS & CREAM CHEESE

\$20 per dozen

Assorted Bagels, Cream Cheese, Jams, Jellies

FRESH DONUTS

\$26 per dozen

Assorted Doughnuts

COFFEE

\$28 per gallon
Choose from Regular or Decaf

JUICE

\$20 per gallon
Choose from Orange, Apple or Cranberry

SPORT & SOFT DRINKS

Bottled Powerade. \$3.00
Bottled Soft Drinks \$2.75
Bottled Water \$2.5

Pricing are subject to 20% Service Charge & 6% Sales Tax

LUNCH

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
Picnic Menus Include Iced Tea, Lemonade, Assorted Cookies & Watermelon | Menu Available Until 2PM

BACKYARD PICNIC

Tavern Ham, Roast Turkey Breast, Tuna Salad
Swiss, Cheddar, Lettuce, Tomato, Onion,
Mayo, Mustard
Deviled Eggs, Broccoli Salad, House-Made Potato Chips
Fresh Breads
\$19

CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs
American Cheese, Lettuce, Tomato, Onion, Pickle
Ketchup, Mustard, Mayo, Relish
Macaroni Salad, House-Made Potato Chips
Buns
\$18

GRILLER

Grilled Sausage, Peppers, Onion, Mustard, Grilled BBQ Chicken Boneless Breast,
Broccoli Salad with Cheddar and Bacon, House-Made Potato Chips
Fresh Rolls
\$20

PIT STOP

BBQ Bone-In Grilled Chicken, Shaved Pit Beef,
Creamy Horseradish, Baked Beans, Red Skinned Potato Salad
Old Bay Cole Slaw OR Chef's Pasta Salad
Fresh Rolls
\$25

BACKYARD BBQ

Pulled Pork, Bone-In Chicken Thighs
BBQ Sauces – Sweet, Spicy, Smokey
Creamy Cole Slaw, Baked Beans, Deviled Eggs, Potato Rolls
\$25

SOUTHERN DELIGHT

Bone-In Buttermilk Fried Chicken, House-Made Meatloaf,
Whipped Potatoes, Pan Gravy, Green Beans, Corn Bread Muffins
\$26

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

LUNCH

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals include Iced Tea & Lemonade, Water and Assorted Cookies | Menu Available Until 2PM

SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House-Made Chips
Price with One Accompaniment \$19 | Price with Two Accompaniments \$22

SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar, Lettuce, Onions, Tomato, Chipotle Mayo, Tortilla Wrap

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aiolo, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Croissant

STEEL CITY | Pastrami, Turkey, Swiss, Honey Dijon, Cole Slaw, Marble Rye

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Pickle, Grilled Flour Tortilla

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Tortilla Wrap

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Lettuce, Tomato, Honey Mustard, Pretzel Roll

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Baby Greens, Balsamic, Ciabatta

ITALIAN | Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Ciabatta

VEGETABLE HUMMUS | Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Herb Wrap

CHIMICHURRI STEAK | Grilled Flank Steak, Arugula, Smoked Cheddar, Chimichurri, Caramelized Onions, Baguette

BLACK ANGUS HERO | Rare Roast Beef, Greens, Grilled Red Onions, Boursin, Horseradish Side, Steak Roll



ACCOMPANIMENTS

Chef's Soup of the Day Fresh Fruit Salad Broccoli Salad Grilled Seasonal Vegetables

Creamy Cole Slaw Classic Caesar Salad

Quinoa Salad Marinated Vegetable Pasta Salad

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

DINNER

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets include Freshly Baked Rolls, Two Entrée Sections Selections, One Salad Selection, Two Accompaniments, and One Dessert Selection,
Iced Tea, Water, Coffee, Decaf Coffee, & Hot Tea Service

TUSCANY

SIGNATURE MEAT LASAGNA – Four Cheese, Bolognese Sauce
CHICKEN MARSALA – Mushrooms, Onion, Marsala
BAKED RIGATONI – Artichokes, Mushrooms, Sautéed Spinach & Marinara
PAN SEARED CHICKEN PICATTA – Lemon Caper
CHEESE TORTELLINI – Marinated Seasonal Vegetables, Parmesan, Alfredo
GRILLED CHICKEN CAPRESE – Tomato, Basil, Mozzarella, Balsamic Glaze
RIGATONI BOLOGNESE – Rustic Tomato Sauce
CHICKEN CARBANARA - Rotini, Pancetta, Peas, Parmesan Cream
ROSA DI PARMA - Herb Roasted Pork Tenderloin, Prosciutto, Parmigiano-Reggiano
CHICKEN PARMESAN – Herbed Bread Crumbs, Vodka Cream
\$35

MARQUEE

BRAISED SIRLOIN TIPS – Pearl Onions, Mushroom, Cabernet Demi
CHICKEN CORDON BLEU – Swiss, Applewood Smoked Ham, Mornay Sauce
BACON WRAPPED MEATLOAF – Brown Sugar Tomato Chutney, Frizzled Onion Straws
HERB ROASTED TURKEY – Apple Bacon Stuffing, Cider Pan Gravy
PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream
OVEN ROASTED HADDOCK – Pineapple Tequila Salsa
APPLEWOOD SMOKED HAM – Cherry Bourbon Glaze
HERB CRUSTED TOP ROUND OF BEEF - Peppercorn Demi
BROWN SUGAR & CHILI FLANK STEAK – Chimichurri
CHICKEN ROULADE – Spinach, Prosciutto, Mozzarella, Lemon Beurre Blanc
\$38

MEZZANINE

PRETZEL CRUSTED CHICKEN – Maple Honey Drizzle
APPLE & BRIE STUFFED CHICKEN – Frangelico Glaze, Toasted Almonds
OVEN ROASTED COD – Lemon Basil, Chili Vinaigrette
SEARED STUFFED CHICKEN BREAST - Spinach, Artichoke, Ricotta, Lemon Dill Butter
CHOCOLATE PORTER BRAISED BEEF – Rich Porter Jus
PARMESAN CRUSTED HADDOCK - Lemon Beurre Blanc
BROWN SUGAR & CHILI GRILLED BISTRO TENDERLOIN – Chimichurri Drizzle
PRIME PORK LOIN – Apple Cider Marinade, Port Wine Demi
CHICKEN & SHRIMP SCAMPI – Fusilli Pasta, Lemon Herb Butter
\$42

WHITE ROSE

ROASTED PRIME RIB OF BEEF – Au Jus & Horseradish Cream
CLASSIC CHICKEN OSCAR – Lump Crab, Asparagus, Hollandaise
HOUSE MADE CRAB CAKES – Classic Tartar Sauce
CRAB IMPERIAL STUFFED FLOUNDER – Cajun Cream
OVEN ROASTED STRIP LOIN – Porter Braised Onions & Mushrooms
SHRIMP TORTELLINI – Artichoke, Spinach, Roasted Pepper, Boursin Alfredo
GRILLED SALMON FILLET - Bourbon Glaze
HERB CRUSTED BISTRO MEDALLIONS – Peppercorn Demi Glace
SEARED TUNA - Pineapple Salsa
\$52

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

DINNER

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets include Freshly Baked Rolls, Two Entrée Sections Selections, One Salad Selection, Two Accompaniments, and One Dessert Selection, Iced Tea, Water, Coffee, Decaf Coffee, & Hot Tea Service

SALAD

FARMERS GARDEN | Mixed Greens, Carrot, Scallion, Tomato, Cucumber, Croutons, Balsamic Vinaigrette

FARMER'S CAESAR | Romaine, Radicchio, House-Made Croutons, Shaved Parmesan, Creamy Caesar

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

GREEK | Romaine, Black Olives, Tomato, Cucumber, Feta, Pepperoncini, Greek Dressing

APPLE HARVEST | Mixed Greens, Fire-Braised Diced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

ACCOMPANIMENTS

BROCCOLI FLORETS | Julienne Roasted Red Pepper

ROASTED SWEET CORN | Poblano & Bell Pepper Blend, Sweet Onions

GREEN BEANS | Crumbled Bacon

SAUTEED SEASONAL VEGETABLE MEDLEY

CRISPY BRUSSELS SPROUTS | Bacon, Onions, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

SNIP TOP CARROTS | honey glaze

JULIENNE VEGETABLES

ROTINI | Pesto

SMOKED GOUDA POTATO MASH

QUINOA PILAF | Herbs, Lemon

CREAMY PARMESAN BLACK PEPPER RISOTTO

SCALLOPED POTATOES

WHITE CHEDDAR MAC & CHEESE

OVEN ROASTED ROSEMARY POTATOES

WHIPPED SWEET POTATOES | Brown Sugar, Nutmeg

WILD RICE PILAF

DESSERT

LEMON SORBET

APPLE CRISP

TRIPLE CHOCOLATE CAKE

VANILLA CREME BRULEE

BLUEBERRY & PEACH COBBLER

LEMON MERINGUE PIE

PINEAPPLE UPSIDE DOWN CAKE

Tiramisu

Strawberry Short Cake

White Chocolate Cranberry Bread Pudding

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

BEVERAGE

Bar Service Cannot Exceed 5 Hours

BEVERAGE CART

Available with a Minimum Beverage Sales Requirement of \$300

BEER

(permitted to select up to 3 options for your group)

- Blue Moon \$4
- Bud Light \$3.5
- Budweiser \$3.5
- Coors Light \$3
- Golden Road Mango Cart \$4
- Landshark \$3
- Leinenkugel \$4
- Michelob Ultra \$3
- Miller Lite \$3
- New Belgium Juicy Haze \$4.5
- Troegs Field Study \$5
- Troegs Perpetual \$5
- White Claw (black cherry, lime, mango, raspberry) \$4.5
- Yuengling Lager \$3

WINE

(permitted to select up to 3 options for your group)

- Cabernet Sauvignon
- Merlot
- Chardonnay
- Riesling
- Pinot Grigio
- Moscato
- White Zinfandel
- \$6.5 per disposable cup

NON-ALCOHOLIC

- Bottled Powerade. \$3.00
- Bottled Soft Drinks \$2.75
- Bottled Water \$2.5

KEGS ON THE COURSE

All Alcoholic Beverage Products and Services must be purchased, provided & serviced by Highland Signature Events.

Alcoholic beverages are not permitted to leave the premises after the conclusion of your event or outing, due to PA Liquor Control Board policies. This includes any leftover beer from the purchase of a keg/s.

KEG OPTIONS

- YUENGLING LAGER
\$350 per keg
- MILLER LITE
\$325 per keg
- COORS LIGHT
\$325 per keg
- TROEGS
\$425 per keg
- *selections will vary seasonally*

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

CATERING POLICES

Pricing and selections are subject to change to meet increased market costs.

As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.
Prices in effect 90 days prior to the event will be honored.

To maintain quality control over the food being prepared and served, we ask that all food served be prepared by our kitchens
and that no food be taken from the venue at the conclusion of the event.

In order to facilitate preparation, the guaranteed number of guests attending the event must be confirmed (7) business days prior to the date of your event.
This guaranteed number may not be reduced after this confirmation.

Special meals requested by your guests the day of the event may be prepared given the nature of the request, the product availability,
and with the permission of the contracted client for the event.

If our team is able to execute this request on all grounds notated above, the meal will be prepared and added to the remaining balance due.

Please specify your final requirements for table arrangement, dance floor, audio visual aids, etc. (15) business days prior to your event.
Your sales coordinator will gladly provide assistance in planning your room layout and setup needs.

Highland Signature Events final event payment is due (7) business days prior to your event.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.
Consumption and hosted bars are subject to 20% service charge and 6% PA Sales Tax on the service charge.
The maximum allowable time for bar service is 5 hours.

All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.
The minimum revenue requirement for all bars is \$400.00. Any shortfall in minimum revenues will be the responsibility of the client.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.
Altland House Catering, in partnership with Highland Signature Events at South Hills, is bound by all local and state regulations
governing the sale, series, and consumption of alcoholic beverages.

The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited.
The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may,
at any time by its sole discretion, suspend or terminate the service of alcohol to any event.

Altland House Catering, in partnership with Highland Signature Events at South Hills,
does not permit the removal of any alcoholic beverages from the licensed premises.

If alcohol is suspended or terminated for any reason, Altland House Catering, in partnership with Highland Signature Events at South Hills,
will not be liable for any actual, consequential, incidental, special or other damages of any kind.
The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations and codes.

Altland House Catering, in partnership with Highland Signature Events at South Hills, will not be held liable for lost, damaged, or misplaced personal belongings.
All personal property brought to the venue will be at the risk of the engager, and the venue will not be liable for any loss or damage to the property for any reason.
The venue will not assume any responsibility for property left on the premises for more than (14) calendar days after the conclusion of the event.

Decorations may not be attached to or adhered in any way to the building, inside or out, unless approved.

Personal items, decorations and props may be delivered no more than (1) calendar day prior to your event.
All items must be labeled and accompanied by an Inventory List upon drop-off to the venue.
Alternate arrangements must be discussed and approved in advance by your sales coordinator.
You are responsible for picking up all items within (1) calendar day after the event.
All outside contracted vendors must remove their product at the conclusion of the event.
Highland Signature Events at South Hills does not provide storage for outside vendors and is not liable for any loss or damage of product they leave behind.

Highland Signature Events has a recommended vendors list to assist our clients with the planning process.
However, our clients are permitted in contracting any vendor they desire, with the exception of the Catering & Bar/Beverage Service;
which is exclusively provided by Altland House Catering, in partnership with Highland Signature Events at South Hills
Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etcetera.

Highland Signature Events provides an on-site venue coordinator to oversee the Highland Signature Event staff in the execution of the event.
The Highland Signature Events coordinator is not a personal wedding planner nor is responsible for managing your outside vendor team/services.