

PITTSBURGH, PENNA



MEDITERRA

# CATERING MENU



## BREAKFAST

Available until 2pm

### GRAZERS

PARFAIT	\$10
CHIA SEED PUDDING	\$9
OVERNIGHT OATS	\$9

### BIG APPETITES

WHOLE QUICHE	feeds 6 to 8	\$48
chef's choice meat, chef's choice vegetable, or ham, leek + cheddar. hot/cold, whole/pre-cut		
SIDE SALAD		+ \$6
lemon vinaigrette or red wine vinaigrette		

### PASTRIES

BUTTER CROISSANT	\$3.75	POPTART	\$4.75
		seasonal flavor	
SPECIALTY CROISSANT	\$4	CRUFFIN	\$5.50
chocolate, ham+cheese, almond		seasonal flavor	
MUFFIN	\$3.50	SCONE	\$3.75
cranberry, chocolate chip, coffee cake, seasonal		chocolate, cranberry, cinnamon, seasonal	

## LUNCH

Available after 10am

### SANDWICHES

All sandwiches served cold and cut in half

ROASTED TURKEY	\$14
havarti, zhoug, lemon aioli (contains raw egg), tomato + mesclun on heartland grain	
TUNA MELT	\$14
sundried tomato pesto, cheddar, pickled red onions + arugula on sesame semolina	
TUNA SALAD	\$12
lemon aioli, greens + tomato on french baguette	
CHICKEN SALAD	\$14
amish chicken, mayo, pecans, grapes, tomato + greens on heartland grain	
ITALIAN HOAGIE	\$14
prosciutto, salami, mortadella, provolone, calabrian chili mayo + basil on french baguette	
MUSHROOM MELT	\$14
roasted mushrooms, brie, earl grey-date chutney, pickled kale + swiss on sesame semolina	
PARMA COTTA	\$14
parma ham, basil pesto, fresh mozzarella + arugula on sourdough	
SPANAKOPITA	\$13
spinach, feta, fennel, onion + provolone on sourdough	

### SALADS

All salads feed approximately two

SIDE	\$6
greens + lemon vinaigrette	
FARM	\$13
veggies, quinoa, mixed greens, lemon vinaigrette	
AUTUMN	\$14
local farmed kale, radicchio, roasted butternut squash, cranberry, blue cheese, toasted pecans, fig balsamic vinaigrette	
CHICKPEA	\$14
chickpeas, tomatoes, cucumbers, house made croutons, feta, red wine vinaigrette	

### SIDES

DEEP RIVER POTATO CHIPS	\$1.75
sea salt, rosemary, jalapeño, salt + vinegar, dill pickle, BBQ	
TRUFFLE CHIPS	\$3.25
COOKIE	\$2.50
chocolate chip or oatmeal raisin	
SUGAR COOKIE	\$3.25

### DRINKS

COFFEE CARAFE	\$30
96oz., cream, sugar + cups available upon request	
NATALIE'S JUICES	\$4.50-\$4.95
orange, grapefruit, beet orange or carrot ginger	
HOUSE BLOODY MARY MIX	\$20/qt

### BUILD A LUNCHBOX \$ 30

choose one sandwich, one salad,  
one cookie, + a bag of chips

\*salad may be subbed with soup du jour \*truffle chips + \$1



## ENTRÉES

Available for take out.

### ROTISSERIE AMISH CHICKEN

with salsa verde

### LAMB MEATBALLS

in cumin spiced tomato sauce

### BAKED PASTA

with seasonal farm vegetables

### BEEF + PORK MEATBALLS

in tomato basil sauce

### THREE CHEESE LASAGNA

with seasonal farm vegetables

### MEAT LASAGNA

with ????

## APPETIZERS

Two dozen minimum per each type. Priced per each.

### PROSCIUTTO DATES

wrapped in prosciutto with aged balsamic

\$2

### GOAT CHEESE DATES

stuffed with marcona almond + goat cheese

\$2

### TROUT CROQUETTES

smoked trout with labne and trout roe

\$2.50

### STUFFED MUSHROOMS

stuffed with either sourdough or spanakopita

\$2

### SHRIMP COCKTAIL 16/20

\$3

### SMOKED SALMON CROSTINI

on pumpernickel

\$2.50

### AVOCADO TOAST CROSTINI

\$2.25

### BEET TZATZIKI CROSTINI

\$2

### GRAPE LEAVES

stuffed with feta + rice

\$1.75

### ARANCINI

stuffed with mozzarella

\$2

### GRAZING BOARD \$15 / PP

assortment of cheese, meat, fresh fruit, nuts, jams, crackers + bread

customizable, customizations may effect price, priced per person.

## SPREADS

Priced per pound. One pound feeds approximately five.

### POTATO SALAD

\$8

### CABBAGE COLESLAW

\$8

### ORZO PASTA SALAD

\$10

### BEET TZATZIKI

\$9

### CUCUMBER TZATZIKI

\$9

### PIMENTO CHEESE

\$19.95

### SMOKED TROUT

\$19.95

### MAC AND CHEESE

\$10

### FRESH FRUIT PLATTER

\$6

### HOUSE PICKLES

\$8

### WHIPPED FETA

\$19.95

### CHICKEN SALAD

\$12

grapes + pecans

### MOROCCAN GOAT CHEESE

\$19.95

### CRUSHED CARROT SALAD

\$7

sweet + spicy

### HUMMUS

\$9

chickpea or sweet potato

### DIPPERS

add bread or crackers for an additional charge

# PRIVATE CATERING

\$55/PERSON

choose two entrées + four sides

served buffet style, dine-in only

## ENTRÉES

Choose two

### SEARED FLANK STEAK

with chimichurri

### PORK TENDERLOIN

with romesco + charred onion

### ORA KING SALMON

slow baked, cucumber tzatziki

### ROTISSERIE AMISH CHICKEN

with salsa verde

### SLOW ROASTED LAMB SHOULDER

### LAMB MEATBALLS

in cumin spiced tomato sauce

### RED WINE BRAISED BEEF RIBS

### BEEF + PORK MEATBALLS

in tomato basil sauce

### THREE CHEESE LASAGNA

with seasonal farm vegetables

### BAKED PASTA

with seasonal farm vegetables

### EGGPLANT PARMESAN

with basil + fresh mozzarella

### ROASTED LEG OF LAMB

with garlic + Chios spice

### BEEF TENDERLOIN

with horseradish crème fraîche

+ \$10/pp

## SIDES

Choose four

### CHICKPEA SALAD

chickpeas, tomatoes, cucumbers, house made croutons, feta, red wine vinaigrette

### CAESAR SALAD

local farm greens, kale, radicchio, house made croutons, parmesan

### FARM GREENS SALAD

radish, house made croutons, parmesan, lemon vinaigrette

### POTATO SALAD

whole grain mustard, herbs

### ROASTED CARROT SALAD

tahini, lemon, marcona almonds, manouri cheese

### ORZO SALAD

roasted mushroom, lemon, feta, dill

### SUMMER VEGETABLE TIAN

potato, pepper, fennel, onion, zucchini, summer squash, kale

### CRUSHED SPICY CAULIFLOWER

harissa, cilantro, almond

### THREE GRAIN SALAD

cranberries, shredded cabbage, pecan, parsley

### SUMMER CORN SALAD

scallion + roasted pepper

### CRISPY ROASTED GARLIC POTATOES

sweet red onion, roasted farm peppers

### SUMMER BEAN SALAD

corn, fried haloumi, herbs

### PASTA SALAD

zucchini pesto, oven dried tomato, burrata