



24 Market Square  
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# Event Packages

For Private and Corporate Events & Special Occasions contact:

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# Cocktail Party Packages

## *Tier 1 (choose 5)*

*\$24 per person*

*Replenished up to 1 ½ hours*

- ❖ **Muffaletta Finger Sandwiches**, Focaccia, Mortadella, Soppressata & Prosciutto, Provolone, Pickled Vegetables & Olives
- ❖ **Fried Green Tomatoes**, Abita Batter, Cheddar, Creole Mustard Ranch
- ❖ **Mini Chow Chow Spring Rolls**, Pickled Creole Vegetables, Pepper Jam
- ❖ **Roasted Tomato Bruschetta**, Roasted Tomato, Pesto, Fresh Mozzarella, Balsamic Glaze
- ❖ **Pulled Pork Sliders**, Slow Smoked Pork Shoulder, Honey Barbeque Sauce, Cajun Slaw
- ❖ **Catfish Fingers**, Honey Mustard Djionaise
- ❖ **Assorted Wood Fired Flatbreads**
- ❖ **Cajun Arancini**, Beer Battered Andouille, Chicken and Rice, Chipotle Honey Aioli

## *Tier 2 (choose any 7 items from above and below)*

*\$36 per person*

*Replenished up to 2 hours*

- ❖ **Mini Crabcakes**, Lump Crab with NOLA Remoulade
- ❖ **Buffalo Pork or Chicken Skewers**, Butter Milk Fried, Buffalo Sauce, Ranch
- ❖ **Barbecued Shrimp**, House Made Shrimp Barbecue Sauce
- ❖ **Loaded Pierogies**, Loaded Cheesy Mashed Potatoes, Sour Cream, Sweet Onion
- ❖ **Crispy Fried Alligator** Spicy Aioli, Chives *\*subject to availability*

*Add any 1 additional item \$5 per person*  
*Add on food service \$5 per person per half hour*

## *Add On Options*

(Can only be purchased in addition to Cocktail Party Package)

### *Carving Station \$20 per person*

(minimum 20 guests, 10 days notice)

#### **Select 2 proteins**

#### **Served with Assorted Rustic Breads**

Roast Filet Mignon

Grilled Pork Tenderloin

Slow Roasted Turkey

Cajun Brined Porchetta

Leg of Lamb

### *Party Jambalaya \$12 per person*

Cajun Rice, Shrimp, Scallops, Andouille Sausage, Chicken

## **Dinner Options**

### *\$45 per person 3 courses*

Choose from the selections below

*Starters, Guests will have a choice of the following*

#### **Gumbo Ya-Ya**

Chicken, Andouille, Okra, File, Steamed Rice

#### **Nola Salad**

Petite Greens, Romaine, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Dijon Vinaigrette

*Main Course, Choose three of the following to offer as entrée*

#### **Herb Grilled Chicken & Dumplings**

Ricotta Dumplings, Peas, Carrots, Mushrooms, Brown Butter, Sage

#### **Grilled Catfish or Seared Salmon**

Seasonal Preparation & Accompaniment

#### **NOLA Country Style Pork**

Seasonal Preparation & Accompaniment

7% Sales Tax, 20% Service Charge will be added to all checks. Additional staffing fees may also apply.

**Vegetarian Wood Roasted Mac And Cheese Casserole**

Fusilli Pasta, Peas, Mushrooms, Spinach, Toasted Bread Crumbs

*Dessert, Choose one of the following*

**NOLA Chocolate Cake**

**Seasonal Cheese Cake**

**Seasonal Bread Pudding**

**Beignets and Chocolate Dipping Sauce**

***\$55 per person 4 courses***

**Choose from the selections below**

*Hor d'oeuvres, Replenished for 1 hour.*

Assorted Flatbreads

Loaded Pierogies

Fried Green Tomatoes

*Starters, Guests will have a choice of the following*

**Gumbo Ya-Ya**

Chicken, Andouille, Okra, File, Steamed Rice

**Nola Salad**

Petite Greens, Romaine, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Dijon Vinaigrette

*Main Course, Choose three of the following to offer as entrée*

**House Cut Steak (or Filet Mignon add \$6 extra to per person fee)**

Seasonal Preparation & Accompaniment

**Herb Grilled Chicken & Dumplings**

Ricotta Dumplings, Peas, Carrots, Mushrooms, Brown Butter, Sage

**Grilled Catfish or Seared Salmon**

Seasonal Preparation & Accompaniment

**Seafood Jambalaya**

Cajun Rice, Shrimp, Scallop, Andouille Sausage, Chicken

**Vegetarian Wood Roasted Mac And Cheese Casserole**

Fusilli Pasta, Peas, Mushrooms, Spinach, Toasted Bread Crumbs

*Dessert, Choose one of the following*

**NOLA Chocolate Cake**

**Seasonal Cheese Cake**

**Seasonal Bread Pudding**

**Beignets and Chocolate Dipping Sauc**

## **A la Carte Appetizers**

*\$21 per dozen*

Muffaletta Finger Sandwiches

Pulled Pork Sliders

Fried Green Tomatoes

Roasted Tomato Bruschetta

Cajun Arancini

*\$24 per dozen*

Mini Chow Chow Spring Rolls

Catfish Fingers

Loaded Pierogies

*\$36 per dozen*

Barbecue Shrimp

Mini Crab Cakes

Buffalo Pork or Chicken Skewers

### *Wood Fired Flatbreads*

NOLA Margherita                      \$10

Muffaletta Flatbread                \$12

Crawfish Flatbread                    \$11

*Please specify if the appetizers should be served  
buffet style or plated for the dinner tables.*

7% Sales Tax, 20% Service Charge will be added to all checks. Additional staffing fees may also apply.

*Viennese Table* \$12 per person

(minimum 20 guests)

Pastry Chef's Seasonal Sampling of Mini Desserts

Choose 4 items (Each additional item \$3 per person)

**Chocolate Dipped Strawberries**

**Assorted Truffles**

**Mini Seasonal Fruit Tart**

**Flourless Chocolate Cake**

**Cheesecake**

**Chocolate Cake**