

COCKTAIL RECEPTIONS



FCC

SINCE 2004

FIRST CLASS CATERERS





FIRST CLASS CATERERS IS DESIGNED TO ENSURE THAT YOU RECEIVE
INDIVIDUALIZED ATTENTION WHEN PLANNING YOUR SPECIAL EVENT.
FROM CORPORATE LUNCHEONS AND FORMAL EVENTS TO
SOCIAL GATHERINGS AND IN-FLIGHT SERVICES,
WE OFFER A VARIETY OF OPTIONS TO FIT ANY BUDGET.

WE OFFER ALL EVENT SERVICES

CUSTOM MENUS | PLANNING | RENTALS | STAFFING | VENUES

WITH OUR PASSIONATE, CREATIVE, CULINARY TEAM AND
OUR EXPERIENCED CUSTOMER SERVICE REPRESENTATIVES,
IT IS OUR PLEASURE TO SERVE YOU OUR DISTINGUISHED CATERING.
WE LOOK FORWARD TO CONTINUING TO PROVIDE YOU WITH OUR FIRST CLASS SERVICE.

CONTACT | 412-494-0555 | EVENTS@FIRSTCLASSCATERERS.COM

310 VISTA PARK DRIVE | PITTSBURGH | PENNSYLVANIA | 15205

SILVER PACKAGE

\$21 PER PERSON

STATIONARY HORS D' OEUVRES

DOMESTIC CHEESE DISPLAY

SERVED WITH CRACKERS, DRIED FRUITS AND GRAPES

SEASONAL VEGETABLE CRUDITÉS DISPLAY

FRESH RAW SEASONAL VEGETABLES, WITH HUMMUS AND BUTTERMILK RANCH DIP

CHOICE OF 3 SIGNATURE APPETIZERS

GOLD PACKAGE

\$26 PER PERSON

STATIONARY HORS D' OEUVRES – CHOICE OF 2

DOMESTIC CHEESE DISPLAY

CRACKERS, DRIED FRUITS AND GRAPES

SEASONAL VEGETABLE CRUDITÉS DISPLAY

FRESH RAW VEGETABLES, HUMMUS, SPINACH DIP AND GRILLED PITA

BRUSCHETTA DISPLAY

TOMATO-BASIL BRUSCHETTA, / OLIVE-ROASTED PEPPERS &

FETA BRUSCHETTA, / TUNISIAN EGGPLANT BRUSCHETTA

HUMMUS & PITA DISPLAY

OUR TRADITIONAL CHEFS RECIPE HUMMUS, ROASTED RED PEPPER HUMMUS,

GRILLED VEGETABLES AND PITA

CHOICE OF 4 SIGNATURE APPETIZERS

MINIMUM 25 GUESTS

PLATINUM PACKAGE

\$28 PER PERSON

STATIONARY HORS D'OEUVRES

CHARCUTERIE DISPLAY

*CHEFS SELECTION OF CURED MEATS, ASSORTED IMPORTED CHEESES, PICKLED VEGETABLES,
FRUIT PRESERVES, GRILLED BREADS AND CRACKERS*

ROASTED VEGETABLE DISPLAY

ROASTED VEGETABLES, HUMMUS, SPINACH DIP, GRILLED PITA BREAD

CHOICE OF 1 SIGNATURE AND 2 PREMIUM APPETIZERS

DIAMOND PACKAGE

\$34 PER PERSON

STATIONARY HORS D' OEUVRES – CHOICE OF 2

IMPORTED & DOMESTIC CHEESE DISPLAY

CRACKERS, DRIED FRUITS AND GRAPES

ANTIPASTO DISPLAY

*MARINATED OLIVES, SUNDRIED TOMATOES, ARTICHOKES, STUFFED GRAPE LEAVES,
STUFFED CHERRY PEPPERS, GRILLED BREADS AND CROSTINI*

CHARCUTERIE DISPLAY

*CHEFS SELECTION OF CURED MEATS, ASSORTED IMPORTED CHEESES, PICKLED VEGETABLES,
FRUIT PRESERVES, GRILLED BREADS AND CRACKERS*

GRILLED VEGETABLE DISPLAY

SEASONAL GRILLED VEGETABLES, HUMMUS, SPINACH DIP AND GRILLED PITA BREAD

CHOICE OF 1 SIGNATURE AND 3 PREMIUM APPETIZERS

MINIMUM 25 GUESTS

SIGNATURE APPETIZERS

STUFFED MUSHROOM WITH OVEN-DRIED TOMATO AND GOAT CHEESE
STUFFED MUSHROOM WITH SAUSAGE AND ITALIAN CHEESE BLEND
SWEET POTATO FRITTER WITH CHIPOTLE AIOLI
GOAT CHEESE STUFFED JALAPENO, PANKO, ALMOND, CILANTRO
SPINACH FETA TURNOVERS
ANCHO - LIME CHICKEN SKEWER, CHIPOTLE SAUCE
CHICKEN - KALE MEATBALL, TZATSIKI
BEEF CROSTINI WITH BRIE, CABERNET ONIONS, GREENS AND SHALLOT VINAIGRETTE
KOREAN FLANK STEAK, PEAR - KIMCHEE SLAW CROSTINI
BEEF CROSTINI, RED ONION JAM, HORSERADISH CREAM
SEARED BEEF, HOISEN, GREEN ONION, RICE PANCAKE
HOT - SMOKED SALMON DIP CROSTINI WITH FRIED CAPERS AND LEMON ZEST
PORK POTSTICKERS WITH PONZU DIPPING SAUCE
CHICKEN SHAWARMA, PITA CROUTON, TABOULEH, GARLIC GREEK YOGURT
LENTIL MEATBALL WITH CURRY SAUCE
MISO CHICKEN WINGS, GREEN ONION, SALSA VERDE
CROSTINI WITH RICOTTA, ROASTED RED GRAPES AND SPANISH CHORIZO



PREMIUM APPETIZERS

JALAPENO CORNMEAL WAFFLE, FRIED CHICKEN, BLUEBERRY HONEY

MOROCCAN CHICKEN SATAY WITH GREEK CUMIN YOGURT AND PISTACHIO DUKKA

CRISPY WONTON, TURKEY, GINGER, GARLIC, SWEET N' SOUR SAUCE

COCONUT SHRIMP, TROPICAL SALSA

ARANCINI, MARINARA

PIEROGIES, POTATO AND CHEESE, CARAMELIZED ONIONS

PIEROGIES, SWEET POTATO, MASCARPONE, WALNUTS, BROWN BUTTER,

MINI CRABCAKES , LEMON GARLIC AIOLI *\$\$ DEPENDS ON AVAILABILITY*

MINI SALMON BELLY CAKES, LEMON GARLIC AIOLI

CORN TOSTADA, MAHI MAHI, PICKLED RED ONION, CILANTRO MAYO, LIME, TOMATO

SHRIMP AVOCADO TOASTIES

SHRIMP N' GRITS WITH TOMATO AND BACON

GOCHUJANG SHRIMP, WATERMELON, FETA, MINT (SEASONAL)

TUNA CEVICHE, MANGO PUREE, CHILI OIL, SESAME CHIP

BEEF TARTAR, HANGAR STEAK, CROSTINI

BEEF TENDERLOIN CROSTINI, MUSHROOM DUXELLES, TART CHERRY MUSTARD

SPICY LAMB PIE, TZATSIKI

BANH MI CROSTINI, PICKLED VEGETABLES, PATE, PORK TENDERLOIN, CILANTRO, SIRACHA MAYO

M.L.T CROSTINI, MUSHROOM, LETTUCE, ROMA TOMATO, BASIL AIOLI

MUSHROOM BEYOND MEATBALL WITH TOMATO SAUCE (VEGAN | GLUTEN FREE)

ROASTED CAULIFLOWER, LEMON TAHINI DRESSING (VEGAN | GLUTEN FREE)



STATIONED DISPLAYS

IMPORTED & DOMESTIC CHEESE \$6.95^{PER PERSON}

CHEFS SELECTION OF IMPORTED AND DOMESTIC CHEESES, CRACKERS, DRIED FRUITS AND GRAPES

FRESH OR GRILLED VEGETABLE CRUDITÉS \$3.95^{PER PERSON}

CHOICE OF FRESH RAW SEASONAL VEGETABLES, WITH HUMMUS AND BUTTERMILK RANCH DIP

ANTIPASTO \$6.95^{PER PERSON}

*MARINATED OLIVES, SUNDRIED TOMATOES, ARTICHOKE, STUFFED GRAPE LEAVES,
STUFFED CHERRY PEPPERS, GRILLED BREADS AND CROSTINI*

HUMMUS & PITA \$4.95^{PER PERSON}

*OUR TRADITIONAL CHEFS RECIPE HUMMUS
GRILLED VEGETABLES AND PITA*

SEASONAL FRESH SLICED FRUIT \$3.95^{PER PERSON}

ASSORTED MELONS, CITRUS, BERRIES AND OTHER SEASONAL FRUITS

CHARCUTERIE \$9.95^{PER PERSON}

*CHEFS SELECTION OF CURED MEATS, ASSORTED IMPORTED CHEESES, PICKLED VEGETABLES,
FRUIT PRESERVES, GRILLED BREADS AND CRACKERS*

BRUSCHETTA \$4.95^{PER PERSON}

*TOMATO-BASIL BRUSCHETTA, | OLIVES, ROASTED PEPPERS &
FETA BRUSCHETTA, | TUNISIAN EGGPLANT BRUSCHETTA*

MINIMUM 25 GUESTS

STAFFING

ALL STAFF PRICING IS BASED OFF OF A SEVEN HOUR SHIFT, INCLUDING TWO HOURS FOR SETUP, FOUR HOURS OF EVENT TIME, AND ONE HOUR OF BREAKDOWN. ALL EVENTS THAT REQUIRE STAFF WILL AUTOMATICALLY REQUIRE A SUPERVISOR PER FIRST CLASS POLICY. ALL STAFF PRICING IS ALSO SUBJECT TO CHANGE BASED ON THE DETAILS AND SPECIFICATIONS OF THE EVENT.

SUPERVISOR: THE SUPERVISOR IS RESPONSIBLE FOR OVERSEEING THE EVENT AND HELPING COORDINATE STAFF

COST: \$250.00 (UP TO FOUR HOURS OF EVENT TIME)

THERE IS AN ADDITIONAL FEE OF \$50.00 AN HOUR FOR ANYTHING BEYOND THE SCHEDULED EVENT TIME

SERVER: THE SERVER IS RESPONSIBLE FOR ATTENDING TO ALL THE NEEDS OF THE GUESTS

COST: \$150.00 (UP TO FOUR HOURS OF EVENT TIME)

THERE IS AN ADDITIONAL FEE OF \$30.00 AN HOUR FOR ANYTHING BEYOND THE SCHEDULED EVENT TIME

BARTENDER: THE BARTENDER IS RESPONSIBLE FOR SETTING AND MAINTAINING THE BAR, AS WELL AS ATTENDING THE NEEDS OF GUESTS

COST: \$175.00 (UP TO FOUR HOURS OF EVENT TIME)

BARTENDER'S RESERVE THE RIGHT UNDER FIRST CLASS POLICY TO USE A TIP JAR UNLESS REQUESTED OTHERWISE BY THE CLIENT, IN WHICH CASE AN ADDITIONAL BARTENDER GRATUITY OF \$75.00 WILL BE ADDED TO THE FINAL INVOICE.

THERE IS AN ADDITIONAL FEE OF \$45.00 AN HOUR FOR ANYTHING BEYOND THE SCHEDULED EVENT TIME

CHEF: THE CHEF IS RESPONSIBLE FOR FINISHING FOOD, MAINTAINING FOOD STATIONS, AND FOOD PRODUCTION

COST: \$150.00 (UP TO FOUR HOURS OF EVENT TIME)

THERE IS AN ADDITIONAL FEE OF \$30.00 AN HOUR FOR ANYTHING BEYOND THE SCHEDULED EVENT TIME.

RENTALS

FIRST CLASS CATERERS WORKS WITH AN ARRAY OF RENTAL COMPANIES TO PROVIDE YOU WITH EVERYTHING NECESSARY FOR YOUR EVENT. THE RENTAL COMPANIES WE WORK WITH CAN PROVIDE LINENS, PLATES, FLATWARE, GLASSWARE, FURNITURE, AND GENERAL EQUIPMENT TO COMPLIMENT YOUR SPECIAL DAY.

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