

Truffles & Flourishes

Truffles & Flourishes is a fine dining catering company. First and foremost is total client satisfaction, because our most important event is yours. We are equipped to handle corporate functions, weddings, anniversaries, or any special occasion where you want to impress your guests. All meals are prepared to meet your personal specifications: using a hands on approach, to make everything just the way you want.

As a result of our willingness and desire to customize a unique affair for any event, we will be able to creatively work within your budgetary limitations.

*Truffles & Flourishes
Exclusive Caterer for
Heinz Hall
600 Penn Avenue
Pittsburgh, PA 15222
Phone: 412-392-4879
Fax: 412-392-4889*

Breakfast

*Continental Breakfast
Available with or without Quiche*

Breakfast Pastry Tray:
Danish, Muffins, and Breakfast Breads Served with Flavored Butter
Fruit Tray
Assorted Juices
Coffee – Tea - Decaf

A La Carte
10 Person Minimum
Coffee Service/ Juice
Breakfast Pastry Tray
Sliced Fruit Tray
Muffins

Beverages
Coffee Service
Canned Soft Drink
Mineral Water
Spritzers

Zuiche
Three Cheese, Spinach, Feta or Lorraine

Other Breakfast Items

Scrambled Eggs Benedict Crepes

Texas French Toast with Maple Syrup

Cheese Blintzes with Macerated Berries

Waffles with Strawberries, Fresh Whipped Cream, and Maple Syrup

Sausage Gravy and Buttermilk Biscuits

Fritatta (min. 5 Guests)
Spinach and Parmesan, Pancetta and Manchego, Roasted Tomato and Red Pepper

Fresh Berries and Crème Fraiche

Side of Bacon or Sausage

Brunch | Lunch Items

Grilled and Sliced Flank Steak with Horseradish Mousse

*Seafood Newburg: Shrimp, Scallops, and Crab in a Sherry Cream Sauce. Served with Petit Foul-
au-Vents*

Beef Tips Diane with Crimini Mushroom and Leek Sauce

Poached Salmon with Gremolata (Lemon Zest, Chopped Parsley and Crushed Garlic)

Shrimp Scampi

BUFFET OR PLATED LUNCH / DINNER

Salads

Garden Salad with Choice of Dressings

Tomato, Basil, and Fresh Mozzarella Salad

Spinach Salad with Crispy Pancetta and Catalina Dressing

Red Onion, Tomato, and Cucumber Salad

Caesar Salad

Soups

Cream of Potato Leek

Roasted Chicken Consommé with Pastina and Shredded Manchego Cheese

Manhattan Clam Chowder

Beef Consommé with Toasted Barley and Confetti Vegetables

Asparagus and Wild Mushroom Soup

Entrees

Chicken Marsala or Chicken Picatta

Cog au Vin: Boneless Chicken in Red Wine Sauce with Pearl Onions and Mushrooms

English-Style Boston Scrod with Whole Grain Mustard Cream Sauce

Crab Cakes with Caper Cream Sauce

Grilled Vegetable Lasagna

Seared Tuna with Soy Glaze and Pineapple Salsa

Entrees (Continued)

Tortellini with Tomato Basil Cream Sauce

Penne, Prosciutto and Sweet Peas in a Parmesan Cream Sauce

Farfalle with Red Sauce

Linguine with White Clam Sauce

Filet Mignon au Poivre (Green Peppercorn Sauce)

Accompaniments

Green Beans with Scallion Butter

Sautéed Mixed Vegetables

Long Grain and Wild Rice

Chived Rice Pilaf

Dauphinoise Potatoes

Herbed Red Bliss Potatoes

Baby Carrots Vichy

Asparagus with Buerre Fondue

Zucchini Cups filled with Wild Mushroom Ragout

Duchess Potatoes

Desserts

Assorted Cookie Tray

Assorted Miniature Pastries

Individual Fresh Fruit Tarts

Individual Lemon Raspberry Tarts

Apple Cinnamon Trifle
Individual French Pear Tart
Seasonal Sorbet and Fresh Fruit
Individual Confetti Tarts

HORS D'OEUVRES

Hot

Cajun Beef Skewers with Bleu Cheese Dip
Thai Chicken Skewers with Peanut Dipping Sauce
Baby Lamb Chops with Rosemary Dipping Sauce
Vegetarian Spring Rolls with Duck Sauce and Hot Mustard
Beggar's Purses with Assorted Fillings (Curried Walnut Chicken, Wild Mushroom, Three Cheese, or Ricotta, Roasted Garlic & Roasted Tomato)
Miniature Quiche
Grilled Vegetable Phyllo Triangles
Miniature Shrimp Corn Fritters
Spanikopita
Gorgonzola Walnut Puffs
Roasted Tomato and Red Pepper Parcels
Asparagus and Asiago Bundles
Dilled Scallop Croustades
Spiced Pork Skewers with Cucumber Yogurt Dip
Miniature Crab Cakes with Spicy Remoulade
Miniature Salmon Cakes with Caper Crème Fraiche
Hot Sausage or Boursin Stuffed Mushroom Caps
Crostini with Fresh Mozzarella, Basil and Oven-Dried Tomatoes
Southwest Chicken and Black Bean Salsa in Corn Cup
Seared Beef Tenderloin Skewers with Horseradish Mousse
Miniature Ryebean Canapés
Peking Pork Crepe
Crab Artichoke Jalapeño Dip with Assortment of Flatbreads
Parmesan Pesto Soufflé

Cold

Asparagus Spears with Tarragon Sauce

Chicken Salad Gougeres

Chive Pancake with Crème Fraiche and Caviar

Smoked Trout on Belgian Endive with Horseradish Mousse

Iced Gulf Shrimp with Cocktail Sauce

Boursin Stuffed Cherry Tomatoes

Taiwanese Crab on Cucumber Barquette

Miniature Corn Muffins with Baked Ham and Honey Mustard

Soy Glazed Game Hen & Sesame Cellophane Noodles in Croustades

Smoked Salmon with Caper Chive Crème Fraiche on Blini

Vegetarian Maki Rolls with Soy Dipping Sauce

Korean Beef on Daikon Radish

Seared Tuna on Pumpernickel with Wasabi Cream Cheese

Smoked Salmon Display with Traditional Accompaniments

Three Cheese and Grape Puff

Roasted Tomato, Artichoke, and Blue Cheese on Crostini

Sundried Tomato, Shallot, and Sopprasata Palmier

Wild Mushroom Caviar on Toast

Assorted Pinwheel Sandwiches

Miniature Corn Muffins with Baked Ham and Honey Mustard

Crab Hoelzel in a Cucumber Cup

Stilton, Bacon, & Scallion Gougeres

Domestic Cheese & Cracker Display

Imported Cheese & Cracker Display

Imported Cheese & Cracker Display w/ Sliced Fruit (50 | 50)

Carpaccio on Flatbread w/ Spicy Marinara

Smoked Salmon on Sushi Rice

Cocktail Options

Option 1

Beer and Wine

A selection of assorted Domestic & Imported Beers, White & Red Wines and Bottled Waters.

Option 2

Premium Bar

An enhanced selection of Domestic & Imported Beers, White & Red Wines, Top Shelf Liquor, Cordials, & Bottled Waters. May also include Aperitifs, Wine Coolers and other Assorted Liquors.

Bar Payment Options

Option 1

Tabbed by Consumption

Your bartender will count the drinks as they are poured.

Option 2

Cash Bar