



24 Market Square
Pittsburgh, PA 15222
412.471.9100

Event Packages

For Private and Corporate Events & Special Occasions contact:

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bigygroup.com

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, Mint Pepper Jam
- ❖ **Roasted Mushroom Bruschetta**, Balsamic Cherry, Chevre, Basil, Radish
- ❖ **Mini Paninis**, Dried Tomato, Fontina, Pesto, Oil-Cured Olives, Tasso Ham (*Substitute Mushrooms for Tasso for Vegetarian Option*)
- ❖ **Potato Chip Crusted Catfish Fingers**, Crystal Hot Sauce Aioli
- ❖ **Assorted Wood Fired Flatbreads**
- ❖ **Red Beans & Rice** (*Prepared with Pork Shank*)
- ❖ **Cornbread Muffins**, Sweet Pepper Jam
- ❖ **Tasso Pierogies** Whipped Potatoes, Tasso Grilled Scallion, Sweet Corn Crème Fraiche, Green Tomato Relish

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

\$36 per person

Replenished up to 2 hours

- ❖ **Mini Crabcakes**, Jumbo Lump Crab with Spicy Remoulade
- ❖ **Buffalo Frog Legs**, Abita Battered, Buffalo Sauce, Celery Heart, Blue Cheese
- ❖ **Barbecued Shrimp**, House Made Creole Barbecue Sauce
- ❖ **Jambalaya**, Cajun Rice, Chicken, Shrimp, Scallops, Andouille
- ❖ **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

Dinner Options

\$55 per person 4 courses

Choose 3 hors d'oeuvres from the Tier 1 cocktail party package, followed by 3 courses below. Please specify if the hors d'oeuvres should be served buffet style or plated for the dinner table.

\$45 per person 3 courses

Choose from the selections below

Starters. Guests will have a choice of the following

Gumbo Ya-Ya

Chicken, 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

Grilled Filet Mignon

Potatoes, Seasonal Greens, Demi-Glace

Herb Grilled Chicken & Dumplings

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

Blackened Catfish

Pecan Rice Pilaf, Green Tomato Relish, Crawfish Boil Aioli

Pork Tenderloin

Sweet Potato Puree, Grilled Peach Salsa, Green Beans, Sweet Tea Gastrique

Wild Mushroom Bread Pudding

Spinach, Charred Tomato Sauce, Grilled Carrots, Pea Tendril Salad

Wood Roasted Mac And Cheese Casserole

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

Dessert. Choose one of the following

Chocolate Chestnut Crème Brulee

Rumchata Panna Cotta

Maple Praline Bread Pudding

Flourless Chocolate Cake

A la Carte Appetizers

\$21 per dozen

Muffaletta Finger Sandwiches
Mini Fontina & Tasso Paninis
Mini Mushroom, Tomato, Fontina Paninis
Fried Green Tomatoes
Roasted Mushroom Bruschetta
Corn Bread Muffins

\$24 per dozen

Mini Chow Chow Spring Rolls
Catfish Fingers
Tasso Pierogies

\$36 per dozen

Barbecue Shrimp
Mini Crab Cakes
Buffalo Frog Legs

Wood Fired Flatbreads

Creole Margherita	\$10
Crawfish	\$12

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

Add On Options

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

Carving Station \$25 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

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

Pot de Crème

Cherry Cheesecake

Chocolate Cake with Fudge Icing

*Specialty Cakes and Desserts are available by request.
Contact Chef Kaitlin Ybarra at 412.471.9100, or order through
your event coordinator. Minimum of 2 week's notice is required.*

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