



ATRIA'S

SPECIALTY CATERING

EST. 1930

Prices are valid through December 2026.

STARTERS

Pricing is determined by quantity and variety of starter selections.

Signature items from Juniper Grill

Jumbo Shrimp Cocktail

Bacon-Wrapped Shrimp

Bacon-Wrapped Scallops

Roasted Beef Crostini

With Horsey & Bell Pepper

Thai Chicken Satay

Signature **Seared Ahi Tuna Wontons**

Artisan Sausage Bites

Firecracker Chicken

Firecracker Cauliflower

Tuscan Bruschetta

Hummus

With Naan Dippers and Fresh Vegetables

Best in the Burgh Crab Cake Minis

Shot Glass Sherry Crab Bisque

Mozzarella Caprese Skewers

Awesome Andouille Bites

Traditional Meatballs

Pierogies

Stuffed Baby Portabellos

Signature **Guacamole & Fire Roasted Salsa**

With Tortilla Chips



If you don't see an item you're looking for, please let us know. We are happy to create chef-inspired options or accommodate special requests when possible.

Buffet ATRIA'S FAVORITES

Two Entrées \$36 PP | Three Entrées \$41 PP

APPETIZERS TO START

Awesome Andouille Bites
Tuscan Bruschetta
Fresh-Cut Seasonal Fruit with Dip
Artisan Cheese Board
Spicy Mustard, Fig Jam & Assorted Crackers

SALAD STATION

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Rolls, Butter

CHOOSE 2 or 3 ENTRÉES

Bruschetta Chicken
Marinated, Char-Grilled Chicken, Fresh Tomato, Balsamic Drizzle, Romano & Shaved Parmesean

The Pittsburgher
Grilled Kielbasa, Sauerkraut, Mustard

Maple Bourbon Glazed Pot Roast

BBQ Bacon Wrapped Pork Tenderloin

✂ **Slow Smoked Angus Beef Brisket**

Chicken Marsala
Chicken Breast in our Creamy Marsala Sauce

English Baked Cod
Lemon Butter Sauce

Vegan Stuffed Bell Peppers

CHOOSE 2 or 3 ACCOMPANIMENTS

Roasted Vegetables	Macaroni & Cheese
Haricot Verts	Seasonal Rice
Smashed Redskins	Tomato Vodka Pasta Florentine
	Pierogies with Caramelized Onions

✂ *Signature items from Juniper Grill*

Buffet ATRIA'S CLASSIC

Two Entrées \$41 PP | Three Entrées \$46 PP

— APPETIZERS TO START —

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit with Dip

Mozzarella Caprese Skewers

Firecracker Chicken

— SALAD STATION —

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Rolls, Butter

— CHOOSE 2 or 3 ENTRÉES —

Orange Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Maple Bourbon Glazed Pot Roast

Angus Petite Tenderloin

Peppercorn Demi-Glace

— CHOOSE 2 or 3 ACCOMPANIMENTS —

Tomato Vodka Pasta Florentine

Smashed Red Skin Potatoes

Roasted Vegetables

Haricot Verts

Grilled Asparagus

With Roma Tomatoes, Mozzarella & Parmesan

Buffet THE RECEPTION

Two Entrées \$52 PP | Three Entrées \$57 PP

CHOOSE 4 APPETIZERS TO START

Roasted Vegetable Antipasti

Jumbo Shrimp Cocktail

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Firecracker Chicken

Best in the Burgh Crab Cake Minis

Bacon Wrapped Scallops

Mozzarella Caprese Skewers

SALAD STATION

Fresh Chopped Vegetables, Crumbled Bleu Cheese, Cheddar Jack Cheese, Aged Balsamic Vinaigrette, Peppercorn Ranch, Breadworks Rolls, Butter

CHOOSE 2 or 3 ENTRÉES

Angus Petite Filet

Char-Grilled Mahi Mahi with Seasonal Chutney

Chicken Roma

CHOOSE 2 or 3 ACCOMPANIMENTS

Roasted Fingerling Potatoes

Wild Mushroom Ravioli

Charred Cauliflower & Haricot Verts

Grilled Asparagus

With Roma Tomatoes, Mozzarella & Parmesan

Plated

ENTREE DUETS

\$40 - \$60 PP

APPETIZERS TO START

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-Cut Seasonal Fruit with Dip

Awesome Andouille Bites

Jumbo Shrimp Cocktail

PLATED SALAD

**Atria's Signature Chopped Salad, Organic Mixed Greens,
Chopped Vegetables & Corn, Peppercorn Ranch & Balsamic
Glaze, Breadworks Rolls, Butter**

CHOOSE (1) ENTRÉE DUET

\$40 PP

Slow Smoked Angus Beef Brisket & Smokehouse Chicken Breast

Haricot Verts and Macaroni & Cheese

\$50 PP

Grilled Lemon Pepper Chicken Breast & Grilled Atlantic Salmon

Grilled Asparagus and Smashed Red Skin Potatoes

\$60 PP

The Classic Surf & Turf

*Char-grilled Angus Petite Filet & Signature Crab Cake,
Grilled Asparagus and Smashed Red Skin Potatoes*

 *Signature items from Juniper Grill*

Plated
THE GRAND GALA

\$78 PP

COMPLIMENTARY WITH PACKAGE

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Chef's Charcuterie

Prosciutto, Salume, Pancetta, Dried Fruits & Olives

CHOOSE 3 HAND-PASSED APPETIZERS

Mozzarella Caprese Skewers

Thai Chicken Satay

BBQ Bacon-Wrapped Scallops

Seared Ahi Tuna Wontons

Roasted Beef Crostini

With Horsey & Bell Pepper

PLATED SALAD

**Organic Mixed Greens, Fresh Strawberries, Black Berries, Chevre & Poppyseed Vinaigrette
Served With Focaccia Crisps**

ENTRÉES

Char-Grilled Angus Twin Filets

Rosemary Roasted Red Skin Potatoes and Grilled Asparagus

Signature Jumbo Lump Crab Cakes

Rosemary Roasted Red Skin Potatoes, Grilled Asparagus, and Roma Tomatoes

Cauliflower Steak

Tumeric, Seasonal Rice

Buffet or Plated **VEGETARIAN & VEGAN**

\$32 PP

APPETIZERS TO START

Fresh-Cut Seasonal Fruit with Dip

Hummus

With Naan Dippers and Fresh Vegetables

Vegan Stuffed Baby Portobellos

Tuscan Bruschetta

SALAD STATION

**Mixed Greens, Chopped Vegetables, Fresh Berries,
Toasted Pepitas, Sesame Rice Wine Vinaigrette,
Breadworks**

ENTRÉES

Asian Tofu

Over Stir-Fry Vegetables

Stuffed Impossible Bell Pepper

 **Vegetarian Enchiladas**

*Zucchini, Grilled Corn, Asparagus, Roasted Pepper, Fire Roasted Tomato Sauce,
Monterey Jack, Guacamole, Pico de Gallo and Chipotle Crema*

**Can Be Prepared Vegan*

 *Signature items from Juniper Grill*

Buffet LATE NIGHT BITES

\$5.5 - \$8 PP

MASHED POTATO BAR

**Smashed Red Skin Potatoes, Sour Cream, Green Onion,
Bacon, Monterey Jack & Cheddar Cheese Blend**

\$5.5 PP

SLIDER PARTY

**Southern Fried Chicken, Grilled Mediterranean Chicken,
Mini Burgers, Bourbon Maple Glazed Pot Roast, Roasted
Vegetables, Best in the Burgh Crab Cake Minis +\$3**

\$8 PP

TACO BAR

**Choice of Chicken or Beef, Corn Tortillas, Lettuce, Tomato,
Cheese, Sour Cream, Fire Roasted Salsa**

\$8 PP

PREMIUM HOSTED BAR

2 Hours	\$29 PP
3 Hours	\$32 PP
4 Hours	\$38 PP
5 Hours	\$41 PP

Includes:

SPIRITS

Grey Goose, Bacardi, Captain Morgan Spiced Rum, Casamigos, Hendrick's, Woodford Reserve, Crown Royal, Johnny Walker Black

WINE

Moscato, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Prosecco

BEER

Miller Lite, Yuengling, Blue Moon, Bell's Two Hearted, Stella Artois, White Claw

STANDARD HOSTED BAR

2 Hours	\$25 PP
3 Hours	\$28 PP
4 Hours	\$34 PP
5 Hours	\$37 PP

Includes:

SPIRITS

Tito's, Bacardi, Captain Morgan Spiced Rum, Sauza, Beefeater, Jack Daniels, Crown Royal, Dewar's

WINE

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

BEER

Miller Lite, Yuengling, Blue Moon, Fat Head's Sunshine Daydream IPA

BAR PACKAGES

LIMITED HOSTED BAR FINE WINE AND BEER ONLY

2 Hours	\$21 PP
3 Hours	\$23 PP
4 Hours	\$25 PP
5 Hours	\$27 PP

Includes:

WINE

Moscato, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Prosecco

BEER

Miller Lite, Yuengling, Blue Moon, Fat Head's Sunshine Daydream IPA

+ Add premium selections to your package for an additional +\$3 PP.

ADD ONS

One Signature Drink	\$6 PP
Two Signature Drinks	\$8 PP
Champagne Toast	\$3 PP

+ Specialty craft beers, seltzers, and ciders available by the case.

+ Specialty spirits available by the bottle.

+ Brands subject to change due to availability.

All Hosted Bars include Coffee, Tea, and Soft Drinks.
Coffee, Tea, and Soft Drinks only available for \$6 PP.

SERVICE FEES

Servers

\$33 per server/bartender per hour

Dinner Buffet/Stations

Standard is one server per 25 guests

Plated Dinner

Standard is one server per 10 to 12 guests

Quality Disposables

\$5 per person. Cake plates and forks are not included. Available for an additional \$1.5 per person.

Bar Service

Standard is one bartender per 50 guests

Cookie Table

\$3 per person to set up and maintain.

Cake Cutting

Cake plates and forks are not included. Available for an additional \$1.5 per person.

Minimum

4 hour minimum for service

The number of servers/bartenders required will vary with custom packages and add-ons such as: hand-passed hors d'oeuvres and champagne toasts.

18% Service Fee applies to all full service catering packages for set up and delivery.



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Juniper
GRILL

FREQUENTLY ASKED QUESTIONS

How do I book my event?

After initial contact with the catering director, you will receive our menus and service package information. We will work together to create a custom menu for your event and invite you for a complimentary tasting for up to 4 people. If you decide to book, a 20% non-refundable deposit is due at signing to finalize booking. Final guest count, menu and payment are due 30 days prior to your event.

When do I schedule my tasting?

Complimentary tastings will be held at select restaurant locations. Our catering director will work with you to schedule.

When is my final guest count due?

Your final guest count is due 30 days prior to your event.

What about my vendors?

We treat your vendors just right and offer a selection of your food choices for half off the per person price. Just let us know how many vendors you would like to serve.

May I take home leftovers from my event?

For our guest's safety, we do not allow leftover food to be removed from the event premises. Upon request, arrangements can be made for any leftovers to be properly packaged and delivered to a local charitable organization.

Timing is everything.

Please provide us with a detailed timeline one week prior. Our Catering Director will gladly assist you in the timing of your event.

May I bring my own alcohol?

Due to permitting and liability concerns, you are not allowed to bring your own alcohol to our catering locations. For offsite events that allow alcoholic beverages, we are legally permitted to supply alcohol with our licensed staff. If you choose to provide your own alcohol, you assume liability for bar staff & all guests attending the event.

Will You set up our Cookie Table?

We can work with the venue to coordinate the best approach for set up. Please discuss the requisites with our Catering Director.