

## SIT DOWN DINNER MENU

### APPETIZER PACKAGE \$6.00

Assorted Cheese  
Assorted Vegetables  
Swedish Meatballs, Chicken Tenders  
Assorted Olive Tray  
Assorted Fruit  
Fresh Mozzarella & Tomato Slices

### ENTREES

Grilled Filet Mignon .....\$52.00  
Grilled Sirloin Filet .....\$47.00  
Roasted Prime Rib .....\$47.00  
Beef Pot Roast .....\$42.00  
Stuffed Pork Chop .....\$42.00  
Breast Chicken Marsala .....\$42.00  
Chicken Stuffed With Bread Stuffing ....\$42.00  
Chicken Mediterranean .....\$42.00  
Orange Roughy .....\$47.00  
Red Salmon .....\$47.00  
New England Style Broiled Scrod .....\$42.00  
Flounder with Crab Stuffing .....\$47.00

### POTATO or PASTA - Choice of One:

Au Gratin, Baked, Mashed, Parsley,  
Oven Browned, Scalloped, Rice Pilaf,  
Penne with Marinara Sauce, Stuffed Shell

### VEGETABLE - Choice of One:

Green Beans Almondine, Corn, Glazed  
Carrots, Broccoli and Cauliflower with  
Cheese, Mixed Vegetables, Sweet Peas

### SALAD - Choice of One:

Greek Salad with Feta Cheese, Greek  
Olives, Pepperchini, Tomato

Tossed Salad with Tomato, Beets, Olives  
and Cucumbers

### INCLUDES:

Italian Bread, Butter, Water, Coffee served  
at all guest tables

*following can be added at an extra charge*

### DESSERT:

Sherbet, Ice Cream Sundae, Pie, Cheese Cake

**Menu's include gratuity  
7% sale tax not Included**

## FUTULES' GRAND WEDDING BUFFET PACKAGE

Choice of Two Entrees: \$39.00 per person

Choice of Three Entrees: \$42.00 per person

### APPETIZER PACKAGE \$5.00

Assorted Cheese Squares  
Assorted Vegetables  
Swedish Meatballs, Chicken Tenders  
Assorted Olive Tray  
Fresh Mozzarella & Tomato Slices

### ENTREES:

Top Sirloin of Beef with Horseradish Sauce and Mushroom Gravy (Chef Carved)	Futules' Stuffed Chicken with Bread Stuffing (\$1.00)
Prime Rib (\$3.00) with Horseradish Sauce and Mushroom Gravy (Chef Carved)	Chicken Marsala with Mushroom Gravy
Top Sirloin Beef Burgundy Tips with Rice	Chicken Parmesan
Bone in Ham with Pineapple Sauce and Horseradish Sauce (Chef Carved)	Chicken Florentine
Grilled Pork Loin with Bourbon Sauce (Chef Carved)	Chicken Divan
Roast Turkey Breast (Chef Carved)	Chicken Cacciatore, Scaloppini, Lemon Pepper
New England Style Scrod with Buttered Bread Crumbs	Chicken Picatta
Orange Roughy (\$3.00)	Mediterranean Chicken
Red Salmon (\$3.00)	Breaded Chicken Breast
	Stuffed Cabbage
	Seafood Newburg

**PASTA - Choice of One:** Rigatoni, Penne or  
Tortellini with choice of 2 sauces -  
Marinara Sauce, Meat Sauce or Alfredo Sauce on  
the side, Stuffed Shells, Pierogies with Onions

### POTATO - Choice of One:

Parsley, Oven Browned, Scalloped, Au Gratin,  
Mashed Potatoes with Cheddar Cheese and Bacon,  
Rice Pilaf

### VEGETABLE: - Choice of one:

Green Beans, Corn, Glazed Carrots, Assorted  
Vegetables with Broccoli, Cauliflower & Carrots

### INCLUDES - Choice of One:

Greek Salad with Feta Cheese, Greek Olives,  
Pepperchini, Tomato, House Dressing

Tossed Salad with Tomato, Beets, Olives and  
Cucumbers, House Dressing

**INCLUDES** - Rolls, Butter and Water served on  
all guest tables. Coffee, Tea are served on Coffee  
Station

## OPTIONAL APPETIZER LIST

Specialty Appetizers Can be Purchased in Quantity

Assorted Fruits - \$1.00  
Bruschetta - \$.50  
Hot Sausage - \$1.00  
Buffalo Chicken Dip - \$1.00  
Spinach Dip with baguettes - \$1.00  
Stuffed Mushroom - \$1.50  
Humus with Roasted Red Peppers and Baguettes - \$.50  
Extra Large Shrimp Cocktail - \$250  
Cup of Soup Served at all Guest Tables - \$1.25  
Soup served at carving station before dinner - \$1.00  
*Wedding or Chicken Noodle*

### SPECIAL EVENT BUFFET

Choice of Two Entrees: \$37.00 per person  
Choice of Three Entrees: \$40.00 per person

### APPETIZER PACKAGE \$4.00

Assorted Cheese Squares  
Assorted Vegetables  
Swedish Meatballs, Chicken Tenders

### ENTREES:

*Chicken Baked, Lemon Pepper, Breaded, Divan,  
Mediterranean, Stuffed Chicken Breast (\$1.00),  
Marsala*  
Roast Beef, Stuffed Cabbage, Hot Sausage,  
Baked Ham (*with Pineapple Sauce*), Swedish  
Meatballs

### PASTA - Choice of One:

**Rigatoni**, Penne or Tortellini with choice of 2  
sauces - Marinara Sauce, Meat Sauce or  
Alfredo Sauce on the side

### POTATO - Choice of One:

Parsley, Oven Browned, Scalloped,  
Au Gratin, Baked, Mashed, Rice Pilaf

### VEGETABLE - Choice of One:

Green Beans, Corn, Glazed Carrots, Assorted  
Vegetables with Broccoli, Cauliflower  
and Carrots

### - Served on Salad Bar -

Tossed Salad with Italian Balsamic,  
Ranch and French Dressing

**INCLUDES:** Coffee, Tea, Regular or Decaf, at the Coffee  
Station. Rolls & Butter with Water Served on Guest Tables

## 5 Hour Standard Bar \$25.00

VODKA - Smirnoff  
FLAVORED VODKA - Raspberry Cherry, Orange  
Mandarin  
GIN - Gordon's  
RUM - Bacardi, Captain Morgan, Calico Jack  
WHISKEY - Seagram's, Black Velvet  
BOURBON - Jim Beam  
SCOTCH - Inver House  
SCHNAPPS - Peach, Apple

Vermouth, Amaretto, Sloe Gin, Coffee Liqueur, Tequila,  
Irish Cream

WINE - White Zinfandel, Pinot Grigio, Cabernet,  
Merlot, Chardonnay, Chablis, Lambrusco, Bianco

### SPECIALTY DRINKS - Daiquiris & Magaritas

CHAMPAGNE (At Head Table and Parent Tables)

MIXERS -Pepsi, Diet Pepsi, Cherry Pepsi, Ginger Ale,  
Mist, Root Beer, Mt. Dew, Tonic, Soda Water, Sours,  
Ice Tea

JUICES - Orange Juice, Grapefruit, Cranberry Juice,  
Pineapple and Tomato Juice

SUPPLIES - Stemware Glasses, Lemons, Limes, Olives,  
Cherries & Ice

DRAFT BEER - Coors Light, Miller Lite, Bud Light, Yuegling

## 5 Hour Premium Bar \$30.00

(Added to Standard Bar)

Canadian Club, V.O., Fireball, Absolute,  
Tito's, Jack Daniels, Jameson's, Crown  
Royal, Crown Apple, Malibu Rum, Tangueray,  
Dewer's.

## Six Hour Bar Packages

Standard Bar - **\$30.00**

Premium Bar - **\$35.00**

Draft Beer, Wine, Soda and Juices - **\$25.00**

Draft Beer, Soda and Juices - **\$20.00**

Soda and Juice - **\$10.00**

**Additional Bar Time: \$5.00** per hour

**Includes:** Bartenders, all bar supplies, ice

## Notes:

### FUTULES' HARMAR HOUSE

- 20 minutes from Downtown Pittsburgh
- Two miles from Harmarville exit 11 of the Route 28 Expressway
- One mile from PA Turnpike Exit 48

We will gladly accommodate you with our suggested menus or a menu of your desire for a buffet style or sit-down dinner. We offer unlimited consultations until you are completely satisfied.

All of our foods are freshly cooked. Every party receives our fullest attention from food preparation to service.

#### TO MAKE YOUR AFFAIR COMPLETE

##### WE OFFER LISTS FOR OPTIONAL ITEMS

Wine Glasses \$1.00  
Champagne Toast  
\$25.00 Per Bottle  
D.J., Cake, Ice Sculptures,  
Photographer, Florist

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*Let us take your Bridal Party in style  
with our Luxury Motorcoach.*



Includes:

Pick up service from Futules' Harmar House to all your destinations for the day.

Assorted beverages served aboard along with assorted cheese & vegetable tray

**Call for details!**

### GENERAL INFORMATION

Included with our fine food are the following services by our professional staff at no extra cost:

Full Chair Covers and Uplighting

Table Linens are on every guest table.

China Dinner Plates are provided for all guests.

Silverware and Linen Napkins are at every table setting.

Head table, cake table, appetizer table, gift table and food buffet table are skirted and covered with linen.

For buffet style dinners, head table and two family tables are served.

Wedding cake is served, wrapped or both according to your preference.

Cookies and pastry items are trayed by our staff.

All leftover food goes home with family. We will provide containers and pack all leftover food.

Banquet time is optional when purchasing open bar.

Deposit of \$500.00 is required to secure your date.

All prices are guaranteed at contract signing.

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### Weekday Luncheon Buffet

Choice of one Entree: \$29.00 per person

Choice of two Entree: \$32.00 per person

#### ENTREES:

Chicken: *Baked, Lemon Pepper, Breaded, Divan, Mediterranean, Stuffed Chicken Breast (\$1.00), Marsala*  
Roast Beef, Stuffed Cabbage, Hot Sausage,  
Baked Ham (*with pineapple sauce*), Swedish  
Meatballs

#### PASTA - Choice of One:

Penne (with marinara and alfredo sauce on the side)

#### POTATO - Choice of One:

Red Skin Parsley, Oven Browned,  
Scalloped, Au Gratin, Baked, Rice Pilaf

#### VEGETABLE - Choice of One:

Green Beans Almondine, Corn, Glazed  
Carrots, Vegetable Medley

#### - Served on Salad Bar -

Tossed Salad with Italian Balsamic, Ranch and French Dressing

**INCLUDES:** Coffee, Tea, Regular or Decaf, at the coffee station, Rolls & Butter with Water Served on Guest Tables

2021  
**FUTULES'**  
**HARMAR HOUSE**

Banquet Complex

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**OWNERS**  
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