

## SIT DOWN DINNER MENU

### APPETIZERS

Assorted Cheese (with salami and grapes)  
Vegetable Trays (with ranch dip)  
Swedish Meatballs, Chicken Tenders  
Assorted Fruit

### ENTREES

Grilled Filet Mignon .....\$45.00  
Grilled Sirloin Filet .....\$40.00  
Roasted Prime Rib .....\$40.00  
Beef Pot Roast .....\$36.00  
Stuffed Pork Chop .....\$36.00  
Breast Chicken Marsala .....\$36.00  
Chicken Stuffed With Bread Stuffing ....\$36.00  
Roast Half Chicken Mediterranean .....\$36.00  
Orange Roughy .....\$40.00  
New England Style Broiled scrod .....\$36.00  
Flounder with Crab Stuffing .....\$40.00

### POTATO or PASTA - Choice of One:

Au Gratin, Baked, Mashed, Parsley,  
Oven Browned, Scalloped, Rice Pilaf,  
Ziti in plain 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

### INCLUDES:

Italian Bread, Butter and Coffee

*following can be added at an extra charge*

### DESSERT:

Sherbet, Ice Cream Sundae, Pie, Cheese Cake

## FUTULES' GRAND WEDDING BUFFET PACKAGE

Choice of Two Entrees: \$35.00 per person  
Choice of Three Entrees: \$37.00 per person

### APPETIZERS:

Assorted Cheese Squares *(with salami, grapes and crackers)*  
Assorted Vegetables *(with ranch dip)*  
Swedish Meatballs, Chicken Tenders,  
Assorted Fruit

### ENTREES:

Top sirloin of beef with  
horseradish sauce and  
mushroom gravy  
(chef carved)

Choice prime rib with  
horseradish sauce and  
mushroom gravy  
(chef carved \$2.00)

Top sirloin beef  
burgundy tips with rice

Bone in ham with  
pineapple  
sauce and horse-  
radish sauce  
(chef carved)

Roast pork loin  
(chef carved)

Roast turkey breast  
(chef carved)

New England style  
scrod with buttered  
bread crumbs

### PASTA - Choice of One:

Stuffed Shells (with ricotta cheese), Ziti with  
Marinara and Alfredo Sauce on the side, Pierogies,  
Tortellini

### POTATO - Choice of One:

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

**VEGETABLE:** - Green Beans Almondine and  
Vegetable Medley with Cheese Sauce on the side

**INCLUDES:** - Tossed Salad, Italian Bread, Butter,  
Coffee and Water (served on all guest tables)

**DRESSINGS:** - Italian Balsamic, Ranch, or French

### FRESH BREAST OF CHICKEN:

Futules' stuffed chicken  
with bread stuffing

Chicken Marsala with  
mushroom gravy

Futules' marinated  
chicken with roasted  
peppers and onions

Chicken Cacciatore,  
Scaloppini, Lemon Pepper

Cordon Bleu with Ham  
& Swiss Cheese

Mediterranean Chicken

Oven Fried Chicken

Stuffed Cabbage

Seafood Newburg

Breaded Pork Chops

## OPTIONAL APPETIZER LIST

Specialty Appetizers  
Can be Purchased in Quantity  
Ask for Details

Deviled Eggs - \$1.00  
Hot Sausage - \$1.00  
Chicken Wings - \$1.00  
Fried Zucchini - \$1.25  
Fried Provolone - \$1.25  
Stuffed Mushroom (\$1.25 extra)  
Extra Large Shrimp Cocktail (\$3.00 extra)  
Cup of Soup (\$1.50 extra) Served  
*Wedding, Chicken Noodle, Seafood Bisque*

## SPECIAL EVENT BUFFET

Choice of Two Entrees: \$34.00 per person  
Choice of Three Entrees: \$36.00 per person  
*Includes: Assorted Cheese Squares, Vegetables with dip,  
and Swedish Meatballs.  
\$1.00 for each additional appetizer*

### ENTREES:

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

### PASTA - Choice of One:

Stuffed Shells *(with ricotta cheese)*, Ziti (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 with Cheese

### - Served on Salad Bar -

Cole Slaw, Tossed Salad with Italian Balsamic,  
Raspberry, Ranch and French Dressing

**INCLUDES:** Coffee, Tea, Regular or Decaf, at the coffee  
station, Italian Bread & Water Served on Guest Tables

## BAR INCLUDES

### LIQUOR BRANDS

VODKA - Smirnoff, Nikolai, Stoli, Absolut, Flavored Vodkas  
GIN - Gordon's, Beefeaters, Tangueray  
RUM - Bacardi, Captain Morgan, Jacquin's Malibu  
WHISKEY - Seagram's, Canadian Club, Black Velvet, VO  
BOURBON - Jim Beam, Jack Daniel's  
SCOTCH - J&B, Dewar's  
SCHNAPPS - Peach, Peppermint, Apple  
WINE - Chardonnay, Zinfandel, Chablis, Merlot, Lambrusco,  
Cabernet, Bianco  
VERMOUTH  
AMARETTO  
SOUTHERN COMFORT  
SLOE GIN  
KAPALLI  
TEQUILA  
IRISH CREAM (Coffee Liqueur)  
SPECIALTY DRINKS - Daiquiris & Magaritas  
CHAMPAGNE (At Head Table and Two Family Tables)  
BEER - Two Light Drafts, Two Regular Drafts  
MIXERS - Pepsi, Diet Pepsi, Ginger Ale, Mist, Diet Mist,  
Mt. Dew, Orange, Tonic, Soda Water, Sours, Ice Tea  
JUICES - Orange Juice, Grapefruit, Cranberry  
Juice, Pineapple and Tomato Juice  
SUPPLIES - Plastic Glasses & Straws, Lemons, Limes,  
Olives & Cherries, Ice & Glasses

## BAR PACKAGE

**Five-Hours:  
Alcohol \$5.00**

**Also**

**Bartenders, Bar Supplies, Ice, Water &  
Non-Alcoholic Beverages \$15.00**

**Total \$20.00**

**Includes: Champagne at Head Table,  
Parent Tables &  
Alcoholic for Bridal Dance**

**ALL MENUS INCLUDE GRATUITY AND TAX**

# Notes:

## Luncheon Buffet

Choice of one Entree: \_\_\_\_\_

Choice of two Entree: \_\_\_\_\_

### ENTREES:

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

### PASTA - Choice of One:

Stuffed Shells (*with ricotta cheese*), Ziti  
(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 with Cheese

### - Served on Salad Bar -

Cole Slaw, Tossed Salad with Italian Balsamic,  
Raspberry, Ranch and French Dressing

**INCLUDES:** Coffee, Tea, Regular or Decaf, at the coffee  
station, Italian Bread & Water Served on Guest Tables

## 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.

**We offer a full line of Invitations at 50% OFF  
& Accessories at 40% OFF**

**TO MAKE YOUR AFFAIR COMPLETE  
WE OFFER LISTS FOR  
OPTIONAL ITEMS**

Wine Glasses \$1.00  
Champagne Toast Per Bottle  
\$15.00 +\$10.00 Glass Charge  
D.J., Cake, Ice Sculptures,  
Photographer, Florist

*Let us take your Bridal Party in style  
with our Cross Country Motor Coach.*



*\$200.00 per hour  
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.

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.

Candlebras with candles are placed on the  
head table.

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.

A deposit of \$750.00 is required to secure  
your date. An additional deposit of \$750.00 is  
required nine months before the event and final  
payment with cashiers check one day before  
the event.

Saturday Night Prime Time Events have a  
guarantee of 200 people or \$10,500.00, which  
ever comes first. Monday through Thursday  
requires a 50 person guarantee. Friday and  
Sunday requires a 100 person guarantee.

All prices are guaranteed at contract signing.

**FUTULES'  
HARMAR HOUSE**

**Banquet Complex**

**1321 Freeport Road**

Main Office:  
**(724) 274-4822**

Fax: **(724) 274-1963**

Cell: **(412) 889-0053**

**www.harmarhouse.com**

**OWNERS**  
**NICHOLAS W. FUTULES**  
**WILLIAM A. FUTULES**

**Catering Service  
Available at  
Other Locations**