

# Twin Oaks



## CATERING SERVICE

*28 Years serving the area  
cooking for all occasions!*

**Phone: 412-678-3321**

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**[www.twinoakslounge.com](http://www.twinoakslounge.com)**

**2010**

**OLYMPIA BANQUET FACILITY**

**Greek Orthodox Church**

**1575 Electric Avenue • East Pittsburgh, PA 15112**

**412-824-5540**

# Olympia Banquet Facility

## Presentation of Christ Church

### General Information

#### *Deposit & Payment Information*

- To secure a date for your event, a deposit of \$800 should be made payable to the G.O.C. Olympia Banquet Facility.
- \$300 of this deposit is considered your security deposit. Once the G.O.C. has determined that there is neither damage nor anything missing, the \$300 deposit will be returned to you.
- \$200 of this deposit will be credited toward the food and \$300 is considered a hall rental fee and will be kept by the G.O.C.
- Should your event be cancelled, the deposit is non-refundable. At the time of cancellation, your deposit can only be transferred one time to another date either the same year or in the following year providing the date is available. Under no circumstances will the deposit be refunded.
- 18% Service Charge and 7% PA Sales Tax will be added to your final bill.

#### *Hall Rental Guidelines*

- The hall minimum is 150 people. Events of 100 or more guests are permitted on weekdays only.
- Events are limited to 5 hours. If your event should exceed the 5-hour limit, you will be charged as follows: \$150 per hour and \$25 per hour for each bartender and host/hostess.
- All events should conclude by 12:00 Midnight.
- A final guaranteed guest count is required 10 days prior to your event.
- Final payment is required 72 hours or 3 days prior to your event.
- **Final payments should be made with cash or by a certified check made payable to G.O.C. - Olympia Hall.**
- Current menu pricing is effective January 1, 2009 - December 31, 2009. Menus & prices are subject to change.

#### *Rental Items available from Olympia Hall*

- Centerpieces
- Decorative trellis for the Head Table, Cake Table and Gift Table.
- Gift Card Box
- Candelabras and white candles for the Head Table
- Wedding Cake

## **General Information** *(continued)*

### *Bar Service*

- Bar supplies, lemons, limes, oranges, soft drinks, cranberry juice, orange juice, tomato juice, cocktail mix and cocktail napkins - \$5.00 per person.
- Host/hostess fee - \$125.
- Bartenders will be provided through the G.O.C., the number needed depends upon your guest count. Below are the fees per bartender:
  - For 100 people - 1 bartender @ \$100.00
  - For 101-240 people - 2 bartenders @ \$80.00 each
  - For 241-350 people - 3 bartenders @ \$80.00 each
  - For 351-500 people - 4 bartenders @ \$80.00 each
- Complimentary champagne toast for Head Table.

### *Twin Oaks Caterers also provides the following at no additional charge:*

- White or Ivory Tablecloths on each guest table
- Coordinating color napkins for each guest
- China service and silverware
- Accessory tables - buffet, gift table, place card table, cake table and cookie table - are all covered with white linens and skirting
- Cookies and Pastries will be displayed on trays by our staff. Plates are provided on the cookie table for your convenience.
- Our staff will cut or wrap your wedding cake according to your preference.

### *Additional accessories are available for an additional fee and include:*

- Twinkle Lighting under all of the accessory tables

For further information, please contact Theodora V. Stupakis at 412.824.5540. All checks should be made payable to G.O.C. - Olympia Hall, 1575 Electric Avenue, East Pittsburgh, PA 15112.

*Thank you for your interest in Olympia Hall Banquet Facility for your upcoming event.*

**Theodora V. Stupakis**  
*Banquet Manager*

# WEDDING BANQUET

## HORS D'OEUVRES

*(served during cocktail hour)*

Cheese Chunks, Pepperoni Slices, Ham  
Assorted Crackers, Honey Mustard Dip  
Fresh Vegetables with Dip  
Wedding Soup Station

## ENTRÉE

Honey Glazed Ham and Top Round of Beef  
(Carved by Chef)  
Stuffed Chicken Breast  
Penne Pasta with Meat Sauce or Alfredo Sauce  
Parsley Red Skin Potatoes  
Green Bean/Almondine  
Fresh Fruit Salad  
Tossed Salad with Assorted Dressings or Caesar Salad  
Fresh Rolls & Butter  
(Served at Guest Table)

**REGULAR AND DECAF COFFEE**

# **HOT BUFFET**

## **CHOICE OF THREE ENTREES**

Grilled Chicken, Penne Pasta with Meat Sauce or Alfredo Sauce,  
Stuffed Chicken Breast, Roast Beef, Fried Chicken,  
Kolbassi and Kraut, Beef Stroganoff, Glazed Baked Ham,  
Pork Tenderloin with Dijon Mustard Sauce,  
Broiled Cod Fish, Stuffed Cabbage, Chicken Supreme,  
BBQ Baby Back Ribs, Eggplant Parmesan,  
Stuffed Shells, Hot Sausage, Italian or Swedish Meatballs

## **CHOICE OF POTATO**

Parsley Red Skin, Baked Stuffed Potatoes, Mashed Potatoes w/  
Gravy, Scalloped, Mini Baked Potatoes, Pittsburgh Potatoes, Parsley  
Potatoes, Hot German Potato Salad,  
Rice Pilaf or Wild Rice with Sausage

## **CHOICE OF VEGETABLE**

Green Beans Almondine, Green Beans with Mushrooms,  
Corn, Cinnamon Glazed Carrots, California Blend,  
Broccoli or Cauliflower with Cheese  
Fresh Watermelon Basket with Fruit Dip  
Tossed Salad with Italian and Ranch Dressings  
Assorted Rolls and Butter  
(Served on Guest Tables)

## **REGULAR AND DECAF**

# **HOT AND COLD BUFFET**

## **ITALIAN, RYE BREAD AND BUNS**

### **ASSORTED MEAT AND CHEESE TRAYS**

Baked Ham, Hard Salami, Cappicola, Turkey Breast  
American, Swiss and Provolone Cheeses

### **RELISH TRAY**

Black & Green Olives, Pepper Rings, Pepperocini, Sliced Pickles,  
Carrots, Celery Sticks and Pickle Spears

## **LETTUCE AND TOMATO TRAY**

**CONDIMENTS:** Mustard and Mayo

### **CHOICE OF TWO:**

Fresh Fruit or Watermelon Basket  
German Potato Salad, Coleslaw  
Macaroni Salad, Potato Salad  
Spring Salad or Linguini Salad  
Tossed Salad with Italian and Ranch Dressings

### **CHOICE OF ONE TO THREE HOT ITEMS**

Beef Stroganoff, Fried Chicken, Grilled Chicken Breast,  
Penne Pasta with Meat Sauce or Alfredo Sauce,  
Sweet or Hot Sausage, Kolbassi and Sauerkraut,  
Pierogies, Eggplant Parmesan,  
Stuffed Cabbage, Stuffed Shells  
Italian or Swedish Meatballs

Roast Beef or BBQ Baby Back Ribs  
(just add \$1.50 more per person)

**REGULAR AND DECAF COFFEE**

# **SIT DOWN DINNER**

## **APPETIZER**

Fresh Fruit Cup

Assorted Dinner Rolls and Butter

Tossed Salad with Assorted Dressings

or

Caesar Salad

## **DINNER ENTREES:**

### **CHOICE OF TWO**

Burgundy Pork Tenderloin, Chicken Cordon Bleu, Stuffed Shells,  
Broiled Cod Fish, City Chicken, Stuffed Chicken Breast,  
Roast Beef with Mushroom Wine Sauce, Turkey and Stuffing,  
Chicken Marsala, Stuffed Pork Chop

## **PRICE ON ABOVE ENTRÉE**

## **ADDITIONAL ENTREES:**

Strip Steak with Sautéed Mushrooms  
Stuffed Founder with Crabmeat  
Prime Rib, Ethnic Lamb  
Surf and Turf (Market Price)

## **CHOICE OF POTATO**

Parsley Red Skin, Baked Stuffed Potatoes, Mashed Potatoes w/Gravy,  
Scalloped, Baked, Pittsburgh Potatoes, Parsley Potatoes, Rice Pilaf or  
Wild Rice with Sausage

## **CHOICE OF VEGETABLE**

Green Beans Almondine, Green Beans with Mushrooms, Corn,  
Glazed Carrots, Vegetable Blend, Broccoli or Cauliflower with  
Cheese, Sautéed Zucchini, Squash and Onions

## **DESSERT**

Apple Dumpling, Cheese Cake with Strawberries or Ice Cream Sundaes

## **REGULAR AND DECAF COFFEE**

## **LUNCHEON MENU #1**

### **Choice of Two**

Tuna Salad, Egg Salad, Chicken Salad  
or  
Sliced Turkey Breast

Served on Croissants

## **TOMATO, LETTUCE AND CHEESE TRAY**

### **Choice of Three**

Tossed Salad with Assorted Dressings  
Fresh Fruit Salad  
Spring Salad or Linguini Salad  
Deviled Eggs  
Macaroni Salad  
Spinach Salad  
Fresh Cut Vegetables with Dip  
Cole Slaw

## **REGULAR AND DECAF COFFEE**

## **LUNCHEON MENU #2**

Soup Station with a Choice of two soups

Salad Station

Mandarin Orange Grilled Chicken, Fresh Greens and Vegetables  
Assorted Dressings

Italian Bread and Butter

## **REGULAR AND DECAF COFFEE**

## **PICNIC MENU**

Home Style Fried Chicken  
BBQ Baby Back Ribs  
Cheese Crusted Red Skin Potatoes or Mini Baked Potatoes  
Mini Corn on the Cob  
Fresh Fruit Salad w/Dip  
Cole Slaw with Vinegar & Oil  
Tossed Salad with Italian and Ranch Dressings  
Assorted Rolls & Butter

### **REGULAR AND DECAF COFFEE**

## **REPAST MENU**

### **Choice of Three**

Fried Chicken, Glazed Baked Ham, Hot Sausage, Swedish Meatballs, Rigatoni with Meat Sauce or Alfredo Sauce, Stuffed Chicken Breast, Stuffed Shells, Grilled Chicken Breast, Baked Cod, Beef Stroganoff

### **CHOICE OF POTATO**

Cheese Crusted Red Skin, Parsley, Mashed with Gravy,  
Red Skin Parsley, Wild Rice with Sausage or Pittsburgh Potatoes

### **CHOICE OF VEGETABLE**

Green Bean Almondine, Corn, Cinnamon Glazed Carrots, Broccoli or Cauliflower with Cheese, Sautéed Zucchini, Broccoli and Squash

Tossed Salad with Assorted Dressings  
Assorted Rolls & Butter  
(Served at Guest Table)

### **REGULAR AND DECAF COFFEE**

# **HOT AND COLD PARTY MENU**

## **Choice of Sandwich Ring**

Turkey, Swiss Cheese, Lettuce & Tomato  
Ham, Salami, Cappicola, American & Swiss Cheese,  
Lettuce & Tomato, Roast Beef, Provolone Cheese, Lettuce & Tomato

Or

Assorted Meat and Cheese Trays  
Bread and Buns  
Lettuce & Tomato  
Relish Tray

## **Rigatoni with Italian Meat Balls**

**Wings with Sauce**  
(Seasoned, Mild, Buffalo)

## **Taco Station**

Hard and Soft Shells  
Taco Meat  
Shredded Cheddar Cheese  
Tomatoes  
Shredded Lettuce  
Salsa  
Jalapeno Peppers  
Nacho Chips with Cheese

## **Choice of Two**

Cole Slaw, Fruit Salad, Potato Salad, Pasta Salad, Macaroni Salad,  
Tossed Salad with Assorted Dressings, Fresh Vegetables with Dip

**REGULAR AND DECAF COFFEE**

# **BREAKFAST BUFFET**

Tomato Juice and Orange Juice

Fresh Fruit

Assorted Danishes and Mini Muffins

Scrambled Eggs

Texas French Toast

Western Style Scrambled Eggs

(Fresh Peppers, Onions, Diced Ham and American Cheese)

Sausage Links

Breakfast Ham

Bacon

Potato Casserole or Home Fries

**REGULAR AND DECAF COFFEE, HOT TEA AND MILK**

**Notes:**

## ADDITIONAL EVENT OPTIONS

Shrimp Cocktail		\$2.70 per Person
Swedish or Cocktail Meatballs	(Pan of 300)	\$57.99
Stuffed Mushrooms (Crabmeat or Sausage)	(Pan of 100)	\$125.00
Vegetable Pizza Squares	(Tray of 100)	\$95.00
BBQ Kolbassi	(Per 50 People)	\$48.99
Whole Wings (Seasoned, Mild, Buffalo) with Celery and Bleu Cheese		\$10.49 per Dozen
Deviled Eggs		\$8.00 per Dozen
Cheese Chunks, Pepperoni & Crackers (Feeds Approximately 35 people)		\$66.99
Vegetable Tray with Dip (Feeds Approximately 35 people)		\$42.99
Homemade Potato Chips with French Onion Dip		
	Small Pan	\$7.49
	Large Pan	\$15.49
Stuffed Hot Banana Peppers with Sweet Sausage		\$1.99 Each
Party Wings (Seasoned, BBQ, Buffalo)		\$7.49 for 18
Wedding Soup (Station)		\$2.25 per Person
Chicken Tenders with Honey Mustard		\$1.10 per Piece
Louisiana Crab Dip with Tortilla Chips (Feeds Approximately 25 people)		\$75.00
Soup Station		\$2.25 per Person
BBQ Baby Back Ribs (2 Bone Section)		\$2.75 a Piece
Iced Tea Station w/Lemons		\$.75 per person
Fresh Fruit Station w/ Dip		\$1.45 per Person
Chocolate Fountain (Strawberries, Pretzels, Marshmallows)		\$4.50 per Person

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**White Oak, PA 15131**