

The Twentieth Century Club

Banquet Menus

Revised 1.1.12

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Wedding Planning Information

“Make Your Special Day Perfect”

Your wedding day is one of the most important days of your life and we want to create a memorable personalized experience for you that will be hard to forget with our beautifully decorated ballroom and separate dining room, your wedding will be nothing but gorgeous.

Imagine how amazed your guests will be when they walk into a ballroom lit by chandelier lighting and see the Art Deco style of the 1930's. The Twentieth Century Club provides a most beautiful wedding atmosphere throughout multiple photo opportunities.

Our talented Wedding Specialist will assist you with every detail. In addition to our menu selections, our Executive Chef can prepare any choice of menu based on personal preference, religious observations or dietary restrictions. With personal service being a trademark of The Twentieth Century Club, our staff is pleased to assist you with the selection of flowers, linens, music and décor to ensure your wedding celebration is the ultimate expression of your heritage and your happiness.

The Twentieth Century Club appreciates your interest in the Club and encourages you to come and visit us and see first hand. For any future inquiries please contact our

General Manager
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Room Accommodation

Accommodation, A Sit Down Event

Ballroom	225 people
Dining Room	250 people
Dining Room/Dance Floor	150 people

Accommodation, An Hors d'oeuvres Event

Ballroom	500 people
Dining Room	400 people

Accommodation, A Theater Style Event

Ballroom	700 people
Dining Room	300 people

Accommodation, A Classroom Style Event

Ballroom	250 people
Dining Room	200 people

Accommodation, A Ceremony Event

Ballroom	700 people
Ceremony Room	300 people

Accommodation For Other Smaller Rooms

Room setup charge for each floor used
\$5.00 per person
Prices are subject to change

All prices are subject to 7% State Sales Tax
and a 21% Club Service Charge
Club policy restricts taking foods to go

Refreshment Breaks

Morning Break

Freshly-baked muffins and danishes
Non-fat yogurts
Seasonal fresh fruit
Chilled orange, cranberry, grapefruit juice and apple juice
Freshly-brewed Green Mountain regular and decaffeinated coffee
International and herbal teas

Afternoon Break

Selection of freshly baked cookies and chocolate fudge brownies
Seasonal fresh fruit basket
Assorted soft drinks
Non-carbonated, bottled spring water
Freshly-brewed Green Mountain regular and decaffeinated coffee
International and herbal teas

Hot Breakfast Buffet

Soft Scrambled Eggs
Maple Smoked Bacon and Sausage
Fresh Idaho Hash browns
Fresh Fruit Platter
Assorted Pastries
Jams and Preserves
Assorted Chilled Juices
Fresh Brewed Green Mountain Coffee
Assorted Hot Teas

(Minimum 25 guests)

Brunch Buffet

Assorted Chilled Juices
Assorted Fresh Fruit Platter
Assorted Fruit and Cheese Danish
Assorted Muffins
Quiche Lorraine
French Toast with Maple Syrup
Maple Smoked Bacon and Sausage
Corned Beef Hash
Fresh Idaho Hash Browns
Fresh Brewed Green Mountain Coffee
Assorted Hot Teas

(Minimum 25 guests)

Additional entrées are available upon request

Cold Plated Lunches

All prices quoted below include choice of soup or fresh fruit cup, fresh baked rolls, and fresh brewed Green Mountain coffee & tea.

Caesar Salad

Classic Caesar with toasted croutons and fresh romano cheese

with grilled chicken breast

with grilled shrimp

Cobb Salad

Bacon, hard-boiled egg, diced chicken, bleu cheese, avocado and tomatoes over a mixed green salad served with Derby dressing

Turkey Club Sandwich

Sliced roast turkey with bacon, tomato, lettuce and mayonnaise on white toast. Served with Parker chips.

HOT SANDWICHES

Chicken Cordon Bleu Sandwich

Grilled boneless breast of chicken with ham, Swiss cheese and dijonaise served with lettuce and tomato on a sesame seed bun.
Served with spring salad

Philly Steak and Cheese

Sautéed thinly sliced Angus beef topped with provolone cheese and onions. Served with pasta salad

Angus Burger

Six ounces of Angus beef topped with maple smoked bacon, cheddar cheese, romaine lettuce, tomato, onion on a fresh bakery roll.
Served with Parker chips.

Reuben

Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled marble rye served with red bliss potato salad

Grilled Vegetable Wrap

A flour tortilla stuffed with a roasted vegetable medley and pepper jack cheese. Garnished with fresh seasonal fruit

Hot Plated Lunches

All prices quoted below include choice of small house or Caesar salad, fresh baked rolls, and fresh brewed Green Mountain coffee & tea.

Chicken Piccata

Boneless breast of chicken topped with lemon butter and capers.
Served with rice and fresh vegetable

Chicken Crêpes

Free range chicken pan seared and served with a Mornay sauce.
Served with wild rice and fresh vegetable medley

Seafood Crepes

Gulf shrimp and lump crab combined in a rich lobster cream sauce wrapped in a thin crepe. Served with fresh vegetable medley

Shrimp & Crabmeat Salad

Served on an open faced English muffin with tomatoes & melted provolone cheese. Garnished with fresh seasonal fruit

Apricot Roasted Pork Loin

Roasted pork with an apricot glaze. Served with roasted red potatoes and fresh sugar snap peas

Grilled Salmon

With a dill cream sauce and served with rice pilaf
and Chef's vegetable

Stuffed Jumbo Shrimp

Four jumbo shrimp stuffed with lump crabmeat over a beurre blanc
sauce served with rice pilaf and Chef's vegetable

Pasta Primavera

Grilled seasonal vegetables over pasta served with fresh basil, garlic
and white wine, topped with parmesan cheese

Quiche

Your choice of broccoli and cheddar, classic 4 cheeses,
or quiche lorraine served with fresh seasonal fruit

Cold Hors d'Oeuvres Selections (Price per person)

Bruschetta Crostini

Italian bread brushed with virgin olive oil and topped with mozzarella cheese, roma tomatoes, and pesto sauce

Seafood Crostini

Italian bread brushed with virgin olive oil and topped with choice of shrimp or lump crab with herbed cream cheese

Cocktail Sandwiches

Egg salad with whipped mayonnaise, cucumber, chives & herbed cream cheese, chicken salad, celery & scallions, albacore tuna salad garnished with Granny Smith apples

Chilled Jumbo Shrimp Cocktail

served with remoulade and cocktail sauce

Smoked Salmon Pinwheels

Chilled Steamed Asparagus

Wrapped with Prosciutto di Parma

Melon Wrapped Prosciutto

Honeydew and cantaloupe melon wrapped with prosciutto and spritzed with aged Balsamic vinegar

Cold Displays **(Price Per Person)**

Cheese

Assorted domestic and imported cheeses with crackers

Cheese and Fresh Fruit

Seasonal fruits with assorted domestic and imported cheese
and crackers

Cheese, Fresh Fruit & Vegetable

Seasonal fruits, assorted domestic and imported cheeses, crackers
and fresh cut vegetables

Assorted Roasted Vegetable

Seasonal roasted vegetables

Fresh Vegetables with Spinach or Ranch Dip

Fresh cut vegetables with Chef's own spinach or ranch style dip
served in fresh baked bread

Antipasto Display

Salami, capicola, fresh mozzarella cheese, provolone, kalamata
olives, pepperoncini, roma tomatoes, onions
Served with assorted breads and crackers

Smoked Salmon

Chopped red onion, eggs, capers and lemon

Hot Hors d'Oeuvres

Chicken Quesadillas

Served with homemade salsa & sour cream

Ginger Chicken Satay

Served with a Thai peanut sauce or mango sauce

Swedish or Italian Meatballs

Mini Reubens

Corned beef, sauerkraut and Swiss cheese on marble rye
with thousand island dressing

Mini Lamb Chops

Served with mint jelly and a raspberry demi glace

Sausage Stuffed Mushroom Caps

With Italian sausage and provolone cheese

Mini Crab Cakes

Golden backfin crab cakes served with a spicy remoulade
and cocktail sauce

Crab Stuffed Mushroom Caps

Topped with gruyere cheese

Hot Crab Dip

Served with French baguettes

Scallops or Shrimp Wrapped in Bacon

Spanakopita

Spinach and feta in phyllo

Vegetable Spring Rolls

with ginger soy sauce

Assorted Petite Quiche

Carving Stations

Herb Roasted Turkey

Served with cranberry walnut stuffing,
rolls and herbed mayonnaise

Roast Prime Rib

Served with rolls, dijon mustard and au jus

Herb Crusted N.Y. Sirloin of Beef

Served with rolls and horseradish sauce

Whole Roast Tenderloin of Beef

Served with rolls and horseradish sauce

Pork Loin

Served with rolls and dijon mustard

Honey Smoked Ham

Served with rolls and dijon mustard

Hot Sauté Stations

Tuscan Pasta Station

(Choice of Two)

Penne, bowtie, cheese tortellini,
cheese ravioli

(Choice of Two)

Pesto Cream, marinara, alfredo or bolognese

With freshly grated parmesan cheese
and garlic bread sticks

Add chicken

Add shrimp

Tex – Mex Taco Station

Tortilla shells

Barbecued chicken, spicy taco beef,
shredded lettuce, tomatoes, olives,
grated cheese, avocado, sour cream,
salsa & ranch dressing

Caesar Salad Station

Fresh romaine lettuce with creamy Caesar dressing,
Fresh grated parmesan cheese and croutons.

Add chicken

Add beef

Add shrimp

Mashed Potato Bar

Served with all your favorite toppings.

Sour cream, chives, bacon crumbles,
cheddar cheese, scallions, crumbled bleu cheese,
gravy, caramelized onions and steamed broccoli

Buffet Dinner Selection

TCC Buffet Dinners include the following:

Choice of one salad, one starch and one vegetable
and fresh baked rolls

Salads

Mixed green salad
with our house dressing

Caesar Salad

Fresh romaine lettuce with garlic croutons, fresh grated cheese
and creamy Caesar dressing

Spinach Salad

Tender spinach leaves topped with mandarin oranges, crumbled
bacon and tossed with a warm honey dressing

* Salads may be individually plated and preset at Host's request

Entrées

Chicken Piccata

Chicken Madeira

Chicken Marsala

Chicken Mediterranean

Beef Tips

Roasted Sliced New York Sirloin

Beef Stroganoff

Beef or Chicken Stir Fry

Apricot Roasted Pork Loin

Pork Chops with Mushroom Sauce

Salmon Piccata

Shrimp Romano over Penne Pasta

Scallops with Tomato Basil Fettuccini

Baked Orange Roughy

Starch

(Choose One)

Mashed Potatoes

Scalloped Potatoes

Potatoes au Gratin with Bacon

Lyonnaise Potatoes

Roasted Red Potatoes

Rice Pilaf

Vegetables

(Choose One)

Steamed Broccoli

Steamed Cauliflower

Vegetable Medley

Creamed Spinach

Green Beans Almondine

Buttered Corn

Buttered Baby Carrots

After Dinner

Coffee & Hot Tea Station are provided at no additional charge

Plated Dinner Selections

Choice of one salad, one starch, one vegetable
and fresh baked rolls

Poultry

Chicken Piccata

Boneless breast of chicken sautéed with butter, capers
and a light lemon sauce

Chicken Marsala

Lightly coated chicken breasts braised in Marsala wine
with fresh mushrooms

Chicken Almondine

Almond crusted chicken breast spritzed with raspberry sauce

Chicken Mediterranean

Boneless breast of chicken with sundried tomatoes,
Kalamata olives, artichokes, onions and lemon butter sauce

Beef, Veal, Lamb and Pork

Choice of one salad, one starch, one vegetable
and fresh baked rolls

Filet Mignon

Seven ounce beef filet mignon served with Béarnaise sauce

Prime Rib

Fourteen ounce prime beef cut, slow roasted
served with horseradish cream sauce and au jus

New York Strip

Twelve ounce center cut New York sirloin

Herb Crusted Lamb Chops

Two six-ounce lamb chops cooked to perfection
with a raspberry demi glace

Grilled Veal Chop

Eight ounce grilled veal chop with chanterelle mushroom sauce

Apricot Stuffed Pork Loin

Slow roasted loin of pork stuffed with apricots and herbs

Seafood

Choice of one salad, one starch, one vegetable
and fresh baked rolls

Grilled Salmon Fillet

Salmon fillet with a dill cream sauce

Baked Stuffed Shrimp

Five jumbo gulf shrimp stuffed with jumbo lump crabmeat
over a beurre blanc sauce

Swordfish Fillet

Eight ounce broiled fillet with caper lemon butter sauce

TCC Crab Cakes

Jumbo lump crabmeat sautéed & served with remoulade sauce

Beef Tenderloin and Chicken Piccata

Four ounce beef tenderloin with four ounce boneless chicken breast

Shrimp and Filet

Three baked jumbo shrimp stuffed with lump crab meat
coupled with a five ounce filet mignon

Salmon and Filet

Four ounce salmon fillet and four ounce filet mignon

TCC Surf and Turf

Six ounce filet mignon with eight ounce lobster tail

Pasta

One salad selection and garlic bread stick
(Pastas and sauces can be interchanged at host's request)

Penne Ala Vodka

with mushroom and prosciutto ham in a tomato vodka cream sauce

Bow Tie Pasta

With marinara sauce and grilled chicken

With shrimp sautéed

Cheese Tortellini

with grilled shrimp and pesto sauce

Four Cheese Ravioli

with sautéed spinach and caramelized onions in light alfredo sauce

Vegetarian

One salad selection and garlic bread stick

Pasta Primavera

Broccoli, cauliflower and carrots tossed with a creamy alfredo sauce with bowtie pasta

Vegetarian Crepes

Julienne carrots, zucchini, yellow squash and onion with a mornay sauce and a fresh fruit side

Stuffed Bell Pepper

Red bell pepper stuffed wild rice, corn and mushrooms served with roasted red bliss potatoes

Vegetarian Lasagna

Layers of lasagna noodles, ricotta and mozzarella cheeses, fresh vegetables, marinara sauce and melted parmesan cheese topping

Accompaniments for Plated Dinner Selections

Choice of one salad, one starch and one vegetable

Salads

Traditional Salad

Classic Caesar Salad

Fresh romaine lettuce with garlic croutons, fresh grated cheese and creamy Caesar dressing

Spinach Salad

Tender spinach leaves topped with mandarin oranges, crumbled bacon and tossed with a warm honey dressing

Starch

Choose One

Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf

Vegetables

Choose One

Steamed Broccoli
Vegetable Medley
Green Beans Almondine
Buttered Corn
Buttered Baby Carrots

After Dinner

Coffee & Hot Tea Station are provided at no additional charge

Desserts

Ice Cream with Wafer Cookie

Brownie Sundae

Chocolate Mousse with Oreo Cookie Crumbs
and Whipped Cream

White Chocolate Mousse with Raspberry Sauce

Homemade Pie “Apple, Cherry, Peach and Pumpkin”

Carrot Cake Supreme

Fresh Strawberry Shortcake with Whipped Cream
(Seasonal)

Fruit Cobbler with Ice Cream
“Apple, Peach, Cherry”

Chocolate Dipped Strawberries

Pittsburgh Style Cheesecake with Raspberry Sauce

Children's Meals

Children's entrées are priced per child (12 and under) and include a choice of one entrée and one side item from the following list:

Children's Entrées

Pasta with Marinara Sauce
Kid's Pizza
Chicken Fingers
Hot Dog
Hamburger

Children's Side Dishes

French Fries
Macaroni & Cheese
Mixed Vegetables
Fresh Fruit Cup
Apple Sauce

Beverage

Soda
Juice
Milk

Beverage Menu

(Per Drink)

Spirits

House Brands

Open Bar

Smirnoff Vodka
Gordon's Gin
Old Crow Bourbon
Clan MacGregor Scotch
Seagram's 7 Blended Whiskey
Castilo Silver Rum
Tortilla Gold Tequila

Premium Brands

Open Bar

Skyy Vodka
Bombay Gin
Jim Beam Bourbon
Dewar's Scotch
Jack Daniel's Whiskey
Bacardi Rum
Captain Morgan Spiced Rum
Jose Cuervo Especial Tequila

Deluxe Brands

Open Bar

Grey Goose Vodka
Tanqueray Gin
Maker's Mark Bourbon
Crown Royal
Mount Gay Eclipse Silver Barbados Rum
Margaritaville Silver Rum
Meyers Original Dark Rum
Jose Cuervo Traditional Silver Tequila

Beer
Premium Beers

Open Bar

Heineken
Amstel Light
Corona
Molson
Sam Adams

Domestic Beers

Open Bar

Budweiser
Bud Light
Coors
Coors Light
Miller
Miller Lite
Iron City
I.C. Light
Rolling Rock
Yuengling

Non-alcoholic

Open Bar

O'Doul's

Wine

House Wines

Glass Open Bar
Bottle*

Sauvignon Blanc
Pinot Grigio
Chardonnay
White Zinfandel
Merlot
Malbec
Pinot Noir
Cabernet Sauvignon

Champagne Toast

Bottle

Sparkling Cider

per person
Bottle

Champagne Punch

Gallon

Non- Alcoholic Beverages

Sodas & Juices

Bottled Water

Still or Sparkling

Punch Station

Gallon

* Other wines are available upon request. Please discuss this with the Function Manager