

# **The Twentieth Century Club**

## **Wedding 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  
Andrew Hutchinson  
(412) 621-2353

E-mail : [andrew.hutchinson@thetwentiethcenturyclub.com](mailto:andrew.hutchinson@thetwentiethcenturyclub.com)

## **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, Wedding Ceremony**

Ceremony Room	300 people
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### **Accommodation For Other Smaller Rooms**

Please contact:

Andrew Hutchinson

(412) 621-2353

E-mail : [andrew.hutchinson@thetwentiethcenturyclub.com](mailto:andrew.hutchinson@thetwentiethcenturyclub.com)

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

## **Cold Hors d'Oeuvres Selections**

### **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**

### **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**

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