

Event Menu

A long table is set for an event, featuring a series of vibrant floral centerpieces in wooden planters. The centerpieces are composed of a variety of flowers, including dahlias, hydrangeas, and smaller purple and orange blooms, interspersed with greenery. The table is elegantly set with white linens, including folded napkins secured with small wooden skewers, and several clear glassware items, likely for water or wine. The background is softly blurred, showing more of the table and a hint of an outdoor or semi-outdoor setting with greenery.

OMNI WILLIAM PENN HOTEL
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BREAKS](#)

[BAR](#)

[CONTACT INFORMATION](#)

v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.



CONTINENTAL BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and choice of three juices. Choose from orange, grapefruit, V8, cranberry or tomato. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SIMPLE START BUFFET

Bagels, muffins, breakfast bread | Jams, butter, cream cheese, peanut butter, Nutella

Whole bananas & apples

Individual flavored yogurts

Assorted individual cereals *gf*

Assorted milks

35 per person

WRAP IT UP, BOWL IT UP BUFFET

Crisp bacon wrap | Scrambled eggs, cheddar cheese, flour tortilla

Vegetable wrap | Egg whites, Monterey Jack, roasted peppers, spinach, spinach tortilla *v*

PB&J bowl | Overnight oats, strawberry & balsamic jam, peanut butter *v*

Make-your-own bowl | Vanilla yogurt, granola, season's best berries *v*

Garden basil & vanilla chia bowl | Chia seeds, almond milk, vanilla, maple syrup *v*

Hot oatmeal bar | Dark brown sugar, dried fruits, preserves, granola, toasted seeds, season's best berries *v*

52 per person





BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and choice of three juices. Choose from orange, grapefruit, V8, cranberry or apple. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

WILLIAM PENN BREAKFAST

Includes season's best sliced fruit, assorted breakfast pastries, jams, butter, individual flavored yogurts, assorted individual cereals & milks.

Two hot entrées, one sandwich or wrap, one side and one meat | 54 per person

Three hot entrées, one sandwich or wrap, one side and one meat | 56 per person

HOT ENTRÉES | CHOOSE TWO OR THREE

Scrambled eggs | Cheddar | Chives *gf v*

Vegetable frittata | Toy box tomatoes, baby kale, marinated feta *gf v*

Bacon frittata | Applewood-smoked bacon, shredded potatoes, bell pepper, mozzarella

Chilaquiles | Scrambled eggs, chorizo, corn tortilla crisps, ranchero sauce, Cotija cheese, pico de gallo *gf*

Buttermilk pancakes | Sweet butter, warm maple syrup *v*

French toast | Mascarpone, raspberry compote, whipped cream *v*

Whole wheat pancakes | Candied walnuts, sweet butter, warm maple syrup *v*

Cinnamon roll bread pudding | Vanilla bean, powdered sugar frosting, syrup *v*

Sweet Blintz | Raspberry purée, arctic sugar *v*

SIDES | CHOOSE ONE

Cheesy potato gratin *v*

Russet potatoes, caramelized onions, parsley, scallions, sea salt *gf v*

Red potatoes, scallions, rosemary, thyme *gf v*

Cheddar grits | Stone-ground grits, cheddar *v*

Breakfast risotto | Ancient grains & wild rice, mozzarella, parmesan *v*

SANDWICHES & WRAPS CHOOSE ONE

Penn Avenue English muffin sandwich | Baked egg, Canadian bacon, cheddar

Oliver Avenue English muffin sandwich | Baked egg, spinach, tomato, mozzarella *v*

Market Square wrap | Flour tortilla, scrambled egg, chicken sausage or sautéed vegetable medley, mozzarella

6th Avenue wrap | Wheat tortilla, vegan chorizo, egg whites, oven-roasted tomato salsa *v*

Lawrenceville bagel | Smoked salmon schmear, red onion, tomato, capers

BREAKFAST MEATS CHOOSE ONE

Applewood-smoked bacon, Canadian bacon, pork sausage link, turkey sausage, turkey bacon

ENHANCEMENT | CHOOSE ONE

Omelet station | Ham, sausage, bacon, tomatoes, onions, peppers, spinach

Waffles station | Fruit topping, fresh cream, warm syrup

Carved pit ham station | Biscuits, mustard drizzle
19 per person, per station



BREAKFAST SANDWICHES

Available to go.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MAKE IT A TASTY & TOASTY START TO THE DAY

PENN AVENUE ENGLISH MUFFIN SANDWICH

Baked egg, Canadian bacon, cheddar

15 per person

OLIVER AVENUE ENGLISH MUFFIN SANDWICH

Baked egg, spinach, tomato, mozzarella

15 per person

MARKET SQUARE WRAP

Flour tortilla, scrambled egg, mozzarella, chicken sausage or sautéed vegetable medley

15 per person

6TH AVENUE WRAP

Wheat tortilla, vegan chorizo, egg whites, oven-roasted tomato salsa

15 per person

LAWRENCEVILLE BAGEL

Smoked salmon schmear, red onion, tomato, capers

17 per person



PLATED

All plated breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

HOT ENTRÉES

Scrambled eggs | Breakfast potatoes, oven-roasted tomato, pork sausage or bacon | 40 per person

French toast | Mascarpone, mixed berry compote, butter, pork sausage or bacon | 42 per person

Buttermilk pancakes | Apple compote, warm maple syrup, pork sausage or bacon | 40 per person

Kitchen sink hash | Breakfast meats, scrambled eggs, shredded potatoes, cheddar *gf* | 44 per person

Heart-healthy hash | Season's best vegetables, scrambled egg whites, shredded potatoes, firm tofu, vegan cheese *gf v* | 45 per person

STARTER ENHANCEMENTS

Sliced melon & berry salad, toasted coconut *gf vg* | 5 per person

Yogurt, season's best berries, granola parfait *v* | 8 per person

FAMILY-STYLE ADDITIONS

Artisan pastries and breakfast breads, fruit preserves, whipped butter | 50 per platter serves 10

Seasonal diced fruit bowl, honey drizzle *gf vg* | 45 per bowl | serves 10

Smoked salmon, fish roe, clotted cream, red onions, capers, garden tomatoes, lavash crackers | 150 per platter | serves 10



BREAKS

All A.M. breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

FUN STATIONS

“DONUT” WORRY, BE HAPPY BREAK | CHOOSE FOUR

Classic glazed, chocolate, strawberry, blueberry, “sprinkle guy” chocolate or vanilla, powdered sugar, Boston cream-filled, cinnamon *v*
26 per person

COOKIE JAR BREAK CHOOSE THREE

Sugar, snickerdoodle, triple-chocolate, chocolate chip, oatmeal raisin, peanut butter, coconut macaroon, assorted French macarons *v*
24 per person

SALSA & GUACAMOLE STATION | CHOOSE THREE

Tricolor tortilla chips, veggie chips *gf vg*
Salsa | Pico de gallo, smoked yellow tomato, tomatillo, mango & black bean, chipotle corn, tofu & pinto beans *gf vg*
Guacamole | Traditional, spicy habanero, charred pepper, smoky poblano
26 per person

CRUNCH & DUNK

Crunch | Choose Two | Kettle chips, veggie chips, corn tortilla chips, lavash, pita, soft crostini, pretzels
Dunk | Choose Two | Caramelized onion, clotted cream & chives, roasted red pepper hummus, baba ghanoush, pimento cheese, marinated olives & yogurt, basil pesto
22 per person

NAUGHTY & NICE JAR BREAK | CHOOSE FIVE

M&M’s, peanut M&M’s, chocolate kisses, taffy, licorice, Red Vines, Blow Pops, candy corn, assorted miniatures, trail mix, pepitas, almonds, walnuts
26 per person

GOOD HUMOR BREAK CHOOSE FIVE

Strawberry Crunch, Chocolate Éclair, Cookies & Cream Sandwich, Nutty Buddy, Vanilla Fudge Brownie, Chips Galore Sandwich, Fudge Brownie Bar, Plain Jane Ice Cream Sandwich, Big Bopper, Rainbow Sherbet Cup
30 per person



VINE & VINTNERS BUFFETS

Vine & Vintners Buffet. Minimum 25 guests. Maximum 90 minutes of service.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS

Gem lettuce salad | Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette *gf v*

Garden greens salad | Haricots vert, shaved parmesan, caramelized root vegetables, sunflower seeds, champagne vinaigrette *gf v*

Shrimp scampi salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing *df*

SANDWICHES & WRAPS

Charcuterie sandwich | Mortadella, Italian salami, provolone, marinated bell peppers, sliced pepperoni, romaine lettuce, tomato, mayo, ciabatta bread

Herb-marinated chicken sandwich | Garden greens, aged cheddar, tomato, olive spread, garden herbs, soft roll

Grilled vegetable sandwich | Season's best vegetables, red pepper hummus spread, tomato tortilla *v*

KETTLE CHIPS

SWEETS

Orange & blood orange upside-down cake *v*

Salted caramel cheesecake *v*

Assorted gluten-friendly cookies *gf*

59 per person

HOT BUFFET

SALADS | CHOOSE TWO

Gem lettuce salad | Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette *gf v*

Garden greens salad | Haricots vert, shaved parmesan, caramelized root vegetables, sunflower seeds, champagne vinaigrette *gf v*

Shrimp scampi salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing *df*

MAINS

Chardonnay-brined chicken breast, grape chutney *gf*

Rosé wine-basted salmon, orange marmalade & mustard glaze *gf*

Heirloom grain pilaf, spinach, confit tomatoes *vg*

SIDES

Asparagus & almond sauté, sun-baked herbs, roasted garlic cloves, citrus oil *gf vg*

Steamed broccolini, forest mushroom mélange, verjus, aged balsamic *gf vg*

SWEETS

Orange & blood orange upside-down cake *v*

Salted caramel cheesecake *v*

Assorted gluten-friendly cookies *gf*

65 per person



MOUNTAINS & NATURE BUFFET

Mountains & Nature Trail Experience. Minimum 25 guests. Maximum 90 minutes of service. Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS | CHOOSE THREE

Baby kale | Forest mushrooms, pickled beets, savory trail mix, seasoned feta, whole-grain mustard vinaigrette *gf v*

Mesclun greens | Heirloom cherry tomatoes, shaved red onion, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette *vg*

Torn fire-roasted chicken salad | Coraline chicory, apples, dried cranberries, walnut crumb, celery micogreens, red wine dressing *gf*

SANDWICHES & WRAPS

Grilled vegetable wrap | Arugula, roasted peppers, red pepper wrap *vg*

Mountain pesto turkey sandwich | Muenster, wild greens, tomato, basil lemon aioli, wheat roll

Maple-cured ham sandwich | Brie, smoked tomato, pickled vegetables, charred red onion aioli, ciabatta roll

KETTLE CHIPS

SWEETS

S'mores brownie

Apple pie | Freshly baked apple chips

Season's best fruit tarts

59 per person

HOT BUFFET

SALADS | CHOOSE TWO

Baby kale | Forest mushrooms, pickled beets, savory trail mix, seasoned feta, whole-grain mustard vinaigrette *gf v*

Mesclun greens | Heirloom cherry tomatoes, shaved red onion, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette *vg*

Torn fire-roasted chicken salad | Coraline chicory, apples, dried cranberries, walnut crumb, celery micogreens, red wine dressing *gf*

MAINS

Marinated top sirloin steak | Spice rub, four-peppercorn steak sauce

Roasted cod | Herbed cracker crumbs, caper lemon pan jus

Forest mushroom ratatouille | Zucchini, eggplant, squash, bell peppers, onions, tomatoes *gf vg*

SIDES | CHOOSE TWO

Campfire potatoes | Marble potatoes, caramelized onions, smoked paprika butter *gf v*

Charred cauliflower | Apple cider glaze, crushed red pepper *gf vg*

SWEETS

S'mores brownie

Apple pie | Freshly baked apple chips

Season's best fruit tarts

65 per person

ENHANCEMENTS

Roasted squash soup | Savory granola *v* | 2 per person



MEXICAN WAR STREETS BUFFET

Pittsburgh's Mexican War Streets Experience. Minimum 25 guests. Maximum 90 minutes of service.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS | CHOOSE THREE

Southwest Caesar | Romaine lettuce, marinated black beans, fresh corn, chipotle Caesar dressing, crushed corn tortilla crisps *gf v*

Quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette *gf v*

Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette *gf v*

SANDWICHES & WRAPS CHOOSE THREE

Adobo chicken sandwich | Spicy slaw, tomato, red onion, queso fresco, cumin & cilantro aioli, artisan roll

Caprese wrap | Grilled eggplant, mozzarella, garden basil, sun-baked tomato spread, seasoned focaccia

Churrasco skirt steak sandwich | Sautéed peppers & onions, shredded iceberg lettuce, pepper jack cheese, chimichurri sauce, artisan bread

Blackened shrimp burrito | Iceberg lettuce, jalapeño, red onion, black beans, chipotle aioli, flour tortilla

Caliente wrap | Spanish rice, hot sauce-glazed tofu, hearts of romaine, bell peppers, tomatillo, tomato tortilla *vg*

KETTLE CHIPS

SWEETS

Tres leches cake

Tequila lime tarts | Salted caramel sauce

Margarita cheesecake mousse

59 per person

HOT BUFFET

SALADS | CHOOSE TWO

Southwest Caesar | Romaine lettuce, marinated black beans, fresh corn, chipotle Caesar dressing, crushed corn tortilla crisps *gf v*

Quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette *gf v*

Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette *gf v*

MAINS

Mexican barbecue chicken | Green olive & pepper salsa, cilantro, queso fresco, flour tortillas

Seasonal seafood | Sumac roasted, sweet chili glaze

Chimichurri vegetable polenta | Vegan cheese

SIDES | CHOOSE TWO

Crisp potatoes | Roasted peppers, spicy aioli

Fajita vegetables | Tinker bell peppers, shishito, onions, pico de gallo, Mexican spice blend

SWEETS

Tres leches cake

Tequila lime tarts | Salted caramel sauce

Margarita cheesecake mousse

65 per person

ENHANCEMENTS

Chicken pozole soup *gf* | 2 per person



TRAILS & RIVERS BUFFET

Trails & Rivers Experience. Minimum 25 guests. Maximum 90 minutes of service.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD BUFFET

SALADS | CHOOSE THREE

Blue cheese, toasted pistachios, dried fruits, fava beans, red wine vinaigrette *gf v*

Roasted Brussels sprouts salad | Pomegranate arils, crumbled bacon, candied walnuts, buttermilk ranch dressing *gf*

Bay scallop Louie salad | Hard-boiled eggs, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, Louie dressing *gf*

SANDWICHES & WRAPS

Charred eggplant wrap | Hearts of romaine, roasted tomato, basil pesto, whole wheat wrap

Grilled chicken wrap | Iceberg lettuce, tomato, scallion, roasted garlic, cracked peppercorn aioli, flour tortilla

Tuna salad sandwich | Garden greens, celery, garlic aioli, wrap

KETTLE CHIPS

SWEETS

Carrot cake bite

Warm chocolate banana bread pudding | Crème anglaise

Strawberry shortcake | Lavender whipped cream
59 per person

HOT BUFFET

SALADS | CHOOSE TWO

Blue cheese, toasted pistachios, dried fruits, fava beans, red wine vinaigrette *gf v*

Roasted Brussels sprouts salad | Pomegranate arils, crumbled bacon, candied walnuts, buttermilk ranch dressing *gf*

Bay scallop Louie salad | Hard-boiled eggs, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, Louie dressing *gf*

MAINS

Wild mushroom & leek risotto

Coffee & molasses-rubbed pork loin

Herb encrusted chicken breast | Garlic cream

SIDES

Skillet sweet potatoes | Crumbled feta, raisin relish *gf v*

Spinach & baby carrots | Espresso dust, sea salt

SWEETS

Carrot cake bite

Warm chocolate banana bread pudding | Crème anglaise

Strawberry shortcake | Lavender whipped cream
65 per person

ENHANCEMENTS

William Penn gumbo | Torn sourdough | 2 per person



STREET EXPLORER BUFFET

Street Explorer Pittsburgh Experience. Minimum 25 guests. Maximum 90 minutes of service.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

HOT BUFFET

SALADS | CHOOSE TWO

Southern cobb salad | Hard-boiled egg, roasted corn, black beans, peewee tomatoes, applewood-smoked bacon, smoked cheddar, balsamic, buttermilk ranch dressing

Grilled peach salad | Bourbon grilled Georgia peaches, mixed berries, pimento cheese, roasted sweet onion dressing

Southern macaroni salad | Duke's mayonnaise, celery root, pickled carrots

MAINS

Sweet tea fried chicken | Buttermilk & sweet tea-dipped, honey hot sauce side

Hickory-smoked beef brisket | Moonshine mop sauce, skillet cornbread

Blackened shrimp & grits | Creamy white hominy grits, andouille sausage ends, jalapeño oil

SIDES | CHOOSE TWO

Stewed tomatoes & okra | Season's best green tomatoes, pickled okra

Braised mustard greens | Toy box tomatoes, brown butter red onions, ham hock burnt ends

Red beans & rice | Jim Beam-soaked red beans, BBQ steamed rice, molasses bacon bits

Mac & cheese | Baked cavatappi macaroni with three-cheese blend

SWEETS

Brûléed banana pudding glass | Liqueur-soaked banana pudding, crushed Nilla wafers, bourbon cream

Peach cobbler crumble | Georgia Peach Truck peaches, buttery crumble, sweet tea & lemon cream

Smoked pecan pie | Hickory-smoked pecans, Deep Eddy molasses drip, dark brown sugar crumble

65 per person

ENHANCEMENTS

PITTSBURGH BURGOO

Hearty beef stew

2 per person



PLATED

Select one salad or soup, one entrée and one dessert. Minimum 10 guests. Maximum 90 minutes of service.

Pricing is listed by plated entrées on the next page. When selecting more than one entrée, the price for each entrée is reflected by the highest of the choices.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SALADS

Caesar | Torn romaine, traditional Caesar dressing, feathered parmesan, focaccia croutons *v*

Greenhouse arugula salad | Shaved carrots, fennel, feta, toasted pistachios, citrus vinaigrette *gf v*

Open-field greens salad | Heirloom peewee tomatoes, cucumber, carrot twist, buttermilk ranch

SOUPS

Charred tomato | Sharp cheddar cracker bits *v*

Turmeric cauliflower soup | Toasted pine nuts *vgv*

Italian wedding | Bloomfield meatballs, poached chicken, feathered parmesan

DESSERTS | CHOOSE ONE

RASPBERRY CHEESECAKE

LIL' RED VELVET

CARROT CAKE

TIRAMISU

CHOCOLATE BANANA BREAD
PUDDING





PLATED

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE

SALMON PARMESAN

Herbed parmesan crust, six-hour tomato coulis, torn basil orzo, season's best vegetable

56 per person

BERKSHIRE FARMS PORK TENDERLOIN

Roasted eggplant & tomato fondue, 12-hour bean sauté, Yuengling reduction *gf*

58 per person

TUNA NIÇOISE

Purple fingerling potatoes, cucumber, hard-boiled egg, Kalamata olives, toy box tomatoes

55 per person

CAVATAPPI PASTA

Baked tomato marinara, Chef's blend mushrooms, olives, basil

Gluten-friendly pasta available upon request *gf*

50 per person

SUMAC ROASTED TOFU

Spiced chickpea stew, red pepper paste, braised chard *gf v*

52 per person

CRISPY-SKIN CHICKEN BREAST

Bouillon potatoes, blistered broccolini, pearl onions, pomegranate molasses, chicken jus *gf*

55 per person

ROASTED HALF CHICKEN

Molasses barbecue sauce, twice-baked potato purée, charred cauliflower

58 per person

GRILLED BOURBON CHICKEN

Bourbon glaze, pastrami-spiced potatoes, honey-glazed carrots *gf*

55 per person

FLAT IRON STEAK

Warm fingerling potato salad, roasted lemon pepper haricots vert, sweet chili glaze *df gf*

60 per person

BRAISED SHORT RIBS

Skillet potatoes, vegetable succotash, cabernet reduction *gf*

65 per person

ROASTED RED SNAPPER

Heirloom grain & rice pilaf, citrus-scented asparagus, mushrooms, corn relish *gf*

58 per person



BOXED

Box It Up, Bag It Up, Lunches To Go. Minimum of 10 guests.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SANDWICHES & WRAPS CHOOSE THREE

CHARCUTERIE SANDWICH

Mortadella, Italian salami, provolone, marinated bell peppers, sliced pepperoncini, romaine lettuce, tomato, ciabatta bread

GRILLED VEGETABLE WRAP

Hummus, arugula, grilled zucchini, yellow squash, bell pepper, spinach tortilla *vg*

ROAST BEEF SANDWICH

Shaved romaine lettuce, sliced cherry peppers, smoked Gouda, horseradish aioli, soft country hoagie roll

BLACKENED SHRIMP BURRITO

Blackened shrimp, iceberg lettuce, jalapeño, red onion, black beans, chipotle aioli, flour tortilla

PESTO TURKEY SANDWICH

Muenster, wild greens, tomato, basil lemon aioli, multigrain roll

MAPLE-CURED HAM SANDWICH

Brie, smoked tomato, charred red onion aioli, ciabatta roll

GRILLED CHICKEN WRAP

Grilled chicken, iceberg lettuce, tomato, scallion, roasted garlic, cracked peppercorn aioli, flour tortilla

SALADS | CHOOSE ONE SOUTHWESTERN CAESAR SALAD

Romaine lettuce, marinated black beans, corn, chipotle Caesar dressing *gf v*

MESCLUN GREENS SALAD

Heirloom cherry tomatoes, shaved red onions, cucumbers, shredded carrots, croutons *vg*

Balsamic, Italian vinaigrette or ranch

DITALINI PASTA SALAD

Charred bell peppers, black olives, sliced pepperoncini, whole-grain mustard dressing

ACCOMPANIMENTS

SEASON'S BEST WHOLE FRUIT

FRESHLY BAKED COOKIE OR TRIPLE-CHOCOLATE BROWNIE

CHIPS

Individually bagged

APPROPRIATE CONDIMENTS

BOTTLED WATER OR SODA

55 per person

MAKE IT A DELI BUFFET

Select three sandwiches, two salads, soup du jour and includes Stance regular and decaffeinated coffee, Numi teas, iced tea

59 per person



SMALL BITES

Minimum 25 pieces per order. Passed or displayed. Additional fees apply for chef attendant.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SMALL HOT BITES

6 each

Goat cheese & honey phyllo triangle *v*

Bella flora puff with portabella mushrooms & ricotta cheese *v*

Buffalo chicken spring roll, buttermilk ranch

Artichoke beignet, goat cheese *v*

Shrimp brochette, harissa pineapple glaze *gf*

Three-cheese macaroni croquette, truffle oil *v*

Chicken, pepper & onion skewer, Provençal balsamic glaze *gf*

Peach bbq brisket wrapped in pork belly

Green chili arepas *gf v*

Port wine meatball skewer *gf*

Bacon-wrapped chicken & pickled jalapeño brochette *df gf*

Wild mushroom & goat cheese Wellington *v*

Chicken tender Provençal, figs, olives, basil aioli



SMALL COLD BITES

7 each

Ahi tuna poke, seaweed salad, cucumber salsa *gf*

Peppered beef filet, creamy horseradish, smashed potato

Fig & blue cheese flatbread *v*

Smoked chicken, fromage blanc, baguette crisp

William Penn crab salad spoon, sweet chili aioli *gf*

Poached shrimp canapé, basil aioli, red pepper oil

Watermelon, goat cheese, smoked sea salt, balsamic drizzle *v*

Torched brie, apple chutney, whole wheat crostini *v*

Shrimp & pineapple tostada, cauliflower crisp *gf*

CARVING STATIONS

Chef attendant fee applies

NY strip loin, espresso rub, herb salt | 455 per 10lbs serves 40

Prime rib, sea salt, smoked au jus | 475 per 10lbs serves 40

Roast beef tenderloin, pomegranate molasses, Maldon sea salt | 535 | serves 20

Juniper-brined pork loin, pastrami rub, salty bacon relish | 160 per 10lbs | serves 20

Petite rack of lamb, apple chutney *gf* | 38 per person

Roasted citrus-brined turkey, riesling gravy | 375 per 20lbs | serves 25

Sumac roasted side of salmon, orange marmalade glaze *gf* | 425 | serves 20

Beef brisket, Montreal steak rub, BBQ sauce | 385 per 10lbs | serves 40



STATIONS

Minimum 25 guests. 90 minutes of service. Additional station or chef attendant fees may apply.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MULTICULTURAL STATIONS

MEXICAN WAR STREETS RECEPTION STATION

Chipotle beef, pork carnitas, garlic shrimp, cumin grilled vegetables, corn tortillas, pico de gallo, salsa verde, radish & black bean salad, jalapeño vinaigrette

29 per person

BLOOMFIELD PASTA RECEPTION STATION

Choose two | Cavatappi, penne, gluten-friendly penne rigate, spaghetti, ravioli, parmesan tortellini

Choose three | Pomodoro, fresh tomato, basil, olive oil, Italian herb pesto, short rib Bolognese, Gournay Alfredo & chicken, Italian sweet sausage & confit tomato

23 per person

POLISH HILL RECEPTION STATION

Potato & cheddar pierogis, caramelized onions, fresh cream, molasses bacon ends, brown butter, local kielbasa, sauerkraut, pickled pepper & onion salad, haluski

28 per person

LOCAL ARTISAN CHEESE & CHARCUTERIE DISPLAY

Assorted cracked lavash, soft crostini, grissini, olives, nuts, dried fruits, season's best white & red grapes

36 per person

ASIAN RECEPTION STATION

Beef stir-fry, chicken stir-fry, tofu & mixed vegetable stir-fry, steamed rice, green onion relish, sriracha, chow mein noodle salad, Napa cabbage, crushed peanuts, bean sprouts, sesame & ginger vinaigrette

27 per person



STATIONS

Minimum 25 guests. 90 minutes of service. Additional station or chef attendant fees may apply.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

MEDITERRANEAN MEZZE DISPLAY

Assorted pita, hummus, marinated feta, marinated artichokes, olives, roasted peppers, chili chickpeas, pepperoncini, sumac roasted eggplant *v*

25 per person

FARMER'S MARKET VEGETABLE DISPLAY

Season's best vegetables | Baby heirloom carrots, radishes, celery, toy box tomatoes, cauliflower, broccolini, haricots vert, cherry peppers, mushrooms *gf v*

Choose two | Tapenade, pesto, buttermilk ranch, aged balsamic dressing, lemon-pepper yogurt, hummus, pimento cream cheese, spiced charcuterie pâté *gf*

13 per person

STRIP DISTRICT STATION

Cut fresh Mancini bread, thinly sliced deli pastrami, beef sirloin, smoked turkey, egg, provolone cheese, coleslaw, hot french fries

Served cut in half in foil or wax paper

28 per person

TOSS-IT-UP SALAD STATION CHOOSE TWO

Frisée & iceberg salad | Haricots vert, grated parmesan, root vegetable crisps, sunflower seeds, champagne vinaigrette *gf v*

Southwest Caesar salad | Torn romaine, marinated black beans, cumin roasted corn, chipotle Caesar dressing, crushed corn tortilla crisps *gf v*

Baby kale & gem lettuce salad | Forest mushrooms, roasted bell peppers, sprouts, savory trail mix, seasoned feta, whole-grain mustard vinaigrette *v*

20 per person

SLIDER BAR RECEPTION STATION

Choose three | Angus beef, sage turkey, chorizo, Nashville hot breaded chicken, Southwest black bean

Appropriate seasonal toppings

Kettle chips

27 per person

PIZZA RECEPTION STATION

Choose three | Bold pepperoni, Buffalo chicken, Chef's blend mushrooms, charcuterie medley, three-cheese, Mediterranean

25 per person



BUFFETS

Minimum 25 guests. Maximum 90 minute serving time. Includes rolls and butter.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

LOCAL & SUSTAINABLE BUFFET

Upland cress & baby greens, pumpkin seeds, feta, melon, cuvée wine dressing *gf v*

Bibb lettuce & frisée, cured olives, marinated artichokes, matchstick carrots, sun-dried tomatoes, cracked peppercorn vinaigrette *gf vg*

Grass-fed tenderloin, espresso rub, crisp shallots, whiskey jus

Dumac-rubbed environmentally responsible salmon, walnuts, dried cranberries, lemon sauce *gf*

Roasted farm-raised chicken, crushed chili balsamic reduction *gf*

Roasted peewee potatoes, pastrami spice, snipped scallions *gf vg*

Roasted garlic orzo risotto, baby spinach, crushed chili, ricotta *v*

Blistered tinker bell pepper mélange *gf vg*

Chef's dessert assortment

95 per person

FARMER'S MARKET BUFFET

Vegetable salad, garden greens, fennel fronds, fresh herbs, celery, watermelon radish, hazelnut orange vinaigrette, torn bread *vg*

Little gem salad, dried figs, aged goat cheese, salted pepitas, shaved beets, mustard dressing *gf v*

Juniper-brined pork loin, apple cider broth, peach chutney, smoked bacon & herb crumbs *gf*

Roasted halibut, braised fennel verjus, slivered almonds *gf*

Vegetable cassoulet, haricots vert, carrots, onions *gf v*

Stone-ground polenta, vegetable broth, fire-roasted bell peppers, vegan cheese *gf vg*

Mushroom, pearl barley, basil pesto *v*

Squash medley, vegetable "steak" seasoning *gf vg*

Chef's dessert assortment

75 per person





PLATED

Select one salad or soup, one entrée and one dessert. Includes rolls & butter, Stance regular and decaffeinated coffee, Numi assorted hot teas and iced tea.

Pricing is listed by plated entrées on the next page. When selecting more than one entree, the price for each entree is reflected by the highest of the choices.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE SALADS

Butter lettuce | Heirloom peewee tomatoes, watermelon radish, carrot twists, blistered sunflower seeds, grapefruit & basil dressing

Baby gem lettuce | Shaved Brussels sprouts, herb-tumbled cheese curds, charred Marcona almonds, pomegranate arils, grilled citrus dressing

Arcadian greens | Watermelon radish, cucumbers, grape tomatoes, tumbled feta, roasted garlic balsamic dressing

Caesar salad | Halved artisan romaine, parmesan crisp, blistered tomatoes, focaccia croutons, house Caesar dressing

Baby kale & spinach salad | Season's best blueberries, roasted grapes, toasted almonds, white wine vinaigrette

Baby wedge | Iceberg lettuce, pickled red onion, carrot twists, toy box tomatoes, smoked bacon, apple cider vinaigrette or blue cheese dressing

SOUPS

Pittsburgh burgoo | Beef stew, Chef's best seasonal vegetables, torn bread

Cream of forest mushroom | Organic mushrooms, leeks, crisp shallots

Root vegetable minestrone | spiced chickpeas *gf vg*

Smoke-kissed seafood chowder | Bay shrimp, scallops, lobster jus, torn sourdough

DESSERTS | CHOOSE ONE PEANUT BUTTER CREAM

Chocolate cake, peanut butter mousse filling, buttercream icing, chopped peanuts, chocolate chips and drizzle

BURNT ALMOND TORTE

Yellow cake, whipped custard filling, almond icing, toasted almonds

LEMON CHANTILLY

Yellow cake, lemon mousse filling, lemon buttercream icing, lemon wedges

RASPBERRY MOUSSE

Yellow cake, raspberry pieces in raspberry mousse filling, buttercream iced, raspberry preserves, rosettes & raspberries on top

CHOCOLATE SIN

Chocolate cake, chocolate mousse filling, chocolate icing, chocolate ganache and truffles *gf*

CARROT CAKE

Carrot spice cake, cream cheese icing, chopped nuts, icing carrots



PLATED

When selecting multiple entrées, the prices is set from the highest priced entrée.

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES

JUNIPER & SUGAR-BRINED AIRLINE CHICKEN

Gournay cheese, toasted couscous pilaf, citrus verjus, charred haricots vert *gf*

70 per person

GARLIC ROASTED CHICKEN

Caramelized shallot & potato gratin, steamed broccolini, crushed chili balsamic reduction *gf*

70 per person

MESQUITE-MARINATED NY STRIP STEAK

Five-way grains risotto, charred pole beans, salty bacon & cabbage relish, smoked chili oil

85 per person

HORSERADISH-DUSTED SHORT RIBS

Cheddar pommes, grilled asparagus, port wine jus

85 per person

GORGONZOLA FILET MIGNON

Thyme roasted baby potatoes, marinated artichokes, asparagus, herb oil *gf*

87 per person

AMERICAN RED SNAPPER

Tomatoes, Niçoise olives, heirloom grains & wild rice, wilted chard, lemon oil *gf*

80 per person

SUMAC ROASTED SALMON

Toasted tricolor quinoa, root vegetable succotash, sweet chili glaze *gf*

70 per person

ROASTED ENDIVE

Beluga lentils, exotic mushrooms, fava beans, vegetable soubise, crushed hazelnuts *gf vg*

60 per person

ROASTED CAULIFLOWER STEAK

Braised fennel, carrot purée, Spanish olive relish, sumac oil *gf vg*

60 per person

BEEF & SCALLOP “WELLINGTON” DUO ENTRÉE

Mesquite jerky spice-seasoned filet mignon wrapped with caul fat as opposed to traditional puff pastry, truffle & scallop mousse, roasted pastrami-spiced potatoes, seasonal vegetable succotash, black broken garlic vinaigrette *gf*

125 per person

DUO ENTRÉE

Pan-roasted lemon pepper cod, warm mustard & poppy seed vinaigrette, juniper & sugar-brined chicken breast, Gournay cheese, toasted couscous & quinoa sauté, honey-glazed baby carrots *gf*

110 per person



BREAKS

Prices are subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

SNACKS

- Freshly baked cookies or brownies | 54 per dozen
- Freshly baked mini cupcakes | 54 per dozen
- Assorted whole fruit | 5.5 each
- Assorted Kind bars, fruit bars, candy bars | 7.5 each
- Assorted salted and spiced nuts *gf* | 75 per pound | serves 10
- Artisan cheese platter *v* | 425 each | serves 25
- Vegetable crudité's platter | Buttermilk ranch dip *gf v* | 325 each | serves 25
- Seasonal sliced fruit platter *gf vg* | 325 each | serves 25
- Corn tortilla chips & salsa platter *gf vg* | 85 each | serves 10
- Individual popcorn bags | 5 per bag
- Individual kettle chips bags | 6 per bag

BEVERAGE PACKAGE À LA CARTE

HALF-DAY

- Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- 20 per person

FULL DAY

- Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- 40 per person

BEVERAGES

- Stance regular or decaffeinated coffee | 95 per gallon
- Assorted Numi hot teas | 95 per gallon
- Iced tea or lemonade | 95 per gallon
- Fruit and herb infused water | 75 per gallon
- Assorted Coca-Cola products | 5 each
- Vitaminwater | 10 each
- Acqua Panna natural spring water | 6.5 each
- S.Pellegrino Essenza flavored sparkling mineral water | 6.5 each
- S.Pellegrino sparkling mineral water | 6.5 each
- Coconut water | 6.5 each
- Pure Life waters | 5 each
- Classic black iced tea | 6.5 each
- Assorted Kohana canned coffee drinks | 9 each
- Enroot cold brew tea | 9 each
- Lumi juices | 10 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 95 per gallon
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 6.5 each
- Naked fruit juice & smoothies | 9 each
- Red Bull | Energy Drink or Sugarfree | 9 each
- Assorted soft drinks | 5 each



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 25 per bartender. Prices are subject to 24% service charge and 7% Allegheny County tax. All menus and prices are subject to change.

Events are six hours in duration. Events exceeding six hours are subject to a 500 overtime fee. All prices subject to applicable service charge and taxes. Prices subject to change.

BRANDS

PREMIUM

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS
Hayes Ranch | Chardonnay, rosé, merlot, cabernet sauvignon

DELUXE

Vodka | Absolut
Gin | Beefeater
Rum | Bacardí
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Tequila | Milagro Silver
Cognac | Hennessy VS
Bulletin Place | Chardonnay, sauvignon blanc, merlot, cabernet sauvignon

ULTRA

Vodka | Tito's Handmade
Gin | The Botanist
Rum | Sailor Jerry
Scotch | Monkey Shoulder
Bourbon | Maker's Mark
Whisky | Seagram's VO
Tequila | Patrón Silver
Whiskey | Bulleit Rye
Decoy by Duckhorn | Chardonnay, rosé, sauvignon blanc, pinot noir, cabernet sauvignon, merlot

BEERS

DOMESTIC | CHOOSE TWO

Budweiser, Miller Lite, Yuengling, Coors Light

IMPORT / CRAFT | CHOOSE TWO

Corona, Heineken, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager

HOST BAR

Premium liquors | 13 per drink

Premium wines | 15 per drink

Deluxe liquors | 15 per drink

Deluxe wines | 17 per drinks

Ultra liquors | 17 per drink

Ultra wines | 19 per drinks

Domestic beer | 7 per drink

Import / craft beer | 8 per drink

Bottled water and soft drinks | 5 per drink



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 25 per bartender. Prices are subject to 24% service charge and 7% Allegheny County tax. All menus and prices are subject to change.

Events are six hours in duration. Events exceeding six hours are subject to a 500 overtime fee. All prices subject to applicable service charge and taxes. Prices subject to change.

PACKAGES

PREMIUM

One hour | 23 per person
Two hours | 36 per person
Three hours | 49 per person
Four hours | 62 per person

DELUXE

One hour | 25 per person
Two hours | 40 per person
Three hours | 55 per person
Four hours | 70 per person

ULTRA

One hour | 27 per person
Two hours | 43 per person
Three hours | 59 per person
Four hours | 75 per person

EVENT LABOR

BARTENDERS

Four hours | 200 each
Five hours | 225 each
Six hours | 250 each

SERVICE STAFF

Per server over and above standard staffing level
Five hours | 250 each

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or deluxe brands to any bar add 2 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila, grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WISKEY SOUR

Whiskey, blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin, mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin, apple-pear Barmalade, orange liqueur and Omni sour

ENHANCEMENTS

CORDIALS

Amaretto Disaronno, Baileys Irish Cream, Kahlúa, Frangelico, Grand Marnier, Rémy Martin V.S.O.P
12 per drink



WINE RACK

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 25 per bartender. Prices are subject to 24% service charge and 7% Allegheny County tax. All menus and prices are subject to change.

Applicable for events with guaranteed attendance figures only

Events are six hours in duration. Events exceeding six hours are subject to a 500 overtime fee. All prices subject to applicable service charge and taxes. Prices subject to change

SPARKLING

Campo Viejo | Spain | cava brut | 54 per bottle

Chandon | California | rosé | 75 per bottle

Chandon | California | brut | 75 per bottle

WHITE AND BLUSH

Hayes Ranch | California | rosé | 40 per bottle

Decoy by Duckhorn | California |
rosé | 65 per bottle

Decoy by Duckhorn | California |
sauvignon blanc | 65 per bottle

Bulletin Place | Australia |
sauvignon blanc | 50 per bottle

Bulletin Place | Australia |
chardonnay, unoaked | 50 per bottle

Hayes Ranch | California |
chardonnay | 40 per bottle

Decoy by Duckhorn | California |
chardonnay | 65 per bottle

RED

Decoy by Duckhorn | California |
pinot noir | 65 per bottle

Hayes Ranch | California | merlot | 40 per bottle

Bulletin Place | Australia | merlot | 50 per bottle

Decoy by Duckhorn | California |
merlot | 65 per bottle

Bulletin Place | Australia |
cabernet sauvignon | 50 per bottle

Hayes Ranch | California |
cabernet sauvignon | 45 per bottle

Decoy by Duckhorn | California |
cabernet sauvignon | 65 per bottle



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI WILLIAM PENN HOTEL • (412) 553-5000

OWPCATERING@OMNIHOTELS.COM

OMNI

WILLIAM PENN

CONTACT INFORMATION