

# ~ *The Venue at Harmony Ridge* ~



For all your fine dining and catering needs.

The Venue is a locally owned family restaurant and banquet center with experience in catering functions of all types and sizes. Owners Ricki and Greg Paul will ensure that you will receive the highest service and food quality possible. All of our banquet menus are very flexible and can be altered to fit your tastes and needs. We do ask that we receive your final counts one week prior to your function. All prices are subject to 18% gratuity and 6% sales tax. There will be an additional 2% charge for linens, tablecloths and skirting. All buffets and sit down dinners include coffee, decaf or iced tea. Our sales staff is adaptable, knowledgeable and willing to suit your every need!! For more information and available dates please call

Ricki Paul at 724-312-0687, or visit us at

[www.harmonyridgeevents.com](http://www.harmonyridgeevents.com)



## -Hors D'oeuvres-

### Platters & Displays

Priced per person

Vegetable Tray with Ranch Dressing... \$2.00

Fresh Fruit Platter... \$3.50

Assorted Cheese & pepperoni Tray... \$4.25

Jumbo Gulf Shrimp Cocktail... \$5.00

Chilled Seafood Bar... \$9.95

(shrimp, crab legs, scallops sevice, clams & oysters on the ½ shell)

### Hot Items

Priced per 50 pieces

Swedish Meatballs...\$35.00

Bruschetta... \$40.00

Assorted Quiche... \$50.00

Crabmeat stuffed Mushrooms... \$60.00

Beef Brochettes ... \$50.00

Buffalo Wings ... \$40.00

Chicken & Pineapple Skewers ... \$50.00

Mini Lump Crab Croquettes ... \$80.00

Vegetable Egg Rolls with Sweet & Sour Sauce ...\$40.00

## -Buffets at The Venue-

(30 person minimum)

### Casual Buffet

Roast Beef Au Jus Lei

Herb Roasted Chicken

English Style Tilapia

Baked Penne Marinara

Roasted Redskin Potatoes

Vegetable Medley

Mixed Green Salad

Rolls & Butter

\$15.95

### Formal Buffet

Pork Medallions Dijonnaise

Chicken Romano

English Style Cod

Farfale Primavera

Rice Pilaf

Broccoli with Carrots

Grilled Vegetable Salad

Mixed Gourmet Greens with Balsamic & Raspberry Vinagrette

Assorted Rolls & Butter

\$17.95

Add Assorted Cakes and Pies on any Buffet for \$1.95

## The Elegant Buffet

Roasted Pork Tenderloin with Apple-Jack Glaze

Stuffed Chicken Breast

Crabmeat stuffed Flounder

Spinach and Ricotta Rollatini

Loaded Mashed Potatoes

Cauliflower Polonaise

Tortellini & Roasted Pepper Salad

Baby Green Salad with Craisins, Apples and Gorgonzola

Assorted Rolls & Butter

\$19.95

## Upscale Buffet

New York Strip stuffed with Spinach and Roasted Peppers

Sole with Shrimp Mornay Sauce

Chicken Divan

Farfale Marinara

Roasted Garlic Parmesan Potatoes

Long Grain & Wild Rice

Fresh Seasonal Vegetable Medley

Untraditional Caesar

Gourmet Greens with Balsamic Vinagrette

Rustic Bread Display

\$21.95

## Prime Rib Buffet

Hand Carved Prime Rib with Au Jus and Horseradish Sauce

Chicken Marsala

Grilled Lemon Pepper Salmon Fillet

Penne Alfredo

Herb Roasted Redskin Potatoes

Braised Brussel Sprouts with Bacon

Tortellini & Roasted Pepper Salad

Tossed Salad

Assorted Rolls and Butter

\$23.95

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Add Assorted Cakes and Pies to any Buffet for \$1.95

Linens available for an Additional Charge

All prices are subject to 18% gratuity and 6% sales tax.

All Buffets subject to a 30 person minimum

# The Venues Grand Buffet

## Choice of Four Entrees

Herb Roasted Chicken

Stuffed Chicken Breast

Fried Chicken

Chicken Marsala

Chicken Romano

Chicken Divan

Roast Porkloin Dijonnaise

Roulade of Beef

Pepper Steak

Beef Tips with Demi Glaze

Roast Beef with Pearl Onions, Mushrooms & Demi-Glaze

English Baked Cod

Sole Topped with Lobster Sauce

Baked Ham topped with Pineapple Glaze

Stuffed Peppers

Stuffed Shells

Spinach & Ricotta Rollatini

Choice of Two Starches  
Mashed Potatoes  
Roasted Redskin Potatoes  
Potatoes Au Gratin  
Garlic Whipped Redskin Potatoes  
Penne Marinara  
Wild Rice Pilaf  
Haluski

Choice of Two Vegetables  
Honey & Dill Glazed Carrots  
Green Beans Almondine  
Seasonal Vegetable Medley  
California Medley

Brussel Sprouts sautéed with Bacon & Onion  
Cauliflower Polonaise  
Broccoli & Carrots

Includes Assorted Cakes and Pies

(Chocolate, Carrot and Lemon Cream Cake, Apple and Cherry Pie)

Includes Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing

Roll and Butter

Fresh Brewed Coffee, Hot and Iced Tea

\$24.95

Chef's Choice of Soup Can Be Added for \$2.00

## Plated Dinner Entrees

A Limit of Three Selections per Function

Entrée Prices include Tossed Salad, Starch, Vegetable,

Dessert, Rolls, and Butter

### Beef

Beef Wellington            \$27.95

12 Ounce Prime Rib with Au Jus    \$26.95

8 Ounce Filet Mignon            \$25.95

12 Ounce New York Strip        \$22.95

Steak and Vegetable Skewers    \$17.95

New York Stuffed Steak        \$18.95

### Poultry

Stuffed Chicken Breast            \$18.95

Chicken Romano                  \$17.25

Chicken Marsala                  \$17.95

Chicken Parmesan                \$17.95

## Seafood

Lemon Pepper Salmon	\$20.95
Jumbo Lump Crab Cakes	\$21.95
Crab Stuffed Flounder	\$19.95
Crab Stuffed Colossal Shrimp	\$19.95

## Pork

Stuffed Pork Chop	\$17.95
Pork Tenderloin	\$19.95
Grilled Boneless Pork Chops	\$17.95

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## Starch Selections

Choose One:

Baked Russet Potato

Herb Roasted Red Skin Potatoes

Garlic Whipped potatoes

Wild Rice Pilaf

Sweet Potato

Vegetable Selections

Choose One:

Green Beans Almandine

Glazed Baby Carrots

Italian Vegetable Medley

Sugar Snap Peas with roasted Peppers

Broccoli with Baby Carrots

Choice of Ranch , Italian, and Balsamic Vinaigrette Dressings

Fresh Brewed Coffee, Hot and Iced Tea

Chef's Choice of Soup Can Be Added for \$2.00 Per Person

Add Intermezzo of Lemon Sorbet Served Between Salad and Entrée for

\$1.50

Cheese Cake, Carrot, Double Chocolate or Lemon Cream Cake

Apple or Cherry Pie

Can be added for \$1.95 per person

~The Venue at Harmony Ridge Bar Selections~

**Soft Drink Selection:** \$1.95 per person

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Lemon Aide, Ice Tea

**Beer & Wine Selection:** \$11.95 per person

Burgundy, Chablis and White Zinfandel

Choice of 1 Domestic Draft Beer

Includes Soft drinks

**House Bar Selections:** \$13.95 per person for 4 hours

Vodka, Rum, Gin, Scotch, Whiskey, Peach & Raspberry Schnapps,  
Amaretto, and Coffee Licor, 1 Domestic Draft Beer Selection and Wine

Selection of Merlot, Chardonay and White Zinfandel

Also, includes soft drinks, mixers and fruit

**A Step Above Bar Selection:** \$16.95 per person

Black Velvet, Bacardi's Rum, Jim Beam, Jose Cuervo, Captain Morgan's  
Spiced Rum, Seagram's 7, Dewar's Scotch, Pinnacle Gin, Svedka Vodka,  
CC Whiskey, Southern Comfort, Pelinkovac and California Cabernet  
Sauvignon, Chardonay, Merlot and White Merlot or White Zinfandel Choice  
of 2 Domestic Draft Beers

Includes Soft drinks, mixers and fruit

Premium Bar Selections:

\$21.95 per person

Crown Royal, Johnny Walker Red Scotch, Jack Daniels or Wild Turkey,  
Tanqueray Gin, Absolute Vodka, Bailey's Irish Cream and Kahlua, Jameson  
Irish Whiskey, Sambuca, Chilean or California Wine Selections of Merlot,  
Cabernet Sauvignon, White Merlot, Chardonay and Pinot Grigio

Include 2 Domestic Drafts and 1 Import

Soft Drinks, Mixers and fruit included