

Thank you for considering

LeMont

To host your affair

Whether your function is strictly business or purely social, our staff will be looking forward to serving you and your guests. Our private banquet facilities will accommodate groups of 20 to 300 people.

Enclosed in this packet are some menu ideas and general policies. Please feel free to call with any questions you may have. We will be happy to provide you with a tour of our facilities and personally discuss your event.

Again, thank you for considering

LeMont

Sincerely,

William Laughlin
Banquet Manager
Telephone (412) 431-3100 ext. 211

Anthony Fratangelo
Banquet Captain
Telephone (412) 431-3100 ext. 231

Food and Beverage

MENU

LeMont uses only the freshest and highest quality ingredients available. In order to maintain our high standards, some menu items may change according to season and availability.

All menus and other details for your function should be completed six to eight weeks prior to your Reservation date.

All final counts must be given 48 hours prior to your event and will be the minimum charged for your event.

You may offer your guests two entrée selections. We will need an exact count of each of these choices 48 hours before your event. Additionally, we need to be able to identify each guest's selection at their table to assist our wait staff in better serving your guests.

For parties of 50 or less, a "waiter take order" service can be provided. This entails our staff taking individual guests orders from three pre-selected entrees the night or day of your affair. A 22% gratuity will be applied to all food and beverage charges for this service.

Prices subject to change. Prices current as of April 2016.

HOST BAR

All host-paid bars are charged upon a **consumption basis only**.

There are no charges or fees for bartenders, mixers, or sodas on host-paid bars.

Our standard host-paid bars consist of premium brand liquors, house wines and domestic bottled beers. Various top shelf liquors, vintage wines, aged single-malt scotches, prime vintage ports, imported and specialty beers are also available. LeMont will make every effort to accommodate your specific requests.

A cordial cart, with a full array of fine *after dinner* liquors, single malt scotches and vintage ports can be made available to each and every guest table.

All alcoholic beverage sales and services are subjected to the rules and regulations of the Pennsylvania State Liquor Control Board. No beverages, alcoholic or otherwise, may be brought into or leave the restaurant.

WINE LIST

Fine wine has grown to be a necessary component of any fine meal. Whether for toasting, roasting, or complementing your meal, a fine wine certainly makes any event more festive. LeMont has expertly acquired a wine collection featuring over 500 individual selections. Please ask our Banquet Manager to suggest the perfect wines to complement your perfect meal.

To help insure your requested wine choice is available for your event, we ask that your wine order be placed three to four weeks prior to your event.

CASH BARS

Cash bars are also available. Please inquire with our Banquet Manager for details.

General Policies

DEPOSIT AND PAYMENT

A deposit and signed contract is required for all private parties. The deposit is **non-refundable** in case of cancellation.

The date of your event **IS NOT** guaranteed until LeMont receives a deposit and a signed contract. We cannot take *tentative* bookings.

The deposit structure is as follows:

- Less than 50 adult guests for a Lunch Affair \$250.00 (two hundred and fifty dollar) initial deposit
- Less than 100 adult guests: \$500.00 (five hundred dollars) initial deposit
- Between 100 & 175 adult guests: \$1500.00 (fifteen hundred dollars) initial deposit
- Above 175 adult guests: \$2,500.00 (two thousand five hundred dollars) initial deposit

An additional deposit of 80% of the estimated final invoice is required two weeks prior for all functions.

FINAL PAYMENT IS DUE ON THE DAY OF YOUR FUNCTION

PRIVATE ROOMS

All *Private Rooms* consists of: a grand view of downtown Pittsburgh; private bar and cocktail area; and a comfortable dining area to accommodate your guests.

A minimum of twenty (20) guests is required for a luncheon.

All luncheons must vacate their room by 4:00 PM

A guarantee of one hundred twenty five (125) adult guests, full dinner, hors d' oeuvres and a three-hour host-paid bar (or its equivalent) is required for a private room on a Saturday evening.

A guarantee of twenty (20) adult guests, full dinner, hors d'oeuvres, and a one-hour host paid bar (or its equivalent), is required for a private room on Sunday through Friday evenings. No separate checks permitted on private events.

Generally, if the above *Private Room* requirements are met, no room charges are applied. The Banquet Manager will inform you if a room charge is applicable.

TAXES AND SERVICE CHARGES

A gratuity of 20% will be added to all food and beverage charges.

A 7% Pennsylvania and Allegheny County sales tax will be added to all taxable items. If your organization is exempt from sales tax, a tax exemption certification must be submitted prior to your event.

A 7% Allegheny County Liquor tax will be added to all alcohol served. There is no exemption for non-profit organizations.

A finance charge of 1% per month will be added to any outstanding balances after 30 days.

Other service charges may apply when applicable (such as cake cutting, cookie services, extra meeting rooms etc.).

Additional Information and Services

Specialty cocktail, buffet and stations menus are also available. The LeMont Banquet Staff will customize a menu to fit your unique needs, tastes, and venue.

LeMont's banquet facilities are available for breakfast, luncheon and dinner meetings, weddings and corporate events. For your business functions, public address systems, podiums and projection screens, and internet connection are available at no extra charge. Full valet and coat-check services are also available.

Butler Style Hors d' oeuvres

Choose a Total of Five Hot or Cold Passed Items. A stationary Crudités & Cheese Station is included.
Cost is \$12.00 per person. *

HOT

Teriyaki Beef Kabob
Grilled Andouille Sausage & Chicken Brochette
Maryland Style Crab Cake
Spanakopita
Mini Beef Wellington
Gorgonzola Basket, Cream Cheese & Toasted Walnuts
Fried Portobello Mushroom, Herb Boursin, Roasted Red Pepper
Fried Calamari, Red Onion Marmalade
Scallops Wrapped in Apple Smoked Bacon

COLD

Smoked Scottish Salmon Canapé, Herb Cream Cheese
Bruschetta with Fresh Tomato, Basil and Feta in Tuscan Round (*Stationary*)
Three Pepper Crusted Beef Tenderloin Canapé
Asparagus Wrapped in Phyllo
Pan Seared Bay Scallops, Chapolitti Salsa
Grilled Pepper Shrimp Bouchee
Sesame Encrusted Ahi with Wasabi & Tamari Dipping Sauces

CRUDITÉ & CHEESE STATION

Assorted Garden Vegetables, Imported and Domestic Cheeses

* The "Butler Style Hors d' oeuvres cannot be used alone, but **only** in conjunction with a full sit-down dinner or as part of a complete stations-cocktail menu

Cold Seafood Display Items (Market Price)

Assorted Sushi Platter - Sushi Grade Salmon, Ahi, Tuna, Shrimp, Mahi-Mahi served with tamari, wasabi and Pickled ginger
Jumbo Shrimp Cocktail – Plump Gulf Shrimp served with cocktail sauce and lemon wedges
Colossal Jumbo Lump Crabmeat - Served with choice of Hoezel or cocktail sauce and lemon
Poached Decorated Salmon – Fresh 14-16 pound whole Atlantic salmon poached & beautifully decorated
And glazed, served with a creamy cucumber dill sauce
Decorated Lobster, Served with lobster salad – Fresh 5 pound whole Canadian Lobster served with tender South African and Canadian Lobster Salad with crustiness

Dinner

All Entrees Include: LeMont Salad, Fresh Garden Vegetables, Potato, Fresh Rolls, and Coffee or Tea

SALADS

LeMont - Assorted mesclun lettuces, tomato, red onion, crouton, with Balsamic vinaigrette

Spinach - Radish, red onion, shiitake mushroom, tomato, sweet & sour dressing **2.50**

Caesar - Traditional style with garlic Parmesan croutons **\$2.50**

Caprese Salad – Imported Buffalo mozzarella with vine ripened red tomatoes, served with mixed Greens and Balsamic dressing **\$3.50**

Strawberry Feta – Fresh sliced Driscoll strawberries, imported Feta cheese, Kalamata olives and toasted Sunflower seeds on a bed of mesclun greens, drizzled with a Balsamic reduction **\$6.00**
Additional salad dressing on the table .50 per person

ENTREES

CHICKEN

En Croûte – Stuffed with Prosciutto, Boursin cheese and fresh sage wrapped in puff pastry, baked to a golden Brown and finished with fresh thyme butter **\$32.00**

Bruschetta – Lightly breaded free range breast of chicken sautéed to perfection, topped with fresh arugula, vine ripened Tomato, olives, roasted garlic and basil finished with Balsamic aseto **\$32.00**

Marsala - Tender breast sautéed with a mushroom blend in a sweet Marsala wine sauce **\$32.00**

Neptune – Tender breast of chicken pan seared, topped with South African Lobster meat, plump Gulf Shrimp And jumbo crabmeat served with a Coral brandy sauce **\$38.00**

OCEAN FRESH CATCH

Atlantic salmon - Char-grilled with a honey-soy marinade and glaze **\$35.00**

Scallops L'Orange – Sweet tender sea scallops, pan seared with fresh orange zest, orange juice, deglazed With a touch of Gran Marnier **\$38.00**

Mahi Mahi- Center cut lightly blackened and topped with a tropical fruit salsa **\$36.00**

Maryland Style Crab Cakes - Jumbo lump crab cakes with a dill dijonnaise sauce and Manhattan seafood salsa **\$37.00**

Sea Bass Lutetia- Lightly encrusted with toasted sesame, baked and served on a bed of Julienne vegetables topped off with Gulf Shrimp **\$39.00**

Stuffed Shrimp - Plump Gulf Shrimp stuffed with House Crab Imperial mix, broiled and served with a dill Dijon sauce **\$36.00**

BUTCHER BLOCK

Veal Portobello – Escalloped and sautéed with Portobello mushrooms, artichokes, fire roasted gold & red peppers and finished with a rich Madeira demi-glaze **\$35.00**

Rack of Lamb - Slow roasted in fresh herbs and garlic, with a Burgundy demi-glaze **\$40.00**

Roast Tenderloin – Tenderloin of beef slow roasted, sliced into medallions and served with sauce Bordelaise **\$39.00**
(MINIMUM 16 ORDERS)

Filet Mignon - Center-cut tenderloin, char-grilled and served with a mushroom and sauce Béarnaise **\$40.00**

Beef Wellington – Center-cut tenderloin encrusted in a mushroom duxelle, wrapped in an imported puff pastry dough, Baked until golden brown & served with Bordelaise sauce **\$42.00 (MINIMUM 16 ORDERS)**

NY Strip Steak - 14 oz steak grilled to perfection and served with a roasted shallot peppercorn demi glaze **\$42.00**

Surf-N-Turf -Petite Filet Mignon and South African lobster tail served with drawn butter & Béarnaise sauce **\$60.00**

Dual Entrees – Combination of Petite Filet Mignon or Roast Tenderloin with any of our fresh catches **\$42.00**

VEGETARIAN ENTREE

Vegetable Strudel – Vegetables and mushrooms sautéed with curry, wrapped non-dairy phyllo dough, oven-browned and served with a Marinara sauce **\$29.00**

Vegetarian Terrine – Layered seasonal roasted and grilled vegetables with soy kass and rich Balsamic reduction **\$29.00**

CHILD ENTREE

Children – Fresh Fruit Cup, Chicken Fingers with French Fries **\$12.00**

Luncheons

All Entrees Include: LeMont Salad, Fresh Garden Vegetables, Potato, Fresh Rolls and Coffee or Tea

SALADS

LeMont - Assorted mesclun lettuces, tomato, red onion, crouton, with Balsamic vinaigrette

Spinach - Radish, red onion, shiitake mushroom, tomato, sweet & sour dressing **2.50**

Caesar – Traditional style with garlic Parmesan croutons **\$2.50**

Additional salad dressing on the table .50 per person

ENTREES

CHICKEN

Bruschetta – Lightly breaded free range breast of chicken, sautéed to perfection, topped with fresh arugula, vine ripened Tomato, olives, roasted garlic and basil finished with Balsamic aseo **\$24.00**

En Croûte – Stuffed with Proscuitto, Borsin Cheese and fresh sage wrapped in puff pastry, baked to a golden Brown and finished with fresh thyme butter **\$24.00**

Marsala - Tender breast sautéed with a mushroom blend in a sweet Marsala wine sauce **\$24.00**

Piccata– Tender breast sautéed with tomatoes, mushrooms and capers with a lemon butter sauce **\$24.00**

OCEAN FRESH CATCH

Atlantic salmon - Char-grilled with a honey-soy marinade and glaze **\$25.00**

Sole Almondine – Broiled Lemon Sole encrusted with toasted almonds and laced with sauce Frangelica **\$25.00**

Scallops L'Orange – Sweet tender sea scallops, pan seared with fresh orange zest, orange juice, deglazed With a touch of Gran Marnier – **\$30.00**

BUTCHER BLOCK

Veal Parmesan - Baked with fresh tomato sauce, provolone and mozzarella **\$28.00**

Veal Piccata - Sautéed with shiitake mushrooms, lemon, capers, white wine and tomato concasse **\$28.00**

Petite Filet Mignon - Center cut tenderloin, char-grilled, and served with a mushroom cap and sauce Béarnaise **\$32.00**

Luncheons Salads - For a Lighter Fare

All Luncheon Salads Include: Choice of Soup and Coffee or Tea **\$24**

Blackened Steak – Blackened spiced rubbed tenderloin served over mix greens with red onion, green Pepper and bleu cheese. Choose either a zesty Dijon or a cool ranch dressing

Grilled Chicken Caesar – Tender breast of chicken, rubbed with anchovy butter lightly grilled and served atop crisp Romaine lettuce finished with House Caesar dressing and garlic croutons

If offering your guests a choice of luncheon items, a single function **Cannot** offer items from both the "Luncheon" and "Luncheon Salads" menus.

Appetizers/Pasta/Desserts

SOUPS

Tuscan Minestrone \$5.00	Potato Leek \$5.00
Roasted Tomato Wild Rice \$5.00	Smoked Beef Barley \$5.00
Traditional Wedding Soup \$5.00	Wild Mushroom Bisque \$5.00
Seafood Chowder \$6.50	French Onion \$6.00
She Crab Bisque \$5.50	Lobster Bisque \$7.50

PASTA \$5.00

(As a first or second course only)

Angel Hair Provencal	Fettuccini Alfredo
Penne Marinara	Cavatappi Marfredo
Linguini Al olio	Cheese Tortellini Naturalle
Rigatoni Bolognese	

INTERMEZZO

LEMON SORBET **\$3.00**

DESSERTS

FRENCH VANILLA ICE CREAM **\$4.00**

CLASSIC PECAN BALL **\$5.50**

PASTRY \$7.50

White Chocolate Cheese Cake	Coconut Cake
Turtle Cheese Cake	German Chocolate Cake
Double Chocolate Cheesecake	Burnt Almond Torte
Chocolate Mousse Cake	Cannollis
Tiramisu Cake	Crème Brulee

Seasonal Fruit Torte

PASTRY CART \$8.00

A daily assortment of our Fresh Pastries presented to each guest table - For parties of 50 or less.

FLAMBE \$8.00

Banana's Foster	Baked Alaska
Strawberry & Banana Flambe	Cherries Jubilee

VIENNESE TABLE \$13.00

Whole Cakes, Tortes, Flans, Assorted Miniature Pastries and Fruit Platter

LE MONT CAN ALSO CREATE YOUR WEDDING AND SPECIAL OCCASION CAKES...PLEASE INQUIRE!