



CATERING



GO BIGHAM OR GO HOME.		BIGHAM TAVERN Mt. Washington
EAT.TWEET.LIKE. FOLLOW @BIGHAMTAVERN	  	321 Bigham Street PITTSBURGH, PA
KITCHEN OPEN UNTIL 1AM <i>Every Day!</i>	ORDER ONLINE BIGHAMTAVERN.COM	ESTD 1910

Welcome

At Bigham Tavern, we believe great food and celebration go hand-in-hand. We will make every effort to make your event one to remember. So, sit back and let us do the work for you!

Here you will find all of the information you need to plan your event. If there is something that you want that you do not see, we will work with you to ensure your requests are met. All items listed are available for take out, or ask your catering coordinator about local delivery options. We look forward to serving you and your guests and can't wait to be a part of your special day!

TABLE OF CONTENTS

SNACKY THINGS1

- Chips and Dips
- Displays and Platters
- By the Dozen

MORE THAN A SNACK2

- Wings
- Handhelds
- Stations

SALADS, SIDES, PASTAS + MACS3

BRUNCH4

- Buffets
 - Continental
 - Big Brunch
 - Big Fancy
 - Champagne Shower
- Brunch served "Family Style"
- Brunch Additions

LUNCH AND DINNER5-7

- Buffets
 - Backyard Buffet
 - South of the Border
 - Classic Comfort
 - Bigham Buffet
 - The Big Easy
 - Signature Package
 - Build Your Own Buffets
- BT Faves served "Family Style"

DESSERTS8

BEVERAGES | BAR8-9

CUSTOMIZING YOUR EVENT9

POLICIES + GUIDELINES10

SNACKY THINGS

CHIPS | DIPS

HOUSEMADE POTATO CHIPS

CHIPS & SALSA

POPCORN MACHINE

freshly popped popcorn with assorted seasonings, made in our retro popcorn machine live at your event

Choose from Tortilla Chips or Grilled Pita with the following dips:

SPINACH AND ARTICHOKE DIP

BT OG DIP

our spin on buffalo chicken dip made with our famous BT Original Sauce

HUMMUS

DISPLAYS | PLATTERS

VEGGIE TRAY WITH DIP

carrots, celery, broccoli, cauliflower, cucumber, grape tomato, bell peppers, served with ranch dip

CHEESE DISPLAY

colby jack, cheddar, pepper jack and havarti cheeses with crackers, garnished with olives and nuts

FRESH FRUIT PLATTER

assortment of fresh sliced seasonal fruit

GRAZING TABLE

your favorites from our veggie, cheese and fruit displays

SOFT PRETZEL BITES

bite sized soft pretzels served with cheese sauce or honey mustard

JUMBO SHRIMP COCKTAIL

Small Platter (50 pcs)

Large Platter (100 pcs)

NACHO BAR

tortilla chips, cheese sauce, tomato, jalapeno, black olives, onion, sour cream, salsa
add chili or chicken

BRIE & SLICED APPLE FLATBREAD

with caramelized onion, cut into 6 pieces

BY THE DOZEN

CAPRESE SKEWERS

buffalo mozzarella and grape tomato on skewers with balsamic reduction drizzle, sea salt and cracked black pepper, basil garnish

TOMATO BRUSCHETTA CROSTINI

fresh tomato, onion, cilantro, basil, garlic, olive oil, balsamic with shredded parm

HOT CHEESE BITES

spicy cheese, lightly fried with a side of ranch

PIEROGIES

potato and cheddar with sautéed onion and sour cream

STUFFED MUSHROOMS choose from garlic herb cheese or savory sausage

SMOKED SALMON & CREAM CHEESE

CUCUMBER BITES fresh smoked salmon with dill cream cheese, atop a cucumber round

MINI CRAB CAKES jumbo lump crab seasoned with old bay seasoning

SOUTHERN BRUSCHETTA — grilled peach, whipped feta, arugula, balsamic glaze

PROSCIUTTO BRUSCHETTA topped with mozzarella, arugula and balsamic

GOAT CHEESE CRANBERRY TARTS puff pastry with cranberry, goat cheese, pecans

MORE THAN A SNACK

BONELESS WINGS | WINGS

Be the star of the party and order our award winning wings! with over 30 flavors available, we will happily guide you to finding your favorite.

BONELESS WINGS

tender bite sized pieces of fried chicken, tossed in your choice of sauce

WINGS

choose from our wide variety of award winning sauces
minimum of 50 pcs per flavor accompanied by your choice of ranch or bleu cheese, and celery & carrots

HANDHELDS

SLIDERS

build your own, served with mini slider buns

minimum of 30 sliders per flavor

- **bbq pulled pork:** cheddar | onion | pickle
- **pot roast:** au jus | coyote fried onion straws | peppercorn horseradish sauce
- **cheeseburger:** American cheese | lettuce | tomato | pickle | onion

MINI SANDWICHES & WRAPS

crustless quarter sandwiches and petite wraps minimum of 2 dozen per flavor

- **ham + swiss:** Dijon mustard | white bread
- **turkey + pepperjack:** southwest mayo | white bread
- **cucumber + spinach:** dill cream cheese | white bread
- **veg + hummus:** mushroom, spinach, tomato, hummus | tortilla wrap
- **chicken salad:** on croissant
- **egg salad:** on croissant

HOAGIE RINGS

sliced into approximately 20-25 pieces

- **italian:** ham, salami, pepperoni, capicola, provolone, lettuce, tomato, onion, side of Italian dressing
- **turkey:** sliced turkey, provolone, lettuce, tomato, side of mayo
- **club:** ham, turkey, American, pepper jack, lettuce, tomato, side of mayo

KABOBS

colorful, flavorful, packed with seasonal veggies, peppers, onions in your choice of teriyaki or cajun

- **chicken**
- **shrimp**
- **veggie**

STATIONS

LOADED FRIES

build your own fresh cut fries

cheese sauce, shredded cheddar, bacon bits, scallions, jalapenos, gravy, malt vinegar

BUILD YOUR OWN MAC

start with our creamy mac sauce and add your own toppings
tomato, spinach, green pepper, onion, bacon, diced chicken, pulled pork, bleu cheese crumbles, bt original sauce, memphis sweet, coyote

SALADS | SIDES | PASTAS

Served in Half Pans or Full Pans. Let us help you determine the best quantities for your group.

SALADS

Salads are served with your choice of one dressing: balsamic vinaigrette, Italian, ranch, bleu cheese, Caesar, house vinaigrette.

HOUSE

chopped romaine, diced cucumber, tomato, shredded cheese, carrot, croutons

CAESAR

romaine, seasoned croutons, parmesan, Caesar dressing

KALE CRUNCH

rainbow kale, shaved Brussels sprouts, napa cabbage, red cabbage, radicchio carrots, beets, candied pecans, mandarin oranges, feta cheese

PITTSBURGH SALAD

mixed greens, green peppers, pepperoncini, tomato, hard-boiled egg, onion, cucumber, carrot, cheddar cheese, topped with fries

SIDES

roasted seasonal vegetables
baked beans with bbq and bacon
mashed potatoes
roasted red skin potatoes
cilantro lime rice
cornbread

PICNIC SALADS

potato salad | pasta salad | coleslaw | fruit salad

PASTAS | MACS

BAKED RIGATONI

marinara sauce topped with mozzarella and parm cheese

CHEESE LASAGNA

layered pasta with ricotta, mozzarella, parm and housemade red sauce

MEAT LASAGNA

our cheesy lasagna loaded with ground beef

MAC N' CHEESE

cavatappi pasta with our delicious blend of cheeses

LOADED MAC

our mac full of grilled chicken, bacon, and tomato

BUFF CHICK MAC

classic mac, fried buffalo chicken, bleu cheese crumbles, scallions

SMOKEHOUSE MAC

our mac with smoked gouda, pulled pork, memphis sweet bbq

BUFFETS | FAMILY STYLE MEALS

Here are our guidelines when it comes to dining with a group and maximizing your guests' experience.

- groups of 20+: our buffets are the best bet
- groups of 15-25: try our favorite BT items "family style"

BRUNCH

CONTINENTAL BUFFET

fresh sliced seasonal fruit
assorted Danish and pastries
freshly brewed coffee and tea

BIG BRUNCH BUFFET

fresh sliced seasonal fruit
scrambled eggs*
french toast
homefries
choice bacon or sausage
house made biscuits and gravy
freshly brewed coffee and tea

BIG FANCY BUFFET

fresh sliced seasonal fruit
egg frittata
 with spinach, tomato, mushrooms, feta
mini quiche
 bacon and swiss | Florentine | three cheese | ham
french toast
yogurt with granola
choice of bacon or sausage
breakfast pastries
freshly brewed coffee and tea

CHAMPAGNE SHOWER

grazing table of fresh sliced seasonal fruit, fresh veggie crudité
and assorted cheeses with crackers

smoked salmon and cream cheese cucumber bites
select two tea sandwiches, croissants or wraps:

ham + swiss: Dijon mustard | white bread

turkey + pepperjack: southwest mayo | white bread

cucumber + spinach: dill cream cheese | white bread

veg + hummus: mushroom, spinach, tomato, hummus | tortilla wrap

chicken salad: on croissant

egg salad: on croissant

kale crunch salad - rainbow kale, shaved Brussels sprouts, napa
cabbage, red cabbage, radicchio carrots, beets, candied pecans,
mandarin oranges, feta cheese

flute of champagne or sparkling cider, garnished with fresh
seasonal fruit, one per person

BRUNCH SERVED "FAMILY STYLE"

best for groups of 15-25

scrambled eggs
french toast
home fries
bacon + sausage
fresh fruit
buttermilk biscuits with jelly
coffee and tea

BRUNCH ADDITIONS

WAFFLE BAR

Freshly made waffles ready for you to top!
Sweet or Savory...your choice...
Strawberries, Blueberries, Bananas, Whipped Cream, Butter, Syrup,
Cheddar Cheese, Ham, Scallions, Chopped Nuts, Chocolate Sauce,
Caramel Sauce, Sprinkles

MIMOSA BAR

orange | grapefruit | cranberry juices
brut champagne
seasonal fruit garnish

BLOODY MARY BAR

Kelly's famous bloody mix + house vodka
Garnish bar: Celery, Lemons, Limes, Green Olives, Red Hot,
Tabasco, Pepper

CHAMPAGNE TOAST

HOMEMADE JUMBO CINNAMON ROLLS

LUNCH | DINNER

BACKYARD BUFFET

Pulled Pork Sliders

with cheddar, onion, pickle

Burger Sliders

with American, lettuce, tomato

Boneless Wings

with your choice of wing sauce

Mac N' Cheese

Coleslaw

Baked Beans

SOUTH OF THE BORDER

Tortilla Chips and Beer Cheese

Build Your Own Taco Bar

ground sirloin, sautéed chicken, tortilla shells, peppers, onions, tomato, shredded cheese, sour cream, salsa

Black Beans

Cilantro Lime Rice

CLASSIC COMFORT

Garden Salad

with your choice of dressing

Parmesan Crusted Chicken

baked with garlic parm cream sauce

Rigatoni with Marinara

upgrade to meat sauce +1

Roasted Red Skin Potatoes

Rolls and Butter

BIGHAM BUFFET

Garden Salad

Wings (4 per person)

with your choice of two flavors, ranch or bleu cheese, celery and carrots

Pot Roast Sliders (2 per person)

with au jus, coyote fried onion straws and peppercorn horseradish sauce

Pierogies (3 per person)

potato and cheddar with sautéed onions and sour cream

House Made Potato Chips dusted in mesquite seasoning in baskets on tables

THE BIG EASY

If you're looking to cover all the bases, we will make it easy for you. Work with your event coordinator to choose from hosting these items on display, or family style.

Appetizers — select 3

- veggie display
- tomato bruschetta
- pierogies
- loaded tots
- buffaloaded tots
- hot cheese bites
- pretzel bites
- chips and salsa

Salad — select 1

- house salad
- caesar salad

Entrees

- Parmesan Crusted Chicken
- Mac N' Cheese

Sides

Red Skin Potatoes, Roasted Seasonal Vegetable Medley & Rolls and Butter

BT FAVES SERVED FAMILY STYLE

Recommended for groups of 15-25

Appetizer Sampler Platter (choose 3 items):

Loaded Tots, Tickled Pickles, Onion Rings, Pretzel Bites, Hot Cheese Bites, Pork Rinds, House Chips, Chips and Salsa

Choose a Salad:

House Salad or Caesar Salad

Choose Two Entrée Options:

Mac N' Cheese, Italian Hoagie (cut into quarters), Chicken Quesadilla, Pittsburgh Flatbread, Pork Sliders, Pot Roast Sliders, Loaded Mac, Chicken Tenders



SIGNATURE PACKAGE

For the most special of events – this package gives it all, from top to bottom. A warm and welcoming space, appetizers, salad, dinner buffet, dessert, beverages from the bar, and all non-alcoholic drinks are included. Schedule time with our event coordinator to customize your occasion.

SPECIAL TOUCHES

Personalized Buffet and Drink Menus

Linens – in your choice of white, ivory or black

MENU

Appetizer Display – select 3

- veggie display
- tomato bruschetta
- pierogies
- loaded tots
- buffaloaded tots
- hot cheese bites
- pretzel bites
- chips and salsa

Salad served Family Style at each table

- house salad or caesar salad

Entrees – select 2

- Parmesan Crusted Chicken
- Lemon Pepper Cod
- Sliders
- Tuscan Ravioli
- Loaded Mac N' Cheese
- Beef Tips
- Stuffed Chicken

Sides – select 2

Mashed Potatoes, Baby Baked Potatoes, Roasted Red Skin Potatoes, Scalloped Potatoes, Seasonal Vegetable Medley, Roasted Cauliflower, Roasted Brussels, Glazed Carrots, Green Beans, Rolls and Butter

CUSTOMIZED DESSERT

Choose from cupcakes, cake or cookies – our event coordinator will assist you with your selections!

Beverages

All Non-Alcoholic Beverages

3 Hour Bar Package:

Creation of one Signature Cocktail

House Wines and Domestic Beers



BUILD YOUR OWN BUFFETS

1910 Buffet

house or Caesar salad
one level 1 entrée
choice of two sides

The Incline

house or Caesar salad
one level 1 entrée
one level 2 entrée
choice of two sides

The Grandview

house, Caesar or kale crunch salad
two level two entrées
choice of two sides
rolls and butter

LEVEL 1

Sliders mini sandwich buns with your choice of Pulled Pork, Meatball, Pot Roast or Burgers

Chicken Picatta baked chicken with lemon caper sauce

Parmesan Crusted Chicken parmesan crusted baked chicken with garlic parm cream sauce

Rigatoni with your choice of sauce of marina or meat sauce

Tuscan Ravioli cheese ravioli topped with chopped tomatoes and fresh basil in white wine cream sauce topped with parmesan cheese

Chicken Romano — breaded chicken with garlic and lemon butter sauce

Honey Glazed Ham thick sliced ham with a honey glaze

Meatloaf traditional topped with a spicy sriracha ketchup

LEVEL 2

Loaded Mac N' Cheese with grilled chicken topped with bacon and tomato

Lemon Pepper Baked Cod lightly crusted cod topped with diced tomato and panko crumbs

Honey-Bourbon Salmon baked salmon with brown sugar, honey and bourbon glaze

Cajun Grilled Chicken Pasta grilled chicken with Andouille sausage, onions, bell peppers in a creamy cajun sauce

Lasagna your choice of meat, cheese or vegetable

BT Beef Tips grilled and simmered with onions, mushrooms, red wine demi glaze and topped with coyote onion straws

Chicken Breast stuffed with savory cornbread stuffing and chicken gravy

Chicken Caprese marinated tomatoes, sautéed spinach and buffalo mozzarella

SIDES

Mashed Potatoes, Mac n' Cheese, Roasted Red Skin Potatoes, Potato Salad, Pasta Salad, Seasonal Vegetables, Seasonal Fruit Salad, Coleslaw, Baked Beans, Cilantro Lime Rice, Cornbread

DESSERTS

We would love to help you find the perfect sweet to go along with your event. Our desserts are fresh and locally made. We are here to help customize exactly what you have in mind! Allow our event coordinator to create a custom quote for you!

CUPCAKES

Chocolate or Vanilla with your choice of Icing

Gourmet Cupcakes

Gourmet Flavors: Funfetti, Death by Chocolate, Wild Raspberry, Lemon Cloud, Red Velvet, Carrot, Buckeye, Chocolate Pudding, Black Forest, Burnt Almond, Tiramisu

DECORATED SHEET CAKES

Batter Choices: Yellow, Chocolate, Marble, Red Velvet, Carrot

Icing Choices: Chocolate or Vanilla Buttercream, Cream Cheese Icing

Single Layer ½ Sheet, serves 30

Whole Sheet, serves 60

CHEESECAKES

Classic New York Style or ask about the many flavors available

SPECIALTY CAKES

small (serves 8-10) large (serves 16-18)

Buckeye Cake

Toasted Almond Torte

Chocolate Mousse Cake

Red Velvet

Funfetti Cake

Tiramisu

Chocolate Sin Torte (Gluten Free)

MINI PASTRIES [1"]

BROWNIES OR BLONDIES

COOKIES BY THE DOZEN

BEVERAGES

PACKAGE

Unlimited soft drinks, iced tea, lemonade, coffee and tea

ALA CARTE

Charged on consumption, refills included

BY THE GALLON

Iced Tea, Lemonade, Soft Drinks

JUICE

OJ, Tomato, Pineapple, Cranberry, Grapefruit

COFFEE BAR

A fully stocked serve yourself station of Regular coffee, Decaf, Hot Tea and all of the fixings

FROM THE BAR...

Bars and budgets can be confusing. Here is some basic info on our offerings. Your event coordinator will be happy to navigate these options with you and help you decide what is best for your guests, and your budget.

BT BAR OFFERINGS 101*

LIQUOR

While prices are subject to change, we have the following basic tiers when it comes to liquor:

House – locally distilled Faber brand Vodka, Rum, Gin, Whiskey

Call – popular brands like Titos, Jim Beam, Captain Morgan, Jack Daniels

Top – top shelf items like Grey Goose, Patron, Woodford Reserve

WINE

Between Reds, Whites and Blush, we have a great selection of wines by the bottle or glass. We also have house made Sangria in Red and White.

Dinner Wine can be offered to your guests throughout their meal, a warm and inviting option.

BEER

Our beer program is plentiful, with a wide range for all tastes.

Among 12 constantly rotating taps, we also have nearly 75 craft can and bottle selections. We often feature local breweries, and have a great seasonal selection.

Domestics – bottled beers including Miller Lite, Coors Light, Yuengling etc.

Crafts & Seasonals – a wide variety, check out our selection on Untapped

GOT IT, NOW HOW DO I WORK ALL OF THIS INTO MY EVENT?

OPEN BAR All drinks will be paid for by the host.

We are happy to limit the choices on your Open Bar. Popular limitations include no shots, or selecting an approved tier level of liquor, beer and wine (ie: house wines and liquors and domestic beers only)

OPEN BAR WITH A LIMIT Host sets an open bar limit amount (i.e. \$800). When bill reaches this amount, bar will be converted to cash bar.

CASH BAR Guests pay for their own drinks. When your guests order through your dedicated server, their tabs will be counted towards your food and beverage minimum if applicable.

CUSTOM COCKTAIL MENU / SIGNATURE DRINK We are happy to personalize your event with a custom cocktail menu or signature drink. Let's chat options to make your event unique!

DINNER WINE We will pour your choice of one red and one white bottle during your meal, and only charge you for the bottles opened.

CHAMPAGNE TOAST When you're celebrating, there is no better way to kick it off than with a toast of bubbly. 3oz pour for \$3 per person

DRINK TICKETS Great for corporate events. We will provide the host with a number of drink tickets at the start of event. These drinks will be paid for on your master tab. After tickets are gone, guests are responsible for their own drinks. You set the limit on what the tickets are valid for.

CUSTOMIZE YOUR EVENT

Bigham Tavern has been successfully hosting events for the past decade. We know the value of a stress free event. Our event coordinators have the ability to take care of your event with some extra touches that we feel really go a long way. Below are just a few options to consider. We have an arsenal of dedicated local event specialists that are sure to contribute to a unique and memorable occasion.

LINENS

The perfect way to make a statement — allow us to customize a quote for your event.

VENDORS

We have some great local connections in the following areas, let us assist you!

Design: florals, linens, balloons

Entertainment: photo booth, balloon artist, caricaturist, emcee, trivia DJ

CUSTOM SIGNAGE

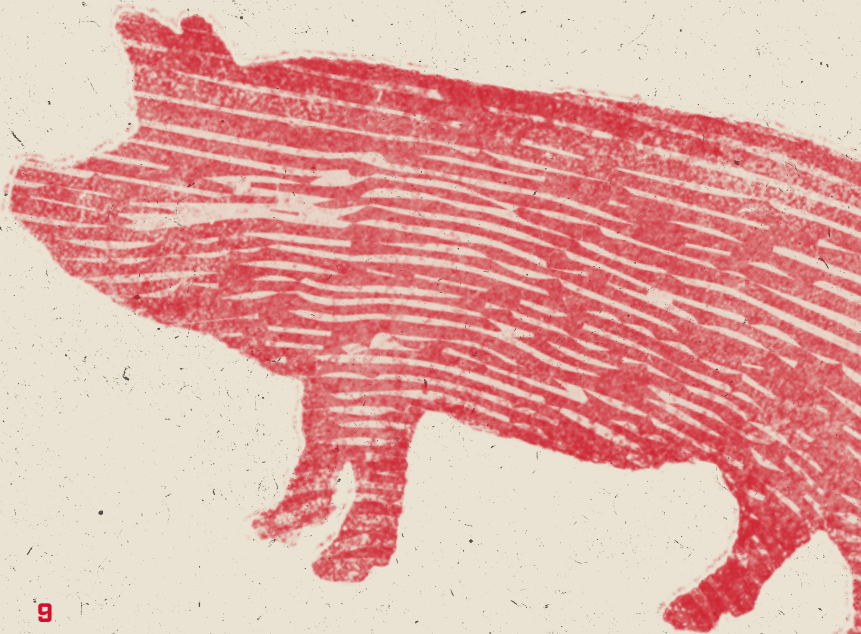
Chat with us about adding a Welcome Sign and Unique Food & Drink Menus

AUDIO VISUAL

We have the ability to show your slideshow, or customize music. Our event coordinator will share options with you!

DÉCOR

We would love to assist with decorating for your event. Your dedicated servers will provide 30 minutes of complimentary set up, with your provided decorations (a set up fee will apply for additional time)



POLICIES | GUIDELINES

OUR SPACE

Our party room is neutral in decor and lends itself to be easily transformed to fit your needs. You can choose to use the dart machine, shuffleboard table, and take advantage of the flat screen TVs, even use them to play your own slideshow!

Our tented patio is host to events of all types. We use this heated area year round and we love the flexibility it has to make each event one of a kind. We can also section off half of the patio for your group, if you'd like non-private space.

CAPACITY

Party Room – Reception Style 50
Seated 35

Patio – Reception Style 75
Seated 60

NO RENTAL FEES WITH MINIMUM SPEND

For exclusive use of our party room or patio space, a food and beverage minimum will apply. Should the minimum not be met, the difference will be charged as a room rental fee. Food and beverage minimums will be quoted upon inquiry of date availability. Minimums are subject to change based on holidays and sporting events. Tax and Gratuity are not included in your minimum spend.

FOOD AND BEVERAGE GUIDELINES

There is to be no outside food or beverage (alcoholic and non-alcoholic) brought into Bigham Tavern. We will happily work with you to customize any menu or specific food/beverage that you have in mind. Perishable food items are permitted to be on the buffet for a maximum of 2 hours, no exceptions. After this time period, the food must be packaged and refrigerated. We will package the food for you to take home if you desire.

INCOMING DESSERT POLICY

We would be happy to assist you in ordering a cake or specialty dessert for your function. If you would like to bring your own dessert, there is a \$1 fee per person for plates, napkins, cutlery and staff to cut and serve it. Should you provide these items yourself, we will waive this fee.

ORDERING POLICY

It is necessary that Bigham Tavern be notified of the food order at least 7 days in advance. Any changes to the order will be accepted up to 72 hours prior to the event to ensure your requests may be accommodated.

SERVICE CHARGE AND SALES TAXES

All menu items are subject to tax and suggested service charge at prevailing rates (currently 21%) and applicable state and local taxes (currently 7%). These rates are subject to change. Service Charges and Taxes are not counted towards achieving your food and beverage minimum.

DEPOSITS AND GUARANTEE REQUIRED

A non-refundable deposit of \$100.00 is required with a signed agreement to secure your event. This deposit will be deducted from your total charges. A credit card must be given to Bigham Tavern to hold in the event of possible cancellation or should any damages occur to Bigham Tavern property. (see below)

CANCELLATION

Cancellations within 72 hours of the event may be subject to additional fees based on any losses Bigham Tavern incurs in regards to food purchases.

DAMAGES

Upon renting our party space, the guest is responsible for any damages that may occur to Bigham Tavern property. Please talk to a staff member before taping to the walls. And sorry, no glitter or confetti.

CONDUCT

Please keep in mind that while we want your guests to have a good time, we need to operate under full awareness of liquor liability codes. Should any of your guests appear to be visibly intoxicated, we have the right to refuse service.

PAYMENT

Full payment is required at the conclusion of your event. Cash, checks, Visa, Mastercard, Discover and American Express are all accepted.