

The Fine Print:

1. PRODUCTS AND SERVICES

a. Shiloh Grill 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.

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

c. All final counts must be given 10 days prior to your event and will be the minimum charged for your event.

d. For parties of 15 or fewer, 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.

i. HOST BAR

1. 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. Shiloh Grill reserves the right to refuse service to any person for any reason.

2. Pricing is based on 2-1/2 hours of cocktail service and products selected. Basic mixers (fountain sodas) and garnishes are included. Freshly squeezed juices available.

ii. CASH BARS

1. Cash bar service is also available. Please inquire with our Party Planner for details.

2. GENERAL POLICIES

a. DEPOSITS

i. A deposit and signed contract is required for all private parties. The deposit may refundable in case of cancellation per policy below, based on time of cancellation, not reason.

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

iii. Our party planner will discuss the required deposit with you.

b. PAYMENTS

i. FINAL PAYMENT IS DUE ON THE DAY OF YOUR FUNCTION.

ii. Acceptable methods of payment include all major credit cards and United States currency in cash or checks.

iii. Checks presented for deposit will not be taken

less than 10 days before event.

c. CANCELLATION

i. 100% of your deposit will be returned if you cancel the event 60 or more days before the scheduled event. This refund, regardless of how deposit was paid, will be issued by check within 10 business days.

ii. 50% of your deposit will be returned if you cancel the event 30 to 59 days before the scheduled event. This refund, regardless of how deposit was paid, will be issued by check within 10 business days.

iii. Your deposit will be forfeited if you cancel the event 29 or fewer days before the scheduled event.

d. PRIVATE ROOMS

i. A minimum of twelve (12) paid guests is required for a private room luncheon.

ii. A guarantee of twenty five (25) adult guests, full dinner, hors d'oeuvres and a host-paid bar (or its equivalent) is required for a private room on a Friday or Saturday evening.

iii. The Party Planner will inform you if a room charge is applicable. Room charges are based on scheduling, facility, and menu considerations.

e. TAXES AND SERVICE CHARGES

i. A gratuity of 20% will be added to all food and beverage charges. A gratuity of 22% will be added to all food and beverage charges for a la minute staffed functions (see above). If applicable, the Party Planner will determine if any additional gratuities will be necessary.

ii. 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 5 days prior to your event.

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

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

f. ADD'L. INFORMATION AND SERVICES

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

ii. Shiloh Grill'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 low-speed Internet connection are available.

HARRIS'

SHILOH GRILL

**Pittsburgh's Highest
Full Service Catering
and Banquet Facility**



**located high atop
scenic and historic
Mount Washington**

Thank you for considering Harris Grill to host your affair.

Our three casual banquet rooms will accommodate groups of 12 to 70 people. Falcon Crest accommodates up to 25 guests in Tuscan elegance, complete with fireplace. The Moccacchino room seats up to 40 with a view of the South Side Slopes. For a small gathering or luncheon, the clubby Soffel Lounge seats up to 12, but don't be surprised if the spirit of Mrs. Soffel herself makes a visit!

Whether your function is strictly business or purely social, our staff will be looking forward to serving you and your guests in a relaxed, friendly fashion.

In this document are a sampling of some menu ideas, but this is just the briefest sketch of what we can do for you. Please don't hesitate to Email me with any questions you may have, or to set up an appointment for party planning.

Again, thank you for choosing Harris Grill. We're certain you'll be glad you did.

Sincerely,

Leslie Donovan

Managing Partner

Party Planner

PartyGirl@theShilohGrill.com

PARTY PLANNING PAMPHLET



HARRIS'

SHILOH GRILL

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THESHILOHGRILL.COM



Early 2016 Version

This menu should be considered reasonably accurate as of early 2016, and should last for quite a while, but we might change it before that. You never know. Ya just don't know. We're crazy like that. So there, you've been warned.

Contact your party planner for even more delicious items and up-to-date menus.

Harris Grill PartEase Planning Buffet Menus

The Tuscan

Just Imagine the Pastabilities!

First Course: Choose Two:

Antipasto, Panzanella Salad, House Salad

Entree Tier I \$22pp - Choose one:

Penne in Vodka Sauce, Upstate Chicken Riggies, Penne Pepper Pasta Sausage

Entree Tier II \$24pp - Choose one:

Proscuitto-Wrapped Chicken or Chicken Parmesan, Linguini; Lasagna Aubergine

Entree Tier III \$34pp - Choose one:

Shortrib-stuffed Giant Meatballs with pasta, Custom Ravioli with Appropriate Sauce

Dessert - Choose one:

Tiramisu, Cookie Table

The Wild Wild West

The Buffet Choice of the Pioneers

First Course: Choose Two:

Chili con Carne; White Bean Chicken Chili; Spinach Salad; House Salad

Entree Tier I \$22pp - Choose one:

Our signature Macaroni & Cheese; Wild Mushroom Stroganoff; Shepherd's Pie

Entree Tier II \$24pp - Choose one:

Barbecue Chicken, corn, bakony beans; Grilled Stuffed Meatloaf, horseradish mashed potatoes; Braised Sirloin Tips, rice pilaf

Entree Tier III \$29pp - Choose one:

Stout-braised beef short ribs; St Louis style barbecue ribs

Dessert - Choose one:

Bread Pudding, Apple Pie

The Continental

The Best Influences of the New World

First Course: Choose Two:

Shrimp Cocktail, Mini Personal Quiche, Caesar Salad, House Salad

Entree Tier I \$22pp - Choose one:

Herbed citrus chicken breast, rice pilaf; Beef stroganoff, egg noodles; Veggie Quinoa-stuffed peppers

Entree Tier II \$27pp - Choose one:

Blackened Salmon with rice pilaf; London Broil, egg noodles; Coq au Vin, egg noodles; Lobster-Crab Mac & Cheese

Entree Tier III \$36pp (plated) - Choose one:

Crab Cakes Maryland, Bourbon Pork Osso Bucco; New York Strip Steak

Dessert - Choose one:

Apple Pie; NY Style Cheesecake

The NY Deli Luncheon

Fast and Easy Planning of a Last Minute Lunch

First Course:

House Salad, Hummus with Crudite, and either Tuscan Pasat Salad or Macaroni and Cheese

Entree Tier I \$18pp - Choose one:

Gourmet deli platter of meats and cheese with condiments and petit pain rolls; Selection of Tea Sandwiches including chicken and tuna salads, cucumber, Roast beef, turkey and bacon, ham and cheese

Entree Tier II \$21pp - Choose one:

Southern Fried Chicken with corn; or Pineapple Glazed Ham with haricots verts

Meet Me at the Bar

Providing the classic social lubricant ensures that everyone gets along swimmingly. Open bars based on 2.5 hours of service.

Open Bar Tier I Well, \$19.50pp

Open Bar Tier II Call, \$25.50pp

Open Bar tier III Premium, \$32pp

Bar Options - add-ons to your open bar tier

Sangria Punch bowl \$75

Champagne Toast \$6+pp

Signature Frozen Cosmopolitans \$6pp

The Red Eye Diner

Ante Meridian, Shiloh Style

Breakfast service available with min. 7 day notice.

Breakfast Service includes two:

Mini bagels, herbed cream cheese; Assorted Danish pastries; Breakfast potatoes or Grits; fresh seasonal fruit, plus

Entree Tier I \$17pp Choose one:

Scrambled eggs, bacon or sausage; Huevos Rancheros, corn bread; Biscuits and Sausage Gravy

Entree Tier II \$19.50pp

Eggs Benedict,; Breakfast Strata; Biscuits and Chorizo Shrimp gravy

Add freshly-squeezed juices for \$3.50pp; step up to our famous Mimosas for just \$4pp additional.

Junk food Smørgasbord

Perfect for wrapping up a bridal party or night on the town

Junk food Service \$18pp choose four:

Fried Pickles, Cheeze Sticks, Buffalo Chicken Dip, Musubi; House Chips with Bacon Horseradish Dip, Tops for Tots Buffet

Beverage Service included:

Coffee, Sodas, Pepto Bismol

Transportation Services (cost varies)

Uber, Lyft, Port Authority Transit

Add-ons and Live Stations

Creative additions to any buffet package to please even your most discerning guests. Not available a la carte at listed prices.

Antipasto Platters: Pickled, cured and fresh veggies, cheeses, fruits, crostini, Cheeze Ballz
Hot Hors d'oeuvre: Passed or plated Spanakopita, Musubi, Coconut Scrimp, Etc.

Charcuterie: Local forcemeats by our personal sausage stuffers and smokers

Pasta Bar: Assorted pastas and sauces from \$5pp. Live pasta station including additional proteins available.

Beverage Service: Locally-roasted Iron Star coffee and Tazo teas from \$40 per 50 guests. Fountain drinks from \$35 per 50 guests
Specialty Drinks, Punches, Shrubs, Nogs, and Esoteric Sodas available upon request.

Additional Buffet Entrée Variety

Stuff your guests to the gills!

Add a second entrée choice for an additional 40% of the tier price. Add a third entrée choice for an additional 30% of the tier price.