



DISTINCTIVE CATERING • SOCIAL GATHERINGS

## A LA CARTE MENU

Creating Memories, One Bite at a Time ...

### Entrées

**\*12 SERVING MINIMUM**

#### **BEEF- Starting at \$12**

Asian Flank Steak with Peppers, Artichokes & Onion  
Beef Bolognese Over Pasta  
Beef Bourguignon  
Beef in Mushroom Wine Sauce  
Florentine Beef  
Grilled Flank Steak with Chimichurri  
Home-style Meatloaf with Gravy  
Pot Roast  
Mediterranean Beef  
Mustard & Herbs Beef  
Red, Bella, & Blue Flank Steak  
Stuffed Pepper with Beef  
Steak Pizzaiola  
Sweet Beef Bowl

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#### **CHICKEN – Starting at \$9**

Apple, Cranberry, & Brie Stuffed Chicken  
Baked Parmesan Chicken  
Baked Pesto Chicken  
Balsamic Chicken & Pears  
Caprese Chicken Chicken Balsamico  
Chicken Biscuit Bake  
Chicken Broccoli Divan  
Chicken Cordon Bleu  
Chicken Alfredo Lasagna  
Chicken & Vegetables with Garlic Cream  
Crunchy Baked Chicken  
Fresca Chicken  
Grilled Chicken with Waldorf Salsa  
Lemon Almond Chicken  
Pesto Chicken  
Rice Krispy Chicken  
Rustic Chicken Florentine

#### **PORK – Starting at \$9**

Barbeque Ribs  
French Herb Crusted Pork  
Pork Loin with Fruit Compote  
Roasted Cuban Pork  
Southwest Pork Lion with Black Bean Salsa  
Spicy Thai Pork  
Pulled Pork

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#### **SEAFOOD – Market Price**

Baklava Salmon  
Beer Battered Cod  
Butter Crumb Cod  
Ginger Salmon  
Jumbo Crab Cakes  
Lemon Herb Tilapia  
Pecan Crusted Tilapia  
Potato Crusted Cod  
Tortilla Crusted Tilapia  
Salmon Filet in a Lemon & Dill Sauce  
Salmon with Pineapple Salsa  
Shrimp Kabobs  
Shrimp New Orleans  
Sweet Thai Chili Salmon

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#### **VEGETARIAN & \* VEGAN – Starting at \$9**

Baked Ratatouille \*  
Black Bean Butternut OR Sweet Potato Ragout \*  
Balsamic Portobellos with Peppers\*  
Buffalo Cauliflower Bites\*  
Caponata over Spaghetti Squash\*  
Eggplant Steaks with Tuscan Ragout\*  
Fall Vegetable Curry\*  
Greek Casserole  
Ginger Cauliflower\*  
Meat- LESS Loaf  
Mediterranean Stuffed Zucchini  
Moroccan Stuffed Acorn Squash\*  
Pumpkin Tortilla Bake  
Seasonal Vegetarian Stew\*  
Spinach Stuffed Mushrooms\*  
Stuffed Peppers with Vegetables or Grains\*  
Tortilla Lasagna



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### Sides

#### **PASTA - \$8 ENTRÉE • \$4 SIDE**

**\*12 SERVING MINIMUM**

Bowtie, Gemelli, Cavatappi, or Penne with choice of one of the following sauces:

\* GLUTEN FREE PASTA AVAILABLE

Alfredo

Artichoke with Roasted Red Pepper

Cheese & Spinach Stuffed Shells (2 shells)

Herbed Garlic & Olive Oil with Spinach

Home-style Macaroni & Cheese

Marinara

Peppers & Onions

Roasted Red Pepper Alfredo

Roasted Red Pepper Pesto

Tomato Basil

#### **\$ 4.50 per serving**

Cheese and Potato Pierogies with Sautéed Onions

Haluski

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#### **SIDES - VEGETABLES • \$4**

**\*12 SERVING MINIMUM**

Asian Vegetables

Beans & Greens

Broccoli with Walnut Garlic Butter

Cilantro Lime Carrots

Cinnamon Ginger Carrots

Dilled Baby Carrots

Dilled Tomatoes & Green Beans

Garden Medley

Green Beans Amandine

Green Beans with Pineapple Vinaigrette

Roasted Asparagus with Lemon & Goat Cheese

Roasted Brussels Sprouts with Bacon & Walnuts

Roasted Carrots & Onions with Balsamic

Drizzle

Roasted Harvest Vegetables

Rosemary Vegetable Medley

Sautéed Green Beans & Garlic

Seasonal Vegetables

Tuscan Beans

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#### **SIDES – GRAINS & STARCHES • \$4**

**\*12 SERVING MINIMUM**

Cranberry Almond Quinoa

Dirty Smashed Potatoes

Garlic & Herb Couscous

Glazed Sweet Potatoes

Herbed Potatoes

Moroccan Couscous

Orange, Cranberry & Pecan Wild Rice

Quinoa Pilaf

Roasted Sweet Potato & Spinach Quinoa

Sautéed Spinach & Rice

Savory Pilaf

Wild Rice with Roasted Vegetables



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## Leafy Green Salads

\*12 SERVING MINIMUM • \$4 per serving

### Crunchy Asian Salad with Ginger Dressing

• mixed greens • cabbage • carrots • mandarin orange • edamame • roasted red peppers • chow mien noodles

### Chopped Herbed Tomato Salad

• chopped lettuce • sautéed tomatoes • balsamic vinaigrette • crumbled bacon • blue cheese • fresh parsley • dill

### Garden Potpourri with House Vinaigrette

• mixed greens • assorted garden vegetables

### Spinach Strawberry Salad with Honey Poppy Dressing

• spinach • mushrooms • thinly sliced red onion • strawberries • toasted almonds

### Spinach Pecan Salad with Creamy Onion Dressing

• spinach • apples • gorgonzola • pecans

### Winter Fruit Salad with Lemon Dressing

• mixed greens • apples • pears • dried cranberries • pecans • swiss cheese

### Mediterranean Mix with Rosemary Vinaigrette

• mixed greens • olives • artichoke hearts • roasted red peppers • feta

### Fabled Caesar with Caesar Vinaigrette

• chopped romaine • sundried tomatoes • shredded parmesan • seasoned croutons.

### Parisian Salad with White Balsamic Vinaigrette

• mixed baby greens • shredded carrots • dried cranberries • goat cheese

### Harvest Salad with White Balsamic Vinaigrette

• mixed greens • purple cabbage ribbons • kale ribbons • shredded brussel sprouts • shredded carrots

### Simple Garden Toss with Ranch & Balsamic Vinaigrette

• mixed greens • carrots • grape tomatoes • cucumber

### Rustic Greens with Lemon Vinaigrette

• mixed greens • cucumbers • shredded carrots • colored peppers

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## Drink it UP!

### Cold Refreshments

**PUNCH - \$36 per 3-gallon dispenser**

Ginger Snap  
Mixed Berry

Peach Nectar  
Sparkling Citrus Punch

Tart & Bubbly  
Very Berry

**ICED TEA - \$36 per 3-gallon dispenser**

**\*Sweeteners on the Side**

Unsweetened  
Bengal Spice

Berry Hibiscus Green  
Lemon Ginger

Peach  
Peppermint



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## RISE & GRIND!

**COLD BREW - \$65 per 3 gallon dispenser, 48 – 8 ounce servings.**  
Includes – Sweeteners • Milk • Flavored Syrups • Stirrers • Ice • Paper Cups

### Hot Beverages

**COFFEE SERVICE - \$22 per 1 gallon dispenser, 16 – 8 ounce servings.**  
• **\$33 per 1.5 gallon dispenser, 22 – 8 ounce servings.**  
Includes – Sweeteners • Creamers • Stirrers • Paper Cups  
\*Disposable coffee mugs available for \$ .75 per mug.  
Decaf • French Roast • House Blend • Specialty Flavors

**HOT TEA SERVICE - \$15 per pumper, approximately 10 - 8 ounce servings.**  
Hot Water for Tea Service Assorted Teas • Milk • Lemon • Sweeteners • Honey Sticks • Stirrers • Paper Cups

## Make Life a Little Sweeter...

### SPECIALTY DESSERTS

Starting at \$4 per serving  
\*12 SERVING MINIMUM

Bread Pudding  
Seasonal Fruit Cobblers  
Seasonal Fruit Crumbles  
Individual Desserts

Assorted Fruit Pies  
Specialty Desserts  
Specialty Tarts  
Assorted Trifles

### SWEET TREATS

*Crafted with LOVE...*  
- \$12 per dozen

Gourmet Cookies  
Gourmet Blondies

Fabled Brownies  
Fabled Bars & Treats

**Cupcakes – \$24 per dozen**  
Chocolate or Vanilla batter with a variety of frostings and decorations.

### ASSORTED DESSERT PLATTERS & TRAYS

**Triple Tiered Dessert**  
Approximately 100 pieces  
\$175

**Double Tiered Dessert Tray**  
Approximately 50 pieces for a Small \$90  
Approximately 75 pieces for a Large \$125

**Assorted Dessert Platter**  
Approximately 30 pieces.  
\$55

• ASK ABOUT OUR SPECIAL GLUTEN FREE and VEGAN DESSERT OFFERINGS.



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## *Additional Offerings...*

### **Disposables**

Pricing for disposable cutlery, plates and cups start at \$2 per person.  
Please inquire about our selection of disposables available for your occasion.

### **Rentals**

Tables, Chairs, Cutlery, Tableware and Stemware.  
• Contact us for more details on selection and pricing.

### **Linens**

#### **Solid White or Black, Banquet**

54" x 114" - \$7  
72" x 120" Floor length for 6-foot table - \$10  
90" x 156" Floor Length for 8-foot table - \$12

#### **Solid White or Black, Round**

90" - \$7 • 108" - \$10 • 120" - \$12

## *Social Gatherings*

### **Need a Venue to Host Your Event?**

Consider Fabled Table for your next Event! Our indoor space offers multiple options for your event and during warmer months, escape into our urban oasis in our Courtyard. Visit [fabledtable.com](http://fabledtable.com) to view our photo gallery of Venue setup options. We tailor the space to suit your needs.

Call for more information, 412-330-7452 or make a reservation to visit us for one of our

*Monthly Sunday Brunches* on the 1<sup>st</sup> Sunday of Each Month or

our *Monthly High Teas* on the 2<sup>nd</sup> Sunday of Each Month.