

Risto's Catering Menu

(Please keep in mind that we can prepare anything you desire. This menu is just a starting point for planning your perfect event with us.)

Appetizers/Starters

Seasonal Vegetable Tray with a green goddess dip or a caramelized onion dip	\$2.95 pp
Seasonal Fruit Tray	\$3.50 pp
Bruschetta: crostini rubbed with roasted garlic; topped with fresh tomatoes, mozzarella cheese, fresh basil and drizzled with balsamic vinaigrette	\$2.75 pp
Calamari with a spicy marinara (Diablo sauce)	\$3.50 pp
Antipasti Platter: assortment of imported cheeses & soppressata/prosciutto, olives, and peppadews from Pittsburgh	\$5.95 pp
Shrimp Scampi served in a wine, garlic and butter sauce on a bed of spinach	\$6.75 pp
Spinach & Artichoke Dip with homemade pita chips	\$3.00 pp
Mushroom stuffed with sausage from Pittsburgh	\$3.75 pp
Homemade Pasta Salad	\$1.75 pp
Homemade beef meatballs in a homemade marinara topped with shredded parmesan	
Bite-sized Beef Wellington	
Potato Skins with sour cream	\$1.50 ea
Homemade Chips with homemade ranch dressing	\$1.50 pp
Deviled Eggs	\$2.00 pp

Chicken Wings: Buffalo, Naked, or Breaded (2-3 pp)	\$3.50 pp
Assorted Pizzas (2x2 inch pieces, 1 pp)	\$1.50 pp
Finger Sandwiches: Pimento Cheese, Egg Salad, or your choice	\$6.00 pp
Chicken Salad Finger Sandwiches (recipe with grapes)	\$7.00 pp
Provolone & Cheddar Cheeses with crackers	\$3.00 pp
Goat Cheese with homemade cranberry dip, with assorted cracker	\$2.25 pp
Herb Goat Cheese ball with assorted crackers	\$2.25 pp
Crudit� (Soppresata, Pepperoni, Prosciutto, Assorted Cheeses, Kalamata Olives, peppadews, pepperoncini (all from Pittsburgh)	\$10.00 pp
Mango Black-bean salsa with spinach tortilla chips	\$2.50 pp
Fresh Figs (seasonal) wrapped inn prosciutto stuffed with goat cheese (4-6 pieces pp)	\$3.25 pp
Grilled Scallops (USA) with fresh saut�ed spinach, fresh tomatoes, & herbs saut�ed in wine	Seasonal
Chicken Satay with a peanut sauce	\$4.50 pp

Salads/Soups

Homemade Tomato Bisque	\$4.00 cup \$5.00 bowl
French Onion	\$6.00 bowl
Italian Wedding Soup (bowl)	\$4.50 pp
Cheesy Cauliflower	\$4.00 cup \$5.00 bowl

Customer Choice Soup	TBD
Petite Salad with choice of two dressings	\$4.00 pp
Petite Salad with homemade pickled vegetables	\$5.00 pp
Pear Salad with homemade poppy seed dressing: Lettuce – butter crisp & bib (Seasonal)	
½ Iceberg Wedge with homemade blue cheese dressing; pickled onions & bacon bits	\$4.50 pp (whole \$9.00)
Spinach salad (fresh, sliced mushrooms, Bermuda onions, bacon & hard-boiled eggs with hot bacon dressing on the side	\$6.00pp
Grilled Chicken Salad with tomatoes, carrots, cucumbers, onion & choice of two dressings	\$12.95 pp
Nuts & Berries: mixed greens, blue cheese crumbles, fresh seasonal berries & sweetened walnuts with balsamic dressing	\$9.00 pp (1/2 \$5.50) Add chicken + \$4.00
Cobb Salad: avocado, egg, bacon, blue cheese crumbles, tomato, cucumber, grilled chicken breast over a fresh lettuce mix	\$12.00 pp
Homemade Pasta Salad	\$1.75 pp
Homemade Potato Salad	\$3.25 pp
Greek Salad mixed greens, Kalamata olives, cucumbers, tomatoes, onions & peppadews topped with feta cheese, serve with citrus vinaigrette	\$11.00 pp (1/2 \$7.00) Add chicken + \$4.00

Entrees

Chicken Parmesan over a bed of pasta served with seasonal vegetables	\$15.00 pp
Eggplant Parmesan over a bed of pasta served with seasonal vegetables	\$13.00 pp
Chicken Piccata with angel hair pasta and seasonal vegetables	\$16.00 pp
Chicken (grilled, baked, roasted or fried) with daily potato and seasonal vegetables	\$16.50 - \$18.50 pp
Roasted Eggplant with seasonal vegetables	\$14.00 pp
Sausage Penne roasted red peppers, fresh tomatoes, onions, mushrooms & spinach tossed in marinara sauce, topped with goat cheese with Sicilian sausage (from Pittsburgh)	\$16.00 pp
Shrimp & Scallop ala vodka sauté of onions, garlic, mushrooms & tomatoes in a creamy pink vodka sauce tossed in penne pasta	\$23.00 pp
Grilled Choice Ribeye with daily potato and seasonal vegetables	\$25.00 pp
Chicken Carbonara sauté of apple-wood smoked bacon, mushrooms & onions in a creamy garlic & egg sauce tossed with linguine & peas	\$23.00 pp
Veal Scallopini Piccata in a lemon-caper sauce over capellini with seasonal vegetables	\$20.00 pp
Veal Scallopini Saltimbocca topped with baked prosciutto, sage & buffalo mozzarella cheese served with a mushroom, Marsala sauce over linguine & seasonal vegetables	\$23.00 pp

Pork Chop: 10oz bone-in pork chop with apple chutney, a pecan and prosciutto topping, along with red cabbage and mashed potatoes	\$22.00 pp
Pork Chop: 10oz bone-in pork chop with bourbon glaze, daily potato, and seasonal vegetables	\$22.00 pp
Braised Short Ribs with daily potato and seasonal vegetables	
Grilled Chicken Breast	\$9.00 pp
Bolognese with penne pasta in homemade marinara	\$9.00 pp
Chicken stuffed with goat cheese topped with sun-dried tomatoes and white wine sauce on a bed of risotto	\$16.00 pp
Penne Alfredo with bread & butter	\$15.00 pp
Chicken Casserole	\$4.50 pp
Chicken Breast with lemon sauce, sun-dried tomatoes & fresh basil served with twice baked potatoes & seasonal vegetables	\$25.00 pp
Homemade Beef Lasagna	\$8.95 pp
Homemade Mousaka	
Beef Tenderloin (6 oz. pp) with a demi glaze, daily potato and seasonal vegetables	\$32.00 PP
Grilled Chicken with spinach risotto (Gluten Free)	\$14.95 pp
Chicken with hunter sauce served with daily potato & seasonal vegetables	

SANDWICHES (Can be halved. Can be served with a cup of soup or side salad.

Request pricing for ½ sandwiches or combination plates.)

Oven roasted Turkey on Cranberry Pecan Bread with Lettuce & Goat Cheese Spread served with sweet potato fries	\$11.00 pp
Grilled Chicken Sandwich topped with caramelized onions, provolone, tomato, & lettuce on brioche bun	\$10.00 pp
Chicken Salad Sandwiches (Bread TBD)	\$5.95 - \$7.00 pp
Rueben (house-made corn beef), sour kraut, Russian dressing & provolone on rye bread	\$10.00 pp
Grilled Cheese Sandwiches	\$4.00 pp
Beef Brisket Sandwiches with pickled onions on small brioche buns & condiments	\$5.95 pp
Risto's Cheeseburger Angus burger served with lettuce, tomato and onion on a brioche bun with pickles on the side	\$11.00 pp
Goat Cheeseburger beef burger with a homemade tomato jam with roasted jalapeno, goat cheese & lettuce on a brioche bun	\$12.00 pp
Hamburger Sliders with fixings & condiments	\$
French Dip with buns & condiments	\$6.50 pp
Buffalo Chicken Sandwiches with lettuce, fried chicken in buffalo sauce & crumbled blue cheese on a brioche bun	\$10.00 pp
Italian Hoagie with soppressata, pepperoni, baked ham, provolone cheese, lettuce, tomato, Bermuda	\$6.50 pp

onion, Italian dressing on a toasted hoagie bun and served hot	
Hoagie Sliders with Italian dressing and served hot	\$2.95 pp
Steak Sandwich made with sliced filet mignon, sautéed onions & mushrooms with melted Fontina, and lettuce on a ciabatta bun with garlic aioli	\$11.00 pp
Braised Beef Short Rib Sandwich with pickled onions, horseradish, and lettuce on a toasted bun	\$9.00 pp
Braised Beef Short Rib Sliders with pickled onions, bean sprouts & condiments	\$5.00 pp
Peanut Butter & Jelly Sandwiches	\$2.50 pp
Finger Sandwiches: (Homemade Pimento & Egg Salad)	\$5.00 pp
Fish Tacos with homemade shells, with seared tuna with a mango salsa & a hichimi & cabbage slaw	\$5.50 pp
California Club on sour dough bread with oven roasted turkey, ham, bacon, provolone cheese, avocado, lettuce, tomato and herb mayo	\$10.00 pp
Roasted Vegetable Wrap (with spinach wrap) with seasonal vegetables & condiments	\$6.00 pp
Roasted Vegetable Wrap (with lettuce) seasonal vegetables & condiments – Gluten Free Choice	\$5.50 pp
Risto's Favorite grilled cheese & homemade tomato soup	\$9.00 pp
Fried Green Tomato BLT (seasonal)	\$5.00 - \$7.00 pp

Marinated Chicken with shredded lettuce, may, diced cucumber & tomato on naan bread	\$6.00 pp
Chicken Parmesan Sandwich: Chicken Parmesan on a toasted bun with provolone	\$11.95 pp