

80 Acres Catering

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eightyacreskitce.com
1910 New Texas Road, Pittsburgh 15239



HORS D'OEUVRES

Shrimp Cocktail \$24/dozen

Blackened Shrimp with Lime Cream
\$25/dozen

Mini Crab Cakes \$16/dozen

Teriyaki Chicken Skewer with Peanut Sauce
\$18/dozen

Caprese Salad Skewers \$11/dozen

Jerk Chicken Skewers with Mango Chutney
\$12/dozen

Spanakopita \$12/dozen

Vegetable Crudités Platter \$44
Carrots, cucumber, and bell peppers with tzatziki sauce.

80 Acres Gathering Board Platter
\$48 (serves 8-12)
Meat & Cheese charcuterie with house-made beer caraway crackers, pickled vegetables, caramelized apple & onion whole grain mustard, fresh honeycomb

Artisanal Cheese and Fruit Platter \$49
Selection of domestic artisanal cheeses, red and green grapes, and fresh berries

Arancini \$16/dozen
English Pea & Parmesan

House Made Jerk Potato Chips w/ Blue
Cheese dip \$24 (serves 12)

Crab Stuffed Mushrooms \$30/dozen

DESERT

Fresh Baked Cookie Platter \$44

Tiramisu \$7 / pp

Dulce de Leche Cake \$7/ pp

Panna Cotta \$7/ pp

Decadent Chocolate Cake \$7

BOXED LUNCHES

For 12+ people, take-out only

ENTREES SERVED WITH CHOICE OF FRIES, POTATO SALAD, MIXED GREENS SALAD, OR CHIPS

Logan Family Farm Steak Burger \$15.50
Dry-aged Hillbilly bacon, aged cheddar, red wine braised onions, steak sauce aioli

Fried Chicken BLT \$15.50
Crispy chicken breast, bacon, roasted tomatoes, mixed greens, maple chipotle aioli

Logan Family Farm Skirt Steak Gyro \$15.50
Arugula, herb roasted tomato, charred red onions, feta tzatziki sauce

Crab Cake Sandwich \$16.50
Bell pepper slaw, spicy remoulade, croissant

Chicken Salad Sandwich \$14.40
dried cranberries, apples, pecans, arugula, croissant

Chicken Caesar Wrap \$14.50
romaine, croutons, parmesan, herb roasted tomatoes.

Portobello \$11.50
grilled broccolini, caramelized onion, tomato, arugula, chipotle mayo, Monterrey Jack cheese

SOUP

Green Chicken Chili \$7
tomatillos, corn, white beans, cilantro, aged cheddar, tortilla strips

Corn Chowder \$5
With potatoes and chives

Chicken & Mushroom \$5
rich broth, garlic & thyme

SALAD

**ADD CHICKEN +\$8 | SALMON +9 |
8 OZ NY STRIP +10**

80 Acres \$7.50
Mixed field greens, tomato, pepitas, cucumber, golden raisins, bleu cheese, cabernet vinaigrette

Caesar \$7.50
Romaine, sourdough croutons, parmesan crisp

Wedge Salad \$8.50
Grape tomatoes, applewood smoked bacon, hard boiled eggs, bleu cheese dressing

Chicken Milanese \$15.50
Crispy chicken cutlet, marinated grape tomatoes, arugula & spinach, parmesan, Caesar dressing

Roasted Beet \$7.50
Mixed field greens, roasted beets, fried goat cheese, blood orange



STANDARD BUFFET / \$36 PER PERSON

Final menu selections must be confirmed 48 hours before the event.

SALADS (CHOOSE ONE)

Caesar Salad
sourdough croutons, parmesan crisp

Baby Spinach Salad
roasted beets, dried cranberries,
goat cheese, blood orange vinaigrette

80 Acres Salad
Mixed field greens, tomatoes,
cucumber, bleu cheese, pepitas, yellow
raisins, cabernet vinaigrette

ENTREES (CHOOSE TWO)

Braised Short Ribs

Brown Butter Glazed Salmon

Panko Breaded Chicken Breasts

Marinated Grilled Chicken

Barbeque Glazed Pork Loin

Honey Mustard Glazed Ham

Penne Bolognese

Penne with Chicken & Basil Pesto

Mushroom & Spinach Lasagna

ACCOMPANIMENTS (CHOOSE TWO)

Gruyere-crusted Au Gratin Potatoes

Pan-roasted Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Brussel Sprouts with Bacon

Garlic Green Beans

Sautéed Broccoli Rabe with Roasted
Garlic

Honey Glazed Carrots



PREMIUM BUFFET / \$44 PER PERSON

Final menu selections must be confirmed 48 hours before the event.

SALADS (CHOOSE ONE)

Caesar Salad with Shaved Parmesan
and Fresh Baked Croutons

Caprese Salad
tomato, fresh mozzarella, fresh basil,
garlic crouton, balsamic vinaigrette

Roasted Beet Salad
mixed field greens, roasted beets, fried
goat cheese, blood orange vinaigrette

Eighty Acres Salad
mixed field greens, tomatoes, pepitas,
cucumbers, golden raisins,
gorgonzola, cabernet vinaigrette

Grilled Asparagus and Roasted
Peppers with Parmesan Cheese And
Lemon
(available seasonally)

ENTREES (CHOOSE THREE)

Fresh Fillet of Salmon with
Horseradish Crust

Boneless Beef Short Ribs Braised with
Red Wine and Aromatic Vegetables

BBQ Brisket Served with Bourbon
Barbecue Sauce

Penne Alfredo

Mushroom & Spinach Lasagna

Four Cheese Macaroni & Cheese

Panko Breaded Chicken

Shrimp and Green Bean Stir Fry
garlic, ginger, sweet onion,
mushrooms

Barbeque Glazed Pork Loin

Crab Cakes +\$2/pp



ACCOMPANIMENTS (CHOOSE TWO)

Gruyere-crusted Au Gratin Potatoes

Pan-roasted Fingerling Potatoes

Wild & Brown Rice Pilaf

Green Bean Amandine

Sautéed Broccoli Rabe with Roasted
Garlic

Maple Glazed Brussel Sprouts with
Bacon

Four Cheese Macaroni and Cheese

Jalapeno Cornbread Muffins

Minimum group of 25. Final menu selections must be confirmed 48 hours before the event. A 50% deposit is required when selections are submitted. Prices do not include gratuity, taxes or delivery charge. All prices are subject to change.