



Collective Brands *Social Hour*

BOOK YOUR
EVENT TODAY!

ASHLEY BARNA

412.539.5655

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Scan For More
Information



SOCIAL BITES

All Bites Are Priced Per Dozen; Four Dozen Minimum Per Variety

BEEF CROSTINI

Genoa Beef, Garlic Crostini with Herbed Cream Cheese

BRUSCHETTA

Garlic Crostini Topped with Tomatoes, Mozzarella & Basil Relish

SPICY AHI TUNA BITES

Served with Spicy Wasabi Aioli

CRAB-STUFFED MUSHROOMS

Broiled Mushrooms Stuffed with Lump Crabmeat

SAUSAGE-STUFFED MUSHROOMS

Broiled Mushrooms Stuffed with Italian Sausage

ANDORA'S FAMOUS MINI CRAB CAKES

Served with Red Onion Caper Sauce

SHRIMP SHOOTER

Served with Cocktail Sauce

ASIAN MEATBALLS

Tender Pork Meatballs in a Spicy Plum Sauce

ASSORTED DEVEILED EGGS

Traditional, Maple Bacon, Wasabi Avocado, Everything Bagel

SPANAKOPITA

Phyllo Pastry Filled with Feta Cheese & Spinach, Served with Greek-Style Tzatziki Sauce

CHICKEN SATAY

Tender Chicken Meat Skewered & Served with Spicy Thai Peanut Sauce

GREEK SALAD SKEWER

Cucumber, Tomato, Kalamata Olive & Feta on a Skewer

STUFFED BANANA PEPPER HALVES

Spicy Italian Sausage with Mozzarella & Basil Marinara

PLATTER PERFECTIONS

25 Persons Minimum Per Platter

SEASONAL FRUIT

Fresh, Sliced Fruits & Berries in Season

GOURMET CHEESE & CRACKERS

Smoked Gouda, Aged Cheddar, Swiss, Pepper Jack & Havarti with Mustard Dipping Sauce

CRUDITES

Broccoli, Carrots, Cauliflower, Bell Peppers, Cucumbers, Radishes, Celery & Cherry Tomatoes with Ranch Dressing

CHARCUTERIE

Includes Domestic & Imported Cheeses, Olives, Marinated Artichokes, Roasted Tomatoes, Peppers & a Selection of Fine, Cured Meats

CARAMELIZED SWEET ONION DIP

With Fresh Potato Chips

WARM SPINACH ARTICHOKE DIP

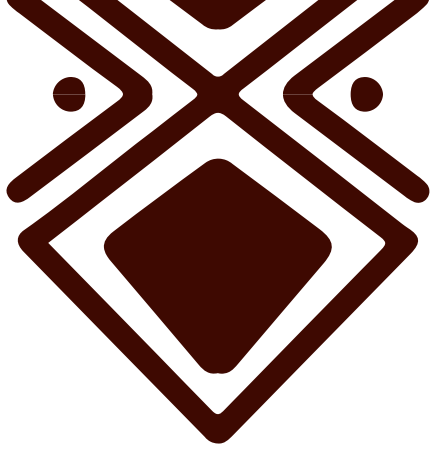
With Freshly-Fried Tortilla Chips

DELUXE GRILLED VEGETABLE DISPLAY

With Feta Cheese & Miniature Naan

Plates, Plasticware are included upon request.

* Prices are Per Person and are for Pick-Up. For Deliveries there is a 10% Service Charge for delivery. All prices are subject to Sales Tax. Contact us for information about full-service options.



Collective Brands *The Main Event*

BUFFETS

MINIMUM OF 25 GUESTS

BUFFET INCLUDES

CBC Signature Salad Bowl:
Diced Tomatoes,
Applewood-Smoked Bacon,
Cucumbers, Egg, Feta,
House Vinaigrette
Rolls with Butter

PRICE INCLUDES:

Setup
Replenishment

ADDITIONAL CHARGE

Desserts
Table Service
Servers

MENUS & PRICES ARE
SUBJECT TO CHANGE
WITHOUT NOTICE

SIDES

ROASTED REDSKIN
POTATOES
BUTTERED GREEN BEANS
PENNE WITH MARINARA
RICE PILAF
PENNE WITH ALFREDO
COLESLAW
MASHED POTATOES
BAKED BEANS
SWEET POTATO FRIES
JALAPENO MAC &
CHEESE
AU GRATIN POTATOES

THE BUFFET EXPERIENCE

HOUSE SPECIALTIES LUNCHEON

Select Two Entrees & One Side
Available from 11 to 4 Daily

SIGNATURE SELECTION LUNCHEON

Select Three Entrees & Two Sides
Available from 11 to 4 Daily

HOUSE SPECIALTIES DINNER

Select Two Entrees & One Side
Available After 4 Daily

SIGNATURE SELECTION DINNER

Select Three Entrees & Two Sides
Available After 4 Daily

ENTREES

PENNE PRIMAVERA

Penne Pasta Tossed with Seasonal Vegetables & Fresh Herbs in an Alfredo Garlic Sauce

MEAT & CHEESE LASAGNA

House-Made Meat & Cheese Lasagna

ANDORA CHICKEN

Roasted Tomatoes, Artichokes, Capers & Banana Peppers

CHICKEN MARSALA

Boneless Chicken Breast with Marsala Wine & Mushrooms

CHICKEN PICCATA

Capers, White Wine Garlic Sauce, Artichokes & Blistered Grape Tomatoes

GRILLED CHICKEN PARMESAN

Grilled Chicken with Marinara Sauce, Mozzarella & Parmesan Cheeses

CRISPY CHICKEN TENDERS

Hand-Breaded, Jumbo Chicken Tenders Fried to a Golden Brown

PULLED PORK

Slow-Cooked & Sauced with our Famous Blend

SLICED PORK TENDERLOIN

Roasted with Garlic, Rosemary & Sea Salt

BLACKENED CHICKEN PASTA

Penne with Cajun Cream Sauce, Blackened Chicken Tenders, Broccoli & Tomato

KONA-ENCRUSTED PORK RIBEYE

Boneless Pork Ribeye Encrusted with a Coffee Rub Seasoning Blend

HORSERADISH-CRUSTED ALASKAN COD

Baked & Finished with a Lemon Butter Sauce

TERIYAKI-GLAZED SALMON

Grilled Salmon Finished with a Teriyaki Glaze

SPICY SHRIMP PENNE

Tossed in a Tomato & Banana Pepper Cream Sauce

FILET TIPS

With a Mushroom & Red Wine Demiglace

CRAB CAKE

Andora's Signature Crab Cake Served with a Red Onion Caper Sauce

DEE JAY'S BABY BACK PORK RIBS

Hickory-Smoked & BBQ-Sauced