



Social Hour MENU



BOOK YOUR
EVENT TODAY!

ASHLEY BARNA
412.539.5655

a.barna@collectivebrandscatering.com

Collective
BRANDS CATERING

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SOCIAL BITES

All bites are priced per dozen. 4 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 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

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

GOAT CHEESE PUFFS

Puff Pastry With Goat Cheese and Raspberry

PLATTER PERFECTION

25 People Minimum

FRESH FRUIT PLATTER

Fresh Sliced Fruits & Berries (In-Season)

GOURMET CHEESE & CRACKERS

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

CRUDITES

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

ANTIPASTI PLATTER

Includes Cheeses, Olives, 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

SPECIAL ITEMS

Our Executive Chef will work with the Catering Manager to assist you in planning any special menus if the suggested menus are not entirely to your specifications. Additional services are available for an additional fee. Ask your coordinator for details on the services that you may require. Lead times of less than 72 hours may have limited choices based upon availability.

GUARANTEE OF ATTENDANCE

Final confirmation of your order, including amounts, is required 3 business days (minimum of 72 hours) prior to your function. If CBC's staff receives no confirmation within the required 24-hour period, CBC will use the last indication of the menu amounts, and charges will be made accordingly.

Collective Brands Catering Accepts All Major Credit Cards.

Menus and Prices Subject to Changes without Notice



Brunch MENU

BRUNCH

per person, 50 persons minimum

PRICE INCLUDES

TOSSED SALAD BOWL

Mixed Greens, Tomato, Cucumber, Applewood Smoked Bacon, Feta Cheese, Ranch and Tuscan Vinaigrette Dressing

BISCUITS WITH STRAWBERRY BUTTER

CHOICE OF ONE EGG DISH

Scrambled Eggs

Egg Strata

A Breakfast Casserole Baked with Diced Ham, Cheddar Cheese & Sourdough Bread

Cheddar Omelets

Vegetable Quiche

Broccoli, Mushrooms, Blistered Tomatoes & Swiss Cheese

Ham & Swiss Quiche

Diced Ham, Caramelized Onions & Swiss Cheese

Blueberry Cinnamon French Toast Casserole

CHOICE OF ONE MEAT

Sliced Ham Steak

Breakfast Sausage Links

Turkey Sausage Links

Bacon

CHOICE OF ONE ENTREE

Meat & Cheese Lasagna

House-Made with Marinara, Beef, Sausage & Cheeses

Chicken Piccata

Boneless Chicken Breast with Artichoke Hearts, Capers & Blistered Grape Tomatoes in a Light Lemon Sauce

Chicken Marsala

Boneless Chicken Breast with Mushrooms in a Hearty Marsala Wine Sauce

Maple Apple Bourbon Chicken

Boneless Chicken Breast with Tart Apples in a Maple Bourbon Cream Reduction

CHOICE OF ONE PASTA OR POTATO

Home Fries with Sautéed Onions

Hash Brown Casserole

Hash Brown Potatoes Baked in a Cheesy Sauce

Penne Marinara

Penne alla Vodka

Macaroni & Cheese

CHOICE OF ONE VEGETABLE

Buttered Green Beans

Brown Sugar-Glazed Baby Carrots

Seasonal Vegetable Medley

Broccoli, Cauliflower & Carrot Trio

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ANDORA | DEE JAY'S | TOSCANA | HATE'S CHOP HOUSE

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Brunch MENU

ADDITIONAL OPTIONS (prices per person unless otherwise listed)

ORANGE JUICE

FRESH SEASONAL FRUIT BOWL

ASSORTED MINIATURE DANISH

BISCUITS & SAUSAGE GRAVY

ASSORTED QUICHE SQUARES /DOZEN

Lorraine (Bacon, Caramelized Onions & Swiss), Vegetable, Shrimp

FRESH FRUIT SKEWER /DOZEN

GREEK SALAD SKEWERS /DOZEN

Olive, Feta, Tomato, Cucumber

CAPRESE SKEWERS /DOZEN

Mozzarella, Tomato, Basil, Balsamic Glaze

FINGER SANDWICHES /DOZEN

Cucumber, Radish, Chicken Salad

COFFEE BAR

Coffee (Decaffeinated Or Regular), Hot Tea, Lemons, Creamer, Sweetener

**Coffee Bar is only available at Cadence Clubhouse and the Atrium Global View*

OFF-SITE Coffee service is available through our partner, Cream N Sugar Coffee

UPGRADES

Custom Omelet Station (50 Person Minimum)

Our Chef will make omelets to order! Your Guests will choose their fillings to include: Bacon, Ham, Shrimp, Sausage, Cheddar, Swiss, Feta, Spinach, Tomato, Caramelized Onions, Broccoli, Red Bell Peppers, Sautéed Mushrooms & Salsa

Chef-Attended up to 90 Minutes

Custom Pasta Station (50 Person Minimum)

Featuring Penne with Marinara & Alfredo Sauces along with the following toppings: Ham, Bacon, Sausage, Grilled Chicken, Grilled Shrimp, Tomato, Green Onion, Broccoli, Mushrooms, Asparagus & Parmesan Cheese

Chef-Attended up to 90 Minutes

Chef-Carved Bone-In Ham /Ham

Serves up to 50 Persons

Chef-Carved Roasted Loin of Pork /Loin

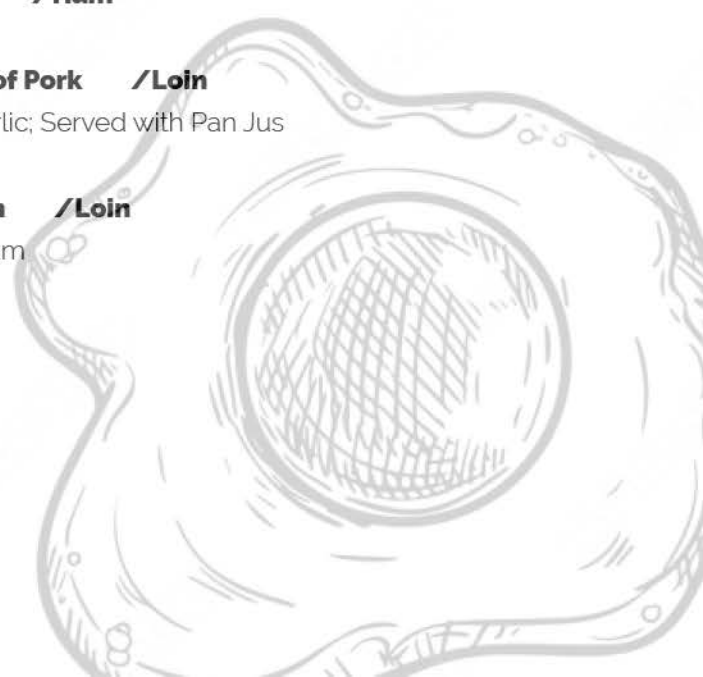
Roasted with Rosemary & Garlic; Served with Pan Jus

Serves up to 25 Persons

Chef-Carved Beef Strip Loin /Loin

Served with Horseradish Cream

Serves up to 30 Persons



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Main Event MENU

BUFFETS

MINIMUM OF 25 GUESTS

BUFFET INCLUDES

CBC Signature Salad Bowl:
Diced Tomatoes,
Applewood-Smoked Bacon,
Cucumbers, Egg, Feta,
Tuscan Dressing

Rolls with Butter

Add a Side for Per Person:

ROASTED REDSKIN POTATOES

BUTTERED GREEN BEANS

PENNE WITH MARINARA

RICE PILAF

PENNE WITH ALFREDO

COLESLAW

GARLIC MASHED POTATOES

BAKED BEANS

JALAPENO MAC & CHEESE

CHEDDAR MAC & CHEESE

AU GRATIN POTATOES

MEDLEY OF VEGETABLES

PENNE ALLA VODKA

BROCCOLI, CARROT, AND
CAULIFLOWER TRIO

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THE BUFFET EXPERIENCE

PREMIER LUNCH BUFFET

Select Two Entrees & One Side
Available from 11am to 2pm daily

ELITE LUNCH BUFFET

Select Three Entrees & Two Sides
Available from 11am to 2pm daily

PREMIER DINNER BUFFET

Select Two Entrees & One Side
Available After 2pm Daily

ELITE DINNER BUFFET

Select Three Entrees & Two Sides
Available After 2pm 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

VEGETABLE ALFREDO LASAGNA

Lasagna with Carrot, Squash, Zucchini, Mushroom & Red Pepper with Alfredo Sauce

ANDORA CHICKEN

Roasted Tomatoes, Artichokes, Capers & Banana Peppers

CHICKEN MARSALA

Boneless Chicken Breast with Marsala Sauce & Mushrooms, Blistered Grape Tomatoes

CHICKEN PICCATA

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

CHICKEN PARMESAN

Grilled or Fried Chicken with Marinara Sauce, Mozzarella & Parmesan Cheeses

CRISPY CHICKEN TENDER BITES

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

PULLED PORK

Slow-Cooked & Sauced with our Famous BBQ Sauce

PULLED CHICKEN

Slow Cooked and sauced with our Famous Sweet and Smoky sauce

SLICED PORK TENDERLOIN

Roasted with Maple Apple Cream Sauce

BLACKENED CHICKEN PASTA

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

KONA-ENCRUSTED PORK RIBEYE (3 oz)

Boneless Pork Ribeye Encrusted with a Coffee Rub Seasoning Blend

ALASKAN COD ENGLISH STYLE

Baked with Buttered Panko Bread Crumbs & Finished with a Lemon Butter Sauce

SLICED ROAST BEEF

Served with Mushroom Brown Sauce

HOMESTYLE WAGYU MEATLOAF

Tender Wagyu Meatloaf Wrapped In Bacon Topped With A Ketchup Glaze

TERIYAKI-GLAZED SALMON (3 oz.)

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 Sauce

CRAB CAKE (1)

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

DEE JAY'S BABY BACK PORK RIBS (4 Bones)

Hickory-Smoked & BBQ-Sauced

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 and setup. All prices are subject to sales tax.
Contact us for more information about full service.



Dessert MENU

10 days notice is required for all dessert orders.

Prices listed are per person.

Email your orders to a.barna@collectivebrandscatering.com



Strawberry Shortcake



CHOCOLATE CHOCOLATE CHIP BROWNIE

ASSORTED DESSERT BARS

Caramel Apple, Lemon Jazz, Oreo Dream, Pecan Chocolate

ASSORTED COOKIES

Chocolate Chip, Peanut Butter

Orders Over 100 Cookies - Add Oatmeal and Sugar Cookies

WARM APPLE CRISP

Apples Cooked With A Crispy Oat Topping

CREAMY LEMON LOVIN BARS

BELGIAN CHOCOLATE MOUSSE CAKE

LEMON MERINGUE PIE

CHEESECAKE 3 LAYER CHOCOLATE CARAMEL BROWNIE

2 LAYER PISTACHIO ALMOND CAKE

CHEESECAKE ASSORTED BITES

(2-3 Bites per Person)

NY STYLE CHEESECAKE WITH STRAWBERRIES

PEANUT BUTTER PIE

FRUIT KEBABS

