

COMMON PLEA CATERING
MOZART ROOM AT HEINZ HALL

~Starter~

She Crab Soup with a Chive and Crab Garnish

Smoked Salmon and Petite Potato Latkes with Leek Cream

Artisan Greens with Candied Pecans, Tart Dried Cherries, Crumbled Gorgonzola and White Balsamic

~Entrées~

All Natural Local Honey Glazed Chicken Breast ~ \$32.95

Sage & Lemon Gremolata, Red Skin Whipped Potatoes and Winter Roasted Vegetables

Seared Sea Bass ~ \$39.95

Lemon Risotto, Tomato Basil Broth and Roasted Asparagus

Vegetarian Spaghetti Squash Stuffed Sweet Peppers ~ \$30.95

Lemon Risotto, Roasted Asparagus, and Sage Herbed Butter Sauce

Classic Pan Seared Crabcakes ~ \$42.95

With a Citrus Butter Sauce, Lemon Risotto and Roasted Asparagus

Single Classic Pan Seared Crabcake ~ \$35.95

With a Citrus Butter Sauce, Lemon Risotto and Roasted Asparagus

Surf and Turf ~ \$45.95

Petite Filet drizzled with Red Wine Demi paired with a Crab Cake, Red Skin Whipped Potatoes and Winter Roasted Vegetables

Petite Filet ~ \$38.95

Petite Filet drizzled with Red Wine Demi, Red Skin Whipped Potatoes and Winter Roasted Vegetables

~Dessert~

Cappuccino Crème Brulee with Shortcake Spoon

Dried Cherry- Amaretto Bread Pudding with Fresh Whipped Cream

Pecan Ball with Hot Fudge and Caramel Sauce

18% Gratuity added to parties of 6 or more

No plate sharing permitted