



## eat

Whether you are looking for a light bite for a small gathering, a casual buffet, or a sit down dinner, The kitchen at the Firehouse Lounge will happily create a memorable event for you and your guests.

- Tapas**
- Buffet**
- Happy Hour**
- Seated Dinners**
- Passed Food**
- Custom Menu**
- Homemade Desserts**

## drink

Our award winning beverage program, directed by mixologist Spencer Warren, is an exciting part of the Firehouse Lounge, no matter what your budget. Have you thought about adding a signature cocktail to make your event really special?

- Signature Cocktails**
- Private Mixology Classes**
- Drink Pairing**
- 15 Specialty Beers on Tap**
- Largest Champagne List in PA**
- International Wine Selection**

## relax

The Firehouse Lounge, designed by Internationally recognized designer Justin Giunta, is a sophisticated & yet comfortable environment that is suitable for just about any event. We are able to accomodate large groups and offer private rooms.

- Main Lounge**  
(Capacity 150)
- All Weather Deck**  
(Capacity 200)
- Embury**  
(Capacity 50)

All spaces include private bar, restrooms, and seating areas



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# eat.1

## DIPS

### **Asiago Dip (v)**

Warm Asiago cheese baked with sauteed mushrooms, onions, and roasted tomatoes.

\$55 / \$95

### **Artichoke Fondue (v)**

Warm cheese, artichoke hearts, & Spinach served with warm pita

\$55 / \$95

### **Buffalo Chicken Dip**

Chicken, cheesy, buffalo spiced dip served with fresh tortilla chips)

\$50 / \$90

### **Sun Dried Tomato Torta (v)**

Layers of creamy goat cheese, pesto, and sun dried tomatoes.

\$50/\$90

### **Hummus Platter (v)**

Fresh hummus served with kalamata olives, roasted red pepper, olive oil, & fresh pita

\$50 / \$90

### **Chips & Dips (v)**

Choice of 3: Fresh salsa, guacamole, cheese dip, black bean, & cheddar beer. Served with fresh tortilla chips

\$3.00 per person

## CLASSICS

### **Chicken Quesadillas**

Choice: Chicken, Shrimp, or Cheese served with sides of fresh salsa, guacamole, & sour cream

\$75 / \$125 (add \$15 for shrimp)

### **Firehouse Frites**

Golden fries topped with Cajun spices & served with your choice of dip.

\$50 / \$90

### **Fried Calamari**

Golden Calamari served with a trio of Citrus Aioli, Homemade Marinara, & Ginger Soy Sauces

\$65 / \$125

### **Crab Stuffed Shrimp**

Jumbo Gulf Shrimp stuffed with Lump Crabmeat

\$90 / \$170

### **Pierogie Napoleon**

Soft Layers of mashed potatoes, stacked pasta sheets, caramelized onions, & cheese

\$65 / \$125

### **Pot Stickers**

Vegetable & chicken wontons served with a fresh Ponzu sauce

\$50 / \$90

## PASSED

### **Kielbasa & Sauerkraut Spring Rolls**

Savory Kielbasa & sauerkraut in a crispy spring roll served with spicy apply butter dipping sauce

\$75 / \$140

### **Fried Tortellini**

(Served as kabobs when passed)

Cheese filled Italian pasta, fried & served with Homemade Marinara

\$45 / \$80

### **Homemade Jalapeno Bites**

Fresh jalapenos mixed with a tangy cheddar cheese blend, lightly breaded

\$50 / 90

### **Pittsburgh Bruschetta**

Seared sirloin atop garlic baguette with green cabbage coleslaw & frites

\$80 / \$150

### **Savory Stuffed Mushrooms (v)**

Button mushrooms stuffed with a medley of feta cheese, wild rice, & fresh herbs

\$65 / \$120

### **Inside Out "BLT"**

Southern Fried Tomatoes, crisp bacon, soft Chevre, & Arugula

\$80 / \$150

# eat.2:

For a seated or buffet dinner a pre-order for each guest will be required 48 hours in advance to guarantee the correct servings. For a buffet, seating can be provided for all guests (additional costs may apply) but table service will not be provided.

**Buffet:** \$38/person **Seated:** \$42/person (restrictions apply) 7% PA Sales Tax 18% gratuity or Staffing Fee

## ALL ENTREE PACKAGES INCLUDE DINNER ROLLS AND DESSERT

### Passed

#### Hors D'oeuvres

(additional items may be purchased)

##### CHOICE OF THREE PASSED ITEMS

(groups larger than 50 please ask for details)

Classic Bruschetta

Mini Quesadillas

Fresh Fruit and Cheese (Counts as 2 passed items)

Kielbasa and Sauerkraut Spring Rolls with Spicy Apple Butter Dipping Sauce

Crab cake bites with Saffron Aioli

Potato Croquettes with Saffron Aioli

Kataifi Shrimp (add \$1)

Shrimp Cocktail (add \$1)

Crab Cakes (add \$1)

Stuffed Mushrooms

Chicken Empanada

Prosciutto and Mozerella bites

Assorted Pizzettes (see Page 3)

### Entree

**Select 2 items From Below. For additional selections please add \$2 per person for buffet.**

Grilled Beef Medallions with Red Wine Reduction

Chicken Sateh with Spicy Peanut Sambal

Grilled Chicken Breast with Mango Salsa

Grilled Salmon with Seasonal Salsa or Vegetable Hash

Crab Cakes with Cucumber Tartar Sauce or Creamy Caper Sauce

Ravioli with Chicken and Spinach in White Wine Garlic Olive Oil Sauce

Cheese Ravioli with choice of Sauce

Penne A la Vodka (add chicken or keep vegetarian)

Baked 5 Cheese Macaroni and Cheese

### SIDES / SALAD

##### ONE CHOICE OF SALAD

House

Caprese

Spinach-Strawberry Goat Cheese

Hearts of Palm

Coleslaw

Pasta

Caesar

##### ONE CHOICE OF SIDE

Mashed Potatoes

French Bean and Red Potato Salad with Dijon Vinaigrette

Rice Pilaf

Frites

##### CHEF'S CHOICE VEGETABLE OR:

Brussel Sprouts with Lemon Vinaigrette (add \$2/person)

Asparagus Bundles with seasonal Vinaigrette (add \$2/person)

Mixed Grilled Vegetables with Balsamic Reduction (add \$1 per person)

# eat.3:

Items in this section are for larger groups who are looking for a casual lunch or “dinner” selection. Our in house event coordinator is more than happy to work with you to create a menu to meet your needs and to select a custom menu that will make your event memorable.

## Small Bites

### **Kataifi Shrimp**

Filo crusted jumbo shrimp served with either a Thai Coconut Sauce or Mango Curry Sauce  
\$90 / \$170

### **Rings of Fire**

Crispy beer battered onion rings with a 5 pepper “Firehouse” kick  
\$55 / \$100

### **Rolla Vitello**

Thinly sliced veal wrapped around a blend of pesto & Parmesan cheese  
\$85 / \$160

### **Prosciutto Rolls**

Prosciutto wrapped around fresh mozzarella & oven roasted tomatoes & topped with a balsamic reduction  
\$55 / \$100

### **Shrimp Cocktail**

Jumbo Gulf Shrimp served with homemade cocktail sauce  
\$50 / \$90

### **Classic Bruschetta**

Fresh garlic, tomato, & basil atop a baguette  
\$55 / \$100

### **Chicken Sateh**

Skewers of Asian-spiced chicken breast served with a spicy peanut sambal  
\$50 / \$90

## Salads, Antipasto, & Platters

### **Caesar Salad**

Romaine lettuce, croutons, fresh Parmesan Cheese, & Caesar dressing  
\$3 per person

### **Caprese Stacks**

Grilled eggplant, tomatoes, & Buffalo Mozzarella, & Basil served with a Balsamic reduction  
\$4 per person

### **Chopped Salad**

Lettuce, tomatoes, bacon, blue cheese, & a ton of veggies! House Dressing  
\$3 per person

### **Fruit & Vegetable Platter**

Seasonal fruits, berries, and more with yogurt dipping sauce  
\$3per person

### **Anti-pasta bar**

Assortment of Italian meats, cheeses, cured vegetables including, artichokes, olives, & seasoned oils  
\$2.25 per person (light) / \$4.25 (heavy)

### **Farmstead & Artisan Cheeses**

The freshest selection of handcrafted cheese available served with fresh fruits, flavored spreads, olives, & more  
\$2.50 per person (light) / \$4.50 (heavy)

## Sandwiches & Burgers

### **Firehouse Flautas**

Crab & Bacon wrapped in a crisp flour tortilla & served with a tangy Aioli  
\$80 / \$150

### **Mini Burger Bar**

Includes your choice of: Sirloin, turkey, vegetarian, and/or salmon burgers.  
**Includes:** 3 cheeses, bacon, caramelized onions, and condiments.  
\$7 per person

### **Philly Cheese Steak**

Thinly sliced sirloin grilled with caramelized onions and aged provolone (Lettuce, tomatoes, and mayo by request)  
\$7/person

### **Truffled Grilled Cheese**

Gruyere cheese, mushroom mix,  
\$80 for passed tray of 40  
\$7 per person Single serving

### **Chicken Parmesean Sandwich**

Lightly breaded chicken breast pan-fried & layered with our homemade marinara and mozzarella.  
\$9/person

### **Lemon Basil Chicken Sandwich**

Lemon and basil marinated grilled chicken breast, romaine hearts and Roma tomatoes with pesto mayonaise  
\$8

# eat 4:

Can't figure out what you want? Below are some popular combinations that will help make your event planning a piece of cake. All of the below selections include a chef's choice dessert. Sorry no substitutions; however, you can always add on from our a la carte menus. 10 person Minimum

Pricing is per person

**Light:** 1-2 piece/serving of each item / **Heavy:** 3-4 pieces/servings of each item

## PRE-PLANNED MENUS

### "Pittsburgh with a Twist"

Kielbasa & Sauerkraut Spring Rolls  
Pittsburgh Bruschetta  
Buffalo Chicken Dip  
Big-Mac Sliders  
\$12/\$16

### "Firehouse Favorites"

Truffle Grilled Cheese  
Frites  
Artichoke Fondue  
Firehouse Flautas  
\$12.25 / \$16.25

### "Perfect Cocktails"

Shrimp Cocktail  
Savory Stuffed Mushrooms  
Prosciutto & Mozerella Bites  
Tortellini Kabobs  
\$12 / \$16

### "Sweet Tooth"

4 chef's choice dessert sampling.  
Examples include S'mores, tartlettes,  
truffles, and more!

\$12 per person  
\$25 per person with martini pairing

## PRE-PLANNED MENUS

### "Pizzette Party"

Margherita Pizette  
Mediterranean Pizette  
Pittsburgh Pizette  
Sonoma Pizette  
\$12/\$16

### "Dips & Chips"

Asiago Dip  
Artichoke Fondue Dip  
Buffalo Chicken Dip  
Salsa & Guacamole  
\$12.25/\$16

### "Latin Flavors"

Chicken and Cheese Empanadas  
Crab Cake Bites with Saffron Aioli  
Mini Quesadillas  
Salsa & Guacamole  
\$13/\$17

### "Kids Corner"

Mini Burgers  
Chicken Nuggets  
French Fries  
Soft Drink  
\$8/\$10

## PRE-PLANNED EVENTS

### Specialty Beverage Tastings

Whether it is a girl's night out, birthday celebration, or company event, all of the tasting events will be catered to meet your group's needs.  
Pricing Upon Request

#### Martini Tasting 4 specialty Martinis

Learn how to make the perfect martini from our resident mixologist, how to stock your home bar, and walk away with a signature martini recipe.

#### Wine Tasting 6 wines

Tasting Mats, Notebooks, and guest speaker provided.

#### Champagne & Chocolates 5 Champagnes / Sparkling Wines

Want to learn which bubbles taste best? Looking to learn more about Best Buys? Tasting mat & notes included

#### Scotch & Cigars 4 Premium Scotch

From novice to aficionados, pairing introduces you to the world of hand crafted spirits

#### Beers from Around the World 4 beers

From homebrewing to food pairing this makes a great night out. Additional selections may be added.

# DESSERTS

All desserts are baked fresh daily by pastry chef Katie Douglas.  
CoCo's Cupcakes are also available upon request.

For CoCo's Cupcakes flavors  
please visit  
[www.cococupcakecafe.com](http://www.cococupcakecafe.com)



Pricing and more selections  
are available upon request

## SIGNATURE CAKES

Carrot Cake with Cream Cheese Frosting  
Chocolate Layer Cake with Seasonal Berries  
Vanilla Layer Cake with Seasonal Berries  
Red Velvet with Tahitian Vanilla Buttercream

### CREATE YOUR OWN

Don't see a flavor you are looking for?  
Just ask, I'm sure we can make it!

## CAKES

Banana	Devil's Food
Carrot	Lemon
Chocolate Almond Sponge	Pound
Chocolate Butter	Red Velvet
Cinnamon Spice	Spice
Citrus Chiffon	Vanilla Buttercake

## ICINGS

Tahitian Vanilla Buttercream  
Chocolate Buttercream  
Mocha Buttercream  
Orange Buttercream  
Lemon Buttercream  
Seasonal Berry Buttercream  
Chocolate Ganache

Cakes are available in the following sizes:

2 or 4 layers  
4", 6", 9" Round  
Full and 1/2 Sheet

## COOKIES

Chocolate Peppermint Sandwich  
Gingersnaps  
Sugar Cookies  
Maple Pecan  
Oatmeal Raisin  
Peanut Butter Sandwich  
Oatmeal Cream Pie  
Carrot Cake  
Chocolate Toffee  
Classic Chocolate Chip  
Snickerdoodle

## BARS

Raspberry Shortbread  
Almond Joy  
Brownies  
Blondies  
Lemon Squares

## CANDIES

Rum Truffles  
S'mores  
Chocolate Covered Pretzels  
Chocolate Covered Strawberries

## PIES

Apple Cranberry  
Coconut Cream  
Banana Cream  
Lemon Meringue  
Apple Crumble  
Pecan Whiskey  
Pumpkin  
Classic Apple

## TARTLETTES

Banana Cream  
with Bruleed Banana  
Whiskey Pecan  
with Orange Chantilly Cream & Chocolate Sauce  
Key Lime Tartlett  
with Chantilly Cream & Chocolate Shavings  
Coconut Cream  
chocolate lined grahamcracker crust

## DESSERTS

Banana Fosters Wontons  
Lemon Semifreddo  
Triple Chocolate Mousse  
Buttermilk Panna Cotta



# eat 7:

Looking to host the ultimate private affair? We offer a number of drink packages and private room options to truly create a signature event.

We have attached an event checklist for you as well!

## Drink Packages

### Drink Tickets

**\$6**—"Well" Drinks, domestic bottles, limited draft beers, house wines, & martini of the day

**\$8**—"Call" drinks, domestic beers & limited imports & craft beers, all wine & draft beer, limited martinis

**\$10\***—Top Shelf products, all beers\*, all wines by the glass, all draft beers, all martinis

There is a \$1 per ticket discount if 100+ are pre-purchased.

### Open Bar

A running tab is kept for a designated period of time for you & your invited guests.

- Not Restricted
- Price Restricted
- Product Restricted
- Beer & Wine Only
- Non Premiums Only

### For parties of 25+

Please contact for drink package options  
Hourly open bars  
Private Bartender/Server

\* Does not include premium products

## Room Rental Rates

### Main Lounge

Available year round  
Please inquire for pricing details  
Semi-private reservations available

### Outdoor Terrace

Available year round  
Private Bartender(s)  
Private Server(s)  
Sound System  
A/V upon request

### Embury

Private Bartender(s)  
Private Server(s)  
Sound System  
2 Flat Screen TVs  
Private Entrance  
Private Restroom Facilities

All rental rates are waived for catered events. Please contact for details.

## Event Planning Checklist

### Choose your location(s)

- Main Lounge
- Outdoor Terrace (open year round)
- Embury (max. 50)
- Private / Semi-private

### Pick your Menu

- Food
- Dessert

### Drink Package

- Open
- Limited Open Bar
- Drink Tickets
- Cash Bar

### Entertainment (Please allow 2-3 weeks for most bookings)

- Band
- DJ
- Creative Entertainment
- Movie/Video Screenings

### Flowers

### Specialty Linens

- White (included)
- Color
- None

### Parking

- Valet
- No Valet (complimentary parking is available)