



Sausalido Catering

4621 Liberty Ave, Pittsburgh Pa, 15224

412 683 4575

Sausalido.net



*We look forward to giving you great service, quality & value,
Something we call Sausalido Style!*

Sausalido Gourmet Grazing Menu

Cocktail Hour Stationed Displays Choose Two

Rustic Antipasti & Pickled Vegetable | Fresh Seasonal Fruit | Fresh Fruit & Cheese |
Roasted Vegetables & Grilled Citrus | Raw Bar Vegetables Chef's Dip Selection

Choose Six Accompaniments

Sausalido Mixed Green Salad with Pickled Beets | Cucumber Dill Roma Tomato Greens
East Coast Caesar Farm Grain Croutons / Baby Spinach Toasted Nuts Dried Cranberries & Apricots
Roasted Seasonal Vegetables / Snipped Beans Lemon Zest
Caramelized Shallots Broccoli Crowns Roasted Garlic
Roasted Asparagus & Grilled Citrus / Dill Gourmet Carrots
Granny Apple Pepper Poppy Seed / Roasted Peaches Honey Dijon Drizzle
Sesame Seed Oriental Fresh Slaw / Classic Fresh Cole Slaw
Black Bean Cilantro Corn / Great Northern Bean Red Pepper Fresh Basil
Pittsburgh Fresh Vegetable Pasta Salad | Nick's Famous Bowtie / Pesto Cavatappi / Plum Tomato Pasta
Basil Crusted Red Skinned Moons | Quartered Magic Seasoning Yukon Golds |
Caramelized Gouda Smashed Potatoes | Roasted Yams & Fresh Mint / House Potato Salad

Entrée Course Choose Two or Three

Lump Crab Cakes w/ Basil Aioli
Salmon - Pineapple Citrus Salsa *or* Rustic Artichoke Tapenade
Chicken Stack - Seasonal Tomato Mozzarella Fresh Basil *or* Roasted Broccoli Hickory Bacon
Roasted Shaved London Broil - Wild Mushroom *or* Salsa Verde Chimichurri

Food Total, Service, Tax & Gratuity All Included \$40 - \$50 Per Person

Sausalido Sit Down Menu

Cocktail Hour Stationed Displays Choose Two

Rustic Antipasti & Pickled Vegetable | Fresh Seasonal Fruit | Fresh Fruit & Cheese |
Roasted Vegetables & Grilled Citrus | Raw Bar Vegetables Chef's Dip Selection

Passed Appetizers Optional Choose Three

Wheat encrusted smoked gouda	White Bean Dip Crostini	Mushroom Goat Cheese
Zucchini Silver Dollar Tomato Compote	Strawberry Shortcake Shooter	Roasted Coconut Shrimp
Cilantro Pineapple Black Bean Quesadilla	Caprese Skewer Balsamic	Roasted Pear Crumbled Bleu
White Bean Caviar Belgian Endive	Pittsburgh Sweet Sausage	Rosie's Stuffed Meatball

Salad Course Choose One

Sausalido Mixed Green Salad with Pickled Beets, East Coast Caesar Farm Grain Croutons,
Cucumber Dill Roma Tomato Greens, Baby Spinach Toasted Nuts Dried Cranberries & Apricots

Entrées

Jumbo Lump Crab cakes with Romano-flat Leaf Parsley Risotto
Seasonal Veg Ricotta Pesto Ravioli
Chicken Stack Tomato Mozzarella Lemon Zest Caramelized Smashed Potatoes
Hanger Steak Stone Ground Mustard Bacon Smashed Potatoes

Food Total, Service, Tax & Gratuity All Included \$50 - \$60 Per Person

All A Carte Options

White Linen Napkins 50 cents Full Length White or Black Linens \$18 each
Bar Service Sausalido Provides Reference
After Dinner Cookie Table with Coffee \$5 (Gourmet Coffee Service \$2.5)
Cake Cutting Included

Sausalido Contact Info

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Phone: 412 683 4575



Sausalido Themed Menu

Cocktail Hour Stationed Displays Choose Two

Rustic Antipasti & Pickled Vegetable | Fresh Seasonal Fruit | Fresh Fruit & Cheese |
Roasted Vegetables & Grilled Citrus | Raw Bar Vegetables Chef's Dip Selection

Cocktail Hour Passed Appetizers Choose Three (optional)

Wheat-Encrusted Smoked Gouda | White Bean Dip Crostini | Mushroom Goat Cheese, Baby Spinach |
Zucchini Silver Dollar Tomato Compote | Roasted Coconut Shrimp Stick | Shaved Sprouts & Havarti |
White Truffle Deviled Eggs | Rosie's Stuffed Meatball | Roasted Cauliflower Pesto Aioli Arancini

Choose One Plated Salad (optional)

Sausalido Mixed Green Salad with Pickled Beets | East Coast Caesar Farm Grain Croutons |
Cucumber Dill Roma Tomato Greens | Baby Spinach Toasted Nuts Dried Cranberries & Apricots

Choose Three Dinner Stations

Carving

Choose 1 Slow Roast Beef Dipping Sauces Horsey Crème Fraiche, Stone Ground Mustard, Wild Mushroom
Pork Loin Accompanied by Honey Crisp Apple Chutney, Honey Mustard, Cranberry Reduction

Choose 3 Smashed Potatoes | Herbed Roasted Red Skinned Moons | Nick's Famous Bowtie | Seasonal Vegetable
Included East Coast Caesar Salad

Pasta All Included

Risotto & Pasta Bar Baby Spinach, Pesto, Grated Romano, Shaved Parmesan, San Marzano Plum Tomato Sauce
Fresh Herbs, White Arugula Cream Sauce, Rosie's Meatballs Rustic Bread

Seafood

Choose 2 Tiger Shrimp | Roasted Dill Salmon | Miniature Crab Cakes | Daily White Fish Arugula
Included at Station Rustic Artichoke Salad, Pineapple Strawberry Chutney, Lemon Zest French Beans, Citrus Mussel

Southern Cal Tex Mex All Included

Sautéed Shaved Chicken & Beef, Hard & Soft Taco, Cojita Cheese, Shredded Aged Cheddar,
Shaved Kale, Salsa Verde, Dill Roasted Corn, Roasted Peppers & Candied Shallots
Fresh Cabbage Slaw, Cilantro Black Bean, Gourmet Mac & Cheese

PGH CHOOSE FIVE

Perogies' Cheddar & Smoked Gouda | Rosie's Stuffed Meatballs | Turkey & Slaw Sliders | Sausalido Chicken Wings |
Nick's Famous Bowtie Pasta | Roasted Yukon Gold Romano Crusted Potatoes & Hot Hickory Bacon |
Italian Sausage Roasted Peppers | Aged Cheddar Mac & Cheese | Cured Meats Italian Style on Baguette

Gourmet BYO Potato & Nacho Bar All Included

Smashed Potatoes, Roasted Yukon Gold Potato Wedges, Sweet Potatoes, Nachos
Included Shaved Romaine, Pickled Jalapeno, Hot Crumbled Bacon, Sliced Black Olives, Crumbled Bleu,
Melted American & Aged Cheddar Cheese, Herbed Ranch, Curried Mustard, Ketchup, Malt Vinegar

All American Slider All Included

Cobb Slider, Build Your Own Mini Hamburger (candied onions, aged cheddar, leaf lettuce, grain mustard, ketchup)
Parmesan Crusted Magic Potatoes, Seasonal Roasted Veggies, Nick's Famous Bowtie Pasta

Asian Fusion All Included

California Rolls, Marinated Ahi Tuna, Asian fresh Slaw, Sesame Ginger Bok Choy, Buckwheat Soba Noodles,
Teriyaki Asian Vegetable Salad, Seaweed Salad

Gourmet Salad Bar All Included

Mixed Greens, Shaved Kale, Spinach, English Cucumber, Garbanzo Beans, Carrots, Pickled Beets, Tomato,
Rustic Balsamic Bread, Cluster Tomato & Mozzarella Basil, Cilantro Black Bean Corn, Shredded Chicken,
Aged Cheddar, Parmesan, Romano

Food Total, Service, Tax & Gratuity All Included \$45 - \$65 Per Person

Al A Carte Options

White Linen Napkins 50 cents Full Length White or Black Linens \$18 each
Bar Service Sausalido Provides References
After Dinner Cookie Table with Coffee \$5 (Gourmet Coffee Service \$2.5)
Cake Cutting Included

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Sausalido Seasonal Cocktail Reception

Cocktail Hour Stationed Displays Choose Two (optional)

Rustic Antipasti & Pickled Vegetable | Fresh Seasonal Fruit | Fresh Fruit & Cheese |
Roasted Vegetables & Grilled Citrus | Raw Bar Vegetables Chef's Dip Selection

Choose Three Passed Appetizers (optional)

Artichoke Olive Tapenade Crostini	Mushroom Goat Cheese, Baby Spinach
Caprese Skewer with Balsamic Reduction	Smoked Salmon Chevre Cucumber Disc
Wheat Encrusted Smoked Gouda	White Bean Spread Crostini
Pittsburgh Sweet Sausage Stick	White Truffle Deviled Eggs

Stationed at Two Tables -- Pick Eight

Beef Brisket Swiss Gruyere Sliders	White Fish Mini Taco Cilantro Slaw
Rosie's Meatballs Plum Tomato Sauce	Cilantro Roasted Corn on Cob
Chicken Stick Shallots Smoky Barbecue	Toasted Farm Grain Salmon Melts
Lump Crab Cakes Basil Aioli	Black Sesame Tuna Wasabi Aioli
Pork Tenderloin Peach Dijon Skewer	Hanger Steak Bacon Dijon Sauce
Roasted Coconut Shrimp Stick	Nicks Famous Bowtie
Risotto Balls Asiago & English Peas	Shaved Romaine Caesar Cup
Roasted Romano Potato Wedges	Cheesy Smashed Potatoes
Sausalido Curried Snipped Beans	Crispy Honey Dijon Chicken Wings
Northern Bean, Arugula, Parmesan	Salsa Verde Pulled Chicken Tortilla
Bavarian Ham Hot Bacon Drizzle	Chicken Caramelized Pear & Bleu

Food Total, Service, Tax & Gratuity All Included \$35 - \$45 Per Person

Sausalido Family Style

Cocktail Hour Stationed Displays Choose Two (optional)

Rustic Antipasti & Pickled Vegetable | Fresh Seasonal Fruit | Fresh Fruit & Cheese |
Roasted Vegetables & Grilled Citrus | Raw Bar Vegetables Chef's Dip Selection

Choose Three Passed Appetizers (optional)

Shrimp Skewers Toasted Coconut	White Truffle Devil Eggs
Chicken Skewer with Sweet Chili Thai	Pittsburgh Sweet Sausage
Pimento Cheese Celery Crostini	Melon Prosciutto Arugula Pesto
Shaved Sprouts Havarti Toast	Roasted Pear Danish Bleu

Plated on Table Family Style Choose Four

Spinach salad w/ Toasted Nuts Dried Cherries & Apricots
East Coast Caesar Salad Farm Grain Croutons
Northern Bean Red Pepper Fresh Basil Asiago
Cheesy Gouda Smashed Potatoes
San Marzano Plum Tomato Risotto
Famous Bowtie Pasta, Spinach Feta & Toasted Nuts
English Cucumber, Cluster Tomato, Red Onion Red Wine Vinaigrette
Sausalido Mixed Green Salad & Pickled Beets
Artichoke & Olive Tapenade Rustic Ciabatta

Entrée Course Passed Around Table Choose Two

Dill Roasted Salmon Filet
Wagyu Beef Skewers Wild Mushroom Reduction
Chicken with Caper Lemon Zest Blistered Tomato
Lump Crab Cakes Basil Remoulade
Pork Tenderloin Apricot Stone Ground Mustard
White Fish Arugula White Wine Reduction

Food Total, Service, Tax & Gratuity All Included \$45 - \$65 Per Person

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