

Gourmet Affairs Venue Listings

- Adamsburg VFD
- Circleville Social Room
- Colton Hall
- Greensburg Hose House #1
- Levelgreen VFD
- Manor American Legion
- Manor Community Room
- Paintertown VFD
- Shafton VFD
- Shirley Funeral Home/Banquet Facility
- Strawpump VFD
- The Blue Room - Claridge, PA
- The Harrison Room
- VFW Post 781 Irwin
- Youngwood VFD
- Yukon Slovenian Hall

*and many other locations
that allow an outside caterer*

Call for details
724-863-8540

*Thank You for considering
Gourmet Affairs
As Always,*

*We appreciate your business
Call 724-863-8540*

e-mail: gourmetaffairs@verizon.net

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*Gourmet Affairs Catering Inc.
Manor Valley Plaza P.O. Box 685
Manor, PA 15665*

*Gourmet Affairs
Catering Inc.*



*Gourmet Foods...
Done Affordable...*

*Located in Manor Valley Plaza
Mailing Address:*

*Gourmet Affairs Catering
P.O. Box 685 • Manor, PA 15665
724-863-8540*

gourmetaffairs@verizon.net

*Owner: Kathy Hydak
Chef: Richard Hydak*

www.gourmetaffairs.net



Our Selections



Appetizer Selections

(Priced per person)

Assorted cheese tray	\$2.10
Fruit salad (seasonal)	\$2.75
Assorted vegetables w/dip	\$2.10
Combo platter (above 3 items)	\$6.50

Hot crab dip w/ toasted almonds and bread	\$3.95
Swedish Meatballs	2 for \$1.00
Meatballs in sweet tangy chili sauce	2 for \$1.00
Crab stuffed mushrooms w/ cheese	2 for \$3.00
Bacon wrapped scallops w/ honey-mustard	2 for \$2.75
Smoked salmon filet w/ honey-dijon sauce	\$3.50
Fresh fruit display in carved melon (seasonal)	\$3.95
Assorted Italian Bruschetta	\$3.00
Sausage and cheese triangles	\$2.25
Smoked salmon ball w/ crackers	\$3.50
Jumbo shrimp platter w/ cocktail sauce & lemons (market price)	

*Prices are subject to change without notice
(Unless confirmed with a deposit)*

Buffet Packages

Dinner rolls and butter included with packages
(Based on twenty person minimum)

- \$8.95 1 entrées, 1 side & 1 salad
- \$9.95 2 entrées, 1 side & 1 salad
- \$10.95 2 entrées, 2 sides & 1 salad
- \$11.95 2 entrées, 2 sides & 2 salads
- \$12.95 2 entrées, 3 sides & 2 salads
- \$14.95 3 entrées, 2 sides & 2 salads

Salad Selections

- Salad w/Ranch & Grandma's Italian Dressing
- Ceasar Salad w/ dressing (anchovies optional)
- Spinach Salad w/ bacon dressing
- Pasta Salad - Macaroni Salad
- Potato Salad - Coleslaw
- Tomato, cucumber, onion salad w/ fresh basil & dressing (feta cheese add .25 cents per person)

Side Selections

- Prince Edward medley
- Green bean almondine w/ amaretto
- Green bean casserole
- Buttery corn w/ fire roasted red peppers
- Roasted garlic mashed potatoes
- Green peas
- Penne w/ homemade garden sauce
- Roasted rosemary redskin potatoes
- Parsley potatoes
- Macaroni & cheese
- Orange-dijon glazed carrots
- Homemade BBQ baked beans
- Au Gratin potatoes w/ cheesy crumb topping
- Broccoli Normandy blend

Main Entrée Selections

- Stuffed Shells
- Pasta Ala Carbonara
- Pasta w/ tomato - basil cream sauce
- Penne w/ meatballs
- Roasted Vegetable Lasagna w/ Garden Sauce
- Fettuccini Alfredo (add chicken \$2.50)
- Tender Pork medallions w/ apple glaze
- Pot Roast w/ Au Jus & Horseradish dressing
- Cabernet Sauvignon Beef Tips Over Noodles
- Baked Cod Parmesan (the original recipe)
- Baked Cod w/ white wine lemon sauce
- Cod Rockefeller
- Italian Baked Chicken
- Chicken Florentine
- Chicken Cordon Bleu
- Chicken Marsala
- Chicken Romano
- Wedding Chicken
- Chicken Parmesan
- Jamaican Jerk Chicken w/ Tropical Salsa
- Fried Chicken / BBQ Chicken
- Stuffed Chicken Breast w/ Gravy
- Sliced Ham w/ Pineapple Glaze
- Stuffed Cabbage Rolls
- Italian Roast Beef Sandwiches
- Hot Sausage Sandwiches
- Hot Dogs w/ buns & condiments included
- Hamburgers (add cheese .30 cents each) w/ bun

Specialty Items

(priced accordingly)

- Stuffed Pork Chops w/ Gravy
- Bourbon Street Tenderloin Medallions
- Prime Rib w/ Au Jus and Horseradish sauce
- Shrimp & Scallops Scampi over Pasta
- Chef Carved Steamship Round or Ham
- Roast Pig w/ assorted filling
- Seafood Fettuccini Alfredo
- Ala Carte menu items available, just ask

We cater to all functions:

*Weddings,
Baby Showers,
Graduations,
Picnics,
Reunions,
Corporate Functions,
Funeral Luncheons,
Anniversaries,
Pharmaceutical Luncheons,
and any event that you
should require our services*

All "staffed" buffet packages include paper and plastic. Prices do not reflect any sales tax, 18% gratuity, or possible delivery and set-up fees. Guest count and final menu due 10 days prior to event. Final payment due 7 days prior to event. We accept Mastercard, Visa, AMEX, and Discover cards, cash and checks.

- \$100 Non-refundable Deposit required to hold date.