

The Imperial Room at SNPJ!

Wedding and Banquet Packages

Call Banquet Manager Shelly Botwright at (412) 498-3557 for Pricing Today!

Catering provided exclusively by PJ's Catering

Dinner Package #1 3 Main Entrée Selections

Dinner Package #2 4 Main Entrée Selections

Dinner Package #3 5 Main Entrée Selections

All Dinner Packages include 1 potato dish, 1 vegetable dish , tossed salad and fruit cup

Dinner Packages Include:

Buffet Dinner

China and Silverware

White Linen Tablecloths, Cloth Napkins (choice of color if available)

Five (5) hours of continuous open bar

Bar includes a variety of liquors, beers and wine as stocked by the club and soda fountain

Champagne will be provided for the Bridal Table only for the Bridal Toast

Liquor will be provided for a money dance, if applicable

Bartenders and Food Service Personnel Provided

Setup and Cleanup of Banquet Room

Tax and Gratuity

Hors d'oeuvres and other menu items are available, upon request.

If there is something special you would like us to prepare, please ask.

MAIN ENTREES

Poultry

Fried Chicken

Fresh chicken legs (drumsticks and thighs) and breasts – skinned, hand-breaded and deep fried in pure vegetable oil.

Stuffed Chicken Breasts

homemade bread stuffing, wrapped inside boneless chicken breasts of chicken and topped with a light gravy.

Ham and Broccoli Stuffed Chicken Breasts

stuffing made with ham and broccoli, wrapped inside boneless chicken breasts.

Chicken Parmesan

Fresh boneless breast of chicken, hand breaded, fried in vegetable oil and topped with homemade marinara and mozzarella.

Pork

Carved Ham

Boneless ham, carved at the buffet table.

Bar-B-Q Pork Loin

Fresh pork tenderloin, cubed and baked in homemade barbeque sauce.

Pasta

Rigatoni and Meatballs

Pasta, topped with homemade spaghetti sauce and homemade meatballs.

Baked Ziti

Pasta, small meatballs, ricotta and provolone cheeses, blended in our homemade sauce.

Stuffed Shells

Large shells, stuffed with ricotta, mozzarella and Romano cheeses and topped with our homemade sauce.

Garlic Shrimp Pasta

Spaghetti with cauliflower and broccoli, garlic, oil, and shrimp, and blended with imported Pecorino Romano Cheese.

Fettuccine Alfredo

Fettuccine noodles in butter and cream sauce.

Beef

Pepper Steak

Cubes of fresh, top-round beef with green peppers, onions, mushrooms, tomatoes and brown gravy.

Sliced Roast Beef

Fresh roast, cooked medium well, sliced and served in brown gravy.

Ethnic Foods

Pierogi

Homemade dough, filled with fresh potatoes and cheese, sautéed in butter and onions.

Italian Hot Sausage

Hot Italian – style sausage, baked in tomato sauce, peppers, and onions.

Stuffed Cabbage

Seasoned ground beef, wrapped in cabbage and baked in a special sauce.

Cabbage and Noodles

Fresh cabbage and onions, sautéed and blended with egg noodles.

Potatoes / Rice

Oven Parsley Potatoes

Small whole potatoes, oven roasted in butter and garlic, and topped with parsley.

Red Skinned Potatoes

Red potatoes, quartered and topped with butter, garlic, Romano Cheese and parsley.

Scalloped Potatoes

Sliced potatoes, mixed with cheese sauce and mushroom cream sauce.

Gourmet Potatoes

Shredded hash browns, blended with sour cream, fresh cheddar cheese, and a cream sauce.

Rice Pilaf

Rice, seasoned with chicken broth, sautéed onions and celery.

Broccoli Rice Casserole

Rice and broccoli, mixed with mushroom cream sauce.

Hot Vegetables

Green Beans Almondine

Cut green beans, topped with sliced almonds.

Green Bean Casserole

Cut green beans, mixed with mushroom sauce and topped with crispy onions.

Broccoli Normandy

Frozen mixed vegetables, butter and seasoned.

Buttered Carrots

Frozen baby carrots, buttered and seasoned.

Broccoli with Cheese Sauce

Frozen broccoli spears, topped with cheese.

Italian-Style Green Beans

Flat green beans, buttered and seasoned.

Hot Baked Apples

Sliced apples in natural juice with sugar and cinnamon. (Goes great with Carved ham)

Fresh Tossed Salad

Crisp iceberg lettuce with tomatoes, cucumbers, and black olives, dressed at the buffet table with our House Dressing (Italian) or Buttermilk Ranch.

Fruit Cup

Cantaloupe, honeydew, orange sections, pineapple and grapes – fresh from California and available year round.

Fresh – Baked Rolls and Butter

Baked fresh the day of your event

Coffee and Tea