



Banquet & Special Event Booklet

40 Main Street

Foxburg, Pennsylvania

724.659.5701

Event Coordinator - Amber

Event Coordinator - Christian

Events@AlleghenyGrille.com

AlleghenyGrille.com



WELCOME

Foxburg Tours

Enjoy customized tours for those who have different taste for adventure. You can choose a smooth and peaceful pontoon boat ride up and down the Allegheny, a refreshing bicycle ride for two along our scenic paved river trail, or a heart-pounding, jet-boat trip to the Indian Petroglyphs.

FoxburgTours.com (724.659.0033)

Allegheny Riverstone Centers For The Arts

ARCA provides an annual series of concerts and events in various idioms including: classical music recitals, chamber music, jazz, popular, Celtic music, Wurlitzer Theatre Organ concerts, cabaret, dance, drama, literature, film, and visual arts. The Center's Lincoln Hall is home to a 1929 Wurlitzer Theatre Organ - The McKissick Mighty Wurlitzer - which was originally installed in Cleveland's Uptown Theatre and is one twenty-four built in this style and size.

AlleghenyRiverStone.org (724.659.3153)

Divani Chocolatier and Coffee Shop

Located in the historic building constructed in 1934 as the Foxburg Bank, Divani Chocolatier is a European style chocolatier specializing in a unique variety of handmade confections ranging from a spin on traditional to bold and sumptuous unique varieties. Also serving espresso coffees, teas, chia lattes, hot cocoa, ice cream, milk shakes, soda, floats, and real fruit smoothies!

DivaniChocolate.com (844.4DIVANI)



WELCOME

Thank you for considering the Allegheny Grille as you plan your very important function. The Allegheny Grille is dedicated to providing our customers with food and service of the highest quality while enjoying the natural beauty of the Allegheny River. From meetings and seminars to receptions and reunions; our staff is dedicated to creating the perfect setting and ambiance for your special event!

The Foxburg Inn

If your event involves out-of-town guests, The Foxburg Inn offers 21 well-appointed rooms as well as 3 suites. The Foxburg Inn has a breath-taking view of the Allegheny river from its cantilevered deck and shares an outdoor courtyard with the Allegheny Grille. Which houses a beautiful waterfall flowing under the bridge and out toward the river.

FoxburgInn.com (724.659.3116)

The Foxburg Country Club

Foxburg is home to the only surviving golf course with American roots established before 1888. The first tee at the oldest golf course in the country is directly up the hill from the Allegheny Grille. Carved into the foothills of Pennsylvania, The Foxburg Country Club is rich with history and is home to the American Golf Hall of Fame.

FoxburgCountryClub.com (724.659.3196)

Foxburg Wine Cellar

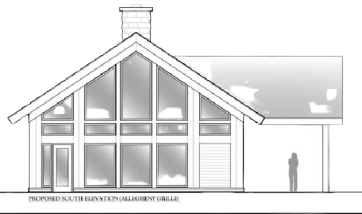
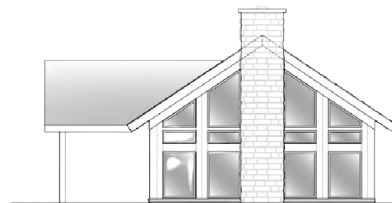
Foxburg Wine Cellar offers 35 varieties of homemade wines for tasting and purchase. During the summer months you will find weekly entertainment that you can enjoy with your wine outside on the grape arbor covered patio.

FoxburgWine.com (724.659.0021)



EVENT SPACES

**COMING IN
SPRING 2023**



River View Banquet Room – 80 Guest Occupancy

Located in the upstairs area of The Allegheny Grille overlooking the scenic Allegheny River

SEE EVENT COORDINATOR FOR PRICING

Outside Timber Frame Venue – 150 Guest Occupancy

Dine al fresco with your guests in our timber frame venue. Nestled along the Allegheny River this space is perfect for guests that love the outdoors. Enjoy seasonal landscaping, koi pond & waterfall feature.

SEE EVENT COORDINATOR FOR PRICING

Only With Outside Timber Frame Venue -Upper Patio At The Allegheny Grille –

80 Guest Occupancy

Complete with an outside bar, satellite radio, flat screen TV & a view of the Allegheny River.

SEE EVENT COORDINATOR FOR PRICING



ADDITIONAL SERVICES

Linen Services

Your Choice For Tablecloths & Napkins: White, Champagne or Black are included with your space rental. Additional colors and linens are available for an additional fee determined by current market price. Ask the Event Coordinator about other color options for an additional fee.

Chair Covers

Your Choice: White, Champagne or Black
\$2.50 per seat

****Chair slashes available for an additional fee. Please ask the Event Coordinator for details****

Garden Ceremonies

The garden area courtyard may be utilized for outdoor ceremonies. With the outside timber frame venue, the garden ceremony is included. With the upstairs venue, a garden ceremony is an additional \$750.00

Private Event Bar

A private bar with bartender may be setup in either the banquet room or the event tent to accommodate guest. The fee for the setup is \$50 for the banquet room or \$75 for the outside timber frame venue.



BREAKFAST

Serving Starts At 9am

(20% service charge and 6% sales tax will automatically be added to the bill)

Beverage Station

Coffee, Tea, Chilled Cranberry Juice

Continental Breakfast

Assorted Fresh Baked Breads, Pastries & Muffins, Selection of Fresh Cut Seasonal Fruits, Chilled Cranberry & Juice, Fresh Brewed Coffee & Tea

\$12 per guest

Breakfast Buffet

Scrambled Farm Eggs, Hickory Smoked Bacon & Sausage Links, Allegheny Grille Home Fries, Assorted Fresh Baked Breads, Pastries & Muffins, Selection of Fresh Cut Seasonal Fruits, Chilled Cranberry & Juice, Fresh Brewed Coffee & Tea

\$18 per guest



BRUNCH BUFFET

Sandwiches

Your Choice: BLT, Cucumber Tea Sandwich, Chicken Salad, Ham Salad, Egg Salad

Two: *\$2.25 per sandwich*

Three: *\$2.50 per sandwich*

Salad Bar

House Salad

(Iceberg Lettuce, Red Onion, Cucumbers, Tomatoes, Cheese, Croutons,
Choice of Three Dressings)

\$7 per guest

Spring Mix Salad

(Mesclun Greens, Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles,
Served with our Raspberry Vinaigrette Dressing)

\$8 per guest

Soups

New England Clam Chowder or Italian Wedding Soup

\$5 per guest

Side Dishes

Serves 35 Guests

Cole Slaw

Potato Salad

Sour Cream Potato Salad

Risotto

Greek Pasta Salad

Macaroni Salad

Pasta Salad

\$35 each side

(Serves 35 People)



HORS D' OEUVRES

Warm Spinach & Artichoke Dip

(Two Dozen Minimum)

Served With House Made Tortilla Chips

\$3.50 per guest

Mini Crab Cakes

(Two Dozen Minimum)

Remoulade Sauce

\$3.50 piece

Shrimp Cocktail

(Two Dozen Minimum)

\$3.00 per piece

Swedish Meatballs

(Three Dozen Minimum)

\$2 piece

Sausage Stuffed Mushroom Caps

(Three Dozen Minimum)

\$2.50 piece

Lump Crabmeat Stuffed Mushroom Caps

(Three Dozen Minimum)

\$3.50 piece

Stuffed Fresh Banana Peppers

Spicy Italian Sausage, Marinara Sauce & Melted Mozzarella

\$3.50 piece

Sweet & Sour Meatballs

(Three Dozen Minimum)

\$2 piece



DISPLAY APPETIZERS

Fresh Fruit Tray

Selection of Seasonal Fresh Fruits Including:

Pineapple, Grapes, Melon, Orange Slices (seasonal), & Strawberries (seasonal)

Small Tray Serves 25 guests - \$50

Medium Try Serves 55 guests - \$70

Large Try Serves 75 guests - \$90

Cheese Tray

Assorted Domestic & Imported Cheeses with Fresh Grapes, & Crackers

Small Tray Serves 25 guests - \$50

Medium Try Serves 55 guests - \$70

Large Try Serves 75 guests - \$90

Fresh Garden Vegetable Tray

Cucumbers, Bell Peppers, Carrots, Celery, Cucumbers, Cherry Tomatoes, & Dips

Small Tray Serves 25 guests - \$50

Medium Try Serves 55 guests - \$70

Large Try Serves 75 guests - \$90

Bruschetta

Tomatoes, Cucumbers, Onions, Parmesan Cheese, Tossed with Basil Vinaigrette: A Blend of Basil Garlic, Honey Spices, Red Wine Vinegar Toasted Baguette, & Topped with Parmesan Cheese, & Balsamic Syrup Drip. Served on a toasted baquette.

Small Tray Serves 25 guests - \$50

Medium Try Serves 55 guests - \$70

Large Try Serves 75 guests - \$90

Cedar Plank Salmon

(Serves 25 Guest)

Side of Atlantic Salmon, Oven Roasted on Cedar Boards, with Horseradish Mustard & Bread Crumb Crust, Served with a Cracker Variety

\$90

Artisanal Charcuterie Tray

Rotating Cheese & Cured Meat's with Green Apple, Honey & Homemade Jam

Small Tray Serves 25 guests - \$60

Medium Try Serves 55 guests - \$80

Large Try Serves 75 guests - \$100



DINNER BUFFET I

Starter (Choice Of Soup or Salad)

Add \$1 per guest

Tossed Salad

Add \$1 per guest

Your Choice:

Italian Wedding Soup

New England Clam Chowder

Spring Mix (Add \$2 Per Guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms

Baked or Broiled Icelandic Haddock with Lemon Pepper Wine & Butter

Beef Bourguignon with Sliced Button Mushrooms, Onions & Finished with Burgundy Sauce

Cheesy Macaroni with Italian Sausage, & Penne with a Fontinella Crumb Sauce

Side Dishes

Your Choice of Two:

Garlic Mashed Potatoes

Buttered Redskin Potatoes

Rice Medley

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Beverage

Coffee, Ice Tea, Lemonade, or Soda

Two Entrees - \$29 *per guest*

Three Entrees - \$32 *per guest*



DINNER BUFFET II

Starter (Choice Of Soup or Salad)

Additional \$1 per guest

Tossed Salad

Add \$1 per guest

Your Choice:

Italian Wedding Soup

New England Clam Chowder

Spring Mix (Add \$2 Per Guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms

Sliced Filet Topped with Wild Mushroom Cabernet Sauce

Seafood Mac & Cheese with Lump Crab Meat, Scallops and Shrimp Tossed In A Creamy Alfredo
Sauce with Penne Pasta

Riverstone Chicken Grilled with House Made Barbecue Sauce, Bacon, & Jack Cheese

Cedar Plank Salmon with A Horseradish & Mustard Crust

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two:

Three Cheese Au Gratin Potatoes

Garlic Mashed Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Beverage

Coffee, Ice Tea, Lemonade, and Soda

Two Entrees - \$33 per guest

Three Entrees - \$36 per guest



PLATED DINNER I

Starter (Choice Of Soup or Salad)

Additional \$1 per guest

Tossed Salad

Add \$1 per guest

Your Choice:

Italian Wedding Soup

New England Clam Chowder

Spring Mix (Add \$2 Per Guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms

Chicken Parmesan

Ribeye Steak 12oz Cut

Baked or Broiled Icelandic Haddock with Lemon Pepper, Wine & Butter

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two

Seasonal Fresh Vegetables

Garlic Mashed Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Beverage

Coffee, Ice Tea, Lemonade, and Soda

Two Entrees - \$38 per guest

Three Entrees - \$40 per guest



PLATED DINNER II

Starter (Choice Of Soup or Salad)

Additional \$1 per guest

Tossed Salad

Add \$1 per guest

Your Choice:

Italian Wedding Soup

New England Clam Chowder

Tossed Salad

Spring Mix (Add \$2 Per Guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms

Dill Salmon

Filet Mignon – Two 4oz Medallions Fire Grilled

Ribeye Steak 12oz Cut

Penne Pasta With Roasted Red Peppers

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two:

Seasonal Fresh Vegetables

Garlic Mashed Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Beverage

Coffee, Ice Tea, Lemonade, and Soda

Two Entrees - \$41 per guest

Three Entrees - \$45 per guest



FOOD STATIONS

Station One

Pineapple

Eggplant

Zucchini

Peppers

(Seasonal Please Inquire)

Grilled Items

Kabob Style Service

Station Two – Carving Station

Ham - *\$13 per guest*

Pork Loin - *\$13 per guest*

Turkey Breast - *\$13 per guest*

Sirloin Roast - *\$15 per guest*

Sliced Beef Tenderloin - *\$18 per guest*

Station Three – Chips & Dip

Salsa with Corn Chips - *\$3.00 per guest*

Spinach & Artichoke with Corn Chips - *\$3.50 per guest*

Sides - *\$5 per guest*

Station Four

Shrimp Cocktail - *\$3 per piece*

Cedar Plank Salmon - *\$90 (serves 25 guest)*

Steamed Mussels - *\$5.50 per guest*

20% service charge & 6% sales tax will be applied to final bill. Prices subject to change based on fair market value.



KIDS MENU

For Guest Uder 10 Years of Age

Chicken Tenders Served with French Fries

\$8.00 per child

PB&J Served with French Fries

\$6.00 per child

Grilled Cheese Served with French Fries

\$7.00 per child

Pita Pepperoni Pizza Served with Applesauce

\$7.00 per child

(2) Burger Sliders Served with French Fries

\$8.00 per child

Beverage Service - Bottomless

Milk, Chocolate Milk, Juice or Soda

\$2.00 per child

Desserts

Scoop of Ice Cream (Vanilla or Chocolate)

Topped with Syrup, Whipped Cream & Cherry

\$3.00 per child

20% service charge & 6% sales tax will be applied to final bill



DESSERTS

Display Desserts

Assortment of Bar Cookies & Mini Cheesecakes

\$6.00 per guest

Assorted Cookie Display

Oatmeal Cranberry, Chocolate Chip Cookies, Peanut Butter &
Sugar

\$5 per guest

Dessert A La Carte

Warm Fudge Brownie Sundae

Vanilla Ice Cream, Fudge Sauce & Whipped Cream

\$7.00 per guest

New York Style Cheesecake

Raspberry Sauce & Whipped Cream

\$9.00 per guest

Chocolate Addiction

Flourless Chocolate Cake, Vanilla Ice Cream, Raspberry Puree,
Fudge Drizzle & Whipped Cream

\$9.00 per guest

20% service charge & 6% sales tax will be applied to final bill. Prices subject to change based on fair market value.



BEVERAGE SERVICES

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Iron City, Iron City Light & Yuengling
\$6.00 per beverage

Premium Beer

Heineken, Corona, Labatt Blue, Labatt Blue Light, Sam Adams, Amstel Light, Corona Light, White Claw, Truly, & Twisted Tea
\$7.00 per drink

Choice of 3 beers total

Keg Selection

(US ½ Barrel)

Coors Light - \$375

Miller Light - \$375

Yuengling - \$375

Allegheny Amber - \$450 (Craft Beer)

Blue Moon - \$450

** Ask About Other Brands **

Wine (Choice of 3)

Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Noir, Merlot & Cabernet
\$8.00 per glass

Champagne - \$30 per bottle



LIQUOR SELECTION

Well Tier

Nikolai Vodka, Castillo Silver Rum, Ten High Whiskey, &
London Tower
\$5.00 per beverage

Call Tier

Absolut Vodka, Captain Morgan Rum, Jack Daniels Whiskey, Jim Beam
Bourbon, & Beefeater Gin
\$7.00 per beverage

Premium Tier

Grey Goose Vodka, Bacardi Superior Rum, Crown Royal Whiskey,
Bombay Sapphire Gin, & Makers Mark Bourbon
\$9.00 per beverage

20% service charge & 6% sales tax will be applied to final bill. Prices subject to change based on fair market value.



BEVERAGE HOURLY

Call Bar Package

Domestic Beer, House Wine, Well OR Call Tier Liquor, Soda & Juice

Two Hours - *\$25 per guest*

Three Hours - *\$31 per guest*

Four Hours - *\$35 per guest*

Five Hours - *\$40 per quest*

Premium Bar Package

Import & Domestic Beer, House Wine, Premium Liquor, Soda & Juice

Two Hours - *\$30 per guest*

Three Hours - *\$37 per guest*

Four Hours - *\$41 per guest*

Five Hours - *\$46 per quest*

Beer & Wine Package

Domestic Beer, House Wine, Soda & Juice

Two Hours - *\$23 per guest*

Three Hours - *\$28 per guest*

Four Hours - *\$32 per guest*

Five Hours - *\$37 per quest*