

Square Cafe Catering

Local and made with love.

Catering Menu

Famous for being friendly, fun, and whimsical, Square Café has garnered a group of foodie fans devoted to its delicious and thoughtful dishes. You can enjoy these same ingredients, made with love, at your special event, corporate breakfast or luncheon, or even your wedding. Square Café provides a wide selection of dishes for events of all sizes and tastes!

The Square Café works with local farms in order to provide the most seasonal ingredients. For that reason, our menu may change frequently. We offer breakfast, lunch and dinner catering at your house, the event space you choose or right here in the Café after normal business hours.

To get started planning your event please contact our Catering and Events Manager Amanda Torres by phone at 412-628-4580 or email at catering@square-café.com.

V = Vegan **Vg = Vegetarian** **GF = Gluten Free**

BREAKFAST

*Each item serves 1 guest
Minimum order of 6 required*

Square Breakfast - 2 scrambled eggs, 1 piece of bacon, 1 breakfast sausage link **\$6.00**
with American cheese **Add \$1.50**

Square Pancake Breakfast - 2 scrambled eggs, 1 piece of bacon, 1 breakfast sausage link
and 1 buttermilk pancake **\$10.00**
with American cheese **Add \$1.50**

Breakfast Sandwiches - Scrambled eggs, your choice of breakfast meat and American cheese
on grilled ciabatta **\$8.00**
without meat **(Vg) \$7.00**

Burritos - Scrambled eggs, sauteed onions, peppers and mushrooms, bacon and cheddar
cheese in a large flour tortilla. Served with local salsa and sour cream **\$9.50**
without bacon **(Vg) \$8.50**

Tofu Scramble - Seasoned tofu, sauteed zucchini, mushrooms, shallots and peppers **\$6.00**
(V) (GF)

BREAKFAST ITEMS

Priced by the dozen, 1 dozen minimum

Scrambled Eggs (VG) (GF) \$12.00

With American cheese **Add \$3.00**

Mini Potato Pancakes - Served with sour cream and applesauce (VG) (GF) **\$24.00**

With smoked salmon, onions, and capers **Add \$34.00**

Mini Quiche (GF)

Choice of spinach & feta; bacon & cheddar; or mushroom & goat cheese **\$35.00**

Challah French Toast - Served with butter and syrup **\$31.00**

Buttermilk Pancakes - Served with butter and syrup **\$21.00**

BREAKFAST MEATS

Priced by the dozen, 1 dozen minimum

Ham (GF) \$28.00

Bacon (GF) \$25.00

Hot Sausage (GF) \$32.00

Chicken Sausage (GF) \$36.00

Breakfast Sausage Links (GF) \$20.00

Soy Sausage (V) \$32.00

CREPES (VG)

Priced by the dozen, 1 dozen minimum

Sweet Cream - Sweet Ricotta cheese, bananas and powdered sugar. **\$38.00**

With berries **Add \$8.00**

Nutella - Nutella, bananas and powdered sugar. **\$38.00**

With berries **Add \$8.00**

BREAKFAST SIDES

Fruit Bowl (V) (GF)

Small \$45.00 (Serves 6-8)

Large \$80.00 (Serves 12-15)

Breakfast Pastry Tray (VG) - Assorted pop tarts, scones, muffins, Danish and croissants.

Small \$27.00 (12 pieces)

Large \$50.00 (24 pieces)

SALADS

Small serves 6-8; Large serves 12-15

Square Salad (VG) (GF) – Mixed greens, tomatoes, onions, sunflower seeds, feta cheese & mandarin oranges. Dressings served on side.

Small \$38.00

With chicken **Add \$14.00**

Large \$50.00

With chicken **Add \$25.00**

Caesar – Chopped Romaine lettuce with parmesan cheese, croutons & Caesar dressing

Small \$24.00

With chicken **Add \$14.00**

Large \$48.00

With chicken **Add \$25.00**

Quinoa Super Salad (V) (GF) – Kale, cabbage, carrots, brussels sprouts & quinoa tossed in a red wine vinaigrette

Small \$45.00

Large \$80.00

White Bean Salad (V) (GF) – White beans, garlic, onions, carrots, chives, basil & tomatoes tossed in a red wine vinaigrette

Small \$40.00

Large \$75.00

WRAPS

Chicken Salad Wrap – With lettuce and tomatoes

\$9.00 each

\$51.00 for a platter of 6

Salmon Salad Wrap – With lettuce

\$11.00 each

\$63.00 for a platter of 6

B.L.T. Wrap

\$7.00 each

\$40.00 for a platter of 6

Vegetable Wrap (VG) – Roasted veggies, feta cheese & sundried tomato

\$8.00 each

\$45.00 for a platter of 6

Box Lunch – Wrap, piece of fruit, chips & salsa, cookie & beverage

\$13.00 each (minimum of 8 required)

SANDWICHES

Each item serves one guest

Fire Braised Chicken - Fire braised chicken with cheddar cheese, lettuce, tomato and harissa sauce. Served on a kaiser **\$8.00**

Chicken Parm - Lightly breaded and fried chicken breast topped with marinara and provolone cheese. Served on grilled ciabatta **\$8.00**

Buffalo Tofu (VG) - Fried buffalo tofu with lettuce, tomato, provolone cheese and ranch **\$8.00**

Applewood Smoked Ham & Swiss - With lettuce, tomato and honey dijon sauce **\$7.00**

Cheesesteak - Strip steak with grilled peppers, onions and mushrooms and provolone cheese Served on ciabatta **\$9.50**

SHARES & APPETIZERS

(sold a la carte)

Serves approximately 12

Hummus (V) (GF) \$36.00

Spinach & Artichoke Dip (VG) (GF) \$36.00

House-Made Chips & Salsa (V) \$36.00

Extra Pint of Salsa **\$12.00**

House-Made Tortilla Chips (V) \$24.00

Assorted Vegetable Tray with Ranch (VG) (GF) \$32.00

Mini Crab Cakes Served with dill aioli **\$60.00**

SLIDERS

Priced by the dozen, 1 dozen minimum

Cheeseburgers \$36.00 - Mini Burgers with cheddar cheese

Short Ribs \$44.00 - Braised short rib with caramelized onions and cheddar cheese

Fire Braised Chicken \$36.00 - Fire braised chicken, cheddar cheese and harissa sauce

Veggie (VG) \$32.00 - Veggie burger with feta cheese

KABOBS

Priced by the dozen (All GF), 1 dozen minimum

Beef with vegetables \$58.00

Chicken with vegetables \$45.00

Vegetable (V) \$34.00

Shrimp \$68.00

Thai Chicken with Peanut Sauce \$45.00

ENTREES

Each item serves one guest, minimum of 6

Balsamic Glazed Chicken - chicken breast sauteed and glazed with balsamic vinegar and served on a bed of spinach and roasted red peppers **\$7.00**

Chicken Piccata - Chicken breast in a lemon butter sauce with capers **\$6.50**

Chicken Scaloppini - Chicken breast lightly floured and sauteed with a medley of fresh peppers, onions and shallots in a light white wine sauce **\$7.50**

Crab Cakes - Dinner sized; served with dill aioli **\$13.00**

Blackened Salmon (GF) - blackened salmon seasoned and grilled, topped with pineapple salsa **\$9.00**

Fish Tacos - Breaded fish fillet served on a flour tortilla, topped with red cabbage, pico de gallo and cilantro ranch **\$5.00**

New York Strip (GF) - Beef tenderloin seasoned, grilled and topped with sautéed mushrooms
Market Price

Stuffed Pork Loin - Roasted pork tenderloin stuffed with onions, apples, garlic, bread crumbs and fresh herbs - **\$10.00**

Beef Wellington - Beef tenderloin with mushroom stuffing wrapped in puff pastry and roasted
Market Price

PASTA

Served with a baguette (except Mac & Cheese)

All serves 6-8

Asiago Penne with Chicken and Bacon – \$60.00

Without chicken & bacon (VG) **\$44.00**

Alfredo Fettuccine (VG) \$60.00

Quinoa Stir Fry (V) – \$34.00

Pasta Primavera (VG) – Pasta tossed with olive oil, garlic, parmesan cheese and roasted vegetables **\$38.00**

Penne Marinara (VG) – Penne tossed with house-made marinara. Parmesan on the side **\$36.00**

Baked Mascarpone Mac & Cheese (VG) – \$28.00

DINNER SIDES

Serves approximately 12-15 guests

Roasted Vegetables (V) (GF) \$48.00

Roasted Fingerling Potatoes - (Vg) (GF) \$36.00

Garlic Mashed Potatoes - (Vg) (GF) \$30.00

Coleslaw - (Vg) (GF) \$24.00 (vegan option available)

Rice Pilaf (GF) - \$29.00

Sweet Potatoes (VG) (GF)- Roasted with garlic, butter, brown sugar and cinnamon. **\$34.00**

Broccoli Gremolata (V) (GF) - Roasted with fresh parsley, garlic, lemon zest and olive oil **\$30.00**

DINNER STATIONS

Stations are designed to be a light portion for each guest. For that reason we recommend that you choose at least three stations.

PASTA STATION

\$8.00 per person

Choice of three. All served with a dinner roll and tossed salad

Asiago Penne Pasta with Chicken and Bacon (add \$2/guest)

Alfredo Linguini (VG)

Pasta Primavera (VG) Pasta tossed with olive oil, garlic, parmesan cheese and roasted vegetables

Mascarpone Mac & Cheese (VG)

SLIDER STATION

\$8.00 per person

Choice of two. All served with grilled vegetables and condiments.

Cheeseburger - Lean beef patties with cheddar cheese

Short Rib - Braised short rib with caramelized onions and cheddar cheese

Fire Braised Chicken - Fire braised chicken, cheddar cheese and harissa sauce

Veggie (VG) - Veggie burger with feta cheese

VEGETARIAN DINNER STATION

\$8.00 per person

Choice of two

Quinoa Tofu Stir Fry (V) - Tofu, onions, peppers, mushrooms, zucchini, squash, and shredded carrots sauteed lightly in soy sauce on top of quinoa

Jackfruit Tacos (VG) - Jackfruit with cheddar cheese, pico de gallo and lettuce on a soft shell taco

Vegetable Lasagna (VG) - Layers of seasonal vegetables with homemade tomato sauce, ricotta and provolone cheese. **\$7.00**

Peanut Tofu Stir Fry (V) - Tofu and seasonal vegetables sautéed in peanut sauce served over white rice.

TACO STATION

\$8.00 per person

3 tacos per guest

Choose two fillings: Choose soft or hard shells

Spicy taco beef, grilled chicken, steak (\$8.00/person), or marinated tofu **(VG)**

Toppings:

Jalapenos, shredded cheddar cheese, salsa, black beans, avocado and sour cream.

CREPE STATIONS

SAVORY CREPES

\$11.00 per person

3 crepes per guest, Choice of two

Creamy Chicken - Filled and topped with sautéed chicken breast, mushrooms and spinach. Finished in an asiago cream sauce

Pulled Pork - Filled and topped with house braised pulled pork and braised leeks. Finished with country gravy

Ham & Asparagus - Filled with ham, swiss cheese and asparagus. Finished with hollandaise sauce

Veggie (VG) - Filled and topped with sautéed sweet potatoes, braised leeks, mushrooms, shallots, zucchini, sweetie drop peppers and sundried tomatoes. Finished with King's Pearl Cheese

DESSERT CREPE STATION

\$8.50 per person

3 crepes per guest, Choice of two

Sweet Cream & Berry - Filled with sweet ricotta cheese, strawberries and blueberries. Finished with powdered sugar and a honey drizzle **(VG)**

Nutella Banana - Crepes filled and topped with Nutella and bananas. Finished with powdered sugar **(VG)**

Peaches & Cream - Crepes filled and topped with sweet cream cheese filling and sautéed peaches. Finished with powdered sugar **(VG)**

Caramel Apple - Crepes filled and topped with caramelized apples. Finished with powdered sugar. **(VG)**

DINNER BUFFET

\$28 per person

Includes dinner rolls as well as grilled seasonal vegetables

Salads (choose one):

Square Salad - **(VG) (GF)** Mixed greens, tomato, onion, sunflower seeds, feta cheese and mandarin oranges. Balsamic and ranch dressing on the side

Caesar Salad - Romaine lettuce with parmesan cheese, croutons and Caesar dressing.

Quinoa Super Salad - **(V) (GF)** Kale, cabbage, carrots, Brussel sprouts and quinoa in a red wine vinaigrette.

White Bean Salad - **(V) (GF)** White beans, garlic, onion, carrots, chives, basil and tomatoes tossed in a red wine vinaigrette.

Sides (choose one):

Roasted Fingerling Potatoes **(VG)**

Coleslaw **(VG) (GF)**

Garlic Mashed Potatoes **(VG)**

Sweet Potatoes **(V)**

Rice Pilaf **(GF)**

Quinoa and Veggies **(V) (GF)**

Asparagus **(V)**

Roasted Vegetables **(V)**

Proteins (Choose Two):

Balsamic Chicken

Blackened Salmon **(GF)**

Chicken Piccata

Corned Beef **(GF)** Add **\$4.00 per person**

Chicken Scaloppini

Fish Tacos

Crab Cakes

Short Rib **(GF)**

Pulled Pork **(GF)**

Strip Steak **(GF)** Add \$4/person

DRINKS

Coke Products, Iced Tea and bottled water **\$1.50 per person**

Coffee and hot tea **\$2.50 per person**

DESSERT

Our in house pastry chef can accommodate any of your desires from custom miniature desserts, cookie tables, celebration cakes, etc. Please ask for suggestions and pricing.

RENT THE CAFÉ

Looking for a venue as unique as you are? Whether celebrating a family milestone, showering parents-to-be, or making memories at your rehearsal dinner - Square Cafe invites you to host your special event in our Cafe! Café rental is available Monday thru Sunday starting 5pm.

Pricing starts at \$400 for up to 40 guests.

YOUR CAFÉ RENTAL INCLUDES:

- Square Cafe Staff Indoor and Outdoor Rental Options
- Serving ware | Glassware | Silverware
- Drinks such as coffee, tea, ice water, and coke products BYOB (additional insurance may be required)
- Up to 75 guests
- Event set-up Event tear-down
- Three hour block of time

DROP OFF & SET-UP \$30.00

gratuity not included

For any delivery over 10 miles we charge an additional \$2.50 per mile.

SETUP AND SERVE CATERING

Our Setup and Serve service option is an extended version of drop off set-up. It includes staff that stays, serves food, and cleans up when your event is over. We can provide a bartender as well, however you must provide the alcohol. For each event staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed and maintenance required, etc. We typically staff 1 server per event of 20-30 guests. We typically staff 2 per event upto 75 guests.

STAFF PRICING

3 hours: \$125 per staff member-events

More than 3 hours: \$50 per hour per staff

ADDITIONAL INFORMATION

Bar Supplies - We can provide non alcoholic bar supplies such as ice, soft drinks, plastic cups, mixers and bar fruits for \$4.00 per person.

Custom Menus - If you do not find what you are looking for please let us know. Custom menus will incur additional charges.

Rentals - with setup and serve option, we can coordinate rental items such as linens, tables, chairs, or dishware.

Gratuity - We add an 18% gratuity for Square Cafe served events.

Sales Tax - All charges are subject to a 7% sales tax. If you are a tax-exempt group, please provide a copy of your tax exemption form so that applicable taxes can be deducted from your statement.