

STATION BRAKE CAFÉ, 501 STATION STREET, WILMERDING, PA 15148

412-823-1600

## SIT- DOWN MENU

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(MINIMUM OF 20 PEOPLE)

MAIN ENTRÉE

(CHOICE OF FOUR)

CHICKEN MARSALA . . . . .	\$18.99 PER PERSON
Fresh sliced mushrooms and imported Italian marsala wine sauce	
CHICKEN ALFREDO. . . . .	\$19.99 PER PERSON
Fresh Whole Cream, roasted garlic, whole butter and a Tolibia Parmesan Pecorino Romano blend	
BONELESS STUFFED CHICKEN BREAST. . . . .	\$18.99 PER PERSON
Stuffed with our homemade special blended stuffing	
CHICKEN ROMANO. . . . .	\$18.99 PER PERSON
Romano cheese batter, pan sautéed and topped with a lemon caper butter	
CHICKEN PICATTA. . . . .	\$17.99 PER PERSON
Lemon Juice and capers in a sweet butter cream sauce	
CHICKEN NEPTUNE (CHEF'S RECOMMENDATION). . . . .	\$29.99 PER PERSON
Chicken, Lobster meat, "dry" sea scallops in a lobster sherry cream sauce	
HERB DIJON LAMB CHOPS. . . . .	\$27.99 PER PERSON
3-center cut USDA 5oz chops topped with fresh thyme and honey Dijon glaze	
CHEF'S POTPOURRI (Locally Famous).....	\$35.99 PER PERSON
A trio of filet mignon, lamb chop and South African ¼# lobster tail	
VEAL PARMESAN (Culinary Classic).....	\$23.99 PER PERSON
Marinara sauce and a blend of cheeses over angel hair pasta	
SALAMON PICATTA (Fresh not Frozen).....	\$23.99 PER PERSON
8 oz filet broiled and topped with a lemon caper bierre blanc	
BAKED HADDOCK ALMONDINE. . . . .	\$17.99 PER PERSON
Baked in herb butter, with Parmesan and Romano cheese seasoned crumb coating and toasted almonds	
STUFFED BANANA PEPPERS. . . . .	\$18.99 PER PERSON
Stuffed with a blend of sweet and hot sausage in marinara sauce	
SEAFOOD PRIMAVERA. . . . .	\$28.99 PER PERSON
Lobster, shrimp and dry sea scallops sautéed and served in our imported Parmesan cream sauce	
NEW YORK STRIP STEAK . . . . .	\$22.99 PER PERSON
USDA Choice broiled to your liking, served with Chef's sautéed mushrooms	
BLACK ANGUS FILET MIGNON. . . . .	\$25.99 PER PERSON
Broiled to your liking, served with Chef's popular sautéed mushrooms	

APPETIZER  
(CHOICE OF ONE)

ITALIAN WEDDING SOUP  
CREAM OF MUSHROOM SOUP  
SOUP DU JOUR OR YOUR REQUEST  
STUFFED MUSHROOMS  
FRESH BREADED ZUCCHINI PLANKS  
FRESH FRUIT (IN SEASON)

SALAD  
(CHOICE OF ONE)

TOSSED SALAD WITH DRESSING  
CAESAR SALAD  
COLE SLAW

SIDE DISHES  
(CHOICE OF TWO)

ROSEMARY AND ROASTED GARLIC WHIPPED POTATOES  
AU GRATIN POTATOES  
WILD MUSHROOM RISOTTO  
EGGPLANT PARMESAN  
ZUCCHINI RATATOUILLE  
FRANGELICO GLAZED CARROTS  
SOUTHWEST FIESTA CORN  
BROCCOLI AND/OR CAULIFLOWER AU GRATIN  
GREEN BEAN ALMONDINE

DESSERT  
(CHOICE OF ONE)

SERVER WILL PRESENT YOU WITH A VARIETY OF SELECTIONS TO CHOOSE FROM

SIT DOWN DINNERS INCLUDES HOT DINNER ROLLS WITH BUTTER, WHITE LINEN TABLE CLOTHS, CHINA AND SILVERWARE.

COMPLIMENTARY COFFE, TEA AND SOFT DRINKS WILL BE PROVIDED. (\$150.00 ROOM FEE WAIVED)

ALCOHOL BEVERAGES AVAILABLE, BAR TAB OR CASH BAR. (BARTENDER FEE \$8.50 PER HOUR WAIVED)