

PRIVATE DINING *Dinner*



One Robinson Plaza
Building #1 First Floor
Pittsburgh, PA 15205

412-722-1555

www.ditkasrestaurants.com

DINNER PACKAGE I

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

HOUSE SALAD iceberg and romaine lettuce, tomato, cucumber, red onion, garlic vinaigrette

CAESAR SALAD shredded parmesan and toasted croutons

ENTREES

SELECT THREE

CASHEW CRUSTED TILAPIA pineapple salsa, lemon beurre blanc, rice and seasonal vegetable

TWIN FILET MEDALLIONS red skin mashed potatoes, seasonal vegetable, and green peppercorn sauce

SEAFOOD PASTA shrimp, calamari, crab meat, tomatoes, sautéed in a spicy seafood sauce

CHICKEN MADEIRA red skin mashed potatoes, seasonal vegetable, mushrooms and madeira sauce

"DA BERKSHIRE PORK CHOP" mashed sweet potatoes, seasonal vegetable and cherry jus

UPGRADE

8 oz FILET MIGNON red skin mashed potatoes and seasonal vegetable – add \$10 per person

DESSERT

PREMIUM VANILLA ICE CREAM OR SORBET

BEVERAGES

Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea – additional beverages are not included

\$48.00 per person plus 20% service fee and applicable taxes

DINNER PACKAGE II

APPETIZERS

SELECT THREE

MINI CHEESEBURGERS ketchup, mustard, pickles and red onion

TOMATO BRUSCHETTA with balsamic reduction

ARTICHOKE-PARMESAN CRUSTINI garlic crouton, artichoke heart and parmesan granitinee

SHRIMP COCKTAIL with cocktail sauce and lemon

KUNG PAO CHICKEN grilled chicken skewer with sweet and spicy sauce

AHI TUNA crispy wonton, sushi sauce and sesame seeds

STARTERS

SELECT ONE

CHEF'S SOUP OF THE DAY

MIKE'S SALAD mixed greens, pecans, apples, dried cranberries, goat cheese, balsamic vinaigrette

CAESAR SALAD shredded parmesan and toasted croutons

ENTREES

SELECT THREE

TASMANIAN KING SALMON orange-glazed, Asian stir-fry vegetables and sticky rice

CRAB STUFFED SHRIMP rice pilaf, asparagus and lemon beurre blanc

8oz FILET MIGNON red skin mashed potatoes and seasonal vegetable

TWIN FILET AND CRAB CAKES filet medallions topped with crab cakes, lemon butter, green peppercorn sauce, redskin potatoes and seasonal vegetable

CHICKEN PICCATA boneless-skinless breast, mushrooms, spinach, tomatoes, mashed potatoes, lemon caper butter

"DA BERKSHIRE PORK CHOP" mashed sweet potatoes, seasonal vegetable and cherry jus

UPGRADE

16 oz NEW YORK STRIP red skin mashed potatoes and seasonal vegetable – add \$7 per person

DESSERT

SELECT TWO

CRÈME BRULEE Tahitian vanilla bean custard and caramelized sugar

KEY LIME PIE graham cracker crust, fresh raspberries, whipped cream, lime and raspberry sauce

3 LAYER CHOCOLATE CAKE chocolate mousse filling and coated with chocolate ganache

BEVERAGES

Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea – additional beverages are not included

\$68.00 per person plus 20% service fee and applicable taxes

DINNER PACKAGE III

APPETIZERS

SELECT THREE

AHI TUNA crispy wonton, sushi sauce and sesame seeds

MINI MARYLAND CRAB CAKE CROSTINI with tartar sauce

FILET KABOBS with teriyaki glaze

SHRIMP COCKTAIL with cocktail sauce and lemon

TEX MEX CHCKEN EGG ROLLS avocado, black beans, corn, cheddar-jack, cajun chicken in an egg roll

SOUP

SELECT ONE

CHEF'S SOUP OF THE DAY or **SHERRY CRAB BISQUE**

SALAD

SELECT ONE

HOUSE SALAD iceberg and romaine lettuce, tomato, cucumber, red onion, garlic vinaigrette

MIKE'S SALAD mixed greens, pecans, apples, dried cranberries, goat cheese, balsamic vinaigrette

CAESAR SALAD shredded parmesan and toasted croutons

ENTREES

SELECT THREE

BLACKENED MAHI MAHI cilantro pesto, smoked tomato sauce, rice and seasonal vegetable

TWIN LOBSTER TAILS South African cold water lobster tails, rice pilaf, asparagus and lemon

10 oz FILET MIGNON red skin mashed potatoes and seasonal vegetable

16 oz NEW YORK STRIP red skin mashed potatoes and seasonal vegetable

COFFEE RUBBED DELMONICO topped with ancho butter and served with red skin mashed potatoes and seasonal vegetable

"DA BERKSHIRE PORK CHOP" mashed sweet potatoes, seasonal vegetable and cherry jus

UPGRADE

20 oz "KICK ASS" PADDLE STEAK red skin mashed potatoes and seasonal vegetable – add \$10 per person

DESSERT

SELECT TWO

CARROT CAKE cream cheese filling and walnuts

CRÈME BRULEE Tahitian vanilla bean custard and caramelized sugar

KEY LIME PIE graham cracker crust, fresh raspberries, whipped cream, lime and raspberry sauce

CHEESECAKE chef's daily selection

BEVERAGES

Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea – additional beverages are not included

\$78.00 per person plus 20% service fee and applicable taxes

DINNER PACKAGE IV

APPETIZERS

SELECT THREE

SEAFOOD FEAST shrimp cocktail, fresh shucked oysters and ahi tuna

MINI MARYLAND CRAB CAKE CROSTINI with tartar sauce

FILET SLIDERS horseradish cream, caramelized onion

SEARED LAMB CHOPS with rosemary, mint demi-glace

SOUP

SELECT ONE

CHEF'S SOUP OF THE DAY or **SHERRY CRAB BISQUE**

SALAD

SELECT ONE

MIKE'S SALAD mixed greens, pecans, apples, dried cranberries, goat cheese, balsamic vinaigrette

HOUSE SALAD iceberg and romaine lettuce, tomato, cucumber, red onion, garlic vinaigrette

CAESAR SALAD shredded parmesan and toasted croutons

ENTREES

SELECT THREE

CHILEAN SEA BASS pan seared, miso glazed and asian vegetables

ALASKAN KING CRAB LEGS 1 lb. steamed crab legs, rice pilaf, asparagus and lemon

SURF AND TURF 8 oz filet mignon and south african lobster tail with rice and seasonal vegetable

PRIME NEW YORK STRIP 14 oz USDA prime boneless strip, red skin mashed potatoes and seasonal vegetable

20 oz "KICK ASS" PADDLE STEAK red skin mashed potatoes and seasonal vegetable

"DA BERKSHIRE PORK CHOP" mashed sweet potatoes, seasonal vegetable and cherry jus

DESSERT

SELECT TWO

TURTLE ICE CREAM PIE dulce de 'leche, caramel, chocolate shell, candied pecans

KEY LIME PIE graham cracker crust, fresh raspberries, whipped cream, lime and raspberry sauce

CHEESECAKE chef's daily selection

BEVERAGES

Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Tazo Tea – additional beverages are not included

\$98.00 per person plus 20% service fee and applicable taxes

