CATERING

Thank you for your interest in having BRGR cater your next event. We are happy to customize each menu depending on the size of the event, your guests' dietary needs, and specific tastes.

ON-SITE COOKING*

- Events that include more than 50 guests require two cooks.
- One service staff member is required per 25 guests.
- Each BRGR staff member is $100.00. This includes 4.5 hours of service: 3 hours for the service of the event and 1.5 hours designated for set up, breakdown, and transportation. These fees do not include gratuity.
- The customer incurs all rental fees (at cost) for grills, tables, chairs, linens, etc.
- We supply the chafing dishes and serving utensils.
- Because of logistical limitations, "high end" disposable plates, napkins and utensils are required.

OR

PICK UP OR DELIVERY*

These four catering packages, "Craft Your Own", "Good to Go", "Signature BRGR," and "Ultimate BRGR," are designed buffet style that require no cooks or servers and are available for pick up. We are happy to provide delivery for events totaling $500.00 or more. A minumum of five business days must be provided for these packages.

With the On-Site Cooking Package, you are not limited to any of the four packages.
We are able to customize a menu in full that would meet your group's needs and specifications.
Our Chef & Event Coordinator are happy to discuss your vision for your next party or event.

* Failure to cancel within 24 hours will result in a 50% service fee.

To begin planning your next event, please contact our Events Manager ***Marissa Kopfle*** *at* ***724-255-8970****, visit our full catering menu online at www.brgrpgh.com, or email us at marissa@sprestgroup.com.*

We look forward to hearing from you soon!

CRAFT YOUR OWN

craft your own

BURGER

$18 *per person*

1 choose 2 MEATS

- ANGUS
- VEGGIE
- TURKEY
- SALMON
  - +$3 person
- PRIME DRY AGED
  - +$4 person

2 BUNS

BRIOCHE AND WHOLE WHEAT BUNS ARE PROVIDED

3 choose 2 CHEESE

- AMERICAN
- PEPPER JACK
- PROVOLONE
- CHEDDAR
- SWISS

4 choose 1 SIDES

- CHIPS & CRACK DIP
- PASTA SALAD
- COLE SLAW

5 choose 1 SALADS

- MIXED GREENS WITH GARDEN VEGGIES
- CAESAR WITH GARLIC CROUTONS
- GREEK SALAD WITH CUCUMBERS, TOMATOES, OLIVES, BANANA PEPPERS, FETA CHEESE, RED ONION

choose 1

- RANCH, BLEU CHEESE, HONEY BALSAMIC, CAESAR

6 $2 per person DESSERT

CHOCOLATE CHIP COOKIES & BROWNIES

EXTRAS

PLATTERS OF LETTUCE, ONION, TOMATOES, AND PICKLE CHIPS ARE INCLUDED

BR GR

GOOD TO GO

Good to Go

BRGR

$24
per person

1 choose 3 BURGERS

CEASE AND DESIST
American cheese, carmelized onions, thousand island dressing

SANTÉ FE HIPPIE
guacamole, shredded lettuce, tomato, pepper jack cheese, cilantro lime creme fraiche

FIRE IN THE HOLE
guacamole, jalapeños, pepper jack cheese, chipotle aioli, sriracha

AVERAGE JOE
lettuce, tomato, onion, choice of cheese

SHROOMS
forest mushrooms, caramelized onions, provolone cheese, mustard aioli

KING SALMON
cucumber + tomato relish, applewood smoked bacon, arugula, caper aioli

2 choose 2 SIDES

PASTA SALAD
COLE SLAW
CHIPS AND CRACK DIP

3 SALADS

choose 1

MIXED GREENS WITH GARDEN VEGGIES
CAESAR WITH GARLIC CROUTONS
GREEK SALAD WITH CUCUMBERS, TOMATOES, OLIVES, BANANA PEPPERS, FETA CHEESE, RED ONION

choose 2

RANCH, BLEU CHEESE, HONEY BALSAMIC VINAIGRETTE, CAESAR

**all dressings are house made*

4 $2 per person DESSERT

CHOCOLATE CHIP COOKIES & BROWNIES

BR GR

SIGNATURE

signature
BRGR

$30
per person

1 choose 3 BURGERS

THE BRGR
8oz handcrafted dry aged prime beef, pickled red onions, arugula, creamy bleu cheese, oven-roasted tomatoes

CALIFORNIA LOVIN'
turkey burger, alfalfa sprouts, provolone cheese, pesto aioli, avocado, oven-roasted tomatoes

MAUI WOWIE
mahi-mahi + shrimp patty, spicy mango + cilantro slaw, corn sabritas, guacamole, red onion

EL GAUCHO VERDE
7oz grass fed patty, chimichurri, alfalfa sprouts, marinated feta, pesto aioli, wheat bun, oven-roasted tomatoes

SMOKEHOUSE BISON
bison, housemade bbq-chipotle aioli, smoked cheddar, mushrooms, onion straws, jalapeños

2 choose 2 SIDES

VEGETABLE CRUDITÉ W/RANCH
SEASONAL GRILLED VEGETABLES
SEASONAL FRUIT
PASTA SALAD
CHIPS & CRACK DIP

3 choose 1 SALADS

MIXED GREENS WITH HOUSE VINAIGRETTE
CAESAR WITH PARMESAN & GARLIC CROUTONS
GREEK SALAD WITH HONEY BALSAMIC VINAIGRETTE
Ranch available upon request

4 $2 per person DESSERT

CHOCOLATE CHIP COOKIES & BROWNIES

BR GR

ULTIMATE

ultimate

BRGR

$45 *per person*

*ON-SITE COOKING REQUIRES A MINIMUM OF THREE BRGR STAFF MEMBERS

1 choose 2 BURGERS

THE BRGR
8oz handcrafted dry aged prime beef, pickled red onions, arugula, creamy bleu cheese, oven-roasted tomatoes

CALIFORNIA LOVIN'
turkey burger, alfalfa sprouts, provolone cheese, pesto aioli, avocado, oven-roasted tomatoes

MAUI WOWIE
mahi-mahi + shrimp patty, spicy mango + cilantro slaw, corn sabritas, guacamole, red onion

EL GAUCHO VERDE
7oz grass fed patty, chimichurri, alfalfa sprouts, marinated feta, pesto aioli, wheat bun, oven-roasted tomatoes

SMOKEHOUSE BISON
bison, housemade bbq-chipotle aioli , smoked cheddar, mushrooms, onion straws, jalapeños

Plus you get

GRILLED CHICKEN BREAST

GRILLED SALMON FILET

UPON REQUEST – *Gluten free buns and/or lettuce wraps*

2 choose 2 SIDES

VEGETABLE CRUDITÉ W/RANCH
SEASONAL GRILLED VEGETABLES
CORN ON THE COB (SEASONAL)
PENNE MARINARA
TRUFFLE MAC & CHEESE

3 choose 1 SALADS

MIXED GREENS WITH HOUSE VINAIGRETTE
CAESAR WITH PARMESAN & GARLIC CROUTONS
GREEK SALAD WITH HONEY BALSAMIC VINAIGRETTE
Ranch available upon request

4 DESSERT

CHOCOLATE CHIP COOKIES & BROWNIES. *We are also happy to cut & plate dessert you many wish to bring at no additional fee.*

APPETIZERS

(NOT INCLUDED IN THE $45/PP)

AVAILABLE UPON REQUEST AND WE PRICE BY THE TRAY (serves 25-30 people)

Buffalo Chicken Dip ($110)
Artisanal Meat & Cheese ($180)
Vegetable Platter hot or cold ($90)
Seasonal Fruit Platter ($90)
Meatballs & Marinara ($80)
Shrimp Cocktail ($190)
Chips with Crack Dip ($60)
Hummus Platter ($110)

BR GR