



Catering with a cause.

Community Kitchen Pittsburgh provides paid culinary training and job placement to those overcoming adversity.

By placing your catering order with us, you are giving back to the fabric of Pittsburgh's community, and supporting your neighbor's journey to meaningful employment and financial independence.

Contact our Catering Coordinator

412-313-6013 | ckcatering@ckpgh.org



We source our beef, pork, and lamb from local farmers who prioritize ethical and sustainable farming methods. This ensures that every bite you take is not only delicious but also supports the local economy and promotes responsible agriculture. Our butchery partnership brings together Unified Fields' expert butchers and Community Kitchen Pittsburgh's culinary excellence.



Look for the logo next to menu items that we processed, cut, and produced in house—including our very own housemade kielbasa and sausage!

Breakfast

Continental \$15.00/p

Chef's choice of assorted breakfast breads and pastries. Served with yogurt and granola.

*Add bagel with cream cheese for additional charge of \$3 per person.

Home Style Breakfast \$15.00/p

Biscuits and sausage gravy, scrambled eggs with cheese and onion, bacon, toast, and seasonal jelly, with home fries.

French Toast Casserole \$15.00/p

Served with choice of bacon, sausage, or ham.

Turkey bacon/turkey sausage available for an additional \$2.00/p.

95% placement rate
for our graduates

83% 12-month job
retention

Lunch

Sandwich Lunch for \$15/pp

Two ways:

- **Platter** Your choice of 2 types of sandwiches, cut and served on a platter with chips and cookies.
- **Boxed** Individually boxed lunch with chips, fruit, a cookie, and a bottled water.
- \$3 upcharge for an added salad cup (choice of fresh fruit, coleslaw, pasta salad).

All sandwiches are available on bread or as a wrap. Soup options available during the colder months.

Choice of Sandwich

All sandwiches and wraps can be gluten free for \$2 upcharge.


- **Roasted Turkey Wrap**
With Dijon mustard, Swiss cheese, romaine and tomato
- **Roasted Vegetable Wrap**
Vegetables, hummus, mozzarella with goat cheese dressing
- **Ham Sandwich**
American, Romaine, Dijonaise romaine and tomato
- **Chicken Salad Sandwich**
Chicken Salad with romaine and tomato
- **Buffalo Chicken Wrap**
Buffalo Chicken, romaine and tomato with roasted red pepper sauce
- **Egg Salad Sandwich**
On white bread with romaine

Buffet Style Salad


Entree portion \$15/pp

All salads are served buffet style. Proteins can be added for an additional charge.

Choice of housemade dressings: Caesar, Dijon, Ranch, Italian, Balsamic

- **Cobb** 
Assorted lettuce, bleu cheese, boiled eggs, onion, tomatoes, bacon, and cucumber
- **Hearty**
Marinated kale, grilled broccoli, and roasted beets
- **Garden**
Lettuce greens with gardenfresh veggies including carrots, tomatoes, cucumbers, onions, croutons, and cheese
- **Caesar**
Chopped romaine, croutons, pickled red onion, and parmesan cheese

Add on Proteins

- (Fried or Grilled) \$6.50/p
- Grilled sirloin \$8.00/p 
- Steamed Shrimp \$8.00/p
- Salmon \$8.00/p



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Bars

Available for lunch and dinner

Assorted Slider Bar \$18.00/p

Cheeseburger, hamburger, fried chicken and pulled pork sliders with lettuce, tomato, onion, pickles, and condiments on the side, served with kettle chips.

Street Taco Bar \$18.00/p

Seasoned ground beef, pulled seasoned chicken, hard and soft tortillas, pico de gallo, sour cream, pickled onions, queso blanco, hot sauce, and tortilla chips. Add guacamole for \$1.50/p. All sauces and dips are housemade. Doritos or Fritos are available for walking tacos.

Gyro Bar \$18.00/p

Seasoned ground lamb, grilled chicken breast, Kronos soft pitas, lettuce, tomato, onion, tzatziki sauce, mixed green salad, housemade dressings: ranch or balsamic vinaigrette.

Pittsburgh Bar \$18.00/p

Italian sausage with peppers and onions in marinara, pierogies with onions in butter, Kielbasa and sauerkraut, haluski, and Italian rolls.

BBQ Bar \$18.00/p

Pulled chicken and/or pork, with housemade red and yellow BBQ sauce, pasta salad, coleslaw, and buns.

Appetizers/Small Bites

Charcuterie Board

with accoutrements \$5.00/p

Vegetable Crudité

with hummus and housemade ranch \$5.00/p

Artichoke and Spinach Dip

with house-made pita \$5.00/p

Cheese and Crackers

with housemade jalapeno berry jelly \$5.00/p

Classic Bruschetta Garlic

Crostini

with tomato, basil, and balsamic reduction \$10.00/p

Sausage Stuffed Mushrooms

\$10.00/p 

Caprese Skewers

with balsamic reduction \$5.00/p

Fresh Fruit

\$5.00/p

Chicken Wings

Choice of buffalo, BBQ, or garlic

parmesan \$10.00/p

Homestyle Chicken Tenders

With BBQ and honey mustard with celery sticks \$10.00/p

Mini Meatballs

mini meatballs \$10.00/p



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Dinner

Available for lunch and dinner

Chicken Breast \$21/pp

- Char-Grilled or Seared (GF)
- Grilled BBQ (GF) bone-in
(whole chicken 8-cut portions)
- Buttermilk Fried bone-in
(whole chicken 8-cut portions)
- Sauces:
Lemon caper or Marsala

Fish \$25/pp

- Seared Salmon
with herb breadcrumb
- Char-Grilled Salmon
- Fried Cod
with English stylebread crumb
- 6 oz portion
- \$24 4oz portion \$19
(style- English Bread Crumb,
Seared or Fried)

Beef \$25/pp

- Grilled Filet Medallions
- Grilled and Sliced Flank Steak
- Pan-Seared Beef Tips with-
mushroom, onion, and
beef demi

Pork \$21/pp

- Roasted Pork Loin
- Breaded Pork Chop
- Grilled Pork Chop

Vegetarian \$21/pp

- Grilled Marinated
Portabella filled with ratatouille
- Seared Tofu

Choose your main meal,
your preparation and
2 side dishes.

A la Carte Side Items \$4.00/p

- Pasta Salad
- Fruit Salad
- Roasted sweet potatoes
- Mac-n-cheese
- Lemon-roasted Brussels sprouts
- Roasted vegetables
- Southern-Style green beans
- Herbed brown rice
- Mashed potato and gravy
Choice of Beef, Chicken or
Vegetarian gravy
- Broccoli salad
- Loaded scalloped potatoes
- Corn with Chili Butter
- Glazed carrots
- Potato wedges
- Mushroom Parmesan Risotto
(upcharge \$5)

Homemade Desserts

Tug Butter Cookie Platter \$30.00/per dozen minimum

Red Velvet, Chocolate Chip and Butter.

*Tug Butter LLC is owned & operated by CKP
graduate, Missy Terrell.*

2 Dozen Assorted Cookies \$25.00

Brownie Tray \$15.00 for 1 doz brownies

Classic chocolate Brownie, special flavors available

Beverages \$2.50/p

- Coffee and tea
stations- regular and
decaf coffee, assorted
teas, cream and sugar
- Bottled water or fruit
-infused water served
from a dispenser
- Bottled juice
- Bottled ice tea or
lemon-infused ice tea
served from a dispenser
- Assorted sodas



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Ordering Information

Our foods are made only with quality ingredients in our training kitchen. Produce selections may change depending on seasonal availability. Under the supervision of our Chef Trainers, our students help prepare foods for your event while learning skills necessary for a career in food service.

Community Kitchen is Not Responsible For:

- Condition and safety of food after drop-off and set-up.
- Any alcohol purchase, bar service, wine service, or alcohol service of any kind, or the equipment to provide such.
- Table linens, floral arrangements or centerpieces;- Customer is responsible for all linens, including those on the buffet table.
- Rental of any necessary service equipment or deposits thereon.
- Lost, broken or damaged rental equipment; security or pickup of rental equipment.
- Damage or loss to facility physical condition or facility equipment.
- Ordering or making any food item not specifically on the Banquet Event Order.
- Arranging, scheduling, or payment of or for any service or other third-party personnel required for the event.

Ordering Information:

- Delivery fee is \$25 and may increase based on the size of order and distance.
- Due to the ordering and preparation involved, cancellations or changes must be received 72 hours prior to the event.
- Cancellations with less than 48 hours notice will incur a charge of 50% of the total order.
- Please specify when ordering what disposable ware you will need (plates, napkins, flatware, glasses, etc). \$2.00/pp charge for disposable and \$3.00/pp for eco-ware.

Community Kitchen is Responsible For:

- Delivery and food set-up 20 – 30 minutes prior to service.
- Delivery of food product which meets sanitation and food safety standards.
- Removal of delivery equipment upon departure.

Ready to Order?

107 Flowers Ave, Pittsburgh, PA 15207

www.ckpgh.org

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 ckpgh.org

 [CommunityKitchenPgh](https://www.facebook.com/CommunityKitchenPgh)

 [communitykitchenpgh](https://www.instagram.com/communitykitchenpgh)

*Please be aware that CKP is not a gluten free facility.

5 There is a possibility of cross contamination.

