



Common Plea Catering
Delivery Catalog

Common Plea Catering ~ Reception Platters

Each platter serves 20-25 people | All platters are served at room temperature | No substitutions, please

Signature Antipasto

Aged Provolone, Asiago, and Marinated Pearl Mozzarella

Thinly Sliced Prosciutto, Salami, and Mortadella

Marinated Olives, Grilled Artichokes, Sliced Tomatoes with Marinated Red Onions, Pepperonata Salad,

Fresh Crostini

\$124.95

Mediterranean Platter

Traditional and Roasted Red Pepper Hummus

Grilled Roma Tomatoes with Herb Oil, Eggplant and Caper Tapenade, Lemon-Feta Crumbles, Marinated Olives,

Toasted Pita Bread

\$105.95

Vegetable Charcuterie

Fresh Assortment of Roasted Matchstick Carrots, Cucumber Wedges, Roasted Grape Tomatoes, Celery Slaw, Spiced Cauliflower, Grilled Balsamic Onions, Grilled Marinated Mushrooms and White Bean Dip with Crostini

\$75.95

Domestic Cheese

Aged Provolone Wedges, Crumbled Asiago, Cubed Cheddar, Sliced Swiss, and Cubed Dill Havarti

Assorted Grapes, Dijon Mustard and Gourmet Crackers

\$95.95

Crudit  Platter

Seasonal vegetables to include: broccoli, cauliflower, carrots, celery, grape tomatoes and sweet peppers served with an herb dip

\$70.95

Hummus Platter

Served with fried pita

\$45.95

Fresh Fruit Platter

Seasonal Sliced Fruit, Grapes, and Berries

\$105.95

Artisan Crostini Platter

Olive Tapenade, Tomato and Fresh Mozzarella Bruschetta, Artichoke Lemon Tapenade,

Fresh Herbed Crostini

\$55.95

Shrimp Cocktail Platter

Jumbo Spiced Tiger Shrimp with Cocktail Sauce and

Fresh Lemon

\$250.95

Petite Jumbo Lump Crabcake Platter

Our Housemade Cakes with Spicy Remoulade

\$149.95

Italian Focaccia Sandwiches

Housemade Focaccia with Provolone, Italian Meats and Olive Oil Dressing

\$55.95

Build Your Own Cocktail Sandwich Platter

\$3.95 per sandwich (One dozen minimum of each variety)

Roasted Filet with Shaved Parmesan, Arugula and Garlic Aioli on Rye
Sweet Potato Biscuit with Virginia Style Ham and Cranberry Mayonnaise
Corned Beef and Swiss Slider with Thousand Island Dressing on Rye
Traditional Chicken Salad with Lettuce and Tomato on Brioche
Roasted Turkey with Brie and Cranberry Chutney on Whole Grain Ciabatta
Corn Cake Slider with Spicy Remoulade on Brioche

Grilled Herbed All Natural Chicken Breast

Asian Rice Salad and Mango Salsa

\$139.95

Cumin Crusted All Natural Chicken Breast

Tomato-Corn Salsa

\$139.95

Honey Glazed All Natural Chicken Breast

Roasted Red Peppers and Onions

\$139.95

Rosemary and Black Pepper Roasted All Natural Chicken

Carolina BBQ Sauce

\$129.95

Chicken Milanese

Moutarde Sauce

\$139.95

Hoisin Grilled Black Angus Flank Steak

Edamame Rice Salad

\$225.95

Grilled Black Angus Filet Brochette

Peppers, Onions and Herb Vinaigrette on Toasted Orzo

\$225.95

Herb Roasted Black Angus Tenderloin of Beef

Creamy Horseradish

\$260.95

Tiger Shrimp Brochette

Sweet Peppers, Red Onions, and Dill on Mediterranean Orzo

\$195.00

Grilled Faroe Island Cedar Salmon

Sour Cream Dill Sauce

\$195.95

Spiced Grilled Faroe Island Salmon

Roasted Corn and Vegetable Salsa

\$195.95

Roasted Pork Loin

Brown Sugar Peach BBQ and Roasted Sweet Potato Coins

\$139.95

Roasted Vegetable and Asiago Cheese Risotto Cake

On Bed of Matchstick Vegetables

\$95.95

Grilled Vegetable Platter with Balsamic Glaze

75.95

Grilled Tomato Towers Platter with Lemon Feta and Herb Oil

\$55.95

Italian Potato Salad

Shaved Parmesan, Capers and Olive Oil

\$35.95

Common Plea Catering Reception Bowls

Each bowl serves 20-25 people | All bowls are served at room temperature | No substitutions, please

Tossed Mixed Green Salad

With Balsamic Dressing

\$35.95

Quinoa and Kale Salad

Honey Sage Vinaigrette

\$35.95

Spanish Slaw

Peppers, Onions, and Cilantro Dressing

\$35.95

Grilled Vegetable Cous Cous

\$35.95

Mediterranean Orzo Salad

Sun Dried Tomatoes, Artichokes, Feta
Cheese, and Fresh Herbs

\$35.95

Roasted Heirloom Carrot Salad

With Spices and Olive Oil

\$42.95

Tri Colored Tortellini

\$35.95

Italian Chopped Salad

White Balsamic Dressing

\$35.95

Red Skin Potato Salad

\$35.95

Three Grain and Citrus Salad

\$35.95

Roasted Beet and Goat Cheese Salad

\$42.95

Green Bean Salad

Red Onions, Carrots, and Whole Grain
Mustard Vinaigrette

\$35.95

Lo Mein Noodle Salad

\$45.95

Common Plea Catering Sandwiches

Express Bag Lunch

All sandwiches are made fresh and are accompanied by a bag of chips and fresh seasonal whole fruit

\$8.95 each

Gourmet Boxed Lunch

All sandwiches are made fresh and are accompanied by a daily salad selection, seasonal fruit, and dessert bar or cookie

\$11.95 each

Sandwich Selections

Virginia Ham and Swiss on Pretzel Bun green leaf lettuce and cranberry mustard

Club with Virginia Ham, Roasted Turkey and Provolone lettuce, tomato and whole grain dijonaise on a ciabatta roll

Cajun Turkey pepper jack, lettuce, tomato and Creole sauce on a ciabatta roll

Roasted Turkey and Provolone on Whole Wheat Ciabatta Roll green leaf lettuce, tomato and rosemary mayonnaise

Slow Roasted Beef and Cheddar on Pretzel Bun lettuce, tomato and a spicy caramelized onion mayonnaise

Mediterranean Tuna Salad arugula, tomato, thinly sliced red onion and lemon on a ciabatta roll

Grilled Vegetable Ciabatta herbed olive oil and red pepper hummus

Roasted Turkey Whole Wheat Wrap blue cheese, toasted walnuts and dried cranberries

Southwestern Chicken Sundried Tomato Wrap grilled chicken, pepper jack, lettuce, tomato and salsa verde

Greek Chicken Spinach Wrap olive tapenade, tomato and crumbled feta

Memphis Beef Wrap sliced roast beef, cheddar, red onions and BBQ ranch dressing

Caprese Wrap marinated tomatoes, mozzarella, lettuce and pesto sauce

Classic Chicken Salad on Brioche green leaf lettuce and tomato

Roasted Turkey and Cheddar on Ciabatta green leaf lettuce, tomato, and roasted red pepper mayo

Virginia Ham and Muenster on Brioche arugula and cherry Dijon

Roasted Turkey and Havarti on Whole Grain Ciabatta spinach and cranberry aioli

Classic Ham and Cheddar on Pretzel Bun green leaf lettuce, tomato, and honey mustard

***Gluten Free Roasted Turkey and Provolone Wrap** green leaf lettuce, tomato and rosemary mayonnaise

***Vegan Tofu and Roasted Vegetable Wrap** green leaf lettuce, tomato, and red pepper hummus

Common Plea Catering Gourmet Boxed Salads

Traditional Caesar

Crisp Romaine, Croutons, Parmesan and Creamy Caesar dressing topped with Grilled Chicken and served with a garlic knot
\$12.95 each

Mediterranean Greek

crisp romaine, cucumbers, tomatoes, olives and feta with lemon dressing and topped with grilled chicken and toasted pita chips
\$12.95 each

Traditional Chef

Virginia ham, roasted turkey, tomatoes, hard boiled eggs, olives, cucumbers and choice of dressing with a roll and butter
\$12.95 each

Asian Noodle

lo mein noodles, carrots, green onions and peppers topped with grilled chicken and crispy wontons
\$12.95 each

Grilled Vegetables

layered eggplant, squash, peppers, onions, baby carrots, fingerling potatoes, and black bean dressing with toasted pita chips
\$11.95 each

Grilled Faroe Island Salmon Niçoise

haricot vert, potatoes, olives, capers, tomatoes and roasted garlic dressing with a garlic knot
\$13.95 each

California Cobb

grilled chicken breast, avocado, red peppers, cucumbers, tomatoes, artichokes and creamy cilantro blue cheese dressing with toasted pita chips
\$12.95 each

Bistro Tender Steak

roasted red skin potatoes, olives, grilled tomatoes, red onions, crisp romaine, marinated mushrooms and balsamic dressing with a pretzel roll
\$12.95 each

Spanish Flank Steak

crisp greens, cheddar, black beans, tomatoes, green peppers and creamy avocado ranch dressing with a flour tortilla
\$13.95 each

Sesame Crusted Salmon

julienned carrots, red peppers, Bibb lettuce cups and cucumber slaw with a yuzu wasabi dressing and crispy wontons
\$13.95 each

Common Plea Catering Sweet Platters

Each platter serves 20-25 people | No substitutions, please

Assorted Cookies and Bars

\$80.95

Freshly Baked Cookies

(Assorted or 1 Flavor per tray)

\$70.95

Assorted Bars

(Assorted or 1 Flavor per tray)

\$74.95

Assorted Cake Pops

(1 flavor per tray)

Chocolate, Carrot, Red Velvet, Vanilla

\$65.95

Gourmet Sweet Shots

(1 flavor per tray)

Chocolate Mousse, Key Lime, Lemon Blueberry,
Tiramisu

\$74.95

Mini Tartelettes

(1 flavor per tray)

Chocolate Mousse, Key Lime, Lemon Meringue,
Pecan Bourbon

\$74.95

Mini Cupcakes

(1 flavor per tray)

Chocolate, Carrot, Red Velvet, Vanilla

\$74.95

Beverages

Iced tea	\$1.75 / bottle
Lemonade	\$1.75 / bottle
Soda (Coke Products)	\$1.25 / can
Still water	\$1.25 / bottle
Sparkling water	\$2.25 / bottle
Flavored Sparkling Water	\$2.30 / can

Additional Costs

Disposable plates, utensils, and napkins	\$3.00 per person
Delivery Fee (within the Pittsburgh Metro Area)	\$25.00
Delivery Fee (outside of Pittsburgh Metro Area)	\$50.00

Please place your order at least 2 business days prior to the desired delivery date.

A minimum of a \$400 food order is required on all orders.