Catering Guide
University of Pittsburgh at Bradford
Designed to assist you in planning your special event, our Catering Guide illustrates the flexibility and variety of services available through Metz Culinary Management.

Whether large or small, we know that your event has its own personality and atmosphere. We are committed to providing you with quality, customized services. We offer several standardized plans, pricing and menus to fit many different occasions, and can also provide menu consultations for any affair. Please contact Conference Services through the University of Pittsburgh at Bradford for more details.
General Information

Please read the following information carefully before placing any orders. Should any additional fees be applied, they will be specified in final billing.

Room Bookings
It is essential that you coordinate your booking of rooms with Conference Services. Please contact their office to make all arrangements.

Special Diets
We are pleased to offer meal selections to those with special diets or allergies. Please inform us at the time of booking, and we will do our best to accommodate your request.

Notification
Dining Services requires at least five working days notice in order to prepare for your function and ensure the availability of food items. We understand that last minute meetings do occur and, given adequate notice, we can guarantee proper attention to detail for any late orders. However, orders placed with less than 48 hours notice require special handling and increase costs. As a result, any catering requests submitted with less than 48 hours notice will be subject to a 20% surcharge, or a flat charge of $35, whichever is higher. We apologize for any inconvenience this may cause.

Guarantees
Final guaranteed guest count is required 48 hours prior to your event. You will be responsible for the full cost of the guaranteed number or the actual number, whichever is greater. A budgeted number will assist us in organizing your event.

Cancellations
Notices of cancellation are required 48 hours in advance. Catering requests cancelled within 48 hours of the event will be invoiced for the guaranteed number of guests.

Service Periods
Unless otherwise specified, all meals and functions are planned for a maximum of two hours. Wait staff is available for any event at a rate of $35 per hour.

External and Off-Site Catering
External events are subject to a $20 minimum order for all off-site catering. An additional 20% will be added to all external events with less than 25 people. A charge of $1 per person will be added for china service.

Conference Services Management:
Lynette Campogiani: (814) 362-5053 or lcampog@pitt.edu
Kim Rublee: (814) 362-0989 or kdr22@pitt.edu

Metz Culinary Management
Mary Smith, Administrative Assistant: (814) 362-5054 or smithm12@pitt.edu
Mary Beth Huestis, Catering Manager: (814) 362-5105 or mhuestis@pitt.edu
Ben Dansberger II, Executive Chef: (814) 362-0986 or bed42@pitt.edu
Joel Meyer, General Manager: (814) 362-7582 or jmeyer@pitt.edu
Linens

Linens and skirting used on any food table are part of the presentation and therefore complementary. If you require additional table linens for your catered event, or if you would like to rent linens from us for your own special event, the following price structure applies:

- **Tablecloth**
  - $3.50 each
- **Napkin**
  - $0.50 each
- **Skirting**
  - $20.00 each piece

Basic tablecloths and napkins are available in a variety of sizes and colors. In addition to a limited amount of navy skirting, rented skirting is available in white and ivory only. Please include linen requests in your initial booking, and allow a 10 day lead time to ensure the availability of your selections. Specialty linens are also available, subject to additional cost and particular lead time requirements. Our staff is available to dress any event catered by Metz Culinary Management. Please make arrangements with us to pick up and drop off any linens rented for personal events when your order is placed.

Additional Information

Pricing and hours of operation are available any day of the week. However, prices quoted in this catering guide are for regular operating hours (Monday through Friday). Hours and pricing are subject to change by the University Administration without notice. Guide pricing is per person unless otherwise specified.

Any unused food items, decorations or flowers provided by Metz Culinary Management are the property of the Catering Department. Due to safety concerns and Health Department requirements, we cannot allow unused food product to be redistributed. No credit will be given for left-over food or product. The Catering Department reserves the right to bill for any smallwares missing from an event.
BREAKFAST MENU

A la Carte
Selections are by the dozen

• DOUGHNUTS  9.65
• BAGELS  15.65
• MUFFINS, DANISH OR CROISSANTS  16.85
• MINI MUFFINS OR DOUGHNUT HOLES  7.85

Healthy Options
Selections are per person

• FRESH FRUIT SALAD  2.75
• YOGURT WITH GRANOLA  2.85
• YOGURT PARFAIT  3.55

Continental
Prices are per person and include coffee service

• PASTRIES WITH COFFEE  3.45
• HEALTHY START  5.95
  Fresh fruit salad with plain or strawberry yogurt and granola
• DELUXE CONTINENTAL  7.15
  Assorted pastries, fresh fruit salad & juice
• THE EYE OPENER  7.45
  Assorted pastries, bagels with condiments, fresh fruit salad and two juices

Hot Buffets
Prices are per person and include coffee service

• BREAKFAST SANDWICH  5.75
  Eggs on your choice of croissant, English muffin or bagel with choice of bacon, sausage or ham and choice of cheese
• SUNRISE BREAKFAST  9.15
  Scrambled eggs, bacon or sausage, pancakes or French toast, home fries, assorted pastries and juice
• BREAKFAST WRAPS  6.15
  Flour tortilla with scrambled eggs, choice of bacon, sausage or ham, Cheese, diced tomato, green pepper and onion with juice
Choose a sandwich or entrée salad, one side and a dessert. Each “Fast Track” lunch is provided with appropriate accoutrements and cold beverages (iced tea, lemonade or soda) of your choice.

Lunch Sandwiches

Served with your choice of side

- **TUNA OR CHICKEN SALAD** 8.00
  Traditional style salad served on your choice of croissant, bagel or Kaiser roll

- **GREEK CHICKEN WRAP** 8.95
  Chicken, romaine lettuce, feta cheese, tomatoes and olives in a flour tortilla with Balsamic vinaigrette

- **GRILLED CHICKEN CIABATTA** 8.75
  Marinated grilled chicken breast with fresh basil mayonnaise on ciabatta

- **TURKEY & SMOKED GOUDA** 7.75
  Grilled turkey sandwich with deli style turkey breast, smoked Gouda cheese and cranberry Dijon mayonnaise

- **REUBEN – HOT OR COLD** 8.00
  Corned beef, sauerkraut and Swiss cheese grilled on rye bread

- **PHILLY CHEESE STEAK** 9.45
  Steak with cheese, sautéed peppers and onion served on crusty French bread

- **GRILLED BLT** 8.00
  Dill Havarti Cheese, Candied Pepper Bacon, Tomato Jam, Arugula on Sourdough

- **BEEF ON WEECK** 9.00
  Hot roast beef au jus served with kummelweck roll & horseradish

- **CAPRESE PORTABELLA** 9.00
  Marinated and grilled portabella, fresh Roma tomato, arugula and fresh mozzarella on fresh Herbed Focaccia
Lunch Salads

Served with fresh roll, butter and choice of dressing
(Unless otherwise stated)

• **GRILLED VEGETABLE CAESAR** 7.75
  Seasoned vegetables with romaine lettuce, homemade croutons, parmesan cheese and Caesar dressing
  Add Grilled Chicken 9.25
  Add Grilled Salmon 10.75

• **GRILLED PORTABELLA SPINACH** 9.20
  Marinated grilled vegetables and portabella mushrooms over spinach, tomatoes, black olives and cucumbers

• **GREEK CHICKEN** 9.20
  Marinated chicken breast over a bed of fresh greens with tomatoes, black olives and feta cheese

• **GRILLED CHICKEN CESAR** 9.00
  Grilled chicken breast with romaine lettuce, homemade croutons, parmesan cheese and Caesar dressing

• **PARMESAN CRUSTED CHICKEN** 9.20
  Served on a bed of romaine and spring with tomatoes, black olives and cucumbers

• **CHICKEN OR BEEF FAJITA** 8.75
  Choice of grilled chicken or steak with lettuce, tomatoes, black olives, sautéed peppers and onions served in a fresh tortilla bowl with sour sour cream and salsa fresca. Add fifty cents for guacamole per person.

• **GRILLED STEAK AND VEGETABLE** 10.50
  Steak with grilled asparagus, zucchini and green onion topped with Lemon Mustard vinaigrette

• **TACO SALAD** 8.70
  Your choice of beef or chicken with shredded lettuce, diced tomatoes, black olives, peppers, onions, cheddar cheese, salsa and sour cream.

  Add a bread bowl for $2.09

Dressing choices include: Ranch, French, Italian, Balsamic, Sweet Vidalia, Lemon Mustard of Light Raspberry Vinaigrette

Side Choices

Also available a la carte for $2.50 per person
• Coleslaw
• Herbed Potato Salad
• Macaroni Salad
• Garden Pasta Salad
• Tortellini Broccoli Salad
• Side House Salad
• Quinoa and Apple Salad
• Cup of Soup of the Day

Dessert

• Cookies
• Brownies or Blondies
• Yogurt Parfait
LUNCH

BUFFETS

Includes items listed and cold beverages of your choice.

New York Deli

11.50 PER PERSON

- Turkey breast, roast beef and baked ham
- Assorted cheeses, lettuce and tomato
- Assortment of artisan bread and rolls with condiments
- Two sides
- Potato chips or pretzels
- Cookies and brownies

Composed Salad Lunch

10.00 PER PERSON

- Choose Two Composed Salads From Below
  Ham Salad, Tuna Salad, Napa Chicken Salad, Old Bay Crab Salad
- Assorted cheeses, lettuce and tomato
- Assortment of artisan bread and rolls
- One Side
- Potato chips or pretzels
- Cookies and brownies

Classic Deli or Wrap Lunch

9.25 PER PERSON

- Turkey breast, roast beef and baked ham
- Assorted cheeses, lettuce and tomato
- Assortment of bread and rolls or wraps with condiments
- One side
- Potato chips or pretzels
- Cookies or brownies

Soup and Salad

8.20 PER PERSON

- Choice of Chicken Noodle, Italian Wedding, Minestrone, Roasted Corn Chowder or Broccoli Cheddar
- Caesar or Garden Salad with dressings
- Rolls with butter and crackers
- Cookies or brownies
PITTNICS

All Pittnics include your choice of iced tea, lemonade or assorted sodas

**Pittnic #1**

**9.75 PER PERSON**
Hamburgers and hot dogs served with lettuce, tomato, onion, cheese, pickles and assorted condiments. Includes macaroni or potato salad, seasonal fruit and cookies.

**Pittnic #2**

**12.25 PER PERSON**
Chicken barbeque, hamburgers and hot dogs served with lettuce, tomato, onion, cheese, pickles and assorted condiments. Includes baked beans, garden salad, potato salad, seasonal fruit and cookies.

**A La Carte Options**

Prices are per person

- BAKED BEANS .75
- CORN ON THE COB .75
- ITALIAN SAUSAGE 2.50
- STRAWBERRY SHORTCAKE 2.50
All buffets include rolls and butter with your choice of coffee and tea, iced tea or assorted sodas. A second entrée may be added to any buffet for an additional $2.00 per person. Fish and vegetarian options available upon request (fish options are subject to market pricing).

**Gold**

**ONE ENTRÉE:** $13.25/PERSON  
**TWO ENTRÉES:** $15.25/PERSON

**ENTRÉE OPTIONS:**
- CHICKEN BRUSCHETTA
- CHICKEN PICCATA (LEMON & CAPERS)
- CHICKEN MARSALA
- CITRUS CHICKEN & FONTINA CHEESE
- GRILLED CHICKEN WITH SALTIMBOCCA SAUCE
- BEEF TIPS IN CREMINI DEMI
- BLACK & BLEU BEEF
- ROSEMARY HONEY PORK LOIN
- MAPLE PECAN GLAZED SALMON
- CRAB CAKES
- STUFFED PORTOBELLA MARSALA
- SPAGHETTI SQUASH WITH RUSTIC RATATOUILLE

**CHOOSE ONE SALAD:**
- BROCCOLI SLAW
- GARDEN SALAD
- MARINATED GREEN BEANS & CUCUMBER
- ROASTED RED POTATOES & BACON
- TORTELLINI AND BROCCOLI SALAD
- QUINOA AND APPLE SALAD
- SPINACH, STRAWBERRY & POPPY SEED DRESSING

**CHOOSE ONE VEGETABLE:**
- ASPARAGUS
- BROCCOLI & CAULIFLOWER AU GRATIN
- HONEY DILL GLAZED BABY CARROTS
- GREEN BEANS, SUN DRIED TOMATO & PINE NUTS
- SUGAR SNAP PEAS
- SCALLOPED CORN

**CHOOSE ONE DESSERT:**
- PANNA COTTA WITH RASPBERRY SAUCE
- BLACK FOREST OR FRUIT TOPPED CHEESECAKE
- MINI FRUIT TARTS WITH PASTRY CREAM AND FRESH BERRIES
- MILLE FEUILLE
- APPLE PIE TORTE
- CARROT CAKE

**CHOOSE ONE STARCH:**
- BAKED SWEET POTATO
- GARLIC MASHED POTATO
- FETTUCCINI ALFREDO
- BAKED POTATO
- ROASTED FINGERLINGS
- SALT POTATOES
- TWICE BAKED POTATO
- WILD RICE PILAF
Silver

ONE ENTRÉE: $11.00/PERSON
TWO ENTRÉES: $13.00/PERSON

**ENTRÉE OPTIONS:**
- GOLDEN BARBECUED CHICKEN
- SPINACH & MOZZARELLA STUFFED CHICKEN
- CHICKEN PARMESAN
- FRANK’S OR HONEY FRIED CHICKEN
- HERB ROASTED CHICKEN
- *ROASTED TURKEY WITH GRAVY
- *ROAST BEEF AU JUS
- BARBECUE BEEF TIPS
- BEEF LASAGNA
- VEGETABLE LASAGNA
- VEGETABLE STIR FRY
- PASTA PRIMAVERA
- LEMON PEPPER WHITE FISH

*SELECTIONS ONLY AVAILABLE FOR PARTIES OF 20 OR MORE

**CHOOSE ONE SALAD:**
- CAESAR
- GARDEN PASTA
- HERBED POTATO
- TOSSED SALAD WITH CHOICE OF DRESSING

**CHOOSE ONE VEGETABLE:**
- GLAZED CARROTS
- MARINATED GRILLED VEGETABLES
- SAUTEED FRESH VEGETABLE MEDLEY
- SQUASH & ZUCCHINI WITH GARLIC TOMATOES

**CHOOSE ONE STARCH:**
- AU GRATIN POTATOES
- SMASHED POTATOES
- RICE PILAF
- PENNE WITH CHOICE OF PESTO CREAM, MARINARA OR ALFREDO SAUCE

**CHOOSE ONE DESSERT:**
- COOKIES & BROWNIES
- PEANUT BUTTER & BANANA PARFAIT
- JELL-O CAKE WITH WHIPPED CREAM
- YELLOW OR CHOCOLATE CAKE WITH WHITE OR CHOCOLATE FROSTING

**Lighter Fare**

*Small buffets include iced tea, lemonade or your choice of soda along with all items listed. No substitutions, please.*

**PASTA BUFFET**
$9.50/PERSON
Pasta and meatballs with marinara sauce, garlic bread, tossed salad with choice of dressing, chef’s choice vegetable and cookies

**CHICKEN & BISCUITS**
$9.50/PERSON
Chicken gravy served over biscuits, tossed salad with Ranch and Italian dressing, choice of mashed potatoes or chef’s choice vegetable and cookies

**PIZZA BUFFET**
$8.00/PERSON
Plain and pepperoni pizza, tossed salad with choice of dressing and cookies
THEMED BUFFET

Each themed buffet features all items listed, one dessert and cold beverages of your choice. No substitutions, please. Other items are available at an additional cost.

Italian

11.00 PER PERSON
• Vegetable or meat lasagna
• Choice of penne, spaghetti or rotini
• Choice of two sauces: Marinara, Alfredo, Pesto Cream or Rose
• Tuscan Vegetable Medley
• Garlic bread or assorted rolls
• Caesar or Tossed salad with dressings

Caribbean

14.50 PER PERSON
• Jerk chicken
• Caribbean Pulled Pork Slider on Hawaiian Roll
• Sticky Rice
• Caribbean vegetables
• Fresh fruit or vegetable tray
• Mixed green salad, assorted dressings and toppings
• Sweet rolls and butter

Spanish

11.00 PER PERSON
• Sauteed chicken or beef
• Sauteed peppers and onions
• Beans
• Rice
• Diced tomatoes, shredded cheddar, sour cream, chipotle sauce and salsa
• Caesar or Tossed salad with dressings

Asian

11.00 PER PERSON
• Chicken or beef stir fry
• Rice or lo mein noodles
• Vegetable egg rolls
• Oriental salad with Asian sesame dressing

Baked Potato Bar

8.95 PER PERSON
• Baked potatoes
• Diced bacon
• Cheese Sauce
• Chili (as a topping)
• Shredded cheddar, sour cream and scallions

Desserts

Choose one dessert, included in your buffet
• Cookies and brownies
• Jell-O cake with whipped topping
• Apple or cherry pie
• Cinnamon sugar topped deep fried tortillas with chocolate sauce
• Chocolate or yellow cake with chocolate or vanilla frosting
• Fruit salad
• Pineapple cake
## DESSERT

### Bake Shop

**Per piece**
- **Fruit Crisp** 2.50
- **Pick Your Pie** 2.95
- **Angel Food or Pound Cake** 2.75
- **Strawberry Shortcake** 2.95
- **Mousse** 4.50
- **New York Style Cheesecake** 3.50
- **Turtle Cheesecake** 4.25
- **Individual Tarts** 3.75
- **Crème Brûlée** 4.75

### Decorated Cakes

- **9” Round** 17.50
  - With Filling 20.00
- **Half Sheet (serves 40)** 31.50
- **Full Sheet (serves 80)** 49.50

### Per Dozen

- **Specialty Cookies** 8.25
- **Frosted Cutout Cookies** 10.50
- **Otis Spunkmeyer Cookies** 7.25
- **Brownies** 9.25
- **Frosted Brownies** 15.00
- **Specialty Brownies** 16.00
- **Cream Puffs** 13.50

### Ice Cream Party

**Per person**
- **One Ice Cream and 4 Toppings** 2.95
RECEPTION
HORS D’OEUVRES

**Hot Selections**

**2.95 PER PERSON**
- Gourmet Pizza Bites in Phyllo Cups
- Ratatouille on Polenta Squares
- Mini Falafel with Tzatziki Sauce
- Bacon Wrapped Water Chestnuts
- Cheddar Stuffed Artichoke Hearts
- Mini Chicken Quesadillas
- Spanakopita (Phyllo stuffed with Herbs & Cheese)

**3.95 PER PERSON**
- Spinach Artichoke Dip with French Bread
- Stuffed Mushroom Caps with Sausage Stuffing
- Chicken Crostini
- Buffalo Chicken Dip with Tortilla Chips
- Mini Quiche
- Pork or Chicken Pot Stickers with Plum Sauce
- Truffle Lemon Asparagus Tartlets
- Italian Braised Beef in Phyllo Cups with Red Onion Chutney

**4.95 PER PERSON**
- Smoked Beef Shortrib on Brioche Toast Point
- Crab Dip with French Bread
- Chicken Satay with Thai Peanut Sauce
- Barbequed or Swedish Meatballs
- Salmon Cakes with Dill Caper Crème Fraîche
- Baked Brie in Puff Pastry

**Cold Selections**

**2.95 PER PERSON**
- Tomato Bruschetta with Crostini
- Sun Dried Tomato, Lemon Dill or Garlic Herb Hummus

**3.95 PER PERSON**
- Antipasto Platter

**Seafood Selections**

**MARKET PRICE**
- Clams Casino Tart
- Mini Crab Cakes
- Shrimp Cocktail
- Bacon Wrapped Shrimp or Scallops
PLATTERS

Assorted Fruit
Fresh seasonal fruit arranged for display. Typically includes grapes, cantaloupe and pineapple with additional seasonal selections.

• Serves 25 61.25
• Serves 50 120.75

Vegetable Platter
Fresh seasonal vegetables cut for dipping, and served with Ranch dressing

• Serves 25 58.75
• Serves 50 115.50

Cheese & Crackers

• Serves 25 62.50
• Serves 50 120.25
Ask about our upgraded gourmet cheese platter!

Pizza Platters
• 16” Round Pizza 7.50
Cheese and one topping – 10 slices
• Additional Toppings 1.50
BEVERAGE SERVICE

Per Person
All prices include appropriate disposable ware for the full number of guaranteed guests.

- **Coffee Service** 1.90
  *Includes regular and decaf coffee and hot tea. Rates are based on two cups per person.*
- **Hot Chocolate** 1.75
- **Cold Beverage** 1.50
  *Red Punch, Pink Lemonade, Iced Tea, Sodas*
- **Apple, Cranberry or Orange Juice** 1.75
- **Specialty Punch with Fruit** 2.25

Per Gallon
Gallon pricing is for drop off service only. One gallon will serve sixteen people. If staff is required to refresh your beverages during an event, please refer to per person pricing. Price does not include disposable ware.

- **Punch, Lemonade, Iced Tea, Soda** 8.50
- **Lemonade with Strawberry Puree** 13.00
- **Lemonade with Blueberry Puree** 14.00
- **Fruit Juice, Hot Chocolate** 14.45
- **Coffee** 15.25
- **Fruited Water (2 Gallons)** 4.00
- **Berry Water (2 Gallons)** 5.50
- **Water (1 Gallon)** 1.50

Bottled & Canned Beverages

- **Bottled Water** 1.50 each
- **Cans of Soda** 1.50 each
- **Bottled Iced Tea** 1.75 each
SERVED MEALS & SPECIALTY DIETS
If you are planning a served dinner or more elegant affair, we invite you to contact us for a menu consultation. We have many different options available, and will be happy to customize your menu to accommodate food sensitivities or allergies.

SNACK BREAKS

Mix and match your favorites! Choose a minimum of three items.

1.25 PER PERSON
- Chips or Pretzels & Dip
- Tortilla Chips & Salsa
- Popcorn
- Chex Mix
- Gummy Bears
- M&Ms

1.50 PER BAR
- Nutri-Grain Bars
- Granola Bars
- Assorted Candy Bars

1.75 PER PERSON
- Trail Mix
- Chocolate Drizzled Popcorn
- Homemade Granola: Harvest Blend or Tropical Blend

2.00 PER PERSON
- Bar Cookies
- Brownie Bites
- Chocolate or Vanilla Cupcakes
- Soft Pretzel & Cheese
- Dried Fruit

ENERGY BOOST PACKAGE (INCLUDES ALL THREE)
4.50 PER PERSON
- Chex Mix
- Dried Fruit
- Homemade Granola: Harvest Blend or Tropical Blend
notes:
executive dinners
- employee appreciation luncheons
- business meetings
- receptions
- group gatherings
- welcome celebrations
FRESH
DELICIOUS
FOOD