

Catering Guide 2024-2025



University of
Pittsburgh | Bradford



welcome

Designed to assist you in planning your special event, our Catering Guide illustrates the flexibility and variety of services available through the University of Pittsburgh at Bradford's Dining Services Department. 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 menus and pricing to fit many different occasions, and can provide menu consultations for any affair. Please contact the University's office of Conference and Event Services for more details at (814) 362-5053.



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

Please contact the University's office of Conference and Event Services to coordinate your booking of rooms and 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 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 may be subject to a 20% surcharge, or a flat charge of \$50, whichever is higher.

Guarantees

Final guaranteed guest count is required 4 days prior to your event, any event of 100 people or more is required 1 week 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 \$48f per hour.

External and Off-Site Catering

External events are subject to a \$250 minimum order for all off-site catering. An additional 20% will be added to all external events with less than 35 people. A charge of \$3.75 per person will be added for China service.

Conference & Event Services Staff:

Kyle Viola: (814) 362-5053 or kjv12@pitt.edu
Randy Stiles: (814) 362-5017 or rds54@pitt.edu

Dining Services

Marie Andracki, Dining Services Director: (814) 362-7582 or mca93@pitt.edu
Angela Carroll, Catering Manager: (814) 362-5105 or amc273@pitt.edu
Case DeGross, Production Chef: (814) 362-0986 or degroffc@pitt.edu
Taylor Backus, Catering Chef: (814) 362-0986 or tbackus@pitt.edu

Linens

Fitted linens used on any food table are part of the presentation and therefore complimentary. 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 (this also includes linen samples):

Tablecloth/Overlay

\$4.50 each

Napkin

\$1.00 each

Skirting

\$53.50 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 the Dining Services Department. Please plan 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. 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 Dining Services are the property of the Catering Department. **Due to safety concerns and Health Department requirements, we cannot allow unused food product to be redistributed or removed from the facility in to go containers.** No credit will be given for left-over food or product.

Equipment

All equipment provided during a catered event is for use during that event only. Items removed from the event will be added to the final bill at full replacement cost.



BREAKFAST MENU

A la Carte

Selections are by the dozen

- MINI MUFFINS OR DOUGHNUT HOLES \$10.45
- DOUGHNUTS \$13.09
- HOUSE MADE BISCOTTI \$19.49
- BAGELS \$25.19
- MUFFINS OR DANISH \$22.35

Healthy Options

Selections are per person

- FRESH FRUIT SALAD \$3.80
- YOGURT PARFAIT BAR \$3.89

Two types of yogurt, granola, berries, honey, nuts and chocolate chips

Continental

Prices are per person and include coffee service

- PASTRIES WITH COFFEE \$4.69
- HEALTHY START \$7.85
- Fresh fruit salad with plain or strawberry yogurt and granola*
- DELUXE CONTINENTAL \$9.69
- Assorted pastries, fresh fruit salad & juice*
- THE EYE OPENER \$10.10

Assorted pastries, bagels with condiments, fresh fruit salad and two juices

Hot Buffets

Prices are per person and include coffee service

- INDIVIDUAL BREAKFAST QUICHE \$6.19
- Assorted individual breakfast quiche*
- BREAKFAST SANDWICH \$7.60
- Eggs on your choice of croissant, English muffin or bagel with choice of bacon, sausage (pork or turkey), or ham and choice of cheese*
- SUNRISE BREAKFAST \$12.25

Scrambled eggs, bacon or sausage (pork or turkey), home fries, assorted pastries and juice as well as the choice of one of the following: pancakes, French toast or waffles

ADD VEGAN EGG TO ANY OF THE ABOVE



LUNCH MENU

Choose up to two sandwiches or entrée salads, one side and a dessert. Each lunch is provided with appropriate accoutrements and cold beverages (iced tea, lemonade or soda) of your choice. There is a maximum of ten people allowed for pre-set lunches.

Lunch Sandwiches

- **TURKEY & SMOKED GOUDA** **\$10.20**
Turkey sandwich with deli style turkey breast and smoked Gouda cheese, lettuce and tomato on a pretzel roll
- **GRILLED CHICKEN CIABATTA** **\$11.60**
Marinated grilled chicken breast, fresh basil mayonnaise, lettuce and tomato on ciabatta
- **GREEK CHICKEN WRAP** **\$11.60**
Chicken, romaine lettuce, feta cheese, tomatoes and olives in a flour tortilla with balsamic vinaigrette
- **TURKEY CLUB** **\$12.79**
Turkey and bacon with lettuce, tomato and mayonnaise on sourdough
- **CHICKEN CAESAR WRAP** **\$11.60**
Grilled marinated chicken, bacon, tomato, arugula and Caesar dressing
- **BEEF & CHEDDAR HOAGIE** **\$12.99**
Roast beef, cheddar cheese, sliced tomatoes and arugula with horseradish mayo

Vegan & Vegetarian

VEGETARIAN OPTIONS

- **CAPRESE** **\$10.65**
Fresh Roma tomato, arugula and fresh mozzarella on fresh Herbed Focaccia
- **MEDITERRANEAN VEGETABLE** **\$10.95**
Sliced cucumbers and tomatoes, roasted red peppers, leaf lettuce, hummus and feta cheese on pita bread

VEGAN OPTION

- **BEYOND CHICKEN SANDWICH** **\$12.85**
Beyond chicken, lettuce, tomato, vegan basil mayo on ciabatta



Lunch Salads

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

• **STRAWBERRY POPPYSEED SALAD** \$9.65

Baby spinach, strawberries, feta cheese, red onion, garlic crouton, sunflower seeds and poppy seed dressing

With Grilled Chicken \$12.25

• **GRILLED CHICKEN CAESAR SALAD** \$12.75

Grilled chicken with romaine lettuce, homemade croutons, parmesan cheese, grape tomatoes, red onion and Caesar dressing

Grilled Salmon Caesar Salad \$13.60

• **GREEK CHICKEN SALAD** \$11.89

Marinated chicken breast over a bed of fresh greens with tomatoes, Kalamata olives, cucumbers, feta cheese, toasted pita points with oregano vinaigrette

• **GRILLED CHICKEN SALAD** \$12.45

Grilled chicken with mixed greens, black olives, garbanzo beans, bell peppers, cucumbers, cherry tomatoes, shredded carrots with Parmesan Peppercorn dressing

• **SALMON SALAD** \$14.35

Roasted salmon, green beans, fresh mozzarella, peppers, red wine vinaigrette

• **SOUTHWEST CHICKEN SALAD** \$12.25

Southwest chicken, romaine lettuce, corn, black beans, corn tortilla strips, diced tomatoes, chipotle ranch dressing

• **BLACKENED FLANK SALAD** \$17.05

Blackened flank steak, olives, roasted red peppers and smoked cheddar cheese with choice of chipotle ranch dressing or cilantro vinaigrette

**ADD BEYOND BEEF (\$6.49) OR CHICKEN (\$4.49)
TO ANY OF THE ABOVE**

Dressing choices include: House made Ranch, French, Italian, Caesar, Sweet Onion Vinaigrette or Fat Free Balsamic

Side Choices

Choose one side:

- Coleslaw
- Potato Salad
- Macaroni Salad
- Italian Pasta Salad
- Tortellini Broccoli Salad
- Side House Salad
- Cup of Soup of the Day

***Also available a la carte for \$3.25 per person*

Dessert

- Cookies
- Brownies or Blondies



- Raspberry or Strawberry Mousse
- Raspberry or Strawberry Aquafaba (Vegan)
- Vegan Chocolate Chip Cookies

LUNCH BUFFETS

Includes items listed and up to two cold beverages.

Classic Mediterranean Lunch

\$13.85 PER PERSON

\$15.95 PER PERSON WITH CHICKEN

- Hummus, Tabbouleh Salad, Baba Ghanoush, Tzatziki, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Sliced Cucumbers, Grilled Asparagus, Kalamata Olives, Feta Cheese and Pita Bread
 - Cookies or brownies
- (MINIMUM OF 15 PEOPLE)*

Soup & Salad or Sandwich

\$11.15 PER PERSON

\$15.00 PER PERSON WITH SOUP, SALAD, & SANDWICH

- Choice of Chicken Noodle, Italian Wedding, Minestrone, Roasted Corn Chowder or Broccoli Cheddar
- Salad: Caesar or Garden Salad with dressings
- Sandwich: Turkey & Smoked Gouda or Greek Chicken Wrap
- Rolls with butter and crackers
- Cookies or brownies

New York Deli

\$12.75 PER PERSON (ONE SIDE)

\$15.20 PER PERSON (TWO SIDES)

\$15.75 PREMADE WRAPS AND SANDWICHES (ONE SIDE)

- Turkey breast, roast beef, baked ham and grilled vegetables
- Assorted cheeses, lettuce and tomato
- Assortment of artisan bread and rolls
- One or Two sides (found on page 6)
- Potato chips
- Cookies or brownies
- Mayo, Mustard



ADD BEYOND CHICKEN TO ANY OF THE ABOVE
\$4.49



PITTNICS

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

Build Your Own Pittnic

MINIMUM OF 25 PEOPLE

\$13.65 PER PERSON – ONE PROTEIN

\$18.09 PER PERSON – TWO PROTEINS

Protein Selections

Fireman's chicken barbeque, Italian sausage sandwich,
golden barbeque chicken, barbeque pulled pork

Choose Two Sides

Macaroni & cheese, coleslaw, potato salad, macaroni salad,
Italian pasta salad, garden salad, salt potatoes

Choose One Dessert

Assorted cookies, brownies, blondies, strawberry shortcake
or seasonal fruit

As an add on, ask about our novelty ice cream selections!

WE ALSO HAVE VEGAN PROTEIN OPTIONS AVAILABLE

BEYOND BURGER	\$6.39
BEYOND CHICKEN	\$4.49



HOT BUFFETS



All buffets include rolls and butter with your choice of iced tea or assorted sodas.

Gold Buffet

ONE ENTRÉE: \$17.75/PERSON

TWO ENTRÉES: \$20.35/PERSON

ENTRÉE OPTIONS:

CHICKEN BRUSCHETTA
CREAMY CHICKEN FLORENTINE
BEEF TIPS IN CREMINI DEMI
ROSEMARY HONEY PORK LOIN
PECAN CRUSTED MAPLE GLAZED SALMON
FRENCH ONION CHICKEN
MARTINI SALMON
BEEF BURGUNDY

VEGAN ENTRÉE OPTIONS:

POLENTA CAKES WITH RED WINE MUSHROOMS
VEGAN SPAGHETTI SQUASH WITH RUSTIC RATATOUILLE

CHOOSE ONE SALAD:

CAESAR SALAD
GARDEN SALAD
HERBED POTATO SALAD
TORTELLINI AND BROCCOLI SALAD
STRAWBERRY & SPINACH SALAD

CHOOSE ONE VEGETABLE:

ASPARAGUS
ROASTED BROCCOLI
ROASTED BABY CARROTS
BROCCOLI & CAULIFLOWER GRATIN
SAUTEED GREEN BEANS

CHOOSE ONE STARCH:

MASHED POTATOES
PAN ROASTED FINGERLING POTATOES
TWICE BAKED POTATO
HERBED WILD RICE PILAF
GARLIC OIL PASTA

CHOOSE ONE DESSERT:

ASSORTED MINI CANNOLIS
TURTLE OR FRUIT TOPPED CHEESECAKE
MINI FRUIT TARTS WITH PASTRY CREAM AND FRESH BERRIES



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Silver Buffet

ONE ENTRÉE: \$14.80/PERSON

TWO ENTRÉES: \$16.60/PERSON

ENTRÉE OPTIONS:

SPINACH & MOZZARELLA STUFFED CHICKEN
CREAMY SUN-DRIED TOMATO PESTO CHICKEN
HERB ROASTED CHICKEN
MARINATED & ROASTED TURKEY BREAST WITH GRAVY
ROAST BEEF AU JUS
COD WITH CREAM SAUCE
LEMON PEPPER PORK CHOPS

VEGAN/VEGETARIAN ENTRÉE OPTIONS:

VEGETABLE BAKED ZITI
VEGETARIAN BUTTERNUT MANICOTTI WITH SAGE CREAM
VEGAN MEDITERRANEAN STUFFED PEPPERS

CHOOSE ONE SALAD:

CAESAR
GARDEN PASTA
LOADED POTATO SALAD
TOSSED SALAD WITH CHOICE OF DRESSING
COLESLAW

CHOOSE ONE VEGETABLE:

STEAMED CARROTS
MARINATED GRILLED VEGETABLES
BALSAMIC BRUSSELS SPROUTS
BLISTERED TOMATOES WITH GARLIC & BASIL

CHOOSE ONE STARCH:

AU GRATIN POTATOES
MASHED POTATOES
HERBED WHITE RICE
PASTA PRIMAVERA

CHOOSE ONE DESSERT:

COOKIES & BROWNIES
HEAVENLY PUDDING OR BANANA PUDDING
JELL-O CAKE WITH WHIPPED CREAM
YELLOW OR CHOCOLATE CAKE WITH WHITE OR CHOCOLATE FROSTING

Fast Track Buffets

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

BONELESS CHICKEN WING BUFFET

\$11.70/PERSON

Boneless wings, tossed salad with choice of dressing and cookies. Wing flavors include hot, medium, mild, golden barbeque, dry ranch and dry Cajun.
Also comes with celery and blue cheese or ranch dressing.

TACO BUFFET

\$11.09/PERSON

Taco beef and chicken, soft shells, black beans, cilantro lime rice, diced tomatoes and onions, lettuce, cheddar cheese, salsa and sour cream and cookies

PIEROGI BUFFET

\$14.00/PERSON

Pierogies, Kielbasa and Sauerkraut, Chefs Choice Vegetable, Sour Cream, Cheddar, Scallions, Cookies

THEMED BUFFET MENU

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



Cobb Salad Bar

\$14.15 PER PERSON

- Oven Roasted Chicken
- Spring mix, diced hard boiled eggs, bacon, onion blue cheese, tomatoes
- Red wine vinaigrette and ranch dressing
- Rolls and Butter

Italian Buffet

\$17.05 PER PERSON

- Meatballs and Italian Sausage
- Choice of penne or spaghetti
- Marinara and Alfredo sauce
- Tuscan Vegetable Medley
- Garlic Bread
- Caesar or Tossed salad with dressings

Lo Mein Buffet

\$17.05 PER PERSON

- Vegetable Lo Mein
- Choice of Chicken or Pork Lo Mein
- Pork or Vegetable Egg Rolls
- Sweet soy slaw with scallions and chow Mein noodles

Burger Bar

\$15.25 PER PERSON

- Hamburgers
- Pretzel Rolls, Kaiser Rolls
- Assorted Condiments
- Lettuce, Tomato, Onions, Pickles, Sauteed Mushrooms, Cheddar, American & Gouda Cheese
- Macaroni or Potato Salad

Rice Bowl Buffet

\$12.79 PER PERSON

- Adobo Chicken
- Fajita Vegetables
- Black Beans
- Cilantro Lime Rice or Brown Rice
- Salsa, sour cream, cheddar cheese, corn salsa, shredded lettuce

Desserts

Choose one dessert, included in your buffet

- Cookies and brownies
- Jell-O cake with whipped topping
- Apple or Lemon Meringue Pie
- Chocolate Cream Pie
- Chocolate or yellow cupcakes with chocolate or vanilla frosting
- Fruit Salad
- Vegan black bean brownies

DESSERT

Bake Shop

Per piece

• Mousse Shooter	\$3.00
• Fruit Crisp	\$3.29
• Angel Food or Pound Cake	\$3.60
• Strawberry Shortcake	\$3.80
• New York Style Cheesecake	\$4.55
• Individual Tarts	\$4.95
• Turtle Cheesecake	\$5.50

Vegan Dessert Options

Per piece

• Raspberry Aquafaba	\$1.05
• Chocolate Aquafaba	\$1.05
• Vegan Black Bean Brownie	\$1.45

Decorated Cakes

• Half Sheet (serves 40)	\$40.59
• Full Sheet (serves 80)	\$63.65
• Italian Cream Cake (10 slices)	\$30.35

Per Dozen

• Otis Spunkmeyer Cookies	\$9.65
• Rice Krispy Treats	\$17.35
• Brownies	\$12.25
• Frosted Cutout Cookies	\$13.40
• Panther Paw Cookies	\$13.80
• Custom Cookie Order	\$14.59
• Cupcakes	\$15.55
• Cream Puffs	\$17.45
• Frosted Brownies	\$19.35
• Specialty Brownies	\$20.55

Andes, Strawberry Cheesecake & Raspberry Cheesecake

HORS D'OEUVRES RECEPTION

Hot Selections

\$3.89 PER PERSON

- Stuffed Mushrooms with Bulgur & Roasted Vegetables*
- Cheeseburger Sliders
- Garlic & Spinach Falafel with Tzatziki
- Arancini (Breaded Parmesan Risotto Cake)
- Mini Chicken Quesadillas
- Spanakopita (Phyllo stuffed with Herbs & Cheese)

\$5.29 PER PERSON

- Spinach Artichoke Dip with Pita Points
- Stuffed Mushroom Caps with Sausage Stuffing
- Buffalo Chicken Dip with Tortilla Chips
- Mini Quiche
- Chicken, Pork or Vegetable Pot Stickers with Plum Sauce
- Italian Braised Beef Crostini
- Mini Barbequed or Italian Meatballs
- Chicken Parmesan Meatballs
- Chicken Parmesan Sliders
- Salmon Cakes with Lemon Dill Sauce

Cold Selections

\$3.89 PER PERSON

- Tomato Bruschetta with Crostini*
- Sun Dried Tomato, Lemon Dill or Garlic Herb Hummus*
- Blue Cheese Stuffed Tomatoes with Chive Batons

\$5.29 PER PERSON

- Antipasto Platter

Olives, peppers and assorted meats and breads

\$12.35 PER PERSON

- Charcuterie Platter with Crudité, Cheeses and Breads

Seafood Selections

MARKET PRICE

- Shrimp Cocktail, Maryland Crab Cakes, House Smoked Salmon Display, Bacon Wrapped Scallops

*DENOTES VEGAN ITEM





PLATTERS

Assorted Fruit

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

- Serves 25 \$81.25
- Serves 50 \$159.38
- Add Fruit Dip \$6.49 per 25 people

Vegetable Platter

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

- Serves 25 \$78.29
- Serves 50 \$155.10

Hummus Platter

Toasted pita bread, crudité and your choice of two types of house made hummus: lemon dill, roasted red pepper, roasted garlic or traditional

- Serves 25 \$85.19
- Serves 50 \$166.15

Cheese & Crackers

Includes pepperoni

- Serves 25 \$97.10
- Serves 50 \$187.00

Pizza Platters

- 16" Round Pizza \$10.39
- Cheese and one topping – 10 slices*
- Additional Toppings \$2.00

BEVERAGE SERVICE

Per Person

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

- Cold Beverage \$2.10
Fruit Punch, Pink Lemonade, Iced Tea, Sodas
- Apple, Cranberry or Orange Juice \$2.40
- Coffee Service \$2.60

Includes regular and decaf coffee and hot tea.

Rates are based on two cups per person

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.

- Water (1 Gallon) \$3.40
- Fruited Water (2 Gallons) \$6.49
- Punch, Lemonade, Iced Tea, Soda \$11.39
- Fruit Juice, Hot Chocolate \$19.19
- Coffee \$20.20

Mocktails Per Gallon

- Winter Punch \$10.99
- Cranberry Lemonade \$12.95
- Summer Punch \$12.95

Bottled & Canned Beverages

- Bottled Water \$1.90 each
- Cans of Soda \$1.90 each
- Bottled Juices \$2.50 each
- Bottled Iced Tea \$3.19 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

\$2.19 PER ITEM

- House Made Chips and Dip
- Pretzels and Dip
- Tortilla Chips and Salsa
- Popcorn
- Chex Mix
- M&Ms
- Nutri-Grain Bars
- Granola Bars
- Assorted Candy Bars

\$2.60 PER ITEM

- Lemon Bars
- Brownie Bites
- Soft Pretzel and Cheese
- Trail Mix

\$5.05 PER ITEM

- Tortilla Chips and Queso
- Tortilla Chips and Guacamole

ENERGY BOOST PACKAGE (INCLUDES ALL THREE)

\$5.90 PER PERSON

- Chex Mix
- Dried Fruit
- Trail Mix



notes:

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Pitt **Forged.** Bradford *Inspired.*