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 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 may be subject to a 20% surcharge, or a flat charge of $50, whichever is higher.

**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 $45 per hour.

**External and Off-Site Catering**
External events are subject to a $200 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 per person will be added for china service.

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**Conference Services Management:**
Kyle Viola: (814) 362-5053 or kJV12@pitt.edu
Kim Masone: (814) 362-7592 or kdr22@pitt.edu

**Metz Culinary Management**
Angela Carroll, *Catering Manager*: (814) 362-5105 or amc273@pitt.edu
Benjamin 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 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:

- **Tablecloth**
  - $4.15 each
- **Napkin**
  - $0.95 each
- **Skirting**
  - $50.00 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. 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 or removed from the facility in to go containers. No credit will be given for leftover 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. Utensils, pots and pans are available for use on a very limited basis; requests must be made in advance through Dining Services. A deposit may be due upon pick up, and will be refunded when all items have been returned. The person renting the equipment must sign a rental agreement to indicate what equipment has been loaned out. Items damaged or not returned will be billed at full replacement value. There will be a fee added for any food that is delivered after business hours.
BREAKFAST MENU

A la Carte
Selections are by the dozen
• MINI MUFFINS OR DOUGHNUT HOLES 9.20
• DOUGHNUTS 11.50
• BAGELS 18.30
• MUFFINS OR DANISH 19.65

Healthy Options
Selections are per person
• FRESH FRUIT SALAD 3.19
• YOGURT WITH GRANOLA 3.19
• YOGURT PARFAIT BAR 3.40

Continental
Prices are per person and include coffee service
• PASTRIES WITH COFFEE 4.05
• HEALTHY START 6.90
  Fresh fruit salad with plain or strawberry yogurt and granola
• DELUXE CONTINENTAL 8.50
  Assorted pastries, fresh fruit salad & juice
• THE EYE OPENER 8.89
  Assorted pastries, bagels with condiments, fresh fruit salad and two juices

Hot Buffets
Prices are per person and include coffee service
• INDIVIDUAL BREAKFAST QUICHE 5.38
  Assorted individual breakfast quiche
• BREAKFAST SANDWICH OR WRAP 6.70
  Eggs on your choice of croissant, English muffin, wrap or bagel with choice of bacon, sausage, or ham and choice of cheese
• SUNRISE BREAKFAST 10.75
  Scrambled eggs, bacon or sausage, pancakes, French toast or waffle, home fries, assorted pastries and juice

ADD VEGAN EGG TO ANY OF THE ABOVE $2.25
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 15 people allowed for pre-set lunches.

**Lunch Sandwiches**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TURKEY &amp; SMOKED GOUDA</td>
<td>9.00</td>
</tr>
<tr>
<td>Turkey sandwich with deli style turkey breast and smoked Gouda cheese</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN CIABATTA</td>
<td>10.20</td>
</tr>
<tr>
<td>Marinated grilled chicken breast with fresh basil mayonnaise on ciabatta</td>
<td></td>
</tr>
<tr>
<td>GREEK CHICKEN WRAP</td>
<td>10.20</td>
</tr>
<tr>
<td>Chicken, romaine lettuce, feta cheese, tomatoes and olives in a flour tortilla with balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>TURKEY AVOCADO CLUB</td>
<td>10.20</td>
</tr>
<tr>
<td>Turkey, avocado and bacon with lettuce, tomato and mayonnaise on sourdough</td>
<td></td>
</tr>
<tr>
<td>CHICKEN CAESAR BAGUETTE</td>
<td>10.20</td>
</tr>
<tr>
<td>Grilled marinated chicken, bacon, tomato, arugula and Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>BEEF &amp; CHEDDAR BAGUETTE</td>
<td>10.75</td>
</tr>
<tr>
<td>Roast beef, cheddar cheese, sliced tomatoes and arugula with horseradish mayo</td>
<td></td>
</tr>
<tr>
<td>PASTRAMI AND SWISS</td>
<td>12.79</td>
</tr>
<tr>
<td>Pastrami, Swiss cheese and coleslaw on toasted rye bread</td>
<td></td>
</tr>
</tbody>
</table>

**Vegan & Vegetarian**

**VEGETARIAN OPTIONS**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAPRESE</td>
<td>9.35</td>
</tr>
<tr>
<td>Fresh Roma tomato, arugula and fresh mozzarella on fresh Herbed Focaccia</td>
<td></td>
</tr>
<tr>
<td>MEDITERRANEAN VEGETABLE</td>
<td>9.65</td>
</tr>
<tr>
<td>Sliced cucumbers and tomatoes, roasted red peppers, leaf lettuce, hummus and feta cheese on sourdough bread</td>
<td></td>
</tr>
</tbody>
</table>

**VEGAN OPTIONS**

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARINATED PORTOBELLO</td>
<td>8.85</td>
</tr>
<tr>
<td>Marinated Portobello and Caramelized Onions on a Kaiser Roll with Red Pepper Coulis</td>
<td></td>
</tr>
<tr>
<td>BEYOND CHICKEN SANDWICH</td>
<td>11.30</td>
</tr>
<tr>
<td>Beyond chicken, lettuce, tomato, vegan basil mayo on ciabatta</td>
<td></td>
</tr>
</tbody>
</table>
**Lunch Salads**

*Served with fresh roll, butter and choice of dressing*

*(Unless otherwise stated)*

- **STRAWBERRY POPPYSEED SALAD  8.49**  
  Baby spinach, strawberries, feta cheese, red onion, garlic crouton, sunflower seeds and poppy seed dressing

- **With Grilled Chicken  10.75**
  - **GRILLED CHICKEN CAESAR SALAD  10.45**
    Grilled chicken with romaine lettuce, homemade croutons, parmesan cheese and Caesar dressing

- **Grilled Salmon Caesar Salad  11.29**

- **GREEK CHICKEN SALAD  10.45**
  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  10.95**  
  Grilled chicken with mixed greens, black olives, garbanzo beans, bell peppers, cucumbers, cherry tomatoes and shredded carrots with Parmesan Peppercorn dressing

- **SOY GLAZED TUNA SALAD   17.60**
  Soy glazed tuna with romaine lettuce, slivered almonds, shredded carrots, bok choy, pickled cucumbers, and wasabi vinaigrette

- **CARIBBEAN CHICKEN SALAD   11.45**
  Caribbean chicken, pineapple, plantains, tomatoes, and sweet onion vinaigrette

- **BLACKENED FLANK SALAD   12.80**
  Blackened flank steak, olives, roasted red peppers and smoked cheddar cheese with choice of chipotle ranch dressing or cilantro vinaigrette

**ADD BEYOND BEEF ($5.70) OR CHICKEN ($3.95) 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
- Herbed Potato Salad *(Vegan)*
- Macaroni Salad
- Mediterranean Orzo Salad
- Tortellini Broccoli Salad
- Side House Salad
- Cup of Soup of the Day

**Also available a la carte for $2.85 per person**

**Dessert**

- Cookies
- Brownies or Blondies
- Raspberry or Strawberry Sabayon
- Raspberry or Strawberry Aquafaba *(Vegan)*
- Vegan Carrot Cake Cupcake
LUNCH

BUFFETS

Includes items listed and cold beverages of your choice.

Classic Mediterranean Lunch

6.79 PER PERSON
10.55 PER PERSON WITH CHICKEN

• Hummus, Tabbouleh Salad, Baba Ganoush, Tzatziki
• Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Sliced Cucumbers, Grilled Asparagus, Kalamata Olives
• Feta Cheese
• Pita Bread
• Cookies or brownies

Soup & Salad or Sandwich

9.79 PER PERSON

• 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

11.19 PER PERSON (ONE SIDE)
13.39 PER PERSON (TWO SIDES)

• 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 5)
• Potato chips or pretzels
• Cookies or brownies
• Mayo, Mustard, Dijon Mustard,

ADD BEYOND CHICKEN TO ANY OF THE ABOVE
$3.95
PITTNICS

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

Pittnic #1

11.29 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

14.15 PER PERSON (25 PERSON MINIMUM)
Fireman’s chicken barbeque or Sausage Sandwich, 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.

WE ALSO HAVE VEGAN PROTEIN OPTIONS AVAILABLE

BEYOND BURGER  5.70
BEYOND CHICKEN  3.95

A La Carte Options

Prices are per person

- CORN ON THE COB  1.15
- SALT POTATOES  .95
- ITALIAN SAUSAGE OR BRATWURST  2.89
- STRAWBERRY SHORTCAKE  2.89
- VEGGIE BURGER  3.95
HOT BUFFETS

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

Gold

ONE ENTRÉE: $15.59/PERSON
TWO ENTRÉES: $17.89/PERSON

ENTRÉE OPTIONS:
CHICKEN BRUSCHETTA
CREAMY CHICKEN FLORENTINE
CHICKEN MARSALA
CHIMICHURRI BEEF
BEEF TIPS IN CREMINI DEMI
ROSEMARY HONEY PORK LOIN
PECAN CRUSTED MAPLE GLAZED SALMON
SHRIMP SCAMPI
PEPPER CRUSTED TUNA WITH CITRUS BEURRE BLANC

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 (VEGAN)
TORTELLINI AND BROCCOLI SALAD
STRAWBERRY & SPINACH SALAD

CHOOSE ONE VEGETABLE:
ASPARAGUS
ROASTED BROCCOLI
ROASTED BABY CARROTS
BROCCOLI & CAULIFLOWER GRATIN
CHARRED ROMANESCO

CHOOSE ONE STARCH:
MASHED POTATOES
TRUFFLE ORZO
SCALLION JASMINE RICE
PAN ROASTED MARBLE POTATOES
TWICE BAKED POTATO
HERBED WILD RICE PILAF

CHOOSE ONE DESSERT:
ASSORTED MINI CANNOLIS
TURTLE OR FRUIT TOPPED CHEESECAKE
MINI FRUIT TARTS WITH PASTRY CREAM AND FRESH BERRIES
CHOCOLATE WHOOPIE PIE
TIRAMISU PARFAIT
Silver

ONE ENTRÉE: $13.05/PERSON
TWO ENTRÉES: $15.29/PERSON

ENTRÉE OPTIONS:
- SPINACH & MOZZARELLA STUFFED CHICKEN
- CARIBBEAN INSPIRED CHICKEN BARBEQUE
- HERB ROASTED CHICKEN
- CAROLINA GOLDEN BARBEQUE PORK TIPS WITH CARAMELIZED ONIONS
- HONEY MUSTARD MARINATED TURKEY BREAST WITH MAPLE CREAM
- ROAST BEEF AU JUS
- POTATO CRUSTED COD WITH TARRAGON CREAM

VEGAN/VEGETARIAN ENTRÉE OPTIONS:
- VEGETARIAN LASAGNA ALFREDO
- VEGETARIAN BUTTERNUT MANICOTTI WITH SAGE CREAM
- VEGAN MEDITERRANEAN STUFFED PEPPERS

CHOOSE ONE SALAD:
- CAESAR
- GARDEN PASTA
- PIEROGI SALAD WITH BACON
- TOSSED SALAD WITH CHOICE OF DRESSING
- COLESLAW

CHOOSE ONE VEGETABLE:
- ROASTED CORN
- MARINATED GRILLED VEGETABLES
- BALSAMIC BRUSSELS SPROUTS
- BLISTERED TOMATOES WITH GARLIC & BASIL

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.

PIZZA BUFFET
$9.39/PERSON
Plain and pepperoni pizza, tossed salad with choice of dressing and cookies

TACO BUFFET
$9.65/PERSON
Taco beef or chicken, soft shells, black beans, cilantro lime rice, diced tomatoes and onions, lettuce, cheddar cheese, salsa and sour cream and cookies

PASTA BUFFET
$10.75/PERSON
Pasta and meatballs with marinara sauce, garlic bread, tossed salad with choice of dressing, chef’s choice vegetable and cookies
# THEMED BUFFET MENU

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.

## English Buffet

**13.99 PER PERSON**
- Bangers and Mash or Fish & Chips
- Baked Beans
- English peas
- Tossed Salad with dressings
- Rolls and Butter

## Thanksgiving Dinner

**13.99 PER PERSON**
- Roasted Turkey & Gravy
- Mashed Potatoes
- Green Bean Casserole
- Tossed Salad with dressings
- Sweet Potato Salad
- Rolls & Butter

## Italian Buffet

**14.99 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

## Latin Themed Buffet

**13.99 PER PERSON**
- Chiles Rellenos (Vegetarian)
- Chicken Enchiladas
- Quinoa Salad with Avocado Vinaigrette
- Cilantro Lime Rice
- House made tortilla chips and salsa

## Asian Themed Buffet

**11.99 PER PERSON**
- Vegetable Lo Mein
- Chicken Lo Mein
- Pork or Vegetable Egg Rolls
- Vegetable Fried Rice
- Sweet soy slaw with scallions and chow Mein noodles

## 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
- Scotch Bread Pudding
DESSERT

Bake Shop
Per piece
- Fruit Crisp $2.89
- Angel Food or Pound Cake $3.19
- Strawberry Shortcake $3.39
- New York Style Cheesecake $3.99
- Individual Tarts $4.35
- Turtle Cheesecake $4.85
- Mousse $5.19

Vegan Dessert Options
Per piece
- Raspberry Aquafaba $0.95
- Chocolate Aquafaba $0.95
- Vegan Carrot Cake Cupcake $1.25
- Vegan Black Bean Brownie $1.25

Decorated Cakes
- 9” Round $19.89
  With Filling $22.75
- Half Sheet (serves 40) $35.69
- Full Sheet (serves 80) $55.99
- Italian Cream Cake (10 slices) $26.69

Per Dozen
- Otis Spunkmeyer Cookies $8.49
- Rice Krispy Treats $15.29
- Brownies $10.75
- Frosted Cutout Cookies $11.79
- Panther Paw Cookies $11.79
- Custom Cookie Order $12.85
- Cupcakes $13.65
- Cream Puffs $15.39
- Frosted Brownies $16.99
- Specialty Brownies $18.09

Andes, Strawberry Cheesecake and Raspberry Cream
HORS D’OEUVRES

Hot Selections

3.40 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)

4.65 PER PERSON
• Spinach Artichoke Dip with Pita Points
• Stuffed Mushroom Caps with Sausage Stuffing
• Buffalo Chicken Dip with Tortilla Chips
• Mini Quiche
• Fried Chicken Pot Stickers with Plum Sauce
• Devils on Horseback (Blue cheese dates wrapped in bacon)
• Italian Braised Beef in Phyllo Cups
• Sweet & Sour Chicken
• Mini Barbequed or Italian Meatballs
• Chicken Satay
• Creole Salmon Cakes with Spicy Tomato Chutney
• Bay Scallops with Tomato Bacon Jam in Phyllo Cup

Cold Selections

3.40 PER PERSON
• Tomato Bruschetta with Crostini*
• Sun Dried Tomato, Lemon Dill or Garlic Herb Hummus*
• Blue Cheese Stuffed Red Potatoes with Chive Batons

4.69 PER PERSON
• Antipasto Platter
  Olives, peppers and assorted meats and breads

10.85 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  71.50
• Serves 50  140.25
• Add Fruit Dip  5.70 per 25 people

Vegetable Platter
Fresh seasonal vegetables cut for dipping, and served with choice of Ranch dressing or dill dip

• Serves 25  68.79
• Serves 50  140.25

Cheese & Crackers

• Serves 25  72.95
  With pepperoni  85.45
• Serves 50  139.59
  With pepperoni  164.59

Pizza Platters

• 16” Round Pizza  9.15
  Cheese and one topping – 10 slices
• Additional Toppings  1.79
BEVERAGE SERVICE

Per Person

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

• Cold Beverage 1.89
• Red Punch, Pink Lemonade, Iced Tea, Sodas
• Apple, Cranberry or Orange Juice 2.09
• Coffee Service 2.29

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) 2.99
• Fruited Water (2 Gallons) 5.70
• Punch, Lemonade, Iced Tea, Soda 10.00
• Fruit Juice, Hot Chocolate 16.89
• Coffee 17.79

Mocktails Per Gallon

• Winter Punch 9.65
• Cranberry Lemonade 11.40
• Summer Punch 11.40

Bottled & Canned Beverages

• Bottled Water 1.70 each
• Cans of Soda 1.70 each
• Bottled Juices 2.19 each
• Bottled Iced Tea 2.45 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

1.70 PER ITEM
- Chips or Pretzels & Dip
- Tortilla Chips & Salsa
- Popcorn
- Chex Mix
- M&Ms
- Nutri-Grain Bars
- Granola Bars
- Assorted Candy Bars

2.29 PER ITEM
- Lemon Bars
- Brownie Bites
- Soft Pretzel & Cheese
- Trail Mix

ENERGY BOOST PACKAGE (INCLUDES ALL THREE)
5.19 PER PERSON
- Chex Mix
- Dried Fruit
- Trail Mix
executive dinners
- employee appreciation luncheons
- business meetings
- receptions
- group gatherings
- welcome celebrations
FRESH
DELICIOUS
FOOD