

# Catering Guide

University of Pittsburgh at Bradford



# welcome

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 may 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](mailto:lcampog@pitt.edu)

**Kim Rublee:** (814) 362-0989 or [kdr22@pitt.edu](mailto:kdr22@pitt.edu)

### **Metz Culinary Management**

**Mary Smith, Administrative Assistant:** (814) 362-5054 or [smithm12@pitt.edu](mailto:smithm12@pitt.edu)

**Angela Carroll, Catering Manager:** (814) 362-5105 or [amc273@pitt.edu](mailto:amc273@pitt.edu)

**Benjamin Dansberger II, Executive Chef:** (814) 362-0986 or [bed42@pitt.edu](mailto:bed42@pitt.edu)

**Joel Meyer, General Manager:** (814) 362-7582 or [jmeyer@pitt.edu](mailto: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**

\$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. 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	6.00
<i>Fresh fruit salad with plain or strawberry yogurt and granola</i>	
• DELUXE CONTINENTAL	7.25
<i>Assorted pastries, fresh fruit salad &amp; juice</i>	
• THE EYE OPENER	7.65
<i>Assorted pastries, bagels with condiments, fresh fruit salad and two juices</i>	

## *Hot Buffets*

*Prices are per person and include coffee service*

• BREAKFAST SANDWICH	5.75
<i>Eggs on your choice of croissant, English muffin or bagel with choice of bacon, sausage or ham and choice of cheese</i>	
• SUNRISE BREAKFAST	9.25
<i>Scrambled eggs, bacon or sausage, pancakes or French toast, home fries, assorted pastries and juice</i>	
• BREAKFAST WRAPS	6.25
<i>Flour tortilla with scrambled eggs, choice of bacon, sausage or ham, Cheese, diced tomato, green pepper and onion with juice</i>	



# LUNCH MENU

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*
- **TURKEY AVOCADO CLUB** 8.75  
*Turkey, Avocado and Bacon with lettuce and tomato and mayonnaise on Sourdough*
- **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 WECK** 9.00  
*Hot roast beef au jus served with kummelweck roll & horseradish*

## Vegetarian Options

- **CAPRESE** 8.25  
*Fresh Roma tomato, arugula and fresh mozzarella on fresh Herbed Focaccia*
- **ROASTED VEGGIE & CHEVRE** 8.50  
*Fresh roasted vegetables and goat cheese with herbed mayonnaise*
- **SOUTHWEST PINWHEELS** 8.50  
*Roasted corn and black beans with cream cheese and fresh tomato*

## 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*
- Grilled Chicken Caesar Salad 9.25
- Grilled Salmon Caesar Salad 9.95
- **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*
- **ASIAN SALMON SALAD** 9.95  
*Teriyaki salmon with romaine lettuce, slivered almonds, shredded carrots, cherry tomatoes, cucumbers and Asian dressing*
- **PARMESAN CRUSTED CHICKEN** 9.20  
*Served on a bed of romaine and spring with tomatoes, black olives and cucumbers*
- **CHICKEN OR BEEF FAJITA** 9.00  
*Choice of grilled chicken or steak with lettuce, tomatoes, black olives, sautéed peppers and onions served in a fresh tortilla bowl with 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** 9.00  
*Your choice of beef or chicken with shredded lettuce, diced tomatoes, black olives, peppers, onions, cheddar cheese, salsa and sour cream.*

Dressing choices include: Ranch, French, Italian, Balsamic, Sweet Vidalia, Parmesan Peppercorn or 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
- Raspberry or Strawberry Sabayon

# LUNCH BUFFETS

*Includes items listed and cold beverages of your choice.*

## *New York Deli*

### **11.50 PER PERSON**

- Turkey breast, roast beef, baked ham and grilled vegetables
- 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*

### **9.35 PER PERSON**

- Turkey breast, roast beef, baked ham and grilled vegetables
- 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*

### **8.35 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 or Italian 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.

## *A La Carte Options*

Prices are per person

•BAKED BEANS	.75
•CORN ON THE COB	.75
•ITALIAN SAUSAGE	2.50
•STRAWBERRY SHORTCAKE	2.50
•VEGGIE BURGER	3.49



# HOT BUFFETS



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: \$13.50/PERSON**

**TWO ENTRÉES: \$15.50/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  
 BRONZED SALMON  
 SHRIMP SCAMPI

### VEGETARIAN ENTRÉE OPTIONS:

STUFFED PORTOBELLA MARSALA  
 SPAGHETTI SQUASH WITH RUSTIC RATATOUILLE

### CHOOSE ONE SALAD:

CAESAR SALAD  
 GARDEN SALAD  
 TOMATO & CUCUMBER SALAD  
 ROASTED RED POTATOES & BACON  
 TORTELLINI AND BROCCOLI SALAD  
 QUINOA AND APPLE SALAD  
 SPINACH, STRAWBERRY &  
 POPPY SEED DRESSING

### CHOOSE ONE VEGETABLE:

ASPARAGUS  
 ROASTED BROCCOLI & CAULIFLOWER  
 ROASTED BABY CARROTS  
 GREEN BEANS, SUN DRIED TOMATO & PINE NUTS  
 SUGAR SNAP PEAS  
 ROASTED SQUASH & BRUSSELS SPROUTS

### CHOOSE ONE STARCH:

GARLIC PASTA  
 GARLIC MASHED POTATO  
 FETTUCCHINI ALFREDO  
 BAKED POTATO  
 ROASTED FINGERLINGS  
 SALT POTATOES  
 TWICE BAKED POTATO  
 WILD RICE PILAF

### CHOOSE ONE DESSERT:

PANNA COTTA WITH RASPBERRY SAUCE  
 TURTLE OR FRUIT TOPPED CHEESECAKE  
 MINI FRUIT TARTS WITH PASTRY CREAM AND FRESH BERRIES  
 CHOCOLATE CREAM PUFF PASTRY CAKE  
 APPLE PIE TORTE  
 FRENCH SILK PIE



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## Silver

ONE ENTRÉE: \$11.25/PERSON  
TWO ENTRÉES: \$13.25/PERSON

### ENTRÉE OPTIONS:

SPINACH & MOZZARELLA STUFFED CHICKEN  
CHICKEN PARMESAN  
FRANK'S OR HONEY FRIED CHICKEN  
HERB ROASTED CHICKEN  
\*ROASTED TURKEY WITH GRAVY  
\*ROAST BEEF AU JUS  
BARBEQUE BEEF TIPS  
BEEF LASAGNA

### VEGETARIAN ENTRÉE OPTIONS:

VEGETABLE LASAGNA  
STUFFED ACORN SQUASH  
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:

ROASTED CORN  
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  
HEAVENLY PUDDING  
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

### SALAD BUFFET

**\$8.50/PERSON**

Romaine and mixed greens, diced chicken breast, bacon, cheddar cheese, peas, chick peas, onions, carrots, sunflower seeds, croutons, assorted dressings and cookies

### PIZZA BUFFET

**\$8.25/PERSON**

Plain and pepperoni pizza, tossed salad with choice of dressing 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.

## *Italian*

### **11.25 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

## *Spanish*

### **11.25 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

## *Baked Potato Bar*

### **8.95 PER PERSON**

- Baked potatoes
- Diced bacon
- Cheese Sauce
- Chili (as a topping)
- Shredded cheddar, sour cream and scallions



## *Carolina B.B.Q*

### **14.50 PER PERSON**

- BBQ Chicken
- Pulled Pork Sliders
- Coleslaw
- Baked Beans
- Fresh fruit or vegetable platter
- Mixed green salad, assorted dressings and toppings
- Rolls and butter

## *Beef on Weck*

### **11.00 PER PERSON**

- Beef on Weck
- German Potato Salad
- Roasted Corn
- Fresh Fruit Platter

## *Desserts*

Choose one dessert, included in your buffet

- Cookies and brownies
- Jell-O cake with whipped topping
- Apple or cherry pie
- Chocolate Cream Pie
- Graham Cracker Cream Pie
- Chocolate or yellow cake with chocolate or vanilla frosting
- Fruit salad

# 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 Brulee	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	8.50
•Frosted Cutout Cookies	10.35
•Otis Spunkmeyer Cookies	7.45
•Brownies	9.45
•Frosted Brownies	15.00
•Specialty Brownies	16.00

*Andes, Strawberry Cheesecake and Raspberry Cream*

•Cream Puffs	13.50
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## *Ice Cream Party*

Per person

•One Ice Cream and 4 Toppings	2.95
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# RECEPTION

## HORS D'OEUVRES

### *Hot Selections*

#### **3.00 PER PERSON**

- Gourmet Pizza Bites
- Mushroom Bruschetta in Phyllo Cup
- Mini Falafel with Tzatziki Sauce
- Bacon Wrapped Water Chestnuts
- Arancini
- Mini Chicken Quesadillas
- Spanakopita (Phyllo stuffed with Herbs & Cheese)

#### **4.00 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
- Shredded Chicken Slider
- Barbequed or Swedish Meatballs
- Chicken Satay with Thai Peanut Sauce
- Smoked Salmon Crostini
- Salmon Cakes with Tarragon Remoulade

### *Cold Selections*

#### **3.00 PER PERSON**

- Tomato Bruschetta with Crostini
- Sun Dried Tomato, Lemon Dill or Garlic Herb Hummus
- Vegetarian Antipasto Skewer

#### **4.00 PER PERSON**

- Antipasto Platter

### *Seafood Selections*

#### **MARKET PRICE**

- Clams Casino
- Mini Crab Cakes
- Shrimp Cocktail
- Chili Lime Shrimp
- 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     | 61.50              |
| •Serves 50     | 121.00             |
| •Add Fruit Dip | 5.00 per 25 people |

## *Vegetable Platter*

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

- |            |        |
|------------|--------|
| •Serves 25 | 59.00  |
| •Serves 50 | 116.00 |

## *Cheese & Crackers*

- |            |        |
|------------|--------|
| •Serves 25 | 62.75  |
| •Serves 50 | 120.50 |

## *Pizza Platters*

- |   |      |
|---|------|
| •16" Round Pizza                          | 7.75 |
| <i>Cheese and one topping – 10 slices</i> |      |
| •Additional Toppings                      | 1.50 |



# BEVERAGE SERVICE

## *Per Person*

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

- Coffee Service 1.95  
*Includes regular and decaf coffee and hot tea.  
Rates are based on two cups per person.*
- Hot Chocolate 1.95
- Cold Beverage 1.55  
*Red Punch, Pink Lemonade, Iced Tea, Sodas*
- Apple, Cranberry or Orange Juice 1.80
- 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 8.55
- 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!*

### 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





executive  
dinners

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employee  
appreciation  
luncheons

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business  
meetings

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receptions

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group  
gatherings

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welcome  
celebrations



FRESH

DELICIOUS

FOOD



