



Metz
CULINARY MANAGEMENT



STUDENT CATERING

This student catering guide has been designed to provide food services for special events at a minimum cost for registered student organizations. Student organization sponsored events must meet the criteria on page 5 for this special pricing.

Sandwiches

SANDWICH PLATTER

\$55 | serves 10 - 12 guests

An assortment of deli meats featuring ham, roast beef and turkey on a variety of breads with cheese, lettuce and tomatoes with mayonnaise and mustard

WRAP PLATTER

\$60 | serves 10 - 12 guests

Choice of three flour tortilla wraps stuffed with a variety of fillings including Caesar chicken, Italian, Buffalo chicken, caprese and tuna salad

SUB PLATTER

\$60 | serves 10 - 12 guests

An assortment of deli meats featuring ham, roast beef and turkey on a variety of white and wheat sub rolls with cheese, lettuce, tomatoes and onions with mayonnaise and sub oil

HOUSEMADE CHIPS

\$14 | serves 10 - 12 guests

Pizza

16" PIZZA

Cheese & One Topping Pizza - \$7.99

Additional - \$1.50

PIZZA BUFFET

\$8.25 per guest | 20 guest minimum

Plain and pepperoni pizza, tossed salad, cookies and assorted cold beverages



Grill

PITTNIC

\$9.95 per guest

Hamburgers and hot dogs served with lettuce, tomato, onion, cheese, pickles and condiments. Includes house chips, seasonal fruit, cookies or brownies, and cold beverages

Salads

MINI SALAD BAR

\$6.99/guest

Choose one green

Iceberg mix
Romaine lettuce

Choose one protein

Grilled chicken strips
Julienned turkey
Julienned ham
Seafood salad

Choose three mix ins

Tomatoes
Carrots
Croutons
Black Olives
Mushrooms
Monterey jack cheese
Grilled marinated veggies
Cucumbers
Red Onions
Bacon bits

Broccoli crowns
Sunflower seeds

Choose two dressings

Caesar
French
Blue Cheese
Parmesan peppercorn
Ranch
Italian
Balsamic vinaigrette

ASSORTED FRUIT PLATTER

\$63.25 | serves approx. 25 guests

Add fruit dip - \$5

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

VEGETABLE PLATTER

\$60.79 | serves approx. 25 guests

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

Poblanco's

WALKING TACOS

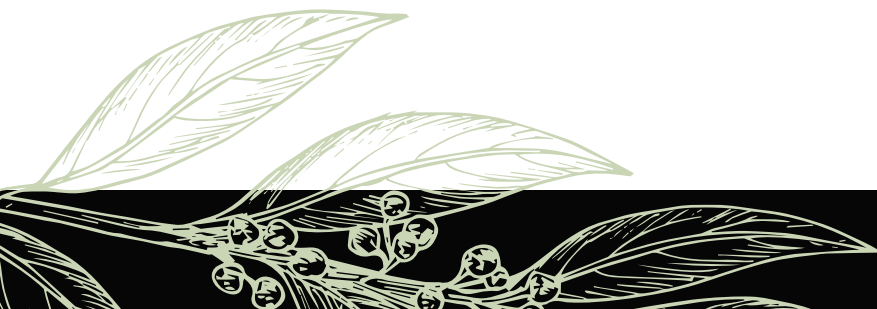
\$61.50 | serves approx. 25 guests

Bags of Doritos®, ground beef or chicken, lettuce, shredded cheese, tomato, onion, sour cream and salsa

NACHOS

\$4.59 per guest

House made nacho chips topped with house made cheese sauce, and garnished with diced onions, tomatoes, black olives and jalapeño peppers



TACO BUFFET

\$6.99/guest

Choose one protein

Taco meat
Chicken

Includes

Shredded lettuce
Diced tomatoes
Salsa
Sour cream

Olives

Cheddar jack cheese
Hard and soft taco shells
Pinto beans
Nacho chips

Snack Attack

WALKING TACOS

All Buffalo chicken wings come with blue cheese or ranch dressing and celery. Sauces available are mild, medium, hot, barbecue, golden barbecue, and butter garlic

20 wings - \$16.99

30 wings - \$24.59

50 wings - \$39.99

Mozzarella Sticks

\$3.99/guest

Pizza Logs

\$3.29/guest

Mini Corn Dogs

\$2.99/guest

Egg Rolls (Veggie or Pork)

\$17.29/dozen

Spinach Artichoke Dip with French Bread

\$4.00/guest

Buffalo Chicken Dip with Tortilla Chips

\$4.00/guest

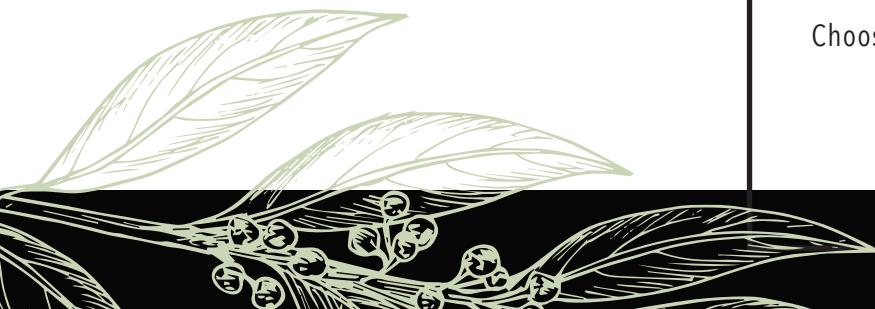
Soft Pretzels with Cheese

\$23.19/dozen

Bundle & Save

Serves approximately 25 guests

Choose one dip, one fruit or vegetable platter, and 2 gallons of lemonade, iced tea or fruit punch

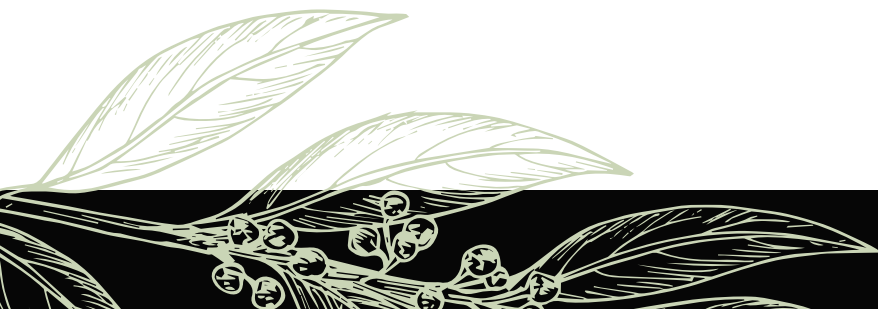


Desserts

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|----------------------|---------------|
| Brownies | \$9.45/dozen |
| Cookies | \$7.45/dozen |
| Panther Paw Cookies | \$10.35/dozen |
| Rice Krispie Treats® | \$6.99/dozen |
| Ice Cream Party | \$2.95/guest |

Drinks

| | |
|------------------------|---------------|
| Bottled Water | \$1.50 each |
| Soda - Pepsi® Products | \$1.50 each |
| Lemonade | \$8.79/gallon |
| Iced Tea | \$8.79/gallon |
| Fruit Punch | \$8.79/gallon |
| Fruited Water | \$5.00/gallon |



Policies & Procedures

- Please contact the University of Pittsburgh at Bradford Conference Services department to book your event.
- All catering fees must be paid by student organization funds.
- All menu and refreshment selections must be ordered a minimum of five (5) working days prior to the day of the event.
- All selections will include appropriate disposable cups, plates, napkins, cutlery, etc. Hot food holding equipment and service ware will be supplied only in the Frame Westerberg Commons.
- Catering staff is not included in items on the Student Catering Guide
- Student organizations are required to clean up all disposable service ware from the service area at the conclusion of their event. If not cleaned, a \$50 cleaning fee will be assessed.
- Notices of cancellation are required 48 hours in advance. Requests canceled within 48 hours of the event will be invoices for the full price of the event, unless as a result of inclement weather.

