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Welcome to Pitt-Johnstown Conferences & Events!

Our mission is to provide you with superior quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event.

Please contact us for customized service and menus.

(814) 269-1900 or 1-800-875-5958
eventupj@pitt.edu
www.johnstown.pitt.edu/conferences
Policies & Procedures
To ensure optimal selection and the best possible service we kindly ask that events be booked at least 14 business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts
We request a confirmed number of guests be specified 7 days prior to the event. This number is considered the guaranteed guest count. You will be billed for the guarantee or the actual count, whichever is greater. We are able to accommodate up to 5% over the guaranteed count.

Service Fee
All weekend (Saturday & Sunday) events less than $300 are subject to a $50 service fee.

Event Time
Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees as deemed appropriate by management.

Cancellation
Cancellations must be made 7 business days prior to the contracted event date to avoid any cancellation fees.
# Breakfast Buffets

## Quick Continental
- Assorted Breakfast Pastries
- Regular and Decaf Coffee
- Iced Water

5.40 per person

## Full Continental
- Assorted Pastries
- Seasonal Fresh Fruit Tray
- Regular and Decaf Coffee
- Assorted Hot Teas
- Orange Juice
- Iced Water

12.00 per person

## Build Your Own Breakfast
- Pick 1: Texas French Toast, Buttermilk Pancakes OR Belgium Waffles
- Pick 1: Scrambled Eggs, Quiche Lorraine OR Spanish Frittata
- Pick 1: Bacon, Pork Sausage, Turkey Sausage OR Grilled Ham
- Pick 1: Hash Browns, Home Fries, Hash Brown Patty OR Tater Tots
- Seasonal Fresh Fruit Display
- Yogurt and Granola
- Muffins, Danishes or Donut Holes
- Regular Coffee, Decaf Coffee and Hot Tea
- Orange Juice and Iced Water

16.40 per person
AM A LA Carte

Assorted Bagels with Cream Cheese and Butter
Assorted Danish
Assorted Muffins
  - Mini
  - Regular
  - Large
Yogurt Parfait with Berries and Granola
Yogurt Cup
Fresh Hand Fruit
  - Apple, Banana, Orange
Assorted Cereal Bars
  - Choice of Rice Krispies, Lucky Charms™, Froot Loops™, Trix™, Cocoa Puffs™, OR Cheerios™
Assorted Donuts
  - Holes
  - In-House
  - Iced Or Sprinkled
Fruit Cup

Priced Per Dozen

<table>
<thead>
<tr>
<th></th>
<th>39.00</th>
<th>20.95</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>15.30</td>
<td>26.60</td>
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<tr>
<td></td>
<td>36.95</td>
<td>49.20</td>
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<tr>
<td></td>
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<td>16.80</td>
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<td>12.20</td>
<td>19.10</td>
</tr>
<tr>
<td></td>
<td>25.20</td>
<td>48.60</td>
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</tbody>
</table>

BREAKFAST

Sandwiches

Bacon and Cage-free Egg on a Croissant
  - 5.65 each
Sausage and Cage-free Egg on a Bagel
  - 5.05 each
Ham and Cage-free Egg on an English Muffin
  - 4.85 each
B A L A N C E D  B r e a k s

P R I C E D  P E R  D O Z E N

T O R T I L L A S  &  D I P S  38.00
Lime and Sea Salt Tortilla Chips
House-made Tomato Salsa
Queso and Avocado Guacamole

C H I P S  &  D I P S  28.50
Assortment of Chips, Pretzels and Corn Chips
Sweet and Savory Dips

S O F T  P R E T Z E L  B I T E S  36.50
Hot Spicy Mustard
Canadian Beer Cheese

M I N I  A P P E T I Z E R  T R I O  72.00
BBQ Meatballs
Corn Dog Nuggets
Chicken Bites

S L I D E R S  C O L D  40.00  H O T  52.00
Cold filled: Ham, Turkey OR Tuna
Hot stuffed: Pork, Beef OR Chicken

P O P C O R N  T R I O  23.50
Plain, Cheese and Kettle Style

M E Z Z E  S P R E A D S  57.00
Vegetable and Pita Chips
Yellow Lentil OR Chickpea Hummus
Babaganoush
Sweets AND Treats

Assorted Freshly Baked Cookies
Sugar, Chocolate Chip, Carnival OR Oatmeal

- **Regular**
- **Iced**
- **Jumbo**

*Custom Printed Cookies (Logos, etc. on Edible Paper)*

Cupcakes
- **Mini**
- **Regular**
- **Jumbo**

Fudge Brownies without Nuts

Dessert Bars
- **Blondies, Magic Bars, Lemon**

S’mores
- **Graham Crackers, Marshmallows, Hershey Chocolate with Roasting Sticks**

Assorted Candy Bars

Mini Candy Bars

House Blend Trail mix with Nuts and Chocolate

Savory Party Mix

Snack Crackers
- **Cheese or Peanut Butter**

Granola Bars

Individually Bagged Chips
- **Doritos, Chips, Pretzels, Popcorn**

Fruit and Nut Energy Bars

Mini Churros with Caramel and Chocolate Dipping Sauce
# Bulk Beverages

**PRICE PER PERSON**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>COFFEE/DECAF COFFEE</td>
<td>2.50</td>
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<tr>
<td>HOT TEA</td>
<td>2.10</td>
</tr>
<tr>
<td>HOT APPLE CIDER</td>
<td>2.85</td>
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<tr>
<td>HOT CHOCOLATE</td>
<td>2.85</td>
</tr>
<tr>
<td>FRUIT-INFUSED WATER</td>
<td>1.75</td>
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<tr>
<td>ICED WATER STATION</td>
<td>0.75</td>
</tr>
<tr>
<td>ICED TEA</td>
<td>2.10</td>
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<tr>
<td>LEMONADE</td>
<td>3.05</td>
</tr>
<tr>
<td>JUICE (ORANGE, APPLE OR CRANBERRY)</td>
<td>3.25</td>
</tr>
<tr>
<td>FRUIT PUNCH</td>
<td>2.10</td>
</tr>
<tr>
<td>SPARKLING FRUIT PUNCH</td>
<td>2.50</td>
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</table>

**INDIVIDUAL BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Water - 20 oz bottle</td>
<td>2.60</td>
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<tr>
<td>Soda - 12 oz can</td>
<td>2.20</td>
</tr>
<tr>
<td>Soda - 20 oz bottle</td>
<td>2.90</td>
</tr>
<tr>
<td>Perrier</td>
<td>3.05</td>
</tr>
<tr>
<td>Iced Coffee</td>
<td>4.80</td>
</tr>
<tr>
<td>Milk - 16 oz pint</td>
<td>2.30</td>
</tr>
<tr>
<td>Lemonade - 12 oz bottle</td>
<td>3.05</td>
</tr>
<tr>
<td>Iced Tea - 12 oz bottle</td>
<td>3.05</td>
</tr>
<tr>
<td>Juice - 12 oz bottle</td>
<td>3.45</td>
</tr>
</tbody>
</table>
  
*Orange, Apple, Cranberry*
LUNCH Buffets

CLASSIC DELI BUFFET 15.20 PER PERSON

Classic Deli Buffet includes Iced Water, Cookie, Apple, Chips, Condiments, Lettuce, Tomato, Pickle and Onion.

PICK THREE
Smoked Ham
Turkey
Salami
Roast Beef
Tuna Salad
Cold OR Seasonal Roasted Veggies

PICK TWO
American
Swiss
Provolone
Pepperjack
Cheddar

PICK ONE
House-made Chips
Chickpea Tomato Salad
Quinoa and Tabbouleh Salad
Small Garden Salad

ARTISAN SANDWICH BOARD 17.95 PER PERSON

Your choice of 4 Sandwiches served with House-made Chips, a Side Salad, Iced Water, Soda, and House-made Cookies.

PICK FOUR
Mediterranean Grilled Chicken Sun-dried Tomato, Hummus on Ciabatta
Cajun Roast Turkey with Pepperjack, Bermuda Onion, Cajun Mayo
Classic Italian, Pepperoni, Capicola, Salami, Provolone with Balsamic Hero
Avocado, Lettuce, Tomato on Wheat
Roast Beef Sub, American Cheese, Lettuce, Tomato, Onions
Turkey Bacon Ranch on Wheat with Pepperjack and Ranch Dressing

SOUP DU JOUR 37.80
BUILD YOUR OWN HOT LUNCH  18.90 PER PERSON  MINIMUM 25 PEOPLE

All meals served with House Salad and House Dressing

**PICK ONE ENTREE**
- Beef Stew with Dinner Roll
- Chicken Pot Pie with Biscuit
- Pulled Pork with Corn Muffin
- Cheese Lasagna with Bread Stick

**PICK ONE STARCH**
- Mashed Potatoes
- Scalloped Potatoes
- Macaroni and Cheese
- White Rice

**PICK ONE VEGETABLE**
- Whole Corn
- Sliced Carrots
- Green Beans
- Steamed Broccoli

**PICK ONE DESSERT**
- Apple Pie
- Chocolate Cake
- Pudding Parfait
- Strawberry Shortcake

**PICK TWO DRINKS**
- Lemonade
- Iced Tea
- Fruit Punch
- Iced Water
BOXED Sandwiches

EXPRESS BOX LUNCH / 13.75 PER PERSON

All Sandwiches served on Chef’s Selection of Fresh Bread with Chips, Apple, Iced Water, and a House-made Cookie.

SANDWICH SELECTIONS

- Turkey Breast and Provolone Cheese
- Ham and Swiss Cheese
- Roast Beef and Cheddar Cheese
- Grilled Veggie Wrap
- Tuna Salad
- Grilled Mediterranean Chicken Sandwich

ARTISAN BOX LUNCH / 16.20 PER PERSON

All Sandwiches served on Chef’s Selection of Fresh Bread with Fruit Salad, Dessert Bar, and Water OR Soda.

SANDWICH SELECTIONS

- Muffuletta Vegetarian Sandwich
- Mediterranean Grilled Chicken, Sun-dried Tomato, Hummus on Ciabatta
- Cajun Roast Turkey with Pepperjack, Bermuda Onion, and Cajun Mayo
- Classic Italian, Pepperoni, Capicola, Salami and Provolone with Balsamic Hero
- Avocado, Lettuce, Tomato on Wheat
- Roast Beef Sub, American Cheese, Lettuce, Tomato, Onion
- Turkey, Bacon, Pepperjack with Ranch on Wheat
Salads

BOXED

10 PERSON MINIMUM
All Salads served with Breadstick, Bottled Water and Fresh Baked Cookie

TURKEY AVOCADO COBB SALAD
Mesclun Greens with Turkey, Applewood-smoked Bacon, Fresh Avocado, Cage-free Hardboiled Egg, Black Olives, Onion, and House-made Croutons, Topped with Ranched Dressing

BLACKENED CHICKEN CAESAR SALAD
Chopped Romaine Lettuce, Blackened Chicken, Grated Parmesan Cheese, and House-made Croutons with Traditional Caesar Dressing

TRADITIONAL CHEF’S SALAD
Turkey, Ham, Cheddar, Cage-free Hardboiled Egg, Tomatoes, Cucumbers, and Crisp Greens with Buttermilk Dressing

GREEK SALAD WITH GRILLED CHICKEN
Grilled Chicken, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion, and Mixed Greens with Balsamic Vinaigrette

CALIFORNIA SALMON SALAD
Mesclun Greens with Grilled Salmon, Red Cabbage, Celery, Black Olives, Tomatoes, Cucumbers, and Avocado with Italian Vinaigrette

MEDITERRANEAN GRAIN SALAD
Orzo, Barley, and Farro with Kalamata Olive, Tomato & Bermuda Onion with Balsamic Dressing
THEME MEALS

Minimum of 25 People

Little Italy
Taste of the South
Home-Style Spread
Picnic
Taco House
Balanced Southwestern
Traditional Asian Buffet
**LITTLE Italy Buffet**

**26.15 PER PERSON**

- Caesar Salad
- Chicken Parmesan
- Cheese Lasagna
- Fettuccine Alfredo
- Garlic Bread
- Italian Green Beans
- Cannoli
- Iced Coffee
- Iced Water

---

**TASTE OF THE South Buffet**

**24.10 PER PERSON**

- Carolina Vinegar Slaw
- Classic Carolina Pulled Pork on Slider Roll
- Buttermilk Fried Chicken
- Macaroni and Cheese
- Cheddar Jalapeno Cornbread
- BBQ Baked Beans
- Strawberry Shortcake
- Sweet Tea
- Iced Water
HOME-STYLE Spread Buffet

27.85 PER PERSON

- Tossed Garden Salad with House Dressing
- Herb Turkey Breast with Sage Gravy
- Herb and Panko Crusted Salmon
- Garlic Mashed Potatoes
- Dinner Rolls
- Grilled Broccoli
- Apple Crisp
- Cranberry Punch
- Iced Water

PICNIC Buffet

22.90 PER PERSON

- Creamy Cole Slaw
- BBQ Glazed Chicken
- Hamburgers and Veggie Burgers with Buns
- Hot Dogs with Buns
- Potato Chips
- Traditional Mac and Cheese
- Baked Beans
- Lettuce, Tomato, Pickle, Onion, Condiments
- Assorted Cookies and Brownies
- Pink Lemonade
- Iced Water
Taco House Buffet

22.65 PER PERSON

Carne Asada, Chicken Flautas
Mexican Roast Corn Salad
Hard Corn Tortilla Shells and Soft Flour Tortillas
Roast Pork Taco Meat
Grilled Chicken Taco Meat
Spanish Rice
Mexican Black Beans
Tortilla Chips with Queso Cheese Sauce
Shredded Lettuce, Diced Tomatoes, Shredded Cheddar, Diced Onions and Salsa
Mini Cinnamon Churros with Chocolate Dipping Sauce
Mock Sangria
Iced Water
BALANCED SOUTHWESTERN Buffet

25.05 PER PERSON

Grilled Mahi Mahi Baja Fish Tacos
Grilled Chicken Skewers with Soft Corn Tortillas
Black Bean and Corn Salad
Mexican Red Rice
Fresh, House-made Guacamole
Salsa
Baked Corn Tortilla Chips
Mock Sangria
Iced Water
Cookies

TRADITIONAL ASIAN Buffet

27.55 PER PERSON

Asian Edamame Salad
Orange Ginger Chicken
Beef and Broccoli
Vegetable Fried Rice
Traditional Egg Rolls
Sesame Broccoli
Warm Rice Pudding with Nutmeg
Hot Tea OR Iced tea
Iced Water
Hors d’Oeuvres

Meatballs
  - BBQ, Sweet & Sour, or Swedish
Spanakopita
Flatbread Pizza Strips
Shrimp and Vegetable Spring Roll with Mongolian Sweet and Sour Sauce
Mini Vegetable Spring Roll with Mongolian Sweet and Sour Sauce
Pecan Crusted Chicken with Maple BBQ Dip
Chicken and Cheddar Quesadilla
Beef Empanadas with Avocado Dip
Crab Rangoon with Sauce
Thai Chicken Satay with Spicy Sauce
Beef Sliders with Bacon and Cheddar
Chicken Salad in Phyllo Cup
Stuffed Mushrooms - Sausage
Stuffed Mushroom - Seafood
Chicken Wings - Bone-in
Chicken Wings - Boneless
Kale & White Bean Dip with Pita Points
French Onion Dip with Crostini Points
Cheesesteak Queso Dip with Pita Points
Spinach Dip (Serves 12)
Buffalo Chicken Dip (Serves 12)
Hot Crab Dip (Serves 12)

Price Per Dozen
  22.25
  18.80
  28.75
  39.65
  13.85
  27.50
  20.75
  25.70
  48.60
  25.40
  29.10
  35.80
  21.30
  21.20
  30.55
  28.75
  38.65
  36.10
  36.95
  34.13
# COLD

## Hors d’Oeuvres Trays

### Cheese Display (serves 25)
- **Traditional**: Cheddar, Swiss and Provolone with Crackers
- **Gourmet**: Brie, Gouda, Fresh Mozzarella, Goat Cheese, Monterey Jack, Parmesan, Jam, Whole Nuts, Fresh Grapes, Berries and Artisan Bread
- **Add assorted meats**: Pepperoni, Prosciutto, Capicola, Ham, and Salami

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Traditional</td>
<td>75.90 per tray</td>
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<tr>
<td>Gourmet</td>
<td>109.00 per tray</td>
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<tr>
<td>Add assorted meats</td>
<td>+3.90 per person</td>
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</tbody>
</table>

### Crudité Display (serves 25)
Seasonal Vegetables served with Ranch Dipping Sauce
- **Traditional**: Carrot Sticks, Celery Sticks, Broccoli Florets, Cucumbers, and Cherry Tomatoes with Ranch Dressing
- **Gourmet**: Asparagus Spears, Sliced Mushrooms, Pepper Strips, Cauliflower Pieces, Broccoli Florets, Green Zucchini, Yellow Zucchini, and Baby Carrots with Ranch and Bleu Cheese Dressing

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Traditional</td>
<td>42.10 per tray</td>
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<tr>
<td>Gourmet</td>
<td>62.60 per tray</td>
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</table>

### Seasonal Fresh Fruit Display (serves 25)
- **Traditional**: Cantaloupe, Honeydew, Watermelon and Grape Garnish
- **Gourmet**: Pineapple, Cantaloupe, Honeydew, Mangoes, Green Grapes, Red Grapes, Strawberries, Blackberries, and Raspberries with Yogurt Dip

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Traditional</td>
<td>83.15 per tray</td>
</tr>
<tr>
<td>Gourmet</td>
<td>124.20 per tray</td>
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### Italian Antipasti Display (serves 25)
Prosciutto, Salami, Fresh Mozzarella, Shaved Parmesan, Pepperoncini, Roasted Red Peppers, Marinated Artichokes, Eggplant Caponata, Marinated Olives, Extra Virgin Olive Oil and Balsamic Vinegar served with Flatbreads and Crostini

<table>
<thead>
<tr>
<th>Type</th>
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<tbody>
<tr>
<td></td>
<td>183.60 per tray</td>
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### Mediterranean Market Display (serves 25)
Cumin Marinated Chicken Skewers, Roast Eggplant, Roasted Peppers, Hummus, Marinated Olives, Feta Cheese, Parmesan Cheese, Rocket Arugula served with Flatbreads and Crostini

<table>
<thead>
<tr>
<th>Type</th>
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<tbody>
<tr>
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<td>147.95 per tray</td>
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</table>

### Relish Tray (serves 25)
Green Olives, Black olives, Sweet Pickles, Dill Pickles, Pepperoncini and Banana Peppers

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td></td>
<td>65.85 per tray</td>
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</table>
## Cold Hors d'Oeuvres

- Crostini - Egg Salad
- Crostini - Asparagus Ribbon
- Sliders - Chicken Salad
- Sliders - Ham Salad
- Tea Sandwiches (Cucumber & Watercress)
- Tortellini Skewers
- Antipasto Kabobs
- Fruit Kabobs
- Avocado Goat Cheese Truffles
- Crab Phyllo Cups
- BLT Avocado Squares
- Fiesta Pinwheels
- Stuffed Salami Coronets
- Chilled Beef Snackers Canapes
- Gazpacho Shooter
- Smoked Salmon Mousse
- Caprese Skewer
- Thai Chicken Lettuce Wrap
- Hummus Shooter with Crudite
- Shrimp Cocktail Shooter
- Individual Crudite Cups
- Deviled Eggs

### Price Per Dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Dozen</th>
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<tbody>
<tr>
<td>Crostini - Egg Salad</td>
<td>23.30</td>
</tr>
<tr>
<td>Crostini - Asparagus Ribbon</td>
<td>29.35</td>
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<tr>
<td>Sliders - Chicken Salad</td>
<td>31.20</td>
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<tr>
<td>Sliders - Ham Salad</td>
<td>29.05</td>
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<tr>
<td>Tea Sandwiches (Cucumber &amp; Watercress)</td>
<td>28.51</td>
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<tr>
<td>Tortellini Skewers</td>
<td>41.90</td>
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<tr>
<td>Antipasto Kabobs</td>
<td>48.25</td>
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<tr>
<td>Fruit Kabobs</td>
<td>45.90</td>
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<tr>
<td>Avocado Goat Cheese Truffles</td>
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<td>Crab Phyllo Cups</td>
<td>40.55</td>
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<tr>
<td>BLT Avocado Squares</td>
<td>40.50</td>
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<tr>
<td>Fiesta Pinwheels</td>
<td>31.40</td>
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<tr>
<td>Stuffed Salami Coronets</td>
<td>31.75</td>
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<tr>
<td>Chilled Beef Snackers Canapes</td>
<td>35.30</td>
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<tr>
<td>Gazpacho Shooter</td>
<td>25.60</td>
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<tr>
<td>Smoked Salmon Mousse</td>
<td>19.00</td>
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<tr>
<td>Caprese Skewer</td>
<td>22.90</td>
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<tr>
<td>Thai Chicken Lettuce Wrap</td>
<td>18.55</td>
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<tr>
<td>Hummus Shooter with Crudite</td>
<td>57.00</td>
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<tr>
<td>Shrimp Cocktail Shooter</td>
<td>60.45</td>
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<tr>
<td>Individual Crudite Cups</td>
<td>33.70</td>
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<tr>
<td>Deviled Eggs</td>
<td>15.10</td>
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</table>
BUILD YOUR OWN
Buffet

BUILD YOUR OWN HOT DINNER  31.20 PER PERSON  25 PERSON MINIMUM
All meals served with Rolls and Butter, Iced Tea, Iced Water, Coffee and Tea

PICK TWO SALADS
Garden Salad, Caesar Salad
Three Bean Salad, Ambrosia Salad
Corn Salad, Fruit Salad, Spinach Salad,
Creamy Pasta Salad

PICK TWO VEGETABLES
Grilled Asparagus,
Grilled Brussel Sprouts with Lemon,
Creamed Spinach, Roasted Carrots,
Fresh Green Beans, Roasted Cauliflower,
Grilled Broccoli, Green Peas

PICK TWO ENTREES
Roasted Round of Beef, Stuffed Chicken Breast, Fried Chicken, Roasted Pork Loin,
Boneless Virginia Ham, Roast Turkey Breast,
Pulled Pork, Country Fried Steak

PICK TWO STARCHES
Whipped Potatoes, Mashed Sweet Potatoes,
Potatoes Au Gratin, Lyonnaise Potatoes,
Herb Risotto, Lentil and Balsamic Rice Pilaf,
Steamed White Rice, Veggie Fried Rice,
Macaroni and Cheese

PICK ONE VEGETARIAN ENTREE
Eggplant Parmesan, Enchiladas,
Pinto Bean Stew, Baked Manicotti, BBQ Tofu,
Fettuccine Alfredo, Broccoli Quinoa Cakes,
Veggie Pot Pie

PICK ONE DESSERT
Chocolate Cake, Carrot Cake, Red Velvet Cake, Apple Pie, Coconut Cream Pie,
Boston Cream Pie, Chocolate Mousse, Strawberry Shortcake
**DESSERTS Station**
25 People Minimum

### GOURMET HOT CHOCOLATE STATION
Marshmallows, Peppermint Flavor, Chocolate Shavings and Whipped Topping

### MINI DESSERTS STATIONS
3 pieces per person
House-made Brownie Bites, Cookie Bites, Cake Bites, Mini Eclairs, and Cream Puffs

### FONDUE STATION
Chocolate Dip, Caramel Dip, Strawberries, Pineapple, Pound Cake, Shortbread Cookies, Brownie Bites, Pretzel Rods, Marshmallows and Pretzels

### SHORTCAKE BAR
Buttermilk Biscuits, Sponge Cake, Pound Cake, Strawberries, Blueberries, Peach Slices and Whipped Cream
**Additional Ice Cream Scoop: 1.60 per person**

### SUNDAE BAR
Vanilla Ice Cream: additional flavor for every 25 people.
Toppings: Chocolate Syrup, Caramel Sauce, Strawberry Topping, Chocolate Sprinkles, Rainbow Sprinkles, Coconut, Chocolate Chips, Crushed Oreos, Chopped Peanuts, Butter Cups, Crushed Nuts, Maraschino Cherries, Whipped Cream

<table>
<thead>
<tr>
<th>Dessert Station</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Hot Chocolate Station</td>
<td>5.00</td>
</tr>
<tr>
<td>Mini Desserts Stations</td>
<td>1.65</td>
</tr>
<tr>
<td>Fondue Station</td>
<td>8.45</td>
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<tr>
<td>Shortcake Bar</td>
<td>8.35</td>
</tr>
<tr>
<td>Sundae Bar</td>
<td>7.35</td>
</tr>
</tbody>
</table>
Served Dinner include Rolls and Butter, Iced Tea, Iced Water and Coffee, and Tea Service

25 Person Minimum

**FIRST COURSE - CHOOSE ONE**

- Mixed Green Salad
- Classic Caesar Salad
- Spinach Salad with Bacon Dressing
- Fresh Fruit Salad
- Asparagus and Mushroom Salad
- Texas Cobb Salad
- Blue Cheese Wedge Salad
- Fire Roasted Beet Salad
- Boston Bibb and Arugula Salad

**ENTREES - CHOOSE ONE**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td>Stuffed Chicken Breast</td>
<td>23.30</td>
</tr>
<tr>
<td>Herb Risotto and Fresh Green Beans with Garlic, Tomato, and Basil</td>
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<tr>
<td>Grilled Chicken Breast</td>
<td>23.20</td>
</tr>
<tr>
<td>Parmesan Polenta, Sauteed Broccoli Rabe with Roasted Garlic, Red Pepper Sauce</td>
<td>25.40</td>
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<tr>
<td>Smoked Bone-in Pork Chop</td>
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<tr>
<td>BBQ Demi Roasted Poblano Mashed Potatoes, Sweet Roasted Orange Baby Carrots</td>
<td>27.80</td>
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<tr>
<td>Apple Glazed Pork Roast</td>
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</tr>
<tr>
<td>Apple Walnut Stuffing and Roasted Brussel Sprouts</td>
<td>30.35</td>
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<tr>
<td>Grilled Salmon Filet</td>
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<tr>
<td>Cherry Tomato Vinaigrette, Basmati Rice with Saffron and Basil, Candied Butternut Squash</td>
<td>32.35</td>
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<tr>
<td>Filet of Beef with Sherry Demi Glaze</td>
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</tr>
<tr>
<td>Honey Whipped Mashed Sweet Potatoes, Grilled Asparagus, Wild Mushrooms</td>
<td>38.00</td>
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<tr>
<td>Korean Bulgogi Beef Short Rib</td>
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<tr>
<td>Wasabi Mashed Potatoes, Bok Choy, Fried Wonton Strips</td>
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</tbody>
</table>
PLATED Dinners, cont.

ENTREES - CHOOSE ONE (CONT.)

Surf-N-Turf
  NY Strip Steak with Shrimp, Baked Sweet Potato, Roasted Vegetable Medley
Broccoli Tofu Stir Fry
  Brown Rice
Greek Lemon Polenta
  Portabella Mushroom Ragout

DESSERTS - CHOOSE ONE

Layered Carrot Cake
Creme Brule
NY Style Cheesecake with Seasonal Berries
Chocolate Lava Cake
Strawberry Shortcake
Lemon Mousse with Seasonal Berries
Warm Peach Cobbler
Tiramisu
Caramel Flan

Price Per Person

Surf-N-Turf: 41.05
Broccoli Tofu Stir Fry: 21.50
Greek Lemon Polenta: 22.55
BAR SERVICE

BAR MIXES
Variety of Sodas, Water, Juices, Mixers, and Garnishes
Soda & Bottled Water Only

2.35 per person
1.85 per person

BARTENDER
4 hours minimum charge per bartender
One additional hour per bartender

230.00 each
42.00 each

COFFEE BAR
Gourmet Coffee, Gourmet Teas, Flavored Creamers, Chocolate Spoons, Rock Candy Stirrers, Vanilla, Cocoa, Nutmeg & Cinnamon Shakers

9.35 per person

BEVERAGE FOUNTAIN
Bring the ingredients for your signature drink to feature in the fountain.

54.00 each

ADDITIONAL BAR SETUP OR BAR RELOCATION
All bars are limited to a maximum of five hours of open bar time.

150.00

Because the University of Pittsburgh at Johnstown does not have a liquor license, we do not have the ability to sell alcohol. Alcohol is to be purchased by the client and delivered to the Living/Learning Center no earlier than one business day prior to the event. Any alcohol remaining after the event must be taken the same day. Please coordinate those arrangements with your Event Manager.

No outside bartenders are permitted.

Bottles or cans only. Common source containers such as kegs are not permitted.

The Conference Center at the University of Pittsburgh at Johnstown follows all national, state, and local laws regarding the service of alcoholic beverages and reserves the right to withhold the service of alcohol from any guest at any time.
Event Details

Service Ware and China
China service is included with served meals and breakfast, lunch, and dinner buffets hosted in the Student Union, Living/Learning Center, and John P. Murtha Center. High quality disposable plastic ware will be utilized for all other events. China service may be requested for $3.65 per person.

Linen Rentals
Tablecloths and napkins are complimentary for all event food and beverage service tables as well as seating tables for served dinners and buffets. Labor charges will be incurred for events with just table skirts and no catering.

Additional linens are as follows:

- Cloth Napkins $1.00
- Spandex Cloth (doubles as skirt) $6.50
- Round or Rectangular Linens $10.00
- Non-Food Table with Cloth & Skirt $15.75

Special Diets
Special diets are accommodated upon request. We ask that your needs be submitted as soon as possible.

Calorie Counts
2000 calories a day is used for general nutrition advice, but calorie needs vary. Please refer to the Calorie Appendix for calorie counts. Additional nutrition information available upon request.
ALL THE RIGHT INGREDIENTS

Thanks for selecting us!

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Johnstown, PA 15904
(800) 875-5958
upj.pitt.edu/conferences