GUIDELINES

Menu Selections
We would be more than happy to customize a menu to fit your needs! Please inquire with your event manager if you have a specific request that you do not see listed in this guide.

- Menus choices must be selected at least 2 weeks prior to event.
- A maximum of two entrée choices are permitted for plated meals.
- When two entrées are offered, all accompaniments (starch, vegetable, dessert, etc.) must be the same for both menu choices.
- For your safety, leftover food and beverage cannot be taken with you after the event.
- All catering is priced for a maximum of two hours of service.
- Hot catered meals in any campus building other than the three buildings equipped with kitchens (Living/Learning Center, Student Union, and John P. Murtha Center) will be subject to a 15% surcharge on the meal price.

Counts
Estimated numbers are required at least 2 weeks prior to the event.

- Final counts are due at least 5 business days prior to the event.
- We offer discounted meal prices for children, so please include them in your count.
  - Children 6 and younger will be charged 50% of the meal price.
  - Final invoice will reflect no less than the final count given.
- We are able to accommodate up to 5% over the final count given.

- One additional (“extra”) banquet table per 100 guests may be set at no charge.
  - Additional tables may be set for $32.00 per table.

Cancellation Policy
Notification must be received 30 days prior to the start of the event in order to avoid a cancellation fee.

If the Conference Center does not receive this notification, the group will be charged 50% of the anticipated food & beverage costs.

Linens
Table linens are included in the price of breakfast, lunch & dinner meals.

- A variety of linen colors are available and must be ordered at least two weeks prior to the event.
  - Table Cover Only $8.25
  - Table Cover & Skirt $11.85
  - Setup with 10 or more tables: $6.75 & $9.75

Pricing
Prices in this menu are in effect from September 2019 through the end of August 2020. Events taking place after these dates will pay the current prices for the time period in which the event is actually held.

- We do not charge tax or gratuity on any items.
BREAKFAST

Buffets are priced for a maximum of two hours

**Continental Buffet** 9.70
Minimum of 15 people
Assorted pastries including muffins, breakfast breads, fresh fruit, and yogurt.
Includes coffee, hot tea, ice water and assorted juices.
Refresh after two hours 4.20

**Build-Your-Own Breakfast Buffet** 15.50
Minimum of 30 people
Includes seasonal fresh fruit, coffee, hot tea, bottled water, assorted bottled juices, and yogurt with toppings

**Entrée (Choose Two)**
- Cage free scrambled eggs
- Western scrambled eggs (ham, onions, peppers, cheese)
- Grilled zucchini frittata with bacon and swiss cheese
- Garden vegetable quiche

**Starch/Batter Item (Choose 1)**
- Loaded hash brown potato casserole
- Texas French toast with fruit topping and whipped cream
- Belgian waffle quarters with fruit topping and whipped cream

**Meat (Choose 2)**
- Thick cut bacon
- Country sausage
- Turkey sausage
- Shaved Virginia ham
- Corned beef hash

**Pastry (Choose 2)**
- Breakfast bread
- Assorted fat free muffins
- Cinnamon rolls
- Petite danish
- Mini scones
# A La Carte Snacks & Beverages

## Baked Goods (Ordered by the Dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Made Cookies (Select one flavor per dozen)</td>
<td>$8.85</td>
</tr>
<tr>
<td>- Chocolate Chip, M&amp;M, Sugar, Red Velvet, White Chocolate, Snickerdoodle</td>
<td></td>
</tr>
<tr>
<td>Assorted Finger Cookies (24 per order)</td>
<td>$8.85</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$16.65</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$16.65</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$16.65</td>
</tr>
<tr>
<td>Brownies</td>
<td>$16.65</td>
</tr>
<tr>
<td>Mini Scones</td>
<td>$16.65</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$23.40</td>
</tr>
<tr>
<td>Assorted Bagels w/ Cream Cheese (each)</td>
<td>$1.95</td>
</tr>
<tr>
<td>Large Scones (each)</td>
<td>$1.95</td>
</tr>
</tbody>
</table>

## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Canned Soda (each)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Water (each)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Assorted Bottled Juices (each)</td>
<td>$1.95</td>
</tr>
<tr>
<td>Bottled Iced Tea (each)</td>
<td>$1.95</td>
</tr>
<tr>
<td>Iced Tea (per person)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Sparkling Fruit Punch (per person)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Coffee (per person)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Hot Tea (per person)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Hot Chocolate (per person)</td>
<td>$1.75</td>
</tr>
</tbody>
</table>

### Water Service

- **Water Station**: $0.45 per person (minimum charge of 17.10)
- **Infused Water Station**: Choose up to two specialty infused waters to add to your setup:
  - Apple Cinnamon
  - Strawberry Cucumber
  - Ginger Lime
  - Super Citrus* (*Orange, Lemon & Lime Slices)
- **Water on Meeting Tables**: $0.70 per person (minimum charge of 17.10)

## Snacks

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit (per piece)</td>
<td>$1.35</td>
</tr>
<tr>
<td>Yogurt Cups (each)</td>
<td>$1.95</td>
</tr>
<tr>
<td>- Add Granola</td>
<td>$1.20</td>
</tr>
<tr>
<td>Granola Bars or Fruit Bars</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bulk Pretzels (minimum order of 10)</td>
<td>$1.35</td>
</tr>
<tr>
<td>Bulk Chips (minimum order of 10)</td>
<td>$1.35</td>
</tr>
<tr>
<td>Individual Assorted Bagged Chips/Pretzels</td>
<td>$1.75</td>
</tr>
<tr>
<td>Popcorn (minimum order of 25)</td>
<td>$1.35</td>
</tr>
<tr>
<td>Assorted Snack Crackers</td>
<td>$1.75</td>
</tr>
<tr>
<td>Candy Bars</td>
<td>$1.95</td>
</tr>
<tr>
<td>Sundae Bar</td>
<td>$6.40</td>
</tr>
</tbody>
</table>

Minimum of 30 people
- Chocolate & Vanilla Hand-Scooped Ice Cream, Hot Fudge, Caramel,
- Strawberries, Cherries, Sprinkles, Nuts, & Whipped Cream
PLATED SALADS
Served with a cup of soup, breadstick, coffee, hot tea, iced tea, and water. Sesame roasted tofu may be substituted for the meat on any plated salad.

Classic Caesar Salad 12.35
Torn romaine lettuce leaves, roma tomatoes, herb seasoned croutons, and shredded parmesan cheese, all tossed together in caesar dressing
Add chicken $2.95

Chicken Waldorf Salad 16.40
Sliced chicken breast, sliced apples, red seedless grapes, celery, blue cheese crumbles on a bed of mixed greens and topped with balsamic basil vinaigrette dressing

Italian Antipasto Salad 16.70
Mixed greens topped with marinated Italian meats, artichokes, and seasonal vegetables with shaved parmesan and seasoned croutons

Cobb Salad 16.70
Turkey, ham, bacon, and swiss cheese on a bed of mixed greens, with tomatoes, onions, and hard boiled eggs

Blackened Steakhouse Salad 20.30
Thinly sliced Cajun rubbed flank steak seared to perfection and topped with croutons, tomatoes, shredded parmesan, bacon, and blue cheese on a bed of romaine lettuce

Build-Your-Own Salad Bar 15.70
House mixed greens, chopped romaine, chicken or tofu, carrots, shredded cheese, eggs, bell pepper, onion, chickpeas, cucumbers, and cherry tomatoes.

Dressings (limit two)
- Balsamic Vinaigrette
- Blue Cheese
- Caesar
- Italian
- Ranch
- Raspberry Vinaigrette
- Thousand Island
- Light Italian

Soups
- Broccoli Cheddar
- Chicken Noodle
- French Onion
- Italian Wedding
- Corn Chowder
SANDWICHES
Served with a dill pickle, house made chips, and choice of pasta, potato or side salad
Includes coffee, hot tea, iced tea, and ice water
Gluten free breads available upon request

Vegan Black Bean & Roasted Veggie Wrap 11.60
Roasted vegetables in a light balsamic glaze
with a black bean, red onion, and Kalamata tapenade wrapped in a gluten free tortilla

Chicken Caesar Wrap 12.25
Grilled chicken breast, chopped romaine lettuce, herb seasoned croutons,
and parmesan cheese tossed in Caesar dressing and rolled in a flour tortilla

Club LLC 12.65
Roast turkey, swiss cheese, bacon, lettuce, tomato, and mayo
served on three slices of toasted white bread

RGB Baguette 14.10
Shaved roast beef, caramelized onions, gouda cheese, mixed greens,
tomato, and ranch dressing served on a French baguette

Crescent Fresh 14.10
Choice of one of the following: chicken, egg, or tuna salad mixed in
low-fat mayonnaise and topped with crisp lettuce and
tomato served on a flaky fresh croissant.

Ciabatta Italia 14.35
Ham, salami, and pepperoni with provolone cheese, lettuce, tomato,
red onion, green peppers, and pepperoncini drizzled with
Italian dressing served on a ciabatta square.

Turkey on Pretzel Roll 15.00
Smoked turkey with lettuce, tomato, and red onion on
a fresh pretzel roll smeared with guacamole. Add bacon 1.95

Deli Buffet 17.20
Assorted deli meats & cheeses with a variety of rolls, choice of garden salad,
potato salad or pasta salad, vegetable platters with dip, and potato chips.

Side Salads
Italian Pasta Salad  Tabbouleh Salad
Potato Salad    Quinoa Salad
Crunchy Bean Salad Mediterranean Orzo Salad

Add Soup 2.30
Broccoli Cheddar  French Onion
Chicken Noodle  Italian Wedding
Corn Chowder

Boxed Lunch 12.90
Choice of vegan black bean and roasted veggie wrap, chicken caesar wrap, or ciabatta Italia
sandwich, with carrot and celery sticks, a piece of whole fruit,
2 cookies, a bag of chips, and a canned Soda
HORS D’OEUVRES

COLD PLATTERS (Serve 25)

- Tomato & Basil Bruschetta $36.55
- Fresh Vegetables with Dip $40.70
  - Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes
- Domestic Cheese & Crackers $45.85
  - Cheddar, Provolone, Swiss, Gouda, Pepper Jack
- Meat & Cheese $49.25
  - Salami, Ham, Cheddar, Swiss, Pepper Jack, Gouda
- Fresh Fruit with Dip $51.25*
- Shrimp Shooters with Vodka Cocktail Sauce $65.30
- Antipasto Display $73.30
- Assorted Brioche Sliders $76.30
- Charcuterie $85.85
  - Assortment of seasoned smoked meats

- 3 Tier Pineapple Tower with 50 Assorted Fruit Skewers $112.00*
- 6 Tier Pineapple Tower with 100 Assorted Fruit Skewers $206.00

Dips

- Salsa, Guacamole, Chorizo Con Queso Trio Dip w/ Tortilla Chips $29.35
- Roasted Red Pepper Hummus with Pita and Vegetables $36.95
- Spinach Dip with Hearth Bread $38.95
- Fiesta 5 Layer Dip with Tortillas $45.85
- Smoked Salmon Dip with Toasted Bruschetta $61.00

*Fruit selection and pricing subject to change based on season

HOT PLATTERS (Serve 25)

Vegetarian

- Spanakopita $30.60
- Spring Rolls served with Honey Sriracha Dipping Sauce $34.20
- Baked Brie en Croute Bites $34.40
  - Apple Cinnamon, Bacon Peach, Balsamic Strawberry, Cranberry Walnut, Honey Granola, Pumpkin Spice, Sundried Tomato Basil (choose up to 2)
- Stuffed Mushroom Caps $40.00
- Grilled Cheese and Tomato Basil Bisque Shooters $48.45

Butler Service Available 54.20 per butler per hour
## HORS D’ŒUVRES

### HOT PLATTERS (Serve 25) (Continued)

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Pork, and Beef</td>
<td></td>
</tr>
<tr>
<td>Red Bliss Potato Cups</td>
<td>34.85</td>
</tr>
<tr>
<td>Stuffed with either Pulled Pork, Chorizo Sausage, or a la Vera Cruz (Tomatoes, Capers, &amp; Onions)</td>
<td></td>
</tr>
<tr>
<td>Hawaiian, Italian, or Swedish Style Meatballs</td>
<td>34.40</td>
</tr>
<tr>
<td>Chicken Skewers</td>
<td>42.85</td>
</tr>
<tr>
<td>BBQ, Cajun, or Jerk Dusted</td>
<td></td>
</tr>
<tr>
<td>Coconut Chicken Skewers served with Mango Habanero Sauce</td>
<td>49.50</td>
</tr>
<tr>
<td>Sausage Stuffed Button Mushroom Caps</td>
<td>56.40</td>
</tr>
<tr>
<td><strong>Seafood</strong></td>
<td></td>
</tr>
<tr>
<td>Crab Stuffed Mushroom Caps</td>
<td>51.80</td>
</tr>
<tr>
<td>Coconut Shrimp Skewers served with Apricot Ginger Dipping Sauce</td>
<td>60.00</td>
</tr>
<tr>
<td>Scallops Rumaki</td>
<td>67.50</td>
</tr>
<tr>
<td>Mini Crab Cake Bites w/Spicy Remoulade</td>
<td>72.85</td>
</tr>
<tr>
<td><strong>Artisan Flatbreads (3 Pizzas per Platter)</strong></td>
<td></td>
</tr>
<tr>
<td>Spicy Spanish</td>
<td>26.85</td>
</tr>
<tr>
<td>Sofrito marinara, chorizo sausage, queso fresco, fresh cilantro</td>
<td></td>
</tr>
<tr>
<td>Kickin’ Caprese</td>
<td>26.85</td>
</tr>
<tr>
<td>Sundried tomato pesto marinara, red pepper flake, fresh mozzarella, fresh basil chiffonade, and olive oil</td>
<td></td>
</tr>
<tr>
<td>Pizza Bianca</td>
<td>26.85</td>
</tr>
<tr>
<td>Parmesan ricotta cream, fresh garlic, shredded mozzarella, thin sliced prosciutto, roasted red pepper, fresh arugula</td>
<td></td>
</tr>
<tr>
<td>Hearty Mushroom</td>
<td>26.85</td>
</tr>
<tr>
<td>Fire roasted tomato sauce, wild mushrooms, house made fresh mozzarella, truffle oil</td>
<td></td>
</tr>
<tr>
<td>Greek</td>
<td>26.85</td>
</tr>
<tr>
<td>Balsamic marinated eggplant, red onion, black olives, roasted red pepper, crumbled feta, fresh mint chiffonade</td>
<td></td>
</tr>
<tr>
<td><strong>Dips</strong></td>
<td></td>
</tr>
<tr>
<td>Spinach and Artichoke Dip with Pita Chips</td>
<td>41.25</td>
</tr>
<tr>
<td>Buffalo Chicken Dip with Tortilla Chips</td>
<td>55.70</td>
</tr>
<tr>
<td>Cheesy Hot Crab Dip with Tortilla Chips</td>
<td>62.50</td>
</tr>
<tr>
<td>** Or choose a different dipper (one per dip selection only): **</td>
<td></td>
</tr>
<tr>
<td>Toasted Pita Chips, Assorted Cracker Medley, Fresh Fried Corn Tortilla Chips, Pretzels, Toasted Bruschetta</td>
<td></td>
</tr>
</tbody>
</table>

| **Dessert**                                                                 |        |
| Hot S’mores Dip with Graham Crackers                                        | 42.10  |
| Parfait Shooters                                                            | 2.15   |

**Butler Service Available  54.20 per butler per hour**
BUFFETS
Minimum 30 people
Served with coffee, hot tea, iced tea, water, and one dessert selection.
Buffets are priced for a maximum of two hours of service

Build-Your-Own-Buffet 22.10
Additional entrée for $3.30 per person.
Additional salad, starch, vegetable, or bread for $1.65 per person.

Salad (choose one)
- Market Garden Salad
- Caesar Salad
- Italian Caprese Salad
- Asian Noodle Salad
- Greek Salad
- Whole Grain Salad
- Almond Spinach Salad w/Red Onion & Mandarin oranges

Entrees (choose two)

Poultry: Grilled chicken breast, Chicken parmesan, Chicken bruschetta, Southern fried chicken, Baked herbed chicken breast, Roasted & sliced turkey breast, Fajita chicken with peppers & onions.

Beef: Beef tips bourguignon, Caramelized onion meatloaf w/ demi-glace, Sliced top-round of beef w/ espanole sauce, Beef braciole w/ caper, onion brown sauce, Fajita beef tips w/ peppers and onions, or Barbacoa - braised, barbequed beef.

Pork: Mustard herbed pork loin, Smoked pork loin w/ caramelized apple, onion sauer kraut, Boneless pork chop w/ apple, mango chutney, Honey mustard glazed baked pit ham, Pulled pork, or Kansas city ribs (3 rib portion per person.

Seafood: Shrimp barsac skewers, Seafood newburg, Baked tilapia provencal, Roasted salmon w/ caper dill butter, Beer battered north atlantic cod/ tartar, cocktail sauce, or Louisiana baked catfish creole.

Vegetarian: Marinated sliced portobello mushrooms w/ quinoa pilaf, Herbed pan-seared tempeh steak w/ asian vegetables, Vegetarian pad thai, or Black bean & basmati rice stuffed sweet red bell peppers w/ hand crushed tomato sauce.

Starch (choose one)
- Oven Roasted Herbed Red Potatoes
- Penne w/ Marinara
- Rice Pilaf
- Garlic Mashed Idaho Potatoes
- Citron Mushroom Risotto w/ Parmesan
- Buttered Egg Noodles
- Oven Roasted Sweet Potatoes
- Spaghetti Agli Oleo
- Scalloped Potatoes

Vegetable (choose one)
- Fresh Green Beans
- Succotash
- Cauliflower Au Gratin
- Sautéed Yellow Squash & Zucchini
- Lemon Garlic Broccoli
- Asian Stir-Fry Vegetable Medley
- Glazed Baby Carrots
- Corn O’ Brien
- Corn Cobbettes

Bread (choose one)
Traditional Roll, Buttermilk Biscuits, Cornbread, Garlic Bread Sticks, or Garlic Knots

Beverages and/or desserts may be preset on banquet tables for 0.40 per person
BUFFETS, continued
Minimum 20 people

Western PA Buffet 25.00
Halupki (Pigs in a Blanket), Pierogis and Halushki.
Served with an Italian “cold” Slaw and parslied carrots.
Choose Braided Pesto Bread or Cheddar Baked Biscuits

Southern Country Picnic Buffet 26.10
Choose 2 Entrees:
BBQ Chicken Breast
Pork Loin (Sauced or Dry Rubbed)
Pulled BBQ Pork w/Brioche Buns
Texas Oven Roasted Brisket
Served with Tangy Cole Slaw, Country Potato Salad, Macaroni & Cheese,
House Baked Beans, Green Beans w/Bacon & Red Onion, and Corn off the Cob with Cilantro Butter.
Choose Jalapeno Cheddar or Traditional Corn Bread - served with honey Butter.

Hearty Meat & Potatoes Buffet 29.60
Choose 2 Entrees:
Slow Roasted Top Round
Oven Roasted Turkey w/a Fresh Herb Marinade
Caribbean Pineapple Jerk Chicken
Stuffed Pork Loin
Served with a Cranberry Apple & Candied Walnut Salad, Vegetables Au Gratin,
Choose Braided Pesto Bread or Cheddar Baked Biscuits.

Add a carving station to any buffet.
Replace one of the meat selections on your buffet with one of the below
meat selections to be carved live by our chef. $55.55 per hour
Beef Sirloin, Baked Pit Ham, Pork Tenderloin, or Roast Turkey Breast.

Beverages and/or desserts may be preset on banquet tables for 0.40 per person
## PLATED DINNERS
Served with either soup or house salad, choice of one vegetable, choice of one starch, rolls with butter and one dessert selection.
Includes coffee, hot tea, iced tea, and water
Choose both soup and salad for an additional 2.25 per person

### CHICKEN
- **Chicken Piccata** 24.60
  Chicken breast cutlets served with a sauce of butter, lemon juice, capers, and white wine
- **Traditional Stuffed Chicken Breast** 25.15
  Chicken breast with traditional bread stuffing topped with herb gravy
- **Chicken Bruschetta** 25.25
  Breaded chicken breast with a fresh bruschetta topping and parmesan cheese
- **Chicken Cordon Bleu** 26.40
  Ham & swiss rolled in breaded chicken breast; oven-fried to perfection

### BEEF
- **Roasted Top Round of Beef** 26.00
  Seasoned top round of beef slowly roasted and served thinly sliced with homemade au jus
- **Ribeye Steak** 28.15
  Ribeye steak seasoned and seared to medium well temperature
- **New York Strip Steak** 32.00
  Slow roasted strip loin topped with a rosemary Dijon cream sauce
- **Roasted Flank Steak** 27.60
  Sliced flank steak rubbed with a blend of ginger, brown sugar, chili, black pepper and premium coffee.

### VEGETARIAN
- **Vegetarian Lasagna Rollup** 23.85
  Hand-rolled lasagna sheet with roasted vegetables and topped with a creamy alfredo sauce
- **Stuffed Portobello Mushroom Cap** 25.65
  Herb seasoned portabella mushroom cap stuffed with spinach, roasted red peppers, parmesan cheese and pine nuts.
- **Black Bean Cous Cous Stuffed Pepper** 27.55
  Halved pepper stuffed with a cous cous, black bean and vegetable medley

### SEAFOOD
- **Southern Country Catfish** 29.40
  Corn meal breaded catfish served with a Cajun remoulade
- **Citrus Balsamic Salmon Filet** 32.30
  Oven roasted salmon filet topped with a citrus balsamic glaze and lightly pickled red onions and cucumbers.
- **Shrimp Scampi Skewer over Angel Hair Pasta** 32.35
  Shrimp scampi skewer with a citrus herb marinade served over a bed of angel hair pasta (or choose a different starch)
- **Grilled Prawns with Tropical Salsa** 33.45
  3 large prawns with a pineapple, mango and poblano salsa and an avocado cream sauce
- **Maryland Style Crab Cakes** 34.90
  Two jumbo lump crab cakes with a creamy remoulade.
### Cakes
2.60
- Included with buffets & plated dinners
- Almond Layer Cake with Buttercream
- Carrot Cake
- Chocolate Indulgence
- NY Style Cheesecake with Blueberry or Strawberry compote
- Peanut Butter Fantasy
- Pound Cake with Lemon Sauce
- Strawberry Shortcake
- White Cake with Buttercream Frosting

### Pies
2.60
- Included with buffets & plated dinners
- Apple
- Blueberry
- Cherry
- Key Lime
- Lemon Meringue
- Peach
- Pecan

### Parfait Shooters
2.20
- Select up to 2 flavors for parties of 50 or less
- Select up to 4 flavors for parties of more than 50
- Chocolate Peanut Butter Fantasy
- Cookies and Crème
- Key Lime
- Orange Dreamsicle
- Pumpkin Spice
- Raspberry Blast
- Salted Caramel & Chocolate

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### DESSERTS

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- Orange Dreamsicle
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- Raspberry Blast
- Salted Caramel & Chocolate

### SOUPS
- Broccoli Cheddar
- Chicken Noodle
- Corn Chowder
- French Onion
- Italian Wedding

### SALAD DRESSINGS
(Choose up to two)
- Balsamic Vinaigrette
- Blue Cheese
- Caesar
- Italian
- Ranch
- Raspberry Vinaigrette
- Thousand Island
- Light Italian

### OR Select one of the following pre-dressed salads and receive $1 off of the meal price per person.
- Asian Salad
- Caesar Salad
- Mandarin Spinach Salad w/ Red Onion and Balsamic
- Zucchini Panzanella Salad
- Strawberry Feta Salad with a Lemon Peppercorn Dressing

### STARCHES (CHOOSE ONE)
- Oven Roasted Herbed red potatoes
- Garlic Mashed Idaho Potatoes
- Oven Roasted Sweet Potatoes
- Penne w/ Marinara
- Citron mushroom Risotto w/ Parmesan
- Spaghetti Agli Olio
- Rice Pilaf
- Buttered Egg Noodles
- Scalloped Potatoes

### VEGETABLES (CHOOSE ONE)
- Fresh Green Beans
- Sautéed Yellow Squash & Zucchini
- Glazed Baby Carrots
- Succotash
- Lemon Garlic Broccoli
- Corn O’ Brien
- Cauliflower Au Gratin
- Asian stir-fry Vegetable Medley
- Corn Cobbettes

### DESSERTS

#### Cakes
- Almond Layer Cake with Buttercream
- Carrot Cake
- Chocolate Indulgence
- NY Style Cheesecake with Blueberry or Strawberry compote
- Peanut Butter Fantasy
- Pound Cake with Lemon Sauce
- Strawberry Shortcake
- White Cake with Buttercream Frosting

#### Pies
- Apple
- Blueberry
- Cherry
- Key Lime
- Lemon Meringue
- Peach
- Pecan

#### Parfait Shooters
- Select up to 2 flavors for parties of 50 or less
- Select up to 4 flavors for parties of more than 50
- Chocolate Peanut Butter Fantasy
- Cookies and Crème
- Key Lime
- Orange Dreamsicle
- Pumpkin Spice
- Raspberry Blast
- Salted Caramel & Chocolate

### CUPCAKES
- Minimum order of 6
- Chocolate
- Vanilla
- Red Velvet
- Pumpkin Spice
- Birthday Cake
- Peanut Butter Cup
- Cookies & Cream
- Dulce de Leche

### PLATED DINNER ACCOMPANIMENTS
Choose both soup and salad for an additional 2.30 per person

#### Starches (Choose one)
- Oven Roasted Herbed red potatoes
- Garlic Mashed Idaho Potatoes
- Oven Roasted Sweet Potatoes
- Penne w/ Marinara
- Citron mushroom Risotto w/ Parmesan
- Spaghetti Agli Olio
- Rice Pilaf
- Buttered Egg Noodles
- Scalloped Potatoes

#### Vegetables (Choose one)
- Fresh Green Beans
- Sautéed Yellow Squash & Zucchini
- Glazed Baby Carrots
- Succotash
- Lemon Garlic Broccoli
- Corn O’ Brien
- Cauliflower Au Gratin
- Asian stir-fry Vegetable Medley
- Corn Cobbettes

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#### Cupcakes
- Minimum order of 6
- Chocolate
- Vanilla
- Red Velvet
- Pumpkin Spice
- Birthday Cake
- Peanut Butter Cup
- Cookies & Cream
- Dulce de Leche

#### Salads

#### Dressings
(Choose up to two)
- Balsamic Vinaigrette
- Blue Cheese
- Caesar
- Italian
- Ranch
- Raspberry Vinaigrette
- Thousand Island
- Light Italian

#### OR Select one of the following pre-dressed salads and receive $1 off of the meal price per person.
- Asian Salad
- Caesar Salad
- Mandarin Spinach Salad w/ Red Onion and Balsamic
- Zucchini Panzanella Salad
- Strawberry Feta Salad with a Lemon Peppercorn Dressing
BAR SERVICE

BAR MIXES
Variety of Sodas, Water, Juices, Mixers, and Garnishes 1.85 per person
Soda & Bottled Water Only 1.60 per person

BARTENDER
Four hour minimum charge per bartender 185.00
One additional hour per bartender 30.00

COFFEE BAR 7.95 per person
Gourmet Coffee, Gourmet Teas, Flavored Creamers, Chocolate Spoons,
Rock Candy Stirrers, Vanilla, Cocoa, Nutmeg & Cinnamon Shakers

BEVERAGE FOUNTAIN 32.35
Bring the ingredients for your signature drink to feature in the fountain.

ADDITIONAL BAR SETUP OR BAR RELOCATION 110.00

All bars are limited to a maximum of five hours of open bar time.

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 planner.

There are a limited number of facilities on campus where alcohol may be served.
The Living/Learning Center is one of these facilities.

No outside bartenders are permitted.

Only bottles or cans of beer are permitted.

Common source containers such as kegs are not allowed.

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.