



CONFERENCE CENTER

at the University of Pittsburgh at Johnstown

CATERING GUIDE

SEPTEMBER 2019 - AUGUST 2020



CONFERENCE CENTER

at the University of Pittsburgh at Johnstown

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 entrees 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.



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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



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A LA CARTE SNACKS & BEVERAGES

BAKED GOODS (Ordered by the Dozen)

House Made Cookies (Select one flavor per dozen) <i>Chocolate Chip, M&M, Sugar, Red Velvet, White Chocolate, Snickerdoodle</i>	\$8.85
Assorted Finger Cookies (24 per order)	\$8.85
Breakfast Breads	\$16.65
Cinnamon Rolls	\$16.65
Assorted Muffins	\$16.65
Brownies	\$16.65
Mini Scones	\$16.65
Assorted Donuts	\$23.40
Assorted Bagels w/ Cream Cheese (each)	\$1.95
Large Scones (each)	\$1.95

BEVERAGES

Assorted Canned Soda (each)	\$1.75
Bottled Water (each)	\$1.75
Assorted Bottled Juices (each)	\$1.95
Bottled Iced Tea (each)	\$1.95
Iced Tea (per person)	\$1.75
Sparkling Fruit Punch (per person)	\$1.75
Coffee (per person)	\$1.75
Hot Tea (per person)	\$1.75
Hot Chocolate (per person)	\$1.75

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:

0.70 per person (minimum charge of 22.40)	
Apple Cinnamon	Strawberry Cucumber
Ginger Lime	Super Citrus*
Mango Mint	*Orange, Lemon & Lime Slices

Water on Meeting Tables 0.70 per person (minimum charge of 17.10)

SNACKS

Whole Fruit (per piece)	\$1.35
Yogurt Cups (each)	\$1.95
Add Granola	\$1.20
Granola Bars or Fruit Bars	\$1.75
Bulk Pretzels (minimum order of 10)	\$1.35
Bulk Chips (minimum order of 10)	\$1.35
Individual Assorted Bagged Chips/Pretzels	\$1.75
Popcorn (minimum order of 25)	\$1.35
Assorted Snack Crackers	\$1.75
Candy Bars	\$1.95
Sundae Bar	\$6.40
<i>Minimum of 30 people</i>	
<i>Chocolate & Vanilla Hand-Scooped Ice Cream, Hot Fudge, Caramel, Strawberries, Cherries, Sprinkles, Nuts, & Whipped Cream</i>	



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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



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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
Potato Salad
Crunchy Bean Salad

Tabbouleh Salad
Quinoa Salad
Mediterranean Orzo Salad

Add Soup 2.30

Broccoli Cheddar
Chicken Noodle
Corn Chowder

French Onion
Italian Wedding

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



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HORS D'OEUVRES

COLD PLATTERS (Serve 25)

Tomato & Basil Bruschetta	36.55
Fresh Vegetables with Dip	40.70
<i>Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes</i>	
Domestic Cheese & Crackers	45.85
<i>Cheddar, Provolone, Swiss, Gouda, Pepper Jack</i>	
Meat & Cheese	49.25
<i>Salami, Ham, Cheddar, Swiss, Pepper Jack, Gouda</i>	
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
<i>Assortment of seasoned smoked meats</i>	
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
<i>Apple Cinnamon, Bacon Peach, Balsamic Strawberry, Cranberry Walnut, Honey Granola, Pumpkin Spice, Sundried Tomato Basil (choose up to 2)</i>	
Stuffed Mushroom Caps	40.00
Grilled Cheese and Tomato Basil Bisque Shooters	48.45

Butler Service Available 54.20 per butler per hour



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HORS D'OEUVRES (Continued)

HOT PLATTERS (Serve 25) (Continued)

Chicken, Pork, and Beef

Red Bliss Potato Cups	34.85
<i>Stuffed with either Pulled Pork, Chorizo Sausage, or a la Vera Cruz (Tomatoes, Capers, & Onions)</i>	
Hawaiian, Italian, or Swedish Style Meatballs	34.40
Chicken Skewers	42.85
<i>BBQ, Cajun, or Jerk Dusted</i>	
Coconut Chicken Skewers served with Mango Habanero Sauce	49.50
Sausage Stuffed Button Mushroom Caps	56.40

Seafood

Crab Stuffed Mushroom Caps.	51.80
Coconut Shrimp Skewers served with Apricot Ginger Dipping Sauce	60.00
Scallops Rumaki	67.50
Mini Crab Cake Bites w/Spicy Remoulade	72.85

Artisan Flatbreads (3 Pizzas per Platter)

Spicy Spanish	26.85
<i>Sofrito marinara, chorizo sausage, queso fresco, fresh cilantro</i>	
Kickin' Caprese	26.85
<i>Sundried tomato pesto marinara, red pepper flake, fresh mozzarella, fresh basil chiffonade, and olive oil</i>	
Pizza Bianca	26.85
<i>Parmesan ricotta cream, fresh garlic, shredded mozzarella, thin sliced prosciutto, roasted red pepper, fresh arugula</i>	
Hearty Mushroom	26.85
<i>Fire roasted tomato sauce, wild mushrooms, house made fresh mozzarella, truffle oil</i>	
Greek	26.85
<i>Balsamic marinated eggplant, red onion, black olives, roasted red pepper, crumbled feta, fresh mint chiffonade</i>	

Dips

Spinach and Artichoke Dip with Pita Chips	41.25
Buffalo Chicken Dip with Tortilla Chips	55.70
Cheesy Hot Crab Dip with Tortilla Chips	62.50

** Or choose a different dipper (one per dip selection only): Toasted Pita Chips, Assorted Cracker Medley, Fresh Fried Corn Tortilla Chips, Pretzels, Toasted Bruschetta

Dessert

Hot S'mores Dip with Graham Crackers	42.10
Parfait Shooters	2.15

Butler Service Available 54.20 per butler per hour



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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-Bufferet 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
Asian Noodle Salad

Caesar Salad
Greek Salad

Italian Caprese 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 bracirole 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



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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 parslid 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,
Grain Mustard Roasted Red Potatoes, Roasted Brussel Sprouts, and Maple Glazed Gourmet Carrots.
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



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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.



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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 Oleo
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

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

DESSERTS

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

CUPCAKES

2.20

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



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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.