



CONFERENCE CENTER

at the University of Pittsburgh at Johnstown

CATERING GUIDE

SEPTEMBER 2018 - AUGUST 2019



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 planner 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.

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 5 and under will not be charged. Children 6-10 are charged 50%.

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 \$31.00 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.

When a meal is ordered, four additional tables (registration, display, etc.) can be covered & skirted at no charge.

If more than four additional tables for an event with a meal or any tables for an event without a meal require linens, the rental charges are:

Table Skirt Only	3.40
Table Cover Only	4.85
Table Cover & Skirt	8.25

Pricing

Prices in this menu are in effect from September 2018 through the end of August 2019. 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 9.45

Assorted pastries including muffins, breakfast breads, fresh fruit, and yogurt.
Includes coffee, hot tea, ice water and assorted juices.

Build-Your-Own Breakfast Buffet 15.05

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)
Eggs Benedict
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
Coffee cake



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A LA CARTE SNACKS & BEVERAGES

Tier One 1.35 (per item)

Breakfast Breads, Cinnamon Rolls, Fat-Free Muffins, Brownies,
Novelty Ice Cream, Potato Chips, Popcorn, Pretzels, Whole Fruit, Mini Scone

Tier Two 1.70 (per item)

Assorted Crackers, Assorted Individual Bagged Chips, Candy Bars, Danish, Granola Bars
Coffee, Hot Tea, Iced Tea, Bottled Water, Canned Soda, Sparkling Punch, Hot Chocolate

Tier Three 1.95 (per item)

Assorted Bottled Juices, Bottled Iced Tea
Bagels with Cream Cheese, Donuts*, Fruit Bars, Assorted Scones,
Yogurt Cups (add granola for \$1.10)

* Donuts must be ordered by the 1/2 dozen

No Bake Cookies and Otis Spunkmeyer Cookies 0.65

Sundae Bar 6.25

Chocolate & Vanilla Hand-Scooped Ice Cream, Hot Fudge, Caramel,
Strawberries, Cherries, Sprinkles, Nuts, & Whipped Cream

Water Service

Water Station 0.45 per person (minimum charge of 16.15)

Choose up to two specialty infused waters to add to your setup:
0.30 per person (minimum charge of 22.20)

Apple Cinnamon
Ginger Lime
Lemon Raspberry

Mandarin Basil
Mango Mint
Strawberry Cucumber

Water on Meeting Tables 0.70 per person (minimum charge of 16.65)



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PLATED SALADS

Served with a cup of soup, breadstick, coffee, hot tea, iced tea, and water
Salads can also be setup in a "build-your-own" style of service if preferred

Mixed Green Salad 11.35

With sliced cucumbers, grape tomatoes, matchstick carrots, and herb seasoned croutons

Classic Caesar Salad 12.05

Torn romaine lettuce leaves, roma tomatoes, herb seasoned croutons, and shredded parmesan cheese, all tossed together in caesar dressing
Add chicken \$2.85

Chicken Waldorf Salad 15.90

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

Italian Antipasto Salad 16.25

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

Cobb Salad 16.20

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

Blackened Steakhouse Salad 19.25

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

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 one side salad
Includes coffee, hot tea, iced tea, and ice water
Gluten free breads available upon request

Vegan Black Bean & Roasted Veggie Wrap 11.30

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 11.90

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

Club LLC 12.25

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

RGB Baguette 13.70

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

Crescent Fresh 13.70

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 13.95

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 14.65

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

Side Salads

Italian Pasta Salad
Potato Salad
Crunchy Bean Salad

Tabbouleh Salad
Quinoa Salad
Mediterranean Orzo Salad

Add Soup 2.20

Broccoli Cheddar
Chicken Noodle
Corn Chowder

French Onion
Italian Wedding

Plated lunch pricing listed above is for events held Monday through Friday only.
Please inquire with your event manager for weekend plated lunch pricing

Boxed Lunch 12.55

Choice of ham or turkey with choice of American, provolone, or swiss cheese
and lettuce on focaccio bread, with carrot and celery sticks, a piece of whole fruit,
2 Otis Spunkmeyer cookies, a bag of chips, and a canned Soda



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HORS D'OEUVRES

COLD PLATTERS (Serve 25)

Tomato & Basil Bruschetta	35.50
Fresh Vegetables with Dip <i>Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes</i>	39.55
Domestic Cheese & Crackers <i>Cheddar, Provolone, Swiss, Gouda, Pepper Jack</i>	44.60
Meat & Cheese <i>Salami, Ham, Cheddar, Swiss, Pepper Jack, Gouda</i>	47.85
Fresh Fruit with Dip	49.85*
Shrimp Shooters with Vodka Cocktail Sauce	63.45
Antipasto Display	71.20
Assorted Brioche Sliders	74.15
Charcuterie <i>Assortment of seasoned smoked meats</i>	83.25
3 Tier Pineapple Tower with 50 Assorted Fruit Skewers	108.80*
6 Tier Pineapple Tower with 100 Assorted Fruit Skewers	200.50

Dips

Salsa, Guacamole, Chorizo Con Queso Trio Dip w/ Tortilla Chips	28.55
Roasted Red Pepper Hummus with Pita and Vegetables	35.90
Spinach Dip with Hearth Bread	38.95
Fiesta 5 Layer Dip with Tortillas	44.60
Smoked Salmon Dip with Toasted Bruschetta	59.30

*Fruit selection and pricing subject to change based on season

HOT PLATTERS (Serve 25)

Vegetarian

Spanakopita	29.75
Vegetarian Spring Rolls served with Honey Sriracha Dipping Sauce	33.25
Baked Brie en Croute <i>Apple Cinnamon, Bacon Peach, Balsamic Strawberry, Cranberry Walnut, Honey Granola, Pumpkin Spice, Sundried Tomato Basil (choose up to 2)</i>	33.45
Vegetarian Stuffed Mushroom Caps	38.85
Grilled Cheese and Tomato Basil Bisque Shooters	48.10

Butler Service Available 52.00 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	33.90
<i>Stuffed with either Pulled Pork, Chorizo Sausage, or a la Vera Cruz (Tomatoes, Capers, & Onions)</i>	
Hawaiian, Italian, or Swedish Style Meatballs	33.45
Chicken Skewers	41.65
<i>BBQ, Cajun, or Jerk Dusted</i>	
Asparagus Roulade	44.50
Coconut Chicken Skewers served with Mango Habanero Sauce	48.10
Sausage Stuffed Button Mushroom Caps	54.85

Seafood

Crab Stuffed Mushroom Caps	50.35
Coconut Shrimp Skewers served with Apricot Ginger Dipping Sauce	58.35
Scallops Rumaki	65.60
Mini Crab Cake Bites w/Spicy Remoulade	70.75

Artisan Flatbreads (3 Pizzas per Platter)

Spicy Spanish	26.15
<i>Sofrito marinara, chorizo sausage, queso fresco, fresh cilantro</i>	
Kickin' Caprese	26.15
<i>Sundried tomato Pesto marinara, red pepper flake, fresh mozzarella, fresh basil chiffonade, and olive oil</i>	
Pizza Bianca	26.15
<i>Parmesan ricotta cream, fresh garlic, shredded mozzarella, thin sliced prosciutto, roasted red pepper, fresh arugula</i>	
Hearty Mushroom	26.15
<i>Fire roasted tomato sauce, wild mushrooms, house made fresh mozzarella, truffle oil</i>	
Greek	26.15
<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	40.05
Buffalo Chicken Dip with Tortilla Chips	54.10
Cheesy Hot Crab Dip with Tortilla Chips	60.75

** 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	40.90
Parfait Shooters	2.15

Butler Service Available 52.00 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 21.50

Additional entrée for \$3.20 per person.

Additional salad, starch, vegetable, or bread for \$1.60 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 one)

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 bourgignon, Caramelized onion meatloaf w/ pomegranate demi-glace, Sliced top-round of beef w/ espanole sauce, Beef braciola 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 side of 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
Oven Roasted Sweet Potatoes
Spaghetti Agli Oleo
Scalloped Potatoes

Garlic Mashed Idaho Potatoes
Penne w/ Marinara
Rice Pilaf
Loaded Home Fries

Roasted Fingerling Potatoes
Citron mushroom Risotto w/Parmesan
Buttered Egg Noodles
Pepperoni Stromboli

Vegetable (choose one)

Fresh Green Beans
Succotash
Cauliflower Au Gratin
Fried Vegetable Spring Rolls

Sautéed Yellow Squash & Zucchini
Lemon Garlic Broccoli
Fresh Brussel Sprouts Paysanne
Breaded Mushrooms

Glazed Baby Carrots
Corn O' Brien
Asian stir-fry Vegetable Medley
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*

Deli Buffet 16.75

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.

Western PA Buffet Halupki (Pigs in a Blanket) 24.30

Pierogis and Halushki.

Served with an Italian "cold" Slaw and parsleyed carrots.
Choose Braided Pesto Bread or Cheddar Baked Biscuits

Southern Country Picnic Buffet 25.35

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 28.75

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. \$54 per hour

Beef Sirloin, Rib-eye roast, Baked Pit Ham, Pork Tenderloin, Leg of Lamb (additional charge - Market Price), Roast Breast of Turkey

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 2.20 per person

CHICKEN

Roasted Chicken Cavatappi 23.90

Oven roasted garlic chicken breast served over top of a bed of cavatappi pasta, broccoli, red onions, and topped with roasted red pepper alfredo

Traditional Stuffed Chicken Breast 24.45

Chicken breast with traditional bread stuffing topped with herb gravy

Chicken Bruschetta 24.55

Breaded chicken breast with a fresh bruschetta topping and parmesan cheese

Chicken Cordon Bleu 25.70

Ham & swiss rolled in breaded chicken breast; oven-fried to perfection

BEEF & LAMB

Roasted Top Round of Beef 25.30

Seasoned top round of beef slowly roasted and served thinly sliced with homemade au jus

Bone in Ribeye 27.35

Bone in ribeye steak seasoned and seared to medium well temperature

New York Strip Steak 31.15

Slow roasted strip loin topped with a rosemary Dijon cream sauce

Frenched Lamb Chops 35.55

3 frenched lamb chops breaded with panko dried cherry crumb, with a roasted apple leek hash, served with an apple jack demi brandy reduction

VEGETARIAN

Vegetarian Lasagna Rollup 23.20

Hand-rolled lasagna sheet with roasted vegetables and topped with a creamy alfredo sauce

Stuffed Portobello Mushroom Cap 24.95

Herb seasoned portabella mushroom cap stuffed with spinach, roasted red peppers, parmesan cheese and pine nuts.

Black Bean Cous Cous Stuffed Pepper 26.75

Halved pepper stuffed with a cous cous, black bean and vegetable medley

SEAFOOD

Southern Country Catfish 28.60

Corn meal breaded catfish served with a Cajun remoulade

Citrus Balsamic Salmon Filet 31.40

Oven roasted salmon filet topped with a citrus balsamic glaze and lightly pickled red onions and cucumbers.

Shrimp Scampi Skewer over Angel Hair Pasta 31.45

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 32.50

3 large prawns with a pineapple, mango and poblano salsa and an avocado cream sauce

Maryland Style Crab Cakes 33.95

Two jumbo lump crab cakes with a creamy remoulade.

PLATED DINNER ACCOMPANIMENTS

Choose both soup and salad for an additional 2.20 per person

STARCHES (CHOOSE ONE)

Roasted Red Potatoes
Baked Potato
Wild Rice
Rice Pilaf
Basmati Rice
Garlic Redskin Smashed Potatoes
Farfalle Pasta Alfredo
Cheese Cheddar Rotini

SOUPS

Broccoli Cheddar
Chicken Noodle
Corn Chowder
French Onion
Italian Wedding

VEGETABLES (CHOOSE ONE)

Steamed Broccoli
Green Beans Almondine
Roasted Italian Vegetable Blend
Baby Carrots
Roasted Brussel Sprouts
Corn
Snap Peas

SALAD DRESSINGS (CHOOSE UP TO TWO)

Balsamic Vinaigrette
Blue Cheese
Caesar
Italian
Ranch
Raspberry Vinaigrette
Thousand Island
Light Italian



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DESSERTS

CAKES 2.50

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 2.50

Included with buffets & plated dinners

Apple

Blueberry

Cherry

Key Lime

Lemon Meringue

Peach

Pecan

OTHER

Chocolate Mousse Trifle Bowl

Scottish Sherry Trifle Bowl

Classic Vanilla Bread Pudding with Raisins and Pecans

PARFAIT SHOOTERS 2.15

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 2.15

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

FULL BAR

Variety of Sodas, Water, Juices, Mixers, and Garnishes 1.85 per person
Mixologist Bartender 170.00 per bartender

BEER & WINE BAR

Bartender 110.00 per bartender
Add Soda and Bottled Water 1.60 per person

COFFEE BAR 7.70 per person

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

BEVERAGE FOUNTAIN 31.00

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

ADDITIONAL BAR SETUP OR BAR RELOCATION 105.00

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.