CATERING FOR THE PITT COMMUNITY

pitt catering co.
Menu items can be customized to fit your dietary needs.

Please speak with your catering coordinator about these accommodations.

These signature Pitt favorites come highly recommended.
There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Pitt Catering Co. guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We’ll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Pitt Eats culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you’ve entrusted your event to Pitt Catering Co., the food will be unmatched, the service spectacular, and the event will be unforgettable!

Pitt Catering Co. at the University of Pittsburgh
412.648.2302
catering@pc.pitt.edu
Continental Breakfast
11.75 per person

Assorted breakfast pastries and bagels with cream cheese and whipped butter (Cal: 240-360)
Seasonal fresh fruit display (Cal: 60)
Freshly brewed regular and decaffeinated coffee (Cal: 0)
Hot water and assorted teas (Cal: 0)
Orange juice (Cal: 120)

Energy Breakfast
19.50 per person

Egg white scramble with potato, spinach, and tomato (Cal: 240)
Avocado toast (Cal: 230-270)
Greek yogurt bar with seasonal fresh fruit and granola (Cal: 60-370)
Freshly brewed regular and decaffeinated coffee (Cal: 0)
Hot water and assorted teas (Cal: 0)
Orange juice (Cal: 120)

Traditional Breakfast
16.50 per person

Scrambled eggs (Cal: 190)
Seasoned breakfast potatoes (Cal: 120)
Choice of cinnamon French toast or buttermilk pancakes (Cal: 170-240)
Choice of bacon, pork sausage, turkey sausage, or vegan sausage (Cal: 45-70)
Seasonal fresh fruit display (Cal: 60)
Fresh breakfast pastries (Cal: 130-210)
Freshly brewed regular and decaffeinated coffee (Cal: 0)
Hot water and assorted teas (Cal: 0)
Orange juice (Cal: 120)

*All our shell eggs are cage-free
build your own
BREAKFAST SALAD

16.00 per person

GREENS
Kale (Cal: 35)
Bridge City Blend (Cal: 0)
Baby spinach (Cal: 0)

TOPPINGS
Tomato (Cal: 10)
Red onion (Cal: 5)
Cheddar (Cal: 30)
Swiss (Cal: 25)
Bell pepper (Cal: 5)
Roasted mushroom (Cal: 70)
Sweet potato (Cal: 50)
Peas (Cal: 30)
Asparagus (Cal: 20)
Avocado (Cal: 60)
Everything Bagel Spice (Cal: 20)

PROTEINS
Poached egg (Cal: 60)
Scrambled egg (Cal: 90)
Thick-cut bacon (Cal: 45)
Marinated edamame (Cal: 150)

DRESSINGS
Herb lemon vinaigrette (Cal: 15)
Buttermilk ranch (Cal: 50)
Sweet onion vinaigrette (Cal: 20)

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
build
YOUR OWN
toast bar

15.25 per person

BREADS
Artisan sourdough (Cal: 130)
Rye (Cal: 110)
Tuscan bread (Cal: 75)

TOPPINGS
Pickled red onion (Cal: 10)
Pickled radish (Cal: 35)
Roasted eggplant (Cal: 25)
Roasted cherry tomato (Cal: 50)
Roasted carrot (Cal: 40)
Marinated artichoke (Cal: 25)
Marinated cucumber (Cal: 25)
Arugula (Cal: 0)
Fresh mozzarella (Cal: 90)

SPREADS
Za’atar chickpea hummus (Cal: 80)
Roasted red pepper hummus (Cal: 130)
Mushroom ragout (Cal: 40)
Avocado (Cal: 90)

TOPPERS
Crispy prosciutto (Cal: 25)
Toasted cashews (Cal: 40)
Chia seeds (Cal: 25)
Sunflower seeds (Cal: 45)
15.25 per person

CHOOSE 2

Creamy almond overnight oats: rolled oats with Greek yogurt, coconut milk, chia seeds with agave, and topped with toasted almonds and seasonal fresh fruit (Cal: 540)

Farro with pickled carrot and poached egg (Cal: 400)

Hard-boiled egg, stone-ground grits, tender maple belly, blistered tomato, pickled Serrano chile (Cal: 560)

Poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, toasted almonds, scallions, onion chutney (Cal: 710)

Farrotto with bacon, scallions, and roasted root vegetables (Cal: 350)

Wheatberry porridge and garlicky greens (Cal: 560)

*Speak with your catering coordinator for list of allergen & dietary-friendly offerings*
## A LA carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted bagels and spreads (Cal: 240-340)</td>
<td>29.95</td>
</tr>
<tr>
<td>Fresh-baked croissants (Cal: 350)</td>
<td>29.95</td>
</tr>
<tr>
<td>Assorted Danish (Cal: 270-390)</td>
<td>25.95</td>
</tr>
<tr>
<td>Assorted freshly baked muffins (Cal: 140-420)</td>
<td>25.95</td>
</tr>
<tr>
<td>Assorted donuts (Cal: 210-480)</td>
<td>25.95</td>
</tr>
</tbody>
</table>

*Prices are per dozen*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh whole fruit (Cal: 30-110)</td>
<td>1.75</td>
</tr>
<tr>
<td>Yogurt parfait with fresh berries and granola (Cal: 250)</td>
<td>3.25</td>
</tr>
<tr>
<td>Avocado toast (Cal: 230-270)</td>
<td>3.00</td>
</tr>
<tr>
<td>Bacon, pork sausage, turkey sausage or vegan sausage (Cal: 45-70)</td>
<td>2.25</td>
</tr>
<tr>
<td>Seasonal fresh fruit display (Cal: 60)</td>
<td>4.75</td>
</tr>
<tr>
<td>Ham and Swiss cheese quiche (Cal: 390)</td>
<td>2.75</td>
</tr>
<tr>
<td>Tuscan kale, roasted pepper and goat cheese quiche (Cal: 230)</td>
<td>3.00</td>
</tr>
<tr>
<td>Greek yogurt (Cal: 70-90)</td>
<td>2.75</td>
</tr>
<tr>
<td>Hard-boiled hen eggs (Cal: 70)</td>
<td>1.25</td>
</tr>
<tr>
<td>Overnight oats (min 10 people) (Cal: 300-540)</td>
<td>3.00</td>
</tr>
<tr>
<td>Ancient grain oatmeal (min 10 people) (Cal: 230)</td>
<td>2.75</td>
</tr>
<tr>
<td>Smoked salmon platter (min 10 people) (Cal: 70)</td>
<td>8.00</td>
</tr>
</tbody>
</table>

*Prices are per person*
## Hand-Crafted Egg Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon, Egg and Cheese Muffin</td>
<td>4.75</td>
</tr>
<tr>
<td>Bacon, cage-free egg, and cheese on a fresh English muffin</td>
<td>(Cal: 350)</td>
</tr>
<tr>
<td>Egg and Cheese Muffin</td>
<td>4.00</td>
</tr>
<tr>
<td>Cage-free egg and cheese on a fresh English muffin</td>
<td>(Cal: 280)</td>
</tr>
<tr>
<td>Egg and Tomato Wrap</td>
<td>4.75</td>
</tr>
<tr>
<td>Tomato and cage-free egg on a whole wheat wrap</td>
<td>(Cal: 570)</td>
</tr>
<tr>
<td>Bacon, Egg and Cheese Croissant</td>
<td>5.00</td>
</tr>
<tr>
<td>Bacon, cage-free egg, and cheese on a croissant</td>
<td>(Cal: 390)</td>
</tr>
<tr>
<td>Smokeland BBQ Croissant</td>
<td>7.50</td>
</tr>
<tr>
<td>Sliced brisket, bacon, and cage-free egg on a croissant</td>
<td>(Cal: 710)</td>
</tr>
<tr>
<td>Ham and Cheese Biscuit</td>
<td>5.00</td>
</tr>
<tr>
<td>Hot ham and cheese on a buttermilk biscuit</td>
<td>(Cal: 510)</td>
</tr>
<tr>
<td>Sausage, Egg and Cheese Biscuit</td>
<td>5.00</td>
</tr>
<tr>
<td>Sausage, cage-free egg, and cheese on a buttermilk biscuit</td>
<td>(Cal: 580)</td>
</tr>
<tr>
<td>The Roost Biscuit</td>
<td>5.25</td>
</tr>
<tr>
<td>Buttermilk fried chicken on a buttermilk biscuit</td>
<td>(Cal: 560)</td>
</tr>
</tbody>
</table>

*Prices are per person*

*Speak with your catering coordinator for list of allergen & dietary-friendly offerings*
BALANCED

Mezze Spreads  6.75
Served with crisp vegetables and pita chips (Cal: 40-80)
Roasted red pepper hummus (Cal: 60)
Chickpea hummus (Cal: 30)
Babaganoush (Cal: 50)

Jerky Bar  8.55
Selection of local and artisanal jerky served with dried fruits and nuts (Cal: 10-120)

Popcorn Trio  3.50
Spicy chili, herb rosemary, and stadium popcorn (Cal: 140-200)

Fruit and Nut Bar  5.00
Seasonal fresh hand fruit and berries (Cal: 10-110)
Selection of lightly salted nuts (Cal: 45-50)

Chips and Salsa  4.25
Tortilla chips (Cal: 100)
House-made salsa roja (Cal: 10)
Fresh guacamole (Cal: 110)

Prices are per person
SWEETS & treats

Assorted freshly baked cookies (Cal: 170-210) 15.25
House-made fudge brownies (Cal: 200) 17.25
Cereal treats (Cal: 190-350) 15.50
Choice of Trix, Cinnamon Toast Crunch, Cocoa Puffs, or Rice Krispie treats
Dessert bars (Cal: 110-320) 19.25
Choice of s’mores, blondie, M&M blondie, pecan, or Lemon
House-made truffle plate (Cal: 90-190) 26.25
Choice of mocha, Oreo, or birthday cake

Prices are per dozen

House made trail mix (Cal: 310) 3.25
Savory party mix (Cal: 210) 2.50
Yogurt-covered pretzels (Cal: 270) 3.25
Mixed nuts (Cal: 50) 3.25
Granola bars (Cal: 190) 2.25
Individually bagged Uglies chips (Cal: 130-320) 2.50
Fresh whole fruit (Cal: 30-110) 1.75
Fruit and nut energy bars (Cal: 110) 1.75

Prices are per person

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
**Artisan Sandwich Board**  
17.00 per person  
Your choice of 4 sandwiches served with house-made chips, dessert bar, and choice of a side salad (Cal: 270-350)

**PICK FOUR**  
Roasted red pepper hummus, olive tapenade, roasted zucchini, caramelized onions, arugula blend on Focaccia (Cal: 600)

Grilled Chicken with pesto, sun-dried tomato, arugula on Focaccia (Cal: 890)

Cajun roast turkey with pepper jack, Bermuda onion and Cajun mayo (Cal: 480)

Ham, capicola, and salami with provolone, lettuce, tomato, and Italian dressing on Italian roll (Cal: 730)

Roast beef and cheddar, roasted red pepper, lettuce, tomato with horseradish mayo on baguette (Cal: 540)

Turkey and bacon with pepper jack, lettuce, tomato, and ranch dressing on wheat roll (Cal: 640)

**PICK ONE**  
Chickpea tomato salad (Cal: 80)
Quinoa & tabbouleh salad (Cal: 260)
Small garden salad (Cal: 40)
**BOXED lunches**

**Express Boxed Lunch**
14.55 per person (min of 12)
All sandwiches served on chef’s selection of fresh bread with choice of Uglies potato chips or whole fruit, and freshly baked cookie (Cal: 30-540)

**SANDWICH SELECTIONS**
- Turkey breast and provolone cheese (Cals: 490)
- Ham and Swiss cheese (Cals: 470)
- Roast beef (Cals: 540)
- Grilled veggie wrap (Cals: 570)
- Tuna salad (Cals: 580)

**Artisan Boxed Lunch**
16.55 per person (min of 12)
All sandwiches served with seasonal fruit salad, dessert bar, and choice of side (Cal: 30-350)

**SANDWICH SELECTIONS**
- Roasted red pepper hummus, olive tapenade, roasted zucchini, caramelized onions, arugula blend on Focaccia (Cal: 600)
- Grilled Chicken with pesto, sun-dried tomato, argulua on Focaccia (Cal: 890)
- Cajun roast turkey with pepper jack, Bermuda onion and Cajun mayo (Cal: 480)
- Ham, capicola, and salami with provolone, lettuce, tomato, and Italian dressing on Italian roll (Cal: 730)
- Roast beef and cheddar, roasted red pepper, lettuce, tomato with horseradish mayo on baguette (Cal: 540)
- Turkey and bacon with pepper jack, lettuce, tomato, and ranch dressing on wheat roll (Cal: 640)

**SIDE SELECTIONS**
- Uglies potato chips (Cal: 270)
- Chickpea tomato salad (Cal: 80)
- Quinoa & tabbouleh salad (Cal: 260)
- Small garden salad (Cal: 40)

*Speak with your catering coordinator for list of allergen & dietary-friendly offerings*
BOXED salads

Turkey Avocado Cobb Salad (Cal: 450)  12.75
Bridge City mixed greens with turkey, applewood smoked bacon, fresh avocado, cage-free hardboiled egg, shredded cheddar and onion with green goddess dressing

Blackened Chicken Caesar Salad (Cal: 430)  12.75
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese and house-made crouton with our traditional Caesar dressing

Traditional Chef’s Salad (Cal: 520)  12.75
Bridge City mixed greens with turkey, ham, cheddar, cage-free hardboiled egg, tomato, cucumber with creamy buttermilk ranch dressing

Greek Salad with Grilled Chicken (Cal: 730)  12.75
Bridge City mixed greens with grilled chicken, tomato, cucumber, marinated olives, feta cheese, and red onion with a red wine vinaigrette

California Salmon Salad (Cal: 420)  14.75
Bridge City mixed greens with grilled salmon, red cabbage, celery, marinated olives, tomato, cucumber, and avocado with balsamic vinaigrette

Caprese Salad (Cal: 405)  14.75
Bridge City mixed greens, fresh heirloom tomatoes, fresh mozzarella, pickled red onion with pesto, and balsamic vinaigrette

Prices are per person

ADD-ONS
Fresh whole fruit (Cal: 30-110)  1.75
Freshly baked cookie (Cal: 170-210)  1.75
Uglies potato chips (Cal: 130-320)  2.50

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
WE LOVE local

Pitt Catering Co. is proud to support the Pittsburgh community and Pennsylvania, by purchasing from local farms and vendors. Sourcing fresh, local produce and products from Pittsburgh-based companies or companies within the state of Pennsylvania is part of our Pitt Eats Local initiatives.

LiveFresh Cold Press
Salem’s
Jubilee Hilltop Ranch
Thoma Meat Market
Smiths
Uncle Charley’s Sausage co.
Soergel Orchards
Middlefield Cheese
Pittsburgh Pickle Co.
Fifth Season
Gaby et Jules
Millie’s Homemade Ice Cream
De Fer Coffee & Tea
La Prima Espresso Co
Square One Coffee Roasters
The Coffee Tree Roasters
Turner’s Dairy
Righteous Felon Jerky
Natrona Bottling Co.
Uglies Potato Chips
# COLD hors d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cheese Display (Cal: 160)</td>
<td>7.50</td>
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<tr>
<td>Cheddar, pepper jack, Colby, and Swiss cheeses served with artisan bread, crackers, and fresh fruit garnish</td>
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<tr>
<td>Crudité Display (Cal: 130)</td>
<td>5.25</td>
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<tr>
<td>Seasonal vegetables served with buttermilk ranch dipping sauce</td>
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<tr>
<td>Seasonal Fresh Fruit Display (Cal: 45)</td>
<td>4.75</td>
</tr>
<tr>
<td>Seasonal fruit and berries</td>
<td></td>
</tr>
<tr>
<td>Artisan charcuterie board (Cal: 210)</td>
<td>9.00</td>
</tr>
<tr>
<td>Selection of local charcuterie, salume, prosciutto, international and domestic cheeses, seasonal mustard, cornichons, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives, extra virgin olive oil, balsamic vinegar, and variety of flatbreads and crostini</td>
<td></td>
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<tr>
<td>Mediterranean Market Display (Cal: 230)</td>
<td>7.55</td>
</tr>
<tr>
<td>Cumin marinated chicken skewers, babagnoush, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbread and crostini</td>
<td></td>
</tr>
<tr>
<td>Seafood Display</td>
<td>MKT</td>
</tr>
<tr>
<td>Served with appropriate garnishes</td>
<td></td>
</tr>
<tr>
<td>Market Oysters (Cal: 90)</td>
<td>MKT</td>
</tr>
<tr>
<td>Market Crab legs (Cal: 530)</td>
<td>MKT</td>
</tr>
</tbody>
</table>

Prices are per person
Jumbo shrimp cocktail (Cal: 340)  2.75
Seared ahi tuna on crispy wonton with wasabi cream (Cal: 110)  4.25
Shrimp ceviche (Cal: 95)  2.75
Tomato and cucumber gazpacho shooter (Cal: 30)  2.50
Goat cheese, garlic, and herb crostini (Cal: 290)  2.25
Grilled shrimp with roasted corn salad (Cal: 40)  2.50
Caprese skewer with cherry tomato, fresh mozzarella, basil and balsamic glace (Cal: 120)  2.25
Thai chicken lettuce wrap with spicy peanut sauce (Cal: 400)  3.25
Smoked mushroom in phyllo cup (Cal: 150)  2.25
Cumin crusted beef tenderloin on a plantain chip (Cal: 160)  3.50
Hummus shooter with crudité garnish (Cal: 130)  2.25

Minimum of 25 pieces. Prices are per piece

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
Tandoori Chicken Kabab (Cal: 120) 2.25
Spanakopita (Cal: 160) 2.25
Shrimp and vegetable spring roll with Mongolian sweet and sour sauce (Cal: 80) 4.00
Vegetable spring roll with Mongolian sweet and sour sauce (Cal: 90) 3.25
Warm fig, caramelized onion, and bleu cheese tartlet (Cal: 70) 2.50
Mini quiche with apples, cheddar, and cinnamon (Cal: 250) 2.25
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cal: 290) 2.25
Pecan crusted chicken with maple BBQ sauce (Cal: 350) 2.25
Grilled chicken and cheddar cheese quesadilla (Cal: 200) 2.50
Beef empanadas with avocado dip (Cal: 360) 2.25
Crab rangoon with Mongolian sweet and sour sauce (Cal: 90) 3.25
Grilled shrimp with salsa verde (Cal: 80) 2.50
Thai chicken satay with spicy peanut sauce (Cal: 110) 2.25
Lump crab cakes with Cajun remoulade (Cal: 140) 3.25
Beef sliders with bacon cheddar and spicy tomato ketchup (Cal: 320) 3.25
BBQ shrimp and grits (Cal: 140) 3.25
Mini roasted pork bao with pickled slaw (Cal: 30) 2.25
Bacon wrapped scallops (Cal: 80) 3.25
Mini beef Wellington (Cal: 340) 3.50

Minimum of 25 pieces. Prices are per piece
Speak with your catering coordinator for list of allergen-friendly offerings
## HOT Dips

Served with crostini and tortilla chips (Cal: 36-293)

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Buffalo chicken dip (Cal: 447)</td>
<td>5.00</td>
</tr>
<tr>
<td>Spinach and artichoke dip (Cal: 262)</td>
<td>5.00</td>
</tr>
<tr>
<td>BLT dip (Cal: 467)</td>
<td>5.00</td>
</tr>
<tr>
<td>Cream cheese, cheddar, bacon, green onion, and tomato</td>
<td></td>
</tr>
<tr>
<td>Classic queso (Cal: 657)</td>
<td>5.25</td>
</tr>
<tr>
<td>Queso with chorizo (Cal: 717)</td>
<td>6.25</td>
</tr>
</tbody>
</table>

*Prices are per person*

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
LITTLE
Italy
25.00 per person

Includes Caesar salad, roasted vegetables, garlic bread, and cannoli (Cal: 146-938)

PICK ONE
Meat lasagna (Cal: 480)
Fettuccine Alfredo (Cal: 400)
Tortellini primavera (Cal: 280)

PICK ONE
Chicken piccata (Cal: 250)
Chicken Marsala (Cal: 380)
Chicken Parmesan (Cal: 470)
Eggplant Parmesan (Cal: 385)

Add an antipasto platter (Cal: 520)
3.29 per person

smokeland
BBQ
25.00 per person

Includes cabbage cole slaw, cheddar jalapeño cornbread, strawberry shortcake, and house-made Carolina gold and Pitt-style BBQ sauces (Cal: 120-1110)

PICK ONE
BBQ pulled pork with slider rolls (Cal: 400)
Boneless buttermilk fried chicken (Cal: 500)

PICK ONE
Macaroni and cheese (Cal: 330)
BBQ baked beans (Cal: 270)
Potato salad (Cal: 145)
Vegan Southern green beans (Cal: 47)

Featuring smoked in-house, campus favorite, Smokeland BBQ
FAVORITES

HOMETOWN favorites

23.75 per person

Includes tossed garden salad, roasted vegetable blend, and strawberry pretzel cupcakes (Cal: 40-495)

PICK ONE
City chicken with gravy (Cal: 345-530)
Kielbasa with peppers and onions (Cal: 405)
Roasted turkey with gravy (Cal: 185)

PICK ONE
Potato and cheese pierogies (Cal: 240-480)
Haluski (Cal: 314)
Garlic mashed potatoes (Cal: 110)

20.75 per person

PICK THREE
Hamburgers (Cal: 340)
Veggie burgers (Cal: 280)
Hot dogs (Cal: 480)
BBQ glazed chicken (Cal: 630)

PICK TWO
Potato salad (Cal: 170)
Pasta salad (Cal: 270)
Cole slaw (Cal: 96)
Macaroni and cheese (Cal: 330)
Green beans (Cal: 40)

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
POM AND HONEY

25.00 per person

Includes chickpea hummus, babagnoush, grilled pita bread, cucumber and tomato salad, and house-made baklava (Cal: 45-533)

PICK TWO
Oregano lemon chicken skewers with tzatziki sauce (Cal: 350)
Za’atar roasted chicken breast (Cal: 240)
Kefta meatballs with harissa tomato sauce (Cal: 310)
Falafel with lemon tahini sauce (Cal: 350)
Seared salmon with lemon and parsley (Cal: 140)

PICK ONE
Marinated and grilled vegetables (Cal: 150)
Lentil and brown rice with caramelized onions (Cal: 180)
Curry cauliflower and chickpeas (Cal: 155)
Broccoli rabe with confit garlic (Cal: 15)

Featuring Pom + Honey Mediterranean dishes with Halal certified proteins
LATIN flare

22.75 per person

Includes flour tortillas, corn tortilla chips, salsa, pico de gallo, onions, jalapenos, fresh guacamole, shredded cheddar, cilantro lime crema, cilantro lime rice, and mini churros with chocolate dipping sauce (Cal: 10-640)

PICK TWO
Al pastor (Cal: 170)
Carne asada (Cal: 280)
Grilled chicken (Cal: 160)
Wild mushroom queso fundido (Cal: 380)
Grilled shrimp (Cal: 210)

PICK ONE
De-constructed posole salad with chili lime vinaigrette (Cal: 290)
Black bean and corn salad (Cal: 150)
Hot queso (Cal: 472)

Taste of ASIA

27.00 per person

Includes ginger vegetable fried rice, traditional vegetarian egg rolls, sesame broccoli, and sweet sticky rice pudding (Cal: 90-700)

PICK TWO
Sweet Chili tofu and vegetables (Cal: 100)
Orange ginger chicken (Cal: 550)
Mongolian beef (Cal: 170)

PICK ONE
Soba noodle salad with miso mustard vinaigrette (Cal: 180)
Pao zaf cold vegetable zoodle salad (Cal: 360)

Speak with your catering coordinator for list of allergen & dietary-friendly offerings
build your own

PASTA

19.75 per person

Includes traditional Alfredo and marinara sauces, grated Parmesan, blistered tomatoes, diced red pepper, green peas, broccoli florets, crispy bacon bits, spinach, tossed garden salad, garlic bread, and freshly baked cookies (Cal: 15-980)

PICK TWO
Farfalle (Cal: 200)
Gnocchi (Cal: 182)
Pappardelle (Cal: 410)
Whole wheat penne (Cal: 180)
Rigatoni (Cal: 200)

PICK TWO
Meatballs (Cal: 284)
Italian sausage (Cal: 391)
Grilled chicken breast (Cal: 215)
Herb seasoned shrimp (Cal: 120)
Italian roasted vegetables (Cal: 117)
## CARVING station

Served with appropriate sauces and dinner rolls with whipped butter. *Beef and pork offerings are local from Jubilee Hilltop Ranch.*

**YOUR CHOICE OF:**
- Roasted round of beef (Cal: 260) - 7.75
- Prime rib of beef (Cal: 460) - 12.50
- Roasted pork loin (Cal: 160) - 7.75
- Tenderloin of beef (Cal: 250) - MKT
- Boneless Virginia ham (Cal: 110) - 6.75
- Herb-Roasted turkey (Cal: 130) - 7.50

*Prices are per person*

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## A LA carte

- Horseradish whipped potato (Cal: 150) - 4.25
- Mashed sweet potatoes with pecan butter (Cal: 180) - 4.25
- Rosemary roasted potatoes (Cal: 110) - 3.25
- Herb risotto (Cals: 600) - 3.75
- Lentil and basmati rice (Cal: 190) - 3.25
- Dauphinoise potatoes (Cal: 410) - 4.25
- Macaroni and cheese (Cal: 330) - 4.25
- Grilled asparagus (Cal: 60) - 2.75
- Grilled Brussels sprouts with lemon (Cal: 60) - 3.25
- Creamed spinach (Cal: 60) - 2.50
- Za’atar roasted carrots (Cal: 35) - 2.75
- Roasted squash with fresh herbs and garlic (Cal: 100) - 2.75
- Cauliflower grits with roasted carrot and chimichurri (Cal: 530) - 2.75
- Seasonal vegetable blend (Cal: 146-165) - 2.75

*Prices are per person*

Speak with your catering coordinator for list of allergen & dietary-friendly offerings.
plated MEALS

FIRST COURSE

Bridge city blend with cucumber, carrot, tomato, house-made croutons, and creamy buttermilk ranch dressing (Cal: 390) 4.00

Classic Caesar salad with romaine, Parmesan, house-made croutons, and Caesar dressing (Cal: 310) 5.50

Spinach and strawberry salad with toasted almonds, aged Gorgonzola, and raspberry vinaigrette (Cal: 340) 5.50

Buffalo milk mozzarella, local farm tomato, rocket arugula, balsamic pears, extra virgin olive oil and a shaved baguette crouton (Cal: 140) 6.00

Crispy shaved fennel and local apple salad, rocket arugula, candied walnuts, polenta, butternut squash croutons, and tarragon cider vinaigrette (Cal: 340) 6.00

Wedge salad with bleu cheese crumbles, praline bacon, roasted tomato, scallion, Parmesan croutons, and creamy buttermilk ranch dressing (Cal: 500) 6.00

Bridge city blend and chopped romaine with toasted almonds, shredded cabbage, Mandarin oranges, crispy wonton strips, and sesame vinaigrette (Cal: 460) 7.00

Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, goat cheese and a honey mustard dressing (Cal: 270) 7.00
**ENTREES**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Airline chicken Parmesan with herb Parmesan risotto and fresh green beans with garlic, tomato, and basil (Cal: 910)</td>
<td>19.00</td>
</tr>
<tr>
<td>Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cal: 450)</td>
<td>19.00</td>
</tr>
<tr>
<td>Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes, and sweet orange roasted baby carrots (Cal: 1390)</td>
<td>28.00</td>
</tr>
<tr>
<td>Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cal: 1080)</td>
<td>34.00</td>
</tr>
<tr>
<td>Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash (Cal: 590)</td>
<td>36.00</td>
</tr>
<tr>
<td>Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus, and wild mushrooms (Cal: 620)</td>
<td>38.00</td>
</tr>
<tr>
<td>Broccoli tofu stir fry with brown rice (Cal: 380)</td>
<td>16.00</td>
</tr>
<tr>
<td>Greek lemon polenta with portabella mushroom ragout (Cal: 260)</td>
<td>16.00</td>
</tr>
</tbody>
</table>

**DESSERTS**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crème brulee cheesecake (Cal: 350)</td>
<td>6.00</td>
</tr>
<tr>
<td>New York cheesecake with seasonal berries (Cal: 350)</td>
<td>6.00</td>
</tr>
<tr>
<td>Chocolate layer cake (Cal: 230)</td>
<td>5.50</td>
</tr>
<tr>
<td>Strawberry shortcake (Cal: 460)</td>
<td>5.50</td>
</tr>
<tr>
<td>Chocolate mousse with seasonal berries (Cal: 270)</td>
<td>4.50</td>
</tr>
<tr>
<td>Warm apple crisp (Cal: 340)</td>
<td>4.50</td>
</tr>
<tr>
<td>Toasted almond torte (Cal: 530)</td>
<td>5.50</td>
</tr>
</tbody>
</table>

*Speak with your catering coordinator for list of allergen & dietary-friendly offerings*
<table>
<thead>
<tr>
<th>Item</th>
<th>Calorie Information</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular or Decaffeinated Coffee</td>
<td>(Cal: 0)</td>
<td>24.00 per gallon</td>
</tr>
<tr>
<td>Hot Water and Assorted Teas</td>
<td>(Cal: 0)</td>
<td>18.50 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>(Cal: 130)</td>
<td>23.00 per gallon</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>(Cal: 110)</td>
<td>21.00 per gallon</td>
</tr>
<tr>
<td>Fruit Infused Water</td>
<td>(Cal: 0)</td>
<td>15.00 per gallon</td>
</tr>
<tr>
<td>Iced Tea or Lemonade</td>
<td>(Cal: 0-160)</td>
<td>16.00 per gallon</td>
</tr>
<tr>
<td>Apple or Orange Juice</td>
<td>(Cal: 39-113)</td>
<td>16.00 per gallon</td>
</tr>
<tr>
<td>Canned Pepsi Products</td>
<td>(Cal: 0-190)</td>
<td>1.50 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>(Cal: 0)</td>
<td>2.50 each</td>
</tr>
<tr>
<td>Bottled Iced Tea or Lemonade</td>
<td>(Cal: 0-160)</td>
<td>2.50 each</td>
</tr>
<tr>
<td>Coffee and Assorted Tea Service</td>
<td></td>
<td>3.00 per person</td>
</tr>
<tr>
<td>Beverage Service</td>
<td></td>
<td>3.00 per person</td>
</tr>
<tr>
<td>Includes regular and decaffeinated coffee, hot water, and assorted teas and canned Pepsi products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Half Day Beverage Service (4 hours)</td>
<td></td>
<td>9.00 per person</td>
</tr>
<tr>
<td>Full Day Beverage Service (8 hours)</td>
<td></td>
<td>14.00 per person</td>
</tr>
</tbody>
</table>
**DESSERT STATIONS**

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Hot Chocolate Station (Cal: 185)</td>
<td>2.75</td>
</tr>
<tr>
<td>Served with chocolate shavings and whipped topping</td>
<td></td>
</tr>
<tr>
<td>Cookie and Brownie Station (Cal: 170-210)</td>
<td>3.25</td>
</tr>
<tr>
<td>Selection of freshly baked cookies and brownies</td>
<td></td>
</tr>
<tr>
<td>Mini Cupcake Station</td>
<td>7.00</td>
</tr>
<tr>
<td>(Minimum 12 people)</td>
<td></td>
</tr>
<tr>
<td><strong>PICK TWO</strong></td>
<td></td>
</tr>
<tr>
<td>Carrot cake (Cal: 90)</td>
<td></td>
</tr>
<tr>
<td>Peanut butter cup (Cal: 110)</td>
<td></td>
</tr>
<tr>
<td>Coconut cream (Cal: 110)</td>
<td></td>
</tr>
<tr>
<td>Red velvet (Cal: 90)</td>
<td></td>
</tr>
<tr>
<td>Cookies and cream (Cal: 120)</td>
<td></td>
</tr>
<tr>
<td>S’Mores (Cal: 170)</td>
<td></td>
</tr>
<tr>
<td>Cookies and cream (Cal: 120)</td>
<td></td>
</tr>
<tr>
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<td></td>
</tr>
<tr>
<td>Cookies and cream (Cal: 120)</td>
<td></td>
</tr>
<tr>
<td>Turtle (Cal: 130)</td>
<td></td>
</tr>
<tr>
<td>Tiramisu (Cal: 100)</td>
<td></td>
</tr>
<tr>
<td><strong>Ice Cream Station (Cal: 137-598)</strong></td>
<td>6.00</td>
</tr>
<tr>
<td>Chocolate, vanilla, and seasonal ice creams with sprinkles, whipped cream, cherries, chocolate fudge, and strawberry syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Shortcake Bar (Cal: 550-800)</strong></td>
<td>9.00</td>
</tr>
<tr>
<td>Buttermilk shortcake served with fresh strawberry, raspberry, and peach compotes and Chantilly cream</td>
<td></td>
</tr>
<tr>
<td><strong>Blue and Gold Station (Cal: 500-800)</strong></td>
<td>9.00</td>
</tr>
<tr>
<td>Assortment of desserts include Pitt logo cookies, dipped gourmet pretzels, mini cheesecakes, and cake pops</td>
<td></td>
</tr>
</tbody>
</table>

*Prices per person
Speak with your catering coordinator for list of allergen & dietary-friendly offerings

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**CELEBRATION CAKES**

Choice of chocolate, vanilla, toasted almond, carrot, red velvet, or half chocolate and half vanilla and choice of buttercream or chocolate icing (Cal: 550 - 800)

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quarter sheet cake (serves 20)</td>
<td>45.00</td>
</tr>
<tr>
<td>Half sheet cake (serves 40)</td>
<td>75.00</td>
</tr>
<tr>
<td>Full sheet cake (serves 80)</td>
<td>135.00</td>
</tr>
</tbody>
</table>

*Customization available upon request*
Thank you for choosing Pitt Catering Co. Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact our catering coordinator at 412-648-2302 or catering@pc.pitt.edu for customized service and menus.

Policies and Procedures
To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts
We kindly request a confirmed number of guests be specified three business days prior to the event. This number is considered the guaranteed guest count.

Food Safety
All meals should be enjoyed within two hours of meal delivery. Please discard food if not consumed or placed into refrigeration during the suggested two hour window.

Cancellation
We kindly request that cancellations must be made five business days prior to the contracted event date.

Service ware and China
All disposable service ware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide compostable disposables for all events. Upgraded high quality plastics may be requested for an additional charge. China, flatware, and glassware is available for an additional charge of $2.50 per person.
Linen
Black tablecloths are supplied for all food and beverage service tables at events. Tablecloths for are available for an additional fee.

Staffing
Service staff is available for $50.00 per hour. Your sales coordinator will guide you in selecting an appropriate number of staff needed to make your event a success.

Bar Service
Any alcohol on university property must be purchased by your department. Bar staff is available for $50.00 per hour. A minimum of one staff member is recommend per 50 guests. A minimum of one hour setup and one hour tear down is required.

Special Diets
Special diets including allergies and dietary needs are accommodated upon request. We kindly request 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. Additional nutrition information available upon request.

Meeting Room and Equipment
Please reserve all non-food related equipment through Conference Services at conferenceservices@pitt.edu. This will include room reservation, set and room configuration, audio visual and other general information.