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 $30.90 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 | 3.35 |
| Table Cover Only | 4.75 |
| Table Cover & Skirt | 8.10 |

Pricing
Prices in this menu are in effect from September 2017 through September 2018. 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 include coffee, hot tea, ice water and assorted juices, and are priced for a maximum of two hours

- **Continental Buffet**  $9.15
  Assorted Pastries Including Muffins, Breakfast Breads, Fresh Fruit, and Yogurt

- **Traditional Buffet**  $14.55
  Scrambled Eggs with Choice of Pancakes, or French Toast and Choice of Bacon or Sausage
  Served with Home Fried Potatoes, Assorted Pastries and Breakfast Breads

**A LA CARTE SNACKS & BEVERAGES**

- **Tier One**  $1.30 (per item)
  Breakfast Breads, Cinnamon Rolls, Fat-Free Muffins, Brownies, Novelty Ice Cream, Potato Chips, Popcorn, Pretzels, Whole Fruit, Mini Scone

- **Tier Two**  $1.65 (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**  $1.90 (per item)
  Assorted Bottled Juices, Bottled Iced Tea
  Bagels with Cream Cheese, Donuts, Fruit Bars, Assorted Scones, Yogurt Cups (add granola for $1.10)

*We proudly serve Starbucks Coffee!*  $1.70

- **No Bake Cookies and Otis Spunkmeyer Cookies**  $0.65

- **Sundae Bar**  $6.10
  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:
  - Apple Cinnamon
  - Citrus Cilantro
  - Mandarin Basil
  - Mango Mint
  - Raspberry Vanilla
  - Strawberry Cucumber

*Water on Meeting Tables*  $0.70 per person (minimum charge of 16.15)
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  $11.00
With sliced cucumbers, grape tomatoes, matchstick carrots, and herb seasoned croutons

Classic Caesar Salad  $11.75
Torn romaine lettuce leaves, roma tomatoes, herb seasoned croutons, and shredded parmesan cheese; all tossed together in caesar dressing
Add chicken $2.80

Chicken Waldorf Salad  $15.55
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  $15.80
Mixed greens topped with marinated Italian meats, artichokes, and seasonal vegetables with shaved parmesan and seasoned croutons

Cobb Salad  $15.80
Turkey, ham, bacon, and swiss cheese on a bed of mixed greens, with tomatoes, onions, and hard boiled eggs

Blackened Steakhouse Salad  $19.15
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
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 10.95
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 11.65
Grilled chicken breast, chopped romaine lettuce, herb seasoned croutons, and parmesan cheese tossed in Caesar dressing and rolled in a flour tortilla

Club LLC 11.95
Roast turkey, swiss cheese, bacon, lettuce, tomato, and mayo served on three slices of toasted white bread

RGB Baguette 13.35
Shaved roast beef, caramelized onions, gouda cheese, mixed greens, tomato, and ranch dressing served on a French baguette

Crescent Fresh 13.35
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 13.65
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 14.15
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 2.15
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 12.20
Choice of ham or turkey with choice of American, provolone, or swiss cheese and lettuce on focaccia bread, with carrot and celery sticks, a piece of whole fruit, 2 Otis Spunkmeyer cookies, a bag of chips, and a canned Soda
HORS D’OEUVRES

COLD PLATTERS (Serve 25)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato &amp; Basil Bruschetta</td>
<td>34.45</td>
</tr>
<tr>
<td>Fresh Vegetables with Dip</td>
<td>38.35</td>
</tr>
<tr>
<td>- Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Domestic Cheese &amp; Crackers</td>
<td>43.30</td>
</tr>
<tr>
<td>- Cheddar, Provolone, Swiss, Gouda, Pepper Jack</td>
<td></td>
</tr>
<tr>
<td>Meat &amp; Cheese</td>
<td>46.45</td>
</tr>
<tr>
<td>- Salami, Ham, Cheddar, Swiss, Pepper Jack, Gouda</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit with Dip</td>
<td>48.30*</td>
</tr>
<tr>
<td>Shrimp Shooters with Vodka Cocktail Sauce</td>
<td>61.60</td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>69.15</td>
</tr>
<tr>
<td>Assorted Brioche Sliders</td>
<td>71.95</td>
</tr>
<tr>
<td>Charcuterie</td>
<td>80.00</td>
</tr>
<tr>
<td>- Assortment of seasoned smoked meats</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Tier Pineapple Tower with 50 Assorted Fruit Skewers</td>
<td>105.70*</td>
</tr>
<tr>
<td>6 Tier Pineapple Tower with 100 Assorted Fruit Skewers</td>
<td>194.70</td>
</tr>
</tbody>
</table>

Dips

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa, Guacamole, Chorizo Con Queso Trio Dip w/ Tortilla Chips</td>
<td>27.75</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus with Pita and Vegetables</td>
<td>34.85</td>
</tr>
<tr>
<td>Spinach Dip with Hearth Bread</td>
<td>41.60</td>
</tr>
<tr>
<td>Fiesta 5 Layer Dip with Tortillas</td>
<td>43.30</td>
</tr>
<tr>
<td>Smoked Salmon Dip with Toasted Bruschetta</td>
<td>57.60</td>
</tr>
</tbody>
</table>

*Fruit selection and pricing subject to change based on season

HOT PLATTERS (Serve 25)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spanakopita</td>
<td>28.90</td>
</tr>
<tr>
<td>Vegetarian Spring Rolls served with Honey Sriracha Dipping Sauce</td>
<td>32.30</td>
</tr>
<tr>
<td>Baked Brie en Croute</td>
<td>32.50</td>
</tr>
<tr>
<td>- Apple Cinnamon, Bacon Peach, Balsamic Strawberry, Cranberry Walnut, Honey Granola, Pumpkin Spice, Sundried Tomato Basil (choose up to 2)</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Stuffed Mushroom Caps</td>
<td>37.75</td>
</tr>
<tr>
<td>Grilled Cheese and Tomato Basil Bisque Shooters</td>
<td>46.70</td>
</tr>
</tbody>
</table>

Butler Service Available 50.50 per butler per hour
### HORS D’OEUVRES
(Continued)

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

**Chicken, Pork, and Beef**
- Red Bliss Potato Cups 32.95
  - Stuffed with either Pulled Pork, Chorizo Sausage, or a la Vera Cruz (Tomatoes, Capers, & Onions)
- Hawaiian, Italian, or Swedish Style Meatballs 32.55
- Chicken Skewers
  - BBQ, Cajun, or Jerk Dusted 40.50
- Asparagus Roulade 43.20
- Coconut Chicken Skewers served with Mango Habanero Sauce 46.70
- Sausage Stuffed Button Mushroom Caps 53.25

**Seafood**
- Crab Stuffed Mushroom Caps 48.95
- Coconut Shrimp Skewers served with Apricot Ginger Dipping Sauce 56.70
- Scallops Rumaki 63.70
- Mini Crab Cake Bites w/Spicy Remoulade 68.75

**Artisan Flatbreads (3 Pizzas per Platter)**
- Spicy Spanish 25.40
  - Sofrito marinara, chorizo sausage, queso fresco, fresh cilantro
- Kickin’ Caprese 25.40
  - Sundried tomato Pesto marinara, red pepper flake, fresh mozzarella, fresh basil chiffonade, and olive oil
- Pizza Bianca 25.40
  - Parmesan ricotta cream, fresh garlic, shredded mozzarella, thin sliced prosciutto, roasted red pepper, fresh arugula
- Hearty Mushroom 25.40
  - Fire roasted tomato sauce, wild mushrooms, house made fresh mozzarella, truffle oil
- Greek 25.40
  - Balsamic marinated eggplant, red onion, black olives, roasted red pepper, crumbled feta, fresh mint chiffonade

**Dips**
- Spinach and Artichoke Dip with Pita Chips 38.90
- Buffalo Chicken Dip with Tortilla Chips 52.50
- Cheesy Hot Crab Dip with Tortilla Chips 58.95
**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**
- Cinnamon Bites with Sugar Glaze 2.50 per person
- Hot S’mores Dip with Graham Crackers 39.75

---

**Butler Service Available 50.50 per butler per hour**
BUFFETS
Served with coffee, hot tea, iced tea, water, and one dessert selection
Beverages and/or desserts may be preset on banquet tables for 0.40 per person
Buffets are priced for a maximum of two hours of service

Deli Buffet $16.25
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

Country Picnic $19.40
Hamburgers, Hot Dogs, BBQ Chicken, Corn on the Cob, Baked Beans,
Condiment Tray, Potato Salad, Watermelon Slices, and Brownies

Colonial Buffet $20.00
Honey Baked Ham, Chicken Alfredo, Smashed Red Skin Potatoes, Green Beans
Almondine, Garden Salad with choice of two dressings, and Country Style Biscuits

Primo Gusto Buffet $20.20
Herb Grilled Chicken Breast, Pepperoni Stromboli, Ziti with Marinara,
Sautéèed Vegetable Medley, Caesar Salad, and Garlic Bread Sticks

Italian Buffet $22.20
Chicken Parmesan, Baked Ziti, Italian Herb Roasted Potatoes, Green Beans
Antipasto Salad, and Garlic Bread Sticks

BBQ Buffet $23.05
BBQ Chicken Quarters, BBQ Pulled Pork Sandwiches with Southern Style Coleslaw,
Baked Beans, Buttered Corn, Potato Salad, and Rolls with Butter

Comfort Buffet $23.70
Herb baked Chicken, Beef Sirloin Tips with Buttered Egg Noodles, Scalloped Potatoes, Baked
Corn, Garden Salad with choice of two dressings, and Dinner Rolls with Butter

Meat and Potatoes Buffet $27.95
Slow Roasted Top Round Served with Au Jus & Horseradish Cream Sauce, Oven Roasted
Turkey Breast with Maple Glaze, Garlic Roasted Red Skin Potatoes, Green Beans Almondine,
Garden Salad with choice of two dressings, and Rolls with Butter

Add Soup $2.15
Broccoli Cheddar
Chicken Noodle
Corn Chowder

French Onion
Italian Wedding
CONFERENCE CENTER
at the University of Pittsburgh at Johnstown

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 2.15 per person.

CHICKEN

Roasted Chicken Cavatappi $23.15
Oven roasted garlic chicken breast served over a bed of cavatappi pasta, broccoli, red onions, and topped with roasted red pepper alfredo.

Traditional Stuffed Chicken Breast $23.75
Chicken breast with traditional bread stuffing topped with herb gravy.

Chicken Bruschetta $23.90
Breaded chicken breast with a fresh bruschetta topping and parmesan cheese.

Chicken Cordon Bleu $25.00
Ham & swiss rolled in breaded chicken breast, oven-fried to perfection.

BEEF & LAMB

Roasted Top Round of Beef $24.60
Seasoned top round of beef slowly roasted and served thinly sliced with homemade au jus.

Bone in Ribeye $26.55
Bone in ribeye steak seasoned and seared to medium well temperature.

New York Strip Steak $30.30
Slow roasted strip loin topped with a rosemary Dijon cream sauce.

Frenched Lamb Chops $34.55
3 frenched lamb chops breaded with panko dried cherry crumb, with a roasted apple leek hash served with an apple Jack Demi Brandy reduction.

SEAFOOD

Southern Country Catfish $27.80
Corn meal breaded catfish served with a Cajun remoulade.

Citrus Balsamic Salmon Filet $30.55
Oven roasted salmon filet topped with a citrus balsamic glaze and lightly pickled red onions and cucumbers.

Shrimp Scampi Skewer over Angel Hair Pasta $30.60
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 $31.60
3 large prawns with a pineapple, mango and poblano salsa and an avocado cream sauce.

Maryland Style Crab Cakes $33.00
Two jumbo lump crab cakes with a creamy remoulade.

VEGETARIAN

Vegetarian Lasagna Rollup $22.55
Hand-rolled lasagna sheet with roasted vegetables and topped with a creamy alfredo sauce.

Stuffed Portobello Mushroom Cap $24.25
Herb seasoned portobello mushroom cap stuffed with spinach, roasted red peppers, parmesan cheese and pine nuts.

Black Bean Cous Cous Stuffed Pepper $26.00
Halved pepper stuffed with a cous cous, black bean and vegetable medley.
**PLATED DINNER ACCOMPANIMENTS**  
Choose both soup and salad for an additional 2.15 per person

<table>
<thead>
<tr>
<th>VEGETABLES (CHOOSE ONE)</th>
<th>STARCHES (CHOOSE ONE)</th>
<th>SALAD DRESSINGS (CHOOSE UP TO TWO)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Broccoli</td>
<td>Roasted Red Potatoes</td>
<td>Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Green Beans Almondine</td>
<td>Baked Potato</td>
<td>Blue Cheese</td>
</tr>
<tr>
<td>Roasted Italian Vegetable Blend</td>
<td>Wild Rice</td>
<td>Caesar</td>
</tr>
<tr>
<td>Baby Carrots</td>
<td>Rice Pilaf</td>
<td>Italian</td>
</tr>
<tr>
<td>Roasted Brussel Sprouts</td>
<td>Basmati Rice</td>
<td>Ranch</td>
</tr>
<tr>
<td>Corn</td>
<td>Garlic Redskin Smashed Potatoes</td>
<td>Raspberry Vinaigrette</td>
</tr>
<tr>
<td>Snap Peas</td>
<td>Farfalle Pasta Alfredo</td>
<td>Thousand Island</td>
</tr>
</tbody>
</table>

**SOUPS**  
Broccoli Cheddar  
Chicken Noodle  
Corn Chowder  
French Onion  
Italian Wedding

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

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

**SALAD DRESSINGS**  
Balsamic Vinaigrette  
Blue Cheese  
Caesar  
Italian  
Ranch  
Raspberry Vinaigrette  
Thousand Island  
Light Italian
DESSERTS

CAKES 2.45
Included with buffets & plated dinners
Carrot
Chocolate Indulgence
Peanut Butter Fantasy
Pound Cake with Lemon Sauce
Strawberry Shortcake
White Cake with Buttercream Frosting

PIES 2.45
Included with buffets & plated dinners
Key Lime
Cherry
Peach
Pecan

PARFAIT SHOOTERS 2.10
Select up to 2 flavors for parties of 50 or less
Select up to 4 flavors for parties of more than 50
Apple Cobbler
Banana Split
Blueberry Lemon
Chocolate Peanut Butter Fantasy
Cookies and Crème
Key Lime
New York Cheesecake
Orange Dreamsicle
Pina Colada
Pumpkin Spice
Raspberry Blast
Root Beer Float
Saltd Caramel & Chocolate
S’mores

CUPCAKES 2.10
Minimum order of 6
Chocolate
Vanilla
Red Velvet
Pumpkin Spice
Birthday Cake
Peanut Butter Cup
Cookies & Cream
Dulce de Leche

CINNAMON BITES WITH SUGAR GLAZE 2.50
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   107.00 per bartender
Add Soda and Bottled Water  1.60 per person

COFFEE BAR   7.50 per person
Brioche Doree Coffee, Gourmet Teas, Flavored Creamers, Chocolate Spoons,
Rock Candy Stirrers, Vanilla, Cocoa, Nutmeg & Cinnamon Shakers

BEVERAGE FOUNTAIN   30.90
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.