



2023 / 2024 CRAVE CATERING MENU

TABLE OF CONTENTS

Welcome	1
Plan Your Event	2
Breakfast Buffet	3
AM a La Carte	4
Breakfast Sandwiches	4
Balanced Breaks	5
Sweets & Treats	6
Bulk Beverages	7
Lunch Buffets	8
Boxed Sandwiches	10
Boxed Salads	11
Theme Meals	12
Little Italy Buffet	13
Taste of the South Buffet	13
Home-Style Spread Buffet	14
Picnic Buffet	14
Taco House Buffet	15
Balanced South Western	16
Traditional Asian Buffet	16
Hot Hors d'Oeuvres	17
Cold Hors d'Oeuvres Trays	18
Cold Hors d'Oeuvres	19
Build Your Own Buffet	20
Desserts Station	21
Plated Dinners	22
Bar Service	24
Event Details	25

A wooden surface with a light-colored wood grain. In the top right corner, there are piles of various spices: a pile of bright red powder, a pile of yellow powder, and a pile of brown powder. Some fresh green herbs are scattered on the wood surface.

WELCOME

Welcome to Pitt-Johnstown Conferences & Events!

Our mission is to provide you with superior quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event.

Please contact us for customized service and menus.

(814) 269-1900 or 1-800-875-5958
eventupj@pitt.edu
www.johnstown.pitt.edu/conferences



PLAN YOUR *Event*

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least **14** business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We request a confirmed number of guests be specified **7** days prior to the event. This number is considered the guaranteed guest count. You will be billed for the guarantee or the actual count, whichever is greater. We are able to accommodate up to 5% over the guaranteed count.

Service Fee

All weekend (Saturday & Sunday) events less than \$300 are subject to a \$50 service fee.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees as deemed appropriate by management.

Cancellation

Cancellations must be made **7** business days prior to the contracted event date to avoid any cancellation fees.

BREAKFAST

Buffets

QUICK CONTINENTAL

Assorted Breakfast Pastries
Regular and Decaf Coffee
Iced Water

5.40 PER PERSON

FULL CONTINENTAL

Assorted Pastries
Seasonal Fresh Fruit Tray
Regular and Decaf Coffee
Assorted Hot Teas
Orange Juice
Iced Water

12.00 PER PERSON

BUILD YOUR OWN BREAKFAST

Pick 1: Texas French Toast, Buttermilk Pancakes OR Belgium Waffles
Pick 1: Scrambled Eggs, Quiche Lorraine OR Spanish Frittata
Pick 1: Bacon, Pork Sausage, Turkey Sausage OR Grilled Ham
Pick 1: Hash Browns, Home Fries, Hash Brown Patty OR Tater Tots

Seasonal Fresh Fruit Display
Yogurt and Granola
Muffins, Danishes or Donut Holes
Regular Coffee, Decaf Coffee and Hot Tea
Orange Juice and Iced Water

16.40 PER PERSON

AM A LA *Carte*

Assorted Bagels with Cream Cheese and Butter

Assorted Danish

Assorted Muffins

Mini

Regular

Large

Yogurt Parfait with Berries and Granola

Yogurt Cup

Fresh Hand Fruit

Apple, Banana, Orange

Assorted Cereal Bars

Choice of Rice Krispies, Lucky Charms™, Froot Loops™, Trix™,

Cocoa Puffs™, OR Cheerios™

Assorted Donuts

Holes

In-House

Iced Or Sprinkled

Fruit Cup

Priced Per Dozen

39.00

20.95

15.30

26.60

36.95

49.20

2.00

16.80

23.65

12.20

19.10

25.20

48.60



BREAKFAST *Sandwiches*

Bacon and Cage-free Egg on a Croissant

5.65 each

Sausage and Cage-free Egg on a Bagel

5.05 each

Ham and Cage-free Egg on an English Muffin

4.85 each

BALANCED *Breaks*

PRICED PER DOZEN

TORTILLAS & DIPS 38.00

Lime and Sea Salt Tortilla Chips
House-made Tomato Salsa
Queso and Avocado Guacamole

CHIPS & DIPS 28.50

Assortment of Chips, Pretzels and Corn Chips
Sweet and Savory Dips

SOFT PRETZEL BITES 36.50

Hot Spicy Mustard
Canadian Beer Cheese

MINI APPETIZER TRIO 72.00

BBQ Meatballs
Corn Dog Nuggets
Chicken Bites

SLIDERS COLD 40.00 HOT 52.00

Cold filled: Ham, Turkey OR Tuna
Hot stuffed: Pork, Beef OR Chicken

POPCORN TRIO 23.50

Plain, Cheese and Kettle Style

MEZZE SPREADS 57.00

Vegetable and Pita Chips
Yellow Lentil OR Chickpea Hummus
Babaganoush





Sweets AND Treats

	Price Per Dozen
Assorted Freshly Baked Cookies	
Sugar, Chocolate Chip, Carnival OR Oatmeal	
<i>Regular</i>	10.40
<i>Iced</i>	19.75
<i>Jumbo</i>	38.45
<i>Custom Printed Cookies (Logos, etc. on Edible Paper)</i>	63.00
Cupcakes	
<i>Mini</i>	18.45
<i>Regular</i>	27.25
<i>Jumbo</i>	38.25
Fudge Brownies without Nuts	12.80
Dessert Bars	
<i>Blondies, Magic Bars, Lemon</i>	17.00
S'mores	
<i>Graham Crackers, Marshmallows, Hershey Chocolate with Roasting Sticks</i>	30.00
Assorted Candy Bars	28.30
Mini Candy Bars	12.15
House Blend Trail mix with Nuts and Chocolate	82.20
Savory Party Mix	49.80
Snack Crackers	
<i>Cheese or Peanut Butter</i>	20.40
Granola Bars	39.60
Individually Bagged Chips	
<i>Doritos, Chips, Pretzels, Popcorn</i>	26.40
Fruit and Nut Energy Bars	37.80
Mini Churros with Caramel and Chocolate Dipping Sauce	26.40

BULK

Beverages

PRICE PER PERSON

COFFEE/DECAF COFFEE	2.50
HOT TEA	2.10
HOT APPLE CIDER	2.85
HOT CHOCOLATE	2.85
FRUIT-INFUSED WATER	1.75
ICED WATER STATION	0.75
ICED TEA	2.10
LEMONADE	3.05
JUICE (ORANGE, APPLE OR CRANBERRY)	3.25
FRUIT PUNCH	2.10
SPARKLING FRUIT PUNCH	2.50

INDIVIDUAL BEVERAGES

Water - 20 oz bottle	2.60
Soda - 12 oz can	2.20
Soda - 20 oz bottle	2.90
Perrier	3.05
Iced Coffee	4.80
Milk - 16 oz pint	2.30
Lemonade - 12 oz bottle	3.05
Iced Tea - 12 oz bottle	3.05
Juice - 12 oz bottle	3.45

Orange, Apple, Cranberry





LUNCH *Buffets*

CLASSIC DELI BUFFET 15.20 PER PERSON

Classic Deli Buffet includes Iced Water, Cookie, Apple, Chips, Condiments, Lettuce, Tomato, Pickle and Onion.

PICK THREE

Smoked Ham
Turkey
Salami
Roast Beef
Tuna Salad
Cold OR
Seasonal Roasted Veggies

PICK TWO

American
Swiss
Provolone
Pepperjack
Cheddar

PICK ONE

House-made Chips
Chickpea Tomato Salad
Quinoa and Tabbouleh Salad
Small Garden Salad

ARTISAN SANDWICH BOARD 17.95 PER PERSON

Your choice of 4 Sandwiches served with House-made Chips, a Side Salad, Iced Water, Soda, and House-made Cookies.

PICK FOUR

Mediterranean Grilled Chicken Sun-dried Tomato, Hummus on Ciabatta
Cajun Roast Turkey with Pepperjack, Bermuda Onion, Cajun Mayo
Classic Italian, Pepperoni, Capicola, Salami, Provolone with Balsamic Hero
Avocado, Lettuce, Tomato on Wheat
Roast Beef Sub, American Cheese, Lettuce, Tomato, Onions
Turkey Bacon Ranch on Wheat with Pepperjack and Ranch Dressing

SOUP DU JOUR 37.80



LUNCH

Buffets, Cont.

BUILD YOUR OWN HOT LUNCH 18.90 PER PERSON MINIMUM 25 PEOPLE

All meals served with House Salad and House Dressing

PICK ONE ENTREE

- Beef Stew with Dinner Roll
- Chicken Pot Pie with Biscuit
- Pulled Pork with Corn Muffin
- Cheese Lasagna with Bread Stick

PICK ONE STARCH

- Mashed Potatoes
- Scalloped Potatoes
- Macaroni and Cheese
- White Rice

PICK ONE VEGETABLE

- Whole Corn
- Sliced Carrots
- Green Beans
- Steamed Broccoli

PICK ONE DESSERT

- Apple Pie
- Chocolate Cake
- Pudding Parfait
- Strawberry Shortcake

PICK TWO DRINKS

- Lemonade
- Iced Tea
- Fruit Punch
- Iced Water



BOXED

Sandwiches

MINIMUM 10 PEOPLE

EXPRESS BOX LUNCH / 13.75 PER PERSON

All Sandwiches served on Chef's Selection of Fresh Bread with Chips, Apple, Iced Water, and a House-made Cookie.

SANDWICH SELECTIONS

Turkey Breast and Provolone Cheese
Ham and Swiss Cheese
Roast Beef and Cheddar Cheese
Grilled Veggie Wrap
Tuna Salad
Grilled Mediterranean Chicken Sandwich

ARTISAN BOX LUNCH / 16.20 PER PERSON

All Sandwiches served on Chef's Selection of Fresh Bread with Fruit Salad, Dessert Bar, and Water OR Soda.

SANDWICH SELECTIONS

Muffuletta Vegetarian Sandwich
Mediterranean Grilled Chicken, Sun-dried Tomato, Hummus on Ciabatta
Cajun Roast Turkey with Pepperjack, Bermuda Onion, and Cajun Mayo
Classic Italian, Pepperoni, Capicola, Salami and Provolone with Balsamic Hero
Avocado, Lettuce, Tomato on Wheat
Roast Beef Sub, American Cheese, Lettuce, Tomato, Onion
Turkey, Bacon, Pepperjack with Ranch on Wheat



BOXED *Salads*

10 PERSON MINIMUM

All Salads served with Breadstick,
Bottled Water and Fresh Baked Cookie

TURKEY AVOCADO COBB SALAD

Mesclun Greens with Turkey, Applewood-smoked Bacon, Fresh Avocado, Cage-free Hardboiled Egg, Black Olives, Onion, and House-made Croutons, Topped with Ranch Dressing

BLACKENED CHICKEN CAESAR SALAD

Chopped Romaine Lettuce, Blackened Chicken, Grated Parmesan Cheese, and House-made Croutons with Traditional Caesar Dressing

TRADITIONAL CHEF'S SALAD

Turkey, Ham, Cheddar, Cage-free Hardboiled Egg, Tomatoes, Cucumbers, and Crisp Greens with Buttermilk Dressing

GREEK SALAD WITH GRILLED CHICKEN

Grilled Chicken, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion, and Mixed Greens with Balsamic Vinaigrette

CALIFORNIA SALMON SALAD

Mesclun Greens with Grilled Salmon, Red Cabbage, Celery, Black Olives, Tomatoes, Cucumbers, and Avocado with Italian Vinaigrette

MEDITERRANEAN GRAIN SALAD

Orzo, Barley, and Farro with Kalamata Olive, Tomato & Bermuda Onion with Balsamic Dressing

15.35 per person

15.30 per person

14.55 per person

14.95 per person

16.80 per person

14.70 per person



THEME MEALS

Minimum of 25 People

Little Italy

Taste of the South

Home-Style Spread

Picnic

Taco House

Balanced Southwestern

Traditional Asian Buffet



LITTLE *Italy Buffet*

26.15 PER PERSON

Caesar Salad
Chicken Parmesan
Cheese Lasagna
Fettuccine Alfredo
Garlic Bread
Italian Green Beans
Cannoli
Iced Coffee
Iced Water



TASTE OF THE *South Buffet*

24.10 PER PERSON

Carolina Vinegar Slaw
Classic Carolina Pulled Pork on Slider Roll
Buttermilk Fried Chicken
Macaroni and Cheese
Cheddar Jalapeno Cornbread
BBQ Baked Beans
Strawberry Shortcake
Sweet Tea
Iced Water



HOME-STYLE

Spread Buffet

27.85 PER PERSON

Tossed Garden Salad with House Dressing
Herb Turkey Breast with Sage Gravy
Herb and Panko Crusted Salmon
Garlic Mashed Potatoes
Dinner Rolls
Grilled Broccoli
Apple Crisp
Cranberry Punch
Iced Water



PICNIC

Buffet

22.90 PER PERSON

Creamy Cole Slaw
BBQ Glazed Chicken
Hamburgers and Veggie Burgers with Buns
Hot Dogs with Buns
Potato Chips
Traditional Mac and Cheese
Baked Beans
Lettuce, Tomato, Pickle, Onion, Condiments
Assorted Cookies and Brownies
Pink Lemonade
Iced Water



TACO

House Buffet

22.65 PER PERSON

Carne Asada, Chicken Flautas

Mexican Roast Corn Salad

Hard Corn Tortilla Shells and Soft Flour Tortillas

Roast Pork Taco Meat

Grilled Chicken Taco Meat

Spanish Rice

Mexican Black Beans

Tortilla Chips with Queso Cheese Sauce

Shredded Lettuce, Diced Tomatoes, Shredded Cheddar, Diced Onions and Salsa

Mini Cinnamon Churros with Chocolate Dipping Sauce

Mock Sangria

Iced Water



BALANCED SOUTHWESTERN *Buffet*

25.05 PER PERSON

Grilled Mahi Mahi Baja Fish Tacos
Grilled Chicken Skewers with Soft Corn Tortillas
Black Bean and Corn Salad
Mexican Red Rice
Fresh, House-made Guacamole
Salsa
Baked Corn Tortilla Chips
Mock Sangria
Iced Water
Cookies

TRADITIONAL ASIAN *Buffet*

27.55 PER PERSON

Asian Edamame Salad
Orange Ginger Chicken
Beef and Broccoli
Vegetable Fried Rice
Traditional Egg Rolls
Sesame Broccoli
Warm Rice Pudding with Nutmeg
Hot Tea OR Iced tea
Iced Water



HOT

Hors d'Oeuvres

	Price Per Dozen
Meatballs <i>BBQ, Sweet & Sour, or Swedish</i>	22.25
Spanakopita	18.80
Flatbread Pizza Strips	28.75
Shrimp and Vegetable Spring Roll with Mongolian Sweet and Sour Sauce	39.65
Mini Vegetable Spring Roll with Mongolian Sweet and Sour Sauce	13.85
Pecan Crusted Chicken with Maple BBQ Dip	27.50
Chicken and Cheddar Quesadilla	20.75
Beef Empanadas with Avocado Dip	37.70
Crab Rangoon with Sauce	20.15
Thai Chicken Satay with Spicy Sauce	25.70
Beef Sliders with Bacon and Cheddar	48.60
Chicken Salad in Phyllo Cup	25.40
Stuffed Mushrooms - Sausage	29.10
Stuffed Mushroom - Seafood	35.80
Chicken Wings - Bone-in	21.30
Chicken Wings - Boneless	21.20
Kale & White Bean Dip with Pita Points	30.55
French Onion Dip with Crostini Points	28.75
Cheesesteak Queso Dip with Pita Points	38.65
Spinach Dip (Serves 12)	36.10
Buffalo Chicken Dip (Serves 12)	36.95
Hot Crab Dip (Serves 12)	34.13



COLD

Hors d'Oeuvres Trays

Cheese Display (serves 25)

Traditional: Cheddar, Swiss and Provolone with Crackers

Gourmet: Brie, Gouda, Fresh Mozzarella, Goat Cheese, Monterey Jack, Parmesan, Jam, Whole Nuts, Fresh Grapes, Berries and Artisan Bread

Add assorted meats: Pepperoni, Prosciutto, Capicola, Ham, and Salami

75.90 per tray
109.00 per tray

+3.90 per person

Crudité Display (serves 25)

Seasonal Vegetables served with Ranch Dipping Sauce

Traditional: Carrot Sticks, Celery Sticks, Broccoli Florets, Cucumbers, and Cherry Tomatoes with Ranch Dressing

Gourmet: Asparagus Spears, Sliced Mushrooms, Pepper Strips, Cauliflower Pieces, Broccoli Florets, Green Zucchini, Yellow Zucchini, and Baby Carrots with Ranch and Bleu Cheese Dressing

42.10 per tray

62.60 per tray

Seasonal Fresh Fruit Display (serves 25)

Traditional: Cantaloupe, Honeydew, Watermelon and Grape Garnish

Gourmet: Pineapple, Cantaloupe, Honeydew, Mangoes, Green Grapes, Red Grapes, Strawberries, Blackberries, and Raspberries with Yogurt Dip

83.15 per tray
124.20 per tray

Italian Antipasti Display (serves 25)

Prosciutto, Salami, Fresh Mozzarella, Shaved Parmesan, Pepperoncini, Roasted Red Peppers, Marinated Artichokes, Eggplant Caponata, Marinated Olives, Extra Virgin Olive Oil and Balsamic Vinegar served with Flatbreads and Crostini

183.60 per tray

Mediterranean Market Display (serves 25)

Cumin Marinated Chicken Skewers, Roast Eggplant, Roasted Peppers, Hummus, Marinated Olives, Feta Cheese, Parmesan Cheese, Rocket Arugula served with Flatbreads and Crostini

147.95 per tray

Relish Tray (serves 25)

Green Olives, Black olives, Sweet Pickles, Dill Pickles, Pepperoncini and Banana Peppers

65.85 per tray



COLD

Hors d'Oeuvres

	Price Per Dozen
Crostini - Egg Salad	23.30
Crostini - Asparagus Ribbon	29.35
Sliders - Chicken Salad	31.20
Sliders - Ham Salad	29.05
Tea Sandwiches (Cucumber & Watercress)	28.51
Tortellini Skewers	41.90
Antipasto Kabobs	48.25
Fruit Kabobs	45.90
Avocado Goat Cheese Truffles	37.25
Crab Phyllo Cups	40.55
BLT Avocado Squares	40.50
Fiesta Pinwheels	31.40
Stuffed Salami Coronets	31.75
Chilled Beef Snackers Canapes	35.30
Gazpacho Shooter	25.60
Smoked Salmon Mousse	19.00
Caprese Skewer	22.90
Thai Chicken Lettuce Wrap	18.55
Hummus Shooter with Crudite	57.00
Shrimp Cocktail Shooter	60.45
Individual Crudite Cups	33.70
Deviled Eggs	15.10



BUILD YOUR OWN *Buffet*

BUILD YOUR OWN HOT DINNER 31.20 PER PERSON 25 PERSON MINIMUM

All meals served with Rolls and Butter, Iced Tea, Iced Water, Coffee and Tea

PICK TWO SALADS

Garden Salad, Caesar Salad
Three Bean Salad, Ambrosia Salad
Corn Salad, Fruit Salad, Spinach Salad,
Creamy Pasta Salad

PICK TWO ENTREES

Roasted Round of Beef, Stuffed Chicken
Breast, Fried Chicken, Roasted Pork Loin,
Boneless Virginia Ham, Roast Turkey Breast,
Pulled Pork, Country Fried Steak

PICK ONE VEGETARIAN ENTREE

Eggplant Parmesan, Enchiladas,
Pinto Bean Stew, Baked Manicotti, BBQ Tofu,
Fettuccine Alfredo, Broccoli Quinoa Cakes,
Veggie Pot Pie

PICK TWO VEGETABLES

Grilled Asparagus,
Grilled Brussel Sprouts with Lemon,
Creamed Spinach, Roasted Carrots,
Fresh Green Beans, Roasted Cauliflower,
Grilled Broccoli, Green Peas

PICK TWO STARCHES

Whipped Potatoes, Mashed Sweet Potatoes,
Potatoes Au Gratin, Lyonnaise Potatoes,
Herb Risotto, Lentil and Balsamic Rice Pilaf,
Steamed White Rice, Veggie Fried Rice,
Macaroni and Cheese

PICK ONE DESSERT

Chocolate Cake, Carrot Cake, Red Velvet
Cake, Apple Pie, Coconut Cream Pie,
Boston Cream Pie, Chocolate Mousse,
Strawberry Shortcake



DESSERTS

Station

25 People Minimum

GOURMET HOT CHOCOLATE STATION

Marshmallows, Peppermint Flavor, Chocolate Shavings and Whipped Topping

MINI DESSERTS STATIONS

3 pieces per person

House-made Brownie Bites, Cookie Bites, Cake Bites, Mini Eclairs, and Cream Puffs

FONDUE STATION

Chocolate Dip, Caramel Dip, Strawberries, Pineapple, Pound Cake, Shortbread Cookies, Brownie Bites, Pretzel Rods, Marshmallows and Pretzels

SHORTCAKE BAR

Buttermilk Biscuits, Sponge Cake, Pound Cake, Strawberries, Blueberries, Peach Slices and Whipped Cream

Additional Ice Cream Scoop: 1.60 per person

SUNDAE BAR

Vanilla Ice Cream: additional flavor for every 25 people.

Toppings: Chocolate Syrup, Caramel Sauce, Strawberry Topping, Chocolate Sprinkles, Rainbow Sprinkles, Coconut, Chocolate Chips, Crushed Oreos, Chopped Peanuts, Butter Cups, Crushed Nuts, Maraschino Cherries, Whipped Cream

Price Per Person

5.00

1.65

8.45

8.35

7.35



PLATED *Dinners*

Served Dinner include Rolls and Butter, Iced Tea, Iced Water and Coffee, and Tea Service
 25 Person Minimum

FIRST COURSE - CHOOSE ONE

- | | |
|-----------------------------------|-------------------------------|
| Mixed Green Salad | Texas Cobb Salad |
| Classic Caesar Salad | Blue Cheese Wedge Salad |
| Spinach Salad with Bacon Dressing | Fire Roasted Beet Salad |
| Fresh Fruit Salad | Boston Bibb and Arugula Salad |
| Asparagus and Mushroom Salad | |

ENTREES - CHOOSE ONE

	Price Per Person
Stuffed Chicken Breast Herb Risotto and Fresh Green Beans with Garlic, Tomato, and Basil	23.30
Grilled Chicken Breast Parmesan Polenta, Sauteed Broccoli Rabe with Roasted Garlic, Red Pepper Sauce	23.20
Smoked Bone-in Pork Chop BBQ Demi Roasted Poblano Mashed Potatoes, Sweet Roasted Orange Baby Carrots	25.40
Apple Glazed Pork Roast Apple Walnut Stuffing and Roasted Brussel Sprouts	27.80
Grilled Salmon Filet Cherry Tomato Vinaigrette, Basmati Rice with Saffron and Basil, Candied Butternut Squash	30.35
Filet of Beef with Sherry Demi Glaze Honey Whipped Mashed Sweet Potatoes, Grilled Asparagus, Wild Mushrooms	38.00
Korean Bulgogi Beef Short Rib Wasabi Mashed Potatoes, Bok Choy, Fried Wonton Strips	32.35



PLATED *Dinners, cont.*

ENTREES - CHOOSE ONE (CONT.)

Surf-N-Turf

NY Strip Steak with Shrimp, Baked Sweet Potato, Roasted Vegetable Medley

Broccoli Tofu Stir Fry

Brown Rice

Greek Lemon Polenta

Portabella Mushroom Ragout

Price Per Person

41.05

21.50

22.55

DESSERTS - CHOOSE ONE

Layered Carrot Cake

Crepe Brulee

NY Style Cheesecake with Seasonal Berries

Chocolate Lava Cake

Strawberry Shortcake

Lemon Mousse with Seasonal Berries

Warm Peach Cobbler

Tiramisu

Caramel Flan



BAR

Service

BAR MIXES

Variety of Sodas, Water, Juices, Mixers, and Garnishes

Soda & Bottled Water Only

2.35 per person

1.85 per person

BARTENDER

4 hours minimum charge per bartender

One additional hour per bartender

230.00 each

42.00 each

COFFEE BAR

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

9.35 per person

BEVERAGE FOUNTAIN

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

54.00 each

ADDITIONAL BAR SETUP OR BAR RELOCATION

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

150.00

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 Manager.

No outside bartenders are permitted.

Bottles or cans only. Common source containers such as kegs are not permitted.

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.



EVENT *Details*

Service Ware and China

China service is included with served meals and breakfast, lunch, and dinner buffets hosted in the Student Union, Living/Learning Center, and John P. Murtha Center. High quality disposable plastic ware will be utilized for all other events. China service may be requested for \$3.65 per person.

Linen Rentals

Tablecloths and napkins are complimentary for all event food and beverage service tables as well as seating tables for served dinners and buffets. Labor charges will be incurred for events with just table skirts and no catering.

Additional linens are as follows:

- Cloth Napkins \$1.00
- Spandex Cloth (doubles as skirt) \$6.50
- Round or Rectangular Linens \$10.00
- Non-Food Table with Cloth & Skirt \$15.75

Special Diets

Special diets are accommodated upon request, we ask 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. Please refer to the Calorie Appendix for calorie counts. Additional nutrition information available upon request.

ALL THE RIGHT INGREDIENTS

Thanks for selecting us!



450 Schoolhouse Road
Johnstown, PA 15904
(800) 875-5958
upj.pitt.edu/conferences