

2023

Catering menu



UPMC EVENTS
CENTER



PARKHURST
DINING

••• CATERING MENU

With an ever-present focus on craftsmanship, our catering offerings will always be made from scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that is meant to nourish, comfort, fuel, and excite our guests every single day.

This menu guide has been prepared to help plan your meeting or event. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception or a gluten-free request, these pages are filled with fresh, contemporary menu ideas.

These menus represent only the starting point. If you don't see what you're looking for, our catering team is always happy to design a custom menu and experience to fit your needs. Our desire is to serve you a truly memorable meal made of fresh, high-quality foods that are prepared from scratch with authentic ingredients.

If you need assistance planning your event, or if you don't see what you are looking for, we'll be happy to help customize your menus. Please contact the catering office at 412.397.4990 or catering@rmu.edu to start planning your event today.

BEVERAGES



COFFEE SERVICE 2.99 per guest

Locally roasted regular coffee, decaffeinated coffee and hot tea selections

CHILLED JUICES 2.79 per guest

Orange, apple and cranberry

BOTTLED JUICES 4.49 each

Orange, apple, cranberry and cran-grape

LEMONADE 1.79 per guest

LEMON ICED TEA 1.79 per guest

FRESH-BREWED ICED TEA 1.99 per guest

INFUSED WATER 1.49 per guest

BOTTLED WATER 1.99 each

CANNED SODA 1.79 each

ICED WATER 1.69 per guest

2 hours of service

BEVERAGE REFRESH 1.99 per guest

Ask us about our custom menu options.

BREAKFAST



UNDERGRADUATE

7.79 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Assorted breakfast pastries

GRADUATE

11.99 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Assorted breakfast pastries
- Assorted yogurt and granola parfaits
- Fresh fruit salad

FRESH START

11.99 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Create-your-own yogurt and granola parfait
- Hard boiled eggs
- House-made energy bite

AVOCADO TOAST BAR

12.99 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Assorted Breads
- Sliced Avocado
- Avocado Mash
- 5 assorted toppings

HEALTHY START

19.99 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Spinach & feta egg bake
- Scrambled egg whites
- Turkey sausage
- Choice of overnight oats or yogurt parfait
- Fresh fruit

BREAKFAST BUFFET

22.79 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Fresh fruit platter
- Scrambled eggs
- Choice of crispy bacon or sausage links
- Choice of breakfast potatoes with peppers and onions or hash browns
- Choice of house-made pancakes or French toast with whipped butter and syrup
- Assorted breakfast pastries



À LA CARTE



FRESH FRUIT SALAD

3.49 per guest

FRESH FRUIT PLATTER

3.79 per guest

BREAKFAST PASTRIES

23.79 per dozen

Your choice of assorted danish or assorted muffins

BAGELS

21.99 per dozen

Served sliced and lightly toasted with cream cheese and butter

BAGEL BAR

4.99 per person

Assorted bagels served sliced and lightly toasted with 5 gourmet toppings

CINNAMON ROLLS

24.79 per dozen

With cream cheese icing

FRITTATA

28.99 per pan, serves 12

CHOOSE FROM:

- Spinach & feta
- Western
- Meat lovers

HOMESTYLE BREAKFAST BREADS

20.49 per loaf, serves 10

Blueberry, apple cinnamon, banana and seasonal

BREAKFAST EGG SANDWICHES

Served on bagels, croissants or English muffins

VEGETARIAN

5.99 each

HAM, EGG & CHEESE

6.99 each

BACON, EGG & CHEESE

7.99 each

STEEL CUT OATS

5.49 per guest

Served with brown sugar, dried fruit, and nuts

YOGURT PARFAITS

2.79 each

Low-fat yogurt with house-made granola and fresh berries

FRENCH TOAST CASSEROLE

23.99 per pan, serves 12

Served with syrup and orange honey

MEETING BREAKS



SWEET TREAT

10.49 per guest

Assorted dessert bar, cookies and fresh fruit with strawberry whipped yogurt dip served with canned soda and bottled water

SNACK ATTACK

10.49 per guest

Fresh-popped popcorn with your choice of two flavor shakers and assorted candy bars served with canned soda and bottled water

HEALTH BREAK

13.49 per guest

Energy bites, traditional hummus with fresh vegetables, fresh fruit platter and bottled water



HORS D'OEUVRES



VEGETARIAN

CAPRESE SKEWER

1.49 each

VEGETABLE SAMOSA

1.49 each

ROMANO-BATTERED ARTICHOKE HEART

1.49 each

SWEET & SPICY EDAMAME CRISP

1.49 each

STRAWBERRY & GOAT CHEESE CROSTINI

1.49 each

TOMATO & MOZZARELLA BRUSCHETTA

1.49 each

SEAFOOD

SHRIMP SHOOTER

3.29 each

MINI CRAB CAKE

3.59 each

AHI TUNA CRISPS

3.19 each

SCALLOP WRAPPED IN BACON

2.59 each

SHRIMP COCKTAIL

3.49 each

CRAB STUFFED MUSHROOMS

3.49 each

BEEF & LAMB

SHORTRIB SLIDER

4.99 each

BEEF CARPACCIO CROSTINI

2.59 each

BALSAMIC BEEF CROSTINI

2.59 each

COCKTAIL MEATBALL

2.59 each

LAMB LOLLIPOP

4.99 each

LAMB SHWARMA PITA BITE

2.49 each

CHICKEN

CHICKEN ENCHILADA ROLL UP

1.59 each

CHICKEN SALTIMBOCCA

1.59 each

CHICKEN AND WAFFLE BITE

1.59 each

BUFFALO CHICKEN ROLL UP

1.59 each

BUFFALO CHICKEN BITE

1.59 each

Ask us about our seasonal options.

PLATTERS



Each platter serves 20-25 guests.

ARTISAN CHARCUTERIE

71.99 each

Assorted meats and cheeses served with crackers and stone-ground mustard

MEDITERRANEAN PLATTER

71.99 each

Served with toasted pita chips

FRESH FRUIT PLATTER

71.99 each

BAKED BRIE WITH FRUIT

87.99 each

Served with crackers

SAVORY BAKED BRIE

87.99 each

Served with crackers

VEGETABLE CRUDITÉ

61.99 each

Served with house-made ranch dip

DIPS



Serves 20-25 guests. (V) Vegetarian

HOT

SPINACH AND ARTICHOKE

(V)
89.99 each

BUFFALO CHICKEN

99.99 each

SPICY CHORIZO QUESO

99.99 each

BAKED LUMP CRAB

129.99 each

COLD

7 LAYER BEAN DIP

(V)
89.99 each

DILL PICKLE DIP

(V)
89.99 each

HERB CHEESE CAKE

(V)
89.99 each

CLASSIC OR RED PEPPER HUMMUS

(V)
49.99 each

STATIONS



SOUP, SALAD & SANDWICH STATION

24.99 per guest

Includes house-made potato chips, cookies and iced water

CHOOSE ONE (1)

FROM-SCRATCH SOUPS

- Traditional wedding
- Chicken noodle
- Vegetable minestrone
- Classic beef chili
- Vegetarian tomato
- Stuffed pepper

SELECT ONE (1) SALAD BY DESIGN

- Buffalo Chicken
- Chicken Caesar
- Southwestern
- Asian Chicken
- Pittsburgh Salad

SELECT THREE (3) SANDWICHES

See page 10



SALAD BY DESIGN

22.99 per guest

Includes iced water, rolls and butter and cookies.

CHOOSE TWO (2) SALADS:

BUFFALO CHICKEN

Romaine lettuce, diced celery, red onions, crumbled bleu cheese, your choice of grilled or crispy chicken served with Gorgonzola vinaigrette

CHICKEN CAESAR

Romaine lettuce, red onions, roasted red peppers, shaved Parmesan cheese, croutons, grilled chicken served with Caesar dressing

SOUTHWESTERN

Romaine lettuce, red onions, roasted corn, black beans, pico de gallo, crispy tortilla strips, grilled chicken or shrimp served with creamy chipotle-lime dressing

ASIAN CHICKEN

Mesclun greens, lo mein noodles, mandarin oranges, chow mein noodles, green onions, red peppers, spicy teriyaki dressing served with cilantro-infused rice wine vinaigrette

PITTSBURGH SALAD

Mixed greens, cucumber, tomato, shredded cheese, French fries and grilled chicken served with ranch and Italian dressing

Add flank steak for 4.00

Add marinated vegetables for 3.00

SANDWICHES

20.49 per guest

Your choice of three (3) sandwiches served with house-made potato chips, cookies and iced water.

ROAST BEEF TENDERLOIN

Roast beef tenderloin with roasted red peppers, horseradish cream and Brie on a baguette

MARINATED CHICKEN SANDWICH

Grilled marinated chicken, red bell peppers, provolone cheese and garlic aioli on a whole grain brioche roll

CHICKEN SALAD ON CROISSANT OR LETTUCE WRAP

Creamy chicken salad on your choice of croissant or lettuce wrap

TURKEY BACON SWISS ON SOURDOUGH

Roasted turkey breast with bacon, Swiss cheese, green leaf lettuce and tomatoes

HAM & SWISS ON A PRETZEL ROLL

Ham, Swiss cheese, lettuce, tomato and honey mustard on a pretzel roll

PASTRAMI & CHEESE ON MARBLE RYE

Pastrami, coleslaw, Swiss cheese on a marble rye

ROASTED VEGETABLE WRAP

Diced marinated zucchini, squash, red bell peppers, portobello mushrooms, tomatoes and leaf lettuce

CHICKEN BACON CLUB WRAP

Grilled chicken, crispy bacon, chopped lettuce, tomatoes and shredded cheddar

ITALIAN

Ham, capicola, salami, pepperoni and provolone cheese

CAPRESE SANDWICH

Fresh mozzarella, basil and tomato topped with balsamic vinaigrette

TRIO SALAD

Chicken, tuna and egg sandwiches

NOODLES, SAUCE & MORE

24.99 per guest

Pasta with your choice of sauce, plus house-made meatballs, grilled chicken, roasted vegetables and garlic bread. Includes traditional Caesar salad with croutons and Parmesan cheese, cookies and iced water

Add grilled shrimp 3.00

CHOOSE ONE (1) NOODLE:

- Penne
- Tri-colored cheese tortellini

CHOOSE TWO (2) SAUCES:

- Alfredo
- Marinara
- Bolognese
- Pesto cream
- Meat sauce
- Sun-dried tomato pesto
- Garlic and butter
- Tomato-vodka cream

FIESTA BY DESIGN

29.99 per guest

Includes iced water and cookies

CHOOSE ONE (1):

- Tacos: Seasoned taco beef and shredded chicken with soft and hard taco shells
- Fajitas: Grilled sliced chicken and steak with peppers, onions, and flour tortilla shells

INCLUDES:

- Iced water
- Choice of refried beans or ranchero beans
- Roasted vegetable platter, roasted corn and black bean salad, and jalapeño cornbread muffins
- Tortilla chips, guacamole, sour cream, shredded lettuce, shredded cheese, pico de gallo, southwestern sauce, cilantro-lime crema, queso, fresh cilantro, jalapeños, and lime wedges

PITTSBURGH STATION

24.99 per guest

Includes iced water and Arnold Palmer

- Haluski
- Pierogies with assorted toppings
- Heinz 57 Chicken
- Chipped Chopped Ham BBQ
- Strawberry pretzel salad

WOK BY DESIGN

29.99 per guest

Includes iced water and fortune cookies

CHOOSE ONE (1):

- Asian slaw with ginger vinaigrette
- Vegetable stir fry

CHOOSE ONE (1):

- Egg rolls with sweet chili sauce
- Pork pot stickers with ginger soy sauce

CHOOSE ONE (1):

- Beef, vegetable or shrimp lo mein
- Vegetarian or chicken fried rice

CHOOSE TWO (2):

- General Tso's chicken
- Beef & Broccoli
- Orange Chicken
- Bourbon Chicken
- Teriyaki Pork



BOXED & MORE



BOBBY MO BOX LUNCH

14.99 per guest

Includes house-made cookies and canned soda or bottled water.

CHOOSE ONE (1) SANDWICH:

- Turkey and cheddar
- Ham and Swiss
- Roast beef and provolone
- Tuna salad
- Chicken salad
- Roasted vegetables

CHOOSE ONE (1) SIDE:

- Potato chips
- Pasta salad
- Whole fruit

BOBBY MO & MORE BOX LUNCH

17.49 per guest

Includes house-made dessert bar and canned soda or bottled water.

CHOOSE ONE (1) SANDWICH:

- Beef and Brie
- Grilled rosemary chicken
- California chicken salad
- Italian-style roasted vegetables
- Caprese

CHOOSE TWO (2) SIDES:

- Potato chips
- Couscous
- Tabouli
- Fruit salad
- Veggie sticks and hummus

To learn more about our school boxed lunch packages, please reach out to the Catering Department at catering@rmu.edu or 412-397-4990.



À LA CARTE

GARDEN SALAD

3.99 per guest

With house-made ranch dressing
and balsamic vinaigrette
Honey mustard and seasonal
vinaigrette available upon request

TRADITIONAL CAESAR SALAD

3.99 per guest

FRESH FRUIT SALAD

3.99 per guest

SIDE SALADS

2.39 per guest

- Pasta salad
- Coleslaw
- Picnic potato salad
- Macaroni salad
- Tabouli
- Couscous

FROM-SCRATCH SOUP

4.99 per guest

See soups on page 9



PIZZA

Each pizza serves 10

WHOLE CHEESE PIZZA

17.49 per guest

WHOLE PEPPERONI PIZZA

19.49 per guest

WHOLE SPECIALTY PIZZA

21.49 per guest

SUPER SUBS

Each sub serves 12

ITALIAN

24.99 per guest

VEGGIE

17.99 per guest

TURKEY AND CHEDDAR

21.99 per guest

HAM AND SWISS

21.99 per guest

SNACKS

HOUSE-MADE POTATO CHIPS 1.59

per guest

PRETZELS

1.49 per guest

FRESH-POPPED POPCORN

1.99 per guest

FLAVORED FRESH-POPPED POPCORN

2.09 per guest

BUFFETS



Pick between Associates or Bachelors. The available choices are the same for each package.

ASSOCIATES

39.99 per guest

Includes rolls and whipped butter, iced water and coffee and hot tea service

CHOOSE:

- One (1) starter
- Two (2) entrées
- Two (2) sides
- One (1) dessert

BACHELORS

47.99 per guest

Includes rolls and whipped butter, iced water and coffee and hot tea service

CHOOSE:

- One (1) starter
- Three (3) entrées
- Three (3) sides
- Two (2) desserts

STARTERS

Garden salad • Traditional Caesar salad • Spinach & strawberry salad • From-scratch soup • Tabouli

POULTRY

- Chicken marsala
- Herb-crusted chicken
- Traditional stuffed chicken
- Grilled or breaded chicken tenderloins topped with a spicy honey sauce
- Chicken alfredo over pasta

PASTA/VEGETARIAN

- Cheese ravioli
- Baked ziti
- Pasta primavera
- Tortellini
- Stuffed Shells
- Eggplant parmesan
- Roasted vegetable stack

BEEF & PORK

- Carved flank steak
- Pork tenderloin medallions in mushroom gravy
- BBQ beef brisket
- Swedish meatballs over noodles
- Korean meatballs over rice
- BBQ meatballs over shredded cabbage

SEAFOOD

- Herb-crusted cod
- Teriyaki salmon
- Shrimp alfredo over pasta

SIDES

- Roasted potatoes
- Yukon gold smashed potatoes
- Rice pilaf
- Green beans
- Marinated roasted vegetables
- Honey-glazed carrots
- Roasted Brussels sprouts

DESSERTS

- Assorted cookies and dessert bars
- Assorted tarts
- Mini cheesecakes
- Cobblers
- Fruit crumble

CHEF ATTENDED STATIONS



All stations require a culinary attendant.

PRIME RIB

29.99 per guest

Prime rib marinated with fresh garlic, rosemary, olive oil and salt and pepper, cooked medium rare and served with a horseradish cream and mini rolls

BEEF TENDERLOIN

31.99 per guest

Herb-crusted beef tenderloin served with a classic demi-glaze and mini rolls

TURKEY BREAST

19.99 per guest

Roasted turkey breast served with cranberry-citrus relish and mini rolls

PORK LOIN

15.99 per guest

Roasted pork loin with a creamy dijon sauce and mini rolls



PLATED DINNERS



Includes one (1) starter, two (2) sides, one (1) dessert, rolls and butter, iced water and coffee and hot tea service.

CHOOSE ONE (1) STARTER:

Arugula salad • Boston bibb salad • Garden salad • Caesar salad • Greek salad • From-scratch soup

CHICKEN

PARMESAN-CRUSTED CHICKEN

25.99 per guest

Boneless, skinless chicken breast topped with light and crispy Parmesan-panko bread crumbs

CAPRESE-STUFFED CHICKEN

30.99 per guest

Fresh mozzarella cheese, oven-roasted tomatoes and fresh basil-stuffed chicken breast with a sweet balsamic glaze, served over couscous

ROTISSERIE CHICKEN

24.99 per guest

Roasted chicken breast served over butternut squash

CHICKEN PICCATA

29.99 per guest

Sautéed chicken breast with mushrooms, artichokes and capers, served in a lemon-wine sauce over angel hair pasta

BEEF & PORK

BRAISED BEEF SHORT RIBS

33.99 per guest

Braised beef short ribs served over parsnip-potato puree

GRILLED FILET MIGNON

42.99 per guest

Grilled filet mignon served over mascarpone polenta with a classic demi-glaze

CARVED BEEF TENDERLOIN

41.99 per guest

Carved beef tenderloin served over wild rice

STUFFED PORK CHOP

21.99 per guest

Pork chop stuffed with apple raisin stuffing over a carrot puree

ROASTED PORK TENDERLOIN

WITH PANCETTA

21.99 per guest

Roasted pork tenderloin with crispy pancetta, served over blistered grape tomatoes and garnished with fried capers

Plated Dinner options continued on next page.

SEAFOOD & FISH

JUMBO LUMP CRAB CAKE

61.99 per guest

Seasoned jumbo lump crab meat mixed with onion, bell peppers and garlic aioli

SEARED SEA SCALLOPS

47.99 per guest

Pan-seared and seasoned sea scallops finished with a lemon-herb beurre blanc sauce

GRILLED SALMON WITH SPICY MANGO SALSA

32.99 per guest

Seasoned fresh salmon grilled and topped with chipotle-lime & mango salsa

HERB CRUSTED COD

24.99

Served with blistered tomatoes and wilted spinach

VEGETARIAN

VEGETABLE RAGOUT WITH PARMESAN POLENTA

21.99 per guest

Slow-stewed root vegetables and crushed tomatoes on top of a bed of creamy garlic Parmesan polenta

ORECCHIETTE

21.99 per guest

With roasted tomatoes, marinated artichokes and shaved Parmesan

STUFFED PORTABELLA MUSHROOM

21.99 per guest

With spinach, feta and tomatoes

KOREAN SEARED BBQ TOFU

21.99 per guest

Served with basmati rice and wilted bok choy

MEDITERRANEAN STUFFED PEPPER

21.99 per guest

Chickpeas, eggplant, tomatoes and spinach baked with harissa and chimichurri sauce

CHOOSE TWO (2) SIDES:

- Rice pilaf
- Risotto
- Herb-roasted yukon potatoes
- Roasted redskin potatoes
- Yukon gold smashed potatoes
- French green beans with crispy shallots
- Seasonal vegetable medley
- Honey -glazed carrots
- Crispy Brussels sprouts with crispy leeks
- Grilled asparagus

CHOOSE ONE (1) DESSERT:

- New York-style cheesecake with fresh berries
- Red velvet cake
- Carrot cake
- Coconut delight cake
- Triple chocolate cake
- Lemon layer cake
- Strawberry shortcake
- Caramel apple tart
- Dark chocolate tart with espresso cream
- Peach cobbler pound cake
- Trio of mini desserts
- Pittsburgh cookie table

FROM THE BAKERY



GOURMET CUPCAKES

27.99 per dozen

DOUBLE CHOCOLATE

Chocolate cake topped with chocolate frosting

DOUBLE VANILLA

Vanilla cake topped with vanilla frosting

STRAWBERRY CAKE

Whipped cream and strawberries on top

LEMON CAKE

Filled with lemon cream and topped with a tossed meringue frosting

RED VELVET

Topped with cream cheese frosting

SIGNATURE CAKES

29.99 each

Serves 12-15 guests

NEW YORK-STYLE CHEESECAKE

- S'more
- Cinnamon apple
- Key lime
- Raspberry and white chocolate

COCONUT DELIGHT

Layers of coconut cake filled with pastry cream and coconut, frosted with coconut butter cream and sprinkled with toasted coconut

TRIPLE CHOCOLATE

Four layers of chocolate cake with rich chocolate cream filling, frosted in chocolate butter cream

LEMON LAYER CAKE

Lemon cake layered with fresh lemon mousse and whole raspberries with a light lemon frosting and caramelized Italian meringue

STRAWBERRY SHORTCAKE

Layers of yellow cake, whipped cream, and fresh-cut strawberries



PETITE PASTRIES

21.99 per dozen

- Cream puffs
- Cheesecakes
- Lemon meringue tart
- Key lime tart
- Fruit tarts
- Chocolate cream tarts
- Napoleons
- Black bottoms
- Cannoli
- Seasonal selection

MINI FRUIT TARTS

20.99 per dozen

- French apple
- Mixed fruit
- Cranberry caramel pecan tart
- Blueberry lime tart
- Traditional with sliced fruit

COOKIES

15.99 per dozen

- Chocolate chip
- Oatmeal raisin
- Sugar
- Double chocolate

BROWNIES AND BLONDIES

18.99 per dozen

DESSERT BARS

19.99 per dozen

- Blueberry
- Raspberry
- Cherry
- Cookies & Cream
- Chocolate Chip



ALCOHOLIC BEVERAGE POLICY



All alcohol served on any of the RMU properties must be served by a Parkhurst Dining certified bartender, who will manage and serve all alcohol under the rules set forth by the Pennsylvania Liquor Control Board and our house policies.

HOURLY COCKTAIL PACKAGE

Unlimited consumption of house wine, cocktails, house beer, soda and water.

ONE (1) HOUR 18.99 per guest

TWO (2) HOURS 23.99 per guest

THREE (3) HOURS 28.99 per guest

FOUR (4) HOURS 33.99 per guest

HOSTED CONSUMPTION BAR

HOUSE COCKTAILS 8.99 each

HOUSE WINE 8.99 each

HOUSE BEER 6.99 each

BARTENDER FEE

135.00 per bartender for the first four (4) hours; 25.00 per hour, per bartender for each additional hour. To be paid by host for all bar services. The Catering Team will help determine the number of bartenders needed.

CATERING PROCEDURES



ARRANGEMENTS

Food and beverage menus, and details pertaining to your event, must be finalized no later than 14 business days prior to your event.

GUARANTEE

Your final guest count is due to the catering office five (5) full business days prior to your event. If applicable, this final count should include the meal counts, dietary restrictions and entrée choices.

CANCELLATIONS

In the event of cancellations, notification is required a minimum of three (3) business days prior to the event. **Failure to cancel will result in being billed for 50% of the function and 100% of any specialty products ordered for the event.**

DIETARY RESTRICTIONS

We are able to accommodate most special requests with advance notice. Specific information such as the guests' names and dietary requirements must be provided to the catering office at the time of guarantee, five (5) full business days prior to the event.

ADDITIONAL STAFFING

All catering is proposed with wait staff and attendants appropriate for your event. Additional staffing is available upon request and will be charged accordingly.

TAXES

All state and local taxes imposed on, or applicable to, your event will be invoiced. If your group is tax exempt, a copy of your certificate must be received 14 days prior to the event.

PRICING

Pricing may be adjusted or changed based on sourcing location, seasonal availability and current market prices of menu ingredients. These details will be discussed prior to the contract being sent out.

ADMINISTRATIVE FEE

All food and beverage sales are subject to a 22% administrative fee. This charge is for the administration of the banquet, special function, or package deal and does not include a tip to be distributed to the employees who provide service to the guests.

OTHER CHARGES

SUPERVISOR 35.00 per hour

BARTENDER 135.00 per bartender for the first four hours
25.00 per hour, per bartender for each additional hour

SERVER 30.00 per hour

CHEF 35.00 per hour

CULINARY ATTENDANT 30.00 per hour

LINEN

Linen needs will be discussed with the catering team once you have finalized your order.
Fees may apply.

*Authentic
Culinary
Experiences*