

Catering Menu



UPMC EVENTS
CENTER



PARKHURST
DINING

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 you plan for your special event here at The UPMC Events Center. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception to 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 to start planning your event today.



... FRESHLY BREWED WITH HIGH-QUALITY COFFEE BEANS

BEVERAGES



COFFEE SERVICE

Locally roasted regular coffee, decaffeinated coffee, and hot tea selections

PREMIUM COFFEE SERVICE

Artisan locally roasted regular coffee, decaffeinated coffee, and Bruetta loose leaf tea selections

FRESH-SQUEEZED ORANGE JUICE

CHILLED JUICES

Orange, apple, and cranberry

BOTTLED JUICES

Orange, apple, cranberry, and cran-grape

FRESH-BREWED ICED TEA

LEMONADE

ARNOLD PALMER

INFUSED WATER

Orange-mint, lemon-basil, and seasonal flavors

BOTTLED WATER

SPARKLING WATER

CANNED SODA

BREAKFAST



CLASSIC CONTINENTAL

- Coffee and hot tea service
- Orange juice
- Assorted breakfast pastries

DELUXE CONTINENTAL

- Coffee and hot tea service
- Orange juice
- Assorted breakfast pastries
- Assorted bagels with cream cheese and butter
- Fresh fruit platter

BREAKFAST BUFFET

- Coffee and hot tea service
- Orange juice
- Fresh fruit platter
- Scrambled eggs
- Crispy bacon or sausage links
- Breakfast potatoes with peppers and onions
- House-made pancakes or French toast with whipped butter and syrup
- Assorted breakfast pastries

FRESH START

- Coffee and hot tea service
- Orange juice
- Make-your-own fruit and yogurt parfait
- Hard boiled eggs
- House-made energy bites

BOXED BREAKFAST

- Bottled juice or water
- Whole fruit or fruit salad
- Yogurt cup
- Low-fat muffin
- House-made granola bar

À LA CARTE



FRESH FRUIT SALAD

WHOLE FRESH FRUIT

FRESH FRUIT PLATTER

With yogurt dip

ASSORTED DANISH

ASSORTED MUFFINS

ASSORTED BAGELS

With cream cheese and butter

CINNAMON ROLLS

With cream cheese icing

HOMESTYLE
BREAKFAST BREADS

Serves 10

COFFEE CAKE

Serves 10

HOUSE-MADE GRANOLA BARS

HOUSE-MADE ENERGY BITES

STEEL CUT OATS

Served with brown sugar, dried fruit,
and nuts

YOGURT PARFAITS

Low-fat yogurt with
house-made granola

... FRESHLY BAKED IN OUR KITCHENS



BREAKS & SWEETS



FROM THE BAKERY

CUPCAKES

ARTISAN CUPCAKES

FUDGE BROWNIES

DESSERT BARS

MINI CHEESECAKES

ASSORTED COOKIES

RICE KRISPIES TREATS®

ASSORTED PETITE PASTRIES

HOUSE-MADE ENERGY BITES

MEETING BREAKS

MAKE-YOUR-OWN TRAIL MIX

House-made granola with dried cranberries, sunflower seeds, sliced almonds, golden raisins, plus mini white and milk chocolate chips. Includes canned soda and bottled water.

SWEET TREAT

Petite desserts, cookies, and fresh fruit. Includes canned soda and bottled water.

HEALTH BREAK

House-made energy bites, traditional hummus with fresh vegetables, fresh fruit platter, and bottled water

SNACK ATTACK

Choice of two flavors of fresh-popped popcorn and assorted candy. Includes canned soda and bottled water.

HORS D'OEUVRES



VEGETARIAN

FALAFEL

CAPRESE SKEWER

CRISPY VEGETABLE WONTON

VEGETABLE SAMOSA

With curry-honey sauce

ROMANO-BATTERED ARTICHOKE
HEART

PISTACHIO-CRUSTED

GOAT CHEESE CROSTINI

With fig jam

SOUTHWESTERN TART

APRICOT CANAPÉ

With goat cheese and almonds

BUCKWHEAT BLINI

With smoked trout

SEAFOOD

CILANTRO-LIME SHRIMP SHOOTER

MINI CRAB CAKE

With spicy remoulade sauce

SCALLOP CEVICHE

MINI FISH TACO

With jicama slaw

HOUSE-MADE ASSORTED SUSHI

SCALLOP WRAPPED IN BACON

BEEF & LAMB

MINI BEEF WELLINGTON

BEEF SHORT RIB SLIDER

With chili jam and caramelized onions

BEEF CARPACCIO CROSTINI

With Boursin® cheese

GRILLED RIB EYE AND ROASTED

RED PEPPER BRUSCHETTA

With whipped goat cheese

MINI BACON CHEESEBURGER

LAMB LOLLIPOP

CHICKEN & DUCK

SEARED DUCK

On pumpkin bread

SMOKED CHICKEN

With sun-dried tomatoes on crostini

CURRIED CHICKEN TART

CHICKEN AND WAFFLE BITE

MOROCCAN CHICKEN KABOB

BUFFALO CHICKEN ROLL UP



PLATTERS



Each platter serves 20-25 guests.

DOMESTIC CHARCUTERIE

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

ARTISAN CHARCUTERIE

Premium meats and cheeses served with assorted breads, crackers, and stone ground mustard

MEDITERRANEAN PLATTER

Served with toasted pita chips

FRESH FRUIT PLATTER

Served with yogurt dip

VEGETABLE CRUDITÉ

Served with house-made ranch dip

EVERYONE LOVES CHEESE

Served with assorted crackers and stone ground mustard

SALMON DISPLAY

Select smoked or poached salmon served with cocktail rye bread, chopped eggs, capers, red onions, and herbed cream cheese



DIPS



Serves 20-25 guests. (V) Vegetarian

BUFFALO CHICKEN

Served with tortilla chips

SPINACH AND ARTICHOKE

(V)

Served with toasted pita chips

TRADITIONAL HUMMUS (V)

Served with toasted pita chips

JALAPEÑO POPPER (V)

Served with tortilla chips

CARAMELIZED ONION (V)

Served with toasted baguette

BAKED LUMP CRAB

Served with toasted pita chips

SOUTHWESTERN (V)

Served with tortilla chips

SPREADS



Serves 20-25 guests. Served with assorted breads and crackers.

SMOKED TROUT RILLETTE

ROASTED VEGETABLE

SALMON RILLETTE

DILL CHEESE

ZESTY CHEDDAR CHEESE

FIG AND PISTACHIO

STATIONS



DIPS, SPREADS & PLATTERS

CHOOSE THREE (3) DIPS

See page 12

CHOOSE TWO (2) PLATTERS

See page 11

CHOOSE TWO (2) SPREADS

See page 12

RECEPTION STATION

CHOOSE FIVE (5) HORS D'OEUVRES

See pages 9 and 10

CHOOSE TWO (2) PLATTERS

See page 11

CHOOSE ONE (1) DIP

See page 12

SOUP, SALAD & SANDWICH STATION

Includes house-made potato chips

CHOOSE TWO (2)

FROM-SCRATCH SOUPS

See page 15

SELECT ONE (1) SALAD BY DESIGN See
page 14

SELECT THREE (3) SANDWICHES See
page 15

NOODLES, SAUCE & MORE

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.

CHOOSE ONE (1) NOODLE:

- Penne
- Tri-colored cheese tortellini

CHOOSE TWO (2) SAUCES:

- Alfredo
- Marinara
- Bolognese
- Pesto cream
- Sun-dried tomato pesto
- Garlic and olive oil
- Tomato-vodka cream

SALAD BY DESIGN

Includes rolls and butter.

CHOOSE TWO (2) SALADS:

BUFFALO CHICKEN

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

CHICKEN CAESAR

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

SOUTHWESTERN

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

ASIAN CHICKEN

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

CHEF SALAD

Romaine lettuce, spinach, diced tomatoes, cucumbers, red onions, julienned turkey, ham, cheddar cheese, Swiss cheese, hard boiled egg, avocado ranch dressing, plus balsamic vinaigrette

FIESTA BY DESIGN

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:

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

Add: Create a Rice Bowl to selection

Add: Create a Salad to selection.

Includes chipotle ranch and cilantro-lime vinaigrette.

WOK BY DESIGN

- Asian slaw with ginger vinaigrette
- Assorted sushi with ginger, wasabi, and soy sauce
- Vegetarian egg rolls with sweet chili sauce
- Pork pot stickers with ginger-soy sauce
- Vegetable stir fry
- General Tso's chicken
- Beef, vegetable, or shrimp lo mein
- Steamed or fried rice

FROM-SCRATCH SOUP STATION

Served with house-made bread bowls and artisan breads.

CHOOSE THREE (3) SOUPS:

- Classic chicken noodle
- Sausage and kale
- Vegetarian
tomato-vegetable florentine
- Traditional wedding
- Vegetarian lobster bisque
- Vegetarian cream of mushroom
- Vegetarian minestrone
- Vegetarian corn and crab chowder
- Chili con carne
- Seasonal selections

PIZZA, WINGS & SUBS

- Cheese pizza
- Pepperoni pizza
- Specialty pizza
- Turkey and cheddar super sub
- Vegetarian super sub
- Gourmet Italian super sub
- Garden salad with
house-made ranch dressing
and balsamic vinaigrette
- House-made potato chips

CHOOSE TWO (2) FLAVORS OF CHICKEN WINGS:

- Buffalo
- Garlic-parmesan
- Ranch
- Cajun

SANDWICH BAR

Your choice of three (3 sandwiches served with house-made potato chips.

ROAST BEEF TENDERLOIN ON FOCACCIA

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

GRILLED ROSEMARY CHICKEN ON CIABATTA

Grilled rosemary-marinated chicken, thin-sliced zucchini, red bell peppers, red onions, provolone cheese, and garlic aioli on ciabatta bread

CALIFORNIA CHICKEN SALAD ON CROISSANT

Creamy chunky chicken salad on a croissant with apricots, avocado, and cilantro-lime aioli

PORK BELLY BANH MI ON BAGUETTE

Braised pork belly served on a baguette with cucumbers, red bell peppers, cilantro, arugula, pickled carrots, and daikon

TURKEY BACON SWISS ON SOUR DOUGH

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

TEXAN BLT

Ham, bacon, caramelized onions, cheddar cheese, mixed greens, and BBQ mayo on baguette

ITALIAN-ROASTED VEGETABLE ON CIABATTA

Marinated zucchini, squash, and red bell peppers, plus portobello mushrooms, tomatoes, and leaf lettuce with basil

CHICKEN BACON CLUB WRAP

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

CARVERY

Culinary attendant required.

BBQ BEEF BRISKET

Beef brisket seasoned with assorted spices, braised in beef stock and dark ale, and served with BBQ sauce and mini rolls

PRIME RIB

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

BEEF TENDERLOIN

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

TURKEY BREAST

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

HAM

Ginger-glazed ham served with a honey mustard sauce and mini rolls

SALMON FILET

Roasted salmon served with beurre blanc over Indian harvest grains





BOXED & MORE



BASIC BOX LUNCH

Includes house-made chocolate chip 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:

- House-made potato chips
- Pasta salad
- Fruit salad

GOURMET BOX LUNCH

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

CHOOSE ONE (1) SANDWICH:

- Beef and Brie on focaccia
- Grilled rosemary chicken on ciabatta
- California chicken salad
- Italian-style roasted vegetables on ciabatta

CHOOSE TWO (2) SIDES:

- House-made potato chips
- House salad
- Indian harvest grain salad
- Fruit salad
- Yogurt parfait



À LA CARTE

GARDEN SALAD

With house-made ranch dressing
and balsamic vinaigrette

TRADITIONAL CAESAR SALAD

With croutons and Parmesan cheese

FRESH FRUIT SALAD

SIDE SALADS

- Pasta salad
- Coleslaw
- Potato salad
- Macaroni salad

FROM-SCRATCH SOUP

See soups on page 15

WHOLE CHEESE PIZZA

WHOLE PEPPERONI PIZZA

WHOLE SPECIALTY PIZZA

HOUSE-MADE POTATO CHIPS

HOUSE-MADE ROOT VEGETABLE CHIPS

PRETZELS

FRESH-POPPED POPCORN

FLAVORED FRESH-POPPED POPCORN

PRETZEL BITES

With honey mustard and cheese sauce

BUFFETS



CLASSIC

includes rolls and whipped butter, iced tea, ice water, and coffee and hot tea service

CHOOSE:

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

STARTERS

- Garden salad with house-made ranch dressing and balsamic vinaigrette
- Traditional Caesar salad with croutons and Parmesan cheese
- Seasonal selection

POULTRY

- Chicken florentine
- Chicken Parmesan
- Chicken piccata
- BBQ chicken tenderloins

BEEF, LAMB & PORK

- Carved flank steak
- Stuffed pork loin
- BBQ beef brisket
- Lamb neck osso bucco

EXECUTIVE

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

CHOOSE:

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

SEAFOOD

- Herb-crusted cod
- Baked salmon
- Lump crab cake
- Shrimp scampi over pasta

PASTA/VEGETARIAN

- Vegetable lasagna
- Mushroom or cheese ravioli with choice of sauce
- Mediterranean pasta
- Wild mushroom risotto
- Roasted vegetable quiche

SIDES

- Maple-glazed sweet potatoes
- Roasted potatoes
- Yukon gold smashed potatoes
- Indian harvest rice
- Pasta marinara
- Couscous
- Vegetable orzo
- Green beans with red peppers
- Marinated roasted vegetable medley
- Honey-glazed carrots
- Roasted Brussels sprouts
- Roasted asparagus
- Ratatouille
- Seasonal selections

DESSERT

- New York-style cheesecake
- Chocolate-raspberry mousse cake
- Apple frangipane with cinnamon crème anglaise
- Dark chocolate almond torte
- Almond cake with Grand Mariner® butter cream and raspberry coulis
- Lemon tart with fresh berries
- Carrot cake with cream cheese icing
- Cream cheese pound cake with fresh berries
- Selection of assorted mini desserts





PLATED DINNERS



Includes rolls and butter, ice water, and coffee and hot tea service.

CHOOSE ONE (1) STARTER:

- Arugula salad
- Kale salad
- Boston bibb salad
- Garden salad
- Fattoush salad
- Caesar salad
- Cucumber-quinoa-farro salad
- Greek salad
- Sausage and kale soup
- Vegetarian lobster bisque
- Vegetarian cream of mushroom
- Vegetarian minestrone
- Vegetarian corn and crab chowder

CHOOSE TWO (2) SIDES:

- Indian harvest rice
- Risotto
- Wild rice pilaf
- Chive smashed potatoes
- Herbed-roasted Yukon potatoes
- Roasted redskin potatoes
- Yukon gold smashed potatoes
- French green beans with crispy shallots
- Seasonal vegetable medley
- Roasted stemmed carrots
- Charred Brussels sprouts with crispy leeks
- Roasted asparagus

CHOOSE ONE (1) DESSERT:

- Chambord® chocolate ganache cake
- Linzer torte
- Tiramisu
- Burnt almond torte
- Dark chocolate almond torte
- New York-style cheesecake with fresh berries
- Chocolate-Kahlua® cheesecake
- Chocolate-raspberry mousse cake
- Apple frangipane with cinnamon crème anglaise
- Almond cake with Grand Mariner® butter cream and raspberry coulis
- Lemon tart with fresh berries
- Carrot cake with cream cheese icing
- Cream cheese pound cake with fresh berries
- Trio of mini desserts

CHICKEN

PARMESAN-CRUSTED CHICKEN

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

FRESH HERB MEDLEY

GRILLED CHICKEN

Grilled boneless, skinless chicken breast, marinated in herbs and served over tomato bruschetta

CAPRESE-STUFFED CHICKEN

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

MAPLE-ROASTED CHICKEN WITH CRANBERRY-CITRUS GLAZE

Maple-roasted chicken breast, topped with a cranberry-citrus glaze, and served over butternut squash

ROSEMARY CHICKEN

Rosemary-marinated chicken breast, topped with a rosemary beurre blanc, and served over wild rice

MUSHROOM-ASIAGO CHICKEN

Sautéed chicken tenderloin in a mushroom supreme sauce with asiago cheese, served over couscous

SUN-DRIED TOMATO CHICKEN AND KALE

Sautéed chicken with sun-dried tomato cream sauce and kale, served over Indian harvest rice

CHICKEN SALTIMBOCCA

Sautéed chicken breast seasoned with fresh sage and prosciutto, served on a bed of sautéed spinach, and then topped with a classic demi-glace and melted mozzarella cheese

CHICKEN SCALOPPINI

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

CHICKEN MARSALA

Sautéed chicken with mushrooms, onions, and red bell peppers in a marsala wine sauce, served over garlic mashed potatoes

BEEF, PORK & LAMB

BULGOGI BEEF SHORT RIBS

Beef short ribs braised in Korean BBQ sauce, served on a bed of wasabi mashed potatoes, and garnished with a jicama slaw

BRAISED BEEF SHORT RIBS

Braised beef short ribs served over parsnip-potato puree

GRILLED FILET MIGNON

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

CARVED BEEF TENDERLOIN

Carved beef tenderloin served over wild rice

ROASTED FLANK STEAK ROULADE

Flank steak stuffed with oven-roasted tomatoes and spinach, served over oven-roasted vegetables

BRAISED LAMB SHANK

Braised lamb shanks served over polenta with a mint demi-glace

ROASTED RACK OF LAMB

Grilled rack of lamb served with potato gnocchi in a Gorgonzola cream sauce

ROASTED PORK TENDERLOIN

WITH PANCETTA

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



SEAFOOD & FISH

HALIBUT PUTTANESCA

Grilled halibut with tomatoes, olives, capers, white wine, and anchovies

JUMBO LUMP CRAB CAKE

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

SEARED SEA SCALLOPS

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

GRILLED SALMON WITH

SPICY MANGO SALSA

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

SAUTÉED SEA BASS WITH

BLISTERED TOMATOES

Fresh sea bass pan-seared with blistered grape tomatoes in a garlic-basil-white wine sauce

ENGLISH-STYLE CRUSTED FRESH COD

Fresh cod baked with a light bread topping and E.V.O.O.

CRAB-STUFFED SOLE

Filet of sole rolled with imperial crab meat and seasoned with tarragon

VEGETARIAN

STUFFED PORTOBELLO MUSHROOM

Portobello mushroom stuffed with artichokes, feta, and roasted red peppers

STUFFED CHILI RELLENO

Roasted poblano pepper with roasted corn, tomatoes, black beans, cilantro, and feta cheese

GRILLED EGGPLANT CAPRESE STACK

Grilled eggplant layered with fresh mozzarella, plum tomatoes, and basil, and drizzled with E.V.O.O.

VEGETABLE RAGOUT

WITH PARMESAN POLENTA

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

ROASTED TOMATO AND

ARTICHOKE STRUDEL

Roasted tomatoes and artichokes, wrapped in phyllo with goat cheese, and drizzled with E.V.O.O.

MUSHROOM AND

CAMEMBERT WELLINGTONS

Assorted wild mushroom duxelle and Brie cheese wrapped in puff pastry

ALCOHOLIC BEVERAGE POLICY



All alcohol served within The UPMC Events Center at Robert Morris University 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 juice.

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

FIVE (5) HOURS 38.99 per guest

HOSTED CONSUMPTION BAR

HOUSE COCKTAILS 8.99 per guest

HOUSE WINE 8.99 per guest

HOUSE BEER 6.99 per guest

SODA AND JUICE 1.99 per guest

BOTTLED WATER 1.99 per guest

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 includes 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. Once the contract is signed, the prices are guaranteed.

SERVICE CHARGE

All food and beverage sales are subject to a 20% service charge.

OTHER CHARGES

SUPERVISOR 30.00 per hour

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

SERVER 25.00 per hour

CHEF 30.00 per hour

CULINARY ATTENDANT 25.00 per hour

LINEN

Linen for all food, beverage, and guest dining tables is included with your catering order. House linen standards can be discussed with the catering team. Additional linens required for extra tables such as registration, vendors, and break-out rooms will be provided and charged accordingly. Specialty linen options and upgrades are available, and we are happy to discuss these options with you. Additional fees may apply and will be charged accordingly. All specialty linen orders will need to be placed three (3) weeks prior to the event to ensure availability.

*Authentic
Culinary
Experiences*