



2022 Catering Menus



100 Lytton Avenue Pittsburgh, PA 15213

412-682-6200

The Wyndham Pittsburgh University Center
Strives To Be On The Cutting Edge Of Taste,
Presentation And Nutrition.

Our Team Of Culinary Artisans Are
Creating Memorable Experiences For
Your Special Events.

Allow Us To Cater Your Next Business Meeting Or
Social Event. You Can Rely On Our Service Team
To Ensure All Of The Fine Details Are In Place.



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Breakfast

Breakfast | Buffet

All Buffet Breakfasts Include:

Assorted Chilled Juices, Freshly Brewed Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas

Wyndham Continental

Market Style Fruit Display with Seasonal Berries
Freshly Baked Mini Muffins
Danishes and Croissants
Fruit Preserves, Marmalade, Butter and Honey

\$16 Per Person

Wyndham Deluxe Continental

Market Style Fruit Display with Seasonal Berries
Freshly Baked Mini Muffins
Danishes and Croissants
Assorted Bagels with Butter, Jelly and Cream Cheese
Selection of Cold Cereals with Whole and Skim Milk

\$19 Per Person

American Breakfast Buffet

Scrambled Eggs
Your Choice of One:
Applewood Smoked Bacon or Grilled Sausage
Home Fried Potatoes
Assorted Mini Muffins and Danishes

\$20 Per Person

Breakfast of Champions

Assorted Freshly Baked Breakfast Pastries
Variety of Bagels with Butter, Jelly and Cream Cheese
Fresh Fruit Salad
Fluffy Farm Fresh Scrambled Eggs
Your Choice of One:
Belgian Waffles with Strawberries or French Toast
Skillet Browned Potatoes
Crispy Bacon and Grilled Sausage

\$24 Per Person

Breakfast | Buffet Enhancements

Omelets Made To Order

Made to Order Eggs and Omelets Including:
Bacon, Sausage, Ham, Cheddar Cheese, Tomatoes, Onions,
Mushrooms, Peppers, Broccoli and Spinach
(Requires Chef Attendant, \$100 per hour)

\$8 Per Person

Waffle Bar

Belgian Waffles with Toppings
Whipped Cream, Strawberries, Chocolate Sauce,
Chocolate Chips, Sprinkles, Maple Syrup and Butter

\$8 Per Person

Smoked Salmon

Norwegian Smoked Salmon with Mini Bagels
Capers, Tomatoes, Chopped Egg Whites, Black Olives,
Cream Cheese and Red Onion

\$10 Per Person

Beverage Packages

Replenished for Half Day (4 Continuous Hours Max)
Freshly Brewed Regular and Decaffeinated Starbucks Coffee,
Tazo Teas, Assorted Soft Drinks and Bottled Water

\$12 Per Person

Replenished For Full Day (8 Continuous Hours Max)
Freshly Brewed Regular and Decaffeinated Starbucks Coffee,
Tazo Teas, Assorted Soft Drinks and Bottled Water

\$18 Per Person

Assorted Fruit Yogurts

\$4 Per Yogurt

Assorted Granola Bars

\$27 Per Dozen

Breakfast | A La Carte

Beverages

Starbucks Regular or Decaffeinated Coffee	\$ 52 Per Gallon
Assortment of Tazo Hot Teas	\$52 Per Gallon
Assorted Chilled Juices	\$17 Per Carafe
Assorted Chilled Bottled Juices	\$4 Per Bottle
Freshly Brewed Tazo Iced Tea	\$39 Per Gallon
Assorted Soft Drinks	\$4 Per Can
Red Bull- Regular or Sugar Free	\$6 per Can
Pellegrino Sparkling Water	\$5 Per Bottle
Bottled Spring Water	\$4 Per Bottle
Lemonade	\$40 Per Gallon
Fruit Punch	\$40 Per Gallon

Food

Freshly Baked Muffins or Gourmet Danishes	\$38 Per Dozen
Croissants with Butter and Jelly	\$38 Per Dozen
Bagels with Assorted Cream Cheese	\$40 Per Dozen



Lunch



Lunch | Boxed Entrees

All Boxed Lunch Entrees Include: Pasta Salad, Apple, Kettle Chips , Cookie and a Bottled Water or Pop.

Slow Roasted Beef Sandwich

Thinly Sliced Beef on Asiago Ciabatta
Served with Horseradish, Mayonnaise,
Lettuce, Tomato, Cheddar Cheese

\$26 Per Person

Country Club

Turkey Club on Ciabatta Bread with Peppered Bacon,
Lettuce, Tomato and Mayonnaise

\$25 Per Person

Herb Marinated Chicken Breast

Marinated Grilled Chicken Breast, Lettuce, Tomato,
Gruyere Cheese and Garlic Basil Mayonnaise

\$25 Per Person

Roasted Vegetable Ciabatta

With Feta Cheese and a Balsamic Glaze

\$22 Per Person

Lunch | Plated Entrees

All Lunch Entrees Include: Freshly Brewed Iced Tea, Regular & Decaffeinated Starbucks Coffee, Assorted Tazo Teas, House Salad, Chef's Choice Starch, Vegetable, Dessert, and Rolls & Butter.

Chicken

Chicken Piccata - \$25 Per Person
Tuscan Stuffed Chicken - \$26 Per Person
Blue Fin Crab Stuffed Chicken - \$28 Price Per Person

Beef

6 oz. Filet Mignon with Cabernet Mushroom Sauce - \$35 Per Person
8 oz. NY Strip with Peppercorn Demi - \$32 Per Person

Pork

Prime Rib of Pork loin - \$27 Per Person
Canadian Bacon Pork Chop - \$28 Per Person

Fish

Honey Chipotle Salmon - \$27 Per Person
Grilled Shrimp with Lemongrass Sauce - \$29 Per Person

Vegetarian

Roasted Vegetable Empanada - \$23 Per Person
Italian Ratatouille Stuffed Portabella (Vegan) - \$24 Per Person

Lunch | Buffets

All Buffet Lunches Include: Freshly Brewed Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas.

The Picnic

Seasonal Green Salad
Country Style Potato Salad
Country Fried Chicken Breast
Slow Cooked BBQ Pulled Pork
Southern Style Baked Beans
Corn on the Cob
Chef Choice Assorted Desserts

\$29 Per Person

Executive Deli

Turkey and Brie on Multigrain Bread, Shaved Red Onion, Bacon
and Apricot Honey
Shaved Ham, Salami, Capicola Wrap with Romaine, Roasted Red
Peppers and Red Wine Vinaigrette.
Served with Red Skin Potato Salad and
House Made Potato Chips
Chefs Choice Assorted Desserts

\$26 Per Person

Carnegie Deli

Tender Field Green Salad with Tomatoes, Greek Olives, and English Cucumbers
Sicilian Pasta Salad with Imported Meats, Cheese, and Roasted Vegetables
Premium Slow Roasted Turkey Breast, Roast Beef, Black Forest Ham, Genoa Salami
Provolone, Pepper Jack, Baby Swiss, and American Cheese
Red Leaf Lettuce, Red Onions, Sliced Ripe Tomatoes, and Dill Pickle Spears
Thick Cut Deli Breads, Kaiser Rolls and Condiments
Served with House Made Potato Chips
Assorted Cookies and Fudge Nut Brownies

\$28 Per Person

Lunch | Buffets Continued

All Buffet Lunches Include: Freshly Brewed Regular & Decaffeinated Starbucks Coffee and Assorted Tazo Teas.

Italian Buffet

Wedding Soup

Mixed Field Greens with Tomato, Cucumber, and Carrots
Tortellini with Baby Spinach, Roasted Vegetable, and Red
Pepper Cream Sauce
Tuscan Style Chicken Breast
Broccolini with Garlic Bread Crumbs
Chefs Choice of Assorted Desserts

\$ 31 Per Person

Southwestern Lunch

Chopped Iceberg Lettuce with
Tomato, Cucumber, and Shredded Cheddar Cheese
Taco Bar with Crisp Tortilla and Warm Flour Tortilla
Marinated Strips of Chicken & Sautéed Bell Peppers and Onions
Seasoned Taco Beef
Salsa, Sour Cream, Guacamole,
Shredded Cheddar Cheese, Sliced Jalapenos
Spanish Style Saffron Rice
Crisp Tortilla Chips with Hot Queso
Chefs Choice of Assorted Desserts

\$ 30 Per Person

Soup and Salad Bar

Choice of Two Soups:

Chicken Noodle
Broccoli & Cheese
House made Chili
Hearty Vegetable

Choice of One Bread:

Assorted Rolls with Butter
Garlic Bread Sticks

Salad Toppings Include: Tomatoes, Cucumbers, Red
Onions, Peppers, Carrots, Black Olives, Cooked Eggs,
Mozzarella Cheese, Cheddar Cheese, Assorted Dressings

Pittsburgh Style

(Add Fries, Grilled Chicken & Grilled Steak \$4 Per Person)

Chef's Selection of Assorted Desserts

\$25 Per Person

Lunch | Create Your Own Buffet

All Create Your Own Buffet Lunches Include: Freshly Brewed Regular & Decaffeinated Starbucks Coffee
Assorted Tazo Teas, Chef's Choice Assorted Desserts, Rolls & Butter, Your Choice of Two Salads, and Choice of
Two-Three Entrée's

Two Entrée Buffet: \$32 Per person /Three Entrée Buffet: \$37 Per Person

Choice of Two

Tomato Mozzarella Salad

Seasonal Tomatoes
Fresh Mozzarella, Basil
Balsamic Reduction

Greek Salad

Crisp Greens, Cucumber,
Tomato, Kalamata Olives,
Red Onion, Feta Cheese
Lemon Mint Vinaigrette

Classic Caesar Salad

Focaccia Croutons and House
Made Dressing

Spring Tossed Salad

Tossed Spring Lettuce with Roma
Tomatoes, Red Onion,
Shredded Carrots, Olives
Cucumbers and Pepperoncini;
Ranch and Balsamic Dressing

Spinach Salad

Spinach, Boursin Crumbles,
Candied Pecans, Strawberries
Raspberry Vinaigrette

Costal Breeze Salad

Spring Greens with Gorgonzola
Cheese, Strawberries,
Mandarin Oranges, Apple and
Candied Walnuts;
Raspberry Vinaigrette

Lunch | Create Your Own Buffet Continued

Two Entrée Buffet: \$32 Per person /Three Entrée Buffet: \$37 Per Person

Entrees

Chicken Milanese

breadcrumb-parmesan crust

Chicken Piccata

buttery lemon caper sauce

Chicken Marsala

mushroom and marsala wine sauce

Chicken Modiga

breadcrumbs, white, cheesy sauce with mushrooms and peas

Yankee Pot Roast

slow cooked in stock with carrots, onions, and celery

Slow Roasted Pot Roast

thyme, rosemary, red wine, Worcestershire sauce

Grilled Pork Loin

apple demi glaze

Skirt Steak with Cilantro Chimichurri

cilantro, parsley, lime juice marmalade

NY Strip Loin with a 3 Mushroom Demi

thinly sliced strip, 3 mushroom brown glaze

Honey Chipotle Salmon

honey, garlic and chipotle chili pepper

Lemon Herb Panko Cod

lemon zest, breadcrumb crust

Tropical Style Tilapia

Caribbean jerk seasoning with a mango salsa

Roasted Vegetable Risotto (V)

squash, zucchini, green and red pepper, onion

Three Cheese Lasagna (V)

ricotta, parmesan, mozzarella

Pesto Pasta Primavera (V)

oil and pesto sauce with spinach, squash, zucchini, green and red pepper, onion

Grilled Vegetable Stir Fry (V)

zucchini, green and red pepper, onion

Italian Ratatouille Stuffed Portabella (V)

zucchini, green and red pepper, onion with Italian seasonings on a portabella cap in a red sauce

Side Options (Choice of Two)

Roasted Garlic Mashed Potatoes

Roasted Parmesan Redskin Potatoes

Butter and Parsley Red Skin Potatoes

Gruyere Au Gratin Potatoes

Roasted Brown Sugar Butter Sweet Potatoes

Fine Herb Rice Pilaf

Wild Mushroom Risotto

Lemon Herb Risotto

Garden Risotto

Macaroni & Cheese Casserole

Penne Pasta with Marinara Sauce

Vegetable Mélange

Asparagus Tips

Honey Thyme Glazed Carrots

Broccoli with Toasted Bread Crumbs

Green Bean Almandine



**Afternoon
Breaks**

Afternoon Breaks

Cookie Break

Assorted Freshly Baked Cookies
Freshly Brewed Regular and
Decaffeinated Starbucks Coffee
Assorted Soft Drinks & Bottled Water

\$12 Per Person

Mediterranean Break

Hummus with Pita Chips
Vegetable Crudit  with Veggie Dip
Assorted Soft Drinks and Bottled Water

\$15 Per Person

Stadium Break

Warm Pretzels & Tortilla Chips
Mustard & Cheddar Cheese Sauce
Peanuts, Candy Bars, Cracker Jacks,
Assorted Soft Drinks and Bottled Water

\$14 Per Person

Sweet and Salty

Assorted Candy Bars, Gourmet Brownies,
Variety of Fresh Baked Cookies
Homemade Potato Chips
Whole and Skim Milk
Freshly Brewed Regular and Decaffeinated
Starbucks Coffee and Hot Tea

\$16 Per Person

Health Break

Sliced Fresh Fruit with Seasonal Berries
Assorted Individual Yogurts with Granola on the Side
Make Your Own Trail Mix
Assorted Nuts, Dried Fruit, Granola, M&M's
Freshly Brewed Regular and Decaffeinated
Starbucks Coffee & Hot Tea, Bottled Water

\$15 Per Person



Dinner



Dinner | Plated Entrees

All Plated Dinners Include: Freshly Brewed Iced Tea, Regular & Decaffeinated Starbucks Coffee, Assorted Tazo Teas, House Salad, Chef's Choice Starch, Vegetable, Dessert, and Rolls & Butter.

Chicken

Chicken Marsala- \$34 Per Person

Tuscan Stuffed Chicken- \$37 Per Person

Blue Fin Crab Stuffed Chicken- \$40 Price Per Person

Beef

8 oz. Filet Mignon with Cabernet Mushroom Sauce- \$52 Per Person

12oz. NY Strip with Peppercorn Demi- \$ 42 Per Person

8 oz. Sirloin Filet Topped with Gorgonzola Compound Butter- \$45 Per Person

Pork

Prime Rib of Pork loin- \$38 Per Person

Canadian Bacon Pork Chop- \$35 Per Person

Fish

Honey Chipotle Salmon- \$37 Per Person

Grilled Shrimp with Lemongrass Sauce- \$40 Per Person

Vegetarian

Roasted Vegetable Empanada- \$27 Per Person

Italian Ratatouille Stuffed Portabella (Vegan)- \$29 Per Person

Dinner | Create Your Own Buffet

All Buffet Dinners Include: Freshly Brewed Iced Tea, Regular & Decaffeinated Starbucks Coffee, Assorted Tazo Teas, Chef's Choice Dessert, Rolls & Butter, Your Choice of Two Salads, and Choice of Two-Three Entrée's.

Two Entrée Buffet: \$40 Per Person /Three Entrée Buffet: \$45 Per Person

Choice of Two Salads

Tomato Mozzarella Salad

Seasonal Tomatoes,
Fresh Mozzarella, Basil
Caramelized Sweet Onion;
Balsamic Reduction

Greek Salad

Crisp Greens, Cucumber,
Tomato, Kalamata Olives,
Red Onion, Feta Cheese;
Lemon Mint Vinaigrette

Classic Caesar Salad

Focaccia Croutons;
House Made Dressing

Spring Tossed Salad

Tossed Spring Lettuce with Roma
Tomatoes, Red Onion,
Shredded Carrots, Olives,
Cucumbers and Pepperoncini;
Ranch and Balsamic Dressing

Spinach Salad

Spinach, Boursin Crumbles,
Candied Pecans, Strawberries;
Raspberry Vinaigrette

Costal Breeze Salad

Spring Greens Tossed with
Strawberries, Mandarin
Oranges, Gorgonzola Cheese,
Apple and Candied Walnuts;
Raspberry Vinaigrette

Dinner | Create Your Own Buffet Continued

Two Entrée Buffet: \$40 Per person /Three Entrée Buffet: \$45 Per Person

Entrees

Chicken Milanese

breadcrumb-parmesan crust

Chicken Piccata

buttery lemon caper sauce

Chicken Marsala

mushroom and marsala wine sauce

Chicken Modiga

breadcrumbs, white, cheesy sauce with mushrooms and peas

Yankee Pot Roast

slow cooked in stock with carrots, onions, and celery

Slow Roasted Pot Roast

thyme, rosemary, red wine, Worcestershire sauce

Grilled Pork Loin

apple demi glaze

Skirt Steak with Cilantro Chimichurri

cilantro, parsley, lime juice marmalade

NY Strip Loin with a 3 Mushroom Demi

thinly sliced strip, 3 mushroom brown glaze

Honey Chipotle Salmon

honey, garlic and chipotle chili pepper

Lemon Herb Panko Cod

lemon zest, breadcrumb crust

Tropical Style Tilapia

Caribbean jerk seasoning with a mango salsa

Orange Roughy Nautical Style

crab cake stuffed roughy, dill beurre blanc

Shrimp Scampi

garlic and oil sauce

Roasted Vegetable Risotto (V)

squash, zucchini, green and red pepper, onion

Three Cheese Lasagna (V)

ricotta, parmesan, mozzarella

Pesto Pasta Primavera (V)

oil and pesto sauce with spinach, squash, zucchini, green and red pepper, onion

Grilled Vegetable Stir Fry (V)

zucchini, green and red pepper, onion

Italian Ratatouille Stuffed Portabella (V)

zucchini, green and red pepper, onion with Italian seasonings on a portabella cap in a red sauce

Side Options (Choice of Three)

Roasted Garlic Mashed Potatoes

Roasted Parmesan Redskin Potatoes

Butter and Parsley Red Skin Potatoes

Gruyere Au Gratin Potatoes

Roasted Brown Sugar Butter Sweet Potatoes

Fine Herb Rice Pilaf

Wild Mushroom Risotto

Lemon Herb Risotto

Garden Risotto

Macaroni & Cheese Casserole

Penne Pasta with Marinara Sauce

Vegetable Mèlange

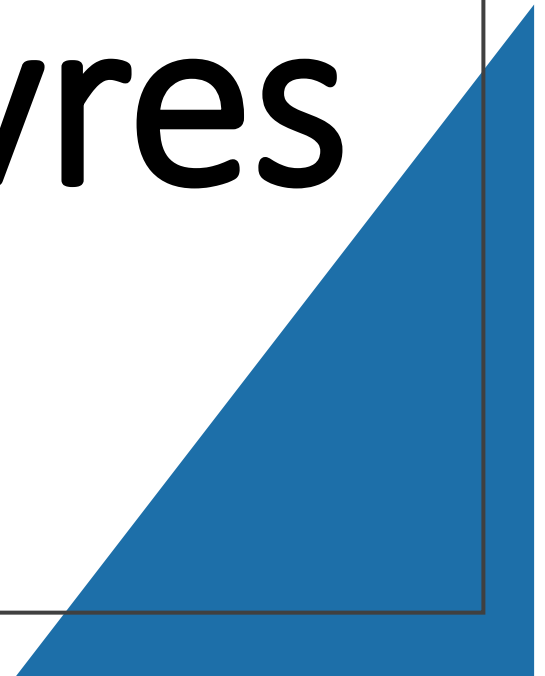
Asparagus Tips

Honey Thyme Glazed Carrots

Broccoli with Toasted Bread Crumbs

Green Bean Almandine

Hors D'oeuvres



Hors D'oeuvre | Package Selections

Package selections for 1 hour to include 5-6 pieces per person. No Substitutions in Packages.

Package One

(1 hour to include a variety of 5-6 pieces per person)

Tomato Basil Bruschetta
Chicken Wellington
Prosciutto Wrapped Asparagus
Spanakopita
Vegetable Tray with Dip

\$19 Per Person

Package Two

(1 hour to include a variety of 5-6 pieces per person)

Chicken Quesadilla Cornucopia
Spinach Stuffed Mushrooms
Grilled Zucchini with Boursin Cheese and Balsamic Glaze
Mini Crab Cake
Antipasti Skewer

\$ 21 Per Person

Package Three

(1 hour to include a variety of 5-6 pieces per person)

Mini Beef Wellington
Sweet Chili Glazed Chicken Satay
Beef Tenderloin on Toasted Ciabatta Blue Cheese, Red Onion Jam
Crab Salad on a Toasted Baguette with Saffron Aioli
Fruit and Cheese Tray

\$25 Per Person

Hors D'oeuvre | A La Carte Reception Display

Fresh Fruit and Cheese

Imported and Domestic Selection
Stone Ground Mustard
Raspberry Yogurt Dip
Crackers

\$8 Per Person

Market Vegetable Crudité

Ranch Dip

\$7 Per Person

Chip and Dip

Buffalo Chicken Dip
Loaded Potato Dip
Spinach & Artichoke Dip & Salsa
Homemade Chips and Tortilla Chips

\$17 Per Person

Mediterranean

Hummus, Tabbouleh, Grape Leaves
Marinated Vegetables, Olives
Pita triangles

\$15 Per Person

Antipasti

Variety of Imported Meats and Cheese
Olives, Tuscan Grilled Vegetables
Marinated Mushrooms
Tomato Mozzarella Salad & Crostini

\$16 Per Person



Hors D'oeuvre | A La Carte Per Piece

Minimum 50 piece purchase.

Cold Tier 1 \$3.50 per piece

Caprese Style Bruschetta

Grilled Zucchini with Boursin Cheese and Balsamic Glaze

Antipasti Skewers

Red Pepper Hummus Crostini with Manchego Cheese

Cold Tier 2 \$4.25 per piece

Prosciutto Wrapped Asparagus

Smoked Salmon on Toasted Baguette Horseradish Ricotta

Herbed Goat Cheese and Roasted Red Pepper Bruschetta

Beef Tenderloin on Toasted Ciabatta Blue Cheese, Red Onion Jam

Spicy Poached Jumbo Shrimp with a Belvedere Cocktail Sauce

Sushi (Tuna, Eel, Salmon and California Rolls)

Hot Tier 1 \$3.50 per piece

Vegetable Spring Rolls with Sweet and Sour Sauce

Spanakopita

Italian Sausage Stuffed Mushrooms

Sweet Chili Glazed Chicken Satay

Swedish Meatballs

Chicken Tenders with Dipping Sauces

Hot Tier 2 \$4.25 per piece

Coconut Shrimp with Pineapple Aioli

Mini Beef Wellington

Bacon Wrapped Scallops

Crab Cakes with Lemon Chipotle Aioli

Coconut Chicken Tender with Sweet Mango Chili

Teriyaki Glazed Beef Satay



Hors D'oeuvre | Action Station Display

*If Chef Attendant Required, \$100 Per Attendant, Per Hour. Minimum of one Chef Per 50 People.

Pasta Calabrese

Penne and Cavatappi Pasta
Marinara, Alfredo, Aglio Olio and Blush Sauces
Grilled Chicken, Sausage, Shrimp
Roasted Vegetables, Spinach, Portobello
Mushrooms, Pine Nuts and Sundried Tomatoes
Garlic Breadsticks

\$22 Per Person

Mashed Potato Martini

Whipped Potatoes and Sweet Potatoes
Bacon Bits, Sour Cream, Blue Cheese Crumbles,
Scallions, Grated Cheddar Cheese, Andouille Sausage
Brown Sugar Cinnamon and Candied Pecan Pieces
-Served in a Martini Glass

\$17 Per Person



Grilled Fajitas

Cilantro- Lime Grilled Chicken
Grilled Marinated Flank Steak
Bell Peppers, Spanish Onions, Scallions,
Black Beans, Shredded Cheese
Sour Cream, Pico de Gallo, Corn Salsa,
Guacamole and Hot Sauces
Warm Tortillas, Tri-colored Tortilla Chips

\$21 Per Person

Slider Station

Slow Smoked Pulled Pork, Kobe Beef and Crispy
Fried Chicken on our Fresh Slider Buns
Lettuce, Tomato, Onions
Ketchup, Mustard, Mayonnaise, Sweet Relish
Tangy Mustard BBQ, and Sweet Memphis Style BBQ

\$22 Per Person

Hors D'oeuvre | Action Station Display Continued

If Chef Attendant Required, \$100 Per Attendant, Per Hour. Minimum of one Chef Per 50 People.

French Fry Bar

French Fries, Tater Tots and Sweet Potato Fries
Toppings: Bacon Bits, Sour Cream, Scallions,
Grated Cheddar Cheese, Brown Sugar Cinnamon
Dipping Sauces: Ketchup, Ranch, Honey Mustard,
Cheese Sauce and Fry Sauce

\$14 Per Person

Gourmet Hot and Iced Coffee Bar

Starbucks Hot Regular and Decaf Coffee
Starbucks Iced Coffee
Assorted Flavor Syrups
Whipped Cream, Chocolate and Caramel Drizzle

\$ 11 Per Person

S'mores Bar

Graham Crackers, Marshmallows,
Mini Candy Bars, Chocolate Sauce, Nutella,
Peanut Butter, Strawberries

\$12 Per Person

Hot Chocolate Bar

Hot Chocolate
Assorted Toppings: Whipped Cream,
Chocolate Sauce, Chocolate Chips,
Mini Marshmallows, Sprinkles and
Crushed Peppermint

\$ 9 Per Person

Hors D'oeuvre | Carving Station

Served with rolls and butter.

*If Chef Attendant Required, \$100 Per Attendant, Per Hour. Minimum of one Chef Per 50 People.

Herb Crusted NY Strip

Dijon Mustard and Creamy Horseradish

Serves: 30-40 People

\$385

Fire- Roasted Tenderloin of Beef

Dijon Mustard Sauce, Béarnaise,

Creamy Horseradish Sauce

Serves: 20-30 People

\$425

Stone Ground Mustard-Crusted Pork Loin

Dried Fruit Chutney

Serves: 20-30 People

\$315

Roasted Top Round of Beef

Creamy Horseradish and Dijon Mustard

Serves: 30-40 People

\$350

Baked Honey Glazed Ham

Dijon Mustard

Serves: 20-40 People

\$315

Slow Roasted Turkey Breast

Cranberry Sauce, Seasonal Mayonnaise,
and Dijon Mustard

Serves: 20-30 People

\$315



Bar

Bar | Open Bar Selections

Open Bar Selections Are Available in Call, Premium, and Ultra Premium Bars with One and Two Hours Increments and Additional Hour Pricing. All Open Bars Include Soft Drinks and Bottled Water.

Open Call Bar Pricing

\$21 Per Person for One Hour
\$30 Per Person for Two Hours
\$11 Per Person for Each Add'l Hour

Call Bar

Pinnacle/Smirnoff Vodka
Gordon's Gin
Cruzan Rum
7 Crown
Jim Beam
Cutty Sark
Sauza Gold
Triple Sec
Vermouth
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona,
Chardonnay, Merlot,
Cabernet Sauvignon &
White Zinfandel

Open Premium Bar Pricing

\$25 Per Person for One Hour
\$34 Per Person for Two Hours
\$13 Per Person for Each Add'l Hour

Premium Bar

Sky/Absolut Vodka
Tanqueray Gin
Captain Morgan
Canadian Club
Jack Daniels
Dewar's 12 Year
Cuervo Silver
Triple Sec
Vermouth
Kahlua
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona,
Chardonnay, Merlot,
Cabernet Sauvignon &
White Zinfandel

Open Ultra Premium Bar Pricing

\$30 Per Person for One Hour
\$45 Per Person for Two Hours
\$15 Per Person for Each Add'l Hour

Ultra Premium

Grey Goose Vodka
Bombay Sapphire Gin
Barcardi Rum
Captain Morgan
Maker's Mark Bourbon
Crown Royal Whiskey
Patron Silver
Triple Sec
Vermouth
Kahlua
Bailey's Irish Cream
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona,
Chardonnay, Merlot,
Cabernet Sauvignon &
White Zinfandel

Beer, Wine , & Pop Only Open Bar Pricing

\$20 Per Person Two Hours
\$7 Per Person Each Additional Hour

Wine & Champagne

For wine service or champagne with your meal, inquire with your Catering Manager.

Bartender Fee

Open Bar are subject to a \$100.00 bartender fee

Bar | Cash & Consumption Bar

Consumption and Cash Bar Selections are Available in Call, Premium, and Ultra Premium Bars.
Consumption Bars are Paid by the Host and Cash Bars are Paid Per Guest.

Cash & Consumption Bar Pricing

Beverage	Call Brands	Premium	Ultra Premium
Mixed Drinks	\$9 per drink	\$11 per drink	\$13 per drink
Wines	\$8 per drink	\$9 per drink	\$9 per drink
Imported Beer	\$7 per drink	\$7 per drink	\$7 per drink
Domestic Beer	\$6 per drink	\$6 per drink	\$6 per drink
Soft Drinks	\$4 per drink	\$4 per drink	\$4 per drink
Bottled Water	\$4 per drink	\$4 per drink	\$4 per drink

Drink Tickets

Drink tickets are available at \$9 per ticket.

The group is automatically charged for drink tickets for a guaranteed number prior to event. This is not based on consumption.
If you wish to base on consumption, each drink will be charged per the consumption bar pricing.

Bartender Fee

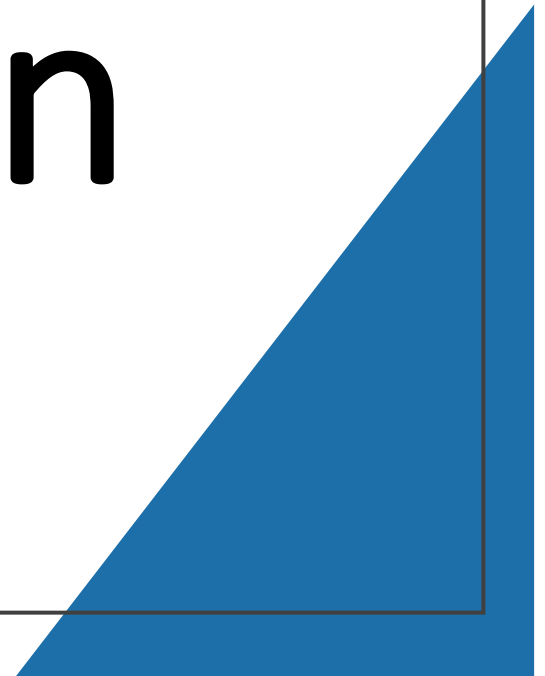
Cash/Consumption Bars are subject to a \$100.00 bartender fee

Cashier Fee

Cash Bars are subject to a \$100 cashier fee



General Information



General Information | Audio Visual

The Wyndham Pittsburgh University Center has selected Corporate Audio Visual as the exclusive source of audio visual rental equipment, sound systems and professional technical services for guests using the hotel's meeting facilities. For your convenience, all charges for audio visual equipment and services will be posted on your master account.

Corporate Audio Visual maintains all rental audio visual equipment, management staff and technicians. In addition, they operate an after hour's service should you need assistance or additional equipment. Please don't hesitate to ask with your audio visual needs.

Popular Packages

Small Venue Projector Package, \$250.00

VGA Cable, 2600 Lumen Projector, AV Cart, 6ft Screen

Client Projector Support Package, \$125.00

AV Cable Lot, Projection Stand, Tripod Screen

Ballroom Projector Package, \$425.00

HDMI/VGA Cable, 4000 lumen Projector, AV Cart, 8ft Screen

Dual Screen Package, \$850.00

Video Splitter and Amplifier, Two 4000 lumen Projectors, Projector Stands, Two 8ft screens

2-Speaker Sound System, \$275.00

AV Cable Lot, Self-Powered Speakers (2), Speaker Stands (2), 4-Channel Mixer, One Wired Microphone

Flip Cart Package, \$50.00

Flip Chart Easel, Flip Chart Pad, Markers

Post it Pads Additional, \$35.00

Technician

Hourly AV Technician, \$75.00

Popular Components

Conference Speaker Phone, \$85.00

Laptop Computer, \$110.00

Small Venue Projector, \$200.00

Large Venue Projector, \$300.00

Powered Speaker, \$85.00

Wired Microphone, \$40.00

Wireless Microphone, \$125.00

4-Channel Mixer, \$55.00

12-Channel Mixer, \$110.00

42" LED Monitor, \$110.00

Small Venue Screen, \$60.00

6' x 8' Fast-Fold Screen with Skirt, \$100.00

6' x 8' Fast-Fold Screen with Full Dress Kit, \$150.00

7.5' x 10' Fast-Fold Screen with Skirt, \$140.00

7.5' x 10' Fast-Fold Screen with Full Dress Kit, \$190.00

Dry Erase board (4x3), \$40.00

Extension Cord, \$15.00

Power strip, \$10.00

Long HDMI / VGA Extension Cable, \$20.00

Power Point Advancer with Laser Pointer, \$20.00



General Information | Terms & Agreement

Thank you for considering the Wyndham Pittsburgh University Center for your upcoming event. The following printed policies are guidelines designed to assist you. Our sales manager will be happy to prepare customized proposals to meet your specific event needs.

Audio Visual

There will be an additional service fee for set up or assistance of equipment not supplied By Corporate Audio Visual. We can not take responsibility for equipment brought into the hotel. Any equipment or labor canceled within 24 hours of a function will be billed for a full price. Unless requested otherwise, all technicians' dress will be "show black" for operation or monitor during events. All basic equipment orders are subject to a 25% charge for installation and dismantle. Additional labor charges will apply to more complicated requirements.

Food & Beverage

All food and beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises. Due to licensing and insurance requirements, all food and beverage to be served on the hotel property must be supplied and prepared by the hotel. In addition, no remaining food or beverage shall be removed from the premises. All breaks and buffets are priced for one and one half hours of service and replenishment. Functions require minimum of 25 people or a small party fee of \$75 will apply. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. At the conclusion of the one and one half hours the remaining food and beverage items become the property of the hotel.

Guarantees

To ensure the success of your event, it is necessary that you provide your Catering Manager with the exact number of guests in attendance for each function, attendance no less than 3 business days prior to the scheduled function. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of guests will become your guarantee. If your guarantee falls below your contracted food and beverage minimum, the hotel reserves the right to charge the difference in room rental of set up fees.

Banquet Space

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change, with notification, groups to a room suitable for attendance for your type of function.

Service Charge & Tax

All food and beverage items are subject to 22.5% service charge and 7% Sales Tax. Subject to change without notice.