



# 2022 Catering Menus



100 Lytton Avenue Pittsburgh, PA 15213

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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

<b>Beverage</b>	<b>Call Brands</b>	<b>Premium</b>	<b>Ultra Premium</b>
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

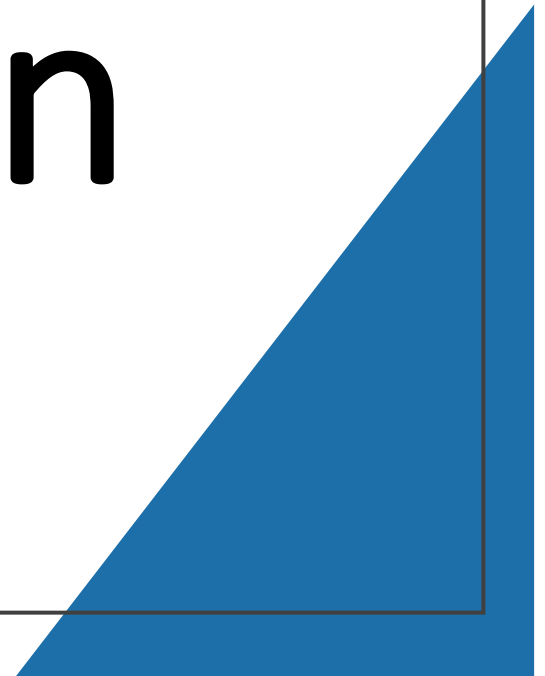
Cash/Consumption Bars are subject to a \$100.00 bartender fee

### 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.