



HIGHMARK[®]
STADIUM

EVENT CATERING MENU



Welcome!

HIGHMARK STADIUM CATERING MENU



Breakfast	4	The Catering Department is available during the Pittsburgh Riverhounds season from 11:00 am to 4:00 pm, Monday through Friday to assist with your food and beverage needs.
Lunch	5	
Dinner	6	Brett Curtis, GM brett.curtis@sodexo.com
Reception Hors d'Oeuvres	7	On-Line Ordering https://highmarkstadium.ezplanit.com
Reception Displays & Platters	8	All foods are priced for up to 1.5 hours of service & replenishment.
Beverages	9	7% PA Sales Tax applies to all foods & beverages. 21% Service charge applies to all food & beverages.
Placing Your Order/Timing	10	Gluten Free is available upon request along with consideration for all dietary concerns. Please advise on any of these aspects in advance of the event.
General Information	11	Items are priced with disposable dinnerware. Additional fees for china.

Breakfast

HIGHMARK STADIUM CATERING MENU

Prices listed are per guest. All breakfasts served with freshly brewed coffee (regular or decaf) and assorted teas.

CONTINENTAL BREAKFASTS

Free Kick 14

- Assorted breakfast pastries
- Seasonal fresh sliced fruit
- Cranberry and orange juice

Goal Kick 22

- Assorted muffins, croissants, breakfast breads
- Seasonal fresh fruit with yogurt dip
- Assorted granola bars and cereal
- Individual yogurts

BREAKFAST BUFFETS

Hat Trick 23

- Assorted breakfast pastries
- Scrambled eggs
- Bacon and sausage
- Seasonal fresh fruit salad
- Seasoned breakfast potatoes

Executive 25

- Assorted muffins, croissants, and breakfast pastries
- Seasonal fresh fruit with yogurt dip
- Assorted granola bars and cereal bars
- Individual yogurts
- Scrambled eggs with salsa and shredded cheese on side
- Crispy bacon and sausage patties
- Seasoned breakfast potatoes
- Ice water station



Lunch

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Prices listed are per guest. Minimum of 50 guests.

Picnic Offering

23

- Sweet and tangy coleslaw
- Lays potato chips
- Three-cheese baked macaroni
- All-beef hot dogs
- Grilled hamburgers
- Smoked pulled pork
- Martin's potato buns
- Chocolate chip cookies
- Fresh brewed sweet tea, fresh brewed lemonade and water

Add: Hand-Breaded Chicken Tenders +6

Garden Party

28

- Garden greens with seasoned topping
- Herb-marinated grilled chicken breast
- Three-cheese macaroni & cheese
- Assorted cookies
- Rolls and butter
- Fresh brewed iced tea

Bag Lunch Selection

17

1. **Oven Roasted Turkey Breast**
On a Martin's potato bun with sliced cheddar, crispy bacon, lettuce and tomato
2. **Smoked Roast Beef**
Caramelized onion, lettuce and tomato on a Martin's potato bun
3. **Honey Ham & American Cheese**
Lettuce and tomato on a Martin's potato bun
4. **Roasted Mushroom & Goat Cheese**
Bell pepper, lettuce and tomato wrap

Includes: bottle of water, jumbo fresh baked cookie, and potato chips



Dinner

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Prices listed are per guest. Minimum of 50 guests.

Forward 39

- Garden salad with ranch dressing and seasonal vinaigrette
- Orzo salad
- Cast iron seared, fresh cut chicken breast atop fire roasted tomato chutney
- Roasted pork loin with artichoke cream sauce
- Vegetable medley
- Garlic roasted redskin potatoes
- Dessert table

Midfielder 41

- Caesar salad
- Broccoli salad
- Roasted salmon with honey balsamic glaze
- Grilled herb marinated chicken breast with tarragon aioli
- Green beans
- Au gratin potatoes
- Dessert table

Defender 49

- Red leaf frisse salad with feta, butternut squash, pepitas
- Caesar salad
- Prime rib of beef with au jus
- Mediterranean baked cod, Kalamata olives, cherry tomatoes
- Roasted asparagus
- Mushroom risotto
- Dessert table



Reception

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Served by the dozen.

COLD HORS D'OEUVRES

Caprese Skewers	30
Vegetable Crudites with Hummus Dip	30
Lump Crab Deviled Eggs	36
Tuna Poke Shooters with Sriracha Mayo	42
Beef Tenderloin Crostinis with Horseradish Cream	42
Jumbo Shrimp Cocktails	42
Kettle Chips & Roast Onion Dip	22
Tortilla Chips & Salsa	35

HOT HORS D'OEUVRES

Bacon Wrapped Brussels Sprouts with Sweet Chili Glaze	30
Bourbon Apple Pork Belly Satays	36
Smoked Chicken Quesadillas with Lime Crema	30
Chili Lime Chicken Kabobs	30
Wild Mushroom Tartelettes	30
Mini Corn Dogs with Bourbon Maple Honey Mustard Chipotle Lime	30

Chicken Meatballs	30
Hand Breaded Chicken Tenders	42
Cheeseburger Sliders	36
Fried Chicken Slider	42
Smoked Prime Rib Sliders	48
Pulled Pork Sliders	42



Reception

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Prices listed are per guest. Minimum of 50 guests.

DISPLAYS & PLATTERS

Antipasto Platter 6

With pickles, olives, cured meats, pickled vegetables, and assorted cheeses

Local & Domestic Cheese 4

With seasonal berries, grapes, honeycomb, and assorted crackers

Warm Buffalo Chicken Dip 4

With La Hacienda tortilla chips and celery sticks

Hummus Display 4

With fresh vegetables, toasted pita chips, and cured olives



Beverages

HIGHMARK STADIUM CATERING MENU

Domestic Beer (each) 6

by the 16 oz can

Bud Light

Miller Lite

IC Light

IC Light Mango

Yuengling

Premium Beer (each) 8

by the 16 oz can

Blue Moon

Heineken

Craft Beer (each) 10

by the 19.2 oz can

New Belgium Voodoo

Ranger, Juicy Haze IPA

Hard Seltzer (6-pack) 24

16 oz cans

White Claw - Black Cherry

Soft Drinks / Water (each) 4

by the 12 oz can or bottle

Coke

Diet Coke

Sprite

Dr. Pepper

Ginger Ale 3

Aquafina Bottled Water (16.9 oz) 3

Mixed Drinks or Cocktails (each) 8

by the drink

Wine (each) 7

by the glass

Narcisi Riverhounds Pinot Grigio

Narcisi Cabernet Sauvignon

Narcisi Riesling

Narcisi Peach



Narcisi Winery



Placing Your Order

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Ordering Online Is Easy!

1. Go to: <https://highmarkstadium.ezplanit.com>
2. Select **Date** and **Event** for ordering.
3. Select **Location/Suite number**.
4. Select **Menu** Items.
5. **Submit** Order.
6. If you have Login credentials, **Login** or complete registration.
7. Complete **Payment** options.
8. Complete **Notes** field and **Submit Order**.

If you need assistance with orders, please email Brett Curtis at brett.curtis@centerplate.com.



Timing

We want you and your guests to be absolutely delighted with your experience at Highmark Stadium. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for you and your guests! So please place the order for your event by 12:00pm, two (2) business days prior to each event. This gives us the time we need to take excellent care of you.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00pm one (1) business day prior to your event will not be charged.



General Information

HIGHMARK STADIUM CATERING MENU

Event Day Hours of Operation

The suites are typically open for guest arrival 1 hour prior to the event time for most events. You will be notified of any changes should they arrive.

Delivery

We strive to deliver your order to your event with premium freshness and with the highest quality possible. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this suite menu, the executive chef and team will be pleased to create a special menu for you. Any special needs you or your guests may have including food allergies, can be accommodated when ordered five (5) business days prior to your event. Catering has eliminated the use of trans fat in all food service offerings.

Catering Staffing

A catering attendant will staff the event area. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional private attendants and bartenders are also available for a fee of \$150 plus sales tax per attendant. Please let us know if you will require private attendants or bartenders at least seven (7) business days prior to the event.

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or to remove them from) the event from outside the stadium. To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.
- Minors and adults under 21, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing beverages from one event to another or to general seating



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