## 2024 PROM \& SCHOOL SOCIALS




## DANCE THE NIGHT AWAY

Plan your prom or school social with ease at the David L. Lawrence Convention Center!

Our experienced staff will help you plan the perfect event.
Prom \& School Social Packages include:
Three Course Sit-Down Meal or Buffet
4 Hour Complimentary Beverage Station
Water Stations All Evening
Coffee Service for Chaperones
White Linens \& Your Color Choice of Napkins
China \& Silverware *
Tables \& Chairs
Dance Floor
Unique Photo Opportunities
We look forward to creating a night to remember!


## PLATED MEAL

all plated dinners include freshly baked rolls and butter all courses are avoiding gluten, unless noted otherwise

## SALADS

choose one
FIELD GREENS grape tomatoes, red onion, carrots, cucumbers, feta with aged balsamic vinaigrette

## CAESER SALAD crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing contains gluten

BABY GREENS \& BERRIES baby greens with berries, feta, sunflower seeds and white balsamic vinaigrette
GREEK SALAD romaine, red onion, cucumber, tomato, olives, feta and lemon oregano vinaigrette

## ENTREES

choose up to three entrée options, including one vegetarian

## CHICKEN | 62 per person

## LEMON GARLIC CHICKEN BREAST

whipped yukon gold potatoes, lemon garlic sauce and seasonal vegetables

## PESTO MARINATED GRILLED CHICKEN

herb risotto, plum tomato sauce, seasonal vegetables

## SMOKED CHICKEN BREAST WITH WILD MUSHROOM RAGOUT

roasted potatoes, seasonal vegetables, and pan jus


## PLATED MEAL

all plated dinners include freshly baked rolls and butter all courses are avoiding gluten, unless noted otherwise

## ENTREES continued

choose up to three entrée options, including one vegetarian
BEEF | 67 per person
SMOKED BEEF BRISKET
whipped potatoes, red wine demi-glace and seasonal vegetable

## BEEF SHORT RIBS

potato and vegetable hash with red wine demi glace
VEGETARIAN/VEGAN | 52 per person
VEGAN SWEET POTATO AND QUINOA CAKE
cauliflower, edamame hash, coconut curry sauce and house-made red pepper jam

## DESSERT

choose one
NEW YORK STYLE CHEESECAKE with fresh berries; contains gluten
HOUSEMADE CARROT CAKE with cream cheese frosting: contains gluten
FLOURLESS CHOCOLATE DECADENCE with raspberry sauce


## CHEF TABLE DINNER

## BUFFET $/ 65$ per person

include freshly baked rolls and butter
all courses are avoiding gluten, unless noted otherwise

## SALADS

choose two
Italian Chopped Salad - cucumbers, olives, blue cheese, and tomato with red wine vinaigrette
Field Greens Salad - baby greens, carrot, tomato, cucumber, olives, feta, ranch and balsamic vinaigrette
Caesar Salad - crisp romaine, parmesan, garlic croutons with creamy caesar dressing; contains gluten
Southern Salad - baby greens, fresh berries, spiced pecans, blue cheese with white balsamic vinaigrette


## ENTREES

choose two
Mustard-Glazed Pork Loin with natural jus
Herb Roasted Chicken with demi-glace
Pesto Seared Chicken Breast in marinara sauce
New York Striploin with red wine demi-glace

## PASTA

## choose one

Penne Pasta Alfredo -asiago cream, fresh basil, shaved parmesan; contains gluten
Rigatoni Marinara -tomato-basil sauce; contains gluten
Wild Mushroom Risotto -fresh herbs, parmesan garlic broth

## SIDES

choose two
Whipped Potatoes
Roasted Redskin Potatoes
Rice Pilaf
Seasonal Vegetables
Broccoli and Carrots

## DESSERTS

choose two
Apple Cobbler with vanilla bean sauce; contains gluten
Assorted Mini Mousse Cups; contains gluten, avoiding gluten flavors available upon request Individual Pittsburgh Pretzel Salads; contains gluten
Flourless Chocolate Decadence with raspberry sauce
Cookies and Brownies contains gluten


## EXPERIENCE ENHANCEMENTS

## DELECTABLE DESSERT STATIONS

DONUT SUNDAE BAR | 12 per person
warm glazed donuts
vanilla bean ice cream
strawberry, chocolate, and caramel sauce
seasonal berries
bananas
sprinkles, cookie crumbs, and crushed peanuts
cherries and whipped cream
chef attendant(s) required*

GIANT COOKIE BAR | 10 per person
jumbo chocolate chip, sugar, and oatmeal raisin

## A LA CARTE DESSERTS

assorted cookies | 35 per dozen
brownies and blondies | 35 per dozen
dessert bars $\mid 35$ per dozen
lemon bars $\mid 35$ per dozen
house-made biscotti | 36 per dozen
cupcakes | 5 each
assorted and seasonal mousse shooters 4 each
*chef attendants are 195.00 each for (4) hours, each additional hour is 30.00

## GENERAL INFORMATION

## EXCLUSIVITY

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval by Levy.

## MENU

Menu selections and other details must be submitted to the Catering Sales Department at least (30) days prior to the function date. Your Catering Sales contact will assist you in selecting the menu items to ensure a successful event. Events over 2,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

## PRICING

Please note that all food, beverage and related items are subject to an $23 \%$ administrative charge plus $7 \%$ sales tax unless otherwise noted. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event.
Orders placed or counts increased within 72 hours ( 3 business days) of service will be charged $10 \%$ higher pricing than published menu prices.

## PAYMENT \& CANCELLATION POLICY

Please refer to your catering agreement for complete details on payment terms and cancellation policy.

## GUARANTEES

A guaranteed number of attendees and quantities of food is required 7 business days, prior to the event date for functions of 1,000 guests or less. Guarantees increased less than 72 business hours prior to an event will be subject to a $10 \%$ increase on the price for each additional guest or increase.
All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event.

Minimum Guarantee - A 195.00 service fee will be charged per function for any guarantees under 25 guests.

Please refer to your catering agreement for more details

## BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Pennsylvania Liquor Control Board. Levy Convention Centers, as licensee, is responsible for the administration of these regulations: No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises.

## SPECIAL DIETARYIALLERGY REQUESTS

The DLCC is not an allergen free facility. All special dietary requests and needs are the client's responsibility to collect from their guests and attendees/invites. These needs must be submitted in advance to your Catering Sales contact with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place -
cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event without prior knowledge will be charged additional fees as late accommodations and are not included in the final guest counts.

## SERVICE STAFF

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of $\$ 195.00$ per four-hour shift.

## OVERSET POLICY

Levy Convention Centers will provide a 5\% overset up to 1,000 guests (maximum over-set of 30 guests). There will be an additional $\$ 195.00$ charge for each over-set of 20 guests. This overset does not include food preparation, but simply the additional staff to set and service additional place settings.

## MEET THE CATERING SALES DEPARTMENT:

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