

APRIL 2024

# CATERING MENU

DAVID L. LAWRENCE CONVENTION CENTER



# WELCOME

Welcome to the David L. Lawrence Convention Center located in downtown Pittsburgh. We have combined our passion for this great city and culinary excellence to bring you a unique experience we like to call "Tasteburgh".

The DLCC has the largest rooftop garden in downtown Pittsburgh. We pride ourselves on food that is grown locally, prepared here, and enjoyed here.

Our team is committed to sustainable practices both protecting and improving our environment. Choose from our vast array of preset menu selections or let Chef Dominique tailor a menu to suit your individual needs.

For a true "Tasteburgh" experience look for the ✨ symbol throughout the menu.

Enjoy!

TASTE B U R G H



*Dominique's cooking inspiration: "My Mom always has and still to this day inspires me to keep cooking and making people happy."*

# MEET YOUR CHEF

## DOMINIQUE CARNOVALE METCALFE

Executive Chef Dominique Carnovale Metcalfe brings a world of experience home to Levy at the DLCC. For Chef Dom, food is definitely a family matter. Her love of cooking and the kitchen began at an early age. Some of her fondest food memories include standing on a chair next to her mom, while kneading fresh dough and making homemade sauce in her childhood kitchen. These inherited skills and passion launched her adventure into the culinary world, and aspects of her mom's recipes still play an integral role in her cooking creations today.

After graduating from the Indiana University of Pennsylvania's Academy of Culinary Arts in 1993, where she was named AFC's Junior Chef of the Year, Chef Dom began her professional career at the Grand Hotel on Mackinac Island in Michigan, followed by the Breakers Resort in Palm Beach, Florida. Chef Dom then took her food journey abroad to Zurich, Dubai, Sydney, and Tuscany. In 2003, she returned to the states and joined the Levy family as a Line Cook at the DLCC. She was quickly promoted to Executive Sous Chef in 2004, and then again to her current role as Executive Chef in 2008. In 2021, Chef Dom was awarded the Levy and Compass "Chef of the Year" titles out of hundreds and thousands of Chefs.

Following her promotion to Executive Chef, the DLCC opened its doors to the G20 Summit, catering to many world leaders and dignitaries. Most recently in January of 2019, the DLCC had the honor of hosting the PCMA Convening Leaders Conference, welcoming over 3,000 national and international event planners. Additionally, one of Chef Dom's favorite annual events at the DLCC is TasteBuds Pittsburgh, where she has the opportunity to teach and spend quality time in the kitchen with her wonderful friend Julia from the Best Buddies program. Every single event we have the pleasure of hosting is another moment for Chef Dom to showcase her culinary talents and innovation.

Chef Dom truly loves making our guests happy through their bellies and will welcome you into "her house" as if you were sitting down to enjoy a meal in her kitchen at home.

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# CHEF'S TABLE BREAKFAST

served with coffee, decaffeinated coffee, assorted hot teas, and ice water

**SIGNATURE "PITTSBURGH" BREAKFAST EXPERIENCE** | 25 per person ✨  
bagel and "smear", seasonal fruit, our signature vegetable, berry and plain cream cheese

**AVOCADO TOAST STATION** | 32 per person  
avocado, roasted tomatoes, hard boiled eggs, shiitake "bacon" with grilled local breads, seasonal fruits  
*Create an action station by adding a chef attendant.*

**TRADITIONAL CONTINENTAL BREAKFAST** | 28 per person  
assorted pastries, breakfast breads, and seasonal fruit

**DELUXE CONTINENTAL BREAKFAST** | 33 per person  
assorted pastries, breakfast breads, bagels, individual yogurt, hard boiled eggs, and seasonal fruit cup

**THE PITTSBURGHER** | 36 per person ✨  
scrambled eggs, sausage or bacon, breakfast potatoes, seasonal fruit, and house made cinnamon rolls

**BUILD YOUR OWN BREAKFAST** | 36 per person  
seasonal fruit, breakfast pastries and individual yogurts  
*Choose Two | additional choice 4 per person*  
scrambled eggs  
mediterranean casserole with tomato, spinach and feta  
three cheese quiche  
french toast casserole  
chef's selection vegan signature overnight oats  
breakfast potatoes  
hot vegan oatmeal with dried fruits, brown sugar and nuts

*Choose One | additional choice 4 per person*  
pork sausage links  
turkey sausage  
applewood bacon  
caramelized kielbasa  
chicken sausage

**INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE** | 5 each



Menu details, offerings and pricing subject to change based on availability/sourcing.

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# PLATED BREAKFAST

served with freshly baked pastries, coffee, decaffeinated coffee, assorted hot teas  
all plated breakfasts include Heinz ketchup and hot sauce  
*all entrees are avoiding gluten, unless noted otherwise*

**THREE CHEESE QUICHE | 31 per person**  
bacon, breakfast potatoes, and roasted grape tomatoes

**FRENCH TOAST | 30 per person**  
breadworks' texas toast soaked in cinnamon-sugar custard overnight, baked and served with warm local maple syrup, breakfast sausage, grilled pineapple, and fresh berry garnish  
*contains gluten*

**PITTSBURGH SMILE | 31 per person ✨**  
scrambled eggs, breakfast potatoes, and choice of sausage or bacon

**CHICKEN AND WAFFLE BREAKFAST | 33 per person**  
bacon maple syrup  
*contains gluten*

**ADDITIONAL PROTEINS | 4 per person**  
pork sausage links  
turkey sausage  
applewood bacon  
caramelized kielbasa  
chicken sausage

**ADD INDIVIDUAL FRUIT CUPS | 5 each**

**PRESET JUICE | ORANGE & CRANBERRY | 4 per person**

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# A LA CARTE BREAKFAST

**ASSORTED WHOLE FRUIT | 4 each**

**SEASONAL FRUIT CUP | 7 each**

**SEASONAL BERRY CUP | 5 each**

**INDIVIDUAL YOGURT | 5 each**

**ASSORTED GRANOLA BARS | 4 each**

**SIGNATURE OVERNIGHT OATS | 8 each**

cinnamon, apple, soy milk  
mixed berry, soy milk  
banana, sun butter, soy milk  
chocolate, peanut butter, almond milk

**HARD BOILED EGG | 2 each**

**HOUSE-MADE GRANOLA BARS | 42 per dozen**

made with oats, coconut, almonds, dried fruits, and wheat germ

**ASSORTED BAGELS | 42 per dozen**

fruit preserves, whipped butter, and cream cheese

**PLAIN MINI BAGELS | 21 per dozen**

fruit preserves, whipped butter, and cream cheese

**INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5 each**

**ASSORTED MUFFINS | 42 per dozen**

**ASSORTED DANISH &  
BREAKFAST BREADS | 42 per dozen**

**ASSORTED DONUTS | 42 per dozen**

**DONUTS HOLES | 21 per 3 dozen**

plain, powdered sugar, cinnamon sugar

**MINI MUFFINS | 21 per dozen**

**FRESH BAKED SCONES | 42 per dozen**

**HOUSE-MADE BISCOTTI | 42 per dozen**

available flavors: almond, chocolate chip or chocolate cherry

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# BREAKFAST SANDWICHES

## BREAKFAST BURITTOS | 9 each

spicy sausage, egg and cheese  
veggie tofu scramble  
black bean and potato

## BREAKFAST SANDWICHES | 9 each

*Choose up to three sandwiches*

ham, egg, and cheese on english muffin  
smoked ham, egg, and swiss cheese on a pretzel roll  
sausage and egg croissant  
egg white, spinach, and tomato jam bagel  
applewood bacon, egg and american cheese on biscuit



## CREATE YOUR OWN BREAKFAST SANDWICHES | 9 each

*Create up to three sandwiches*

### CHOICE OF BREAKFAST BREADS

english muffin  
pretzel roll  
plain bagel  
croissant  
ciabatta  
roll  
biscuit

### CHOICE OF BREAKFAST MEATS

sausage  
bacon  
ham  
fried chicken  
turkey sausage  
spicy ham  
black bean patty

### CHOICE OF CHEESE

american cheese  
swiss  
cheddar  
pepperjack  
provolone

### CHOICE OF EGGS

scrambled  
fried  
egg white



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# NON - ALCOHOLIC BEVERAGES

## INDIVIDUAL COLD BEVERAGES

**BOTTLED WATER (16OZ)** | 5.75 each

**SOFT DRINKS** | 4.75 each

**SPARKLING SPRING WATERS** | 5.50 each

**INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE** | 5 each

**ASSORTED BUBLY FLAVORED WATERS** | 4.75 each

**BOTTLED ICED TEA (20OZ)** | 5.75 each

**BOTTLED LEMONADE (20OZ)** | 5.75 each

## COLD BEVERAGES BY THE GALLON

**UNSWEETENED ICED TEA** | 58 per gallon

**SWEET TEA** | 58 per gallon

**LEMONADE** | 58 per gallon

**ARNOLD PALMER** | 58 per gallon ✨

**ASSORTED JUICE** | 58 per gallon

**FRUIT INFUSED SPA WATER** | 58 per 3-gallons

*Choose One*

seasonal blend, cucumber lemon, or minted watermelon

## HOT BEVERAGES BY THE GALLON

**COFFEE AND DECAFFEINATED COFFEE** | 78 per gallon

**ASSORTED HOT TEAS** | 78 per gallon

*Coffee & Hot Tea Services include Half & Half, 2% Milk and Soy Milk*

**GOURMET HOT CHOCOLATE** | 68 per gallon

**SPECIALTY MILK UPGRADE** | 5 per highest gallon of hot beverage ordered

We proudly brew  
**1850 Coffee**  
- A Rainforest  
Alliance Certified  
Product



Rainforest Alliance  
Certified seal, a signal  
to consumers that the  
product is friendly to  
the planet and to  
farmworkers.

We proudly  
serve  
**PEPSI**  
**PRODUCTS**



Our bottled water is  
served in 16oz  
aluminum bottles.  
Aluminum reduces  
our carbon footprint  
as this material can  
be recycled over  
and over into other  
aluminum cans.

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# BEVERAGE PACKAGES

priced per person and based on guaranteed attendance  
service over four hours is considered all day beverage service

## HALF DAY BEVERAGE SERVICE | 4 hours of service

regular and decaffeinated coffee and assorted hot teas | **22 per person**

assorted soft drinks, bottled water, regular and decaffeinated coffee, and assorted hot teas | **24 per person**

## ALL DAY BEVERAGE SERVICE | 8 hours of service

*all day beverage service refreshed throughout the day*

regular and decaf coffee and hot teas | **29 per person**

assorted soft drinks, bottled water, regular and decaffeinated coffee, and assorted hot teas | **34 per person**

## “T” STATION | 1 hour of service | 12 per person ✨

*Choose Four*

unsweetened iced tea, southern sweet tea, raspberry tea  
lemonade, strawberry lemonade, mango lemonade

## LA PRIMA ESPRESSO BAR ✨

Enjoy freshly roasted coffee, professionally prepared by a skilled barista creating an excellent espresso and cappuccino. Your Catering Sales contact can provide additional information and pricing for this unique beverage experience.



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# ANYTIME BREAKS

**INDIVIDUAL BAGGED CHIPS, PRETZELS, POPCORN** | 4 each

**KETTLE CHIPS OR PRETZELS BY THE POUND** | 15 per pound  
serves approximately 8 people per pound

**GOURMET MIXED NUTS** | 22 per pound  
serves approximately 8 people per pound

**HOUSE-MADE BISCOTTI** | 42 per dozen  
available flavors: almond, chocolate chip or chocolate cherry

**INDIVIDUAL YOGURTS** | 5 each

**ASSORTED GRANOLA BARS** | 4 each

**INDIVIDUAL BAGS OF TRAIL MIX** | 4 each

**HOUSE-MADE GRANOLA BARS** | 42 per dozen  
made with oats, coconut, almonds, dried fruits and wheat germ

**MARKET WHOLE FRUIT** | 4 each

**GRANNY'S PENNY CANDY** | 12 per person ✨  
an array of classic, nostalgic and present day favorite miniature candies

**KLONDIKE BARS & FROZEN NOVELTIES** | 6 each  
\*freezer required\*

**GIANT COOKIES** | 50 per dozen  
chocolate chip or oatmeal raisin

**CHOCOLATE BROWNIES** | 35 per dozen

**VEGAN SNACK MIX** | 9 each  
fried chickpeas, edamame, almonds, dried cherries

**CRISPY AVOCADO BITES** | 4.50 each  
chipotle crema

**VEGAN COOKIES** | 38 per dozen

**CHEF SELECTION GLUTEN FREE SNACKS** | 5 each

**VEGAN OAT ENERGY BITES** | 6.50 each  
made with oats, shredded coconut, sun butter, cocoa powder, flaxseed, maple syrup and vanilla (2 per serving)

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# ANYTIME BREAKS

## ARTISANAL BAVARIAN PRETZELS | 9 each

salted bavarian with brown mustard and rooftop hops beer cheddar dip  
cinnamon sugar

## SALTED BAVARIAN PRETZEL STICKS | 6 each

includes spicy brown mustard and cheese sauce

## CHIPS AND DIPS | 18 PER POUND

serves approximately 8 people per pound

### Choose One

- tortilla chips & salsa,
- kettle chips & french onion dip
- kettle chips & bacon cheddar dip

## THE PASTRY BREAK | 14 per person

chef's selection of pastries and coffee station  
based on 1 hour of service  
*50 person minimum*

## GOURMET HOUSE-MADE TRAIL MIX | 9 per each

### Choose One

TROPICAL: banana chips, almonds, cashews, dried pineapple, mango

PACIFIC: sesame sticks, macadamia nuts, almonds, dried edamame,  
dried blueberry, crystalized ginger

WILDERNESS: chocolate chunks, cashews, almonds, cranberries,  
cherries, dried blueberries

## CRUNCH N MUNCH | 9 per person

black bean and corn salsa with house made kettle chips, corn tortilla  
chips and pita chips. *presented as a grab and go option.*



## THE DIP BAR | 14 per person

corn tortilla and kettle chips

### Choose Four

- pico de gallo
- guacamole
- traditional salsa
- cheddar bacon
- brie and spinach
- french onion

## HUMMUS & VEGGIES | 10 per person

lemon garlic hummus & fresh cut veggies

## HUMMUS & CHIPS | 10 per person

lemon garlic hummus & pita chips

## VEGGIES & RANCH | 10 per person

fresh cut veggies with ranch dipping sauce

## GAME DAY | 15 per person

gourmet mixed nut shooters  
soft pretzel sticks with cheese sauce and  
mustard  
individual bags of cheddar popcorn  
tortilla chips with salsa  
assorted mini candy bars

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# MAKE YOUR OWN MARKET SALAD OR POWER BOWL

all salads are served with freshly baked rolls and butter, and chef's selection of dessert  
includes ice water & iced tea

## MARKET SALAD/POWER BOWL | 40 per person

### GREENS

*Choose Two*

mixed baby greens  
romaine lettuce  
iceberg lettuce  
baby spinach  
kale & field greens blend

### GRAINS

*Choose Two*

quinoa  
cous cous  
brown rice  
barley  
wheat berry  
lentils

### PROTEINS

*Choose One*

grilled chicken  
tofu  
roast sirloin of beef | *market price*  
herb roasted salmon | *add 4 per person*

### TOPPINGS

*Choose Five | additional choices 2 per person*

shredded carrots  
cucumbers  
grape tomatoes  
sweet peppers  
broccoli  
roasted brussels sprouts  
wild mushroom mix  
blueberries  
garbanzo beans  
red onions  
black olives  
sunflower seeds  
chopped egg  
bacon bits

### CHEESE

*Choose Two*

blue cheese  
jack cheese  
cheddar cheese  
feta cheese  
parmesan cheese

### DRESSINGS

*Choose Two | additional choices 2 per person*

creamy parmesan  
blue cheese  
house made buttermilk ranch  
our signature cinnamon balsamic vinaigrette  
house-made blood orange vinaigrette  
smoked tomato vinaigrette  
blackberry vinaigrette  
citrus vinaigrette  
"my mom's" red wine dressing

**ADD COFFEE, DECAF AND HOT TEA | 78 per gallon**

**ADD LEMONADE | 58 per gallon**

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# BOXED LUNCHES

Includes one piece of whole fruit, kettle style chips, and chocolate chip cookie; vegan boxes receive vegan dessert option

*\*Limit to a maximum of 3 different types; minimum order of 20 people\**

## 34 PER BOX

### SMOKED TURKEY

on whole wheat kaiser with lettuce, tomato, provolone, lemon peppadew aioli

### ROAST BEEF AND CHEDDAR

on italian roll with arugula, tomato, and onion jam aioli

### SMOKED HAM

on pretzel bread with pickles, lettuce, tomato, swiss, whole grain mustard

### FRESH-MADE PESTO CHICKEN SALAD WRAP

on garlic herb tortilla with roasted red peppers, lettuce, tomato, nut-free pesto aioli

### VEGAN WRAP

white bean and basil spread with fresh veggies

### ROASTED BEET & QUINOA WRAP

kale, carrots, balsamic glaze, goat cheese

### BLACK BEAN, ROASTED CAULIFLOWER AND CARROT WRAP

lettuce, tomato, pickled onion and avocado ranch

## BEVERAGES

16OZ BOTTLED WATER | 5.75 each

BUBLY FLAVORED WATERS | 4.75 each

SOFT DRINKS | 4.75 each

### CHICKEN BLT SALAD

baby greens, grilled chicken tender, bacon, tomato, cucumber, pickled onion, ranch dressing

### VEGETARIAN GREEK SALAD

chopped romaine, feta, kalamata olives, pickled red onions, cucumber, house-made greek dressing

### VEGETARIAN ANTIPASTI SALAD

grilled zucchini, olives, tomatoes, roasted peppers, artichokes, shaved parmesan, house-made red wine vinaigrette

### VEGAN HARVEST GRAIN SALAD

roasted vegetables, dried fruit, quinoa, baby greens, house-made white balsamic dressing

## ADDITIONS

ADD GRILLED CHICKEN TO ANY SALAD | 3 each

ADD TOFU OR FALAFEL TO ANY SALAD | 3 each

TURN BOXED LUNCH INTO BUFFET | 5 per person

Our pesto is  
nut-free!  
Made with  
basil, cheese,  
olive oil &  
garlic.

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# LUNCH CHEF TABLES

includes ice water & iced tea

## SALAD AND SANDWICH CHEF TABLE | 40 per person

includes kettle chips

### SALADS

#### CHOOSE TWO

- chopped salad - diced tomatoes, cucumbers, olives, feta, and red wine vinaigrette
- caesar salad - crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing
- baby spinach salad - berries, golden raisins, goat cheese, toasted almonds, and house-made cinnamon vinaigrette

### ADD SOUP | 6 per person

#### CHOOSE ONE

- tomato basil
- butternut squash vegan
- chicken noodle
- beef barley
- chicken tortilla
- mushroom

### SANDWICHES

#### CHOOSE THREE

- smoked turkey on whole wheat kaiser with lettuce, tomato, provolone, and sun-dried tomato aioli
- roast beef and cheddar on italian roll with arugula, tomato, and onion jam aioli
- smoked ham on pretzel bread with lettuce, tomato, swiss, and honey mustard
- fresh-made pesto chicken salad wrap on garlic herb tortilla with roasted red peppers, lettuce, tomato, and pesto aioli
- vegan wrap white bean and basil spread with fresh veggies
- vegetarian spicy quinoa and chili wrap carrots, tomato, lettuce, feta, and edamame hummus

### DESSERT

#### CHOOSE ONE

- fruit platter
- cookies
- brownies

ADD COFFEE, DECAF AND HOT TEA | 78 per gallon

ADD LEMONADE | 58 per gallon

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# LUNCH CHEF TABLES

includes ice water & iced tea

## **TASTE OF ITALY CHEF TABLE | 46 per person**

garlic breadsticks  
caesar salad with parmesan and croutons  
vegan pasta marinara  
caprese chicken  
seasonal vegetables  
tiramisu

add italian beef with rolls + 6.00 per person

## **IT'S ALWAYS TACO TUESDAY | 46 per person**

mexican chopped salad with cilantro vinaigrette  
flour and corn tortillas  
ancho marinated chicken with peppers and onions  
roasted squash, zucchini, asparagus, mushrooms and peppers  
fiesta rice  
cinnamon sugar churros with chocolate dipping sauce

## **GREEK TOWN | 46 per person**

greek salad with dressing  
creamy hummus and pita chips  
pita bread  
pulled beef with tzatziki sauce on the side  
mediterranean chicken breast  
sauteed green beans  
lemon and butter roasted potato wedges  
greek ravani- orange yogurt cake

**ADD COFFEE, DECAF AND HOT TEA | 78 per gallon**

**ADD LEMONADE | 58 per gallon**

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# LUNCH CHEF TABLES

includes ice water & iced tea

## **SMOKE 'EM IF YOU GOT 'EM | 47 per person**

cornbread and butter  
vegan coleslaw – vinegar based  
three cheese mac n' cheese  
vegan paprika dusted sweet potato and black bean hash  
pulled smoked chicken with assorted BBQ sauces  
beef brisket with assorted BBQ sauces  
chef's selection of assorted desserts

## **CLASSICS NEVER GET OLD | 46 per person**

rolls and butter  
iceberg salad with ranch and balsamic dressings  
pot roast with braised vegetables  
herb roasted chicken  
roasted yukon gold and red potatoes  
green beans with shallots and roasted tomatoes  
freshly baked cookies and brownies

## **HOMETOWN HERO | 50 per person**

spinach salad  
cucumber, tomato onion salad  
grilled polenta with pesto, tomato, olive ragout  
grilled rosemary chicken  
chimichurri striploin  
sweet potato cake with edamame hash and tomato jam  
strawberry pretzel salad

## **BUILD YOUR OWN RAMEN | 47 per person**

asian chopped salad with sweet soy vinaigrette  
ramen noodle bar with assorted vegetables, noodles, chicken with miso broth  
char sui chicken over fried rice  
assorted mousse shots and fortune cookies

## **ADD COFFEE, DECAF AND HOT TEA | 78 per gallon**

## **ADD LEMONADE | 58 per gallon**

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# PLATED LUNCH ENTREES

served with freshly baked rolls and butter and ice water; coffee available upon request  
all entrees are avoiding gluten, unless noted otherwise

## **PESTO MARINATED CHICKEN BREAST | 38 per person**

smoky tomato parmesan risotto, green beans, and tomato basil garnish

## **SMOKED CHICKEN BREAST WITH WILD MUSHROOM RAGOUT | 38 per person**

herb and caramelized onion risotto, seasonal vegetables, and pan jus

## **BRAISED SHORT RIBS | market price**

boursin mashed potatoes, seasonal vegetables, and natural cabernet reduction

## **CENTER CUT PORK CHOP | 40 per person**

sweet potato hash, green beans, and apricot mustard demi

## **PAN SEARED SALMON | 43 per person**

butter braised yukon gold potatoes, creamed spinach and leeks, and red pepper jam

## **CHICKEN NICOISE SALAD | 36 per person**

baby greens, seared chicken breast, purple potatoes, hard eggs, haricot verts, tomatoes, and red wine vinaigrette

## **CHICKEN ANTIPASTI SALAD | 36 per person**

romaine and baby lettuce, grilled chicken, roasted red peppers, artichokes, olives, asiago cheese, and sun-dried tomato vinaigrette

## **SUBSTITUTE SALMON ON SALADS | market price**

## **VEGAN OPTIONS | 36 per person**

served with chef's selection of sides

*all vegan entrees do not contain nuts and avoid gluten*

## **POLENTA CAKE WITH TOMATO, OLIVE, ARTICHOKE RAGOUT**

## **SWEET POTATO QUINOA CAKES**

## **CAULIFLOWER, LENTIL, POTATO KORMA OVER RICE**

## **TOFU PAD THAI**

**Our pesto is  
nut-free!**

Made with basil,  
cheese, olive oil  
& garlic.

**UPGRADE TO FULL COFFEE SERVICE | 1.50 per person**

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# PLATED DINNER ENTREES

served with freshly baked rolls and butter and ice water; coffee available upon request  
all entrees are avoiding gluten, unless noted otherwise

**LEMON GARLIC BREAST OF CHICKEN** | 45 per person  
yukon gold potatoes, chicken jus lie, and seasonal vegetables

**GRILLED CHICKEN BREAST** | 45 per person  
roasted garlic mashed potatoes, fire roasted pepper relish,  
boursin artichoke cream sauce, and seasonal vegetables

**STRIPLOIN OF BEEF** | market price  
local mushroom and shallot ragout, red wine demi-glace,  
creamy yukon gold potatoes, and seasonal vegetables

**MISO GLAZED SALMON** | 50 per person  
coconut rice, baby bok choy, ponzu sauce

**FILET OF BEEF** | market price  
creamy polenta and seasonal vegetables

**BRAISED BEEF SHORT RIB** | market price  
boursin whipped potato, green beans, baby carrots, blistered grape tomatoes

**VEGAN OPTIONS** | 43 per person  
served with chef's selection of sides  
all vegan entrees do not contain nuts and avoid gluten

**POLENTA CAKE WITH TOMATO, OLIVE, ARTICHOKE RAGOUT**  
**SWEET POTATO QUINOA CAKES**  
**CAULIFLOWER, LENTIL, POTATO KORMA OVER RICE**  
**TOFU PAD THAI**

Round out your  
entrée with  
gourmet salads  
or desserts!

**UPGRADE TO FULL COFFEE SERVICE** | 1.50 per person

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Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



## PLATED SALADS

*all salads are avoiding gluten, unless noted otherwise*

### **BABY LETTUCE SALAD** | 8 per person

baby lettuce, tomatoes, cucumber, carrots, black olives, feta, and aged balsamic or ranch

### **CAESAR SALAD** | 8 per person

crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing  
*contains gluten*

### **BABY ROMAINE SALAD** | 8 per person

romaine lettuce, oranges, shaved fennel, parmesan, and house-made citrus vinaigrette

### **BABY SPINACH SALAD** | 10 per person

baby spinach with berries, golden raisins, goat cheese, toasted almonds, and house-made cinnamon dressing

### **WEDGE SALAD** | 10 per person

iceberg, gorgonzola, bacon, tomato, hard eggs, pickled onions and house-made ranch

### **BIBB & BEET SALAD** | 10 per person

pickled beets, roasted apples, goat cheese, toasted pumpkin seeds and maple vinaigrette

## PLATED DESSERTS

### **TOFFE PUDDING CAKE** | 8 per person

### **NEW YORK STYLE CHEESECAKE** | berry sauce | 9 per person

### **FLOURLESS CHOCOLATE DECADENCE** | raspberry sauce | *avoiding gluten* | 8 per person

### **ORANGE COCONUT YOGURT CAKE** | chocolate sauce | *avoiding gluten* | 8 per person

### **HOUSE MADE CARROT CAKE** | cream cheese icing and caramel sauce | 8 per person

### **BLUEBERRY AND PEACH COBBLER IN MINI PIE CRUST** | cinnamon whipped cream | 8 per person

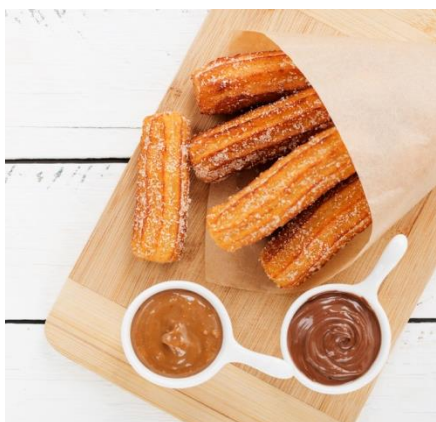
### **LEMON CURD SHOT** | lemon mousse and white chocolate | 9 per person

### **VEGAN SEASONAL FRUIT COBBLER** | 9 per person

Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.





# TEX MEX CHEF TABLE

includes ice water & iced tea; tortilla chips, flour and corn tortillas, assorted salsas, shredded lettuce, chihuahua cheese and sour cream

**TEX MEX** | 58 per person

## ENTREES

*Choose Two | additional choice 10 per person*

pollo abobado- ancho-marinated chicken breast with slow-cooked peppers and chihuahua cheese

carnitas - braised pork with cilantro, white onions, and grilled pineapple

tinga de res- braised beef brisket with tomatillo-habanero salsa, cilantro slaw, and pickled red onion

"firecracker" fajitas: choose chicken or vegetarian

## SIDE PLATTERS

*Choose Three | additional choice 6 per person*

black bean and roasted corn salad

mexican chopped salad with cilantro vinaigrette

jicama salad with mango, watermelon, and honey-lime vinaigrette

fiesta rice

cilantro lime rice

corn elote with queso fresco

chicken tortilla soup

## DESSERT

*Choose One | additional choice 6 per person*

tequila-lime cheesecake

double chocolate bread pudding

churros tossed in cinnamon sugar with chocolate and caramel sauce

**ADD COFFEE, DECAF AND HOT TEA** | 78 per gallon

**ADD LEMONADE** | 58 per gallon

Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.

# MEAT N' POTATOES CHEF TABLE

includes ice water & iced tea, rolls and butter

## MEAT N' POTATOES | 58 per person

### PROTEINS

*Choose Two*

herb roasted chicken

tri-tip of beef

cider brined pork loin with fruit chutney

grilled chicken breast with murat of brown butter, artichokes, tomatoes, and shallots

### SIDES

*Choose Three*

wedge salad with bacon, gorgonzola, tomato, red onion, balsamic and ranch dressings

baby greens with tomato, cucumber, olives, balsamic and ranch dressings

boursin whipped potatoes

ratatouille

roasted Yukon potatoes

green beans with shallots and tomatoes

### DESSERTS

*Choose One*

dulce de leche

carrot cake

red velvet cake

brownies

**ADD COFFEE, DECAF AND HOT TEA | 78 per gallon**

**ADD LEMONADE | 58 per gallon**

Menu details, offerings and pricing subject to change based on availability/sourcing.  
Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.





# BARBEQUE CHEF TABLE

includes ice water & iced tea, cornbread and butter

**BARBECUE** | 56 per person

## ENTREES

*Choose Two | additional choice 8 per person*

12 hour beef brisket served with our signature BBQ sauce

sweet and sassy pork

chili spiced chicken breast

roasted chicken

pork sausage

chicken sausage

## SIDE PLATTERS

*Choose Three | additional choice 6 per person*

southern coleslaw

macaroni salad

potato salad

southern baked beans

red beans and rice

corn cobettes

creamy corn pudding

collard greens

mashed sweet potatoes

bourbon yams

salad greens with avocado dressing

## DESSERTS

*Choose Two | additional choice 5 per person*

peach cobbler with fresh whipped cream

bourbon bread pudding

pecan pie with bourbon whipped cream

**ADD COFFEE, DECAF AND HOT TEA** | 78 per gallon

**ADD LEMONADE** | 58 per gallon

Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.





## RECEPTION

*\* chef attendants required(s). 195 per attendant for (4) hours, each additional hour is 30.00.*

*25-person minimum order*

## CARVERIES

### SMOKED PORK LOIN CARVERY\* | 23 per person

apricot chutney  
roisserie spiced yukon potatoes  
roasted red pepper coulis  
apple cider brussel sprout slaw

### KIELBASA CARVING STATION\* | 23 per person

beer braised onions  
sweet and sour kraut  
mini pierogis  
italian rolls

### NEW YORK STRIP\* | 29 per person

breadworks' rolls  
house-made steak sauce  
horseradish sauce  
creamed spinach

### SALMON TEPPANYAKI\* | 26 per person

honey soy glaze  
green cabbage salad with sweet soy vinaigrette  
wonton chips  
edamame guacamole  
sweet chili glaze

### HERB ROASTED TURKEY BREAST\* | Market price

cranberry apple chutney  
whipped potatoes  
turkey jus lie

### PITTSBURGH PAELLA\* | 23 per person

carved kielbasa with haluski, pierogies, peppers, onions  
*Served in authentic paella pans!*

## STATIONS

### MEDITERRANEAN SALADS, SPREADS AND FLATBREADS | 24 per person

spiced chickpea salad  
giardiniera  
tabbouleh  
lemon garlic hummus  
grilled flatbreads and pita  
greek olive salad  
*add chicken 5 per person*

### BAO BUN BAR WITH FRIED RICE | 18 per person

*includes 3 buns per person*  
pulled pork and pickled onion  
buffalo chicken with blue cheese and celery  
italian beef with giardiniera  
gyro with lettuce, tomato, feta and tzatziki

### MAC N' CHEESE BAR | 18 per person

smoked gouda and spinach  
classic with bacon and scallions  
white cheddar and green chile mac  
*add lobster 10 per person*  
*add shrimp 8 per person*

### TASTE OF PITTSBURGH | 30 per person

pittsburgh sandwich - house made pastrami, waffle fries, & coleslaw on local bread  
mini BBQ chipped ham sliders  
ppierogies with sauteed onions and butter  
mini strawberry pretzel salads  
black and gold cupcakes

### SMALL BITES, BIG FLAVOR | 24 per person

tater tot with assorted dipping sauces  
gourmet burger sliders with truffle aioli and gruyere cheese  
chicken, bacon and swiss on pretzel bun with honey mustard  
black bean slider with cheddar & chipotle aioli on wheat bun

Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.

# RECEPTION

25-person minimum order

## STATIONS

**ARTISANAL CHARCUTERIE** | 18 per person  
to include four selections of assorted imported cured meats; served with pickled vegetables, local breads and crackers

**CHEESE DISPLAY** | 14 per person  
chef's selection of local and international cheeses; served with fresh seasonal berries, dried fruit garnish, crackers, and flatbreads

**HUMMUS TRIO** | 14 per person  
traditional lemon and garlic, white bean and basil, and edamame and mint hummus served with fresh cut vegetables and pita chips

**GARDEN FRESH CRUDITÉ** | 12 per person  
fresh cut vegetables with brie and spinach dip, and buttermilk ranch dip

## SMALL PLATES

\*chef attendant(s) required. 195 per attendant for (4) hours, each additional hour is \$30

**NEW ZEALAND LAMB LOLLIPOP** | 16 each  
orzo barley pilaf and mojito glaze \*

**PARMESAN CRUSTED CHICKEN** | 15 each  
smoked tomato risotto, fresh basil pesto

**PORK OR VEGETABLE POT STICKERS** | 7 each  
sushi rice and sweet soy drizzle

**BRIE, ROASTED PEAR & APPLE STUFFED CHICKEN** | 13 each  
warm grain salad and drizzled with local honey \*

**SOUTHSIDE CHICKEN ON A STICK** | 8 each  
lo mein noodle salad

**TUNA POKE IN A CAN** | 8 each  
seaweed salad

**CHIMICHURRI TENDERLOIN** | 18 each  
chili roasted potatoes, roasted cipollini onions and spinach \*

**SEARED DUCK BREAST** | 13 each  
barley risotto, grand marnier glaze \*

**BBQ SHRIMP** | 15 each  
smoked gouda grits and crisp brussel sprouts

Menu details, offerings and pricing subject to change based on availability/sourcing.  
Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



# HORS D'OEUVRES

25-piece minimum order and only sold in increments of 25

Additional staff may be required for butler passing based on quantity and length of reception time.

Staff are \$195.00 + each.

## CHICKEN

**CHICKEN AND SMOKED GOUDA CROQUETTE** roasted garlic aioli | 5 each

**COCONUT CURRY CHICKEN** mango chutney | 5 each

**SESAME PANKO CRUSTED CHICKEN SATAY** teriyaki | 5 each

**PESTO CHICKEN ASIAGO BITE** marinara sauce | 6 each

## PORK

**MINI ARANCINI** | sausage and pecorino romano 6 each

**SWEET & SASSY PORK BAO BUN** pickled vegetables | 6 each

**FENNEL SAUSAGE STUFFED MUSHROOM** | 5 each

**SWEET & SPICY PORK BELLY AND WATERMELON BITE** | 6 each

## BEEF

**SHAVED TENDERLOIN, BOURSIN ASPARAGUS CROSTINI** | 6 each

**GOURMET BURGER** swiss and truffle aioli | 6 each

**HOISIN SHORT RIB SATAY** sweet chili garlic sauce | 6 each

**BEEF WELLINGTON** horseradish cream | 6 each

## SEAFOOD

**LUMP CRAB STUFFED MUSHROOM** | 6 each

**CRAB CAKE** lemon aioli | 6 each

**CHILI-GARLIC SHRIMP SATAY** lime and mint sauce | 6 each

**BLOODY MARY SHRIMP SHOT** | 6 each

**AHI TUNA WONTON** sesame, soy, ginger and garlic | 6 each

**SMOKED SALMON CUCUMBER** caper relish with chive cream cheese | 6 each

## DUCK

**DUCK AND CHERRY CHUTNEY CROSTINI** | 6 each

## LAMB

**LAMB MEATBALL** raita | 6 each

## VEGETARIAN/VEGAN

**CAPRESE SKEWER** balsamic reduction | 5 each

**ANITPASTI SKEWER** | 5 each

**VEGETABLE SAMOSA** raita | 5 each

**SPINACH AND PARMESAN ARANCINI** | 5 each

**SWEET POTATO AND QUINOA CAKE** tomato jam | 5 each

**TOMATO BASIL CROSTINI** balsamic & shaved parmesan | 5 each

**WHIPPED RICOTTA WITH OLIVE TAPENADE CROSTINI** | 5 each

**SPANAKOPITA** | 5 each

**RASPBERRY AND BRIE PHYLLO** | 5 each

**ROASTED APPLE POTATO PANCAKE WITH CHIVES** | 5 each

**BUTTERNUT SQUASH SOUP SHOOTER** sage oil | 5 each

**SMOKED TOMATO BISQUE SOUP SHOOTER** | 5 each

**SHIITAKE GNOCCHI BITE** pesto | 5 each

**VEGETABLE ARANCINI** tomato coulis | 5 each

**CRISPY AVOCADO BITE** chipotle aioli | 5 each

**CRISPY TOFU** sweet chili | 5 each

**FALAFEL BITE** tzatziki sauce | 5 each



Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



# DESSERTS

## BANANA SPLIT BAR | 12 per person ★

vanilla bean, chocolate and strawberry ice cream  
fresh bananas  
chocolate and caramel sauce  
sprinkles, crushed peanuts, cherries and whipped cream

*chef attendant(s) required. 195 per attendant for (4) hours, each additional hour is 30*



## DONUT SUNDAE BAR | 12 per person

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. 195 per attendant for (4) hours, each additional hour is 30.*



## BOX OF CHOCOLATES | 15 per person

assortment of chocolate bark  
dipped strawberries, pineapple, marshmallows,  
pretzels, chips and bacon

## MINIATURE DESSERT TRAY | 17 per person

chocolate truffles & pralines, panna cotta,  
lemon curd dessert

The Banana Split  
was invented in  
neighboring  
Latrobe, PA by a  
University of  
Pittsburgh  
Alumni!

## A LA CARTE DESSERTS

**ASSORTED COOKIES | 35 per dozen**

**BROWNIES AND BLONDIES | 35 per dozen**

**HOUSE-MADE BISCOTTI | 42 per dozen**

*available flavors: almond, chocolate chip or chocolate cherry*

**CINNAMON SUGAR CHURROS | 30 per dozen**

**CUPCAKES | 5 each**

**ASSORTED & SEASONAL MOUSSE SHOOTERS | 5 each**

**ASSORTED DESSERT BARS | 35 per dozen**

**ASSORTED MACARONS | 35 per dozen**

Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



# BAR SELECTIONS

beverages are billed on consumption unless otherwise noted  
a bartender is required for all alcohol services  
bartenders are 195 per (3) hours, each additional hour is 30.00

## HOSTED PLATINUM BAR PACKAGE

### PLATINUM COCKTAILS | 10.50 each

Tito's Handmade Vodka, Botanist Gin,  
Hornitos Tequila, Bacardi Superior, Maker's Mark,  
Monkey Shoulder Scotch Whiskey,  
Jameson, Uncle Nearest Whiskey,  
American Harvest Vodka, Amaro Nonino

### PLATINUM WINES BY THE GLASS | 10 each

Josh Cabernet  
Mark West Pinot Noir  
Ecco Domani Pinot Grigio  
Kendall Jackson Chardonnay

### ROOF TOP HOPS | 9.50 each ✨

### IMPORTED BEER | 8 each

### DOMESTIC BEER | 7.50 each

### BOTTLED WATER | 5.75 each

### SOFT DRINKS | 4.75 each

Rooftop Hops is the DLCC's own  
signature craft beer made with hops  
grown on the roof.

## HOSTED GOLD BAR PACKAGE

### GOLD COCKTAILS | 10 each

Svedka Vodka, Bombay Dry, Jose Cuervo,  
Captain Morgan, Canadian Club,  
Jim Beam, Dewar's

### GOLD WINES BY THE GLASS | 9.50 each

#### House Wines

Chardonnay  
Cabernet Sauvignon  
Pinot Noir  
Pinot Grigio

### ROOF TOP HOPS | 9.50 each ✨

### IMPORTED BEER | 8 each

### DOMESTIC BEER | 7.50 each

### BOTTLED WATER | 5.75 each

### SOFT DRINKS | 4.75 each

## CASH-LESS BAR SERVICES

750 dollar sales minimum per bar  
cashiers are required for 10 or more cash bars in addition to bartenders  
cashiers are 195 per (4) hours, each additional hour is 30 each

Menu details, offerings and pricing subject to change based on availability/sourcing.  
Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



# BAR SELECTIONS

a bartender is required for all alcohol services  
bartenders are 195.00 per (3) hours, each additional hour is 30.00

## PACKAGE BAR SERVICE

per person packages

	<i>first hour</i>	<i>each additional hour</i>
<b>PLATINUM BRANDS</b>	<b>24.00</b>	<b>13.00</b>
<b>GOLD BRANDS</b>	<b>20.00</b>	<b>12.00</b>
<b>BEER &amp; WINE</b>	<b>18.00</b>	<b>11.00</b>

## WINE BY THE BOTTLE

Wine can be ordered by the bottle or by the case.  
Please contact your Catering Sales Manager for suggested wine pairings and a full list of wines.

## SPECIALTY COCKTAILS

### BLOODY MARY & MIMOSA BAR | 10 per drink

vodka and zesty bloody mary mix  
champagne and assorted juices  
garnishes including lemons, limes, green olives, celery, pickles, and cucumbers

### PITTSBURGH MULE | 12 per drink ★

Local Boyd & Blair Vodka, Ginger Beer and Lime  
*\*COPPER MUGS NOT INCLUDED\**

### ALMOST ARNIE | 12 per drink ★

Lemonade, Iced Tea & Tito's Vodka  
*The alcohol version of an Arnold Palmer, who is a native Pittsburgher.*

Specialty  
cocktails can  
be tailored to  
your event!

Menu details, offerings and pricing subject to change based on availability/sourcing.  
Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.

# 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 1,500 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.

## 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

## PAYMENT & CANCELLATION POLICY

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

## COMPOSTABLE/DISPOSABLE SERVICE WARE

Compostable/disposable service ware is used in all spaces at the DLCC, unless a plated meal function. Additional fees will apply for china/glassware service in all other instances.

## 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 DIETARY/ALLERGY 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.

## OVERSET POLICY

Levy Convention Centers will provide a 5% oversight 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 oversight does not include food preparation, but simply the additional staff to set and service additional place settings.

## LINEN

Levy provides complimentary black or white, 85x85 house linen with breakfast, lunch, dinner and receptions. Your Catering Sales contact will be happy to discuss specialty linen options with you and costs associated with this upgrade.

## 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.

Additional staff may be required for butler passing based on quantity and length of service time. Staffing requirements will be determined by your catering sales manager and billed at \$195.00 per staff member over and above normal staffing levels.

## CASHLESS FOOD & BEVERAGE EXPERIENCE BY LEVY

All food & beverage for purchase at Restaurant Services locations provided through Levy is now a cashless experience. Accepted forms of payment are Visa, Mastercard, Discover, American Express and Apple Pay – cash will no longer be accepted.

## MEET THE CATERING SALES DEPARTMENT:

### LINDSEY CUSTOZZO

Director of Catering Sales

(412) 325 -6162 | lindsey.custozzo@levyrestaurants.com

### HANNAH BORTMAS

Catering Sales Manager

(412) 325 -6121 | hbortmas@levyrestaurants.com

### CAILIN CALUB

Catering Sales Manager

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### DANIELLE WILLIAMS

Catering Sales Coordinator

(412) 325 -6173 | danielle.williams@levyrestaurants.com