

MARCH 2026

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!

TASTEBURGH



*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, 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 | 36 per person ✨

freshly baked bagel and "smear" served with house-made cream cheeses (plain, vegetable, and berry) and seasonal fruit

AVOCADO TOAST STATION | 32 per person

avocado, roasted tomatoes, hard boiled eggs, shiitake "bacon" with grilled local breads, seasonal fruit
Create an action station by adding a chef attendant

TRADITIONAL CONTINENTAL BREAKFAST | 32 per person

assorted pastries, breakfast breads, and seasonal fruit

DELUXE CONTINENTAL BREAKFAST | 34 per person

assorted pastries, breakfast breads, bagels, individual yogurts, hard boiled eggs, and seasonal fruit

THE PITTSBURGER | 40 per person ✨

scrambled eggs, bacon, breakfast potatoes, seasonal fruit, and house made cinnamon rolls

BUILD YOUR OWN BREAKFAST | 40 per person

seasonal fruit, breakfast pastries, and individual yogurts

Choose Two | additional choice 4 per person

scrambled eggs

Mediterranean crustless quiche 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 | 5.50 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.



PLATED BREAKFAST

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

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

STUFFED FRENCH TOAST | 33 per person
corn flake crusted, banana stuffed french toast, ganache, fresh berries, and pork sausage link
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

INDIVIDUAL SEASONAL FRUIT AND BERRY CUPS | 7.50 each

PRESET JUICE | ORANGE & CRANBERRY | 4.50 per person



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A LA CARTE BREAKFAST

ASSORTED WHOLE FRUIT | 4.50 each

SEASONAL FRUIT AND BERRY CUP | 7.50 each

INDIVIDUAL YOGURT | 6 each

YOGURT PARFAITS | 8 each
granola, fresh berries, and yogurt

ASSORTED GRANOLA BARS | 4 each

SIGNATURE OVERNIGHT OATS | 8 each
cinnamon, apple, sun butter, soy milk
mixed berry, sun butter, soy milk
banana, sun butter, soy milk
chocolate, peanut butter, almond milk

HARD BOILED EGGS | 2 each

HOUSE-MADE GRANOLA BARS | 52 per dozen
made with oats, coconut, almonds, dried fruits, and wheat germ

ASSORTED BAGELS | 42 per dozen
fruit preserves, whipped butter, and cream cheese

INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5.50 each

ASSORTED MUFFINS | 42 per dozen

ASSORTED DANISH & BREAKFAST BREADS | 42 per dozen

ASSORTED DONUTS | 42 per dozen

DONUTS HOLES | 8 per dozen
plain, powdered sugar, cinnamon sugar
minimum order 3 dozen

MINI MUFFINS | 21 per dozen

FRESHLY 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 BURRITOS | 10 each

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

BREAKFAST SANDWICHES | 9 each

Choose up to three sandwiches

ham, egg, and american cheese on english muffin
smoked ham, egg, and swiss cheese on a pretzel roll
sausage and egg croissant
egg white, spinach, and our signature tomato jam on 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) | 6.50 each

SOFT DRINKS | 5.50 each – *Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mountain Dew*

SPARKLING SPRING WATERS | 5.75 each

INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5.50 each

ASSORTED BUBLY FLAVORED WATERS | 5.50 each

BOTTLED ICED TEA (20OZ) | 5.75 each

BOTTLED LEMONADE (20OZ) | 5.75 each

ASSORTED GATORADE | 5.75 each *12oz can*

ASSORTED CELSIUS ENERGY DRINKS | 7.25 each

COLD BEVERAGES BY THE GALLON

UNSWEETENED OR SWEET ICED TEA | 62 per gallon

LEMONADE | 62 per gallon

ARNOLD PALMER | 62 per gallon ✨

ASSORTED JUICE | 62 per gallon

HOT BEVERAGES BY THE GALLON

COFFEE AND DECAFFEINATED COFFEE | 85 per gallon

ASSORTED HOT TEAS | 85 per gallon

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

GOURMET HOT CHOCOLATE | 75 per gallon

SPECIALTY MILK UPGRADE | 30 per gallon

WATER BY THE GALLON

ICE WATER | 45 per 3-gallons

FRUIT INFUSED SPA WATER | 62 per 3-gallons

Choose One

strawberry herb, cucumber lemon, minted watermelon, chef's choice blend

WATER DISPENSERS

Includes Compostable Cups

Jugged Dispenser | 125 per day + 75 per 5-gallon jug

Hard Plumb Dispenser | 250 per day | exhibit hall use only

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 | **24 per person**

assorted soft drinks, bottled water, regular and decaffeinated coffee, and assorted hot teas | **26 per person**

ALL DAY BEVERAGE SERVICE | 8 hours of service

all day beverage service refreshed throughout the day

regular and decaffeinated coffee and hot teas | **30 per person**

assorted soft drinks, bottled water, regular and decaffeinated coffee, and assorted hot teas | **35 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

includes iced water

POP SHOP | 1 hour of service | 15 per person

“dirty soda bar” - assorted sodas, flavored syrups, creamers, and garnishes

customized specialty drinks available

staff attendant required

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BARISTA KATS ESPRESSO BAR

FULL-SERVICE ESPRESSO BAR

Mobile Espresso Bar with a professional espresso machine & grinder
2 Expert Baristas serving unlimited handcrafted beverages
Freshly roasted Barista Kats coffee, dairy & alternatives, and all necessary condiments
Setup, cleanup, & everything in between

FULL DAY Barista Kats SERVICE | 5,785

unlimited beverages, 8 hours of service
full day with Ripple 2.0 | 6,485

HALF DAY Barista Kats SERVICE | 4,125

unlimited beverages, 4 hours of service

2 HOURS Barista Kats SERVICE | 2,710

includes 200 servings, additional servings available for an added cost

Ripple Pro 2.0 Showcase your brand with custom latte art!

690 half day



HANDCRAFTED BEVERAGE MENU

Espresso, Cappuccino, Cortado, Cafe Latte
Bourbon Caramel Latte, Vanilla Latte,
Signature Azteca Mocha
Chai Latte, Hot Chocolate

KEY BENEFITS

CUSTOM BRANDING

Create a unique attendee experience with branded latte art.

BROAD APPEAL

Delight attendees with a variety of drink options.

TURNKEY SERVICE

We handle everything -- just provide space and power!

MEMORABLE EXPERIENCE

Keep attendees talking about your booth long after the event.

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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 | 6 each

ASSORTED GRANOLA BARS | 4 each

INDIVIDUAL BAGS OF TRAIL MIX | 4 each

HOUSE-MADE GRANOLA BARS | 52 per dozen
made with oats, coconut, almonds, dried fruits, and wheat germ

MARKET WHOLE FRUIT | 4.50 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, and dried cherries

CRISPY AVOCADO BITES | 5.50 each
chipotle crema

VEGAN COOKIES | 38 per dozen
chocolate chip, snickerdoodle or oatmeal

HOME FREE COOKIES | 6 each
individually bagged assorted flavors that are free from the 14 most common food allergens.

CHEF SELECTION GLUTEN FREE SNACKS | 7 each

VEGAN OAT ENERGY BITES | 7 each
made with oats, shredded coconut, sun butter, cocoa powder, flaxseed, maple syrup, and vanilla (2 per serving)



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ANYTIME BREAKS

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



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

GUACAMOLE STATION | 24 per person

- pineapple jalapeno guacamole, black bean and roasted corn guacamole, traditional cilantro lime guacamole served with tortilla and pita chips
- Add chef attendant 225.00*

GOURMET HOUSE-MADE TRAIL MIX | 9 each

Choose One

BLACK & GOLD : cashews, marcona almonds, dark chocolate, gold raisins, dried cherries, and dried blueberries

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

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

ARTISANAL BAVARIAN PRETZELS | 9 each

served with brown mustard, rooftop hops beer cheddar dip, and cinnamon sugar



THE DIP BAR | 14 per person

served with corn tortillas and kettle chips

Choose Three

- pico de gallo
- guacamole
- traditional salsa
- cheddar bacon
- french onion

HUMMUS & DIPPERS | 10 per person

lemon garlic hummus with choice of fresh cut veggies or pita chips

VEGGIES & RANCH | 10 per person

fresh cut veggies with ranch dipping sauce

MINI PB&J | 14 per person

- nutella and raspberry jam
- sunbutter, banana, and honey
- classic peanut butter and jelly
- assorted cookies
- assorted milks

PROTEIN BOXES

SWEET AND SAVORY | 12 each

hard boiled eggs, apple slices, peanut butter, and walnuts

MEDITERRANEAN MUNCH | 14 each

grilled chicken, fresh mozzarella, kalamata olives, and cucumbers

TURKEY AND GRAPE | 14 each

turkey, cheddar cheese, dried fruit, red grapes, and almonds

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MAKE YOUR OWN MARKET SALAD OR POWER BOWL

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

MARKET SALAD/POWER BOWL | 42 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
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 | 85 per gallon

ADD LEMONADE | 62 per gallon



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LUNCH TO GO

includes one piece of whole fruit, choice of composed salad, and dessert; vegan boxes receive vegan dessert
Limit to a maximum of 3 different types; minimum order of 20 people

39 PER BOX

SELECT YOUR SANDWICH OR SALAD:

TURKEY

on whole wheat with lettuce, tomato, provolone, sun-dried tomato 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, and whole grain mustard

FRESH 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, and goat cheese

VEGAN BLACK BEAN, ROASTED CAULIFLOWER AND CARROT WRAP

lettuce, tomato, pickled onion, and cilantro-lime vinaigrette

CHICKEN BLT SALAD

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

VEGETARIAN GREEK SALAD

chopped romaine, feta, kalamata olives, pickled red onions, cucumber, and 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, and house-made white balsamic dressing

SELECT ONE SIDE:

HUMMUS WITH VEGGIES

AVG, VEGAN

PASTA SALAD VEGAN

POTATO SALAD

AVG, VEGETARIAN

QUINOA SALAD AVG, VEGAN

Our
pesto is
nut-
free!

ADDITIONS

ADD GRILLED CHICKEN, TOFU, OR FALAFEL TO ANY SALAD | 3 each

ADD GLUTEN FREE BREAD OPTION | 3 each

BOXED LUNCH AS A BUFFET | 5 per person

BEVERAGES

16OZ BOTTLED WATER | 6.50

BUBLY FLAVORED WATERS | 5.50

SOFT DRINKS | 5.50

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CHEF'S TABLES

includes ice water & iced tea

SALAD AND SANDWICH CHEF'S TABLE | 42 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

DESSERT

CHOOSE ONE

- fruit platter
- cookies
- brownies

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
- pastrami on rye with swiss cheese, coleslaw, and russian dressing
- jerk-marinated chicken on toasted brioche with pineapple salsa, spicy slaw, pickled red onion, and garlic mayo
- fresh-made pesto chicken salad wrap on garlic herb tortilla with roasted red peppers, lettuce, tomato, and pesto aioli
- vegan wrap with white bean and basil spread and fresh veggies
- vegetarian spicy quinoa and chili wrap with carrots, tomato, lettuce, feta, and edamame hummus
- Beet-L-T – beets, romaine lettuce, and sliced tomato on whole grain bread with provolone, fresh basil, and caraway aioli

ADD GLUTEN FREE BREAD OPTION | 3 person

ADD COFFEE, DECAF AND HOT TEA | 85 per gallon

ADD LEMONADE | 62 per gallon

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CHEF'S TABLES

includes ice water & iced tea

TASTE OF ITALY CHEF TABLE | 50 per person

garlic breadsticks
caesar salad with parmesan and croutons
vegan pasta marinara
caprese chicken
seasonal vegetables
limoncello mousse shooter (AVG) and cannoli
add italian beef with rolls + 6.00 per person

IT'S ALWAYS TACO TUESDAY | 50 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
horchata mousse shooter (AVG) and churros

GREEK TOWN | 50 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 (AVG)

TAILGATER | 50 per person

iceberg salad with ranch and balsamic dressings
creamy coleslaw
baked beans
mac n cheese
watermelon
hamburgers, hot dogs, and black bean burgers
lettuce, tomato, onions, cheese
ketchup, mustard, mayonnaise, and pickles
assorted cookies and lemon bars

CLASSICS NEVER GET OLD | 50 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 | 54 per person

rolls and butter
spinach salad
cucumber, tomato, onion salad
seasonal vegetables
grilled rosemary chicken
chimichurri striploin
sweet potato cake with edamame hash and tomato jam
strawberry pretzel salad

BUILD YOUR OWN RICE BOWL | 50 per person

kimchi coleslaw
char siu chicken
beef and broccoli
sweet chili tofu
stir fried vegetables
steamed rice
assorted mousse shots and fortune cookies

ADD COFFEE, DECAF AND HOT TEA | 85 per gallon

ADD LEMONADE | 62 per gallon

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CHEF'S TABLES

includes ice water & iced tea

TEX MEX | 54 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

"firecracker" fajitas *vegetarian*

black bean and roasted corn salad

mexican chopped salad with cilantro vinaigrette

cilantro lime rice

corn elote with queso fresco

flour and corn tortilla

sour cream and assorted salsas

double chocolate bread pudding

churros tossed in cinnamon sugar with chocolate and caramel sauce

MEAT N' POTATOES | 56 per person

freshly baked rolls and butter

herb-roasted chicken

beef sirloin

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

boursin whipped potatoes

green beans with shallots and tomatoes

carrot cake

brownies

SMOKE 'EM IF YOU GOT 'EM | 54 per person

cornbread and honey butter

creamy coleslaw

salad greens with avocado ranch and balsamic vinaigrette

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

ADD COFFEE, DECAF AND HOT TEA | 85 per gallon

ADD LEMONADE | 62 per gallon

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PLATED ENTREES

served with freshly baked rolls with butter and ice water;
coffee and iced tea 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

PESTO MARINATED CHICKEN BREAST | 45 per person
smoky tomato parmesan risotto, green beans, and tomato basil garnish

SMOKED CHICKEN BREAST WITH WILD MUSHROOM RAGOUT | 45 per person
herb and caramelized onion risotto, seasonal vegetables, and pan jus

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

STRIP LOIN OF BEEF | 65 per person
local mushroom and shallot ragout, red wine demi-glace,
creamy yukon gold potatoes, and seasonal vegetables

FILET OF BEEF | market price
creamy polenta and seasonal vegetables

BRAISED BEEF SHORT RIB | 75 per person
boursin whipped potato, green beans, baby carrots, blistered grape tomatoes, demi sauce

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

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

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.

Switch out
baked rolls
with butter for
specialty
breads and
spread

Round out your
entrée with
gourmet salads
or desserts!

UPGRADE TO FULL COFFEE SERVICE | 2 per person



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 dressing

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

NEW YORK STYLE CHEESECAKE | berry sauce | 9 per person

FLOURLESS CHOCOLATE DECADENCE | raspberry 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 with a sugar cookie crust | 9 per person

VEGAN SEASONAL FRUIT COBBLER | 9 per person

SALTED CARAMEL MOUSSE SHOOTER | *avoiding gluten* | 8 per person

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RECEPTIONS

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

**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

STATIONS

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

PITTSBURGH PAELLA | 23 per person ✦
kielbasa with haluski, pierogies, peppers, onions
Served in authentic paella pans!

TASTE OF PITTSBURGH | 30 per person ✦
mini pittsburgh sandwich - house made pastrami, waffle fries, & coleslaw on local bread
mini pittsburgh salad with ranch
pierogies with sauteed onions and butter
mini strawberry pretzel salads
mini black and gold cupcakes

SMALL BITES, BIG FLAVOR | 24 per person
tater tot with assorted dipping sauces
gourmet burger sliders with truffle aioli and swiss cheese
chicken, bacon, and swiss on pretzel bun with honey mustard
black bean slider with cheddar & chipotle aioli on wheat bun



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RECEPTIONS

**chef attendant(s) required, 225 per attendant, 25-person minimum order*

CARVERIES

RISOTTO STATION | 23 per person

**requires (2) chef attendants per station to prevent cross contamination*
vegetarian fresh garden risotto
lobster risotto
wild mushroom risotto
assorted breads

KIELBASA CARVING STATION* | 23 per person ✨

beer braised onions
sweet and sauerkraut
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* | 26 per person

cranberry apple chutney
whipped potatoes
turkey jus lie

PEPPERONI ROLL | 18 per person

House-made pepperoni rolls, sliced and served with pizza sauce and drizzled with hot honey
Choice of salad:
Italian Chopped with red wine vinaigrette
Pittsburgh Salad with ranch dressing
Traditional Pasta Salad

SMALL PLATES

NEW ZEALAND LAMB LOLLIPOP | 16 each

orzo barley pilaf and mojito glaze
**chef attendant(s) required, 225 per attendant*

PARMESAN CRUSTED CHICKEN | 15 each

smoked tomato risotto, fresh basil pesto

PORK OR VEGETABLE POT STICKERS | 8 each

sushi rice and sweet soy drizzle

BRIE, ROASTED PEAR & APPLE STUFFED CHICKEN | 13 each

warm grain salad and drizzled with local honey
**chef attendant(s) required, 225 per attendant*

SOUTHSIDE CHICKEN ON A STICK | 8 each

lo mein noodle salad

CHIMICHURRI TENDERLOIN | 18 each

chili roasted potatoes, roasted cipollini onions and spinach
**chef attendant(s) required, 225 per attendant*

SEARED DUCK BREAST | 13 each

barley risotto, grand marnier glaze *

BBQ SHRIMP | 15 each

smoked gouda grits and crisp brussel sprouts

TUNA POKE | 8 each

seaweed salad

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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 225 + each.

CHICKEN

CHICKEN AND SMOKED GOUDA CROQUETTE roasted garlic aioli | 5.75 each

COCONUT CURRY CHICKEN mango chutney | 5.75 each AVG

SESAME PANKO CRUSTED CHICKEN SATAY teriyaki | 5.75 each

PESTO CHICKEN ASIAGO BITE marinara sauce | 6.75 each

PORK

MINI ARANCINI | sausage and pecorino romano 6.75 each

SWEET & SASSY PORK BAO BUN pickled vegetables | 6.75 each

FENNEL SAUSAGE STUFFED MUSHROOM | 5.75 each

SWEET & SPICY PORK BELLY AND WATERMELON BITE | 6.75 each AVG

BEEF

SHAVED TENDERLOIN, BOURSIN ASPARAGUS CROSTINI | 6.75 each

GOURMET BURGER SLIDER swiss and truffle aioli | 6.75 each

HOISIN SHORT RIB SATAY sweet chili garlic sauce | 6.75 each

BEEF WELLINGTON horseradish cream | 6.75 each

SEAFOOD

LUMP CRAB STUFFED MUSHROOM | 6.75 each

CRAB CAKE lemon aioli | 6.75 each

CHILI-GARLIC SHRIMP SATAY lime and mint sauce | 6.75 each AVG

BLOODY MARY SHRIMP SHOT | 6.75 each AVG

AHI TUNA WONTON sesame, soy, ginger and garlic | 6.75 each

SMOKED SALMON CUCUMBER caper relish with chive cream cheese | 6.75 each AVG

DUCK

DUCK AND CHERRY CHUTNEY CROSTINI | 6.75 each

LAMB

LAMB MEATBALL raita | 6.75 each

VEGETARIAN/

CAPRESE SKEWER balsamic reduction | 5.75 each AVG

SPINACH AND PARMESAN ARANCINI | 5.75 each

TOMATO BASIL CROSTINI balsamic & shaved parmesan | 5.75 each

WHIPPED RICOTTA WITH OLIVE TAPENADE CROSTINI | 5.75 each

SPANAKOPITA | 5.75 each

RASPBERRY AND BRIE PHYLLO | 5.75 each

BUTTERNUT SQUASH SOUP SHOOTER sage oil | 5.75 each AVG

SMOKED TOMATO BISQUE SOUP SHOOTER | 5.75 each AVG

SHIITAKE GNOCCHI BITE pesto | 5.75 each

VEGETABLE ARANCINI tomato coulis | 5.75 each

CRISPY AVOCADO BITE chipotle aioli | 5.75 each

VEGAN

CRISPY TOFU sweet chili | 5.75 each AVG Vegan

FALAFEL BITE tzatziki sauce | 5.75 each AVG Vegan

ROASTED APPLE POTATO PANCAKE WITH CHIVES | 5.75 each AVG Vegan

ANITPASTI SKEWER | 5.75 each AVG Vegan

VEGETABLE SAMOSA raita | 5.75 each Vegan

SWEET POTATO AND QUINOA CAKE tomato jam | 5.75 each AVG Vegan



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

DESSERTS

BANANA SPLIT BAR | 16 per person ✨

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

* chef attendant(s) required, 225 per attendant

DONUT SUNDAE BAR | 16 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, 225 per attendant

BOMBOLONI STATION | 16 per person

fillings: vanilla, chocolate, strawberry
glazes: maple, vanilla, chocolate
toppings: m&ms, crushed peanuts, crushed oreos, mini chocolate chips, and sprinkles

* chef attendant(s) required, 225 per attendant

BOX OF CHOCOLATES | 18 per person

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

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

MINI CUPCAKES | 24 per dozen

available flavors: vanilla, chocolate, or strawberry cake with vanilla buttercream or fudge icing

ASSORTED & SEASONAL MOUSSE SHOOTERS | 5 each

ASSORTED DESSERT BARS | 35 per dozen

ASSORTED MACARONS | 35 per dozen

MINI PIE ACTION STATION | 18 per person

choose three

S'mores - chocolate mousse, toasted marshmallow, graham cracker crust

Strawberry Cream - cream cheese filling, sweet strawberries, candied pretzels, graham cracker crust

Orange Creamsicle - orange mousse, white chocolate, pie crust

Banana Cream - banana custard, vanilla cream, pie crust

* chef attendant(s) required, 225 per attendant

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 225 per (3) hours, each additional hour is 30.00

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

PLATINUM BAR

PLATINUM COCKTAILS | 12.50 each

Tito's Handmade Vodka, Bombay Sapphire Gin 
Casamigos Blanco Tequila, Bacardi Rum,
Captain Morgan Rum, Woodford Reserve
Whiskey, Dewar's Scotch, Makers Mark Bourbon 

PLATINUM WINES BY THE GLASS | 11.75 each

Kim Crawford Sauvignon Blanc
Kendall Jackson Chardonnay 
Meiomi Pinot Noir 
Josh Cabernet

SURFSIDE COCKTAIL | 11 each

ROOF TOP HOPS | 10 each

IMPORTED BEER | 9 each

DOMESTIC BEER | 8.50 each

BOTTLED WATER | 6.50 each



SOFT DRINKS | 5.50 each

 Sustainable

 Organic

GOLD BAR

GOLD COCKTAILS | 11 each

American Harvest Vodka  Beefeater Gin, Bacardi
Rum, Hornitos Plata Tequila, Jack Daniel's Whiskey 
Jim Beam Bourbon, Dewar's Scotch

GOLD WINES BY THE GLASS | 10.75 each

House Wines

Chardonnay
Cabernet Sauvignon
Merlot
Pinot Grigio

SURFSIDE COCKTAIL | 11 each

ROOF TOP HOPS | 10 each

IMPORTED BEER | 9 each

DOMESTIC BEER | 8.50 each

BOTTLED WATER | 6.50 each

SOFT DRINKS | 5.50 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 225 per (4) hours, each additional hour is 30 each

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

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BAR SELECTIONS

a bartender is required for all alcohol services
 bartenders are 225 per (3) hours, each additional hour is 30

PACKAGE BAR SERVICE

per person packages

	<i>first hour</i>	<i>each additional hour</i>
PLATINUM BRANDS	27.00	16.00
GOLD BRANDS	23.00	15.00
BEER & WINE	21.00	14.00

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 | 12 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 within 7 days prior to an event will be subject to a 10% increase on the price for each additional guest or increase. Onsite change in counts is subject to 25% increase in price.

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 225.00 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 225 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 225 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 225 per staff member over and above normal staffing levels.

FOOD SERVICE TIMES

Stationed and buffet-style menus are scheduled for a maximum of 2-hour service, to ensure the quality of the food and safety of attendees.

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

CAILIN CALUB

Catering Sales Manager
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DANIELLE WILLIAMS

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RACHEL WHALEY

Catering Sales Manager
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