



OUR FAVORITE FLAVOURS OF SPRING CATERING SPECIALS

Please contact the Conference Services for ordering info at:
1-800-875-5958 or (814)-269-1900



Olive Branzino



Polenta
Stuffed Pepper



Honey Fig Pastry

Cold Cut Buffet

Potato Salad
Bulk Potato Chips or BBQ Chips
Assorted sliced Breads
to include White, Wheat and Rye
Sliced Deli Ham, Turkey and Roast Beef

Sliced American and Swiss Cheese
Lettuce, sliced Tomatoes and Spear Pickles
To include appropriate condiments
Pricing available upon request

Desserts

Honey Fig Pastry

Fantastic little Puff Pastry
triangles stuffed with sweet
mashed Figs, Honey, Mint,
and a
pinch of Lemon Zest
Price upon request

Peanut Butter Cookies

Baked soft, super
scrumptious, fresh
Peanut Butter Cookies
Price upon request

Chocolate Chess Bar

Chocolate Chess-Pie-Like
Bar Cookies with a cake
base and sweet, rich
Chocolate Upper --
Wickedly Delicious!
Price upon request

Raspberry Almond

Scrumptious Raspberry Bars
with a layer of
Raspberry Jam, and
a crumbly Cookie
Topping, sprinkled
with toasted Almonds
Price upon request



Spring catering specials and prices are available through April 2012.

Your Campus Catering Team is proud to offer these special catering menus during Spring 2012. To place an order or speak with the catering department please call: 1-800-875-5958 or 814-269-1900

<http://www.upj.pitt.edu/30409/>

Our talented catering culinarians have taken advantage of Spring flavours by creating delightfully new dishes featuring the flavours of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.



Salads

Tossed Garden Salad with Garbanzo Beans, Cucumbers and Tomatoes

Iceberg and Romaine Lettuce in Balsamic Vinaigrette, tossed with shredded Carrot, Garbanzo Beans, Cucumber & Tomato
Pricing available upon request

Salad Greens with Prosciutto di Parma

Mixed Greens tossed with thin strips of Prosciutto Pine Nuts, and Parmesan, dressed with a warm Balsamic Vinaigrette
Pricing available upon request

Spinach Salad with Oranges and Strawberry

Baby Spinach tossed with Oranges, Strawberries, and Sweet Candied Pecans, drizzled in our house Poppy Seed Dressing
Pricing available upon request

Appetizers

Endive with Goat Cheese, Fig and Honey Glazed Pecans

Endive leaves cradling Goat Cheese Wedges, Honey Roasted Pecans, and Sweet Figs, drizzled with Port Wine Syrup
Pricing available upon request

Chipotle Maple wrapped Chicken Breast

Succulent Chipotle and adobo-marinated Chicken Morsels wrapped in a strip of Bacon & tossed gently in Maple Syrup
Pricing available upon request

Sun-Dried Tomato & Gorgonzola Bruschetta

Toasted Crouton topped with savory Sun-Dried Tomato & Olive Tapenade and Gorgonzola Cheese
Pricing available upon request



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Entrées

All entrées are served with house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Polenta Stuffed Red Pepper

Red Bell Peppers stuffed with Garlic Polenta, Roasted, and topped with a crisp layer of browned Asiago Cheese
Pricing available upon request

Oliva Branzino "Olive Sea Bass"

Sea Bass Pan-seared with Olives and Tomatoes in White Wine, served over Angel Hair Pasta and topped with Basil Chiffonade
Pricing available upon request

Flat Iron Steak with Arugula Pesto

Flat Iron Steak marinated in Olive Oil, Parsley, Rosemary, and Thyme, grilled medium rare, drizzled with Arugula Pesto served with an herb crusted broiled Tomato
Pricing available upon request



Seasonal Feature:

THE MEDITERRANEAN CLUB
— COASTAL MEDITERRANEAN CUISINE —

SODEXO RESTAURANT SERIES



Enjoy the flavourful cuisine of the coastal Mediterranean. An exotic escape for the palate!

Grilled Romaine Caesar Salad

A delicious new take on a favorite Salad: Grilled Romaine Hearts served with Caesar Dressing
Pricing available upon request

Grilled Lamb Burgers

Ultimate Grilled Lamb Sliders with Feta, Oregano and Garlic topped with fresh Tzatziki Sauce, on Pita Bread
Pricing available upon request

Chicken Milanese

Golden Brown Chicken Breast breaded with Parmesan, served with Lemon Wedge, creamy Mashed Potatoes blended with fresh Garlic and grilled Vegetables
Pricing available upon request

Baked Cod Pepperonata

Crispy oven fried Cod topped with Peppers, Tomato, Onion and Garlic, served with Cornmeal Pudding with Garlic and Parmesan, and sautéed Broccoli Rabe
Pricing available upon request

Toasted Angel Food Cake with Strawberries

Toasted Angel Food Cake topped with Balsamic Macerated Strawberries and Chocolate Sauce
Pricing available upon request