



CARVED + CRAFTED
catering

Events Menu at CMU

Welcome

to Carved + Crafted by Chartwells



SCAN ME

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Carved + Crafted by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to Carved + Crafted by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Kelly Mowrey, Director of Catering, Carved + Crafted by Chartwells
412.268.2129
Kelly.mowrey@compass-usa.com
kmowrey@andrew.cmu.edu



The Morning Start

The Quick Start

- Seasonal fresh fruit bowl
 - House-made granola
 - Yogurt
- Regular and decaf coffee and assorted hot teas
Orange juice

9.99 per person

Continental Breakfast

- Assorted breakfast pastries and bagels
 - Cream cheese, assorted jams, and butter
 - Seasonal fresh fruit display
- Regular and decaf coffee and assorted hot teas
Orange juice

14.00 per person

Energy Breakfast

- Egg white scramble with potato, spinach and tomato
 - BYO avocado toast – toasted artisan bread, smashed avocado cilantro, and diced tomatoes
 - Seasonal fresh fruit
 - Greek yogurt bar with house-made granola
- Regular and decaf coffee and assorted hot teas
Orange juice

17.00 per person



The Morning Start

The Scramble

- Scrambled eggs
- Choice of breakfast meat: bacon, pork or turkey sausage
- Seasonal fresh fruit bowl

Regular and decaf coffee and assorted hot teas

Orange juice

17.00 per person

Oatmeal Bar

- Old fashioned oats
- Toppings include brown sugar, raisins, seasonal fresh berries, warm apples and cinnamon

Regular and decaf coffee and assorted hot teas

Orange juice

9.99 per person

Toast Bar

BYO avocado toast bar:

- Choice of toast
- Diced tomatoes
- Mashed avocado
- Chopped cilantro

6.50 per person



A la Carte



Assorted bagels and spreads	32.00 per dozen
Freshly-baked croissants	32.00 per dozen
Assorted danish	28.00 per dozen
Assorted freshly baked muffins	28.00 per dozen
Yogurt parfait with fresh berries and granola	62.00 per dozen
Overnight oats	62.00 per dozen
Avocado toast	3.99 per person
Bacon (3 slices) Pork sausage (3 links) Turkey sausage (3 links) Ham (3 slices)	32.00 per dozen
Seasonal fresh fruit display	62.00 per dozen
Ham & Swiss cheese quiche	60.00 per dozen
Greek yogurt	3.00 each
Tuscan kale, roasted pepper & goat cheese quiche	60.00 per dozen
Hardboiled eggs	16.00 per dozen
Ancient grain oatmeal	41.00 per dozen

Hand-Crafted Egg Sandwiches

All Sandwiches can be made on
Croissant, Bagel or English Muffin.
Minimum order of a dozen per item

Bacon, cage-free egg, and cheese	6.50 per person
Cage-free egg and cheese	6.25 per person
Fried chicken	6.50 per person
Tomato and cage-free egg	6.50 per person
Sausage, cage-free egg, and cheese	6.50 per person
Hot ham and cheese	6.50 per person



Balanced Breaks

Chips & Salsa

Corn tortilla chips and tomato salsa
Additional items available for an extra cost

- Avocado guacamole
- Pico de gallo
- Pineapple salsa
- Black bean and corn salsa
- Salsa verde

34.25 per person

Popcorn Trio

Your choice of three

- Lightly buttered
- Cheese
- Kettle
- Caramel

6.50 per person

Mezze Spreads

- Crisp vegetables & pita chips
- Classic chickpea hummus

Add additional items for an extra cost

- Babaganoush
- Roasted red hummus
- Jalapeno and lime hummus
- Sundried tomato and basil hummus
- Lemon parsley hummus
- Chipotle hummus
- Cubed feta
- tabouli

7.99 per person

Chips & Dip

Choose one dip, served with your choice of chips

- Cold Spinach & Artichoke
- Hot Buffalo Chicken
- Cold French Onion
- Hot Beer Cheese

6.99 per person



Sweets & Treats

Assorted freshly baked cookies	20.99 per dozen
House-made fudge brownies	24.00 per dozen
Rice krispy treat cereal treats	24.00 per dozen
Smore's dessert bar	24.00 per dozen
Blondie dessert bar	24.00 per dozen
M&M blondie dessert bar	24.00 per dozen
Cherry and blueberry dessert bar	24.00 per dozen
Lemon dessert bar	24.00 per dozen
House blend trail mix	54.00 per dozen
Individually wrapped granola bars	29.00 per dozen
Individually bagged chips	26.00 per dozen
Fresh whole fruit	24.00 per dozen
Scottie dog cookie	58.00 per dozen
Tartan plaid cookie	52.00 per dozen
Bagged buttered popcorn	52.00 per dozen
Bagged tartan popcorn mix – caramel, cheese, and kettle corn	7.99 each



Beverages

Hot Beverages

Coffee regular, decaf and assorted hot tea service	3.25 per person
Gourmet coffee regular, decaf and assorted hot tea service	5.50 per person
Freshly brewed coffee	26.00 per gallon
Freshly brewed decaf coffee	26.00 per gallon
Hot water and assorted teas	21.00 per gallon
Box of Joe	43.99 per box
Hot chocolate	32.00 per gallon



Beverages

Bubly (12 oz)	2.25 each
Cold soda (12 oz)	2.25 each
Cold water bottles (16.9 oz)	2.25 each
Cold perrier (16.09 oz)	3.99 each
Assorted bottled iced tea (16.09 oz)	3.99 each
Individual juice (bottle)	3.29 each
Turner's milk pint	2.25 each
Filtered water	14.99 for 3 gallons
Cucumber mint infused water	18.29 per gallon
Citrus infused water	18.29 per gallon
Lemonade	19.59 per gallon
Iced tea	19.59 per gallon
Lavender lemonade	24.99 per gallon
Peach iced tea	24.99 per gallon
Strawberry basil lemonade	24.99 per gallon
Apple juice	19.59 per gallon
Orange juice	19.59 per gallon



Lunch Buffets

Classic Deli Buffet– Minimum 12 People

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, and one choice of lunch side. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Deli Selections:

- Smoked ham roasted turkey
- Salami
- Grilled chicken
- Roast beef
- Tuna salad
- Chicken salad
- Seasonal roasted veggies

Cheese Selections:

- American cheese
- Swiss cheese
- Provolone cheese
- Pepper jack cheese
- Cheddar cheese

Lunch Side Selections:

- Fruit salad
- Chickpea tomato salad
- Quinoa and apple salad
- Garden salad served with ranch and balsamic dressing
- Classic potato salad
- Old fashioned macaroni salad
- Pasta salad
- Orzo salad with feta

17.99 per person

Artisan Sandwich Board – Minimum 12 People

Your choice of two sandwiches, chips, and your choice of salad.

Artisan Sandwich Selections:

- Smoked turkey and Swiss cheese with tomato, lettuce, and herb mayonnaise on ciabatta
- Buffalo chicken with lettuce and tomato with ranch dressing in a wrap
- California chicken club with lettuce, tomato, and cucumber on croissant
- Ham and American with lettuce, tomato, and yellow mustard on kaiser roll
- Italian hero with lettuce, tomato, salami, capicola, pepperoni, provolone, and Italian dressing on a baguette
- Caprese with lettuce, tomato, fresh mozzarella, and pesto on a ciabatta
- Traditional hummus with lettuce, tomato, broccoli, and carrots on a wheat wrap
- Roasted vegetable with eggplant, zucchini, yellow squash, and roasted red pepper with a balsamic glaze on a ciabatta

Salad Selections:

- Chickpea tomato salad
- Quinoa and apple salad
- Garden salad with ranch and balsamic dressing
- Pasta salad

18.49 per person

Lunch Buffets



<p>Artisan Sandwich Board – 40 or more Your choice of four sandwiches, chips, and your choice of salad. • Selections are the same as the Artisan Sandwich Board for a minimum of 12 people</p>	<p>18.49 per person</p>
<p>Gourmet Hot Buffet – Minimum 12 People Includes rolls & butter, one salad, one entrée, two sides, and one dessert. Additional entrees are available at an extra cost. Buffet Entrée Selections:</p> <ul style="list-style-type: none"> • Grilled Salmon Fillet with bruschetta topping • Balsamic and rosemary marinated flank steak • Stuffed breast of chicken Florentine with lemon beurre blanc • Vegan napoleon stack – Portabella, herb-roasted tofu, red bell pepper, eggplant and balsamic glaze <p>Side Selections:</p> <ul style="list-style-type: none"> • Herb-roasted potatoes • Baked mac & cheese • Seasoned green beans • Roasted root vegetables • Sautéed vegetable medley • Steam broccoli • Seasoned rice pilaf <p>Salad Selections:</p> <ul style="list-style-type: none"> • Traditional garden salad served with ranch and balsamic dressing • Classic Caesar salad • Pasta salad • Quinoa apple salad <p>Dessert Selections:</p> <ul style="list-style-type: none"> • New York style cheesecake • Sliced lemon cake • Double chocolate cake • Red velvet cake with cream cheese frosting and toasted coconut 	<p>31.50 per person</p>



Box Lunches

Express Box Lunch

All sandwiches served on chef's selection of fresh bread with an individual bag of chips, fresh hand fruit, and a fresh baked cookie.

15.49 each

Sandwich Selections

- Turkey breast and provolone cheese
- Ham and Swiss cheese
- Roast beef and cheddar
- Grilled veggie wrap
- Tuna salad
- Chicken salad
- Grilled chicken and pepper jack

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with an individual bag of chips, fresh fruit cup and fresh baked cookie.

18.25 each

Sandwich Selections

- Smoked turkey and Swiss
- Buffalo chicken
- Chicken salad
- California chicken bacon club
- Roast beef and provolone
- Smoked ham and American
- Italian hero
- Tuna salad
- Caprese
- Portobello muffuletta
- Avocado wrap
- Hummus wrap
- Roasted veggie

Minimum order of 10 for each.

All Salads include individual bag of chips and a fresh baked cookie. Minimum order of 10 for each.

Turkey Avocado Cobb Salad Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, bleu cheese crumbles, and house-made croutons served with ranch dressing	16.99 each
Cajun Chicken Caesar Salad Chopped romaine lettuce, cajun chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing	16.99 each
Traditional Chef's Salad Turkey, ham, cheddar, Swiss, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with ranch dressing	16.99 each
Greek Salad Tomatoes, kalamata olives, feta cheese, roasted red pepper, red onion, and mixed greens with a balsamic vinaigrette	16.99 each
California Salmon Salad Mesclun greens with grilled salmon, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette	19.50 each
Buffalo Chicken Salad Chopped romaine lettuce, crispy chicken tossed in buffalo sauce, cage-free hardboiled egg, tomato, cucumber, and bleu cheese crumbles with ranch dressing	16.99 each
Roasted Veggie Salad Mesclun greens, eggplant, zucchini, yellow squash, green onions, tomatoes, and corn with balsamic vinaigrette	15.99 each
Thai Chicken Salad Grilled chicken, chopped romaine lettuce, napa & red cabbage, cucumbers, carrots, and edamame with a sesame ginger dressing	16.99 each

Box Salads



Theme Meal

Little Italy

Choose one pasta and one entrée from our Italian selections.
Includes Caesar salad and garlic knots.

23.99
per person

Pasta

- Lasagna
- Fettucine alfredo
- Tortellini primavera

Entrée

- Chicken piccata
- Chicken marsala
- Chicken parmesan





Taste of the South

23.99
per person

- Classic Carolina pulled pork with slider rolls
- Buttermilk fried chicken
- Macaroni & cheese
- BBQ baked beans
- Vinegar cabbage coleslaw
- Cheddar jalapeño cornbread
- Strawberry shortcake

Theme Meal

Theme Meal

Home-style Spread

23.99
per person

- Tossed garden salad served with ranch and balsamic dressing
- Dinner rolls and butter
- Herb brined turkey breast sage gravy
- Creamy home-style mac and cheese
- Garlic roasted red bliss potatoes
- Roast brussel sprouts
- Fudge brownies



Backyard BBQ

23.99
per person

Entrée Selections

- Hamburgers
- Veggie burgers
- Hot dogs
- BBQ glazed chicken

Sides Selections

- Pasta salad
- Cole slaw
- Traditional macaroni and cheese

Choose from your BBQ favorites.
Select three entrée and two sides.

Theme Meal



Flavors of India

23.99
per person

- Tossed garden green salad served with ranch and balsamic dressing
- Curried chicken
- Chana masala
- Vegetable curry
- Basmati rice
- Mango chutney



Theme Meal

Street Dogs

16.49
per person

- All-Beef Hot Dogs
- Hot Dog Buns
- House-Made Chips
- Toppings included are brown mustard, sauerkraut, relish, ketchup, diced onions, beef chili, queso, dill pickle chips, diced tomatoes, pickled jalapenos
- Assorted Cookies



Theme Meal

Taco House

23.99
per person

- Seasoned Ground Beef
- Seasoned Shredded Chicken
- Sauteed Peppers & Onions
- Hard Taco Shells
- Soft Taco Shells
- Seasonal Tossed Salad with Ranch and Balsamic Dressing
- Cilantro White Rice
- Stewed Black Beans
- Shredded Lettuce
- Fresh Diced Tomatoes
- Sliced Jalapenos
- Shredded Cheddar Cheese
- Tomato Salsa
- Sour Cream

****More options can be found on our online ordering websites at an additional cost**



Theme Meal

Hot Potato

16.49
per person

- Choice of Salad
 - Tossed garden salad with ranch and balsamic dressing
 - Caesar salad
- Choice of chili
 - Vegan chili
 - Chef Rob's white chili – turkey, asiago, white bean
 - Spicy beef chili
- Baked potato
- Steamed broccoli
- Toppings included are bacon bits, diced tomatoes, salsa, butter, chopped green onion, jalapeno, sour cream, cheddar cheese
- Assorted cookies



Theme Meal

The Pittsburgher

23.99
per person

- Mixed green salad served with ranch and balsamic dressing
- Rolls and butter
- Kielbasa and sauerkraut
- Ham BBQ sliders
- Pierogies and caramelized onions served with sour cream
- Seasonal roasted vegetables
- Strawberry pretzel salad

****More options can be found on our online ordering websites at an additional cost**





Traditional Asian Buffet

23.99
per person

- Orange finger chicken
- Sweet Thai chili fried tofu
- Ginger vegetable fried rice
- Traditional vegetable egg rolls served with sweet and sour sauce
- Steamed broccoli
- Fortune cookies

Theme Meal

Hors d'Oeuvres

Hot – Minimum of 24 per item

Spanakopita	2.39 each
Arancini with roasted tomato sauce	2.49 each
Vegetable spring roll with sesame ginger sauce	2.29 each
Assorted mini quiches	2.19 each
Roasted tomato, torn basil, roasted garlic, and asiago flatbread	3.49 each
Buffalo chicken flatbread with ranch dressing	3.49 each
Grilled chicken & cheddar cheese quesadilla	2.39 each
Roasted vegetable quesadilla	2.39 each
Beef empanadas with avocado dip	4.99 each
Jumbo coconut shrimp with pineapple salsa	3.99 each
Thai chicken satay with spicy Thai chili sauce	2.49 each
Franks in a blanket with brown mustard	3.49 each
Mini roast pork bao	3.59 each
Bacon wrapped scallop	3.59 each
Tandoori kebab	4.39 each
Sriracha glazed seitan skewer	2.89 each
Greek chicken bites with tzatziki sauce	2.29 each
Hawaiian chicken bites with crispy bacon, charred pineapple, and sweet and sour glaze	2.99 each
Pork pot stickers with sesame ginger sauce	2.29 each



Hors d'Oeuvres

Hot – Minimum of 24 per item



Vegetable pot stickers with sesame ginger sauce	2.29 each
Beef satay with mango chutney	2.99 each
Chicken Rockefeller with brie in a phyllo cup	2.89 each
Mac and cheese bites	2.89 each
Chicken tenders with ranch dressing	2.82 each
Miniature potato pancakes with sour cream	2.19 each
Stuffed mushrooms with shallots and herbs	2.39 each
Raspberry brie bites	2.29 each
Mini beef wellington	3.29 each
Mini chicken wellington	3.29 each
Swedish meatball	2.29 each
Mushroom and brie arancini	2.49 each
Kung pao cauliflower bites	2.29 each



Cold (Priced per each, Min. of 24 pieces)

Hors d'Oeuvres

Antipasto Skewer	2.79 each
Sesame seed crusted tuna with wasabi aioli and seaweed salad on crisp wonton skin	2.79 each
Cucumber rounds with shrimp and boursin cheese	2.49 each
Portobello pinwheels with arugula and boursin cheese	2.29 each
Jumbo shrimp shooters with cocktail sauce	3.99 each
Smoked salmon crostini with crème fraiche, dill and capers	3.29 each
Smoked turkey, arugula, and dried cranberry pinwheels	2.29 each
Hummus shooter with crudité garnish	2.49 each
Goat cheese and garlic herb crostini	2.09 each
Smoked salmon mousse on marble rye	2.79 each
Caprese skewer	2.49 each
Harvest chicken salad in phyllo cup	2.69 each
Cumin crusted beef tenderloin on a plantain chip	3.99 each
Mediterranean chickpea shooter	2.89 each
Stuffed cucumber cup with fresh pico de gallo	2.99 each
Roasted tomato, basil, and garlic bruschetta	2.29 each
Bleu cheese, pear, and honey crostini	2.49 each
Beef tenderloin crostini with horseradish cream spread	2.99 each
Sundried hummus, cucumber, and tomato on a pita triangle	2.99 each
Greek chicken salad tartlet	3.49 each
Prosciutto wrapped asparagus	2.49 each

Hours & Details



Gourmet Cheese Display

Cheese display of brie, sharp cheddar smoked gouda and pepper jack served with crackers, grapes, strawberries, and berries

7.59 per person

Crudité Display

Seasonal vegetables served with ranch dipping sauce and a traditional hummus

5.39 per person

Seasonal Fresh Fruit Display

Seasonal fruit & berries

5.39 per person

Italian Antipasti Display

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant, caponata, marinated olives extra virgin olive oil, and balsamic vinegar served with crackers & crostini

10.89 per person

Mediterranean Market Display

Hummus, babaganoush, tabbouleh, cubed feta cheese, marinated artichokes, fresh mozzarella balls, kalamata olives served with pita points

8.69 per person

Sushi Display

Chef's selection of seafood and vegetarian rolls

Prices Vary Based on Market Value

Balsamic Grilled Vegetable Display

Seasonal grilled vegetables marinated in a balsamic glaze served chilled

8.69 per person

Gourmet Tea Sandwiches

An assortment of tea sandwiches

7.49 per person

Seafood Display

Select from our variety of seafood displays, served with appropriate garnishes

Prices Vary Based on Market Value

Brie en Croute Chutney Bar

Baked Brie en Croute, mango chutney, fig jam, caramelized onion and bacon jam, charred tomato jam, baguette rounds

110.00 per round

BYO Bruschetta Bar

Platter of tomato, basil and fresh mozzarella with balsamic glaze platter served with crostini, and choice of two spreads - spicy red pepper, olive tapenade, spinach & artichoke dip, traditional hummus.

8.49 per person

Wild Wing Bar

Wild wing bar served with celery and carrot sticks, and ranch dressing. Choose between bone-in and boneless wings tossed with sauces - honey barbecue, garlic parmesan, teriyaki, buffalo.

16.29 per person

Slider Station

Roasted turkey with cranberry cream cheese, sprouts and cucumber	33.99 per dozen	Carolina pulled pork with pickled vegetables	33.99 per dozen
Grilled chicken slider with bacon, avocado spread and tomato	33.99 per dozen	Gourmet hamburger with ketchup and a pickle garnish	33.99 per dozen
Smoked ham with Swiss cheese, creamy Dijon mustard, leaf lettuce and tomato	33.99 per dozen	Gourmet cheeseburger with cheddar cheese and ketchup	33.99 per dozen
Roast beef with cheddar cheese, creamy horseradish, leaf lettuce and tomato	33.99 per dozen	Crispy buffalo chicken with ranch and tomato	33.99 per dozen
Balsamic glazed vegetables with leaf lettuce, bacon and chipotle mayonnaise	33.99 per dozen	Grilled portobello with spinach, boursin cheese and tomato jam	33.99 per dozen
		Black bean and corn with leaf lettuce and tomato	33.99 per dozen
		Mini rueben slider with corned beef, Swiss cheese, sauerkraut, and thousand island dressing	33.99 per dozen



Pasta Station

Build-your-own pasta with Italian sausage, marinara, alfredo sauce, spinach, broccoli, onions, tomatoes, parmesan cheese, and penne pasta.

Pick 2

Orecchiette with broccoli aioli
Rigatoni with Italian sausage & spicy tomato sauce
Whole wheat penne putanesca
Fettuccini with chicken alfredo
Tortellini a la bolognese

23.99
per person

Also includes...

- Garlic knots
- Shaker bar – crushed red pepper, oregano, garlic

****Requires a chef fee**





Carving Station

Served with appropriate sauces & dinner rolls with whipped butter.

Your Choice of..

Roasted pork loin	13.89 per person
Boneless Virginia ham	6.20 per person
Herb-Roasted breast of turkey	14.59 per person
Prime rib of beef Tenderloin of beef Roasted NY strip loin	Prices Vary Based on Market Value

A la Carte

Whipped potato	4.99 per person
Mashed sweet potatoes	4.99 per person
Rosemary roasted potatoes	4.99 per person
Lentil & basmati rice pilaf	4.99 per person
Potatoes au gratin	4.99 per person
Macaroni and cheese	4.99 per person
Grilled asparagus	4.99 per person
Grilled brussel sprouts with balsamic glaze	4.99 per person
Creamed spinach	4.99 per person
Za'tar roast carrots	4.99 per person
Roasted squash with fresh herbs and garlic	4.99 per person

Assorted freshly baked cookies	20.99 per dozen
Chewy chocolate fudge brownies	24.00 per dozen
Assorted dessert bars	24.00 per dozen
Fresh fruit kebabs with raspberry yogurt dip	65.00 per dozen
Chef's selection of house-made cookies and brownies	24.00 per dozen
Shortcake Bar Shortcake bar served with sliced fresh strawberries, butter pound cake, and real whipped cream	5.50 per person
Ice Cream Sundae Bar Ice cream sundae bar served with vanilla or chocolate ice cream and an assortment of toppings including caramel, chocolate, strawberry sauces, sprinkles, candy, whipped cream, and maraschino cherries	7.99 per person
Celebration Cakes Choice of chocolate, vanilla, half chocolate and vanilla, red velvet, and choice of buttercream or chocolate icing	Quarter 76.00 Half 110.00 Full 150.00

Dessert Stations



Seated Dinner

First Course

Mixed green salad with romaine, cucumber, tomatoes, black olive, carrot, and ranch and balsamic dressing	5.99 per person
Classic Caesar salad with romaine, parmesan, croutons, and Caesar dressing	7.69 per person
Spinach and strawberry salad with toasted pumpkin seeds, aged gorgonzola, and raspberry vinaigrette	7.69 per person
Caprese plate – sliced buffalo mozzarella, heirloom tomato, fresh basil, and balsamic glaze	7.99 per person
Spinach and arugula topped with sliced pears, apples, dried cranberries, sunflower seeds, and goat cheese with a raspberry vinaigrette dressing	7.69 per person



Entrées

Chicken parmesan with linguini aioli and fresh green beans with garlic, tomato, and basil	24.00 per person
Sauteed breast of chicken with lemon beurre blanc wild mushroom risotto, and roasted broccoli	24.00 per person
Grilled boneless pork chop with au gratin potatoes, braised kale, and blistered grape tomatoes	35.00 per person
Pan-seared Halibut with cherry tomato vinaigrette, saffron basmati rice, and lemon grilled asparagus	Market Price
Filet of beef with a port wine demi-glaze, rough mashed potatoes, zucchini, squash, and carrot sauté	40.00 per person
Soy ginger marinated grilled tofu planks with jasmine rice, and steamed broccoli	23.00 per person
Balsamic marinated portabella mushroom with grilled polenta cake, and pan-fried tri-colored peppers	23.00 per person

Seated Dinner

Desserts

New York cheesecake with seasonal berries	6.99 per person
Chocolate layer cake	6.99 per person
Strawberry shortcake	6.99 per person
Chocolate mousse with seasonal berries	6.99 per person





Breakfast Items

Chia pudding parfait with house-made granola, and fresh berries (coconut milk)	5.50 each
Coconut yogurt parfait with house-made granola, and fresh berries	5.50 each
Assorted gluten-free vegan muffins	3.99 each

Nourish

An Allergen-Friendly Kitchen, food made without gluten, and the 8 major allergen ingredients (except coconut)

Cold Sandwiches

Turkey on gluten-free sliced bread <ul style="list-style-type: none"> • Vegan jalapeno mayo • Vegan Daiya provolone cheese • Lettuce and tomato 	17.99 each
Ham on gluten-free sliced bread <ul style="list-style-type: none"> • Honey mustard • Vegan Daiya provolone cheese • Lettuce and tomato 	17.99 each
Vegan chickpea salad on gluten-free sliced bread <ul style="list-style-type: none"> • Lettuce and tomato 	16.99 each

Hot Sandwiches

Beef Burger on gluten-free bun <ul style="list-style-type: none"> • Side of vegan mayo • Lettuce and tomato 	18.99 each
Chicken Breast on gluten-free bun <ul style="list-style-type: none"> • Side of vegan mayo • Lettuce and tomato 	18.99 each
Vegan sunshine burger on gluten-free bun <ul style="list-style-type: none"> • Side of vegan mayo • Lettuce and tomato 	18.99 each



Nourish

Salads

Caesar Salad

- Black chia seeds, hemp seeds, romaine lettuce, croutons (avoiding gluten)
- House-made vegan Caesar dressing
- Add chicken (+ \$4.00)

15.59 each

House Salad

- Romaine, croutons, cucumbers, tomatoes, carrots, and onions
- Daiya vegan ranch dressing
- Add chicken (+ \$4.00)

15.59 each

Spinach Salad

- Spinach, fresh berries, carrots, and cucumber
- House-made honey lemon yogurt dressing
- Add chicken (+ \$4.00)

15.59 each

Sides

Steamed vegetables

4.39 each

Side house salad

5.25 each

Hot Dinners

Chicken

- Brown basmati rice
- Steamed vegetables

22.00 each

Vegan Daiya Mac & Cheese

Topped with shredded Daiya cheddar, and avoiding gluten breadcrumbs

19.99 each

Southwest Bowl

Chicken or vegan plant-based crumbles, brown basmati rice, black beans, pico de gallo, shredded Daiya vegan mexican-blend cheese, vegan queso, and green onion

16.99 each

Desserts

Vegan chocolate brownie

4.99 each

Vegan marshmallow treats

3.99 each

Sustainability

Reusable vs Compostable

Our catering team acknowledges our environmental impact, and we do our best to mitigate our waste. We offer reusable or single-use compostable options when booking your event in CaterTrax. We do our best to use all compostable items when using disposables. Due to this, we highly encourage that you book compost, recycling, and landfill collection for your event by emailing fixit@andrew.cmu.edu.

Compostable Items:

While many of the items that we use may look and feel like plastic, they're actually PLA plastics which are commercially compostable. PLA plastic is bioplastic derived from natural resources such as sugarcane and corn starch. You can tell if an item is PLA plastic by looking for "PLA" stamped under the recycling symbol on the bottom of the item. Other ways to tell if an item is compostable is to look for "BPI Certified" or "Compostable". If you're in doubt on whether an item is compostable, please throw it in the trash as to not contaminate the compost stream.

Food Waste:

Any food waste generated during the production of your event or leftover afterwards is collected and disposed of with AgRecycle, a local, woman owned commercial composting firm. Diverting our food waste from the landfill to compost helps reduce our carbon footprint and minimize the inherent environmental impact of the food industry.

Thank you for your help in creating more sustainable events! If you have any questions on our processes, please reach out to our catering department.



Plan Your Event

Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact our catering sales office at 412-268-2129 for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least fourteen business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guestcount.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.





Serviceware and China

All compostable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide quality compostable products. Standard China and glassware is available for an additional charge of \$3.50 per person.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for nonfood tables or specialty linens are available for an additional fee.

Water Setup

Pitchers of water or large dispensers are available for conferences, lectures, and meetings on campus. The charge is \$0.59 per person.

Billing & Payment

A form of payment (via oracle string or Visa/Mastercard or cash) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special dietary options are available via our Nourish menu. Please reach out to our catering sales office if you need a faith-based meal option.

Cancellation

We kindly request that cancellations must be made five business days prior to the contracted event date. For further information regarding cancellations, please see the policies section on CaterTrax.

We strive to make our events green, please help us by emailing fixit@andrew.cmu.edu to reserve compost, recycling, and landfill receptacles.