





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!

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The Start Morning Start

The Quick Start

<ul> <li>Seasonal fresh fruit bowl</li> <li>House-made granola</li> <li>Yogurt</li> <li>Regular and decaf coffee and assorted hot teas</li> <li>Orange juice</li> </ul>	8.89 per person	
<ul> <li>Continental Breakfast</li> <li>Assorted breakfast pastries and bagels</li> <li>Cream cheese, assorted jams, and butter</li> <li>Seasonal fresh fruit display</li> <li>Regular and decaf coffee and assorted hot teas</li> <li>Orange juice</li> </ul>	12.89 per person	
<ul> <li>Energy Breakfast</li> <li>Egg white scramble with potato, spinach and tomato</li> <li>BYO avocado toast – toasted artisan bread, smashed avocado cilantro, and diced tomatoes</li> <li>Seasonal fresh fruit</li> <li>Greek yogurt bar with house-made granola</li> <li>Regular and decaf coffee and assorted hot teas</li> <li>Orange juice</li> </ul>	14.89 per person	



The Start Morning Start

<ul> <li>The Scramble</li> <li>Scrambled eggs</li> <li>Choice of breakfast meat: bacon, pork or turkey sausage</li> <li>Seasonal fresh fruit bowl</li> <li>Regular and decaf coffee and assorted hot teas</li> <li>Orange juice</li> </ul>	<b>15.89</b> per person
Oatmeal Bar	8.89 per person
Old fashioned oats	
<ul> <li>Toppings include brown sugar, raisins, seasonal fresh berries, warm apples and cinnamon</li> </ul>	
Regular and decaf coffee and assorted hot teas Orange juice	
Toast Bar BYO avocado toast bar:  Choice of toast  Diced tomatoes  Mashed avocado  Chopped cilantro	5.99 per person



# Ala Carte



Assorted bagels and spreads  Freshly-baked croissants  29.95 per dozen  Assorted danish  25.95 per dozen  Assorted freshly baked muffins  25.95 per dozen  Yogurt parfait with fresh berries and granola  Overnight oats  57.00 per dozen  Avocado toast  57.00 per dozen  Avocado toast  3.25 per person  Bacon (3 slices)  Pork sausage (3 links)  Turkey sausage (3 links)  Ham (3 slices)  Seasonal fresh fruit display  Fr.00 per dozen  Fr.00 per dozen  57.00 per dozen  57.00 per dozen  Turkey sausage (3 links)  Ham & Swiss cheese quiche  Freshly-baked croissants  29.95 per dozen  57.00 per dozen  57.00 per dozen  57.00 per dozen  Tuscan kale, roasted pepper & goat cheese quiche  55.00 per dozen  Hardboiled eggs  15.00 per dozen  Ancient grain oatmeal			
Assorted danish  Assorted freshly baked muffins  Yogurt parfait with fresh berries and granola  Overnight oats  Fr.00 per dozen  Tuscan kale, roasted pepper & goat cheese quiche  25.95 per dozen  25.95 per dozen  25.95 per dozen  57.00 per dozen  57.00 per dozen  3.25 per person  30.00 per dozen  30.00 per dozen  57.00 per dozen  55.00 per dozen  55.00 per dozen	Assorted bagels and spreads	29.95 per dozen	
Assorted freshly baked muffins  Yogurt parfait with fresh berries and granola  Overnight oats  57.00 per dozen  Avocado toast  57.00 per dozen  Avocado toast  3.25 per person  Bacon (3 slices)  Pork sausage (3 links)  Turkey sausage (3 links)  Ham (3 slices)  Seasonal fresh fruit display  Formula in the season of the seaso	Freshly-baked croissants	<b>29.95</b> per dozen	
Yogurt parfait with fresh berries and granola  57.00 per dozen  Avocado toast  57.00 per dozen  Avocado toast  3.25 per person  Bacon (3 slices)  Pork sausage (3 links)  Turkey sausage (3 links)  Ham (3 slices)  Seasonal fresh fruit display  57.00 per dozen  Ham & Swiss cheese quiche  55.00 per dozen  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  15.00 per dozen	Assorted danish	25.95 per dozen	
Overnight oats  Avocado toast  Bacon (3 slices)  Pork sausage (3 links)  Turkey sausage (3 links)  Ham (3 slices)  Seasonal fresh fruit display  Forek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  57.00 per dozen  55.00 per dozen  55.00 per dozen  55.00 per dozen  15.00 per dozen	Assorted freshly baked muffins	25.95 per dozen	
Avocado toast  Bacon (3 slices) Pork sausage (3 links) Turkey sausage (3 links) Ham (3 slices) Seasonal fresh fruit display  Ham & Swiss cheese quiche  Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  3.25 per person  30.00 per dozen  57.00 per dozen  55.00 per dozen  15.00 per dozen	Yogurt parfait with fresh berries and granola	<b>57.00</b> per dozen	
Bacon (3 slices) Pork sausage (3 links) Turkey sausage (3 links) Ham (3 slices) Seasonal fresh fruit display Forest display Fo	Overnight oats	<b>57.00</b> per dozen	
Pork sausage (3 links) Turkey sausage (3 links) Ham (3 slices)  Seasonal fresh fruit display  Fruit display  57.00 per dozen  Ham & Swiss cheese quiche  Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  15.00 per dozen	Avocado toast	3.25 per person	
Turkey sausage (3 links) Ham (3 slices)  Seasonal fresh fruit display  Ham & Swiss cheese quiche  Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  57.00 per dozen  55.00 per dozen  55.00 per dozen  15.00 per dozen	Bacon (3 slices)	30.00 per dozen	
Ham (3 slices)  Seasonal fresh fruit display  Fr.00 per dozen  Ham & Swiss cheese quiche  Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  15.00 per dozen  15.00 per dozen	Pork sausage (3 links)		
Seasonal fresh fruit display  Ham & Swiss cheese quiche  Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  57.00 per dozen  55.00 per dozen  55.00 per dozen  15.00 per dozen	Turkey sausage (3 links)		
Seasonal fresh fruit display  Ham & Swiss cheese quiche  Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  57.00 per dozen  55.00 per dozen  55.00 per dozen  15.00 per dozen	Ham (3 slices)		
Greek yogurt  Tuscan kale, roasted pepper & goat cheese quiche  Hardboiled eggs  15.00 per dozen		<b>57.00</b> per dozen	
Tuscan kale, roasted pepper & goat cheese quiche  55.00 per dozen  Hardboiled eggs  15.00 per dozen	Ham & Swiss cheese quiche	<b>55.00</b> per dozen	
Hardboiled eggs 15.00 per dozen	Greek yogurt	33.00 per dozen	
	Tuscan kale, roasted pepper & goat cheese quiche	55.00 per dozen	
Ancient grain oatmeal 33.00 per dozen	Hardboiled eggs	15.00 per dozen	
	Ancient grain oatmeal	33.00 per dozen	

## Hand-Crafted Eagg 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	5.99 per person	
Cage-free egg and cheese	5.25 per person	
Fried chicken	5.99 per person	
Tomato and cage-free egg	5.79 per person	
Sausage, cage-free egg, and cheese	5.79 per person	
Hot ham and cheese	5.79 per person	

# Balanced Breaks

3.99 per person

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		
Popcorn Trio Your choice of three Lightly buttered Cheese Kettle Caramel	5.99 per person	
<ul> <li>Mezze Spreads</li> <li>Crisp vegetables &amp; pita chips</li> <li>Classic chickpea hummus</li> <li>Add additional items for an extra cost</li> <li>Babaganoush</li> <li>Roasted red hummus</li> <li>Jalapeno and lime hummus</li> <li>Sundried tomato and basil hummus</li> <li>Lemon parsley hummus</li> <li>Chipotle hummus</li> <li>Cubed feta</li> <li>tabouli</li> </ul>	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	<b>16.99</b> per dozen	
House-made fudge brownies	<b>22.00</b> per dozen	
Rice krispy treat cereal treats	<b>17.99</b> per dozen	
Smore's dessert bar	<b>22.99</b> per dozen	
Blondie dessert bar	<b>22.99</b> per dozen	
M&M blondie dessert bar	<b>22.99</b> per dozen	
Cherry and blueberry dessert bar	<b>22.99</b> per dozen	
Lemon dessert bar	<b>22.99</b> per dozen	
House blend trail mix	<b>54.00</b> per dozen	
Individually wrapped granola bars	<b>27.00</b> per dozen	
Individually bagged chips	<b>24.00</b> per dozen	
Fresh whole fruit	<b>22.00</b> per dozen	
Scottie dog cookie	<b>54.00</b> per dozen	
Tartan plaid cookie	<b>48.00</b> per dozen	
Bagged buttered popcorn	<b>48.00</b> per dozen	
Bagged tartan popcorn mix – caramel, cheese, and kettle corn	<b>7.99</b> each	



# Beverages Hot Beverages

Coffee regular, decaf and assorted hot tea service	3.00 per person	
Gourmet coffee regular, decaf and assorted hot tea service	4.99 per person	
Freshly brewed coffee	24.00 per gallon	
Freshly brewed decaf coffee	24.00 per gallon	
Hot water and assorted teas	18.50 per gallon	
Box of Joe	<b>39.99</b> per box	
Hot chocolate	<b>30.00</b> per gallon	



# Beverages

Bubly (12 oz)	<b>1.99</b> each
Cold soda (12 oz)	<b>1.99</b> each
Cold water bottles (16.9 oz)	<b>1.99</b> each
Cold perrier (16.09 oz)	<b>3.59</b> each
Assorted bottled iced tea (16.09 oz)	<b>3.59</b> each
Individual juice (bottle)	<b>3.09</b> each
Turner's milk pint	1.99 each
Filtered water	<b>13.99</b> for 3 gallons
Cucumber mint infused water	16.79 per gallon
Citrus infused water	<b>16.79</b> per gallon
Lemonade	17.99 per gallon
Iced tea	17.99 per gallon
Lavender lemonade	22.99 per gallon
Peach iced tea	22.99 per gallon
Strawberry basil lemonade	22.99 per gallon
Apple juice	17.99 per gallon
Orange juice	17.99 per gallon





## 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

## 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 baquette
- 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

15.59 per person

16.99 per person





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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

## 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:**

- 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

### **Side Selections:**

- Herb-roasted potatoes
- · Baked mac & cheese
- · Seasoned green beans
- Roasted root vegetables
- Sauteed vegetable medley
- Steam broccoli
- Seasoned rice pilaf

## **Salad Selections:**

- Traditional garden salad served with ranch and balsamic dressing
- Classic Caesar salad
- Pasta salad
- Quinoa apple salad

## **Dessert Selections:**

- New York style cheesecake
- Sliced lemon cake
- · Double chocolate cake
- Red velvet cake with cream cheese frosting and toasted coconut

**16.99** per person

28.99 per person





## **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. 14.19 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**

Avocado wrap Hummus wrap Roasted veggie

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

## 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

**16.69** each

## 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	<b>15.59</b> each
Cajun Chicken Caesar Salad Chopped romaine lettuce, cajun chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing	<b>15.59</b> each
Traditional Chef's Salad Turkey, ham, cheddar, Swiss, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with ranch dressing	<b>15.59</b> each
Greek Salad Tomatoes, kalamata olives, feta cheese, roasted red pepper, red onion, and mixed greens with a balsamic vinaigrette	<b>15.59</b> each
California Salmon Salad  Mesclun greens with grilled salmon, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette	<b>17.79</b> 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	<b>15.59</b> each
Roasted Veggie Salad  Mesclun greens, eggplant, zucchini, yellow squash, green onions, tomatoes, and corn with balsamic vinaigrette	<b>14.49</b> each
Thai Chicken Salad Grilled chicken, chopped romaine lettuce, napa & red cabbage, cucumbers, carrots, and edamame with a sesame ginger dressing	<b>15.59</b> each







21.99 per person

## **Pasta**

- Lasagna
- Fettucine alfredo
- · Tortellini primavera

Includes Caesar salad and garlic knots.

## **Entrée**

- Chicken piccata
- · Chicken marsala
- Chicken parmesan





# Taste of South

21.99 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



- Herb brined turkey breast sage gravy
- Creamy home-style mac and cheese
- Garlic roasted red bliss potatoes
- Roast brussel sprouts
- Fudge brownies



## Backyard BBQ

21.99 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** 



# Davors of India

21.99 per person

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



# Street Dogs

14.99 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





21.99 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



# Hot Potato

14.99 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

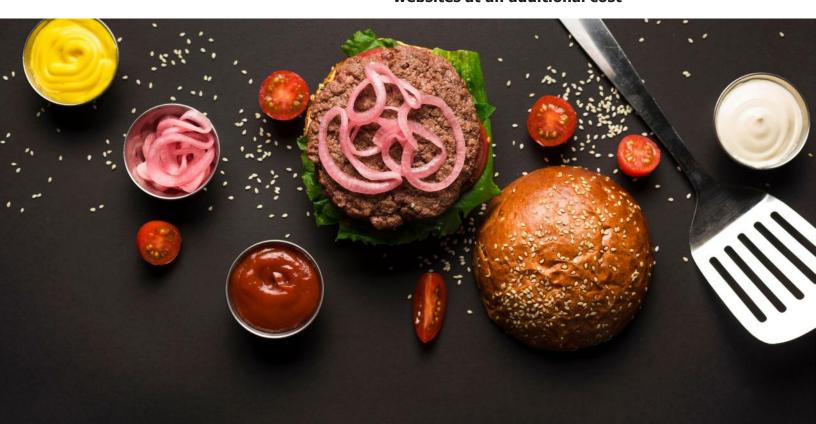


# The Vittsburgher Mixed green salad served with ranch

21.99 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 Busset Asian Busset

21.99 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

 ${\sf Hot}-{\sf Minimum}$  of 24 per item

2.19 each

**2.29** each

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	Vegetable spring roll with sesame ginger sauce	<b>2.09</b> each	
	Assorted mini quiches	<b>1.99</b> each	
	Roasted tomato, torn basil, roasted garlic, and asiago flatbread	<b>3.29</b> each	
	Buffalo chicken flatbread with ranch dressing	<b>3.29</b> each	
	Grilled chicken & cheddar cheese quesadilla	<b>1.99</b> each	
	Roasted vegetable quesadilla	<b>1.99</b> each	
	Beef empanadas with avocado dip	<b>4.49</b> each	
	Jumbo coconut shrimp with pineapple salsa	<b>3.29</b> each	
	Thai chicken satay with spicy Thai chili sauce	<b>2.29</b> each	
The state of the s	Franks in a blanket with brown mustard	<b>2.19</b> each	
The second second	Mini roast pork bao	<b>3.09</b> each	
	Bacon wrapped scallop	<b>3.29</b> each	
	Tandoori kebab	<b>4.39</b> each	
	Sriracha glazed seitan skewer	<b>2.59</b> each	
	Greek chicken bites with tzatziki sauce	<b>2.19</b> each	
	Hawaiian chicken bites with crispy bacon, charred pineapple, and sweet and sour glaze	<b>2.79</b> each	
	Pork pot stickers with sesame ginger sauce	<b>2.19</b> each	

Spanakopita

Arancini with roasted tomato sauce



# Hors of Cenures

Hot — Minimum of 24 per item



Vegetable pot stickers with sesame ginger sauce	<b>2.19</b> each	
Beef satay with mango chutney	<b>2.79</b> each	
Chicken Rockefeller with brie in a phyllo cup	<b>2.49</b> each	
Mac and cheese bites	<b>2.49</b> each	
Chicken tenders with ranch dressing	<b>2.59</b> each	
Miniature potato pancakes with sour cream	<b>1.99</b> each	
Stuffed mushrooms with shallots and herbs	<b>2.19</b> each	
Raspberry brie bites	<b>2.29</b> each	
Mini beef wellington	<b>3.29</b> each	
Mini chicken wellington	<b>3.29</b> each	
Swedish meatball	<b>2.19</b> each	
Mushroom and brie arancini	<b>2.29</b> each	
Kung pao cauliflower bites	<b>2.19</b> each	



## Hors d'Oeuvres

Antipasto Skewer	<b>2.59</b> each
Sesame seed crusted tuna with wasabi aioli and seaweed salad on crisp wonton skin	<b>2.59</b> each
Cucumber rounds with shrimp and boursin cheese	2.09 each
Portobello pinwheels with arugula and boursin cheese	2.09 each
Jumbo shrimp shooters with cocktail sauce	<b>3.29</b> each
Smoked salmon crostini with crème fraiche, dill and capers	<b>3.09</b> each
Smoked turkey, arugula, and dried cranberry pinwheels	<b>2.09</b> each
Hummus shooter with crudité garnish	<b>2.29</b> each
Goat cheese and garlic herb crostini	<b>1.89</b> each
Smoked salmon mousse on marble rye	2.59 each
Caprese skewer	<b>2.29</b> each
Harvest chicken salad in phyllo cup	<b>2.49</b> each
Cumin crusted beef tenderloin on a plantain chip	<b>3.49</b> each
Mediterranean chickpea shooter	<b>2.59</b> each
Stuffed cucumber cup with fresh pico de gallo	<b>2.79</b> each
Roasted tomato, basil, and garlic bruschetta	<b>2.09</b> each
Bleu cheese, pear, and honey crostini	2.19 each
Beef tenderloin crostini with horseradish cream spread	<b>2.79</b> each
Sundried hummus, cucumber, and tomato on a pita triangle	<b>3.29</b> each
Greek chicken salad tartlet	<b>3.29</b> each
Prosciutto wrapped asparagus	2.29 each

# d'Oewvres

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Gourmet Cheese Display	6.99 per person
Cheese display of brie, sharp cheddar smoked gouda and pepper jack served with crackers, grapes, strawberries, and berries	
Crudité Display	4.99 per person
Seasonal vegetables served with ranchdipping sauce and a traditional hummus	
Seasonal Fresh Fruit Display	4.99 per person
Seasonal fruit & berries	
Italian Antipasti Display	9.99 per person
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	
Mediterranean Market Display	7.99 per person
Hummus, babaganoush, tabbouleh, cubed feta cheese, marinated artichokes, fresh mozzarella balls, kalamata olives served with pita points	
oc. rou man prod pomes	
Sushi Display	Daire - Vene Beard -
	Prices Vary Based on Market Value
Sushi Display	-
Sushi Display Chef's selection of seafood and vegetarian rolls	Market Value
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze	Market Value
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled	7.99 per person
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled  Gourmet Tea Sandwiches	7.99 per person 6.69 per person Prices Vary Based on
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled  Gourmet Tea Sandwiches An assortment of tea sandwiches	7.99 per person  6.69 per person
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled  Gourmet Tea Sandwiches An assortment of tea sandwiches  Seafood Display Select from our variety of seafood displays, served with	7.99 per person 6.69 per person Prices Vary Based on
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled  Gourmet Tea Sandwiches An assortment of tea sandwiches  Seafood Display Select from our variety of seafood displays, served with appropriate garnishes	7.99 per person  6.69 per person  Prices Vary Based on Market Value
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled  Gourmet Tea Sandwiches An assortment of tea sandwiches  Seafood Display Select from our variety of seafood displays, served with appropriate garnishes  Brie en Croute Chutney Bar  Baked Brie en Croute, mango chutney, fig jam, caramelized	7.99 per person  6.69 per person  Prices Vary Based on Market Value
Sushi Display Chef's selection of seafood and vegetarian rolls  Balsamic Grilled Vegetable Display Seasonal grilled vegetables marinated in a balsamic glaze served chilled  Gourmet Tea Sandwiches An assortment of tea sandwiches  Seafood Display Select from our variety of seafood displays, served with appropriate garnishes  Brie en Croute Chutney Bar  Baked Brie en Croute, mango chutney, fig jam, caramelized onion and bacon jam, charred tomato jam, baguette rounds	7.99 per person  6.69 per person  Prices Vary Based on Market Value  99.99 per round

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.

# Slider Station

Roasted turkey with cranberry cream cheese, sprouts and cucumber	<b>29.99</b> per dozen
Grilled chicken slider with bacon, avocado spread and tomato	31.19 per dozen
Smoked ham with Swiss cheese, creamy Dijon mustard, leaf lettuce and tomato	<b>29.99</b> per dozen
Roast beef with cheddar cheese, creamy horseradish, leaf lettuce and tomato	29.99 per dozen
Balsamic glazed vegetables with lead lettuce, bacon and chipotle mayonnaise	<b>32.29</b> per dozen

Carolina pulled pork with pickled vegetables	<b>31.19</b> per dozen	
Gourmet hamburger with ketchup and a pickle garnish	<b>31.19</b> per dozen	
Gourmet cheeseburger with cheddar cheese and ketchup	<b>31.19</b> per dozen	
Crispy buffalo chicken with ranch and tomato	<b>31.19</b> per dozen	
Grilled portobello with spinach, boursin cheese and tomato jam	<b>29.99</b> per dozen	
Black bean and corn with leaf lettuce and tomato	<b>29.99</b> per dozen	
Mini rueben slider with corned beef, Swiss cheese, sauerkraut, and thousand island dressing	<b>31.19</b> per dozen	



# Wasta 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

21.99 per person

### Also includes...

- Garlic knots
- Shaker bar crushed red pepper, oregano, garlic
- \*\*Requires a chef fee





## Anvina Station

Served with appropriate sauces & dinner rolls with whipped butter.

## Your Choice of..

Roasted pork loin	13.89 per person
Boneless Virginia ham	5.69 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	4.39 per person
Mashed sweet potatoes	4.39 per person
Rosemary roasted potatoes	4.39 per person
Lentil & basmati rice pilaf	4.39 per person
Potatoes au gratin	4.39 per person
Macaroni and cheese	4.39 per person
Grilled asparagus	4.39 per person
Grilled brussel sprouts with balsamic glaze	4.39 per person
Creamed spinach	4.39 per person
Za'tar roast carrots	4.39 per person
Roasted squash with fresh herbs and garlic	4.39 per person

Assorted freshly baked cookies	<b>16.99</b> per dozen
Chewy chocolate fudge brownies	<b>22.00</b> per dozen
Assorted dessert bars	<b>20.79</b> per dozen
Fresh fruit kebabs with raspberry yogurt dip	60.00 per dozen
Chef's selection of house-made cookies and brownies	22.00 per dozen
Shortcake Bar	<b>4.99</b> per person
Shortcake bar served with sliced fresh strawberries, butter pound cake, and real whipped cream	
Ice Cream Sundae Bar	<b>7.19</b> per person
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	
Celebration Cakes	Quarter
Choice of chocolate, vanilla, half chocolate and vanilla, red velvet, and choice of buttercream or chocolate icing	Half Full





# 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	22.00 per person	
Sauteed breast of chicken with lemon beurre blanc wild mushroom risotto, and roasted broccoli	22.00 per person	
Grilled boneless pork chop with au gratin potatoes, braised kale, and blistered grape tomatoes	32.00 per person	
Pan-seared Halibut with cherry tomato vinaigrette, saffron basmati rice, and lemon grilled asparagus	36.00 per person	
Filet of beef with a port wine demi-glaze, rough mashed potatoes, zucchini, squash, and carrot sauté	36.00 per person	
Soy ginger marinated grilled tofu planks with jasmine rice, and steamed broccoli	21.00 per person	
Balsamic marinated portabella mushroom with grilled polenta cake, and pan-fried tri- colored peppers	21.00 per person	

## 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	4.99 per person	



## **Breakfast Items**

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

## Mourish

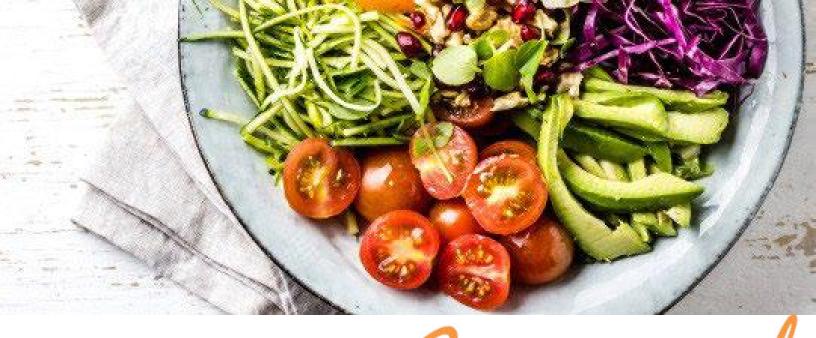
An Allergen-Friendly Kitchen, food made without gluten, and the 8 major allergen ingredients (except coconut)

## **Cold Sandwiches**

<ul> <li>Turkey on gluten-free sliced bread</li> <li>Vegan jalapeno mayo</li> <li>Vegan Daiya provolone cheese</li> </ul>	<b>17.99</b> each
<ul> <li>Lettuce and tomato</li> <li>Ham on gluten-free sliced bread</li> <li>Honey mustard</li> <li>Vegan Daiya provolone cheese</li> <li>Lettuce and tomato</li> </ul>	<b>17.99</b> each
Vegan chickpea salad on gluten-free sliced bread  • Lettuce and tomato	<b>16.99</b> each

## **Hot Sandwiches**

Beef Burger on gluten- free bun  • Side of vegan mayo  • Lettuce and tomato	<b>18.99</b> each	
<ul><li>Chicken Breast on gluten-free bun</li><li>Side of vegan mayo</li><li>Lettuce and tomato</li></ul>	<b>18.99</b> each	
Vegan sunshine burger on gluten-free bun  • Side of vegan mayo  • Lettuce and tomato	<b>18.99</b> each	



## Salads

Caesar Salad	<b>15.59</b> each
<ul> <li>Black chia seeds, hemp seeds, romaine lettuce, croutons (avoiding gluten)</li> </ul>	
<ul> <li>House-made vegan Caesar dressing</li> </ul>	
• Add chicken (+ \$4.00)	
House Salad	<b>15.59</b> each
<ul> <li>Romaine, croutons, cucumbers, tomatoes, carrots, and onions</li> </ul>	
<ul> <li>Daiya vegan ranch dressing</li> </ul>	
• Add chicken (+ \$4.00)	
Spinach Salad	<b>15.59</b> each
<ul> <li>Spinach, fresh berries, carrots, and cucumber</li> </ul>	
House-made honey lemon yogurt dressing	
• Add chicken (+ \$4.00)	

## **Hot Dinners**

Chicken	<b>22.00</b> each
Brown basmati rice	
Steamed vegetables	
Vegan Daiya Mac & Cheese	<b>19.99</b> each
Topped with shredded Daiya cheddar, and avoiding gluten breadcrumbs	
Southwest Bowl	<b>16.99</b> each

## Sides Steamed vegetables

Steamed vegetables	<b>4.39</b> each
Side house salad	<b>5.25</b> each

## **Desserts**

Vegan chocolate brownie	<b>4.99</b> each
Vegan marshmallow treats	<b>3.99</b> 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 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 guest count.

## **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 <a href="mailto:fixit@andrew.cmu.edu">fixit@andrew.cmu.edu</a> to reserve compost, recycling, and landfill receptacles.