CARVED + CRAFTED CATERING

COMMENCEMENT 2022
BREAKFAST

Boxed continental breakfast 7.99 /person
includes plain bagel, strawberry jam and butter, seasonal fresh fruit cup and bottled orange juice

Sweet continental breakfast 7.99 /person
includes blueberry muffin, seasonal fruit cup and bottled orange juice

BRUNCH À LA CARTE

Mixed fruit cup 4.49
Vanilla yogurt, fresh berries, and granola parfait 5.59
Coconut milk yogurt with chocolate and almonds 5.59
Blini Brunch 7.59
Mini blinis (crepe-like pancakes) paired with Nutella for dipping and accompanied with fresh mixed berries.
APPETIZERS

MINIMUM ORDER OF TWO DOZEN PER APPETIZER

Butler-passed or served at station with Server Attendant 135.00 /Server

Setup / service / teardown (4 hours) - Chef Attendant to tray Butler-passed 140.00 /Chef

Coconut Shrimp 3.19 /pc
Served with curry aioli

Crab Rangoon 3.25 /pc
Served with sweet & sour sauce

Spanakopita 2.09 /pc

Fried vegetable spring rolls 2.09 /pc
Served with Thai dipping sauce

Mac-n-cheese wedges 2.29 /pc

Thai chicken skewer 2.29 /pc
Served with garlic chili sauce

Breaded chicken strips 2.29 /pc
Served with honey mustard
SLIDERS

HOT AND COLD SLIDERS $28.00 PER DOZEN

Turkey & Swiss (cold)
Served with black pepper garlic aioli

Chicken Cranberry Salad (cold)
Smoked pulled chicken, mayo, cranberry, celery and onions

Beef Slider (hot)
Cheddar cheese and caramelized onions

Crispy Buffalo chicken (hot)
Served with leaf lettuce, tomato and ranch dressing

Southwest black bean and corn (hot)
Vegan
SNACKS

ALL SNACKS ARE SERVED INDIVIDUALLY BAGGED

Kettle chips 1.49
House-made trail mix 3.25
Gourmet popcorn 3.99
Red or black licorice Scottie Dogs 3.99
2.5 oz bag

COMMENCEMENT PLATTERS

Served at station with Server Attendant 135.00 /Server
Setup/Service/Teardown (4 hours)

Seasonal fruit display 116.75
Serves 25 people;
3.5 ounces per person

Vegetable platter 174.49
With ranch dressing, serves 50 people;
3.5 ounces per person

Domestic cheese sampling 163.45
Assorted cheese from Wisconsin accompanied by fresh fruits, preserves, honey and crackers. Serves 35 people;
2.5 ounces of cheese per person
COMMENCEMENT
INDIVIDUAL
BOXES

10.50 PER BOX

Taste of the Mediterranean
Tabbouleh salad, grilled chicken breast strips, stuffed vine leaves, olives and rosemary

Veggie Buffalo Bites
Roasted cauliflower, celery, grape tomatoes and peppercorn Buffalo dip

Sweet and Salty Sampler
Apple slices, caramel dip, grapes and honey-wheat braided pretzel twists

There’s Hummus Among Us
Roasted red pepper hummus, mini flatbread, carrots, zucchini and radish
COMMENCEMENT

DESSERTS

Signature Tartan Plaid cookie 3.00
Individually bagged

Signature Scottie Dog sugar cookie 4.00
Individually bagged

Chocolate Chip cookie 1.50
Individually bagged

Chocolate whipped dream 6.09
Chocolate Mousse with chocolate cookie pieces

Cannoli dip 6.09
BEVERAGE SERVICE

Bottled water, assorted canned sodas or assorted Bubly 1.79
Coffee service 2.29 /person
Assorted hot tea service 2.29 /person

LINEN AND RENTALS

Standard napkin 1.00
85” x 85” square linen (black) 9.36
90” x 132” linen (black) 17.00
120” (based on standard linen choice) 31.20
China rental $2.50 /person

SERVICE

Corkage 3.50 /person
includes compostable glassware, napkins and ice
Server Attendant (minimum 4 hours) 135.00
Bartender (minimum 4 hours) 140.00

2022 CMU COMMENCEMENT MENU

Please submit orders through CaterTrax beginning March 17, 2022.

Preliminary catering orders are due April 1, 2022.

All final order information is due April 25, 2022. Dietary restrictions and cancellations must be submitted to Chartwells, in writing, by April 29, 2022.

Please contact Kelly Mowrey, Director of Catering, with any questions.
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