



2018 Chef Menu for Your Fall Gathering

The Gathering





Welcome to The Gathering by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering 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 The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Carnegie Mellon University
Robi Ruane, Senior Catering Director
(412)268-2129
Catering@andrew.cmu.edu
www.carnegiemelloncatering.catertrax.com



The Morning Start

Continental Breakfast **7.59 per person**

*Assorted breakfast pastries and bagels with cream cheese
Seasonal fresh fruit display
Coffee and assorted hot teas
Orange juice and fruit-infused water*

Energy Breakfast **10.99 per person**

*Egg white scramble with potato, spinach and tomato
Fresh baked avocado toast
Seasonal fruit and yogurt bar with house-made granola
Coffee and assorted hot teas
Orange juice and fruit-infused water*

Oatmeal Bar **7.49 per person**

*Build your own bowl of oatmeal. Brown sugar, raisins, fresh berries, warm apples and cinnamon butter.
Includes coffee and orange juice*

Traditional Breakfast **11.79 per person**

*Cinnamon french toast or buttermilk pancakes
Scrambled eggs
Bacon, pork sausage or turkey sausage
Seasoned breakfast potatoes
Seasonal fresh fruit display
Fresh breakfast pastries
Coffee and assorted hot teas
Orange juice and fruit-infused water*

Build Your Own Breakfast Salad **7.99 per person**

Begin with your base green, crispy toppings, proteins and your choice of dressing

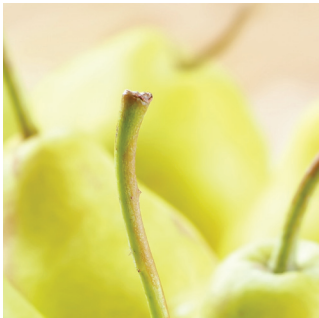
Toast Bar **9.99 per person**

Artisan Sourdough, Rye, & Tuscan Breads, assorted spreads, roasted and marinated vegetables, seeds and nuts

The Morning Start a la Carte

Assorted Bagels and Spreads	16.99 per dozen
Assorted Danish	21.00 per dozen
Assorted Freshly Baked Muffins	21.00 per dozen
Freshly Baked Croissants	21.00 per dozen
Assorted Fresh Donuts	17.49 per dozen
Overnight Oats	3.99 per dozen
Ancient Grain Oatmeal	1.99 per person
Fresh Fruit Mosaic	3.99 per person
Avocado Toast	3.99 per person
Sweet Potato Hash	2.99 per person
Seasonal Fresh Fruit Display	3.29 per person
Greek Yogurt	2.99 per person
Individual Boxed Cereals	2.79 ea
Artisan Charcuterie & Cheeseboard	3.99 per person
Hardboiled Eggs	1.99 per person
Ham & Swiss Cheese Quiche	4.99 per person
Scrambled Eggs	2.49 per person

Tuscan Kale, Roasted Pepper & Goat Cheese Quiche	4.99 per person
New York Smoked Salmon Platter	10.99 per person
Yogurt Parfait with Fresh Berries and Granola	3.99 per person
Pork Sausage, Turkey Sausage or Ham	2.29 per person
Hand Crafted Breakfast Sandwiches	
Bacon & Cage-Free Egg on Fresh English Muffin	5.19 ea
Cage-Free Egg & Cheese on Fresh English Muffin	4.99 ea
Fried Chicken on a Buttermilk Biscuit	5.99 ea
Tomato & Cage-Free Egg on Whole Wheat Wrap	4.99 ea
Cage-Free Egg & Bacon on a Croissant	5.29 ea
Sliced Brisket, Cage-Free Fried Egg & Gouda, Frisee,	6.99 ea
Blistered Tomato and Croissant	
Hot Ham and Cheese on a Buttermilk Biscuit	4.99 ea



Breakfast Stations

Chef Attendant required at 160 each

Waffle Bar <i>Fresh Buttermilk Waffles</i> <i>Housemade Whipped Cream</i> <i>Strawberries & Blueberries</i> <i>Warm Apples</i> <i>Cinnamon</i> <i>Warm Maple Syrup</i> <i>*Chef Attendant Required</i>	6.49 per person	:	Omelette Station <i>Farm Fresh Eggs & Egg Whites</i> <i>Shredded Cheeses</i> <i>Onions & Peppers</i> <i>Mushrooms</i> <i>Tomatoes</i> <i>Diced Ham, Bacon</i> <i>*Chef Attendant Required</i>	6.99 per person
Prime Rib Carving Station <i>*Chef Attendant Required</i>	8.79 per person	:	Ham Carving Station <i>*Chef Attendant Required</i>	4.99 per person



Balanced Breaks

 Popcorn Trio	4.49 per person	:	Chips and Salsa	3.29 per person
<i>Spicy Chili, Herb and Rosemary and Regular Popcorn.</i>		:	<i>Tortilla chips served with fresh tomato salsa</i>	
Jerky Bar	8.79 per person	:	Lime and Sea Salt Tortilla Chips	1.79 per person
<i>Selection of regional and artisanal jerky served with dried fruits and nuts.</i>		:	Fresh Avocado Guacamole	3.09 per person
Mezze Spreads	6.99 per person	:	Fruit and Nut Bar	4.79 per person
<i>Served with Crisp Vegetables and Pita Chips, Yellow Lentil Hummus, Classic Chic Pea Hummus and Babaganoush.</i>		:	<i>Seasonal Fresh Hand Fruit & Berries</i>	
		:	<i>Selection of Lightly Salted Nuts</i>	

Sweets & Treats

Assorted Freshly Baked Cookies	12.79 per dozen	:	Savory Party Mix	5.99 per person
House-made Fudge Brownies	13.99 per dozen	:	Pretzels, Chips, French Onion Dip	3.25 per person
Cereal Treats Platter	12.79 per dozen	:	Mixed Nuts	7.49 per person
Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar	14.99 per dozen	:	Yogurt Covered Pretzels	5.29 per person
House-made Truffle Plate (Mocha, Oreo & Birthday Cake)	7.29 per dozen	:	Full Sheet Cake (Serves 60)	99.99 ea
House Blend Trail Mix with Nuts & Chocolate	6.79 per person	:	Half Sheet Cake (Serves 30)	59.99 ea
Fresh Fruit Kebabs	4.99 per person	:	Fruit and Nut Energy Bars	2.89 ea
		:	Individually Wrapped Granola Bars	1.79 ea
		:	Individually Bagged Chips	1.49 ea
		:	Fresh Whole Fruit	1.89 ea

Beverages

Hot Beverages		:	Cold Beverages	
<i>Freshly Brewed Regular Coffee, Decaf Coffee & Tea Service</i>		:	<i>Fresh Brewed Iced Tea</i>	16.79 per gallon
	2.29 per person	:	<i>Lemonade</i>	16.79 per gallon
<i>Gourmet Coffee Service with Honey Sticks, Cubed Sugar, Sugar Sticks, Assorted Creamers & Shaved Chocolate</i>		:	<i>Raspberry Mint Lemonade</i>	22.79 per gallon
	3.49 per person	:	<i>Filtered Water</i>	11.99 per gallon
<i>Freshly Brewed Regular Coffee & Tea Service (No Decaf)</i>		:	<i>Fruit Infused Water</i>	14.99 per gallon
	2.29 per person	:	<i>Orange, Apple or Cranberry Juice</i>	2.79 ea / 18.49 per gallon
<i>Gourmet Hot Chocolate with Whipped Cream, Shaved Chocolate, Crushed Peppermint & Marshmallows</i>		:	Individual Beverages	
	3.29 per person	:	<i>Soda</i>	1.29 ea
<i>Hot Chocolate</i>	1.79 per person	:	<i>Whole, 2%, Skim Milk</i>	1.29 ea
<i>Hot Apple Cider</i>	1.49 per person	:	<i>Bottled Water</i>	1.49 ea
<i>Box O' Joes To-Go</i>	24.99 each	:	<i>Perrier</i>	2.29 ea
		:	Corkage Fee	3.50 per person
		:	<i>Without Min. Food Order</i>	7.00 per person



Lunch Buffets

Build Your Own Lunch Buffet

15.69 per person

Hot Buffet includes two salads, one entree, accompaniments and your choice of two desserts.
Additional Entrees can be added for an extra cost.

Pick 2

Traditional Garden Salad, Classic Caesar Salad, Charred Tomato, Spinach and Campanelle Pasta Salad, Quinoa Apple Salad, Sweet Potato and Black Bean Salad

Pick 1

Miso-glazed Salmon, Herb Crusted Chicken, Cider Brined Pork Loin, Balsamic & Rosemary Marinated Flank Steak, Vegetable Lasagna, Green Thai Curry Tofu

Pick 2

Herb Roasted Red Skin Potatoes, Smashed Maple Sweet Potatoes, Lemon Parmesan Green Beans, Roasted Root Vegetables, Parmesan Cream Wilted Spinach, Broccoli Rabe, Long Grain Rice

Pick 2

New York Style Cheesecake, Fresh Fruit Tart, Double Chocolate Cake, Key Lime Pie with Citrus Mousse, Salted Caramel Cake, Chocolate Chip Oreo Vanilla Cake

Make Your Own Deli Buffet

11.79 per person

Your choice of three deli classics, two fresh cheeses, freshly baked breads, and house-made chips or a side salad and condiments.

Pick 3

Smoked ham, turkey, salami, roast beef, tuna salad, Cold Fried Tofu, roasted vegetables

Pick 2

American, swiss, provolone, pepper jack, or cheddar

Pick 1

House-made Chips, Macaroni Salad, Quinoa & Tabbouleh Salad, Small Garden Salad

Salad Dressing Choice: Buttermilk Ranch, Bleu Cheese, Roasted Garlic, Sesame Soy, Caesar, Balsamic Vinaigrette

Artisan Sandwich Board

13.99 per person

Your choice of 4-sandwiches served with house-made chips and a side salad.

Pick 4

Muffuletta Vegetarian Sandwich
Mediterranean Grilled Chicken Ciabatta
Cajun Roast Turkey with Pepperjack, Onion & Mayo
Classic Italian with Balsamic Hero
Avocado, Lettuce, Tomato on Wheat
Roast Beef, American Cheese, Lettuce, Tomato & Onion
Roasted Turkey, Spinach, & Roasted Red Pepper Aioli
Sicilian Combo Turkey Bacon Ranch on Wheat

Pick 2

Housemade Chips, Chic Pea Tomato Salad, Quinoa & Tabbouleh Salad, Small Garden Salad, Pasta Salad

Salad Dressing Choice

Buttermilk Ranch, Bleu Cheese, Roasted Garlic, Sesame Soy, Caesar, Balsamic Vinaigrette



Box Lunches

Sandwiches

Express Box Lunch **12.79 per person**
All sandwiches served on chef's selection of fresh bread with house made chips, fresh whole fruit, and condiments.

Sandwich Selections

- Turkey Breast and Provolone Cheese*
- Ham and Swiss Cheese*
- Roast Beef and Cheddar Cheese*
- Grilled Veggie Wrap*
- Tuna Salad*
- Grilled Mediterranean Chicken*

Artisan Box Lunch **14.79 per person**
All sandwiches served on chef's selection of fresh breads with house-made chips, side salad, and dessert bar.

Sandwich Selections

- Muffuletta Vegetarian Sandwich*
- Mediterranean Grilled Chicken Sundried Tomato Hummus Ciabatta*
- Cajun Roast Turkey with Pepperjack, Bermuda Onion, & Cajun Mayo*
- Classic Italian, Pepperoni, Capicola, Salami & Provolone with Balsamic, Hero*
- Avocado, Lettuce, Sundried Tomato, Garlic Hummus in a Whole Wheat Wrap*
- Roast Beef Sub, American Cheese, Lettuce, Tomato, & Onion*
- Turkey Bacon Ranch on Wheat with Pepper Jack & Ranch Dressing*

Artisan Lunch Side - Choice of 2

- Housemade Chips, Chic Pea Tomato Salad, Quinoa & Tabbouleh Salad, Small Garden Salad, Pasta Salad*

Salad Dressing Choice

- Buttermilk Ranch, Bleu Cheese, Roasted Garlic, Sesame Soy, Caesar, Balsamic Vinaigrette*

Salads

Turkey Avocado Cobb Salad **13.99 per person**
Mesclun greens with turkey, applewood-smoked bacon, fresh avocado, cage-free hard-boiled egg, black olives, onion, house-made croutons.

Blackened Chicken Caesar Salad **10.49 per person**
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing.

Traditional Chef's Salad **10.49 per person**
Turkey, ham, cheddar, cage-free hard-boiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing.

Greek Salad with Grilled Chicken **13.99 per person**
Grilled chicken, tomatoes, cucumbers, Kalamata olives, feta cheese, red onion, and mixed greens with balsamic dressing.

California Salmon Salad **14.99 per person**
Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette.

Mediterranean Grain Salad **10.99 per person**
Orzo, barley and farro with kalamata olive, tomato and bermuda onion.

Pittsburgh-Style Steak Salad **14.99 per person**
Iceberg lettuce, grilled sirloin, tomatoes, cucumbers, hardboiled egg, french fries, shredded cheddar, creamy ranch dressing.



Theme Meals

Little Italy

18.49 per person

Served with Caesar salad, choice of pasta entree, choice of chicken entree and House-made cookies

Pick 1

Lasagna
Fettuccine Alfredo
Tortellini Primavera

Pick 1

Chicken Piccata
Chicken Marsala
Chicken Parmesan

Add: Antipasto Platter

4.00 per person

Taste of the South

16.49 per person

Classic Carolina Pulled Pork with Slider Rolls
Buttermilk Fried Chicken
Macaroni and Cheese
BBQ Baked Beans
Lime Cilantro Cabbage Cole Slaw
Cheddar Jalapeño Cornbread
Strawberry Shortcake



Home-style Spread

17.99 per person

Herb Brined Turkey Breast with Sage Gravy
Herb & Panko Crusted Salmon
Garlic Roasted Red Bliss Potatoes
Roast Brussel Sprouts
Tossed Garden Salad
Fudge Brownies

Picnic Buffet

13.59 per person

Includes assorted buns, lettuce, tomatoes, pickles, onions, condiments, fresh baked cookies and brownies.

Pick 3

Hamburgers
Veggie Burgers
Hot Dogs
BBQ Glazed Chicken

Pick 2

Potato Salad
Pasta Salad
Cole Slaw
Traditional Macaroni and Cheese

Salad Dressing Choice

Buttermilk Ranch, Bleu Cheese, Roasted Garlic, Sesame Soy, Caesar, Balsamic Vinaigrette

Taste of the Mediterranean

18.99 per person

Chermoula Spiced Chicken Skewers with Tzatziki Sauce
Kafta Meatballs on Tabbouleh with Red Chili Tomato Sauce
Mini Falafel with Tahini Sauce
Lentil Hummus with Grilled Pita Chips
Mezze Grilled & Marinated Vegetables with Hummus
Marinated Olives

Another Taste of the Mediterranean

18.99 per person

Blackened Salmon with Lemon and Parsley
Za`tar Roast Chicken Breast
Whole Wheat Penne with Broccoli, Lemon and Garlic
Broccoli Rabe with Red Chili Flake and Roast Garlic
Chic Pea & Tomato Salad



Theme Meals

Indian Buffet 13.46 per person

- Oven Roasted Tandoori Chicken with Spices*
- Seasonal Vegetable Curry*
- Chickpea Chana Masala with Garlic and Spiced Tomato Sauce*
- Basmati Rice*
- Mint Cucumber Riata*
- Warm Naan Bread*

Taco House 18.49 per person

- Mini Al Pastor tacos with Onion and Cilantro*
- Mini Carne Asada with Onion and Cilantro*
- Mini Grilled Chicken Flautas Ancho Chili Crema*
- Deconstructed Posole Salad with Chili Lime Vinaigrette*
- Crab Avocado Shooter with Diced Jicama and Chili Lime*
- Tortilla Wild Mushroom Queso Fundido with Corn Tortillas*
- Mini Churro Chocolate Dipping Sauce*



Balanced Southwestern 18.49 per person

- Grilled Mahi Mahi Baja fish tacos*
- Grilled chicken skewers with soft corn tortillas*
- Black bean and corn salad*
- Mexican red rice*
- Fresh house-made guacamole, salsa, & baked corn tortilla chips*

Traditional Asian Buffet 15.79 per person

- Orange Ginger Chicken*
- Beef with Broccoli*
- Ginger Vegetable Fried Rice*
- Traditional Egg Rolls*
- Sesame Broccoli*

Asian Noodle and Dumplings 18.49 per person

- Soba Noodle Salad with Miso Mustard Vinaigrette*
- Shrimp Gyoza Chili Vinegar Pork Dumpling Hoisin Peanut Sauce*
- Chili Tofu & Vegetables*
- BBQ Hoisin Steak, Avocado, Scallion Lettuce Wraps*
- Guacaname with Fried Wonton Crisps*
- Pao Zaf Cold Vegetable Zoodle Salad*
- Shrimp Poke*

A Taste of Pittsburgh 18.49 per person

- Garden Salad with Fries, Egg, Cheddar, Tomato, Cucumber, Ranch Dressing and Italian Dressing*
- Pierogies, butter, caramelized onion, sour cream*
- Baked Penne with Meat Sauce*
- Fried Chicken Pieces*
- Sirloin Tips with Red Wine Mushroom Sauce*
- Klondike Bars, Mini Burnt Almond Tortes*



Hors D'oeuvres

Hand Crafted Pizzas **19.49 per person**

Slider Bar **24.99 per person**

Choice of Three Gourmet Sliders
Buffalo Chicken with Ranch
Beef with Caramelized Onions and Cheddar Cheese
Pulled pork slider with pickled vegetables
Crab Cake with Red Pepper Aioli
Chipotle Black Bean & Corn

Cheese Display **4.49 per person**

Served with artisan bread, crackers and fresh fruit garnish

Crudit  Display **2.99 per person**

Seasonal vegetables served with ranch dipping sauce

Seasonal Fresh Fruit Display **3.19 per person**

Seasonal fruit and berries

Italian Antipasti Display **6.49 per person**

Cappicola, prosciutto and salami, Fresh mozzarella and shaved parmesan Pepperoncini, roasted red peppers, marinated artichokes, green olives, eggplant caponata, Extra virgin olive oil and balsamic vinegar served with crostini

Mediterranean Market Display **5.79 per person**

Cumin marinated chicken skewers, roasted eggplant, roasted red pepper, hummus, kalamata Olives, feta cheese, fresh basil and mesclun greens
Assorted flatbreads and crostini

Seafood Display **Market Price**

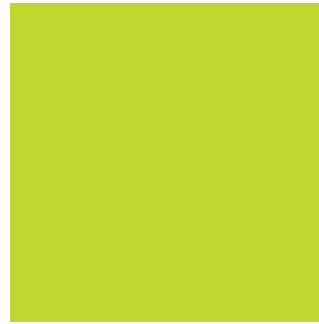
Jumbo Shrimp Cocktail, Market Oysters, Garlic Parmesan Grilled Oysters, Shrimp Ceviche, Mini Tuna Poke Wasabi Crema, Market Crab Legs

Hot (Priced for each)

Spanakopita **1.29 ea**
Shrimp & Vegetable Spring Roll with Mongolian Sweet & Sour Sauce **1.79 ea**
Vegetable spring roll with Mongolian Sweet and Sour Sauce **1.29 ea**
Warm Fig, Caramelized Onion, Bleu Cheese Tartlet **3.99 ea**
Mini Quiche with Apples, Cheddar and Cinnamon **1.29 ea**
Heirloom Tomato, Torn Basil, Roasted Garlic & Asiago Flatbread **1.99 ea**
Pecan Crusted Chicken with Maple BBQ Dip **3.99 ea**
Grilled Chicken & Cheddar Cheese Quesadilla **1.29 ea**
Roasted Vegetable Quesadillas **1.29 ea**
Beef Empanadas with Avocado Dip **3.99 ea**
Crab Rangoon with Sweet & Sour Dipping Sauce **1.29 ea**
Grilled Shrimp with Salsa Verde **3.79 ea**
Thai Chicken Satay with Spicy Peanut Sauce **1.79 ea**
Lump Crab Cakes with Cajun Remoulade **2.49 ea**
Mini Roast Pork Bao **2.79 ea**
Bacon Wrapped Scallop **2.49 ea**
Tandoori Kebab **1.79 ea**

Cold (Priced for each)

Seared Ahi Tuna on Crispy Wonton with Wasabi Cream **3.79 ea**
Goat Cheese and Garlic and Herb Crostini **1.29 ea**
Smoked Salmon Mousse on Potato Crisp **1.99 ea**
Grilled Shrimp with Mango Chipotle Glaze **3.79 ea**
Caprese Skewer-Cherry Tomato, Mozzarella, Basil & Balsamic Glace **3.49 ea**
Thai Chicken Lettuce Wrap **2.79 ea**
Harvest Chicken Salad in a Phyllo Cup **2.29 ea**
Shrimp Ceviche with Serrano Chili Shooter **3.79 ea**
Cumin Crusted Beef Tenderloin on a Plantain Chip **3.29 ea**
Hummus Shooter with Crudit  Garnish **2.29 ea**



Hand Crafted

Carving Station (Priced per person)

Your choice of...

Roasted Round of Beef	8.29 per person
Prime Rib of Beef	8.79 per person
Roasted Pork Loin	6.29 per person
Tenderloin of Beef	11.49 per person
Boneless Virginia Ham	5.99 per person
Herb-Roasted Breast of Turkey	7.49 per person

Choose your accompanying sauce:

Burgundy wine beef gravy, bordelaise sauce, horseradish, hollandaise sauce, roasted turkey gravy, pork gravy, au jus, apple and cranberry compote

Served with assorted freshly baked dinner rolls & butter

Pasta Station (Priced per person) 14.99 per person

Pick 2

- Orechiette with broccoli rabe and pistachios
- Pappardelle with mushroom
- Rigatoni mezzi with Italian sausage
- Broccoli, lemon, garlic and whole wheat penne
- Eggplant pomodoro with gemelli
- Farfalle fagioli
- Tortellini a la Bolognese
- Pasta with marinara

Build-your-own with Italian sausage, marinara, alfredo sauce, spinach, broccoli, onions, tomatoes, Parmesan cheese and fettuccini

Handcrafted a la Carte Sides

Horseradish Mashed Potato	3.29 per person
Mashed Sweet Potatoes with Pecan Butter	3.29 per person
Rosemary Roasted Potatoes	3.29 per person
Herb Risotto	3.29 per person
Lentil & Basmati Rice Pilaf	3.29 per person
Potatoes au Gratin	3.29 per person
Macaroni and Cheese	3.29 per person
Grilled Asparagus	3.29 per person
Grilled Brussel Sprouts with Lemon	3.29 per person
Creamed Spinach	3.29 per person
Za'tar Roast Carrots	3.29 per person
Roasted Squash with Fresh Herbs & Garlic	3.29 per person
Cauliflower Grits with Roasted Carrot and Chimichurri	3.29 per person

Dessert Stations

Gourmet Hot Chocolate Station 3.29 per person

Served with chocolate shavings and whipped topping

Gourmet Coffee and Tea Station 3.49 per person

Choice of Three Gourmet Sliders

Cookie and Brownie Station 3.29 per person

Selection of house-made cookies and brownies

Mini Cupcake Station 4.79 per person

Choice of two mini cupcake flavors

Fondue Station 7.99 per person

Chocolate and caramel dips served with strawberries, pineapple, pound cake, shortbread cookies, brownie bites, pretzel rods, marshmallows

Shortcake Bar 4.49 per person

Buttermilk shortcake served with fresh or compote of strawberry, raspberry and peach and chantilly cream



Seated Dinner

Entrées

Roasted Chicken Breast with Parmesan Polenta, Sautéed Broccoli Rabe with Roasted Garlic & a Red Pepper Sauce
18.99 per person

Chicken Parmesan with Herb Risotto and Fresh Green Beans with Garlic, Tomato, and Basil
18.99 per person

Smoked Bone-In Pork Chop with BBQ Demi Roasted Poblano Mashed Potatoes and Sweet Orange Roasted Baby Carrots
28.89 per person

Korean Bulgogi Beef Short Rib with Wasabi Mashed Potatoes, Bok Choy, and Fried Wonton Strips
28.99 per person

Halibut with Cherry Tomato Vinaigrette, Basmati Rice with Saffron and Basil, & Candied Butternut Squash
34.99 per person

Filet of Beef with Sherry Demi Glaze, Honey Whipped Mashed Sweet Potatoes, Grilled Asparagus and Wild Mushrooms
36.99 per person

Broccoli Tofu Stir Fry with Brown Rice
18.99 per person

Farmers Vegetables: Faro, Petite Squash, Tomato Pepper Coulis
18.99 per person

Miso Glazed Salmon, Sesame Vegetables, Jasmine Rice
22.99 per person

Salads

Mixed Green Salad with Romaine, Red Onions, Tomatoes, Croutons and Creamy Ranch Dressing
4.50 per person

Classic Caesar Salad with Romaine, Parmesan, Croutons, and Caesar Dressing
5.99 per person

Spinach and Strawberry Salad with Toasted Almonds, Aged Gorgonzola and Raspberry Vinaigrette
5.99 per person

Asparagus and Mushroom Salad with Mesclun Greens and Balsamic Vinaigrette
5.99 per person

Texas Cobb Salad with Whole Leaf Lettuce, Stewed Black Eyed Peas, Heirloom Tomatoes, Seared Chili Crostini, Sharp Cheddar, Jalapeño Ranch
6.99 per person

Wedge Salad with Bleu Cheese Crumbles, Praline Bacon, Roasted Tomatoes, Scallions, Parmesan Croutons and Bleu Cheese Vinaigrette
5.50 per person

Fire Roasted Beet Salad with Feta Cheese, Chopped Romaine, Spring Mix, Shredded Cabbage, Mandarin Oranges, Candied Walnuts & Citrus Vinaigrette
6.99 per person

Boston Bibb and Arugula Salad Topped with Sliced Pears, Apples, Dried Cranberries, Walnuts, and Goat Cheese and a Honey Mustard Dressing
6.99 per person

Desserts

Crème Brûlée Cheesecake
5.99 per person

NY Cheesecake with Seasonal Berries
5.99 per person

Chocolate Layer Cake
5.99 per person

Strawberry Shortcake
6.99 per person

Chocolate Mousse with Seasonal Berries
4.99 per person

Warm Apple Crisp
5.99 per person



Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your event during business hours, Monday-Friday, 8:30am to 5:00pm. Please contact Carley Nelson, our Catering Director at 412-268-2129 for service and menus.

Guarantees

To ensure your event is a success, we require orders to be placed 72 hours prior to your event date. Your final guest count is needed 48 hours prior to your event date. The final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater.

Order Placement

To ensure quality selections and product availability, we request that functions be scheduled with as much advance notice as possible- at least 3 business days in advance. Orders placed within 24 hours of your event may be subject to an additional 15% rush charge. We understand that last-minute requests may occur so please call us to discuss your specific catering needs. We require a minimum of \$50 for deliveries. For orders less than \$50 please speak with a Catering Sales Representative to discuss options for items to be picked up.

Cancellations

All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled with in a 24-hour time frame will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday, 8:00am to 5:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking incentives for cancellations due to unforeseen conditions.

Standard Linen

As your selected caterer we provide your event with linens for banquet tables for our food and beverage setup. Linens for other tables such as registration and seated tables are an additional fee. Our standard black linen can be provided for \$15.00 per 6 foot banquet table. Top cloths for seated tables can be rented for \$8.50.

Event Locations

Event locations must be reserved prior to the event. Please ensure you have tables ordered. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. Based on the complexity of your event we may need up to two hours prior to set-up and two hours following your event time for breakdown.

Delivery and Set Up

Orders are typically scheduled to be setup 30 minutes prior to the event unless otherwise noted. Additional fees may be applied for after hour & off-site deliveries. Events that do not require a server present, as well late night & weekends orders will be picked up the next business day.

Service

Certain events require service staff. Service staff is billed for a four (4) hour minimum. Events exceeding for four-hour limit will be subject to additional service fees. Please ask for price of additional services.

Equipment

The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.

Serviceware and China

All disposable serviceware will be supplied with all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China Service is available for an additional charge of \$2.50 per person, and includes linen napkins.

Payment

In most cases, paying for your order is as simple as providing an oracle string. You may also pay for a order with MasterCard, Visa or cash. If you are paying with credit card or cash a 50% deposit is required when the event is booked and the balance is due 24 hours prior to the event. If paying via oracle string, no advance deposit is required.