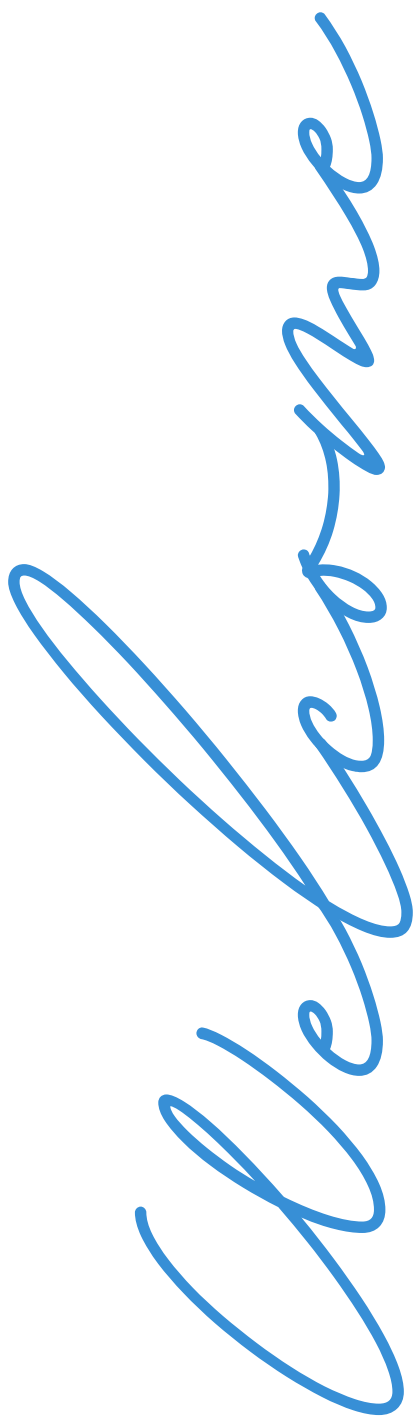


# Wyndham

## CATERING MENU 2023





**The Wyndham Pittsburgh  
University Center  
Strives to be on the  
Cutting Edge of Taste,  
Presentation, and Nutrition.**

**Our Team of Culinary  
Artisans are Creating  
Memorable Experiences for  
your Special Events.**

**Allow Us to Cater Your Next  
Business Meeting or  
Social Event.**

**You Can Rely on Our Team  
to Ensure all of the  
Fine Details are in Place.**

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# Breakfast

## BUFFET

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**All Breakfast Buffets Include: Assorted Chilled Juices,  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas**

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### Wyndham Continental

Market Style Fruit Display with  
Seasonal Berries  
Freshly Baked Mini Muffins, Danishes  
& Croissants  
Fruit Preserves, Marmalade, Butter  
& Honey

**\$18 Per Person**

### Wyndham Deluxe Continental

Market Style Fruit Display with  
Seasonal Berries  
Freshly Baked Mini Muffins  
Danishes & Croissants  
Assorted Bagels with Butter, Jelly &  
Cream Cheese  
Selection of Cold Cereals with Whole  
& Skim Milk

**\$21 Per Person**

### American Breakfast Buffet

Fluffy Farm Fresh Scrambled Eggs  
Home Fried Potatoes  
Assorted Mini Muffins & Danishes  
Your Choice of One:  
Applewood Smoked Bacon or Grilled  
Sausage

**\$22.50 Per Person**

### Breakfast of Champions

Assorted Freshly Baked Breakfast  
Pastries  
Variety of Bagels with Butter, Jelly &  
Cream Cheese  
Fresh Fruit Salad  
Fluffy Farm Fresh Scrambled Eggs  
Skillet Browned Potatoes  
Crispy Bacon & Grilled Sausage  
Your Choice of One:  
Belgian Waffles with Strawberries or  
French Toast

**\$26.50 Per Person**

# Breakfast

## ENHANCEMENTS

---

### Omelets Made To Order

Made to Order Eggs & Omelets  
Toppings Include: Bacon, Sausage,  
Ham, Cheddar Cheese, Tomatoes,  
Onions, Mushrooms, Peppers,  
Broccoli & Spinach

**\$10 Per Person**

### Waffle Bar

Belgian Waffles  
Toppings Include: Whipped Cream,  
Strawberries, Chocolate Sauce,  
Chocolate Chips, Sprinkles,  
Maple Syrup & Butter

**\$8 Per Person**

### Smoked Salmon

Norwegian Smoked Salmon  
with Mini Bagels, Capers, Tomatoes,  
Chopped Egg Whites, Black Olives,  
Cream Cheese & Red Onion

**\$10 Per Person**

### Beverage Packages

#### Half Day

**(4 Continuously  
Refreshed Hours Max)**  
Freshly Brewed Regular &  
Decaffeinated Starbucks Coffee,  
Hot Teas, Assorted Soft Drinks &  
Bottled Water

**\$12 Per Person**

#### Full Day

**(8 Continuously  
Refreshed Hours Max)**  
Freshly Brewed Regular &  
Decaffeinated Starbucks Coffee,  
Hot Teas, Assorted Soft Drinks &  
Bottled Water

**\$18 Per Person**

# Breakfast

## A LA CARTE

---

### Beverages

Regular or Decaffeinated Coffee	\$60 Per Gallon
Assortment of Hot Teas	\$54 Per Gallon
Assorted Chilled Juices	\$19 Per Carafe
Assorted Chilled Bottled Juices	\$4 Per Bottle
Freshly Brewed Iced Tea	\$42 Per Gallon
Lemonade	\$42 Per Gallon
Fruit Punch	\$42 Per Gallon
Assorted Soft Drinks	\$2 Per Can
Red Bull – Regular or Sugar Free	\$6 per Can
San Pellegrino Sparkling Water	\$5 Per Bottle
Bottled Spring Water	\$4 Per Bottle

### Alcoholic Beverages

Mimosa Bar – Includes Fresh Juices and Berries	\$15 Per Person
Bloody Mary Bar – Includes Assortment of Garnish's & Add On's	\$15 Per Person
Mimosa & Bloody Mary Bar	\$20 Per Person

### Food

Freshly Baked Muffins or Gourmet Danishes	\$42 Per Dozen
Croissants with Butter and Jelly	\$42 Per Dozen
Bagels with Assorted Cream Cheese	\$42 Per Dozen
Assorted Granola Bars	\$27 Per Dozen
Assorted Fruit Yogurts	\$4 Per Yogurt

# Lunch

## BOXED LUNCHES

---

All Boxed Lunch Entrees Include: Pasta Salad, Apple, Kettle Chips,  
Cookie and a Bottled Water or Soft Drink.

---

### Slow Roasted Beef Sandwich

Thinly Sliced Beef Served with Horseradish Mayonnaise, Lettuce,  
Tomato, & Cheddar Cheese  
Served on Asiago Ciabatta Bread

**\$28 Per Person**

### Herb Marinated Chicken Breast

Marinated Grilled Chicken Breast, Lettuce, Tomato, Gruyere Cheese  
& Garlic Basil Mayonnaise

**\$26 Per Person**

### Country Club

Turkey Club on Ciabatta Bread with Peppered Bacon,  
Lettuce, Tomato & Mayonnaise

**\$26 Per Person**

### Roasted Vegetable Ciabatta

With Feta Cheese & a Balsamic Glaze

**\$24 Per Person**



# Lunch

## PLATED ENTREES

---

**All Plated Lunch Entrees Include: Freshly Brewed Iced Tea, Regular & Decaffeinated Coffee, Assorted Hot Teas, House Salad, Chef's Choice of Starch, Vegetable, Dessert, and Rolls & Butter.**

---

### Chicken

Chicken Piccata - \$27 Per Person

Tuscan Stuffed Chicken - \$28 Per Person

Blue Fin Crab Stuffed Chicken - \$30 Per Person

### Beef

6 oz. Filet Mignon with Cabernet Mushroom Sauce - \$38 Per Person

8 oz. NY Strip with Peppercorn Demi - \$34 Per Person

### Pork

Prime Rib of Pork Loin - \$27 Per Person

Canadian Bacon Pork Chop - \$28 Per Person

### Fish

Honey Chipotle Salmon - \$30 Per Person

Grilled Shrimp with Lemongrass Sauce - \$32 Per Person

### Vegetarian

Roasted Vegetable Empanada - \$25 Per Person

Italian Ratatouille Stuffed Portabella (Vegan) - \$25 Per Person



# Lunch

## BUFFET

---

All Lunch Buffets Include: Freshly Brewed Iced Tea,  
Regular & Decaffeinated Coffee and Assorted Teas

---

### The Picnic

Seasonal Green Salad  
Country Style Potato Salad  
Country Fried Chicken Breast  
Slow Cooked BBQ Pulled Pork  
Southern Style Baked Beans  
Corn on the Cob  
Chef's Choice Assorted Desserts

**\$31 Per Person**

### Italian Buffet

Wedding Soup  
Mixed Field Greens with Tomato,  
Cucumber, & Carrots  
Tortellini with Baby Spinach,  
Roasted Vegetables, & Red Pepper  
Cream Sauce  
Tuscan Style Chicken Breast  
Broccolini with Garlic Breadcrumbs  
Chef's Choice of Assorted Desserts

**\$33 Per Person**

### Southwestern Lunch

Chopped Iceberg Lettuce with  
Tomato, Cucumber, and  
Shredded Cheddar Cheese  
Taco Bar To Include:  
Crisp Tortilla Shells &  
Warm Flour Tortilla  
Marinated Strips of Chicken with  
Sautéed Bell Peppers and Onions  
Seasoned Taco Beef  
Salsa, Sour Cream, Guacamole,  
Shredded Cheddar Cheese,  
& Sliced Jalapenos  
Spanish Style Rice  
Crisp Tortilla Chips with Hot Queso  
Chef's Choice of Assorted Desserts

**\$32 Per Person**

# Lunch

## BUFFET CONTINUED

---

**All Lunch Buffets Include: Freshly Brewed Iced Tea,  
Regular & Decaffeinated Coffee and Assorted Teas**

---

### **Carnegie Deli**

Tender Field Green Salad with  
Tomatoes, Greek Olives,  
& English Cucumbers  
Sicilian Pasta Salad with  
Imported Meats, Cheese,  
& Roasted Vegetables  
Premium Slow Roasted Turkey  
Breast, Roast Beef,  
Black Forest Ham, & Genoa Salami  
Provolone, Pepper Jack, Baby Swiss,  
& American Cheese  
Red Leaf Lettuce, Red Onions, Sliced  
Ripe Tomatoes, & Dill Pickle Spears  
Thick Cut Deli Breads, Kaiser Rolls  
& Condiments  
Served with House Made  
Potato Chips, Assorted Cookies  
& Fudge Nut Brownies

**\$30 Per Person**

### **Executive Deli**

Turkey and Brie on Multigrain Bread,  
Shaved Red Onion, Bacon  
& Apricot Honey  
Shaved Ham, Salami, &  
Capicola Wrap with Romaine  
Lettuce, Roasted Red Peppers  
& Red Wine Vinaigrette  
Served with Red Skin Potato Salad  
House Made Potato Chips  
Chefs Choice Assorted Desserts

**\$28 Per Person**

# Lunch

## BUFFET CONTINUED

---

All Lunch Buffets Include: Freshly Brewed Iced Tea,  
Regular & Decaffeinated Coffee and Assorted Teas

---

### Soup & Salad Bar

Choice of Two Soups:

Chicken Noodle  
Broccoli & Cheese  
House Made Chili  
Hearty Vegetable

Choice of One Bread:

Assorted Rolls with  
Butter  
Garlic Bread Sticks

Salad Toppings Include:

Tomatoes, Cucumbers, Red Onions, Peppers, Carrots, Black Olives,  
Cooked Eggs, Mozzarella Cheese, Cheddar Cheese & Assorted Dressings

**\$24 Per Person**

### Pittsburgh Style

Add Fries, Grilled Chicken & Grilled Steak – \$4 Per Person

# Lunch

## CREATE YOUR OWN BUFFET

---

All Create Your Own Buffet Lunches Include: Freshly Brewed Iced Tea,  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas,  
Chef's Choice of Assorted Desserts, and Rolls & Butter  
Your Choice of Two Salads and Choice of Two or Three Entrée's

---

Two Entrée Buffet: \$45 Per Person / Three Entrée Buffet: \$50 Per Person

### Choice of Two

#### Tomato Mozzarella Salad

Seasonal Tomatoes,  
Fresh Mozzarella & Basil  
with Balsamic Reduction

#### Spring Tossed Salad

Tossed Spring Lettuce with  
Roma Tomatoes, Red Onion,  
Shredded Carrots, Olives,  
Cucumbers, & Pepperoncini  
Served with Ranch &  
Balsamic Dressing

#### Greek Salad

Crisp Greens, Cucumbers, Tomato,  
Kalamata Olives, Red Onion,  
Feta Cheese & Lemon Mint  
Vinaigrette

#### Spinach Salad

Spinach, Boursin Cheese Crumbles,  
Candied Pecans,  
Quartered Strawberries,  
& Raspberry Vinaigrette

#### Classic Caesar Salad

Focaccia Croutons and  
House Made Dressing

#### Costal Breeze Salad

Spring Greens Tossed with  
Strawberries, Mandarin Oranges,  
Gorgonzola Cheese, Diced Apples,  
Candied Walnuts, &  
Raspberry Vinaigrette

# Lunch

## CREATE YOUR OWN BUFFET CONTINUED

---

**Two Entrée Buffet: \$45 Per Person / Three Entrée Buffet: \$50 Per Person**

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### Entrees

**Chicken Milanese** | breadcrumb-  
parmesan crust

**Chicken Piccata** | buttery lemon  
caper sauce

**Chicken Marsala** | mushroom &  
marsala wine sauce

**Chicken Modiga** | breadcrumbs,  
cheesy white sauce with  
mushrooms and peas

**Yankee Pot Roast** | slow cooked in  
stock with carrots, onions, & celery

**Slow Roasted Pot Roast** | thyme,  
rosemary, red wine, Worcestershire  
sauce

**Grilled Pork Loin** | apple demi  
glaze

**Skirt Steak with Cilantro  
Chimichurri** | cilantro, parsley,  
lime juice marmalade

**NY Strip Loin** | thinly sliced strip,  
3 mushroom brown glaze

**Honey Chipotle Salmon** | honey,  
garlic & chipotle chili pepper

**Lemon Herb Panko Cod** | lemon  
zest, breadcrumb crust

**Tropical Style Tilapia** | Caribbean  
jerk seasoning with a mango salsa

# Lunch

## CREATE YOUR OWN BUFFET CONTINUED

**Two Entrée Buffet: \$35 Per Person / Three Entrée Buffet: \$40 Per Person**

### Entrees

**Roasted Vegetable Risotto (V) |**  
squash, zucchini, onion, green & red  
peppers

**Three Cheese Lasagna (V) |** ricotta,  
parmesan, mozzarella

**Pesto Pasta Primavera (V) |** oil and  
pesto sauce with spinach, squash,  
zucchini, onions, green & red  
peppers

**Grilled Vegetable Stir Fry (V) |**  
zucchini, onions, green & red  
peppers

**Italian Ratatouille Stuffed  
Portabella (V) |** zucchini, onions,  
green & red peppers with Italian  
seasonings on a portabella cap in a  
red sauce

### Side Options

Choice of Two

**Gruyere Au Gratin Potatoes**  
**Roasted Brown Sugar Butter**  
**Sweet Potatoes**  
**Fine Herb Rice Pilaf**  
**Garlic Roasted Red Skin Potatoes**  
**Macaroni & Cheese Casserole**  
**Mashed Potatoes**  
**Green Bean Almandine**  
**Honey Thyme Glazed Carrots**  
**Vegetable Medley**  
**Broccolini**  
**Asparagus**  
**Lemon Herb Risotto**  
**Wild Mushroom Risotto**

# Afternoon Breaks

## BREAKS

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### Cookie Break

Assorted Freshly Baked Cookies  
Freshly Brewed Regular &  
Decaffeinated Coffee  
Assorted Soft Drinks & Bottled Water

**\$14 Per Person**

### Sweet & Salty

Assorted Candy Bars,  
Gourmet Brownies,  
Variety of Fresh Baked Cookies,  
Homemade Potato Chips  
Whole & Skim Milk,  
Freshly Brewed Regular &  
Decaffeinated Coffee  
Hot Tea

**\$18 Per Person**

### Gourmet Hot & Iced Coffee Bar

Freshly Brewed Regular &  
Decaffeinated Coffee  
Iced Coffee  
Assorted Flavored Syrups  
Whipped Cream, Chocolate &  
Caramel Drizzle

**\$11 Per Person**

### Mediterranean Break

Hummus with Pita Chips,  
Vegetable Crudit  with Veggie Dip,  
Assorted Soft Drinks  
& Bottled Water

**\$16 Per Person**

### Stadium Break

Warm Pretzels with Mustard &  
Cheddar Cheese Sauce, Tortilla  
Chips, Mixed Nuts, Candy Bars,  
Popcorn, Assorted Soft Drinks  
& Bottled Water

**\$15 Per Person**

### Health Break

Sliced Fresh Fruit with Seasonal  
Berries, Assorted Individual Yogurts  
with Granola on the Side  
Make Your Own Trail Mix Includes:  
Assorted Nuts, Dried Fruit, Granola,  
& M&M's  
Freshly Brewed Regular  
& Decaffeinated Coffee  
Hot Tea & Bottled Water

**\$17 Per Person**



# Dinner

## PLATED ENTREES

---

**All Plated Dinner Entrees Include: Freshly Brewed Iced Tea, Regular & Decaffeinated Coffee, Assorted Hot Teas, House Salad, Chef's Choice of Starch, Vegetable, Dessert, and Rolls & Butter.**

---

### Chicken

Chicken Marsala - \$37 Per Person  
Tuscan Stuffed Chicken - \$40 Per Person  
Blue Fin Crab Stuffed Chicken - \$42 Per Person

### Beef

8oz. Filet Mignon with Cabernet Mushroom Sauce - \$54 Per Person  
12oz. NY Strip with Peppercorn Demi - \$45 Per Person  
8 oz. Sirloin Filet Topped with Gorgonzola Compound Butter - \$48 Per Person

### Pork

Pork Loin - \$40 Per Person  
Canadian Bacon Pork Chop - \$38 Per Person

### Fish

Honey Chipotle Salmon - \$40 Per Person  
Grilled Shrimp with Lemongrass Sauce - \$42 Per Person

### Vegetarian

Roasted Vegetable Empanada - \$25 Per Person  
Italian Ratatouille Stuffed Portabella (Vegan) - \$25 Per Person

### Kid's Meal

Choice of Chicken Fingers, Hamburger or Grilled Cheese - \$16 Per Kid's Meal  
All Kid's Meals Include French Fries and Fruit Cup

# Dinner

## CREATE YOUR OWN BUFFET

---

All Create Your Own Buffet Dinners Include: Freshly Brewed Iced Tea,  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas,  
Chef's Choice of Assorted Desserts, and Rolls & Butter  
Your Choice of Two Salads and Choice of Two or Three Entrée's

---

Two Entrée Buffet: \$35 Per Person / Three Entrée Buffet: \$40 Per Person

### Choice of Two

#### Tomato Mozzarella Salad

Seasonal Tomatoes,  
Fresh Mozzarella & Basil  
with Balsamic Reduction

#### Spring Tossed Salad

Tossed Spring Lettuce with  
Roma Tomatoes, Red Onion,  
Shredded Carrots, Olives,  
Cucumbers, & Pepperoncini  
Served with Ranch &  
Balsamic Dressing

#### Greek Salad

Crisp Greens, Cucumbers, Tomato,  
Kalamata Olives, Red Onion,  
Feta Cheese & Lemon Mint  
Vinaigrette

#### Spinach Salad

Spinach, Boursin Cheese Crumbles,  
Candied Pecans,  
Quartered Strawberries, and  
Raspberry Vinaigrette

#### Classic Caesar Salad

Focaccia Croutons &  
House Made Dressing

#### Costal Breeze Salad

Spring Greens Tossed with  
Strawberries, Mandarin Oranges,  
Gorgonzola Cheese, Diced Apples,  
Candied Walnuts, &  
Raspberry Vinaigrette

# Dinner

## CREATE YOUR OWN BUFFET CONTINUED

---

Two Entrée Buffet: \$45 Per Person / Three Entrée Buffet: \$50 Per Person

---

### Entrees

**Chicken Milanese** | breadcrumb-  
parmesan crust

**Chicken Piccata** | buttery lemon  
caper sauce

**Chicken Marsala** | mushroom &  
marsala wine sauce

**Chicken Modiga** | breadcrumbs,  
cheesy white sauce with  
mushrooms & peas

**Yankee Pot Roast** | slow cooked in  
stock with carrots, onions, & celery

**Slow Roasted Pot Roast** | thyme,  
rosemary, red wine, Worcestershire  
sauce

**Grilled Pork Loin** | apple demi  
glaze

**Skirt Steak with Cilantro  
Chimichurri** | cilantro, parsley,  
lime juice marmalade

**NY Strip Loin** | thinly sliced strip,  
3 mushroom brown glaze

**Honey Chipotle Salmon** | honey,  
garlic & chipotle chili pepper

**Lemon Herb Panko Cod** | lemon  
zest, breadcrumb crust

**Tropical Style Tilapia** | Caribbean  
jerk seasoning with a mango salsa

# Dinner

## CREATE YOUR OWN BUFFET CONTINUED

---

Two Entrée Buffet: \$45 Per Person / Three Entrée Buffet: \$50 Per Person

---

### Entrees

**Roasted Vegetable Risotto (V)** | squash, zucchini, onions, green & red peppers

**Three Cheese Lasagna (V)** | ricotta, parmesan, mozzarella

**Pesto Pasta Primavera (V)** | oil and pesto sauce with spinach, squash, zucchini, onions, green & red peppers

**Grilled Vegetable Stir Fry (V)** | zucchini, onions, green & red peppers

**Italian Ratatouille Stuffed Portabella (V)** | zucchini, onions, green & red peppers with Italian seasonings on a portabella cap in a red sauce

### Side Options

Choice of Two

**Gruyere Au Gratin Potatoes**

**Roasted Brown Sugar Butter**

**Sweet Potatoes**

**Fine Herb Rice Pilaf**

**Garlic Roasted Red Skin Potatoes**

**Macaroni & Cheese Casserole**

**Mashed Potatoes**

**Green Bean Almandine**

**Honey Thyme Glazed Carrots**

**Vegetable Medley**

**Broccolini**

**Asparagus**

**Lemon Herb Risotto**

**Wild Mushroom Risotto**

# Holz Döneries

## PACKAGE SELECTIONS

---

Package Selections for 1 Hour to Include 5 - 6 Pieces Per Person.  
No Substitutions in Packages.

### Package One

Tomato Basil Bruschetta  
Beef Wellington  
Sweet Chili Chicken Satay  
Spanakopita  
Vegetable Tray with Dip

**\$22 Per Person**

### Package Two

Chicken Quesadilla Cornucopia  
Spinach Stuffed Mushrooms  
Grilled Zucchini with Cheese Boursin  
and Balsamic Glaze  
Mini Crab Cake  
Antipasti Skewer

**\$25 Per Person**

### Package Three

Sweet Chili Glazed Chicken Satay  
Beef Tenderloin with Blue Cheese,  
Red Onion Jam on a  
Toasted Ciabatta  
Crab Salad with Saffron Aioli  
on a Toasted Baguette  
Beef Wellington  
Fruit and Cheese Tray

**\$28 Per Person**

# Holz Dieuville

## A LA CARTE

---

Minimum of 50 Pieces Per Item

### Cold Tier 1 - \$4.25 Per Piece

Caprese Style Bruschetta  
Grilled Zucchini with Boursin Cheese  
& Balsamic Glaze  
Antipasti Skewers  
Red Pepper Hummus Crostini with  
Manchego Cheese

### Cold Tier 2 - \$5 Per Piece

Smoked Salmon with Horseradish  
Ricotta on a Toasted Baguette  
Herbed Goat Cheese & Roasted Red  
Pepper Bruschetta  
Beef Tenderloin with Blue Cheese,  
Red Onion Jam on Toasted Ciabatta  
Spicy Poached Jumbo Shrimp with  
Belvedere Cocktail Sauce

### Hot Tier 1 - \$4.25 Per Piece

Vegetable Spring Rolls with  
Sweet & Sour Sauce  
Spanakopita  
Italian Sausage Stuffed Mushrooms  
Sweet Chili Glazed Chicken Satay  
Swedish Meatballs  
Chicken Tenders with Dipping  
Sauces

### Hot Tier 2 - \$5 Per Piece

Coconut Shrimp with  
Pineapple Aioli  
Mini Beef Wellington  
Bacon Wrapped Scallops  
Crab Cakes with Lemon Chipotle  
Aioli  
Coconut Chicken Tender with  
Sweet Mango Chili  
Teriyaki Glazed Beef Sate

# Holly Dönnies

## STATION DISPLAYS

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### Pasta Calabrese

Penne and Cavatappi Pasta,  
Marinara, Alfredo, Aglio e Olio,  
Grilled Chicken, Sausage, Shrimp,  
Roasted Vegetables, Spinach,  
Portobello Mushrooms, Sundried  
Tomatoes, Pine Nuts,  
& Garlic Breadsticks

**\$24 Per Person**

### French Fry Bar

French Fries, Tater Tots  
& Sweet Potato Fries

Variety of Toppings: Bacon Bits,  
Scallions, Grated Cheddar Cheese,  
Sour Cream, & Cinnamon Brown Sugar  
Assorted Dipping Sauces: Ketchup,  
Ranch, Honey Mustard, Cheese Sauce  
& Fry Sauce

**\$15 Per Person**

### Ice Cream Bar

Assorted Toppings to Include: Graham  
Crackers, Mini Marshmallows,  
Sprinkles, Crushed Cookies, Cherries,  
Bananas & Chocolate Sauce

**\$17 Per Person**

### Grilled Fajitas

Cilantro - Lime Grilled Chicken,  
Grilled Marinated Flank Steak,  
Bell Peppers, Black Beans, Spanish  
Onions, Scallions, Shredded Cheese,  
Pico de Gallo, Corn Salsa, Sour Cream,  
Guacamole & Hot Sauces with Warm  
Tortillas & Tri-Colored Tortilla Chips

**\$24 Per Person**

### Slider Station

Slow Smoked Pulled Pork, Kobe Beef  
& Crispy Fried Chicken on Fresh Slider  
Buns with Lettuce, Tomatoes, Onions,  
Ketchup, Mustard, Mayonnaise,  
Sweet Relish, Tangy Mustard BBQ,  
& Sweet Memphis Style BBQ

**\$24 Per Person**

### Hot Chocolate Bar

Hot Chocolate with Assorted Toppings:  
Whipped Cream, Chocolate Sauce,  
Chocolate Chips,  
Mini Marshmallows, Sprinkles &  
Crushed Peppermint

**\$10 Per Person**



# Holz Döneries

## CARVING STATION

---

**Stations Served with Rolls and Butter.**

**Herb Crusted NY Strip**

Dijon Mustard & Creamy Horseradish  
Sauce

Serves: 30 - 40 People

**\$425**

**Stone Ground Mustard-Crusted  
Pork Loin**

Dried Fruit Chutney  
Serves: 20 - 30 People

**\$330**

**Baked Honey Glazed Ham  
Dijon Mustard**

Serves: 20 - 40 People

**\$330**

**Fire Roasted Tenderloin of Beef**

Dijon Mustard Sauce, Béarnaise,  
Creamy Horseradish Sauce

Serves: 20 - 30 People

**\$450**

**Roasted Top Round of Beef**

Creamy Horseradish Sauce  
& Dijon Mustard

Serves: 30 - 40 People

**\$375**

**Slow Roasted Turkey Breast**

Cranberry Sauce,  
Seasonal Mayonnaise,  
& Dijon Mustard

Serves: 20 - 30 People

**\$350**



# OPEN BAR

---

**All Open Bars Include Soft Drinks & Bottled Water.**

**Call Bar**

\$25 Per Person for One Hour

\$34 Per Person for Two Hours

\$13 Per Person for Each Additional Hour

**Call Bar**

Smirnoff Vodka

Beefeater Gin

Captain Morgan

Bacardi Rum

Canadian Club

Jack Daniels

Dewar's

Cuervo Silver

Triple Sec

Kahlua

Bailey's

**Wine:** Settlers Creek Red & White

**Domestic:** Miller Lite, Budweiser,  
Bud Light, Michelob Ultra, Coors Light,  
Yuengling, & White Claw

**Import:** Corona & Heineken

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**Beer, Wine, & Soft Drink Only Open  
Bar Pricing**

\$30 Per Person Two Hours

\$10 Per Person Each Additional Hour

**Premium Bar**

\$30 Per Person for One Hour

\$45 Per Person for Two Hours

\$15 Per Person for Each Additional Hour

**Premium Bar**

Tito's Vodka

Tanqueray Gin

Bombay Sapphire Gin

Bacardi Rum

Captain Morgan

Myers Rum

Maker's Mark Bourbon

Crown Royal Whiskey

Johnnie Walker Red Label

Jose Gold

Triple Sec

Kahlua

Bailey's Irish Cream

**Wine:** Michel Shlumberger Red & White

**Domestic:** Miller Lite, Budweiser,  
Bud Light, Michelob Ultra, Coors Light,  
Yuengling, & White Claw

**Import:** Corona & Heineken



# CASH & CONSUMPTION BAR

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**Consumption and Cash Bar Selections are Available in Call & Premium Bars.**

**Consumption Bars are Paid by the Host.**

**Cash Bars are Paid Per Guest.**

<u>Beverage</u>	<u>Call</u>	<u>Premium</u>
Mixed Drinks	\$9.75 Per Drink	\$11.50 Per Drink
Rocks	\$10.50 Per Drink	\$12.50 Per Drink
Wines	\$9.75 Per Drink	\$9.75 Per Drink
Domestic Beer	\$7.50 Per Drink	\$7.50 Per Drink
Imported Beer	\$8.50 Per Drink	\$8.50 Per Drink
Soft Drinks	\$4 Per Drink	\$4 Per Drink
Bottled Water	\$4 Per Drink	\$4 Per Drink

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## **Drink Tickets**

**Drink Tickets are Available:**

**Call Bar: \$11 Per Ticket,**

**Premium Bar: \$13.75 Per Ticket**

**The Group is Automatically Charged for a Guaranteed Number of  
Drink Tickets Agreed Upon Prior to the Event.**

**Pre-Purchasing of Tickets are not Based on Consumption.**

**If You Wish to Base Charges on Drink Consumption,  
Each Drink will be Charged Per the Consumption Bar Pricing.**

# General Information

## AUDIO VISUAL

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The Wyndham Pittsburgh University Center has selected Corporate Audio Visual as the exclusive source of Audio-Visual rental equipment, sound systems & professional technical services for guests using the hotel's meeting facilities.

For your convenience, all charges for audio visual equipment & services will be posted on your master account.

Corporate Audio Visual maintains all rental audio visual equipment, management staff & technicians. In addition, they operate an after hour's service should you need assistance or additional equipment. This list represents the most requested items. Please do not hesitate to inquire about a product or service not found here.

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### Popular Packages

#### Small Venue Projector Package | \$315

VGA Cable, 2600 Lumen Projector, AV Cart, 6 FT Screen

#### Client Projector Support Package | \$160

AV Cable Lot, Projection Stand, Tripod Screen

#### Ballroom Projector Package | \$530

HDMI/VGA Cable, 4000 Lumen Projector, AV Cart, 8 FT Screen

#### Dual Screen Package | \$1,050

Video Splitter and Amplifier, Two 4000 Lumen Projectors, Projector Stands, Two 8 FT Screens

### Popular Packages

#### 2-Speaker Sound System | \$350

AV Cable Lot, Self-Powered Speakers (2), Speaker Stands (2), 4-Channel Mixer, One Wired Microphone

#### Flip Cart Package | \$60

Flip Chart Easel, Flip Chart Pad, Markers

#### Post it Pads Additional | \$20

#### Technician | \$95.00

Hourly AV Technician



# *General Information*

## AUDIO VISUAL CONTINUED

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### Popular Components

- Conference Speaker Phone | \$85
- Laptop Computer | \$125
- Small Venue Projector | \$250
- Large Venue Projector | \$350
- Powered Speaker | \$105
- Wired Microphone | \$50
- Wireless Microphone | \$155
- 4-Channel Mixer | \$65
- 12-Channel Mixer | \$155
- 47" LED Monitor | \$125
- Small Venue Screen | \$70
- 6' x 8' Fast-Fold Screen with Skirt | \$125
- 6' x 8' Fast-Fold Screen with Full Dress Kit | \$175
- 7.5' x 10' Fast-Fold Screen with Skirt | \$185
- 7.5' x 10' Fast-Fold Screen with Full Dress Kit | \$230
- Dry Erase Board (4x3) | \$50
- Extension Cord | \$15
- Power Strip | \$10
- Long HDMI / VGA Extension Cable | \$25
- Power Point Advancer with Laser Pointer | \$25



# *General Information*

## **TERMS & CONDITIONS**

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Thank you for considering the Wyndham Pittsburgh University Center for your upcoming event. The following printed policies are guidelines designed to assist you. Our Sales Managers will be happy to prepare customized proposals to meet your specific needs for your event.

### **Audio Visual**

There will be an additional service fee for set up or assistance of equipment not supplied by Corporate Audio Visual. We can not take responsibility for equipment brought into the hotel. Any equipment or labor canceled within 24 hours of a function will be billed at full price. Unless requested otherwise, all technicians' dress will be "show black" for operation or monitor during events. Additional labor charges will apply to more complicated requirements.

### **Food & Beverage**

All food & beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises. Due to licensing and insurance requirements, all food & beverage to be served on the hotel property must be supplied & prepared by the hotel. In addition, no remaining food or beverage shall be removed from the premises. All breaks and buffets are priced for one & a half hours of service & replenishment. Functions require minimum of 25 people or a small party fee of \$75 will apply. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. At the conclusion of the one & a half hours the remaining food and beverage items become the property of the hotel.

# *General Information*

## **TERMS & CONDITIONS**

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### **Guarantees**

To ensure the success of your event, it is necessary that you provide your Catering Manager with the exact number of guests in attendance for each function no less than 3 business days prior to the scheduled function. This number will become your guarantee and not subject to reduction. In lieu of a guarantee, the greater number of guests will become your guarantee.

If your guarantee falls below your contracted food & beverage minimum, the hotel reserves the right to charge the difference in room rental or set up fees.

### **Banquet Space**

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change, with notification, groups to a room suitable for attendance for your type of function.

### **Service Charge & Tax**

All food and beverage items are subject to 25% Service Charge and 7% Sales Tax. Subject to change without notice.