



# CATERING MENU

# HOTEL INDIGO®

PITTSBURGH  
UNIVERSITY-OAKLAND

**Hotel Indigo Pittsburgh University Oakland**  
329 Technology Drive Pittsburgh, PA 15219  
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[hotelindigo.com/pittsburghuni](http://hotelindigo.com/pittsburghuni)



# FULL DAY MEETING

## BREAKFAST

- Assorted Pastries with Fruit Preserves and Butter
- Vanilla Greek Yogurt & Granola Flavored or plain yogurt
- Whole Fresh Fruit
- Assorted Bottled Juice

## LUNCH

- Field Greens Salad – Tomato, Cucumber, Croutons, Balsamic Vinaigrette or Ranch Dressing

and

- Chicken Ranch Wrap with Lettuce, Tomato, Cheddar Cheese and Ranch Dressing

Or

- Veggie Wrap with Balsamic Grilled Portabella Mushroom, Roasted Red Pepper, Red Onion, Fresh Spinach, Tomato

with

- Bagged kettle chips
- Fresh chocolate chip cookie or fresh fruit salad

## BREAK

- Assorted Granola Bars & Protein/Energy Bars

## ALL-DAY BEVERAGES

- Freshly Brewed Coffee
- Assorted Coke Products
- Bottled Water

\$60 Per Person

Includes room rental, Wi-Fi, limited AV

## BREAKFAST

- Scrambled Eggs
- Crispy Home Fries
- Applewood Smoked Bacon,
- Toasted Bagels with Cream Cheese
- Assorted Pastries with Fruit Preserves and Butter
- Whole Fresh Fruit
- Assorted Bottled Juice

## LUNCH

- Cup of Seasonal Soup

and

- Pittsburgh Salad Grilled Chicken Mixed Greens, Tomatoes, Onions, Cucumbers, Carrots, Cheese topped off with Hand Cut Fries.

or

- Mediterranean Salad with Mixed Mesclun Greens, Tomatoes, Cucumbers, Feta, Olives

with

- Fresh chocolate chip cookie or fresh fruit salad

## BREAK

- Warm Jumbo Pretzels with Cheese & Mustard

## ALL-DAY BEVERAGES

- Freshly Brewed Coffee
- Assorted Coke Products
- Bottled Water

\$65 Per Person

Includes room rental, Wi-Fi, limited AV

A top-down view of four glass bowls filled with white yogurt, topped with granola and fresh berries. The bowls are arranged on a white, circular marble surface against a dark background. The word "BREAKFAST" is centered in white, bold, sans-serif font. A silver spoon is visible in the bowl on the right.

# BREAKFAST

# BREAKFAST

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## **Continental Breakfast**     \$22 Per Person

- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Vanilla Greek Yogurt & Granola,
- Bagels with Cream Cheese, Butter & Seasonal Fruit Preserves,
- Assorted Individual Cereals with Milk
- Organic Oatmeal with Assorted Toppings
- Freshly Brewed Coffee & Assorted Hot Teas

## • **Express Breakfast Buffet**     \$25 Per Person

- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Chef's Selection of Pastries and Breakfast Breads
- Farm Fresh Scrambled Eggs
- Bacon and Country Sausage Links
- Home Style Potatoes
- Freshly Brewed Coffee & Assorted Hot Teas

## **A La Carte Items**

- Chef's Selection of Breakfast Pastries (\$38 per dozen)
- Toasted Bagels with Cream Cheese (\$42 per dozen)
- Whole Fresh Fruit (\$5 per person)
- Granola Bars & Protein / Energy Bars (\$6 per person)
- Warm Jumbo Pretzels with Cheese & Mustard (\$6 per person)
- Fresh Baked Cookies (\$35 per dozen)
- Fresh Baked Brownies (\$35 per dozen)
- Individual Greek Yogurts (\$5 each)
- Imported & Domestic Cheese Display, Crackers, Seasonal Fruits and Berries (\$18 per person)
- Coffee by the Gallon (\$58 per gallon)
- Soda (\$3 per can)
- Water (\$3 per bottle)

# BREAKFAST

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## **Build Your Own American Breakfast Buffet** Per Person

\$30

- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Assorted Individual Dry Cereals with Milk
- Chef's Selection of Pastries and Breakfast Breads
- Butter and Seasonal Fruit Preserves
- Freshly Brewed Coffee & Assorted Hot Teas

### **Choice of 3 Hot Items:**

- Farm Fresh Scrambled Eggs
- Waffles and Maple Syrup
- Bacon
- Country Sausage Links
- Biscuits & Sausage Gravy
- Home Style Potatoes
- Frittata with Spinach, Mushrooms, Tomatoes and Cheese

## **Hot Metal Brunch Buffet** \$38 Per Person

*25 people minimum*

*\*Chef attended stations are subject to a \$75 fee\**

- Freshly Brewed Coffee & Assorted Hot Teas
- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Chef's Selection of Pastries and Breakfast Breads
- Farm Fresh Scrambled Eggs
- Bacon
- Home Style Potatoes
- Yogurt,
- Cheese Blintz
- Assorted Bagels with Butter, Jelly and Cream Cheese
- Chef-Attended Omelet Station

## **Smoked Salmon Display** Add \$10 Per Person

Norwegian Smoked Salmon, Capers, Tomatoes, Chopped Egg Whites, Black Olives, Cream Cheese, Red Onion





# LUNCH



# LUNCH

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*Minimum of 15 guests per event.*

*All Selections Include Freshly Brewed Coffee, Assorted Coke Products & Iced Tea*

## **South Oakland Market Deli Buffet (\$28 Per Person)**

Chef's Soup Du Jour

### **Salad**

- Field Greens Salad – Tomato, Cucumber, Croutons, Balsamic Vinaigrette or Ranch Dressing?
- Deli Meat Tray
- Sliced Turkey Breast, Black Forest Ham, Corned Beef and Albacore Tuna Salad Lettuce, Tomato, Onion, Pickles, Cherry Peppers Mustard, Mayonnaise, Horseradish Sauce, Baby Swiss, Monterey Jack and Hot Pepper Jack
- Assorted Artisan Breads and Deli Rolls
- Pretzels and Kettle Chips

### **Dessert**

- Chef's Assortment of Miniature Desserts

## **Flatbread Buffet**

**(\$30 Per Person)**

Chef's Soup Du Jour

### **Salad**

- Field Greens Salad – Tomato, Cucumber, Croutons, Balsamic Vinaigrette or Ranch Dressing?

### **Flatbreads**

- Buffalo Chicken with, Crumbled Blue Cheese, Chopped Celery, Mozzarella/Cheddar Blend Topped with Ranch Dressing
- Mediterranean with Black Olives, Artichokes, Feta, Tomato, Onion Drizzled with Balsamic Glaze
- Margherita with Olive Oil, Garlic, Tomato, Basil and Mozzarella with Balsamic Glaze

### **Dessert**

- Chef's Assortment of Miniature Desserts

## **Wrap Station Buffet**

**(\$36 Per Person)**

Chef's Soup Du Jour

### **Salad**

- Field Greens Salad – Tomato, Cucumber, Croutons, Balsamic Vinaigrette or Ranch Dressing?

### **Wraps**

- Grilled Steak Wrap with, Roasted Peppers, Grilled Onions, Tomato, Greens with Mozzarella.
- Chicken Ranch Wrap with Lettuce, Tomato, Cheddar Cheese and Ranch Dressing
- Veggie Wrap with Balsamic Grilled Portabella Mushroom, Roasted Red Pepper, Red Onion, Fresh Spinach, Tomato

### **Dessert**

- Chef's Assortment of Miniature Desserts

# LUNCH

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*Minimum of 15 guests per event.*

*All Selections Include Freshly Brewed Coffee, Assorted Coke Products, Iced Tea and Rolls & Butter*

## **The Monongahela Buffet (\$ 40 Per Person)**

- Chef's Soup Du Jour

### **Salad**

- Classic Caesar Salad with Crisp Romaine Hearts, Parmesan, Focaccia Croutons and House made Dressing
- or
- Mediterranean Salad with Mixed Mesclun Greens, Tomatoes, Cucumbers, Feta, Olives, and House Vinaigrette

## **Entrées (Choice of Two)**

- Herb Roasted Chicken & Roasted Redskin Potatoes
  - Cavatelli Pasta with Marinara Sauce
  - Pan-Roasted Salmon with Garlic Butter Asparagus
  - Grilled Sirloin Medallions with Mushrooms & Crushed Potatoes
- 
- Chef's Assortment of Miniature Desserts

## **Boxed Lunches (\$26 Per Person)**

*2 Sandwich Choices Per Event - \$5 Surcharge Per Person for Each Additional Choice*

- Kettle Chips
- Whole Fruit
- Chef's Choice Deli Salad
- Individually Wrapped Cookie
- Bottled Water

### **Sandwich Choices:**

- Black Forest Ham and Roast Turkey Breast with Aged Cheddar, Romaine Lettuce, Tomato, Applewood Smoked Bacon, Aioli on Seeded Whole Grain Bread
- Roast Turkey Breast and Avocado with Butter Lettuce, Tomato, Shaved Red Onion, Aged Cheddar and Cranberry Chutney on a Brioche Roll
- Roast Beef, Tomato, Marinated Peppers, Romaine Lettuce, Aged Cheddar and Horseradish Aioli on Country White Bread
- Roasted Roma Tomato, Buffalo Mozzarella and Basil with Barrel-Aged Balsamic
- Veggie Wrap with Balsamic Grilled Portabella Mushroom, Roasted Red Pepper, Red Onion, Fresh Spinach, Tomato
- Italian Hoagie with Capicola, Salami, Mortadella, Aged Provolone, Romaine, Tomato, Pepperoncini, Shaved Red Onion, Aioli and Italian Vinaigrette on a Rustic Italian Roll

## **25 Boxes Maximum Per Event**





# BREAKS + BEVERAGES

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**Eliza Signature Morning Break** \$16 per

person

- Freshly Baked Breakfast Pastries
- Country Style Biscuits with Seasonal Fruit Preserves and Butter
- Seasonal Fruit and Berry Skewers with Cream Cheese Glaze

**Eliza Signature Afternoon Break** \$17 per

person

- Cookies & Brownies
- Individual Bags of Pretzels & Chips
- Warm Pretzel Bites with Whole Grain and Honey Mustard

**Take Tea at Three** \$15 per

person

- Chef's Assorted Tea Sandwiches,
- Seasonal Warm Scones,
- Mini Pastries
- Variety of Hot and Iced Teas

**Snack Time Break** \$15 per person

Tortilla Chips with Pico de Gallo and Guacamole  
Warm Spinach and Artichoke Dip with Pita Triangles  
Fresh Popped Popcorn

**Supper Club Relish Tray** \$16 per person

Assorted Olives, Pickles, Pickled Asparagus, Pepperoncini Peppers, Giardiniera, and Beets.

## BEVERAGE OPTIONS

**Half Day Bev Package (4 hour)** \$10 per

person

Freshly Brewed Coffee from La Prima Espresso Co., Assorted Premium Hot Teas, Assorted Coke Products and Bottled Water

**All Day Bev Package (8 Hour)** \$15 per

person

Freshly Brewed Coffee from La Prima Espresso Co., Assorted Premium Hot Teas, Assorted Coke Products and Bottled Water





**DINNER & RECEPTION**



# DINNER

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## Buffet (\$52 Per Person)

*Minimum of 15 guests per event.*

*All Dinners Include Soup and Salad, Dessert, Dinner Rolls with Butter, Freshly Brewed Coffee, Assorted Coke Products & Iced Tea*

### Choice of two options from the list below.

#### Soup (One Choice of Soup)

- Homemade Chicken and Pastina Soup with Kale and Parmesan
- Tomato-Basil Bisque with Parmesan Croutons
- Bubbie's Hearty Matzo Ball soup
- Chef's Seasonal Soup Inspiration

#### Salad (One Choice of Salad)

- Bibb Lettuce and Beefsteak Tomato Salad with Cucumber and Shaved Red Onion
- Baby Spinach and Mushroom Salad with Shaved Red Onion, Egg and Croutons
- Classic Caesar Salad with Crisp Romaine Hearts, Parmesan, Focaccia Croutons

Dressing: Balsamic Vinaigrette | Caesar Dressing |  
Homemade Vinaigrette | Buttermilk Ranch Dressing | Blue  
Cheese Dressing

## Entrée Buffet Proteins (Choice of Two)

*\$6 Surcharge per Guest for Each Additional Choice*

- Pan Roasted Teriyaki Salmon
- Chicken Parmesan
- Eggplant Parmesan
- Herb Roasted Chicken topped with gravy
- Baked Chicken Bruschetta with Roasted Tomatoes, Mozzarella and Aged Provolone
- Sirloin of Beef with Port Wine Au Jus and Grilled Red Onions
- Grilled Flank Steak with Chimichurri Sauce
- Pasta Primavera tossed with Seasonal Vegetables in a White Wine Garlic Sauce

## Sides and Accompaniments (Choice of Two)

- Garlic Buttered Asparagus
- Grilled Baby Broccoli
- Roasted Cauliflower
- Honey Glazed Baby Carrots
- Seasonal Vegetable Medley
- Seasonal Stir-Fried Vegetables
- Pasta with Marinara
- Pasta with Alfredo
- Whipped Sweet Potatoes
- Whipped Potatoes
- Jasmine Rice Pilaf

# PLATED DINNER

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*Minimum of 15 guests per event.*

*All Dinners Include Soup and Salad, Dessert, Dinner Rolls with Butter, Freshly Brewed Coffee, Assorted Coke Products & Iced Tea*

## **Soup (Choice of One)**

- Homemade Chicken and Pastina Soup with Kale and Parmesan
- Tomato-Basil Bisque with Parmesan Croutons
- Bubbie's Hearty Matzo Ball Soup
- Chef's Seasonal Soup Inspiration

## **Salad** (Choice of One Salad and One Dressing)

- Bibb Lettuce and Beefsteak Tomato Salad with Cucumber and Shaved Red Onion
- Baby Spinach and Mushroom Salad with Shaved Red Onion, Egg and Croutons
- Classic Caesar Salad with Crisp Romaine Hearts, Parmesan, Focaccia Croutons

Dressing: Balsamic Vinaigrette | Caesar Dressing |  
Homemade Vinaigrette | Buttermilk Ranch Dressing | Blue  
Cheese Dressing

## **Plated Entrée Protein (Choice of Two)**

- 8 oz. Beef Tenderloin with Horseradish Hollandaise, roasted potatoes and asparagus  
\$65
- Grilled Flank Steak with Chimichurri Sauce and Grilled Potatoes  
\$55
- Pan Roasted Teriyaki Salmon with Jasmine Rice Pilaf and Snap Peas \$55
- Roast Chicken Breast with Whipped Potatoes and Brussel Sprouts  
\$48
- Baked Chicken Kiev with Garlic Redskin Potato Mash \$48
- 2 Crab Cakes with Remoulade Sauce and grilled asparagus  
\$65
- Portobello Florentine with Spinach \$45

Menu pricing subject to change. All food and beverage charges shall be subject to a 21% service charge and 7% sales tax

# RECEPTION

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## Hors D'Oeuvres

*All items are priced per 50 pieces. We recommend 8-10 pieces per guest for a one hour reception*

- Tomato, Mozzarella and Basil Bruschetta Ratatouille on Focaccia with Black Olive \$175.00
- Goat Cheese Crostini with Red Pepper Jelly \$175.00
- Bacon and Eggs Deviled Eggs \$175.00
- Blue Cheese, Walnut and Spinach Crostini \$175.00
- Blackened Chicken Skewer with Jalapeno-Honey Aioli \$175.00
- Blackened Beef Skewer with Hollandaise \$175.00
- Tomato Bisque with a Mini Grilled Cheese Sandwich \$175.00
- Smoked Salmon on a Baby Potato Pancake with Cucumber \$225.00
- Vegetarian Potstickers with Soy Sauce \$125.00
- Brie & Cranberry Phyllo Cups \$95.00
- Sesame Chicken Tenders with Ginger Teriyaki Sauce \$150.00
- Coconut Shrimp with Sweet Thai Chili Sauce \$150.00
- Angus Cheese Burger Sliders with Lettuce & Tomato \$225.00
- Spicy Chicken Sandwich Sliders with Pickle \$225.00
- Pulled Pork Sliders with Maple Bourbon BBQ Sauce \$225.00
- Eggplant Parmigiana Sliders \$225.00
- Cheesy Meatball Sliders \$225.00
- Chicken Chorizo Street tacos with avocado salsa \$225.00
- Fruit Skewers \$175.00
- Vegetarian Spring Rolls with Sweet & Sour Sauce \$150.00
- Mini Crab Cakes with Remoulade \$195.00
- Mini Beef Wellingtons with Horseradish Cream \$125.00
- Stuffed Mushroom Caps with Crab Meat \$225.00
- Spanakopita – Spinach & Cheese Phyllo Triangles \$85.00
- Chicken Wings \$150.00
- Chicken Tenders \$150.00



# RECEPTION

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## Bar Bites

### Cheese & Fruit Platters:

- Small (\$160 Per Platter) – Serves 25 People
- Large (\$295 Per Platter) – Serves 50 People

### Vegetable Crudité:

- Small (\$160 Per Platter) – Serves 25 People
- Large (\$295 Per Platter) – Serves 50 People

- Spinach and Artichoke Dip with Tri-Colored Tortilla Chips \$95 – Serves 25 People Large \$180 – Serves 50 People
- Charcuterie Display - Small (\$195 Per Platter) – Serves 25 People Large (\$325 Per Platter) – Serves 50 People
- Chicken & Pepper Jack Quesadillas with Salsa and Sour Cream: \$100 Per 50 Pieces
- Tomato Bruschetta: \$100 Per 50 Pieces
- Soft Baked Pretzel Bites with Cheese Dip & Whole Grain Mustard: \$75 Per 50 Pieces
- Buffalo Chicken Wings or Crispy Chicken Tenders: \$150 Per 50 Pieces
- Margarita Flatbreads: \$10 Per Flatbread
- Tri-Colored Tortilla Chips & Salsa: \$25 – Serves 15 People
- Mixed Nuts: \$35 Per Pound
- Pretzels: \$18 Per Pound
- Potato Chips with Ranch Dip: \$18 Per Pound

Menu pricing subject to change. All food and beverage charges shall be subject to a 21% service charge and 7% sales tax.



# RECEPTION

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## **STROLLING RECEPTION \$49.00++ /per person**

*Minimum of 30 guests per event.*

*All Dinners Include Freshly Brewed Coffee, Assorted Coke Products & Iced Tea*

### **Hors D'oeuvres**

- Spanakopita – Spinach & Cheese Phyllo Triangles(1 per guest)
- Classic Deviled Eggs(1 per guest)
- Stuffed Mushroom Caps with Sweet Italian Sausage, Crab Meat or Spinach & Artichoke (1 per guest)
- Mini Chicken Chorizo Street tacos (1 per guest)

### **Displays**

- Cheese & Fruit Platters
- Vegetable Crudité

### **Dinner**

- Field Greens Salad – Tomato, Cucumber, Croutons, Balsamic Vinaigrette or Ranch Dressing
- Warm Dinner Rolls & Butter

### **Chef Attended Carving Station** (choose one)

- Roast Beef Sirloin
- or
- Boneless Breast of Turkey with Gravy

### **Warm Side Dishes** (choose one)

- Seasonal Vegetable Medley
- or
- Penne Pasta with Marinara

### **Chefs assorted desserts**

A tall, clear glass filled with a reddish-brown iced beverage, likely iced tea. The glass is filled with crushed ice and is garnished with a fresh strawberry, a blueberry, and a sprig of mint. The glass sits on a dark bar counter. In the foreground, there are several colorful flowers, including a pink one and a white one. The background is a blurred bar setting with warm lighting.

# LIBATIONS



# LIBATIONS

## Beer and Wine Packages

Domestic: Bud Light | | Corona| I.C. Light | I.C. Light Mango | | Michelob Ultra | Miller Lite | Yuengling  
Imported: Blue Moon | Guinness | Heineken | Stella Artois  
Local: BIG Hop IPA

Wine: Meiomi Pinot Noir| Dreaming Tree Cabernet | M3nage a Trois Blend | 19 Crimes Cabernet | Dreaming Tree Chardonnay | Chateau St. Michelle Rose | chateau St. Michelle Riesling | Whitehaven Sauvignon Blanc  
Assorted Sodas, Bottled Sparkling and Still Water

\$22 Per Person for First Hour | \$10 per Guest for Each Additional Hour

## Bar Enhancements

Champagne Toast: \$8 per person  
Signature Cocktail Specific to Group TBD per person

## CASH BAR:

PREMIUM BRAND COCKTAIL	\$12	
HOUSE WINES BY THE GLASS	\$9	
CRAFT BEER		\$8
DOMESTIC BEER		\$7
SODA & BOTTLED WATER	\$3	

## HOST PAID BAR:

PREMIUM BRAND COCKTAIL	\$10	
HOUSE WINES BY THE GLASS	\$8	
CRAFT BEER		\$7
DOMESTIC BEER		\$6
SODA & BOTTLED WATER	\$3	

*Please note an attendant is required at \$150 (bartender).*