



CATERING MENU

HOTEL INDIGO®

PITTSBURGH
UNIVERSITY-OAKLAND

Hotel Indigo Pittsburgh University Oakland

329 Technology Drive Pittsburgh, PA 15219

412.621.0880

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

\$65 Per Person

Includes Wi-Fi & Limited Audio Visual

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

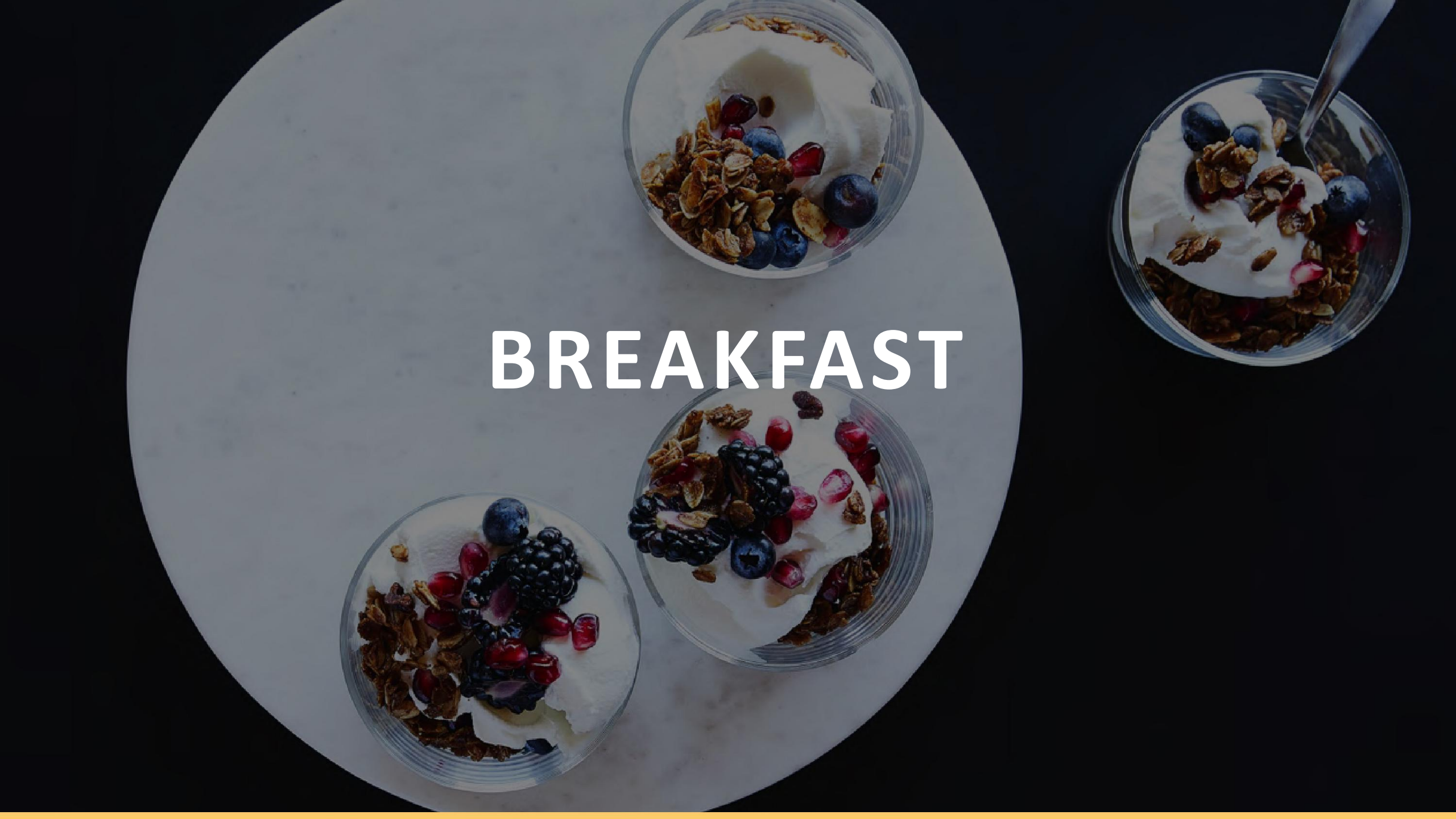
ALL-DAY BEVERAGES

- Freshly Brewed Coffee
- Assorted Coke Products
- Bottled Water

\$70 Per Person

Includes Wi-Fi & Limited Audio Visual

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

A top-down view of four glass bowls filled with white yogurt, topped with granola and various fruits like blueberries, raspberries, and blackberries. The bowls are arranged on a white, oval-shaped marble surface against a dark background. The word "BREAKFAST" is centered in white text.

BREAKFAST

BREAKFAST

Continental Breakfast \$24 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** \$27 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 (\$40 per dozen)
- Toasted Bagels with Cream Cheese (\$45 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 (\$37 per dozen)
- Fresh Baked Brownies (\$37 per dozen)
- Individual Greek Yogurts (\$5 each)
- Coffee by the Gallon (\$60 per gallon)
- Soda (\$3 per can)
- Water (\$3 per bottle)

BREAKFAST

Build Your Own American Breakfast Buffet Per Person

\$32

- 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 \$40 Per Person

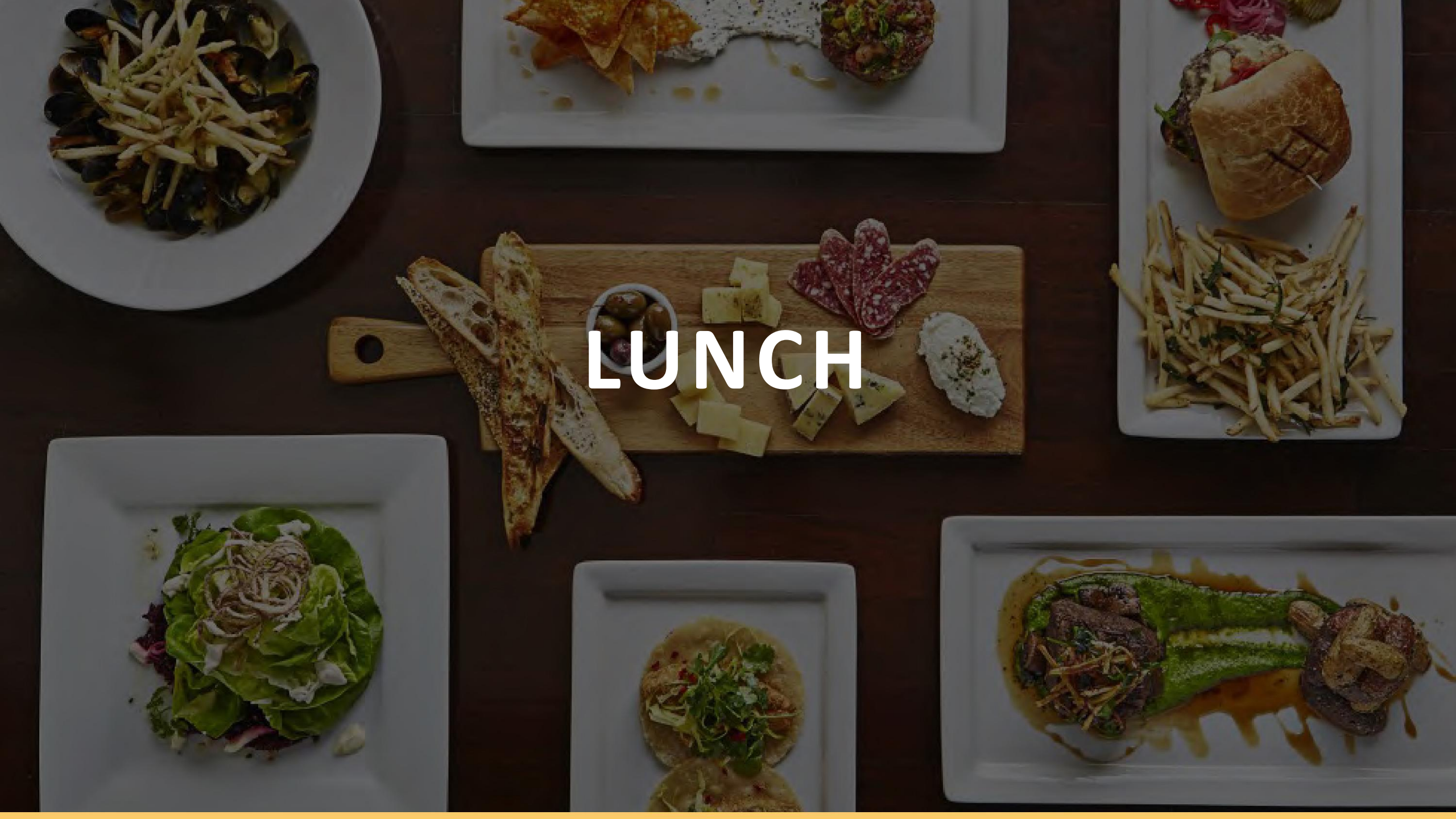
25 people minimum

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 \$12 Per Person

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



LUNCH

LUNCH



Minimum of 15 guests per event.

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

South Oakland Market Deli Buffet (\$30 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

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Flatbread Buffet (\$32 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 (\$38 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

Minimum of 15 guests per event.

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

The Monongahela Buffet (\$ 42 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 (\$28 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

BREAKS + BEVERAGES

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 \$18 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 \$17 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

The background of the image shows several chocolate cones, possibly chocolate-covered strawberries, arranged on a dark, textured surface. The cones are dark brown and have a glossy finish. Some of them have a small white flower or decoration on top. The text "DINNER & RECEPTION" is overlaid in the center of the image.

DINNER & RECEPTION

DINNER

Buffet (\$54 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

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PLATED DINNER



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 \$70
- Grilled Flank Steak with Chimichurri Sauce and Grilled Potatoes \$60
- Pan Roasted Teriyaki Salmon with Jasmine Rice Pilaf and Snap Peas \$60
- Roast Chicken Breast with Whipped Potatoes and Brussel Sprouts \$50
- Baked Chicken Kiev with Garlic Redskin Potato Mash \$50
- 2 Crab Cakes with Remoulade Sauce and grilled asparagus \$70
- Portobello Florentine with Spinach \$48

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RECEPTION

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
- Brie & Cranberry Phyllo Cups \$100.00
- 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 \$225.00
- Mini Beef Wellingtons with Horseradish Cream \$130.00
- Stuffed Mushroom Caps with Crab Meat \$230.00
- Spanakopita – Spinach & Cheese Phyllo Triangles \$90.00
- Chicken Wings \$200.00
- Chicken Tenders \$200.00

RECEPTION

Bar Bites

Cheese & Fruit Platters:

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

Vegetable Crudit :

- 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: \$150 Per 50 Pieces
- Tomato Bruschetta: \$150 Per 50 Pieces
- Soft Baked Pretzel Bites with Cheese Dip & Whole Grain Mustard: \$100 Per 50 Pieces
- Buffalo Chicken Wings or Crispy Chicken Tenders: \$200 Per 50 Pieces
- Margarita Flatbreads: \$15 Per Flatbread
- Tri-Colored Tortilla Chips & Salsa: \$35 – Serves 15 People
- Mixed Nuts: \$35 Per Pound
- Pretzels: \$18 Per Pound
- Potato Chips with Ranch Dip: \$18 Per Pound

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RECEPTION

STROLLING RECEPTION \$52.00++ /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, sits on a dark, polished bar counter. The glass is packed with ice cubes and is garnished with a fresh strawberry, a blueberry, and a sprig of green mint. To the left of the glass, three small daisy-like flowers in shades of pink, purple, and white are arranged. The background is a blurred bar interior with warm lighting and wooden elements.

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 | M nage 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

\$24 Per Person for First Hour | \$10 per Guest for Each Additional Hour

Bar Enhancements

Champagne Toast: \$10 per person
Signature Cocktail Specific to Group TBD per person

CASH BAR:

PREMIUM BRAND COCKTAIL	\$13
HOUSE WINES BY THE GLASS	\$10
CRAFT BEER	\$10
DOMESTIC BEER	\$8
SODA & BOTTLED WATER	\$3

HOST PAID BAR:

PREMIUM BRAND COCKTAIL	\$11
HOUSE WINES BY THE GLASS	\$9
CRAFT BEER	\$8
DOMESTIC BEER	\$7
SODA & BOTTLED WATER	\$3

Please note an attendant is required at \$175 (bartender).