Welcome to the David L. Lawrence Convention Center located in downtown Pittsburgh. We have combined our passion for this great city and culinary excellence to bring you a unique experience we like to call “Tasteburgh”.

The DLCC has the largest rooftop garden in downtown Pittsburgh. We pride ourselves on food that is grown locally, prepared here, and enjoyed here.

Our team is committed to sustainable practices both protecting and improving our environment. Choose from our vast array of preset menu selections or let Chef Dominique tailor a menu to suit your individual needs.

For a true “Tasteburgh” experience look for the ★ symbol throughout the menu.

Enjoy!
Executive Chef Dominique Carnovale Metcalfe brings a world of experience home to Levy at the DLCC. For Chef Dom, food is definitely a family matter. Her love of cooking and the kitchen began at an early age. Some of her fondest food memories include standing on a chair next to her mom, while kneading fresh dough and making homemade sauce in her childhood kitchen. These inherited skills and passion launched her adventure into the culinary world, and aspects of her mom’s recipes still play an integral role in her cooking creations today.

After graduating from the Indiana University of Pennsylvania’s Academy of Culinary Arts in 1993, where she was named AFC’s Junior Chef of the Year, Chef Dom began her professional career at the Grand Hotel on Mackinac Island in Michigan, followed by the Breakers Resort in Palm Beach, Florida. Chef Dom then took her food journey abroad to Zurich, Dubai, Sydney, and Tuscany. In 2003, she returned to the states and joined the Levy family as a Line Cook at the DLCC. She was quickly promoted to Executive Sous Chef in 2004, and then again to her current role as Executive Chef in 2008. In 2021, Chef Dom was awarded the Levy and Compass “Chef of the Year” titles out of hundreds and thousands of Chefs.

Following her promotion to Executive Chef, the DLCC opened its doors to the G20 Summit, catering to many world leaders and dignitaries. Most recently in January of 2019, the DLCC had the honor of hosting the PCMA Convening Leaders Conference, welcoming over 3,000 national and international event planners. Additionally, one of Chef Dom’s favorite annual events at the DLCC is TasteBuds Pittsburgh, where she has the opportunity to teach and spend quality time in the kitchen with her wonderful friend Julia from the Best Buddies program. Every single event we have the pleasure of hosting is another moment for Chef Dom to showcase her culinary talents and innovation.

Chef Dom truly loves making our guests happy through their bellies and will welcome you into “her house” as if you were sitting down to enjoy a meal in her kitchen at home.
CHEF’S TABLE BREAKFAST
served with coffee, decaffeinated coffee, assorted hot teas, and ice water

SIGNATURE “PITTSBURGH” BREAKFAST EXPERIENCE | 24 per person
bagel and “smear”, seasonal fruit, our signature vegetable, berry and plain cream cheese

SQUIRREL HILL BREAKFAST | 30 per person
upgrade your signature breakfast experience with smoked salmon and traditional garnishes of chopped egg whites and yolks, capers, and red onion

TRADITIONAL CONTINENTAL BREAKFAST | 27 per person
assorted pastries, breakfast breads, and seasonal fruit

DELUXE CONTINENTAL BREAKFAST | 32 per person
assorted pastries, breakfast breads, bagels, individual yogurt, hard boiled eggs, and seasonal fruit cup

BUILD YOUR OWN BREAKFAST | 36 per person
seasonal fruit, breakfast pastries and individual yogurts

Choose Two | additional choice 4 per person
Scrambled eggs
Mediterranean casserole with tomato, spinach and feta
Three cheese quiche
French toast casserole
Signature overnight oats
Breakfast Potatoes

Choose One | additional choice 4 per person
Pork sausage links
Turkey sausage
Applewood bacon
Caramelized kielbasa

INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5 each

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PLATED BREAKFAST

served with freshly baked pastries, coffee, decaffeinated coffee, assorted hot teas
all plated breakfasts include Heinz ketchup and hot sauce
all entrees are avoiding gluten, unless noted otherwise

THREE CHEESE QUICHE | 24 per person
bacon, breakfast potatoes, and roasted grape tomatoes

FRENCH TOAST | 23 per person
Breadworks’ texas toast soaked in cinnamon-sugar custard overnight, baked and served with warm local maple syrup, breakfast sausage, grilled pineapple, and fresh berry garnish
contains gluten

PITTSBURGH SMILE | 24 per person
scrambled eggs, breakfast potatoes, and choice of sausage or bacon

ADDITIONAL PROTEINS | 4 per person
pork sausage links
turkey sausage
applewood bacon
caramelized kielbasa

ADD INDIVIDUAL FRUIT CUPS | 5 each

PRESET JUICE | ORANGE & CRANBERRY | 4 per person

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A LA CARTE BREAKFAST

ASSORTED WHOLE FRUIT | 4 each
SEASONAL FRUIT CUP | 7 each
SEASONAL BERRY CUP | 5 each
INDIVIDUAL YOGURT | 5 each
ASSORTED GRANOLA BARS | 4 each
SIGNATURE OVERNIGHT OATS | 8 each
HARD BOILED EGG | 2 each
HOUSE-MADE GRANOLA BARS | 42 per dozen
made with oats, coconut, almonds and dried fruits

ASSORTED MUFFINS | 42 per dozen
ASSORTED BAGELS| 42 per dozen
fruit preserves, whipped butter, and cream cheese
PLAIN MINI BAGELS | 21 per dozen
fruit preserves, whipped butter, and cream cheese
ASSORTED DANISH &
BREAKFAST BREADS | 42 per dozen
ASSORTED DONUTS | 42 per dozen
VEGAN CROISSANTS| 42 per dozen
MINI DONUTS | 21 per dozen
FRESH BAKED SCONES | 42 per dozen
HOUSE-MADE BISCOtti | 42 per dozen
available flavors: almond, chocolate chip or chocolate cherry

BREAKFAST SANDWICHES | 9 each
Choose up to Three
crispy fried chicken and egg biscuit
smoked ham, egg, and swiss cheese on a pretzel roll
sausage and egg croissant
egg white, spinach, and tomato jam bagel
spicy sausage, egg, and cheese burrito
applewood bacon, egg and american cheese on biscuit

INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5 each

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NON - ALCOHOLIC BEVERAGES

INDIVIDUAL COLD BEVERAGES

12OZ BOTTLED WATER | 4.50 each
20OZ BOTTLED WATER | 5 each
SOFT DRINKS | 4.50 each
SPARKLING SPRING WATERS | 5 each
INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5 each
ASSORTED BUBLY FLAVORED WATERS | 4.50 each
BOTTLED ICED TEA (20OZ) | 5.50 each
BOTTLED LEMONADE (20OZ) | 5.50 each

COLD BEVERAGES BY THE GALLON

UNSWEETENED ICED TEA | 57 per gallon
SWEET TEA | 57 per gallon
LEMONADE | 57 per gallon
ARNOLD PALMER | 57 per gallon
ASSORTED JUICE | 57 per gallon

FRUIT INFUSED SPA WATER | 57 per 3-gallons
Choose One
seasonal blend, cucumber lemon, or minted watermelon

HOT BEVERAGES BY THE GALLON

COFFEE AND DECAFFEINATED COFFEE | 75 per gallon
ASSORTED HOT TEAS | 75 per gallon
Coffee & Hot Tea Services include Half & Half, 2% Milk and Soy Milk

GOURMET HOT CHOCOLATE | 65 per gallon
SPECIALTY MILK UPGRADE | 5 per highest gallon of hot beverage ordered

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BEVERAGE PACKAGES

priced per person and based on guaranteed attendance
service over four hours is considered all day beverage service

HALF DAY BEVERAGE SERVICE | 4 hours of service
regular and decaffeinated coffee and assorted hot teas | 20 per person
assorted soft drinks, bottled water, regular and decaffeinated coffee, and assorted hot teas | 22 per person

ALL DAY BEVERAGE SERVICE | 8 hours of service
all day beverage service refreshed throughout the day
regular and decaf coffee and hot teas | 27 per person
assorted soft drinks, bottled water, regular and decaffeinated coffee, and assorted hot teas | 32 per person

“T” STATION | 1 hour of service | 12 per person
Choose Four
unsweetened iced tea, southern sweet tea, raspberry tea lemonade, strawberry lemonade, mango lemonade

LA PRIMA ESPRESSO BAR
Enjoy freshly roasted coffee, professionally prepared by a skilled barista creating an excellent espresso and cappuccino. Your Catering Sales contact can provide additional information and pricing for this unique beverage experience.

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ANYTIME BREAKS

individual bagged chips, pretzels, popcorn | 4 each
kettle chips or pretzels by the pound | 15 per pound
serves approximately 8 people per pound
gourmet mixed nuts | 22 per pound
serves approximately 8 people per pound
house-made biscotti | 42 per dozen
available flavors: almond, chocolate chip or chocolate cherry
individual yogurts | 5 each
assorted granola bars | 4 each
individual bags of trail mix | 4 each
house-made granola bars | 42 per dozen
made with oats, coconut, almonds and dried fruits
market whole fruit | 4 each
granny’s penny candy | 12 per person
an array of classic, nostalgic and present day favorite miniature candies
klondike bars & frozen novelties | 5 each

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ANYTIME BREAKS

ARTISANAL BAVARIAN PRETZELS | 8 each
salted bavarian with brown mustard and rooftop hops beer cheddar dip
cinnamon sugar

SALTED BAVARIAN PRETZEL STICKS | 6 each
includes spicy brown mustard and cheese sauce

CHIPS AND DIPS | 18 PER POUND
serves approximately 8 people per pound
Choose One
tortilla chips & salsa,
kettle chips & french onion dip
kettle chips & bacon cheddar dip

THE PASTRY BREAK | 14 per person
chef’s selection of pastries and coffee station
based on 1 hour of service
50 person minimum

GOURMET HOUSE-MADE TRAIL MIX | 9 per each
Choose One
TROPICAL: banana chips, almonds, cashews, dried pineapple, mango
PACIFIC: sesame sticks, macadamia nuts, almonds, dried edamame,
dried blueberry, crystalized ginger
WILDERNESS: chocolate chunks, cashews, almonds, cranberries,
goji berries, dried blueberries

VEGAN OAT ENERGY BITES | 6.50 each
made with oats, shredded coconut, sunbutter, cocoa powder, flaxseed,
maple syrup and vanilla (2 per serving)

THE DIP BAR | 14 per person
includes corn tortilla and kettle chips
Choose Four
pico de gallo
guacamole
traditional salsa
cheddar bacon
brie and spinach
french onion

HUMMUS & VEGGIES | 9 per person
lemon garlic hummus & fresh cut veggies

HUMMUS & CHIPS | 8 per person
lemon garlic hummus & pita chips

GAME DAY | 15 per person
gourmet mixed nut shooters
soft pretzel sticks with cheese sauce and mustard
individual bags of cheddar popcorn
honey roasted peanuts
assorted mini candy bars

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**MAKE YOUR OWN MARKET SALAD OR POWER BOWL**

All salads are served with freshly baked rolls and butter, and chef’s selection of dessert includes ice water & iced tea.

**MARKET SALAD/POWER BOWL** | 40 per person

**GREENS**
Choose Two
- mixed baby greens
- romaine lettuce
- iceberg lettuce
- baby spinach
- kale & field greens blend

**GRAINS**
Choose Two
- quinoa
- cous cous
- brown rice
- barley
- wheat berry
- Lentils

**PROTEINS**
Choose One
- grilled chicken
- tofu
- roast sirloin of beef | market price
- herb roasted salmon | add 4 per person

**Toppings**
Choose Five | additional choices 2 per person
- shredded carrots
- cucumbers
- grape tomatoes
- sweet peppers
- broccoli
- roasted brussels sprouts
- wild mushroom mix
- blueberries
- garbanzo beans
- red onions
- black olives
- sunflower seeds
- chopped egg
- bacon bits

**DRESSINGS**
Choose Two | additional choices 2 per person
- creamy parmesan
- blue cheese
- house made buttermilk ranch
- our signature cinnamon balsamic vinaigrette
- house-made blood orange vinaigrette
- smoked tomato vinaigrette
- blackberry vinaigrette
- citrus vinaigrette
- “my mom’s” red wine dressing

**CHEESE**
Choose Two
- blue cheese
- jack cheese
- cheddar cheese
- feta cheese
- parmesan cheese

**ADD COFFEE, DECAF AND HOT TEA** | 75 per gallon

**ADD LEMONADE** | 57 per gallon

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BOXED LUNCHES

Includes one piece of whole fruit, kettle style chips, and chocolate chip cookie vegan boxes receive vegan dessert option

*Limit to a maximum of 3 different types*

34 PER BOX

**Grilled Chicken**
on whole wheat kaiser with lettuce, tomato, provolone, and sun-dried tomato aioli

**Roast Beef and Cheddar**
on italian roll with arugula, tomato, and onion jam aioli

**Smoked Ham**
on pretzel bread with lettuce, tomato, swiss, and honey mustard

**Fresh-Made Pesto Chicken Salad Wrap**
on garlic herb tortilla with roasted red peppers, lettuce, tomato, and nut-free pesto aioli

**Vegan Wrap**
white bean and basil spread with fresh veggies

**Vegetarian Spicy Quinoa and Chili Wrap**
carrots, tomato, lettuce, feta, and edamame hummus

**Vegetarian Greek Salad**
chopped romaine, feta, kalamata olives, pickled red onions, cucumber, and house-made Greek dressing

**Vegetarian Antipasti Salad**
grilled zucchini, olives, tomatoes, roasted peppers, artichokes, shaved parmesan, and house-made red wine vinaigrette

**Vegan Harvest Grain Salad**
roasted vegetables, dried fruit, quinoa, baby greens, and house-made white balsamic dressing

BEVERAGES

**12OZ BOTTLED WATER** | 4.50 each

**20OZ BOTTLED WATER** | 5 each

**BUBLY FLAVORED WATERS** | 4.50 each

**SOFT DRINKS** | 4.50 each

**ADD GRILLED CHICKEN TO ANY SALAD** | 3 each

**ADD TOFU OR FALAFEL TO ANY SALAD** | 3 each

**TURN BOXED LUNCH INTO BUFFET** | add 5 per person

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ELEVATED BOXED LUNCHES

Includes corresponding side, one piece of whole fruit, kettle style chips, and dessert
*Limit to a maximum of 3 different types*

39 PER BOX

**Mediterranean Chicken & Vegetable Salad**
bed of lettuce with quinoa tabbouleh, olives, feta cheese and lemon oregano dressing; served with hummus & pita bread

**Italian Sandwich**
salami, ham, pepperoni, capicola with provolone cheese, lettuce, tomatoes, red onion and italian dressing on chef’s selection of italian bread; served with pasta salad

**Tamari Flank Steak Salad**
grilled flank steak, over greens with veggies and sweet & spicy dressing; served with rice noodle salad & fortune cookie

**Grilled Chicken Wrap**
cheddar cheese, herb aioli, lettuce and tomato; served with pasta salad

**Superfood Grilled Chicken Salad**
grilled chicken, baby greens, green lentils, kale, roasted sweet potatoes, brussels sprouts, dried cherries, pumpkin seeds and signature cinnamon balsamic dressing; served with white bean and basil hummus & veggie sticks

**Roasted Portobello Pretzel Sandwich**
smoked gouda cheese, lettuce, balsamic glaze aioli
served with pasta salad

BEVERAGES

12OZ BOTTLED WATER | 4.50 each
20OZ BOTTLED WATER | 5 each
BUBLY FLAVORED WATERS | 4.50 each
SOFT DRINKS | 4.50 each

SUBSTITUTE SALAD PROTEIN FOR TOFU OR FALAFEL
TURN BOXED LUNCH INTO BUFFET | add 5 per person

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LUNCH CHEF TABLES
includes ice water & iced tea

SALAD AND SANDWICH CHEF TABLE | 40 per person
includes kettle chips

SALADS
Choose Two
chopped salad - diced tomatoes, cucumbers, olives, feta, and red wine vinaigrette
caesar salad - crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing
baby spinach salad - berries, golden raisins, goat cheese, toasted almonds, and house-made cinnamon vinaigrette

SANDWICHES
Choose Three
grilled chicken on whole wheat kaiser with lettuce, tomato, provolone, and sun-dried tomato aioli
roast beef and cheddar on italian roll with arugula, tomato, and onion jam aioli
smoked ham on pretzel bread with lettuce, tomato, swiss, and honey mustard
fresh-made pesto chicken salad wrap on garlic herb tortilla with roasted red peppers, lettuce, tomato, and pesto aioli
vegan wrap white bean and basil spread with fresh veggies
vegetarian spicy quinoa and chili wrap carrots, tomato, lettuce, feta, and edamame hummus

DESSERT
Choose One
fresh fruit salad
cookies
brownies

ADD COFFEE, DECAF AND HOT TEA | 75 per gallon
ADD LEMONADE | 57 per gallon

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**LUNCH CHEF TABLES**

Includes ice water & iced tea

**TASTE OF ITALY CHEF TABLE | 43 per person**
- Garlic breadsticks
- Caesar salad with parmesan and croutons
- Pasta marinara
- Chicken parmesan
- Greens and beans
- Tiramisu

**IT'S ALWAYS TACO TUESDAY | 46 per person**
- Mexican chopped salad with cilantro vinaigrette
- Flour and corn tortillas
- Ancho marinated chicken with peppers and onions
- Roasted squash, zucchini, asparagus, mushrooms and peppers
- Fiesta rice
- Cinnamon sugar churros with chocolate dipping sauce

**SMALL BITES, BIG FLAVOR | 45 per person**
- Mixed greens salad with ranch and balsamic dressings
- Tater tot station with assorted dipping sauces
- Gourmet burger sliders with truffle aioli and gruyere cheese
- Chicken bacon and Swiss on pretzel bun with honey mustard
- Black bean slider with cheddar chipotle aioli on wheat bun
- Chef’s selection of assorted desserts

**ADD COFFEE, DECAF AND HOT TEA | 75 per gallon**

**ADD LEMONADE | 57 per gallon**

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LUNCH CHEF TABLES

includes ice water & iced tea

SMOKE ‘EM IF YOU GOT ‘EM | 47 per person
cornbread and butter
vegan coleslaw – vinegar based
three cheese mac n’ cheese
vegan paprika dusted sweet potato and black bean hash
pulled smoked chicken with assorted BBQ sauces
beef brisket with assorted BBQ sauces
chef’s selection of assorted desserts

CLASSICS NEVER GET OLD | 46 per person
rolls and butter
iceberg salad with ranch and balsamic dressings
pot roast with braised vegetables
herb roasted chicken
roasted yukon gold and red potatoes
green beans with shallots and roasted tomatoes
freshly baked cookies and brownies

HOMETOWN HERO | 45 per person
rolls and butter
chop salad with my mom’s red wine dressing
linguine salad
Pittsburgh paella served in our 3’ paella pan: kielbasa, pierogi, halushki, peppers and onions
mini strawberry pretzel salad
assorted cookies

ASIAN CHEF TABLE | 47 per person
Asian chopped salad with sweet soy vinaigrette
ramen noodle bar with assorted vegetables, noodles, chicken with miso broth
char sui chicken over fried rice in mini Asian box
assorted mousse shots and fortune cookies

ADD COFFEE, DECAF AND HOT TEA | 75 per gallon
ADD LEMONADE | 57 per gallon

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PLATED LUNCH ENTREES

served with freshly baked rolls and butter and ice water; coffee available upon request
all entrees are avoiding gluten, unless noted otherwise

PESTO MARINATED CHICKEN BREAST | 36 per person
smoky tomato parmesan risotto, green beans, and tomato basil garnish

SMOKED CHICKEN BREAST WITH WILD MUSHROOM RAGOUT | 38 per person
herb and caramelized onion risotto, seasonal vegetables, and pan jus

BRAISED SHORT RIBS | market price
bourdin mashed potatoes, seasonal vegetables, and natural cabernet reduction

CENTER CUT PORK CHOP | 40 per person
sweet potato hash, green beans, and apricot mustard demi

PAN SEARED SALMON | 43 per person
butter braised yukon gold potatoes, creamed spinach and leeks, and red pepper jam

CHICKEN NICOISE SALAD | 34 per person
baby greens, seared chicken breast, purple potatoes, hard eggs, haricot verts, tomatoes, and red wine vinaigrette

CHICKEN ANTIPASTI SALAD | 37 per person
romaine and baby lettuce, grilled chicken, roasted red peppers, artichokes, olives, asiago cheese, and sun-dried tomato vinaigrette

SUBSTITUTE SALMON ON SALADS | market price

VEGAN OPTIONS | 36 per person
served with chef’s selection of sides
all vegan entrees do not contain nuts and avoid gluten

POLENTA CAKE WITH TOMATO, OLIVE, ARTICHOKE RAGOUT
SWEET POTATO QUINOA CAKES
SPICY BLACK BEAN LENTIL LOAF
EGGPLANT ROULADE

UPGRADE TO FULL COFFEE SERVICE | 1.50 per person

Our pesto is nut-free!
Made with basil, cheese, olive oil & garlic.

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- 21 -
PLATED DINNER ENTREES

served with freshly baked rolls and butter and ice water; coffee available upon request
all entrees are avoiding gluten, unless noted otherwise

LEMON GARLIC BREAST OF CHICKEN | 43 per person
yukon gold potatoes, chicken jus lie, and seasonal vegetables

GRILLED CHICKEN BREAST | 43 per person
roasted garlic mashed potatoes, fire roasted pepper relish, boursin artichoke cream sauce, and seasonal vegetables

STRIPLOIN OF BEEF | 47 per person
local mushroom and shallot ragout, red wine demi-glace, creamy yukon gold potatoes, and seasonal vegetables

JUMBO LUMP CRAB CAKE | market price
tomato artichoke relish, rice pilaf, asparagus, and carrots contains gluten

FILET OF BEEF | market price
creamy polenta and seasonal vegetables

VEGAN OPTIONS | 43 per person
served with chef’s selection of sides
all vegan entrees do not contain nuts and avoid gluten

POLENTA CAKE WITH TOMATO, OLIVE, ARTICHOKE RAGOUT
SWEET POTATO QUINOA CAKES
SPICY BLACK BEAN LENTIL LOAF
EGGPLANT ROULADE

UPGRADE TO FULL COFFEE SERVICE | 1.50 per person

Round out your entrée with gourmet salads or desserts!
PLATED SALADS

all salads are avoiding gluten, unless noted otherwise

BABY LETTUCE SALAD | 8 per person
baby lettuce, tomatoes, cucumber, carrots, black olives, feta, and aged balsamic or ranch

CAESAR SALAD | 6.50 per person
crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing
contains gluten

BABY SPINACH SALAD | 10 per person
baby spinach with berries, golden raisins, goat cheese, toasted almonds, and house-made cinnamon dressing

WEDGE MEETS COBB SALAD | 10 per person
iceberg, watercress, gorgonzola, cheddar, bacon, tomato, hard eggs, and house-made avocado ranch

BIBB SALAD | 10 per person
bibb lettuce with roasted peppers, dried cranberries, grilled pineapple, goat cheese, and yogurt dressing

BABY ROMAINE SALAD | 8 per person
romaine lettuce, oranges, shaved fennel, parmesan, and house-made citrus vinaigrette

PLATED DESSERTS

blood orange crème brûlée, maximum order of 300 | 8 per person

new york style cheesecake with berry sauce | 9 per person

flourless chocolate decadence with raspberry sauce, avoiding gluten | 8 per person

orange coconut yogurt cake with chocolate sauce, avoiding gluten | 8 per person

house made carrot cake with cream cheese icing and caramel sauce | 8 per person

blueberry and peach cobbler in mini pie crust with cinnamon whipped cream | 8 per person

chocolate lovin’ spoonful with cherry sauce | 9 per person

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TEX MEX CHEF TABLE

includes ice water & iced tea; tortilla chips, flour and corn tortillas, assorted salsas, shredded lettuce, chihuahua cheese and sour cream

TEX MEX | 57 per person

ENTREES
Choose Two | additional choice 10 per person
pollo abobado- ancho-marinated chicken breast with slow-cooked peppers and chihuahua cheese

Tinga de res- braised beef brisket with tomatillo-habanero salsa, cilantro slaw, and pickled red onion

"firecracker" fajitas: choose chicken or vegetarian

SIDES
Choose Three | additional choice 6 per person
black bean and roasted corn salad
mexican chopped salad with cilantro vinaigrette
jicama salad with mango, watermelon, and honey-lime vinaigrette
fiesta rice
cilantro lime rice
corn elote with queso fresco
chicken tortilla soup

DESSERT
Choose One | additional choice 6 per person
tequila-lime cheesecake
double chocolate bread pudding
churros tossed in cinnamon sugar with chocolate and caramel sauce

ADD COFFEE, DECAF AND HOT TEA | 75 per gallon
ADD LEMONADE | 57 per gallon

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MEAT N’ POTATOES CHEF TABLE

includes ice water & iced tea, rolls and butter

MEAT N’ POTATOES | 57 per person

PROTEINS
Choose Two
herb roasted chicken
tri-tip of beef
cider brined pork loin with fruit chutney
grilled chicken breast with murat of brown butter, artichokes, tomatoes, and shallots

SIDES
Choose Three
wedge salad with bacon, gorgonzola, tomato, red onion, balsamic and ranch dressings
baby greens with tomato, cucumber, olives, balsamic and ranch dressings
boursin whipped potatoes
ratatouille
roasted Yukon potatoes
green beans with shallots and tomatoes

DESSERTS
Choose One
dulce de leche
carrot cake
red velvet cake
brownies

ADD COFFEE, DECAF AND HOT TEA | 75 per gallon

ADD LEMONADE | 57 per gallon
BARBECUE CHEF TABLE

includes ice water & iced tea, cornbread and butter

BARBECUE | 53 per person

ENTREES
Choose Two | additional choice 8 per person
12 hour beef brisket served with our signature BBQ sauce
sweet and sassy pork
chili spiced chicken breast
roasted chicken
pork sausage
chicken sausage

SIDE PLATTERS
Choose Three | additional choice 6 per person
southern coleslaw
macaroni salad
potato salad
southern baked beans
red beans and rice
corn cobettes
creamy corn pudding
collard greens
mashed sweet potatoes
bourbon yams
salad greens with avocado dressing

DESSERTS
Choose Two | additional choice 5 per person
peach cobbler with fresh whipped cream
bourbon bread pudding
pecan pie with bourbon whipped cream

ADD COFFEE, DECAF AND HOT TEA | 75 per gallon

ADD LEMONADE | 57 per gallon

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**RECEPTION**

* chef attendants required(s). 175 per attendant for (4) hours, each additional hour is 30.00. 25-person minimum order

**CARVERIES**

SMOKED PORK LOIN CARVERY* | 23 per person
- apricot chutney
- rotisserie spiced yukon potatoes
- roasted red pepper coulis
- apple cider brussel sprout slaw

KIELBASA CARVING STATION* | 23 per person
- beer braised onions
- sweet and sour kraut
- mini pierogis
- Italian rolls

NEW YORK STRIP* | 29 per person
- Breadworks’ rolls
- house-made steak sauce
- horseradish sauce
- creamed spinach

SALMON TEPPANYAKI* | 26 per person
- honey soy glaze
- green cabbage salad with sweet soy vinaigrette
- wonton chips
- edamame guacamole
- sweet chili glaze

HERB ROASTED CHICKEN BREAST* | 26 per person
- cranberry apple chutney
- whipped potatoes
- chicken jus lie

PITTSBURGH PAELLA* | 23 per person
- carved kielbasa with haluski, pierogies, peppers, onions
  *Served in authentic paella pans*

**STATIONS**

MEDITERRANEAN SALADS, SPREADS AND FLATBREADS | 24 per person
- spiced chickpea salad
- giardiniera
- tabbouleh
- lemon garlic hummus
- grilled flatbreads and pita
- Greek olive salad
  *add chicken 5 per person*

BAO BUN BAR WITH FRIED RICE | 18 per person
- includes 3 buns per person
- pulled pork and pickled onion
- buffalo chicken with blue cheese and celery
- Italian beef with giardiniera
- gyro with lettuce, tomato, feta and tzatziki

MAC N’ CHEESE BAR | 18 per person
- smoked gouda and spinach
- classic with bacon and scallions
- white cheddar and green chile mac
  *add lobster 10 per person*
  *add shrimp 8 per person*

TASTE OF PITTSBURGH | 30 per person
- pittsburgh sandwich - house made pastrami, waffle fries, & coleslaw on local bread
- mini BBQ chipped ham sliders
- pierogies with sauteed onions and butter
- mini strawberry pretzel salads
- black and gold cupcakes

Menu details, offerings and pricing subject to change based on availability/sourcing. Please note that pricing listed for all food, beverage, and related items are subject to 22% administrative charge plus 7% sales tax.
RECEPTION

25-person minimum order

ARTISANAL CHARCUTERIE | 18 per person
imported prosciutto, salami, mortadella, coppa and imported cheeses
served with pickled vegetables, local breads and crackers

CHEESE DISPLAY | 14 per person
chef’s selection of local and international cheeses
served with fresh seasonal berries, dried fruit garnish, crackers, and flatbreads

HUMMUS TRIO | 11 per person
traditional lemon and garlic, white bean and basil, and edamame and mint hummus
served with fresh cut vegetables and pita chips

GARDEN FRESH CRUDITÉ | 10 per person
fresh cut vegetables with brie and spinach dip, and buttermilk ranch dip

SMALL PLATES

*chef attendant(s) required. 175 per attendant for (4) hours, each additional hour is $30
25-person minimum order

new zealand lamb lollipop with orzo barley pilaf and mojito glaze * | 16 each
BBQ pork tenderloin with horseradish mashed and dried fruit compote * | 10 each
pork or vegetable pot sticker with sushi rice and sweet soy drizzle | 7 each
brie, roasted pear and apple stuffed chicken with warm grain salad and drizzled with local honey * | 13 each
asian chicken on a stick with lo mein noodle salad | 8 each
tuna poke in a can with seaweed salad | 8 each
chimichurri hanger steak, chili roasted potatoes, roasted cipollini onions and spinach * | 14 each
seared duck breast with barley risotto, grand marnier glaze * | 13 each

Menu details, offerings and pricing subject to change based on availability/sourcing.
Please note that pricing listed for all food, beverage, and related items are subject to 22% administrative charge plus 7% sales tax.
HORS D’OEUVRES
25-piece minimum order and only sold in increments of 25

CHICKEN
chicken and smoked gouda croquette with roasted garlic aioli | 5 each
crunchy chicken and jack cheese quesadilla with avocado crema | 5 each
coconut curry chicken satay with mango chutney | 4.50 each
sesame crusted chicken satay | 4.50 each
chicken parmesan slider with marinara and fresh mozzarella | 6 each

PORK
mini arancini with sausage and pecorino romano | 6 each
sweet and sassy pork on steamed bao bun with pickled vegetables | 6 each
fennel sausage stuffed mushroom | 4.50 each
sweet & spicy pork belly and watermelon bite | 6 each

BEEF
gourmet burger with swiss and truffle aioli | 6 each
hoisin short rib satay with sweet chili garlic sauce | 6 each
beef wellington with horseradish cream | 6 each

SEAFOOD
lump crab stuffed mushroom with lemon aioli | 6 each
crab cake with lemon aioli | 6 each
chili-garlic shrimp satay with lime and mint sauce | 6 each
bloody mary shrimp shot | 6 each

LAMB
lamb meatball with mint chutney | 6 each

DUCK
duck and cherry chutney crostini | 6 each

VEGETARIAN/VEGAN
vegetable samosa with raita | 4.50 each
spinach and parmesan risotto stuffed mushroom | 4.50 each
sweet potato and quinoa cake with tomato jam | 5 each
tomato basil crostini with balsamic and shaved parmesan | 4.50 each
whipped ricotta with olive tapenade crostini | 4.50 each
spinach and mushroom quesadilla with pico de gallo | 4.50 each
spanakopita | 4.50 each
raspberry and brie phyllo | 5 each
roasted apple potato pancake with chives | 4.50 each
butternut squash soup shooter with sage oil | 4.50 each
smoked tomato bisque soup shooter | 4.50 each
shiitake gnocchi bite with pesto | 4.50 each
vegetable risotto ball with tomato coulis | 4.50 each

Additional staff may be required for butler passing based on quantity and length of reception time. Staff are $175.00 + each.
DESSERTS

BANANA SPLIT BAR | 12 per person
vanilla bean, chocolate and strawberry ice cream
fresh bananas
chocolate and caramel sauce
sprinkles, crushed peanuts, cherries and whipped cream
chef attendant(s) required. 175 per attendant for (4) hours, each additional hour is 30.

DONUT SUNDAE BAR | 12 per person
glazed donuts
vanilla bean ice cream
strawberry, chocolate and caramel sauce
seasonal berries
bananas
sprinkles, cookie crumbs and crushed peanuts
cherries and whipped cream
chef attendant(s) required. 175 per attendant for (4) hours, each additional hour is 30.

A LA CARTE DESSERTS
assorted cookies | 35 per dozen
brownies and blondies | 35 per dozen
house-made biscotti | 42 per dozen
available flavors: almond, chocolate chip or chocolate cherry
cinnamon sugar churros | 30 per dozen
cupcakes | 5 each
assorted and seasonal mousse shooters | 5 each
assorted dessert bars | 35 per dozen

The Banana Split was invented in neighboring Latrobe, PA by a University of Pittsburgh Alumni!
BAR SELECTIONS

beverages are billed on consumption unless otherwise noted
a bartender is required for all alcohol services
bartenders are 175 per (3) hours, each additional hour is 30.00

HOSTED PLATINUM BAR PACKAGE

PLATINUM COCKTAILS | 9.50 each
Tito's Handmade Vodka, Bombay Sapphire, Hornitos Tequila, Bacardi Superior, Maker’s Mark, Monkey Shoulder Scotch Whiskey, Jameson, Jack Daniels

PLATINUM WINES BY THE GLASS | 9.50 each
House of Brown Chardonnay
Da Vinci Pinot Grigio
Avalon Cabernet
Mark West Pinot Noir

ROOF TOP HOPS | 9 each
IMPORTED BEER | 7.50 each
DOMESTIC BEER | 7 each
BOTTLED WATER | 4.50 each
SOFT DRINKS | 4.50 each

HOSTED GOLD BAR PACKAGE

GOLD COCKTAILS | 9 each
Svedka Vodka, Bombay Dry, Jose Cuervo, Captain Morgan, Canadian Club, Jim Beam, Dewar’s

GOLD WINES BY THE GLASS | 9 each
House Wines by Proverb
Chardonnay
Cabernet Sauvignon
Pinot Noir
Pinot Grigio

ROOF TOP HOPS | 9 each
IMPORTED BEER | 7.50 each
DOMESTIC BEER | 7 each
BOTTLED WATER | 4.50 each
SOFT DRINKS | 4.50 each

Rooftop Hops is the DLCC’s own signature craft beer made with hops grown on the roof.

CASH-LESS BAR SERVICES
750 dollar sales minimum per bar
 cashiers are required for 10 or more cash bars in addition to bartenders
 cashiers are 175 per (4) hours, each additional hour is 30.00

Menu details, offerings and pricing subject to change based on availability/sourcing.
Please note that pricing listed for all food, beverage, and related items are subject to 22% administrative charge plus 7% sales tax.

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BAR SELECTIONS

a bartender is required for all alcohol services
bartenders are 175.00 per (3) hours, each additional hour is 30.00

PACKAGE BAR SERVICE

per person packages

<table>
<thead>
<tr>
<th></th>
<th>first hour</th>
<th>each additional hour</th>
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</thead>
<tbody>
<tr>
<td>PLATINUM BRANDS</td>
<td>22.00</td>
<td>11.00</td>
</tr>
<tr>
<td>GOLD BRANDS</td>
<td>18.00</td>
<td>10.00</td>
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<tr>
<td>BEER &amp; WINE</td>
<td>16.00</td>
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SPECIALTY COCKTAILS

BLOODY MARY & MIMOSA BAR | 10.00 per drink
vodka and zesty bloody mary mix
champagne and assorted juices
garnishes including lemons, limes, green olives, celery, pickles, and cucumbers

Specialty cocktails can be tailored to your event!
GENERAL INFORMATION

EXCLUSIVITY
No food or beverage of any kind may be brought into or removed from the location by either client or client’s guests without prior written approval by Levy.

MENU
Menu selections and other details must be submitted to the Catering Sales Department at least (30) days prior to the function date. Your Catering Sales contact will assist you in selecting the menu items to ensure a successful event. Events over 1,500 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

PRICING
Please note that all food, beverage and related items are subject to a 22% administrative charge plus 7% sales tax unless otherwise noted. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event.

Orders placed or counts increased within 72 hours (3 business days) of service will be charged 10% higher pricing than published menu prices.

GUARANTEES
A guaranteed number of attendees and quantities of food is required 7 business days, prior to the event date for functions of 1,000 guests or less. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase.

All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event.

Minimum Guarantee - A $175.00 service fee will be charged per function for any guarantees under 25 guests.

Please refer to your catering agreement for more details.

PAYMENT & CANCELLATION POLICY
Please refer to your catering agreement for complete details on payment terms and cancellation policy.

COMPOSTABLE/DISPOSABLE SERVICE WARE
Compostable/disposable service ware is used in all spaces at the DLCC, unless a plated meal function. Additional fees will apply for china/glassware service in all other instances.

BEVERAGE SERVICES
We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Pennsylvania Liquor Control Board. Levy Convention Centers, as licensee, is responsible for the administration of these regulations: No alcoholic beverages may be brought onto the premises from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises.

SPECIAL DIETARY/ALLERGY REQUESTS
The DLCC is not an allergen free facility. All special dietary requests and needs are the client’s responsibility to collect from their guests and attendees/invites. These needs must be submitted in advance to your Catering Sales contact with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place-cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event without prior knowledge will be charged additional fees as late accommodations and are not included in the final guest counts.

OVERSET POLICY
Levy Convention Centers will provide a 5% overset up to 1,000 guests (maximum over-set of 30 guests). There will be an additional $175.00 charge for each over-set of 20 guests. This overset does not include food preparation, but simply the additional staff to set and service additional place settings.

LINEN
Levy provides complimentary black or white, 85x85 house linen with breakfast, lunch, dinner and receptions. Your Catering Sales contact will be happy to discuss specialty linen options with you and costs associated with this upgrade.

SERVICE STAFF
Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of $175.00 per four-hour shift.

Additional staff may be required for butler passing based on quantity and length of service time. Staffing requirements will be determined by your catering sales manager and billed at $175.00 per staff member over and above normal staffing levels.

CASHLESS FOOD & BEVERAGE EXPERIENCE BY LEVY
All food & beverage for purchase at Restaurant Services locations provided through Levy is now a cashless experience. Accepted forms of payment are Visa, Mastercard, Discover, American Express and Apple Pay – cash will no longer be accepted.

MEET THE CATERING SALES DEPARTMENT:

BETSY JOHNSON-RUSNIC
Director of Catering Sales
(412) 325 -6194 | betsy.johnson@levyrestaurants.com

CAROLINE MAYS
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HANNAH BORTMAS
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