INTERNAL
2019-2020

Catering Menu

DUQUESNE UNIVERSITY
Catering Services

PARKHURST DINING
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DEAR FRIENDS,

• • • THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

With an ever-present focus on craftsmanship, our catering experiences will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves on building personal relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d’oeuvres reception, or a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But this is only the starting point. Our Director of Catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!

All prices within are subject to an 18% service charge and sales tax, if applicable.
All continental breakfasts include juice, coffee, decaf coffee, and tea.

**TRADITIONAL CONTINENTAL** 5.50 per guest
Our baker’s choice of two or three assorted pastries

**CONTINENTAL PLUS** 6.95 per guest
Fresh seasonal fruit salad, assorted fresh-baked bagels, assorted breakfast pastries

**ENERGY START** 6.95 per guest
Low-fat yogurt, fresh seasonal fruit salad, organic granola, hard boiled egg

**BOXED BREAKFAST** 6.65 per guest
Juice, seasonal whole fruit, yogurt cup, muffin
HOT BREAKFAST BUFFETS

All breakfast buffets include assorted pastries, coffee, decaf coffee, tea, and juice. 15 guests minimum. If choosing more than one option, à la carte prices will be used.

SUNRISE BREAKFAST BUFFET 10.05 per guest
Your choice of scrambled eggs, French toast, or pancakes served with a breakfast meat (bacon, sausage, ham, or turkey sausage) and home-fried potatoes

DELUXE BREAKFAST BUFFET 14.95 per guest
Scrambled eggs, French toast, or pancakes, one breakfast meat (bacon, sausage, ham, or turkey sausage), home-fried potatoes, and a fresh fruit platter

BREAKFAST SANDWICH BUFFET 10.05 per guest
Choice of two types of egg sandwiches: sausage, bacon, or ham on your choice of bagel, English muffin, or toast. Includes whole fruit, but excludes pastries.

HEART HEALTHY BUFFET 9.55 per guest
Choice of scrambled eggs or egg whites with veggies, steel-cut oatmeal with brown sugar, dried fruit and nuts, or yogurt parfaits
À LA CARTE BREAKFAST

BREAKFAST STRATA
FULL PAN (24 SQUARES) 49.75
HALF PAN (12 SQUARES) 28.60

CHOOSE THREE FILLINGS:
• Crumbled bacon
• Diced ham
• Pepperoni
• Sausage
• Cheddar
• Parmesan
• Provolone
• Swiss
• Pepper Jack

• Broccoli
• Green peppers
• Jalapeños
• Mushrooms
• Onions
• Red peppers
• Spinach
• Tomato

ASSORTED MINI PASTRIES
2.85 per guest
Mini muffins, mini Danish, donut holes (one each)

ASSORTED PREMIUM DONUTS
16.49 per dozen
(Minimum order, three dozen)

ASSORTED BREAKFAST BREADS
8.69 each
Whole loaves sliced into eight pieces

STEEL-CUT OATMEAL
3.55 per guest
(10 guests minimum)
With brown sugar, dried fruit, and nuts

INDIVIDUAL BOX CEREAL
1.55 each
With milk

YOGURT CUP
1.89 each

MAKE-YOUR-OWN YOGURT PARFAIT
4.45 per guest
With two low-fat yogurts, organic granola, two seasonal fruits, honey packets, and sliced almonds

FRESH SEASONAL FRUIT PLATTER
3.25 per guest

BAGELS
1.39 each
With cream cheese and butter

MUFFINS
.95 each

DANISH
1.30 each

STICKY BUNS
1.20 each
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>HOME-FRIED POTATOES</td>
<td>1.65 per guest</td>
</tr>
<tr>
<td>SCRAMBLED EGGS</td>
<td>2.00 per guest</td>
</tr>
<tr>
<td>BACON</td>
<td>2.45/3 pieces</td>
</tr>
<tr>
<td>SAUSAGE LINKS</td>
<td>1.30/2 links</td>
</tr>
<tr>
<td>HAM</td>
<td>1.30/2 pieces</td>
</tr>
<tr>
<td>PORK SAUSAGE PATTY (2 oz.)</td>
<td>1.50 each</td>
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<tr>
<td>TURKEY BACON</td>
<td>1.89/2 pieces</td>
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<tr>
<td>TURKEY SAUSAGE LINKS</td>
<td>1.40/2 links</td>
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<tr>
<td>FRENCH TOAST TEXAS-STYLE</td>
<td>1.80/1 slice</td>
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<tr>
<td>HARD BOILED EGGS</td>
<td>.80 each</td>
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<tr>
<td>BOTTLED WATER</td>
<td>1.69 each</td>
</tr>
<tr>
<td>PITCHERS OF JUICE</td>
<td>14.39 per gallon*</td>
</tr>
<tr>
<td></td>
<td>Orange, cranberry, or apple</td>
</tr>
<tr>
<td>COFFEE, DECAF COFFEE, AND TEA</td>
<td>14.39 per gallon*</td>
</tr>
<tr>
<td>STARBUCKS® COFFEE</td>
<td>19.25 per gallon*</td>
</tr>
<tr>
<td>MILK</td>
<td>1.79 pint</td>
</tr>
<tr>
<td>HOT CHOCOLATE</td>
<td>13.65 per gallon*</td>
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*One gallon serves 15 eight-ounce cups or glasses.
Includes cookies and brownies, iced tea or lemonade, and water. 15 guests minimum. Buffets served after 2 p.m. are an additional 4.00 per guest.

CLASSIC DELI BUFFET 14.39 per guest
Served with lettuce, tomato, pickles, and assorted breads
CHOICE OF THREE: smoked ham, turkey, roast beef, salami, hummus, or roasted vegetables
CHOICE OF TWO: American, Swiss, or provolone
CHOICE OF TWO: Potato, pasta, macaroni, or fruit salad; coleslaw; chips

SOUP, SALAD & SANDWICH BUFFET 15.75 per guest
Featured soup of the day, garden salad, and assorted deli sandwiches

WRAP BUFFET 14.99 per guest
Choice of turkey & cheese, roast beef & cheese, Italian meats & cheese, or roasted vegetable with chips. Served with pickles.

FAJITA BAR 15.85 per guest
Grilled chicken strips, sautéed onions and peppers, Spanish rice, tortilla chips, flour tortillas, salsa, sour cream, lettuce, tomato, shredded cheese, and jalapeños served with black beans

TACO BUFFET 14.39 per guest
Seasoned ground beef, jalapeños, tomatoes, lettuce, shredded cheese, salsa, sour cream, black beans, soft and hard taco shells, and tortilla chips

PASTA BUFFET 15.50 per guest
Two pastas and two sauces of your choice (marinara, meat, Alfredo, and pesto) with tossed garden salad and garlic bread
LUNCH BUFFET CONT.

CHICKEN TENDER BUFFET 14.99 per guest
Crispy strips of chicken (three per guest) served with honey mustard and BBQ sauce, macaroni & cheese, and a garden salad

STEEL CITY BUFFET 16.25 per guest
Mini kielbasa simmered in Duquesne Pilsener beer and onions; BBQ chipped ham sliders; mini pierogies with potato, cheese, and sautéed onions; and haluski (egg noodles with fried cabbage)

GRILLED CHICKEN PARMESAN BUFFET 17.50 per guest
Italian herb-marinated chicken breast topped with marinara sauce and three cheeses, penne pasta with marinara sauce, and a garden salad
SALAD BUFFET

Includes cookies and brownies, rolls and butter, iced tea or lemonade, and water. 15 guests minimum.

SOUTHWEST CHICKEN SALAD BUFFET 13.39 per guest
Seasoned grilled chicken, mixed greens, tomato, black beans, corn, tortilla strips, and chipotle ranch dressing

ASIAN SALAD BUFFET 13.39 per guest
Sesame-crusted chicken breast or tofu, mixed greens, cucumbers, bell peppers, carrots, crispy noodles, and ginger soy dressing

GRILLED CHICKEN SALAD BUFFET 12.65 per guest
Marinated grilled chicken, mixed greens, tomatoes, cucumbers, carrots, house-made croutons, and choice of two dressings

COBB SALAD BUFFET 13.39 per guest
Ham, turkey, provolone cheese, hard boiled egg, tomato, carrots, mixed greens, and romaine lettuce, with your choice of dressings

PITTSBURGH SALAD BUFFET 14.99 per guest
Choice of flank steak or grilled chicken breast with French fries, tomato, grilled red onions, and shredded cheese, with our house-made ranch and balsamic dressings. Substitute tofu in place of any protein in your salad at no extra charge.

DUKE SALAD BUFFET 15.49 per guest
Comes with a bowl of romaine and a bowl of mixed greens. Includes the following toppings: grilled chicken, grilled salmon, French fries, tomatoes, grilled red onions, shredded cheese, olives, cucumbers, and croutons. Served with ranch and balsamic dressing.

PREMIUM SALAD BUFFET 16.19 per guest
Comes with romaine lettuce, marinated grilled chicken, grilled salmon, grilled vegetables, French fries, shredded cheese, tomatoes, olives, cucumbers, cranberries, house-made croutons, and choice of two dressings. Includes rolls and butter and cookies.

Add shrimp or flank steak to your salad for an additional 2.30 per guest. Add tofu as an additional protein for 1.00 per guest.
Includes potato chips, cookies, brownies, iced tea or lemonade, and water. Minimum of 5 sandwiches per selection. Add soup du jour or side (garden salad, pasta, macaroni, or coleslaw) for $2.00 per guest.

**SMOKED TURKEY**
13.95 per guest
With roasted red peppers, fresh spinach, and Asiago cheese on a ciabatta roll

**BEEF TENDERLOIN**
15.99 per guest
With caramelized onions, creamy horseradish, and smoked Gouda on Italian bread

**ITALIAN**
14.69 per guest
Ham, salami, capicola, and provolone with lettuce, tomato, onion, and Italian dressing on a ciabatta roll

**HUMMUS & ROASTED VEGETABLE WRAP**
12.39 per guest
Marinated roasted vegetables and freshly made hummus on a tortilla

**CHICKEN CAESAR WRAP**
13.99 per guest
Roasted chicken, romaine lettuce, tomato, Parmesan cheese, and Caesar dressing on a tortilla

**GOURMET GRILLED CHICKEN**
16.25 per guest
With prosciutto, goat cheese, greens, and herb aioli on Italian bread

**CALIFORNIA WRAP**
13.69 per guest
Roasted turkey, pepper Jack cheese, avocado, grilled onions, tomato, and lettuce on a tortilla

**CAPRESE SANDWICH**
12.65 per guest
Sliced tomatoes, fresh mozzarella, red onions, green leaf lettuce, and balsamic dressing on a focaccia roll

**CAJUN SHAVED ROAST BEEF**
13.99 per guest
With spicy aioli, baby lettuce, and cheddar cheese on ciabatta

**BALSAMIC GRILLED PORTOBELLO MUSHROOM**
12.69 per guest
With roasted peppers, grilled red onions, and fresh mozzarella on focaccia
BUILD YOUR OWN RICE BOWL 15.25 per guest
All rice bowls include cookies or brownies, iced tea or lemonade and water.
Minimum of 15 guests.

CINCO CANTINA RICE BOWL
Grilled chicken, white or brown cilantro rice, seasoned black beans, pico de gallo, shredded lettuce, shredded cheddar cheese, creamy cilantro-lime dressing

ASIAN CHICKEN RICE BOWL
Teriyaki chicken, steamed white, brown or fried rice, stir-fry vegetables, mixed greens, green onion, chopped peanuts, ginger vinaigrette

GRAIN BOWL
Grilled chicken breast, quinoa and bulgur wheat medley, mixed greens, roasted vegetables, grape tomatoes, shredded carrots, basil pesto vinaigrette

CALIFORNIA RICE BOWL
Grilled chicken breast, steamed white or brown rice, roasted red peppers, grilled zucchini, avocado, mixed greens, lemon vinaigrette

Add salmon for an additional 3.00 per guest
Add tofu for an additional 1.00 per guest
BOX LUNCHES

THE GRAB’N GO  10.55 per guest
Includes one granola bar per guest

CHOOSE ONE SANDWICH:
Turkey & cheese, ham & cheese, roast beef & cheese, tuna salad, chicken salad, or roasted vegetables

CHOOSE ONE SIDE:
Fruit salad, pasta salad, chips, or pretzels

CHOOSE ONE DRINK:
Canned soda, iced tea, or bottled water

CHOOSE ONE DESSERT:
Cookies or brownies

THE GRADUATE  13.35 per guest

CHOOSE ONE SIGNATURE SANDWICH:
(Minimum 5 per selection)
See page 11. All sandwiches are available as wraps.

CHOICE OF TWO SIDES:
Coleslaw, tossed garden salad, classic Caesar salad, seasonal fruit salad, or chips

CHOOSE ONE DRINK:
Canned soda, iced tea, or bottled water

CHOOSE ONE DESSERT:
Cookies or brownies

15" HOAGIE RING  42.25 each
(Serves 10-12 guests)
Italian, roast beef, turkey, or vegetable
Add a side of potato, pasta, macaroni, or fruit salad for an additional 4.25 per guest.
PIZZA

CHEESE PIZZA 13.29 per pizza
16" 12-cut with house-made dough, tomato sauce, and shredded mozzarella cheese

PEPPERONI, HAM, OR SAUSAGE PIZZA 13.89 per pizza

VEGGIE SUPREME PIZZA 14.15 per pizza
Assorted fresh vegetables and herbs with tomato sauce

SPECIALTY PIZZA 15.65 per pizza
Buffalo chicken, Hawaiian, supreme, or margherita

EXTRA TOPPING CHOICES 1.00 each
Extra cheese, pepperoni, Italian sausage, beef, ham, green peppers, onions, mushrooms, and tomato

HAND-CRAFTED
PICNICS

25 guests minimum. Served with cookies and brownies, lemonade or iced tea, and ice water.

**ALL-AMERICAN** 12.95 per guest

**MEAL:**
Grilled hamburgers and grilled all-beef hot dogs (one per guest)

**CHOICE OF TWO SIDES:**
Baked beans with bacon (vegetarian available upon request), coleslaw, watermelon, or potato salad

**CONDIMENTS & EXTRAS:**
Lettuce, tomato, pickles, cheese, onion, mustard, relish, mayonnaise, and ketchup

**TAILGATE PARTY** 17.00 per guest

**MEAL:**
Chicken wings; hot Italian sausage with peppers, onions, and marinara sauce; cheese quesadillas; and potato wedges

**WESTERN** 17.50 per guest

**MEAL:**
Pulled pork and BBQ chicken

**SIDES:**
Baked beans with bacon (vegetarian available upon request), coleslaw, potato salad, and cornbread
PICNICS cont.

PICNIC À LA CARTE

REGULAR PIEROGIES
32.79 per order
(Serves 25. Two per guest.)
Served with onions and sour cream

MINI PIEROGIES
15.39 per order
(Serves 25. Two per guest.)
Served with onions and sour cream

HAMBURGER
4.45 each

TURKEY BURGER
3.45 each

HOT DOG
1.69 each

VEGGIE BURGER
2.00 each

GRILLED PORTOBELLO MUSHROOM
2.45 each

BBQ CHICKEN
3.05 per guest

MARINATED CHICKEN BREAST (4 OZ.)
2.85 each

CHICKEN KEBABS
4.09 each
(1 skewer per guest)

BEEF KEBABS
5.09 each
(1 skewer per guest)

VEGETABLE KEBABS
3.79 each
(1 skewer per guest)

WATERMELON (SEASONAL)
1.69 per guest

BAKED BEANS
1.25 per guest

ACCOMPANYING SALADS
2.00 per guest
Coleslaw, pasta, macaroni, marinated vegetable, or broccoli

DEDICATED TO QUALITY
SWEETS AND SNACKS

CUPCAKES
17.25 per dozen
Yellow, chocolate, and red velvet

FUDGE BROWNIES
10.05 per dozen

BROWNIE BITES
22.75 per order
(Serves 25 guests)

DESSERT BARS
12.35 per dozen
Lemon bars, raspberry squares, orchard bars, oatmeal raisin bars, and magic bars

ASSORTED MINI CHEESECAKES
36.75 per order
(Serves 25 guests)

ASSORTED COOKIES
8.25 per dozen

EAT’N PARK SMILEY® COOKIES
1.75 Large | 1.19 Mini

ASSORTED GOURMET COOKIES
10.05 per dozen
Pecan tassies, mini lady locks, and coconut macaroon

RICE KRISPIES® TREATS
1.65 each

WHOLE FRUIT
1.15 each

MIXED NUTS
2.09 per guest

CHIPS OR PRETZELS WITH DIP
25.29 per guest
(serves 25 guests)

POTATO CHIPS
1.15 each
Individual bags

POTATO CHIPS
5.55 each
(1 lb. bag, serves 4-6 guests)

HOUSE-MADE POTATO CHIPS
2.19 per guest

HOUSE-MADE SWEET POTATO CHIPS
2.35 per guest

HOUSE-MADE CHIPS
LARGE 56.75
(Serves 40-50)
SMALL 32.95
(Serves 20-30)

HOUSE-MADE RANCH DIP (16 OZ.)
3.00 each

PRETZELS
1.15 each
Individual bags

PRETZELS
4.75 each
(1 lb. bag, serves 4-6 guests)

SNACK MIX
9.99 each
(2 lb. bag, serves 8-12 guests)

MINI GOURMET PASTRIES
13.25 per dozen
Lemon tartlets, NY cheesecake bites, chocolate ganache tarts, and fruit tarts
BOTTLED WATER 1.69 per bottle
FRUIT PUNCH 9.25 per gallon*
CITRUS JUICE PUNCH 14.95 per gallon
LEMONADE 9.25 per gallon*
SPARKLING CRANBERRY PUNCH 14.95 per gallon*
ARNOLD PALMER 9.25 per gallon*
½ lemonade, ½ unsweetened iced tea
APPLE CIDER 11.29 per gallon*
Served hot or cold. Only available in season, September – January.
FRESHLY BREWED ICED TEA 9.25 per gallon*
Unsweetened
CANNED ICED TEA 1.15 per can
CANNED SODA 1.15 per can
FLAVORED WATER 4.15 per gallon*
Orange-mint, lemon-basil, cucumber-melon, or orange lemon-lime
HOT CHOCOLATE 13.65 per gallon*
COFFEE, DECAF COFFEE, AND HOT TEA 14.39 per gallon*

*One gallon serves 15 eight-ounce cups or glasses.
MEETING BREAKS

MAKE-YOUR-OWN TRAIL MIX 4.69 per guest
Bowls of organic granola, dried cranberries, sunflower seeds, sliced almonds, golden raisins, miniature white and milk chocolate chips. Includes assorted sodas and bottled water.

ICE CREAM SOCIAL 5.19 per guest
(50 guests minimum)
Chocolate and vanilla ice cream with five assorted toppings. Includes assorted sodas and bottled water.

THE SWEET SPOT 7.19 per guest
Bite-sized desserts, including assorted butter cookies, mini cheesecakes, brownie bites, and a fruit tray

HEALTHY BREAK 6.69 per guest
Fruit skewers with yogurt dip, vegetable crudités with ranch dip, and assorted granola bars. Includes bottled water.

SWEET & SALTY 5.95 per guest
Mixed nuts, pretzels, or potato chips with dip, and freshly baked cookies or brownies. Includes assorted sodas and bottled water.

COOKIE BREAK 4.35 per guest
Freshly baked chocolate chip cookies, brownies, and Rice Krispies® Treats. Includes assorted sodas and bottled water.

POPCORN BAR 3.29 per guest
Choice of three seasoning blends: Italian herb, cinnamon sugar, nacho, ranch, Mexican chocolate, BBQ, or Southwestern
HORS D’OEUVRES

All hors d’oeuvres are priced per 25 pieces. Allow 5–6 pieces per guest per hour for stationary food displays. Allow 3–4 pieces per guest per hour for passed hors d’oeuvres.

HOT HORS D’OEUVRES

ASSORTED MINI QUICHE 44.00

CHICKEN WINGS 30.00
Mild, hot, BBQ, teriyaki, or sweet chili, served with bleu cheese and celery

COCKTAIL MEATBALLS 16.00
(Minimum of two orders per flavor)
Teriyaki, sweet & sour, BBQ, or Italian

COCONUT CHICKEN 45.00
Served with sweet chili sauce

SCALLOPS WRAPPED IN BACON 45.19

MINI CRAB CAKES 47.69
Served with creole mustard sauce

MINI WILD MUSHROOM TARTLETS 39.25

POT STICKERS 38.50
Chicken, pork, or vegetable, served with soy glaze

VEGETABLE EGG ROLLS 41.00
Served with sweet & sour sauce

STUFFED MUSHROOMS 38.75
Crab, boursin cheese, or Italian sausage

CHICKEN OR BLACK BEAN QUESADILLA 38.00
With salsa and sour cream

COLD HORS D’OEUVRES

FRESH FRUIT SKEWERS 39.00

FRESH MOZZARELLA, TOMATO & BASIL SKEWERS 43.00

SUSHI 41.00
California, vegetarian, shrimp, or spicy tuna rolls

ITALIAN SKEWERS 36.50
Cheese tortellini, cubed salami, sun-dried tomato, and fresh basil leaf, drizzled with Italian vinaigrette

MEDITERRANEAN SKEWERS 37.00
Marinated artichoke hearts and mushrooms, fresh mozzarella, red pepper, drizzled with balsamic reduction

TOMATO & BASIL BRUSCHETTA 37.75

WILD MUSHROOM RISOTTO CROQUETTES 43.59
With basil aïoli
DIPS & SPREADS

All dips and spreads serve 25 guests unless otherwise stated.

HOT SPINACH & ARTICHOKE DIP 42.00
Served with pita chips

HOT BUFFALO CHICKEN DIP WITH BLEU CHEESE 42.00
Served with pita chips

TABBOULEH SALAD WITH PITA CHIPS 41.50

WARM CARAMELIZED ONION DIP 36.50
Served with crostini

WARM CHICKEN ENCHILADA DIP 42.00
Served with tortilla chips

BUILD YOUR OWN BRUSCHETTA STATION 43.00
Served with crostini and includes tomato basil bruschetta and chef's choice of two seasonal toppings

TRADITIONAL HUMMUS 41.00
Served with pita chips

ROASTED RED PEPPER HUMMUS 41.00
Served with pita chips

HERB & DRIED FRUIT SPREAD 39.50
Served with toasted baguette slices

TORTILLA CHIPS AND SALSA 33.50
All platters serve 25 guests unless otherwise stated.

DOMESTIC CHEESE BOARD 68.50

ARTISAN CHEESE BOARD 97.00

BAKED BRIE 46.50
With raspberry marmalade in puff pastry

FRESH CRUDITÉ PLATTER 68.50
With house-made ranch dip

FRESH-SLICED FRUIT PLATTER 79.95
Served with yogurt dip

MONTAGE OF FRUIT, CHEESE, AND VEGETABLES 75.95

ANTIPASTI PLATTER 86.00
Assorted cured meats and cheeses

MINI SANDWICH PLATTER 46.50
(24 sandwiches)
Assortment of turkey, ham, and roast beef (hummus upon request), served on slider rolls with cheese, lettuce, and condiments

MINI SALAD SANDWICHES 37.50
(24 sandwiches)
Choice of three salads (egg, chicken, tuna, or ham salad) served on slider rolls

ROASTED VEGETABLE PLATTER 70.00
Served with red pepper romanesco
MAC & CHEESE STATION
Reception portion, 6.00 per guest
Entrée portion, 8.00 per guest
Choice of four toppings: crumbled bacon, peas, grated Parmesan cheese, steamed broccoli, hot sauce, salsa, jalapeños, diced tomatoes, diced green onions, crushed potato chips, pretzels, or tortilla chips
Add diced ham, chopped chicken, ground beef, or tuna for an additional 1.55 per guest

SPUDS STATION
6.00 per guest
Choice of smashed red skins, whipped potatoes, baked potatoes, or mashed sweet potatoes with four toppings: sour cream, diced green onions, sautéed mushrooms, crumbled bacon, shredded cheddar cheese, whipped butter, basil pesto, caramelized or crispy fried onions, grated Parmesan, crumbled bleu cheese, sun-dried tomatoes, jalapeños, horseradish crème, brown sugar, honey, maple syrup, sunflower seeds, toasted almonds, whipped cream, cinnamon, or toasted coconut
Add a second potato and two toppings for an additional 1.75 per guest

NACHO STATION
Reception portion, 4.65 per guest
Entrée portion, 6.65 per guest
Tortilla chips and queso with choice of four toppings: shredded cheddar cheese, black beans, jalapeños, diced green onions, salsa, guacamole, black olives, sour cream, diced tomatoes, banana peppers, cilantro, green peppers, red onions, or roasted corn
Add taco meat, shredded chicken, or shredded pork for additional 1.55 per guest
All main course menus include: dinner rolls and butter, choice of garden, classic Caesar, or spinach salad, two sides, standard lunch or dinner desserts, coffee, decaf coffee, tea, and iced tea. Same sides for all guests. Maximum of three entrées per event. Lunch portions are available until 2 p.m. All prices are per guest.

SERVED CHICKEN ENTRÉES

ITALIAN STUFFED CHICKEN BREAST
Chicken breast stuffed with roasted mushrooms, fontina cheese, and fresh herbs with rosemary jus

MEDITERRANEAN SEARED CHICKEN BREAST
Sautéed chicken breast, artichoke hearts, sun-dried tomatoes, and basil with a white wine sauce

CHICKEN FLORENTINE
Oven-roasted breast of chicken stuffed with a blend of spinach, feta, and Parmesan cheese with Madeira sauce

BALSAMIC-GLAZED CHICKEN
Pan-fried chicken breast topped with balsamic vinegar glaze and fire-roasted grape tomatoes

GRILLED CHICKEN PARMESAN
Italian herb-marinated chicken breast topped with marinara sauce and three cheeses

CHICKEN MARSALA
Sautéed chicken served in a marsala mushroom wine sauce

FRESH GARDEN HERB & OLIVE OIL CHICKEN BREAST
Chargrilled chicken breast tossed with fresh herbs and extra virgin olive oil

PARMESAN-CRUSTED CHICKEN
Baked breast of chicken with a panko and Parmesan crust, served with an herb cream sauce

LUNCH  DINNER
ITALIAN STUFFED CHICKEN BREAST  16.75  22.89
MEDITERRANEAN SEARED CHICKEN BREAST  16.75  22.89
CHICKEN FLORENTINE  16.75  22.89
BALSAMIC-GLAZED CHICKEN  16.50  22.59
GRILLED CHICKEN PARMESAN  16.75  22.89
CHICKEN MARSALA  16.75  22.89
FRESH GARDEN HERB & OLIVE OIL CHICKEN BREAST  16.50  22.59
PARMESAN-CRUSTED CHICKEN  16.75  22.89
SERVED SEAFOOD ENTRÉES

SESAME-CRUSTED AHI TUNA
White & black sesame-crusted tuna steak finished with a soy-wasabi drizzle (served medium rare)
24.59  31.25

ADOBO SALMON
Grilled fillet of salmon basted in an adobo barbecue sauce
19.29  26.19

HERB-CRUSTED SALMON
Oven-roasted salmon with fresh herb crust, topped with red pepper coulis
19.29  26.19

CITRUS MAHI MAHI
Fillet of mahi mahi topped with pineapple salsa
18.25  24.59

CRAB CAKE
Fresh crab meat with our special blend of seasonings, served with a creole mustard sauce
20.00  25.69

SERVED PORK ENTRÉES

CHIPOTLE PORK TENDERLOIN
Cumin & chipotle-rubbed pork tenderloin, grilled and topped with a chipotle BBQ sauce
16.00  21.50

PEPPERCORN-CRUSTED PORK TENDERLOIN
Pan-seared, pepper-crusted pork tenderloin topped with roasted mushrooms
16.00  21.50
SERVED BEEF ENTRÉES

GRILLED FILET MIGNON
With a Cabernet Sauvignon demi-glace
LUNCH 25.25  DINNER 31.75

GORGONZOLA-CRUSTED FILET MIGNON
Gorgonzola & pine nut-crusted filet mignon served with shallot demi-glace
LUNCH 25.95  DINNER 32.25

BRAISED SHORT RIB
Tender boneless beef rib with red wine reduction
LUNCH 23.25  DINNER 29.69

MONTREAL FLANK STEAK
Marinated with a blend of garlic red wine vinegar and spices, and thinly carved
LUNCH 18.00  DINNER 25.95

SERVED VEGETARIAN ENTRÉES

PARMESAN POLENTA WITH VEGETABLE RAGOÛT
Cheesy cornmeal polenta cake topped with stewed vegetables
LUNCH 16.00  DINNER 19.25

SEASONAL SQUASH TART Vegetarian
Seasonal squash in a pastry shell filled with egg custard and goat cheese
LUNCH 16.25  DINNER 19.75

VEGETABLE QUICHE
A savory mixture of eggs, cheese, and fresh vegetables baked in a pie shell
LUNCH 16.00  DINNER 19.55

MUSHROOM RISOTTO
Creamy arborio rice with Pennsylvania mushrooms and Asiago cheese
LUNCH 16.00  DINNER 19.55

STUFFED PORTOBELLO MUSHROOM
Portobello mushroom stuffed with spinach, roasted red peppers, fontina, and Parmesan cheese
LUNCH 16.00  DINNER 19.55
### SERVED PASTA ENTRÉES

<table>
<thead>
<tr>
<th>Description</th>
<th>LUNCH</th>
<th>DINNER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MUSHROOM RAVIOLI</strong></td>
<td>16.00</td>
<td>19.55</td>
</tr>
<tr>
<td>Ravioli stuffed with mushrooms and tossed in a roasted red pepper cream sauce</td>
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<td></td>
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<tr>
<td><strong>LASAGNA WITH MEAT SAUCE (10 guests minimum)</strong></td>
<td>16.00</td>
<td>19.50</td>
</tr>
<tr>
<td>Layers of ground beef, ricotta cheese, house-made marinara sauce, mozzarella, and Parmesan cheese</td>
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<tr>
<td><strong>SUN-DRIED TOMATO &amp; MASCARPONE RAVIOLI</strong></td>
<td>16.00</td>
<td>19.55</td>
</tr>
<tr>
<td>With a tomato-basil cream sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>VEGAN PENNE PASTA</strong></td>
<td>16.00</td>
<td>19.55</td>
</tr>
<tr>
<td>Vegan penne with chickpeas, mushrooms, spinach, and roasted tomato sauce topped with toasted bread crumbs</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE LASAGNA (10 guests minimum)</strong></td>
<td>16.25</td>
<td>19.79</td>
</tr>
<tr>
<td>Seasonal vegetables with layers of pasta and cheese in a white sauce</td>
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<td></td>
</tr>
<tr>
<td><strong>MEDITERRANEAN PENNE PASTA</strong></td>
<td>15.25</td>
<td>18.50</td>
</tr>
<tr>
<td>Sun-dried tomatoes, kalamata olives, and artichoke hearts in a fresh basil-garlic sauce</td>
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</tr>
</tbody>
</table>
BUFFETS

PREMIUM BUFFET Lunch 27.00 per guest | Dinner 32.75 per guest
(25 guests minimum)
Includes choice of two entrées; choice of mixed greens with red onion, dried cranberries, sugared almonds, and house-made balsamic vinaigrette, or classic Caesar salad; choice of three side dishes; dinner rolls and butter; choice of two premium desserts; coffee, iced tea, and water.
Add a third entrée selection for an additional 3.50 per guest.

CHICKEN MARSALA
Sautéed chicken served in a marsala mushroom wine sauce

BALSAMIC-GLAZED CHICKEN
Pan-fried chicken breast topped with balsamic vinegar glaze and fire-roasted grape tomatoes

FLANK STEAK ROULADE
Roasted steak stuffed with sun-dried tomatoes and mushrooms, topped with caramelized onion jus

HERB-CRUSTED SALMON
Oven-roasted salmon with fresh herb crust, topped with red pepper coulis

CRAB CAKE
Fresh crab meat with our special blend of seasonings, served with a creole mustard sauce

STUFFED PORK LOIN
Pork loin stuffed with wild rice and dried fruit, served with a cherry reduction

SEASONAL SQUASH TART Vegetarian
Seasonal squash in a pastry shell filled with egg custard and goat cheese

MUSHROOM RAVIOLI
Ravioli stuffed with mushrooms and tossed in a roasted red pepper cream sauce
BUFFETS

STANDARD BUFFET  Lunch 22.00 per guest  |  Dinner 27.50 per guest
(25 guests minimum)
Includes choice of two entrées; garden salad with two dressings; choice of two side
dishes; dinner rolls and butter; one standard dessert; and coffee, iced tea, and water.
Add a third entrée selection for an additional 3.00 per guest.

PARMESAN-CRUSTED CHICKEN
Boneless breast of chicken with a panko and Parmesan crust, served with an herb
cream sauce

CHICKEN FLORENTINE
Oven-roasted breast of chicken stuffed with a blend of spinach, feta, and Parmesan
cheese with Madeira sauce

BRAISED BEEF TIPS
Cubed roast beef braised in its own juices until tender, finished with mushrooms and
red wine, and served over egg noodles

CITRUS MAHI MAHI
Fillet of mahi mahi topped with pineapple salsa

VEGAN PENNE PASTA
Vegan penne with chickpeas, mushrooms, spinach, and roasted tomato sauce topped
with toasted bread crumbs

VEGETABLE LASAGNA
Seasonal vegetables with layers of pasta and cheese in a white sauce

FLANK STEAK ROULADE
Roasted steak stuffed with sun-dried tomatoes and mushrooms, topped with
caramelized onion jus
SIDE DISHES
Please select two sides from the lists below to complement your meal.

SALADS
• Broccoli salad
• Fruit salad
• Coleslaw
• House-made potato salad
• Confetti pasta salad Vegetarian

VEGETABLES
• Steamed broccoli
• Sautéed zucchini and yellow squash
• Honey-glazed carrots
• Green beans and red peppers
• Roasted or steamed seasonal vegetable medley
• Broccoli and cauliflower blend

STARCHES
• White or brown rice
• Herb-roasted potatoes
• Maple-glazed sweet potatoes
• Baked potato
• Roasted garlic smashed potatoes
• Mashed potatoes
• Rice pilaf
• Long grain and wild rice medley
• Penne pasta with marinara sauce
DESSERTS

PREMIUM DESSERTS
Upgrade your standard dessert to a premium selection for 2.60 per guest. Upgrade cookies and brownies to a premium dessert for 3.50 per guest.

TRIPLE CHOCOLATE CAKE
Layers of chocolate cake, fudge filling, and chocolate buttercream with chocolate garnish

TOASTED ALMOND TORTE
Two layers of almond cake filled with pastry cream, topped with buttercream icing and sugared toasted almonds

STRAWBERRY WHITE CHOCOLATE CHEESECAKE
Brown butter shortbread crust, white chocolate cheesecake, strawberry topping, and fresh mint

LEMON ANGEL FOOD CAKE
With whipped lemon filling and fresh berries

CHOCOLATE RASPBERRY TART
Chocolate shortbread crust, raspberry flavored ganache, fresh raspberries, and whipped cream

STANDARD DESSERTS
Upgrade cookies and brownies to a standard dessert selection for 1.20 per guest.

PIES
Apple, cherry, blueberry, lemon meringue, key lime, chocolate or banana cream

MOUSSE
Chocolate or strawberry

CAKES
Carrot, double chocolate, coconut, German chocolate, chocolate cake with peanut butter frosting, strawberry trifle

CHEESECAKES
Plain with fruit topping or chocolate chip
CELEBRATION CAKES

16" CHOCOLATE CHIP COOKIE CAKE 15.59
(Serves 12 to 16 guests)

9" 2-LAYER CAKE 24.50
(Serves 8 to 10 guests)

10" 2-LAYER CAKE 28.50
(Serves 10 to 12 guests)

9" 3-LAYER CAKE 27.50
(Serves 8 to 10 guests)

10" 3-LAYER CAKE 31.75
(Serves 10 to 12 guests)

QUARTER SHEET CAKE 27.50
(Serves 18 to 22 guests)

HALF SHEET CAKE 42.99
(Serves 30 to 35 guests)

FULL SHEET CAKE 78.49
(Serves 60 to 70 guests)
Choice of yellow, white, chocolate, or red velvet batter. All cakes include buttercream icing, basic inscription, and decorating.

Add 5.00 for half & half batter or marble batter. Add 10% upcharge for fruit filling or chocolate icing. Contact the catering office for pricing of any additional services.
Authentic Culinary Experiences
BAR SERVICES

All alcoholic beverages* must meet the requirements set forth by Duquesne University. Consult the university’s Events Office for permission to serve these beverages.

BARTENDERS RATED HOURLY
Bartenders are required where alcoholic beverages are served. They will be supplied at an hourly rate. A three-hour minimum, including one hour setup and one hour breakdown per bartender, will be charged. One bartender per 75 guests. Bartenders will be supplied at a rate of $26.00 per hour, with a three-hour minimum.

Bar service outside of the Duquesne Union Building and Power Center Ballroom will require an additional charge of $1.50 per guest.

STANDARD BAR SETUP* 3.75 per guest
Includes glassware or clear plastic cups, cocktail napkins, stirrers, basic bar fruit, carbonated mixers, appropriate juices, assorted sodas, sour mix, water, ice, and chips or pretzels.

WINE & BEER BAR SETUP* 3.25 per guest
Includes glassware or clear plastic cups, cocktail napkins, stirrers, assorted sodas, tonic water, club soda, water, ice, lemons, and limes.

NO FRILLS BAR SETUP* 1.69 per guest
(When non-alcoholic beverages are included with dinner)
Includes glassware or clear plastic cups, cocktail napkins, stirrers, water, and ice.

*University stock alcohol. Billed separately by the university.
CATERING GUIDELINES

UNIVERSITY CATERING POLICY
Parkhurst Dining is proud to be the exclusive caterer of Duquesne University. All external groups are required to coordinate their on-campus catering needs with Parkhurst/Duquesne Catering Services. No outside food or beverages may be brought on the campus without prior written approval of the Catering Office.

ORDERING CATERING
Parkhurst prepares all of its food fresh, from scratch. In order to plan and schedule properly, CATERING ORDERS MUST BE PLACED TWO (2) WEEKS PRIOR TO YOUR EVENT. During busy times of the year (e.g., graduation, homecoming) and/or special menu requests, we will need more advance notice. If contact is less than two (2) weeks in advance, every attempt will be made to satisfy your needs for the event, but menu selection or any special requests cannot be guaranteed. If an order is placed three (3) business days or less prior to your event, an additional 10%, with a minimum of 10.00, will be added to the price, and menu selections may be limited.

Consult with the Catering Services staff about any special needs, allowing adequate time for planning and preparation (e.g., special linens, flowers, room configurations, and the like). The Catering Office is located in Room 318 on the third floor of the Duquesne Union Building and is open Monday–Friday, 8 a.m.–4 p.m.

PLACING A CATERING ORDER ON CATERTRAX
CaterTrax is the university's convenient online system for placing all catering orders, large or small. The Catering Office will create an account for all external events and enter all catering details in the system. External clients will be able to track, manage, and request changes to orders. CaterTrax is used worldwide at some of the top colleges and universities, businesses and industries, and sports and leisure venues. Simply create an account, then place any order up to 18 months in advance. You may track, manage, and repeat orders. Feel free to contact the Catering Office with any questions about CaterTrax at 412.396.6623 or catering@duq.edu.
MINIMUM ORDER
Parkhurst/Duquesne Catering Services is available to service the smallest to the largest event. However, we require 15 guests minimum for buffets and 10 guests minimum for all other catering. Service for fewer than the minimum amount of guests will incur a 5% surcharge.

ROOM/EVENT RESERVATIONS
Room reservations, audio-visual equipment, and table setup needs are handled through the university's Events Office, 412.396.6033. If the event is not affiliated with Duquesne University, please call Conference Services at 412.396.1175. For events in the Power Center Ballroom, please contact the university's Event Coordinator at 412.396.3516. Room reservations need to be made before contacting the Catering Office. Please inform the university's Events Office of any room setup needs, such as tables, trash receptacles, and so on. Catering does not provide these items. Please also inform the university's Events Office of any changes to counts, setup, and the like.

PLEASE BE PREPARED TO PROVIDE THE FOLLOWING INFORMATION
• Theme or purpose of event
• Special layout needs (reserved seating, head tables, linen needs)
• China or disposable table service
• Special diet considerations, food allergies
• Seasonal food availability
• Weather: Is a rain site required?
• Program details — awards ceremonies, speakers, and so on
• Will alcohol be served?
• Any VIP guests?
• Budget parameters
• Form of payment
• Style of service (e.g., served, buffet, carryout, delivery, setup)
• Confirmations

After the arrangements have been made, a copy of either the Banquet Event Order (BEO) or CaterTrax confirmation will be emailed to you. Once received, BEO/CaterTrax is the contract. Please review it carefully and if everything is correct, please email catering@duq.edu, or call the Catering Office at 412.396.6623, to confirm at least five (5) business days prior to your event. Email approval is allowed for most university events. If the BEO still requires last-minute adjustments, please contact the Catering Office.
FINAL GUEST COUNT/CHANGES

When booking the event, the expected guest count should be as accurate as possible. This number should be within 20% of your final guarantee to ensure that no unnecessary costs are incurred by Catering. Please call or email the Catering Office with the guaranteed number of guests at least three (3) business days prior to the event. Campus-wide events like Orientation, Homecoming, Senior Celebration, and Commencement require a final guest count at least five (5) business days prior to event.

Alterations to the order, including count changes and times, must either be emailed back to catering@duq.edu, placed with a Change Request on CaterTrax, or called in to us at 412.396.6623. Parkhurst/Duquesne Catering Services will plan, invoice, and purchase food based on the supplied count. Adjusting the number may incur an additional charge if changes are made after the deadline.

CANCELLATIONS

In the event of cancellations, notification is required a minimum of three (3) business days prior to the event. Failure to inform our department of cancellation will result in billing for fifty percent (50%) of the function, and for any specialty products ordered for the event.

ROOM ACCESS

We do not have key access to many rooms or buildings on campus. It is the client's responsibility to make sure that facilities are open at least 30 minutes prior to the order time for efficient setup of the event. An additional service fee may be incurred if Catering Services has to come back or wait for a room or building to be opened.

SPECIAL DIETARY RESTRICTIONS

It is the responsibility of the event host to determine if any special menus are needed for their guests. We are able to accommodate nearly any special meal with advance notice. Specific information regarding the guests' names and dietary requirements must be provided to the Catering Office at least three (3) business days in advance. Last minute orders take time to prepare and the guests may have to wait for their meals, or we may not be able to meet the requirements of the guests, depending on the requests. If you are unsure of your guests' preferences, we recommend that you order extra meals to accommodate the growing number of vegetarian and gluten-free requests.
LEFTOVER FOOD & BEVERAGES
State of Pennsylvania regulations do not allow us to release leftover food to you or your guests. Food items must be properly chilled, stored, heated, and served. When food is not handled correctly, it is very susceptible to foodborne illness. We cannot ensure that proper safety measures are followed after the food leaves the monitored and controlled environment of the event, thus creating a health concern.

CHINA/GLASSWARE
Events held within the Duquesne Union Building or Power Center Ballroom will be provided with china unless otherwise designated or at the discretion of the Catering Office. Events held in other areas will be provided with disposable ware unless otherwise requested or at the discretion of the Catering Office.

On campus, china and glassware service outside the Duquesne Union Building and Power Center Ballroom will require an additional charge of 1.75 per person with a 30-person minimum.

Parkhurst/Duquesne Catering Services embraces a sustainable ideology by offering an array of environmentally friendly serviceware. Costs of these product lines fluctuate. Please discuss these products for the event with the Catering Office.

ATTENDANTS/WAIT STAFF
All meal prices include attendants and culinary professionals appropriate for the guest count. If an attendant is requested for an event not requiring normal wait staff service, 22.00 per hour per attendant will be charged. Culinary professional fees are 30.00 per hour. Attendant/culinary fees include setup and cleanup times. Additional charges will be incurred if the event is held off-campus.

Attendants and wait staff at your event will be at the discretion of the Catering Office. Any catered event for more than 25 guests will require wait staff when deemed necessary by the Catering Office.

LINENS
House linens are included in the price of food events (hot breakfast, lunch, and dinner functions). Continental breakfasts, coffee/afternoon breaks, and cocktail receptions will include linen for the food tables only. House linens are standard white lap-length tablecloths with choice of white, navy, or red cloth napkins. Additional house linens required for extra tables, such as registration, vendors, setup, and the like, will be charged a nominal fee of 3.00 each. Other sizes and colors of linen may be ordered upon your request and will be charged accordingly (average price is 7.50–15.00 each). Please call the Catering Office at 412.396.6623 for more information and options.
PRICING
We reserve the right to adjust or change pricing based on location, seasonal availability, and current market price of products found in this catering guide. Once the contract is signed, the prices are guaranteed. All prices in this guide are based upon service within the Duquesne University campus.

SALES TAX
A 7% sales tax will be charged to all external events. If you or your organization are/is tax exempt, a copy of your tax exempt certificate will be required prior to your event.

PICKUP ORDERS
Pickup location is in the Catering kitchen on the second floor of the Duquesne Union Building (double doors under Starbucks® steps). A copy of your Banquet Event Order (BEO) or CaterTrax order MUST be presented to the kitchen staff before they can release your order. All pickup orders will include disposable service; china plates are available for a rental fee. The responsibility for the prompt return of any equipment is the client's. There will be additional charges for any equipment that is damaged or not returned to the kitchen within two (2) business days. Please note: the Catering Office loans or rents equipment and supplies only when food is provided by Parkhurst/Duquesne Catering Services. We do not provide carts for pickup orders. Please arrange for assistance with catering services prior to pickup.

DELIVERY FEES
Drop-Off Delivery Service (disposables, delivery, and setup with no return for cleaning by our staff) — 12.50
Drop-Off and Return Delivery Service (disposables, delivery, setup, and return for cleaning by our staff) — 18.50
Off-Campus Events Special Event Delivery Fee (catering service to facilities outside of the Duquesne University main campus) — 175.00
Setup will occur at least 30 minutes before the event, as long as proper arrangements have been made. Standard delivery times are from 7 a.m.–7 p.m. Any delivery before or after these times will incur an additional charge, depending on time, guest count, and location. Persons hosting an unstaffed “drop-off” event will assume responsibility for all catering equipment. Charges for missing equipment will be billed to the sponsoring department or group.
SERVICE CHARGE FOR ATTENDANT/WAIT STAFF EVENTS
For any event requiring more than basic delivery and setup service, there will be an 18% service charge added to your final bill. This charge helps cover the costs of the hours needed to prepare and plan each function. It helps offset labor and administration costs, use of our equipment, kitchen essentials and preparation time, liability and workers' compensation insurance fees, various supplies, and other operating expenses. The service charge is not a tip or gratuity for the benefit of employees.

EQUIPMENT RENTAL
Parkhurst/Duquesne Catering Services has an excellent inventory of catering equipment and service wares. Should your event require equipment or service wares in addition to our on-site inventory, the Catering Office would be happy to handle these arrangements. The cost of these rentals will be added to your final bill.

DEPARTMENT OF HEALTH POLICY
Pennsylvania Department of Agriculture (Department of Health) Policy states:
“No food prepared in a private home or processed in a place other than a commercial food processing establishment shall be sold or used in the preparation of foods offered for sale, sold, or given away.” Only food that is prepared in a licensed food service establishment may be served at catering events.
Due to insurance liability, the university must prohibit student organizations from cooking for large groups.

ALCOHOLIC BEVERAGE POLICY
State law does not permit Duquesne University to provide alcoholic beverages to non-university events. However, non-university events receiving permission to have alcohol are required to use Duquesne University trained bartenders who are TIPS certified. Non-university events must contact the catering office for information concerning Parkhurst Dining alcohol packages.

PAYMENT
Non-university groups are required to provide a 50% deposit two (2) weeks prior to the event date. The remaining balance will be due 10 days prior to event date with final count based upon the final guaranteed guest count. Additionally, non-university groups are subject to 7% sales tax, unless a tax-exempt certificate has been submitted. University-based groups will be billed and final payment is due at the conclusion of the event.