



Catering Menu



PARKHURST
DINING

••• CATERING MENU

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

Our catering menu is perfect for a variety of events, from lively birthday parties to convenient boxed lunches for meetings or sports camps. We offer a range of options including elegant appetizer spreads and interactive food stations to suit any occasion. Whether you are hosting an intimate celebration or a large event, our menu brings delicious flexibility to your table.

These menus represent only the starting point. If you don't see what you are looking for, our catering team is always happy to design a custom menu and experience to fit your needs. Our desire is to serve you a truly memorable meal made of fresh, high-quality foods that are prepared from scratch with authentic ingredients.

If you need assistance planning your event, or if you don't see what you are looking for, we'll be happy to help customize your menus. Please contact the catering office at [412.397.4990](tel:412.397.4990) or catering@rmu.edu to start planning your event today.

BEVERAGES



COFFEE SERVICE 2.99 per guest

Locally roasted regular coffee, decaffeinated coffee and hot tea selections

BOTTLED JUICES 4.49 per guest

Orange, apple, cranberry and cran-grape

LEMONADE 1.79 per guest

ICED TEA 1.79 per guest

BOTTLED WATER 1.99 per guest

CANNED SODA 1.79 per guest

Ask us about our custom menu options.

BREAKFAST



UNDERGRADUATE

7.79 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Assorted breakfast pastries

BREAKFAST BUFFET

22.79 per guest

- Coffee, iced water and hot tea service
- Orange juice
- Fresh fruit platter
- Scrambled eggs
- Choice of crispy bacon or sausage links
- Choice of breakfast potatoes with peppers and onions or hash browns
- Choice of house-made pancakes or French toast with whipped butter and syrup
- Assorted breakfast pastries



MEETING BREAKS



SNACK ATTACK

10.49 per guest

Fresh-popped popcorn with your choice of two flavor shakers and assorted candy bars served with canned soda and bottled water

HEALTH BREAK

13.49 per guest

Energy bites, traditional hummus with fresh vegetables, fresh fruit platter and bottled water



BOXED LUNCH



BOBBY MO BOX LUNCH

14.99 per guest

Includes house-made cookies and canned soda or bottled water.

CHOOSE ONE (1) SANDWICH:

- Turkey and cheddar
- Ham and Swiss
- Roast Beef and Provolone
- Tuna salad
- Chicken salad
- Roasted vegetables

CHOOSE ONE (1) SIDE:

- Potato Chips
- Pasta Salad
- Whole Fruit

LIGHT FARE



PLATTERS

Each platter serves 20-25 guests.

ARTISAN CHARCUTERIE

71.99 each

Assorted meats and cheeses served with crackers and stone-ground mustard

MEDITERRANEAN PLATTER

71.99 each

Served with toasted pita chips

FRESH FRUIT PLATTER

71.99 each

EVERYBODY LOVES CHEESE

87.99 each

Served with crackers

VEGETABLE CRUDITÉ

61.99 each

Served with house-made ranch dip

DIPS

Serves 20-25 guests. (V) Vegetarian

WARM SPINACH AND ARTICHOKE

(V)

89.99 each

WARM BUFFALO CHICKEN

99.99 each

CLASSIC OR RED PEPPER HUMMUS

(V)

89.99 each

PIZZA

Each pizza serves 10.

WHOLE CHEESE PIZZA

17.49 each

WHOLE PEPPERONI PIZZA

19.49 each

WHOLE SPECIALTY PIZZA

21.49 each

• Please discuss when placing your order

SUPER SUBS

Each sub serves 12.

ITALIAN

24.99 each

VEGGIE

17.99 each

TURKEY AND CHEDDAR

21.99 each

HAM AND SWISS

21.99 each

SNACKS

HOUSE-MADE POTATO CHIPS

1.59 per guest

PRETZELS

1.49 per guest

FRESH POPPED POPCORN

1.99 per guest

FLAVORED FRESH POPPED POPCORN

2.09 per guest

BUFFETS



SOUP, SALAD & SANDWICH

24.99 per guest

Includes house-made potato chips, cookies and iced water

CHOOSE ONE (1) FROM-SCRATCH SOUP

- Traditional Wedding
- Chicken Noodle
- Vegetable Minestrone
- Classic Beef Chili
- Vegetarian Tomato

CHOOSE ONE (1) SALAD

- Buffalo Chicken
- Chicken Caesar
- Southwestern
- Asian Chicken
- Pittsburgh Salad

CHOOSE THREE (3) SANDWICHES

- Roast Beef Tenderloin
- Marinated Chicken Sandwich
- Turkey Bacon Swiss Wrap
- Roasted Vegetable Wrap
- Chicken Bacon Club Wrap
- Caprese Sandwich

PASTACUITTA

24.99 per guest

Penne pasta with alfredo and marinara sauces, plus house-made meatballs, grilled chicken, roasted vegetables, sun-dried tomato pesto mixed in and garlic bread. Includes traditional Caesar salad with croutons and Parmesan cheese, cookies and iced water

Add grilled shrimp 3.00

CLASSIC COOKOUT

26.99 per guest

INCLUDES:

- Burgers
- Grilled Chicken
- Hot Dogs
- Veggie Burgers
- Chips

CHOOSE ONE (1) DIP:

- Buffalo chicken
- Spinach and artichoke

CHOOSE ONE (1) SALAD:

- Potato • Pasta • Fruit

FIESTA BY DESIGN

29.99 per guest

CHOOSE ONE (1):

- Tacos: Seasoned taco beef and shredded chicken with soft and hard taco shells
- Fajitas: Grilled sliced chicken and steak with peppers, onions, and flour tortilla shells
- Burrito Bowl

INCLUDES:

- Iced water
- Refried beans
- Roasted vegetable platter, roasted corn and black bean salad, and jalapeño cornbread muffins
- Tortilla chips, guacamole, sour cream, shredded lettuce, shredded cheese, pico de gallo, southwestern sauce, cilantro-lime crema, queso, fresh cilantro, jalapeños, and lime wedges

RMU BAKE SHOP



CUPCAKES

27.99 per dozen

DOUBLE CHOCOLATE

Chocolate cake topped with chocolate swiss buttercream icing

DOUBLE VANILLA

Vanilla cake topped with vanilla swiss buttercream icing

RED VELVET

Topped with cream cheese frosting

COOKIES

15.99 per dozen

- Chocolate chip
- Oatmeal raisin
- Sugar
- Double chocolate
- Snickerdoodle

BROWNIES AND BLONDIES

18.99 per dozen

Custom desserts available upon request.



ALCOHOLIC BEVERAGE POLICY



All alcohol served on any of the RMU properties must be served by a Parkhurst Dining certified bartender, who will manage and serve all alcohol under the rules set forth by the Pennsylvania Liquor Control Board and our house policies.

HOURLY COCKTAIL PACKAGE

Unlimited consumption of house wine, cocktails, house beer, soda and water.

ONE (1) HOUR 18.99 per guest

TWO (2) HOURS 23.99 per guest

THREE (3) HOURS 28.99 per guest

FOUR (4) HOURS 33.99 per guest

HOSTED CONSUMPTION BAR

HOUSE COCKTAILS 8.99 each

HOUSE WINE 8.99 each

HOUSE BEER 6.99 each

BARTENDER FEE

135.00 per bartender for the first four (4) hours; 25.00 per hour, per bartender for each additional hour. To be paid by host for all bar services. The Catering Team will help determine the number of bartenders needed.

CATERING PROCEDURES



ARRANGEMENTS

Food and beverage menus, and details pertaining to your event, must be finalized no later than 14 business days prior to your event.

GUARANTEE

Your final guest count is due to the catering office five (5) full business days prior to your event. If applicable, this final count should include the meal counts, dietary restrictions and entrée choices.

CANCELLATIONS

In the event of cancellations, notification is required a minimum of three (3) business days prior to the event. *Failure to cancel will result in being billed for 50% of the function and 100% of any specialty products ordered for the event.*

DIETARY RESTRICTIONS

We are able to accommodate most special requests with advance notice. Specific information such as the guests' names and dietary requirements must be provided to the catering office at the time of guarantee, five (5) full business days prior to the event.

ADDITIONAL STAFFING

All catering is proposed with wait staff and attendants appropriate for your event. Additional staffing is available upon request and will be charged accordingly.

TAXES

All state and local taxes imposed on, or applicable to, your event will be invoiced. If your group is tax exempt, a copy of your certificate must be received 14 days prior to the event.

PRICING

Pricing may be adjusted or changed based on sourcing location, seasonal availability and current market prices of menu ingredients. These details will be discussed prior to the contract being sent out.

ADMINISTRATIVE FEE

All food and beverage sales are subject to a 22% administrative fee. This charge is for the administration of the banquet, special function, or package deal and does not include a tip to be distributed to the employees who provide service to the guests.

OTHER CHARGES

SUPERVISOR 35.00 per hour

BARTENDER 135.00 per bartender for the first four hours
25.00 per hour, per bartender for each additional hour

SERVER 25.00 per hour

CHEF 35.00 per hour

CULINARY ATTENDANT 30.00 per hour

DROP OFF 25.00

LINEN

Linen needs will be discussed with the catering team once you have finalized your order. Fees may apply.

HOUSE NAPKINS 1.00 each

HOUSE WHITE TABLECLOTHS 5.00 each
85 inch square, not floor length

SPECIALITY COLORED LINEN 25.00 each

*Authentic
Culinary
Experiences*