

CARNEGIE | MUSEUMS  
OF PITTSBURGH

*Four distinctive museums*

CATERING BY PARKHURST DINING SERVICES AT  
CARNEGIE SCIENCE CENTER.



PARKHURST  
DINING SERVICES

For more information call: 412.237.3422

## BREAKFAST MENU

Coffee, Tea, Decaffeinated Coffee

### **Continental Breakfast**

Chilled Fruit Juices

Assorted Breakfast Pastries

Coffee, Tea, Decaffeinated Coffee

### **Deluxe Continental Breakfast**

Chilled Fruit Juices

Assorted Breakfast Pastries

Sliced Fresh Fruit

Coffee, Tea, Decaffeinated Coffee

All prices subject to 18% service charge and 7% tax

## LUNCHEON SALADS

Served with Rolls & Butter and Iced Tea or Lemonade

## ENTRÉE SALADS

Pecan Crusted Chicken Breast with Dried Cherries, Smoked Cheddar Cheese, & Sugared Walnuts with Pears & Citrus Vinaigrette

Grilled Chicken Caesar Salad wrapped in a Parmesan Tuille

Buffalo Chicken Salad topped with Julienne of Carrots and Celery with Homemade Blue Cheese Dressing

Classic Chef Salad with Peppered Turkey, Baked ham, Hard Boiled Eggs. & Swiss cheese

Spinach Salad with Peppered Goat Cheese, Port Wine Poached Pear, & Sugared Walnuts,  
With Apple Rosemary Vinaigrette

Iceberg Wedge with Homemade Blue Cheese & Crumbled Bacon

Substitutions and Additional Dressings Available

All prices subject to 18% service charge and 7% tax

# LUNCHEON MENU

## From Our Sandwich Board

### Choice of Breads

(Select 3)

Italian, Sourdough, Wheat, Baguette, Tomato or Herb Garlic Wrap, Foccacia, Croissant, or Rye  
*Hoagie Ring available for 5 people or more*

### Fresh Deli Meats

(Select 3)

Roast Beef, Smoked Grilled Chicken, Peppered or Smoked Turkey, Salami, Imported Capicola, Pastrami or Grilled Portabella Mushroom

### Fresh Dairy Cheese

(Select 2)

Swiss, American, Provolone, Gouda, Pepperjack, Muenster

### Homemade Creamy Spreads

(Select 2)

Basil Mayonnaise, Roasted Red Pepper, Herb Cream Cheese, Whole Grain Mustard, Horseradish Mayonnaise, Italian Dressing, or Roasted Garlic Aioli

### Accompaniments

(Select 1)

Dilled Redskin Potato Salad, Cole Slaw, Apple and Blue Cheese Slaw, Potato Chips, Pretzels, or Seasonal Fresh Fruit Salad

All prices subject to 1 8% service charge and 7% tax

## RECEPTIONS

### Cold Hors D'oeuvres

Traditional Bruschetta  
Smoked Salmon with Cream Cheese and Chives on Pumpernickel Rounds  
Redskin Potato Cups with Caviar and Crème Fraiche  
Boursin Stuffed Cucumber Cups  
Assorted Sushi Rolls  
Asparagus wrapped with Proscuitto and Herbed Cream Cheese  
Teardrop Tomatoes with Herb Mousse on Toast Round  
Chevre and Sun Dried Tomato Crostini with Fresh Rosemary  
Endive Leaves with Blue Cheese Mousseline  
Artichoke Bruschetta  
Skewered Melon and Proscuitto

### Hot Hors D'oeuvres

Scallops wrapped in Bacon  
Caramelized Onion Tartlet  
Sausage or Crab Stuffed Mushroom cap  
Mini Egg Rolls with Duck Sauce  
Mini Crab cake topped with Grain Mustard  
Teriyaki Skewered Beef  
Spanikopita  
Sesame or Coconut Chicken with Ginger Soy  
Wild Mushroom Tartlet  
Three Cheese and Sun Dried Tomato Crustade  
Chicken Satay with Spicy Peanut Dipping Sauce  
Dates wrapped in Bacon

All prices subject to 18% service charge and 7% tax

# Receptions

## **Platters and Displays**

A Selection of Imported and Domestic Cheese served with Fresh Seasonal Fruit and Assorted Crackers and Breads with Stone Ground Mustard

Fresh Seasonal Crudité Display with Dipping Sauce

Iced Golf Shrimp Display with Cocktail Sauce

While Poached Salmon with Cucumber Scales (serves 60)

Sliced Seasonal Fresh Fruit with Yogurt Dip

Crisp Curried Pita Chips with Roasted Red Pepper Hummus

Brie en Croute (serves 25)  
Raspberry, Apricot, Maple, Pecan, Basil Pine nut, and Chocolate Macadamia

All prices subject to 18% service charge and 7% tax

## RECEPTIONS

### **Chef Attended Grad Pasta Station**

(Choice of Four Pastas and Four Sauces)

Penne, Tortellini, Spinach Fettuccini, or Ravioli

Marinara, Alfredo, Basil Pesto, or Agli Olio

Spinach, Sausage, Portobello, or Chicken Toppings

Served with Caesar or Garden Salad, Freshly Grated Parmesan Cheese

And Homemade Breadsticks or Garlic Toast

### **Asian Station**

Asian Style BBQ Ribs

General Tso's Chicken

Fried Rice

Steamed Vegetable

Fried Wonton with Sweet and Sour or Sirachi Sauce

Fortune Cookie

### **Steel City Station**

Potato and Cheese Pierogies

Kielbasa and Sauerkraut

Ham Barbeques

Mini Ruben's

### **Southwestern Station**

Roasted Chicken Quarters with Homemade BBQ Sauce

Grilled Flank Steak Fajita Station

Fire Roasted Corn & Black Bean Salad

Ground Beef & Pinto Enchilada Casserole with Cilantro Salsa

### **Backyard Barbeque Station**

Hot Dogs

Angus Beef Hamburgers

BBQ chicken Quarter

Con on the Cob or Seasonal Vegetables

Coleslaw, Macaroni Salad, or Potato Salad

Cookies, Brownie, and Ice Cream Bars

All prices subject to 18% service charge and 7% tax

## RECEPTIONS

### Carving Stations

(All items served with Petite Rolls and Appropriate Condiments)

Strip Loin of Beef (serves 25-30)

Tenderloin of Beef (serves 15-20)

Roasted Turkey Breast (serves 20)  
Cajun, Apricot Glazed, Peppered

Honey Glazed Bone-In Ham (serves 50)

Steamship Round of Beef (serves 100)

Deep Fried Turkey (serves 50)

### Picnic Grill

(Seasonal Only)

NY Strip Steak (6 oz.)

Petite Salmon or Tuna Steak

BBQ Chicken Quarters

Loaded Jumbo Baked Potato

Corn on the Cob

### Kids Station

Hot Dogs with condiments

Chicken Fingers with honey Mustard or BBQ Sauce

Smiley French Fries

Soft Pretzels

Ice Cream Bars

All prices subject to 18% service charge and 7% tax

## DINNERS

Price for Entrée includes Appetizer, Entrée, Starch and Vegetable, Dessert, Rolls and Butter and Coffee Service

### Appetizers

Chef Specialty Soup

Soft Shell Crab with Mixed Field Greens and Creole Mustard (Seasonal)

House Cured Salmon Gravlax with Dill Cream and Frisse

Traditional Caesar Salad

Mixed Field Green with Poached Pear, Sugared Walnuts, and Danish Blue Cheese

Heirloom Tomato Salad with Fresh Mozzarella, Extra Virgin Olive Oil, Cracked Black Pepper, and Balsamic Syrup

Arugula, Endive, and Radicchio with Pine nuts, Grape Tomatoes, and Roasted Vidalia Vinaigrette

### Entrees

Grilled Lamb Chops with Minted Demi-glace, Rosemary Roasted Fingerling Potatoes, and Ratatouille

Crab Cake with Creole Remoulade, Baby Mixed greens, and Grilled Asparagus

Jerked Pork Loin with Caribbean Salsa, Dark Rum mashed Sweet Potatoes,  
And Cornmeal Crusted Fried Okra

Grilled NY strip Steak with Roasted Garlic Mashed Yukon Gold Potatoes,  
And Haricot Vert

Macadamia Crusted Mahi-Mahi with Wild Rice Pilaf and Roasted Patty Pan Squash

Pan Seared Salmon Dijon with Roasted Shallot Risotto and Glazed Baby Carrots

Mixed Grill of Beef Tenderloin Bordelaise, Chilean Sea Bass Béarnaise, and Homemade Andouille Sausage  
with Potato Gratinee, Sautéed Zucchini and Tomatoes

Sautéed Chicken Breast with Sage Gravy, Whipped Potatoes, Peas and Carrots  
And Buttermilk Biscuit

Braised Portabella Mille-Feuille with Sun Dried Tomato Cous Cous,  
Warm Roasted Vegetables and Basil Infused Olive Oil

Oven Roasted Chicken Half with Spaghetti Squash and Potato Dauphine

All prices subject to 18% service charge and 7% tax

# **BUFFET DINNER**

(Minimum 25 Guests)

## **Salads**

(Choice of 2)

Tossed Garden Green Salad  
Traditional Caesar  
Spinach Salad with Warm Bacon Dressing  
German Potato Salad  
Fresh Gourmet Pasta Salad

## **Entrées**

(Choice of 2)

Chicken Marsala  
Chicken Romano  
Chicken Kiev  
Chicken Cordon Bleu  
Scrod English  
Trout Almondine  
Crab Stuffed Flounder  
Stuffed Green Peppers

## **Starch and Vegetables**

(Choice of 3)

Saffron Risotto  
Roasted Redskin Potatoes with Rosemary  
Ranch Style Mashed Potato  
Brown Rice Pilaf  
Roasted Glazed Root Vegetable  
Sugar Snap Peas and Baby Carrots  
Green Beans Almondine  
Ratatouille

## **Desserts**

(Choice of 2)

Chocolate Mousse Cup	Chocolate Layer Cake
Fresh Fruit Tartlet	Lemon Meringue Pie
Carrot Cake	Assorted Pies
Fresh Fruit Parfait	Almond Raspberry Torte
Fresh Apple Tart	Triple Chocolate Terrine
Assorted Cheesecakes	Cannoli
Chocolate Pecan Torte	Pumpkin Rolls (seasonal)
Strawberry Cream Tart	

All prices subject to 18% service charge and 7% tax

## BEVERAGE SERVICE

### Open Bar

Based upon Consumption and paid by Host

Top Shelf Brand Mixed Drinks

Mixed Drinks

House Wine

Imported Beer

Domestic Beer

Soft Drinks/Bottled Water

Juices

### Cash Bar

(Priced per Drink and paid by Guest)

Top Shelf Brand Mixed Drinks

Mixed Drinks

House Wine

Imported Beer

Domestic Beer

Soft Drinks/Bottled Water

Juices

Bartender Charge

### Cordials

(Priced per drink)

Amaretto DiSaronno, Bailey's Irish Crème, Romano Sambuca, Grand Mariner, B&B Kahlua, Frangelico,  
Courvasier V.S., Drambuie

### Punch

(Minimum 20 Guests)

Champagne Punch

Fruit Punch

Raspberry punch

Parkhurst Dining Serves, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Pennsylvania L.C.B. regulations. It is the policy therefore that all liquor and wine must be supplied by Parkhurst Dining Services.

All prices subject to 18% service charge and 7% tax

## EVENT CONTRACT TERMS

### Menus:

Menus and other catering arrangements must be submitted no later than 14 days prior to the date of the function.

### Guarantee:

Exact attendance for all banquet functions must be communicated by the host of the event at least (5) full working days in advance of the function. This count is not subject to reduction after the seventy-two hour (72) deadline. If no guarantee is received, Parkhurst Dining Services will assume the guarantee is the number shown on the contract.

### Taxes:

All federal, state, municipal, taxes imposed on or applicable to the function which is subject to this agreement are payable by the Patron in addition to any and all other charges set forth elsewhere. Tax-exempt organizations should provide a current tax exemption form for taxes to be deleted from your account.

### Compensation:

The Patron agrees that the amount equal to eighteen percent (18%) of the food and beverage charge will be added to the account for service gratuities. A minimum of \$250.00 in sales is required for all food functions. If this is not met, a \$50.00 service charge will apply.

### Private Social Functions:

A deposit of fifty percent (50%) of the total balance is required at the time of booking. Balance payable in full five (5) days prior to the function.

### Business Functions:

Charges are to be paid three (3) days prior to function unless other billing arrangements have been made and approved.

### Cancellations:

If necessary, cancellations can be made and full deposit returned only if notice is given at least (60) days in advance of the function. Full deposit will be forfeited if required (60) day notice is not given.

### Food and Beverage:

The Patron shall not bring any food or beverage of any kind onto the premises from off premises nor permit any of his or her guests or invitees to bring food or beverages of any kind from off premises. Parkhurst Dining Services reserves the right with the sole discretion of officers, employees, servants or agents to refuse or discontinue the service of alcoholic beverages to any person or persons attending the function and to refuse or discontinue entirely the service of alcoholic beverages at any time during the function.

### Security:

Parkhurst Dining Services will not be responsible for articles or merchandise left prior to, during or following your meeting or banquet unless security arrangements are made in advance through the Special Events Office with proper notice.

### Non-Performance:

In the event that Parkhurst Dining Services is unable to perform its commitment because of physical shutdown or any governmental restriction upon travel, suppliers or any labor difficulties in the nature of strikes or otherwise, or any cause or event beyond Parkhurst Dining Services' reasonable control. Parkhurst Dining Services shall be excused from performance and may terminate its contract without liability of any kind.

### Full Service Events:

Our catering manager will be happy to assist you in selecting your menu, appropriate accompaniments and wines. These basic guidelines will help you familiarize yourself with the services we offer. Our catering staff will assist you with any need you may have.