

Aramark Catering Menu



**Executive Chef
Scott Walton**

BREAKFAST

BREAKFAST CONTINENTAL

Rise and Shine \$14.00

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit

Healthy Start \$16.00

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola and Bananas

Morning Glory \$19.00

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola, Bananas, Assorted Cereals, Whole, Skim and 2% Milk

BREAKFAST BUFFET

Hot Buffet

Buffets serve a minimum of 25 guests. Prices listed are per person.

All selections include freshly brewed hot tea, regular and decaffeinated coffee, assorted fruit juice, assorted breakfast pastries, seasonal fruit, yogurt, granola, bananas and assorted cereals with milk.

Bacon and Eggs \$21.00

Scrambled Eggs, Apple Smoked Bacon, Sausage and Roasted Breakfast Potatoes

Frittata and Pancakes \$21.00

Vegetable Frittata, Pancakes, Canadian Bacon, Fresh Seasonal Berries, Apple Compote, Warm Maple Syrup

Cinnamon and Sugar French Toast \$21.00

Spinach and Feta Scrambled Eggs, Roasted Tomatoes, Crispy Hash Browns

Action Stations

A perfect accompaniment to your breakfast buffet

Omelet Station \$9.00

Oatmeal Station \$9.00

BREAKFAST PLATES

Hot Entrées

Prices listed are per person prices. All selections include freshly brewed hot tea, regular and decaffeinated coffee, assorted fruit juice, and assorted breakfast pastries

Scrambled Eggs \$15.00

Apple Smoked Bacon, Breakfast Potatoes, Grilled Tomato

Cinnamon Brioche French Toast \$17.00

Maple Syrup, Sausage, Grilled Pineapple and Fresh Berries

Breakfast Burrito \$15.00

Scrambled Egg, Cheese, Chorizo, Potato, Peppers, Onion, Salsa

BOX LUNCHES

Boxed Lunches \$17.00

Prices listed are per person prices. All selections include chips, whole fresh fruit, cheese, house-made cookie or brownie and beverage.

Roast Beef and Cheddar

Roast Beef & Cheddar, Red Onion Marmalade, Roma Tomatoes and Arugula on Rosemary Bread

Roast Turkey

Roast Turkey, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion & Sun-Dried Cranberry Mayonnaise on Pumpernickel Bread

Grilled Chicken Caesar Salad Wrap

Hearts of Romaine, Pecorino Romano, Garlic Croutons, Creamy Caesar Dressing

The Pittsburger

Capicola, Salami, Pepperoni, Provolone, Shredded Lettuce, Tomato-Onion Relish

LUNCH BUFFETS

Buffets serve a minimum of 25 guests. Prices listed are per person.

All buffets include assorted rolls & butter, iced tea, freshly brewed hot tea, regular and decaffeinated coffee.

Downtown Deli Buffet \$22.00

Selection of Deli Meats and Cheeses

Leaf Lettuce, Tomato, Onion, Pickle Chips

Seasonal Field Greens with Balsamic and Ranch Dressing

Deviled Egg Potato Salad

Artesian Breads and Condiments

Assorted Cookies and Brownies

Smoke House \$27.00

Caesar Salad

Green Bean Potato Salad

Buttermilk Mashed Potatoes

Macaroni and Cheese

Hickory Bridge Smoked Pulled Pork

Herb Smoked Chicken

Assorted Cookies and Brownies, Assorted Cakes

Three Rivers \$26.00

Pittsburgh Tortellini Salad

Pierogies and Caramelized Onions

Black Angus Burger

Italian Sausage and Peppers

Leaf Lettuce, Tomato, Onion, Pickle Chips

Artesian Rolls and Condiments

Assorted Cookies and Brownies

SALAD

First Course Select One-\$6.00 per person

Seasonal Field Greens

Seasonal Field Greens with Prosciutto di Parma, Roasted Peppers, Olives and Sherry Vinaigrette

Roasted Asparagus Salad

Roasted Asparagus Salad with Caramelized Shallots, Shaved Asiago and Oven Roasted Tomatoes with Champagne Mustard Vinaigrette

Spinach Salad

Spinach Salad with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

Baby Iceberg Wedge

Maple-Chipotle Bacon, Smoked Cheddar, Steak-House Ranch

Organic Greens

Grape Tomato, English Cucumber, Garlic Croutons, Basil-Balsamic Vinaigrette

LUNCH ENTREES

All entrées come with assorted rolls & butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Salads and desserts are priced separately.

Grilled Chicken Breast \$24.00

Grilled Chicken, Roasted Potatoes, Pearl Onion and Pea Hash with Herb Jus

Hanger Steak \$28.00

Hanger Steak with Potato Wedges, Garlic-Wilted Spinach and Mushrooms

Pan-Seared Salmon \$26.00

Pan-Seared Salmon, Horseradish Mashed Potato, Spinach and Roasted Tomato

Roasted Vegetable Lasagna \$20.00

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce

The Downtowner \$22.00

House-Smoked Pork, Sweet Potato Fries, Root Slaw, Heinz Field Signature BBQ, Onion Kaiser, Chunky Applesauce

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Cold Entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Desserts are priced separately.

Smoked Chicken Cobb \$16.00

Smoked Chicken, Fresh Greens, Bacon, Egg, Avocado, Tomatoes and Cobb Dressing

Chopped Steak Salad \$20.00

Romaine and Iceberg Mix, Shredded Carrot, English Cucumber, Hard Boiled Egg, Tomatoes, Shaved Red Onions, French Fries, Steakhouse Ranch Dressing

Grilled Chicken Caesar Salad \$16.00

Hearts of Romaine, Pecorino Romano, Garlic Croutons, Creamy Caesar Dressing

Smallman Steak Wrap \$20.00

Marinated Tri Tip, Chopped Iceberg, Vinegar Slaw, House Cut Fries Served with House Made Chips

DESSERTS

Priced per person

Apple Tart with Caramel and Crème Anglaise \$9.00

Peanut Butter Cup Chocolate Cake \$8.00

Vanilla Cheesecake \$8.00

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries \$9.00

Berry Cobbler with Streusel and Whipped Cream \$9.00

Tiramisu \$9.00

Dark Chocolate Torte \$9.00

Chocolate Parfait with Bittersweet Mousse and Chocolate Ladyfingers \$9.00

Grilled Pound Cake w/ Heath Crunch, Chocolate Drizzle, berries and whipped cream \$9.00

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DINNER

Entrées

All entrées come with assorted rolls & butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. First courses and desserts are priced separately.

Seared Angus Tenderloin \$35.00

Potatoes Gratin, Haricot Verts, Roasted Mushrooms, Pearl Onions, Cabernet Reduction
Pairs nicely with a full intensity red wine

Braised Short Ribs \$33.00

Buttermilk Mashed Potatoes with Brussels Sprouts, Apple Bacon, Aged Vinegar Reduction
Pairs nicely with a full intensity red wine

Seared Striped Bass \$35.00

Risotto, Ratatouille, Basil Tapenade
Pairs nicely with a light intensity white wine

Frenched Chicken Breast \$28.00

Chive Potato Purée, Brussels Sprouts with Apple Smoked Bacon, Thyme Jus
Pairs nicely with a light intensity red wine

Mushroom Strudel \$26.00

Buttery Mushroom Pastry with Butternut Squash Purée, Balsamic Reduction
Pairs nicely with a light intensity red wine

Pan Roasted All Natural Chicken Breast \$30.00

Truffle Macaroni and Cheese, Roasted Mushroom, Asparagus, Natural Chicken Jus
Pairs nicely with a medium intensity white wine

Black Pepper Prawns \$32.00

Black Pepper Prawns on Braised White Beans with Tomato Relish
Pairs nicely with a light intensity white wine

Herb-Garlic Tenderloin & Pan Seared Salmon \$45.00

Horseradish Mashed Potato, Wilted Spinach, Roasted Tomato Demi
Pairs nicely with a medium intensity red wine

Pan Roasted Prosciutto-Gouda Chicken & Gulf Shrimp \$45.00

Rosemary Fingerlings, Broccolini, Lemon Zest Beurre Blanc
Pairs nicely with a medium intensity white wine

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DINNER BUFFETS

Buffet serves a minimum of 25 guests. Prices listed are per person.

All buffets include assorted rolls with butter, iced tea, freshly brewed hot tea, regular and decaffeinated coffee.

North Shore \$38.00

Seasonal Field Greens

Herb Roasted Fingerlings

Local Seasonal Vegetables

Slow Roasted Tri Tip Beef, Sautéed Mushrooms, Bleu Demi-glace

Pan Seared Herb Chicken, Garlic Natural Jus

Dark Chocolate Torte

Rivers \$45

Baby Iceberg Wedge

Spinach Salad

Broccolini, Roasted Red Peppers and Pine Nuts

Chef's Seasonal Risotto

Ginger Sweet Soy Glazed Salmon

Herb Smoked Chicken

Grilled Pound Cake w/ Heath Crunch, Chocolate Drizzle, berries and whipped cream

Champions \$52

Caesar Salad

Grilled Vegetable Cous Cous Salad

Chef's Seasonal Risotto

Haricot Vert and Roasted Beets

Pepper Crusted Strip Steak, Caramelized Onion, Horseradish Cream

Maple Pork Loin, Rosemary Apple Sauce

Seafood Paella

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries

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RECEPTIONS

Cold Hors D 'Oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces
All passed items require a butler.

Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche \$125.00

Crispy Wonton with Spicy *Tuna Tartare \$175.00

Chilled *Beef Tenderloin with Horseradish Cream \$180.00

Jumbo Shrimp Cocktail with Remoulade, Cocktail Sauce and Lemon Wedges \$150.00

Antipasta Skewers Drizzled with Balsamic Reduction \$125.00

LOCAL FAVORITE(S)

Wild Alaskan Smoked Salmon Mousse, Candied Onion-Cucumber, Rye Crostini \$175.00

Citrus Main Lobster Spoon \$350.00

Chef's Seasonal Deviled Eggs \$200.00

Melon, Prosciutto, Gorgonzola Fork \$200.00

Hot Hors D 'Oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces
All passed items require a butler.

Trio of Tartlets—Sweet Onion and Gruyère, Artichoke and Feta with Kalamata Olives, and Peking-Style BBQ Duck with Plum Sauce \$160.00

Lump Crab Cake with Remoulade \$240.00

Assorted Pot Stickers with Ginger Hoisin and Sweet Chili \$105.00

*Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce \$125.00

Adobo Chicken Quesadilla with Cilantro Dip \$130.00

Braised Beef Empanada with Chipotle Dip \$200.00

Mini Asian BBQ Chicken on Skewers \$130.00

Vegetable Spring Rolls with Plum Sauce \$125.00

Coconut Shrimp with Fruit Chutney \$175.00

LOCAL FAVORITE(S)

Pittsburgh Mini Pierogies with Caramelized Onion and Sour Cream \$160.00

Chef's Seasonal Soup Shooter \$150.00

Mini Deep Dish Pizza Bits, Italian Sausage, Fresh Basil, Buffalo Mozzarella \$150.00

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

DISPLAY STATIONS

Priced per person.

Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers \$9.00

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads \$9.50

Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh \$9.50

Farmer's Market Crudités with Hummus and Pesto \$7.00

Seasonal Fresh Fruit Display \$7.00

LOCAL FAVORITE(S)

Stadium Dip Trio \$9.00

Buffalo Chicken Dip, Spinach and Artichoke Dip, Nacho Cheese

Breads & Spreads \$9.00

Artisan Breads and Grilled Pita, Bacon-Cheddar, Spinach Hummus, Tabbouleh, Sundried Tapenade

Game Day Display \$10.00

Bavarian Pretzel Sticks with Garlic Herb Dip, Mini Burgers, Heinz Field Nacho Cheese Dip & Tortilla Chips and Red Pepper Hummus with Pita Chips

CARVING STATIONS

All carving stations require a culinary attendant.

Minimum 50 guests. Priced per person.

Roasted Turkey Breast with Cranberry Relish and Artisan Rolls \$12.00

Roasted Natural *Strip Loin with Mushroom Ragoût and Artisan Rolls \$15.00

Prime *Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls \$25.00

Roasted Tenderloin of *Beef \$25.00

Hickory and Oak Smoked Pork Belly, Red Onion, Pickles, KC BBQ Sauce, Artisan Rolls \$15.00

All applicable fees and taxes apply

Culinary Attendant 135

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ACTION STATIONS

Action stations require a culinary attendant.
Minimum 50 guests. Priced per person.

Hand-Carved Mahi Mahi Tacos \$16.00 per guest

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas

Pasta ala Pizzaiola \$16.00 per guest

Cavatelli Pasta Sautéed to Order with Mussels and Clams in White Wine Sauce, Garlic Crostini

The Potato Patch \$16.00 per guest

Roasted Potatoes, Braised Short Ribs, Arugula, Roasted Red Pepper, Gorgonzola
Roasted Potatoes, Grilled Chicken, Spinach, Tomatoes, Three Cheese Sauce

The Steel Town Stack \$16.00 per guest

Shaved *Sirloin, Caramelized Onions & Peppers, Curly Fries, White Cheese Sauce, Italian Bread

All applicable fees and taxes apply
Culinary Attendant 135

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MEETING BREAK PACKAGES

Priced per person.

Energy Bar \$12.00

Fruit and Energy Bars, Whole Fresh Fruit, Individual Yogurts with House Made Granola, Assorted Granola Bars, Energy Drinks, Bottled Water and Fruit Juices

Gourmet Cheese Board \$12.00

Gourmet Cheese Board with Assorted Italian Meats, Seasonal Fruit, Nuts, Honey and Lavosh, Assorted Soft Drinks and Bottled Water

South of the Border \$11.00

Tortilla Chips with Tomatillo Salsa, Pico De Gallo, Guacamole and Bean Dip, Non-Alcoholic Lime and Pomegranate Margaritas, Assorted Soft Drinks and Bottled Water

Why Can't Everyday Be Sundae \$ 11.00

Assorted Ice Cream, Whipped Cream, Chocolate and Caramel Sauces, Assorted Toppings, Fresh Brewed Coffee, Tea and Decaf

Chocolate Overload \$11.00

Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels and Strawberries, Assorted Miniature Chocolate Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Tea and Decaf

Nature Hike \$11.00

Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail Mix, Herbed Iced Tea, Fresh Squeezed Lemonade and Bottled Water

Heinz Field Candy Corner \$10.00

Includes (5) Varieties of chef's selected assortment of candies, gummies, confections & sweets.

A LA CARTE

Assorted Potato Chips with French Onion Dip \$3.00

Tortilla Chips with Salsa \$4.00

Assorted Homemade Potato Chips (Plain, Parmesan-Garlic and Barbecue) with Buttermilk Ranch and French Onion Dips \$4.00

Pita Chips with Spinach Dip, Hummus and Baba Ghanoush \$5.00

Novelty Ice Cream Bars \$4.00

Fancy Mixed Nuts, Mini Pretzels, Popcorn and Spicy Snack Mix \$5.00

Assorted Cookies and Brownies \$5.00

Assorted Fresh Baked Muffins and Breakfast Pastries \$2.75 per person

Assorted Full Size Candy Bars \$5.00

Assorted Granola Bars \$2.00

Assorted Fruit Yogurt \$4.00

Assorted Whole Fresh Fruit \$3.00

Individual Bags of Snacks \$3.00

Jumbo Soft Pretzels with Spicy Mustard \$4.00

Assorted Soft Drinks \$2.75

Bottled Water \$2.75

Assorted Fruit Juices \$3.00

Lemonade Per Gallon \$25.00

Fresh Squeezed Herb Infused Lemonade Per Gallon \$27.00

Fresh Brewed Iced Tea Per Gallon \$25.00

Herb Infused Fresh Brewed Iced Tea Per Gallon \$27.00

Fresh Brewed Coffee, Tea and Decaf Per Gallon \$44.00

BAR DETAILS

SPIRITS

Premium

Svedka Vodka, Bombay Gin, Bacardi Rum, Seagrams 7 Whiskey, Sauza Tequila, Jim Beam Bourbon, Grants Scotch, Peach Schnapps

Top Shelf

Absolut Vodka, Beefeaters Gin, Captain Morgan's Rum, Blue Chair Rum, Blue Chair Coconut Rum, Canadian Club Whiskey, Crown Royal, Jose Cuervo Tequila, Jack Daniels, Dewars Scotch

Cordials

Bailey's Irish Cream, Kahlua, Grand Marnier, Disaranno Amaretto

Domestic Premium and Imported Beer

Coors Light, Miller Lite, Budweiser, Bud Light, IC Light, Corona, Yuengling, Sam Adams Ale, Sam Adams Seasonal, Heineken, Guinness, Blue Moon, Mike's Hard Lemonade

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Aquafina Bottled Water, and Juices

Hosted Consumption Bar

Premium \$6.75
 Top Shelf \$7.50
 Wine by the Glass \$6.50
 Domestic Beer \$6.00
 Imported Beer \$7.00
 Soft Drinks \$3.00
 Bottled Water \$3.00

Cash Bar

\$7.25
 \$8.00
 \$7.00
 \$6.50
 \$7.50
 \$3.50
 \$3.50

Open Bar

per hour, premium bar package
 1st Hour \$14.50 per person
 2nd Hour \$ 7.00 per person
 3rd Hour \$7.00 per person
 4th Hour \$7.00 per person
 5th Hour \$7.00 per person

House Wine Selections

By the bottle \$33.00 glass \$6.50

Chardonnay
 Cabernet
 Merlot
 White Zinfandel

Additional wine selections available by request

ARAMARK personnel must dispense all alcoholic beverages

All applicable fees and taxes apply

Bartender Fee 135 per bartender for the first 4 hours and 25 per hour thereafter

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STANDARDS AND GUIDELINES

Event Planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled event.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them, and in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no later than three days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings, and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS AND PRICES

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected the proposed menu price may be subject to change.

All quoted prices are subject to change. Prices will only be guaranteed one year in advance and only when a signed catering contract is executed and 50% deposit received.

ADMINISTRATIVE CHARGES AND TAXES

A standard administrative charge of 20% shall be assessed on all food, beverage and rental purchases. A 7% Allegheny sales tax will be assessed on all food, non-alcoholic beverages (except water), room charges (except room rental) and on the administrative charge. A 7% Allegheny alcohol tax will be assessed on all alcoholic beverage purchases.

The Administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this Administrative charge is distributed to employees.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space had been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from guest’s view. The cost for additional equipment such as this, which may be provided by the customer’s decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

STANDARD EQUIPMENT, DELIVERIES AND OTHER REQUIREMENTS

ARAMARK’s traditional banquet set includes 60” round tables with black cloth linens and napkins for 8 to 10 guests. ARAMARK provides two (2) eight (8) foot tables for use at registration, coat check or for displays. Additional tables may be rented at \$25 each and would include a black cloth. Please give advanced notice of these requests to your sales professional.

All deliveries must be arranged in advance with your PSSI facility contact. ARAMARK will not accept freight or unscheduled deliveries.

Flowers, special linens and equipment can be arranged through your sales professional at an additional charge. Requirements such as parking, audio-visual equipment, staging, dance floor and player appearances may be coordinated through your PSSI facility contact.

Payment and Credit

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashier checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

For customer who qualifies for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history. To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

Catering Guidelines

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

*Events up to 500 people require the final guarantee by noon, three (3) business days prior to the first event.

*Events between 501-2,500 people require the final guarantee by noon, five (5) business days prior to the first event.

*Events over 2,501 people require the final guarantee by noon, seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays. Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due: however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. If no guarantee is given, the host is responsible for the contracted number of guests.

MENU TASTINGS

Menu tastings will be conducted only on events that are confirmed with executed contracts. A maximum of (6) guests will be permitted to attend the tasting depending on the event. A \$75 tasting fee will be assessed to the final invoice once the event has concluded.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENTS FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people for all meal functions. If the guarantee is less than 25 people, a \$300.00 fee may apply. ARAMARK, as the caterer, is the exclusive provider of all food and beverage at Heinz Field. As such, any requests to bring in outside food and beverages or remove food and beverage from the premises will be at the caterer’s discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.