**Brett Staggs**

**Hospitality Rider 2017**

*The following is a list of desired items to be made available. Please address all inquiries about this rider to Jared Evans @ 412-863-9627*

**LUNCH, *approx 5 people***

*A fresh lunch (this is a guideline of what we prefer but not all is required):*

Hot Soup suggestions:

* Tomato basil
* Chicken noodle
* French onion
* Cream of potato or mushroom
* Tortilla soup

Fresh Salad suggestions:

* Fresh field greens or romaine lettuce. No iceburg lettuce.
* Fresh produce (grape tomatoes, sliced cucumbers, roasted red peppers, sliced fresh peppers, red onions, avocados, any in season produce)
* Cheese (grated cheddar, mozzarella, goat, feta, blue)
* Toppings (walnuts, almonds, sunflower seeds, croutons)
* Dressing (balsamic vinaigrette, ranch, Italian, fat free option)
* Protein (fresh grilled chicken breasts, fresh grilled salmon, sliced hard boiled egg, grilled steak – minimally processed meats, prefer all-natural)

Fresh Deli Board suggestions:

* Fresh sliced bread (multi-grain, whole wheat, rye, rustic Italian, or artisan rolls)
* Boar’s Head or similar brand turkey, ham, salami, roast beef (minimally processed meats, prefer all-natural)
* Sliced Cheeses (cheddar, provolone, Swiss, pepper jack, brick)
* Sliced lettuce, tomatoes, onions, and pickles
* Dijon mustard and mayonnaise
* Prepared fresh deli wraps also acceptable with any of the above items

Snacks:

* Hummus with pita chips and baby carrots/veggies
* Bags of artisan potato chips
* Cheese board with crackers
* Veggie platter with dips
* Fresh fruit platter
* Olive and cheese platter

Sweets:

* Cliff nutrition bars
* Fresh baked brownies or cookies (not processed and packaged)

Beverages:

* Bottled water
* Soft drinks
* Iced tea
* Coffee (REQUIRED) with sugar and cream
* Hot Tea (REQUIRED)

**DINNER, *approx 5 people***

Please provide 2 hot entrees. Suggestions:

* Grilled or roasted chicken, steak, pork, fish, seafood - minimally processed meats, prefer all-natural. Mixed grill is ideal.
* Avoid heavy, saucy entrees containing high amounts of sodium and fats.

Starch side:

* Roasted, mashed, or baked potatoes
* Rice pilaf
* Pasta

Vegetable sides:

* Any fresh produce in-season. Please avoid frozen vegetables.
* Side salad. Same preferences as lunch menu items for the salad.

Bread and rolls:

* Dinner rolls with butter
* French baguette or ciabatta with dipping oil or butter

Beverages:

* Bottled water
* Soft drinks
* Iced tea
* Coffee (REQUIRED) with sugar and cream
* Hot Tea (REQUIRED)
* Pinot Noir or red blend (avoid cabernet or merlot)

**DRESSING ROOM**

*The following drinks and food need to be set up. Exact time TBD.*

2 (two) cases bottled spring water

2 bottles of Pinot Noir

4 Wine glasses

1 Corkscrew

12 IPA Bottled Beers

1 Pint of Makers Mark

8 Large White Towels

**HOTEL: 3 Queen Hotel Rooms, Double Occupancy, 3 Star or higher**

\*\*Must have access to wifi and printer at venue.