



DAVID L. LAWRENCE CONVENTION CENTER

FOOD STORY

| PITTSBURGH, PA



PLANT TO PLATE

Pittsburgh, a historically industrious city, is using its blue-collar roots to become the gold standard in green urban living. With an evolving urban profile, the David L. Lawrence Center is a catalyst for inspiring sustainability best practices not just in the region, but throughout the country. Guests who visit can feel a sense of responsibility for supporting the cutting edge sustainability practices and enjoy the fruits of our green methods in the form of rooftop gardens, locally sourced and ethically farmed ingredients in our finely crafted dishes, and fostering relationships with local business owners and purveyors.

DLLCC TONE:
SUSTAINABLE | INDUSTRIOUS
URBAN FARMING

SIGNATURE FOOD + BEVERAGE

The Pittsburgh Paella is a dish that inspired by all the classic items that make Pittsburgh great. Placed in an authentic carbon steel skillet, guests are treated to a platter that is loaded with pierogies, sausages, sautéed peppers, boiled potatoes, and a slew of savory toppings.

David L. Lawrence Convention Center signature items include Dominique's Dozens (table cookies), Pittsburgh paella, house-made chips, rooftop eggplant tapenade, house-made pickles, and bloody "Barry" bars.

