



CATERING MENU

2020



TABLE OF CONTENTS

CATERING AGREEMENT ... PAGE 4

GUIDELINES, PROCEDURES & POLICIES ... PAGE(S) 5, 6 & 9

MENU

BEVERAGES/BEVERAGE PACKAGES ... PAGE 12

A LA CART ITEMS ... PAGE 13

BREAK PACKAGES ... PAGE 14

BREAKFAST

CONTINENTAL BREAKFAST ... PAGE 15

BREAKFAST BUFFET ... PAGE 16

PLATED BREAKFAST ... PAGE 17

BREAKFAST ENHANCEMENTS ... PAGE 18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness. Parties of 50 and under will incur an additional small group fee of \$100.00. Prices are per person unless otherwise noted and are subject to all applicable fees and taxes.

TABLE OF CONTENTS

LUNCH

BOXED LUNCHESES ... PAGE 19

PLATED LUNCH ... PAGE 20

LUNCH/DINNER

BUFFETS ... PAGE 22

PLATED DINNER

MAIN ENTRÉES ... PAGE 24

DINNER SALADS ... PAGE 26

DINNER DESSERTS ... PAGE 27

PLATED VEGETARIAN OFFERINGS ... PAGE 28

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TABLE OF CONTENTS

RÉCEPTION

COLD HORS D'ŒUVRES ... PAGE 29

HOT HORS D'ŒUVRES ... PAGE 30

DISPLAYS ... PAGE 31

CARVING BOARD ... PAGE 32

DESSERT STATIONS ... PAGE 33

BARS

CASH BAR ... PAGE 34

HOST BAR ... PAGE 35

WINE BY THE BOTTLE ... PAGE 36

ADDITIONAL SERVICES ... PAGE 37

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PLEASE FILL OUT AND RETURN

Catering Agreement
The Greater Richmond Convention Center
403 North 3rd Street
Richmond, Virginia 23219

<u>Customer Legal Entity Name:</u>		
<u>Customer Address:</u>		
<u>Phone No:</u>	<u>Fax No:</u>	<u>Email:</u>
<u>Name of Event:</u>		<u>Date(s) of Event(s):</u>
Due Dates & Timeline		
<ul style="list-style-type: none">• Menu Selections & Estimated Attendance Numbers Due: (5-6) Weeks prior to event date.• 50% Deposit Due: (3-4) Weeks prior to event date (maybe adjusted based on receipt of estimate or proposal)• Final Numbers & Balance Due (5) Business prior to event date• After final number has been given client may increase number but not decrease number.• Failing to not follow timeline can result in extra labor fees.• Timeline may need to adjust based on when event was booked		
<u>Expected Attendance:</u> (...) Caterer agrees to prepare 3% over final guarantee or capped at (25) meals. If used client agrees to pay for meals used. Client is responsible for providing meal identifiers when more than one entrée is chosen (i.e. green place card or tag for vegetarian). If not provided client can be charged above and beyond current estimate.		
<u>Description of catering services (the "Services"):</u> Food & Beverage <u>Menu Selections:</u> Please see attached Catering Orders, Estimate or Proposal if not already received.		
<u>Terms & Conditions:</u> The Catering Terms & Conditions applicable to this Catering Agreement are set forth at: http://www.aramark.com/files/catering-terms , incorporated herein and made a part hereof. By signing below and entering into this Catering Agreement, Customer acknowledges that it has read and accepted such terms and conditions.		
<u>Additional Terms & Conditions Applicable to the Event(s):</u> - Customer is Financially Responsible for 80% of their Expected Numbers		
<u>Food and Beverage Minimum:</u> Refer to SPECTRA Building Lease		
<u>*Administrative Charge:</u> The Administrative Charge referenced above and/or on the Catering Order(s) 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.		
<u>Customer:</u>	<u>Aramark Sports and Entertainment Services, LLC</u>	
_____	_____	
Authorized Representative	Catering Sales Manager	
Date:	Date:	

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STANDARDIZED GUIDELINES & PROCEDURES

FOOD AND BEVERAGE ORDER SPECIFICATION

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 **(5-6) WEEKS PRIOR** TO THE DATE OF YOUR FIRST SCHEDULED SERVICE.

CONFIRMATION OF ORDERS

UPON RECEIPT OF ALL WRITTEN FOOD AND BEVERAGE SPECIFICATIONS, YOUR ARAMARK 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 ARAMARK 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.

ARAMARK'S SERVICES AGREEMENT (CONTRACT) OUTLINES SPECIFIC AGREEMENTS BETWEEN THE CUSTOMER AND THE CATERER. THE SIGNED SERVICE AGREEMENT, ALONG WITH THE REQUIRED DEPOSITS, MUST BE RECEIVED BY ARAMARK NO LESS THAN **(3) WEEKS** IN ADVANCE OF THE FIRST SCHEDULED EVENT. A **(50%)** NON-REFUNDABLE DEPOSIT IS REQUIRED. IF THE SIGNED SERVICE AGREEMENT IS NOT RECEIVED **AT LEAST (4) WEEKS 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 SERVICE/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/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 ARAMARK.

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MENU PROPOSALS

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 EVALUATION WHICH ACCOMPANIES THESE PROPOSALS ARE CONSIDERATIONS GIVEN TO THE EXPECTED ATTENDANCE AT THESE EVENTS. SHOULD AN EVENT’S ATTENDANCE FALL **(20%)** BELOW THE ORIGINAL NUMBER EXPECTED THE PROPOSED MENU PRICE MAY BE SUBJECT TO CHANGE. IN ADDITION, ANY PROPOSALS FOR EVENTS BEING CREATED FOR THE FOLLOWING YEAR ARE SUBJECT TO A **(3%)** PRICE INCREASE.

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 HAS 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 ARAMARK SALES PROFESSIONAL WILL DISCUSS EFFECTIVE SOLUTIONS (SUCH AS PIPE AND DRAPE) TO MASK FOOD SERVICE STAGING AREAS FROM THE GUEST’S VIEW. THE COSTS FOR ADDITIONAL EQUIPMENT SUCH AS THIS, WHICH MAY BE PROVIDED BY THE CUSTOMER’S DECORATING COMPANY OR THROUGH ARAMARK, WILL BE THE RESPONSIBILITY OF THE CUSTOMER.

ADDITIONALLY, AS SAFETY IS ALWAYS IMPORTANT, ARAMARK RESERVES 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.

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PAYMENT & CREDIT

ACCEPTABLE FORMS OF PAYMENT

ARAMARK ACCEPTS:

- COMPANY CHECKS
- AMERICAN EXPRESS
- MASTERCARD
- VISA
- DISCOVER
- WIRE FUND TRANSFERS

AS PAYMENT FOR PRODUCTS AND SERVICES. ANY WIRE TRANSFER FEES INCURRED ARE THE RESPONSIBILITY OF THE CUSTOMER. IF PAYMENT IS RECEIVED WITHIN LESS THAN THIRTY (30) BUSINESS DAYS PRIOR TO THE EVENT, CERTIFIED FUNDS, CREDIT CARD PAYMENT OR A WIRE TRANSFER WILL BE REQUIRED (NON-CERTIFIED CHECKS ARE NOT ACCEPTABLE FORMS OF PAYMENT). IF THE CUSTOMER PREFERS TO PAY BY COMPANY CHECK OR WIRE TRANSFER, A CREDIT CARD AUTHORIZATION FORM IS REQUIRED TO FACILITATE ON-SITE ORDERS.

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CREDIT CARD AUTHORIZATION FORM

ARAMARK @ Greater Richmond Convention Center
403 N. 3rd Street
Richmond, Virginia 23219
Main (804) 782-7300 – Fax (804) 225-0508

SHOW NAME: _____

COMPANY NAME: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

PRIMARY CONTACT & TITLE: _____

PHONE: _____ FAX: _____

NAME & TITLE OF ON-SITE CONTACT: _____
(if different from above)

PLEASE CHECK ONE OPTION:

- 1.) Initial pre-show order will be paid by the above customer to ARAMARK with a company check three weeks prior to service. Additional services on site will be automatically billed to customers credit card
- 2.) Initial pre-show orders, as well as additional services ordered on site will be automatically billed to customer's credit card.

CARD HOLDER'S NAME & TITLE: _____

****I hereby authorize ARAMARK Sports & Entertainment to apply all charges for services rendered to the above company on my credit card.*

CARD HOLDER'S SIGNATURE: _____

CHECK ONE: AMERICAN EXPRESS VISA MASTERCARD DISCOVER

CARD NUMBER: (contact your Catering Sales Mgr with card number) EXP. DATE: _____ CSV: _____

DOLLAR AMOUNT (EST. EXPOSURE): _____ APPROVAL CODE: _____

*****ARAMARK USE ONLY*****

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PAYMENT POLICY

*****ARAMARK'S POLICY REQUIRES
FULL PAYMENT IN ADVANCE*****

ADVANCE DEPOSIT/MASTER ACCOUNTS

FOR THOSE CUSTOMERS APPLYING FOR DIRECT BILLING AND WHOSE ORDERS EXCEED \$25,000.00, ARAMARK REQUIRES AN ADVANCE DEPOSIT OF **(75%)** OF THE ESTIMATED TOTAL OF CHARGES **(60)** DAYS PRIOR TO THE START OF THE FIRST EVENT. ARAMARK 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 ARAMARK SALES PROFESSIONAL. ALL CREDIT APPLICATIONS MUST BE RETURNED TO ARAMARK FOR REVIEW NO LESS THAN **(90)** DAYS PRIOR TO THE DATE OF THE FIRST SCHEDULES 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 PAYMENT NOT MADE WITHIN **(30)** DAYS. TAXES & ADMINISTRATIVE FEES

SERVICE CHARGE AND TAX

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A **(21%)** ADMINISTRATIVE FEE AND APPLICABLE SALES TAX, CURRENTLY AT **(12.8%)**. IN SOME AREAS, THE SERVICE CHARGE MAY BE SUBJECT TO APPLICABLE SALES TAX. LABOR FEES ARE SUBJECT TO APPLICABLE SALES TAX, CURRENTLY AT **(5.3%)**.

NOTE: ****THE ADMINISTRATIVE FEE AND SALES TAX ARE
SUBJECT TO CHANGE WITHOUT NOTICE*

DELIVERY FEES

ALL CATERING ORDERS OR RE-ORDERS TOTALING LESS THAN **\$200.00** WILL RESULT IN A **\$45.00** DELIVERY FEE.

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GUARANTEES

TO ENSURE THE SUCCESS OF YOUR EVENT(S) IT IS NECESSARY WE RECEIVE YOUR "FINAL GUARANTEE" (CONFIRMED ATTENDANCE) FOR EACH MEAL FUNCTION BY **(5)** BUSINESS DAYS BEFORE 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, ARAMARK SHALL BE PREPARED TO SERVE **(3%)** OVER THE FINAL GUARANTEE, UP TO **(20)** MEALS. THE CUSTOMER WILL BE BILLED BASED ON THE FINAL GUARANTEE OR THE ACTUAL NUMBER OF MEALS SERVED WHICHEVER IS GREATER. ARAMARK WILL MAKE EVERY ATTEMPT TO ACCOMMODATE INCREASES IN YOUR COUNT AFTER THE FINAL GUARANTEE IS DUE, HOWEVER ANY INCREASE AFTER OF THE FINAL GUARANTEE IS SUBJECT TO A **\$2.50** PER PERSON SURCHARGE. IF THE COUNT INCREASES WITHIN THE FINAL GUARANTEE TIMELINE, THE **(3%)** OVERAGE WILL NO LONGER APPLY.

CANCELLATION POLICY

CANCELLATION OF ANY CONVENTION OR INDIVIDUAL EVENT MUST BE SENT IN WRITING TO YOUR ARAMARK SALES PROFESSIONAL. ANY CANCELLATION RECEIVED LESS THAN **(60)** DAYS OF THE FIRST SCHEDULED EVENT WILL RESULT IN A FEE OF **(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 FOOD SELECTIONS

THERE IS A MINIMUM GUARANTEE OF **(50)** PEOPLE FOR ALL MEAL FUNCTIONS **(SEATED OR BUFFET)**. IF THE GUARANTEE IS LESS THAN **(50)** PEOPLE, A **\$100.00** FEE PLUS TAX WILL APPLY.

OUTSIDE FOOD AND BEVERAGE

ARAMARK IS THE EXCLUSIVE PROVIDER OF ALL FOOD AND BEVERAGES AT THE **GREATER RICHMOND CONVENTION CENTER**. AS SUCH, ANY REQUESTS TO BRING IN OUTSIDE FOOD AND BEVERAGES WILL BE AT ARAMARK'S DISCRETION AND WILL BE CONSIDERED ON A CASE BY CASE BASIS. PLEASE INQUIRE WITH YOUR ARAMARK SALES PROFESSIONAL. THIS INCLUDES REQUESTS FOR EXHIBITOR AMENITIES SUCH AS LOGO-BOTTLED WATER, HARD CANDIES AND SAMPLE PRODUCTS.

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**NO FOOD OR BEVERAGE MAY BE BROUGHT INTO OR
TAKEN OUT OF THE FACILITY**

**AMENITIES, MENU OF SERVICES AND
TIMETABLE**

TABLE STANDARDS

THE ARAMARK BANQUET MINIMUM STANDARD FOR A PLATED/SEATED MEAL IS FOR SERVICE AT TABLES OF (10) GUESTS WITH (1) SERVER PER (30) GUESTS (1 SERVER FOR EVERY 3 TABLES) AND FOR BUFFET MEALS, THE ARAMARK MINIMUM STANDARD IS (1) SERVER PER (50) GUESTS. AN ADDITIONAL LABOR FEE WILL BE APPLIED FOR ANY SET THAT REQUIRES TABLES THAT SEAT LESS THAN TEN (10) GUESTS. THE FEE WILL BE ASSESSED ACCORDING TO THE ADDITIONAL WAIT STAFF REQUIRED TO SERVICE THE EVENT AT \$25.00 PER HOUR PLUS APPLICABLE SALES TAX WITH A (4) HOUR MINIMUM.

**EXHIBIT HALL LABOR FEE
GROUPS OVER (1000)**

ALL FUNCTIONS AT THE CONVENTION CENTER THAT ARE SERVICED IN THE EXHIBIT HALL, EXHIBITOR HOSPITALITY SUITES AND EVENTS ON THE OUTSIDE TERRACE ARE ROUTINELY ACCOMPANIED BY HIGH-GRADE DISPOSABLE SERVICE-WARE. IF YOU WOULD PREFER CHINA THERE IS AN ADDITIONAL CHARGE OF \$3.50 PER PERSON

TABLECLOTHS

ALL STANDARD MEAL FUNCTIONS NOT TO INCLUDE PER DIEM MEAL FUNCTIONS ARE DRESSED WITH STANDARD HOUSE LAP LENGTH LINEN AND NAPKINS. YOUR SALES PROFESSIONAL WILL BE ABLE TO ASSIST WITH ANY CUSTOM LINEN AND DÉCOR DETAILS AT ADDITIONAL CHARGES. EVENTS THAT REQUIRE TABLECLOTHS FOR NON-FOOD FUNCTIONS MAY BE CLOTHED FOR \$5.50++ PER STANDARD HOUSE TABLECLOTH. SPECIALTY LINENS WILL BE PRICED AS FAIR MARKET VALUE.

DUE DATE TIMETABLE FOR SUCCESSFUL EVENTS

- (90) BUSINESS DAYS - CREDIT APPLICATIONS FOR MASTER ACCOUNTS
- (60) BUSINESS DAYS - 75% DEPOSIT FOR MASTER ACCOUNTS
- (30) BUSINESS DAYS – MENU SELECTIONS & ESTIMATED ATTENDANCE
- (20) BUSINESS DAYS – 50% DEPOSIT & SIGNED SERVICE AGREEMENT
- (5) BUSINESS DAYS – FINAL GUARANTEES DUE

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A' LA CARTE OFFERINGS

BEVERAGES

WATER COOLER W/CUPS ... \$60.00 PER UNIT/PER DAY

(5) GALLON WATER JUG ... \$25.00 PER JUG

PREMIUM COFFEE & HOT TEAS ... \$47.50 PER GALLON

ICED TEA, LEMONADE OR FRUIT PUNCH ... \$36.00 PER GALLON

****UPGRADE ICED TEA, LEMONADE & FRUIT PUNCH DISPLAY*

WITH A STAINLESS-STEEL FOUNTAIN \$55.00 EACH

SEASONAL INFUSED FILTERED WATER ... \$20.00 PER GALLON

BOTTLED SOFT DRINKS, JUICE OR WATER ... \$2.75 EACH

GATORADE ... \$3.00 EACH

ENHANCED COFFEE STATION

HOT COFFEE, HOT CHOCOLATE & TEAS WITH
WHIPPED TOPPING, FLAVORED SYRUPS & CREAMERS ALONG WITH
MINI CINNAMON ROLLS, MINI CHOCOLATÉ CROISSANTS,
MINI WILD BLUEBERRY SCONES, RED FRUIT BEIGNETS &
ASSORTED FRENCH PASTRIES

\$12.75 PER PERSON

BEVERAGE PACKAGES

1.) AM HALF DAY BEVERAGE SERVICE

(4) HOUR SERVICE

REGULAR COFFEE, DECAFFEINATED COFFEE AND HOT TEA
BOTTLED JUICES AND WATER

\$8.50 PER PERSON

2.) PM HALF DAY BEVERAGE SERVICE

(4) HOUR SERVICE

REGULAR COFFEE, DECAFFEINATED COFFEE AND HOT TEA
BOTTLED SOFT DRINKS AND WATER

\$8.50 PER PERSON

3.) FULL DAY BEVERAGE SERVICE

(8) HOUR SERVICE

REGULAR COFFEE, DECAFFEINATED COFFEE AND HOT TEA
BOTTLED JUICES, SOFT DRINKS AND WATER

\$15.00 PER PERSON

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A' LA CARTE OFFERINGS - CONTINUED

PASTRIES & BAKED GOODS

ASSORTED COOKIE PLATTER ... \$30.00 PER DOZEN

(GLUTEN FREE OPTION AVAILABLE)

BREAKFAST PASTRY PLATTER ... \$30.00 PER DOZEN

ASSORTED BAKERY FRESH MUFFINS ... \$33.00 PER DOZEN

(GLUTEN FREE OPTION AVAILABLE)

ASSORTED BREAKFAST BREADS PLATTER ... \$33.00 PER DOZEN

BAGELS & CREAM CHEESE PLATTER ... \$33.00 PER DOZEN

JUMBO SOFT PRETZELS WITH SPICY GOURMET MUSTARD ... \$36.00 PER DOZEN

SWEET & HEALTHY

WHOLE FRUIT ... \$1.50 EACH

GRANOLA BARS ... \$2.25 EACH

INDIVIDUAL FRUIT YOGURTS ... \$2.50 EACH

FARMERS MARKET CRUDITIES PLATTER ... \$4.25 PER PERSON

CHEESE PLATTER ... \$4.50 PER PERSON

FRESH SEASONAL FRUIT PLATTER ... \$4.50 PER PERSON

FRUIT, CHEESE & CRUDITIES PLATTER ... \$12.00 PER PERSON

(FOR GROUPS OF (100) OR LESS)

GRAB & GO

OATMEAL CREAM PIES ... \$1.25 EACH

BAGGED CHIPS ... \$1.75 EACH

CANDY BARS ... \$2.50 EACH

INDIVIDUAL TRAIL MIX ... \$2.50 EACH

NOVELTY ICE CREAM BARS \$2.50 EACH

*(FUDGE BAR, BIG ALASKA, BUTTERFINGER BAR, ORANGE DREAM BAR,
CHOCOLATE ÉCLAIR BAR, ICE CREAM SANDWICH)*

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BREAK PACKAGE OFFERINGS

ALL PACKAGES INCLUDE THE FOLLOWING:

BOTTLED BEVERAGES, COFFEE & HOT WATER SERVICE FOR TEA

****PACKAGE PRICING BASED ON (15) TO (30) MINUTES OF SERVICE*

****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*

FRESH POPCORN

FRESHLY POPPED POPCORN WITH FLAVORED SHAKERS

****ATTENDANT REQUIRED \$85 PER ATTENDANT PER (200) PEOPLE*

\$4.25 PER PERSON

NOSTALGIC

RETRO CANDIES - (BASED ON AVAILABILITY)

YOU CHOOSE THE DECADE (60's, 70's, 80's ETC.)

\$6.00 PER PERSON

DEATH BY CHOCOLATE

ASSORTED CHOCOLATE BROWNIES, CHOCOLATE CHIP COOKIES,
CHOCOLATE PRETZELS. ASSORTED CHOCOLATE
CANDY BARS & CHOCOLATE MOUSSE SHOTS

\$7.75 PER PERSON

MOVIE TIME

ASSORTED BOXED MOVIE CANDIES & FLAVORED POPCORN CUPS

\$7.75 PER PERSON

SWEET & SALTY MIX

ASSORTED SWEET TREATS:

M&M'S, NUTTER BUTTER, OREO COOKIES,

SKITTLES, SNICKERS & TWIX

****ATTENDANT MAY BE REQUIRED \$85 PER ATTENDANT PER (200) PEOPLE*

BUILD YOUR OWN TRAIL MIX WITH:

MINI CHOCOLATE CHIPS, DRIED FRUIT, ROASTED PECANS,

SALTED PRETZELS, PUMPKIN SEEDS & FLAX SEEDS

\$8.00 PER PERSON

HEALTHIER HABITS

GRANOLA BARS, PROTEIN BARS,

ASSORTED HUMMUS CUPS WITH PRETZELS & ASSORTED WHOLE FRUIT

\$8.25 PER PERSON

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BREAKFAST CONTINENTAL OFFERINGS

ALL OFFERINGS INCLUDE THE FOLLOWING:

ASSORTED JUICES & WATER, COFFEE & HOT WATER SERVICE FOR TEA

****PRICING BASED ON (2) HOURS OF SERVICE*

****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*

QUICK NOSH

ASSORTED MUFFINS WITH HOUSE JAM
AND WHOLE FRUIT

\$10.00 PER PERSON

JUMP START

ASSORTED BAGELS /CREAM CHEESE,
BREAKFAST BREADS WITH JELLIES/HOUSE JAMS & BUTTER,
SEASONAL FRUIT PLATTER AND YOGURTS

\$12.50 PER PERSON

RISE & SHINE

YOGURTS, ASSORTED LOCAL
PASTRIES/TARTS, CORNBREAD,
APPLE BUTTER/ HOUSE JAMS/BUTTER
& SEASONAL FRUIT PLATTER

\$13.50 PER PERSON

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BREAKFAST BUFFET OFFERINGS

ALL OFFERINGS INCLUDE THE FOLLOWING:

ASSORTED JUICES, ICED WATER, COFFEE & HOT WATER SERVICE FOR TEA

****PRICING BASED ON (2) HOURS OF SERVICE*

****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*

****TURKEY SAUSAGE AVAILABLE UPON REQUEST*

THE EARLY BYRD

ASSORTED SLICED BREADS,
BISCUITS & BAGELS WITH JELLIES, JAMS, BUTTER & CREAM CHEESE
ALONG WITH SEASONAL FRESH FRUIT PLATTER, YOGURT,
SCRAMBLED EGGS, SEASONED POTATOES,
BACON & SAUSAGE
\$21.00 PER PERSON

THE VIRGINIA SUNRISE

CORNBREAD, BISCUITS WITH GRAVY,
BUTTERMILK PANCAKES, CHEESE GRITS,
SCRAMBLED EGGS, SEASONED POTATOES,
MAPLE BROWN SUGAR BACON & SAUSAGE
\$22.00 PER PERSON

THE RICHMOND

ASSORTED BREAKFAST BREADS & PASTRIES
WITH JELLIES, JAMS & BUTTER,
HOUSE-MADE GRANOLA WITH YOGURT,
SEASONAL FRESH FRUIT PLATTER,
WHOLE FRUIT, CHEDDAR SCRAMBLED EGGS,
VIRGINIA HAM WITH RED EYE GRAVY
& VEGETABLE EGG TARTS
\$23.00 PER PERSON

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BREAKFAST

PLATED OFFERINGS

ALL PLATED BREAKFAST OFFERINGS ARE SERVED WITH:
BAKERY FRESH BREAKFAST BREADS, MUFFINS, BUTTERMILK BISCUITS,
JELLIES, JAMS, WHIPPED BUTTER, JUICE, ICED WATER,
COFFEE & HOT WATER SERVICE FOR TEA

****PRICING BASED ON (2) HOURS OF SERVICE*
****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*
****TURKEY SAUSAGE AVAILABLE UPON REQUEST*

SIMPLE MORNINGS

BISCUITS, SCRAMBLED EGGS,
BACON & SEASONED POTATOES
\$16.25 PER PERSON

UP AND AT 'EM

WESTERN SCRAMBLED EGGS, SAUSAGE LINKS,
SEASONED POTATOES & CORN MUFFIN
\$17.75 PER PERSON

DAY BREAK

VEGETABLE EGG CUP, SAUSAGE LINKS,
SEASONED POTATOES & CORN MUFFIN
\$18.25 PER PERSON

SUNDAY MORNINGS

MAPLE PRALINE FRENCH TOAST WITH MAPLE SYRUP,
BACON & SAUSAGE LINKS
\$19.00 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness. Parties of 50 and under will incur an additional small group fee of \$100.00. Prices are per person unless otherwise noted and are subject to all applicable fees and taxes.

BREAKFAST ENHANCEMENTS

***THE OFFERINGS LISTED BELOW ARE PRICED AS AN

ENHANCEMENT TO A *PLATED OR BUFFET MEAL*

***IF ORDERED A LA CARTE PRICING IS SUBJECT TO CHANGE

***MINIMUM OF (50) GUESTS WITH SERVICE UP TO (2) HOURS

SANDWICHES

COUNTRY HAM BISCUIT WITH YELLOW & BROWN MUSTARDS ... \$2.50 EACH

CHOICE OF CROISSANT OR BISCUIT

EGG & CHEESE ... \$2.75 EACH

SAUSAGE, EGG & CHEESE ... \$3.75 EACH

BACON, EGG & CHEESE ... \$4.00 EACH

SIDES

SAUSAGE (2) PIECES ... \$2.00 PER PERSON

BACON (3) STRIPS ... \$3.00 PER PERSON

VEGETABLE EGG TARTS ... \$2.50 EACH

FRESH SCRAMBLED EGGS ... \$3.75 PER PERSON

BISCUITS & GRAVY ... \$1.50 PER PERSON

BREAKFAST POTATOES ... \$2.00 PER PERSON

CHEESE GRITS ... \$3.50 PER PERSON

FRENCH TOAST BREAD PUDDING ... \$5.00 PER PERSON

(CONTAINS PECANS)

STATIONS

***ATTENDANT REQUIRED AT **\$85** PER ATTENDANT PER (50) PEOPLE

WAFFLE STATION

MAPLE SYRUP, BUTTER, TOASTED PECANS,

BERRY COMPOTE & WHIPPED CREAM

\$4.00 PER PERSON

MADE TO ORDER OMELET STATION

DICED HAM, SHREDDED CHEDDAR CHEESE, SLICED MUSHROOMS,

DICED ONIONS & DICED TOMATOES

\$4.00 PER PERSON

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BOX LUNCH OFFERINGS

*****\$19.00 EACH*****

ALL BOXED LUNCHESES INCLUDE THE FOLLOWING:

CHIPS, WHOLE FRUIT, SWEET TREAT, BOTTLED BEVERAGE

******PRICING BASED ON (1) HOUR OF SERVICE***

******ADDITIONAL TIME WILL INCUR ADDITIONAL FEES***

******COLE SLAW, PASTA SALAD OR POTATO SALAD CAN BE ADDED
FOR AN ADDITIONAL \$1.50***

ROAST BEEF ON SOURDOUGH

ROAST BEEF, CHEDDAR, LETTUCE, TOMATOES & ONION

HAM ON KAISER

HAM, SWISS, LETTUCE, TOMATOES & ONION

BASIL PESTO CHICKEN ON KAISER

GRILLED CHICKEN BREAST WITH A PESTO SAUCE, LETTUCE, TOMATO & ONION

TURKEY ON RYE

SLICED TURKEY, PROVOLONE LETTUCE, TOMATO & ONION JAM

CHICKEN CAESAR WRAP

GRILLED CHICKEN STRIPS, ROMAINE LETTUCE, PARMESAN CHEESE
& CAESAR DRESSING ON THE SIDE

SMOKED TURKEY PIMENTO WRAP

SMOKE TURKEY & GARDEN MIX WITH PIMENTO SPREAD

GRILLED PORTABELLA ON BRIOCHE

PORTABELLA WITH A BALSAMIC GLAZE, EGGPLANT WITH A TERIYAKI GLAZE,
RED PEPPER HUMMUS SPREAD, LETTUCE, TOMATO & ONION

PERI PERI CHICKEN SALAD WITH KALE

PULLED CHICKEN, MILD PERI PERI SAUCE, CHOPPED ROMAINE,
WASHINGTON APPLES & KALE MIX

GARDEN SALAD

MESCLUN & ROMAINE MIX WITH SEASONAL VEGETABLES
& SALAD DRESSING ON THE SIDE

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PLATED LUNCH OFFERINGS

ALL MEALS INCLUDE THE FOLLOWING:

GARDEN SALAD WITH ASSORTED DRESSINGS, FRESH ROLLS WITH BUTTER,
ICED WATER, ICED TEA, COFFEE & HOT WATER SERVICE FOR TEA,
ACCOMPANIED BY CHEFS CHOICE DESSERT

SEE PLATED VEGETARIAN OFFERINGS ON PAGE (27)

****PRICING BASED ON A MAXIMUM OF (2) HOURS OF SERVICE*

****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*

BUTTERMILK FRIED CHICKEN

BUTTERMILK FRIED CHICKEN (DARK & WHITE MEAT),
RED SKIN MASH POTATOES & COLLARD GREENS

\$25.50 PER PERSON

HERB CRUSTED CHICKEN

HERB CRUSTED CHICKEN
WITH A CHIMICHURRI SAUCE,
MASHED POTATOES & ROASTED VEGETABLE MEDLEY
(ZUCCHINI, YELLOW SQUASH, RED PEPPERS, EGGPLANT & ONIONS)

\$27.50 PER PERSON

SHENANDOAH VALLEY CHICKEN

AIRLINE CHICKEN BREAST STUFFED
WITH VIRGINIA HAM, FONTINA CHEESE & COLLARD GREENS,
HOPPIN JOHN RICE (RICE, BLACK, PINTO & RED BEANS)
ACCOMPANIED BY A SAUTÉED SQUASH MEDLEY

\$28.00 PER PERSON

ROASTED TURKEY WITH SAGE GRAVY

SMOKED TURKEY WITH SAGE GRAVY,
COUSCOUS WITH A CORN & CRANBERRY MEDLEY
& BRAISED GREEN BEANS

\$26.25 PER PERSON

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PLATED LUNCH – CONTINUED

GRILLED SALMON

GRILLED SALMON, TOMATO CONFIT,
COUSCOUS WITH SPINACH,
RED PEPPERS & KALAMATA OLIVES
\$33.00 PER PERSON

BEEF BRISKET WITH POPOVER

BEEF BRISKET WITH HORSERADISH CREAM SAUCE,
POPOVER, GLAZED CARROTS & STEAMED BROCCOLI
\$26.50 PER PERSON

GRILLED SKIRT STEAK

GRILLED SKIRT STEAK WITH A CHIMICHURRI SAUCE,
FINGERLING POTATOES WITH THYME,
& LEMON GARLIC BROCCOLI
\$29.50 PER PERSON

ROASTED PORK LOIN & VIRGINIA PAELLA

ROASTED PORK LOIN ON A BED OF
ARBORIO RICE SITTING IN A VIRGINIA PAELLA
(VIRGINIA HAM, PEAS, BROCCOLI, & BACON)
\$25.00 PER PERSON

CAJUN GRILLED SHRIMP AND SCALLOPS

(2) SCALLOPS & (3) SHRIMP WITH CAJUN SEASONING,
BUTTERED GRITS, APPLE-CHORIZO HASH
& ROASTED BRUSSEL SPROUTS
\$33.50 PER PERSON

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LUNCH/DINNER BUFFETS

ALL BUFFETS INCLUDE THE FOLLOWING:

ICED WATER, ICED TEA, COFFEE & HOT WATER SERVICE FOR TEA
A PAIRED SOUP DU JOUR AVAILABLE FOR AN ADDITIONAL \$1.50 PER PERSON

INCLUDES (1) ATTENDANT PER (150) ATTENDEES

****PRICING BASED ON (2) HOURS OF SERVICE*

****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*

*****COLD BUFFET OFFERINGS*****

THE TRADITIONAL – DELI BUFFET

BREAD PLATTER, CHICKEN, HAM, ROAST BEEF, TURKEY,
ASSORTED SLICED CHEESES, LEAF LETTUCE, SLICED TOMATO PLATTER,
RED ONION PLATTER, HOUSE-MADE SLICED PICKLE TRAY, JARDINIÈRE, MAYO,
MUSTARD, MIXED GREENS SALAD WITH RANCH & BALSAMIC DRESSINGS,
SEASONAL FRESH FRUIT PLATTER, CHIPS & COOKIE PLATTER

\$26.00 PER PERSON

GRAB & GO - DELI BUFFET (PRE-MADE SANDWICHES)

- PESTO CHICKEN WITH PROVOLONE ON KAISER
 - HAM WITH SWISS ON KAISER,
 - ROAST BEEF WITH CHEDDAR ON SOURDOUGH,
 - TURKEY WITH PIMENTO SPREAD ON RYE
- WITH MAYO, MUSTARD, PICKLE SPEARS, PICKLED VEGETABLES, MIXED
- MIXED GREENS SALAD WITH RANCH & BALSAMIC,
 - SEASONAL FRESH FRUIT PLATTER
 - CHIPS & COOKIE/BROWNIE PLATTER

\$27.25 PER PERSON

GRAB & GO - ARTISANAL DELI BUFFET (PRE-MADE SANDWICHES)

- SOUP D'JOUR
- SLICED BAGUETTES
- ROAST BEEF WITH BOURSIN, HORSERADISH & PICKLED RED ONION
 - HAM WITH SMOKED GOUDA
 - BASIL PESTO ROTISSERIE CHICKEN
 - TURKEY WITH BACON ONION JAM
- GRILLED PORTABELLA WITH FONTINA, ROASTED RED PEPPERS,
ONIONS & BABY ARUGULA
 - MEDITERRANEAN PASTA SALAD
- KETTLE CHIPS & GOURMET DESSERT BARS

\$28.50 PER PERSON

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LUNCH / DINNER BUFFETS - CONTINUED

HOT BUFFET OFFERINGS

SOUTHERN CHARMER

GARDEN SALAD WITH RANCH DRESSING,
FRIED CHICKEN, CHEERWINE GLAZED HAM, PIMENTO MAC & CHEESE,
COLLARD GREENS, CORN BREAD
& SEASONAL COBBLER FOR DESSERT
\$26.00 PER PERSON

LITTLE ITALY

ARUGULA SALAD WITH LEMON VINAIGRETTE,
CHICKEN PARMESAN, CHEESE RAVIOLI WITH PESTO ALFREDO,
PENNE PASTA WITH A BOLOGNESE SAUCE, GARLIC BREAD
& ASSORTED ITALIAN CAKE DESSERTS
\$27.00 PER PERSON

RAMEN SOUP & SALAD

(REQUIRES (1) ATTENDANT AT **\$85.00** EACH PER (75) PEOPLE)
(FOR GROUPS WITH (225) ATTENDEES OR LESS)

RAMEN STATION - NOODLES, SHOYU BROTH , MISO BROTH, TOFU - EXTRA FIRM,
CHASHU PORK, SOY EGG, GREEN ONION, BEAN SPROUTS & BABY BOK CHOY
SALAD BAR - GRILLED CHICKEN, BROCCOLI, CARROTS, CUCUMBERS,
GRAPE TOMATO'S, CHEDDAR, PARMESAN, SWISS, CROUTONS,
BALSAMIC, ITALIAN & RANCH DRESSING WITH HOUSE BREADS & BUTTER
\$27.25 PER PERSON

LATIN FARE

QUINOA SALAD & PORK AL PASTOR - (PORK LOIN)
BUILD YOU OWN FLOUR TORTILLA TACO WITH:
SLICED MARINATED CHICKEN OR BEEF, LETTUCE, TOMATO, ONION,
SOUR CREAM, GUACAMOLE, CHEESE, JALAPENOS,
YELLOW RICE, REFRIED BEANS, STREET CORN,
& SEASONAL FLAN FOR DESSERT
\$28.00 PER PERSON

SEAFOOD TABLE

SEAFOOD SALAD, CRAB SOUP, CHEESE BISCUIT, GRILLED SALMON,
SHRIMP SCAMPI, CHESAPEAKE RICE, BROCCOLI
KEY LIME PIE & BLOOD ORANGE MOUSSE
(CRAB CAKE OPTION AVAILABLE FOR ADDITIONAL COST)
\$37.50 PER PERSON

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PLATED DINNER OFFERINGS

ALL MEALS INCLUDE THE FOLLOWING:

CHOICE OF SALAD ON PAGE (26) WITH ASSORTED DRESSINGS, FRESH ROLLS WITH BUTTER, ICED WATER, ICED TEA, COFFEE & HOT WATER SERVICE FOR TEA.

SEE DESSERT OFFERINGS ON PAGE (27)

SEE PLATED VEGETARIAN OFFERINGS ON PAGE (28)

****PRICING BASED ON (2) HOURS OF SERVICE*

****ADDITIONAL TIME WILL INCUR ADDITIONAL FEES*

HERB ROASTED CHICKEN

AIRLINE CHICKEN BREAST WITH A
CIPOLLINI ONION CONFIT, HARICOT VERT
& HOPPIN JOHN RICE (RICE, BLACK, PINTO & RED BEANS)

\$28.75 PER PERSON

CHICKEN MARSALA

AIRLINE CHICKEN BREAST IN A
MARSALA WINE SAUCE WITH
A TRIO OF WILD MUSHROOMS,
SEASONAL ROASTED VEGETABLES & TOASTED ORZO

\$29.00 PER PERSON

CHICKEN OSSO BUCO WITH GREMOLATA

AIRLINE CHICKEN BREAST
BRAISED IN A WHITE WINE SAUCE WITH
TOMATOES & CAPERS, TOPPED WITH
A GREMOLATA (LEMON, PARSLEY & GARLIC)
SERVED WITH FARRO & ROASTED VEGETABLES

\$30.00 PER PERSON

TURKEY PICCATA

SLICED ROASTED TURKEY WITH LEMON CAPER BEURRE BLANC,
SWEET POTATOES, HARICOT VERT
WITH ROASTED RED PEPPERS AND CIPOLLINI ONIONS

\$27.50 PER PERSON

CITRUS BAKED SALMON

CITRUS SALMON RESTED ON A BED OF QUINOA WITH
ROASTED CORN, TOMATO & FENNEL

\$34.00 PER PERSON

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PLATED DINNER – CONTINUED

ALL MEALS INCLUDE THE FOLLOWING:

CHOICE OF SALAD ON PAGE (26) WITH ASSORTED DRESSINGS, FRESH ROLLS WITH BUTTER, ICED WATER, ICED TEA, COFFEE & HOT WATER SERVICE FOR TEA

SEE DESSERT OFFERINGS ON PAGE (27)

SEE PLATED VEGETARIAN OFFERINGS ON PAGE (28)

**PRICING BASED ON (2) HOURS OF SERVICE.*

**ADDITIONAL TIME WILL INCUR ADDITIONAL FEES.*

BEER BRAISED BEEF SHORT RIBS

BEER BRAISED SHORT RIBS
IN A BEEF DEMI WITH A KALE, PUMPKIN & ONION MEDLEY
& FINGERLING POTATOES
\$44.00 PER PERSON

FILET WITH BOURSIN PEPPERCORN SAUCE

(5OZ) ANGUS FILET WITH
A BOURSIN CREAM & PEPPERCORN SAUCE,
WHIPPED BUTTERMILK POTATOES &
BABY CARROTS WITH CHARRED BROCCOLI RABE
\$44.00 PER PERSON

MAPLE MUSTARD GLAZED PORK CHOP

(8OZ) PORK CHOP WITH
MAPLE MUSTARD GLAZE, CHARRED BROCCOLI RABE
& WHIPPED HORSERADISH POTATOES
\$43.00 PER PERSON

STEAK & CHICKEN DUO

GRILLED HANGER STEAK, CHICKEN BREAST WITH
LEMON & GARLIC, DICED POTATOES WITH ONIONS,
PEPPERS & GROUND SAUSAGE
ACCOMPANIED BY STEAMED BROCCOLI
\$41.25 PER PERSON

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DINNER SALADS OFFERINGS

GARDEN SALAD

SPRING/SUMMER – ARCADIA BLEND WITH
MALIBU CARROTS & GRAPE TOMATOES
WITH BALSAMIC VINAIGRETTE

FALL/WINTER – CHOPPED KALE & ARCADIA BLEND,
ROASTED BUTTERNUT SQUASH &
CRANBERRIES WITH BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE LETTUCE WITH SHAVED PARMESAN,
HERBED CROUTONS WITH CAESAR DRESSING

ICEBERG WEDGE

WEDGE OF ICEBERG LETTUCE WITH
BLUE CHEESE CRUMBLES, DICED TOMATOES,
SHAVED RED ONION WITH BLUE CHEESE DRESSING

****UPGRADED SALADS FOR AN ADDITIONAL \$1.00 PER PERSON*

MEDITERRANEAN PASTA SALAD

WITH NUT FREE PESTO, SUNDRIED TOMATOES,
ROASTED ZUCCHINI & FRESH PEAS

MEDITERRANEAN SALAD

CHOPPED ROMAINE & CHOPPED ICEBERG,
KALAMATA OLIVES, CRUMBLERED FETA, DICED ONION,
GRAPE TOMATOES & PESTO WITH BALSAMIC VINAIGRETTE

MIXED BABY KALE SALAD

PURPLE & GREEN BABY KALE MIX WITH
ORANGE SEGMENTS, SHREDDED CARROTS
RADICCHIO WITH LEMON POPPY SEED DRESSING

QUINOA VEGETABLE SALAD

WITH ZUCCHINI, GRAPE TOMATOES,
CUCUMBERS & HERBS

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DINNER DESSERT OFFERINGS

PICK (1)

****PICK (2) TO ALTERNATE*
FOR AN ADDITIONAL \$.50 PER PERSON

CARROT CAKE

CHEESE CAKE

CHOCOLATE CAKE

LEMON COCONUT CAKE

LEMON RASPBERRY CAKE

STRAWBERRY CAKE

****UPGRADED DESSERTS FOR AN*
ADDITIONAL \$1.00 PER PERSON

BLACK FOREST CHEESECAKE - MINI ROUND

CAPPUCCINO CHEESECAKE - MINI ROUND

KEY LIME PIE CHEESECAKE - MINI ROUND

RASPBERRY SWIRL CHEESECAKE – MINI ROUND

SOUTHERN RED VELVET CHEESECAKE - MINI ROUND

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VEGETARIAN PLATE OFFERINGS

PICK (1)

BLACK BEAN CAKES

TOPPED WITH ROASTED RED PEPPER COULIS,
ROASTED VEGETABLE SALSA,
BASIL OIL & BALSAMIC GLAZE

PORTABELLA MUSHROOM STACKERS

YELLOW SQUASH, ZUCCHINI, EGGPLANT,
SPINACH, RED PEPPER & BALSAMIC GLAZE

PORTOBELLO MUSHROOM RAVIOLI

ACCOMPANIED BY MARINARA OR ALFREDO SAUCES
SEASONAL VEGETABLES

ROASTED STUFFED PEPPERS

PEPPERS STUFFED WITH RATATOUILLE ON A BED OF MOROCCAN COUSCOUS

BANGKOK TOFU

BREADED & FRIED TOFU TOSSED IN A SWEET CHILI SAUCE,
SEASONAL VEGETABLES & JASMINE RICE

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RECEPTIONS

****PRICING BASED ON (2.5) HOURS OF SERVICE*

****ADDITIONAL FOOD SERVICE TIME WILL INCUR ADDITIONAL FEES*

COLD HORS D'OEUVRES OFFERINGS

SOLD IN ORDERS OF (50)

ASSORTED DEVIL EGGS

TOMATO PIMENTO, CUCUMBER DILL & MISO SRIRACHA

\$2.00 PER PIECE

CURRY CHICKEN IN A PHYLLO CUP

\$2.00 PER PIECE

EGGPLANT CAPONATA BRUSCHETTA

\$2.00 PER PIECE

OLIVE TAPENADE WITH PITA CRISP

\$2.00 PER PIECE

BELGIUM ENDIVE WHITE BEAN & BACON JAM

\$2.25 PER PIECE

FILET CROSTINI & HORSERADISH

\$2.50 PER PIECE

JUMBO SHRIMP COCKTAIL

\$2.75 PER PIECE

SMOKED SALMON CANAPE

\$3.25 PER PIECE

RECEPTION – CONTINUED

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HOT HORS D'OEUVRES OFFERINGS

SOLD IN ORDERS OF (50)

GUAVA CAYENNE EMPANADA

\$2.00 PER PIECE

MAC & CHEESE BITE

\$2.00 PER PIECE

SPANAKOPITA

\$2.25 PER PIECE

TRUFFLE WILD MUSHROOM ARANCINI

\$2.25 PER PIECE

BRIE & RASPBERRY PHYLLO PURSE

\$2.50 PER PIECE

TANDOORI CHICKEN SKEWER

\$2.75 PER PIECE

MUSHROOM TART

\$3.00 PER PIECE

RATATOUILLE TART

\$3.00 PER PIECE

SOUTHERN MINI MEAT LOAFS

\$3.00 PER PIECE

BBQ SHRIMP & GRITS

\$3.50 PER PIECE

CHURRASCO STEAK SKEWER

\$3.75 PER PIECE

BABY LAMB CHOPS WITH PESTO

\$5.50 PER PIECE

RECEPTION — CONTINUED

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DISPLAY OFFERINGS

****MUST BE PURCHASED IN CONJUNCTION WITH OTHER RECEPTION ITEMS*

MULTI-COLORED TORTILLA CHIPS

WITH SALSA FRESCA & QUESO

\$4.00 PER PERSON

SETTLERS DIPS & BREADS

EDAMAME HUMMUS, TRADITIONAL HUMMUS, HOT ARTICHOKE DIP

WITH CROSTINI & PITA CHIPS

\$4.25 PER PERSON

FARMERS MARKET CRUDITIES DISPLAY

BROCCOLI, CELERY, CAULIFLOWER, TRI COLOR CARROTS, WHITE ASPARAGUS

WITH A LEMON GARLIC AIOLI & RANCH

\$5.00 PER PERSON

FRESH SEASONAL FRUIT DISPLAY

\$5.00 PER PERSON

DOMESTIC & IMPORTED CHEESE DISPLAY

WITH ASSORTED CRACKERS & FLAT BREADS

\$5.25 PER PERSON

ANTIPASTO DISPLAY

CAPICOLA, GENOA SALAMI, MORTADELLA, PROSCIUTTO, MOZZARELLA, PECORINO, PROVOLONE, GRILLED EGGPLANT, MARINATED ARTICHOKE HEARTS, MARINATED MUSHROOM, OLIVES - WHOLE – PITTED, ROASTED RED/ YELLOW, PEPPERS, ROASTED TOMATO, BUTTER, OLIVE OIL, CIABATTA & CROSTINI'S

\$ 9.00 PER PERSON

MAC & CHEESE BAR DISPLAY

****MUST BE PURCHASED IN CONJUNCTION WITH OTHER RECEPTION ITEMS*

CHEDDAR MAC & BLUE MAC WITH THE FOLLOWING TOPPINGS:

COLLARD GREENS, TURKEY, CRISPY ONIONS, MUSHROOM & BACON CRUMBLES

\$9.00 PER PERSON

RECEPTION – CONTINUED

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CARVING BOARD OFFERINGS

MINIMUM ORDER (50)

****REQUIRES A CHEF ATTENDANT****

****\$85.00 PER CHEF ATTENDANT****

(1) ATTENDANT PER (75) PEOPLE RECOMMENDED

****MUST BE PURCHASED IN CONJUNCTION WITH OTHER RECEPTION ITEMS*

CITRUS BRINED TURKEY BREAST

COLONIAL STUFFING MUFFIN & ORANGE CRANBERRY RELISH

\$6.00 PER PERSON

MOLASSES GLAZED VIRGINIA HAM

WITH HOMEMADE BISCUITS & 3 GRAIN MUSTARD

\$6.00 PER PERSON

NY PASTRAMI

FENNEL SAUERKRAUT, WHOLE GRAIN MUSTARD & ROLLS

\$6.00 PER PERSON

BEEF BRISKET

WITH AN APPLE CIDER BBQ SAUCE,
HORSERADISH CREAM SAUCE
& FRESH ROLLS

\$6.25 PER PERSON

HERB CRUSTED BEEF TOP ROUND

AU JUS, WHOLE GRAIN MUSTARD,
CHOPPED FRESH GARLIC, ROSEMARY & THYME

\$6.25 PER PERSON

BEEF TENDERLOIN

WITH A COFFEE RUB, BOURSIN HORSERADISH,
ROASTED GARLIC AIOLI & FRESH ROLLS

\$11.50 PER PERSON

RECEPTION – CONTINUED

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DESSERT OFFERINGS

****MUST BE PURCHASED IN CONJUNCTION WITH OTHER RECEPTION ITEMS*

CHEF'S DESSERT TABLE

AN ASSORTMENT OF SEASONAL CAKES AND PIES
WITH SWEET MINIATURES TO INCLUDE:
CANNOLI, ÉCLAIRS, MACAROONS,
FRUIT TARTS & CHOCOLATE TRUFFLE DIPPED STRAWBERRIES
\$8.25 PER PERSON

CRÊPE STATION

CHOICE OF (3):
FRESH BERRIES, STONE FRUIT COMPOTE,
CARAMELIZED BANANA OR MARINATED CHERRIES
CHOICE OF (2):
COCONUT, SHAVED CHOCOLATE OR ROASTED ALMONDS
\$8.75 PER PERSON

****REQUIRES A CHEF ATTENDANT*

****\$85.00 PER CHEF ATTENDANT*

(1) ATTENDANT PER (75) PEOPLE RECOMMENDED

S'MORES SELF ACTION STATION & DISPLAY

SKEWERS & MARSHMALLOWS FOR YOUR ROASTING PLEASURE
IN ADDITION TO THE FOLLOWING:

GRAHAM CRACKERS (SEE CATERING SALES MGR FOR GLUTEN-FREE OPTION)

HERSHEY'S CHOCOLATE BARS

HERSHEY'S COOKIES N CREAM BARS

REESE'S PEANUT BUTTER CUPS

\$11.50 PER PERSON

****REQUIRES A CHEF ATTENDANT*

****\$85.00 PER CHEF ATTENDANT*

(1) ATTENDANT PER (75) PEOPLE RECOMMENDED

RECEPTION – CONTINUED

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness. Parties of 50 and under will incur an additional small group fee of \$100.00. Prices are per person unless otherwise noted and are subject to all applicable fees and taxes.

CASH BAR OFFERINGS

REQUIRES CASH BAR SET-UP (4) HOUR MAXIMUM
\$175.00 INCLUDES (1) CASHIER & (1) BARTENDER

PREMIUM BRAND SPIRITS

ABSOLUT VODKA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, JACK DANIEL'S TENNESSEE WHISKEY, CHIVAS REGAL & DEWAR'S SCOTCH WHISKY, CROWN ROYAL CANADIAN WHISKY & JOSE CUERVO ESPECIAL GOLD TEQUILA
\$7.25 DRINK

RED & WHITE HOUSE WINE

WOODBIDGE BY ROBERT MONDAVI
CABERNET SAUVIGNON, MERLOT & CHARDONNAY
SEE PAGE (36) FOR ADDITIONAL OPTIONS
\$7.00 PER GLASS

CRAFT BEER

HARDYWOOD - SINGEL, HARDYWOOD - RICHMOND LAGER, HARDYWOOD – VIPA, HARDYWOOD - GREAT RETURN, DEVILS BACKBONE – LAGER, DEVILS BACKBONE VIENNA LAGER
LEGENDS BROWN ALE, GOOSE ISLAND IPA & SAM ADAMS
\$6.75 EACH

PREMIUM BEER

CORONA, HEINEKEN, CIDER BOLD VA APPLE & STELLA
\$6.25 EACH

DOMESTIC BOTTLED BEER

BUD LIGHT, YUENGLING, MILLER LITE, MICHELOB ULTRA
\$5.75 EACH

COGNAC AND CORDIALS

COURVOISIER, HENNESSY & REMY VS
\$8.25 DRINK

BOTTLED SOFT DRINKS, WATERS & JUICES

PEPSI, DIET PEPSI, SIERRA MIST, AQUAFINA,
ORANGE, CRANBERRY OR APPLE JUICE
\$3.00 EACH

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RECEPTION – CONTINUED

HOSTED BAR OFFERINGS

****BILLED BASED ON CONSUMPTION****

REQUIRES A HOST BAR SET-UP (4) HOUR MAXIMUM

\$100.00 INCLUDES (1) BARTENDER

PREMIUM BRAND SPIRITS

ABSOLUT VODKA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, JACK DANIEL'S TENNESSEE WHISKEY, CHIVAS REGAL & DEWAR'S SCOTCH WHISKY, CROWN ROYAL CANADIAN WHISKY & JOSE CUERVO ESPECIAL GOLD TEQUILA

\$7.00 PER DRINK

RED & WHITE HOUSE WINE

WOODBIDGE BY ROBERT MONDAVI
CABERNET SAUVIGNON, MERLOT & CHARDONNAY
SEE PAGE (36) FOR ADDITIONAL OPTIONS

\$6.75 PER GLASS

CRAFT BEER

HARDYWOOD - SINGEL, HARDYWOOD - RICHMOND LAGER, HARDYWOOD – VIPA,
HARDYWOOD - GREAT RETURN, DEVILS BACKBONE – LAGER,
DEVILS BACKBONE VIENNA LAGER
LEGENDS BROWN ALE, GOOSE ISLAND IPA & SAM ADAMS

\$6.50 EACH

PREMIUM BEER

CORONA, HEINEKEN, CIDER BOLD VA APPLE & STELLA

\$5.75 EACH

DOMESTIC BOTTLED BEER

BUD LIGHT, YUENGLING, MILLER LITE, MICHELOB ULTRA

\$5.25 EACH

COGNAC AND CORDIALS

COURVOISIER, HENNESSEY & REMY VS

\$8.00 PER DRINK

BOTTLED SOFT DRINKS, WATERS & JUICES

PEPSI, DIET PEPSI, SIERRA MIST, AQUAFINA,
ORANGE, CRANBERRY OR APPLE JUICE

\$2.75 EACH

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RECEPTION – CONTINUED

BLOODY MARY BAR

****ASK YOUR CATERING SALES MANAGER ABOUT A VIRGIN BLOODY MARY BAR*

BUILD YOUR OWN REGULAR OR SPICY BLOODY MARY'S WITH: ZING ZANG MIX, V8 OR TOMATO JUICE, HOT SAUCE, WORCESTERSHIRE SAUCE, SHRIMP, BACON, SALAMI, CUBED CHEESE, HORSERADISH, PICKLED OKRA, GRAPE TOMATOES, PICKLE SPEARS, CELERY, KALAMATA OLIVES & CUCUMBER ALONG WITH OLD BAY SEASONING, ROASTED GARLIC & BLACK TRUFFLE SALTS FOR RIMMING GLASSES

\$13.25 PER PERSON

WINE OFFERINGS

****ALL SELECTIONS ARE PER BOTTLE*

CABERNET SAUVIGNON

WOODBIDGE BY ROBERT MONDAVI (CALIFORNIA)	\$30.00
CHATEAU STE. MICHELLE (WASHINGTON)	\$34.00
J LOHR (CALIFORNIA)	\$38.00
BARBOURSVILLE (VIRGINIA)	\$39.00

MERLOT

WOODBIDGE BY ROBERT MONDAVI (CALIFORNIA)	\$30.00
CHATEAU STE. MICHELLE (WASHINGTON)	\$34.00
DREAMING TREE (CALIFORNIA)	\$37.00
BARBOURSVILLE (VIRGINIA)	\$39.00

CHARDONNAY

WOODBIDGE BY ROBERT MONDAVI (CALIFORNIA)	\$30.00
CHATEAU STE. MICHELLE (WASHINGTON)	\$34.00
J LOHR (CALIFORNIA)	\$37.00
BARBOURSVILLE (VIRGINIA)	\$39.00

PINOT GRIGIO

ECCO DOMANI (ITALY)	\$32.00
BARBOURSVILLE (VIRGINIA)	\$39.00

RIESLING

CHATEAU STE. MICHELLE (WASHINGTON)	\$33.00
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CHAMPAGNE

COOK'S BRUT (CALIFORNIA)	\$30.00
TOTTS BRUT (CALIFORNIA)	\$35.00
KORBEL (CALIFORNIA)	\$38.00

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ARAMARK IS PLEASED TO OFFER THE FOLLOWING SERVICES:

WATER PITCHER SERVICE (4) HOUR MAXIMUM
\$3.50 PER PITCHER

CHEF ATTENDANT (4) HOUR MAXIMUM
\$85.00 PER HOUR PER SERVER

WHITE GLOVE BUTLER SERVICE
\$55.00 PER HOUR PER SERVER

EXTENDED WAIT STAFF (FEE FOR EXTENDED SERVICE TIMES)
\$25.00 PER HOUR PER SERVER

SMALL GROUP SERVICES (50) PEOPLE OR LESS
\$100.00 PER SERVICE

EXHIBIT HALL DINING - LABOR IN ADDITION TO MEAL PRICE
\$3.50 PER PERSON

TABLE LINENS & NAPKINS - PER TABLE OF (10)
\$5.50 PER TABLE

ROUND OF (8) - (BEYOND TABLES TYPICALLY NEEDED)
\$2.75 PER PERSON

ROUND OF (6) - (BEYOND TABLES TYPICALLY NEEDED)
\$3.75 PER PERSON

FOOD & BEVERAGE OVERSET
\$15.00 PER SETTING

CENTER PIECES

***CHECK WITH YOUR CATERING SALES MANAGER
FOR AVAILABLE ITEMS AND RATES

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