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**FOOD & BEVERAGE PROVIDED BY:**



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## **SUNRISE BREAKFAST**

*All Choices Presented Buffet Style. Freshly Brewed Coffee, Chilled Orange Juice, Herbal and Non-herbal Teas, and Water Included.*

Guest Count Less than 12 ppl will incur a \$50 server fee.

### **THE CLASSIC CONTINENTAL (up to 2 hours)**

\$10.95 pp

- ❖ Seasonal Sliced Fresh Fruit Display OR Yogurt with Berries and House-made Granola
- ❖ Chef's Choice Pastry: Assorted Muffins, Chocolate Croissant, Coffee Cake, Mini Scones, Cinnamon Rolls, and Biscuits with Butter and Assorted Jelly.

### **SIGNATURE BREAKFAST BUFFET (up to 2 hours)**

\$12.95 pp

- ❖ Seasonal Sliced Fresh Fruit and Berry Display OR Yogurt w/ Berries and House-made Granola
- ❖ Chef's Choice Pastry: Assorted Muffins, Mini Scones, Cinnamon Rolls, Coffee Cake, Biscuits with Butter & Jelly or Chocolate Croissant.
- ❖ Choose 1: Hash Browns, Diced Home Fries w/ Onions, or Tater Tots
- ❖ Choose 1: Crispy Bacon, Pork Sausage Links or Patties, or Turkey Sausage Patty
- ❖ Choose 1: Fluffy Scrambled Eggs or Breakfast Casserole (Lorraine, Vegetable, or 3 Cheese)

-Add Pancakes or French Toast \$1.25 pp w/ Butter and Syrup

### **FRUIT, GRITS OR GRAINS (up to 2 hours)**

\$9.95 pp

- ❖ Seasonal Fresh Fruit Display
- ❖ Choice of 1: Classic Grits (Grit Fixings: Shredded Cheddar Cheese, Bacon Bits, Sliced Green Onion, Butter, Salt, and Pepper)  
OR  
Old-Fashioned Oatmeal w/ Fixings (Oatmeal Fixings -Choose 4-: Brown Sugar, Raisins, Craisins, Peanut Butter, Cinnamon Sugar, Honey, Roasted Pecans and 2% Milk)

\*11.8% tax and 18% service additional

## **BEVERAGE SERVICE**

### **MORNING BEVERAGE SERVICE**

\$5.50 pp.

*Our morning beverage service includes freshly brewed regular and decaffeinated coffee, hot tea, assorted soft drinks, sweet tea and water.*

Unsweetened tea available upon request

\*Add Orange Juice at \$1.00/person

### **AFTERNOON BEVERAGE BREAK**

\$5.50pp

*Our afternoon beverage service includes freshly brewed regular and decaffeinated coffee, hot tea, freshly brewed sweet tea, assorted soft drinks, and water.*

Unsweetened iced tea available upon request

### **À LA CARTE BEVERAGE SERVICE**

❖ Pitcher of water	\$5.00
❖ Pitcher of fruit infused water	\$8.00
❖ Bottled water	\$1.50/bottle
❖ Dispenser of water (serves 50)	\$50.00
❖ Dispenser of fruit infused water (serves 50)	\$60.00
❖ Sweet Tea or Citrus Punch (serves 50)	\$75.00
❖ Push Pot of Coffee (regular or decaf-serves 8.5 cups) (for groups of 12 or less)	\$12.50

### **BEVERAGE SERVICE NOTES**

Our beverage service pricing is for 2 hours only.  
Guest count less than 12 pp incur a \$50 server fee.  
\$1.25 pp each additional hour

**NEED SNACKS FOR YOUR MEETING?**  
**CHECK OUT OUR FULL LIST OF SWEET AND SALTY SELECTIONS ON THE NEXT PAGE!**

\*11.8% tax and 18% service additional

## **À LA CARTE SELECTIONS**

### **A.M. Offerings:**

- |                                                                              |                   |
|------------------------------------------------------------------------------|-------------------|
| ❖ Mini Assorted Muffins                                                      | \$18.00 per dozen |
| ❖ Mini Assorted Scones                                                       | \$21.00 per dozen |
| ❖ Mini Assorted Quiche                                                       | \$21.00 per dozen |
| ❖ Scrambled Egg Muffins (veggie/cheese or bacon/cheese)                      | \$21.00 per dozen |
| ❖ Yogurt w/ Homemade Granola & Berries (1 dozen min)                         | \$39.00 per dozen |
| ❖ Breakfast Sandwiches ( <i>minimum order 1 dozen per selection</i> )        | \$36.00 per dozen |
| <i>Choice of 1: Biscuit or Croissant</i>                                     |                   |
| <i>Choice of 1: Fluffy Scrambled Eggs or Fried Egg (Cheese or No Cheese)</i> |                   |
| <i>Choice of 1: Pork Sausage patty, Honey Ham or Crisp Bacon</i>             |                   |

### **P.M. Offerings:**

- |                                                         |                   |
|---------------------------------------------------------|-------------------|
| ❖ Assorted Home-style Cookies                           | \$15.00 per dozen |
| ❖ Specialty Brownies (Plain, Turtle, or Chocolate Chip) | \$20.00 per dozen |
| ❖ Vegetable Crudit  with Ranch Dressing or Hummus       | \$30.00 per dozen |
| ❖ Chicken Quesadilla Cornucopia                         | \$24.00 per dozen |
| ❖ Sherbet Cup                                           | \$15.00 per dozen |
| ❖ Cookie Ice Cream Sandwich                             | \$36.00 per dozen |
| ❖ Freshly Popped Popcorn in Cart (25-person max.)       | \$50.00           |
| ❖ Assorted Gourmet Dessert Bars                         | \$24.00 per dozen |
| ❖ Decorated Sheet Cakes ( <i>Quarter, Half, Full</i> )  | Market price      |
| ❖ Individual Packaged Items                             | \$24.00 per dozen |
| ❖ Mixed nuts (2 oz Per Person)                          | \$19.00 per pound |

\*11.8% tax and 18% service additional



## **GOURMET DIPS AND DISPLAYS**

### **HOT DIPS (serves 50)**

- |                                                                        |          |
|------------------------------------------------------------------------|----------|
| ❖ Spinach, Artichoke and Cheese Dip with House Fried Pita Chips        | \$85.00  |
| ❖ Chili Cheese Dip with House Fried Corn Tortilla Chips                | \$85.00  |
| ❖ Crab Dip with Crostini                                               | \$115.00 |
| ❖ Buffalo Chicken Blue Cheese Dip with House Made Flour Tortilla Chips | \$85.00  |

### **COLD DIPS**    *Small 15-39; Med 40-59*

- |                                                                  |                 |
|------------------------------------------------------------------|-----------------|
| ❖ Pimento Cheese Dip with Crostini and Assorted Crackers         | \$25.00/\$50.00 |
| ❖ Homemade French Onion Dip w/ Wavy Lay's                        | \$27.50/\$55.00 |
| ❖ Hummus (Plain or Roasted Red Pepper) w/ House Baked Pita Chips | \$27.50/\$55.00 |
| ❖ Pico De Gallo & Guacamole with House Fried Corn Tortilla Chips | \$25.00/\$50.00 |

### **COLD DISPLAYS**    *Small 15-39; Med 40-59; Large 60-75*

- |                                                                                                                                                |                           |
|------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| ❖ Fresh Crudite with Ranch Dip                                                                                                                 | \$60.00/\$100.00/\$130.00 |
| ❖ Seasonal Sliced Fresh Fruit                                                                                                                  | \$55.00/\$90.00/\$125.00  |
| ❖ Domestic Cheese Display w/ Grapes Assorted Crackers                                                                                          | \$70.00/\$110.00/\$140.00 |
| ❖ Antipasto Display w/ Gourmet Cheese & Crackers<br>(Salami, Pepperoni, Gouda, Mozzarella Balls, Pepperoncini, Olives,<br>Roasted Red Peppers) | \$90.00/\$130.00/\$170.00 |

\*11.8% tax and 18% service additional

## **ALL DAY PACKAGE AT INSTITUTE CONFERENCE CENTER**

*Presented buffet-style. Guest count less than 12 will incur a \$50 server fee*

**Sold as package only.**

Package Price of **\$38.95 pp**

### **CLASSIC CONTINENTAL BREAKFAST**

- ❖ Seasonal Sliced Fresh Fruit Display OR Yogurt with Berries and House-Made Granola
- ❖ Chef's Choice Pastry: Assorted Muffins, Chocolate Croissant, Coffee Cake, Mini Scones, Cinnamon Rolls, and Biscuits with Butter and Assorted Jelly.
- ❖ Chilled Orange Juice
- ❖ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
- ❖ Iced Water

### **MID-MORNING BEVERAGE SERVICE**

- ❖ Refresh Coffee and Iced Water
- ❖ Freshly Brewed Sweet Tea
- ❖ Assorted Soft Drinks

### **LUNCH BUFFET (Chef's Choice)**

The Lunch Buffet includes a Chef's Choice of 1 Salad, 1 Entrée, 2 Sides, 1 Dessert, and Beverages.

### **AFTERNOON SNACK**

- ❖ Chef's Choice Sweet and Salty Snack
- ❖ Iced Water
- ❖ Freshly Brewed Sweet Tea
- ❖ Assorted Soft Drinks

\*11.8% tax and 18% service additional



## **LUNCH ON THE RUN**

All Sandwiches and Salads Served in a To Go Bag with a Cutlery Packet

### **SIGNATURE SALADS \$11.95 pp**

*All Salads are Served with a Toasted Baguette, a Cookie, and a Bottle of Water.*

#### **SALAD OPTIONS:**

- ❖ **THE JULIUS**  
Fresh Romaine Topped with Shredded Parmesan Cheese, Homemade Croutons, Grape Tomatoes and Grilled Chicken Breast. Served with Traditional Caesar Dressing.
- ❖ **THE CHICKEN SCOOP SALAD**  
Fresh Spring Mix Topped with Shredded Parmesan, Grape Tomatoes, Sliced Cucumbers, and a Scoop of Chicken Salad. Served with Ranch Dressing.
- ❖ **GRILLED CHICKEN SALAD**  
Fresh Spring Mix topped with Shredded Cheddar Cheese, Sliced Cucumber, Grape Tomato, Shaved Carrots, Homemade Croutons and Grilled Chicken Breast. Served with Ranch Dressing.

### **SIGNATURE SANDWICHES \$11.95 pp**

*All Boxed Lunches include Chef's Choice Fresh Fruit Salad or Pasta Salad, Bagged Chips, Cookie, and a Bottle of Water*

#### **SANDWICH OPTIONS:**

- ❖ **SMOKED TURKEY**  
Shaved Hickory Smoked Turkey Breast with Provolone Cheese, Served with Green Leaf Lettuce and Sliced Tomato on Wheat Berry Bread. Mayonnaise and Yellow Mustard Packets on the Side
- ❖ **HONEY HAM**  
Thinly Sliced Honey Ham with Swiss Cheese, Served with Green Leaf Lettuce and Sliced Tomato on a Focaccia Bun. Mayonnaise and Yellow Mustard Packets on the Side.
- ❖ **CHICKEN SALAD**  
House Made Chicken Salad with Celery and Grapes, Served on a Croissant with Green Leaf Lettuce and Sliced Tomato.
- ❖ **THE SMART VEGGIE WRAP**  
Balsamic Roasted Mushrooms, Peppers, Zucchini, and Onions Served in a Flavored Wrap with Hummus, Sliced Tomato and Fresh Spinach.

Add Soda \$1.50 pp

\*\*\$1.00 additional/lunch if requesting a box

\*11.8% tax and 18% service additional



## PLATED LUNCH SALADS

*All Salads are Served with a Toasted Baguette, Light Dessert, Sweet Tea, and Water*

### ❖ ASIAN STEAK SALAD

Spring Mix Tossed with an Orange Balsamic Dressing and Finished with Mushrooms, Carrots, Snow Peas, Cucumbers, Tomatoes, Marinated Steak and Crispy Chow Mein Noodles.  
\$16.95

### ❖ THE DIRECTOR

Spring Mix Topped with a Grilled Chicken Breast, Fresh Strawberries, Blueberries, Craisins, Toasted Almonds, Shredded Carrots, and Feta Cheese. Served with Champagne Vinaigrette.  
\$16.95

### ❖ AVOCADO BLT CHOPPED SALAD

Chopped Romaine Topped with Chopped Bacon, Grape Tomatoes, Diced Avocado, Croutons, Shredded Jack Cheese and a Marinated Chicken Breast. Served with Cilantro Lime Ranch Dressing.  
\$16.95

### ❖ MEDITERRANEAN GREEK SALAD

Chopped Romaine Tossed in a Balsamic Vinaigrette with Kalamata and Green Olives, Red Onion, Grape Tomatoes, Roasted Red Peppers and Feta Cheese.  
With Chicken \$16.95  
With Salmon or Shrimp \$18.95

### ❖ CHICKEN FAJITA SALAD

Chopped Romaine Topped with Grape Tomatoes, Mandarin Oranges, Shredded Parmesan Cheese, Diced Red Peppers, and Marinated Chicken Breast in a Crispy Fried Tortilla Bowl. Served with Salsa and Ranch Dressing.  
\$16.95

### ❖ CLASSIC COBB SALAD

Chopped Romaine with Bacon, Avocado, Grape Tomatoes, Sliced Eggs, Black Olives, Cheddar Cheese, and Diced Marinated Chicken Breast with Your Choice of Dressing.  
\$16.95

### ❖ HARVEST SALAD

Spring Mix Tossed in a Cranberry Vinaigrette with Candied Pecans, Diced Apples, Craisins and Blue Cheese Crumbles. With Roasted Turkey or Chicken  
\$16.95

### ❖ CLASSIC SPINACH SALAD

Baby Spinach Topped with Crumbled Bacon, Sliced Red Onion, Grape Tomatoes, Mandarin Oranges, Shredded Parmesan Cheese, and Sliced Egg. Served with Champagne Vinaigrette.  
With Grilled Chicken \$16.95  
With Chilled Poached Salmon \$18.95

### ❖ CAJUN CHOPPED SALAD

Spring Mix Tossed in a Cajun Lime Dressing with Bacon, Roasted Corn, Red and Green Peppers, Grape Tomatoes, Cucumbers, Red Onions, and Shredded Jack Cheese.  
Cajun Chicken or Steak \$16.95  
Cajun Salmon or Shrimp \$18.95

\*11.8% tax and 18% service additional  
Guest count less than 12 will incur a \$50 server fee.

## **SPECIALTY BUFFETS**

Guest count less than 12 will incur a \$50 server fee. **For service after 2:00 p.m., add \$4 pp.**  
**Add Soda \$1.50 pp. Preset Salad \$1.50/pp. Preset Dessert \$1.50/pp.**

### **BUILD YOUR OWN DELI** \$15.95 pp.

Choice of 1 Salad- Seasonal Fruit Salad, Country Style Potato Salad, Classic Macaroni Salad, Garden Pasta Salad, or Southern Coleslaw  
Potato chips  
Assorted Breads and Rolls  
Sliced Smoked Turkey, Honey Ham, & Chicken Salad  
Assorted Cheeses  
Condiments- Lettuce, Tomato, Red Onion, Pickles  
Mayonnaise, Mustard, Honey Mustard  
Assorted Cookies and Brownies  
Freshly Brewed Sweet Tea  
Iced Water  
\* Add Soup for \$1.50pp

### **OLD FASHIONED BBQ** \$15.95 pp

Choice of 1 Salad- Seasonal Fruit Salad, Country Style Potato Salad, Classic Macaroni Salad, Garden Pasta Salad, or Southern Coleslaw  
Rolls  
Macaroni & Cheese  
Southern Style Green Beans  
Choose 1: BBQ Chicken, Rotisserie Style Chicken, or Southern Fried Chicken (max 100 people) or BBQ beef brisket  
Choose 1: Hot Fruit Crisp, Peach Cobbler, Cookies & Brownies, or Banana Pudding  
Freshly Brewed Sweet Tea  
Iced Water

### **MEXICAN FIESTA** \$15.95 pp

Fresh Fiesta Fruit Salad  
Choose 1: Marinated Chicken, Taco Beef, Pork Carnitas, Chicken or beef grilled fajitas (with sautéed peppers & onions)  
Spanish rice  
Baja Black Beans or Refried Beans  
Fixings- Shredded Lettuce, Tortillas, Pico de Gallo, Cheese, Sour Cream and Guacamole  
Churro Donuts with Cinnamon and Sugar  
Freshly Brewed Sweet Tea and Iced Water

### **BACKYARD COOKOUT** \$15.95 pp.

Choice of 1 Salad- Seasonal Fruit Salad, Country Style Potato Salad, Classic Macaroni Salad, Garden Pasta Salad, or Southern Coleslaw  
Potato chips  
Brown Sugar Baked Beans  
Grilled All Beef Hamburgers  
Grilled All Beef Hot Dogs  
Fixings- Shredded Lettuce, Sliced Tomatoes, Diced Onion, Hot Dog Chili, Ketchup, Mayo, Mustard, Relish, and Sliced American Cheese  
Assorted Cookies & Brownies  
Freshly Brewed Sweet Tea  
Iced Water

### **LITTLE ITALY** \$15.95 pp.

Choose 1: Garden Pasta salad or Caesar salad  
Choose 1: Vegetarian or Meat Lasagna, Chicken Parmesan, or Cheese Stuffed Shells  
Roasted vegetable medley  
Herb Seasoned Garlic Breadsticks  
Mini Cannoli's or Chocolate Tarts  
Freshly Brewed Sweet Tea  
Iced Water

### **ASIAN** \$15.95 pp

Choose 1: Spinach Salad, Asian Carrot Slaw, or Asian Pineapple Slaw  
Choose 1: Sesame chicken, Sweet & Sour Chicken or General Tso's chicken  
Fried, White, or Brown Rice  
Choose 1: Garlic & Sesame Steamed Broccoli or Garlic Green Beans or Ginger Sesame Sugar Snap Peas  
Vegetable Egg Rolls  
Fortune Cookies  
Freshly Brewed Sweet Tea  
Iced Water

\*11.8% tax and 18% service additional  
NO SUBSTITUTIONS

## LUNCHEONS AND DINNERS

All Lunches and Dinners Include a Choice of a Salad, Two Accompaniments, Fresh Baked Rolls & Butter, Choice of Dessert, Freshly Brewed Sweet Tea and Iced Water. Dinner also includes: Freshly Brewed Coffee, Herbal and Non-Herbal Teas. Guest Count Less Than 12 pp Will Incur a \$50 server fee.

Additional Entrée \$4.00/pp (Menu *Price Based on the Higher Priced Entrée*). Dinner Service Starts at 2 pm. Add Soda \$1.50/person. **Buffet-PreSet Salad \$1.50/pp. PreSet Dessert \$1.50/pp. PreSet Salad and Dessert \$2.00/pp.** \*11.8% tax and 18% service additional.

<b>BRONZE</b> Lunch Buffet: \$16.95 pp   Lunch Served: \$20.95 pp   Dinner Buffet: \$20.95 pp   Dinner Served: \$24.95 pp
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Served with Market House Salad or Caesar Salad

### Choose 1:

#### Chicken

- ❖ Italian Herb Chicken  
(Pan seared Chicken Breast Marinated in Italian Seasonings)
- ❖ Garlic and Black Pepper Rotisserie Chicken  
(Oven Baked and Bone In with Garlic, Seasonings, and Black Pepper)
- ❖ Southern Fried Chicken (max 100 people)  
(Hand breaded, Bone In, and Fried Golden Brown)
- ❖ Chicken Mornay  
(Seared Chicken Breast topped with White Wine Cream Sauce and Mozzarella Cheese)
- ❖ Smothered Peach BBQ Chicken  
(Seared Chicken Breast Basted w/ Peach BBQ Sauce, Bacon & Cheddar Cheese)

#### Beef

- ❖ Home Style Meatloaf  
(A Classic topped with ketchup glaze or beef gravy)
- ❖ Yankee Pot Roast with Beef Gravy  
(Seasoned and Slow Roasted with Carrots, Celery, and Onion)
- ❖ Herb Roasted Top Round Au Jus  
(Rubbed with Herbs, Garlic, and Seasoning then Slow Roasted)

#### Pork

- ❖ Italian Herb Grilled Pork Chops with Rosemary Mushroom Demi-Glace  
(Seared Pork Chops, Seasoned, and Served with a Rosemary Mushroom Demi)
- ❖ Rosemary Mustard Glazed Pork Loin  
(Roasted Loin of Pork Basted with Chardonnay Dijon Mustard Sauce, and Fresh Herbs)
- ❖ Molasses Glazed Ham  
(Pit Honey Ham Glazed with a Molasses Glaze)

#### From the Sea

- ❖ Mediterranean Tilapia  
(Pan seared fillet of tilapia with artichokes, cherry tomatoes, capers, and black olives in a white wine butter sauce)

#### Vegetarian

- ❖ Vegetable Lasagna  
(Seasonal roasted vegetables in a house made lasagna with an alfredo sauce.)
- ❖ Penne Primavera  
(House Alfredo & Fresh Vegetables Tossed with Penne Pasta and Shredded Parmesan)

<b>SILVER</b> Lunch Buffet: \$18.95 pp   Lunch Served: \$22.95 pp   Dinner Buffet: \$22.95 pp   Dinner Served: \$26.95 pp
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Served with Market House Salad or Caesar Salad

### Choose 1:

#### Chicken

- ❖ Chicken Cordon Bleu  
(Seared Chicken Breast with Honey Ham and Provolone Cheese topped with White Wine Cream Sauce)
- ❖ Herb Roasted Airline Chicken Breast w/ Citrus Beurre Blanc  
(Seasoned with Herbs, Roasted, and Topped with Citrus Beurre Blanc)

## LUNCHEONS AND DINNERS (CONT.)

- ❖ Chicken Napoli  
(Pan Seared Airline Chicken Breast with Prosciutto, Fresh Basil, Roasted Red Peppers & Mozzarella)

### Beef

- ❖ Sicilian Beef Roulade  
(Flank Steak Seasoned & Stuffed with Spinach & Herbs then topped with Red Wine Demi)

### Pork

- ❖ Coffee Crusted Pork Loin w/ Cider Onion Gravy  
(Brown sugar & Coffee Dry Rubbed Pork Loin roasted and served with Cider onion gravy)

### From the Sea

- ❖ Pepper Crusted Ahi Tuna w/ Tangy Asian Slaw  
(Fresh Ahi Tuna Seared with Black Peppercorns and Topped with a Tangy Asian Slaw)
- ❖ Herb Salmon with Saffron Cream Sauce  
(Pan seared filet of Salmon finished with Fresh Herbs, Lemon, and a Saffron Cream Sauce)

### Vegetarian

- ❖ Hero Stuffed Peppers  
(Tri-colored bell peppers Stuffed with Brown Rice, Vegetables and baked with house marinara and shredded parmesan cheese)
- ❖ Tofu Stir Fry  
(Tofu Stir Fry with snow peas, soy sauce, ginger, and a medley of fresh vegetables over white rice)

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**GOLD** Lunch Buffet: \$20.95 pp Lunch Served: \$24.95 pp Dinner Buffet: \$24.95 pp Dinner Served: \$28.95 pp

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Served with Market House Salad, Caesar Salad, or Spinach Salad

### **Choose 1:**

#### Chicken

- ❖ Champagne Chicken  
(Seared Chicken Breast with Sundried Tomatoes, Mushrooms in Champagne Cream Sauce)
- ❖ Lemon Basil Chicken Breast with Goat Cheese and Sundried Tomatoes  
(Seared Chicken Breast with Lemon Basil Butter, Sundried Tomatoes, and Goat Cheese)

#### Beef

- ❖ Prime Rib Au Jus with Horseradish Cream  
(Prime Rib Herb Seasoned, Slow Roasted, and Served Sliced Au Jus)
- ❖ Seasoned Ribeyes  
(Hand Cut Ribeyes, Seasoned and Seared and Served with Steak Sauce)

#### Pork

- ❖ Bacon Wrapped Pork Tenderloin w/ Apricot Glaze  
(Pork Tenderloin Wrapped with Bacon then slow roasted with apricot glaze)

### From the Sea

- ❖ Pan Seared Red Snapper w/ Roasted Red Pepper Cream Sauce  
(Fresh Halibut Seared and Topped with Roasted Red Pepper Cream Sauce)
- ❖ Garlic Herb Shrimp  
(Steamed Jumbo Shrimp in an Herb and Garlic Butter Sauce)

## LUNCHEONS AND DINNERS (Cont.)

**PLATINUM** Lunch Buffet: \$24.95 pp Lunch Served: \$28.95 pp Dinner Buffet: \$28.95 pp Dinner Served: \$32.95 pp

Served with Market House Salad, Caesar Salad, or Spinach Salad

**Choose 1:**

### Beef

- ❖ 8 oz. Seared Filet Mignon with House Seasoning Rub
- ❖ (Seasoned, Pan Seared, and Served Medium Rare)
- ❖ Beef Tenderloin Medallions with Baby Portobellos in a Red Wine Demi-Glace  
(Filet Mignon Medallions, Seasoned, & Served with Garlic Baby Portobellos in a Red Wine Demi)

### From the Sea

- ❖ Crab Cakes with Remoulade (Classic, Southwest, or Cajun)  
(Hand-made Jumbo Lump Cream Seared and Served with House Made Remoulade)
- ❖ Seared Sea Scallops w/ Herb Compound Butter and Purple Potato Puree  
(Skewered and Seared Served with Herb Compound Butter)
- ❖ Garlic Shrimp & Crab in Puff Pastry  
(Garlic Shrimp, Lump Crab in an Herb Cream Sauce Poured in a Baked Puff Pastry)
- ❖ Pepper Crusted Ahi Tuna w/ Orange Avocado Salsa  
(Fresh Ahi Tuna Seared with Black Peppercorns then sliced and served with Avocado Salsa)

## ENTRÉE ACCOMPANIMENTS

### Choice of One:

Glazed Baby Carrots  
Fresh Green Beans  
Sautéed Balsamic Zucchini  
Roasted Romesco Broccoli  
Herb and Parmesan Tomatoes  
Fresh Spinach & Garlic sauté  
Steamed Zucchini & Yellow Squash  
Fresh Roasted Asparagus  
Roasted Purple Cauliflower  
Roasted Shallot & Brussel Sprouts  
Chef's Choice of Seasonal Vegetable  
Roasted Broccolini  
Lemon and Garlic Cauliflower  
Creamed Spinach

### Choice of One:

Yukon Gold Whipped Potatoes  
Baked Idaho or Sweet Potato  
Wild Rice Pilaf  
Mashed or Roasted Sweet Potatoes  
Herb Roasted Fingerling Potatoes  
Herb Roasted Red Potatoes  
Herbed Orzo  
Mushroom and Leek Quinoa "Risotto"  
Mexican Fiesta Rice  
Parmesan Risotto  
Garlic Mashed Potatoes  
Three Cheese Macaroni & Cheese  
Scalloped Potatoes  
Shoestring or Waffle Fries

## DESSERT

### Choice of One:

- ❖ Caramel Brownie Cheesecake
- ❖ Cranberry Pumpkin Stack Cake
- ❖ Hot Apple Crisp (served in a chafer)
- ❖ Assorted Cookies and Brownies
- ❖ Traditional Cheesecake w/ Toppings- Plain, Turtle, Chocolate Drizzle, Cherry, or Strawberry

Specialty dessert available at an additional \$1.00/pp

- ❖ Strawberry Float Cake
- ❖ Bourbon Toffee Banana Cake
- ❖ Flourless Chocolate Torte

## BUILD-YOUR-OWN RECEPTION

(2 hours) Minimum Guest Count – 25 ppl

### BRONZE \$13.95/person

Domestic Cheese Display with Assorted Crackers  
Assorted Party Rolls (Turkey & Mayo, Chicken Salad, or Ham & Honey Mustard)  
Choose 1: Fresh Crudité with Ranch Dip OR Seasonal Sliced Fruit  
Choose 1: Mini Cocktail Meatballs (Honey BBQ, Italian, or Swedish) OR Chicken Tenders w/Sauce  
Fresh Baked Cookies  
Sweet Tea  
Iced Water

### SILVER \$17.95/person

Domestic Cheese Display with Assorted Crackers  
Choose 1: Fresh Crudité with Ranch Dip OR Seasonal Sliced Fruit  
Choose 1: Chipotle Maple Bacon Wrapped Chicken Bites or Sausage Stuffed Mushrooms w/ Creamy Dill  
Choose 1: Ham & Cheese Pinwheels or Mini Cocktail Meatballs (Italian, Honey BBQ, or Swedish)  
Choose 1: Choice of Cold or Hot Dip (See Menu Selections pg 6)  
Assorted Cookies, Brownie, and Bars  
Sweet Tea  
Iced Water

### GOLD \$19.95/person

Domestic and Gourmet Cheese Display with Grapes and Assorted Crackers  
Mini Finger Sandwiches (Ham, Turkey, Cucumber, and Chicken Salad on white, wheat, & rye bread) or  
Choose 1: Fresh Crudité with Ranch Dip OR Seasonal Sliced Fruit  
Choose 1: Bacon Wrapped Scallops OR Mini Crab Cakes w/ Remoulade  
Choose 1: Assorted Canapés or Smoked Arancini Balls  
Mini Chicken Salad Tartlets  
Sausage Stuffed Mushrooms w/ Creamy Dill  
Assorted Cookies, Brownies, Bars, and Assorted Dessert Bars  
Sweet Tea  
Iced Water

### Add-Ons:

- ❖ Assorted Bruschetta Bar w/Crispy Baguette, Tomato Basil Toppings, Balsamic Glaze \$1.50 pp
- ❖ Jumbo Shrimp Cocktail w/ Cocktail Sauce and Lemon Wedges  
\$Market Price
- ❖ Fried Spring Rolls or Cream Cheese Wontons \$2.00 pp
- ❖ Baked Brie En Croute w/ Peach, Mango, or Cranberry Chutney \$1.75 pp
- ❖ Fried Chicken Fingers w/ Assorted Sauces \$2.25 pp
- ❖ Crab Stuffed Mushrooms w/ White Wine Sauce \$3.00 pp
- ❖ Fried Pickles, Fried Cheese Curds or Fried Jalapeno Poppers \$2.00 pp
- ❖ Fried Falafel w/Tzatziki Sauce, Pita Wedges, Tomato Cucumber Salad \$1.75 pp

\*11.8% tax and 18% service additional



### CARVING STATIONS (Add on only)

Served with Rolls and Condiments    Carver \$45 for 2 hours/ \$15 each additional hour

❖ Roast Turkey Breast w/ Cranberry Chutney	\$3.50 pp
❖ BBQ Beef Brisket w/ Kansas City BBQ Sauce	\$4.25 pp
❖ Brown Sugar Ham w/ Dijon Mustard	\$3.25 pp
❖ Roast Prime Rib w/ Horseradish Cream	\$5.00 pp





## HOT HORS D'OEUVRES

*Priced per dozen, with minimum order of 2 dozen per selection.*

### CHICKEN

❖ Chipotle Maple Bacon-Wrapped Chicken	\$16.00
❖ Ginger Chicken Satay with Coconut Peanut Sauce	\$18.00
❖ Chicken Diablo Empanadas with Chipotle Ranch Dipping Sauce	\$17.00
❖ Buffalo Style Wings (mild, medium, or hot)	\$13.00

### PORK

❖ Pork Pot Stickers with Garlic Soy Sauce	\$16.00
❖ Maple Glazed Apple Rumaki Skewers	\$15.00
❖ Sausage Stuffed Mushroom Caps	\$26.50
❖ Mini Ham Biscuits with Pineapple Raisin Chutney	\$16.00

### SEAFOOD

❖ Bacon Wrapped Scallops	Market
❖ Mini Crab Cakes with Cajun Remoulade Sauce	\$29.00
❖ Roasted Garlic Hummus & Smoked Salmon Bruschetta	\$40.00
❖ Mini Cheesy Corn Fritters with Shrimp	\$21.00
❖ Mini Cheesy Corn Fritters with Crab	\$27.00
❖ Baked Polenta Rounds with Creole Shrimp	\$26.50

### BEEF

❖ Chipotle Beef on Tortillas with Avocado Crème	\$25.00
❖ Beef Satay with Sweet and Spicy Sauce	\$32.00
❖ Mini Beef Wellingtons	\$38.00
❖ Mini Cocktail Meatballs	\$12.00

### VEGETARIAN

❖ Spanakopita	\$15.00
❖ Mini Assorted Quiche	\$21.00
❖ Cream Cheese Jalapeno Poppers	\$14.00
❖ Mini Veggie Spring Rolls with Plum Sauce	\$23.00
❖ Mini Cheesy Corn Fritter with Remoulade	\$13.00
❖ Fried Green Beans with Horseradish Cream	\$13.00
❖ Cornmeal Fried Half-Moon Green Tomato with pimento cheese	\$13.00
❖ Fried Macaroni & Cheese Bites with Ranch	\$31.00

## COLD HORS D'OEUVRES

*Priced per dozen, with minimum order of 2 dozen per selection.*

❖ Prosciutto Wrapped Melon with Dijon Dipping Sauce	\$16.00
❖ Cool Salmon Canapés	\$14.00
❖ Crostini with Spicy Mango Shrimp Salsa	\$15.00
❖ Sundried Tomato and Gorgonzola Bruschetta	\$14.00
❖ Cucumber Rounds with Piped Boursin Cheese	\$14.00
❖ Belgian Endive, Goat Cheese, Mandarin Oranges and Chives	\$16.00
❖ Ham and Cheese Pinwheels	\$14.50
❖ Mini Finger Sandwiches (chicken salad, ham and turkey)	\$18.00
❖ Shrimp Cocktail	Market
❖ Caprese Skewers (marinated mozzarella balls, balsamic marinated heirloom tomatoes)	\$26.50
❖ Cucumber Rounds (cucumber round with herb cream cheese and (crab salad)	\$22.00
❖ Cucumber Hummus Bites (cucumber round with hummus, roasted Red pepper, feta and cilantro)	\$14.50
❖ Raspberry Brie Tarts (Phyllo tarts stuffed with whipped brie, and raspberry or fig jam)	\$22.50

\*Various items may be tray passed for \$50.00 per server for up to 2 hours. Chef will recommend tray passed items.

## BEER, WINE AND LIQUOR

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	HOUSE WINES	DOMESTIC BEERS
	Chardonnay	Budweiser
	Merlot	Bud Light
	Cabernet Sauvignon	Michelob Ultra
	Pinot Grigio	Coors Light
	Moscato	Yuengling
		Keg: \$150/\$175*
Host Bar	\$7.00	\$4.00
Cash Bar	\$8.00	\$4.50

LIQUOR	HOUSE BRANDS
Bourbon	Jim Beam
Gin	Tanqueray
Rum	Bacardi Silver
Scotch	Dewar's
Vodka	Absolut
Whiskey	Jack Daniels
Tequila	Jose Cuervo Gold
Brandy	E & J
Host Bar	\$9.00

\*Domestic/Craft

Served in our high-quality plastic-ware. Specialty beer & wine available at additional cost.

Bartenders - \$100.00 (up to 2 hours). \$25.00/hour additional after 2 hours.

1 bartender per 100 guests

## ALCOHOLIC BEVERAGE POLICY AND PROCEDURES

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All bar service will be set with Coke products, water, appropriate bar mixers, fruit garnishes, beverage napkins, stir sticks, and glassware. Standard mixers include cranberry & orange juices, tonic water, seltzer water and sour mix.

As a licensee of the Commonwealth of Virginia, Sodexo is responsible for the controlled consumption of alcoholic beverages at the Institute for Advanced Learning and Research. We reserve the right to ask for proper identification with every bar service provided. All alcoholic beverages must be served by our staff and consumed in the designated areas. Alcohol MAY NOT BE BROUGHT IN OR CARRIED OUT OF THE INSTITUTE UNDER ANY CIRCUMSTANCES. All service personnel have completed ServSafe Alcohol training. Depending on the nature of the event, wrist- bands may be required for verification of age.

We do not accept gratuity and tip jars will not be part of our services.

Levels of Service:

- ❖ Cash bar –beer & wine and full bar (tax included)
- ❖ Host bar- consumption + tax

Cash Bar minimums (over 25 people)-Charged to client LESS actual sales (up to 4 hours):

- 26-35 people \$100.00
- 36-50 people \$125.00
- 51-75 people \$175.00
- 76-150 people \$275.00
- OVER 150 people \$400.00

## PLANNING YOUR EVENT

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### Payment

All catered functions must be secured by payment before they occur. All groups are required to have a minimum guest count 14 days prior to the event, with the total balance paid in full. Tax exempt organizations are required to submit a copy of tax exemption certificate with signed agreement.

### Attendants/Service Staff

Receptions may require additional service fees based on event requirements. Attendants/Servers (minimum 2 hours): \$50.00/ hr.

### Catering Equipment

For very large events, specialty equipment may need to be rented at an additional cost.

### Linen

We will provide linen for buffets, served meals, F&B tables, and 25% of the guest tables for receptions. Specialty linens are available upon request for an additional charge.

### Pricing for Children

Children ages 2-10 will be charged half price of the regular meal price.

All food and beverage must be consumed on site.