

2020 CATERING MENU

8-13-2020



Morning Selections

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

THE CLASSIC CONTINENTAL

(up to 2 hours)

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt with Berries and Granola

Chef's Choice Pastry: Assorted Muffins,

Chocolate Croissant, Mini Scones,

Cinnamon Rolls, or Assorted Pastries

FRUIT, GRITS OR GRAINS

(up to 2 hours)

Seasonal Fresh Fruit Display

Choose of 1: Classic Grits with Shredded Cheddar

Cheese, Butter, Salt, and Pepper

-OR-

Old-Fashioned Oatmeal with Brown Sugar,

Raisins, Cinnamon Sugar



SIGNATURE BREAKFAST BUFFET

(up to 2 hours)

Seasonal Sliced Fresh Fruit and Berry Display

-OR-

Yogurt with Berries and Granola

Chef's Choice Pastry: Assorted Muffins, Chocolate

Croissant, Mini Scones, Assorted Pastries

Choose 1: Hash Browns or

Diced Home Fries with Onions

Choose 1: Crispy Bacon, Pork Sausage or

Turkey Sausage

Choose 1: Fluffy Scrambled Eggs or

Breakfast Casserole (Lorraine or Vegetable)

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Beverage Service

MORNING BEVERAGE SERVICE

(Up to 2 Hours)

Our Morning Beverage Service Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange Juice, Sweet Tea, and Water

*Unsweetened Tea Available Upon Request



À LA CARTE BEVERAGE SERVICE

(Groups of 12 or Less)

Pitcher of Water

Bottled Water

Dispenser of Water

Sweet Tea, Lemonade or Punch
(Serves 50)

Push Pot of Coffee (Regular or Decaf)
(Serves 8.5 Cups)

AFTERNOON BEVERAGE SERVICE

(Up to 2 Hours)

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



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

À La Carte Selections

A.M. OFFERINGS

Mini Assorted Muffins

Mini Assorted Scones

Mini Assorted Quiche (Lorraine and Veggie)

Yogurt w/Granola and Berries (1 Dozen Minimum)

Breakfast Sandwiches (Minimum Order 1 Dozen Per Selection)

Biscuit with Fluffy Scrambled Eggs (Cheese or No Cheese)

Choice of 1: Pork Sausage, Ham, or Crisp Bacon



P.M. OFFERINGS

Assorted Home-style Cookies

Specialty Brownies (Plain, Turtle, or Chocolate Chip)

Vegetable Crudit  with Ranch Dressing or Hummus

Chicken Quesadilla Cornucopia

Sherbet Cup

Cookie Ice Cream Sandwich

Freshly Popped Popcorn in Cart (25-Person Maximum)

Assorted Gourmet Dessert Bars

Decorated Sheet Cakes (Quarter, Half, Full) Market price

Individual Packaged Items

Mixed Nuts (2 oz. Per Person)



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

All Day Package

Presented Buffet Style.
Sold as a Package Only.

THE CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit Display
-OR-
Yogurt with Berries and Granola
Chef's Choice Pastry: Assorted Muffins,
Chocolate Croissant, Mini Scones,
Assorted Pastries
Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, and Iced Water



LUNCH BUFFET (Chef's Choice)

The Lunch Buffet Includes:
Salad
Entrée
2 Sides
Dessert
Beverages

MORNING BEVERAGE SERVICE

Freshly Brewed Coffee (Regular or Decaf)
Hot Tea
Assorted Soft Drinks, Sweet Tea, and Water



AFTERNOON SNACK

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

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Lunch on the Run



SIGNATURE SALADS

All Salads are Served with a Toasted Baguette, Cookie, and Bottled Water

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

All Sandwiches Include Chef's Choice Fresh Fruit Salad, Pasta Salad, or Bagged Chips, Cookie, and Bottled Water

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 Wheat Bread. Mayonnaise and Yellow Mustard Packets on the Side

CHICKEN SALAD

House Made Chicken Salad with Celery and Grapes, Served on a Freshly Baked Croissant with Green Leaf Lettuce and Sliced Tomato

THE SMART VEGGIE WRAP

Balsamic Roasted Mushrooms, Peppers, Zucchini, and Onions
Served in a Spinach Wrap with Hummus, Sliced Tomato and Fresh Spinach

All Sandwiches and Salads Served in a Clear Container with a Cutlery Packet.

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Lunch on the Run



SUPREME SALADS AND SANDWICHES

All Salads are Served with a Toasted Baguette, Cookie, and Bottled Water

VERY BERRY SALAD

Assorted Spring Mix Served with a Seasoned Grilled Chicken Breast, Accented with In-Season Berries. Accompanied with a Creamy Poppy Seed Dressing.

HAWAIIAN CHICKEN SALAD

Assorted Spring Mix Served with a Seasoned Grilled Chicken Breast, Accompanied with Pineapple, Mandarin Oranges, and Toasted Sliced Almonds. Accompanied with a Creamy Poppy Seed Dressing.

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

THE WAHOO

Grilled Seasoned Chicken Breast served on Italian Focaccia Bread with a Boursin Cheese Spread

THE FLAME

Oven-Smoked Turkey Breast Served on Italian Focaccia Bread with Bacon, Pepper Jack Cheese, and Sun-Dried Tomato Pesto Mayo

THE COUGAR

Thinly Sliced Roast Beef with Caramelized Red Onions, Pepper Jack Cheese Served with a Pesto Mayo on Ciabatta Bread

All Sandwiches and Salads Served in a Clear Container with a Cutlery Packet.

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Plated Lunch Salads

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

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.

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.

CHEF SALAD

Sliced Turkey and Ham, Shredded Cheese on Romaine Lettuce with Cucumbers, Cherry Tomatoes and Hard Boiled Eggs. Accompanied by Creamy Ranch Dressing.



CLASSIC COBB SALAD

Chopped Romaine with Bacon, Avocado, Grape Tomatoes, Sliced Eggs, Black Olives, Cheddar Cheese, and Diced Marinated Chicken Breast with Balsamic Vinaigrette.

HARVEST SALAD

Spring Mix Tossed in a Cranberry Vinaigrette with Candied Pecans, Diced Apples, Craisins, and Cheese. Choice of Roasted Turkey or Chicken.

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.

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Specialty Buffets

MEXICAN FIESTA

Fresh Fiesta Fruit Salad

Choose 1: Marinated Chicken, Beef, or
Pork Carnitas Tacos

- OR -

Chicken or Beef Grilled Fajitas
(with Sautéed Peppers and Onions)

Spanish Rice

Baja Black Beans or Refried Beans

Fixings: Shredded Lettuce, Tortillas,

Pico de Gallo, Shredded Cheese,

Sour Cream, and Guacamole

Churro Donuts with Cinnamon and Sugar

Freshly Brewed Sweet Tea and Iced Water

**We are Happy to Accommodate
Vegetarian, Vegan and Gluten-Free Dietary
Restrictions.**

NO SUBSTITUTIONS



LITTLE ITALY

Choose 1: Garden Pasta Salad or Caesar Salad

Choose 1: Meat Lasagna, Chicken
Parmesan, or Cheese Stuffed Shells

Roasted Vegetable Medley

Herb-Seasoned Garlic Breadsticks

Mini Cannoli or Chocolate Tarts

Freshly Brewed Sweet Tea

Iced Water

*Vegetarian Lasagna can be Substituted
for Meat Lasagna

ASIAN

Choose 1: Asian Carrot Slaw or
Asian Pineapple Slaw

Choose 1: Sesame Chicken, Sweet and Sour
Chicken, or General Tso's Chicken

Fried, White, or Brown Rice

Choose 1: Garlic and Sesame Steamed Broccoli or
Garlic Green Beans or Ginger Sesame Sugar

Snap Peas

Vegetable Egg Rolls

Fortune Cookies

Freshly Brewed Sweet Tea

Iced Water

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Specialty Buffets



BACKYARD COOKOUT

Choice of 1 Salad: Seasonal Fruit Salad, Country Style Potato 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, Pickles, Hot Dog Chili,

Ketchup, Mayo, Mustard, Relish, and

Sliced American Cheese

Assorted Cookies and Brownies

Freshly Brewed Sweet Tea

Iced Water

BUILD YOUR OWN DELI

Choice of 1 Salad: Seasonal Fruit Salad, Country Style Potato Salad, or Southern Coleslaw

Potato Chips

Assorted Breads and Rolls

Sliced Smoked Turkey, Honey Ham,
and Chicken Salad

Assorted Cheeses

Condiments/Toppings: Lettuce, Tomato,
Red Onion, Pickles,

Mayonnaise, Mustard, Honey Mustard

Assorted Cookies and Brownies

Freshly Brewed Sweet Tea

Iced Water

OLD FASHIONED BBQ

Choice of 1 Salad: Seasonal Fruit Salad, Country Style Potato Salad, or Southern Coleslaw

Rolls

Macaroni and Cheese

Southern Style Green Beans

Choose 1: BBQ Chicken, Southern Fried Chicken
(maximum 100 people), or BBQ Beef Brisket

Choose 1: Hot Fruit Crisp, Peach Cobbler, Cookies
and Brownies, or Banana Pudding

Freshly Brewed Sweet Tea

Iced Water

We are Happy to Accommodate Vegetarian, Vegan and Gluten-Free Dietary Restrictions.

NO SUBSTITUTIONS

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Luncheons and Dinners

All Lunches and Dinners Include a Choice of a Salad, Two Accompaniments, Fresh Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Sweet Tea, and Iced Water. Dinner also Includes: Freshly Brewed Coffee, Herbal and Non-Herbal Teas.



We are Happy to Accommodate Vegetarian, Vegan and Gluten-Free Dietary Restrictions.

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Luncheons and Dinners

BRONZE

Served with Market House Salad or Caesar Salad

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 (maximum 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 BBQ Chicken

Seared Chicken Breast Basted w/BBQ Sauce, Bacon and 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

Choose 1:



PORK

Italian Herb Grilled Pork Chops with Rosemary

Mushroom Demi-Glace

Seared Pork Chops, Seasoned, and Served with a Rosemary Mushroom Demi-Glace

Mustard Glazed Pork Loin

Roasted Loin of Pork Basted with Chardonnay Dijon Mustard Sauce and Fresh Herbs

Molasses Glazed Ham

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 and Fresh Vegetables Tossed with Penne Pasta and Shredded Parmesan

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Luncheons and Dinners

SILVER

Served with Market House Salad or Caesar Salad



Choose 1:

CHICKEN

Citrus Beurre Blanc Chicken

Herb-Roasted Airline Chicken Breast w/Citrus Beurre Blanc Seasoned with Herbs, Roasted, and Topped with Citrus Beurre Blanc

Chicken Napoli

Pan-Seared Airline Chicken Breast with Prosciutto, Fresh Basil, Roasted Red Peppers, and Mozzarella

BEEF

Sicilian Beef Roulade

Flank Steak Seasoned and Stuffed with Spinach and Herbs then Topped with Red Wine Demi

PORK

Crusted Pork Loin w/Cider Onion Gravy

Brown Sugar and Dry-Rubbed Pork Loin Roasted and Served with Cider Onion Gravy

FROM THE SEA

Herb Salmon with Cream Sauce

Pan-Seared Filet of Salmon Finished with Fresh Herbs, Lemon, and a 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

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Luncheons and Dinners

GOLD

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

Choose 1:

CHICKEN

Champagne Chicken

Seared Chicken Breast with Sun-Dried Tomatoes, Mushrooms
in Champagne Cream Sauce

Lemon Basil Chicken Breast with Goat Cheese and Sun-Dried Tomatoes

Seared Chicken Breast with Lemon Basil Butter, Sun-Dried 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

Garlic Herb Shrimp

Steamed Jumbo Shrimp in an Herb and Garlic Butter Sauce



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Luncheons and Dinners

PLATINUM

Served with Market House Salad, Spinach Salad, or Caesar 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 and Served with Garlic Baby
Portobellos in a Red Wine Demi-Glace

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



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Entrée Accompaniments

VEGETABLE

Choose 1:

Glazed Baby Carrots
Fresh Green Beans
Roasted Broccoli
Herb and Parmesan Tomatoes
Fresh Spinach and Garlic Sauté
Steamed Zucchini and Yellow Squash
Fresh Roasted Asparagus
Roasted Purple Cauliflower
Roasted Shallot and Brussel Sprouts
Lemon and Garlic Cauliflower



STARCH

Choose 1:

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
Garlic Mashed Potatoes
Three-Cheese Macaroni

DESSERT

Choose 1:

Caramel Brownie Cheesecake
Oreo Delight
Fruit Crisp (Served in a Chafer)
Assorted Cookies and Brownies
Red, White, and Blue Parfait (Max 50 People)
Traditional Cheesecake w/Toppings:
Plain, Turtle, Chocolate Drizzle,
or Strawberry

Specialty Dessert Available at an Additional Cost

Bourbon Toffee Banana Cake
Flourless Chocolate Torte
Lemon-Berry Mascarpone Cake



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Reception

Up to 2 Hours

Minimum Guest Count - 25 People

BRONZE

Domestic Cheese Display with Assorted Crackers
Assorted Party Rolls (Turkey and Mayo, Chicken Salad,
or Ham and Honey Mustard)

Choose 1: Fresh Crudit  with Ranch Dip
-OR- Seasonal Sliced Fruit

Mini Cocktail Meatballs (Honey BBQ) -OR-
Chicken Tenders w/Honey Mustard, BBQ
and Ranch
Fresh Baked Cookies
Sweet Tea
Iced Water

SILVER

Domestic Cheese Display with Assorted Crackers
Choose 1: Fresh Crudit  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 and Cheese Pinwheels or Mini Cocktail
Meatballs (Honey BBQ)

Choose 1: Choice of Cold or Hot Dip (See Menu
Selections Page)

Assorted Cookies, Brownie, and Dessert Bars
Sweet Tea
Iced Water



GOLD

Domestic and Gourmet Cheese Display with
Grapes and Assorted Crackers

Mini Finger Sandwiches (Ham, Turkey,
Cucumber, and Chicken Salad on White,
Wheat, and Rye Bread)

Choose 1: Fresh Crudit  with Ranch Dip
-OR- Seasonal Sliced Fruit

Choose 1: Bacon-Wrapped Scallops
-OR- Mini Crab Cakes w/Remoulade

Mini Chicken Salad Tartlets
Sausage Stuffed Mushrooms w/Creamy Dill
Assorted Cookies, Brownies, Bars, and Assorted
Dessert Bars
Sweet Tea
Iced Water

NO SUBSTITUTIONS

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Reception Add-Ons

ADD-ONS

Assorted Bruschetta Bar w/Crispy Baguette,
Tomato Basil, and Balsamic Glaze

Jumbo Shrimp Cocktail w/Cocktail Sauce and Lemon Wedges
Market Price

Fried Spring Rolls or Cream Cheese Wontons
Fried Chicken Fingers w/Honey Mustard, BBQ and Ranch

Crab Stuffed Mushrooms w/White Wine Sauce



CARVING STATIONS (Add on only) (Served with Rolls and Condiments)

Roast Turkey Breast w/Cranberry Chutney

BBQ Beef Brisket w/Kansas City BBQ Sauce
Brown Sugar Ham w/Dijon Mustard

Roast Prime Rib w/Horseradish Cream

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Gourmet Dips and Displays



HOT DIPS

(Serves 75)

Spinach, Artichoke, and Cheese Dip with House Fried Pita Chips

Chili Cheese Dip with House Fried Corn Tortilla Chips

Crab Dip with House Made Crostini

Buffalo Chicken Blue Cheese Dip with House-Made Flour Tortilla Chips

COLD DIPS

Small 15-39; Med 40-59

Pimento Cheese Dip with House Made Crostini and Assorted Crackers

House-Made French Onion Dip w/Wavy Lay's

Hummus (Plain or Roasted Red Pepper) w/House Baked Pita Chips

Pico De Gallo and Guacamole with House Fried Corn Tortilla Chips

COLD DISPLAYS

Small 15-39; Med 40-59; Large 60-75

Fresh Crudite with Ranch Dip

Seasonal Sliced Fresh Fruit

Domestic Cheese Display w/Grapes and Assorted Crackers

Antipasto Display w/Gourmet Cheese and Crackers

(Salami, Pepperoni, Gouda, Mozzarella Balls,
Pepperoncini, Olives, Roasted Red Peppers)

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Hot Hors d'Oeuvres

Priced Per Dozen Minimum Order - 2 Dozen Per Selection

CHICKEN

Chipotle Maple Bacon-Wrapped Chicken
Ginger Chicken Satay with Coconut Peanut Sauce
Buffalo Style Wings (Mild, Medium, or Hot)

BEEF

Chipotle Beef on Tortillas with Avocado Crème
Beef Satay with Sweet and Spicy Sauce
Mini Beef Wellingtons
Mini Cocktail Meatballs

PORK

Pork Pot Stickers with Garlic Soy Sauce
Sausage Stuffed Mushroom Caps
Mini Ham Biscuits with Pineapple Chutney

SEAFOOD

Bacon-Wrapped Scallops
Mini Crab Cakes with Cajun Remoulade Sauce
Mini Cheesy Corn Fritters with Shrimp
Baked Polenta Rounds with Creole Shrimp

VEGETARIAN

Spanakopita
Mini Assorted Quiche (Veggie and Three-Cheese)
Cream Cheese Jalapeno Poppers
Mini Veggie Spring Rolls with Plum Sauce
Cornmeal Fried Half-Moon Green Tomato
with Pimento Cheese
Fried Macaroni and Cheese Bites with Ranch



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Cold Hors d'Oeuvres

Priced Per Dozen Minimum Order - 2 Dozen Per Selection

Prosciutto Wrapped Melon with Dijon
Dipping Sauce

Crostini with Spicy Mango Shrimp Salsa

Sun-Dried Tomato and
Gorgonzola Bruschetta

Ham and Cheese Pinwheels

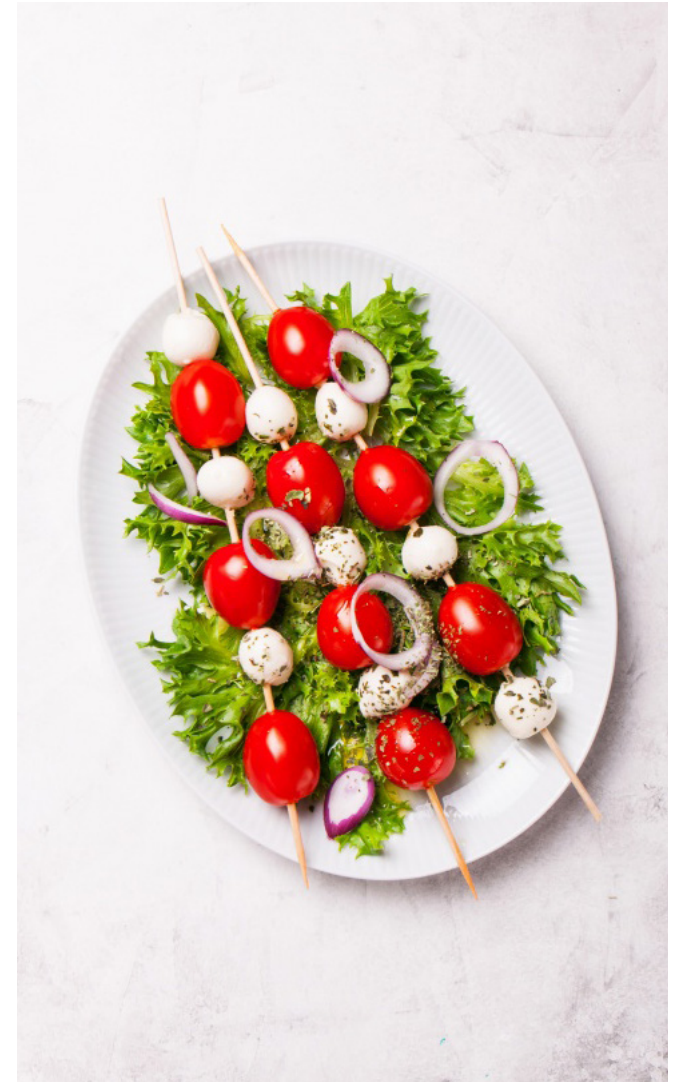
Mini Finger Sandwiches
(Chicken Salad, Ham and Turkey)

Shrimp Cocktail

Caprese Skewers
(Marinated Mozzarella Balls, Balsamic
Marinated Heirloom Tomatoes)

Raspberry Brie Tarts
(Phyllo tarts stuffed with
whipped brie and raspberry jam)

Chef Will Recommend Tray Passed Items.



Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Beer, Wine and Liquor

HOUSE WINES	DOMESTIC BEERS
Chardonnay	Bud Light
Merlot	Michelob Ultra
Cabernet Sauvignon	Coors Light
Pinot Grigio	Yuengling
Moscato	

LIQUOR	HOUSE BRANDS
Bourbon	Jim Beam
Gin	Tangueray
Rum	Bacardi Silver
Scotch	Dewar's
Vodka	Absolut
Whiskey	Jack Daniels
Tequila	Jose Cuervo Gold
Brandy	E and J

Served in High Quality Plasticware. Specialty Beer and Wine Available at Additional Cost.

1 Bartender Per 100 Guests

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Alcoholic Beverage Policy and Procedures

All Bar Service Will be Set with Coke Products, Water, Appropriate Bar Mixers, Fruit Garnishes, Beverage Napkins, Stir Sticks, and Plasticware. Standard Mixers Include Cranberry and 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 (IALR). 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 IALR UNDER ANY CIRCUMSTANCES.** All Service Personnel Have Completed ServSafe Alcohol Training. Depending on the Nature of the Event, Wristbands May be Required for Verification of Age.

We Do Not Accept Gratuity. Tip Jars Will Not be Part of Our Services.

Levels of Service:

- Cash Bar - Beer and 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)

Planning Your Event



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)

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, food and beverage 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.

Institute Conference Center | 434.766.6700 | iccsales@ialr.org | www.ialr.org

Prices Subject to 18% Service Charge and 11.8% Tax

Menus Subject to Change

Morning Selections

Beverage Service

A La Carte

All Day Package

Lunch/Dinner

Entree Accompaniments

Reception

Bar

Policies/Planning