

2025 CATERING MENU



Morning Selections

All Choices Presented Buffet Style. Freshly Brewed Coffee, Chilled Orange Juice, Assorted Soda, and Iced Water Included.
Less than 25 will Incur a \$75.00 Server Fee.

THE CLASSIC CONTINENTAL

(up to 2 hours)

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Assorted Pastries
and

Chef's Choice Mini Quiche

\$13.95



FARMERS BREAKFAST BUFFET

(up to 2 hours)

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Pancakes w/Warm Syrup

-OR-

Assorted Pastries

Scrambled Eggs

-OR-

Cheddar, Spinach & Peppers Frittata

Home Fries

Crisp Bacon

\$16.95

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Beverage Service

MORNING BEVERAGE SERVICE

(Up to 2 Hours)

Our Morning Beverage Service Includes Freshly Brewed Regular Coffee, Assorted Soft Drinks, and Water

\$7.95

*Decaffeinated Coffee Available Upon Request

AFTERNOON BEVERAGE SERVICE

(Up to 2 Hours)

Our Afternoon Beverage Service Includes Freshly Brewed Regular Coffee, Assorted Soft Drinks, and Water

\$7.95

*Decaffeinated Coffee Available Upon Request

Beverage Service -2 Hours
Less than 12 will Incur a \$75.00 Server Fee
\$1.50/Person Each Additional Hour



À LA CARTE BEVERAGE SERVICE

(Not on Consumption)

Assorted Soft Drinks \$2.50/can

Bottled Water \$2.50/bottle

Dispenser of Water \$25.00

Push Pot of Coffee (Regular or Decaf)

(Serves 10 Cups) \$24.00

Large Push Pot of Coffee (Regular or Decaf)

(Serves 25 cups) \$45.00



Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

À La Carte Selections

A.M. OFFERINGS

Assorted Muffins \$2.95/Each

Mini Assorted Scones \$1.95/Each

Assorted Quiche (Lorraine and Veggie) \$3.25/Each

Yogurt w/Granola and Berries \$2.95/Each

Breakfast Sandwiches - w/Scrambled Eggs, Cheese and Choice of Sausage, Ham, or Crisp Bacon \$4.95/Each

1 Dozen Minimum of Each Item



P.M. OFFERINGS

Assorted Home-style Cookies \$25.00/Dozen

Specialty Brownies (Plain, Turtle, or Chocolate Chip) \$25.00/Dozen

Lemon Cheesecake Coolers \$32.00/Dozen

Individual Packaged Items \$24.00/Dozen

Charcuterie Cups \$48.00/Dozen

Croissant Beignet with Caramel Dipping Sauce \$35.00/Dozen

1 Dozen Minimum of Each Item

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

All Day Package

Presented Buffet Style. Minimum of 25 People. Less than 25 will Incur a \$75 Server Fee.

Sold as a Package Only.

\$55.95

THE CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Assorted Pastries

Chef's Choice Mini Quiche

Chilled Orange Juice

Freshly Brewed Coffee (Regular)

Assorted Soft Drinks and Water

*Decaf Coffee on Request



LUNCH BUFFET

(Chef's Choice)

The Lunch Buffet Includes:

Salad

Entrée

Vegetable

Starch

Dessert

Assorted Soft Drinks, Iced Tea,
and Water

MORNING BEVERAGE SERVICE

Freshly Brewed Coffee (Regular)

Assorted Soft Drinks, Iced Tea, and

Water

*Decaf Coffee on Request



AFTERNOON SNACK

Chef's Choice Snack

Freshly Brewed Coffee (Regular)

Assorted Soft Drinks, Iced Tea, and

Water

*Decaf Coffee on Request

*Add a full hot breakfast for an additional \$8.00/person.

Includes: Seasonal Fruit Display OR Yogurt Parfait, Assorted Pastries, Scrambled Eggs, Home Fries, Bacon OR Sausage as well as Coffee, Orange Juice, Soft Drinks and Water

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Lunch on the Run

Maximum of 50 Boxed Lunches



SIGNATURE SALADS \$15.95/Person

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

THE CAESAR SALAD

Crisp Romaine Topped with Shredded Parmesan Cheese, Homemade Croutons, and Grilled Chicken Breast Served with Traditional Caesar Dressing

THE CHICKEN SCOOP SALAD

Our Chicken Salad on a Bed of Fresh Spinach, Garnished with Candied Pecans, Sliced Granny Smith Apples, Cubes of Sharp Cheddar Cheese, and Grapes Served with Balsamic Vinaigrette

GRILLED CHICKEN SALAD

Mixed Greens laced with Shredded Cheddar Cheese, Sliced Cucumber, Grape Tomato, Shredded Carrots, Homemade Croutons, and Grilled Chicken Breast Served with Ranch Dressing

SIGNATURE SANDWICHES \$15.95/Person

All Sandwiches Include 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 Artisan 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 Artisan Bread. Mayonnaise and Yellow Mustard Packets on the Side

CHICKEN SALAD CROISSANT

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

VEGGIE WRAP

Fresh Spinach, Sliced Tomato, Cucumber, Red Onion, Bell Pepper, and Hummus Inside a Fresh Flour Tortilla

**All Sandwiches and Salads Served in a Clear Container with a Cutlery Packet
Add Soft Drink \$2.50/Person**

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Premium Lunch on the Run

Maximum of 50 Boxed Lunches



PREMIUM SALADS AND SANDWICHES \$16.95/Person

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

SOUTHWEST FAJITA SALAD

Crisp Greens, Black Bean and Corn Relish, Grilled Bell Peppers and Onions, Tomatoes, Blackened Chicken, Monterey Jack and Cheddar Cheese and Crisp Bacon. Served with a Creamy Ranch

CHEF SALAD

A Blend of Salad Greens Topped with Julienne Turkey and Ham, Hard Boiled Egg, Tomato, Cucumber, Cheddar Cheese and Crisp Bacon
Served with Creamy Ranch Dressing

All Sandwiches include Bagged Chips, Cookie, and a Bottle of Water

ITALIAN SUB

Ham, Salami, Pepperoni, Lettuce, Tomato, Provolone, Italian Dressing on a Baguette

CLUB WRAP

Roasted Turkey Breast with Avocado, Provolone, Bacon, Lettuce, Tomato, Mayonnaise Wrapped in a Tortilla

**All Sandwiches and Salads Served in a Clear Container with a Cutlery Packet
Add Soft Drink \$2.50/Person**

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Specialty Buffets

25 or Less Will Incur a \$75.00 Server Fee. For Service After 2:00 p.m., Add \$5.00/Person.

Add Soft Drink \$2.50/Person Preset Salad \$2.00/Person Preset Dessert \$2.00/Person Preset Salad and Dessert \$3.00/Person

LITTLE ITALY

Caesar Salad

Meat Lasagna

Roasted Vegetable Medley

Herb-Seasoned Garlic Breadsticks

Tiramisu

Freshly Brewed Sweet Tea

Iced Water

*Vegetarian Lasagna can be Substituted
for Meat Lasagna

\$19.95

DOWN HOME

Garden Salad

BBQ Chicken

Yukon Gold Mashed Potatoes

Country Style Green Beans

Fresh Baked Biscuits

Fruit Cobbler

Freshly Brewed Sweet Tea

Iced Water

\$21.95



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

NO SUBSTITUTIONS

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Specialty Buffets

25 or Less Will Incur a \$75.00 Server Fee. For Service After 2:00 p.m., Add \$5.00/Person.

Add Soft Drink \$2.50/Person Preset Salad \$2.00/Person Preset Dessert \$2.00/Person Preset Salad and Dessert \$3.00/Person



DELI BUFFET (Max. of 50 ppl)

Choice of 1 Salad: Pasta Salad, Country Style Potato

Salad, or Southern Coleslaw

Potato Chips

Assorted Half Sandwiches with: Sliced Smoked

Turkey, Honey Ham,

Chicken Salad and Assorted Cheeses

Condiments/Toppings: Lettuce, Tomato,

Red Onion, Pickles,

Mayonnaise, Mustard, Honey Mustard

Lemon Cheesecake Coolers

Freshly Brewed Sweet Tea

Iced Water

\$21.95

OLD FASHIONED BBQ

Southern Coleslaw

Cornbread Muffins

Southern Style Green Beans

Corn on the Cob

BBQ Pulled Pork

Fruit Cobbler

Freshly Brewed Sweet Tea

Iced Water

\$22.95

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

NO SUBSTITUTIONS

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Lunch & Dinner

All Lunches and Dinners Include a Choice of a Cold Side or Salad, Two Accompaniments, Fresh Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Sweet Tea, and Iced Water. Coffee, Upon Request.

25 or Less Will Incur a \$75.00 Server Fee.

Additional Entrée at \$5.00/Person (Menu Price Based on the Higher Priced Entrée). Dinner Service Starts at 2 p.m.

Add Soft Drink \$2.50/Person Preset Salad \$2.00/Person Preset Dessert \$2.00/Person Preset Salad and Dessert \$3.00/Person



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

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Morning Selections

Beverage Service

A La Carte

All Day Package

Lunch/Dinner

Entree Accompaniments

Reception

Bar

Policies/Planning

Lunch

Lunch Buffet: \$23.95 Lunch Served: \$28.95

ENTREE -Choose 1:

Rotisserie Chicken Breast w/Veloute Sauce
(Rotisserie Chicken Breast with a Light Chicken Cream Sauce)

Roast Pork Loin with Dijon Sauce

(Roasted Pork Loin Topped with Dijon Sauce)

Honey Dijon Chicken

(Baked Chicken with Honey and Dijon Marinade)

Asiago Chicken

(Sautéed Chicken Breast with Crusted Asiago Cheese and a Mushroom Sauce)

Flank Steak with Sautéed Mushrooms

(Spice Rubbed Flank Steak with Sautéed Mushrooms)

Home Style Meatloaf

(Meatloaf with a Brown Sugar Glaze)

Alfredo Vegetarian Lasagna

(Vegetables Layered in Lasagna Noodles with a Creamy Alfredo)

COLD SIDES -Choose 1:

Garden Salad with Ranch or Vinaigrette

Watermelon, Feta and Arugula Salad with Balsamic

Vinaigrette

Roasted Summer Vegetable Pasta Salad



HOT SIDES -Choose 2:

Mashed Potatoes

Rice Pilaf

Chef's Seasonal Garden Vegetable

Gourmet Mac & Cheese (Smoked Cheddar & Gouda)

Roasted Brussel Sprouts with Bacon Jam

Honey Glazed Carrots

Country Style Green Beans

Roasted Broccoli

DESSERTS -Choose 1:

Seasonal Fruit Cobbler

Assortment of Mini Desserts

Italian Cream Cake

Lemon Squares

NY Cheesecake with Strawberry or Caramel Drizzle

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Dinner

Dinner Buffet: \$27.95 Dinner Served: \$32.95
Served with House Salad or Caesar Salad

Choose 1 Entree:

CHICKEN

Chicken Piccata

Pan Fried Chicken Breast with Lemon-Butter and Capers

Champagne Chicken

Seared Chicken Breast with Sundried Tomatoes and Mushrooms in a Champagne Cream

Chicken Marsala

Roasted Chicken Breast in a Wine & Mushroom Sauce

BEEF

Marinated Flank Steak (sliced)

Served with Chimichurri Sauce

NY Steak

Balsamic and Soy Marinated NY Steak with Roasted Peppers

PORK

Maple Bacon Glazed Tenderloin

Bacon Wrapped Pork Tenderloin Slow Roasted and Topped with a Maple Glaze

Sheet Pan Pork Chop

Seasoned Pork Chops Baked and Caramelized with Apples & Onions

SEAFOOD

Mediterranean Tilapia

Baked Tilapia with Lemon, Capers and Sun Dried Tomatoes

PASTA

Smoked Gouda Farfalle

Bowtie Pasta Baked with Smoked Gouda Cheese, Chicken Breast and Fresh Spinach

Penne alla Vodka

Penne Tossed with Sautéed Cherry Tomatoes, Mushrooms, Zucchini, and Finished in a Smooth Vodka Sauce



Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Dinner

Dinner Buffet: \$31.95 Dinner Served: \$36.95
Served with House Salad or Caesar Salad

Choose 1 Entree:

CHICKEN

Coq au Vin

Airline Chicken Breast Braised in Burgundy Wine, Mushrooms, Onion, and Garlic

Prosciutto Wrapped Chicken

Chicken Breast Wrapped in Prosciutto and Stuffed with a Herbed Goat Cheese (Max 50 Guests)

BEEF

Medallions of Beef

Seared Medallions with a Soy Glaze and a Pineapple & Ginger Salsa

Steak Diane

Pan Seared Tenderloin with a Cognac Sauce

PORK

Dijon and Herbed Pork Loin

Dijon and Herb Roasted Pork Loin with a Cider Gravy

Pork Medallions in Pan Sauce

Pork Medallions cooked in a Pan Sauce

SEAFOOD

Honey-Garlic Soy Glazed Salmon

Pan Seared Fillet of Salmon with a honey garlic soy glazed

Crab Cakes

Classic Crab Cakes served with a Remoulade Sauce

VEGETARIAN

Stuffed Portabella Mushroom

Portabella Stuffed with Spinach, Squash, Red Peppers, Tofu and Moroccan Spices



Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Dinner

Dinner Buffet: \$36.95 Dinner Served: \$41.95
Served with House Salad or Caesar Salad

Choose 1 Entree:

CHICKEN

Lemon Chicken Piccata

Airline Chicken Breast Coated in our Breading and Skillet Fried in a Lemon Butter Sauce

Tuscan Chicken

Seared Chicken Breast Cooked in Tuscan Sauce with Cherry Tomatoes and Spinach

BEEF

Prime Rib of Beef

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish

Filet Mignon

Seared Filet with a Creamy Hollandaise Sauce

SEAFOOD

Grilled Halibut

Grilled Halibut in a lemon-thyme sauce

Low Country Boil

Shrimp, Smoked Sausage, Red Potatoes, Corn on the Cob and Cajun Seasonings



Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Entrée Accompaniments

VEGETABLE

Choose 1:

Honey Glazed Carrots
Sautéed Whole Green Beans
Roasted Broccoli
Sautéed Zucchini and Yellow Squash
Fresh Roasted Asparagus
Roasted Brussel Sprouts with Bacon Jam
Oven Roasted Purple Cauliflower with Garlic & Parmesan

STARCH

Choose 1:

Yukon Gold Whipped Potatoes
Roasted Red Bliss Potatoes
Wild Rice Pilaf
Mashed Sweet Potatoes
Herb-Roasted Fingerling Potatoes
Herb-Roasted Red Potatoes
Parmesan Risotto
Gourmet Macaroni and Cheese

DESSERT

Choose 1:

Italian Cream Cake
Assortment of Mini Desserts
Triple Chocolate Mousse Cake (Individual Rounds)
Pound Cake with Berries & Cream
NY Cheesecake with Strawberry or Caramel Drizzle
Fruit Cobbler



Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Reception

Up to 2 Hours Minimum Guest Count - 25 People 25 or Less Will Incur a \$75.00 Server Fee.

BRONZE

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

Choose 1: Fresh Crudité 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

\$23.95/Person

SILVER

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 and Cheese Pinwheels or Mini Cocktail
Meatballs (Honey BBQ)

Choose 1: Choice of Cold or Hot Dip (See Page 18)
Assorted Cookies & Brownies
Sweet Tea
Iced Water

\$25.95/Person



GOLD

Domestic and Gourmet Cheese Display with
Grapes and Assorted Crackers
Mini Finger Sandwiches (Ham, Turkey,
Cucumber & Chicken Salad)

Choose 1: Fresh Crudité 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 & Assorted Dessert Bars
Sweet Tea
Iced Water

\$29.95/Person

NO SUBSTITUTIONS

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Reception Add-Ons

ADD-ONS

Bruschetta -Grilled Olive Oil Baguette with Chopped Tomato and Basil & a Balsamic Glaze
\$4.00/Person

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

Fried Spring Rolls or Cream Cheese Wontons
\$6.00/Person

Fried Chicken Fingers w/Honey Mustard, BBQ and Ranch
\$5.00/Person

Crab Stuffed Mushrooms w/White Wine Sauce
\$6.00/Person



CARVING STATIONS (Add on only)

(Served with Rolls and Condiments)

Carving Attendant \$100 for 2 hours/ \$25 each additional hour

Roast Turkey Breast w/Cranberry Chutney
\$5.00/Person

BBQ Beef Brisket w/Kansas City BBQ Sauce
\$6.00/Person

Brown Sugar Ham w/Dijon Mustard
\$5.00/Person

Roast Prime Rib w/Horseradish Cream
\$7.00/Person

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Gourmet Dips and Displays



HOT DIPS

(Serves 75)

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

\$125.00

Chili Cheese Dip with House Fried Corn Tortilla Chips

\$125.00

Crab Dip with House Made Crostini

\$150.00

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

\$140.00

COLD DIPS

Small 15-39; Med 40-59

Pimento Cheese Dip with House Made Crostini and Assorted Crackers

\$50.00/\$100.00

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

\$60.00/\$110.00

Pico De Gallo and Guacamole with House Fried Corn Tortilla Chips

\$45.00/\$90.00

COLD DISPLAYS

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

Fresh Crudite with Ranch Dip

(Cauliflower, Broccoli, Cucumber, Peppers, Celery & Cherry Tomatoes)

\$75.00/\$105.00/\$155.00

Seasonal Sliced Fresh Fruit

\$85.00/\$125.00/\$170.00

Domestic Cheese Display w/Grapes and Assorted Crackers

(Cheddar, Provolone, Swiss & Pepper Jack)

\$95.00/\$135.00/\$190.00

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Hot Hors d'Oeuvres

Priced Per Dozen Minimum Order - 2 Dozen Per Selection



CHICKEN

Chipotle Maple Bacon-Wrapped Chicken

\$35.00

Ginger Chicken Satay with Coconut Peanut Sauce

\$30.00

Buffalo Style Wings (Mild, Medium, or Hot)

\$25.00

BEEF

Chipotle Beef on Tortillas with Avocado Crème

\$36.00

Beef Satay with Sweet and Spicy Sauce

\$45.00

Mini Beef Wellingtons

\$48.00

Mini Cocktail Meatballs

\$25.00

PORK

Pork Pot Stickers with Garlic Soy Sauce

\$28.00

Sausage Stuffed Mushroom Caps

\$36.00

Mini Ham Biscuits with Pineapple Chutney

\$38.00

SEAFOOD

Crab Stuffed Bacon Wrapped Shrimp

\$45.00

Mini Crab Cakes with Cajun Remoulade Sauce

\$40.00

Mini Cheesy Corn Fritters with Shrimp

\$40.00

Baked Polenta Rounds with Creole Shrimp

\$40.00

VEGETARIAN

Spanakopita

\$30.00

Mini Assorted Quiche (Veggie and Three-Cheese)

\$39.00

Cream Cheese Jalapeno Poppers

\$25.00

Mini Veggie Spring Rolls with Plum Sauce

\$35.00

Cornmeal Fried Half-Moon Green Tomato

with Pimento Cheese

\$30.00

Fried Macaroni and Cheese Bites with Ranch

\$30.00

Baked Brie with Apricot Jam-Served with Crackers

\$50.00

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Cold Hors d'Oeuvres

Priced Per Dozen Minimum Order - 2 Dozen Per Selection

Bacon Wrapped Dates
\$30.00

Smoked Salmon Crostini
\$40.00

Sun-Dried Tomato and
Gorgonzola Bruschetta
\$35.00

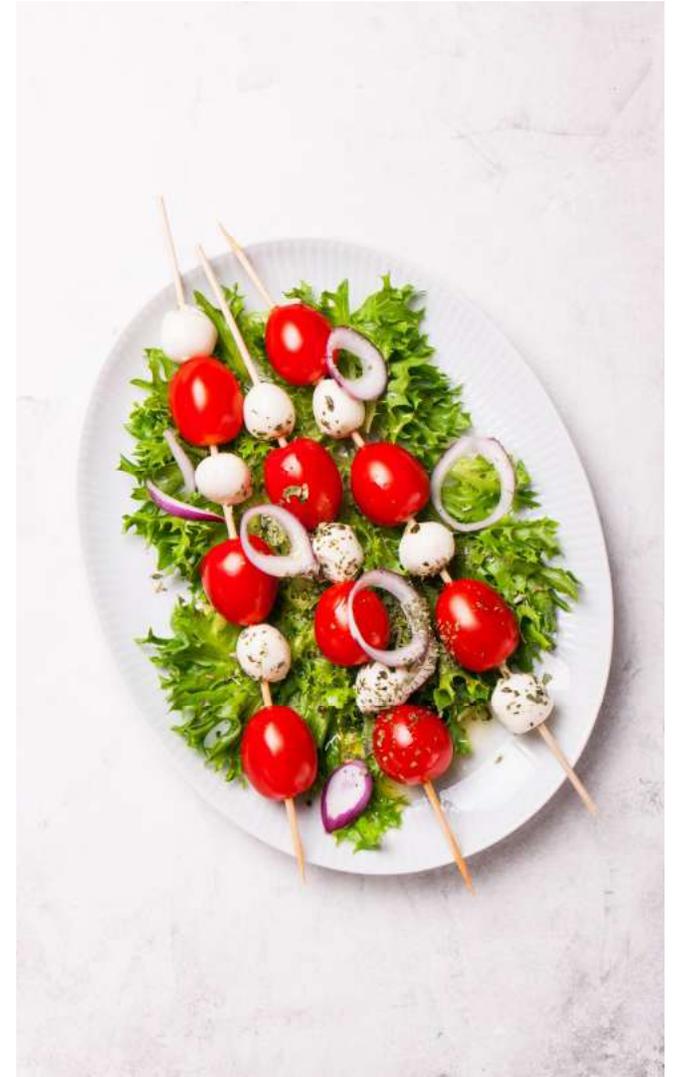
Ham and Cheese Pinwheels
\$28.00

Mini Finger Sandwiches
(Chicken Salad, Ham and Turkey)
\$28.00

Shrimp Cocktail
Market Price

Caprese Skewers
(Marinated Mozzarella Balls, Balsamic
Marinated Heirloom Tomatoes)
\$35.00

Raspberry Brie Tarts
(Phyllo tarts stuffed with
whipped brie and raspberry jam)
\$35.00



**Various Items may be Tray Passed for \$75.00 Per Server for up to 2 Hours.
Chef Will Recommend Tray Passed Items.**

Prices Subject to 20% Service Charge and 12.8% Tax

Menus Subject to Change

Beer, Wine & Alcohol

	HOUSE WINES	DOMESTIC BEERS
	Chardonnay	Bud Light
	Cabernet Sauvignon	Michelob Ultra
	Pinot Grigio	Yuengling
	Moscato	
Host Bar	\$9.00	\$6.00
Cash Bar	\$10.00	\$7.00

LIQUOR	HOUSE BRANDS
Bourbon	Wild Turkey
Gin	Bombay Sapphire
Rum	Bacardi Silver
Scotch	Dewar's
Vodka	Tito's
Whiskey	Jack Daniels
Tequila	Jose Cuervo Gold
HOST BAR ONLY	\$10.00 per drink
CASH BAR ONLY	\$12.00 per drink

Prices Subject to 20% Service Charge for HOST Bars.

Served in High Quality Plasticware. **NO SHOTS SERVED.** Specialty Liquor, Beer and Wine Available at Additional Cost.
Need Advance Notice of 14 Days.

Bartender - \$150.00 (Up to 2 hours). \$75.00/Hour Additional After 2 Hours.

Menus Subject to Change

Alcoholic Beverage Policy and Procedures

All Bar Service Will be Set with Coke Products, Water, Beverage Napkins, and Plasticware.

As a Licensee of the Commonwealth of Virginia, IALR 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. All Service Personnel Have Completed ServSafe Alcohol Training. Depending on the Nature of the Event, Wristbands May be Required for Verification of Age.

ALCOHOL MAY NOT BE BROUGHT IN OR CARRIED OUT OF IALR UNDER ANY CIRCUMSTANCES.

Levels of Service:

- Cash Bar - Beer, Wine and Full Bar (Tax Included-**ADVANCED DEPOSITS REQUIRED**)
- Host Bar - Consumption + Tax + Service Charge (20%)

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): \$75.00/hour

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

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Menus Subject to Change

Morning Selections

Beverage Service

A La Carte

All Day Package

Lunch/Dinner

Entree Accompaniments

Reception

Bar

Policies/Planning