

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)

\$13.95

Includes: Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Assorted Pastries

and

Chef's Choice Mini Quiche



Farmers Breakfast Buffet

(up to 2 hours)

\$17.95

Includes:

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

French Toast with Warm Syrup

-OR-

Assorted Pastries

Scrambled Eggs

-OR-

Cheddar, Spinach & Peppers Frittata

Home Fries

and

Crisp Bacon

Prices Subject to 20% Service Charge and 12.8% Tax

Beverage Service

Morning Beverage Service (2 hours) \$8.25

Our morning beverage service includes: freshly brewed regular coffee, assorted soft drinks and water

Afternoon Beverage Service (2 hours) \$8.25

Our afternoon beverage service includes: freshly brewed regular coffee, assorted soft drinks and water

All Day Beverage Service – Up to 8 Hours \$14.00 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

**Decaffeinated Coffee Available Upon Request*

À La Carte Selections

Morning Offerings

- | | |
|---|-------------|
| • Assorted Muffins | \$2.95/Each |
| • Assorted Scones | \$2.95/Each |
| • Assorted Quiche (Lorraine & Veggie) | \$3.25/Each |
| • Yogurt with Granola and Berries | \$2.95/Each |
| • Breakfast Sandwiches: with Scrambled Eggs, Cheese and Choice of Sausage, Ham or Crisp Bacon | \$4.95/Each |

Afternoon Offerings

- | | |
|--------------------------------|---------------|
| • Assorted Homestyle Cookies | \$25.00/Dozen |
| • Brownies | \$28.00/Dozen |
| • Cheesecake Bites | \$32.00/Dozen |
| • Individual Packaged Items | \$24.00/Dozen |
| • Charcuterie Cups | \$48.00/Dozen |
| • Pepperoni Pizza Crunch Bites | \$25.00/Dozen |

*1 Dozen Minimum of Each Item

Prices Subject to 20% Service Charge and 12.8% Tax

All Day Package

\$60.95

Presented Buffet Style. Minimum of 25 People. Less than 25 will incur a \$75 Server Fee. Sold as a package only.

The Classic Continental

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Assorted Pastries

Chef's Choice Mini Quiche

Freshly Brewed Coffee (regular)

Assorted Soft Drinks and Water

Morning Beverage Service

Freshly Brewed Coffee (regular)

Assorted Soft Drinks, Iced Tea and Water



Lunch Buffet

(Chef's Choice)

The Lunch Buffet includes:

Salad

Entree

Vegetable

Starch

Dessert

Assorted Soft Drinks, Iced Tea and Water

Afternoon Snack

Chef's Choice Snack

Freshly Brewed Coffee (regular)

Assorted Soft Drinks, Iced Tea and Water

*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 & Water

Prices Subject to 20% Service Charge and 12.8% Tax

Lunch on the Run

Maximum of 100 Boxed Lunches

Signature Salads - \$15.95/Person

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

Chicken Caesar Salad

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

Chipotle Grilled Chicken Salad

Chipotle and Honey Grilled Chicken, Roasted Corn, Grilled Red Peppers, Sliced Cucumbers, and Sliced Black Olives Over Spring Mix. Served with Chipotle Ranch.

Grilled Chicken Salad

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

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 a Pretzel Roll. 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 Pretzel Roll. 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.

Chicken BLT Wrap

Grilled Chicken, Bacon, Lettuce, and Tomato in a Flour Tortilla with Garlic Herb Aioli.

Ultimate Veggie Sandwich

Red Onion, Shaved Carrots, Tomato, Cucumber, Guacamole, Hummus and Roasted Red Peppers on a French Baguette.

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

Premium Lunch on the Run

Maximum of 100 Boxed Lunches



Premium Salads & Sandwiches - \$16.95/Person

Salads:

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

Very Berry Chicken Salad

Seasoned Grilled Chicken Breast served on top of Mixed Greens with Fresh Blueberries & Strawberries, Cheddar Cheese and topped with a Creamy Poppy Seed Dressing

House Steak Salad

Grilled Flat-iron Steak, Bacon, Cucumber Slices, Cherry Tomatoes, Shredded Mozzarella and Crispy Onions Over Greens with Ranch.

Sandwiches:

All Sandwiches Include Bagged Chips, Cookie and Bottled Water

Italian Chicken Wrap

Italian Seasoned Chicken Breast with Tomato, Provolone, Red Onion, Fresh Basil, Romaine, and Oregano, Tossed in Balsamic Vinegar in a Flour Tortilla.

Steak Melt:

Thinly Sliced Seasoned Flat Iron Steak, Grilled Peppers and Onions, Melted Mozzarella and Horseradish Spread on a Toasted Hoagie Roll.

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

Specialty Buffets



25 or less will incur a \$75.00 Server Fee. For Service after 2:00 p.m., Add \$5.00/person

Little Italy - \$19.95

Caesar Salad
Baked Penne with Ragu
Roasted Vegetable Medley
Garlic Knots
House-made Cannoli
Freshly Brewed Sweet Tea
Iced Water

Down Home - \$21.95

Chopped Salad (Romaine, Tomato, Bacon, Cucumber, Cheddar and Ranch)
BBQ Chicken Breast
Mashed Potatoes
Country Style Green Beans
Fresh Baked Biscuits
Fruit Cobbler
Freshly Brewed Sweet Tea
Iced Water

We are happy to accommodate vegetarian, vegan and gluten-free dietary restrictions. No substitutions.

Prices Subject to 20% Service Charge and 12.8% Tax

Specialty Buffets



25 or less will incur a \$75.00 Server Fee. For Service after 2:00 p.m., Add \$5.00/person

Deli Buffet (Max. of 50 People) - \$21.95

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

Taco Bar- \$22.95

Tortillas (Corn and Flour)

Southwest Salad (Mixed Greens, Cherry Tomatoes, Cucumber, Black Bean and Corn Salsa, Cheddar, Crispy

Tortilla Chips and Ranch)

Chicken Fajita OR Pork Carnitas

Spanish Rice

Refried Beans

Toppings: Guacamole, Pico De Gallo, Salsa and Sour Cream

Tres Leche Cake with Dulce De Leche

Freshly Brewed Sweet Tea

Iced Water

We are happy to accommodate vegetarian, vegan and gluten-free dietary restrictions. No substitutions.

Prices Subject to 20% Service Charge and 12.8% Tax

Lunch & Dinner

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

25 or less will incur a \$75.00 Server Fee.

Additional Entree at \$5.00/person (Menu Price Based on the Higher Priced Entree). 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. No substitutions.

Prices Subject to 20% Service Charge and 12.8% Tax

Lunch

Lunch Buffet: \$24.95 Lunch Served: \$29.95



Entree - Choose 1

- **Rotisserie Chicken Breast with Caramelized Onion Velouté**
Rotisserie Chicken Breast with a Light Caramelized Onion Cream Sauce
- **Blackened Chicken with Creole Cream Sauce**
Cajun Spiced Chicken with a Creole Cream Sauce
- **Asiago Chicken**
Sauteed Chicken Breast with Crusted Asiago Cheese and a Mushroom Sauce
- **Soy Glazed Chicken with Pineapple Salsa**
Sauteed Seasoned Chicken Breast Topped with a Pineapple Salsa
- **Chipotle Maple Chicken**
Sauteed Seasoned Chicken Breast with a Chipotle Maple Glaze
- **Roast Pork Loin with Black Pepper Gravy**
Roasted Pork Loin Topped with a Black Pepper Sauce
- **Flank Steak with House-made Chimichurri**
Spice Rubbed Flank Steak with Chimichurri
- **Home Style Meatloaf**
Meatloaf with a Brown Sugar Glaze
- **Salisbury Steak**
Seasoned Ground Beef Pattie with an Onion Gravy
- **Alfredo Vegetarian Lasagna (V)**
Vegetables Layered in Lasagna Noodles with a Creamy Alfredo

Desserts - Choose 1

- **Seasonal Fruit Cobbler**
- **Assortment of Mini Desserts**
- **Lemon Squares**
- **NY Cheesecake with Strawberries or Caramel Drizzle**

Cold Sides - Choose 1

- **Garden Salad with Ranch or Vinaigrette**
- **Watermelon, Feta and Arugula Salad with Balsamic Vinaigrette**
- **Mixed Green Salad with Strawberries, Toasted Almonds, Gorgonzola and a Sweet Onion Dressing**

Hot Sides - Choose 2

- **Mashed Potatoes**
- **Rice Pilaf**
- **Chef's Seasonal Garden Vegetable**
- **Gourmet Mac & Cheese (Smoked Cheddar & Gouda)**
- **Roasted Brussel Sprouts with Apple Cider Agrodolce**
- **Honey Glazed Carrots**
- **Country Style Green Beans**
- **Roasted Broccoli**
- **Truffle Parmesan French Fries**

Prices Subject to 20% Service Charge and 12.8% Tax

Dinner

Dinner Buffet: \$30.95 Dinner Served: \$35.95

Served with House Salad or Caesar Salad

Entree - Choose 1

- **Champagne Chicken Breast**
Seared Chicken Breast with Sundried Tomatoes and Mushrooms in a Champagne Cream
- **Chicken Milanese with Italian Salsa Verde**
Pan-fried Golden Chicken Cutlet Finished with a Bright Herb Salsa Verde of Parsley, Capers, and Lemon.
- **Blackened Chicken with Creole Cream Sauce**
Cajun-spiced Chicken Breast Seared and Smothered in a Rich Creole Cream Sauce with Peppers, Onion, and Celery
- **Chicken Au Poivre with Caramelized Shallots**
Peppercorn-crusted Chicken in a Classic Brandy-cream Pan Sauce, Topped with Caramelized Shallots
- **Flank Steak with Chimichurri**
Spice Rubbed Flank Steak with Chimichurri
- **NY Strip with Herbed Compound Butter**
Grilled NY Strip Topped with Herbed Compound Butter
- **Blackened Salmon with Creole Cream Sauce**
Baked Salmon Topped with a Creole Cream Sauce
- **Mediterranean Cod Acqua Pazza**
Poached in White Wine, Cherry Tomato and Basil
- **Farfalle de Limone (V)**
Bow Tie Pasta with Zucchini, Ricotta, Pecorino, Cherry Tomato and Fresh Garlic



Prices Subject to 20% Service Charge and 12.8% Tax

Dinner

Dinner Buffet: \$36.95 Dinner Served: \$41.95

Served with House Salad or Caesar Salad

Entree - Choose 1

- **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
- **Rosemary Chicken**
Seared Chicken Breast with Rosemary Roasted Red Grapes and a Pan Sauce
- **Prime Rib of Beef**
Coffee Crusted Prime Rib with a Horseradish Cream
- **Beef Tenderloin**
Pan Seared Tenderloin with a Veal Demi Glace
- **Beef Tournedos with Green Peppercorn Sauce**
Bacon Wrapped Beef Medallions with a Green Peppercorn Sauce
- **Maryland Style Crab Cakes**
Classic Style Crab Cakes Served with a Remoulade
- **Lemon Trout**
Seared Trout Filet with Lemon, Capers, and a Dill Sauce
- **Wild Mushroom Ravioli (V)**
Wild Mushroom stuffed Ravioli with a Truffle Pesto
- **Crispy Fried Eggplant (V/VG)**
Fried Eggplant with Romesco, Fried Spanish Olives and Basil



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Entree Accompaniments

Choose 1 of each

Vegetable

- Honey Glazed Carrots
- Country Green Beans
- Roasted Garlic Broccoli
- Sauteed Zucchini and Yellow Squash
- Grilled Asparagus
- Roasted Brussel Sprouts with Balsamic Glaze
- Tuscan Kale and Cannellini Beans

Starch

- Whipped Potatoes
- Roasted Red Bliss Potatoes
- Wild Rice Pilaf
- Sweet Potato Brown Sugar Puree
- Creamy Parmesan Polenta
- Herb-Roasted Red Potatoes
- Parmesan Risotto
- Gourmet Macaroni and Cheese

Dessert

- Italian Cream Cake
- Assortment of Mini Desserts
- Triple Chocolate Mousse Cake (Individual Rounds)
- Ricotta Pistachio Cream Cake
- NY Cheesecake with Strawberry or Caramel Drizzle
- White Chocolate Blueberry Cheesecake

Prices Subject to 20% Service Charge and 12.8% Tax

Reception

Up to 2 Hours | Minimum Guest Count of 25 People | 25 or Less will Incur a \$75.00 Server Fee | No Substitutions

Bronze | \$25.95/Person

- Domestic Cheese Display with Assorted Crackers
- Mini Cucumber OR Chicken Salad Tea Sandwiches
- Choose 1:
 - Fresh Crudité with Ranch Dip
 - OR
 - Seasonal Sliced Fruit
- Choose 1:
 - Mini Cocktail Meatballs (Honey BBQ)
 - OR
 - Chicken Tender Sliders (BBQ or Nashville Style)
- Fresh Baked Cookies
- Sweet Tea
- Iced Water

Silver | \$28.95/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 Skewers
 - OR
 - Sausage Stuffed Mushrooms with Creamy Dill
- Choose 1:
 - Chicken Tender Sliders (BBQ or Nashville Style)
 - OR
 - Mini Cocktail Meatballs (Honey BBQ)
- Choose 1:
 - Choice of Hot Dip (see menu)
- Assorted Cookies & Brownies
- Sweet Tea
- Iced Water

Gold | \$32.95/Person

- Domestic Cheese Display with Grapes and Assorted Crackers
- Charcuterie Board
- Chicken Salad Tea Sandwiches
- Choose 1:
 - Fresh Crudité with Ranch Dip
 - OR
 - Seasonal Sliced Fruit
- Choose 1:
 - Grilled Lamb Lollipop
 - OR
 - Mini Steak Skewers with Chimichurri
- Fried Arancini with Marinara
- Sausage Stuffed Mushrooms with Creamy Dill
- Assorted Cookies, Brownies & Assorted Dessert Bars
- Sweet Tea
- Iced Water

Prices Subject to 20% Service Charge and 12.8% Tax

Reception Add-Ons

Add-Ons

- Bruschetta-Grilled Olive Oil Baguette with Chopped Tomato and Basil & a Balsamic Glaze
 - \$4.00/Person
- Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges
 - Market Price
- Fried Spring Rolls or Cream Cheese Wontons
 - \$6.00/Person
- Fried Chicken Fingers with Honey Mustard, BBQ and Ranch
 - \$5.00/Person
- Crab Stuffed Mushrooms with 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 with Cranberry Chutney
 - \$5.00/Person
- BBQ Beef Brisket with Kansas City BBQ Sauce
 - \$6.00/Person
- Brown Sugar Ham with Dijon Mustard
 - \$5.00/Person
- Roast Prime Rib with Horseradish Cream
 - \$7.00/Person



Gourmet Dips and Displays

Hot Dips

Serves 75

- Spinach, Artichoke, and Cheese Dip with House Fried Pita 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) with 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 Crudit  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 with 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

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

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

Beef

- Chipotle Beef on Tortillas with Avocado Creme
 - \$36.00
- Beef Satay with Sweet and Spicy Sauce
 - \$45.00
- Mini Beef Wellingtons
 - \$48.00
- Mini Cocktail Meatballs
 - \$25.00

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

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
- Shrimp Cocktail
 - Market Price
- Mini Finger Sandwiches (Chicken Salad, Ham and Turkey)
 - \$28.00
- 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

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	Barcardi Silver
Scotch	Tito's
Whiskey	Jack Daniels
Tequila	Jose Cuervo Gold
Host Bar Only	\$12.00 per drink
Cash Bar Only	\$14.00 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. ICC will need an advance notice of 14 days.

Bartender - \$150.00 (up to 2 hours) | \$75.00/hour additional after 2 hours

Alcoholic Beverage Policy & Procedures

All Bar Services 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 (Advanced Deposits Required)
- Host Bar - Consumption + 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 (must be told prior of event)

All food and beverage must be consumed on site

Contact Us Today!

434.766.6700 | iccsales@ialr.org | ialr.org



Prices Subject to 20% Service Charge and 12.8% Tax

