

# 2020 CATERING MENU

10-28-2020



# Morning Selections

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



## 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, Assorted Soft Drinks, and Water



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# 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)



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# 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, Assorted Soft Drinks 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 and Decaf)  
Hot Tea  
Assorted Soft Drinks, and Water



## AFTERNOON SNACK

Chef's Choice Sweet and Salty Snack  
Iced Water  
Freshly Brewed Coffee (regular and  
Decaf)  
Assorted Soft Drinks

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# 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.**

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# 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.

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# 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

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# 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.



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# 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

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# 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



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# 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



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# 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



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# 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 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

## 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 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 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, Bars, and Assorted  
Dessert Bars  
Sweet Tea  
Iced Water

**NO SUBSTITUTIONS**

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# 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

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# 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)

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# 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



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# 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.**



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# 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**

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# 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](mailto:iccsales@ialr.org) | [www.ialr.org](http://www.ialr.org)

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Morning Selections

Beverage Service

A La Carte

All Day Package

Lunch/Dinner

Entree Accompaniments

Reception

Bar

Policies/Planning