



# ABBOTT CATERING

## BREAKFAST

*Breakfast buffets are set for one hour and include full beverage service. Minimum 15 guests.*

### THE CONTINENTAL 19.50 PP

Build your own yogurt parfait, sliced tea bread, local Bodo's bagels, mini muffins, seasonal fresh fruit, daily juice

### AMERICAN BREAKFAST 24 PP

Scrambled eggs, choice of (1) breakfast meat, breakfast potatoes. assorted pastries and local Bodo's bagels

### CREATE YOUR OWN BREAKFAST 26 PP

Choice of two entrees, two sides, one fruit accompaniment, one freshly baked pastries, and served with local Bodo's bagels and our daily juice bar

Entrees - scrambled eggs, scrambled egg whites, french toast, pancakes, spinach quiche,  
Sides - pork bacon, turkey bacon, pork sausage, turkey sausage, plant - based sausage, home fries, grits  
Fruit - sliced fruit, fruit yogurt parfait, seasonal hand fruit  
Pastries - assorted danish, assorted muffins, sliced tea bread

### FULL BEVERAGE SERVICE

Freshly brewed local Greenberry's coffee, decaf Greenberry's coffee, hot tea service, assorted sodas and sparkling waters. Minimum 10 guests. 90 Minute Service - 10 pp Half Day Service - 12 pp Full Day Service - 25 pp

## A LA CARTE

sausage, egg, cheese, bagel 6.50  
egg white, tomato, pepperjack, bagel 6.50  
plant-based sausage, egg, spinach, cheese, bagel 6.50  
bacon, ham, egg, cheese, texas toast 6.50  
bacon, egg, cheese, burrito 7  
egg, potato, pico de gallo, black bean, cheese burrito 7  
sausage, egg, cheese, burrito 6.50

individual fruit cup 5 EA  
individual yogurt 2 EA  
assorted donuts, one dozen 15  
assorted danish, one dozen 18  
assorted muffin, one dozen 26  
all-butter croissant, per dozen 36  
local bodo's bagels with accompaniments, one dozen 32

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# AM BREAKS

All breaks will be setup for two hours. Minimum 10 guests.

## A FRESH START

fresh, roasted, and dried strawberry parfait, granola  
cut seasonal melons and grapes  
assorted dried fruit  
vanilla custard danish  
milk chocolate cherry energy bites  
daily juice  
14 PP

## 'HEALTH NUT' AVOCADO BAR

crushed and lightly seasoned avocado  
grilled local 7-grain country loaf, bagel chips  
chopped egg, red onion, arugula, feta  
sugared raspberry turnover tropical fruit parfait, coconut, lime, streusel  
16 PP

## COMMONWEALTH COUNTRY

spinach and fontina fritattas  
vanilla and brown sugar peaches, overnight oats  
vanilla sugar doughnut bites  
fruit skewer, yogurt sauce  
blackberry and sage lemonade  
16 PP

## DELICATESSEN TABLE

smoked and sliced atlantic salmon  
red onion, tomato, cucumber, caper, pickles, everything cream cheese  
local bodo's bagel and dark rye basket  
classic deviled eggs  
cinnamon rolls  
16 PP

## COFFEE SHOP

iced coffee, premium syrups  
brown butter doughnuts  
sunflower and dried fruit energy bites  
chilled melons, honey, mint  
chocolate avocado mousse, berry compote, fresh berries  
14 PP

## FULL BEVERAGE SERVICE

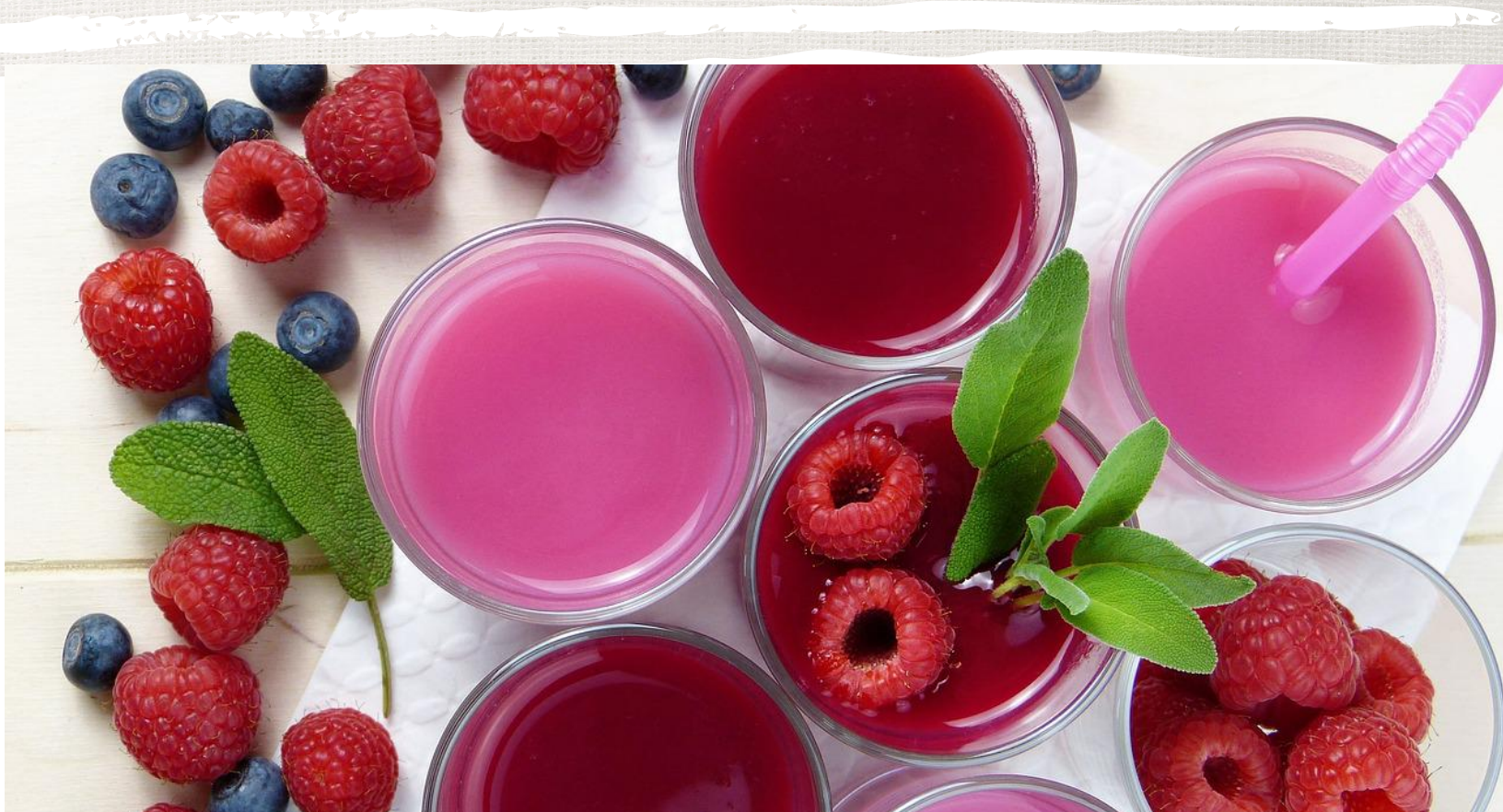
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Full Day Service - 25 pp

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# LUNCH





# SANDWICH BUFFET 17 PP

Select up to four sandwiches, two accompaniments, one dessert, and beverages.  
Prefer a bagged lunch? Please add \$2 pp. Gluten sensitive options available, \$2 pp. All lunch buffets are set for one hour and served with seasonal hand fruit. Minimum 10 guests.

## SANDWICHES AND WRAPS

- herb-roasted chicken, green goddess dressing, bacon, lettuce, tomato, croissant
- italian capicola, olive tapenade, red onion, arugula, goat's cheese, baguette
- crispy tofu banh mi, cabbage, carrots, daikon, cilantro, chili crisp aioli, baguette
- roasted turkey, pepper jack, pickles, spicy mayo, arugula, baguette
- crispy buffalo chicken, cheddar, lettuce, tomato, spicy mayo, wheat wrap
- 'gyro' grilled flank steak or chicken, tzatziki sauce, red onion, red pepper, feta, arugula, baguette
- garlic sesame hummus, marinated sundried tomato, cucumber, red onion, lemon sesame vinaigrette, wheat wrap
- fresh mozzarella, basil pesto aioli, tomato, arugula, baguette -add prosciutto, +1.75

## ACCOMPANIMENTS

- house made potato chips
- assorted Miss Vicky's kettle chips
- quinoa grain salad, vegan
- gemelli pasta salad, vegan
- German potato salad, vegan

## DESSERTS

- chocolate chip cookies
- lemon bars, shortbread crust
- GF rice krispy treats

## BEVERAGES

- assorted sodas
- assorted sparkling waters
- hydration station
- canned water - please add .75 pp

# SNACKS

All items individually packaged

- lemon bars, per dozen 26
- chocolate chip cookies, per dozen 20
- oatmeal raisin cookie sandwich, per dozen 24
- seasonal hand fruit 1
- assorted Miss Vicky's kettle chips 1.95
- air popped popcorn - sea salt, cinnamon toast, Old Bay 4
- hummus box - pita, fresh vegetables 6
- charcuterie box - salumi, cheeses, olives, crackers 10
- yogurt covered pretzels 3.50
- fresh cut fruit cups 5
- house-fried corn chips with fire roasted salsa 4

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# GRAINS AND BOWLS 18 PP

Select up to four salads or bowls, one protein each, one dessert, and beverages. Minimum 10 guests.  
All lunch buffets are set for one hour.

## SALADS, GRAINS, AND BOWLS

- chopped caesar - romaine, shaved parm, marinated chickpeas, heirloom tomato, crispy corn tortillas, caesar dressing
- superfood - baby spinach, quinoa, shaved vegetables, dried cranberries, sunflower seeds, sweet potato, lemon sesame vin
- mezze - baby arugula, sesame hummus, marinated sundried tomato, olive salad, feta, red onion, tzatziki sauce
- burrata caprese - mixed greens, burrata cheese, heirloom tomato, spiralized zucchini, pesto vinaigrette
- garden cobb - crushed avocado, cucumber, chopped egg, tomatoes, blue cheese, romaine, balsamic
- bibimbap - jasmine rice, marinated cucumber, kim chi, daikon, edamame, gochujang bbq, sesame crunch
- el jefe - spanish rice, baby kale, black beans, roast corn, guacamole, pico de gallo, queso fresco, lemon herb dressing
- miso power - red miso quinoa, baby kale, spicy roasted broccoli, pickled carrots, red onion, chili crisp
- rainbow - farro, baby lettuces, roasted and pickled cauliflower, radish, pumpkin seeds, asparagus, purple potatoes, avocado dressing
- roots & fruits - herbed wild rice, chipotle sweet potatoes, apples, cranberries, goat's cheese, pumpkin seeds, baby kale, green goddess

## PROTEIN

- chimmichurri grilled flank steak
- lemon pepper chicken
- crispy falafel
- rosemary thyme tofu herb
- roasted salmon +3
- lemon pepper shrimp +3

## DESSERTS

- chocolate chip cookies
- lemon bars, shortbread crust
- GF rice krispy treats

## BEVERAGES

- assorted sodas
- assorted sparkling waters
- hydration station
- canned water - please add .75 pp

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# FULL SERVICE LUNCH BUFFET 37.50 PP

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## THE DOWNTOWNER

greek salad with garbanzo beans  
lemon braised chicken  
grilled salmon, roasted pepper sauce  
curried broccoli and cauliflower  
coconut rice  
grilled naan bread  
blueberry cheesecake

## THE IVY

korean beef and chicken bulgogi  
crispy fried tofu, gochuchang bbq  
house made kim chi, fermented onions, jalapeno  
thai basil cucumber salad, sweet chili dipping sauce, garlic tamari  
warm flour tortilla, lettuce cups  
ginger molasses cookies

## ROUTE 29

cobb salad  
smoked pulled pork  
smoked pulled chicken  
bbq tofu  
shredded cabbage, classic creamy slaw dressing  
brown sugar baked beans  
home style mac 'n cheese  
cornbread, whipped honey butter  
seasonal fruit cobbler

## MONTICELLO

texas chopped salad, black beans, tomato, crispy tortilla, queso fresco  
chimichurri marinated flank steak  
yucatan chipotle chicken  
tofu al pastor  
sour cream, cheddar, citrus cabbage slaw  
fajita vegetables  
spanish rice  
flour tortillas, corn taco shells  
tres leches cake

## COURT SQUARE

chopped salad, radish, onion, corn, jalapeno. queso fresco, mint, cilantro  
peruvian chicken, cilantro crema  
baked salmon, no nut pesto crumbs  
stuffed sweet potato, spinach, mushroom, sunflower seeds  
green beans, rosemary, garlic  
sweet potato fries  
dinner rolls  
churros, dark chocolate sauce

## HOOS POWER LUNCH

caesar, romaine, shaved parm, caesar dressing, garlic croutons  
minestrone soup  
chicken salad, lettuce, tomato, croissant  
smoked ham, cole slaw, swiss, grain mustard, toasted marble rye  
turkey breast, bacon, swiss, avocado, lettuce, tomato, mayo  
house made chips  
chocolate chip cookies

## FULL BEVERAGE SERVICE

Freshly brewed local Greenberry's coffee, decaf Greenberry's coffee, hot tea service, assorted sodas and sparkling waters.  
Minimum 10 guests

90 Minute Service - 10 pp  
Half Day Service - 12 pp  
Full Day Service - 25 pp

## A LA CARTE BEVERAGES

assorted sodas 1.75

assorted sparkling waters 1.75

canned water 3.00

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# PM BREAKS

PM breaks will be setup for two hours. Minimum 10 guests.

## MEZZE TABLE

tandoori sesame hummus  
blistered eggplant and tahini baba ghanoush  
grilled naan and breadstick basket  
citrus marinated mixed olives  
lemon bars, shortbread crust  
15 PP

## AFTERNOON SIESTA

house fried corn chips  
jalapeno pico de gallo, crushed guacamole  
chilled 'elote' street corn dip  
heirloom tomato and black bean tostada, queso fresco  
dark chocolate dipped pineapple  
rosemary grapefruit paloma, chili lime rim  
14 PP

## PICK ME UP

root vegetable and house potato chips  
za'atar spiced beet dip  
moroccan spiced, charred carrot 'hummus'  
quinoa and feta chopped salad cups  
molasses ginger cookies  
local kombucha bar  
16 PP

## CHEESE BOARD

sumac rubbed goat's cheese  
cave-aged cheddar  
fontina val d'aosta  
flatbread crisps, grissini, grilled 7-grain loaf, VA clover honey  
dried pomegranate and milk chocolate bark  
green gazpacho shots, tomato and mint  
house made cannoli, chocolate chips  
16 PP

## FARMER'S TABLE

display of fresh, grilled, and marinated vegetables  
chilled feta and garlic dip  
peruvian spiced chips  
grilled naan and breadstick basket  
oatmeal raisin cookies  
16 PP

## CONCESSION STAND

warm soft pretzels, grain mustard  
trio of popcorn - sea salt, cinnamon toast, old bay  
old-fashioned lemonade  
build your own trail mix:  
-nut free snackin' mix -  
-all fruit gummy bears-  
-M&Ms-  
-chocolate covered pretzels-  
14 pp





# RECEPTIONS, BARS AND ALCOHOL

## HOUSE, BEER AND WINE ONLY

25 pp for the first hour, 10 per additional hour

## HOUSE, FULL BAR

30 pp for the first hour, 12 per additional hour

absolut vodka, tanqueray gin, bacardi rum, jack daniel's whiskey, dewar's scotch, jose cuervo tequila, house wine, imported and domestic beer

## PREMIUM, OPEN BAR

35 pp for the first hour, 14 per additional hour

fito's vodka, bombay sapphire gin, patron tequila, bacardi gold rum, johnny walker red scotch whiskey, maker's mark bourbon, house wines, imported and domestic beer

## TOP SHELF, OPEN BAR

45 pp for the first hour, 16 per additional hour

grey goose vodka, tanqueray gin, don julio tequila, bacardi gold rum, crown royal whiskey, johnny walker black scotch whiskey, knob creek bourbon, house wines, imported and domestic beer

## BARTENDER FEES

\$45 per hour, 4 hour minimum

1 bartender per 50 people

Rates are subject to change during peak season such as Reunion and Graduation



# HORS D'OEUVRES

Sold by the dozen

## LAND 80

buttermilk fried chicken biscuit, local honey

peri peri chicken skewer, pineapple salsa

miso glazed chicken skewer, sesame dipping sauce

masa harina crusted chicken, orange horseradish

beef empanada, cilantro crema

sesame beef meatballs, korean chili glaze

beef slider, caramelized onion, cheese, cherry tomato, cornichon

## SEA 82

smoked salmon, caper aioli, naan crisp

shrimp and grits, crispy grit cake, smoked bacon

coconut shrimp, sweet and sour sauce

maryland crab cakes, dill creme fraiche

shrimp and avocado salad tart

sesame seared tuna, crispy wonton, wasabi crema

## VEG 72

vegetable spring roll

mushroom arancini, truffle aioli

vegetable fritter, ponzu sauce

spanakopita

truffle and gruyere grilled cheese

quinoa cake, jalapeno corn relish

mac 'n cheese bite, chipotle aioli

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# RECEPTION DISPLAYS & TABLES

## CHARCUTERIE BOARD 15 PP

imported prosciutto, capicola, sopressata, salami, marinated vegetables  
olives, mustards, grilled breads and crostini

## BEE KEEPER'S TABLE 18 PP

honeycomb, local honeys  
artisan breads, house focaccia  
assorted fresh salads and vegetable preparations

## ARTISANAL CHEESE DISPLAY 16 PP

sumac rubbed goat's cheese  
cave-aged cheddar  
fontina val d'aosta  
flatbread crisps, grissini, grilled 7-grain loaf, VA clover honey  
goat's cheese and tomato tartlet

## VEGETABLE BOARD 11 PP

a selection of fresh, grilled, and marinated vegetables  
herb creme fraiche, hummus

## TWO-BITE SLIDERS 15 PP

black angus beef, garden veggie, and grilled chicken on soft potato rolls,  
served with all the garnishes -  
cheese, lettuce, tomato, onion, pickles, crispy fried onions, pickled jalapenos

## ASIAN DUMPLINGS 16 PP

spring rolls, chicken, pork and vegetable gyoza,  
hoisin bbq, thai red chili sauce and ponzu dipping sauces,  
marinated cucumber salad, crispy noodles

## CEVICHE ON ICE MP

spicy citrus shrimp, chili lime marinated tuna, jade rice, avocado tomato salad,  
pickled red onions, citrus cabbage slaw, crispy wonton chips. served individually on ice

## MEDITERRANEAN TABLE 12 PP

lemon garlic hummus, blistered eggplant baba ganoush, tabbouleh, citrus marinated olives,  
grilled naan and breadstick basket



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