

UVA
DARDEN
GOODWIN
FAMILY
GROUNDS



BREAKFAST

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

THE CONTINENTAL 21 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, smoked pork bacon, breakfast potatoes. turkey sausage, assorted pastries, local Bodo's bagels, sliced tea bread

CREATE YOUR OWN BREAKFAST 26 PP

Choice of one entree, three sides, one fruit accompaniment, one freshly baked pastry, 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 Shenandoah Joe coffee, decaf Shenandoah Joe coffee, hot tea service, assorted sodas and sparkling waters. Minimum 10 guests. 90 Minute Service - 12 pp Half Day Service - 14 pp Full Day Service - 27 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 7.50
- egg, potato, pico de gallo, black bean, cheese burrito 7.50
- sausage, egg, cheese, burrito 8.00

- individual fruit cup 6 EA
- individual yogurt 3.50 EA
- assorted donuts, one dozen 28
- assorted danish, one dozen 36
- 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.

FRUIT FORWARD

Grilled Pineapple, Whipped Coconut Cream, Brown Sugar Crumble
Sliced Fruit, Mint, Pomegranate
Tropical Fruit Blend, Mango, Key Lime, Banana Chips
Mango Lattice Pastry
Winter Citrus Ginger Smoothie
15 PP

'HEALTH NUT' AVOCADO BAR

Crushed avocado, sea salt, lime
grilled local 7-grain country loaf
chopped egg, red onion, arugula, feta
Raspberry, Caramel Beignets
Lemon Mousse, Mixed Berries, Pomegranate
17 PP

A FRESH START

Chilled Local Apple Cider Punch, Ginger, Clove, Orange
Vanilla Bean Roasted Apples, Vanilla Yogurt, Oat Honey Granola
Dried Fall Fruits, Pears, Figs, Mango, Honey Tahini Sauce
Blueberry Cream Cheese Danish
17 PP

DELICATESSEN TABLE

smoked and sliced atlantic salmon
red onion, tomato, cucumber, caper, pickles, everything cream cheese
local bodo's bagel
"Carrot Cake" Overnight Oats
17 PP

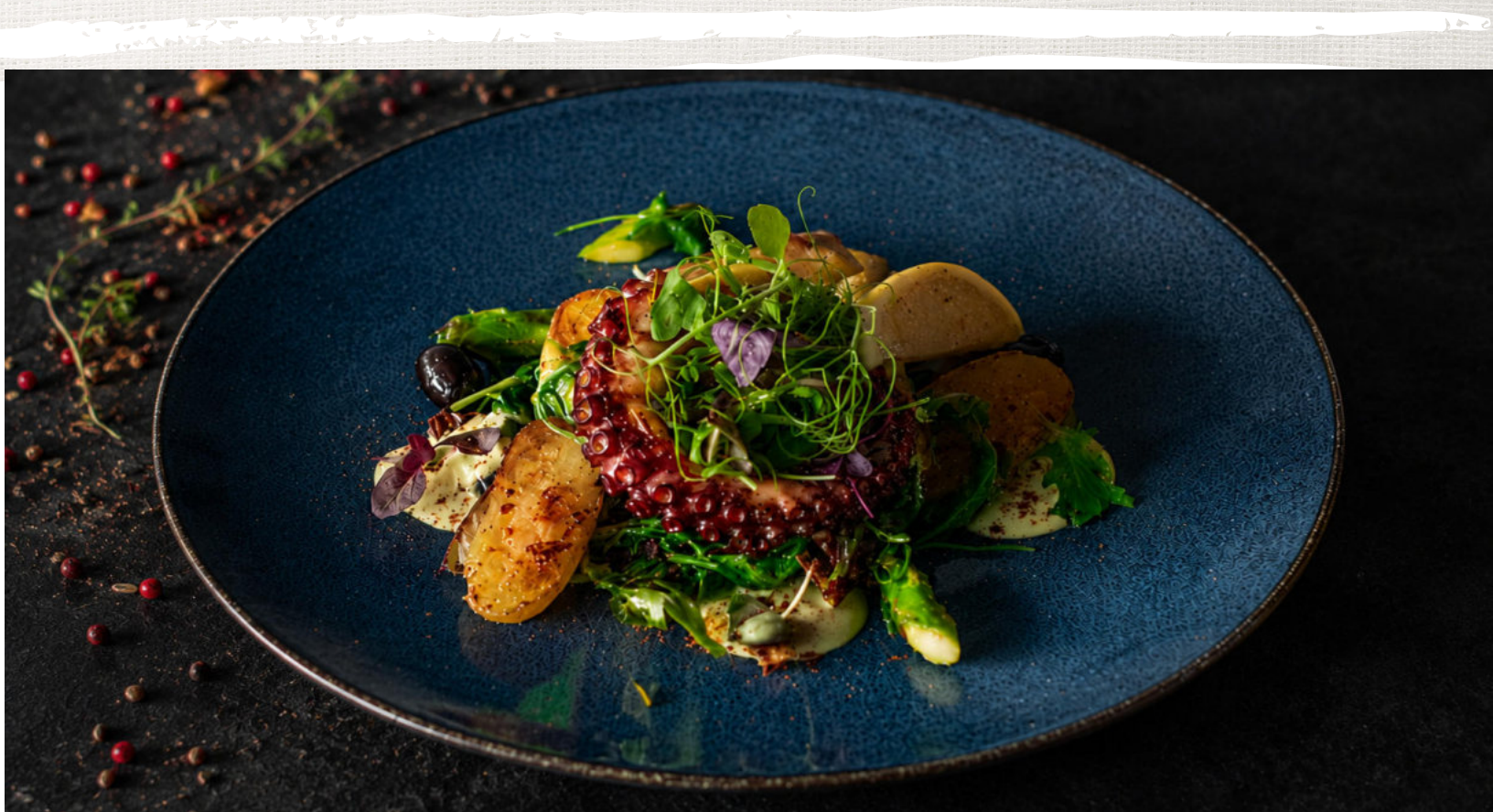
POWER HOUR

Buttermilk Blini, Fig Jam, Whipped Cream Cheese
Maple Coconut Cherry Granola Bites
Citrus Salad with Ginger Honey
Chocolate Croissant Twists, Vanilla Custard
mixed berry parfait, honey oat granola
15 PP

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LUNCH



SANDWICH BUFFET 18 PP

Select up to three 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, poppy seed roll
- italian capicola, olive tapenade, red onion, arugula, goat's cheese, italian loaf
- crispy tofu banh mi, cabbage, carrots, daikon, cilantro, chili crisp aioli, italian loaf
- roasted turkey, pepper jack, pickles, spicy mayo, arugula, italian loaf
- crispy buffalo chicken, cheddar, lettuce, tomato, spicy mayo, wheat wrap
- 'gyro' grilled flank steak, tzatziki sauce, red onion, red pepper, feta, arugula, italian loaf
- garlic sesame hummus, marinated sundried tomato, cucumber, red onion, lemon sesame vinaigrette, wheat wrap
- fresh mozzarella, basil pesto aioli, tomato, arugula, italian loaf

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

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 2
- assorted Miss Vicky's kettle chips 2
- air popped popcorn - sea salt, cinnamon toast, Old Bay 5
- hummus box - pita, fresh vegetables 6
- charcuterie box - salumi, cheeses, olives, crackers 10
- yogurt covered pretzels 4
- fresh cut fruit cups 6
- house-fried corn chips with fire roasted salsa 5

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GRAINS AND BOWLS 19 PP

Select up to three 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

roots & fruits - herbed wild rice, chipotle sweet potatoes, apples, cranberries, goat's cheese, pumpkin seeds, baby kale, green goddess

PROTEIN

chimichurri 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

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HOT LUNCH AND DINNER BUFFETS

Hot Buffet requests must be placed through our Event team, allowing us to better coordinate menus, staffing, and service logistics while continuing to offer the flexibility you expect.

The team will work with you to select the best menu for your event, discuss any dietary needs, review room setup and timing, and ensure every detail is in place for a successful event.

Gabrielle Chavigny, Senior Planner for Meetings and Events
ChavignyG@darden.virginia.edu

Victoria Walsh, Events & Client Services Manager
WalshV@darden.virginia.edu

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PM BREAKS

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MEZZE TABLE

Whipped Feta Dip, Mint Parsley Salad
Tunisian Roasted Carrot Dip, Golden Raisin, Caper
Root Vegetable Crudite, Carrot, Rutabega, Fennel, Celeriac
House Fried Potato Chips, African Spices
Dates Roasted in Honey, Lemon Zest, Sea Salt, Rosemary, Served Warm
16 PP

AFTERNOON SIESTA

house fried corn chips
jalapeno pico de gallo, crushed guacamole
chilled 'elote' street corn dip
Quicos - Spanish Roasted Corn, Tajin
Chocolate dipped dried mango
15 PP

FARMER'S TABLE

Chickpea Vegetable Fritters, Avocado 'Green Goddess' Dip, Served Warm
Lemon Tartlet, Poached Cranberry
Curried Red Lentil 'Hummus'
Tunisian Spiced Rice Crisps
Parmesan Artichoke Dip
17 PP

CONCESSION STAND

Salt and Pepper Warm Soft Pretzel Bites, Grain Mustard
trio of popcorn - Sea Salt, Tajin, Brown Sugar Kettle
Cranberry Limeade
Oatmeal Raisin Cookies
build your own trail mix:
-soy-dressed sesame snack mix -
-all fruit gummy bears-
-chocolate candies-
-covered pretzels-
15 pp

GLOBAL

Dolmas, Minted Garlic Yogurt
Roasted Peppadew Peppers, Goat's Cheese, Cilantro Pesto
Baked Olives, Preserved Lemon, Fennel Seed, Served Warm
Chocolate Pate de Fuit
Quince Paste, Manchego
17 PP



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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

tito'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 82

buttermilk fried chicken biscuit, local honey

peri peri chicken skewer, pineapple salsa

miso glazed chicken skewer, sesame dipping sauce

miso and sesame crusted chicken, aleppo aioli

beef empanada, cilantro crema

sesame beef meatballs, korean chili glaze

southwestern chicken, tomato, cilantro, tart

SEA 84

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 74

vegetable spring roll

mushroom arancini, truffle aioli

vegetable fritter, ponzu sauce

spanakopita

falafel, red pepper romesco

quinoa cake, jalapeno corn relish

mac 'n cheese bite, chipotle aioli

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RECEPTION DISPLAYS & TABLES

CHARCUTERIE BOARD 16 PP

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

ARTISANAL CHEESE DISPLAY 18 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 14 PP

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

TWO-BITE SLIDERS 17 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

MEDITERRANEAN TABLE 14 PP

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



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