



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, 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 - 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 36
assorted muffin, one dozen 26
all-butter croissant, per dozen 36
local bodo's bagels with accompaniments, one dozen 32

All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood

AM BREAKS

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

FRUIT FORWARD

cinnamon vanilla poached apricot parfait
chili lime marinated watermelon
chocolate dipped dried mango
blueberry cream cheese danish
puffed quinoa, date, chocolate bar
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
raspberry, white chocolate scones
tropical fruit, coconut, overnight oat bowl
16 PP

A FRESH START

carrot and apple smoothie
open-faced strawberry shortcake biscuit
chia seed pudding, blueberry, lemon
fruit skewer, vanilla honey yogurt sauce
'fruit punch' dried fruit
16 PP

DELICATESSEN TABLE

smoked and sliced atlantic salmon
red onion, tomato, cucumber, caper, pickles, everything cream cheese
local bodo's bagel
raspberry and caramel beignets
16 PP

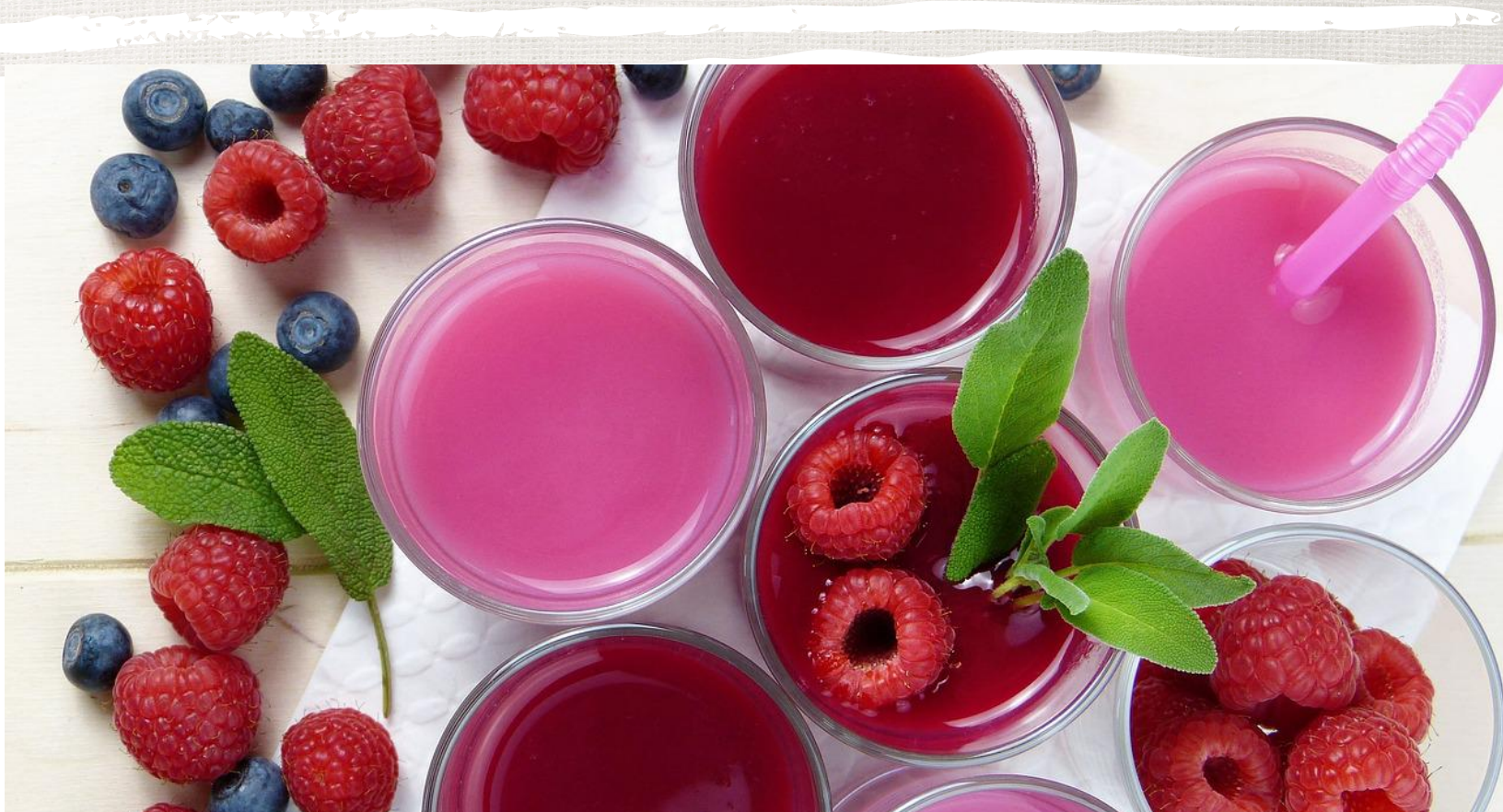
POWER HOUR

acai purple immunity smoothie
sesame, cocoa, fig energy bar
honey melon salad, ginger, mint
strawberry turnover
mixed berry parfait, honey oat granola
14 PP

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

All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood



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

All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood

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

- 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
- canned water - please add 1.25 pp

All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood



FULL SERVICE LUNCH BUFFET 37.50 PP

All lunch buffets are set for one hour and include unsweetened iced tea and water hydration stations. Minimum 15 guests.

WEST MAIN

spinach, beet, goat's cheese salad
wild rice, spinach, lemon soup
roasted chicken shawarma, muharamma red pepper sauce
grilled shrimp, sumac, garlic butter
chickpea vegetable fritters, tzatziki sauce
flatbread, hummus, olives, feta
green beans, shallots
cous cous, sundried tomatoes, olives
griddled pound cake, whipped cream, berries

THE IVY

house salad, balsamic and ranch
thai coconut lemongrass soup
crispy honey sesame chicken
steamed pork dumplings, sesame sauce
vegetable lo mein
steamed broccoli, chili crisp
jasmine rice
mango panna cotta, whipped cream

SOUTH TO NELSON

house salad, balsamic, ranch
chicken noodle soup
smoked, pulled chicken bbq
smoked, pulled pork bbq
plant-based sliders, brioche rolls, pickled, grilled onion, bbq
cornbread, slider rolls
bbq baked beans, brown sugar
macaroni, and cheese
seasonal berry cobbler, oat crumble

MONTICELLO

texas chopped salad, black beans, tomato, crispy tortilla, queso fresco
chimichurri marinated flank steak
'pueblan' chopped chicken, white onion, cilantro, lime
chickpea 'chorizo' tostada, sweet pepper slaw, roasted corn
cheddar, sour cream, salsa, tortillas
calabacitas, grilled squashes, corn, chilis
spanish red rice
tres leches

COURT SQUARE

chopped caesar, shaved parm, croutons
tomato bisque
chicken breast milanese, arugula, tomato, mozzarella salad
grilled salmon, green olive gremolata
eggplant, ricotta manicotti
steamed broccolini, herb pesto, lemon
limoncello layer cake, fresh berries, whipped cream

HOOS HUNGRY

spinach, white bean, sundried tomato salad, balsamic dressing
cream of mushroom soup
chicken cacciatore, peppers, olives
flank steak tagliata, arugula, red onion
artichoke, feta, olive, pesto flatbread
roasted cauliflower, golden raisin, tahini, lemon gremolata
patatas bravas, spicy tomato sauce
churros, spiced milk chocolate sauce

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 - 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

All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood



PM BREAKS

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

MEZZE TABLE

tandoori sesame hummus
blistered eggplant and tahini baba ghanoush
rosemary garlic pita chips
citrus marinated mixed olives
chocolate caramel tarts
hibiscus, orange iced tea
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
cucumber melon aqua fresca
14 PP

HIGH TEA

roasted chicken tea sandwich, tarragon, caper, herbed loaf
english cucumber tea sandwich, herbed cream cheese, lemon, tomato bread
raspberry lemon meringues
petit assorted cheesecakes
freshly brewed tropical black tea
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 fruit and milk chocolate bark
house made cannoli, chocolate chips
16 PP

FARMER'S TABLE

display of fresh, grilled, and marinated vegetables
honey sesame halloumi skewers, roasted tomato
crostini, grilled bread
za'atar spiced root vegetable chips
chocolate chip cookies
virgin sangria, fresh and dried fruits, citrus
16 PP

CONCESSION STAND

warm soft pretzel bites, grain mustard
trio of popcorn - sea salt, cinnamon toast, old bay
old-fashioned lemonade
build your own trail mix:
-soy-dressed sesame snack mix -
-all fruit gummy bears-
-chocolate candies-
-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

miso and sesame crusted chicken, aleppo aioli

beef empanada, cilantro crema

sesame beef meatballs, korean chili glaze

southwestern chicken, tomato, cilantro, tart

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

falafel, red pepper romesco

quinoa cake, jalapeno corn relish

mac 'n cheese bite, chipotle aioli

All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood

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

MEDITERRANEAN TABLE 12 PP

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



All catering orders are charged an automatic 22% administrative fee. This fee is not a tip or gratuity, but a portion will be distributed to the banquet and culinary teams. This administrative fee is waived for all student club groups. In the interest of public health, Darden Hospitality chooses to remind its guests of the increased risk of foodborne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry, or seafood