



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 two entrees, three sides, one fruit accompaniment, two 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

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

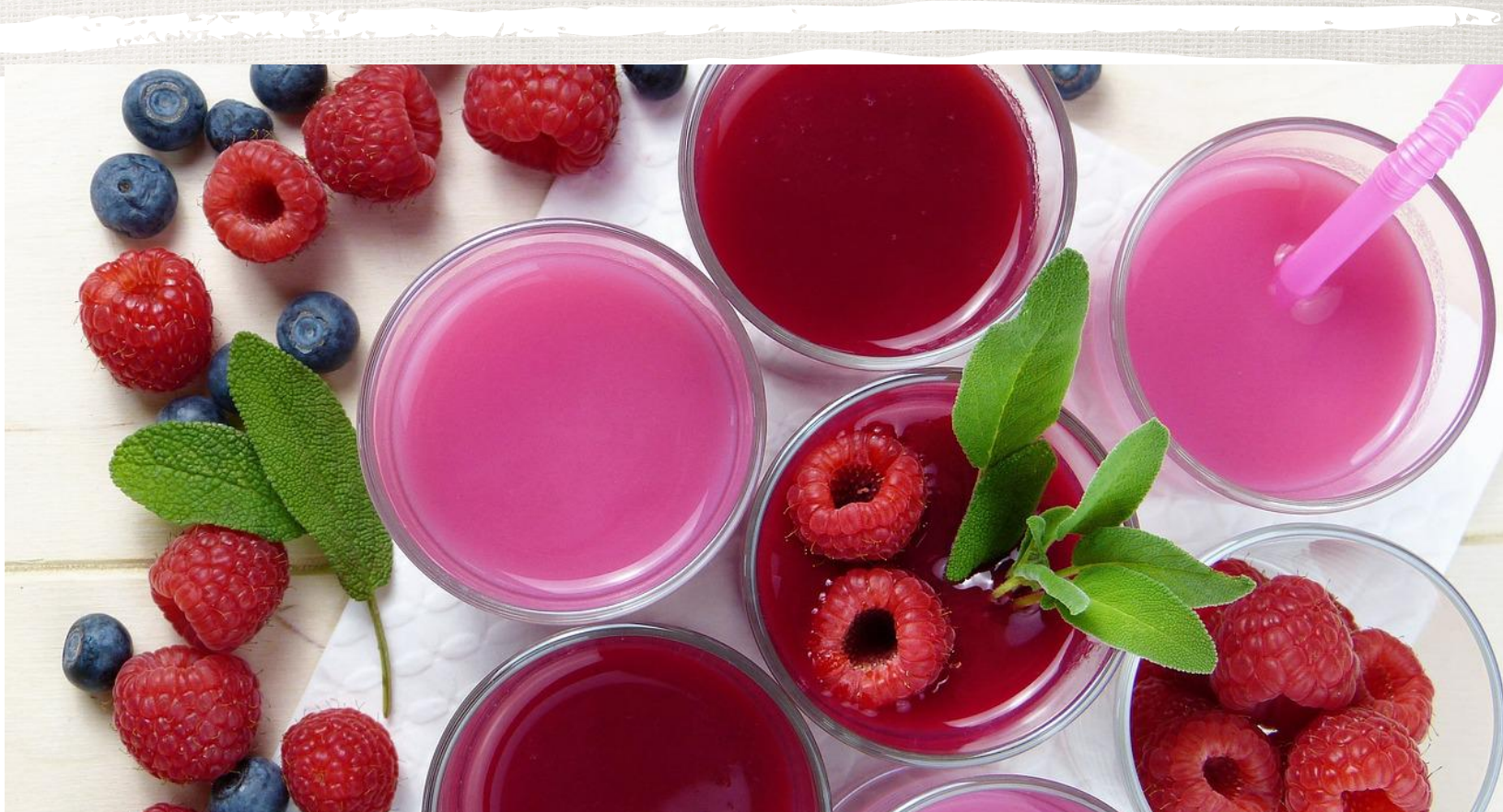
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Minimum 10 guests

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

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 1.25 pp

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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.

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

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Minimum 10 guests

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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

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

