## Table of Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terms and Conditions</td>
<td>2-4</td>
</tr>
<tr>
<td>Breakfast</td>
<td>5-6</td>
</tr>
<tr>
<td>Lunch-Wraps &amp; Sandwiches</td>
<td>7</td>
</tr>
<tr>
<td>Lunch-Buffets</td>
<td>8-9</td>
</tr>
<tr>
<td>Lunch- Cold Plated</td>
<td>10</td>
</tr>
<tr>
<td>Dinner- Entrée Selections</td>
<td>10-12</td>
</tr>
<tr>
<td>Buffets</td>
<td>13-14</td>
</tr>
<tr>
<td>Receptions-Platters &amp; Displays</td>
<td>15-16</td>
</tr>
<tr>
<td>Receptions-Hors D’ Oeuvres</td>
<td>16-19</td>
</tr>
<tr>
<td>Receptions-Dips and Spreads</td>
<td>20</td>
</tr>
<tr>
<td>Specialty Action Stations</td>
<td>21-23</td>
</tr>
<tr>
<td>Dessert Action Stations</td>
<td>23</td>
</tr>
<tr>
<td>Miniature Sweets</td>
<td>24</td>
</tr>
<tr>
<td>Desserts</td>
<td>25</td>
</tr>
<tr>
<td>Breaks</td>
<td>26</td>
</tr>
<tr>
<td>Beverages</td>
<td>27-29</td>
</tr>
<tr>
<td>Alcohol</td>
<td>29-35</td>
</tr>
</tbody>
</table>
Terms and Conditions

Thank you for considering UR Catering for your event! UR Catering, the premier full service caterer of The University of Richmond, offers a wide variety of menu options and services that can be personalized to fit the needs of your event. Our professional catering staff, and talented chefs, will assist in making your event the best it can be.

Reservations
The first step is to arrange for an appropriate location and we recommend that you reserve your space a minimum of four weeks in advance.
- Most campus spaces can be reserved through University Events by calling (804) 289-8585. Room rates and other non-catering fees may be secured with the events office at (804) 289-8585.
- Spaces at the Jepson Alumni Center can be reserved calling the JAC directly at (804) 289-8544.
- More about booking your event is available at: http://catering.richmond.edu/about/book-your-event.html
- Once UR Catering receives a reservation with a request for catering, we will reply confirming our availability to facilitate your event.

Menu Ordering Guidelines
- Once we have accepted your request for catering, you will be contacted approximately (6) weeks before your event date to plan your event, sooner if your booking is not as far in advance. You may certainly reach out to us before then if you wish.
- Due to the high demand for our business, menus must be completed (14) days prior to your scheduled event in order for us to plan all events successfully. A menu is considered completed when the client has reviewed the event order and replied back, in writing, accepting the proposal. If we do not have an accepted proposal (14) days prior to your event, we will add a Late Menu Fee of $100 to your event.
- Catering will try to accommodate last minute requests based on our availability to prepare and service your event.
- Events scheduled less than seven days in advance may be subject to a $50.00 late booking charge and your menu selections may be limited.

Final Guest Count
- A guaranteed final guest count is required five (5) business days prior to the date of your event. This allows us adequate time for staffing and procuring appropriate food quantities. If catering has not received a final guest count (5) business days prior to your event, we will add a Count Change Fee of $100 to your event.
- Your final bill will be based on either your guaranteed number of guests or the actual number served, whichever is greater.
- Any request to increase the guest count after the final due date may result in menu substitutions at the Chef’s discretion.

Cancellations
- Events with a value of $500.00 or more canceled within five (5) business days of your scheduled date will result in a $100.00 cancellation fee and the cost of all food items already purchased and/or prepared.
- Events less than $500.00 will be subject to the cost of all food items already purchased and/or prepared.
- Cancellations made two weeks prior to the date of your scheduled event will receive a refund of 100% of your deposit.
- Cancellations made less than two weeks prior to the date of your scheduled event will not receive a refund of your deposit, however the balance of the deposit can be applied toward a future date booked within the next twelve months.
- Catering must be notified by email (mailto:jwolff@richmond.edu) or by phone (804-787-3944) of all cancellations. In addition to notifying catering, you should also notify your booking space contact for your event.
- The University reserves the right to cancel scheduled events due to emergency situations and/or inclement weather.
Terms and Conditions (continued)

Additional Charges to Catering Pricing

- All event pricing is based on a number of factors including: menu selections, your final guaranteed guest count, length of your event, location, service style, labor, and additional charges such as flowers, specialty linen, custom props, and rentals.
- Non-university catered events will be subject to the 5.3% Commonwealth of Virginia Sales Tax and the 6% City of Richmond Food Tax.
- If your organization is tax exempt, you must provide a copy of your tax exempt certificate that specifically exempts payment of sales tax on meals. It is extremely rare that an exemption has been granted for the City of Richmond Food Tax. Tax exempt documents need to be received prior to your event. Please include them with your deposit.
- There is an 18% Administrative Fee added to non-university events. The Administrative fee is not a gratuity, but a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expense, uniforms, and smallwares.
- Depending on the style of service you choose, the location of your event, and your guest count – you may incur additional charges, such as labor or delivery, etc.

Payment

- If a University of Richmond Campus account number is to be used, please provide your account number to the catering manager when planning your event.
- All non-university events require a deposit based on the estimated cost of your event. The remaining balance will be billed by invoice Net 30 days. The catering deposit for your event will be included in the reservation document you receive from University Events when booking your space.
- After 45 days, the invoiced amount will be subject to late charges. We accept most major credit cards.
- Wedding events have different terms for deposit and payment. Please speak with our Wedding Event Manager for details.

Alcohol

- University Dining Services holds an ABC license for the convenience of its catering customers. The Catering Department has the ability to provide alcohol for your catered event with a minimum notice of 48 hours in advance.
- If alcoholic beverages are to be present at an event, food is required in sufficient quantity for the duration of the event. Food items should be substantial (e.g., dips, fruit & cheese, hors d’oeuvres, etc.) and not just salted items such as chips, nuts, and pretzels. Food items are to be visible and accessible when alcoholic beverages are being served.
- State law prohibits the service of alcoholic beverages to anyone under the age of 21. We reserve the right to request age identification for anyone believed to be underage. State law also prohibits the service of alcohol to anyone suspected of being intoxicated.
- No guests may bring outside beverages of any kind to an event by UR Catering. Any such action may result in the termination of your event on the spot. The client will be held responsible for paying all costs for the event, regardless of the services terminated, due to unlicensed alcohol consumption.
- No guests may carry alcohol with them at the conclusion of the event and may not take alcohol beyond designated event space.
- The maximum length of alcohol service is 3 ½ hours. In accordance with University of Richmond’s policy, if your event is longer than two hours, the alcohol service must end one-half hour prior to the conclusion of the event.
- Whether it’s one drink or many, alcohol can affect people in different ways. The way a person reacts to alcohol depends on many factors, including gender, weight, rate of alcohol consumed and one’s mood; all of these have an influence on a person’s Blood Alcohol Concentration that is present in the blood stream. Please remember that the blood alcohol concentration rate for intoxication while driving in the State of Virginia is point .08%.
- We provide a standard list and inventory of beer, wines and liquor for small to moderate size parties. Large events require at least one week notice to arrange alcohol procurement and delivery.
- We will gladly provide for your special beverage request in case lots when available. However, we regret that donated or homemade beer, wine or spirits are not permitted by law.

Delivery Fees

- Complimentary deliveries will be provided for events on campus with a food order greater than $ 75.00.
- Campus Events with orders less than $75.00 will be charged $20.00 for deliveries.
- Deliveries to off campus locations will be charged $40.00 for an 8 mile radius, and $5.00 per additional mile over 8 miles.
Terms and Conditions (continued)

Meal Service Periods
It is important to understand that UR Catering defines the length of meal and break services we provide. This insures our availability for your service period, as well as ensuring the quality of the service we are providing your event. Service periods can be extended, typically with additional cost. We recommend you work with your Catering Manager to insure you are contracting for the proper service experience for your guests.

CONTINENTAL BREAKFAST, BEVERAGE BREAK, SNACK BREAK 1.5 HRS
BREAKFAST BUFFET, LUNCH BUFFET, DINNER BUFFET 1.5 HRS

Linen Fees
- Standard House linens are typically used for catering events. They come in a choice of several colors. Skirting is also provided for catering events. Linen charges will be shown on your estimate when applicable.
- Linen and skirting are usually included when you order a catering package. Receptions, and other unique events not from our catering packages, may incur additional linen and skirting costs.
- House linen may also be rented for non-food events such as job fairs or panel discussions. House linen rentals are not available for events involving any food not supplied by UR Catering.
- Specialty linen is also available in a wide selection of colors and styles. Our Event Managers can assist in the selection of your linen rental choices as needed. Typically, specialty linen is not marked up for events, and any University discounts on rentals are passed along. There is a $15 handling fee for specialty linen rentals.
  - Standard Linen cloths: $5.75 each.
  - Standard Linen Napkin: $0.35 each.
  - Table Draping and Skirting: $15.00 each.
  - Hartz Room Linen: $20.00 fee.

Leftovers
Due to health regulations, food not consumed may not be taken from catered events. We enforce this policy for the safety of our guests. Prepared food that has not been served, and that has not been compromised, is redirected to the Dining Hall or donated to the Richmond Food Bank when applicable.
Continental Breakfast

Your choice of selections provides you with great flexibility in crafting a morning menu that meets your needs and price point. All continental breakfast selections arrive prior to your event and include Coffee, Decaf Coffee, Bulk Water, and a selection of Hot Tea, Sugar, Sweetener, Creamer, and applicable condiments. (All prices are per person)

**Campus Continental**

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Choice of (1): Mini Muffins, Breakfast Breads, or Homemade UR Danish

**Additional Selections:** (Campus Continental must be ordered to obtain these items at these prices)

**ADD** - Assorted Chilled Beverages (Juice, Soda, and Water).  
$1.30 per person

**ADD** - Cut Fresh Seasonal Fruit  
$1.25 per person

**ADD** - Ham & Cheese Croissant or Sausage Biscuit  
$1.25 per person

**ADD** – Crispy Chicken Biscuit with White Cheddar and Sriracha Butter *(available after 7:30am)*  
$30.00 per dozen

**ADD** - Individual assorted Chobani Greek style yogurt cups  
$1.30 per person

**ADD** - Yogurt Parfaits layered with seasonal berries, Greek style yogurt and crunchy granola  
$2.50 per person

**Make It Special!**

Consider adding one or more of our specialty items:  
(Campus Continental must be ordered to obtain these items at these prices)

**Build UR Own Yogurt Parfait Bar** (Greek Yogurt, Berries, Chocolate Chips, Almonds, Granola)  
$2.95 per person

**Assorted Bagels** *(Delivered daily)* with pc cream cheese, butter, and jelly  
Order by the half dozen: Plain, Blueberry, Country Wheat, Cinnamon Raisin, or Everything  
$9.00 half dozen

**Assorted Fresh Baked Scones**  
$21.50 per dozen

**Wake Up and Smell the Coffee**

A selection of Hot and Cold Beverages:

- **1.5 Gallon Urn of Coffee** (Regular or Decaf). Serves 20 – 24 persons  
  $25.00 each

- **3.0 Gallon Urn of Coffee** (Regular or Decaf). Serves 45 – 48 persons  
  $50.00 each

- **5.0 Gallon Urn of Coffee** (Regular or Decaf). Serves 75 – 80 persons  
  $80.00 each

- **All Morning Beverages** (Coffee, Tea, Soda, and Water) replenished for up to 4 hours  
  $7.75 per person

- **Coffee Plus** (Coffee, Soda, Water)  
  $3.25 per person

- **Assorted Juices** (Orange, Cranberry, Grapefruit, Apple, Mixed Berry, V-8)  
  $1.65 each

- **Dasani 10 oz. Bottled Water**  
  $1.00 each
The Alumni Breakfast *(Available only as a served breakfast)*

Scrambled Eggs with Hash Brown Potatoes
Crisp Bacon Strips
Fresh Seasonal Cut Fruit
Biscuits with Butter and Jelly
*Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Orange Juice*

$14.75 per person

**Breakfast Quiche** *(Available only as a served breakfast)*

Your choice of (1) Quiche: Garden Vegetable Quiche, Tomato with Asparagus and Goat Cheese Quiche, Chorizo Sausage with Red Pepper and Parmesan Cheese Quiche, or Ham and Cheese Quiche
Your choice of (1): Crisp Bacon Strips, Sausage Patties, or Sausage Links
Your choice of (1): Biscuits with Butter and Jelly, Muffins, or Homemade UR Danish
*Served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Orange Juice, and Fresh Cut Fruit*

$14.75 per person

University Buffet (minimum 25 guests)

*Each Buffet is served with Whipped Butter, Fruit Preserves, Fresh Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Beverages (Juice, Soda, and Bottled Water).*

Your choice of (1) Entree:

- Scrambled Eggs $16.25 per person
- Western Style Scrambled Eggs $16.75 per person
- Challah French Toast $16.25 per person
- Breakfast Vegetable Casserole $16.75 per person
- Breakfast Sausage Casserole $16.75 per person
- Breakfast Quiche $16.75 per person
*Garden vegetable / tomato, asparagus & goat cheese / ham and cheese / chorizo sausage with red pepper and parmesan**(Add an additional entrée choice for $1.50 extra per person)*

Your choice of (1) Side:

- Hash Brown Potatoes
- Hash Brown Sweet potatoes
- Baked Fruit Compote
*Add an additional side for $1.00 extra per person*

Your choice of (1) Breakfast Meat:

- Thick Cut Bacon
- Pork Sausage Links
- Sausage Patty
*Add an additional breakfast meat for $1.00 extra per person*

Your choice of (2) Pastry:

- Assorted Mini Muffins (2 per person)
- Fresh Baked Biscuits
- Breakfast Breads
- Homemade UR Danish
- Croissants
Sandwich Wraps
All wrap sandwiches are served with Iced Tea, home-made kosher pickles, and your choice of side salad, dessert

For All Choices:
• Guest counts less than 24 please select up to three choices of sandwich
• Guests between 25–35 choice of four varieties
• Guests greater than 35 choice of five varieties

Grilled Chicken Caesar Wrap
Sliced Chicken Breast, Romaine Lettuce, Shaved Parmesan, Roasted Tomato, Kalamata Tapenade, and Creamy Caesar Dressing

Roast Beef Wrap
Shaved Roast Beef with Arugula, Onions, Tomatoes, Shaved Parmesan Cheese, and Horseradish Whole Grain Spread

Club Wrap
Pesto Ham, Mesquite Turkey, Crispy Bacon, Shredded Lettuce, Sliced Tomato, Grated Cheddar Cheese with Mayonnaise

Roasted Chicken Wrap
Shaved Marinated Roasted Chicken Breast with Bacon, Blue Cheese Spread, Avocado, Roasted Red Peppers, and Leaf Lettuce

Caprese Turkey Wrap
Filled with Shaved Mesquite Turkey, Sliced Fresh Mozzarella, Diced Tomato, Spinach, and Fresh Basil Leaves. Finished with Balsamic Glaze and a “No Nut” Pesto

Turkey Wrap
Shaved Turkey Breast, Apple Butter, Bacon, Sharp Cheddar, Caramelized Onions, Shredded Romaine Lettuce, and BBQ Sauce

Curried Chickpea Wrap
Curried Chickpeas, Balsamic Onions, Diced Tomatoes, and Arugula

Buffalo “Chicken Wrap”
Seitan strips, Blue Cheese Horseradish, Shredded Romaine Lettuce, Diced Tomatoes and Buffalo sauce

Teriyaki Tofu Wrap
Seared Marinated Spicy Thai Tofu, Napa Cabbage, Carrots, Scallions, Mandarin Orange Segments, and Crispy Chow Mein Noodles

Southwest Quinoa Wrap
Toasted Quinoa Salad with Piquillo Peppers, Whole Cilantro Sprigs, Avocado, Corn, Chopped Romaine, and Black Beans

Your choice of (1) Side: (Add an additional salad for $1.50 extra per person)
- Cole Slaw
- Potato Salad
- House Salad with House Vinaigrette
- Route 11 Potato Chips
- Tortellini Pasta Salad

Your choice of (1) Dessert:
- Assorted Cookies
- Fruit Salad
- Brownies or Red Velvet Brownies
- Cream Puffs

(Add a Soup to your Sandwich for an additional $2.15 – see p.8)
Artisan Sandwiches

All sandwiches are prepared fresh and served with Iced Tea, home-made kosher pickles, and your choice of side salad and dessert

For All Choices:

• Guest counts less than 24 please select up to three choices of sandwich
• Guests between 25–35 choice of four varieties
• Guests greater than 35 choice of five varieties

Farmhouse Turkey Sandwich
Sliced Turkey Breast, Sweet Pea Mint Aioli, Red Onion, Arugula, Tomato, Sliced White Cheddar on Farmhouse Wheat Bread

Roast Beef Sandwich
Sliced Roast Beef, Sriracha Aioli, Leaf Lettuce, Tomato, Piquillo Peppers, and Shaved Red Onions on Pumpernickel Bread

Pumpernickel Ham Sandwich
Shaved Pesto Parmesan Ham, Sweet Chili Apricot Jam, Caramelized Onions, Sliced Swiss Cheese, and Micro Greens on Pumpernickel Bread

Roasted Portabella Sandwich
Roasted Portabella Mushroom, Goat Cheese, Arugula and Tomato Finished with a Smoked Paprika Aioli on Farmhouse Wheat Bread

Ham & Provolone Sandwich
Ham, Guacamole, Spinach, Fresh Cucumber, Sliced Banana Peppers, and Provolone Cheese on Sourdough Bread

“Smyth-wood” Italian Hoagie
Boars Head meats - Sliced salami and Capicola ham, provolone cheese with leaf lettuce, sliced tomatoes, shaved onions, and banana peppers and drizzled with oil & red wine vinegar on a Ciabatta bread

Chicken & Pineapple Sandwich
Shaved Chicken Breast, Pickled Jalapeno, Guacamole, Shaved Parmesan Cheese, Pineapple, and Chopped Romaine on Sourdough Bread

Cucumber Croissant (2 per serving)
Sliced Cucumber, Micro Greens, and Cherry Pecan Cream Cheese on a Golden Croissant

Maple Pecan and Apple Sandwich
Maple Pecan Cream Cheese, Sliced Apples, Micro Greens, and Pickled Rutabaga on Marble Bread

Your choice of (1) Side:  (Add an additional salad for $1.50 extra per person)

Cole Slaw
Potato Salad
House Salad with House Vinaigrette
Route 11 Potato Chips
Tortellini Pasta Salad

Your choice of (1) Dessert:

Assorted Cookies
Fruit Salad
Brownies or Red Velvet Brownies
Cream Puffs

(Add a Soup to your Sandwich for an additional $2.15 – see p.8)
LUNCH

Lunch Buffets

Soup & Salad Buffet

Soup and Salad Selection for groups of 20 or more. Served with Fresh Baked rolls, Butter, and Iced Tea

For All Choices:

- Guest counts between 20 and 75, please select one soup
- Guests over 75, please select up to two soups

(Add an additional soup for $2.15 extra per person)

Choice of Soups:  
- Roasted Red pepper
- Tomato Basil
- Carrot Curry Lentil
- Chicken Vegetable
- Spider Chili

Choice of (1) Side:
- Caesar Salad
- Spinach Salad
- House Salad
- Fruit Salad

Choice of (1) Dessert:
- Assorted Cookies
- Cupcakes
- Red Velvet Brownies
- Chocolate Brownies
- Cream Puffs

University Salad Buffet (minimum 20 guests)

Served with Fresh Baked Rolls, Butter, Dessert, and Iced Tea

For All Choices:

- Guest counts between 20 and 75, please select up to four salads
- Guests over 75, please select up to five salads

Salad Dressings:

- House Vinaigrette
- Goat Cheese Vinaigrette
- Orange Sesame Cilantro Vinaigrette
- Blueberry Balsamic Vinaigrette
- Whole Grain Mustard Vinaigrette

Choice of Salads: (Add additional salad for $1.50 extra per person)

- Chicken Salad
- BLT Orzo Salad
- Orzo, Cucumber & Lemon
- Tomato & Mozzarella
- Quinoa, Pecan & Dried Fruit
- Cucumber & Feta
- UR House Salad
- Southwest Black Bean & Corn
- Tabbouleh Salad
- Shrimp & Dill Salad
- Quinoa Greek Salad
- Cous Cous and Grilled Veggies
- Potato Salad
- Curried Chicken Salad
- Tortellini Pasta with Salmon
- Tortellini Pasta Salad
- Tomato & Mozzarella
- Seasonal Fruit
- White Bean Vegetable
- Pearl Cous Cous with Dried Fruit
- Quinoa Bean Salad

Choice of (1) Bread: (Add additional bread for $1.25 extra per person)

- King Hawaiian Rolls
- Croissants

Choice of one Dessert:

- Chocolate Mousse
- Red Velvet Brownies
- Mediterranean Cake w/ berries
- Assorted Cookies
- Fruit Salad (3oz)
University Deli Buffet (minimum 20 guests)  $15.75

*Build your own sandwich with a selection of Boar’s Head meats, Cheeses, Sliced Breads, and Iced Tea. Condiments included: Tomatoes, Pickles, Lettuce, Shaved Red Onions, Banana Peppers, Deli Mustards and Mayonnaise*

**Choice of (4) Meats:**  
- Pesto Ham  
- Mesquite Turkey Breast  
- Genoa Salami  
- Roast Beef  
- Grilled Portabella  
- Roasted Chicken

**Choice of (2) Cheeses:**  
- Swiss Cheese  
- Provolone Cheese  
- Smoked Gouda  
- Dill Havarti  
- Cheddar Cheese

**Choice of (2) Breads:**  
- Ciabatta Roll  
- Farmhouse Wheat Bread  
- Pumpernickel Bread  
- Marble Rye Bread  
- Sourdough Bread

**Choice of (1) Side:**  
- Tortellini Pasta Salad  
- Potato Salad  
- Cole Slaw  
- Route 11 Potato Chips  
- House Salad

**Choice of (1) Dessert:**  
- Assorted Cookies  
- Red Velvet Brownies  
- Cream Puffs  
- Chocolate Brownies  
- Fruit Salad (3oz)

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University Picnic Buffet (minimum 20 guests)  $14.50

*Served with Iced tea, Assorted Buns and Cornbread, condiments, Home-made Pickles and Dessert. All BBQ’s include a choice of sauces: Sweet Baby Ray’s, Sauer’s Carolina (vinegar based), Korean BBQ, and Tangy Gold Mustard.*

**Choice of (2) Salads:**  
(Add an additional salad for $1.50 extra per person)
- UR House Salad  
- Potato Salad  
- Cole Slaw  
- Tortellini Pasta Salad

**Choice of (1) Entree:**  
(Add an additional entree for $2.00 extra per person)
- Grilled Portabellas  
- Pork BBQ  
- Fried Chicken  
- Pulled Chicken BBQ  
- All Beef Hamburgers & Hotdogs (counts as one)

**Choice of (1) Side:**  
(Add an additional side for $1.50 extra per person)
- Seasonal Greens  
- Mac & Cheese  
- Green Beans  
- Watermelon (seasonal)  
- Baked Beans  
- Mashed Potatoes

**Choice of (1) Dessert:**  
(Add an additional side for $1.25 extra per person)
- Red Velvet Brownies  
- Assorted Cookies  
- Chocolate Mousse  
- Mediterranean Cake w/ berries
Cold Plated Lunches

Each is served with Fresh Baked Dinner Rolls, Iced Tea, and your choice of Dessert

Chicken Caesar Salad $15.75
Grilled chicken breast with baby hearts of romaine, crostini, shaved parmesan, and dressing

Sesame Ginger Salad $14.50
Mixed Greens, Red Peppers, Cucumbers, Carrots, Mandarin Orange and Crispy Wonton Skins. Served with a Sesame Ginger Dressing

Cajun Pecan and Cherry Salad $14.75
Mixed Salad Greens, Roasted Corn, Dried Cherries, Bacon Lardoons, Tomatoes, Crumbled Goat Cheese and Cajun Candied Pecans. Served with our Goat Cheese Vinaigrette.

Perfecta Salad Plate $16.50
Choose (3) of our home-made salads for your plate:
Shrimp Salad            Curry Chicken Salad            Tortellini Pasta Salad            Fruit Salad

Hearty Salad Plate $14.50
Mixed greens with seasonal garden vegetables, shaved parmesan cheese, and a gluten-free vinaigrette

Add Chicken or Thai Tofu for an additional $2.00 per person

Choice of (1) Dessert:
Red Velvet Brownies            Assorted Cookies            Chocolate Mousse            Chocolate Brownies
Mediterranean Cake w/ berries

Side Salads

House Salad $1.50
Mixed Greens, Spiral Cut Rutabaga, Beets, Carrots, Mandarin Oranges, and Crispy Wonton Skins. Served with our House Vinaigrette

Arugula Salad $3.00
Baby Arugula Greens with Diced Peaches, Sliced Strawberries, Crumbled Goat Cheese, Roasted Walnuts and Balsamic Onions. Finished with Blueberry Balsamic Vinaigrette

Chopped House Salad $2.50
Chopped Romaine Lettuce, Corn, Blue Cheese Crumbles, Bacon, Tomatoes, and Sliced Scallions. Finished with our Homemade Creamy Ranch Dressing

Spinach Salad $2.50
Fresh Baby Spinach Greens, Crumbled Feta Cheese, Sliced Red Onions, sliced Tomatoes, Artichoke Hearts, and Kalamata Olives. Served with a Sun Dried Tomato Vinaigrette

Caesar Salad $2.50
Romaine Lettuce with a Creamy Asiago Cheese Dressing, topped with toasted Crostini, shaved Parmesan Cheese, and an Oven Dried Tomato
## Plated Dinner Entrees

*All served dinners include UR House Salad with Dressing, Fresh Baked Dinner Rolls, Iced Tea, and choice of UR Classic Dessert*

### Beef & Pork

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tr>
<td>Filet of Beef (6oz)</td>
<td>$ 29.75</td>
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<tr>
<td>Grilled Bistro Stroganoff</td>
<td>$ 17.95</td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>$ 19.00</td>
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### Grilled Sirloin

Char Grilled Sirloin Cooked to Perfection, Cheesy Gouda Gratin Potatoes, Spiral Cut Root Vegetables, finished with Cherry Demi-Glace

### Bistro Tender

Char Grilled Shoulder Tender Filet served with Wild Mushroom, Spinach and Onion Sauté, Buttermilk White Cheddar Mashed Potatoes, and finished with a Balsamic Reduction

### Poultry

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tr>
<td>Country Fried Chicken</td>
<td>$ 17.00</td>
</tr>
<tr>
<td>Tarragon Chicken</td>
<td>$ 17.00</td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>$ 18.00</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$ 17.00</td>
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</tbody>
</table>

- Chicken Marsala
  - Chicken breast with a Marsala wine sauce with mushrooms. Served with artichoke mashed potatoes and asparagus

- Florentine Chicken
  - Lightly breaded breast of chicken, served with an artichoke, tomato, and herb hot orzo pasta salad. Paired with sautéed spinach in a light cream sauce

### Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lump Crab Cake</td>
<td>$ 27.00</td>
</tr>
<tr>
<td>Cod Fish</td>
<td>$ 19.75</td>
</tr>
</tbody>
</table>

- Cod Fish
  - Panko herb crusted with tomato and red lentil ragout with spinach cream
Plated Dinner Entrees

*All served dinners include UR House Salad with Dressing, Fresh Baked Dinner Rolls, Iced Tea, and choice of UR Classic Dessert*

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Flounder</td>
<td>$19.00</td>
</tr>
<tr>
<td>Baked Flounder Stuffed with Jumbo Lump Crabmeat with Chives, Served with a Bacon Cream Succotash</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Sesame Salmon</td>
<td>$21.00</td>
</tr>
<tr>
<td>Served with Jasmine Rice, Sautéed Cabbage, Carrots, and Cilantro, then Finished with a Mandarin Orange Teriyaki Glaze</td>
<td></td>
</tr>
<tr>
<td>Dinner Duets</td>
<td></td>
</tr>
<tr>
<td>Petite Filet Mignon and Stuffed Shrimp</td>
<td>$32.00</td>
</tr>
<tr>
<td>Served with Yukon gold mashed potatoes and roasted asparagus</td>
<td></td>
</tr>
<tr>
<td>Petite Filet Mignon and Crab Cakes</td>
<td>$35.00</td>
</tr>
<tr>
<td>Served with roasted fingerling potatoes and Broccolini</td>
<td></td>
</tr>
<tr>
<td>Seared Salmon and Chicken</td>
<td>$28.00</td>
</tr>
<tr>
<td>Drizzled with a balsamic reduction and served with white cheddar mashed potatoes and seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Vegan and Vegetarian</td>
<td></td>
</tr>
<tr>
<td>Orzo Pasta</td>
<td>$17.25</td>
</tr>
<tr>
<td>Pasta served with tomato, white beans, garlic, arugula, and lemon</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>$17.75</td>
</tr>
<tr>
<td>Lasagna noodles filled with sautéed greens, eggplant, red peppers, Broccolini, yellow squash and mushrooms</td>
<td></td>
</tr>
<tr>
<td>Cauliflower Steak</td>
<td>$16.95</td>
</tr>
<tr>
<td>Roasted Cauliflower, Sautéed Wild Mushrooms, Roasted Red Pepper Coulis. Served with Seasonal Vegetable and Starch</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Wellington</td>
<td>$17.75</td>
</tr>
<tr>
<td>Medley of mushrooms, yellow squash, onions and arugula, wrapped in puff pastry dough served with Broccolini</td>
<td></td>
</tr>
<tr>
<td>Sliced Ratatouille</td>
<td>$16.95</td>
</tr>
<tr>
<td>Layered Squash, Zucchini and Eggplant. Topped with Caramelized Onions and Served with Seasonal Greens. Finished with a Roasted Tomato and Pepper Coulis.</td>
<td></td>
</tr>
<tr>
<td>Vegetable Farro</td>
<td>$16.95</td>
</tr>
<tr>
<td>Prepared with fresh peas, garlic, onion, spinach, grape tomatoes, and goat cheese</td>
<td></td>
</tr>
</tbody>
</table>
UR DINNER BUFFET (minimum 20 guests) $26.25

Served with your choice of Salad, Two Entrées, one Vegetable, One Starch, Bread, Iced Tea, and UR Classic Dessert

Choice of (1) salad
UR House Salad with House Vinaigrette Caesar Salad
Fruit Salad (3oz) Spinach Salad

(Add an additional salad for $1.50 extra per person)

Choice of (2) entrees
Chicken Parmesan Pork BBQ Vegetable Lasagna
BBQ Pulled Chicken Seared Salmon with Beurre Blanc Tarragon Chicken
Crab Stuffed Flounder with Succotash and Rotisserie Chicken Fried Chicken
Bacon Cream Panko Breaded Popper Chicken Cavatappi Pasta with Marinara
Grilled London Broil Meat lasagna

(Add an additional entree for $2.00 extra per person)

Choice of (1) Vegetable
Seasonal Greens Broccolini Green Beans
Watermelon (seasonal) Asparagus Roasted Vegetables

(Add an additional side for $1.50 extra per person)

Choice of (1) Starch
Red Mashed Potatoes Smoked Gouda Mac & Cheese Creamy Risotto
Roasted Red Potatoes Baked Beans Cavatappi Pasta with Marinara
Candied Yams

(Add an additional side for $1.50 extra per person)

Choice of (1) Bread
Assorted Rolls Cornbread Garlic Bread

(Add an additional Dessert for $1.25 extra per person)

Choice of (1) Dessert
Carrot Cake Key Lime Tart Chocolate Cake
Assorted Cookies Chocolate brownies Fruit Salad (3oz)
Red Velvet Brownies Strawberry Short Cake Mediterranean Cake w/ berries

(Add an additional Dessert for $1.25 extra per person)
Cheese Selections

<table>
<thead>
<tr>
<th></th>
<th>Petite (12-15)</th>
<th>Small (20-25)</th>
<th>Medium (45-50)</th>
<th>Large (90-100)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Cheese Tray</td>
<td>$28.50</td>
<td>$50.00</td>
<td>$95.00</td>
<td>$185.00</td>
</tr>
<tr>
<td></td>
<td>Swiss, cheddar, Havarti dill and seasonal wedge with grapes &amp; crackers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese Display</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$130.00</td>
<td>$220.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Brie en Crouté</td>
<td></td>
<td>$65.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>With caramelized apples and fresh berries (Serves 40)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Brie en Crouté</td>
<td></td>
<td>$65.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>With caramelized onions, dried apricots, and fresh thyme and drizzled with winter white honey (Serves 40)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boursin Cheese Platter</td>
<td></td>
<td>$28.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Served with assorted crackers</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fruit Selections

<table>
<thead>
<tr>
<th></th>
<th>Petite (12-15)</th>
<th>Small (20-25)</th>
<th>Medium (45-50)</th>
<th>Large (90-100)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Fruit &amp; Cheese Combo Tray</td>
<td>$22.00</td>
<td>$42.50</td>
<td>$70.00</td>
<td>$134.00</td>
</tr>
<tr>
<td></td>
<td>Seasonal cut fruit with assorted cheese and crackers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Fruit Tray</td>
<td></td>
<td>$42.50</td>
<td>$70.00</td>
<td>$134.00</td>
</tr>
<tr>
<td></td>
<td>Seasonal fresh cut fruits with garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Display</td>
<td></td>
<td>$89.75</td>
<td>$152.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Seasonal fresh cut fruits with garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Fruit Basket (Per dozen pieces)</td>
<td>$16.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Seasonal whole fruit washed and ready for consumption</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Beef and Poultry Platters

**Sliced Bistro Shoulder Tender**
- Sliced Shoulder Tender, Caramelized Onions, Horseradish Cream Sauce, Whole Grain Mustard, Cornichons, Shaved Parmesan Cheese and Assorted Rolls

**Chilled Grilled Chicken Breast Platter**
- Whole Grain Mustard, Herb Mayonnaise, & Assorted Rolls

**Roast Turkey Platter**
- With Sliced Roma Tomatoes, Whole Grain Mustard, Cranberry Aioli and Wheat Rolls

**Antipasto Platter with Meat**
- Prosciutto, Salami, Capicola, Feta Cheese, Kalamata Olives, Pepperoncini, Marinated Artichoke Hearts, Roasted Red Pepper, cornichons

**Sliced Beef Tenderloin Platter**
- Served Medium Rare with Caramelized Onions, Horseradish, Cream Sauce, Whole Grain Mustard, Cornichons, Shaved Parmesan and Assorted Rolls

### Vegetarian Selections

**Traditional Vegetable Crudités Tray** with Ranch Hummus

**Roasted Vegetable Tray**

**Vegetable Antipasto Platter**
- Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Feta, Kalamata Olives, Grape Tomatoes, Shaved Parmesan & Pepperoncini

**Off The Branch**
- An assortment of Mediterranean Olives, Stuffed Green Olives, and Cornichons

**Chilled Asparagus Platter**
- Poached Asparagus with Lemon and Saffron Aioli

**Caprese Platter**
- Sliced Roma Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Balsamic Glaze

**Broccolini Platter**
- Served with shaved parmesan cheese, roasted pine nuts, and finished with olive oil and balsamic reduction

**Bruschetta Platter (50 Pieces)**
- Crostini served with Traditional Tomato Topping and Olive Tapenade

---

<table>
<thead>
<tr>
<th>Platter</th>
<th>Small Serves</th>
<th>Medium Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Bistro Shoulder Tender</td>
<td>$150.00</td>
<td>$295.00</td>
</tr>
<tr>
<td>Chilled Grilled Chicken Breast Platter</td>
<td>$ 75.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Roast Turkey Platter</td>
<td>$150.00</td>
<td></td>
</tr>
<tr>
<td>Antipasto Platter with Meat</td>
<td>$135.00</td>
<td></td>
</tr>
<tr>
<td>Sliced Beef Tenderloin Platter</td>
<td>$200.00</td>
<td>$395.00</td>
</tr>
<tr>
<td>Traditional Vegetable Crudités Tray</td>
<td>$ 46.00</td>
<td>$ 75.00</td>
</tr>
<tr>
<td>Roasted Vegetable Tray</td>
<td>$ 65.00</td>
<td></td>
</tr>
<tr>
<td>Vegetable Antipasto Platter</td>
<td>$ 35.00</td>
<td>$ 65.50</td>
</tr>
<tr>
<td>Off The Branch</td>
<td>$ 35.00</td>
<td>$ 60.00</td>
</tr>
<tr>
<td>Chilled Asparagus Platter</td>
<td>$ 54.00</td>
<td></td>
</tr>
<tr>
<td>Caprese Platter</td>
<td>$ 48.50</td>
<td></td>
</tr>
<tr>
<td>Broccolini Platter</td>
<td>$ 58.50</td>
<td></td>
</tr>
<tr>
<td>Bruschetta Platter (50 Pieces)</td>
<td>$ 49.00</td>
<td></td>
</tr>
</tbody>
</table>
**Seafood Selections**

<table>
<thead>
<tr>
<th></th>
<th>Petite (12-15)</th>
<th>Small (20-25)</th>
<th>Medium (45-50)</th>
<th>Large (90-100)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Shrimp Cocktail</td>
<td>$55.00</td>
<td>$105.00</td>
<td>$200.00</td>
<td>$395.00</td>
</tr>
<tr>
<td>Assorted Sushi Platter</td>
<td></td>
<td></td>
<td>$85.00</td>
<td></td>
</tr>
<tr>
<td>Eighty Pieces of Assorted Sushi with Wasabi</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Salmon Platter with Vegetable Scales</td>
<td></td>
<td></td>
<td>$122.00</td>
<td></td>
</tr>
<tr>
<td>Gravlax Platter</td>
<td>$80.00</td>
<td></td>
<td>$153.00</td>
<td></td>
</tr>
<tr>
<td>Side of House Cured Salmon, Chopped Eggs, Red Onion, Capers and Cornichons.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chilled Grilled Seafood Platter</td>
<td>$125.00</td>
<td>$225.00</td>
<td>$225.00</td>
<td>$225.00</td>
</tr>
<tr>
<td>Grilled Shrimp, Scallops, Salmon and Tuna with Cocktail Sauce and Remoulade</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tigers Eye Sesame Crusted Tuna Platter</td>
<td>$125.00</td>
<td>$225.00</td>
<td>$225.00</td>
<td>$225.00</td>
</tr>
<tr>
<td>Pan seared Saku tuna loin rolled in black &amp; white sesame seeds with Sriracha aioli</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cedar Plank Salmon Platter</td>
<td>$122.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broiled whole fillet of Atlantic salmon brushed with tomato caper relish</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**UR ASSORTED HORS D’OEUVRES**

Choose from a variety of Hors D’Oeuvre selections. Unless noted, prices are by the dozen. Prices are subject to change due to market.

<table>
<thead>
<tr>
<th>Seafood Selections</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Shrimp Served with Cilantro Mango Aioli</td>
<td>$33.00</td>
</tr>
<tr>
<td>Scallops Wrapped with Bacon</td>
<td>$28.75</td>
</tr>
<tr>
<td>Shrimp Cocktail Shooter</td>
<td>$25.00</td>
</tr>
<tr>
<td>Shrimp Tempura Served with Cilantro Mango Aioli</td>
<td>$28.75</td>
</tr>
<tr>
<td>Crab Cake Sandwiches with Tomato</td>
<td>$18.25</td>
</tr>
</tbody>
</table>
**UR ASSORTED HORS D’OEUVRES**
*Choose from a variety of Hors D’ Oeuvre selections. Unless noted, prices are by the dozen.*

**Beef, Poultry, and Pork Selections**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Wellington</td>
<td>$27.00</td>
</tr>
<tr>
<td>Beef Satay Choice of Peanut, Teriyaki or Bulgogi Sauce</td>
<td>$22.75</td>
</tr>
<tr>
<td>Mini Chicken Wellington</td>
<td>$24.00</td>
</tr>
<tr>
<td>Chicken Satay Choice of Sweet &amp; Sour, Tandoori, Teriyaki Sauce, or Bulgogi Sauce</td>
<td>$21.50</td>
</tr>
<tr>
<td>Chicken Drumettes Hot Wing, BBQ, Honey Mustard, Spicy Korean, or Garlic Herb</td>
<td>$19.35</td>
</tr>
<tr>
<td>Curry Chicken Salad Cup</td>
<td>$18.00</td>
</tr>
<tr>
<td>Chicken &amp; Lemongrass Dumpling Served with Soy Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Petite Country Ham Biscuits with Sriracha Honey Butter</td>
<td>$17.50</td>
</tr>
<tr>
<td>Meatballs - Beef Choice of BBQ, Sweet &amp; Sour, Marinara or Swedish Sauce</td>
<td>$17.50</td>
</tr>
<tr>
<td>Fresh Spring Rolls with Chicken Served with Peanut Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Tea Sandwiches — Shaved Turkey and Apple with Cranberry Cream Cheese - Min. Order of three dozen required</td>
<td>$9.95</td>
</tr>
<tr>
<td>Steak Empanadas With Chimichurri Sauce</td>
<td>$21.50</td>
</tr>
<tr>
<td>Breaded Chicken Tenders Your choice of Honey Mustard, BBQ, Spicy Korean, or Ranch Sauce</td>
<td>$17.50</td>
</tr>
</tbody>
</table>
**UR ASSORTED HORS D’ OEUVRES**

*Choose from a variety of Hors D’ Oeuvre selections. Unless noted, prices are by the dozen.*

<table>
<thead>
<tr>
<th>Vegetable Selections</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke Cheddar Rounds</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$13.75</td>
</tr>
<tr>
<td><strong>Deep Fried Vegetable Spring Rolls</strong> Served with Duck Sauce</td>
<td>$17.75</td>
</tr>
<tr>
<td>Wild Mushroom Tarts</td>
<td>$16.75</td>
</tr>
<tr>
<td>Fried Ravioli with Rustic Tomato Sauce</td>
<td>$16.75</td>
</tr>
<tr>
<td>Tortilla Pinwheels</td>
<td>$14.75</td>
</tr>
<tr>
<td><strong>Vegetable Empanadas</strong> With Chimichurri Sauce</td>
<td>$22.50</td>
</tr>
<tr>
<td>Samosas with Curried Tomato Aioli</td>
<td>$14.00</td>
</tr>
<tr>
<td>Spinach and Artichoke Crisps</td>
<td>$18.00</td>
</tr>
<tr>
<td>Green Chile Arancine Italian Style Fried Rice Balls with Garlic Aioli</td>
<td>$16.00</td>
</tr>
<tr>
<td><strong>Fresh Spring Rolls with Cucumber</strong> Served with Peanut Sauce</td>
<td>$16.50</td>
</tr>
<tr>
<td><strong>Tea Sandwiches</strong> – Raspberry Melba Cream Cheese with Strawberries - Min. Order of three dozen required</td>
<td>$9.95</td>
</tr>
<tr>
<td><strong>Tea Sandwiches</strong> – Black Bean hummus with cucumber and sprouts - Min. Order of three dozen required</td>
<td>$9.95</td>
</tr>
<tr>
<td>French Toast Shooter Challah bread dipped in vanilla bean egg batter and panned seared with maple syrup and powdered sugar</td>
<td>$15.00</td>
</tr>
</tbody>
</table>
# Dips and Spreads

<table>
<thead>
<tr>
<th>Dips and Spreads</th>
<th>Serves:</th>
<th>Medium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke Dip Served with Crostini</td>
<td></td>
<td>$38.00</td>
</tr>
<tr>
<td>Crab Dip Made with 2 lbs. Jumbo Lump Crab meat, served with Crostini</td>
<td></td>
<td>$120.00</td>
</tr>
<tr>
<td>Tortilla Chips with Guacamole &amp; Salsa</td>
<td></td>
<td>$37.00</td>
</tr>
<tr>
<td>Hummus Served with Pita Chips</td>
<td></td>
<td>$20.00</td>
</tr>
<tr>
<td>Red Pepper Hummus Served with Pita Chips</td>
<td></td>
<td>$24.00</td>
</tr>
<tr>
<td>Seven Layer Dip Served with Tortilla Chips</td>
<td></td>
<td>$24.00</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Dip Served with Crostini</td>
<td></td>
<td>$42.00</td>
</tr>
<tr>
<td>Spinach Dip Served with Crostini</td>
<td></td>
<td>$36.00</td>
</tr>
<tr>
<td>Buffalo Chicken Dip Served with Celery Sticks and Tortilla Chips</td>
<td></td>
<td>$48.00</td>
</tr>
<tr>
<td>Corn and Black Bean Dip Served with Tortilla Chips</td>
<td></td>
<td>$36.00</td>
</tr>
</tbody>
</table>
**Specialty Action Stations**

*Action Stations require a minimum Guest count of 50 persons, unless otherwise noted. There is an additional Station Attendant charge of $35.00 per station.*

<table>
<thead>
<tr>
<th>Carving Stations</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenderloin of Beef Wrapped in Bacon and served with Horseradish Cream</td>
<td>$9.40</td>
</tr>
<tr>
<td>Bistro Shoulder Tender Served with whole grain Mustard and Horseradish Sauce</td>
<td>$5.85</td>
</tr>
<tr>
<td>Herb Turkey Breast Served with cranberry Aioli and Whole Grain Mustard</td>
<td>$5.35</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seafood Stations</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Scampi Served with Gazpacho and Lemon Cream</td>
<td>$5.85</td>
</tr>
<tr>
<td>Mini Crab Cakes With Remoulade and Cocktail sauce</td>
<td>$6.75</td>
</tr>
<tr>
<td>Pan Seared Scallops Served with Gazpacho and Lemon Cream</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quesadilla Station</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serving Cheese Quesadillas and Assorted Topping of Salsa, Diced Tomatoes, Sour Cream, Lettuce, Scallion, Cheese and Guacamole</td>
<td>$3.50</td>
</tr>
<tr>
<td><strong>Add Shrimp or Chicken for an additional $3.00 per person</strong></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Popcorn Station</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serving fresh popped bags of popcorn at your next event – movie, fair, or reception!</td>
<td>$0.45</td>
</tr>
<tr>
<td><strong>There is an additional $50 charge for the Machine Rental and Cleaning</strong></td>
<td></td>
</tr>
<tr>
<td><strong>There will be an additional Labor Charge added to your event.</strong></td>
<td></td>
</tr>
</tbody>
</table>
Specialty Action Stations

Action Stations require a minimum Guest count of 50 persons, unless otherwise noted. There is an additional Station Attendant charge of $35.00 per station.

Martini Mashed Potato Bar
Includes Whipped Butter, Sour Cream, and Brown Gravy as toppings

$ 3.40 per Person

Choice of (1) Style Potato:
Red-Skin Mashed Potatoes
Yukon Gold Mashed
Garlic Mashed Yukon

Choice of Four Toppings:
Broccoli Florets
Crumbled Bacon Bits
Sautéed Mushrooms
Chopped Chives
Shredded Cheddar
Scallions
Blue Cheese
Parmesan Cheese
Diced Ham
Green Peas
Roasted Red Pepper
Andouille Sausage
Chopped Parsley
Diced Tomato
Sliced Olives

Pasta Station
Includes Diced Tomatoes, Garlic, Pine Nuts, Peas, Bacon, Chopped Shallots, Spinach, Chopped Parsley and Shredded Parmesan Cheese

$ 5.00 per Person

Choice of (2) Pastas:
Tri Colored Tortellini
Cavatappi
Orecchiette

Choice of Two Sauces:
Tomato Vodka
Alfredo Sauce
Pesto Sauce
Marinara Sauce
Mushroom Marsala
Olive Oil / Chicken Stock with Tomato and Herbs

Martini Risotto Bar
Arborio Rice cooked in Shallots, White Wine, Chicken Stock, Cream, and finished with Parmesan Cheese

$ 4.25 per Person

Choice of Seven Toppings:
Broccoli Florets
Sautéed Mushrooms
Chopped Chives
Blue Cheese
Andouille Sausage
Sliced Olives
Diced Ham
Crumbled Bacon Bits
Sour Cream
Scallions
Parmesan Cheese
Roasted Red Pepper
Green Peas
Brown Gravy
Shredded Cheddar
Whipped Butter
Pesto Sauce
Diced Tomato
Chopped Parsley
Specialty Action Stations

Action Stations require a minimum Guest count of 50 persons, unless otherwise noted. There is an additional Station Attendant charge of $35.00 per station.

Wallflower Mini Bites
Choose from:
- Sushi Crab Trifle
- Bloody Mary Shrimp Cocktail
- Chocolate Mint Mousse
- Caprese Salad
- Lemon Cream Pie
- Mojito Fresh Fruit
- Spicy Beef and Soba Noodle Salad
- Strawberry Shortcake
- Sushi Tuna Trifle

$19.25 per dozen

Martini Mac and Cheese Bar
Prepared with a Creamy Gouda cheese sauce and served in a Martini glass with toppings

Choice of Seven toppings:
- Broccoli Florets
- Sautéed Mushrooms
- Chopped Chives
- Blue Cheese
- Andouille Sausage
- Diced Tomato
- Diced Ham
- Crumbled Bacon Bits
- Sour Cream
- Scallions
- Parmesan Cheese
- Roasted Red Pepper
- Sliced Olives
- Brown Gravy
- Shredded Cheddar
- Whipped Butter
- Pesto Sauce
- Green Peas
- Chopped Parsley

$4.25 per Person

“Grilling and Chilling”
We bring the party to you (weather permitting) with everything you need from the grill to dessert!
Additional labor charges may be incurred. Rain date required.

- Hamburgers (1 pp)
- Veggie Burgers (as requested)
- Grilled Chicken (1 pp)
- Beef Hot Dogs (1 pp)
- Potato Salad
- Potato Chips
- Tortellini Vegetable Salad
- Condiments
- Cookies
- Assorted Bottled Beverages

$16.00 per Person

Dessert Action Stations

Ice Cream Sundae Bar
Vanilla and Chocolate Ice Cream with Chocolate Sauce, Caramel Sauce, Whipped Cream, Cherries, Mixed Berries, Chocolate Chips, Sprinkles and Oreo Crumbs

$3.50 per person

S’mores Station
Toast your own Chocolate delight! Complete with skewers, graham crackers, marshmallows, and of course, Hershey chocolate

$3.25 per person

Gelato Station
Choose from Nutella, Mint, Vanilla Bean, Mango Sorbet, Peach Sorbet and Chocolate
Chocolate sauce, seasonal berries, caramel, chocolate chips, Oreo pieces, M&M’s, Cherries, whipped cream

$7.25 per person
**Mini Pastries, Cookies & Cakes**

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Dessert Shooters</td>
<td>$18.00</td>
</tr>
<tr>
<td>Assorted Mini French Macarons</td>
<td>$20.00</td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>$19.00</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$22.00</td>
</tr>
<tr>
<td>Chocolate Truffles</td>
<td>$18.00</td>
</tr>
<tr>
<td>Crispy PB and Chocolate Bars</td>
<td>$12.95</td>
</tr>
<tr>
<td>Miniature Cheese Cakes</td>
<td>$14.75</td>
</tr>
<tr>
<td>Mini Chocolate Dipped Shortbread Cookies</td>
<td>$20.00</td>
</tr>
<tr>
<td>Miniature Chocolate Mousse Cups</td>
<td>$18.00</td>
</tr>
<tr>
<td>Miniature Coconut Macaroons</td>
<td>$13.00</td>
</tr>
<tr>
<td>Miniature Cream Puffs</td>
<td>$14.75</td>
</tr>
<tr>
<td>Miniature Fruit Tarts</td>
<td>$16.00</td>
</tr>
<tr>
<td>Mini Key Lime Tarts</td>
<td>$15.00</td>
</tr>
<tr>
<td>Mini Raspberry Chocolate Tarts</td>
<td>$15.00</td>
</tr>
<tr>
<td>Mini S’mores Tartlets</td>
<td>$14.75</td>
</tr>
<tr>
<td>Mini Sea Salted Caramel Chocolate Tarts</td>
<td>$15.00</td>
</tr>
<tr>
<td>Mini Tiramisu Chocolate Cups</td>
<td>$16.00</td>
</tr>
<tr>
<td>Red Velvet Brownies</td>
<td>$7.25</td>
</tr>
</tbody>
</table>
**UR CLASSIC DESSERTS**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiramisu Mousse</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>$4.25</td>
</tr>
<tr>
<td>Crème Brulée</td>
<td>$4.50</td>
</tr>
<tr>
<td>Vanilla Cheesecake with Berries (natural)</td>
<td>$4.25</td>
</tr>
<tr>
<td>Key Lime Tart</td>
<td>$4.50</td>
</tr>
<tr>
<td>Carrot Cake (natural)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Strawberry Short Cake (Sour Cream Pound Cake) with Fresh Strawberries</td>
<td>$4.25</td>
</tr>
<tr>
<td>Profiteroles with Cream &amp; Chocolate</td>
<td>$4.25</td>
</tr>
<tr>
<td>Coconut Cake</td>
<td>$4.25</td>
</tr>
<tr>
<td>Mediterranean Cake with Fresh Berries and Cream</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chocolate Cake (natural)</td>
<td>$4.25</td>
</tr>
<tr>
<td>Chocolate Cheesecake (natural)</td>
<td>$4.25</td>
</tr>
</tbody>
</table>
BREAKS

Are available anytime during the day for your meeting or event

**UR CATERING BREAKS**

---

**Just Cold Drinks**
Assorted Soda, Bottled Water, and Bowl of Ice

$ 3.00

**Coffee Plus**
Regular and Decaffeinated Coffee plus Assorted Sodas and Bottled Water

$ 3.25

**Morning Munch Break**
Regular and Decaffeinated Coffee plus Assorted Sodas, Bottled Water, and the following assorted snacks:
- Assorted NutriGrain Bars
- Assorted Nature Valley Granola Bars

$ 4.75

**Cookie & Beverage Break (Add Regular & Decaffeinated Coffee for $0.75 per person)**
Assorted Sodas and Bottled Water and a choice of Cookies or Brownies

$ 3.50

**Sweet & Salty (Add Regular & Decaffeinated Coffee for $0.75 per person)**
Assorted Sodas and Bottled Water with Assorted Pre-Packaged Snacks (minimum of 3) that may include:
- Gluten-Free Pretzels
- Planters Peanuts
- Popcorn
- Assorted Route 11 Potato Chips
- Home Free Gluten-Free Cookies
- Assorted Organic Crackers

$ 4.25

**The Healthy Snack Break**
Bottled Water, Assorted Soda, and the following assorted healthy snacks:
- Trail Mix
- Gluten-Free Cookies
- Assorted Organic Crackers
- Kind Bars
- Gluten-Free Pretzels
- Pop Chips

$ 5.95

**All Morning Beverages**
Regular & Decaffeinated Coffee, Hot Tea, Assorted Sodas and Water replenished up to 4 hours during your morning event

$ 7.75

**All Afternoon Beverages**
Regular & Decaffeinated Coffee, Assorted Sodas and Water replenished up to 4 hours during your afternoon event

$ 7.75

**All Day Beverages**
Regular and Decaffeinated Coffee plus Assorted Sodas and Water replenished up to 8 hours during your event

$15.00
<table>
<thead>
<tr>
<th>BEVERAGES</th>
<th>Individual Bottles</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INDIVIDUAL BEVERAGES</strong></td>
<td>Each</td>
</tr>
<tr>
<td><em>Prices are listed by the individual can or bottle</em></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Sodas 12 oz. Cans</strong></td>
<td>$1.00</td>
</tr>
<tr>
<td>Coke, Diet Coke, Caffeine Free Coke, Coke Zero, Sprite, Sprite Zero, Orange Fanta, Root Beer, Ginger Ale</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Juices 10 oz. Bottles</strong></td>
<td>$1.65</td>
</tr>
<tr>
<td>Orange Juice, Apple Juice, Grape Juice, Mixed Berry, Cranberry Juice, Grapefruit Juice</td>
<td></td>
</tr>
<tr>
<td>Dasani Bottled Water 10 oz.</td>
<td>$1.00</td>
</tr>
<tr>
<td>Perrier Bottled Mineral Water 6.5 oz.</td>
<td>$1.50</td>
</tr>
<tr>
<td>San Pellegrino Bottled Mineral Water 8 oz.</td>
<td>$1.50</td>
</tr>
<tr>
<td>Vitamin Water 20 oz. Bottles Power-C, Focus, Revive</td>
<td>$1.50</td>
</tr>
<tr>
<td>Peaks Gold Ice Tea 16.9 oz. Bottles Regular or Green Tea</td>
<td>$1.75</td>
</tr>
<tr>
<td>Minute Maid Lemonade 20 oz. Bottles</td>
<td>$1.50</td>
</tr>
<tr>
<td>Nestea Iced Tea 20 oz. Bottles Raspberry or Sweet Tea</td>
<td>$1.50</td>
</tr>
<tr>
<td>Sparkling Grape Juice 25 oz. Bottle</td>
<td>$9.50</td>
</tr>
<tr>
<td>Sparkling Cider 25 oz. Bottle</td>
<td>$8.75</td>
</tr>
</tbody>
</table>
**BULK BEVERAGES**

*Prices are listed by the Gallon unless otherwise noted.*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>$14.00</td>
</tr>
<tr>
<td>Cranberry Punch</td>
<td>$14.00</td>
</tr>
<tr>
<td>Citrus Punch</td>
<td>$14.00</td>
</tr>
<tr>
<td>White Grape Juice Punch</td>
<td>$14.00</td>
</tr>
<tr>
<td>Strawberry Banana Orange Punch</td>
<td>$16.00</td>
</tr>
<tr>
<td>Tropical Pineapple Orange Punch</td>
<td>$16.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$16.00</td>
</tr>
<tr>
<td>Apple Cider (hot or cold)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$16.00</td>
</tr>
<tr>
<td>Eggnog (1/2 Gallon)</td>
<td>$9.00</td>
</tr>
</tbody>
</table>
Alcohol Policy

The University Dining Services holds an ABC license for the convenience of its catering customers. The Catering Department has the capability to provide your event’s alcohol needs with notice of 48 hours in advance. State law prohibits the service of alcoholic beverages to anyone under the age of 21. We reserve the right to request age identification for anyone believed to be underage. State law also prohibits the service of alcohol to anyone suspected of being intoxicated.

No guests may carry alcohol with them at the conclusion of the event and may not take alcohol beyond designated event space. The maximum length of alcohol service is 3 ½ hours. In accordance with University of Richmond’s policy, if your event is longer than two hours, the alcohol service must end one half-hour prior to the conclusion of the event.

Whether it’s one drink or many, alcohol can affect people in different ways. The way a person reacts to alcohol depends on many factors, including gender, weight, rate of alcohol consumed and one’s mood; all of these have an influence on a person’s Blood Alcohol Concentration that is present in the blood stream. Please remember that the blood alcohol concentration rate for intoxication while driving in the State of Virginia is .08%.

We provide a standard list and inventory of beer, wines, and liquor for small to moderate size parties. Large events require at least one week notice to arrange alcohol procurement and delivery. We will gladly provide for your special beverage request in case lots when available. However, we regret that donated or homemade beer, wine, or spirits are not permitted by law.

*For additional questions, you may call us directly at 484-1440.*
Alcohol Service for Non – University Clients

Beer and Wine Bar – Based on per drink, consumption pricing

The following reflects pricing for your event. You will be billed, at the conclusion of your event (Net 30 Days), based upon consumption. In addition to these prices, there is a $150 Minimum Fee (This is the minimum charge for setting up your event. This charge declines to zero with purchases up to $150) and a Bartender fee ($60.00) as well as Taxes (11.3%) and Administrative Fee (18%). Bars are limited to a maximum time of three and one half hours.

**HOUSE BEER**  
$ 4.50 Per Drink

**PREMIUM BEER**  
$ 5.50 Per Drink

**HOUSE TIER WINE**  
$22.00 Per Bottle

**PREMIUM TIER WINE**  
$30.00 Per Bottle

**UNIVERSITY TIER WINE**  
$36.00 Per Bottle

**SOFT DRINKS & WATER**  
$ 1.00 Per Drink

**MINIMUM FEE & LABOR**  
$210.00

*Please choose 3 Beers and 3 Wines for your bar selections.*

Full Service Bar – Based on per drink, consumption pricing

The following packages describe a per drink price for your event. You will be billed, at the conclusion of your event (Net 30 Days), based upon consumption. In addition to these prices, there is a $150 Minimum Fee (This is the minimum charge for setting up your event. This charge declines to zero with purchases up to $150) and a Bartender fee ($60.00) as well as Taxes (11.3%) and Administrative Fee (18%). Bars are limited to a maximum time of three and one half hours.

**HOUSE BRAND MIXED DRINKS**  
$ 7.00 Per Drink

**MINIMUM FEE & LABOR**  
$210.00

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Johnny Walker Red Scotch  
Jack Daniels Black Whiskey  
Jim Beam Black Bourbon

*Please choose 3 Beers and 3 Wines for your full bar.*

**PREMIUM BRAND MIXED DRINKS**  
$ 8.00 Per Drink

**MINIMUM FEE & LABOR**  
$210.00

Tito’s Vodka  
Bombay Gin  
10 Cane Rum  
Maker’s Mark  
Dewar’s Scotch  
Crown Royal Whiskey

*Please choose 3 Beers and 3 Wines for your premium bar.*

*The Administrative fee is not a gratuity, but a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expense, uniforms, and smallwares.*
Alcohol Service for Non – University Clients

Beer and Wine Bar, Full Service Bar – Based on per drink, cash pricing

The following pricing reflects a per drink price for your cash bar event. The pricing includes all taxes (11.3%). In addition to these prices, there is a Minimum Fee (This is the minimum charge for setting up your event. This charge declines to zero with purchases up to $150) and a Bartender fee ($60.00). Bars are limited to a maximum time of three and one half hours.

<table>
<thead>
<tr>
<th><strong>HOUSE BEER</strong></th>
<th>$5.00 Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PREMIUM BEER</strong></td>
<td>$6.00 Per Drink</td>
</tr>
<tr>
<td><strong>HOUSE TIER WINE</strong></td>
<td>$6.00 Per Drink</td>
</tr>
<tr>
<td><strong>PREMIUM TIER WINE</strong></td>
<td>$7.00 Per Drink</td>
</tr>
<tr>
<td><strong>UNIVERSITY TIER WINE</strong></td>
<td>$9.00 Per Drink</td>
</tr>
<tr>
<td><strong>HOUSE BRAND MIXED DRINKS</strong></td>
<td>$8.00 Per Drink</td>
</tr>
<tr>
<td><strong>PREMIUM BRAND MIXED DRINKS</strong></td>
<td>$9.00 Per Drink</td>
</tr>
<tr>
<td><strong>SOFT DRINKS &amp; WATER</strong></td>
<td>$1.50 Per Drink</td>
</tr>
<tr>
<td><strong>MINIMUM FEE &amp; LABOR</strong></td>
<td>$210.00</td>
</tr>
</tbody>
</table>

**Cordials, Cognac, and Brandy**  
$8.75 Per Drink

- Amaretto De Amore
- Peppermint Schnapps
- Chateau Monet Raspberry Liqueur
- Kahlua Coffee Liqueur
- St Remy Napoleon VSOP
- Crème De Cacao Brown
- Bailey’s Irish Cream
- Frangelico
- Courvoisier VSOP
- Crème De Cacao White
- Drambuie
- Grand Marnier
- Hennessey VSOP

*The Administrative fee is not a gratuity, but a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expense, uniforms, and smallwares.*
White Wines

**Brownstone Chardonnay, California**
This Chardonnay has creamy vanilla and crisp citrus flavors enhanced by an extended cool fermentation. Enjoy before meals and with chicken, seafood, risotto and grilled vegetables.

**Barboursville Rosato, Virginia**
A blend of Chardonnay, Riesling and Cabernet Franc. A sweet rosé wine, rich and fruity with the intense flavors of strawberry, kiwi and melon, with a pleasant spice on the finish. Serve with a variety of foods and dessert.

**Williamsburg Winery Chardonnay, Virginia**
This is a fresh, bright, fruit forward chardonnay with a wonderful chalky minerality to the wine that really enhances the fruit. This wine will pair nicely with shellfish, delicate cream sauces, and grilled poultry.

**Hacienda Riesling, “Clait de Lune”, California**
This light yellow wine has strong hints of fruits and perfume. With a floral perfume-like taste, the wine ends with a smooth sweet finish. Try this Riesling with seafood (light & heavy), shellfish, pork, cheese, poultry, and desserts.

**Kenwood Brut**
Light and approachable, with fresh citrus aromas accented by soft, creamy yeast characters. Flavors of green apple and lemon cream linger along with the bubbles on the palate.

Red Wines

**Estrella Cabernet Sauvignon, Estrella River Winery, California**
Fruit forward Cabernet with rich flavors of black cherry, current, and raspberry with hints of vanilla and white pepper. This Cabernet Sauvignon pairs well with marinated beef, chicken, pastas with red sauce, and bitter dark chocolate.

**Villa Sorano Pinot Noir, Delle Colchagua Valley**
Ruby red with a characteristic and delicate bouquet, the taste is dry, medium-bodied, and velvety. In the mouth, it becomes well-balanced and tempting. This Pinot Noir is certainly the most flexible red wine in food combinations. Serve at room temperature.

**Laplaya Merlot**
Hand harvested in Chile, this 100% Merlot notes complex aromas of vanilla beans and toasted oak sparked by ripe black plums and sweet black cherry jam. Rich black stone fruit on the palate followed by spicy oak results in a delicious, mouth coating wine with dense textures.
University of Richmond 2014 – 2015 Wine Listing

Premium Tier Wine List

$30.00 per bottle

White Wines

Grayson Chardonnay, California
Grayson Chardonnay is brilliantly ripe and shows bright, brisk acidity with notes of pineapple apricot. The palate offers green apple fruit with a crisp finish showing gentle hints of apple pie and vanilla flavors.

Fernland Sauvignon Blanc, Marlborough
This New Zealand wine is Medium-bodied, bright, fresh and lively. Lime, citrus, green apple and grassy notes. This wine pairs well with shellfish and other seafood, or salads. From the Marlborough wine region, New Zealand’s most important region.

Benvolio Pinot Grigio
Made from 100% Pinot Grigio, this Italian wine is vibrant on the palate. The crisp acidity acts as a counterpoint to the peach, almond, and light floral notes in the wine. Excellent with summer salads, fish, grilled chicken, and risotto based dishes.

Michelle Brut - Washington
A light and refreshing, well-balanced sparkling wine with fruit flavors and aromas of citrus, pear, and peaches, followed by a nuance of spice. Enjoy as an aperitif, or with salads and spicy dishes, especially those using citrus fruit. Pairs well with a fruit tart dessert.

Red Wines

Grayson Cabernet Sauvignon, California
Grayson Cabernet Sauvignon shows a dark ruby color with a rich nose of blackberry, raspberries and hints of black pepper. This intense Cabernet is full of artful fruit, provides a round mouth feel and a soft lingering finish with hints of toasted French oak.

Bogle Petit Sirah
Deeply inky, this wine coats the glass and lingers before the first sip has been taken. Heady aromas of boysenberries and blackberries headline the entry, while flavors of wild blueberry steal the show. It is served best with Lamb, Pork, or game.

Prince Michel Cabernet sauvignon (Virginia)
Aging in both French and American oak for 14 months enhances the cedar and spice characteristics so typical in this grape. After breathing, aromas of rich cherry and dark chocolate shine through.

Four Vines Zinfandel
On the nose the wine has layers of berry fruit and anise aromas with hints of spice. On the palate, blackberry and spicy plum fruit with a rich mouth feel. Big and opulent on the mid palate with plenty of structure, trailing to a velvety toasted oak finish.

Avery Quinn Merlot, California
From Paso Robles, California, Avery Quinn's Merlot offers lots of supple dark cherry, blackberry and cedar on the nose. A solid fruit core on the palate with smooth tannins leads to delightful vanilla finish."
University of Richmond 2014 – 2015 Wine Listing

University Tier Wine List

White Wines

BR Cohn Sliver Label Chardonnay, North Coast
This North Coast Chardonnay is packed with pear, apple and citrus aromas, and shows exceptional depth and body. It offers rich flavors of green apple and lemon and is surrounded by toasty French oak, followed by a clean, crisp, lingering finish.

Seven Hills Riesling, Columbia Valley
Light straw yellow in color, the nose opens with fresh apple, guanabana, lime, grapefruit, with a hint of vanillin and cardamom. The palate is lightly citrus-sweet up front, moving through smooth lychee to a crisp grapefruit mineral finish. It has a very versatile style suitable for a wide variety of occasions.

Sherwood Estates Sauvignon Blanc, Marlborough
The 2012 Sauvignon Blanc displays fresh, lively gooseberry, passion fruit and citrusy aromas on the nose with a nice tropical note at the end resembling guava and passion fruit. The palate is structured and intense with a fresh tropical finish.

Avissi Prosecco
100% Prosecco from Italy’s famed Veneto region. Brilliant straw-yellow sparkling wine with a bouquet that reveals floral notes and scents of fresh fruit. A superb aperitif, ideal with any meal.

Red Wines

Horton Cabernet Franc, Virginia
Barrel aged for 18 months with aromas of violets and tar combined with spicy oak flavors. The result is a wine with a firm structure, ripe fruit and a spicy finish.

Periano Immortal Zinfandel, Lodi
The deceptively subtle aromas of this wine combine red and black cherry, mineral, earthy rhubarb and red fruit, with slightly spicy characters. In the mouth, the palate is wrapped in a velvety layered mix of sweet red cherry, strawberry, cocoa and juicy red fruit followed by light toast and smooth, chiseled tannins, leading to a lengthy, almost breathless finish. This is a wine for great food, friends and conversation, or an intimate meal for two by a flickering fire.

Periano Six Clone Merlot, Lodi
Aromas of rich ripe cherries, blackberries with hints of toast, and vanilla coalesce into a single sensation of olfactory bliss. The mouth is filled with an array of flavors, including cherry, plum, cranapple, sweet raspberries and strawberries with lingering hints of cocoa and cinnamon, while supple tannins leave a pleasing finish. Each juicy sip is more comforting than the last always leaving the palate to want more.

Thomas Goss Cabernet Sauvignon, McLaren Vale
Notes of black currant, mulberries and dusty earth with a hint of dried Mediterranean herbs. Medium to full bodied, it fills the mouth with straight-forward blackberry flavors supported by a crisp backbone of acid and low to medium level of chewy tannins.
### House Selections

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price per Bottle</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser Light</td>
<td>$4.50 per bottle</td>
<td>(American Lager) Bud Light’s crisp, clean refreshing taste and superior drinkability make it popular everywhere from backyard BBQs to black-tie soirees. Its light-bodied brew comes with a fresh and subtle hop aroma, delicate malt sweetness and crisp finish.</td>
</tr>
<tr>
<td>Rolling Rock</td>
<td>$4.50 per bottle</td>
<td>(American Extra Pale Lager) Rolling Rock is as well-known for its distinctive, full-bodied taste as it is for its craftsmanship, heritage and painted green bottle. It’s a full-flavored beer with a subtle bite, and Light-to-medium body and color.</td>
</tr>
<tr>
<td>Yuengling</td>
<td>$4.50 per bottle</td>
<td>(American Lager) Brewed with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original promises a well-balanced taste with very distinct character.</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>$4.50 per bottle</td>
<td>(American Light Lager) Subtle fruit and citrus aromas complement this light-bodied beer’s smooth and refreshing taste Its Alcohol by Volume is 4.2%, which is moderately less than the average for all American Lager Beer. Each bottle has 95 Calories.</td>
</tr>
</tbody>
</table>

### Premium Selections

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price per Bottle</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sam Adams Lager</td>
<td>$5.50 per bottle</td>
<td>(Vienna Lager) Samuel Adams Lager offers a full, rich flavor that is both balanced and complex. It is brewed using a decoction mash, a time consuming, traditional four vessel brewing process discarded by many contemporary brewers.</td>
</tr>
<tr>
<td>Heineken</td>
<td>$5.50 per bottle</td>
<td>(Euro Pale Lager) Heineken is brewed in a natural brewing process, with no additives. Its ingredients are water, barley malt, hops, and using the unique Heineken A-yeast for the fermentation in the brewing process.</td>
</tr>
<tr>
<td>Stella Artois Cidre</td>
<td>$5.50 per bottle</td>
<td>(Hard Apple Cider) A gluten free choice of beverage, Stella pours golden with not much head. The predominant flavor is a crisp, mild dry apple that is great for champagne lovers!</td>
</tr>
<tr>
<td>Corona</td>
<td>$5.50 per bottle</td>
<td>(American Pale Lager) Corona is made with the finest quality blend of barley, yeast, imported hops and water. Corona’s smooth taste offers the perfect balance between heavier European imports and lighter domestic beer.</td>
</tr>
<tr>
<td>Legend Lager (Richmond VA)</td>
<td>$5.50 per bottle</td>
<td>(American Pale Lager) Easy drinkability while also bringing a depth of flavor due to the use of 100% barley malt yielding a pure, bright malt flavor and a medium body. Modest hopping and cool fermentation temperatures make for a smooth character and a clean finish.</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>$5.50 per bottle</td>
<td>(American Light Lager) At just 95 calories per bottle, Amstel Light’s unique mixture of barley and hops delivers a full – never diluted – flavor that’s just as tasty as regular beer.</td>
</tr>
<tr>
<td>Hardywood Singel (Richmond VA)</td>
<td>$5.50 per bottle</td>
<td>(Belgian Abbey-style Blonde Ale) Unfiltered, unpasteurized, and uninhibited, Singel is a feat in balance. Sunshine golden with a fluffy head and a veil of Belgian ale yeast, Singel’s tropical fruit esters complement its spicy hop aromatics. Delicate in body, with in a mellow, dry finish.</td>
</tr>
</tbody>
</table>