



# Dining Services

## University Catering

2024-2025 Menu

Updated 11.01.24



*Pasta Wheel*

CACIO E PEPE  
WITH  
BUCATINI PASTA  
IN A  
PECORINO ROMANO  
WHEEL

# University Catering



**University of Richmond Catering** offers a tasteful fusion of culinary expertise and southern hospitality tailored to elevate any event on campus. Whether you're hosting an intimate gathering or a grand celebration (or both!), our diverse menu options cater to every palate, meal, and occasion. From exquisite hors d'oeuvres to decadent desserts, our talented team prides itself on using fresh ingredients to deliver unparalleled flavors, and whenever possible, sources from local vendors so that your event will have a unique Richmond touch. Explore our offerings and let us transform your next event at UR into an extraordinary dining experience.

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## Allergen Notice

University of Richmond Dining Services handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut, sesame and other potential allergens in our dining hall and retail locations. Before selecting your food or placing an order, please inform a manager if you have a food allergy.

Please direct any food allergy questions to our Senior Registered Dietitian, Karen Hensley.

# Breakfast



## University Buffet Breakfast

Served with whipped butter, fruit preserves, fresh cut seasonal fruit, freshly brewed coffee, herbal teas, bulk water, and orange juice.

### Choice of (1) Entree

**Chorizo & Egg Frittata**..... \$21.50  
Fried potato, green pepper, onions, and cheddar jack cheese.

**Country Ham & Gruyere Cheese Frittata** ..... \$21  
Caramelized onions and fried potato.

**Spinach & Bacon Frittata** ..... \$21  
Sautéed wild mushrooms, and Swiss cheese.

**Heirloom Tomato Frittata** ..... \$21.50  
Roasted garlic basil and feta cheese.

**Asparagus Frittata** ..... \$21.50  
Goat cheese, caramelized peppers, and onions.

**Spinach & Roasted Red Pepper Frittata** ..... \$21.50  
Caramelized onions and Manchego cheese.

**Pancake Casserole** ..... \$20  
Rich pancake batter cooked to a golden crisp, with maple syrup, bacon, and cheddar jack cheese.

**Scrambled Eggs** ..... \$19.50

**Challah French Toast Casserole**..... \$18.50

**Quiche** ..... \$21  
Choose from Broccoli & Cheddar, Quiche Lorraine, or Spinach Artichoke.

### Choice of (1) Side

Hash brown potatoes, roasted red potatoes, hash brown sweet potatoes, or creamy cheddar grits.

### Choice of (1) Breakfast Meat

Thick cut bacon, pork sausage links, sausage patty, or sliced Virginia baked ham.

### Choice of (2) Pastries

Assorted mini muffins (2 per person), breakfast breads (half slice per person), fresh baked biscuits, pecan streusel fig coffee cake, blueberry lemon scones, or house-made danish.

### Bagel & Lox Station ..... \$7.50

Minimum of 25 guests

Choice of plain, poppyseed, or everything bagels served with a platter of smoked salmon, and bowls of capers, red onions, sliced tomatoes, arugula, and chive cream cheese.

### Add Bottled Juices ..... \$2.25

### Add Assorted Sodas ..... \$1.00

### Add Bottled Water..... \$1.25

### Add Bubly Sparkling Water ..... \$1.25

Lime, orange, or raspberry flavored.

**See next page for additional buffet options and add-ons.**

# Breakfast

## Alumni Breakfast

The Alumni Breakfast is available only as a plated and served breakfast with freshly brewed coffee, herbal tea, orange juice, hash brown potatoes, and seasonal fresh cut fruit.

\$21.00 per person

### Choice of (1) Entrée:

Quiche, scrambled eggs, or frittata.

### Choice of (1) Breakfast Meat:

Thick cut bacon, pork sausage links, or sausage patty.

### Choice of (1) Breakfast Bread:

Biscuits with butter and jelly, house-made danish, blueberry lemon scones, or assorted mini muffins.

## Additional Buffet Selections

Fresh Cut Seasonal Fruit ..... \$2.95 pp

Croissants with Honey Butter ..... \$23 per doz

Chocolate Croissants ..... \$23 per doz

Ham & Cheese Croissants..... \$28 per doz

Sausage Biscuits ..... \$27 per doz

Crispy Chicken Biscuit ..... \$32 per doz  
With white cheddar and sriracha butter.

### Individual Chobani

Greek Style Yogurt Cups ..... \$24 per doz

Seasonal Parfaits..... \$3.95 each

Donut Holes ..... \$1.75 per cup

Five donut holes per cup. Available in chocolate drizzle, cinnamon & sugar, plain, powdered sugar, or vanilla with sprinkles.

## Breakfast Burritos

**Chorizo, Potato, & Egg** ..... \$44 per doz  
With diced jalapeno, Monterey Jack cheese and salsa on the side.

**Sausage, Egg, and Cheddar**..... \$42 per doz

**Bacon, Egg and Cheddar** ..... \$42 per doz

**Vegan Tofu Scramble**..... \$52 per doz  
With sautéed mushroom, peppers, onions, and zucchini. Served with salsa on the side.

**Vegetarian Breakfast Burrito**..... \$32 per doz

## Gluten-friendly Breakfast Bowls

**Vegetarian Breakfast Bread Bowl** ..... \$34 per doz  
Eggs, mushrooms, spinach, sun-dried tomato and cheddar jack cheese (contains gluten-friendly ingredients)

**Sausage Breakfast Bread Bowl** ..... \$36 per doz  
Eggs, pork sausage, and cheddar jack cheese (contains gluten-friendly ingredients).

**Bacon Breakfast Bread Bow** ..... \$36 per doz  
Eggs, bacon, and cheddar jack cheese (contains gluten-friendly ingredients).

# Breakfast

## Campus Continental

Your choice of one baked good variety plus coffee, decaffeinated coffee, bulk water, a selection of hot tea, sugar, sweetener, creamer, and applicable condiments. *Gluten-free/vegan breakfast bread or coffee cake muffins available upon request.*

**Choose one ..... \$4.50 pp**

Cinnamon crumble coffee cake, mini muffins, breakfast breads, house-made danish, or donut holes.

## Make It Special

Campus Continental must be ordered to obtain items at these prices.

**Assorted Bagels ..... \$10 per 1/2 doz**

Plain, blueberry, cinnamon raisin, everything, whole wheat everything, and sesame served with individual portions of cream cheese and butter. *Minimum order of 2 dozen.*

**Assorted Fresh Baked Scones ..... \$22 per dozen**

## Build UR Own Yogurt Parfait Bar

with Campus Continental ..... **\$3.95 pp**

without Campus Continental ..... **\$6.50 pp**

Served with Greek yogurt and your choice of (5) toppings: chia seeds, chocolate chips, dried fruits, granola, mandarin oranges, maple syrup, pumpkin seeds, shaved coconut, or sliced almonds. *Minimum of 20 guests.*

## French Toast Bar (Choice of 5 toppings)

with Campus Continental ..... **\$3.95 pp**

without Campus Continental ..... **\$6.50 pp**

French toast with toppings, including diced strawberries, blueberries, raspberries, warm syrup, strawberry sauce, chocolates syrup, powdered sugar, and whipped cream. *Minimum of 20 guests.*

## Hash Brown Bar (Choice of 5 toppings)

with Campus Continental ..... **\$3.95 pp**

without Campus Continental ..... **\$6.50 pp**

Choice of diced red potato or diced sweet potato  
Toppings include onions, peppers, breakfast sausage, eggs, green onions, shredded cheese, salsa, guacamole, dried cranberries, and maple glazed brown sugar bacon bits. *Minimum of 20 guests.*

# Lunch



## Box Lunches

Delivery available for \$16.

### Bistro Box .....\$11.50 pp

Sandwich or wrap, served with potato chips, pickled vegetables, a gluten-free chocolate chip cookie, and your choice of beverage.

### Bistro Lite.....\$9.00 pp

1/2 sandwich or wrap served with potato chips, pickled vegetables, a gluten-free chocolate chip cookie, and your choice of beverage.

Sandwich and salad options per order are based on guest count:

<b>1-24 guests</b>	<b>25-35 guests</b>	<b>36+ guests</b>
4 sandwich or salad options	5 sandwich or salad options	6 sandwich or salad options

## Sandwiches

### Italian

Salami, capocollo, pepperoni, provolone, green leaf lettuce, tomato, red onion, banana peppers and northern Italian dressing on sourdough ciabatta or tortilla wrap.

### Lemon Pepper Chicken

With herbed aioli, spring lettuce, cucumber, tomato, red onion, and dilled Havarti cheese on sourdough ciabatta or tortilla wrap.

### Cuban

Roasted pork, Tasso ham, Swiss cheese, housemade pickles and sweet mustard sauce on sourdough ciabatta or tortilla wrap.

### Spiders BLT

Bacon, lettuce, tomatoes, avocado and sundried tomato rosemary aioli on rustic beet ciabatta or tortilla wrap.

### Roast Beef & Manchego Cheese

With caramelized onions, piquillo peppers, and horseradish sauce on sourdough ciabatta or tortilla wrap.

### Jerk Chicken

With green onions, caramelized onions, piquillo peppers, spinach and pineapple mango chutney on sourdough ciabatta or tortilla wrap.

### Smokehouse Turkey

With smoked gouda, applewood smoked bacon, red onions, green leaf lettuce, tomatoes, and BBQ aioli on sourdough ciabatta or tortilla wrap.

### Autumn Turkey & Brie

With apple slaw and cranberry chutney on rustic curried sweet potato ciabatta or tortilla wrap.

### Mediterranean Tuna

With red onions, cucumbers, red peppers, banana peppers, spicy whipped feta and baby spinach on sourdough ciabatta or tortilla wrap.

### Westhampton Club

Chicken, ham, bacon, lettuce, tomato, chipotle aioli, and white cheddar on sourdough ciabatta or tortilla wrap.

### Asian Chicken Wrap

Sesame marinated chicken, mixed greens, carrots, green onions, mandarin oranges, red pepper and edamame with crispy wontons in a tortilla wrap.

# Lunch

## Box Lunches (continued)

### The Orchard

Curried butternut squash, goat cheese, apple slaw and tomato jam on rustic sweet potato ciabatta or tortilla wrap.

### Caprese

Fresh mozzarella, Heirloom tomatoes, basil, lemon garlic aioli and balsamic drizzle on sourdough ciabatta or tortilla wrap.

### Roasted Portabella Wrap

With Heirloom tomato, arugula, manchego and paprika aioli in a tortilla wrap.

### Southwest Quinoa Wrap

With black beans, hummus, roasted corn, lettuce, and piquillo peppers in a tortilla wrap.

## Salads

Served with crackers, a gluten-free chocolate chip cookie, and choice of Beverage.

### Caesar Salad

Crisp romaine lettuce, pickled onions, roasted tomato, garlic croutons, and shredded Parmesan cheese.

### Chicken Cobb Salad

Fresh mixed greens, grilled chicken breast, eggs, olives, tomatoes, bacon, blue cheese, and asparagus with choice of ranch, Italian, or balsamic vinaigrette.

### Raspberry Mint Chicken Salad

Arugula, strawberry, blueberry, honey roasted almonds, pickled onions, manchego cheese, marinated grilled chicken and a raspberry mint vinaigrette.

### House Salad

Fresh mixed greens with seasonal vegetables and choice of ranch, Italian, or balsamic vinaigrette

### Asian Salad

Fresh mixed greens, shredded carrots, green onions, and mandarin oranges topped with grilled chicken breast and rice noodles with sesame dressing.

### Vegan Quinoa Bowl

Black bean salsa, edamame, tomatoes, onions, tofu, and cucumber with balsamic vinaigrette and a fruit cup (instead of standard cookie).

## Beverage Options

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### Soda 7.5 oz.

Pepsi, Diet Pepsi, Mountain Dew, Diet Dr. Pepper, Dr. Pepper, Starry, Orange Crush, Ginger Ale, Pepsi Zero

### Water 12 oz.

Bubly Water (assorted flavors)

Polar Water (can)

Substitute 16 oz. Aquafina Bottled Water for an additional \$0.25 per bottle

Add Bottled Tea for an additional \$0.95 per bottle  
Lipton Pure Leaf Tea - Sweet & Unsweetened - 18.5 oz.

# Lunch

## Sandwich Buffet

### \$13.25 per person

Served with your choice of one side, homemade kosher dill pickles, dessert, and fresh brewed iced tea.

Sandwich options per order are based on guest count:

1-24 guests	25-35 guests	36+ guests
4 sandwich options	5 sandwich options	6 sandwich options

### Sandwiches

#### Italian

Salami, capocollo, pepperoni, provolone, green leaf lettuce, tomato, red onion, banana peppers and northern Italian dressing on sourdough ciabatta or tortilla wrap.

#### Lemon Pepper Chicken

With herbed aioli, spring lettuce, cucumber, tomato, red onion, and dilled Havarti cheese on sliced challah bread or tortilla wrap.

#### Cuban

Roasted pork, Tasso ham, Swiss cheese, house-made pickles and sweet mustard sauce on sourdough ciabatta or tortilla wrap.

#### Spiders BLT

Bacon, lettuce, tomatoes, avocado and sun-dried tomato rosemary aioli on rustic beet ciabatta or tortilla wrap.

#### Roast Beef & Manchego Cheese

With caramelized onions, piquillo peppers, and horseradish sauce on sourdough ciabatta or tortilla wrap.

#### Jerk Chicken

With green onions, caramelized onions, piquillo peppers, spinach and pineapple mango chutney on sourdough ciabatta or tortilla wrap.

#### Smokehouse Turkey

With smoked gouda, applewood smoked bacon, red onions, green leaf lettuce, tomatoes, and BBQ aioli on sourdough ciabatta or tortilla wrap.

#### Autumn Turkey & Brie

With apple slaw and cranberry chutney on rustic curried sweet potato ciabatta or tortilla wrap.

#### Mediterranean Tuna

With red onions, cucumbers, red peppers, banana peppers, spicy whipped feta and baby spinach on sourdough ciabatta or tortilla wrap.

#### Westhampton Club

Chicken, ham, bacon, lettuce, tomato, chipotle aioli, and white cheddar on sourdough ciabatta or tortilla wrap.

#### Asian Chicken Wrap

Sesame marinated chicken, mixed greens, carrots, green onions, mandarin oranges, red pepper and edamame with crispy wontons in a tortilla wrap.

#### The Orchard

Curried butternut squash, goat cheese, apple slaw and tomato jam on rustic sweet potato ciabatta or tortilla wrap.

#### Caprese

Fresh mozzarella, heirloom tomatoes, basil, lemon garlic aioli and balsamic drizzle on sourdough ciabatta or tortilla wrap.

#### Roasted Portabella Wrap

With heirloom tomato, arugula, manchego and paprika aioli in a tortilla wrap.

#### Southwest Quinoa Wrap

With black beans, hummus, roasted corn, lettuce, and piquillo peppers in a tortilla wrap.

#### Choice of (1) Side

- House Salad with House Vinaigrette
- Miss Vickie's Kettle Cooked Potato Chips
- Tortellini Pasta Salad

#### Choice of (1) Dessert

- Assorted Cookies
- Fruit Salad
- Chocolate Brownies

#### Soup

Add soup to your buffet for an additional \$2.50 per person.



# Lunch

## University Salad Buffet

Served with your choice of fresh baked rolls or croissants, butter, dessert and iced tea.

Minimum 20 guests.

**\$19.50 per person**

Guest counts between 20-75, choice of up to 4 Salads

Guest counts 75+, choice of up to 5 Salads

### Choice of Salads:

- BLT Orzo Salad
- Curried Chicken Salad
- Mexican Style Fruit Salad, includes mango, pineapple, honeydew, cantaloupe with Chamoy, Tajin, and lime
- Orzo with Red Wine Vinaigrette
- Potato Salad
- Roast corn, baby Heirloom tomatoes, fresh herbs, and queso fresco tossed in apple cider vinaigrette
- Seasonal Fruit Salad
- Shrimp Cocktail Italiano includes steamed shrimp tossed with a creamy brandy sauce over crisp lettuce
- Shrimp & Dill Salad
- Sicilian Potato & Green Bean Salad with baby Heirloom tomatoes, kalamata olives, and red onions in a fresh oregano balsamic dressing
- Spinach & Strawberry Salad
- Tortellini Pasta Salad
- Vietnamese Chicken Salad with mixed cabbage and sweet line-garlic dressing
- UR House Salad

Choice of (2) dressing from the following options:  
Raspberry Pomegranate, Chipotle Ranch, Chunky Blue Cheese, Creamy Ranch, House Vinaigrette, Orange Sesame Cilantro Vinaigrette, Northern Italian Dressing

### Choice of (1) Dessert:

- Assorted Cookies
- Chocolate Brownies
- Chocolate Mousse
- Fruit Salad
- GFI Chocolate Decadent Cake

## Soup & Salad Buffet

Served with fresh baked rolls, butter, dessert and iced tea. Minimum 20 guests.

**\$15.50 per person**

Guest counts between 20-75, choice of 1 soup

Guest counts 75+, choice of 2 soups

### Choice of Soup:

- Spider Chili
- Tomato Basil
- Beef Chili
- Chesapeake Crab Bisque
- Seasonal Soup

### Choice of (1) Side:

- Arugula Salad
- Caesar Salad
- House Salad (choice of 2 dressings)
- Fruit Salad

### Choice of (1) Dessert:

- Assorted Cookies
- Cupcakes
- Chocolate Brownies

# Lunch

## Buffet Lunch

Includes one entree option and served iced tea.

Minimum 20 guests

**\$16.50 per person**

Additional entrees ..... **\$4 pp**

Additional sides ..... **\$2 pp**

### Choice of (1) Entree:

- Herb Chicken w/Heirloom Tomato Sauce
- Pulled Pork Barbecue w/Coleslaw\*
- Pulled Chipotle Peach Chicken\*
- Fried Chicken
- Smoked Beef Brisket
- Grilled Portabella Mushrooms
- All Beef Hamburgers & Hot Dogs\* (one of each protein per portion)
- Mango Lime Flank Steak
- Cauliflower & Quinoa Meatballs in a Lemongrass Coconut Lime Sauce
- Roasted Butternut Squash Risotto

### Choice of (1) Salad:

#### UR House Salad

Mixed greens, baby Heirloom tomatoes, English cucumbers, matchstick carrots, and sunflower seeds Choice of house-made vinaigrette, creamy ranch dressing or chunky blue cheese dressing.

**Caesar Salad .....+\$0.50 pp**

Romaine lettuce with a creamy asiago cheese dressing, topped with toasted crostini, shaved parmesan cheese, and oven dried tomato (+\$0.50 per person).

**Spinach & Strawberry Salad .....+\$1.95 pp**

Fresh Strawberries, spinach, local goat cheese, candied pecans, pickled onion, and roasted peach vinaigrette.

**Vibrant Salad ..... +1.25 pp**

Arcadian greens, baby Heirloom tomatoes, pickled red onions, toasted pepitas, dried cranberries, and feta cheese served with apple cider vinaigrette.

### Choice of (2) Sides:

- Jalapeño Corn Pudding
- Four Cheese Baked Macaroni & Cheese
- Whole Roasted Fingerling Potatoes
- Roasted Caulini
- Sunburst Squash & French Beans
- Fire Roasted Corn
- Creamy Dill Potato Salad
- Tortellini Pasta Salad
- Sautéed Seasonal Greens
- Red Mashed Potatoes
- Crispy Brussels Sprouts with Parmesan Butter

### Choice of (1) Dessert:

- Assorted Cookies
- Chocolate Brownies
- Fruit Salad
- GFI Chocolate Decadent Cake
- Warm Seasonal Crumble
- Double Chocolate Trifle
- Strawberries & Cream Trifle
- Watermelon (Seasonal)

\*Buns and condiments included for hamburgers, hot dogs, pulled pork & pulled chicken. Corn bread available upon request for an additional \$0.25 per person.

# Lunch

## Cold Plated Lunch

Served with fresh baked dinner rolls, dessert, and iced tea. Prices are listed per person.

**Chicken Caesar Salad ..... \$16 pp**

Grilled chicken breast with baby hearts of romaine, crostini, shaved parmesan, and dressing.

**Sesame Ginger Salad .....\$14.75 pp**

Mixed greens, red peppers, cucumbers, carrots, mandarin oranges, and crispy wonton skins served with a sesame ginger dressing.

**Add Grilled Chicken ..... \$2.50 pp**

**Add Salmon ..... \$4 pp**

**Perfect Salad Plate..... \$17.50 pp**

Choice of (3):

- Shrimp Salad
- Curry Chicken Salad
- Tortellini Pasta Salad
- Fruit Salad

**Hearty Salad Plate ..... \$14.75 pp**

Mixed greens with seasonal garden vegetables, shaved parmesan cheese, and a gluten-free vinaigrette.

*Add chicken or Thai tofu for an additional \$2.50 per person.*

# Dinner



## Plated Dinner Entrees

Served with UR house salad, fresh baked dinner rolls, your choice of one vegetable and one starch, plus one UR Classic Dessert, and iced tea. Prices are listed per person.

### Beef, Lamb, and Pork Entrees

#### Lamb Loin ..... \$44

Marinated in Moroccan spices, grilled & finished with a sour cherry demi-glace.

#### Bone-in Pork Chop..... \$25

Marinated grilled apple cider brined pork chop finished with maple bacon chutney.

#### NY Strip..... \$35

Seasoned grilled New York strip finished with a roasted jalapeno and caramelized shallot gravy.

#### Pork Tenderloin ..... \$27

Seasoned and smoked pork tenderloin finished with blueberry adobo cream sauce.

#### Filet Mignon..... \$50

Seasoned grilled filet of beef finish with a truffle butte glaze de vien.

#### Flank Steak ..... \$30

Citrus soy marinated and finished with a Thai peanut sauce.

#### Petite Tender Steak with Chimichurri..... \$24

### Poultry Entrees

#### Chicken Marsala with Mushrooms..... \$22

#### Tuscan Chicken..... \$26

Pan roasted French cut chicken finished with a roast garlic cream sauce & sun-dried tomato spinach compote.

#### Herb-Grilled Chicken ..... \$24

Herb marinated chicken breast grilled and finished with an Heirloom tomato sauce.

#### Martini Chicken..... \$30

Vermouth braised chicken breast finished with a Castelvetro olive vodka cream sauce.

#### Crispy Chicken..... \$28

Pan roasted French cut chicken finished with an orange-blackberry reduction.

### Seafood Entrees

#### Sautéed Crab Cakes..... \$39

Served with smoked paprika cream sauce.

#### Salmon ..... \$31

Pan-roasted and finished with a saffron peppadew cream sauce.

#### Black & White Salmon ..... \$32

Black and white sesame-crust salmon pan-roasted and finished with a lemongrass coconut cream sauce (can be made dairy-free).

#### Rockfish..... \$35

Cajun seared rockfish finished with a creamy parsnip and white bean sauce.

#### Mai Thai Tuna..... \$39

Citrus coriander grilled Saku tuna finished with a saki sweet and sour sauce.

# Dinner

## Vegan and Vegetarian Entrees

### Siciliani Eggplant Caponata ..... \$22

Over parmesan polenta cakes with Romesco sauce.

### Gnocchi ..... \$25

Potato gnocchi lightly pan-fried with tomato, caramelized onions and peas tossed with pesto.

### Cauliflower and Quinoa Meatballs ..... \$21

Simmered in a lemongrass coconut lime sauce.

### Roasted Butternut Squash Risotto ..... \$24

With sauteed garlic kale & tomato chutney.

### Grilled Harissa Marinated Cauliflower Steak \$17.75

Finished with a chermoula sauce.

## Dinner Duets

Served with UR house salad, fresh baked dinner rolls, your choice of one vegetable and one starch, plus one UR Classic Dessert, and iced tea.

### Grilled Bistro Steak and Crab Cakes ..... \$45

### Petite Filet Mignon and Crab Cakes ..... \$50

### Seared Salmon and Chicken ..... \$35

Served with a drizzle of balsamic reduction.

### Plated Starch Options (Choose 1)

- Fingerling Potato Lyonnaise
- Roasted Red Potatoes
- Tomato Risotto
- Gouda & Red Pepper Mash
- Creamy Parsnip & Yukon Mash
- Lemon Garlic Couscous
- Seasonal Basmati Rice Pilaf
- Tri-colored Marble Potatoes

### Plated Vegetable Options (Choose 1)

- Caramelized Baby Carrots
- Roasted Caulini
- Asparagus with Roasted Shallot Butter
- Sunburst Squash & French Beans w/ Herb Butter
- Crispy Brussels with Parmesan Butter
- Roasted Garlic & Parsnip Puree
- Broccoli Rapini Classico  
*Broccolini sautéed with garlic, chili & wine*
- Vegetable Medley  
*French beans, baby corn, Malibu carrots, sunburst squash, peppers and onions with garlic herb rub*

### Plated Dessert Options (Choose 1)

- Chocolate Mousse Trifle
- Crème Brulee
- Flourless Chocolate Torte
- Key Lime Pie
- Baklava Trifle
- Chocolate Decadent Cake
- Angel Cake with Berry Compote & Cream (Seasonal)
- Banana Ganache Cake
- Matcha Pana Cotta with Sesame Brittle
- Lemon Pana Cotta with Blackberry Coulis
- Mini Cast Iron Baked Seasonal Crumble (\$0.75 per person)\*
- Seasonal Cheesecake\*
- NY Cheesecake with Seasonal Sauce & Fruit
- Limoncello Cake

*\*please ask for seasonal option*

# Dinner

## UR Dinner Buffet

Served with two entrees, choice of salad, one vegetable, one starch, bread, a UR Classic Dessert, and iced tea. Minimum 20 guests.

**\$28.95 per person**

### Entrees

*Choice of (2) entrees*

Add an additional entrée for \$4.00 extra per person.

- Chicken with Roasted Tomato Caper Sauce
- Fried Chicken
- Grilled Chicken with Sofrito
- Pulled Pork Barbecue
- Rotisserie Chicken
- Seared Salmon with Mustard Dill Cream
- Smoked Beef Brisket
- Tuscan Garlic Chicken with sundried tomatoes, spinach, and roasted garlic cream
- Cavatappi pastas with Marinara

### Salads

*Choice of (1) salad*

Add an additional salad for \$2.00 extra per person.

- Caesar Salad
- Fruit Salad
- Spinach Salad
- UR House Salad - Mixed greens, Heirloom tomatoes, English cucumbers, matchstick carrots, sunflower seeds, and served with house-made balsamic vinaigrette

### Vegetables

*Choice of (1) vegetable*

Add an additional vegetable for \$2.00 extra per person.

- Hyperlocal Honey Glazed Carrots
- Oven Fired Cauliflower
- Roasted Vegetable Medley with Garlic Herb Rub
- Roasted Brussels Sprouts with Parmesan
- Seasonal Greens
- Seasonal Root Vegetable Medley
- Southwestern Corn Sauté

### Starches

*Choice of (1) starch*

Add an additional starch for \$1.75 extra per person.

- Red Mashed Potatoes
- Tomato and Parmesan Risotto
- Tri-color Fingerling Potatoes
- Four Cheese Baked Macaroni & Cheese
- Season Basmati Rice Pilaf
- Fingerline Potato Lyonnaise

### Breads

*Choice of (1) bread*

Add an additional bread for \$1.25 extra per person.

- Assorted Rolls
- Cornbread
- Garlic Bread

### Desserts

*Choice of (1) dessert*

Cost for additional dessert are listed per person.

- Assorted Cookies (\$1.50)
- Chocolate Brownies (\$1.50)
- Chocolate Ganache Cake (\$2.25)
- Fruit Salad (\$2.25)
- New York Cheesecake with seasonal sauce and fruit (\$2.25)
- Key Lime Pie (\$2.25)
- Watermelon (seasonal, \$2.25)

# Receptions



## Cheese & Fruit Platters

### Traditional Cheese Tray

Swiss, cheddar, havarti dill, and a seasonal wedge with grapes & crackers.

\$40.00 (Serves 12-15) / \$72.00 (Serves 20-25)

\$145.00 (Serves 45-50) / \$235.00 (Serves 90-100)

### Cheese Display

Assorted cheeses with crackers and breads.

\$160.00 (Serves 45-50) / \$310.00 (Serves 90-100)

### Baked Brie en Croute

Topped with caramelized onions, dried apricots, and fresh thyme, then drizzled with winter white honey.

\$76.00 (Serves 40)

### Baked Brie en Croute

Topped with caramelized apples and fresh berries.

\$76.00 (Serves 40)

### Cast Iron Baked Brie

With herbed olive oil and lemon zest, served with flatbreads and crostini.

\$76.00 (Serves 40)

### Boursin Cheese Platter

Served with assorted crackers.

\$36.00 (Serves 20-25)

### Fruit & Cheese Combination Tray

Seasonal cut fruit with assorted cheese and crackers.

\$52.00 (Serves 20-25)

### Traditional Fruit Tray

Seasonal fresh cut fruits with garnish.

\$36.00 (Serves 12-15) / \$60.00 (Serves 20-25)

\$135.00 (Serves 45-50) / 270.00 (Serves 90-100)

### Fruit Display

Seasonal fresh cut fruits with garnish.

\$155.00 (Serves 45-50) / \$310.00 (Serves 90-100)

## Beef, Pork, and Poultry Platters

### Hoisin Grilled Bistro Platter

Hoisin marinated and grilled bistro tender with sweet and spicy chili sauce that is chilled and sliced, served with sesame snow pea salad with mandarin oranges and Hawaiian sweet rolls.

\$180.00 (Serves 20-25) / \$355.00 (Serves 45-50)

### Sliced Beef Tenderloin Platter

Served medium-rare with caramelized onions, horseradish cream sauce, whole grain mustard, cornichons, shaved parmesan, and Parker House rolls.

\$245.00 (Serves 20-25) / \$470.00 (Serves 45-50)

### Roast Turkey Platter

Served with sliced roma tomatoes, whole grain mustard, cranberry aioli, and wheat rolls.

\$175.00 (Serves 45-50)

### Charcuterie Platter

Local, seasonal meats and cheeses.

\$125.00 (Serves 20-25)

### Hawaiian Grilled Flank Steak

With Pineapple Salad & Hawaiian Sweet Rolls.

\$150.00 (Serves 20-25) / \$295.00 (Serves 45-50)

### Mango Lime Pork Tenderloin

With Mango Kale Salad and Hawaiian Sweet Rolls.

\$90.00 (Serves 20-25) / \$175.00 (Serves 45-50)

### Caprese Herb Grilled Chicken

With Parmesan Pesto Sauce, Baby Spinach & Yeast Rolls.

\$150.00 (Serves 20-25) / \$295.00 (Serves 45-50)

# Receptions

## Vegetarian Platters

### Bounty of Fresh Vegetables

Served with super blue cheese dip.  
\$55.00 (Serves 45-50)/ \$86.00 (Serves 90-100)

### Vegetable Antipasto Platter

Marinated mushrooms, roasted red peppers, artichoke hearts, fresh mozzarella, marinated feta, kalamata olives, Heirloom tomatoes, and pepperoncini.  
\$45.00 (Serves 20-25)/ \$75.00 (Serves 45-50)/  
\$130.00 (Serves 90-100)

### Mediterranean Mezze Platter

Assortment of baba ghanoush, hummus, marinated feta, olives, artichokes, piquillo peppers, and roasted tomatoes served with toasted pita chips.  
\$55.00 (Serves 20-25)/ \$90.00 (Serves 45-50)

### Caprese Platter

Sliced Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, and balsamic glaze.  
\$57.00 (Serves 45-50)

### Breads and Spreads

Red beet hummus, tomato bruschetta, and pimento dip served with crostini, pita chips, and NY flatbreads.  
\$60.00 (Serves 45-50)

### Seasonal Roasted Vegetable Platter

Seasonal grilled vegetables with green goddess, chermoula and cream tarragon dipping sauces.  
\$164.50 (Serves 45-50)

## Seafood Platters

### Chilled Shrimp Cocktail

\$70.00 (Serves 12-15)/ \$135.00 (Serves 20-25)/  
\$265.00 (Serves 45-50)/ \$480.00 (Serves 90-100)

### Assorted Sushi Platter

Sixty pieces of assorted sushi  
\$100.00 (Serves 40-45)

### Grilled Chilled Seafood Platter

Grilled shrimp, scallops, salmon, and tuna with cocktail sauce and remoulade  
\$285.00 (Serves 45-50)

## Dips and Spreads

### Buffalo Chicken Dip

Served with celery sticks and tortilla chips.  
\$58.00 (Serves 40-50)

### Crab Dip

Served with crostini.  
\$142.00 (Serves 40-50)

### Hummus

Served with pita chips.  
\$30.00 (Serves 40-50)

### Pimento Smoked Gouda and White Cheddar Spread

Served with flatbreads.  
\$62.00 (Serves 40-50)

### Seven Layer Dip

Served with tortilla chips.  
\$42.00 (Serves 40-50)

### Spinach & Artichoke Dip

Served with crostini.  
\$60.00 (Serves 40-50)

### Spinach Dip

Served with crostini.  
\$50.00 (Serves 40-50)

### Guacamole and Salsa

Served with tortilla chips.  
\$49.00 (Serves 40-50)

### Chipotle Black Bean & Corn Salsa

Served with house-made tortilla chips.  
\$36.00 (Serves 40-50)



# Receptions

Unless noted, prices are per piece. A minimum order of 20 pieces of any individual hors d'oeuvres is required unless otherwise specified.

## Beef, Poultry, and Pork Hors D'oeuvres

<b>Beef Chimichurri Skewers</b> .....	<b>\$2.75 per</b>
<b>Breaded Chicken Tenders</b> .....	<b>\$0.95 per</b>
Choice of honey mustard, barbecue, or ranch sauce.	
<b>Crispy Chicken Wings</b> .....	<b>\$1.95 per wing</b>
Hot wing, bbq, Carolina tangy gold, or garlic herb.	
<b>Chicken Fontina Bites</b> .....	<b>\$1.75 per</b>
<b>Country Ham Biscuits</b> .....	<b>\$1.55 per</b>
With apricot butter.	
<b>Cuban Spring Roll</b> .....	<b>\$1.75 per</b>
Served with salsa.	
<b>Curry Chicken Salad Cup</b> .....	<b>\$1.55 per</b>
<b>Meatballs</b> .....	<b>\$102</b>
Barbecue, Mongolian, marinara, or Swedish sauce. (Serves 36)	
<b>Short Rib Pot Pie</b> .....	<b>\$2.25 per</b>
<b>Steak Empanadas</b> .....	<b>\$2.25 per</b>
Served with salsa.	
<b>Tandoori Chicken Satay</b> .....	<b>\$1.85 per</b>
Served with apricot preserves.	

## Seafood Hors D'oeuvres

<b>Coconut Shrimp</b> .....	<b>\$3.25 per</b>
Served with sweet and sour sauce	
<b>Mini Crab Cakes (Passed)</b> .....	<b>\$2.25 per</b>
Served on a water cracker with dill remoulade	
<b>Scallops</b> .....	<b>\$3.25 per</b>
Wrapped in bacon	
<b>Shrimp Cocktail Shooter</b> .....	<b>\$2.75 per</b>
<b>Wild Salmon Skewer</b> .....	<b>\$2.75 per</b>

## Vegetable Hors D'oeuvres

<b>Asparagus in Puff Pastry</b> .....	<b>\$1.75 per</b>
With Asiago cheese.	
<b>Deep Fried Veg Spring Rolls</b> .....	<b>\$1.75 per</b>
Served with sweet and sour sauce.	
<b>Falafel Fritters</b> .....	<b>\$2.25 per</b>
Served with cilantro aioli. Minimum order of 3 dozen.	
<b>Mini Black Bean Quinoa Cakes</b> .....	<b>\$1.75 per</b>
With Pico de gallo and micro herbs.	
<b>Poached Pear and Brie in Phyllo</b> .....	<b>\$2.25 per</b>
<b>Quinoa and Zucchini Croquette</b> .....	<b>\$2.00 per</b>
<b>Vegan Sicilian Caponata</b> .....	<b>\$2.00 per</b>
Golden brown phyllo dough with eggplant vegetable and pine nut filling.	
<b>Spanakopita</b> .....	<b>\$1.75 per</b>
<b>Vegetable Empanadas</b> .....	<b>\$2.00 per</b>
With cilantro chutney.	
<b>Vietnamese Vegetable Pot Stickers</b> .....	<b>\$1.75 per</b>
With bulgogi sauce.	
<b>Vegetable Tikkis</b> .....	<b>\$1.75 per</b>
With tomato chutney.	

# Receptions

## Carving Stations

Includes fresh rolls and condiments. Requires a minimum guest count of 50 persons, unless otherwise noted. Prices are listed per person. Additional station attendant charge of \$35.00 per station.

### Bistro Shoulder Tender..... \$6.50 pp

Served with whole grain mustard and horseradish sauce.

### Glazed Smoked Ham ..... \$6.25 pp

Served with apricot onion chutney and dijon mustard.

### Herb Glazed Turkey ..... \$6.25 pp

Served with cranberry aioli, whole grain mustard, and gravy.

### Flank Steak ..... \$7.75 pp

Served with a demi-glace.

### Roasted Pork Loin..... \$6.25 pp

Served with dijon mustard, caramelized apples, and corn muffins.

### Tenderloin of Beef..... \$11.50 pp

Served with horseradish cream and caramelized onion sauce.

## Specialty Action Stations

Prices are listed per person and requires a minimum guest count of 50 persons, unless otherwise noted. Additional station attendant charge of \$35 per station.

### Quesadilla Station..... \$3.75 pp

Cheese quesadillas with salsa, diced tomatoes, sour cream, lettuce, scallion, cheese, and guacamole. Add shrimp or chicken for an additional \$3 per person.

### Pruden's Shrimp N' Grits..... \$6.25 pp

Aged cheddar grits with a sauté of shrimp, andouille, peppers, onions, and celery with a country gravy.

### Hot Pretzel Station..... \$3.25 pp

Artisanal pretzels served with hot cheese and choice of (2) mustards or chutneys.

### Low Country Boil Station ..... \$6.75 pp

Andouille, red potatoes, corn, chicken, and shrimp topped with a rich seafood broth and garnished with parsley.

### Pasta Station ..... \$5.25 pp

Includes tri-colored tortellini, cavatappi, diced tomatoes, garlic, pine nuts, peas, bacon, chopped shallots, spinach, chopped parsley, and shredded parmesan cheese.

\*Gluten free pasta available upon request.

### Choice of (2) Sauces:

- Alfredo Sauce
- Marinara Sauce
- Mushroom Marsala
- Olive Oil with chicken stock, tomato, and Herbs
- Pesto Sauce
- Tomato Vodka

### Street Taco Station ..... \$5.75 pp

Serving prepared soft corn tortillas with queso fresco, cilantro, and onions.

### Choice of (1) Protein:

Mahi Mahi with mango salsa, cilantro, and avocado puree  
pork with chipotle crema

### Choice of (1) Salsa:

- Salsa Verde
- Pico de gallo

### Popcorn Station ..... \$0.95 pp

Serving fresh popped bags of popcorn!  
Additional labor charge plus \$50 charge for the machine rental and cleaning.

### Grilling and Chilling ..... \$18.50 pp

We bring the party to you (weather permitting) with everything you need from the grill to dessert! A pregame fee of \$50 and additional labor charges apply. Rain date or location required.

Includes:

- Hamburgers (1 per person)
- Grilled Chicken (1 per person)
- Beef Hot Dogs (1 per person)
- Veggie Burgers (as requested)
- Potato Salad
- Potato Chips
- Tortellini Vegetable Salad
- Condiments
- Cookies
- Assorted canned beverages

# Receptions

## Mashed Potato Bar..... \$4.25 pp

Includes whipped butter, sour cream, and brown gravy as toppings.

### Choice of (1) Style of Potato:

- Skin-on Mashed Potatoes
- Sweet Potato Mash
- Garlic Mashed Potatoes

### Choice of (4) Toppings:

- Andouille Sausage
- Blue Cheese
- Broccoli Florets
- Chopped Parsley
- Crumbled Bacon Bits
- Diced Ham
- Diced Tomatoes
- Green Peas
- Light Brown Sugar & Cinnamon
- Parmesan Cheese
- Roasted Red Pepper
- Sautéed Mushrooms
- Scallions
- Shredded Cheddar
- Sliced Olives

## Macaroni & Cheese Station ..... \$4.95 pp

Prepared with a creamy gouda cheese sauce and served in a martini glass with toppings.

### Choice of (7) Toppings

- Andouille Sausage
- Blue Cheese
- Broccoli Florets
- Chopped Parsley
- Crumbled Bacon Bits
- Diced Ham
- Diced Tomatoes
- Green Peas
- Parmesan Cheese
- Roasted Red Pepper
- Sautéed Mushrooms
- Scallions
- Sliced Olives

## Small Plate Station..... \$5.95 pp

### Choice of (1):

- Grilled gulf shrimp, street corn salad, chipotle pesto, and queso fresco
- Chicken schnitzel with braised red cabbage
- Grilled flank steak with corn, onion, and pepper relish with sweet & sour chipotle sauce
- Crab cake over mango & papaya Salad, topped with Cajun remoulade or tangerine chili sauce

## Burrata and Antipasto Bar ..... 4.25 pp

Guests can prepare their own plates with an assortment of fresh ingredients. Includes fresh burrata, hot capicola, prosciutto and a selection of salamis.

### Toppings:

Aged balsamic vinegar, balsamic grilled eggplant marinated artichokes, olive tapenade, pepperoncini, pesto, roasted garlic oil, roasted tomatoes, vegetable caponata

## University Afternoon Tea

Assorted tea sandwiches (2 per person) and miniature desserts (3 per person), served with black and herbal teas, lemon, raw sugar, honey, 2% Milk, and bulk water. Add regular or decaffeinated coffee for \$0.75 per person. Minimum of 20 guests. Additional fee of \$35 for tea setup and \$16 for attendant.

**\$9.50 per person**

### Sandwich Selections (Choice of 3)

- Blue Cheese Walnut
- Cucumber & Dill with smoked Salmon
- Pimento
- Strawberries & Minted Cream Cheese

### Dessert Selections (Choice of 3)

- Breakfast Breads
- French Macarons
- Assorted Mini Dessert
- Petit Fours

# Desserts



## Dessert Stations

Requires a minimum guest count of 50 persons, unless otherwise noted. Additional station attendant charge of \$35.00 per station.

**Crepe Station..... \$6.25 pp**  
Warm crepes served with Nutella and Lemon Curd

### Crepe Selections

- Sliced banana
- Fresh raspberry, blueberries, strawberries, kiwi, toasted coconut, toasted almonds, chocolate sauce.

**Ice Cream Station.....\$3.75 pp**  
Vanilla and chocolate ice cream with chocolate sauce, caramel sauce, whipped cream, cherries, mixed berries, chocolate chips, sprinkles and Oreo crumbs.

**Gelato Station.....\$7.75 pp**  
Served with chocolate sauce, seasonal berries, caramel, chocolate chips, Oreo pieces, M&M's, cherries, and whipped cream.

### Gelato Selections:

- Chocolate
- Mango Sorbet
- Mint
- Nutella
- Peach Sorbet
- Vanilla Bean

**Indoor S'mores Station ..... \$3.50 pp**  
Toast your own chocolate delight indoors!  
Complete with skewers, graham crackers, marshmallows, and of course, Hershey's chocolate!

**Vegan S'mores..... \$50**  
Sold per 12 portions.

## UR Miniature Sweets

Pricing is by piece, unless otherwise noted.  
Minimum order of 20 pieces.

**Assorted Mini Desserts..... \$1.65 per**  
Chef's Choice Assortment

**Decadent Cake Pops..... \$1.95 per**

**Salted Caramel Beignets..... \$1.35 per**

**Chocolate Dipped Strawberries\* .....\$2 per**

**Chocolate Peanut Butter Tarts .....\$1.50 per**

**Lemon Bars..... \$0.85 per**

**Miniature Cheesecakes..... \$1.35 per**

**Miniature Chocolate Mousse Cups..... \$1.65 per**

**Miniature Coconut Macaroons..... \$1.15 per**

**Miniature Fruit Tarts..... \$1.45 per**

**Miniature Key Lime Tarts.....\$1.40 per**

**Miniature S'mores Tartlets..... \$1.35 per**

**Miniature Sea Salted Caramel Chocolate Tarts .....\$1.40 per**

\* Seasonal item

# Desserts

## Miniature Tiramisu

Chocolate Cups ..... \$1.45 per

Miniature Trifle Variety ..... \$1.65 per

May include Strawberry Shortcake, Chocolate Mousse  
Cake, or Lemon Meringue. Bakers Choice of Flavors.

Seasonal Brownies..... \$0.85 per

Raspberry Bars..... \$0.85 per

## UR Classic Desserts

Prices listed are per person. Minimum order of 20 persons.

### Angel Cake with Berry Compote

& Whipped Cream..... \$4.50 pp

Chocolate Mousse Trifle ..... \$4.50 pp

Crème Brulee (DF)..... \$4.50 pp

Flourless Chocolate Torte ..... \$4.50 pp

Key Lime Pie ..... \$4.50 pp

Baklava Trifle ..... \$4.50 pp

Seasonal Berry Crumble ..... \$4.50 pp

NY Cheesecake with Berries..... \$4.50 pp

GFI Decadent Cake ..... \$4.50 pp

# Breaks & Beverages

## Breaks

Available anytime during the day for your meeting or event. Prices listed are per person. Please see minimum order policy on page 26.

**Just Cold Drinks** ..... \$3.25 pp  
Assorted sodas, bottled water, and a bowl of ice.

**Coffee Plus** ..... \$3.50 pp  
Regular and decaffeinated coffee, assorted sodas, and bottled water.

**Morning Munch Break** ..... \$4.95 pp  
Regular and decaffeinated coffee, assorted sodas, bottled water, assorted Nutri-Grain Bars, and assorted Nature Valley granola bars.

**Cookie & Beverage Break**.....\$3.75 pp  
Assorted sodas and bottled water with choice of cookies or brownies.  
*Regular and decaffeinated coffee available for \$0.95 per person*

**Sweet & Salty Break**.....\$4.50 pp  
Assorted sodas and bottled water with assorted prepackaged snacks (minimum of 3) that may include assorted Miss Vickie's Kettle Potato Chips, Hubs Virginia Peanuts, popcorn, gluten free pretzels, or assorted organic crackers.  
*Regular and decaffeinated coffee available for \$0.95 per person*

**The Healthy Snack Break** ..... \$5.95 pp  
Assorted sodas and bottled water with assorted prepackaged snacks (minimum of 3) that may include gluten free cookies, assorted organic crackers, Kind Bars, pretzels, or Pop Chips.  
*Regular and decaffeinated coffee available for \$0.95 per person*

**Hot Tea Service** .....\$1.50 pp  
Add hot tea service to any of the above breaks, featuring a selection of Twinings teas, honey,

and sliced lemon.

## Bottled Beverages

Prices are by the individual can or bottle

**Assorted Sodas** ..... \$1  
Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Starry, Orange Crush, Ginger Ale – 7.5 ounce

**Assorted Juices** ..... \$2.25  
Orange, Cranberry, or Grapefruit – 12 oz.

**Bubly Sparkling Water** ..... \$1.25  
Assorted flavors (lime, orange, raspberry) – 12 oz.

**Lipton Pure Leaf Tea** ..... \$1.95  
Available in Sweet or Unsweetened – 18.5 oz.

**San Pellegrino Natural Mineral Water (11.5 oz)** ..... \$1.95

**Assorted Flavors of San Pellegrino Italian Sparkling Drink (11.5 oz)**..... \$2.25

**Sparkling Cider (25 oz)** ..... \$10

**Aquafina (16 oz)** ..... \$1.25

## Beverages – Bulk

**Iced Tea (3 gallons)** ..... \$43.50

**Cranberry Punch (3 gallons)**..... \$43.50

**Lemonade (3 gallons)** ..... \$49.50

**Apple Cider (2 gallons)** ..... \$41

Please specify hot or cold service

**Limeade (3 gallons)**.....\$55.50

**Hot Chocolate (2 gallons)** ..... \$33

**Eggnog (1/2 gallon)**..... \$12

# Alcohol Service

Please review the Alcohol Policy on page 29.

## Non-University Clients

Bars are limited to a maximum time of three and one half hours.

In addition to these prices, there are additional fees associated with alcohol service:

- **\$200 minimum set-up charge** which declines to zero when purchases are made up to \$200.
- **\$75 Bartender Fee**
- **11.3% Tax**
- **18% Administrative Fee** 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 small wares.

**Minimum Fee and Labor on all Bars ..... \$275**

## Beer & Wine Bar

You will be billed at the conclusion of your event (Net 30 days), based upon consumption. Please choose 3 beers and 3 wines for your bar selections. Prices listed are per drink unless otherwise noted.

Soft drinks & water .....	\$1.25
House Beer .....	\$5.50
Premium Beer .....	\$6.50
House Tier Wine .....	\$27 bottle
Premium Tier Wine .....	\$36 bottle
University Tier Wine .....	\$42 bottle

## Full Service Bar

You will be billed at the conclusion of your event (Net 30 days), based upon consumption. Please choose 3 beers and 3 wines for your bar selections. Prices listed are per drink unless otherwise noted.

<b>House Brand Mixed Drink.....</b>	<b>\$8</b>
Includes Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Johnny Walker Red Scotch, Jack Daniels Black Whiskey, and Jim Beam Black Bourbon	
<b>Premium Brand Mixed Drink.....</b>	<b>\$9</b>
Includes Tito's Vodka, Bombay Sapphire Gin, 10 Cane Rum, Maker's Mark Bourbon, Dewar's Scotch, and Crown Royal Whiskey.	

## Beer & Wine Cash Bar

Based on per drink, cash pricing. Please choose 3 beers and 3 wines for your bar selections.

Soft drinks & water .....	\$2
House Beer .....	\$7
Premium Beer .....	\$8
House Tier Wine .....	\$7
Premium Tier Wine .....	\$8
University Tier Wine .....	\$9
House Brand Mixed Drinks.....	\$9
Premium Brand Mixed Drinks .....	\$10
<b>Cordials, Cognac, and Brandy .....</b>	<b>\$9</b>
Amaretto de Amore, Peppermint Schnapps, Chateau Monet Raspberry Liquor, Kahlua Coffee Liquor, St. Remy Napoleon VSOP, Crème de Cacao Brown, Bailey's Irish Cream, Frangelico, Courvoisier VSOP, Crème de Cacao White, Drambuie, Grand Marnier, Hennessy VSOP	

# Alcohol Service

## House Tier Wine List

\$27 per bottle

### White Wines

#### Estrella Chardonnay, California

A lovely Chardonnay with nicely balanced fig, melon, and citrus flavors ending with an elegant aftertaste. Enjoy before meals and with chicken, seafood, risotto and grilled vegetables.

#### Cavazza Pinot Grigio delle Venezia DOC

A choice wine, characteristically pale straw yellow. Crisp and mineral flavor, enhanced by a balanced citrus aftertaste. Indicated as an aperitif as well as with all preparations of sea and fresh water fish, and fish soup.

#### 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.

#### Arca Nova Vinho Verde Rose, Portugal

This fresh varietal has a fruity theme that feels like summer. A refreshing wine with notes of strawberry and raspberry has a slight fizz has a crisp, fresh finish; it is a great palate cleansing wine that pairs well with lots of summertime foods.

### Red Wines

#### Oak Vineyards Cabernet, California

Fruit forward Cabernet with flavors of black cherry, raspberry and oak with subtle hints of vanilla. This Cabernet Sauvignon pairs well with marinated beef, chicken, lamb, pastas with red sauce, and bitter dark chocolate.

#### Villa Sorono 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.

#### Albertoni Merlot, California

With gorgeous red-velvet and crimson hues, this Merlot has hints of wild berries and black pepper. Smooth on the palate but complex body brings forth flavors of plum and black cherry. This merlot pairs wonderfully with rick, red sauces, turkey, beef, pork roast and tenderloin.

## Premium Tier Wine List

\$36 per bottle

### White Wines

#### Julia James Chardonnay, California

Julia James Chardonnay shows golden highlights while boasting aromas of orchard and fresh citrus. This wine has a bright, juicy personality to go with exotic flavors of tropical fruits, vanilla, nectarine, and a kiss of oak. She pairs well with salads, roasted chicken, fresh seafood, and creamy sauced pasta dishes.

#### Lapis Luna Sauvignon Blanc, California

This juicy and refreshing California wine has tasting notes of tropical fruits, white peach, and ripe pineapple. The juicy acidity is refreshing with crisp citrus and stone fruit flavors finishing with delicious length. Pairs well with chicken dishes, summer salads, and fresh seafood.

#### Lone Birch Pinot Gris', Yakima Valley, Washington

The aromas offer notes of canned peach, apple and spice that are followed by off-dry fruit flavors. A straightforward wine described as clean and accessible. Lone Birch Pinot Gris' pairs well with many dishes, but especially well with spicy food and fish dishes.

#### Prima Perla Prosecco, Veneto, Italy

This Prosecco is crisp, clean and refreshing with flavors and aromas of pears, peaches, green melons and citrus with a touch of honey and vanilla. This bubbly, light-bodied sparkling wine is creamy with accents of pear, peach and melon. This Prosecco goes well with lighter fare, such as appetizers, fish, poultry and salads.

### Red Wines

#### Block Nine Pinot Noir, California

Block Nine Pinot is beautifully long and rich in ripe cherry and berry flavors. The aromas exhibit generous bright fruit with a mix of strawberry, violets, plum, tea, and a hint of clove. Flavorful and silky in the mouth with good body, it is extremely versatile at lunch, cocktail hour, or dinner.

#### Bogle Petite Sirah, California

Dark purple stains the glass, while inky and succulent blueberries and blackberries overwhelm the palate. Juicy plums and rhubarb come together, followed by touches of roasted, savory and earthy tones that round out the mouthfeel. This Petite Sirah pairs excellent with cheeses, lamb, and beef.



# Alcohol Service

## **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.

## **B.B. Llama Malbec Old Vine, Argentina**

Modern wine with attractive dark cherry-red color with violet hues. The nose shows great intensity. Fruity aromas of cherries, blackberries and plums stand out against a background of fine toasty hints from ageing in top-quality oak. Warm, rounded and well-structured, this wine pairs well full-bodied foods like roasted pork, turkey, lean beef, and melty cheeses.

## **University Tier Wine List**

\$42 per bottle

### **White Wines**

#### **Chehalem, Chardonnay Unoaked, Oregon**

This Chardonnay offers precise citrus flesh, juice and rind flavors. Lemon, lime, grapefruit, and Orange notes combine in a zesty package built for those who love high-acid flavors.

#### **Schlink Haus Riesling, Germany**

The finest and best known of Germany's white varieties, this Riesling is well balanced, slightly fruity, and semi dry. A crisp and refreshing wine for seafood, chicken and salads.

#### **Prince Michel Chardonnay, Virginia**

This medium-bodied wine is the perfect balance of fruit, oak, and acidity. Bright and lively with delicious green apple and melon characteristics.

#### **LuBanzi Chenin Blanc, South Africa**

Fresh and complex with an intriguing array of fruits – sliced November figs, ripe nectarine, and freshly peeled satsumas. In the background is the hint of herbaceous rosemary. The palate is round and flashy, pushing forward ripe citrus fruits like orange, nectarine again, and a fresh core of green melon.

### **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 Illusion Red Blend, Lodi**

This wine exhibits a rich deep burgundy hue with a perfect clarity. The aromas are a compendium of opulent chocolate and cocoa, with black currants and plums. The palate explodes with rich mouthfilling blackberries, black currants, plums and dark fruit. The long, seductive finish is filled with hints of black licorice and has firm, round, yet supple mouthfilling tannins.

#### **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, cran-apple, sweet raspberries and strawberries with lingering hints of cocoa and cinnamon, while supple tannins leave a pleasing finish.

#### **Ramsey N. Coast Cabernet, California**

This Cabernet smells like cherries and red currant, vanilla, hazelnut and subtle undertones of spices. These are carried forward to the palate with bright, rich fruit flavor with plenty of soft Tannins. This wine is the perfect partner for rich grilled meats, peppery sauces and dishes full of flavor!

#### **Chateau Castagnac Bordeaux, France**

Garnet red, this Bordeaux is powerful and intense with notes of pulpy blackcurrant, blackberry and pepper. Fruity and balanced offering a juicy and mineral structure, full-bodied with a fine freshness.

## **House Beer Selections**

\$5.50 per bottle

#### **Budweiser Light (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.

#### **St. Pauli Girl (American Lager)**

Brewed in St. Louis, St. Pauli Girl light gold in appearance with a malt aroma. This tasty flavored beer is enjoyable from the first sip to the last.

#### **Miller Lite (American Lager)**

The original light beer, Miller is a classic Pilsner style American Lager. Malted barley is the foundational heart and soul of this beer, providing rich flavors for your drinking experience.

# Alcohol Service

## **Michelob Ultra** (American Light Lager)

Subtle fruit and citrus aromas complement this light-bodied beer's smooth and refreshing taste. Alcohol by Volume is 4.2%, which is moderately less than the average for all American lager beer.

## **Premium Beer Selections**

\$6.50 per bottle

## **Devil's Backbone Vienna Lager** (American Lager)

Vienna Lager is the beer for everybody. This lager is a smooth beer that isn't heavy on the stomach. It's amber coloring and warm, light flavor makes this beer a favorite.

## **Stella Artois Cidre** (Hard Apple Cider)

# University Catering

## Terms and Conditions

Thank you for considering University of Richmond Catering for your event! University Catering is the premier full-service caterer of the University of Richmond and offers various menu options and services that can be personalized to fit your event's needs. Our professional catering staff and talented chefs will assist in making your event the best it can be.

### University Catering's First Right of Refusal

The University has determined that all catering requests will be sent to University Catering to determine if University Catering is available to produce them. If University Catering denies your request, you will receive a link through your EMS request to start the food waiver process.

### Reservations

- The first step is to arrange for an appropriate location. We recommend that you reserve your space at least three 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 (JAC) can be reserved by calling the JAC directly at (804) 289-8544.
- More about booking your event is available at [catering.richmond.edu/book-your-event](https://catering.richmond.edu/book-your-event)
- Once UR Catering receives a reservation with a catering request, we will reply confirming our availability to facilitate your event.
- Campus spaces are designated for the types of services University Catering can provide. If a space is booked for a non-designated event and no other designated space is available, University Catering will charge a minimum \$200 staging fee to accommodate the event's needs. Please discuss this with your planner for further explanation.

### Order Minimums

Beginning July 1, 2024, internal and external customers wishing to utilize University Catering Services must place a minimum order of \$150 for food and beverages. In addition, a 20-person minimum is required for the following catering menus:

- Continental Breakfast, Buffet Breakfast & Served Breakfast
- Buffet Lunch, Cold Plated Lunch
- Buffet & Seated Dinner
- Receptions

There is no minimum required for ordering boxed lunches.

In cases where the minimum order requirements cannot be met, customers can choose from our Pick-Up Menu and collect their order from the Heilman Dining Center. Alternatively, they may also consider utilizing a vendor from our Approved Vendor List, provided they complete the Food Waiver Request form.

Please note that exceptions to this policy will require approval from the Executive Director of University Dining Services.

## **Menu Ordering Guidelines**

Once we have accepted your catering request, you will be contacted approximately (6) weeks before your event date to plan your event, sooner if the booking is less far in advance. You can contact us before then by calling (804) 484-1441 or by emailing Fotini Williams at [fwillia3@richmond.edu](mailto:fwillia3@richmond.edu).

- Menus must be completed (10) days before your scheduled event for us to plan all events successfully. A menu is deemed completed when the client has reviewed the event order and replied in writing, accepting the proposal. If we do not have an accepted proposal (10) days before your event, we will add a Late Menu Fee of \$100 to your event.
- Catering will accommodate last-minute requests based on our availability to prepare and service your event.
- Events scheduled less than seven days in advance may result in limited menu selection availability.
- Box Lunch orders need to be finalized and received (5) business days before the date of delivery. If a new Box Lunch request is accepted within (5) days of the date of delivery, chef's choice substitutions may be made for breads, fillings, or both due to not having ingredients available in-house.

## **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, or if the final guest count changes after that, 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 costing less than \$500.00 will be charged the cost of all food items already purchased and/or prepared.
- Cancellations made two weeks before 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 at [fwillia3@richmond.edu](mailto:fwillia3@richmond.edu) or by phone (804-484-1441) of all cancellations. In addition to informing catering, you should notify your event's booking space contact.
- The University reserves the right to cancel scheduled events due to emergencies and/or inclement weather.

## **Additional Charges to Catering Pricing**

- All event pricing is based on several factors, including menu selections, your final guaranteed guest count, the length of your event, location, service style, labor, and additional charges such as flowers, specialty linen, custom props, and rentals.
- Non-university-catered events are subject to the 6 % Commonwealth of Virginia Sales Tax and the 7.5% 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 meal sales tax. An exemption for the City of Richmond Food Tax has rarely been granted. Tax-exempt documents need to be received before your event. Please include them with your deposit.
- A 19% Administrative Fee is 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 expenses, uniforms, and small wares.
- 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, or additional fees.
- Payment
- If a University of Richmond Campus account number is to be used, please provide the catering manager with your account number 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. Catering can provide alcohol for your catered event with a minimum notice of (5) business days 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 alcohol to an event catered by University Catering. Any such action may result in the immediate termination of your event. 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 the designated event space. In the case of Basketball games held at the ROBC, Guests in Terrace events will be wrist banded and allowed to bring their Beer or Wine drink to or from their seats. In the event of a liquor bar on a terrace, mixed drinks must stay in the designated area where the event is being held.
- The maximum length of alcohol service is 3 ½ hours. Per the [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 influence a person's Blood Alcohol Concentration that is present in the bloodstream. 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-sized parties. Large events require at least (10) business days notice to arrange alcohol procurement and delivery.
- We will gladly provide for your special beverage request in case lots are available. However, donated or homemade beer, wine, or spirits are legally prohibited.

## Delivery Fees

Deliveries to off-campus locations will be charged \$100 for an 8-mile radius and \$10 per additional mile over 8 miles.

## Meal Service Periods

It is important to understand that University Catering defines the length of meal and break services we provide. This ensures our availability for your service period and the quality of the service we provide for your event. Service periods can be extended, typically with additional cost. We recommend you work with your catering manager to ensure you are contracting for the proper service experience for your guests.

Continental Breakfast, Beverage Break, Snack Break	2.0 hours
Breakfast Buffet, Lunch Buffet, Dinner Buffet	1.5 hours

## Linen Fees

- Standard House linens, available in several colors, are typically used for catering events. Skirting is also provided. 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 Tablecloths:	\$5.75 each
Standard Linen Napkin:	\$0.45 each
Table Draping and Skirting:	\$15.00 each
Hartz Room Linen:	\$40.00 fee

## Leftovers

Due to health regulations and liability, 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 offered for service and that has not been compromised is redirected to the Heilman Dining Center when applicable.

Updated: 11/01/24