Terms and Conditions

Reservations
The first step is to arrange for an appropriate location and we recommend that you reserve your space a minimum of 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. More about booking your event is available at: http://catering.richmond.edu/about/book-your-event.html

Guarantees
A guaranteed guest count is required five (5) days prior to the date of your event. This allows us adequate time for staffing and procuring appropriate food quantities. Your final bill will be based on either your guaranteed number of guests or the actual number served, whichever is greater.

Cancellations
Events with a value of $500.00 or more canceled within five (5) 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 but the balance of the deposit can be applied toward a future date booked within the next twelve months.
- Catering must be notified by email and by phone of all cancellations at 804-484-1440 or 804-484-1446.

The University reserves the right to cancel scheduled events due to emergency situations and/or inclement weather. Menu changes made to your event less than 5 days prior to the scheduled date of the event may result in an administrative charge of $50.00

Menu Ordering Guidelines
Catering typically works thirty days in advance. Ideally menus should be completed two weeks prior to your scheduled event. Catering will try to accommodate last minute requests based on our availability. 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.

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. Your catered event will be subject to the 5.3 % Commonwealth of Virginia Sales Tax and the 6% City of Richmond Food Tax. There is an 18% Administrative Fee* added to non-university events. 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.
Terms and Conditions (continued)

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.** After 45 days, the invoiced amount will be subject to late charges. We accept most major credit cards. Wedding events have different terms. Please speak with your 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., pizza, cheese, meats, bagels, etc.) and not just heavily salted items such as chips, nuts, and pretzels. Food items are to be as visible and accessible as the alcoholic beverages 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 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 with a food order greater than $ 75.00 on campus. Campus Events with orders less than $75.00 will be charged $15.00 for deliveries. Deliveries to off campus locations will be charged $30.00 for an 8 mile radius.

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 skirt are usually included when you order a catering package. Receptions, and other unique events not from our catering packages, may incur additional linen and skirt 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. Leftover food is redirected to the Dining Hall or donated to the Richmond Food Bank when applicable.

To contact University Catering directly, call 484-1440.

*- 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.*
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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, a selection of Hot Tea, Sugar, Sweetener, Creamer, and applicable condiments. (All prices are per person)

### Campus Continental

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Choice of (1): Mini Muffins, Breakfast Breads, or Homemade UR Danish</td>
<td>$4.00 per person</td>
</tr>
</tbody>
</table>

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

- **ADD - Assorted Chilled Beverages (Juice, Soda, 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 - 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
- **ADD - Yogurt Parfaits layered with grapes, Greek style yogurt, pecans, dried cranberries, and granola** $2.50 per person

### Make It Special!

Consider adding one or more of our specialty items:

- **Build UR Own Yogurt Parfait Bar (Greek Yogurt, Berries, Chocolate Chips, Almonds, Granola)** $2.95 per person
- **Assorted Panera Bagels (Delivered daily) with pc cream cheese, butter, and jelly** $16.00 per 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** $24.00 each
- **3.0 Gallon Urn of Coffee (Regular or Decaf). Serves 45 – 48 persons** $48.00 each
- **5.0 Gallon Urn of Coffee (Regular or Decaf). Serves 75 – 80 persons** $78.00 each
- **All Morning Beverages (Coffee, Tea, Soda, and Water) replenished for up to 4 hours** $6.00 per person
- **Coffee Plus (Coffee, Soda, Water)** $3.00 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

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

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 $16.00 per person
Western Style Scrambled Eggs $16.50 per person
Marbled French Toast $16.00 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 Roasted Red Potatoes
Hash Brown Sweet potatoes Creamy Cheddar Grits
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
Canadian Bacon
(Add an additional breakfast meat for $1.00 extra per person)
Your choice of (2) Pastry:
Assorted Mini Muffins (2 per person) Breakfast Breads
Fresh Baked Biscuits 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, Provolone Cheese, Red Onion, Banana Pepper Rings and Dried Cherry Puree

Club Wrap
Pesto ham, mesquite turkey, crispy bacon, shredded lettuce, sliced tomato, grated cheddar cheese with mayonnaise

Greek Chicken Wrap
Char-Grilled Herb Marinated Shaved Chicken Breast, diced Tomatoes, and shredded Romaine lettuce. Finished with our homemade Tzatziki Sauce

Teriyaki Chicken Wrap
Shaved Marinated Roasted Chicken Breast with mandarin Oranges, Leaf Lettuce, Asian Cabbage Slaw with our homemade Mandarin Teriyaki Sauce

Turkey Wrap
Filled with shaved mesquite turkey, Black Bean Salad, Crispy Bacon, Shredded Cheddar, Diced Mangoes, and Spring Mix

Curried Cauliflower Wrap
Spiced Roasted Cauliflower, Red Lentil Hummus, Balsamic Onions and shredded Romaine Lettuce

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

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

Cole Slaw
Potato Salad
House Salad (with dressing)
Deep River Potato Chips
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 with fresh Panera Bread and 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

Bistro Turkey Sandwich
Sliced Turkey breast, Homemade Saba Ranch, Leaf Lettuce, Sliced Tomatoes and Monterey Jack Cheese served on Whole Grain Wheat Bread

Pimento Roast Beef Sandwich
Sliced Roast Beef, Pimento Cheese Spread, Fresh Arugula Greens and Pickled Balsamic Onions Served on 3 Cheese Bread

Ham and Grilled Pineapple Sandwich
Shaved Pesto Parmesan Ham, Chipotle BBQ Aioli, Spring Mix Greens, Grilled Pineapple, Sliced Havarti Dill Cheese and Balsamic Onion Puree on Wheat Bread

Roasted Portabella
Roasted Portabella Mushroom, Goat Cheese, Arugula and Tomato Finished with a Smoked Paprika Aioli on 3 Cheese Bread

Curry Chicken Salad Sandwich
Our Homemade Curry Chicken Salad with Leaf Lettuce, Sliced Tomatoes and a Sweet Red Onion Confit. Served on Sesame Semolina Bread

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

Apple Pecan “PB&J” Sandwich
Spiced Roasted Apples, Dried Cherry Jam and Pecan Butter. Served on Thick Cut Whole Grain Wheat Bread

Sliced Cucumber Veggie
Shaved Cucumber, Leaf Lettuce, Red Onion Tomato Feta Cheese Finished with a Cilantro Jalapeno Hummus Served on Wheat Bread

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

- Cole Slaw
- Potato Salad
- House Salad (with dressing)
- Deep River Potato Chips
- 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 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)*

<table>
<thead>
<tr>
<th>Choice of Soups</th>
<th>Choice of (1) Side</th>
<th>Choice of (1) Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Red pepper</td>
<td>Caesar Salad</td>
<td>Assorted Cookies</td>
</tr>
<tr>
<td>Tomato Basil</td>
<td>Spinach Salad</td>
<td>Cupcakes</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>House Salad</td>
<td>Red Velvet Brownies</td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>Fruit Salad</td>
<td>Chocolate Brownies</td>
</tr>
<tr>
<td>Spider Chili</td>
<td></td>
<td>Cream Puffs</td>
</tr>
</tbody>
</table>

## University Salad Buffet (minimum 20 guests)

*Served with King Hawaiian 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
- Sesame Soy Vinaigrette
- Ranch
- Raspberry Vinaigrette
- Balsamic
- Caesar
- White Balsamic Gorgonzola
- Whole Grain Vinaigrette Mustard
- Creamy Blue Cheese

**Choice of Salads:** *(Add additional salad for $1.25 extra per person)*

<table>
<thead>
<tr>
<th>Choice of Salads</th>
<th>Choice of (1) Bread</th>
<th>Choice of (1) Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Salad</td>
<td>BLT Orzo Salad</td>
<td>Orzo &amp; Artichoke</td>
</tr>
<tr>
<td>Great Northern Bean</td>
<td>UR House Salad</td>
<td>Potato Salad</td>
</tr>
<tr>
<td>Shrimp &amp; Dill Salad</td>
<td>Quinoa Greek Salad</td>
<td>Cous Cous and Grilled Veggies</td>
</tr>
<tr>
<td>Curried Chicken</td>
<td>Tortellini Pasta with Salmon</td>
<td>Tortellini Pasta with Vegetables</td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>Shrimp and Rice Noodle</td>
<td>Pearl Cous Cous with Dried Fruit</td>
</tr>
</tbody>
</table>

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

- King Hawaiian Rolls
- Potato Rolls
- Croissants

**Choice of one Dessert:**

- Chocolate Mousse
- Cheesecake w/ Mixed Berries
- Mediterranean Cake w/ berries
- Assorted Cookies
- Fruit Salad (3oz)
University Deli Buffet (minimum 20 guests) $15.50

Build your own sandwich with a selection of Boar’s Head meats, Cheeses, Panera 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

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

**Choice of (2) Breads:**
- Ciabatta Roll
- Tomato Basil Bread
- Honey Wheat Bread
- Three Cheese Bread

**Choice of (1) Side:**
- Tortellini 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)

University Picnic Buffet (minimum 20 guests) $14.25

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), and Tangy Gold Mustard.

**Choice of (2) Salads:** (Add an additional salad for $1.50 extra per person)
- UR House Salad w/ Dressing
- Potato Salad
- Cole Slaw
- Tortellini Vegetable Salad
- Fruit Salad (3oz)

**Choice of (1) Entree:** (Add an additional entree for $2.00 extra per person)
- Grilled Portabellas
- Pork BBQ
- Fried Chicken
- 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
- Apple Pie
- 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**
Grilled chicken breast with baby hearts of romaine, crostini, shaved parmesan, and dressing  
$15.50

**Spinach Mango Salad**
With sliced red onion, sliced strawberries, and mango poppy seed vinaigrette  
$15.00

**Perfecta Salad Plate**
Choose (3) of our home-made salads for your plate:
- Shrimp Salad
- Cranberry Walnut Salad
- Tortellini Vegetable Salad
- Fruit Salad
$16.00

**Hearty Salad Plate**
Mixed greens with seasonal garden vegetables, shaved parmesan cheese, and a gluten-free vinaigrette  
*Add Chicken for an additional $2.00 per person*

**Choice of (1) Dessert:**
- Red Velvet Brownies
- Assorted Cookies
- Apple Pie
- Chocolate Brownies
- Mediterranean Cake w/ berries

DINNER

Plated Dinner Entrees

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

**Beef & Pork**

**Filet of Beef (6oz)**
Served with shoestring onions, mashed Yukon gold potatoes, roasted asparagus and finished with port wine demi-glace  
$29.75

**Slow Roasted Prime Rib with Au Jus (10oz)**
Served with Malibu carrots, roasted new potatoes, and classic beef au jus with mushrooms  
$27.00

**Pork Tenderloin**
Dijon marinated and served with butternut squash and spinach sauté, apricot Israeli cous cous, and finished with cranberry demi-glace  
$18.75

**Flat Iron Steak**
Served with seasonal local greens, vine ripened tomato, green chilies and Farro (an ancient light brown grain from Italy) sauté, finished with a tangy apricot puree  
$19.75

**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  
$21.00
Plated Dinner Entrees
All served dinners include UR House Salad with Dressing, Fresh Baked Dinner Rolls, Iced Tea, and choice of Dessert

Poultry
Blackened Chicken  $19.50
Pan Seared Airline Chicken Breast with Toasted Couscous, Pineapple Cilantro Salsa. Finished with a Charred Roma Tomato Sauce

Tarragon Chicken  $18.75
Boneless grilled chicken with whole peeled tomatoes, artichokes, and served with Yukon gold mashed potatoes, and sautéed green beans

Chicken Saltimbocca  $19.95
Breaded chicken breast layered with prosciutto ham, fresh sage and bread crumbs, topped with provolone cheese. Finished with demi-glace, roasted potatoes and green beans

Chicken Marsala  $18.95
Chicken breast with a Marsala wine sauce with mushrooms. Served with artichoke mashed potatoes and asparagus

Florentine Chicken  $18.75
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
Lump Crab Cake  $26.50
Local Virginia style lump crab cake, caper cream sauce, blackened salsa, arugula, Piquillo pepper risotto

Cod Fish  $19.75
Panko herb crusted with tomato and red lentil ragout with spinach cream

Baked Flounder  $22.00
Rolled Baked Flounder in a Rustic Pomodoro Sauce, served with Sautéed Jumbo Lump Crabmeat with Chives, Country Red Skin Mashed Potatoes with Green Peas, Finished with a White Wine Vegetable Stock

Pan Seared Salmon  $21.00
Served with creamed corn risotto and roasted pomodoro tomato relish

Stuffed Flounder  $22.00
Plated Dinner Entrees

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

**Dinner Duets**

**Petite Filet Mignon and Stuffed Shrimp**
Served with Yukon gold mashed potatoes and roasted asparagus  
$32.00

**Petite Filet Mignon and Crab Cakes**
Served with roasted fingerling potatoes and Broccolini  
$35.00

**Seared Salmon and Chicken**
Drizzled with a balsamic reduction and served with white cheddar mashed potatoes and seasonal vegetables  
$28.00

**Vegan and Vegetarian**

**Orzo Pasta**
Pasta served with tomato, white beans, garlic, arugula, and lemon  
$16.95

**Vegetarian Lasagna**
Lasagna noodles filled with sautéed greens, eggplant, red peppers, Broccolini, yellow squash and mushrooms  
$17.50

**Eggplant Manicotti**
Baked eggplant stuffed with ricotta cheese and tomato sauce  
$17.00

**Vegetarian Wellington**
Medley of mushrooms, yellow squash, onions and arugula, wrapped in puff pastry dough served with Broccolini  
$17.50

**Roasted Vegetable Stack**
Zucchini, yellow squash, eggplant, red pepper, asparagus, red onion, roma tomato, and portabella mushroom, lightly marinated then individually roasted and served rustic pomodoro tomato sauce  
$16.95

**Vegetable Farro**
Prepared with fresh peas, garlic, onion, spinach, grape tomatoes, and goat cheese  
$16.95

**Sweet Potato and Apple Cakes**
Served with apricot mint puree and seasonal greens. This product contains eggs.  
$17.50

**Quinoa Stuffed Pepper**
Quinoa, pepper jack cheese, and vegetables, served with roasted tomato sauce  
$17.00
UR DINNER BUFFET (minimum 20 guests)  $ 26.00
Served with your choice of Salad, Two Entrées, Two Sides, Bread, Iced Tea, and Dessert

Choice of (1) salad
UR House Salad w/ Dressing  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
Grilled BBQ, Chicken  Seared Salmon with Beurre Blanc  Tarragon Chicken
Crab Stuffed Flounder  Rotisserie Chicken  Fried Chicken
Grilled London Broil  Meat lasagna  Cavatappi Pasta with Stewed Tomato
(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  Mac & Cheese  Creamy Risotto
Roasted Red Potatoes  Baked Beans  Cavatappi Pasta with Tomato
(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
Apple Pie  Chocolate brownies  Fruit Salad (3oz)
Red Velvet Brownies  Strawberry Short Cake  Mediterranean Cake w/ berries
Assorted Cookies
(Add an additional Dessert for $1.25 extra per person)
UR CLASSIC DESSERTS

All Dinner Entrees come with the following choice of desserts:

- Tiramisu Mousse
- Chocolate Mousse
- Crème Brulee
- NY Style Cheesecake with Berries (natural)
- Key Lime Tart
- Carrot Cake (natural)
- Strawberry Short Cake
- Profiteroles with Cream & Chocolate
- Chocolate Cake (natural)
- Chocolate Cheesecake (natural)
## Cheese Selections

<table>
<thead>
<tr>
<th>Serves</th>
<th>Petite</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>(12-15)</td>
<td>$28.50</td>
<td>$50.00</td>
<td>$95.00</td>
<td>$185.00</td>
</tr>
<tr>
<td>(20-25)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(45-50)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(90-100)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Traditional Cheese Tray**  
Swiss, cheddar, Havarti dill and seasonal wedge with grapes & crackers  
$28.50 $50.00 $95.00 $185.00

**Cheese Display**  
Assorted cheeses with crackers and breads  
$130.00 $220.00

**Baked Brie en Crouté**  
With caramelized apples and fresh berries (Serves 40)  
$65.00

**Baked Brie en Crouté**  
With sun dried tomato (Serves 40)  
$75.00

**Boursin Cheese Platter**  
Served with assorted crackers  
$28.00

## Fruit Selections

<table>
<thead>
<tr>
<th>Serves</th>
<th>Petite</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>(12-15)</td>
<td>$26.00</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(20-25)</td>
<td>$22.00</td>
<td>$42.50</td>
<td>$70.00</td>
<td>$134.00</td>
</tr>
<tr>
<td>(45-50)</td>
<td>$42.50</td>
<td>$76.75</td>
<td>$145.00</td>
<td></td>
</tr>
<tr>
<td>(90-100)</td>
<td>$44.50</td>
<td>$89.75</td>
<td>$152.00</td>
<td></td>
</tr>
</tbody>
</table>

**Small Fruit & Cheese Combo Tray**  
Seasonal cut fruit with assorted cheese and crackers  
$26.00

**Traditional Fruit Tray**  
Seasonal fresh cut fruits with garnish  
$22.00 $42.50 $70.00 $134.00

**Sliced Fruit Tray**  
Sliced seasonal fruits with garnish  
$42.50 $76.75 $145.00

**Fruit Display**  
Seasonal fresh cut fruits with garnish  
$44.50 $89.75 $152.00

**Whole Fruit Basket (Per dozen pieces)**  
Seasonal whole fruit washed and ready for consumption  
$16.00
<table>
<thead>
<tr>
<th><strong>Beef and Poultry Platters</strong></th>
<th><strong>Serves:</strong></th>
<th><strong>Small</strong> (20-25)</th>
<th><strong>Medium</strong> (45-50)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Bistro Shoulder Tender</td>
<td></td>
<td>$150.00</td>
<td>$295.00</td>
</tr>
<tr>
<td>Sliced Shoulder Tenders, Caramelized Onions, Horseradish Cream Sauce, Whole Grain Mustard, Cornichons, Maytag Blue Cheese and Assorted Rolls</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chilled Grilled Chicken Breast Platter</strong></td>
<td></td>
<td>$75.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Whole Grain Mustard, Herb Mayonnaise, Sliced Tomatoes &amp; Assorted Rolls</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Roast Turkey Platter</strong></td>
<td></td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>With Sliced Roma Tomatoes, Whole Grain Mustard, Cranberry Aioli and Wheat Rolls</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto Platter with Meat</strong></td>
<td></td>
<td></td>
<td>$135.00</td>
</tr>
<tr>
<td>Prosciutto, Salami, Capicola, Feta Cheese, Kalamata Olives, Pepperoncini, Marinated Artichoke Hearts, Roasted Red Pepper, cornichons, Toasted Garlic Naan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sliced Beef Tenderloin Platter</strong></td>
<td>Small (15-20)</td>
<td>$200.00</td>
<td>Medium (30-40)</td>
</tr>
<tr>
<td>Served Medium Rare with Caramelized Onions, Horseradish, Cream Sauce, Whole Grain Mustard, Cornichons, Shaved Parmesan and Assorted Rolls</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetarian Selections</strong></td>
<td><strong>Serves:</strong></td>
<td><strong>Small</strong> (20-25)</td>
<td><strong>Medium</strong> (45-50)</td>
</tr>
<tr>
<td>Traditional Vegetable Crudités Tray</td>
<td></td>
<td>$46.00</td>
<td>$75.00</td>
</tr>
<tr>
<td>Roasted Vegetable Tray</td>
<td></td>
<td>$65.00</td>
<td></td>
</tr>
<tr>
<td>Vegetable Antipasto Platter</td>
<td></td>
<td>$35.00</td>
<td>$65.50</td>
</tr>
<tr>
<td>Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Feta, Kalamata Olives, Grape Tomatoes, Shaved Parmesan &amp; Pepperoncini</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Off The Branch</strong></td>
<td></td>
<td>$35.00</td>
<td>$60.00</td>
</tr>
<tr>
<td>An assortment of Mediterranean Olives, Stuffed Green Olives, and Cornichons</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chilled Asparagus Platter</strong></td>
<td></td>
<td>$54.00</td>
<td></td>
</tr>
<tr>
<td>Poached Asparagus with Lemon and Saffron Aioli</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Caprese Platter</strong></td>
<td></td>
<td>$48.50</td>
<td></td>
</tr>
<tr>
<td>Sliced Roma Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Balsamic Glaze</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Broccolini Platter</strong></td>
<td></td>
<td>$58.50</td>
<td></td>
</tr>
<tr>
<td>Served with shaved parmesan cheese, roasted pine nuts, and finished with olive oil and balsamic reduction</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta Platter (50 Pieces)</strong></td>
<td></td>
<td>$49.00</td>
<td></td>
</tr>
<tr>
<td>Crostini served with Traditional Tomato Topping and Olive Tapenade</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Seafood Selections

<table>
<thead>
<tr>
<th>Item</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>$85.00</td>
<td></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>$122.00</td>
<td></td>
<td></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></td>
<td></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></td>
<td></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 filet of Atlantic salmon brushed with tomato caper relish</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mini Beef Wellington</strong></td>
<td>$27.00</td>
</tr>
<tr>
<td><strong>Beef Satay</strong> Choice of Peanut, Teriyaki or Bulgogi Sauce</td>
<td>$22.75</td>
</tr>
<tr>
<td><strong>Mini Chicken Wellington</strong></td>
<td>$24.00</td>
</tr>
<tr>
<td><strong>Chicken Satay</strong> Choice of Sweet &amp; Sour, Tandoori, Teriyaki Sauce, or Bulgogi Sauce</td>
<td>$21.50</td>
</tr>
<tr>
<td><strong>Chicken Drumettes</strong> Hot &amp; Spicy, BBQ or Garlic Herb</td>
<td>$19.35</td>
</tr>
<tr>
<td><strong>Curry Chicken Salad Cup</strong></td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Chicken &amp; Shrimp Dumpling</strong> Served with Soy Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Petite Country Ham Biscuits with Honey Butter</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td><strong>Meatballs - Beef</strong> Choice of BBQ, Sweet &amp; Sour, Marinara or Swedish Sauce</td>
<td>$17.50</td>
</tr>
<tr>
<td><strong>Fresh Spring Rolls with Chicken</strong> Served with Peanut Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Tea Sandwiches</strong> – Shaved Turkey and Apple with Cranberry Cream Cheese - Min. Order of three dozen required</td>
<td>$8.95</td>
</tr>
<tr>
<td><strong>Steak Empanadas</strong> With Chimichurri Sauce</td>
<td>$21.50</td>
</tr>
<tr>
<td><strong>Breaded Chicken Tenders</strong> Your choice of Honey Mustard, BBQ, 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.

**Vegetable Selections**

<table>
<thead>
<tr>
<th>Item</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>Deep Fried Vegetable Spring Rolls</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>Vegetable Empanadas</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>Roasted Corn &amp; Green Chile Arancine</td>
<td>$16.00</td>
</tr>
<tr>
<td>Fresh Spring Rolls with Cucumber</td>
<td>$16.50</td>
</tr>
<tr>
<td>Tea Sandwiches – Raspberry Melba Cream Cheese with Strawberries</td>
<td>$8.95</td>
</tr>
<tr>
<td>Tea Sandwiches – Black Bean hummus with cucumber and sprouts</td>
<td>$8.95</td>
</tr>
<tr>
<td>French Toast Shooter</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

**Served with Peanut Sauce**

Challah bread dipped in vanilla bean egg batter and panned seared with maple syrup and powdered sugar
**Dips and Spreads**

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

**Carving Stations Include Fresh Rolls and Condiments**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenderloin of Beef</td>
<td>$9.40</td>
</tr>
<tr>
<td>Bistro Shoulder Tender</td>
<td>$5.85</td>
</tr>
<tr>
<td>Herb Turkey Breast</td>
<td>$5.35</td>
</tr>
</tbody>
</table>

**Seafood Stations**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Scampi</td>
<td>$5.85</td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$6.75</td>
</tr>
<tr>
<td>Pan Seared Scallops</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

**Quesadilla Station**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quesadillas</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

Add Shrimp or Chicken for an additional $3.00 per person

**Popcorn Station** Serving fresh popped bags of popcorn at your next event – movie, fair, or reception!

There is an additional $50 charge for the Machine Rental and Cleaning

There will be an additional Labor Charge added to your event.
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*

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

- **Choice of Four Toppings:**
  - Broccoli Florets
  - Chopped Chives
  - Blue Cheese
  - Green Peas
  - Chopped Parsley
  - Crumbled Bacon Bits
  - Shredded Cheddar
  - Parmesan Cheese
  - Roasted Red Pepper
  - Diced Tomato

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

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

- **Choice of Two Sauces:**
  - Tomato Vodka
  - Marinara Sauce
  - Alfredo Sauce
  - Mushroom Marsala
  - Pesto Sauce
  - 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

- **Choice of Seven Toppings:**
  - Broccoli Florets
  - Sautéed Mushrooms
  - Chopped Chives
  - Blue Cheese
  - Andouille Sausage
  - Sliced Olives
  - Prosciutto
  - 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

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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
$19.00 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
- Prosciutto
- 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
$3.95 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

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

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

$3.25 per person
$2.95 per person
$6.95 per person
**UR MINIATURE SWEETS**

*Choose from a variety of Sweet Ending selections. Unless noted, prices are by the dozen.*

<table>
<thead>
<tr>
<th><strong>Mini Pastries, Cookies &amp; Cakes</strong></th>
<th><strong>Per Dozen</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>UR Catering Cake Pops</td>
<td>$16.50</td>
</tr>
<tr>
<td>Assorted Mini Puff Pastries</td>
<td>$15.00</td>
</tr>
<tr>
<td>Miniature Fruit Tarts</td>
<td>$16.00</td>
</tr>
<tr>
<td>Miniature Chocolate Mousse Cups</td>
<td>$13.00</td>
</tr>
<tr>
<td>Miniature Coconut Macaroons</td>
<td>$13.00</td>
</tr>
<tr>
<td>Miniature Cheese Cakes</td>
<td>$14.75</td>
</tr>
<tr>
<td>Miniature Cream Puffs</td>
<td>$14.75</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$22.00</td>
</tr>
<tr>
<td>Mini Chocolate Dipped Shortbread Cookies</td>
<td>$20.00</td>
</tr>
<tr>
<td>Assorted Chocolate Truffles</td>
<td>$18.00</td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>$19.00</td>
</tr>
<tr>
<td>Crispy PB and Chocolate Bars</td>
<td>$12.95</td>
</tr>
<tr>
<td>Mini Key Lime 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 Raspberry Chocolate Tarts</td>
<td>$15.00</td>
</tr>
<tr>
<td>Mini Frangipane Berry Tartlets</td>
<td>$15.00</td>
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</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>NY Style 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</td>
<td>$ 4.25</td>
</tr>
<tr>
<td>Profiteroles with Cream &amp; Chocolate</td>
<td>$ 4.25</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>

### Specialty Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Dessert Shooters</td>
<td>$ 5.50</td>
</tr>
<tr>
<td>French Silk Cheesecake (Natural)</td>
<td>$ 4.25</td>
</tr>
<tr>
<td>Crème Brulee Cheesecake (Natural)</td>
<td>$ 4.25</td>
</tr>
</tbody>
</table>
UR CATERING BREAKS

*Are available anytime during the day for your meeting or event*

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

$2.85

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

$3.00

**Morning Munch Break**
Regular and Decaffeinated Coffee plus Assorted Sodas, Bottled Water, and the following assorted snacks:

- Assorted Nutrigrain Bars
- Assorted Gluten-Free Cookies
- Assorted Nature Valley Granola Bars
- Assorted Kashi Bars

$4.50

**Traditional Coffee Break**
Regular and Decaffeinated Coffee plus Assorted Sodas and Bottled Water and Cookies

$4.00

**Sweet & Salty**
Assorted Sodas, Bottled Water, and your choice of (4) Assorted Pre-Packaged Snacks:

- Assorted Veggie Chips
- Assorted Deep River Chips
- Assorted Organic Crackers
- Caramel Pop Corners
- Assorted Gluten-Free Cookies
- Smartfood Cheddar Popcorn
- Planters Peanuts
- Mini Pretzels

$4.00

**Soda, Water & Cookies**
Assorted Sodas and Bottled Water with your choice of two kinds of cookies

$3.25

**The Snack Basket**
Regular and Decaffeinated Coffee, Assorted Sodas, Bottled Water, and your choice of (4) Assorted Pre-Packaged Snacks:

- Assorted Veggie Chips
- Assorted Deep River Chips
- Assorted Organic Crackers
- Caramel Pop Corners
- Assorted Gluten-Free Cookies
- Smartfood Cheddar Popcorn
- Planters Peanuts
- Mini Pretzels

$4.75

**The Healthy Snack Break**
Bottled Water, Assorted Soda, Fresh Whole Fruit, and the following assorted healthy snacks:

- Assorted All Natural Snack Mix
- Assorted Gluten-Free Cookies
- Assorted Organic Crackers

$5.25

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

$7.50

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

$7.50

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

$14.00
### INDIVIDUAL BEVERAGES

*Prices are listed by the individual can or bottle*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<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, Diet Sprite, 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, V-8 Juice (12 oz.)</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</td>
<td>$1.50</td>
</tr>
<tr>
<td>Power-C, Focus, Revive</td>
<td></td>
</tr>
<tr>
<td>V-8 V-Fusion 12 oz. Bottles</td>
<td>$1.85</td>
</tr>
<tr>
<td>Vegetable &amp; Fruit, Fusion Strawberry, Peach Mango</td>
<td></td>
</tr>
<tr>
<td>PowerAde 20 oz. Bottle</td>
<td>$1.50</td>
</tr>
<tr>
<td>Orange or Lime</td>
<td></td>
</tr>
<tr>
<td>Peaks Gold Ice Tea 16.9 oz. Bottles</td>
<td>$1.75</td>
</tr>
<tr>
<td>Regular or Green Tea</td>
<td></td>
</tr>
<tr>
<td>Nestea Iced Tea 20 oz. Bottles</td>
<td>$1.50</td>
</tr>
<tr>
<td>Raspberry or Sweet Tea</td>
<td></td>
</tr>
<tr>
<td>Minute Maid Lemonade 20 oz. Bottles</td>
<td>$1.50</td>
</tr>
<tr>
<td>Sparkling Cider 25 oz. Bottle</td>
<td>$8.75</td>
</tr>
<tr>
<td>Sparkling Grape Juice 25 oz. Bottle</td>
<td>$9.50</td>
</tr>
<tr>
<td>Hot Chocolate Individual Packets</td>
<td>$1.85</td>
</tr>
</tbody>
</table>
BULK BEVERAGES

Prices are listed by the Gallon unless otherwise noted.

Iced Tea $14.00
Cranberry Punch $14.00
Citrus Punch $14.00
White Grape Juice Punch $14.00
Strawberry Banana Orange Punch $16.00
Tropical Pineapple Orange Punch $16.00
Lemonade $16.00
Apple Cider (hot or cold) $18.00
Hot Chocolate $16.00
Eggnog (1/2 Gallon) $9.00
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 BAR $6.50 Per Drink
MINIMUM FEE & LABOR $210.00
Bowman’s Vodka Bowman’s Gin Bacardi Rum
Passport Scotch Canadian Mist Whiskey Virginia Gentlemen Bourbon

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

PREMIUM BRAND BAR $7.50 Per Drink
MINIMUM FEE & LABOR $210.00
Absolute Vodka Tanqueray Gin 10 Cane Rum
Jose Cuervo Gold Jack Daniels Black Dewar’s Scotch
Seagram’s Seven 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.

**HOUSE BEER**
$5.00 Per Drink

**PREMIUM BEER**
$6.00 Per Drink

**HOUSE TIER WINE**
$5.50 Per Drink

**PREMIUM TIER WINE**
$7.25 Per Drink

**UNIVERSITY TIER WINE**
$9.00 Per Drink

**HOUSE BRAND BAR**
$7.50 Per Drink

**PREMIUM BRAND BAR**
$8.50 Per Drink

**SOFT DRINKS & WATER**
$1.50 Per Drink

**MINIMUM FEE & LABOR**
$210.00

**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.

**Villa Sorano Pinot Grigio, Delle Venezie IGT**
With a characteristic pale straw yellow color, the bouquet of this wine is fine and delicate, with a light fruity aroma. Soft and dry, well balanced and harmonic in taste, this wine serves well as an aperitif, with fish soups and grilled fish, both sea and fresh water.

**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.

**Woodbridge Brut NV Sparkling**
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.

Kenwood Brut
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 $36.00 per bottle

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.
### University of Richmond 2014 – 2015 Beer Listing

#### House Selections  $4.50 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.

**Rolling Rock** *(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.

**Yuengling** *(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.

**Michelob Ultra** *(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.

#### Premium Selections  $5.50 per bottle

**Sam Adams Lager** *(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.

**Heineken** *(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.

**O’Conner Norfolk Canyon (Norfolk VA)** *(American Pale Ale)*
Named after the offshore fishing grounds located 60 miles off of the coast of Virginia, Norfolk Canyon Pale Ale is a medium-bodied American Pale Ale, with a solid malt palate and a pleasant hop finish.

**Corona** *(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.

**Legend Lager (Richmond VA)** *(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.

**Amstel Light** *(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.

**Hardywood Singel (Richmond VA)** *(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.