

Hoo's Catering

*From the simplest coffee break to the most elegant reception or dinner,
we offer an amazing array of food and beverage selections.*

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GOODIES & DRINKS

FROM OUR BAKERY

1. Petite Croissants.....\$12.00/doz
2. Assorted Danish..... \$9.50/doz; Petite \$6.25/doz
3. Assorted Muffins..... \$8.00/doz; Petite \$3.75/doz
4. Assorted Donuts\$6.50/doz
5. Banana Bread with Cream Cheese \$7.50/ea
6. Cranberry Orange Bread \$7.50/ea
7. Lemon Poppy Seed Bread \$8.50/ea
8. Honey Pecan Coffee Cake (serves 8) \$9.00/ea
9. Individual Blueberry Coffee Cakes.....\$9.50/doz
10. Individual French Crumb Coffee Cakes\$9.50/doz
11. Orange Chocolate Chip Scones \$8.50/doz; Petite \$4.75/doz
12. Dried Cherry Scones..... \$9.00/doz; Petite \$5.00/doz
13. Petite Pecan Nut Rolls\$5.50/doz
14. Assorted Bagels with Cream Cheese.....\$9.50/doz
15. Individual Yogurts..... \$2.50/ea
16. Quiche: \$26.00 pie/8 svgs
Spinach and Ham; Tomato with Scallion Herb; Lorraine

MID-DAY MUNCHIES

1. Potato Chips\$6.50/lb
2. Tricolor Tortilla Chips..... \$10.75/2 lbs
3. Dips: Bleu Cheese, Ranch, Dill, Curry,
Spinach, Onion, Hummus, Vegetable, Salsa \$6.50/pint
4. Pretzels\$4.50/lb
5. Mixed Nuts \$13.00/can
6. Peanuts \$7.50/can
7. Snack Mix.....\$7.00/lb
8. Cashews \$12.00/can
9. Chocolate Mints.....\$0.75/ea
10. Seasonal Fresh Whole Fruit \$1.00/ea

PIZZA

(8 large slices per pie)

- Cheese\$11.25/ea
Pepperoni.....\$14.00/ea
Sausage.....\$14.00/ea
Veggie.....\$15.00/ea

TWO FOOT SUBS

(approximately 24 pieces per sub)

1. Italian \$26.00/ea
2. Veggie..... \$26.00/ea
3. Turkey..... \$26.00/ea
4. Roast Beef \$26.00/ea

DUSK DELIGHTS

1. Petite Cream Puffs\$8.50/doz
2. Petite Éclairs\$9.00/doz
3. Petite Trudy's Fudge Dream Bars\$12.00/doz
4. Assorted Mini Cheesecakes\$14.00/doz
5. Petite Lemon Bars.....\$5.00/doz
6. Bake Shop Cookies\$4.00/doz
7. Gourmet Cookies..... \$6.75/doz; Petite \$4.25/doz
8. Gourmet Jumbo Cookies\$9.50/doz
9. Walnut Brownies \$10.00/doz; Petite \$5.50/doz
10. Iced Chocolate Brownies \$11.50/doz; Petite \$5.75/doz
11. Chocolate Raspberry Brownies \$11.00/doz; Petite \$5.75/doz
12. Cappuccino Brownies \$11.00/doz; Petite \$5.75/doz
13. Chocolate Macaroon Brownies..... \$11.00/doz; Petite \$5.75/doz
14. Blondies..... \$6.50/doz; Petite \$3.50/doz

SPECIAL SOMETHINGS

1. Decorated Full Sheet Cake (serves 60) \$43.00/ea
2. Decorated Half Sheet Cake (serves 30) \$22.50/ea
3. Photo Image Full Sheet Cake (serves 60) \$70.00/ea
4. Photo Image Half Sheet Cake(serves 30) \$43.00/ea
5. Decorated Double Layer Cake \$15.00/ea

- Cake Flavors: Chocolate, Yellow, Marble, Cherry-Nut, Carrot, Lemon, White, and others
- Icing Flavors: Chocolate, Butter Cream, Cream Cheese
- Photo Image Cakes require a photo to us three full business days in advance.

DRINKS

(1 gallon serves approximately 20/6 oz cups)

1. Greenberry's Sumatra Coffee..... \$13.50/gal
2. Greenberry's House Decaffeinated Coffee \$13.50/gal
3. Hot Water with Assorted Teas..... \$9.50/gal
4. Hot Water with Chocolate Packets..... \$11.50/gal
5. Iced Tea \$11.50/gal
6. Fruit Juices \$1.25/ea
7. Premium Fruit Juices \$2.75/ea
8. Lemonade \$11.00/gal
9. Canned Sodas \$1.00/ea
10. Premium Sodas \$2.50/ea
11. One Liter Sodas \$2.50/ea
12. Raspberry Apple Pie Punch..... \$11.00/gal
13. Fruit Punch \$11.00/gal
14. Fruit Punch with Sherbet \$13.00/gal
15. Lemon Punch \$11.00/gal
16. Orange Guava Punch \$12.00/gal
17. Orange Guava Punch with Sherbet \$13.00/gal
18. Cranberry Punch \$11.00/gal
19. Sunrise Citrus Punch \$12.50/gal
(Orange, Pineapple,Coconut Milk and Club Soda)
20. Sparkling Cider..... \$13.00/750ml btl
21. Sparkling Mineral Water \$1.75/ea
22. Still Water..... \$1.50/20 oz btl; \$.75/8 oz btl
23. Egg Nog (seasonal) \$12.00/gal
24. Cold Cider (seasonal) \$10.00/gal
25. Hot Mulled Cider (seasonal) \$11.00/gal

BREAKFAST BUFFETS

BREAKFAST BUFFET #1

Chilled Assorted Juices

Choose one of the following:

- Scrambled Eggs with choice of two of the following ingredients:
Country Ham, Peppers, Onions, Mushrooms, Artichoke Hearts, Spinach, Tomatoes,
Smoked Salmon or Cheddar Cheese\$11.95
- Omelet Station with choice of five fillings (see above)\$15.25
- Plain Scrambled Eggs\$11.25

Choose one from each of the following categories:

- Citrus Sections or Fresh Cut Fruit Medley
- Bagels, English Muffins, or Biscuits
- Hash Brown, Delmonico Potatoes, Oatmeal with Brown Sugar, Cream and Butter, or Grits
- Bacon, Sausage Links, or Ham

BREAKFAST BUFFET #2\$12.50

Chilled Assorted Juices

Choose one from each of the following categories:

- Muffins and Biscuits, Petite Danish and Coffee Cakes, or Petite Croissants and Banana Bread
- Corn Cakes with Homemade Country-Style Applesauce, Home Fries, or Bacon Cheddar Grits
- Quiche Lorraine, Broccoli Mushroom Quiche, or Pecan French Toast with Blueberry and Maple Syrups
- Citrus Sections, Fresh Cut Fruit Medley, or Warm Apples with Cinnamon and Raisins

BREAKFAST BUFFET #3\$10.00

Chilled Assorted Juices

2% and Skim Milk

Cereal Bar containing Granola, Raisin Bran, Corn Flakes and Cheerios with Sliced Bananas, Dried Apricots and Seasonal Berries

Choose one from each of the following categories:

- Fresh Cut Fruit Medley or Citrus Sections
- Biscuits and Muffins, Sliced Banana Bread and Cinnamon Raisin Bread, or Assorted Donuts

Please choose your menu items. All breakfast buffets include brewed regular and decaffeinated coffee, hot tea, butter and preserves when applicable.

BOX LUNCHES

All Box Lunches must be ordered in quantities of 12 or more, unless marked with an asterisk.

* Any quantity

***1. THE PAVILION, \$9.25**

Shaved Roast Beef and Smoky Ham with Cheddar on a Croissant
Tortellini Vegetable Salad
Potato Chips
Whole Fruit
Walnut Brownie
Beverage

***2. THE CAVALIER, \$9.25**

Turkey, Bacon, and Swiss on a Sourdough roll
Whole Fruit
Potato Chips
Tortellini Vegetable Salad
Petite Gourmet Cookies
Beverage

3. THE SERPENTINE WALL, \$9.50

Albacore Tuna Salad with Lettuce and Tomato on a Multi-Grain roll
New Potato Salad with Scallion Mustard Vinaigrette
Apple
Petite Gourmet Cookies
Beverage

4. THE C'VILLE, \$9.25

Turkey Breast Caesar Wrap
Yogurt
Tortellini Vegetable Salad
Melon Wedges
Beverage

***5. THE GARDEN, \$9.25**

Stuffed Greek Salad Wrap
Yogurt
Tortellini Vegetable Salad
Melon Wedges
Beverage

6. THE ALBEMARLE, \$9.25

Toasted Cashew Chicken Salad over Field Greens
Wedge of Smoked Gouda
Petite Roll, Butter
French Crumb Cake
Beverage

7. THE RANGE, \$9.25

Fresh Mozzarella and Basil Penne Salad
Potato Chips
Petite Roll, Butter
Fruit Cup
French Crumb Cake
Beverage

8. THE ASHLAWN, \$11.75

Beef Tenderloin with Havarti, Radicchio, and Roasted Garlic Basil Pesto on an Onion Roll
New Potato Salad with Scallion Mustard Vinaigrette
Seedless Grapes
White Chocolate Cherry Bar
Beverage

9. THE WAHOO, \$10.50

Grilled Chicken Cobb Sandwich with Bacon, Avocado, Roma Tomatoes, and Roquefort Mayonnaise on a Euro Baguette
New Potato Salad with Scallion Mustard Vinaigrette
Seedless Grapes
White Chocolate Cherry Bar
Beverage

***10. HOO'S BROWN BAG \$5.95**

Choice of Ham and Swiss, Turkey and Provolone, Roast Beef and Cheddar, or Veggie on a Wheat Hoagie with Lettuce and Tomato
Potato Chips
Fruit Cup
Petite Gourmet Cookies
Beverage

LUNCH BUFFETS

COMMONWEALTH BUFFET, \$10.95

Field Greens with Corn, Peppers and Warm Peanut Dressing

Black-eyed Pea Salad

Choose One From Each Category:

- Succotash or Green Beans with Onions
- Mashed Potatoes or Baked Sweet Potatoes with Cinnamon and Brown Sugar
- Brunswick Stew with Cornbread Crust, Baked Chicken Breast with Virginia Ham and Brown Mushroom Sauce, Baked Trout with Bacon, Lemon and Onion, or Fried Trout with Oatmeal Breading, Tartar Sauce

Rolls and Butter

Apple Crisp

Beverages

WEST COAST BUFFET, \$13.50

Choice of Two Quiche:

- Shrimp and Avocado
- Spinach and Ham
- Crab and Artichoke
- Vegetable and Goat Cheese
- Cherry Tomato, Scallion and Herb

Mixed Greens

Tomato Wedges

Matchstick Carrots

Cucumber Slices

Sliced Red Onions

Marinated Mushrooms

Olives

Cottage Cheese

Broccoli

Croutons

Grated Cheddar Cheese

Black Beans and Roasted Red Peppers in Rice Wine Vinegar and Sesame Oil

Choice of Dressings

Rolls and Butter

Lemon Mousse Fruit Strip

Beverages

LITTLE ITALY BUFFET, \$13.50

Caesar Salad

Chicken Scarpariello

Penne Baked with Ricotta, Marinara and Mozzarella

Sauteed Zucchini with Tomato and Basil

Garlic Bread

Petite Cannoli and Pignoli Cookies

Beverages

NEW ENGLAND BUFFET, \$15.25

Rhode Island Clam Chowder

Field Greens with Dried Cranberries, Cheddar Cheese, and Molasses Shallot Vinaigrette

Beet and Red Onion Salad, Lemon Vinaigrette

Choose One From Each Category:

- Baked Cod with Herb Bread Crumbs, or Pot Roast with Leeks and Mint, or Roasted Maple Marinated Chicken Breast with Walnut-Sherry Vinegar Sauce

- Boston Baked Beans or Turnip and Cheddar Gratin
- Brussel Sprouts with Chestnuts and Bacon or Green Beans with Pearl Onions

Rolls and Butter

Pumpkin Chiffon Pie

Beverages

NEW YORK DELI BAR, \$13.50

Tomato Basil Soup (Hot or Cold)

Choose Three:

- Roast Beef
- Tuna Salad
- Pastrami
- Smoked Turkey
- Ham
- Corned Beef
- Turkey
- Ham Salad
- Genoa Salami
- Chicken Salad

Marinated Vegetable Pasta Salad

Provolone, Cheddar and Swiss Chesses

Lettuce, Tomatoes, and Onions

Kosher Dill Pickles and Olives

Assorted Bread and Kaiser Rolls

Condiments

Cheesecake with Raspberry Sauce

Beverages

SOUTHWESTERN BUFFET, \$16.50

Chili with Beans

Texas Slaw with Cumin Dressing

Citrus Salad with Sangria Dressing

Corn and Green Pea Salad

Fajita Bar: Shredded Chicken, Shredded Beef, Lettuce, Cheddar Cheese, Sour Cream, Guacamole, Jalapeños, Diced Tomatoes, and Flour Tortillas

Refried Beans

Rice with Tomatoes and Peppers

Tortilla Chips and Salsa

Chocolate Ranch Pudding

Beverages

ATLANTIC COAST BUFFET, \$16.50

Spinach Salad with Peanut Dressing

Green Bean and Red Onion Salad

Mustard Potato Salad

Collards with Bacon and Vinegar

Corn Pudding

Broccoli with Cashews

Choose Two:

- Pecan Crusted Catfish with Spicy Tomato Rémoulade
- Grilled Pork Chops with Peach Chutney
- Fried Chicken

Rolls and Butter

Lemon Meringue Pie

Beverages

Please Note:

- An additional entrée may be added to any buffet for \$3.00 per person.
- Lunch buffets may be served for dinner for an additional \$5.00 per person.
- Beverages are iced tea, ice water, coffee, and hot tea.

HOT LUNCHES

1. **VEGETABLE LASAGNA, \$9.00**
Lasagna pasta layered with spinach, tomato basil sauce, ricotta cheese, fresh vegetables, and topped with mozzarella cheese. Served with garlic bread.
2. **CHICKEN BREAST FLORENTINE, \$10.50**
Chicken breast stuffed with spinach and rice; topped with Mornay sauce. Complemented with glazed carrots.
3. **TRADITIONAL LASAGNA, \$10.25**
Pasta baked with Italian sausage, ricotta and mozzarella cheeses. Complemented with green beans and garlic bread.
4. **SHRIMP CAKES WITH ANDOUILLE SAUSAGE, \$13.50**
Served with red onion and green apple slaw and Old Bay rémoulade.
5. **CHICKEN BREAST GRAND MERE, \$10.75**
Boneless breast of chicken with mushrooms and pearl onions in bordelaise sauce. Served with potatoes bouillon and broccoli with red peppers.
6. **BAKED QUICHE LORRAINE, \$9.25**
The classic savory custard tart of bacon, caramelized onions, and gruyere cheese. Served with spinach salad, warm Dijon vinaigrette, and pesto-cheese sticks.
7. **ASIAN STIR FRY**
Sautéed fresh vegetables with a light soy glaze; served over steamed rice.
 - Beef Tips, \$11.00
 - Shrimp, \$12.25
 - Chicken Tenderloins, \$9.50
8. **LONDON BROIL, \$11.50**
Marinated flank steak, grilled medium rare with choice of béarnaise, mushroom or bordelaise sauce. Served with oven roasted potatoes and broccoli.
9. **CHICKEN TARRAGON, \$11.50**
Puff pastry with chicken tenderloins, tarragon, and mushrooms in a wine sauce; served with sugar snap peas.
10. **TOMATO, ASPARAGUS, AND BOURSIN IN A PHYLLO CUP, \$10.25**
On a pool of herb beurre blanc. Accompanied by marinated cucumbers and steamed red potatoes.

COLD LUNCHES

1. **SALMON HALLEN, \$11.50**
Chilled, marinated baked salmon served with pineapple raspberry salsa and mixed greens.
2. **TUSCAN COUNTRY STYLE SALAD \$9.50**
Mixed greens tossed with white beans, portobello mushrooms, roma tomatoes, Parmesan cheese, and shaved prosciutto. Dressed with balsamic rosemary vinaigrette and served with foccacia.
3. **THE SMOKEHOUSE, \$8.50**
Julienne ham, smoked turkey, and smoked Gouda over crisp greens with lemon Dijon vinaigrette; seedless grapes and French bread.
4. **TRADITIONAL COBB SALAD, \$9.75**
Romaine and watercress tossed with diced grilled chicken, avocado, tomatoes, hard-boiled eggs, Roquefort cheese, bacon and French dressing.

All lunches are served with assorted petite rolls and butter when applicable, and beverages. Beverages are iced tea, ice water, coffee, and hot tea. Another vegetable, starch, or petit pain may be added for \$1.50 per person.

PICNICS & COOKOUTS

COOKOUT #1, \$10.00

Choose Two:

- Fresh Cut Fruit
- Cole Slaw
- Garden Salad with Choice of Dressing
- Traditional Macaroni Salad

Choose Two:

- All Beef Hot Dogs with Condiments, Buns
- Hamburgers with Condiments, Buns
- Bone-in BBQ Chicken Breast
- Vegetable Burgers with Condiments, Buns
- Pork BBQ with Buns

Choose One:

- Brownies
- Petite Gourmet Cookies
- Watermelon Wedges *

Lemonade and Iced Tea

COOKOUT #2, \$15.25

Choose Two:

- Mustard Potato Salad
- Tortellini Vegetable Salad
- Black-eyed Pea and Green Onion Salad
- Sweet and Sour Marinated Cucumbers with Red Onions
- Fresh Corn Cobbette with Butter *

Choose Two:

- All Beef Hot Dogs with Chopped Onions, Condiments, Buns
- Hamburgers with Cheddar and Swiss Cheese, Lettuce, Tomatoes, Condiments, and Buns
- Grilled Marinated Boneless Chicken Breast
- Grilled Marinated Salmon Fillets
- Bone-in BBQ Chicken Breast
- Vegetable Burgers with Cheddar and Swiss Cheese, Lettuce, Tomatoes, Condiments, and Buns

Choose Two:

- Chocolate Layer Cake
- Watermelon Wedges*
- Lemon Meringue Pie
- Blueberry Pie

Lemonade and Iced Tea

* Seasonal Availability; May affect total price of cookout

COOKOUT #3, \$21.50

Choose Two:

- Salad of Green Beans, Roma Tomatoes, and Potatoes in Mustard Vinaigrette
- Pasta Salad with Diced Tomatoes and Balsamic Mayonnaise
- Pesto Potato Salad
- Baby Greens with Belgian Endive Spears, Herbed Goat Cheese Medallions, Toasted Pignoli Nuts, Sun-dried Tomato Vinaigrette

Choose Two:

- Baked Beans with Bacon, Onions, and Mustard
- Fresh Corn Cobbette with Butter *
- Baked Potatoes with Sour Cream and Butter
- Olives and Pickles

Choose Two:

- Marinated Tuna Fillets with Tomato Salsa
- Teriyaki Short Ribs of Beef
- Pork BBQ with Buns and Cole Slaw
- Grilled Marinated Boneless Chicken Breasts with Peach and Walnut Chutney
- Grilled Marinated Salmon Fillets with Citrus Salsa

Choose Two:

- Assorted Petite Rolls and Butter
- Corn Muffins and Butter
- Biscuits and Butter

Choose Two:

- Chocolate Mousse Pie
- Pear Frangipane Tart
- Key Lime Pie
- Oreo Cheese Cake

Lemonade and Iced Tea

A LA CARTE

1. Lettuce and Sliced Tomatoes \$1.25/per person
2. Sliced Swiss and Cheddar Tray .. \$1.75/per person
3. Pickles and Olives..... \$1.25/per person

Please note: All picnics and cookouts are served with disposable utensils, cups, plates, and condiment packets. An onsite grill and grill chef(s) may be provided for \$50.00 per hour, per chef (number of chefs to be determined by UVA Catering).

HORS D'OEUVRES**COLD**

1. Hoo's Sushi Platter: Eel Roll, Cucumber Roll, Crab and Cream Cheese Roll, California Roll, Vegetable Roll, Spicy Shrimp Roll, and Inari. Served with Chop Sticks, Wasabi, and Soy Sauce \$75.00/32 pieces
2. French Cheese Board: Wedges of Port Salut, Brie, Boursin with Herbs and Crackers \$3.00/sv
3. International Cheese Board: Wedges of Swiss Emmentaler, Wisconsin Cheddar, Danish Havarti with Dill, Dutch Smoked Gouda, and Crackers \$2.75/sv
4. Domestic Cubed Cheeses: Swiss, Cheddar, Pepper Jack, and Crackers, \$2.75/sv
5. Cheese Ball with Crackers, per 30 sv..... \$34.00/ea
6. Brie with Chopped Sun-Dried Tomatoes and Crackers, per 40 sv\$1.50/sv
7. Fresh Vegetables with Choice of Dip (Dill, Onion, Curry, Ranch, Hummus, Spinach, and Vegetable) \$1.25/sv
8. Cherry Tomatoes Filled with Smoked Oysters.....\$95.00/100
9. Cherry Tomato and Kalamata Olive Brushetta\$95.00/100
10. Chicken and Sundried Tomato Brushetta with Feta Cheese\$175.00/100
11. Shrimp Salad Stuffed Eggs \$200.00/100
12. Fresh Fruit Kabobs; Honey Yogurt Dip.....\$175.00/100
13. Watermelon Basket (Seasonal) per 50 sv, \$2.25/sv
14. Country Ham on Petite Soft Rolls with Mustard Butter.....\$160.00/100
15. Assorted Finger Sandwiches.....\$100.00/100
16. Deluxe Finger Sandwiches \$130.00/100
17. Ham, Scallion, and Cream Cheese Rolls.....\$80.00/100
18. Whole Poached Salmon in Aspic with Condiments and Imported Crackers, per 100 sv, \$2.50/sv
19. Chilled Poached Shrimp; Cocktail Sauce, per 25 pieces,\$2.25/ea
20. Smoked Trout Mousse Tartlettes\$145.00/100
21. Asian Chicken Salad Tartlettes\$145.00/100
22. Tamarind Chicken and Apple Bouchées.....\$160.00/100
23. Deviled Eggs.....\$80.00/100
24. Seven Layer Dip with Tri-Color Tortilla Chips, per 50 sv \$1.50/sv
25. Skewered Prosciutto Wrapped Melon \$185.00/100
26. Eggplant Caponata on Pesto Crostini.....\$145.00/100
27. Fresh Pico de Gallo Salsa and Guacamole with Tri-Color Tortilla Chips, per 25 sv..... \$1.95/sv
28. Strawberries dipped in White and Dark Chocolate \$190.00/100
29. Sliced Fresh Fruit Platter \$1.60/sv

HOT

1. Coconut Chicken; Pineapple Chutney \$185.00/100
2. Chicken Fingers; Honey Mustard or Barbecue Sauce.....\$175.00/100
3. Chicken Negamaki; Teriyaki Dipping Sauce.....\$160.00/100
4. Chicken Drumettes; Teriyaki, Sweet and Sour Sauce or Hot Sauce.....\$160.00/100
5. Traditional Country Ham Biscuits with Mustard Butter\$160.00/100
6. Sausage Cheese Balls.....\$80.00/100
7. Meatballs; Swedish, Barbecue, or Italian\$95.00/100
8. Spinach and Feta Meatballs with Rosemary Sauce..... \$130.00/100
9. Beef Negamaki; Teriyaki Dipping Sauce\$165.00/100

10. Grilled Petite Lamb Chops; Orange Mint Dipping Sauce.....	\$350.00/100
11. Scallops wrapped in Bacon.....	\$210.00/100
13. Deviled Crab Balls; Cocktail Sauce.....	\$225.00/100
14. Coconut Shrimp; Soy Apricot Dipping Sauce.....	\$225.00/100
15. Cheese Straws	\$75.00/100
16. Spicy Thai Fish Cakes with Plum Lime Dipping Sauce.....	\$185.00/100
17. Potato and Pea Samosa with Tamarind Mango Chutney.....	\$175.00/100
18. Pancetta Crostini with Red Onion Marmalade	\$175.00/100
19. Teriyaki Mini Kabobs.....	\$320.00/100
• Shrimp with Peppers and Onions	
• Beef Tenderloin with Mushrooms and Onions	
• Chicken with Peppers and Onions	
20. Stilton Cheese Puffs	\$150.00/100
21. Carving Station with Rolls and Condiments:	
• Top Round, per 100 sv	\$3.25/sv
• Grilled Flank Steak, per 20 sv.....	\$3.75/sv
• Roast Turkey Breast, per 50 sv	\$3.25/sv
• Leg of Lamb, per 50 sv.....	\$4.00/sv
• Pork Loin, per 50 sv.....	\$3.25/sv
• Semi-Boneless Honey Glazed Ham, per 100/sv	\$3.00/sv
22. Mushrooms Filled with Sausage.....	\$145.00/100
23. Mushrooms Filled with Crab	\$220.00/100
24. Phyllo Triangles with Feta Cheese and Spinach.....	\$125.00/100
25. Phyllo Triangles with Curried Chicken and Walnuts.....	\$125.00/100
26. Phyllo Triangles with Vegetables	\$125.00/100
27. Prosciutto Pesto Palmiers	\$90.00/100
28. Assorted Mini Quiche.....	\$120.00/100
29. Pancetta, Leek, and Goat Cheese Tartlettes	\$150.00/100
30. Baked Brie in Puff Pastry with Apricot or Melba Sauce and Crackers, per 40 sv.....	\$1.50/sv
31. Artichoke Dip, Crackers, per 50 sv	\$1.15/sv
32. Artichoke and Crab Dip, Crackers, per 50 sv.....	\$1.85/sv
33. Spinach Artichoke Dip, Tri-colored Tortilla Chips, per 50 sv.....	\$1.50/sv

APPETIZERS & SOUPS

HOT APPETIZERS

1. Phyllo Timbale of Smoked Crab, Baby Corn, and Salmon Caviar on a Pool of Tomato Beurre Blanc.....	\$9.95
2. Sautéed Shrimp with Garlic, Orange Zest, and Brandy Butter Sauce	\$9.00
3. Herb Marinated Chicken and Smoked Gouda Manicotti with Sautéed Portobello Mushrooms, Fresh Tomato Coulis, and Basil Oil	\$6.95
4. Bacon and Zucchini Flan with Lemon, Extra Virgin Olive Oil, Shaved Parmiggiano Reggiano and Tomato Coulis..	\$8.50

COLD APPETIZERS

1. Fresh Fruit Mèlange, Grand Mariner	\$3.75
2. Chilled Shrimp; Cocktail or Remoulade Sauce	\$9.00
3. Pesto Marinated Shrimp Wrapped with Prosciutto; Tomato Scallion Relish	\$9.50
4. Shellfish Watermelon Ceviche.....	\$11.95

HOT SOUPS

1. Tomato Basil	\$3.00
2. Curried Butternut Squash	\$3.35
3. French Onion with an Asiago Crouton	\$3.35
4. Purée of Potato Leek	\$3.00
5. Pesto Minestrone.....	\$3.00
6. New England Clam Chowder	\$3.50
7. Atlantic Seafood Chowder	\$3.50
8. Shrimp Bisque.....	\$3.75
9. Corn and Pepper Chowder	\$3.00
10. Lentil Soup with Lemon and Cilantro	\$3.50
11. Cheddar Beer Soup.....	\$3.50

COLD SOUPS

1. Spicy Gazpacho with Aioli and Crab	\$3.75
2. Cantaloupe and Port Wine	\$3.00
3. Vichyssoise	\$3.00
4. Tomato Basil	\$3.00
5. Chilled Corn and Buttermilk Soup	\$3.00
6. Chilled Carrot Soup with Cumin and Lime	\$3.00

SALADS & COMPLEMENTS

SALADS

1. Romaine Salad with Caesar or Dijon Dressing	\$2.50
2. Spinach Salad with Chopped Egg and Red Onions, Sun-dried Tomato Pesto Vinaigrette or Hot Bacon Dressing	\$3.50
3. Radicchio, Romaine, and Endive with Herbed Goat Cheese Medallions, Pine Nuts, and Dijon Vinaigrette	\$3.50
4. Tossed Three Green Salad with Choice of Traditional Dressing	\$1.95
5. Romaine and Sliced Roma Tomatoes Topped with Chopped Bacon, Hard Boiled Egg, Cheddar Cheese, Croutons, and Ranch Dressing	\$3.50
6. Boston Bibb with Red Onions, Stilton Cheese, and Tarragon Vinaigrette.....	\$3.50
7. Greek Salad with Feta, Olives, and Tomatoes	\$3.50
8. Radicchio and Mâche with Balsamic Marinated Strawberries and Shaved Parmigiano-Reggiano	\$3.75
9. Belgian Endive, Spinach and Orange Salad with Feta Cheese and Brown Sugar Vinaigrette.....	\$3.95
10. Baby Greens with Pistachios, Asparagus and Red Onions, Sherry Vinegar and Lemon Dressing.....	\$4.50

COMPLEMENTS

POTATOES

1. Baked with Sour Cream
2. Parmesan Fritters
3. Horseradish Gratin
4. Parslied New
5. Dauphinoise: Baked with Gruyere Cheese and Cream
6. Sliced Lyonnaise: Sliced and Baked with Sautéed Onions
7. Baked Sweet with Cinnamon and Butter
8. Roasted Red
9. Yukon Gold Mashed

RICE

1. Shitake Arborio Timbale
2. Saffron Risotto
3. Pilaf
4. Mixed Wild and White
5. Jasmine

GRAINS, LEGUMES, AND PASTA

1. Lemon Pepper Linguine
2. Vegetable Couscous
3. Scallion Grits Cake
4. Tuxedo Orzo
5. Broad Egg Noodles

VEGETABLES IN SEASON

1. Sugar Snap Peas with Carrot Battonet
2. Broccoli, Butter
3. Julienne Carrots and Zucchini, Sweet Basil Butter
4. Asparagus, Roasted Red Pepper Butter
5. Glazed Baby Carrots
6. Stir-Fried Vegetables
7. Squash Medley, Oregano Garlic Butter
8. Whole Green Beans Amandine
9. Buttered Peas with Mushrooms
10. Brussel Sprouts with Bacon and Chestnuts
11. Ratatouille

DINNER BUFFETS**AMERICAN BUFFET, \$23.00**

Waldorf Salad
Wild Rice Salad
Lima Bean and Tomato Salad
Baked Potatoes with Butter and Sour Cream
Honey and Bourbon Glazed Carrots
Green Beans with Ham and Onions
Roast Prime Rib; Au Jus
Baked Chicken Breast with Onion-sage Dressing and Cream Sauce
Assorted Petite Rolls and Butter
Carrot Cake
Beverages

MEXICAN BUFFET, \$21.95

Romaine Salad with Carrots and Jack Cheese, Chipotle Dressing
Squash, Pinto Bean and Corn Salad
Vegetable Medley with Cumin Seeds and Oregano
Herbed Green Rice with Peas
Pork and Hominy Stew with Red Chiles
Grilled Chicken Breast with Tomatillo Salsa
Jalapeño Corn Muffins and Butter
Chocolate Pecan Bread Pudding
Beverages

FRENCH BUFFET, \$23.00

Mixed Greens with Walnut Oil Vinaigrette
Fresh Fruit Salad Sauternes
Red Pepper and Rice Salad
Choose Three:

- White Beans with Garlic and Cream
- Carrots Vichy
- Green Peas with Cream
- Ratatouille
- Potatoes Dauphinois
- Leeks Savoyarde

Choose Two:

- Cod with Shrimp and Cider Sauce
- Chicken Fricassée with Cognac
- Sweet and Sour Duck with Cherries
- Trout with Ham and Mushrooms
- Coq Au Vin
- Beef Bourguignonne

Baguettes and Butter
Chocolate Chambord Mousse
Beverages

ITALIAN BUFFET, \$22.75

Pesto Potato Salad
Cauliflower Salad
Mixed Greens with Chicory; Parmesan Pepper Dressing
Risotto alla Milanese
Peas and Prosciutto
Herbed Eggplant and Mushrooms
Roast Lemon Thyme Chicken, Herb Sauce
Choose One:

- Traditional Lasagna
- Vegetable Lasagna

Garlic Bread
Tiramisu
Beverages

MR. JEFFERSON'S BUFFET, \$24.00

Salad of Frisse, Watercress, and Radicchio, Red Wine Vinegar and Olive Oil
White Bean Soup
Baked Macaroni with Butter and Cheese
Turnips Baked with Butter and Milk
Braised Chicken covered in Puff Pastry
Roast Sliced Pork Loin, Sauce Robert
Broccoli and Cauliflower dressed in Brown Butter with Onions
Bread and Butter Pudding with Citrus Peel; Crème Anglaise
Molasses Cookies
Beverages

DINNERS ENTREES**SEAFOOD**

1. FILLET OF SALMON, \$21.00
Served with choice of citrus salsa or red bell pepper sauce.
2. ROULADE OF SOLE, \$20.00
Sole filled with baby shrimp and mushrooms with tarragon vin blanc.
3. BROILED TUNA MEDITERRANEAN, \$23.00
Tuna topped with sautéed onions, olives, tomatoes, and anchovies.
4. PAN-SEARED SALMON, \$21.00
Fresh salmon fillet marinated in cognac and dill, seared and served with horseradish aioli.
5. ROAST STRIPED BASS, \$25.00
Topped with an almond lemon gratin.
6. BAKED COD, \$23.50
Topped with herbed bread crumbs and green peppercorn vinaigrette.

PORK

1. SMOKED PORK TENDERLOIN, \$17.00
With plum chutney.
2. ROAST PORK LOIN, \$17.00
With shitake and leek compote.
3. MAPLE GLAZED PORK TENDERLOIN, \$18.00
With roasted fennel cream sauce.

VEGETARIAN

1. INDIAN SPICED ROOT VEGETABLE RAGOÛT, \$14.95
Over basmati rice.
2. GRILLED VEGETABLES, \$14.95
Served with asiago polenta and Florentine stuffed pasta shells with Gorgonzola cream sauce.
3. WHITE BEAN RATATOUILLE AND COUSCOUS TIMBALE, \$15.95
With grilled sliced smoked portobello and parsley pesto.

POULTRY

1. CHICKEN BREAST CARDINAL, \$22.00
Chicken breast filled with spinach and shrimp; lobster sauce.
2. CORNISH GAME HEN, \$13.95
Semi-boneless hen half atop long grain and wild rice; Marsala sauce.
3. CHICKEN BREAST Á LA GRECQUE, \$12.95
Chicken breast with white wine, tomato, and feta sauce.
4. CANADIAN DUCK BREAST, \$19.50
Topped with green peppercorn and lingonberry sauce.
5. STILTON STUFFED CHICKEN BREAST, \$17.50
Filled with basmati rice, stilton cheese and currants; port wine demi-glace.

6. CHICKEN CORDON BLEU VIRGINIAN, \$16.95
Chicken breast filled with Virginia ham and Swiss cheese; Madeira mushroom sauce.
7. CHICKEN DIJONNAISE, \$16.95
Chicken breast with sautéed onions, bacon, and Brie; Dijon sauce
8. STUFFED CHICKEN BREAST, \$12.95
Chicken breast filled with mushroom-almond bread stuffing; supreme sauce.
9. SAUTEED CHICKEN BREAST, \$14.95
With wild mushroom marsala sauce.
10. CILANTRO PISTACHIO PESTO MARINATED DUCK BREAST, \$20.50
With sweet soy demiglace.

BEEF

1. BEEF TENDERLOIN MEDALLIONS, \$22.95
Sliced tenderloin, roasted medium rare, choice of bordelaise, or béarnaise sauce.
2. ROAST PRIME RIB OF BEEF, AU JUS, \$20.50
Cooked medium rare.
3. TENDERLOIN ROULADE VIRGINIAN, \$23.00
Roasted and sliced tenderloin filled with spinach and country ham; bordelaise sauce.
4. LONDON BROIL, \$18.50
Cooked medium, with sherry mushroom sauce.

LAND AND SEA DUETS

1. CEDAR ROASTED SALMON FILLET AND BEEF TENDERLOIN MEDALLIONS, \$28.50
Complemented by horseradish gratin potato and haricots verts, sauce beurre rouge.
2. PEPPERCORN COATED BEEF TENDERLOIN AND BROILED ROCK LOBSTER TAIL, \$42.00
Drawn butter and Bordelaise sauce; accompanied by caramelized shallot hush puppies and zucchini and carrot battonnets in pesto.
3. BEEF TENDERLOIN AND GARLIC CRAB, \$36.00
Tenderloin medallions topped with lump crab in garlic butter; with herb and shitake arborio rice timbale and ratatouille.
4. BEEF TENDERLOIN AND SEA SCALLOPS, \$34.00
Salpicon of balsamic infused olives, lemon thyme grits cake and haricots verts.
5. GRILLED SALMON AND CHICKEN BREAST, \$24.50
Served with julienne zucchini and carrots, green peppercorn potato fritters and mustard maple butter.

All entrées are served with your choice of a starch and a fresh vegetable, petite rolls, butter, and beverages. Beverages are iced tea, ice water, coffee, and hot tea. Petit pain may be added for \$1.75 per person.

DESSERTS

CAKES, TERRINES AND CREAMS

1. STRAWBERRY BAVARIAN TORTE, Layers of sponge cake, Bavarian cream and fresh strawberries, decorated with whipped cream icing and chocolate shavings \$4.00
2. CARROT LAYER CAKE..... \$4.00
3. CHOCOLATE LOVIN' SPOON CAKE, Moist, dense chocolate cake, chocolate chunks and streusel topping. \$4.75
4. LEMON MIST CAKE, Genoise cake layered with lemon mousse decorated with whipped cream and toasted coconut. \$4.00
5. RASPBERRY MERINGUE TORTE, Chocolate sponge layered with raspberry mousse, covered with meringue. \$4.75
6. HAZELNUT CRÈME BRULÉE \$4.50
7. HAZELNUT TORTE, Alternating layers of genoise and hazelnut buttercream, decorated with toasted hazelnuts. \$4.25
8. CHOCOLATE CHAMBORD MOUSSE with White Chocolate Shavings and Hazelnut Gaufrette \$4.25
9. HUMMINGBIRD CAKE: Banana, pineapple, and nut cake layered with cream cheese icing \$4.00
10. WARM CHOCOLATE CARAMEL STREUSEL CAKE with Vanilla Ice Cream and Caramel Sauce..... \$4.75
11. WARM BREAD PUDDING with Virginia bourbon sauce \$4.50
12. CRANBERRY COGNAC TRIFLE \$4.50
13. CARAMEL COATED PUMPKIN FLAN \$4.25

CHEESECAKES

1. White Chocolate Passion Fruit \$4.50
2. Citrus Almond \$4.50
3. Chocolate Marble..... \$3.75
4. Praline with Pecan Crumb Crust \$4.25
5. Bailey's Irish Cream \$4.00
6. Oreo \$4.00
7. Turtle \$4.00
8. New York \$3.50
9. Apple Cream..... \$4.50
10. White Chocolate Raspberry \$4.75

FRUIT

1. Strawberry Shortcake on a Spongecake..... \$3.75
2. Apple Crisp with Bourbon Hard Sauce \$3.75
3. Fruit Strip with Chantily Cream \$4.25
4. Seasonal Fruit Cobbler \$3.50

PIES AND TARTS

1. Dark Chocolate Orange Tart with Toasted Almonds \$4.75
2. Lemon Mousse Tartlettes with Blueberry Sauce \$4.50
3. Caramelized Banana Tart with a lime linzer crust and warm caramel sauce \$4.75
4. Lemon Meringue Pie \$2.75
5. Key Lime Pie \$3.75
6. Apple Pie \$2.50
7. Peach Pie \$3.25
8. Cherry Pie \$3.25
9. Pumpkin Pie \$2.50
10. Blueberry Pie \$3.25
11. Southern Pecan Pie \$4.00

ICE CREAM

1. Vanilla Ice Cream with Chocolate Hazelnut Gaufrette \$3.50
2. Sherbet with Fan Wafer \$3.00
3. Strawberries Madagascar: Warm fresh strawberry and green peppercorn syrup over vanilla ice cream \$4.75
4. Bananas Foster \$4.00
5. Chocolate Brownie with Peppermint Ice Cream \$4.00
6. Dessert à la Mode \$1.75
7. Build Your Own Sundae Bar* \$4.25

Choose Two:

- Chocolate
- Vanilla
- Strawberry

Toppings Include:

Strawberry Sauce, Chopped Peanuts, Chocolate Sauce, M&M's,
Hot Fudge, Sprinkles, Maraschino Cherries, Whipped Cream

* PLEASE NOTE: The Sundae Bar is available as a DELIVERY ONLY with paper and plastic supplies; 25 person minimum.