Welcome Virginia Suiteholders!!

UVA Catering is, once again, proud to be part of your suite experience by providing you and your guests with tasty treats during the event. Please call us Monday through Friday between the hours of 8:00 AM and 5:00 PM at 434-243-4019, fax us at 434-243-4021, or email us at suitecatering@virginia.edu with all your food and beverage needs. GO HOOS!

Placing an Order

Please place your order at least five business days prior to the event date to ensure the availability of the menu items you desire. Orders placed or changed within 3 business days will be charged an additional $50.00 late fee. Other charges may apply. The suite holder shall designate an authorized person or persons in advance to coordinate your catering needs.

Suite Personnel

You may request additional personnel exclusive to your suite (with a food and beverage order) with ten business days advance notice.

- Catering Attendant: $30/hour with a four-hour minimum, not to exceed nine hours.
- Bartender: $35/hour with a four-hour minimum, not to exceed nine hours.

Delivery

Items will be delivered as close as possible to the requested time.

For Cavalier football games, suite holders may choose to have their food and beverage orders delivered at one or both of the following delivery times:
A: One and a Half Hours Pre-game
B: Halftime

For basketball games, concerts, and special events held at John Paul Jones Arena, all food and beverage orders will be delivered to your suite one and a half hours before the start of the event. Suite holders may also purchase selected prepared food items, snacks and both alcoholic and non-alcoholic beverages throughout the event. Please note that for all UVa home basketball games, only those suiteholders who have placed an advanced order will be able to purchase additional food from our “Event Day Menu.”

For Cavalier baseball games, all food and beverage orders will be delivered within one hour of first pitch.

All items include premium paper and plastic supplies.

Payment

Cash, check, MasterCard, VISA, American Express, or approved UVA PTAO will be accepted in advance. “Event Day” menu items can be paid for by cash, MasterCard, VISA, American Express, or approved UVA PTAO. Your order will be confirmed by fax or e-mail. A service fee of 20% will be added to all orders. Suite orders are subject to State Sales and County Meal Taxes.

The Virginia Department of Health strictly prohibits the removal of any unused food or beverage from the event by the client and/or guests.
COLD HORS D’OEUVRES

- **Deviled Eggs** ~ $14/25 halves  
  A classic favorite.

- **Jumbo Shrimp Platter***  
  $125/50 shrimp  
  An irresistible choice for any event. Jumbo shrimp served with cocktail sauce and lemon wedges.

- **Petite Country Ham Rolls**  
  $36/24 rolls  
  Virginia country ham on buttered bakery rolls.

- **Fresh Vegetable Tray*** ~  
  $35/25 servings  
  A fresh-from-the-garden selection of broccoli, bell peppers, baby carrots, celery sticks, and cherry tomatoes. Served with a pint of ranch dip.

- **Sliced Fresh Fruit Tray**~  
  $50/25 servings  
  A platter of sliced fresh fruit. Served with raspberry-yogurt dip.

- **Cubed Cheese Tray***  
  $50/25 servings  
  Cubes of cheddar, swiss and pepperjack cheese accompanied by pepperoni and crackers.

HOT HORS D’OEUVRES

- **Artichoke and Spinach Dip** ~  
  $60/50 servings  
  A creamy blend of sliced artichoke hearts and fresh spinach. Served with tricolor tortilla chips.

- **Chicken Tenders***  
  $50/25 pieces  
  Savory homestyle breaded boneless strips of chicken. Served with BBQ sauce and honey Dijon dipping sauce.

- **Baked Brie in Puff Pastry** ~  
  $55/24 servings  
  Served with apricot sauce and freshly baked sliced baguettes.

- **Chicken Drummies***  
  $45/30 pieces  
  Original breaded chicken drummettes. Served with blue cheese dressing and hot sauce.

- **Petite Maryland Style Crab Cakes**  
  $70/25 pieces  
  Served with cocktail sauce.

- **Black Bean and Cheese Quesadillas***~  
  $40/30 servings  
  Rolled quesadillas served with spicy Queso dip.

- **Chicken Satay**  
  $75/40 pieces  
  Skewered chicken satay with a spicy peanut ginger dipping sauce.

- **Pigs-in-a-Blanket**  
  $30/35 pieces  
  Miniature franks wrapped in puff pastry and baked until golden brown. Served with spicy brown mustard.

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~ Lacto-ovovegetarian item: does not contain meats, poultry, or fish, but may include eggs and dairy products.
THE MAIN EVENT

• **Hoo’s Sushi Platter** $75/32 pieces
  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.

• **Turkey Sandwich Deli Platter** $80/24 sandwiches
  Fresh house roasted turkey breast, sliced for sandwiches and served with cheddar cheese, lettuce, tomatoes, and cranberry orange chutney. Accompanied by mayonnaise, mustard, and fresh rolls.

• **Southwestern Beef Chili** $75/25 servings
  Warm up with our traditional beef chili with beans. Served with shredded cheddar cheese, sour cream, and crackers.

• **Seven Layer Dip ~** $70/25 servings
  Generous layers of your Southwestern favorites: bean dip, guacamole, shredded cheddar, diced tomatoes, shredded lettuce, salsa, and sour cream. Served with tri-color tortilla chips.

• **Hot Dogs*** $36/12 dogs
  A event day favorite. Kosher, all-beef hot dogs with buns, ketchup, mustard, and relish.

• **Southern BBQ*** $75/24 sandwiches
  Tender smoked pulled-pork barbecue for sandwiches. Served with buns and coleslaw.

• **Roast Cajun Tenderloin Platter** $130/30 sandwiches
  Chilled sliced filet of beef served with horseradish sauce and fresh rolls for sandwiches.

• **Sweet-Rubbed Baby Back Ribs** $80/12 pieces
  Twelve double-ribbed sweet-rubbed baby back ribs. Served with BBQ Sauce.

• **Chicken and Beef Fajitas** $75/24 servings
  Create your own fajitas with flour tortillas, rice with black beans, lettuce, guacamole, salsa, sour cream and shredded cheddar cheese.

• **Buffalo Chicken Salad** $60/24 servings
  Spicy buffalo chicken with diced celery and a bleu cheese mayonnaise.

• **Antipasto Platter** $75/24 servings
  Sliced Italian meats and cheeses accompanied with roasted red peppers, marinated mushrooms and artichoke hearts, and olives. Served with sliced baguettes, olive oil and balsamic vinegar.

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**BRUNCH**

Brunch items are available for games that kickoff before 2:00 p.m.

- **Smoked Salmon** ~ $90/25 servings
  Slices of Atlantic salmon, lightly smoked, and traditionally garnished. Accompanied by bagels and cream cheese.

- **Blueberry Breakfast Strata** ~ $30/12 servings
  Challah bread layered with fresh blueberries and a light custard. Served with maple syrup.

- **Bagel and Muffin Basket** ~ $20/24 pieces
  Six each plain and cinnamon-raisin bagels and apple-spice and blueberry muffins. Served with cream cheese and whipped butter.

**SIDES & SALADS**

- **Caprese Salad** ~ $40/15 servings
  Fresh Ciligene mozzarella, grape tomatoes and fresh basil tossed in balsamic vinegar and extra virgin olive oil.

- **Traditional Potato Salad** ~ $22/12 servings
  House-recipe traditional potato salad.

- **Traditional Coleslaw** ~ $18/12 servings
  Shredded cabbage in a light creamy dressing.

- **Chicken Caesar Salad** ~ $36/12 servings
  Crisp Romaine lettuce topped with garlic croutons, shaved Parmesan cheese and sliced grilled chicken. Served with Caesar dressing.

- **Greek Salad** ~ $36/12 servings
  Crisp mixed greens with crumbled Feta cheese, cucumbers and tomatoes, Kalamata olives, pepperoncini, and red onions. Served with Greek vinaigrette.

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THE FINISHING TOUCH

• **Brownies and Bars**  $60/48 brownies
  One dozen each of delectable treats:
  chocolate-iced brownies, chocolate-raspberry brownies, blondies, and chocolate-walnut brownies.

• **Gourmet Cookie Basket** $25/48 cookies
  One dozen each of scrumptious petite cookies: sugar cookies with blue and orange M&Ms, chocolate chip, oatmeal raisin, and peanut butter.

• **Suite Sweets**  $85/36 sweets
  A collection of six each of our delectable petite sweets: White chocolate lemon tarts, chocolate raspberry ganache, s'mores cheesecakes, apple frangipane, blood orange Bavarian pyramid, and peaches ‘n’ cream.

• **Special Occasion Cakes**
  A variety of delicious cakes custom decorated to celebrate your special event.
  
  **Cake Flavors:**
  Chocolate, yellow, marble, carrot, lemon-poppyseed, and cherry-nut.
  
  **Icings:**
  Buttercream and chocolate.

• **Full Sheet Cake** (serves 60) $50
  with Color Photo Imaging $63
• **Half Sheet Cake** (serves 30) $25
  with Color Photo Imaging $38
• **Quarter Sheet Cake** (serves 15) $13
  with Color Photo Imaging $26

SNACKS

• **Wahoo Chips** $12.00/lb
  A mixture of blue potato and sweet potato chips

• **Potato Chips** $5.25/lb

• **Pretzels** $3.75/lb

• **Tri-color Nacho Chips with Salsa** $10.00/lb

• **Popcorn** $15.00/6 boxes

• **Virginia Peanuts** $25/20 oz. can

• **Dips** $5.50/pint
  Onion, Bleu Cheese, Spinach, Ranch

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Please Note:

- Photo images are due to the Suite Catering Sales Office three business days prior to the event date.

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BEVERAGES

- **Soft Drinks***
  
  $3.00/liter
  
  Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Dr. Pepper, Diet Dr. Pepper, Ginger Ale

- **Red Bull and Sugar Free Red Bull***
  
  $3.00/8.3 oz. can

- **Bottled Water***
  
  $3.00/bottle
  
  Aquafina Still - 20 oz.
  Saratoga Sparkling - 7.7 oz.

- **Mixers***
  
  Club Soda, Tonic Water $3.00/liter
  Bloody Mary Mix, Sour Mix $5.00/32 oz. bottle
  Margarita Mix $8.00/bottle

- **Fruit Juices***
  
  $3.00/bottle
  
  Cranberry - 16 oz.
  Tropicana Orange - 16 oz.

- **Hot Beverages***
  
  $15.00/gal. (20 servings/gal.)
  Greenberry’s Sumatra Coffee
  Greenberry’s House Decaffeinated Coffee
  Hot Water with Herbal and Regular Teas and Hot Chocolate Packets
  Mulled Cider

- **Bar Fruit Garnishes***
  
  $6.00/12 servings
  
  Cherries, Olives, Lemon Wedges, and Lime Wedges

- **Ice***
  
  $10.00/40 lb. bag

BEER*

- **$12.00/6-pack, $44.00/case**
  
  Budweiser
  Bud Light
  Bud Select
  Coors Light
  Miller Light
  Rolling Rock

- **$14.00/6-pack, $52.00/case**
  
  Michelob Ultra
  Pete’s Wicked Ale

- **$16.00/6-pack, $58.00/case**
  
  Beck’s
  Blue Moon Belgian White
  Pilsner Urquell
  Redhook ESB
  St. Pauli Girl NA

- **$18.00/6-pack, $64.00/case**
  
  Amstel Light
  Bacardi O3
  Bass Ale
  Corona
  Corona Light
  Dos Equis Lager
  Heineken
  Heineken Light
  Newcastle
  Sam Adams Lager
  Sierra Nevada Pale Ale
  Smirnoff Party Pack**
  
  Starr Hill Amber Ale
  Starr Hill Mojo Lager
  Stella Artois

* All pricing is for 12-ounce bottles.

** Smirnoff Party Pack is available in cases ONLY.

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LIQUOR*

- **Scotch**
  - Glenlivet $80.00/bottle
  - Johnny Walker Black Label $75.00/bottle
  - Chivas Regal $70.00/bottle
  - Dewar’s White Label $52.00/bottle

- **Vodka**
  - Grey Goose $70.00/bottle
  - Ketel One $55.00/bottle
  - Absolut $45.00/bottle
  - Stolichnaya $45.00/bottle
  - Smirnoff $32.00/bottle

- **Bourbon**
  - Knob Creek $68.00/bottle
  - Maker’s Mark $58.00/bottle
  - Jack Daniel’s $46.00/bottle
  - Jim Beam $30.00/bottle
  - Virginia Gentleman $24.00/bottle

- **Gin**
  - Bombay Sapphire $60.00/bottle
  - Tanqueray $45.00/bottle
  - Gordon’s London Dry $22.00/bottle

- **Rum**
  - Myer’s $40.00/bottle
  - Goslings Black Seal $34.00/bottle
  - Captain Morgan’s Spiced $34.00/bottle
  - Bacardi Superior $30.00/bottle

- **Tequila**
  - Patron Reposado $95.00/bottle
  - 1800 Reposado $65.00/bottle
  - Jose Cuervo Especial Gold $42.00/bottle

- **Canadian Whiskey**
  - Crown Royal $56.00/bottle

- **Cordials/Liquers/Brandy**
  - Southern Comfort $32.00/bottle
  - Jagermeister $46.00/bottle
  - Disaronno Amaretto $55.00/bottle
  - Grand Marnier $85.00/bottle
  - Cointreau $80.00/bottle
  - Chambord $70.00/bottle
  - Bailey’s Original Irish Cream $50.00/bottle
  - Dekuyper Peachtree $24.00/bottle
  - Kahlua $42.00/bottle
  - Bols Triple Sec $18.00/bottle
  - Remy Martin V.S.O.P. $80.00/bottle

- **Vermouth**
  - Martini and Rossi - Sweet $16.00/bottle
  - Martini and Rossi - Dry $16.00/bottle

*All pricing is for 750 mL. bottles.

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## WINE*

### Virginia Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blenheim Vineyards Star Series Chardonnay*</td>
<td>$28.00</td>
</tr>
<tr>
<td>Jefferson Reserve Chardonnay*</td>
<td>$48.00</td>
</tr>
<tr>
<td>Keswick Chardonnay*</td>
<td>$45.00</td>
</tr>
<tr>
<td>White Hall Pinot Gris*</td>
<td>$32.00</td>
</tr>
<tr>
<td>White Hall Viognier*</td>
<td>$32.00</td>
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<td><strong>Jefferson Reserve Chardonnay</strong></td>
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</tbody>
</table>

### Virginia Reds

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Blenheim Vineyards Meritage*</td>
<td>$42.00</td>
</tr>
<tr>
<td>Rappahannock Cellars Cabernet Franc</td>
<td>$35.00</td>
</tr>
<tr>
<td>Rockbridge Meritage Dechiel</td>
<td>$34.00</td>
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<tr>
<td>White Hall Merlot*</td>
<td>$32.00</td>
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</tbody>
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### West Coast Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Big Fire Pinot Gris, OR*</td>
<td>$33.00</td>
</tr>
<tr>
<td>Calera Central Coast Chardonnay, CA*</td>
<td>$32.00</td>
</tr>
<tr>
<td>Heron Chardonnay, CA*</td>
<td>$26.00</td>
</tr>
<tr>
<td>Hogue Cellars Fume Blanc, WA</td>
<td>$26.00</td>
</tr>
<tr>
<td>Honig Sauvignon Blanc, CA</td>
<td>$30.00</td>
</tr>
<tr>
<td>Kimball Chardonnay, CA*</td>
<td>$18.00</td>
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</tbody>
</table>

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<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Acacia Pinot Noir, CA</td>
<td>$60.00</td>
</tr>
<tr>
<td>Benton Lane Pinot Noir, OR</td>
<td>$48.00</td>
</tr>
<tr>
<td>Heron Cabernet Sauvignon, CA*</td>
<td>$26.00</td>
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<tr>
<td>Heron Pinot Noir, CA*</td>
<td>$26.00</td>
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<tr>
<td>Hess Select Cabernet Sauvignon, CA*</td>
<td>$34.00</td>
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<tr>
<td>Hogue Cellars Merlot, WA</td>
<td>$26.00</td>
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<tr>
<td>Kimball Cabernet Sauvignon, CA*</td>
<td>$18.00</td>
</tr>
<tr>
<td>River Road Russian River Pinot Noir, CA*</td>
<td>$36.00</td>
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<tr>
<td>Saintsbury Carneros Pinot Noir, CA*</td>
<td>$63.00</td>
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### Around the World Whites

<table>
<thead>
<tr>
<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>Allan Scott Sauvignon Blanc, New Zealand*</td>
<td>$30.00</td>
</tr>
<tr>
<td>Altosur Sauvignon Blanc, Chile*</td>
<td>$21.00</td>
</tr>
<tr>
<td>Cornaro Pinot Grigio, Italy*</td>
<td>$16.00</td>
</tr>
<tr>
<td>Domaine Bernier Chardonnay, France*</td>
<td>$18.00</td>
</tr>
<tr>
<td>Hugo Huber Gruner Vletliner, Austria*</td>
<td>$22.00</td>
</tr>
<tr>
<td>Peter Lehmann Chardonnay, Australia</td>
<td>$32.00</td>
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</tbody>
</table>

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<table>
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<tbody>
<tr>
<td>Alamos Malbec, Argentina</td>
<td>$24.00</td>
</tr>
<tr>
<td>Coltibuono Chianti Cetamura, Italy</td>
<td>$24.00</td>
</tr>
<tr>
<td>Excelsior Cabernet Sauvignon, South Africa*</td>
<td>$18.00</td>
</tr>
<tr>
<td>Mandu Shiraz, Australia*</td>
<td>$22.00</td>
</tr>
<tr>
<td>Perrin Cote du Rhone Rouge, France*</td>
<td>$24.00</td>
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### Champagne and Sparkling Wines

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Graham Beck Brut Classique, South Africa*</td>
<td>$24.00</td>
</tr>
<tr>
<td>Gruet Blanc de Noir Brut NV, New Mexico*</td>
<td>$28.00</td>
</tr>
<tr>
<td>Montelliana Prosecco, Italy*</td>
<td>$20.00</td>
</tr>
<tr>
<td>Scharffenberger Brut NV, CA*</td>
<td>$36.00</td>
</tr>
<tr>
<td>Simonet Blanc de Blanc Vin Mousseux NV, France*</td>
<td>$15.00</td>
</tr>
<tr>
<td>Veuve Clicquot Yellow Label Brut NV, France*</td>
<td>$80.00</td>
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</table>

*Priced by the 750 mL. with a 25% case (straight or mixed) discount available.

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