



SPECIAL EVENT CATERING

Catering Guide

(540) 568-6637

www.jmu.edu/dining

Served Breakfast

Served with Bacon or Sausage, Potatoes O'Brien, fresh baked Biscuit, fresh Fruit Medley, Coffee and Ice Water

<i>Cheese Omelet</i>	\$8.25 per person
<i>Scrambled Eggs</i>	\$7.95 per person
<i>French Toast</i>	\$8.25 per person
<i>Southwestern Egg Casserole</i> Layers of egg, Cheddar and Jack cheese with herbed tortillas, sausage, peppers, and onions	\$8.95 per person
<i>Frittatas</i> Italian sausage, Provolone, peppers, onion, smoked Gouda, tomato and artichoke	\$8.95 per person

Sunrise Starters

Minimum 15 people

<i>Morning Agenda</i> Our most popular breakfast with all your favorites! Assorted premium pastries, seasonal fresh fruit, assorted bottled juices and specialty coffee.	\$8.50 per person
<i>Signature Sunrise</i> An assortment of freshly baked pastries, bagels, muffins, regular and decaf coffee.	\$6.35 per person
<i>Seasonal Fresh Fruit Tray</i> A healthy, tasty arrangement of bite-sized seasonal fresh fruit.	\$1.50 per person
<i>Breakfast Buffet</i> Scrambled eggs, bacon or sausage, breakfast potatoes, freshly baked biscuits, regular and decaf coffee and ice water	\$7.50 per person
<i>With Fresh Fruit</i>	\$7.99 per person
<i>With both Bacon and Sausage</i>	\$8.75 per person

Build your own Breakfast

Minimum 15 people

Traditional Continental

\$9.50 per person

Assorted Breakfast Breads, Pastries and Bagels with cream cheese, butter and jam
Fresh Seasonal Fruit Tray
Assorted Yogurt Parfaits (* or make your own)
Assorted Bottled Juices
Coffee and Decaf coffee

Add More

\$2.00 per person

Scrambled Eggs or Signature Quiche
Breakfast Potatoes with Peppers & Onions
Breakfast Sausage Links and Canadian Bacon

From Our Bakery

Accompanied by butter, jelly and cream cheese where applicable

Assorted Donuts

\$10.55 per dozen

Mini Croissants

\$8.50 per dozen

Assorted Muffins

\$8.75 per dozen

Assorted Danish

\$8.75 per dozen

Assorted Danish Muffins & Croissants

\$8.50 per dozen

Cinnamon Rolls

\$15.00 per dozen

Assorted Fresh Bagels

\$10.75 per dozen

Assorted Breakfast Breads

\$9.95 per loaf

Biscuits

\$7.50 per dozen

Ham or Sausage Biscuits

\$11.95 per dozen

Served Luncheon Salads

Served salads include freshly baked breads, choice of house dessert, coffee and ice water (tea upon request)

<i>Oriental Raspberry Chicken Salad</i>	\$9.50 per person
Raspberry marinated and grilled breast of chicken on a bed of fresh greens, garnished with tomatoes, snow peas, baby corn, and water chestnuts with a sweet & sour teriyaki vinaigrette	
<i>Almost Caesar Salad</i>	\$7.45 per person
Crisp romaine lettuce tossed with fresh grated parmesan, house-made croutons, and Caesar dressing and topped with oven roasted tomatoes and a parmesan twill	
<i>With Grilled Chicken or Steak</i>	\$9.75 per person
<i>Executive Chef's Salad</i>	\$12.95 per person
Premium spring salad greens, julienned Havarti cheese, smoked Gouda, Hickory smoked turkey breast, Proscuitto ham, hard cooked egg, plum tomato, red bell pepper and black olive with your choice of dressing	
<i>Asian Grilled Chicken Salad</i>	\$10.25 per person
Grilled chicken breast, soy toasted sesame seeds and assorted crisp vegetables with Pan-Asian oriental dressing	
<i>Salad Trio</i>	\$6.95 per person
Tuna, chicken and pasta salad on a bed of mixed greens, served with pita chips	

Our Chef's daily creation of soup may be added for \$2.25 per person

Served Luncheon Sandwiches

Served sandwich selections include fresh fruit medley and your choice of redskin potato salad, pasta salad, or cole slaw, house dessert, coffee and ice water (tea upon request)

<i>JMU Duke Club</i>	\$8.25 per person
Smoked turkey, honey ham and bacon on swirl rye bread, served with lettuce, tomato and cranberry mayonnaise	
<i>BLTT Wrap</i>	\$7.75 per person
Bacon, lettuce, tomato and smoked turkey with parmesan peppercorn dressing in a pita wrap	
<i>Grilled Veggie and Avocado "Po Boy"</i>	\$8.25 per person
Grilled veggies and fresh avocado served on a sub roll topped with melted Pepperjack cheese and served with lettuce and tomato	
<i>Chesapeake Bay Crab Cake</i>	\$9.50 per person
Seasoned crab cake on a toasted Kaiser served with lettuce, tomato, and spicy remoulade	
<i>Chicken Caesar Wrap</i>	\$9.25 per person
Grilled chicken breast, tomatoes, romaine lettuce, Parmesan cheese and Caesar dressing in a garlic & herb wrap	
<i>Roast Beef and Smoked Ham Muffaletta</i>	\$8.25 per person
With mozzarella, pesto mayonnaise, savory olive, salad, tomatoes and roasted red peppers	
<i>Grilled Vegetables on Rosemary Focaccia</i>	\$8.50 per person
Marinated and grilled mixed vegetables with Harissa spiced aioli and gazpacho tapenade	
<i>Honey Mustard and Smoked Ham Ciabatta</i>	\$7.75 per person
Deli sliced ham with honey mustard spread on freshly baked ciabatta bread	

Served Luncheon Entrees

Served Entrée Selections include a mixed green salad with choice of dressing, freshly baked breads with butter, your choice of house dessert, coffee and ice water (tea upon request.)

<i>Parmesan Crusted Tilapia</i>	\$10.75 per person
Tilapia crusted with parmesan and fresh herb bread crumbs, topped with citrus cream and served with wild rice pilaf and vegetable medley	
<i>Grilled Bistro Tenders</i>	\$11.95 per person
Grilled marinated bistro beef tenders with a wild mushroom Merlot infused demi glace, served with our chef's choice of starch and vegetables	
<i>Chicken Dijon</i>	\$10.55 per person
Roasted breast of chicken topped with whole grain and Dijon mustard cream and served with rosemary roasted redskin potatoes and vegetable medley	
<i>Herb Roasted Breast of Chicken</i>	\$10.95 per person
Tender breast of chicken seasoned with fresh herbs and roasted, served with a Criminy mushroom sauce	
<i>Chicken Valdastano</i>	\$13.50 per person
Panko crusted chicken breast with baby spiniach, Crimin mushrooms, Proscuitto ham and mozzarella cheese, finished with a spicy Arrabbiata sauce	
<i>Grilled Chicken Sorrentino</i>	\$12.95 per person
Grilled breast of chicken topped with sautéed peppers, sundried tomatoes and provolone cheese, finished with a Marsala demi-galce	
<i>Wild Mushroom Ravioli</i>	\$9.75 per person
Pasta stuffed with wild mushrooms and tossed with fresh broccoli and roasted red peppers in a pesto asiago cream sauce	

Dessert Selections can be found on page 14

Bistro Box Lunches

The Bistro Classic Box

\$8.25 per person

Choose a Classic Sandwich or Entrée Salad and your box will also include a side salad, chips, a fresh baked cookie and assorted beverages

(Please limit your selection to 4 choices)

Classic Sandwiches

Turkey Breast Caesar Wrap,
Shaved Roast Beef & Smoky Ham with Cheddar on a Croissant
Stuffed Greek Salad Pita
Albacore Tuna with Sundried Tomato Spread on a Crusty Multi-Grain Roll

Entrée Salads

Toasted Cashew Chicken Salad
Fresh Mozzarella and Basil Penne Salad

Side Salads

Seasonal Tossed Green Salad or Signature Side Salad of the Day

The Country Bistro Box

\$7.25 per person

Select a Country Bistro Sandwich and enjoy it with chips, a fresh baked cookie and assorted beverages

Country Bistro Sandwiches

Overstuffed Turkey, Bacon and Cheese on Sourdough
Albacore Tuna Salad with Lettuce and Tomato on a Multi-Grain Roll
Shaved Roast Beef, Smoky Ham and Cheddar on a French Roll
Artisan Vegetarian Wrap with hummus, lettuce, tomatoes, cheese, cucumbers, carrots and red onions on an herb wrap

Bistro Trays

A variety of one of our sandwich collections served in our own Bistro Tray box accompanied by a side salad, chips, desserts and assorted beverages Serves 10 – 12

The Classic Sandwich Collection

\$12.99 per person

An assortment of our Classic Sandwiches served with seasonal tossed green salad, signature side salad, chips, decadent dessert bars, cookies and beverages

Country Bistro Sandwich Sampler

\$10.99 per person

A variety of sandwiches from our Country Bistro collection served with our signature side salad, chips, cookies, and beverages

The Corner Deli

The Corner Deli

\$9.75 per person

Design your own sandwiches with a selection of premium deli meats and cheeses, including roasted turkey breast, smoky ham, shaved roast beef, Cheddar and American cheese. Served with fresh baked breads, condiments, our signature side salad of the day, chips, and fresh baked cookies. Includes iced water and iced tea

From Our Buffet Catering Menu

Minimum 20 people

(See "Buffet Catering" on our web site for complete details, and other additional items)

Signature Salad and Sandwich Collection

\$13.50 per person

Spinach Salad with Sweet Potato Croutons
Black Bean Sofrito Salad
Thick-cut Parmesan Ranch Homemade Potato Chips
Grilled Vegetables on Rosemary Focaccia
Dijon & Pepper Crusted Turkey Caesar Wrap
Roast Beef and Smoked Ham Muffaletta Wedge
Lemony Lemon and Strawberry Sky Bars

Something for Everyone Sandwich and Salad Collection

\$13.50 per person

The Garden Salad
Marinated and Grilled Vegetable Platter
Three Two-Grain Salads
Artisan Bread Collection
Signature Sandwich Fixin's include:
Jerk-seasoned dry rubbed BBQ pork loin,
Horseradish and black pepper-crusting beef tenderloin
Tangerine honey Dijon-glazed turkey breast
Lettuce, tomato and cucumbers
Swiss and Provolone cheeses
Kosher dill pickles
Pesto mayonnaise, gazpacho tapenade and cranberry chutney
A Bit of This and a BITE of That™, our signature mini dessert variety served with fresh cut fruit

Hot Dog & Hamburger Picnic

\$10.95 per person

Hot Dogs and Hamburgers with buns and condiments, assorted brownies, iced tea and lemonade and your choice of two of the following:

Pasta Salad	Corn Cobbetts
Coleslaw	Broccoli Salad
Macaroni Salad	Potato Chips
Baked Beans	Vegetable Platter with Dip

Anytime BBQ's

Minimum 20 people

Low Country BBQ

\$15.40 per person

The Garden Salad
Southern Slaw
Fire-Roasted Jalapeno Cheddar Corn Bread
Lazy Sunday Chicken (Crispy Southern Fried or Roasted BBQ)
Pulled Pork BBQ
Kickin' Pintos
Really Cheesy Mac and Cheese
Tabasco Greens
Turtle and Toffee Almond Bars

All American Backyard BBQ

\$14.35 per person

The Garden Salad
Redskin Potato Salad
Summer Vegetable Rainbow Salad
Fire-roasted Jalapeno Cheddar Corn Bread
Classic 6-oz. Burgers or Grilled Marinated Chicken Skewers
ALL Beef 4-oz. Hot Dogs or Grilled Sweet Sausages
Baked Beans
Corn on the Cob with Roasted Asparagus
Toffee and White Chocolate Raspberry Bars

Mid-West Style BBQ

\$15.95 per person

The Garden Salad
Cowboy Cole Slaw
Fire Roasted Jalapeno Cheddar Corn Bread
Slow-roasted Beef Brisket
BBQ Pork Ribs
Kickin' Pintos
Really Cheesy Mac and Cheese
Fresh Green Beans
Pecan Chocolate Chunk and Turtle Brownies

All BBQ's come with our amaZING BBQ Sauce collection:

Bourbon BBQ Sauce - sweet, tangy and mild
Southwestern BBQ Sauce with Toasted Cumin - a hint of spice and a flavor punch!
Jamaican BBQ Sauce with Habanero Chilies - spicy, sweet and summery

Served Dinners

All entrées are served with chef's choice of salad and fresh baked rolls, your choice of house dessert, coffee and ice water (tea upon request)

- Sicilian Chicken*** \$14.95 per person
Breast of chicken stuffed with spinach, sundried tomatoes and gorgonzola cheese topped with a tomato and pesto cream sauce. Served with fresh herb polenta and vegetable medley
- Herb Roasted Chicken*** \$13.85 per person
Boneless breast of chicken served with wild rice pilaf and a vegetable medley
- Chicken Breast Oscar*** \$17.95 per person
Pan seared chicken breast with steamed asparagus and lump blue crabmeat, topped with hollandaise sauce, and served with saffron scented wild rice pilaf with sautéed mushrooms and toasted almonds
- Cranberry Walnut Stuffed Chicken*** \$14.95 per person
Breast of chicken filled with cranberry walnut stuffing and topped with spiced apple ginger glaze, served with blended wild rice and vegetable medley
- New York Strip Steak*** \$16.75 per person
Garlic and fresh herb rubbed strip steak grilled to perfection and topped with a wild mushroom Merlot infused demi glaze, served with garlic mashed potatoes and vegetable medley
- Tournedoes of Beef*** \$19.00 per person
Slices of beef tenderloin with a roasted garlic and thyme demi glaze, served with rosemary roasted potatoes and vegetable medley
- Filet Mignon*** \$19.75 per person
Tenderloin of beef with roasted shallot and cognac demi glaze, served with garlic mashed potatoes and vegetable medley
- Apple Stuffed Pork Loin*** \$15.25 per person
Loin of pork stuffed with spinach, dried cherries, walnuts and Granny Smith apples topped with a maple syrup and apple cider glaze and served with wild rice pilaf and vegetable medley
- Grilled Salmon*** \$16.25 per person
Fresh grilled salmon on a bed of sautéed spinach topped with a dilled hollandaise sauce, served with wild rice pilaf and vegetable medley
- Chesapeake Crab Cakes*** \$19.50 per person
Succulent crab cakes on a bed of warm southern slaw, topped with a Dijon remoulade and served with garlic mashed potatoes and vegetable medley
- Baked Tilapia Filet*** \$16.95 per person
Tilapia filet lightly seasoned with herbs and served with a chardonnay saffron cream sauce with buttered parsley potatoes and fresh vegetable medley

Served Dinners - Continued

All entrées are served with chef's choice of salad and fresh baked rolls, your choice of house dessert, coffee and ice water (tea upon request.)

Sautéed Horseradish & Bacon Shrimp

\$17.95 per person

Jumbo Sautéed Shrimp tossed with citrus and horseradish yogurt sauce and finished with crisp bacon bits, served over fettuccine with our chef's choice of fresh seasonal vegetables

Portabella Wellington

\$14.95 per person

Portabello cap stuffed with boursin cheese, sautéed spinach and roasted red peppers, topped with mushroom duxelle and wrapped in puff pastry, served with garlic mashed potatoes

Pesto Tortellini

\$13.95 per person

Tri-colored tortellini filled with cheese in a garlic spinach cream sauce tossed with Roma tomatoes and Parmesan cheese

Add three grilled jumbo shrimp or a single crab cake to any entrée for an additional \$5.00

From Our Buffet Catering Menu

Minimum 20 people

(See “Buffet Catering” on our web site for complete details, and other additional items)

Simply Southern Italian

\$14.35 per person

Signature Italian Salad
Our Artisan Bread Basket
Grilled Chicken Sorrentino
Gemelli Pasta with Sweet Sausage
Italian-style Green Beans
Oven Roasted Carrots
Tiramisu Parfait

North of Rome – ish

\$14.35 per person

Classic Caesar
Marinated Mixed Olive Platter
Our Artisan Bread Basket
Chicken Valdaostano
Individual Lasagna Roll (choose either meat or vegetable sauce)
Sautéed Seasonal Squashes
Fresh Filled Cannoli

Driving through Tuscany

\$21.95 per person

Our Signature Italian Salad
Fresh Mozzarella with Tomatoes
Our Artisan Bread Basket
Veal Piccata
Grilled Salmon Fillet with Pesto
Tuscan-style Orzo
Italian Long Cut Ratatouille
A Bit of This and BITE of That™, our signature mini dessert variety

Desserts

House Desserts

Carrot Cake
German Chocolate Cake
Pumpkin Pie
Fruit Pie (inquire about our selection)
Pecan Pie
Fresh Fruit Cup
New York Cheese Cake with Fruit Topping
Black Forest Cake

Upscale Desserts

\$2.60 per person

Chocolate Caramel Pecan Pie
Chocolate Chocolate Torte
Crème Brulee
Orange Raspberry Rum Cake
Assorted Mini Desserts

Inquire about our line of elite specialty desserts

Displays

Minimum 15 people

Antipasto Platter	\$2.50 per person
Fresh Vegetable Tray	\$0.95 per person
Roasted and Grilled Vegetable Display	\$1.50 per person
Fresh Seasonal Fruit Display	\$1.50 per person
Smoked Salmon Display	\$2.95 per person
(20 to 25 servings per side, price per side)	\$75.00 per side
Cold Spinach Dip in Hawaiian Bread Bowl	\$0.85 per person
Hot Spinach and Artichoke Dip with Toast Points	\$0.95 per person
Chesapeake Crab Dip with Assorted Crackers	\$3.50 per person
Gourmet Cheese Display with Assorted Crackers	\$2.25 per person
The Fiesta Tex-Mex 8 Layer Dip served with chips	\$3.25 per person
Strawberries dipped in chocolate <i>priced)</i>	<i>(subject to availability, may be market</i>
Peel and eat Shrimp with cocktail sauce	Market Priced

Hot Hors D'Oeuvres

Initial minimum order of 50 per item

Beef & Pork

Beef Empanadas, moon shaped pastry stuffed with beef	\$26.25 per 25 pieces
Mini Swedish Meatballs	\$26.25 per 25 pieces
Mini Barbecue Meatballs	\$26.25 per 25 pieces
Mini Italian Meatballs	\$26.25 per 25 pieces
Franks in Puff Pastry	\$26.25 per 25 pieces
Assorted Petite Quiche	\$26.25 per 25 pieces
Italian Sausage Puffs	\$26.25 per 25 pieces
Beef Teriyaki Brochette	\$31.00 per 25 pieces
Pork Potstickers	\$31.00 per 25 pieces
Mini Sausage Pizzas	\$31.00 per 25 pieces
Mini Beef Wellingtons	\$41.00 per 25 pieces

Chicken

Chicken Wings (Hot or Mild)	\$26.25 per 25 pieces
Coconut Chicken	\$31.00 per 25 pieces
Chicken Satay in Peanut Sauce	\$31.00 per 25 pieces
Chicken Cornucopia	\$33.00 per 25 pieces

Seafood

Mushrooms stuffed with Crabmeat	\$31.00 per 25 pieces
Mini Crab Cakes	\$36.00 per 25 pieces
Scallops wrapped in Bacon	\$41.00 per 25 pieces
Crab Spring Rolls	\$41.00 per 25 pieces

Vegetarian

Asparagus Wrapped in Phyllo	\$26.00 per 25 pieces
Mac & Cheese Wedges	\$26.25 per 25 pieces
Mushrooms stuffed with Spinach and Feta	\$26.25 per 25 pieces
Spanikopita	\$26.25 per 25 pieces
Vegetable Spring Rolls	\$26.25 per 25 pieces
Dill Cheese Puffs	\$26.25 per 25 pieces
Vegetable Cornucopia	\$31.00 per 25 pieces
Vegetable Potstickers	\$31.00 per 25 pieces
Rosemary Cheese Straws	\$31.00 per 25 pieces
Mediterranean Artichokes Tarts	\$31.00 per 25 pieces

Cold Hors D'Oeuvres

Initial minimum order of 50 per item

Bruschetta	\$25.00 per 25 pieces
Assorted Finger Sandwiches	\$25.00 per 25 pieces
Proscuitto wrapped Asparagus	\$25.00 per 25 pieces
Assorted Canapés	\$27.00 per 25 pieces
Seasonal Fruit Skewers	\$27.00 per 25 pieces
Asian Beef Salad in Phyllo Cup	\$27.00 per 25 pieces
Cilantro Chicken Salad in Phyllo Cup	\$27.00 per 25 pieces
Salmon Mousse in Cucumber Cup	\$27.00 per 25 pieces
Jumbo Cocktail Shrimp with cocktail sauce	Market Priced

Snacks

Potato Chips	\$5.50 per bag	serves 20-25
Nacho Chips	\$5.50 per bag	serves 20-25
Snack Mix	\$2.50 per pound	serves 10-12
Tropical Trail Mix	\$4.95 per pound	serves 10-12
Pretzels	\$2.05 per pound	serves 10-12
Gold Fish	\$4.95 per pound	serves 10-12
Mixed Nuts	\$7.15 per pound	serves 10-12
Salsa	\$5.00 per quart	serves 15-20
French Onion Dip	\$5.00 per quart	serves 15-20
Assorted Cookies	\$5.15 per dozen	
Decadent Dessert Bars	\$8.50 per dozen	

Beverages

Coffee	\$11.35 per gallon
Decaf Coffee	\$11.35 per gallon
Hot Chocolate	\$0.95 per pack
Hot Water with Tea Bags	\$8.85 per gallon
Hot Spiced Apple Cider	\$11.30 per gallon
Hot Apple Cider (packets)	\$0.95 per packet
Iced Tea	\$7.20 per gallon
Lemonade	\$8.00 per gallon
Fruit Punch	\$7.75 per gallon
Apple Cider	\$10.55 per gallon
Orange Juice	\$8.95 per gallon
Ice Water	\$4.75 per gallon
Sparkling Cider	\$6.45 per bottle
Bottled Juice	\$2.05 per bottle
Assorted Soft Drinks	\$0.90 per can
Milk	\$0.95 per ½ pint
Party Punches (2 gallon minimum)	\$10.55 per gallon
-- Sunshine Punch (Orange Juice, Lemonade, Lime Juice, Ginger Ale)	
-- Cranberry Punch (Cranberry Juice, Orange Juice, Ginger Ale)	
-- Island Fruit Punch (Tropical Fruit Punch, Pineapple Juice, Orange Juice, Ginger Ale)	
-- Apple Cider Punch (Apple Cider, Cranberry Juice, Lemon Juice, Ginger Ale)	
Joe to Go – fresh, hot coffee in a to-go container (2-3 hour maximum holding time)	\$11.35 per gallon
Prices include coffee, cups, sugars, creamers, stirrers	

Bar Services

All bars include mixers, garnishes, glassware and ice

Full Bar

Prices are based on a one hour service time, and includes bartender(s). Our Standard Bar includes: Smirnoff Vodka, Jim Beam Bourbon, Dewars Scotch, Blended Whiskey, Gilbey's Gin, Bacardi Rum, Dry Vermouth, Domestic Beer, Red and White House Wine

\$8.00 per person, per hour

Consumption Bars

All bars ordered on a consumption basis are subject to a minimum of 20 guests

Mixed Drinks	\$4.00 each
Domestic Beer	\$2.75 per bottle
Imported Beer	\$3.75 per bottle
House Red / White Wine (bottle)	\$17.75 per bottle
House Red / White Wine (carafe)	\$10.00 per carafe
Canned Soft Drinks	\$0.85 per can
Sparkling Water	\$2.00 per bottle
Champagne (available on request)	\$14.25 per bottle

Consumption Bars do not include Bartender,
which will be provided at \$15.00 per hour (minimum 3 hours)

Cash Bars

Bars based on Cash Sales are subject to a minimum of \$150.00 billable alcohol sales.

Bartender fees of \$15.00 per hour / 3 hour minimum apply

Mixed Drinks	\$4.00 per glass
Domestic Beer	\$3.00 per bottle
Imported Beer	\$4.00 per bottle
House Red / White Wine	\$4.00 per glass
Canned Soft Drinks	\$1.00 per can
Sparkling Water	\$2.00 per bottle

Draft Beer

Please inquire for details and availability of ½ keg and ¼ keg beer

Taxes and service charge will be added to all bars

Please note that we do not serve alcohol under our license to student groups.

Corkage is provided by quote. We will serve wine, beer, or alcohol that you provide for a corkage fee of \$5.00 per person and a bartender fee of \$15.00 per hour per bartender (one hour preparation and one hour cleanup time per bartender will be added to your final bill).

Special Events Alcohol Policy

Alcohol service times are determined by the type of event you are having. We reserve the right to maintain standard alcohol service times to ensure that we are providing alcohol in a safe and responsible manner in accordance with the laws of the state of Virginia.

When alcohol is being served at any event, we ask that you plan to have your service time end by 11:00 p.m. and/or one hour prior to the scheduled end of your event.

We reserve the right to check identification to verify age of all guests.

We reserve the right to refuse alcohol to any guest.

Standard Alcohol Service Times:

Cocktail Receptions: 1 to 2 hours

Reception/Dinner: 2 to 3 hours

Reception/Dinner/Program: 2 ½ to 3 ½ hours