



# *Catering Guide*

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*[www.jmu.edu/dining](http://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.	\$1.30 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><b>Oriental Raspberry Chicken Salad</b></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><b>Almost Caesar Salad</b></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><b>With Grilled Chicken or Steak</b></i>	\$9.75 per person
<i><b>Executive Chef's Salad</b></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><b>Asian Grilled Chicken Salad</b></i>	\$10.25 per person
Grilled chicken breast, soy toasted sesame seeds and assorted crisp vegetables with Pan-Asian oriental dressing	
<i><b>Salad Trio</b></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.)

<b><i>Parmesan Crusted Tilapia</i></b>	\$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	
<b><i>Grilled Bistro Tenders</i></b>	\$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	
<b><i>Chicken Dijon</i></b>	\$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	
<b><i>Herb Roasted Breast of Chicken</i></b>	\$10.95 per person
Tender breast of chicken seasoned with fresh herbs and roasted, served with a Criminy mushroom sauce	
<b><i>Chicken Valdastano</i></b>	\$13.50 per person
Panko crusted chicken breast with baby spiniach, Crimin mushrooms, Proscuitto ham and mozzarella cheese, finished with a spicy Arrabbiata sauce	
<b><i>Grilled Chicken Sorrentino</i></b>	\$12.95 per person
Grilled breast of chicken topped with sautéed peppers, sundried tomatoes and provolone cheese, finished with a Marsala demi-galce	
<b><i>Wild Mushroom Ravioli</i></b>	\$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 a beverage

(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 a beverage

### *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 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

## *Build-Your-Own Bistro Trays*

### *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	(subject to availability, may be market priced)
Peel and eat Shrimp with cocktail sauce	Market Priced

## *Hot Hors D'Oeuvres*

*Initial minimum order of 50 per item*

Beef Empanadas	\$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
Hibachi Beef Skewers	\$31.00 per 25 pieces
Beef Teriyaki Brochette	\$31.00 per 25 pieces
Mini Beef Wellingtons	\$31.00 per 25 pieces
Pork Potstickers	\$31.00 per 25 pieces
Chicken Wings (Hot or Mild)	\$26.25 per 25 pieces
Hibachi Chicken Skewers	\$31.00 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
Mushrooms stuffed with Crabmeat	\$31.00 per 25 pieces
Mini Crab Cakes	\$36.00 per 25 pieces
Coconut Shrimp	\$41.00 per 25 pieces
Scallops wrapped in Bacon	\$41.00 per 25 pieces
Crab Spring Rolls	\$41.00 per 25 pieces
Shrimp Wrapped in Phyllo	\$41.00 per 25 pieces
Assorted Petite Quiche	\$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 piece
Brie En Croute	\$27.75 per 25 pieces
Vegetable Cornucopia	\$31.00 per 25 pieces
Mini Pizzas	\$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
Bottled Water	\$1.60 per bottle
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) Prices include coffee, cups, sugars, creamers, stirrers	\$11.35 per gallon

## *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
Bottled Water	\$1.50 per bottle
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
Bottled Water	\$2.00 per bottle
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