



**Virginia
Football
Suite Menu
2015**



Welcome - Virginia Football Suite Holders

Virginia Catering Company welcomes you for another exciting season of Virginia Football action. Go Hoos! We are committed to providing the highest quality menu selections, presented with service and style. Our Virginia Football Suite Menu features a wide variety of menu items – appetizers, salads, desserts, entrees, and much more. We also offer a complete beverage and bar service. Let us make your game day experience successful and delicious.

Placing an Order

Please place your order at least three full business days prior to your event date to ensure the availability of the menu items your desire. Our Game Day menu is available if you place your order within three full business days. A complete list of these items is available on pages 13-18.

To order your food and beverage, please place your order online at **www.virginiacatering.com** and choose “Cavalier Suites” as your service provider. If you would like personal assistance, please call our sales team at 434.924.7274. All food and beverage items include premium paper and plastic supplies, i.e. plates, cutlery, and cups.

Payment

Arrangements for payment must be made at the time of ordering. Cash, University PTAO, or Credit Card (MasterCard, Visa, or American Express) are accepted forms of payment. All orders are subject to an administrative fee of 15% as well as state sales and county meal taxes.

Delivery

For Virginia Football games* suite holders may choose to have their food and beverage delivered at any or all of the following delivery times. Please denote when placing your order either online or over the phone when you would like your food and beverage delivered.

- 1.5hrs Pre-Game
- Kickoff
- Halftime

**Please note that at Scott Stadium suite holders may also purchase select prepared food items, snack, both alcoholic and non-alcoholic beverages throughout the game.*

The Virginia Department of Health strictly prohibits the removal of any unused food or beverage from the event by the clients and/or guests.

Suite Personnel

You may also request additional personnel exclusive to your suite. The rates for private suite personnel are as follows (five hour minimum required).

- Catering Attendant: \$35/hr
- Bartender: \$40/hr



Contact

Web: www.virginiacatering.com

Phone: 434.924.7274

Fax: 434.982.2620

Email: suitecatering@virginia.edu



Game Day Menu Item: Certain menu items are available for purchase on game day. These items are denoted with a football. Please notify your suite attendant if you wish to order additional items. Game Day menu items are also available for purchase when we get within three full business days of the game.



Vegetarian Item: Vegetarian items do not contain meat, poultry, or fish, but may include egg and dairy products



Made Without Gluten Containing Ingredients: Denotes the menu item is prepared without gluten containing ingredients. Even foods commonly prepared without gluten containing ingredients may not be gluten free. Our recipes are prepared in open kitchens where cross contact is possible and ingredient substitutions are sometimes made.

2015 Virginia Home Football Schedule

(All game times are subject to change.)

Date	Event	Kickoff	Ordering Deadline by 2:30pm
Sept. 12	Notre Dame	3:30 pm	Sept. 8
Sept. 19	William and Mary	3:30 pm	Sept. 15
Sept. 25	Boise State	8:00 pm	Sept. 21
Oct. 17	Syracuse*	TBD	Oct. 13
Oct. 31	Georgia Tech*	TBD	Oct. 27
Nov. 21	Duke*	TBD	Nov. 17
Nov. 28	Virginia Tech*	TBD	Nov. 24

**ACC Conference Game*

Halftime Specials

(Pre-Order three full business days in advance for a scheduled halftime delivery.)

Sept 12 vs. Notre Dame	Chilled Pork Tenderloin Sandwich (\$72/12 sandwiches)
Sept 19 vs. William & Mary	Hot Blue Crab Cheese Dip with Sliced Baguettes (\$60/12sv)
Sept 25 vs. Boise State	Twice Baked Potatoes (\$38/12sv)
Oct 17 vs. Syracuse	Dinosaur Barbeque Beef Ribs (\$65/12sv)
Oct 31 vs. Georgia Tech	Pimento Cheeseburgers (\$70/12 burgers)
Nov 21 vs. Duke	Sticky and Sweet Barbeque Chicken Drumsticks (\$60/12sv)
Nov 28 vs. Virginia Tech	Smoky Grit Cakes with Country Ham and Bourbon Mayo (\$40/12sv)



Carveries and Platters

Beef Tenderloin (\$190/12sv) with grilled asparagus, cremini mushrooms, roasted garlic aioli, horseradish cream, and served with sliced baguettes

Southern Deep Fried Turkey Breast (\$125/12sv) with pickled brussel sprouts, southern style coleslaw, cranberry mayonnaise, and served with biscuits

Southern Fried Chicken (\$110/12sv) served with southern style coleslaw, potato salad, and cornbread

▼ **Roasted Vegetable Platter** (\$75/12sv) served with naan and Mediterranean dip

Packages

(Packages are priced per person with a 12 person ordering minimum)

The Touchdown (\$20 per person)

jumbo shrimp steamed and tossed with old bay seasoning served chilled with house cocktail sauce and lemon wedges • gourmet cheese and fruit platter with assorted crackers • southwest marinated flank steak sliders served with chipotle aioli and salsa on mini buns • caesar salad • marble brownies swirled with cream cheese

The Red Zone (\$17 per person)

smokey southwest pulled chicken served atop tortilla chips with avocado sour cream, salsa, pickled jalpenos, shredded lettuce and nacho cheese • grilled barbeque glazed chicken drumsticks • tortellini pasta salad • baked potato salad • lemon bars

The Pigskin (\$22 per person)

house-smoked pulled pork barbeque served with coleslaw, barbeque sauce, and buns • asian short ribs • four cheese macaroni • edamame salad • vanilla cupcakes with an apple filling and cinnamon scented buttercream

The Extra Point (\$19 per person)

barbeque beef brisket served with Hawaiian sweet rolls, barbeque sauce, and diced onions • baked potato salad • chopped salad • whoopie pies

- 10 - 20 - 30 - 40 5



-  *Game Day Menu Item*
-  *Vegetarian Item*
-  *Made Without Gluten*

Domino's Pizza

Each Pizza is extra large and has eight slices.

Pizzas must be ordered three full business days before a scheduled football game and are available for halftime delivery only.

- ▼ Cheese (\$18/ea)
- Sausage(\$22/ea)
- Pepperoni (\$22/ea)
- ▼ Veggie (\$27/ea)

Main Event

Asian Short Ribs (\$65/12sv) slow braised short ribs basted with a tangy asian glaze

- 🍔 **Beef Hot Dogs** (\$65/12dogs) all beef hot dogs served with chili, sauerkraut, diced white onions, ketchup, mustard, relish, and buns
- 🍔 **Pork Barbeque** (\$95/24sv) tender house smoked pulled pork barbeque served with coleslaw, barbeque sauce, and buns

Barbeque Beef Brisket (\$100/24sv) house smoked chopped beef brisket served with Hawaiian sweet rolls, barbeque sauce, and diced onions

Three Bean Chili (\$65/12sv) house made beef and three bean chili served with shredded cheese, sour cream, diced onions, and cornbread crumbles




■ **Barbeque Chicken Drumsticks** (\$60/12sv) grilled barbeque glazed chicken drumsticks served with barbeque sauce

Southwest Flank Steak Sliders (\$68/12sv) sliced southwest marinated flank steak served with chipotle aioli and pico de gallo on Hawaiian sweet rolls

■ **Barbeque Pork Wings** (\$40/12sv) braised barbeque pork shanks tossed in barbeque sauce

🏈 ■ **Jumbo Shrimp Platter** (\$160/50pcs) jumbo shrimp steamed and tossed with Old Bay seasoning served chilled with house cocktail sauce and lemon wedges



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A La Carte

Virginia Country Ham Rolls (\$52/12sv) thinly sliced Virginia country ham served with honey mustard butter on Hawaiian sweet rolls

- 🍗 **Chicken Tenders** (\$74/25pcs) savory breaded chicken strips served with barbeque and honey mustard dipping sauces
- 🍗 **Chicken Wings** (\$62/30pcs) jumbo chicken wings deep fried and tossed in your favorite sauce; Buffalo, barbeque, garlic parmesan, or sweet asian


Southwest Chicken Nachos (\$85/24sv) smoky southwest pulled chicken served atop tortilla chips with avocado sour cream, salsa, pickled jalapenos, lettuce and nacho cheese

- 🍗 **Mini Corn Dogs** (\$43/50pcs) bite-sized corn dogs served with ketchup and mustard
- ▼ **Tortellini Pasta Salad** (\$47/12sv) tricolor tortellini with diced tomatoes, red onions, basil, mozzarella, parsley, and tossed with a low fat balsamic vinaigrette
- ▼ **Four Cheese Macaroni** (\$50/12sv) handcrafted creamy four cheese gourmet macaroni


Baked Potato Salad (\$40/12sv) roasted potatoes with aged cheddar cheese, smoked bacon, and topped with a house made dressing

- ▼ **Seven Layer Dip** (\$75/25sv) layers of southwestern favorites including refried beans, black beans, guacamole, cheddar cheese, pico de gallo, black olives, sour cream, and served with tortilla chips
- ▼ **Dip Trio** (\$42/12sv) house made pita chips served with garlic and tomato, tapenade, and mediterranean feta dips
- ▼  **Orange and Blue Fruit Salad** (\$45/12sv) cantaloupe, mandarin oranges, and blueberries with a honey lemon drizzle
- ▼ **Cheese and Fruit Tray** (\$68/12sv) a duet of gourmet cheeses and sliced fresh fruit served with assorted crackers
- ▼  **Fresh Vegetable Tray** (\$42/12sv) garden fresh vegetables served with ranch dip
-  **Pigskins** (\$20/lb) fresh house made pork rinds tossed in our special house seasoning
- ▼ **Pretzel Bites** (\$24/12sv) pretzel bites served with spicy mustard and house made beer cheese dip




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Lighter Fare

- ▼  **Hummus Party Trio** (\$55/12sv) traditional, red pepper, and edamame hummus served with pita points
- ▼ **Caesar Salad** (\$27/12sv) romaine tossed with parmesan cheese, fresh garlic croutons, and served with a low fat caesar dressing (add grilled chicken for an additional \$10)
- ▼ **Chopped Salad** (\$47/12sv) iceberg, romaine, radicchio, feta cheese, sliced red onions, grape tomatoes, croutons, and kalamata olives served with a low fat ranch dressing
- Southwest Salad** (\$47/12sv) lettuce, grilled chicken, roasted corn, black beans, tomatoes, onions, queso fresco, and served with a southwest ranch dressing
- Greek Chicken Wrap** (\$52/12sv) grilled chicken, tomatoes, olives, feta, lettuce, and pepperoncini topped with a lemon oregano vinaigrette
- ▼  **Cranberry Almond Chicken Salad Platter** (\$60/12sv) house made cranberry almond chicken salad served with croissants, lettuce, and tomatoes

Desserts

(All Desserts are Vegetarian)

- ▼  **Wahoo Jumbo Gourmet Cookies** (\$30/1dz) blueberry peach cobbler cookies topped with an orange scented icing and chocolate cherry oatmeal cookies
- Lemon Bars** (\$25/dz) lemon custard on a shortbread crust. A Virginia favorite!
- S'Mores Bars** (\$25/dz) graham crust, topped with a brownie chocolate chip filling, and topped with toasted marshmallows

Death by Chocolate Cupcakes (\$26/dz) chocolate cupcakes filled with a milk chocolate ganache and topped with a chocolate buttercream

Make Your Own Donut Bites (\$26/3dz) Dip in one or all of the sauces: raspberry, caramel, and chocolate!

Pumpkin Blondies (\$25/dz) pumpkin blondies sandwiched around cream cheese frosting

Fall Harvest Cupcakes (\$26/dz) vanilla cupcakes, filled with an apple filling, topped with a cinnamon scented buttercream

Marble Brownies (\$25/dz) chocolate brownies swirled with cream cheese

Caramel Popcorn Balls (\$20/dz) caramel popcorn in a ball




Whoopie Pies (\$48/dz) soft chocolate cookies sandwiched around a vanilla filling and rolled in orange and blue sprinkles

Chocolate Dipped Everything (\$40/24pcs) chocolate dipped pretzel rods and Rice Krispies topped with orange and blue sprinkles

Celebration Cakes: a variety of delicious cake flavors including chocolate, yellow, marble, or carrot cake with your choice of chocolate, cream cheese, or buttercream frosting. Cakes can be custom decorated for any special occasion. Add \$15 to any of the sizes for a photo image cake and please email the photo to suitecatering@virginia.edu at least three (3) full business days before the game

• **Full Sheet** (\$65/60sv) • **Half Sheet** (\$35/30sv) • **Quarter Sheet** (\$20/15sv)



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Game Day Menu

The following items are available on game day. For a guaranteed half-time delivery of any hot item please see your suite attendant before the end of the 1st quarter. Snacks and non-alcoholic beverages are available throughout the game. Alcohol can be ordered through the end of the third quarter.

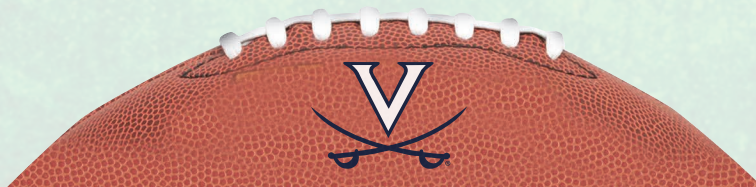
- 🏈 **Beef Hot Dogs** (\$65/12dogs) all beef hot dogs served with chili, sauerkraut, diced white onions, ketchup, mustard, relish, and buns
- 🏈 **Pork Barbeque** (\$95/24sv) tender house smoked pulled pork barbeque served with coleslaw, barbeque sauce, and buns
- 🏈🏈 **Jumbo Shrimp Platter** (\$160/50pcs) jumbo shrimp steamed and tossed with Old Bay seasoning served chilled with house cocktail sauce and lemon wedges
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- 🏈📌 **Orange and Blue Fruit Salad** (\$45/12sv) cantaloupe, mandarin oranges, and blueberries with a honey lemon drizzle

- Fresh Vegetable Tray** (\$42/12sv) garden fresh vegetables served with ranch dip
- Hummus Party Trio** (\$55/12sv) traditional, red pepper, and edamame hummus served with pita points
- Wahoo Jumbo Gourmet Cookies** (\$30/dz) blueberry peach cobbler cookies topped with an orange scented icing and chocolate cherry oatmeal cookies
- Pigskins** (\$20/lb) fresh house made pork rinds tossed in our special house seasoning
- Cranberry Almond Chicken Salad Platter** (\$60/12sv) house made cranberry almond chicken salad served with croissants, lettuce, and tomatoes

- 10 - **Snacks** - 30 - 40 - 5

- Kettle Chips** (\$8/lb)
- Butter Popcorn** (\$8/85oz)
- Kettle Corn** (\$13/85oz)
- Housemade Onion Dip**(\$8)
- Tortilla Chips** (\$17/lb) served with fresh made pico de gallo

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Beverages

(All Non-Alcoholic Beverages are Available Game Day)

Soft Drinks \$5/liter

- Pepsi
- Diet Pepsi
- Sierra Mist
- Diet Sierra Mist
- Dr. Pepper
- Diet Dr. Pepper
- Ginger Ale

Bottled Water

- Aquafina Bottled Water \$2/12oz
- Saratoga Sparkling Water \$3.50/12oz

Ice \$14/40lbs

Bar Fruit \$3/20pcs

Your choice of olives, cherries, lemon, or lime wedges

Mixers

- Club Soda or Tonic Water \$4/liter
- Bloody Mary Mix \$7/32oz
- Sour Mix \$7/32oz
- Margarita Mix \$9/32oz

Fruit Juices \$4/16oz

- Cranberry
- Orange

Hot Beverages \$20/gallon

- Greenberry's Sumatra Coffee
- Greenberry's Decaffeinated Coffee
- Hot Water with Herbal and Regular Teas
- Hot Water with Hot Chocolate Packets
- Mulled Cider

Beer

(All Beers are Available Game Day)




Domestic Beer (\$17/6pk or \$55/case)

- Budweiser
- Bud Light
- Michelob Ultra

Craft, Import Beer, and Cider (\$23/6pk or \$79/case)

- Devils Backbone Vienna Lager, Amber Lager
(Roseland, Virginia)
- Devils Backbone Eight Point IPA, India Pale Ale
(Roseland, Virginia)
- Starr Hill Jomo Lager, Vienna Style Lager
(Crozet, Virginia)
- Starr Hill Love, German Hefeweizer
(Crozet, Virginia)
- South Street Bar Hopper IPA
(Charlottesville, Virginia)
- South Street Satan's Pony, Amber Ale
(Charlottesville, Virginia)
- Sweet Water 420, Extra Pale Ale
(Atlanta, Georgia)
- Hardywood Pils, German Style Pilsner
(Richmond, Virginia)
- Corona
- Heineken
- Bold Rock Hard Cider Virginia Draft
(Nellysford, Virginia)



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Wine

(All Wines are Available Game Day)

White Wines

- Martin Ray Chardonnay, California \$34
- Ingleside Pinot Grigio, Virginia \$30
- Angeline Sauvignon Blanc, California \$28
- White Hall Chardonnay, Virginia \$25
- Keswick Viognier Reserve, Virginia \$40
- A to Z Pinot Gris, Oregon \$28

Red Wines

- Ancient Peaks Cabernet Sauvignon, California \$39
- Lovington Merlot, Virginia \$30
- Belle Gloss Meiomi Pinot Noir, California \$38
- White Hall Cabernet Franc, Virginia \$32
- Gougenheim Malbec Reserva, Argentina \$28
- Jefferson Meritage, Virginia \$40

Bubbly (Sparkling Wine, Champagne, and Cider)

- Montelliano Prosecco, Italy \$25
- Veuve Cliquot Yellow Label Brut, France \$85
- Castle Hill Cider Serendipity, Virginia \$28

Liquors

(All Liquors are Available Game Day)

Scotch

- Glenlivet \$106
- Dewar's White Label \$66

Vodka

- Grey Goose \$87
- Absolut \$61
- Smirnoff \$40

Bourbon

- Makers Mark \$71
- Jack Daniels \$66
- Jim Beam \$46
- Virginia Gentlemen \$36

Gin

- Bombay Sapphire \$76
- Tanqueray \$66

Rum




- Captain Morgan Spiced \$51
- Bacardi Superior \$41

Tequila

- Patron Resposado \$131
- Jose Cuervo Especial \$51

Vermouth

- Martini and Rossi Sweet \$26
- Martini and Rossi Dry \$26

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