UNIVERSITY OF VIRGINIA Cavalier Suite Menu

CONTACT INFORMATION Email: suitecatering@virginia.edu Web: www.uva.catertrax.com Phone: 434-243-4019 • Fax: 434-243-4021

Welcome Virginia Suiteholders!!

University of Virginia Catering welcomes you for another season of heart-stopping sports' action and world-class entertainment. We are committed to providing the highest quality menu selections, presented with service and style. Our newly revised suite menu features a wide array of foods, from appetizers to full meals, salads to sandwiches, desserts and complete beverage and bar service.

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 three business days may be subject to an additional \$50 late fee.

To place your food and beverages order, please email us at **suitecatering@virginia.edu**, call us at **243-4019**, fax us at **243-4021**, or place your order online at www.uva.catertrax.com.

All food and beverage items include premium paper and plastic supplies, i.e., plates, cutlery and cups.

Suite Personnel

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

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

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 service fee of 20% as well as state sales and county meal taxes.

Delivery

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 prior to the start of the event.

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

*Please note that at Scott Stadium and the John Paul Jones Arena suite holders may also purchase selected prepared food items, snacks and both alcoholic and non-alcoholic beverages throughout the event.

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 ~ A classic favorite. \$16/25 halves

- Jumbo Shrimp Platter* \$145/50 shrimp Chilled poached jumbo shrimp, served with cocktail sauce and garnished with lemon wedges.
- **Country Ham Rolls** \$42/24 rolls Sliced Virginia country ham with mustard butteron soft rolls.
- Garden Fresh Vegetable Tray* \sim

\$42/25 servings A fresh-from-the-garden selection of broccoli, sliced bell peppers, baby carrots, celery sticks, and cherry tomatoes. Served with a pint of ranch dip.

- Sliced Fresh Fruit Tray* ~ \$60/25 servings A bountiful display of seasonal sliced fresh fruit. Served with raspberry-yogurt dip.
- Seven Layer Dip ~ \$85/25 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.
- Gourmet Cheese Tray ~ \$70/25 servings Wedges of aged Sharp Cheddar, Saga Blue, and Smoked Gouda cheeses paired with Brie and herbed Boursin. Served with crackers and garnished with grapes and fresh strawberries.

HOT HORS D'OEUVRES

- **Buffalo Chicken Dip** \$50/50 servings A spicy blend of pulled chicken, herbs, cheese and hot sauce. Served with tricolor tortilla chips.
- Chicken Tenders* \$58/25 pieces Savory breaded boneless chicken strips. Served with BBQ sauce and honey Dijon dipping sauce.
- Baked Brie in Puff Pastry ~ \$65/24 servings Served with melba sauce and freshly toasted baguettes slices.
- Chicken Drummies* \$52/30 pieces Original breaded chicken drummettes. Served with blue cheese dressing and hot sauce.
- Petite Maryland Style Crab Cakes \$85/25 pieces Fresh hand-made crab cakes; served with cocktail sauce.
- Vegetable Egg Rolls ~ \$72/50 pieces Baked petite vegetable egg rolls; served with sweet and sour sauce.
- Mini Corn Dogs* \$35/50 pieces Bite-sized corn dogs, served with ketchup and mustard.

- * Event Day Menu Items Certain menu items are available for purchase on the day of the event. For basketball games, concerts, and special events held at John Paul Jones Arena and football games at Scott Stadium, those "Event Day" menu items will be marked with an asterick (*). Please notify your suite attendant if you would like to order additional menu items.
- ~ Lacto-ovovegetarian item: does not contain meats, poultry, or fish, but may include eggs and dairy products.

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JOHN PAUL JONES ARENA • SCOTT STADIUM • DAVENPORT FIEL



• Turkey Sandwich Deli Platter

\$95/24 servings 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

\$90/25 servings Warm up with our traditional beef chili. Served with shredded cheddar cheese, sour cream, and crackers.

• **Hot Dogs*** \$45/12 dogs An event day favorite. Kosher, all-beef hot dogs with buns, ketchup, mustard, and relish.

With sauerkraut. \$48/12 dogs

- Grilled Italian Sausages \$60/12 servings Grilled Italian sausages with sauteed onions and bell peppers; served with hoagie rolls and Dijon mustard.
- **Southern BBQ*** \$90/24 servings Tender smoked pulled-pork barbecue. Served with buns, coleslaw and BBQ sauce.
- Roast Tenderloin Platter

\$150/30 servings Chilled Cajun-spiced beef tenderloin, sliced thin and served with horseradish sauce and fresh rolls for sandwiches.

• Italian Meatball Hoagies

\$55/12 hoagies

Mouth-watering meatballs in a zesty marinara sauce; topped with mozzarella cheese and served with hoagie rolls.

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SIDES & SALADS

- Traditional Potato Salad* ~ \$26/12 servings House-recipe traditional potato salad.
- Garden Salad ~

\$30/12 servings Fresh mixed greens with shredded carrots, sliced cucumbers, grape tomatoes and sliced red onions; served with Italian dressings.

- Chicken Caesar Salad \$42/12 servings Crisp Romaine lettuce topped with garlic croutons, shaved Parmesan cheese and sliced grilled chicken. Served with Caesar dressing.
- Greek Salad ~

\$42/12 servings Crisp mixed greens with crumbled Feta cheese, cucumbers and tomatoes, Kalamata olives, pepperoncini, and red onions. Served with Greek vinaigrette.

- Macaroni and Cheese ~\$40/12 servings Elbow macaroni in a cheesy sauce.
- Bow Tie Pasta Salad* ~\$32/12 servings Bow tie pasta tossed with garden fresh vegetables in a creamy Italian-style marinade.

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CATERING BUFFET PACKAGES

All buffet packages are designed to serve 18 to 24 guests ONLY. Due to ordering restraints, all catering buffet packages must be ordered at least 3 days prior to the event date; orders placed within three days of the event date will not be accepted.

American Buffet

Waldorf Salad Wild Rice Salad Au Gratin Potatoes Honey and Bourbon Glazed Carrots Baked Chicken Breast with Onion-Sage Dressing; Herb Cream Sauce Roast Prime Rib; Au Jus Assorted Petite Rolls; Butter **\$725/24 servings**

Italian Buffet

Caesar Salad Fresh Mozzarella, Basil, and Grape Tomato Salad; Balsamic Vinaigrette Saffron Rice with Peas Sautéed Green Beans with Roasted Almonds Slivers Traditional Meat Lasagna Penne with Chicken in a Pesto Cream Sauce Garlic Bread \$675/24 servings

Mexican Buffet

Citrus Salad with Sangria Dressing Black Bean and Corn Salad Spanish Rice with Peppers and Tomatoes Refried Beans Shredded Chicken Fajitas with Sour Cream, Salsa, Cheddar Cheese, Guacamole, Lettuce and Flour Tortillas Spicy Beef and Cheese Enchiladas Jalapeno Corn Bread Muffins **\$550/24 servings**

Southern Buffet

Garden Salad with Sliced Cucumbers and Grape Tomatoes; Ranch and Italian Dressings Salad of Green Beans, Roma Tomatoes and Potatoes in Mustard Vinaigrette Macaroni and Cheese Baked Beans with Bacon and Onions Grilled Marinated Boneless Chicken Breasts with Peach and Walnut Chutney Sweet Rubbed Baby Back Ribs; Served with Homemade BBQ Sauce Southern-Style Biscuits with Butter **\$725/24 servings**

"Black Tie" Buffet

Radicchio and Mâche with Balsamic Marinated Strawberries and Shaved Parmigiano-Reggiano Seasoned Broccoli with Roasted Garlic Horseradish Mashed Potatoes Grilled Marinated Salmon Fillets with Red Bell Pepper Sauce Grilled Bacon-Wrapped Beef Tenderloin Fillets topped with Crumbled Bleu Cheese Petit Pain with Butter

\$1075.00/24 servings

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THE FINISHING TOUCH

- Brownies and Bars ~ \$70/48 brownies One dozen each of delectable treats: chocolate-iced brownies, chocolateraspberry brownies, blondies, and chocolate-walnut brownies.
- Gourmet Cookie Basket*~ \$35/48 cookies One dozen each of scrumptious petite cookies: sugar cookies with M&Ms, chocolate chip, oatmeal raisin, and peanut butter.
- Special Occasion Cakes ~
 A variety of delicious cakes custom decorated to celebrate your special event.

Cake Flavors:

Chocolate, yellow, marble, carrot.

lcings:

Buttercream and chocolate.

Full Sheet Cake	\$60/60 servings
with Color Photo Imaging	\$75/60 servings
Half Sheet Cake with Color Photo Imaging	\$30/30 servings \$45/30 servings
Quarter Sheet Cake	\$20/15 servings
with Color Photo Imaging	\$35/15 servings

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

SNACKS

- Potato Chips*~ \$7/lb.
- Pretzels*~ \$5/lb.
- Tri-color Nacho Chips with Salsa*~ \$13/lb.
- Popcorn*~ \$6/130-oz. bucket
- Sizzling Snack Mix*~ \$10/lb.
- Hummus with Pita Points*~ \$13/lb. Roasted red pepper hummus dip served with toasted pita points.
- **Dips***~ \$6/pint Onion, Bleu Cheese or Ranch.

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BEVERAGES*

• Soft Drinks \$4/liter Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Ginger Ale

Bottled Water	\$3.50/bottle
Aquafina Still - 20 oz.	
Saratoga Sparkling - 7.7 oz	

• Mixers

Club Soda, Tonic Water	\$4/liter
Bloody Mary Mix	\$5/32-oz.
Sour Mix	\$5/32-oz.
Margarita Mix	\$8/32-oz.

• Fruit Juices \$4/16-oz. Dole Cranberry, Tropicana Orange

• Hot Beverages \$15/gallon Greenberry's Sumatra Coffee Greenberry's Decaffeinated Coffee Hot Water with Herbal and Regular Teas Hot Water with Hot Chocolate Packets Mulled Cider

• Bar Fruit Garnishes \$6/12 servings Cherries, Olives, Lemon Wedges, and Lime Wedges

• Ice

\$11/40-lb.

BEER*

\$15/6-pack, \$52/case
 Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 Miller Light
 Rolling Rock

• \$18/6-pack, \$65/case Pete's Wicked Ale Pilsner Urquell

\$21/6-pack, \$75/case
 Amstel Light
 Corona
 Corona Light
 Heineken
 Sierra Nevada Pale Ale
 Starr Hill Amber Ale
 Starr Hill Jomo Lager
 Stella Artois

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RED AND WHITE WINES SPARKLING WINES AND CHAMPAGNES

Virginia Whites

 Ingleside Pinot Grigio* 	\$30
 Jefferson Vineyards Chardonnay* 	\$32
 Keswick Vineyards Chardonnay 	\$38
Rockbridge Riesling*	\$26
White Hall Chardonnay	\$33
White Hall Pinot Gris*	\$35
White Hall Viognier	\$35

Virginia Reds

 Jefferson Vineyards Petit Verdot 	\$40
 Keswick Vineyards Norton* 	\$40
 Lovingston Rotunda Red* 	\$28
Rappahannock Cabernet Franc*	\$40
 Rockbridge Jeremiah's Rosé 	\$22
White Hall Breakheart	\$23

\$35

White Hall Merlot*

California Whites

 Angeline Sauvignon Blanc, CA* 	\$28
Calera Central Coast Chardonnay, CA*	\$40
Conundrum White Table Wine, CA	\$60

Heron Chardonnay, CA*
 \$26

California Reds

Heron Pinot Noir, CA*	\$27
 Hess Cabernet Sauvignon, CA* 	\$39
\cdot River Road Russian River Pinot Noir, CA*	\$40
Saintsbury Carneros Pinot Noir, CA	\$65

Around the World Whites

•	Allan	Scott	Sauvignon	Blanc,	New	Zealand \$32

- Altosur Sauvignon Blanc, Chile*
 \$21
- Dr. Loosen Dr. L Riesling, Germany
 \$27
- Excelsior Chardonnay, South Africa*
 \$18
- Lageder Riff Pinot Grigio, Italy*
 \$24

Around the World Reds

- Excelsior Cabernet Sauvignon, South Africa* \$18
- Paso a Paso Tempranillo, Spain \$21
- Perrin Cote du Rhone Rouge, France \$25
- Tilia Malbec, Argentina*
 \$18

Champagne and Sparkling Wines

•	Graham	Beck	Brut,	South	Africa*	\$35

- Montelliana Prosecco, Italy*
 \$25
- Veuve Clicquot Yellow Label Brut, France* \$85

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\$102.00/bottle

\$94.00/bottle

\$85.00/bottle

\$64.00/bottle

\$56.00/bottle

\$40.00/bottle

OHN PAUL JONES ARENA • SCOTT STADIUM • DAVENPORT FIELD

LIQUOR^

Scotch

•	G	en	livet
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- Johnny Walker Black*
- Chivas Regal
- Dewar's White Label*

Vodka

- Grey Goose \$82.00/bottle
- Ketel One*
 Absolut*
 \$68.00/bottle
 \$58.00/bottle
- Stolichnaya
- Smirnoff*

Bourbon

Knob Creek	\$80.00/bottle
 Maker's Mark* 	\$68.00/bottle
 Jack Daniel's* 	\$62.00/bottle
• Jim Bean	\$45.00/bottle
 Virginia Gentleman* 	\$32.00/bottle

Gin

 Bombay Sapphire 	\$70.00/bottle
 Tanqueray* 	\$64.00/bottle
 Gordon's London Dry* 	\$35.00/bottle

Rum

Myer's Dark
Captain Morgan's Spiced*
Goslings Black Seal
Bacardi Superior*
\$40.00/bottle

Tequila

 Patron Resposado* 1800 Resposado Jose Cuervo Especial* 	\$125.00/bottle \$75.00/bottle \$50.00/bottle
Canadian Whiskey • Crown Royal	\$65.00/bottle
Cordials/Liquers/Brandy	<i>+ , </i>
Southern Comfort	\$42.00/bottle
 Jagermeister 	\$58.00/bottle
 Disaronno Amaretto 	\$70.00/bottle
Grand Marnier	\$110.00/bottle
Cointreau	\$95.00/bottle
Chambard	\$85.00/bottle
 Bailey's Irish Cream 	\$65.00/bottle
Dekuyper Peachtree	\$28.00/bottle
• Kahlua	\$60.00/bottle
Bols Triple Sec	\$18.00/bottle
• Remy Martin V.S.O.P	\$115.00/bottle

Vermouth

- Martini & Rossi Sweet* \$24.00/b
- Martini & Rossi Dry*
- \$24.00/bottle \$24.00/bottle
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^ With the exception of Martini and Rossi Sweet and Dry Vermouths, all bottles are 750-mL.