

Davenport Field Suite Menu 2016



Welcome Davenport Field Suite Holders

Virginia Catering Company welcomes you for another thrilling season of Cavalier Baseball action. Go Hoos! We are committed to providing the highest quality menu selections, presented with service and style. Our Virginia Baseball Suite Menu features a wide array of menu items, from appetizers, salads, and desserts. 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 the event date to ensure the availability of the menu items you desire. Our Game Day menu is available if you place your order within three full business days.

To order your food and beverage, please place your order online at www.virginiacatering.com. 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

All food and beverage orders will be delivered to your suite when public doors open.

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 the event day. These items are marked with a baseball to the left of them. 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 your event.

▲ **Vegetarian Item:** vegetarian items do not contain meat, poultry, or fish but may include eggs 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.

Please note that at Davenport Field suite holders may also purchase select 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 a client and/or guest.



A La Carte

Orange and Blue Fruit Salad (\$45/12sv) 🌐 ▲

cantaloupe, pineapple, and blueberries topped with a lemon honey drizzle

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

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

Fresh Vegetable Tray (\$45/12sv) 🌐 ▲ 🟠 garden fresh vegetables served with ranch dip

Mini Corn Dogs (\$43/50ps) 🌐 bite-sized mini corn dogs served with ketchup and mustard

Seven Layer Dip (\$65/24sv) ▲ layers of southwestern favorites including refried beans, black beans, guacamole, cheddar cheese, pico de gallo, black olives, sour cream, and served with tortilla chips

Chicken Wings (\$62/30pcs) 🌐 jumbo chicken wings deep fried and tossed in your favorite sauce; buffalo, barbeque, or sweet Asian. Served with your choice of ranch or bleu cheese dipping sauce.

Four Cheese Macaroni (\$50/12sv) ▲ handcrafted creamy four cheese macaroni

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

The Main Event

All American Beef Hot Dogs (\$65/12dogs) 🍌 Hebrew National hot dogs served with chili, saurkraut, 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

Bacon Cheeseburger Bash (\$70/12sv) fresh hand pattied burgers topped with bacon and melted cheese, and then served with a side of lettuce, tomato, and pickles

Chicken Tenders (\$74/25pcs) 🍗 savory breaded chicken strips served with barbeque sauce and honey mustard dipping sauces

Turkey Club Sandwich (\$52/12sv) fresh sliced turkey topped with bacon, lettuce, tomato, and onions then stacked high on toasted wheatberry bread



Lighter Fare

Hummus Party Trio (\$55/16sv) 🌐 ▲ traditional house made hummus, red pepper hummus, and edamame hummus served with pita points

Southwest Chicken Salad Wrap (\$53/12sv) smokey southwestern chicken salad, lettuce, and pico de gallo drizzled with chipotle aioli then wrapped in tortillas

Greek Cous Cous Salad Wraps (\$52/12sv) ▲ house made greek cous cous salad wrapped in tortillas

Caesar Salad Platter (\$27/12sv) ▲ fresh romaine hearts topped with shaved parmesan cheese and croutons then topped with Caesar dressing

Antipasto Salad (\$28/12sv) ▲ tomatoes, onions, cucumbers, mozzarella, basil, and olives lightly dressed and tossed together for a perfect cool addition to any warm baseball day

Cobb Salad (\$45/12sv) iceberg and romaine topped with bacon, onions, cheese, tomatoes, and chicken served with a side of ranch dressing

Snack Time

(All Snacks are Available Game Day)

Kettle Chips (\$17/lb) with house made onion dip

Butter Popcorn (\$8/85oz)

Tortilla Chips (\$17/lb) served with fresh pico de gallo

Sweets

(All Desserts are Vegetarian)

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

Petite Gourmet Cookie Basket (\$50/4dz) 🌐 a freshly baked basket filled with white chocolate macadamia nut, double chocolate chip, M&M, and oatmeal raisin cookies

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

Lemon Bars (\$25/dz) lemon custard on a shortbread crust. A Virginia favorite!

Strawberry Shortcake Cupcake (\$26/dz) vanilla cupcake, filled with a strawberry filling, and topped with a whipped cream frosting

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

Celebration Cakes

- Full Sheet: \$65/60sv
- Half Sheet: \$35/30sv
- Quarter Sheet: \$20/15sv

A variety of delicious cake flavors including chocolate, yellow, marble, or carrot cake with your choice of either buttercream, chocolate or cream cheese icing. Cakes can be custom decorated for any special occasions. 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 in advance of your event.

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

Mixers

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

Fruit Juices \$4/16oz Cranberry or Orange

Hot Beverages \$20/gallon

- Greenberry's Coffee
- Greenberry's Decaffeinated Coffee
- Hot Water with Assorted Teas
- Hot Water with Hot Chocolate Packets

Ice \$14/40lbs

Bar Fruit \$3/20pcs (your choice of cherries, olives, lemon, or limes wedges)

Beer

(All Beers are Available Game Day)

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

- Yuengling Lager
- 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)
- Blue Moon, Belgian White
(Shenandoah Valley, Virginia)
- Starr Hill Jomo Lager, Vienna Style Lager
(Crozet, Virginia)
- Sweet Water 420 Extra Pale Ale
(Atlanta, Georgia)
- Hardywood Pils, German Style Pilsner
(Richmond, Virginia)
- Three Notch'd 40 Mile, IPA
(Charlottesville, Virginia)
- Three Notch'd The Ghost of 43rd, American Pale Ale
(Charlottesville, Virginia)
- Corona
- Heineken
- Bold Rock Hard Cider, Virginia Draft
(Nellysford, Virginia)

Wines By the Bottle

(All Wines are Available Game Day)

White Wine

- Martin Ray Chardonnay, California \$34
- Ingleside Pinot Grigio, Virginia \$30
- Angeline Sauvignon Blanc, California \$28
- White Hall Chardonnay, Virginia \$26
- Keswick Viognier Reserve, Virginia \$40
- A to Z Pinot Gris, Oregon \$28

Red Wine

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

Bubbly (Sparkling Wine, Champagne, and Cider)

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

Liquors

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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Virginia

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