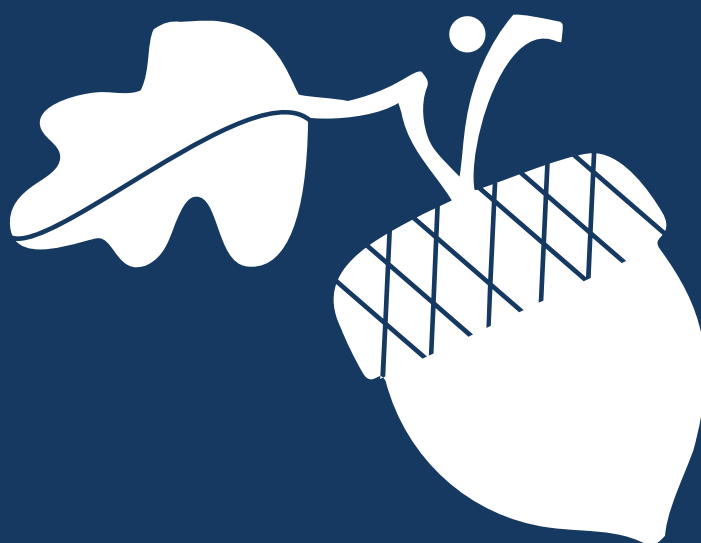




UNIVERSITY
OF
MARY
WASHINGTON

executive catering

JEPSON ALUMNI EXECUTIVE CENTER AT THE UNIVERSITY OF MARY WASHINGTON



Welcome

We are committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant Hors d'oeuvres, our executive catering menus are filled with fresh contemporary ideas to full served meals.

We will assist with planning your event and offer beautiful menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

We pride ourselves in being able to meet everyone's catering needs and look forward to working with you.



continental breakfast

Continental Breakfasts Include: Aspretto Brand Coffee, Numi Brand Hot Teas, Orange, Apple and Cranberry Juice, and Bottled Water.



GOOD MORNING

\$8.95

Fruit and Cheese Danish
Orange-Cranberry, Blueberry and Cinnamon Scones
Fruit Flavored Muffins

Add Seasonal Fresh Fruit

\$9.95

GREAT BEGINNINGS

\$9.95

Assortment of Tea Breads
Almond and Chocolate Biscotti
Croissants with Jellies and Butter
Savory and Sweet Bagels with Cream Cheese and Butter

EUROPEAN STYLE

\$11.95

Apricot Jalousie
Cinnamon Rolls
Apple and Blueberry Strudel
Peach Breakfast Tart
Chocolate Almond Strudel
Fresh Seasonal Berries

SAVORY AND SWEET

\$12.95

Italian Style Meats and Cheeses
French Baguette, Biscuits
Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit-Flavored Muffins
Butter and Jam





buffet breakfast

Buffet Breakfasts Include: Aspretto Brand Coffee, Numi Brand Hot Teas, Orange Juice and Iced Water.

\$14.95

AMERICAN

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit-Flavored Muffins
Seasonal Fresh Fruit
Scrambled Eggs, Crispy Bacon
Potatoes with Green Peppers and Onions

\$16.95

ENGLISH

Assortment of Tea Breads, Almond and Chocolate Biscotti
Croissants with Jellies and Butter
Savory and Sweet Bagels with Cream Cheese and Butter
Ham, Potato and Cheese Frittata, Roasted Vegetable Frittata,
English Banger Sausage, Shredded Hash Browns

\$15.95

VIRGINIAN

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit-Flavored Muffins
Cheddar Grits, Belgian Waffles with Strawberry Topping,
Bacon or Ham, Home Fried Potatoes, Seasonal Fresh Fruit

Add Chef Presentation of Omelets with toppings of your choice:

\$7.95 with breakfast

Cheddar Cheese, Onions, Green Peppers, Tomatoes, Mushrooms, Ham, Bacon

Asparagus, Roasted Red Pepper, Wild Mushrooms, Spicy Sausage, Shrimp,
Bacon, Monterey Jack, Smoked Gouda, Onions

\$8.95 with breakfast

Add Chef Presentation of Crepes

\$9.95 with breakfast

Served with Oranges, Strawberries, Apples, Cherries, Whipped Cream





served breakfast

Served Breakfasts Include: Platter of Breakfast Pastries at Each Table, Aspretto Brand Coffee, Numi Brand Hot Teas, Orange Juice and Iced Water.



BREAKFAST SANDWICH

\$15.95

Ham, Sausage, or Bacon, with Egg and Cheese on Croissant
Pan-Fried Shredded Hash Browns
Seasonal Fresh Fruit Salad

\$14.95

TRADITIONAL

Fluffy Scrambled Eggs
Thick-Cut Smoked Ham Steak
Home-Fried Potatoes with Peppers and Onions
Seasonal Fresh Fruit Salad

COUNTRY

\$16.95

Vegetable or Ham and Cheese Quiche
Cheese Blintz with Strawberry Topping
Thick-Cut Bacon
Seasonal Fresh Fruit Salad

EUROPEAN

\$16.95

Crepes with Herbed Cream Cheese and Smoked Salmon
Croissant and Biscuit
English Banger Sausage
Seasonal Fresh Fruit Salad





luncheon buffets

Luncheon Buffets Include: Selection of Assorted Sodas and Bottled Water, Aspretto Brand Coffee, Numi Brand Hot Teas and Luncheon Buffet Desserts.



WRAP BUFFET

\$15.95

Italian Deli, Chicken Cordon Bleu,
Turkey Club, and Vegetarian Mozzarella and Arugula Wraps
Soba Noodle Salad with Fresh Vegetables and Ginger-Soy Vinaigrette
Fresh Fruit Salad
Pretzels or Potato Chips

SANDWICH BOARD

\$19.95

Ham and Brie Cheese with Dijon Sauce on Focaccia Bread
Smoked Chicken with Smoked Gouda and Cilantro Mayonnaise on Ciabatta Bread
Roasted Vegetables with Hummus on Focaccia Bread
Cheese Tortellini Salad with Julienned Vegetables
Fresh Fruit Salad
Pretzels or Potato Chips

SOUP AND SALAD

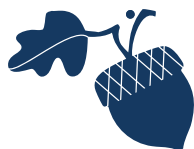
\$19.95

Choose Two Soups:

Our Signature Crab Bisque, Beef Barley with Wild Mushrooms,
Butternut Squash Bisque, Roasted Vegetable, Potato and Cheddar,
Cream of Tomato and Basil, Classic Chicken Noodle

Choose Three Salads:

Orange-Pecan Salad, Cobb Salad, Chicken Caesar, Garden, or Chef
Breads and Butter





Luncheon buffets, cont.

Luncheon Buffets Include: Selection of Luncheon Buffet Desserts, Assortment of Sodas and Bottled Water, and Aspretto Brand Coffee and Numi Brand Hot Teas.



MADISON LUNCH

\$22.95

Garden Salad with Two Dressing Selections
Grilled Rosemary Breast of Chicken
Our Signature Cheese Tortellini and Wild Mushrooms with Romano Sauce
Saffron Risotto
Steamed Green Beans with Red Pepper

SANDWICH AND SALAD

\$19.95

Choose Two Salads:

Orange-Pecan, Cobb, Chicken Caesar, Garden, or Chef

Choose Two Sandwiches:

Orange-Pecan Salad, Cobb Salad, Chicken Caesar, Garden, or Chef
Breads and Butter

Chips and Pretzels

DELI PLATTER

\$12.95

Sliced Meats and Cheeses including Honey Ham, Roasted Turkey Breast, Roast Beef, Swiss and Provolone Cheese, served with Breads, Tortillas, Pita, and Appropriate Condiments. Accompanied by Penne Pasta Salad with Roasted Vegetables in a Balsamic Vinaigrette, Dijon Red Bliss Potato Salad, and Potato Chips.

LUNCHEON BUFFET DESSERTS (CHOOSE ONE)

Miniature Cookies, Dessert Bars, and Bite-Sized Cheesecake

Pound Cake with Strawberries and Whipped Cream

Individual Fresh Fruit Tarts with Vanilla Custard





served luncheon salads

Served Lunches Include: Selection of Served Luncheon Desserts Iced Tea and Iced Water, Aspretto Brand Coffee and Numi Brand Hot Teas.



SALAD OPTION ONE

\$ 16.95

Grilled Romaine Lettuce with Marinated Chicken Breast
Chopped Tomatoes and Shredded Parmesan Cheese
Caesar Dressing with a Hint of Chipotle Peppers

SALAD OPTION TWO

\$ 18.95

Spring Greens with Fresh Orange Slices, Gorgonzola Cheese
Grilled Chicken Breast and topping of Candied Pecans
Our Signature Orange-Pecan Dressing

SALAD OPTION THREE

\$ 17.95

Sesame Chicken Breast presented over Chopped Romaine Lettuce
Topped with Crispy Noodles, Mandarin Oranges, Sesame Seeds
Sesame-Ginger Dressing

SALAD OPTION FOUR

\$ 21.95

Vietnamese-Style Shrimp and Pork Spring Roll
Thai Salad of Tomatoes, Cilantro, Lettuce,
Bean Sprouts, and Shredded Chicken
Served over Rice Vermicelli
Thai Table Sauce Dressing

SALAD OPTION FIVE

\$ 18.95

Spinach Salad tossed with Crispy Bacon, Walnuts and Blue Cheese
Topped with Sautéed Beef Tenderloin Tips
Blue Cheese Dressing

SALAD OPTION SIX

\$ 17.95

Spring Greens with Grilled Citrus Chicken Breast
Roasted Seasonal Miniature Vegetables
Balsamic Vinaigrette Dressing
Served over Rice Vermicelli
Thai Table Sauce Dressing





served lunch

Served Lunches Include: Garden Salad with Two Dressings, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Served Luncheon Desserts.

Add any Dinner Salad Selection to a Served Lunch for an Additional \$2.00 per guest.



SERVED LUNCH OPTION ONE

\$22.95

Country Ham and Swiss Cheese-Stuffed Chicken Breast with Dijon Sauce
Sautéed Julienned Vegetables
Steamed Basmati Rice

SERVED LUNCH OPTION TWO

\$22.95

Grain-Mustard Crusted Chicken with Champagne Shallot Sauce
Roasted Miniature Vegetables
Garden Blended Rice

SERVED LUNCH OPTION THREE

\$23.95

London Broil with Wild Mushroom Demi Glace
Mashed Red Potatoes with Chives
Steamed Julienned Carrots

SERVED LUNCH OPTION FOUR

\$25.95

Fillet of Atlantic Salmon with Orange Glaze
Sautéed Fresh Spinach
Roasted Fingerling Potatoes

SERVED LUNCH OPTION FIVE

\$25.95

Red Snapper Fillet with Lemon Butter and Capers
Orzo Pasta
Zucchini Squash sautéed with Shallots

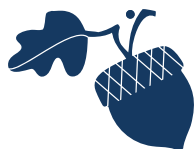
SERVED LUNCH OPTION SIX

\$25.95

Seared Yellowfin Tuna
Mild Wasabi Sauce
Pan Seared Sushi Rice Cake
Sautéed Baby Bok Choy

SERVED LUNCHEON DESSERTS (CHOOSE ONE)

Cheesecake, Key Lime Pie, Apple Pie, Carrot Cake, Tiramisu, Mocha Bread Pudding with Vanilla and Caramel Sauce, Pecan Pie, Norwegian Hazelnut Cake, Upside-Down Gingerbread Cake





served luncheon sandwiches

Served Luncheons Include: Selection of Served Luncheon Desserts, Iced Tea and Iced Water,
Served Beverages of Aspretto Brand Coffee and Numi Brand Hot Teas.



CHICKEN SALAD SANDWICH

\$16.95

Chicken Salad with a Hint of Fresh Tarragon on Croissant
Orzo Pasta Salad with Fresh Spinach, Tomato, and Feta Cheese
Miss Vicky's® Potato Chips

CUBAN SANDWICH

\$17.95

Country Style Ham, Pork, Dill Pickles, Swiss Cheese and Mustard
Red Bliss Potato Salad with Fresh Herbs and Capers
Pretzels

SWEET ROAST BEEF

\$18.95

Medium-Rare Roast Beef with Caramelized Onions on a Kaiser Roll
Lettuce, Tomato and Horseradish Sauce
Salad
Miss Vicky's® Potato Chips

SOUTHWEST TURKEY SANDWICH

\$16.95

Smoked Turkey, Provolone, Bacon, Lettuce and Tomato
Focaccia Bread with Chipotle Mayonnaise
Three Cheese Tortellini Salad with Roasted Vegetables
Pretzels

SMOKED HAM SANDWICH

\$16.95

Smoked Ham and Creamy Brie Cheese with Tomato and Lettuce
Focaccia Bread with Dijon Mustard
Fresh Fruit Salad
Miss Vicky's® Potato Chips





packaged lunches

Packaged Lunches include: Chocolate Chip Cookie and Fruit Dessert Bar, Bottled Water and Assorted Sodas.



HONEY HAM AND SWISS ON MARBLED RYE

\$12.00

Tomato, Lettuce, Mayonnaise
Cheese Tortellini Pasta Salad with Fresh Vegetables
Pretzels

ROASTED TURKEY BREAST AND PROVOLONE ON CIABATTA

\$12.00

Tomato, Lettuce, Cranberry Mayonnaise
Orzo Pasta Salad with Fresh Spinach, Tomatoes, and Feta Cheese
Miss Vicky's Potato Chips

ROAST BEEF AND PROVOLONE ON A KAISER ROLL

\$12.00

Tomato, Lettuce, Horseradish Sauce
Red Bliss Potato Salad with Fresh Herbs and Capers
Miss Vicky's Potato Chips

GRILLED CHICKEN AND CHEDDAR IN A PESTO WRAP

\$12.00

Shredded Lettuce, Tomato, Bacon, Ranch Sauce
Cucumber and Tomato Salad
Pretzels

ROASTED VEGETABLES AND HUMMUS IN A TOMATO WRAP

\$12.00

Shredded Lettuce, Tomato, Pesto Mayonnaise
Cheese Tortellini Pasta Salad with Fresh Vegetables
Miss Vicky's Potato Chips





dinner salads

Served Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Dinner Dessert.

PACIFIC SALAD

Blanched Asparagus and Star Fruit over Micro Greens, Vietnamese Style Vinaigrette

TOMATO PANZANELLA SALAD

Parmesan Crisp, Fresh Heirloom Tomato, Frisee Lettuce Balsamic Reduction and Olive Oil

MADISON SALAD

Baby Garden Greens, Candied Pecans, Red Onion, Blue Cheese, Raspberry Vinaigrette

OSCAR SALAD

Shaved Fennel and Fresh Oranges with Artichokes, Dill Orange Vinaigrette

SUMMER SALAD

Butter Lettuce Cup filled with Spring Greens and Julienned Vegetables, Tomato Basil Vinaigrette

GARDEN SALAD

Romaine and Iceberg Lettuces with Cucumber, Tomato, Croutons, Carrots, Selection of Dressing





buffet dinner

Buffet Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Dinner Dessert.



Chef Presentation of Prime Rib with Horseradish and Au Jus **\$31.95**

Grilled Rosemary Chicken Breast

Signature Cheese Tortellini with Wild Mushrooms in Romano Cream Sauce

Sautéed Julienned Vegetables

Garden Blended Rice

Grilled Flank Steak with Roasted Red Pepper Sauce **\$29.95**

Pesto Chicken Breast with Pine Nuts

Polenta with Roma Tomato Sauce

Sautéed Baby Vegetables

Roasted Red Bliss Potatoes

Grilled Filet Mignon with Cherry Chive Sauce **\$35.95**

Salmon with Dill Butter

Portabella Mushroom Cap with Wilted Spinach

Steamed Broccoli

Rice Pilaf

Red Snapper with Creole Sauce **\$33.95**

Pork Loin with Apple Cherry Glaze

Signature Cheese Tortellini with Wild Mushrooms Romano Cream Sauce

Asparagus and Red Pepper Bundle

Roasted Fingerling Potatoes

Garden Salad with Antipasto Display of Italian Style Meats and Cheeses **\$23.95**

Fresh Mozzarella and Tomato drizzled with Olive Oil and Basil

Italian Sausage Lasagna

Baked Penne Pasta with Roasted Vegetables and White Wine Sauce

Garlic Bread and Shredded Parmesan Cheese





served dinner entrees

Served Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Served Dessert.



ROASTED CHICKEN BREAST

\$26.95

Roasted Chicken Breast with Tarragon Tomato Marsala Sauce
Mashed Potatoes and Steamed Asparagus

CRAB AND SPINACH STUFFED CHICKEN BREAST

\$32.95

Crab and Spinach Stuffed Chicken Breast with Champagne Sauce
Risotto Cake and Baby Carrots

GRILLED BREAST OF CHICKEN WITH CITRUS BUTTER

\$23.95

Garden Blended Rice and Sautéed Julienned Vegetables

GRILLED FILET MIGNON WITH BORDELAISE SAUCE

\$36.95

Potato Latke and Haricot Verts Carrot Bundle

GRILLED FLANK STEAK WITH ROASTED RED PEPPER SAUCE

\$29.95

Steamed Jasmine Rice and Sautéed Julienned Vegetables

ROASTED PORK TENDERLOIN

\$32.95

Roasted Pork Tenderloin with Orange Wine Sauce, Yukon Gold Potatoes, and Fennel Slaw
Selection of Dinner Salad

PORK CHOPS WITH APPLE AND FIG COMPOTE

\$31.95

Root Vegetables and Spinach Soufflé

SESAME SEARED TUNA WITH TOMATO FONDUE

\$28.95

Creamed Leeks and Parmesan Potatoes

VEAL CHOPS WITH ROSEMARY MERLOT SAUCE

\$41.95

Braised Baby Fennel and White Beans





served dinner entrees

Served Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Served Dessert.



SEA BASS WITH FRUIT SALSA

Coconut Rice and Baby Zucchini

\$39.95

RED SNAPPER WITH CAPER SAUCE

Basmati Rice and Sautéed Leeks

\$33.95

RAINBOW TROUT WITH LOBSTER ALMOND BUTTER

Jasmine Rice and Herbed Spaghetti Squash

\$29.95

TWIN JUMBO LUMP CRAB CAKES

with Cilantro Lemon Aioli, Broiled Tomato and Roasted Rosemary Potato

\$36.95

COLD-WATER LOBSTER TAIL

with Garlic Infused Butter

Risotto and Steamed Snow Peas

MARKET PRICE

FILET AND JUMBO SHRIMP WITH BÉARNAISE SAUCE

Signature Potato Gratin and Sautéed Miniature Vegetables

\$38.95

ROSEMARY GARLIC LAMB CHOPS

with Minted Pinot Noir Sauce

Haricot Verts and Jasmine Rice

\$36.95

GRILLED VEAL TENDERLOIN WITH DEMI GLACE

Mashed Potato Dauphine and Roasted Root Vegetables

\$35.95





vegetarian entrees

Vegetarian Options are Available Upon Request for Lunch and Dinners.



EGGPLANT RAVIOLI WITH ROMA TOMATO SAUCE

Striped Ravioli topped with Fresh Roma Tomato and White Wine Sauce, Finished with Fresh Herbs and Grated Parmesan

MUSHROOM NEAPOLITAN

Grilled Portabella Mushroom Cap topped with Sautéed Fresh Spinach and Topped with Red Beans and Feta Cheese

EGGPLANT ROULADE

Fresh Eggplant Wrapped around Roasted Garden Vegetables and Tofu, served over Polenta and topped with Roma Tomato Sauce

TOMATO TART

Sun-dried Tomatoes and White Wine with Lightly Beaten Eggs in a Flaky Crust, Topped with Toasted Parmesan Cheese and Savory Tomato Whipped Cream

WILD MUSHROOM CHEESE TORTELLINI

Three Cheese Tortellini tossed with Romano Cream Sauce and Wild Porcini and Portabella Mushrooms, Topped with Grated Parmesan Cheese





served dinner desserts

Select One Item to be Served After Dinner.

POACHED PEAR

Bartlett Pear Lightly Poached in Sweet Wine, Presented on Spice Cake and Drizzled with White and Dark Chocolate

DEEP DISH BERRY TART

Blackberries, Red Raspberries, and Strawberries Baked in a Butter Lattice Crust

KEY LIME TART

Yellow Sponge Layers with Key Lime Custard Filling Topped with Candied Lime Wedge

CARAMEL FUDGE PECAN

Chocolate Cake with Caramel, Chocolate Mousse Topped with Caramel, Toffee, and Pecans.

CHOCOLATE LAVA CAKE

Chocolate Sponge Cake Filled with Molten Chocolate Ganache

MIDAS TRUFFLE

Chocolate Sponge Cake with Brilliant Poured Chocolate Glaze Finish, Topped with a Golden Truffle

RASPBERRY WHITE CHOCOLATE

White Chocolate Raspberry Cheesecake Marbled with Raspberry, Topped with Raspberry Glaze and White Chocolate

TURTLE CHEESECAKE

Traditional New York Style Cheesecake with Chunks of Brownie and Caramel, with Dark Chocolate Ganache and Toasted Pecans





hors d'oeuvres receptions



International Cheese Display with an Assortment of Crackers
Warm Artichoke Dip with Breads and Pita
Sweet and Sour Meatballs
Tomato Mozzarella Bruschetta on Crostini

\$14.95

International Cheese Display with an Assortment of Crackers
Fresh Fruit Display
Warm Crab Dip with Breads and Pita
Panko Chicken Skewers with Orange Sauce
Fresh Mozzarella Roulade with Vegetables

\$19.95

International Cheese Display with an Assortment of Crackers
Fresh Fruit Display
Roasted Vegetable Display with Balsamic Drizzle
Warm Crab Dip with Breads and Crackers
Sesame Panko Chicken Skewer

\$19.95

Thai Beef Roll with Fresh Julienned Vegetables
Pork Tenderloin with Chile Mango Chutney
Beef Satay with Peanut Sauce
Antipasto Display of Italian Style Meats, Cheese, Marinated Vegetables
Warm Spinach Dip with Breads and Crackers
Artichoke Dip with Sun-dried Tomato Jam

\$22.95





hors d'oeuvres reception #1

Coffee Beverage Station Additional \$2.95 per guest.



CHEF CARVING STATION

\$28.95

Carved Beef Tenderloin
Petite Rolls, Horseradish Sauce and Grain Mustard

TABLE PRESENTATION

Warm Spinach and Artichoke Dip with Pita and Artisan Bread
Panko-Breaded Sesame Chicken Skewer
Antipasto of Italian Style Meats, Cheeses, and Marinated Vegetables
Baked Brie with Raspberry and Almond Filling
Canapé of Shrimp Mousse on Brioche Toast Point
Gazpacho in Cucumber Cup

BUTLERED HORS D'OEUVRES

Garlic Hummus on Cucumber Slice
Miniature Crab Cake with Red Pepper Aioli
Sliced Crisp Duck on Orange Risotto Cake







hors d'oeuvres reception #2

Coffee Beverage Station Additional \$2.95 per guest.

BUTLERED HORS D'OEUVRES

\$36.95

Baby Vegetables with Ranch Dip
Skewered Scallop with Orange-Sesame Dipping Sauce
Basil Infused Sweet Grape Tomatoes
and Fresh Mozzarella Skewers

CHEF CARVING STATION

Herb-Encrusted Roast Tenderloin of Beef
Horseradish Cream, Whole Grain Mustard
Miniature Crusty Rolls

CHEF PRESENTATION

Onion, Herb, and Potato Encrusted Side of Salmon
Cucumber Dill Cream

TABLE PRESENTATION

Imported Cheeses with Dried Fruit and Nuts
Gourmet Crackers, Flatbreads, and Baguettes
Country Ham on Buttered Biscuit
Panko Chicken Sesame Skewer
Toasted Goat Cheese on Roasted Garlic Cheese Toast
Chicken, Apple, and Cheddar Cheese Empanada





hors d'oeuvres reception #3

Coffee Beverage Station Additional \$2.95 per guest.



CHEF PRESENTATION

\$36.95

Filet Mignon

Blue Cheese Butter and Demi Glace Miniature Vegetable Bundle

Potato, Onion, and Sage Crepe

Chicken, Sweet Corn, and Red Pepper Crepe

Sea Bass

Broiled Beefsteak Tomato and Donatello Coulis, Cilantro Sour Cream

TABLE PRESENTATION

Shrimp Avocado Salsa Martini

Roasted Vegetable Empanadas with Chayote Squash Relish

Artichoke Bottom Cup with Sundried Tomato Jam

Mozzarella Roulade with Fresh Pesto Coulis

Yellow Curry Chicken on Skewer with Coconut Sauce





hors d'oeuvres reception #4

Coffee Beverage Station Additional \$2.95 per guest.

CARVING STATION

\$26.95

Dijon Mustard-Glazed Ham
Silver Dollar Yeast Rolls

TABLE PRESENTATION

International Cheese Display
Assortment of Breads and Crackers

Roasted Vegetable Display

Antipasto Display of Italian Style Meats,
Cheeses, and Marinated Vegetables

Signature Warm Artichoke Dip
Assortment of Crackers and Pita

Sweet and Sour Meatballs

Red Pepper Hummus, Kalamata Olive Tapenade,
Tomato Basil Bruschetta, Herbed Feta Cheese Spread
Artisan Breads and Crackers

Crab-Stuffed Mushroom





english style tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table. Sparkling Water is available upon request.



WINDSOR TEA

\$25.95

First course

Shrimp Mousse on Brioche Toast Points

Carolina Pork BBQ with Honey Butter on Biscuits

Second Course

Cinnamon Scones

Orange-Cranberry Scones

Fresh Biscuits

Whipped Butter, Raspberry Jam, Devonshire Cream

Third Course

Lemon Cookies

Fresh Fruit Tarts

Banana Nut Bread

Fourth Course

Key Lime Pie





english style tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table. Sparkling Water is available upon request.



LUNCHEON TEA

\$23.95

Tea Sandwiches

Daikon Radish and Watercress on Brioche Toast

Sliced Cucumber with Fresh Basil and Mint Butter on Thin Sliced French Baguette

Shrimp Mousse on Brioche Toast Points

Canapés

Smoked Trout with Onion Relish on Brioche

Thinly Sliced Roast Beef with Horseradish Butter on Pumpernickel Rye

Ham with Orange Marmalade on Southern Sally Lunn Rolls

Lemon Cookies

AFTERNOON TEA

\$18.95

Daikon Radish and Watercress on Brioche Toast

Sliced Cucumber with Fresh Basil and Mint Butter on Thin Sliced French Baguette

Shrimp Mousse on Brioche Toast Points





chef presentations

One of our Chefs will prepare and present your guests' meals during the event.
50 guest minimum



MAKI SUSHI

ADD FOR \$10.95

Spicy Tuna – Sriracha Chile Mayo Sauce Mixed with Tuna
California Style – Avocado, Surimi, Red Pepper, Carrot, and Cucumber
Philadelphia Roll - Smoked Salmon and Cream Cheese

MASHED POTATO MARTINI

ADD FOR \$5.95

Garlic, Sweet Potato, and Red Bliss Mashed Potatoes
Chives, Bacon, Creole Chicken or Shrimp, Cheddar Cheese, Candied Pecans, and Marshmallows

PASTA

\$9.95

Tri-Color Tortellini, Porcini Mushroom Ravioli, and Penne Pasta
Chicken, Asparagus, Artichokes, Kalamata Olives, Grated Parmesan Cheese,
Oven Roasted Plum Tomatoes
Pesto, Roma Tomato, and Romano Cream Sauce

SAVORY CREPES

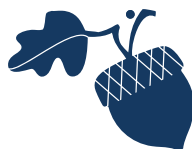
ADD FOR \$5.95

Fresh Chive Crepes
Potato, Sage, and Onion Chicken, Red Pepper, and Sweet Corn

RAW BAR

\$9.95

Steamed Black Mussels, Cocktail Shrimp, Steamed Clams,
Two Varieties of Oysters on the Half Shell, Snow Crab Claws
Served with Cocktail Sauce, Fresh Lemons, Sake Lime Sauce, and Classic Champagne Mignonette







chef carving presentations

One of our Chefs will prepare and present your guests' meals during the event.
50 guest minimum

DIJON HAM	\$10.95
SMOKED TURKEY	\$10.95
TOP ROUND OF BEEF OR ROASTED PORK LOIN	\$10.95
LAMP CHOPS	\$10.95
BEEF TENDERLOIN	\$10.95
PRIME RIB	\$10.95

All carving stations are accompanied by an assortment of petite rolls and complementary condiments.





afternoon and morning breaks



DIJON HAM	\$4.95
BEVERAGE STATION REFRESH	\$4.95
DRIED FRUITS, TRAIL MIX, GRANOLA BARS, SELECTION OF WHOLE FRUIT	\$2.95
ASSORTMENT OF COOKIES, BROWNIES, AND DESSERT BARS	\$3.95
SNACK BAGS OF GOLDFISH CRACKERS, PRETZELS, POTATO CHIPS, AND POPCORN	\$2.95
BABY VEGETABLE CRUDITÉ WITH RANCH DIP PREMIUM BEVERAGE BREAK FEATURING ASSORTED STEWART'S SODAS® AND SNAPPLE TEAS®	\$2.95
ZUCCHINI, BANANA, AND DATE NUT TEA BREADS WITH WHIPPED BUTTER AND WHIPPED CREAM CHEESE	\$2.95
FRESH SEASONAL FRUIT KABOBS	\$3.95
DOMESTIC CHEESE DISPLAY WITH AN ASSORTMENT OF GOURMET CRACKERS	\$2.95





alcoholic beverages



HOSTED BAR - The host pays for each of their guests' drinks.

CASH BAR - Guests personally pay cash for each drink.

TOP SHELF BAR

\$7.00 PER DRINK

Bombay Sapphire Gin, Belvedere Vodka, Crown Royal Whiskey, Woodford Reserve Bourbon, Glenfiddich Scotch, 1800 Silver Tequila, Mount Gay Eclipse Rum

PREMIUM BAR

\$6.00 PER DRINK

Tanqueray Gin, Smirnoff 80 Vodka, Jack Daniel's Whiskey, Makers Mark Bourbon, Johnny Walker Red Scotch, Jose Cuervo Gold Tequila, Bacardi Superior Rum

TOP SHELF CORDIALS

\$5.00 PER DRINK

Godiva White Chocolate, Chambord Royal De France, Frangelico, Hennessy VS

PREMIUM CORDIALS

\$4.00 PER DRINK

Kahlua Coffee, PAMA Pomegranate, Amaretto Di Amore, Courvoisier VS

PREMIUM AND TOP SHELF BARS INCLUDE:

2 Domestic Beer Selections, 2 Premium Beer Selections and 3 Wine Selections





alcoholic beverage packages



TOP SHELF BAR

1 HOUR	\$14.00
2 HOURS	\$21.00
3 HOURS	\$28.00
4 HOURS	\$30.00

Bombay Sapphire Gin, Belvedere Vodka, Crown Royal Whiskey, Woodford Reserve Bourbon, Glenfiddich Scotch, 1800 Silver Tequila, Mount Gay Eclipse Rum, 2 Domestic Beer Selections, 2 Premium Beer Selections, 3 Wine Selections

PREMIUM BAR

1 HOUR	\$12.00
2 HOURS	\$18.00
3 HOURS	\$24.00
4 HOURS	\$26.00

Tanqueray Gin, Smirnoff Vodka, Jack Daniels Whiskey, Makers Mark Bourbon, Johnny Walker Red Scotch, Jose Cuervo Gold Tequila, Bacardi Rum, 2 Domestic Beer Selections, 2 Premium Beer Selections, 3 Wine Selections

BEER AND WINE BAR

1 HOUR	\$10.00
2 HOURS	\$15.00
3 HOURS	\$20.00
4 HOURS	\$22.00

2 Domestic Selections, 2 Premium Beer Selections, 3 Wine Selections

Wines will be personally selected for your event by our knowledgeable staff, or you may ask your sales associate to see our comprehensive wine list.

All bars include non-alcoholic sodas, juices, and water. One bartender per 75 guests is included. Minimum of 30 guests for an open bar. Bartender will be provided at \$30.00 per hour if less than thirty guests, for a minimum charge of 4 hours. Additional hours for open bar are \$30.00 per hour.

All prices are per person and inclusive of service charge and taxes.





beer and wine selections



BEER AND WINE BAR

2 Domestic Selections

\$3.00 PER DRINK

2 Premium Selections

\$4.00 PER DRINK

4 Wine Selections

\$6.00 PER DRINK

NON-ALCOHOLIC BEVERAGES

SERVED WITH EACH BAR

\$1.00 PER DRINK

Bartender fee of \$30.00 per hour, 4 hour minimum, waived if sales exceed \$200.00.

Bartender will be provided at \$30.00 per hour if less than thirty guests, for a minimum charge of 4 hours. All prices are inclusive of service charge and taxes.

DOMESTIC BEER SELECTION

Budweiser

Bud Light

Rolling Rock

Miller Light

Coors

Coors Light

PREMIUM BEER SELECTION

Amstel Light

Heineken Lager

Sierra Nevada Pale Ale

Sam Adams

Corona

Yuengling





general terms and conditions

PAYMENTS AND FEES

Unless otherwise noted, all prices are per person and subject to 18% Administrative Charge* and 11.3% Tax.

All major credit cards, cash, and personal or business checks are accepted by the catering company.

A late booking fee of \$75.00 will be charged for any event that is booked less than 72 hours in advance.

FINAL GUEST COUNT

The guaranteed minimum number of guests expected, or Final Guest Count, is due three days prior to the event.

If fewer than the expected number of guests attend the event, billing will be based on the Final Guest Count, not the actual number attending.

If more than the expected number of guests attend, the increase will be reflected in the final bill.

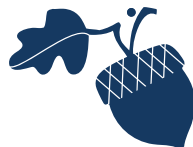
Until one day prior to the event, and at the discretion of the Director of Catering, additional guests may be added.

CATERING POLICIES

All food and beverage consumed in the Jepson Alumni Executive Center must be provided by Sodexo Catering. No outside food or beverage is allowed.

Excess food and beverage items, including alcohol, may not be removed from the event site.

**The administrative charge is not a gratuity, but rather a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expense, uniforms, and smallwares.*



notes



UNIVERSITY OF
MARY WASHINGTON

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Jepson Alumni Executive Center
AT THE UNIVERSITY OF MARY WASHINGTON