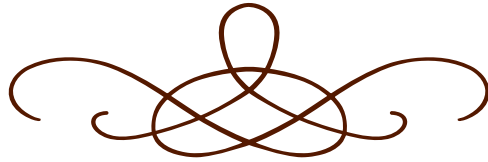




JMU Special Event Catering

fresh and delicious every day

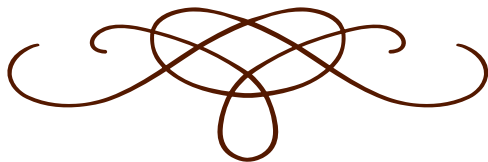




Thank you for choosing James Madison University Special Event Catering!

WE OFFER FULL SERVICE CATERING AND LICENSED BEVERAGE SERVICE FOR THE JMU CAMPUS, HARRISONBURG, AND THE CENTRAL SHENANDOAH VALLEY. WHETHER ON-CAMPUS OR OFF-CAMPUS, WE ARE COMMITTED TO MAKING EVERY EVENT UNIQUE. OUR KNOWLEDGEABLE AND FRIENDLY CATERING STAFF WILL ASSIST YOU WITH ALL THE DETAILS FROM EVENT CONCEPTION TO COMPLETION. A SEASONED CULINARY TEAM HAS DESIGNED AN EXCEPTIONAL SELECTION OF MENUS TO FIT A WIDE RANGE OF BUDGETS AND TASTES, INCLUDING REGIONAL INGREDIENTS, JMU FAVORITES AND SPECIALTY ITEMS. CHOOSE FROM OUR DELICIOUS OFFERINGS, OR LET US CREATE A CUSTOMIZED MENU FOR YOUR SPECIFIC NEEDS. FROM MEETING AND BOX LUNCH DELIVERIES, TO RECEPTIONS, BANQUETS AND WEDDINGS, WE CAN HELP YOU PLAN EVENTS AT YOUR HOME, CHURCH, BUSINESS OR OTHER LOCATION OF YOUR CHOICE.

THIS GUIDE WILL WALK YOU THROUGH THE PLANNING PROCESS FOR A CATERED EVENT. SHOULD YOU REQUIRE A CUSTOMIZED MENU, WE WILL BE HAPPY TO MEET WITH YOU. WE LOOK FORWARD TO THE OPPORTUNITY TO EXCEED YOUR EXPECTATIONS!



Our Commitment



We are working to continually increase our positive impact on our environment and community by providing you with local foods when available and low waste events that offer compostable paper and plastic products along with the proper signage and bins. We look forward to helping you go GREEN!

Green Practices

WE ARE COMMITTED TO PROVIDING GREEN PRACTICES THROUGHOUT OUR CATERING DEPARTMENT:

- BREAD AND BAKERY ITEMS BAKED IN HOUSE OR IN PARTNERSHIP WITH A LOCAL BAKER
- PLATES, CUPS, NAPKINS, AND CUTLERY MADE FROM ECO FRIENDLY COMPOSTABLE MATERIALS
- DISPOSABLE TRAYS MADE FROM RECYCLABLE MATERIALS
- WHENEVER POSSIBLE, THE USE OF BULK CONDIMENTS IS USED TO REDUCE PACKAGING. EXCEPT IN BOX OR BAGGED LUNCHES
- DIVERT 100% OF FRYER OIL WASTE
- COMMINGLED RECYCLING
- WHEN APPLICABLE, LOCAL INGREDIENTS ARE USED FROM FARMS ALL OVER VIRGINIA. OUR CHEFS CONNECT WITH VENDORS TO DEVELOP LOCAL PURCHASING. IF LOCAL INGREDIENTS ARE NOT AVAILABLE, OUR SALES AND CULINARY TEAM WILL WORK WITH YOU AND RECOMMEND OTHER OPTIONS
- GREEN CLEANING PRODUCTS THAT HAVE A LESSER OR REDUCED EFFECT ON HUMAN HEALTH AND THE ENVIRONMENT

What can YOU do?

- TO FURTHER REDUCE YOUR CARBON FOOTPRINT, SPEAK WITH OUR SALES TEAM ABOUT ORDERING BEVERAGES IN REUSABLE PITCHERS INSTEAD OF BOTTLED OR CANNED DRINKS.
- ORDER A BUFFET-STYLE MEAL VS. INDIVIDUALLY PACKAGED ITEMS.
- RECYCLE THE BOXES IF USING BOXED LUNCHES. THEY CAN BE PLACES IN THE PAPER RECYCLING BINS.
- MAKE SURE RECYCLING BINS FOR FOOD/BEVERAGE CONTAINERS ARE VISIBLE AND CLEARLY LABEL THEM "RECYCLE PLASTICS/CANS/GLASS HERE" WITH REUSABLE SIGNAGE. DOWNLOAD JMU RECYCLING SIGNS AT WWW.JMU.EDU/STEWARDSHIP
- ASK PARTICIPANTS TO PROVIDE EARLY CONFIRMATION OF ATTENDANCE AND ORDER THE APPROPRIATE AMOUNT OF FOOD.
- ASK THE SALES DEPARTMENT ABOUT CHINA AND FLATWARE OPTIONS VS. DISPOSABLES.
- ASK THE SALES DEPARTMENT ABOUT LOW-WASTE OPTIONS, WHICH INCLUDE COMPOST AND RECYCLING BINS, SIGNAGE, AND MENU ITEMS SERVED IN BULK RATHER THAN INDIVIDUALLY PACKAGED. THERE IS NO ADDITIONAL CHARGE TO HAVE THIS SERVICE WITH GUEST COUNTS UNDER 150. A SERVICE CHARGE WILL BE ADDED IF EVENTS ARE MORE THAN 150 GUESTS.

Menu Icons



VEGETARIAN: CONTAINS NO MEAT, POULTRY, OR SEAFOOD, BUT MAY CONTAIN OTHER ANIMAL-DERIVED PRODUCTS SUCH AS EGGS AND DAIRY.



VEGAN: CONTAINS NO ANIMAL-DERIVED PRODUCTS SUCH AS MEAT, POULTRY, SEAFOOD, EGGS, DAIRY, OR HONEY.



MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.



HEALTHY OPTION: FOOD OPTIONS THAT ARE LOW IN FAT (UNDER 3 GRAMS) AND CONTAIN LESS THAN 400 MG OF SODIUM.



Breakfast

BREAKFAST COLLECTIONS

All prices are per person
(10 person minimum)

Mini Continental \$9.99

INCLUDES MINIATURE MUFFINS, DANISH, CROISSANTS AND BAGELS:
SERVED WITH BUTTER, FRUIT PRESERVES AND CREAM CHEESE,
FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, COFFEE,
DECAF AND HOT TEA

Quick Start \$8.99

ASSORTED MUFFINS, DANISH AND SCONES, WITH FRESH SEASONAL
SLICED FRUIT, FRESH ASSORTED JUICES, COFFEE, DECAF AND
HOT TEA

Healthy Choice Breakfast \$7.99

WHETHER IN COMBINATION WITH ONE OF OUR OTHER
BREAKFAST PACKAGES OR ALONE, IT'S A HEALTHY WAY TO START
YOUR DAY. INCLUDES INDIVIDUAL CEREAL CUPS, MILK, RIPE
BANANAS, AND ASSORTED INDIVIDUAL YOGURT CUPS, COFFEE,
DECAF AND HOT TEA

Signature Sunrise \$6.99

AN ASSORTMENT OF FRESHLY BAKED PASTRIES, BAGELS,
MUFFINS, REGULAR AND DECAF COFFEE

Traditional Continental \$9.99

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

Cereal Bar \$6.49

FRESH ASSORTED CEREALS, MILK AND FRUIT TOPPINGS.
A GREAT WAY TO START THE DAY!

Build Your Own Breakfast

PANCAKE SANDWICHES \$4.99

CHOOSE FROM: BACON, EGG AND CHEDDAR;
HAM, EGG AND CHEDDAR; OR SAUSAGE, EGG
AND CHEDDAR

ASSORTED BAGELS WITH BUTTER, CREAM
CHEESE AND PRESERVES \$1.99

FRUIT AND YOGURT PARFAITS \$2.99

SEASONAL FRUIT SALAD 🥗🍌🍓❤️ \$1.99

FRESH ORANGE JUICE \$1.49

BOTTLED JUICES \$2.09 each

REGULAR AND DECAFFEINATED COFFEE AND
TEA SERVICE \$2.29

GRANOLA BARS \$1.59

ASSORTED DANISH, MUFFINS, CROISSANTS \$1.99

ASSORTED BREAKFAST BREADS \$1.49

BISCUITS \$1.99

HAM OR SAUSAGE BISCUITS \$2.49

HOT BREAKFAST

All prices are per person
(10 person minimum)

American Breakfast \$8.49

ASSORTED PASTRIES, SCRAMBLED EGGS, CRISP BACON, SAUSAGE LINKS OR SAUSAGE PATTIES, CHOICE OF BREAKFAST POTATO, COFFEE, DECAF AND HOT TEA

French Toast Buffet \$8.99

ORANGE CINNAMON FRENCH TOAST SERVED WITH CRISP BACON, SAUSAGE LINKS OR SAUSAGE PATTIES, CHOICE OF BREAKFAST POTATO, CONDIMENTS, COFFEE, DECAF AND HOT TEA

Smart Sunrise Sandwich Buffet \$10.99

A SELECTION OF BREAKFAST SANDWICHES SERVED ON ASSORTED ROLLS AND BREADS, INCLUDING: HAM, EGG AND CHEESE ON CROISSANT; SAUSAGE, EGG AND CHEESE ON BISCUIT; EGG AND CHEESE ON A BAGEL. SERVED WITH ASSORTED PASTRIES, FRESH SEASONAL SLICED FRUIT, CHOICE OF BREAKFAST POTATO, COFFEE, DECAF AND HOT TEA

Eggbeaters may be substituted for real Eggs upon request
Choice of breakfast potato includes Hashbrowns or O'Brien



BREAKFAST ADDITIONS

All prices are per person
(10 person minimum)

Yogurt Parfait Bar \$8.99

YOUR CHOICE OF TWO LOW-FAT YOGURTS, GRANOLA, THREE SEASONAL FRUITS, AND TWO TOPPINGS SERVED WITH BANANA BREAD CROUTONS TO BUILD YOUR IDEAL PARFAIT

Sensible Sandwich \$3.49

CHOOSE FROM: GARDEN VEGETABLES ON A WHEAT ENGLISH MUFFIN; GARDEN VEGETABLES AND HAM ON A WHEAT ENGLISH MUFFIN; OR GARDEN VEGETABLES AND TURKEY SAUSAGE ON A WHEAT ENGLISH MUFFIN

Hand Wrapped Breakfast Burritos \$3.99

YOUR CHOICE OF MEAT LOVER'S, EGG AND CHEESE OR SPINACH FLORENTINE

Seasonal Fresh Fruit Tray \$1.99

A HEALTHY, TASTY ARRANGEMENT OF BITE-SIZED SEASONAL FRESH FRUIT

Scrambled Eggs or Signature Quiche \$2.49

Breakfast Potatoes with Peppers & Onions \$2.49

Breakfast Sausage Links and Canadian Bacon \$2.49

Eggbeaters may be substituted for real Eggs upon request



Breakfast

BREAKFAST

All breakfast options are served with cage-free, organic egg whites or tofu scramble, coffee/decaf and herbal teas.

All prices are per person
(10 person minimum)

“Good Morning JMU” Hot Breakfast

\$10.49 per person

CUSTOMIZE YOUR BREAKFAST FROM THE OPTIONS BELOW.
CHOOSE 5 OF THE FOLLOWING:

CAGE-FREE SCRAMBLED EGGS 🌱🥚

CAGE-FREE EGGS SCRAMBLE WITH LOCAL CHEESE 🌱🥚

QUICHE WITH ORGANIC SPINACH, MUSHROOMS, SUN-DRIED TOMATOES, AND LOCAL CHEESE (🌱🥚 UPON REQUEST)

TOFU SCRAMBLE 🌱

FRENCH TOAST (🌱 UPON REQUEST)

QUINOA AND VEGETABLE PILAF 🌱🥬

ALL-NATURAL CHICKEN APPLE SAUSAGE

NATURAL SMOKED BACON 🥓

TURKEY SAUSAGE

BUTTERMILK BISCUIT WITH LOCAL HONEY AND JAM 🌱

ASSORTED YOGURT LOAVES 🌱

SLICED FRUIT 🌱🍌🍓

“Rise and Shine Dukes” Continental Breakfast \$6.99 per person

SLICED FRUIT 🌱🍌🍓

HOMEMADE BREAKFAST BREADS AND MUFFINS 🌱

ORGANIC YOGURT 🌱🥛🍓

GRANOLA 🌱

A La Carte

BREAKFAST BURRITO WITH CAGE-FREE EGGS, MUSHROOMS, SPINACH, RED PEPPERS, AND CHEDDAR CHEESE 🌱 \$6.49 per piece

SEASONAL FRUIT AND ORGANIC YOGURT BAR OR PARFAIT 🌱🍓 \$2.99 per person

ORGANIC YOGURT 🌱🥛🍓 \$1.49 per person

SEASONAL AND/OR ORGANIC WHOLE FRUITS 🌱🍌🍓 \$1.49 per person

FRESH SEASONAL SLICED FRUIT 🌱🍌🍓 \$1.99 per person

HOUSE MADE GRANOLA 🌱 \$1.49 per person



Lunch



A LA CARTE LUNCHEON SANDWICHES

All prices are per person
(10 person minimum)

Please choose up to two (2) of the following sandwiches

Includes fresh fruit medley and your choice of redskin potato salad, pasta salad, or coleslaw, house dessert, coffee and ice water (tea upon request)

Shrimp Salad Sandwich \$10.49

SHRIMP SALAD ON ARTISAN CIABATTA BREAD

JMU Duke Club \$8.49

SMOKED TURKEY, HONEY HAM AND BACON ON SWIRL RYE BREAD. SERVED WITH LETTUCE, TOMATO AND CRANBERRY MAYONNAISE

BLTT Wrap \$7.99

BACON, LETTUCE, TOMATO AND SMOKED TURKEY WITH PARMESAN PEPPERCORN DRESSING IN A PITA WRAP

Grilled Veggie and Avocado "Po Boy" \$8.49

GRILLED VEGGIES AND FRESH AVOCADO SERVED ON A SUB ROLL TOPPED WITH MELTED PEPPERJACK CHEESE AND SERVED WITH LETTUCE AND TOMATO

Chicken Caesar Wrap \$9.49

GRILLED CHICKEN BREAST, TOMATOES, ROMAINE LETTUCE, PARMESAN CHEESE AND CAESAR DRESSING IN A GARLIC & HERB WRAP

Roast Beef and Smoked Ham Muffaletta \$8.49

WITH MOZZARELLA, PESTO MAYONNAISE, SAVORY OLIVE SPREAD, TOMATOES AND ROASTED RED PEPPERS





Plated Meals

SERVED LUNCHEON ENTRÉES

All prices are per person
(10 person minimum)

Includes fresh bread with butter, coffee and iced water
(tea upon request)

All plated meals come with our recommended appetizer or house
salad and house dessert.

Our Chef's daily creation of soup may be added
for \$2.49 per person

Jerk Rubbed Pork Tenderloin with Island Rice and Sautéed Asparagus \$16.99

SERVED WITH ACHIOTE SHRIMP AND BLACK BEAN CAKE

Hoisin Mango Ribs with Asian Slaw \$14.99

SERVED WITH POTSTICKERS WITH SWEET SOY DIPPING

Chimichurri Flank Steak with Jasmine Rice \$18.99

SERVED WITH SCALLOP AND SPICY COCONUT CEVICHE

Farfalle with Shrimp \$14.99

SERVED WITH RAPINI AND WINTER ROASTED VEGETABLES

Pistachio Crusted Halibut with Spring Mix \$20.99

SERVED WITH MUSHROOM CRÊPES

Roasted Vegetable Parmesan Quiche \$10.99

SERVED WITH MUSHROOM AND GRUYÈRE CHEESE POLENTA CAKE

Parmesan Crusted Tilapia \$10.99

TILAPIA CRUSTED WITH PARMESAN AND FRESH HERB BREAD
CRUMBS, TOPPED WITH CITRUS CREAM AND SERVED WITH
WILD RICE PILAF AND VEGETABLE MEDLEY

Grilled Bistro Tenders \$12.49

GRILLED MARINATED BISTRO BEEF TENDERS WITH A WILD
MUSHROOM MERLOT INFUSED DEMI GLACE, SERVED WITH OUR
CHEF'S CHOICE OF STARCH AND VEGETABLES

Chicken Dijon \$10.99

ROASTED BREAST OF CHICKEN TOPPED WITH WHOLE GRAIN AND
DIJON MUSTARD CREAM AND SERVED WITH ROSEMARY ROASTED
REDSKIN POTATOES AND VEGETABLE MEDLEY

Herb Roasted Breast of Chicken \$10.99

TENDER BREAST OF CHICKEN SEASONED WITH FRESH HERBS AND
ROASTED, SERVED WITH A CREMINI MUSHROOM SAUCE

Wild Mushroom Ravioli \$9.99

PASTA STUFFED WITH WILD MUSHROOMS AND TOSSED WITH FRESH
BROCCOLI AND ROASTED RED PEPPERS IN A PESTO ASIAGO CREAM
SAUCE

Almost Caesar Salad \$7.99

CRISP ROMAINE LETTUCE TOSSED WITH FRESH GRATED PARMESAN,
HOUSE-MADE CROUTONS, AND CAESAR DRESSING AND TOPPED
WITH OVEN ROASTED TOMATOES AND A PARMESAN TWILL
Add Grilled Chicken or Steak \$9.99

Make it a Dinner – Add \$2.49!

Buffet



SANDWICH COLLECTIONS

All prices are per person
(10 person minimum)

Deli Express \$8.99

SLICED OVEN-ROASTED TURKEY, ROAST BEEF, BLACK FOREST HAM AND GENOA SALAMI; SWISS, AMERICAN AND MÜNSTER CHEESES; LEAF LETTUCE, SLICED TOMATOES AND PICKLES; ASSORTED BAKED BREADS AND ROLLS

Served with Choice of Salad, Chips, Cookie and Soda or Bottled Water

Country Bistro \$10.99

Please choose two (2) of the following

CHUNKY DIJON CHICKEN SALAD ON 12 GRAIN BREAD

HONEY MUSTARD HAM AND SWISS ON PRETZEL ROLL

BALSAMIC MARINATED VEGETABLE WRAP WITH FRESH MOZZARELLA AND ARUGULA

JMU DUKE CLUB WITH SMOKED TURKEY, HONEY HAM, BACON, LETTUCE, TOMATO, CRANBERRY MAYO ON RYE BREAD

ROAST BEEF AND SMOKED HAM MUFFALETTA WITH MOZZARELLA, PESTO MAYO, OLIVE SPREAD, TOMATOES AND ROASTED RED PEPPERS

Served with Choice of Salad, Condiments, Chips, Cookie and Soda or Bottled Water

BOXED LUNCHES

Premium Box Lunch

CIABATTA MUFFALETTA WITH ORZO AND GRILLED VEGETABLES \$11.49

VEGETABLE AND BOURSIN SANDWICH WITH APRICOT COUSCOUS \$10.49

ASIAN CHICKEN WRAP WITH PEANUT-LIME COLD NOODLES \$10.99

SMOKED TURKEY JAFITA CIABATTA WITH BLACK BEAN SALAD \$10.99

MEDITERRANEAN ROAST BEEF WITH TABBOULEH SALAD \$11.49

Classic Collection \$12.49

Please choose up to three (3) of the following

TURKEY BREAST WITH MESCLUN GREEN AND SAGE CREAM CHEESE ON CIABATTA BREAD

BLACKENED SALMON WITH CUCUMBER RAITA SALAD ON CIABATTA BREAD

BLACKENED CHICKEN WITH CUCUMBER RAITA SALAD ON CIABATTA BREAD

CLASSIC ITALIAN SUB WITH HAM, PEPPERONI, SALAMI, OIL AND VINEGAR ON A WHOLE WHEAT SUB

THIN SLICED PASTRAMI WITH SLAW AND THOUSAND ISLAND DRESSING ON RYE BREAD

ROAST BEEF WITH TARRAGON HORSE RADISH SPREAD ON WHEATBERRY BREAD

ROAST BEEF WITH MEDITERRANEAN VEGETABLES AND BALSAMIC DRESSING ON CIABATTA BREAD

HAM WITH BLACK BEAN SPREAD, ROASTED CORN SALAD AND BARBECUE CHIPOTLE DRESSING ON CIABATTA

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD

Served with Choice of Salad, Condiments, Chips, Cookie and Soda or Bottled Water

Classic Box Lunch \$8.29

YOUR CHOICE OF SMOKED TURKEY WITH HAVARTI, HAM AND SWISS, ROAST BEEF AND PROVOLONE OR ROASTED VEGETABLES

Premium Box Lunch Includes Assorted Individual Chips, Whole Fruit, Dessert and 12 oz. Soda or Bottled Water

Classic Box Lunch Includes Assorted Individual Chips, Whole Fruit, a Cookie and 12 oz. Soda or Bottled Water



Buffet

CLASSIC COLLECTIONS

All prices are per person
(10 person minimum)

The Executive Luncheon \$1649

Please select up to two (2) of the following

ROASTED TURKEY BREAST WITH CRANBERRY SPREAD ON A FRENCH BAGUETTE

SLICED TURKEY BREAST AND HAM WITH SWISS CHEESE, RED ONIONS, ROMAINE, TOMATO AND GREEN OLIVE PESTO SPREAD ON CIABATTA

ROASTED ONION AND APRICOT PORK WITH CHIVE CREAM CHEESE SPREAD AND MESCLUN GREENS ON CIABATTA

ROAST BEEF WITH FONTINA, CHIPOTLE MAYO, SUN-DRIED TOMATOES, AND GRILLED SPANISH ONIONS ON A BAGUETTE

ROASTED RIB EYE WITH CARAMELIZED ONIONS AND HORSERADISH SPREAD ON A FRENCH BAGUETTE

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD

GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH BAGUETTE

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND SUN-DRIED TOMATO OLIVE PESTO SPREAD ON A FRENCH BAGUETTE

Served with Condiments, Chips, Assorted Dessert Bars, Soda or Bottled Water and choice of two (2) Salad Selections

Salad Selection

(Included with Sandwich Buffets)

PESTO ORZO AND RED PEPPER SALAD WITH PLUM TOMATOES AND FRESH BASIL

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES

CILANTRO PEANUT NOODLE SALAD COMBINED WITH RADISHES, SCALLIONS AND CHOPPED PEANUTS IN A PESTO CILANTRO SAUCE

TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS

PEPPER SLAW WITH RED, GREEN AND YELLOW PEPPERS TOSSED IN JALAPEÑO CHILE-LIME CREAM

TOASTED BARLEY ORANGE CRANBERRY SALAD WITH RED ONIONS, ALMONDS, HONEY AND CINNAMON

ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPEÑOS, FRESH CILANTRO AND FRESH GARLIC

ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING

CHILLED DILL CUCUMBER SALAD WITH RED ONIONS TOSSED IN ITALIAN DRESSING

RED SKINNED POTATO SALAD WITH EGG, CELERY, AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING

BUFFETS

All prices are per person
(10 person minimum)

Includes Assorted Rolls with Butter, Ice Water and Iced Tea,
unless otherwise noted.

Sizzling Salad Bar \$15.99

(Chilled Buffet)

SEASONAL SALAD BAR WITH TERIYAKI SALMON, FRESHLY GRILLED
FLATBREADS AND ASSORTED GOURMET COOKIES

A Taste of Italy \$15.99

GRILLED ROSEMARY CHICKEN, GRILLED FENNEL TUNA, PESTO
TORTELLINI, ITALIAN WHITE BEAN SALAD, CAESAR SALAD, SEASONAL
VEGETABLES, MINI CIABATTAS WITH BASIL OIL, AND ITALIAN ICES

Signature Salad and Sandwich Collection \$13.99

(Chilled Buffet)

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, AND ASSORTED DESSERT BARS

(does not include rolls)



Artisan Deli Collection \$13.99

(Chilled Buffet)

GARDEN SALAD, MARINATED AND GRILLED VEGETABLE PLATTER,
THREE TWO-GRAIN SALADS, ARTISAN BREAD COLLECTION AND
SIGNATURE SANDWICH FIXIN'S TO INCLUDE JERK-SEASONED
DRY RUBBED BBQ PORK LOIN, HORSERADISH AND BLACK
PEPPER-CRUSTED 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. INCLUDES ASSORTED DESSERT BARS
(does not include rolls)

Something for Everyone Sandwich and Salad Collection \$10.99

(Chilled Buffet)

Please choose up to four (4) of the following:

ROAST BEEF AND SMOKED GOUDA

SMOKED TURKEY AND PROVOLONE

HAM AND SWISS

VALLEY CHICKEN SALAD

SUNDRIED TOMATO TUNA SALAD

Please choose up to two (2) of the following:

PASTA SALAD WITH ROASTED AND PICKLED VEGETABLES

PURPLE POTATO SALAD WITH ROASTED GARLIC

SPINACH SALAD WITH SHAVED ONIONS, CHERRY TOMATOES AND
FETA WITH RASPBERRY VINAIGRETTE

Includes local Artisanal Breads, Lettuce, Tomato, Onions,
Pickles, Honey Dijon, Green Goddess and Balsamic
Dressings and assorted Dessert Bars



Buffet

INTERNATIONAL BUFFETS

All prices are per person
(10 person minimum)

Includes Assorted Rolls with Butter, Ice Water and Iced Tea, unless otherwise noted.

The Sicilian \$10.99

ROMAINE SALAD WITH PARMESAN PEPPERCORN DRESSING AND HOMEMADE SEASONED CROUTONS, ROASTED BROCCOLI, CONFETTI RICE, GRILLED GARLIC CIABATTA, CHICKEN MARSALA, RIGATONI AND MEATBALLS, AND CHOCOLATE DIPPED BISCOTTI

Eastern Influences \$10.99

(Chilled Buffet)

CORIANDER PEANUT RAMEN NOODLES, SZECHUAN GREEN BEANS, TERIYAKI SALMON ON SWEET CHILE CUCUMBER, ORANGE GLAZED CHICKEN WITH SESAME SPINACH, AND ASSORTED DESSERT BARS

Fantastic Frio \$10.49

(Chilled Buffet)

CORN AND BLACK BEAN SALSA, SPICED SWEET POTATO SALAD, SALMON VERACRUZ WITH CHILE LIME CUCUMBER DRESSING, MEXICAN CHOPPED CHICKEN SALAD, GRILLED MARINATED FLATBREAD AND FLORE DE LATTE

Chilled Tuscan \$15.99

(Chilled Buffet)

PANZANELLA, SPINACH WITH FENNEL ORANGE SALAD, GRILLED FLATBREAD, HERB ROASTED BEEF TENDERLOIN WITH MUSHROOMS, GRILLED CHICKEN WITH BROCCOLINI AND GREMOLATA, AND CANNOLI



INTERNATIONAL BUFFETS

All prices are per person
(10 person minimum)

Includes Assorted Rolls with Butter, Ice Water and Iced Tea, unless otherwise noted.

Asian Accents \$16.99

PEANUT LIME RAMEN NOODLES, EGG ROLLS WITH ASSORTED DIPPING SAUCES, GENERAL TSO'S CHICKEN WITH BROCCOLI AND STEAMED RICE, TERIYAKI SALMON WITH LEMON GREEN BEANS, AND RASPBERRY COCONUT DESSERT BARS

Wok This Way \$18.99

ASIAN SLAW, SZECHUAN GREEN BEANS, EGG ROLLS WITH ASSORTED DIPPING SAUCES, VEGETABLE FRIED RICE, CASHEW CHICKEN WITH BROCCOLI, BEEF AND BROCCOLI AND FORTUNE COOKIES

Latin Flavors \$12.99

MEXICAN CHOPPED SALAD, CUMIN BLACK BEANS, CILANTRO LIME RICE, GRILLED FLATBREAD, CHIPOTLE ORANGE ROASTED CHICKEN, CARNE ASADA CON PAPAS RANCHEROS, AND SOPAPILLAS

Simply Italian \$10.99

CAESAR SALAD, BROCCOLI WITH LEMON ZEST, FRESH GARLIC BREAD, CHOICE OF CHICKEN PARMESAN OR SAUSAGE AND PEPPERS, ROTINI MARINARA AND BISCOTTI





Buffet

BUFFETS

All prices are per person
(10 person minimum)

Farmer's Buffet \$10.99 Lunch/\$16.99 Dinner

INCLUDES ARTISANAL BREADS, ORGANIC OLIVE OIL, FRUIT-INFUSED ICED WATER, AND ASSORTED HERBAL TEAS. CUSTOMIZE YOUR OWN FARMER'S BUFFET FROM THE OPTIONS BELOW:

SALAD SELECTIONS (CHOOSE 1)

ROASTED BEETS WITH GOAT CHEESE ON A BED OF ORGANIC BABY GREENS, WITH CITRUS VINAIGRETTE 🌱🍷🍷

GIANT WHITE BEANS ON A BED OF ORGANIC GREENS, SERVED WITH POMEGRANATE BALSAMIC VINAIGRETTE 🌱🍷🍷❤️

ORGANIC SPINACH SALAD WITH AVOCADO, TOMATO, RED ONION, AND LEMON VINAIGRETTE 🌱🍷❤️

ROASTED BEETS, PARSNIPS AND HERB SALAD, SERVED WITH VERMONT MAPLE SYRUP VINAIGRETTE 🌱🍷🍷

BARLEY, LOCAL KALE, CELERY, AND VEGI-SWEET BABY PEPPER 🌱❤️

LOCAL RED QUINOA, DRIED FRUITS, BOSCH PEARS, WALNUTS, AND PISTACHIOS 🌱🍷🍷

ENTRÉE SELECTIONS (CHOOSE 1)

VEGAN/VEGETARIAN

FARRO WITH ROASTED SEASONAL VEGETABLES AND LOCAL NUTS 🌱🍷

VEGETABLE KORMA: MIXED VEGETABLES IN A SPICY TOMATO SAUCE WITH A TOUCH OF CREAM 🌱🍷

ESCAROLE AND BEAN SOUP 🌱🍷🍷

RATATOUILLE STEW 🌱🍷🍷

GRILLED MARINATED LOCAL VEGETABLE PLATTER WITH TOFU 🌱🍷🍷

SEAFOOD

SUSTAINABLY-HARVESTED ROASTED SHRIMP ON A BED OF COUSCOUS PILAF AND SWISS CHARD SAUTÉ

PAN-SEARED SALMON WITH LOCAL GREEN BEANS, LOCAL MUSHROOMS, AND ROASTED HEIRLOOM FINGERLING POTATOES WITH LEMON OIL 🍷🍷

POULTRY

ALL-NATURAL AND ORGANIC CHICKEN SERVED WITH QUINOA, LOCAL WINGER SQUASH AND CRANRAISINS 🍷🍷

WHOLE ROASTED ALL-NATURAL AND ORGANIC CHICKEN, WITH WHEAT BERRY SALAD AND WHIPPED LOCAL POTATOES

CITRUS-GLAZED ROASTED CORNISH HEN WITH WILD RICE PILAF 🍷🍷 AND SEASONAL LOCAL VEGETABLES 🍷🍷

BEEF

ORGANIC BISTRO TENDER TIPS WITH ROASTED GARLIC, AND YUKON GOLD SHALLOT MASHED POTATOES*

ORGANIC PESTO FLANK STEAK*

PORK

ORGANIC PORK LOIN, RED CABBAGE, AND APPLE SLAW, SERVED WITH WHOLE GRAIN MAPLE MUSTARD 🍷🍷*

HOUSE-MADE DESSERT (CHOOSE 1)

LOCAL APPLE COBBLER MADE WITH GRANOLA STREUSEL TOPPING
CRÈME BRÛLÉE

CHOCOLATE TRIPLE MOUSSE WITH SEASONAL BERRIES

LOCAL PUMPKIN CHEESECAKE (SEASONAL)

CARROT CAKE WITH DATES AND SEASONAL NUTS



BUFFETS

All prices are per person
(10 person minimum)

Signature Sandwiches \$10.49 per person

BUFFET INCLUDES TWO SIDE SALADS, CHOICE OF TWO (2) SANDWICHES, ONE DESSERT, ICED TEA, AND INFUSED ICED WATER. BOXED LUNCH INCLUDES WHOLE SEASONAL FRUIT, ONE SIDE SALAD, CHOICE OF THREE SANDWICHES, ONE DESSERT AND ONE BOTTLED BEVERAGE (BOX IS RECYCLABLE.) GLUTEN-FREE BREAD AND WRAP OPTIONS AVAILABLE UPON REQUEST.

SALAD SELECTIONS

QUINOA SALAD WITH LOCAL BUTTERNUT SQUASH AND CRANRAISINS 🌱🍷❤️

GIANT WHITE BEANS ON A BED OF ORGANIC GREENS WITH POMEGRANATE BALSAMIC VINAIGRETTE 🌱🍷❤️

ORGANIC ROASTED CHEF MUSHROOM SALAD WITH SPINACH, TOPPED WITH LOCAL GOAT CHEESE 🌱🍷

SANDWICH SELECTIONS

VEGAN/VEGETARIAN

LOCAL FARRO, LOCAL WILD MUSHROOMS, AND ORGANIC SPINACH ON A WRAP 🌱❤️

TWIN OAKS FARM TOFU, ROASTED BUTTERNUT SQUASH, JICAMA, CRANRAISINS, HERBS, AND LEMON JUICE ON A WRAP 🌱❤️

LOCAL GRILLED SEASONAL VEGETABLES ON A BAGUETTE 🌱❤️

POULTRY

ALL-NATURAL AND ORGANIC CHICKEN SALAD WITH LOCAL APPLES, SPINACH, AND TOMATOES ON BRIOCHE

ALL-NATURAL AND ORGANIC TURKEY BREAST, LOCAL CHEESE, APPLE WOOD SMOKED BACON, ARUGULA AND TOMATO ON A WRAP

GRASS FED BEEF

ROAST BEEF, VERMONT WHITE CHEDDAR, ONION, LETTUCE, AND TOMATO, WITH HORSERADISH SAUCE ON A CRACKED WHEAT BAGUETTE

SEAFOOD

SHRIMP SALAD PREPARED WITH CELERY, ONION, MAYO, AND LEMON ON A WHEAT BAGUETTE

BLACK PEARL ORGANIC SALMON SALAD, SHAVED RED ONION, WALNUT & PARSLEY PESTO, AND UPLAND WATERCRESS

DESSERT SELECTIONS

HARVEST FRUIT SALAD WITH LOCAL MINT 🌱🍷❤️

WHOLE SEASONAL WINTER FRUIT 🌱🍷❤️

GRANOLA BARS

GLUTEN-FREE DARK CHOCOLATE VEGAN BROWNIES 🌱

*Order 48 Hours in Advance





Buffet



All prices are per person
(20 person minimum)

JMQ \$1799

INCLUDES YOUR CHOICE OF HOUSE-MADE PORK RINDS OR ROUTE II POTATO CHIPS AND CORN BREAD MUFFINS OR JALAPENO CHEDDAR CORN BREAD

Please choose one of the following:

ROASTED PURPLE POTATO SALAD WITH PICKLED SWEET PEPPERS

GRILLED SUMMER VEGETABLE PASTA SALAD WITH AGED BALSAMIC VINAIGRETTE

FRESH SPINACH SALAD WITH PICKLED ONIONS, CHERRY TOMATOES, FETA CHEESE AND A WHOLE GRAIN MUSTARD VINAIGRETTE

Please choose up to 2 of the following:

HOUSE-MADE PULLED PORK WITH KAISER OR POTATO ROLLS AND CAROLINA-STYLE SAUCE

VALLEY STYLE GRILLED CHICKEN

SMOKED CHICKEN (WHOLE OR HALVES)

BEEF BRISKET

PORK SPARE RIBS

Please choose up to 2 of the following:

PURPLE COLESLAW

SMOKED GOUDA MACARONI AND CHEESE

TABASCO COLLARD GREENS

COUNTRY STYLE GREEN BEANS WITH TURNER COUNTRY HAM

BAKED BEANS WITH BACON

VEGETARIAN BAKED BEANS WITH GRILLED PINEAPPLE

And Corn Bread Muffins or Jalapeno Cheddar Corn Bread

Please choose up to 2 of the following:

ASSORTED COOKIES, BROWNIES & BLONDIES

BANANA PUDDING WHOOPIE PIE

BANANA PUDDING CUPCAKES

BANANA PUDDING TARTS

Please choose up to 3 of the following:

FRESH SQUEEZED LEMONADE - TRADITIONAL OR BASIL

ICED TEA - SWEET, PEACH OR UNSWEETENED

INFUSED WATER - LEMON/LIME OR ORANGE

WATER

Looking for
a more casual BBQ?
Ask us about
JMQ by the pound!

ANYTIME BBQ'S

All prices are per person
(20 person minimum)

The following include Ice Water, Iced Tea and Lemonade

Low Country BBQ \$15.99

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, ASSORTED DESSERT BARS

Action Stations \$5.99 per person

BBQ BRISKET SUNDAE
served in stadium cup layered with tater tots, brisket, pickled cabbage and barbecue sauce

THE Q BURRITO
pulled pork BBQ, golden macaroni and cheese and purple slaw

SHORT RIB TACO
with house-made kimchee and sweet Chile barbecue sauce

VALLEY STYLE CHICKEN SANDWICH
with collard greens, deep fried pickle chips and Tabasco aioli

SMOKED CORN ON THE COB
with Old Bay Butter

LOCAL SMOKED TROUT DIP
with Pretzel Breadsticks

S'MORES
chef dipped white or dark chocolate graham crackers with assorted toasted house made marshmallows

All American Backyard BBQ \$14.49

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, ASSORTED DESSERT BARS

Add Ons:

SHENANDOAH "VALLEY STYLE" WHOLE QUAIL (market price)

WHOLE SMOKED PIG "PICKIN" WITH HOUSE BBQ SAUCE
(market price)

APPLEWOOD BACON WRAPPED MEATLOAF
Carving Station \$3.99 per person

SMOKED SOUTHERN TURKEY REUBEN
with Carolina Vinegar Slaw \$2.99 per person

Dessert Add Ons:

MINI PIES WITH OAT CRUMBLE
Apple, Cherry, Strawberry or Blueberry \$2.49 per person
add Vanilla Ice Cream \$1.49 per person



Served Dinners

SERVED DINNERS

All entrées are served with a first course option, fresh baked rolls, your choice of house dessert, coffee and ice water (tea upon request). Prices are per person.

Add three grilled jumbo shrimp or a single crab cake to any entrée for an additional \$5.95

Sicilian Chicken \$14.99

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

Chicken Breast Oscar \$18.99

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

Apple Stuffed Pork Loin \$15.99

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 \$16.99

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 \$21.99

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 \$16.99

TILAPIA FILET LIGHTLY SEASONED WITH HERBS AND SERVED WITH A CHARDONNAY SAFFRON CREAM SAUCE WITH BUTTERED PARSLEY POTATOES AND FRESH VEGETABLE MEDLEY

Portabella Wellington \$15.99

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 \$13.99

TRI-COLORED TORTELLINI FILLED WITH CHEESE IN A GARLIC SPINACH CREAM SAUCE TOSSED WITH ROMA TOMATOES AND PARMESAN CHEESE

First Course Options:

FRIED GREEN TOMATO STACK WITH PIMENTO CHEESE AND PEPPER JELLY

MARYLAND CRAB CAKES WITH CAJUN REMOULADE ARUGULA SALAD

MAPLE GLAZED PORK BELLY WITH CREAMY POLENTA CAKE AND PICKLED PEPPERS

MOZZARELLA STACK WITH SEASONAL TOMATOES, BABY SPINACH AND BALSAMIC REDUCTION

House Desserts

LOOKING FOR MORE? PLEASE INQUIRE ABOUT OUR LINE OF UPSCALE AND ELITE SPECIALTY DESSERTS

CARROT CAKE

CHOCOLATE LAYER CAKE

PUMPKIN PIE

PECAN PIE

LEMON CAKE

COCONUT LAYER CAKE

STRAWBERRY LAYER CAKE

NEW YORK CHEESE CAKE WITH FRUIT TOPPING

FRESH FRUIT CUP

Receptions



RECEPTIONS

Cold Hors D'Oeuvres

- SOUTHWESTERN CHICKEN IN PHYLLO CRISP
- SMOKED SALMON ROLL ON CUCUMBER ROUND
- SEARED BEEF TENDERLOIN WITH SWEET ONION MARMALADE ON FICELLE
- WILD MUSHROOM AND GOAT CHEESE CROSTINI
- ROASTED VEGETABLES AND CURRIED HUMMUS ON PITA CRISP
- BUFFALO MOZZARELLA AND PROSCIUTTO SKEWERS
- SPINACH DIP WITH PITA CHIPS

Hot Hors D'Oeuvres

- GOAT CHEESE AND SPINACH STUFFED CREMINI MUSHROOMS
- THAI CHICKEN SATAY WITH PEANUT SAUCE
- COCONUT SHRIMP WITH TROPICAL SALSA
- VEGETARIAN SPRING ROLLS WITH GINGER-SOY DIPPING SAUCE
- SPANIKOPITA
- MARYLAND CRAB CAKES WITH CAJUN REMOULADE
- SKEWERED BEEF WITH TERIYAKI SAUCE
- TANDOORI CHICKEN SKEWER WITH TAMARIND DIPPING SAUCE
- PARMESAN ARTICHOKE HEART WITH GOAT CHEESE
- TAMARIND PORK RIBS

Butlered Hors D'Oeuvres

Prices are based on a 1 hour reception
(15 person minimum)

\$149 per person per item

Stationary Hors d'Oeuvres

Prices are based on a 1 hour reception
(25 person minimum)

\$1.99 per person per item

Additions

All prices per person

INTERNATIONAL AND DOMESTIC CHEESES SERVED WITH CRACKERS, GRISSINI BREADSTICKS AND FLATBREADS
\$3.99

FRESH GARDEN CRUDITÉ SERVED WITH RANCH HUMMUS AND/OR ARTICHOKE LEMON DIP, AND GRILLED PITA TRIANGLES **\$2.69**

FRESH SEASONAL FRUIT WITH DOMESTIC AND IMPORTED CHEESES SERVED WITH ASSORTED GOURMET CRACKERS **\$3.69**

ANTIPASTO PLATTER SERVED WITH MARINATED VEGETABLES, ASSORTED ITALIAN MEATS AND GOURMET CHEESES **\$3.99**

ASSORTED MINI SANDWICHES INCLUDING HAM, ROAST BEEF TURKEY AND MOZZARELLA SERVED ON ARTISANAL BREADS AND ROLLS **\$4.99**

TRADITIONAL SHRIMP COCKTAIL WITH COCKTAIL SAUCE **\$7.99**

SESAME CRUSTED AHI TUNA (market price)

SCALLOP AND SPICY COCONUT CEVICHE (market price)



Receptions

RECEPTION STATIONS

All prices are per person
(10 person minimum)

Mediterranean \$8.99

SEASONAL ROASTED VEGETABLES, TABBOULEH SALAD, MARINATED OLIVES, GREEK SALAD, AND HUMMUS WITH PITA CHIPS

Dim Sum \$10.99

EGG ROLLS, POTSTICKERS AND SWEET AND SPICY BONELESS CHICKEN WINGS SERVED WITH ASSORTED DIPPING SAUCES, INCLUDING SWEET CHILE AND CUCUMBER VINAIGRETTE, AND GOURMET DESSERT BARS

Happy Hour \$8.99

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

American Tea \$7.99

ASSORTED GOURMET TEA SANDWICHES AND SCONES SERVED WITH JAM, HONEY, CREAM CHEESE, ASSORTED PETITS FOURS AND SHORTBREAD COOKIES



HORS D'OEUVRES

Cold Hors D'Oeuvres

priced per 25 pieces or choice of 3 for \$5.99 per person

PAN-SEARED, SESAME CRUSTED TUNA WITH HEIRLOOM MICRO GREENS AND WASABI CRÈME **\$51.99**

LOCAL BUTTERNUT SQUASH, LOCAL MAPLE WITH CRISPY CHICK PEAS ON A CRISP **\$31.99**

SUSTAINABLY-HARVESTED SHRIMP CAKE TOPPED WITH PESTO **\$41.99**

FIG STUFFED WITH LOCAL BLUE CHEESE WRAPPED WITH ALL-NATURAL BACON **\$27.99**

RICE PAPER SPRING ROLL WITH NAPA CABBAGE, RED PEPPERS, AND CARROTS, SERVED WITH A SWEET CURRY GINGER SAUCE **\$33.99**

LOCAL WILD MUSHROOM SHOOTER **\$29.99**

PUREED WHITE BEAN ON A CROSTINI WITH GRAPES AND RADISH **\$26.99**

SMOKED SALMON ROLL ON A CUCUMBER ROUND **\$34.99**

WILD MUSHROOM AND GOAT CHEESE **\$33.99**

ROASTED VEGETABLE AND CURRIED HUMMUS ON A PITA CRISP **\$27.99**

QUINOA AND MUSHROOM SALAD **\$26.99**

CAPONATA: EGGPLANT, TOMATO, CAPERS, AND OLIVES **\$28.99**



Hot Hors D'Oeuvres

priced per 25 pieces or choice of 3 for \$5.99 per person

ORGANIC ARUGULA AND GOAT CHEESE-STUFFED CREMINI MUSHROOMS **\$31.99**

SUSTAINABLY-HARVESTED COCONUT SHRIMP SKEWERS WITH CHILI DIPPING SAUCE **\$39.99**

BABA GANOUSH MADE WITH LOCAL EGGPLANT AND LOCAL ROASTED BABY VEGETABLES IN A TART SHELL **\$31.99**

SPANAKOPITA **\$27.99**

WILD MUSHROOM TARTLET **\$29.99**

VEGETABLE SAMOSA **\$27.99**

FLORENTINE QUICHE **\$27.99**

PAKORA: ONION, POTATO, CAULIFLOWER, AND SPINACH **\$29.99**

SPINACH AND ARTICHOKE CRISP **\$27.99**

VEGETARIAN SPRING ROLLS, SERVED WITH GINGER SOY DIPPING SAUCE **\$33.99**

PLATTERS & TRAYS

Hummus Endive Bar \$61.99 (per 25 people)

RED AND GREEN ENDIVE LEAVES, PITA CRISPS, GRILLED LOCAL VEGETABLES SERVED WITH ORGANIC YOGURT DIPPING SAUCE, ARTISANAL FLAT BREADS, ROASTED RED PEPPER HUMMUS, AND ROASTED PESTO HUMMUS

Vegan Farmer Platter \$45.99 (per 25 people)

GRILLED AND ROASTED LOCAL VEGETABLES: BABY CARROTS, RED AND GOLD BEETS, WINTER SQUASH, GREEN BEANS, ASPARAGUS, PORTABELLA MUSHROOMS, BELL PEPPERS, EGGPLANT WITH HUMMUS AND ORGANIC OLIVE OIL

Local Crudité Platter \$64.99 (per 25 people)

AUTUMN FRUIT AND NUT ASSORTMENT; DRIED CHERRIES, APRICOTS, AND FIGS WITH SLICED PEARS, CITRUS, GRAPES, AND BERRIES



Breaks

BREAKS

All prices are per person
(10 person minimum)

Coffee Break \$5.99

GOURMET REGULAR AND DECAFFEINATED COFFEE SERVICE WITH HOT TEA, BLONDIE BARS, BROWNIE BARS AND LEMON BARS

Assorted Energy Bars \$12.99

RAISE THE BAR WITH AN ASSORTMENT OF GRANOLA, FRUIT AND BREAKFAST BARS

Sugar and Spice \$3.99

CELEBRATE WITH CINNAMON CANDY, CRACKER JACKS, CAJUN SNACK MIX, GUMMY BEARS, GOLDFISH AND SPICED NUTS

Snack Attack \$2.99

ENJOY ASSORTED CHIPS, SNACK MIX AND SPECIALTY COOKIES AND BROWNIES

Chocaholic \$7.99

BECOME ADDICTED WITH AN ASSORTMENT OF MINI CHOCOLATE BARS, DOUBLE CHOCOLATE CHIP COOKIES, CHILLED CHOCOLATE MILK, CHOCOLATE DIPPED PRETZELS AND CHOCOLATE DIPPED STRAWBERRIES

The Healthy Alternative \$7.99

GET HEALTHY WITH AN ASSORTMENT OF APPLES, ORANGES, BANANAS AND PEARS SERVED WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS

Fresh Fruit and Smoothie Action Station \$5.99

WITH HOUSEMADE CHIPS AND SPICED NUTS

Green Break \$4.49

CHOICE OF DRIED CRANBERRY PECAN OR DRIED APRICOT ALMOND HOUSEMADE GRANOLA AND HOUSEMADE CHIPS AND SPICED NUTS

Assorted Cookies & Brownies \$1.59

Assorted Dessert Bars \$8.79

Assorted Specialty Cookies \$5.29



DON'T SEE WHAT YOU LIKE?

OUR TALENTED CHEFS ARE DELIGHTED TO CREATE SPECIAL MENUS THAT ACCOMMODATE YOUR CULINARY PREFERENCES AND BUDGET. PLEASE CONTACT OUR CATERING OFFICE AT (540) 568-6637 TO ARRANGE A PERSONAL CONSULTATION.

Breaks



BEVERAGES

All prices are per person
(10 person minimum)

Assorted Sodas and Water \$1.19

PEPSI, DIET PEPSI, MT. DEW, DIET MT. DEW, SIERRA MIST, CHEERWINE,
AQUAFINA

Glass Bottled Sodas \$3.09

PEPSI, DIET PEPSI, CHEERWINE, STEWART'S ROOT BEER, STEWART'S
CREAM SODA, STEWART'S ORANGE SODA

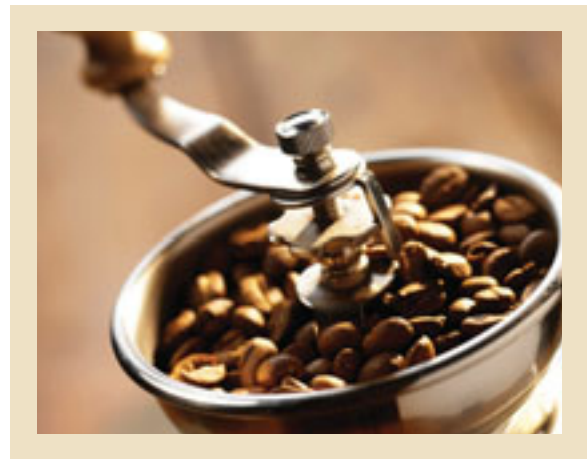
Pure Leaf Tea \$2.09

REGULAR, SWEET, GREEN, DIET

Naked Juice \$4.59

MIGHTY MANGO, GREEN MACHINE, BERRY BLAST

Coffee \$2.29



Green Beverages

FAIR TRADE COLUMBIAN COFFEE AND DECAFE \$2.49

MADISON GARDEN BASIL LEMONADE \$2.19

HERBAL ORGANIC TEAS \$1.99

SEASONAL FRUIT-INFUSED ICED WATERS \$1.79

ALMOND MILK \$2.99

SOY MILK \$2.49

2% MILK \$1.59



Bar Services

BAR SERVICES

All bars include mixers, garnishes, glassware and ice.

The Catering Office has a complete list of available wines, beers and liquors.

Full Bar \$9.00 per person, per hour

PRICES ARE BASED ON A ONE HOUR SERVICE TIME, AND INCLUDES BARTENDER(S). OUR STANDARD BAR INCLUDES: SMIRNOFF VODKA, JIM BEAM BOURBON, DEWAR'S SCOTCH, BLENDED WHISKEY, GILBEY'S GIN, BACARDI RUM, DRY VERMOUTH, DOMESTIC BEER, RED AND WHITE HOUSE WINE

Consumption Bars

All bars ordered on a consumption basis are subject to a minimum of 20 guests

MIXED DRINKS \$4.50 each

DOMESTIC AND IMPORTED BEER \$3.50 per bottle

HOUSE RED / WHITE WINE (BOTTLE) \$19.00 per bottle

SOFT DRINKS (12 OZ. BOTTLES) \$1.19 per bottle

SPARKLING WATER \$2.00 per bottle

CHAMPAGNE (AVAILABLE ON REQUEST)

Bartender fees of \$18.00 per hour / 3 hour minimum apply

Cash Bars

Bars based on Cash Sales are subject to a minimum of \$150.00 billable alcohol sales.

MIXED DRINKS \$5.00 per glass

DOMESTIC AND IMPORTED BEER \$4.00 per bottle

HOUSE RED / WHITE WINE \$4.00 per glass

SOFT DRINKS (12 OZ. BOTTLES) \$1.50 per bottle

SPARKLING WATER \$2.00 per bottle

Bartender fees of \$18.00 per hour per 75 guests
3 hour minimum applies

Draft Beer

PLEASE INQUIRE FOR DETAILS AND AVAILABILITY OF 1/2 KEG AND 1/4 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.

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 PM, 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 1/2 TO 3 1/2 HOURS

Please contact the sales team for policy and fees for off-campus events.

Stay Local



LOCAL GROWERS & PRODUCERS

Kirby Farms

MECHANICSVILLE, VA

Rock Hill Honey Bee Farm

STAFFORD, VA

Windmill Produce Farm

POWHATAN COUNTY, VA

AM Fog

AFTON, VA

Dodd's Acres

MECHANICSVILLE, VA

J C Bean Sprout

SPRINGFIELD, VA

Sunnyside Farms

RAPPAHANNOCK COUNTY, VA

Twin Oaks Tofu Farm

LOUISA, VA

Planet Earth Diversity

STANDARDSVILLE, VA

Mole Hill Farm

DAYTON, VA

Mt. Crawford Creamery

MT. CRAWFORD, VA

Produce Source Partners

ROANOKE AND RICHMOND, VA

Carter's Bread

CHARLOTTESVILLE, VA



CONTACT US TODAY
540.568.6637
Catering@jmu.edu
<https://jmu catering.catertrax.com>