

WILLIAM & MARY

CATERING

Being Different, Makes A Difference





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 catering menus are filled with fresh, contemporary ideas. Local food sourcing is used whenever possible. We make ocean-friendly choices and are committed to sourcing 100% Marine Stewardship Council or Best Aquaculture Practice certified seafood by 2015.

Sustainable catering begins with thoughtful choices. Our solutions-based process not only guarantees delicious food in memorable settings, we collaborate with you to recommend "just right" food quantities and divert and eliminate unnecessary serviceware, decor and linens to "green" campus events. We provide an event checklist as a check and balance to measure compliance of each event to established campus sustainable initiatives.

As a continued commitment to health and wellness, low-fat, vegan and vegetarian items are well represented in our menus. Gluten-free adaptations are available on most products including morning pastries and sandwich breads. Gluten-free pastas and desserts are available for all lunch and dinner menus.

We are here to make your event memorable and are looking forward to working with you to fulfill your catering needs and exceed your expectations.



Being Different
Makes A Difference



GREAT BEGINNINGS

All menus include freshly brewed fair trade Asprecco coffee, Asprecco decaffeinated coffee and Numi herbal and non-herbal teas.
15 guest minimum.

simple continental

choice of two: mini scones, mini croissants, mini Danish or mini muffins

5.25 per guest

European continental

assortment of crusty breads and croissants, creamery butter and jams, Prince Edward charcuterie, cheeses, fresh fruit and hard cooked eggs

9.25 per guest

classic continental

whole fruit and choice of two: mini scones, mini Danish, bagels and cream cheese, mini muffins or breakfast breads and orange or apple juice

6.50 per guest

deluxe bagel bar

an assortment of mini bagels with jam and jelly, butter and margarine, strawberry, garden vegetable and plain cream cheese, smoked salmon and fresh fruit

6.75 per guest

breakfast reception

individual breakfast stratas, goat cheese and Virginia ham quiche, wild mushroom tarts, fruit kabobs with minted honey drizzle

10.50 per guest

the griffin buffet

scrambled eggs, applewood smoked bacon or country pork sausage, country potatoes or hashbrowns, traditional southern biscuits or scallion cheddar biscuits and mini muffins with butter, jam, jelly and assorted juices

10.25 per guest

steel cut oatmeal/homemade low-fat granola bar

choice of oatmeal or homemade granola served with fixings: sugar, honey, raisins, craisins, almonds, walnuts, sliced bananas, cut fruit, mixed berries, cinnamon, wheat germ, flax seed, soy milk, dairy milk, sliced fruit and Greek yogurt

7.00 per guest



GREAT BEGINNINGS À LA CARTE

breakfast à la carte

15 guest minimum

crème brûlée French toast	3.00 per guest
traditional or fruit pancakes (whole wheat available)	3.00 per guest
fresh fruit salad	3.00 per guest
whole fresh fruit	1.50 per piece
signature waffles with Virginia maple syrup	3.00 per guest
home fries or Wades Mill grits	1.50 per guest
pork sausage, chicken apple sausage, Virginia ham or turkey sausage patties	1.75 per guest
farmers frittata - peppers, onions, potatoes, cheddar cheese and ham (serves 10)	4.25 per guest
country frittata - peppers, onions, tomatoes and cheddar cheese (serves 10)	4.25 per guest
breakfast burritos - egg and cheese, sausage, egg and cheese or bean and cheese	3.50 per guest
breakfast sandwiches - croissant or English muffin, egg and cheese, bacon, sausage or ham	3.50 per guest
Greek yogurt parfaits with homemade low-fat granola	2.25 per guest
omelet station - chef in attendance	6.50 per guest
breakfast grilled cheese station - includes multi-grain breads and Virginia cheeses	4.00 per guest

bakery à la carte

15 guest minimum

petite muffins	9.00 per dozen
mini scones	15.00 per dozen
breakfast Danish	15.00 per dozen
petite croissant	13.50 per dozen
bagels with cream cheese, butter and jelly	16.00 per dozen
breakfast breads	15.00 per dozen
small cinnamon rolls	18.00 per dozen
harvest breakfast bars	18.00 per dozen
biscotti	12.00 per dozen

boxed breakfast

bagel with cream cheese, jelly, whole fruit and individual juice

6.50 per guest



SANDWICH LUNCHEONS

All buffet menus are served with individual chips, cookie, citrus water and choice of canned soda. All sandwich luncheons are available as a boxed meal.

keep it simple luncheon

choose three of the following sandwiches:

roast beef, turkey, ham and cheese, tuna salad, egg salad, chicken salad and roasted vegetable
on sourdough, focaccia, tortilla wrap, whole grain bread, baguette, whole wheat bread or whole wheat tortilla wrap

keep it simple luncheon comes with: lettuce, tomato, onion, pickle and condiments

choice of one side salad

10.75 per guest

the executive luncheon

please choose up to three sandwiches from the following selections:

13.75 per guest

the beef and boursin
thinly sliced roast beef and boursin cheese served on a fresh baked onion roll

smoked turkey, Virginia ham and brie
thinly sliced smoked turkey, Virginia ham and brie cheese served on ciabatta bread with honey mustard

pesto mozzarella and tomato
fresh mozzarella, sliced tomato and pesto mayo spread on gluten-free bread

chicken Caeser
grilled chicken breast strips, romaine lettuce, parmesan cheese and Caesar dressing served in a whole wheat tortilla wrap

roasted vegetable supreme
assortment of grilled vegetables served on a baguette with hummus spread

grilled chicken mozzarella
grilled chicken and mozzarella cheese served on a baguette with roasted red pepper vinaigrette

barbecue grilled chicken sandwich
barbecued grilled chicken served on an onion roll with cheddar cheese, red onion, leaf lettuce and tomato

choice of two side salads

side salad options:

Griffin house salad with your choice of two dressings, Caesar salad, wedge salad with bleu cheese and applewood smoked bacon bits, tortellini and vegetable pasta salad, new potato salad, sweet potato salad with toasted pecans, southern cole slaw with apples, fresh fruit salad, cucumber dill salad, spinach, cranberry and pumpkin seed garnish

dressing options: French, Italian, ranch, balsamic vinaigrette or bleu cheese

classic box lunch

9.50 per guest

choice of "simple" sandwich, chips, whole fruit, cookies or brownie and canned soda

gluten-free breads available



LUNCHEON BUFFETS

All packages are a 15 guest minimum, unless otherwise noted. Iced tea, lemonade and citrus water are included.

deli buffet

choice of two salads, deli platter with cheese, relish tray, condiments, assorted bread and rolls

11.75 per guest

deli options: turkey, tuna, roast beef, ham or chicken salad

salad options: cucumber dill salad, southern-style cole slaw with apples, spinach, cranberry and pumpkin seed salad, vegetable pasta salad or sweet potato salad

dessert options: assorted gourmet bars or cupcakes

the great Caesar salad

Caesar salad with shaved parmesan and herb croutons, grilled vegetable platter, fruit salad and cookies

13.00 per guest

add chicken or salmon

16.50 per guest

add beef

17.50 per guest

add shrimp

18.50 per guest

Mediterranean garden

build your own:

16.50 per guest

proteins: Tuscan chicken and grilled flank steak

vegetables: baby spinach, red pepper, portobello mushrooms, roasted peppers, red onions, provolone, caramelized onions, lettuce and tomato

spreads: pesto mayo, gorgonzola spread and tomato vinaigrette

bread: baguette and tomato cheese focaccia

tortellini salad with bell peppers, squash, sun dried tomatoes

mixed greens, plum tomatoes, cucumbers, shaved parmesan, kalamata olives

tiramisu cupcakes

soup and salad bar

choice of two salads:

14.50 per guest

wedge salad with bleu cheese and applewood smoked bacon

grilled chicken or flank steak with field greens, pear, walnuts and parmesan reggiano with lemon oil

tarragon asparagus salad on mixed greens with parmesan

classic Caesar with grilled chicken or salmon

spinach salad with thinly sliced onions, fresh berries and citrus segments

tortellini and roasted vegetable salad

choice of two soups:

chicken and dumplings

wild mushroom bisque

Virginia tidewater chowder

seasonal selection

artisan bread basket

assorted gourmet dessert bars



SALAD ENTRÉES

Served with assorted rolls and flat breads. Menus include assorted cupcakes, gourmet dessert bars and iced tea, lemonade or citrus water. 15 guest minimum. All salad entrées are available as a boxed lunch.

seared filet of beef salad

filet of beef with grilled asparagus and tomato wedges over iceberg lettuce and baby spinach with a soy-orange vinaigrette

14.00 per guest

grilled chicken salad

grilled chicken with roasted peppers, artichokes and grilled potatoes over field greens

14.00 per guest

mozzarella and tomato salad

fresh mozzarella and tomato served over arugula with chiffonade basil. add grilled chicken or salmon.

13.00 per guest

Greek salad

Greek salad platter with chickpeas, tomatoes, cucumbers and feta cheese, served over fresh baby spinach and chopped romaine with a cabernet and oregano vinaigrette. add grilled chicken or salmon.

15.75 per guest

spicy Thai chicken or beef salad

lemongrass marinated chicken or beef on top of greens with fresh mint, cilantro and garnished with peanuts

12.00 per guest

chef salad

ham, turkey breast, swiss and cheddar cheeses over romaine and leaf lettuces with tomatoes, olives, cucumbers and hard cooked eggs

11.50 per guest

grilled tuna niçoise salad

chunk white tuna, red potatoes, green beans, niçoise olives, onions, tomatoes and hard cooked eggs served over mixed greens with dijon vinaigrette

15.75 per guest

gazpacho & blt avocado club chopped salad

traditional gazpacho accompanied by a salad of bacon, tomato, avocado, cucumbers, croutons and romaine lettuce with red pepper ranch dressing

11.75 per guest

cider salmon salad

field greens with cider poached salmon, cucumbers and almonds with a cider yogurt dressing

16.75 per guest

add daily soup selection

3.25 per guest



GIVE ME A BREAK

health break granola bars, Greek yogurt, sliced fruit platter and mixed nuts	4.25 per guest
south of the border housemade tortilla chips, assorted salsa, guacamole and churros	5.75 per guest
executive break cheese and fruit platter, crudités with hummus and housemade pita chips, mixed nuts and an assortment of butter tea cookies	7.50 per guest
the sweet tooth an assortment of housemade cookies, brownies, blondies and cupcakes	4.25 per guest
the Griffin assorted flavored popcorn, mini assorted cupcakes, fresh fruit platter	6.00 per guest
tea time assorted finger sandwiches, mini scones, butter, jams and seasonal fruit	6.50 per guest
snack pack an assortment of individual chips, assorted cookies, assorted nuts and whole fruit	6.50 per guest

À LA CARTE

assorted flavored popcorn	1.25 per guest
individual bags of chips	1.25 each
individual bags of pretzels	1.25 each
soft pretzels with mustard	2.75 each
individual bags of sun chips	1.25 each
individual bags of baked chips	1.25 each
trail mix varieties	1.25 each
granola bars	1.25 each
mixed nuts	16.00 pound



TRAVELING RECEPTIONS

All packages are for approximately 50 guests and are designed to make the ordering process easier. These packages are plentiful so they can be used exclusively or combined with others. Customized packages are always available.

dim sum, etc.

crudité with a creamy Szechuan dip
edamame dip with rice crackers
chicken satay with peanut sauce
vegetarian egg rolls with hot mustard
pork dumplings with ginger sauce
coconut shrimp with orange sauce

10.75 per guest

Santa Fe

black bean and cilantro dip
sweet corn and tomato salsa
tortilla chips
vegetable mini quesadillas
beef empanadas
turkey meatballs in a chipotle tomato sauce

11.25 per guest

Mediterranean

grilled vegetables with fresh lemon zest and asiago
traditional hummus with olive relish served with pita wedges
grilled lamb sliders with feta and tzatziki sauce
creamy spinach and artichoke dip with pita wedges
fried ravioli with pesto aioli

12.75 per guest

classic

cheese and fruit platter
Virginia ham and scallion mini biscuits
mini Greek pizzas
crudité shooters
caprese skewers
sesame chicken tenders

11.75 per guest



SMALL DELIGHTS

Two dozen minimum per order. Please order by the dozen.

hot hors d'oeuvres

mac and cheese bites	1.25 each
beef franks in a blanket	1.25 each
mini samosas	1.25 each
potstickers	1.25 each
baked cheese straws	1.25 each
mini Greek pizzas	1.25 each
sesame chicken tenders	1.25 each
mini potato pancakes with sour cream and apple compote	1.25 each
ham and cheese pinwheels	1.25 each
buffalo chicken bites	1.50 each
mini spring rolls	1.50 each
mini quiche	1.75 each
spanakopita	1.75 each
mozzarella sticks with marinara sauce	1.75 each
fried ravioli with marinara sauce	1.75 each
asparagus tips in phyllo	1.75 each
mini beef burritos	1.75 each
vegetable quesadillas	1.75 each
smoked chicken quesadillas	1.75 each
sesame chicken with honey mustard	2.00 each
chicken saté with peanut sauce	2.00 each
individual crudité	2.25 each
scallops wrapped in Cajun bacon	2.25 each
brie en croute	2.25 each
mini chicken wellington	2.25 each
parmesan artichoke hearts with lemon aioli	2.25 each
mini beef Wellington	2.25 each

deluxe hors d'oeuvres

olive tapenade on crostini	2.50 each
chopped tomato bruschetta	2.50 each
mozzarella and roasted peppers on crostini	2.50 each
goat cheese and caramelized onions on crostini	2.50 each
red bliss potatoes stuffed with sour cream and caviar	2.50 each
asparagus and prosciutto	2.50 each
melon and prosciutto	2.50 each
eggplant parmesan with smoked chutney	2.50 each
lamb shish kebab and tomato jam	3.00 each
mini Chesapeake crab cakes	3.00 each
beef tenderloin on baguette	3.00 each
smoked salmon on crostini	3.00 each



SMALL DELIGHTS À LA CARTE PLATTERS

Small trays serve 15-25 guests | Medium trays serve 25-50 guests | Large trays serve 50-75 guests

domestic cheese platter

assortment of domestic cheeses with crackers and baguette

55.00 Sm | 85.00 Med | 185.00 Lrg

gourmet cheese platter

assortment of artisanal cheese with crackers and baguette

75.00 Sm | 105.00 Med | 175.00 Lrg

deluxe fruit platter

freshly sliced pineapple, cantaloupe, honey dew and strawberries

35.00 Sm | 70.00 Med | 120.00 Lrg

crudités

assortment of vegetables served with sour cream vegetable dip

30.00 Sm | 65.00 Med | 125.00 Lrg

antipasto platter

provolone, pepperoni, salami, roasted peppers, olives, artichoke hearts and fresh mozzarella

105.00 Sm | 155.00 Med | 305.00 Lrg

sushi platter

assortment of fresh sushi rolls

Market Price

Middle Eastern platter

hummus, baba ghanoush, tzatziki dip, seasoned pita chips, assorted olives, feta cheese, mini lamb shish kebabs and tomato jam

85.00 Sm | 115.00 Med | 190.00 Lrg



RECEPTION STATIONS

Allow our catering coordinators to combine a variety of reception stations and/or buffet stations to give you an event that will not be forgotten. 25 guest minimum.

antipasto festival

Mediterranean torta; hummus bowl with olive relish; pesto marinated mozzarella and grape tomatoes; roasted peppers, capers and garlic olive oil; asparagus spears with parmesan and cracked black pepper; imported Italian salami, prosciutto and capicola; eggplant parmesan with smoked chutney; parmesan artichoke hearts with fire roasted tomato sauce. served with crackers and assorted breads

mashed potato bar

creamy yukon gold potatoes and mashed sweet potatoes

13.50 per guest

toppings to include:

shredded cheddar cheese
bacon crumbles

crispy onions
sautéed mushrooms

sour cream
chives

country gravy
glazed pecans

served with:

Swedish meatballs - turkey or beef

8.75 per guest

slider station

choice of three: cheeseburger, hamburger, grilled lamb, pork bbq, Chesapeake crab cake, grilled cheese or buffalo chicken on mini breads served with pickles, assorted condiments and housemade potato chips

choice of 1 soup shooter: tomato soup, corn chowder, cheddar cheese bisque, curried carrot

9.25 per guest

carving station

served with assorted mini breads and carved by an experienced uniformed chef. Prices are per guest; 25 guest minimum.
Chef fee is additional.

roasted turkey breast with cranberry and orange compote

7.50 per guest

roasted beef tenderloin with horseradish aioli

12.50 per guest

apricot glazed ham with honey mustard sauce

6.50 per guest

roasted pork loin with chipotle mayonnaise

6.50 per guest

salmon en croute with aioli

8.50 per guest

roasted flank steak with cabernet jus lié

8.75 per guest

BUFFET STATIONS

25 guest minimum.

Asian station

23.25 per guest

edamame hummus with seasonal vegetables; fried pork dumplings with ginger sauce; mixed greens tossed with orange vinaigrette and crispy wontons; thai sweet chili lacquered salmon; cabbage, carrot and sesame slaw; flank steak with orange ginger sauce; steamed rice; almond cookies

Caribbean station

23.75 per guest

fruit brie tart; mixed greens with strawberries, feta cheese and balsamic vinaigrette; coconut shrimp with orange horseradish sauce; chili lime chicken with mango pineapple relish; pulled braised beef with citrus bbq sauce; Brazilian rice with black beans; fruit salad; Key lime pie shooters

tapas station

24.00 per guest

baby greens with sundried tomatoes, hearts of palm, olives and grain mustard vinaigrette; chickpea salad, celery, red onions, jalapeño, diced tomatoes and cilantro vinaigrette; roasted asparagus topped with parmesan and Spanish olive oil; herb grilled flank steak with lemon aioli; paprika grilled chicken with tomato caper relish; beef empanadas; mini flan



HOT BUFFETS

25 guest minimum. Menus served with iced tea, lemonade, citrus water, fair trade Asprettto coffee and Numi hot tea.

bistro buffet

Mediterranean chopped salad - crisp mixed greens, cucumbers, tomato, garbanzo beans and a choice of two dressings
fresh mozzarella and tomato salad
lemon thyme chicken breast with artichokes in a lemon beurre blanc
grilled salmon filet topped with sundried tomato pesto
creamy parmesan risotto
ratatouille casserole
artisan bread basket and flavored butter
assorted cupcakes

23.00 per guest

classic buffet

Caesar salad with parmesan and croutons
chicken picatta
citrus and herb crusted salmon
red bliss mashed potatoes with garlic and fresh herbs
roasted vegetable medley
fruit salad
chocolate layer cake

24.25 per guest

comfort buffet

Griffin house salad with vinaigrette
roasted herb chicken au jus
Chesapeake crab cakes with Pommery mustard sauce
creamed fresh spinach
four cheese macaroni bake
seasonal fruit crisp served warm with crème anglaise

17.50 per guest

simply southern

sweet potato salad
slow-cooked beef brisket
fried chicken
squash casserole
sweet vinegar collard greens
banana pudding shooters or bread pudding

16.75 per guest

tidewater festival

arugula salad with roasted vegetables, goat cheese croutons and lemon olive oil
crispy fried rock oysters with red pepper remoulade
Chesapeake crab cakes
grilled Bay rockfish
citrus green beans with pecans
au gratin cheddar potatoes
toasted coconut cake

market price



BUILD YOUR OWN BUFFET

Select - one salad, two entrées, two accompaniments, two desserts and two beverages. These menus are available for groups of 15 or more. One entrée is \$19.00 per guest. Two entrées is \$22.00 per guest. These menus can also be prepared as a served meal. Please discuss options with our catering coordinator.

pork & lamb entrée choices

crusted pork loin with mustard and roasted leg of lamb with garlic and herbs

beef entrée choices

beef and mushroom ragout and bbq brisket

chicken entrée choices

chicken francese, piccata, marsala or parmigiana; chicken breast with artichokes and sundried tomatoes; fried chicken; grilled chicken with citrus compote; sesame chicken

seafood entrée choices

grilled salmon, seafood paella, chesapeake crab cakes and seafood jambalaya

vegetarian entrée choices

eggplant roulade, spinach Napoleon, stuffed tomato and General Tso's tofu

pasta entrées choices

baked ziti, penne à la vodka, macaroni and cheese and vegetable lo mein

accompaniments

potatoes:

roasted trio; baked sweet potato wedges; garlic mashed potatoes; smashed potatoes with cheddar cheese;
roasted red bliss potatoes with garlic and rosemary

rice:

steamed white rice or brown rice; fried rice; vegetable risotto; wild rice with dried fruit; rice pilaf; dirty rice made with turkey or pork sausage

vegetables:

seasonal roasted vegetables; French cut green beans; steamed cauliflower; ratatouille; Asian green beans; sweet corn with red peppers; sweet vinegar collard greens; orange pecan carrots; steamed broccoli

pasta as a side:

choose from the following pastas:

penne, bowtie, rotini, whole wheat pasta or gluten-free

choose from the following sauces:

marinara, garlic and oil, pesto or parmesan sage cream

desserts

red velvet cake with cream cheese icing, chocolate layer cake, chocolate mousse, traditional carrot cake, Dutch apple pie, blueberry pie, Key lime pie and pecan pie, seasonal selections.



SERVED DINNERS

All served meals include a choice of starter, chef's accompaniments, dinner rolls and choice of dessert, freshly brewed fair trade Asprecco coffee, decaffeinated coffee, herbal and non-herbal Numi teas.

starters

Griffin house salad
fried green tomatoes with bacon vidalia onion chutney
iceberg wedge with Maytag bleu cheese
Caesar salad with housemade croutons
Greek salad with feta cheese and balsamic vinaigrette
fresh mozzarella and tomato stack with fresh basil
roasted beets, candied walnuts, and goat cheese with balsamic glaze
pear & beet salad with cider mustard thyme dressing

entrees

asparagus chicken roulade:	23.75 per guest
asparagus spears wrapped in chicken with a roasted red pepper coulis	
sundried tomato crusted chicken breast:	23.75 per guest
crispy panko coated chicken breast with savory bits of sundried tomatoes	
braised short ribs:	29.75 per guest
beef short ribs braised in a tarragon and cabernet reduction	
gorgonzola crusted filet of beef:	31.25 per guest
tender filet mignon with a roasted gorgonzola crust and cabernet glaze	
pan-seared pork tenderloin with apples and onions	25.75 per guest
pork tenderloin with granny smith apples, red onions and orange marmalade	
roasted lamb	32.00 per guest
thick lamb medallions served with chardonnay cream	
beef and salmon	33.25 per guest
beef tenderloin & salmon filet with lemon beurre blanc	
Chesapeake crab cakes	29.75 per guest
crab cakes served with a Pommery mustard sauce	
prosciutto wrapped cod	33.00 per guest
fresh cod baked with prosciutto, garlic basil oil and romano cheese	
citrus & herb crusted salmon	29.75 per guest
roasted salmon in a crispy citrus & herb crust	
braised vegetables & quinoa	21.00 per guest
braised parsnips, yams, carrots and red bliss potatoes with hearty quinoa	
portobello mushroom Napoleon	21.00 per guest
portobello mushroom layered with zucchini, spinach, roasted red and yellow peppers, polenta and mozzarella with roasted tomato coulis	



SERVED DINNER ACCOMPANIMENTS

accompaniments

choose one:

glazed carrots
fresh green beans and carrots
fresh green beans
grilled balsamic zucchini
sautéed broccoli rabe or zucchini
broccoli with sautéed carrots
herb crusted broiled tomato
roasted root vegetables
sautéed mushrooms
fresh spinach and garlic sauté
julienne of carrots and fennel with pearl onions
roasted asparagus
roasted butternut squash
roasted caramelized Brussels sprouts and fennel
braised red cabbage
chef's choice of seasonal vegetables

choose one:

horseradish mashed potatoes
caramelized onion mashed potatoes
mashed sweet potatoes
roasted potatoes
roasted sweet potatoes
three cheese gratin potatoes
O'Brien potatoes
roasted fingerling potatoes
couscous
basil orzo
ginger jasmine rice
lemon rice
fontina risotto cake
black beans and rice
vegetable risotto
creamy polenta
chef's choice of side pairing

desserts

individual banana pudding
angel food cake with berries
chocolate ricotta mouse
red velvet cake with cream cheese icing
coconut cake
bread pudding with caramel sauce
chocolate layer cake
traditional carrot cake
featured seasonal specialty



THE BARBEQUE

\$12.75 per guest

All barbecues are served with hamburgers, hot dogs, grilled chicken and vegetable burgers; a relish tray with lettuce, tomato, onions, pickles and American cheese; sauerkraut; kettle cooked chips; cookies and brownies or seasonal fruit crisp. Please select additional items listed below to add to your barbecue

meats

	additional
bbq chicken	3.00 per guest
fried chicken	3.00 per guest
pulled pork	3.00 per guest
pulled chicken	3.00 per guest
beef ribs	5.00 per guest
bbq pork ribs	5.00 per guest
smoked beef brisket	5.00 per guest
grilled shrimp cilantro kebobs	5.00 per guest
chicken kebabs	5.00 per guest

salads

	additional
Griffin salad with your choice of dressing	1.00 per guest
Caesar salad	1.00 per guest
Southern style cole slaw with apples	1.00 per guest
new potato salad	1.00 per guest
sweet potato salad	1.00 per guest
tortellini salad	1.00 per guest
pasta salad	1.00 per guest
Southwestern bean salad	1.00 per guest

on the side

	additional
corn on the cob	1.00 per guest
baked beans	1.00 per guest

desserts

	additional
sliced watermelon (seasonal)	1.00 per guest
fruit salad	2.00 per guest
brownies and blondies	2.00 per guest
assorted pies	2.00 per guest
ice cream novelties	2.25 per guest



DESSERTS

housemade cookies	11.00 per dozen
cupcakes	18.00 per dozen
brownies and blondies	12.00 per dozen
petit fours mini pastries	26.00 per dozen
dark chocolate covered fruits	18.00 per dozen
blondies and cheesecake brownies	15.00 per dozen
seasonal fresh fruit crisps with crème anglaise	2.00 per guest
gluten-free cakes	priced accordingly
gourmet bars: cranberry butterscotch bar, raspberry almond bar, chocolate peanut butter bar or chocolate chess bar	12.00 per dozen
dessert shooters	18.00 per dozen
fresh fruit tartlets	24.00 per dozen
shortbread cookies	12.00 per dozen

dessert bar	3.50 per guest
our most popular selection of sweets: cupcakes, brownies, petite cookies and dessert shooters	

ice cream sundae bar - 45 person minimum	4.50 per guest
includes: chocolate and vanilla ice cream and four toppings of your choice	

celebration	market price
custom ordered cakes - size determined by number of guests assorted cake flavors and buttercream available	



BEVERAGES

breakfast beverages

coffee service	2.00 per guest
coffee, tea and decaf with assorted creamers	
beverage start up	3.75 per guest
coffee, tea and decaf with assorted creamers	
orange juice	
cranberry juice	
beverage deluxe	5.00 per guest
coffee, tea and decaf with assorted creamers	
bottled orange, apple and cranberry juice	
bottled water	

*flavored coffees are available for an additional charge.

lunch and dinner beverages

afternoon wake-up	2.00 per guest
coffee, tea and decaf with assorted creamers	

basic beverages by the gallon

orange juice	16.00 gallon
cranberry juice	16.00 gallon
coffee, tea or decaf with assorted creamers	18.00 gallon
freshly brewed iced tea	11.00 gallon
lemonade	11.00 gallon
orange blossom punch	17.00 gallon
strawberry lemonade	18.00 gallon
sparkling white grape punch	15.00 gallon
hot or cold Virginia apple cider	15.00 gallon
hot chocolate	12.00 gallon

à la carte beverages

canned soda	1.50 each
bottled water	2.00 each
lemonade	1.50 each
iced tea	1.50 each
flavored iced tea	1.50 each
sparkling water	2.50 each
bottled juice	2.25 each



CATERING SUPPORT FOR PLANNING YOUR EVENT

Catering Sales Office

Hours: Monday - Friday 9am - 5pm

Phone: 757.221.3702

Fax: 757.221.1018

For information on advance notice, catering policies, to make a booking or see menus, please refer to catertrax website at wm.catertrax.com

Charges

All catered events will incur an 18% administrative charge and applicable sales tax.

Additional charges may apply for:

Service - We plan the staffing for your event based on the number of guests, type of service, menu and location. If you require additional staff, labor charges will be applied to your bill. Labor charges are for a minimum of four hours.

Labor includes:

- Banquet, Buffet and Reception servers (\$80)
- Bartenders (\$120)
- Exhibition (or) Chefs (two hour minimum only, required) (\$60)

Non-College Customers - A deposit of 75% is required two weeks prior to your event with the balance due on the day before your event.

Standard Equipment - Event prices include delivery, set up and clean up. Linens are provided for buffet tables and for guest tables at served meals. If you would like linen placed on guest tables for continental breakfasts, boxed lunches, receptions or breaks, there is a \$4.00 charge per cloth. The same applies to registration tables, name tags, head tables and any additional tables that are not directly used for set up.

Specialty Rentals are available upon request. Equipment Rental charges may apply to certain events.

China Charges - There will be an additional charge for china for all events. The charge may vary according to the amount of china, glassware and silverware required.

• Standard China	\$3.00 per guest
• China Service with Additional Glassware	\$3.50 per guest
• Cocktail Reception	\$2.00 per guest
• Off-Campus event pricing	may vary.

Delivery Fee - There is no delivery fee for on-campus catering services. Off-campus deliveries are subject to a \$25.00 or 10% delivery fee, whichever is greater, not to exceed \$100.00.

Weekend Events - If an event is booked as the sole event for a weekend day or holiday, the client may incur additional charges associated with the execution and staffing of the event.

Floral Charges - We will be happy to order, receive, and handle floral arrangements for you. Please consider using native plant clippings or potted native plants for catering centerpieces. For decorative requests, an additional fee will be determined in accordance with your specific needs.

*We serve Pepsi products.

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