STARTERS

Temptin’ Tasters
Offered in two (2) sizes - small tray serves twenty (20) people and large tray serves fifty (50) people.

Chicken Salad Puffs  varies  Fried Chicken Bites  varies
Consists of chicken salad in phyllo dough shells.

Sweet Potato Country Ham  varies  Spicy Blue Cheese Chicken  varies
Biscuits

Shrimp Cocktail  varies  Mini Cajun Pork Sandwich  varies

Stuffed Mushrooms  varies  Zucchini Fritters  varies
Stuffed with your choice of pork or turkey sausage.

Mini Mac Cups  varies  Spicy Chicken Wontons  varies
Consists of macaroni and cheese.

Just for Dippin’
Offered in two (2) sizes - small pan serves twenty to twenty-five (20 - 25) people and large pan serves forty to fifty (40 - 50) people. Served with your choice of pita chips or homemade tortilla chips.

Spinach and Artichoke  varies  Crab Dip  varies

Spicy Beef and Cheese  varies
**ENTREES**

**Good Eats**
Offered in two (2) sizes - small pan serves twenty to twenty-five (20 - 25) people and large pan serves forty to fifty (40 - 50) people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Beef and Veggies</td>
<td>varies</td>
<td>Momma’s Meatloaf</td>
</tr>
<tr>
<td>Shrimp and Grits</td>
<td>varies</td>
<td>Eggplant Parmesan</td>
</tr>
<tr>
<td>Chicken Croquettes</td>
<td>varies</td>
<td>Chicken Smothered in Mushroom Gravy</td>
</tr>
<tr>
<td>Salmon Croquettes</td>
<td>varies</td>
<td>Assorted Fried Chicken</td>
</tr>
</tbody>
</table>

**SIDES**

Offered in two (2) sizes - small pan serves ten to fifteen (10-15) people and large pan serves thirty five to forty (35-40) people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed New Taters (Small)</td>
<td>$23.00</td>
<td>Squash Casserole (Small)</td>
</tr>
<tr>
<td>Creamy new potatoes mashed and finished with dried parsley</td>
<td></td>
<td>Squash, onions, carrots, and cheese blended in a creamy mixture topped with breadcrumbs and baked to a golden brown.</td>
</tr>
<tr>
<td>Mashed New Taters (Large)</td>
<td>$58.00</td>
<td>Squash Casserole (Large)</td>
</tr>
<tr>
<td>Creamy new potatoes mashed and finished with dried parsley</td>
<td></td>
<td>Squash, onions, carrots, and cheese blended in a creamy mixture topped with breadcrumbs and baked to a golden brown.</td>
</tr>
<tr>
<td>String Beans (Small)</td>
<td>$23.00</td>
<td>Mama Di’s Collards (Small)</td>
</tr>
<tr>
<td>String Beans (Large)</td>
<td>$58.00</td>
<td>Mama Di’s Collards (Large)</td>
</tr>
<tr>
<td>Collard greens seasoned and cooked with our without smoked turkey for flavor. (Greens are cooked with butter)</td>
<td></td>
<td>Collard greens seasoned and cooked with our without smoked turkey for flavor. (Greens are cooked with butter)</td>
</tr>
<tr>
<td>Blackeyed Peas (Small)</td>
<td>$23.00</td>
<td>Buttery Biscuits (Small)</td>
</tr>
<tr>
<td>Okra and Maters (Small)</td>
<td>$23.00</td>
<td>Order includes 15 biscuits</td>
</tr>
<tr>
<td>Fresh cut okra and tomatoes seasoned and boiled.</td>
<td></td>
<td>Buttery Biscuits (Large)</td>
</tr>
<tr>
<td>Okra and Maters (Large)</td>
<td>$58.00</td>
<td>Order includes 40 biscuits</td>
</tr>
<tr>
<td>Fresh cut okra and tomatoes seasoned and boiled.</td>
<td></td>
<td>Buttery Cornbread Muffins (Small)</td>
</tr>
<tr>
<td>Fried Taters (Small)</td>
<td>$26.00</td>
<td>Cornbread muffins drenched in butter and finished with a sprinkle of cinnamon. Order includes 12 muffins.</td>
</tr>
<tr>
<td>Fried diced potatoes, onions, and peppers seasoned to perfection.</td>
<td></td>
<td>Buttery Cornbread Muffins (Large)</td>
</tr>
<tr>
<td>Fried Taters (Large)</td>
<td>$60.00</td>
<td>Cornbread muffins drenched in butter and finished with a sprinkle of cinnamon. Order includes 36 muffins.</td>
</tr>
<tr>
<td>Fried diced potatoes, onions, and peppers seasoned to perfection.</td>
<td></td>
<td>Broccoli and Cheese Cornbread Muffins (Small)</td>
</tr>
<tr>
<td>Sauteed Spinach (Small)</td>
<td>$23.00</td>
<td>Order includes 12 muffins</td>
</tr>
<tr>
<td>Fresh spinach sautéed in olive oil with onions and seasonings</td>
<td></td>
<td>Broccoli and Cheese Cornbread Muffins (Large)</td>
</tr>
<tr>
<td>Sauteed Spinach (Large)</td>
<td>$58.00</td>
<td>Order includes 36 muffins</td>
</tr>
<tr>
<td>Fresh spinach sautéed in olive oil with onions and seasonings</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Sweet Potato Biscuits (Small) $15.00
Order includes 15 biscuits

Sweet Potato Biscuits (Large) $37.00
Order includes 40 biscuits

SANDWICHES

Sandwiches
Offered in two (2) sizes - small tray serves twenty to twenty-five (20 - 25) people and large tray serves forty to fifty (40 - 50) people.

BBQ Pulled Chicken, Beef or Pork
Choose to have sliders instead of sandwiches.

Chicken Salad

Turkey and Cheese

Classic BLT

Egg Salad

Po` Boys includes your choice of shrimp or beef sausage.

Ground Turkey or Beef Sloppy Joe

varies

varies

varies

varies

varies

DESSERT

Sweet Treats
Offered in two (2) sizes - small pan serves twenty to twenty-five (20 - 25) people and large pan serves forty to fifty (40 - 50) people.

Aunt Be`s Pound Cake

Grand Ma`s Peach Cobbler

Mississippi Mud Cake

Pumpkin Bites

Sweet Potato Dumplings

varies

varies

varies

BEVERAGES

Tea

Momma`s Sweet Tea $5.00
(Per gallon) Serves fifteen (15) people.

Lemonade

Raspberry Lemonado $5.00
(Per gallon) Serves fifteen (15) people.

SERVICE WARE

Service Ware

Eating Utensils $30.00
40 people

No Service Ware Needed

varies
NOTE: We supply necessary paper products for a fee (plates, utensils, napkins). Please use the Service Ware menu to order what you require. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

400 Emmet Street North
Charlottesville, VA 22903

phone: (434) 245-0055
fax: (434) 245-0097
alt. phone: (434) 245-0096

Hours
M-Sa: 11:45am to 9:45pm

Have feedback on this menu? Let us know!
STANDARDS

Appetizers

Vegetarian Samosa $3.00
Includes four (4) pastry shells filled with seasoned potatoes, green peas, onions and spices. Served with homemade garlic yogurt.

Samosa Goshit $3.50
Includes four (4) pastry shells filled with seasoned ground beef served with homemade garlic yogurt.

Bolanee Gandana $3.00
Includes a special turnover filled with chopped leeks, cilantro, and special seasoning. Served with homemade garlic yogurt.

Bolanee Karu $3.00
Includes a special turnover filled with butternut squash, onions, and special seasoning. Served with homemade garlic yogurt.

Bolanee Kachalow $3.00
Includes a special turnover filled with mashed potatoes, onions, and special seasoning. Served with homemade garlic yogurt.

Borani Badenjan varies
Includes fried eggplant steamed with seasoned tomato sauce, homemade garlic yogurt and dry mint. Served with naan.

Anshak varies
Includes leek filled boiled dumplings topped with meat sauce, homemade garlic yogurt and dry mint. (Also available in vegetarian.)

Monto varies
Includes a steamed dumpling stuffed with seasoned beef and topped with garlic, yogurt and mixed vegetables.

SOUPS

Soups

Aush $3.95
Traditional Afghan noodles with vegetables and ground beef, topped with garlic yogurt and dry mint.

Vegetable Soup $3.25
Freshly made with a variety of vegetables and herbs.

Moust-E-Kalar $3.50
Homemade yogurt mixed with diced cucumbers and dried mint.
SALAD

Salad $4.50
Our house salad is prepared with Romaine, kale, cabbage, shredded carrots, cucumber, tomatoes and house dressing.

KABOBS

Kabob Plates
All of our kabobs are cooked over a grill and served with your choice of brown or white rice, a side of vegetable and naan.

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Breast Kabob</td>
<td>$11.95</td>
</tr>
<tr>
<td>Includes pieces of chicken breast marinated in special spices and herbs.</td>
<td></td>
</tr>
<tr>
<td>Chicken Tandoori</td>
<td>$15.95</td>
</tr>
<tr>
<td>Includes half of a chicken marinated in special tandoori spices.</td>
<td></td>
</tr>
<tr>
<td>Chicken Chaplee Kabob</td>
<td>$11.95</td>
</tr>
<tr>
<td>Includes ground chicken mixed with chopped onions, tomatoes, fresh cilantro and special dried hot pepper and seasoning.</td>
<td></td>
</tr>
<tr>
<td>Chicken Kofta Kabob</td>
<td>$10.95</td>
</tr>
<tr>
<td>Includes ground chicken seasoned with special spices and herbs.</td>
<td></td>
</tr>
<tr>
<td>Lamb Tika Kabob</td>
<td>$12.95</td>
</tr>
<tr>
<td>Includes chunks of tenderloin marinated in special sauces and herbs.</td>
<td></td>
</tr>
<tr>
<td>Chopan Kabob</td>
<td>$15.95</td>
</tr>
<tr>
<td>Includes cuts of tender lamb chop marinated in special spices and herbs.</td>
<td></td>
</tr>
<tr>
<td>Kabob E-Bargh</td>
<td>$13.95</td>
</tr>
<tr>
<td>Includes top sirloin marinated in a special blend of spices, served with broiled tomatoes and onions.</td>
<td></td>
</tr>
<tr>
<td>Sultani Kabob</td>
<td>$15.95</td>
</tr>
<tr>
<td>Includes a skewer of Bargh and a skewer of Koffa, served with broiled tomatoes and onions.</td>
<td></td>
</tr>
<tr>
<td>Kofta Kabob</td>
<td>$11.95</td>
</tr>
<tr>
<td>Includes ground sirloin seasoned with special spices and onions.</td>
<td></td>
</tr>
<tr>
<td>Chalow Kabob</td>
<td>$11.95</td>
</tr>
<tr>
<td>Includes your choice of kabob (chicken, lamb or beef) served with rice and a vegetable side.</td>
<td></td>
</tr>
</tbody>
</table>
# Seafood Kabob Plates

All of our kabobs are cooked over a grill and served with your choice of brown or white rice, a side of vegetable and nan.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Fish Kabob</td>
<td>$12.95</td>
</tr>
<tr>
<td>Includes chunks of tilapia marinated in fresh spices and herbs.</td>
<td></td>
</tr>
<tr>
<td>Salmon Kabob</td>
<td>$13.95</td>
</tr>
<tr>
<td>Includes chunks of salmon marinated in special spices and herbs.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Kabob</td>
<td>$13.95</td>
</tr>
<tr>
<td>Includes jumbo succulent shrimp marinated in special spices and herbs. Served with grilled onions and tomatoes.</td>
<td></td>
</tr>
</tbody>
</table>

# Palace Combination Plates

All combinations are served with brown rice, salad, side of vegetable and nan.

<table>
<thead>
<tr>
<th>Combination # 1</th>
<th>$12.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes a combination of chicken breast kabob and kofta kabob.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Combination # 2</th>
<th>$12.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes a combination of lamb tika kabob and kofta kabob.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Combination # 3</th>
<th>$13.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes a combination of lamb tika kabob and chicken breast kabob.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Combination # 4</th>
<th>$15.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes a combination of lamb tika kabob, chicken breast kabob and kofta kabob.</td>
<td></td>
</tr>
</tbody>
</table>

---

# ENTREES

## Complete Dinners

<table>
<thead>
<tr>
<th>Combination</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Complete Dinner for Two</td>
<td>$40.00</td>
</tr>
<tr>
<td>Includes bolanee gandana, four (4) samosa, a small borani bademjan, chicken breast kabob and gabuli pailow. Served with salad, nan and firnee and baklava. Comes with your choice of tea or coffee. (Please use the &quot;special instructions&quot; button to indicate tea or coffee and how many of each.)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Combination</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Complete Dinner for Four</td>
<td>$80.00</td>
</tr>
<tr>
<td>Includes bolanee kaju, four (4) samosa, a large aushak, lamb tika kabob, chicken kefka kebab, chicken breast kabob and gabuli pailow. Served with salad, nan and firnee and baklava. Comes with your choice of tea or coffee. (Please use the &quot;special instructions&quot; button to indicate tea or coffee and how many of each.)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Combination</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Complete Dinner for Six</td>
<td>$100.00</td>
</tr>
<tr>
<td>Includes bolanee kaju, bolanee gandana, bolanee kachalow, a large borani bademjan, qurma chawal, gabuli pailow, lamb tika kabob, chicken breast kabob, kofta kabob and chicken chapli kabob. Served with salad, nan and firnee and baklava. Comes with your choice of tea or coffee. (Please use the &quot;special instructions&quot; button to indicate tea or coffee and how many of each.)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Combination</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Complete Dinner for Eight</td>
<td>$140.00</td>
</tr>
<tr>
<td>Includes a large aushak, a large borani bademjan, eight samosa, bolanee gandana, bolanee kachalow, gabuli pailow, chicken tandoori, marto, lamb tika kabob, chicken breast kabob, kofta kabob, murghi chawal and beef chapli kebab. Served with salad, nan and firnee and baklava. Comes with your choice of tea or coffee. (Please use the &quot;special instructions&quot; button to indicate tea or coffee and how many of each.)</td>
<td></td>
</tr>
</tbody>
</table>
DESSERT

Desserts

Firnee $3.00  Baklava $4.00
Includes Afghan-style custard made of milk, seasoned with rose water, cardamom and topped with shredded pistachio.
Thin crispy layers of pastry with almonds, baked to a golden brown and lightly drizzled with pure cane syrup. Topped with pistachios.

BEVERAGES

Doogh $2.25
Served in a sixteen (16) Oz. cup. Includes a yogurt shake with dry mint.

Soda
Served in 20-oz bottles.

Coke $2.00  Sprite (Each.) $2.00
(Diet Coke $2.00  Diet Sprite (Each.) $2.00
(Each.)

Water

Dasani Water $2.00
(Each.) Served in a 20-oz bottle.

Tea (Chai) $2.25
Served in twelve (12) Oz. cups.

Coffee

Coffee $2.00
Served in twelve (12) Oz. cups.

SERVICE WARE

Service Ware
If you need plates, napkins and utensils they must be ordered here.

Paper Products $.25  No Service Ware Needed varies
(Each set) Napkins, knives, forks and paper plates may be included with each order.
If you would like us to not send service ware with your order, please choose this item.
Special Entrees
All entrees are served with salad and nan.

Qabuli Palow $13.95
Traditional Afghan brown rice over lamb, topped with raisins and carrots.

Qurma Chalow $12.95
Afghan white rice served with lamb curry.

Murgh Chalow $10.95
Afghan white rice served with chicken curry.

Sabzi Chalow $12.95
Afghan white rice served with sauteed chopped spinach and tender pieces of lamb.

Aushak $11.95
Boiled dumplings stuffed with seasoned leeks and herbs, topped with garlic yogurt and meat sauce. (Also available in vegetarian sauce.)

Manto $12.95
Steamed dumplings stuffed with seasoned beef and topped with garlic yogurt and mixed vegetables.

Vegetarian Plates
All vegetarian dishes are served with your choice of white or brown rice, salad and nan.

Veggie Kabob $10.95
Includes a skewer of fine vegetables served with rice and fresh Afghan bread.

Sabzi $9.95
Includes sauteed chopped spinach seasoned with herbs and spices.

Kadu $10.95
Includes butternut squash sauteed in olive oil and turmeric, simmered in a sweet and spicy exotic sauce, topped with garlic yogurt and dry mint.

Bamia $10.95
Includes fresh okra sauteed with onions and plum tomatoes, simmered in a light tomato sauce.

Kachalow $9.95
Includes freshly cut potatoes sauteed in olive oil, turmeric and onions, simmered in a light tomato sauce with spices.

Vegetarian Combo $12.95
Includes your choice of three (3) vegetable sides.
SIDES

Side Dishes

Quormey Gosht (Lamb Curry) $6.50
Kadu (Butternut Squash) $4.95
Bamia (Okra) $5.95
Kachalow (Potato) $4.50
Sabzi (Spinach) $5.50
Nakhud (Chickpeas) $4.50
Quormey Murgh (Chicken Curry) $5.95
Salad $4.50
Our house salad is prepared with Romaine, kale, cabbage, shredded carrots, cucumber, tomatoes and house dressing.
Nan (Bread) $3.00
Includes your choice of white or brown rice.
Rice $4.50
Topping of Raisins and Carrots $2.00

LUNCH SPECIALS

Lunch Specials

Kabob Wrap $8.50
Includes your choice of kabob (chicken breast, lamb tica or kefta kabob) wrapped with lettuce, tomatoes, onions and homemade dressing served with French fries.
Gyro Wrap $7.50
Chunks of gyro with lettuce, tomato, onions and tzatziki sauce served with a side of French fries.
Gyro Platter $9.50
Chunks of gyro with lettuce, tomato, onions and tzatziki sauce served with homemade nan.
Falafel $6.95
Veggie balls of fava beans, parsley, onions, mint, Romaine, tomato and tahini.
Hummus $6.95
A classic puree of roasted chickpeas with tahini (sesame butter) and lemon juice. Served with pita bread.
Featuring international, mexican, other SWaM.

Services
- Delivery
- Pick-up
- Dine In

Special Charges
- Service Fee: 15% charge on all orders.

Delivery Area
- University of Virginia Delivery Fee: $10

Standard Lead Time is 3 days notice for catering.

Just as coal is brought forth from the depths of the earth so too we bring the memories and dreams that our ancestors have given us and ignited our passion to share this with you and your family. This indigenous cuisine has evolved through diverse traditions and customs. We are pleased that you have joined us to keep this sentiment at Al Carbon thriving in Charlottesville.

We are inspired not only by the simplicity of our South American green rotisserie and grill but also by the simple approach that our ancestors brought to cuisine. At Al Carbon we honor our local broiler chickens and meats by simply allowing the coal-fired flame to massage in the secret spices while drawing out its natural flavor.

We hope you enjoy our approach to the traditional tastes and textures of our classic but contemporary South American cuisine. Come back often, and please let us know what you think!

A service fee covering delivery costs is added to all orders.

1871 Seminole Trail
Charlottesville, VA 22901

Phone: (434) 964-1052
Fax: (434) 234-3743
Alt. Phone: (434) 409-7659

Hours
Every Day: 11am to 9pm
CHARCOAL ROTISSERIE CHICKEN

Charcoal Rotisserie Chicken
(Price per whole chicken.) Each chicken serves 2-4 people.

Whole Charcoal Rotisserie Chicken $12.99

(Per Chicken) Composed of one (1) whole chicken, cut into four (4)
quarters, two each of white meat and dark meat. Served with yourchoice of two (2) salsas. Add additional salsa (5-ounce container)for an extra charge.

SIDES

Side Dishes
Available in half pans (serves 18-20) and full pans (serves 40).

Black Beans varies Grilled Jalapeños varies
Prepared with spring onions.

Churros varies Mac and Cheese varies

Cole Slaw varies Mashed Potatoes varies

Fried Plantains varies Mexican Rice varies
Choose to add plantain sauce for an extra charge.

Fried Yucca varies White Rice varies

Green Poblano Rice varies Yellow Rice varies
Prepared with basmati rice, cilantro and poblano chiles.

Green Salad varies
Prepared with iceberg lettuce, radishes, tomatoes, cucumbers,
shredded carrots and cilantro. Served with your choice of dressing.
### Premium Side Dishes

*Available in half pans (serves 15-20) and full pans (serves 40).*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cactus (Nopalitos)</td>
<td>varies</td>
<td>Roasted cactus. Chorizo may be added for an extra charge.</td>
</tr>
<tr>
<td>Corn Bread</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Esquites</td>
<td>varies</td>
<td>Composed of sweet corn seasoned with fresh epazote and jalapeños topped with mayonnaise or sour cream. Cotija cheese, lime and chili powder.</td>
</tr>
<tr>
<td>Filled Churros</td>
<td>varies</td>
<td>Rolled in cinnamon sugar. Churros may be filled with Bavarian cream or cajeta (sweetened caramelized goat's milk) for an extra charge.</td>
</tr>
<tr>
<td>Frijoles Charros</td>
<td>varies</td>
<td>Simmered pinto beans with chorizo, bacon and Roma tomatoes.</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Street Corn (Elote con Mayonesa)</td>
<td>varies</td>
<td>Mexican street corn on the cob served on a stick with mayonnaise, rolled in Cotija cheese and sprinkled with chili powder and lime zest.</td>
</tr>
<tr>
<td>Sweet Potatoes (Camote)</td>
<td>varies</td>
<td>Baked over charcoal and topped with your choice of sweet cream or chipotle crema.</td>
</tr>
<tr>
<td>Tamales</td>
<td>varies</td>
<td></td>
</tr>
</tbody>
</table>

### SALAD

#### Salads

**Al Carbon Salad**

$10.00

(Priced per person) Includes greens and/or Romaine lettuce, black beans, roasted corn, cucumbers, sweet potatoes, cheese, pepitas dressing. Topped with your choice of chicken, shrimp, carne asada or carnitas.
DIP & CHIPS

Dip & Chips
Salsa, Guacamole, Choriqueso $68.00

Dip & Chips
Priced per one (1) half pan. Serves eighteen to twenty (18-20).
Please choose one dip.

TACOS

Build Your Own Tacos
(Priced per taco, minimum of twenty (20) tacos, please. We suggest three (3) tacos per person.

Build Your Own Taco $2.95
(Priced per taco.) Composed of your choice of proteins, soft corn or flour tortillas, cilantro, red onions, radishes and limes. Includes your choice of two (2) salsas. Additional toppings are also available for an extra charge. Please list any additional taco protein choices in Special Instructions.

BURRITOS

Burritos
(Priced per burrito, minimum of fifteen (15), please.)

Chicken Burrito $8.50
Flour tortilla filled with chicken, lettuce, avocado, black beans, rice, cheese and sour cream.

Pastor Pork Burrito $8.50
Flour tortilla filled with pork, lettuce, avocado, black beans, rice, cheese and sour cream.

Beef Burrito $8.50
Flour tortilla filled with beef, lettuce, avocado, black beans, rice, cheese and sour cream.

Vegetarian Burrito $8.50

Carnitas Burrito $8.50

Chile Rellenos Burrito $8.50

Picadillo Burrito $8.50

Eggs, Potatoes & Bacon Burrito $8.50
### EMPANADAS

**Empanadas**  
_(Priced per empanada, minimum of fifteen (15), please)_

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Empanada</td>
<td>$2.50</td>
</tr>
<tr>
<td>Beef Empanada</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

### SANDWICHES

**Sandwiches**  
_(Priced per sandwich, minimum of fifteen (15), please)_

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Comita Sandwiches</td>
<td>$0.99</td>
</tr>
</tbody>
</table>

*A Mexican sandwich featuring avocado, meat of your choice, fresh Oaxaca cheese, red onions and option of mild, medium and spicy.*

### DESSERT

**Desserts**  

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Filled Churros</td>
<td>varies</td>
</tr>
<tr>
<td>Three Leches Cakes</td>
<td>varies</td>
</tr>
</tbody>
</table>

*Rolled in cinnamon sugar. Churros may be filled with Bavarian cream or cajeta (sweetened caramelized goat’s milk) for an extra charge.*  

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Flan</td>
<td>$21.00</td>
</tr>
</tbody>
</table>

*Approximately eight (8) slices.*
**BEVERAGES**

**Soda**  
*Served in a 16-ounce cup.*

- Coca-Cola $1.95  
  *(Each)*
- Diet Coke $1.95  
  *(Each)*
- Mr. Pibb $1.95  
  *(Each)*

- Sprite $1.95  
  *(Each)*
- Fanta $1.95  
  *(Each)*

**Water**  
*Served in a 16-ounce bottle.*

- Bottled Water $1.95  
  *(Each)*

**Horchata**  
*Served in a 16-ounce cup.*

- Horchata $1.95  
  *(Each)*

**Lemonade and Iced Tea**  
*Served in a 16-ounce cup.*

- Lemonade $1.95  
  *(Each)*
- Iced Tea $1.95  
  *(Each)*  
  Served in your choice of sweet or unsweetened.

**SERVICE WARE**

**Service Ware**  
*(Priced per person.)*

- Paper Products $1.25  
  *(Per Person) Includes eating utensils, napkins, plate and cup.*
- No Service Ware Needed  
  *varies*
Anderson's Catering

Order Now

Standard lead time is 3 days notice for catering.
We offer turnkey event planning experience with expert advice for all of your catering needs.

Our specialties include: surf and turf menus, backyard barbecues, whole pig roasts, shrimp and clam boils, lobster and clam bakes, oyster roasts, fish fries and more.
We offer lunches, corporate events, dinners and all other events.

A service fee covering delivery costs is charged on all orders.
7256 Hatfield Acres Lane
Dykes, VA 22935
Phone: (434) 466-1247
Hours
Every Day: 24 hours

Feature american
Services Delivery, Pickup
Delivery Area
Areas of Charlottesville, VA Delivery Fee: $40

Have feedback on this menu? Let us know!
# Starters

**Appetizers by the Dozen**

*Priced by the dozen, minimum three (3) dozen, please.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lump Crab in Marinated Mushrooms</td>
<td>$34.00</td>
</tr>
<tr>
<td><em>Topped with cheese.</em></td>
<td></td>
</tr>
<tr>
<td>Toasted Rounds, Salmon, Cream Cheese and Capers</td>
<td>$21.00</td>
</tr>
<tr>
<td><em>Toasted bread rounds topped with salmon, cream cheese and capers.</em></td>
<td></td>
</tr>
<tr>
<td>Shrimp Toast Points</td>
<td>$24.00</td>
</tr>
<tr>
<td><em>Shrimp with cucumbers, prosciutto and cream cheese served on toast points.</em></td>
<td></td>
</tr>
<tr>
<td>Pinwheel Party Sandwiches</td>
<td>$10.00</td>
</tr>
<tr>
<td>* Prepared with assorted meats and salads.*</td>
<td></td>
</tr>
<tr>
<td>Parker House Rolls</td>
<td>$18.00</td>
</tr>
<tr>
<td><em>Prepared with your choice of roast beef, turkey or ham and herb mayonnaise.</em></td>
<td></td>
</tr>
<tr>
<td>Biscuits with Country Ham and Champagne Mustard</td>
<td>$18.00</td>
</tr>
<tr>
<td>Mini-Rolls with Country Ham and Champagne Mustard</td>
<td>$18.00</td>
</tr>
<tr>
<td>Tomato Rounds, Smoked Mozzarella and Roasted Red Peppers</td>
<td>$16.00</td>
</tr>
<tr>
<td>Smoked Turkey Canapes</td>
<td>$16.00</td>
</tr>
<tr>
<td><em>Prepared with cream cheese and cucumbers.</em></td>
<td></td>
</tr>
<tr>
<td>Assorted Triangle Party Sandwiches</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spinach and Feta Phyllo Triangles</td>
<td>$21.00</td>
</tr>
<tr>
<td><em>Prepared with fresh basil.</em></td>
<td></td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$28.00</td>
</tr>
<tr>
<td>Shrimp Wrapped in Bacon</td>
<td>$28.00</td>
</tr>
<tr>
<td>Spicy Chicken Drummies</td>
<td>$18.00</td>
</tr>
<tr>
<td><em>Served with celery and ranch.</em></td>
<td></td>
</tr>
<tr>
<td>Italian Meatballs</td>
<td>$16.00</td>
</tr>
<tr>
<td><em>Italian meatballs prepared in a spicy BBQ sauce.</em></td>
<td></td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$28.00</td>
</tr>
<tr>
<td><em>Prepared with champagne mustard dill.</em></td>
<td></td>
</tr>
<tr>
<td>Chicken Sate</td>
<td>$19.00</td>
</tr>
<tr>
<td><em>Marinested in a teriyaki sauce.</em></td>
<td></td>
</tr>
<tr>
<td>Beef Sate</td>
<td>$19.00</td>
</tr>
<tr>
<td><em>Marinested in a teriyaki sauce.</em></td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken on French Bread</td>
<td>$19.00</td>
</tr>
<tr>
<td><em>Prepared with pesto mayonnaise and sun-dried tomato.</em></td>
<td></td>
</tr>
<tr>
<td>Assorted Mini-Quiches</td>
<td>$18.00</td>
</tr>
<tr>
<td><em>Prepared with seafood or spinach and cheese.</em></td>
<td></td>
</tr>
</tbody>
</table>
Appetizers
(Priced per pound. Five (5) pound minimum, please.)

Shrimp and Crab Cheese Ball $34.00
(Priced per pound. Five (5) pound minimum, please.) Shrimp and crab cheese ball rolled in parsley.

Grilled Veggies $24.00
(Priced per pound. Five (5) pound minimum, please.) Marinated in balsamic vinegar and olive oil.

Red Pepper Hummus in a $29.99
Sourdough Boule
(Priced per pound. Five (5) pound minimum, please.)

Rare Tenderloin varies
(Market price, please call to inquire. Minimum five (5) pounds, please.) Sliced thin with horseradish sauce and French bread.

Seafood Platters

Cocktail Shrimp Platter varies
Available in your choice of sizes.

Spiced Shrimp Platter $40.00
Serves 12-18 guests.

Cocktail Claw and Shrimp $60.00
Serves 12-18 guests.

Oysters on the Half-Shell $60.00
Serves 8-12 guests.

Shrimp Supreme $120.00
Seventy-five (75) extra-large shrimp. Serves 30-60 guests.

Create Your Own Seafood Platters

Small Seafood Platter $60.00
(Serves 6-12 guests.) Includes your choice of three (3) or four (4) seafood items.

Medium Seafood Platter $80.00
(Serves 12-18 guests.) Includes your choice of four (4) or five (5) seafood items.

Large Seafood Platter $110.00
(Serves 16-24 guests.) Includes your choice of five (5) or six (6) seafood items.

Extra-Large Seafood Platters $140.00
(Serves 24-30 guests.) Includes a larger quantity of your choice of five (5) or six (6) seafood items.
## Meat and Cheese Platters

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Meat and Cheese Platter</td>
<td>$40.00</td>
</tr>
<tr>
<td>(Serves 6-12 guests) Includes two (2) meats and two (2) cheeses.</td>
<td></td>
</tr>
<tr>
<td>Medium Meat and Cheese Platter</td>
<td>$60.00</td>
</tr>
<tr>
<td>(Serves 12-18 guests) Includes three (3) meats and two (2) cheeses.</td>
<td></td>
</tr>
<tr>
<td>Large Meat and Cheese Platter</td>
<td>$80.00</td>
</tr>
<tr>
<td>(Serves 18-24 guests) Includes four (4) meats and three (3) cheeses.</td>
<td></td>
</tr>
<tr>
<td>Extra-Large Meat and Cheese Platter</td>
<td>$100.00</td>
</tr>
<tr>
<td>(Serves 24-30 guests) Includes a larger quantity of four (4) meats and three (3) cheeses.</td>
<td></td>
</tr>
</tbody>
</table>

## Gourmet Party Platters

Gourmet party platters serve twelve (12) - eighteen (18) guests.

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Cheese Platter</td>
<td>$60.00</td>
</tr>
<tr>
<td>Includes assorted fruits and gourmet cheeses.</td>
<td></td>
</tr>
<tr>
<td>Pinwheel Party Sandwich Platter</td>
<td>$60.00</td>
</tr>
<tr>
<td>Includes twenty-four (24) assorted pinwheels.</td>
<td></td>
</tr>
<tr>
<td>Party Sandwich Platter</td>
<td>$80.00</td>
</tr>
<tr>
<td>Includes twenty-four (24) assorted quarter sandwiches.</td>
<td></td>
</tr>
</tbody>
</table>

## SALAD

### Side Salads

(Priced per pound. Five (5) pound minimum, please.) Other salads available upon request!

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Salad</td>
<td>$9.00</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td>$6.00</td>
</tr>
<tr>
<td>Tossed Salad</td>
<td>varies</td>
</tr>
<tr>
<td>(Priced per pound. We offer different types of salads that are different prices. Please call to inquire.)</td>
<td></td>
</tr>
</tbody>
</table>
## Packages

**Tier One Dinner Menu**

*(Priced per person, minimum five (5), please.) Served with your choice of two (2) side dishes and fresh biscuits, cornbread or rolls.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Breast with Wine and Herb Sauce</td>
<td>$16.00</td>
<td>Chicken Breast with Marinara</td>
<td>$14.00</td>
</tr>
<tr>
<td>Quarter Chicken with Garlic and Rosemary</td>
<td>$14.00</td>
<td>Wild Caught Atlantic Salmon Filet</td>
<td>$28.00</td>
</tr>
<tr>
<td>Pork Loin Roast</td>
<td>$18.00</td>
<td>Grilled or Blackened Tuna with Salsa</td>
<td>$29.00</td>
</tr>
<tr>
<td>London Broil</td>
<td>$21.00</td>
<td>Jumbo Lump Crab Cake</td>
<td>$24.00</td>
</tr>
<tr>
<td>Choice Sirloin Steak with Caramelized Onions</td>
<td>$24.00</td>
<td>Turkey Breast</td>
<td>$14.00</td>
</tr>
<tr>
<td>N.Y. Strip or Rib Eye</td>
<td>$28.00</td>
<td>Fried Chicken with Gravy</td>
<td>$10.00</td>
</tr>
<tr>
<td>Tenderloin Roast</td>
<td>$32.00</td>
<td>Two (2) pieces.</td>
<td></td>
</tr>
</tbody>
</table>

Tenderloin roast with garlic au jus, sliced thin and served rare.

**Tier One Dinner Menus with Salad**

*(Priced per person, minimum five (5), please.) Accompanied by a seasonal salad with homemade ranch and Italian dressings and choice of fresh biscuits, cornbread or rolls.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster and Shrimp Newburg</td>
<td>$24.00</td>
<td>Spaghetti Pasta with a Meat Sauce</td>
<td>$14.00</td>
</tr>
<tr>
<td>Four Cheese Meat Lasagna</td>
<td>$14.00</td>
<td>Angel Hair Pasta with a Meat Sauce</td>
<td>$14.00</td>
</tr>
<tr>
<td>Shrimp Creole</td>
<td>$18.00</td>
<td>Chicken with Veggies Over Pasta</td>
<td>$18.00</td>
</tr>
<tr>
<td>Sirloin Beef Tips</td>
<td>$18.00</td>
<td>Chicken Breast with Marinara Sauce and Cheese</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

Served over rice.
## Tier Two Dinner Menu

(Priced per person, minimum five (5), please.) Served with fresh biscuits, cornbread or rolls.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven Roasted Tenderloin of Beef</td>
<td>$36.00</td>
</tr>
<tr>
<td>Prepared with sherry mushroom demi-glace.</td>
<td></td>
</tr>
<tr>
<td>Baked Chicken Breast</td>
<td>$18.00</td>
</tr>
<tr>
<td>Prepared with mushrooms and roasted onions.</td>
<td></td>
</tr>
<tr>
<td>Roast Pork Loin with Mango Chutney</td>
<td>$18.00</td>
</tr>
<tr>
<td>Garlic and Rosemary Crusted Lamb</td>
<td>$39.00</td>
</tr>
<tr>
<td>Prepared with natural juices.</td>
<td></td>
</tr>
<tr>
<td>House Roasted Half-Chicken</td>
<td>$18.00</td>
</tr>
<tr>
<td>Prepared with fresh herbs and lemon.</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>$39.00</td>
</tr>
<tr>
<td>Crusted with bleu cheese and caramelized onions.</td>
<td></td>
</tr>
<tr>
<td>Classic London Broil</td>
<td>$18.00</td>
</tr>
<tr>
<td>Prepared with Marsala glazed mushrooms.</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Fillet of Salmon</td>
<td>$28.00</td>
</tr>
<tr>
<td>Prepared with champagne dii cream sauce.</td>
<td></td>
</tr>
</tbody>
</table>

## BBQ Menu

(Priced per person, minimum five (5), please.) Includes Anderson’s side dishes of our homemade cole slaw, potato chips, rolls and cookies. Dinners are priced according to one entree serving per person. Additional servings or ribs are available for an extra charge per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Combo Dinner #1</td>
<td>$12.00</td>
</tr>
<tr>
<td>Includes our homemade pulled pork BBQ, hamburgers and hot dogs.</td>
<td></td>
</tr>
<tr>
<td>Homemade Hand-Pulled Pork BBQ #2</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

## ROASTS

**Oyster Roast**

**CALL FOR QUOTE** Serving from 20 – 400 people. Pick your favorite type of oysters, James River, Repehannock, Sea Sides, Circumcise, Blue Points, Mt. Farms, and many more... (market price) • Grill rental $125 • Charcoal & lighter fluid $75.00 for 75 – 125 people • Crackers & hot sauce $20.00 for 75 – 125 people • Labor $50.00 per hour per person (4 hour minimum).

**Pig Roast**

**CALL FOR QUOTE** Serving from 20 – 400 people (includes bringing the pig and cooker, roasting the pig, basting it, turning it, carving and serving the pig). • Grill Rental $125 • Charcoal & lighter fluid $80.00 for 75 – 125 people • BBQ, and hot sauce $80.00 for 75 – 125 people • Labor $250.00 for 40 – 150 people.
## SIDES

**Side Dishes**
*(Priced per pound unless otherwise noted. Five (5) pound minimum, please.)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buns</td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>(Priced per dozen.)</strong></td>
<td></td>
</tr>
<tr>
<td>Baked Beans</td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>(Priced per pound.)</strong></td>
<td></td>
</tr>
<tr>
<td>Homemade Baked Macaroni and Cheese</td>
<td>$10.00</td>
</tr>
<tr>
<td><strong>(Priced per pound.)</strong></td>
<td></td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound.)</strong></td>
<td></td>
</tr>
</tbody>
</table>

**Vegetable Side Dishes**
*(Priced per pound. Five (5) pound minimum, please.)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Braised Southern Green Beans</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound. Prepared with smoked ham.)</strong></td>
<td></td>
</tr>
<tr>
<td>Buttered Asparagus with Charred Cherry Tomatoes</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound.)</strong></td>
<td></td>
</tr>
<tr>
<td>Creamed Corn and Crispy Onions</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound.)</strong></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Marinated Vegetables</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound. Prepared with fresh thyme and olive oil.)</strong></td>
<td></td>
</tr>
<tr>
<td>Glazed Baby Carrots</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound. Prepared with brown sugar and black pepper.)</strong></td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>(Priced per pound.)</strong></td>
<td></td>
</tr>
</tbody>
</table>
Salad Side Dishes

(Priced per pound. Five (5) pound minimum, please.) Other salads available upon request.

Pasta Salad $9.00
(Priced per pound.)

Cole Slaw $6.00
(Priced per pound.)

Tossed Salads varies
(Priced per pound.) We offer different types of salads that are different prices. Please call to inquire.

DESSERT

We have a large variety of desserts to choose from. Please call for pricing.

Cookies varies Cobblers varies
Please call for pricing.

Brownies varies Key Lime Pie varies
Please call for pricing.

Dessert Bars varies Strawberry Shortcake varies
Please call for pricing.
BEVERAGES

Soda
12-Ounce can.

Assortment $1.50

You may use the "Special Instructions" section for specific soda requests.

Water

Water $1.50
16.9-Ounces.

Tea

Iced Tea $2.00
Hot Tea $2.00

Juice

Assorted Juice $2.00

Bottled Drinks
20-Ounces.

Assorted Bottled Drinks $2.00

Ice

Eight (8) Pound Bag of Ice $6.00
Forty (40) Pound Bag of Ice varies

Twenty-Five (25) Pound Bag of Ice $12.00
Features
International, mediterranean, Zero Waste

Services
Delivery, Pickup, Dine In

Special Charges
Service Fee: 18% charge. All orders.

Delivery Area
Areas of Charlottesville, VA

Have feedback on this menu? Let us know!
SAMPLE MENUS

Sample Dinner Meeting Menu

The listings below represent a sampling of our offerings. The cost for food only would be $40 per guest. There will be an additional charge for staffing, service fees and rentals based on requirements. Please contact us to arrange for your custom event. Price per person varies with market pricing, guest count and other variables.

<table>
<thead>
<tr>
<th>Passed Appetizers</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring pea cakes with cucumber-herb creme fraiche, as well as APimento’s signature crab cakes with avocado salsa</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>First Course</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salad of local spring lettuces and herbs, roasted heirloom tomatoes, Camomont chèvre and citrus vinaigrette.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Main Course</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local, pastured citrus-herb roasted chicken, served over Wade’s Mill polenta, accompanied by spring vegetable sauté (asparagus, artichoke hearts, fava beans, haricots vert and basil and brown butter sauce.) The vegetarian option is an elaborated plate as above, of polenta, vegetable sauté and roasted wild mushrooms persillade. Served with rustic breads and breadsticks with olive oil and Piedmont butter.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dessert</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parfait with fresh strawberries, lavender whipped cream and pine nut cookie crumb double-dark chocolate tart.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beverages</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced hibiscus tea with honey and lime, or minted limeade (served sparkling or still.) Coffee and tea service is also available.</td>
<td></td>
</tr>
</tbody>
</table>

SERVICE WARE

Service Ware

<table>
<thead>
<tr>
<th>No Service Ware Needed</th>
<th>varies</th>
</tr>
</thead>
</table>
Asian Express Catering

909 West Main Street #101
Charlottesville, VA 22903

Phone: (434) 979-1888
Alt. Phone: (434) 979-8822
Alt. Fax: (434) 979-8875

Features
- Chinese, International, SAME DAY

Services
- Delivery, Pickup

Special Charges
- Service Fee: 10% charge, All orders.

Delivery Areas
- Areas of Charlottesville, VA

Have feedback on this menu? Let us know!
STARTERS

Appetizers Party Trays

Pork Egg Roll $20.00  Steamed Dumpling $24.00
Ten (10) pieces.

Vegetable Egg Roll $20.00  Chinese Donut $11.00
Ten (10) pieces.

Fried Cheese Wonton $19.00  Cho Cho Beef $21.00
Twenty (20) pieces.

Pan Fried Dumpling $24.00
Twenty (20) pieces.

ENTREES

Poultry

(Priced per person, minimum ten (10), please.) Choose three (3) entrees accompanied by your choice of fried rice or white rice. Paper products are included.

Hunan Chicken $12.00  Sesame Chicken $12.00
Spicy

Szechuan Chicken $12.00  Chicken with Broccoli $12.00
Spicy

Prepared with brown sauce.

Chicken with Garlic Sauce $12.00  Chicken with Mixed Vegetables $12.00
Spicy

Prepared with brown sauce.

General Tso’s Chicken $12.00  Sweet and Sour Chicken $12.00
Spicy, sweet and deep-fried chicken.

Orange Chicken $12.00
Spicy
**Beef**

(Price per person, minimum ten (10), please.) Choose three (3) entrees accompanied by your choice of fried rice or white rice.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hunan Beef</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Szechuan Beef</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Beef with Garlic Sauce</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Pepper Steak</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce</td>
<td></td>
</tr>
<tr>
<td>Beef with Broccoli</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce</td>
<td></td>
</tr>
<tr>
<td>Double Delight</td>
<td>$12.00</td>
</tr>
<tr>
<td>Includes beef and chicken with a brown sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Pork**

(Price per person, minimum ten (10), please.) Choose three (3) entrees accompanied by your choice of fried rice or white rice. Paper products are included.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hunan Roast Pork</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Pork with Garlic Sauce</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Roast Pork with Mixed Vegetables</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Shrimp**

(Price per person, minimum ten (10), please.) Choose three (3) entrees accompanied by your choice of fried rice or white rice. Paper products are included.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hunan Shrimp</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Shrimp with Garlic Sauce</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Shrimp with Broccoli</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce</td>
<td></td>
</tr>
<tr>
<td>Shrimp with Mixed Vegetables</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce</td>
<td></td>
</tr>
</tbody>
</table>
**Vegetarian**

*(Priced per person, minimum ten (10), please.) Choose three (3) entrees accompanied by your choice of fried rice or white rice. Paper products are included.*

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hunan Vegetable</td>
<td>$12.00</td>
</tr>
<tr>
<td>(Spicy) Includes broccoli, mushrooms, Napa cabbage and zucchini.</td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables with Garlic Sauce</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Hunan Broccoli</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Broccoli Delight</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce.</td>
<td></td>
</tr>
<tr>
<td>Vegetable Delight</td>
<td>$12.00</td>
</tr>
<tr>
<td>Prepared with brown sauce.</td>
<td></td>
</tr>
<tr>
<td>Tofu with Vegetables in Garlic Sauce</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spicy</td>
<td></td>
</tr>
<tr>
<td>Hunan Tofu with Vegetable</td>
<td>$12.00</td>
</tr>
<tr>
<td>(Spicy) Includes broccoli, mushrooms, Napa cabbage and zucchini.</td>
<td></td>
</tr>
<tr>
<td>Tofu with Vegetable in Brown Sauce</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

**Lo Mein (Noodles)**

*(Priced per person, minimum ten (10), please.) Includes your choice of three (3) entrees. Paper products are included.*

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Lo Mein</td>
<td>$12.00</td>
</tr>
<tr>
<td>Chicken Lo Mein</td>
<td>$12.00</td>
</tr>
<tr>
<td>Pork Lo Mein</td>
<td>$12.00</td>
</tr>
<tr>
<td>Beef Lo Mein</td>
<td>$12.00</td>
</tr>
<tr>
<td>Shrimp Lo Mein</td>
<td>$12.00</td>
</tr>
<tr>
<td>Combination Lo Mein</td>
<td>$12.00</td>
</tr>
<tr>
<td>Includes chicken, shrimp and beef.</td>
<td></td>
</tr>
</tbody>
</table>

**Fried Rice**

*(Priced per person, minimum ten (10), please.) Includes your choice of three (3) entrees. Paper products are included.*

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Fried Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Chicken Fried Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Pork Fried Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Beef Fried Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Shrimp Fried Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Combination Fried Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Includes chicken, shrimp and beef.</td>
<td></td>
</tr>
</tbody>
</table>
## BEVERAGES

**Soda**
*20-Ounce bottle*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$2.35</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$2.35</td>
</tr>
<tr>
<td>Coke Zero</td>
<td>$2.35</td>
</tr>
<tr>
<td>Sprite</td>
<td>$2.35</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>$2.35</td>
</tr>
<tr>
<td>Root Beer</td>
<td>$2.35</td>
</tr>
<tr>
<td>Pibb Xtra</td>
<td>$2.35</td>
</tr>
</tbody>
</table>

**Tea**
*20-Ounce bottle*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peak Sweetened Tea</td>
<td>$2.35</td>
</tr>
<tr>
<td>Peak Unsweetened Tea</td>
<td>$2.35</td>
</tr>
<tr>
<td>Peak Green Tea</td>
<td>$2.35</td>
</tr>
</tbody>
</table>

**Juice**
*20-Ounce bottle*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange</td>
<td>$2.35</td>
</tr>
<tr>
<td>Cranberry</td>
<td>$2.35</td>
</tr>
</tbody>
</table>

## SERVICE WARE

**Service Ware**

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>varies</td>
<td>No Service Ware Needed</td>
</tr>
<tr>
<td>varies</td>
<td>Paper products are included</td>
</tr>
</tbody>
</table>
Avocado: A Creative Catering Co.

Order Now

Standard lead time is 12 hours notice for catering.

Avocado: A Creative Catering Company

Avocado is a full service catering company. Each menu is customized to meet your event needs and exceed your guests’ expectations. Avocado staff will assist in planning and executing each unique event whether it’s a corporate breakfast, intimate business dinner, tailgate party, wedding, or large reunions/homecomings bash. It is our commitment to provide delicious, healthful meals, within your budget. We hope you love what we create as much as we love creating it for you.

We will try to accommodate all last minute orders, please call to inquire.

*** Service Fee covers delivery within limits, basic preparation, basic administration, and standard disposable packaging. Other fees may apply to larger or more complicated events requiring additional product, preparation, staffing, and/or distance traveled, etc. Compostable plates, cups and cutlery available upon request for an additional, nominal fee.***

NOTE: If you do not need compostable service ware, please select No Service Ware Needed in the Service Ware menu - thanks!
BREAKFAST

Breakfast Packages
Priced per person. Beverage servings are ten ounces (10 oz). Coffee service includes sugar, sweetener and creamers. Orders include disposable bowls, plates, napkins, cups and service ware. Caterer’s chefing dishes and service ware will be set up and removed by the caterer.

Continental Breakfast $9.95
A Chef’s assortment of freshly baked pastries (1.5 per person) accompanied by a display of fresh fruit. Served with 8 ounces of juice and 8 ounces of gourmet coffee.

Traditional Breakfast $19.95
Regular Coffee, Orange Juice, Fresh Fruit Salad, Assorted Greek Yogurt Cups, Assorted Pastries (1 per person), Scrambled Eggs (3 eggs per person), Hickory Smoked Bacon & Sausage (2 pieces per person), Seasoned Potatoes. Ketchup & Hot Sauce

Southwestern Breakfast $20.50
Includes scrambled eggs two ways (3 per person), scrambled eggs for the traditionalist and southwestern scrambled eggs for the adventurer. Southwestern eggs are prepared with chopped tomatoes, onions and serrano peppers. Also includes: hickory smoked bacon and sausage (2 pieces per person), seasoned hash browns, assorted bagels, and fresh fruit salad. Ketchup, homemade roasted tomato salsa, hot sauce, butter and crème served on the side. Also includes tropical fresh fruit salad and assorted bagels served with butter and cream cheese. Accompanied by orange juice and gourmet coffee.

Breakfast a la Mexicana $12.95
Your choice of scrambled egg breakfast burrito (with vegan refried beans, tomatoes, onions, mild peppers, cheese, or black beans, chopped tomatoes, onions, potatoes, or chorizo and seasoned potatoes.) Accompanied by roasted tomato salsa and sour cream, assorted flavor yogurt cups and croissants with jam and butter. Includes your choice of orange or apple juice and gourmet coffee. Choose to add guacamole for an extra charge.

European Hot Breakfast $18.95
Includes an omelet (2 eggs) prepared with Cheddar cheese, onion and tomato, hickory smoked bacon and sausage and seasoned potatoes with peppers. Served with Swiss muesli with cinnamon apples and dried fruit (2 oz.), assorted individual yogurt cups and fresh fruit salad. Accompanied by orange juice served in crystal pitchers and gourmet coffee.

Virginia Breakfast $19.95
Farm-fresh scrambled eggs served with Southern-style grits, home fried potatoes with Cheddar cheese and hickory smoked bacon and sausage. Accompanied by a fresh seasonal fruit display and freshly baked biscuits with jam and butter.

Cereals and Such $8.95
Includes assorted dry cereals, 2% milk, fresh fruit salad, yogurt cups (1/2 per person), coffee (8 oz per person) and fruit juice (9 oz per person).

Breakfast Burritos! $11.95
Includes your choice of breakfast burrito per person and 8 oz coffee or 8 oz water bottle per person.

Breakfast a la Carte
Priced per person unless otherwise noted

Fresh Fruit Smoothie $2.95
(8-Ounces) An assortment of smoothies prepared with chef’s choice of seasonal fruit.

Greek Yogurt $2.50
(Priced per Each) includes assorted cups of Greek yogurt.

Homemade Granola $2.50
(2-Ounces) Served with two percent (2%) milk.

Irish Oatmeal $2.50
(4-Ounces) Prepared with milk, raisins and brown sugar.

Southern Grits $1.95
(4-Ounces)

Swiss Muesli $2.50
(2-Ounces) Prepared with cinnamon apples and dried fruit.
LUNCH

Buffet Packages

Priced per person. Includes disposable plates, napkins, cutlery, cups and chafing fuel. Caterer’s standard linen, chafing dishes and service ware will be set up and removed by the caterer. Beverages are served in crystal pitchers.

Soup, Salad and Sandwich Buffet

$10.95
Includes assorted sandwiches: hummus with sprouts, chopped cucumber and tomato in pocket bread - New York Reuben with corned beef, sauerkraut and thousand island dressing on flat grilled rye bread - turkey BLT wrap with herb mayonnaise or shrimp salad wrap with celery, herbs and red oak leaf lettuce. Served with carrots-ginger soup (10-oz), mixed green salad (carrots, cucumbers and heirloom tomatoes) with your choice of two dressings and Mediterranean pasta salad with Parmesan cheese, black olives and sun-dried tomatoes. Accompanied by Kettle Chips and assorted cookies and brownies (1-2 pp.)

Comfort Food Buffet

$19.95
Includes chicken pot pie and hearty beef stroganoff with herbed noodles. Served with Brussels sprouts, carrot ginger soup (10-Ounces) and mixed green salad with red wine vinaigrette. Accompanied by mini desserts that may include chocolate ganache, cream puffs and cheesecake squares (2 per person). Beverages include water and iced tea served in crystal pitchers.

Latin Buffet

$19.95
Includes southwestern grilled chicken, grilled chipotle beef and warm flour tortillas. Served with vegan refried beans, vegetables (peppers, tomatoes, roasted corn and onions), Caesar salad and black bean and rice salad with cilantro vinaigrette. Accompanied by your choice of soup and hand-cut tortilla chips. Toppings include shredded cheese, sour cream, pico de gallo and roasted tomato salsa roja. Desserts include key lime pie and a traditional Latin tres leches cake moist white cake prepared with three milks; includes iced tea and lemonade. Choose to add guacamole for an additional charge.

Italian Buffet

$19.95
Includes traditional spaghetti and meatballs with marinara sauce, vegetarian lasagna with white sauce and garlic buttered Italian bread. Served with fresh asparagus and Tuscan bean soup prepared with pancetta and escarole. Accompanied by Mediterranean antipasto salad with fresh mixed greens, marinated artichokes, roasted red pepper, feta, red onions and red wine vinaigrette. Dessert will be Italy’s classic expresso tiramisu. Beverages include ice water and unsweetened iced tea.

Chicken and Steak Cookout

$21.95
(Pricing is for food only. Please call for quote on grill and chef service.) Includes a portion each per person of marinated grilled chicken & grilled, seasoned chopped beef. Accompanied by grilled onions & peppers, grilled asparagus and French rolls. Served with mixed green salad (carrots, cucumber & heirloom tomatoes), your choice of two (2) dressings! Also includes penne pasta & sun-dried tomato salad. Condiments and additions include American & Swiss cheeses, pickles, ketchup, spicy mustard, lettuce, onion and tomato. For dessert a summer cobbler (chef’s choice.)

Latin Fiesta Cookout

$24.00
(Pricing is for food only. Please call for quote on grill and chef service.) Includes warm flour tortillas, grilled marinated chicken, chipotle marinated carne asada with sautéed peppers and onions and seasoned refried beans. Served with traditional Caesar salad and seasoned black bean, rice and roasted corn salad. Accompanied by avocado and tomato dip with tortilla chips, pico de gallo, sour cream, and hot sauces. Dessert includes watermelon wedges.

American Slider Tailgate Cookout

$15.95
(Pricing is for food only. Please call for quote on grill and chef service.) Includes Angus burgers, marinated chicken breasts and black bean veggie burgers, two (2) per person. Served with mixed green salad with carrots, cucumbers and heirloom tomatoes, traditional potato salad, BLT salad and corn on the cob with seasoned butter. Accompanied by a sliced tomato, lettuce, pickle and onion tray and watermelon wedges.
Working Lunch Drop Offs

Salads & Half Wraps $13.00

Mixed Greens Salad (Vegan, GF, DF) Buttermilk Ranch Dressing (Vegetarian, GF)
Quinoa Tabouleh Salad (Vegan, GF, DF) Tray of Half Wraps: Turkey BLT Wrap with Mayo (DF), Roasted Mediterranean Vegetable and Hummus (Vegan, DF) Curry Chicken & Apple Salad Wrap (DF) Assorted Individual Chips Tray of Assorted Cookies (Vegetarian) Bottled Waters

BOXED LUNCH

Gourmet Boxed Lunches

Chef Mortel’s boxed lunches include your choice of sandwich wrap or salad, piece of whole fruit, chips, a cookie, and your choice of soft drink.

Boxed Lunch Options $11.95

Salads & Half Wraps Display $13.00

Mixed Greens Salad (Vegan, GF, DF) Balsamic Vinaigrette (Vegan, GF, DF)
Quinoa Tabouleh Salad (Vegan, GF, DF) Tray of Half Wraps: Turkey BLT Wrap with Mayo (DF), Roasted Mediterranean Vegetable and Hummus (Vegan, DF) Curry Chicken & Apple Salad Wrap (DF) Assorted Individual Chips Tray of Assorted Cookies (Vegetarian) Bottled Waters
BEVERAGES

Soda
Served in twelve ounce (12 oz.) cans.

Coke       $1.50   Sprite      $1.50
  Each.                       Each
Diet Coke  $1.50   Diet Sprite $1.50
  Each.

Water
Served on ice with cups.

Bottled Water  $1.50   Large Bottle Still Water $4.50
(16-Ounces)
Large Bottle Sparkling Water $4.50

Coffee

Coffee Service
Coffee service is available please call to inquire.

varies

Tea

Tea Service
Tea service is available please call to inquire.

varies

Juice

Fresh Fruit Smoothies $2.95
(8-Ounces pp) Add smoothies to a menu. Prepared with seasonal fruit, Greek yogurt, and honey.

SERVICE WARE

Service Ware

Service Ware $1.00   No Service Ware Needed
(Priced Per Person) Compostable plates, cups and cutlery are available. Please order the amount required for your guests.

varies

If you would like us to not send service ware with your order, please choose this item.
Note: This menu is available during the hours listed at right. Our business hours are M-Th 8am - 11pm, Friday and Saturday 8am - 12am and Sunday from 11am - 10pm.

A hybrid retail store and restaurant, Beer Run is Charlottesville’s premier spot for craft beer and eclectic Americana cuisine with a kick. Located on the edge of the Belmont and Woolen Mills family neighborhood, Beer Run offers high-quality foods made from scratch with local, natural and organic ingredients. With 24 rotating beer taps and over 1,000 bottled beers, Beer Run has gained local and national acclaim for its fun, friendly environment and undeniable passion for craft beer.

Paper products are included in pricing.

NOTE: If you would like us to not send paper products please order the No Service Ware Needed item in the Service Ware menu - thanks!

156 Carlon Road
Suite 203
Charlottesville, VA 22902

phone: (434) 984-2337
fax: (434) 984-2336

Hours
M-Tu: 11am to 10pm
F-Sa: 11:30am to 12am
Su: 3pm to 10pm
W-Th: 11am to 11pm

(minimum for delivery $50)
STARTERS

Appetizers

Beer Run Nachos  varies  Chicken Wings  $10.95
Corn tortilla chips, organic red tomatoes, organic red onions, all
natural pepper Jack cheese, jalapenos and house tomatillo salsa.
Served veggie with black beans, or with meat, or enjoy a
combination.

House Hummus Plate  $7.95
Our house hummus is prepared with garlic, lemon, tahini, olive oil
and served with Kalamata olives and corn tortilla chips.

SOUP

Soups

Soup of the Day: Your Choice  varies
Ask about our two "Soup of the Day" selections, one vegetarian,
the other with meat. Then use the Special Instructions area to
specify your choice. Made in-house with organic and local veggies
when in season.

Soup and Salad Combo
A soup of the day paired with a half portion green salad.

Lunch Soup and Salad  $6.95
Ask about our two "Soup of the Day" selections, one vegetarian
and one with meat. Then use the Special Instructions area to
specify your choice.

SALAD

Salads

Grilled Portobella & Radicchio  $9.95  Avocado Salad  $9.95
Caesar
Organic green leaf lettuce, organic cherry tomato, grilled portobella
mushroom, grilled radicchio and house croutons with a side of
vegetarian Caesar Dressing.

Kalamata olives, organic lettuce, organic spinach, carrots,
artichoke hearts, cucumber, organic cherry tomatoes, sliced
avocado, and feta cheese.

Salad and Soup Combo
A half portion serving of green salad paired with a soup of the day.

Lunch Salad and Soup  varies
Ask about our two "Soup of the Day" selections, one vegetarian
and one with meat. Then use the Special Instructions area to
specify your choice.
SANDWICHES

Sandwiches

Our deli meats are all-natural, with no added nitrates and hormone free. Our sandwiches are served on house-baked beer bread using organic flour and spelt. Each is served with your choice of house-made side dish.

New Trail Runner $8.95
Our vegan specialty sandwich is prepared with cucumber, avocado, tomato, dill pickles, red onions, spinach, and house lemon-pepper hummus, between fresh slices of our house-baked beer bread.

Roast Beef Reuben-esque $9.95
Rare roast beef is paired with Swiss cheese, with fresh spinach and our house-made spicy cole slaw, and prepared with chipotle ranch dressing between slices of fresh baked beer bread.

Turkey Trot $10.95
Turkey is topped with Havarti cheese and black pepper bacon. Prepared with Romaine lettuce and topped with our house cranberry walnut vinaigrette between slices of house baked beer bread.

The Downtowner $9.95
All-natural chicken salad prepared Waldorf-style with apples, organic lettuce, and red onion. Served in a sun-dried tomato wrap with a side choice of coleslaw, pasta salad, or potato salad. This chicken salad wrap is NUT FREE.

Hogwaller $10.95
Black Forest ham is teamed with sharp white Cheddar cheese and black pepper and brown sugar bacon, topped with our house beer horseradish mustard between slices of house-baked beer bread.

Road Runner $8.95
Roast chicken is paired with pepper Jack cheese and prepared with our house chipotle ranch dressing, red onion and vinegar cole slaw, between slices of house-baked beer bread.

Wild Vine $9.95
Creamy goat cheese is complemented by fresh apple and fresh spinach, prepared with cracked black pepper and house balsamic drizzle between fresh slices of our house-baked beer bread.

Bermini Panini $9.95
Fresh mozzarella, Roma tomatoes and spinach are teamed up and dressed with extra-virgin olive oil and house lemon-basil-walnut pesto. Served hot and Panini pressed crisp between beer bread slices.

Cubano $10.95
House-smoked all-natural pulled pork, back forest ham, house-made pickles, house mustard and swiss cheese.

Chicken Philly $10.95
All-natural sauteed chicken, sauteed bell peppers and red onions, chipotle ranch and pepper jack cheese served in a pretzel roll.

Kimchi Pork Wrap $9.95
House-smoked all-natural pulled pork with locally sourced kimchi, organic lettuce, cabbage slaw and pickled red onion rolled in a 12 inch sun-dried tomato flour tortilla.
### Burgers

All burgers are served with organic lettuce, tomato and onion on a pretzel bun, and include your choice of side dish.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Frontier Bison Burger</td>
<td>$13.95</td>
</tr>
<tr>
<td>Karma Burger</td>
<td>$11.50</td>
</tr>
</tbody>
</table>

**New Frontier Bison Burger**
Local all-natural bison burger is topped with cheese, organic lettuce, tomato, and red onion. Served with smoked paprika mayonnaise and your choice of side.

**Karma Burger**
Local NoDull Burger, the Gourmet Veggie Burger is served with fresh daikon sprouts, avocado, red onions, havarti cheese and house paprika mayo.

### Vegetarian

Our vegetarian sandwiches are made with the finest fresh ingredients. We use organic greens and local veggies when in season.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Trail Runner</td>
<td>$8.95</td>
</tr>
<tr>
<td>Karma Chameleon Burger</td>
<td>$11.50</td>
</tr>
<tr>
<td>Wild Vine</td>
<td>$8.95</td>
</tr>
<tr>
<td>Veggie Dog</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bernini Panini</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

**New Trail Runner**
Our vegan specialty sandwich is prepared with cucumber, avocado, tomato, daikon sprouts, red onions, spinach, and house lemon-pepper hummus, between fresh slices of our house-baked beer bread.

**Wild Vine**
Creamy goat cheese is complemented by fresh apple and fresh spinach, prepared with cracked black pepper and house balsamic drizzle between fresh slices of our house-baked beer bread.

**Veggie Dog**
Our vegetarian hot dog is served with house-made mustard and our house-made spicy vinegar cole slaw on a pretzel roll.

**Bernini Panini**
Fresh mozzarella, Roma tomatoes and spinach are teared up and dressed with E.V.O.O and house lemon-basil-walnut pesto. Served hot and Panini pressed crisp between beer bread slices.

### Dogs and Brats

Our delicatessen meats are all-natural, no added nitrates and hormone-free.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Beef Hot Dog</td>
<td>$4.50</td>
</tr>
<tr>
<td>The Rock Barn Bratwurst</td>
<td>$10.95</td>
</tr>
<tr>
<td>Veggie Dog</td>
<td>$4.50</td>
</tr>
<tr>
<td>Double Dog Dare</td>
<td>$10.95</td>
</tr>
</tbody>
</table>

**Organic Beef Hot Dog**
Our 100% organic beef hot dog is served with house-made mustard and our house-made spicy vinegar cole slaw on a fresh pretzel roll.

**The Rock Barn Bratwurst**
A steamed and grilled all-natural local bratwurst is served in a pretzel roll with our house-made spicy vinegar cole slaw and our house mustard. Includes your choice of house-made side dish.

**Veggie Dog**
Our vegetarian hot dog is served with house-made mustard and our house-made spicy vinegar cole slaw on a pretzel roll.

**Double Dog Dare**
Two organic beef hotdogs with beef and pork chili, vinegar cole slaw, smoked gouda cheese and house mustard on pretzel buns.
Dogs and Brats

Our delicatessen meats are all-natural, no added nitrates and hormone-free.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
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</tr>
</tbody>
</table>

Organic Beef Hot Dog: Our 100% organic beef hot dog is served with house-made mustard and our house-made spicy vinegar cole slaw on a fresh pretzel roll.

The Rock Barn Bratwurst: A steamed and grilled all-natural local bratwurst is served in a pretzel roll with our house-made spicy vinegar cole slaw and our house mustard. Includes your choice of house-made side dish.

Veggie Dog: Our vegetarian hot dog is served with house-made mustard and our house-made spicy vinegar cole slaw on a pretzel roll.

Double Dog Dare: Two organic beef hotdogs with beef and pork chili, vinegar coleslaw, smoked gouda cheese and house mustard on pretzel buns.

DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownie</td>
<td>$3.50</td>
</tr>
<tr>
<td>Blondie</td>
<td>$3.50</td>
</tr>
<tr>
<td>Brownie (GF)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

Cookies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Spice</td>
<td>$3.50</td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

Cakes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Cake</td>
<td>$65.00</td>
</tr>
</tbody>
</table>

BEVERAGES

Beverages

Please contact us for our current selection of non-alcoholic beverages. Price and selection varies depending on what we have in stock -- thanks!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Craft Root Beer</td>
<td>$1.99</td>
</tr>
<tr>
<td>Bottle Organic Sweet Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Craft Ginger Ale</td>
<td>$2.50</td>
</tr>
<tr>
<td>San Pelligrino Flavored Beverages</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>Organic Lemonade</td>
<td>$2.50</td>
</tr>
<tr>
<td>Local Kombucha</td>
<td>$3.75</td>
</tr>
</tbody>
</table>

SERVICE WARE

Service Ware

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper Products</td>
<td>varies</td>
</tr>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
</tbody>
</table>

We supply the necessary paper products.

If you would like us to not send service ware with your order, please choose this item.
Standard lead time is 1 day notice for catering.

On the run? Company coming? Looking for a special treat? The Market is on the job with Gourmet-to-Go fresh entrees, salads, and sandwiches prepared daily. Choose from a variety of ethnic favorites and classic American cuisine. You'll appreciate the quality, subtle flavoring, and choice ingredients. Consider Gourmet-to-Go for casual dining or formal entertaining. It's fast. It's easy. And it's tasty.

Last minute orders are possible, please call to inquire.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

2401 Ivy Road
Charlottesville, VA 22903

phone: (434) 971-5608
alt. phone: (434) 971-6769

Hours
M-Sa 6am to 11pm
Su 8am to 9pm

Features
- American
- Same Day

Services
- Delivery, Pickup, Dine In

Delivery Area
- Areas of Charlottesville, VA
- $7.5 delivery fee for orders of $75 - $99.99
- $20 delivery fee for orders $100 and below.
CATERING

Platters and Trays

These selections serve twelve (12). If you would prefer for us to condense the amount of trays you’ve ordered (food quantity will remain the same) to one or two please specify that within your special instructions note.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Platter</td>
<td>$25.00</td>
</tr>
<tr>
<td>We choose the most colorful and fresh produce available and artistically arrange them around a bowl of our homemade herb dip. A healthy addition to a tailgate or picnic.</td>
<td></td>
</tr>
<tr>
<td>Mini-Country Ham Biscuits</td>
<td>$20.00</td>
</tr>
<tr>
<td>Kite’s country ham - Virginia’s best country ham supplies us with ham for our mini-biscuits. We can add butter or honey mustard to make these extra special.</td>
<td></td>
</tr>
<tr>
<td>Fruit and Cheese Tray</td>
<td>$48.00</td>
</tr>
<tr>
<td>A gourmet treat - this tray has the freshest fruit available: melon, pineapple, grapes and strawberries. Includes three types of our fine cheeses to choose from and garnished with care.</td>
<td></td>
</tr>
</tbody>
</table>

Packages

These selections serve twelve (12).

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Tailgator</td>
<td>$110.00</td>
</tr>
<tr>
<td>This will surely please your crowd! An assortment of sandwiches, wraps, tortilla chips, salsa and a 2-liter soda! We also include dessert (assorted cookies and brownies) An all complete meal for the road! Includes your choice of two (2) side salads. Other sides available for additional charge. Please call to inquire.</td>
<td></td>
</tr>
<tr>
<td>Chicken Meal Package</td>
<td>$80.00</td>
</tr>
<tr>
<td>Offered in your choice of fried or rotisserie chicken, this is a great crowd pleaser! Your choice of biscuits or French bread and a choice of two side dishes are also offered with this easy tailgate or office tray.</td>
<td></td>
</tr>
<tr>
<td>Chili Meal</td>
<td>$120.00</td>
</tr>
<tr>
<td>Our hi-octane chili puts us on the map! We offer all the fixin’s for a chilli feast: sour cream, shredded cheese, chopped onion and corn bread, as well as a green salad. What else could you need for that picnic? It’s hot and ready to go, all you need is the appetite.</td>
<td></td>
</tr>
<tr>
<td>Meat and Cheese Tray</td>
<td>$70.00</td>
</tr>
<tr>
<td>(Serves 12) We offer Boar’s Head meats and the finest cheeses for you to choose three (3) types of each. Your tray will be garnished and arranged in a convenient way to travel and feed your group. Herb mayonnaise and honey mustard come on the side, as well as a lettuce and tomato tray.</td>
<td></td>
</tr>
<tr>
<td>Bread Tray</td>
<td>$15.00</td>
</tr>
<tr>
<td>(Serves 12) The Market’s bread tray accompanies the charcuterie tray nicely! We take our fresh baked French bread and 7 grain baguette and mix in a nice assortment of sliced breads for your guests to choose from.</td>
<td></td>
</tr>
</tbody>
</table>

Dessert

Dessert trays serve twelve (12).

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookie Tray</td>
<td>$15.00</td>
</tr>
<tr>
<td>Includes one (1) dozen assorted home baked cookies such as: chocolate chip, Heath bar crunch, oatmeal and raisin, Oreo crunch, peanut butter or sugar.</td>
<td></td>
</tr>
<tr>
<td>Dessert Tray</td>
<td>$20.00</td>
</tr>
<tr>
<td>Yummm!!! Six (6) cookies and six (6) brownies all ready to go and cut in half for your group to dig into!</td>
<td></td>
</tr>
<tr>
<td>Banana</td>
<td>$0.79</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$8.99</td>
</tr>
<tr>
<td>Priced per lb.</td>
<td></td>
</tr>
</tbody>
</table>
Sandwich Platter
Presented on tray - you may order by the kind or order an assortment. The Assorted Sandwich Platter does not include the Keswick or any vegetarian selections.

<table>
<thead>
<tr>
<th>Sandwich Platter meal for 5</th>
<th>$45.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sandwich platter meal for 10</td>
<td>$90.00</td>
</tr>
<tr>
<td>Serves (10). The sandwich platter comes with an assortment of (10) sandwiches which are cut in halves and placed on a platter. Also comes with (10) assorted cookies and assorted Deep River chips for (10). The types of sandwiches are as follows: The Farmington, Montpelier, Ednam, Earlysville, Walnut Creek, Jefferson, Belmont, Birdwood, Ivy and Yogaville.</td>
<td></td>
</tr>
</tbody>
</table>

**Jefferson**  
(Per Individual Sandwich) Prepared with maple turkey, cranberry relish, Cheddar cheese, lettuce and herb mayonnaise on French bread.  
$6.99

**Farmington**  
(Per Individual Sandwich) Prepared with smoked turkey, bacon, Havarti cheese, cole slaw, lettuce, tomato and herb mayonnaise on French bread.  
$7.29

**Rivanna**  
(Per Individual Sandwich) Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.  
$7.29

**Ednam**  
(Per Individual Sandwich) Prepared with maple turkey, Havarti cheese, bacon, avocado, lettuce, tomato and herb mayonnaise on French bread.  
$7.29

**Montpelier**  
(Per Individual Sandwich) Prepared with rare roast beef, Cheddar cheese, lettuce, tomato and horseradish mayonnaise on French bread.  
$6.59

**Belmont**  
(Per Individual Sandwich) Prepared with peppered ham, salami, bologna, Provolone cheese, hot pepper relish, lettuce, tomato, onions, oregano and vinaigrette on French bread.  
$6.59

**Keswick**  
(Per Individual Sandwich) Prepared with Klie’s country ham, Swiss cheese, honey mustard, lettuce, tomato and herb mayonnaise on French bread.  
$7.29

**Wahoo Nation**  
(Per Individual Sandwich) Prepared with chicken, Havarti cheese, sweet ‘n’ spicy BBQ sauce, lettuce and banana peppers on French bread.  
$6.99

**Earlysville**  
(Per Individual Sandwich) Prepared with sweet ham, golden turkey, smoked Gouda cheese, bacon, lettuce, tomato and herb mayonnaise on Sourdough bread.  
$6.99

**Birdwood**  
(Per Individual Sandwich) Prepared with cracked pepper turkey, onion, pepper jack cheese, avocado, banana peppers, lettuce and herb mayonnaise on French bread.  
$6.99

**Afton**  
(Per Individual Sandwich) Prepared with corned beef, Swiss cheese, cole slaw and brown mustard on rye bread.  
$6.79

**Crozet**  
(Per Individual Sandwich) Prepared with chicken salad, cranberry relish, Dijon mustard and lettuce on sourdough bread.  
$6.99

**Batesville**  
(Per Individual Sandwich) Prepared with Cajun roast beef, smoked Gouda cheese, lettuce, tomato, onion, brown mustard and horseradish mayonnaise on whole grain ciabatta bread.  
$7.29

**Walnut Creek**  
(Per Individual Sandwich) Prepared with deli chicken, pepper jack cheese, chipotle mayonnaise, lettuce and tomato on whole grain ciabatta bread.  
$6.99

**Ivy**  
(Per Individual Sandwich, Vegetarian) Prepared with carrots, avocado, cucumbers, lettuce, tomato, sprouts and herb mayonnaise on French bread.  
$5.49

**Yogaville**  
(Per Individual Sandwich, Vegetarian) Prepared with Cheddar cheese, Havarti cheese, Swiss cheese, sprouts, cucumber, lettuce, tomato and herb mayonnaise on French bread.  
$5.49

**Whitehall**  
(Per Individual Sandwich, Vegetarian) Prepared with Brie, roasted red peppers, sprouts and honey mustard on 7 grain bread.  
$6.79

**Michie Tavern**  
(Per Individual Sandwich) Prepared with golden turkey, sweet ham, Cheddar cheese, bacon, lettuce, tomato and chipotle ranch on whole wheat ciabatta bread.  
$7.29

**Hooville**  
Prepared with smoked turkey, Havarti, avocado, herb mayo, lettuce and tomato on toasted sunflower wheat bread.  
$6.89
SALAD

Produce Truck
(Price per person.) Thirty-two (32) ounces. Served with your choice of Paul Newman’s dressing in an individual packet.

Chef Salad $5.99
Prepared with fresh greens, cucumber, carrot, tomato, turkey, ham, Swiss cheese, American cheese and hard-boiled egg.

Cobb Salad $6.99
Prepared with fresh greens, roast chicken, bacon, blue cheese, cucumber, hard-boiled egg and tomato.

Greek Salad $5.99
Prepared with fresh greens, cucumber, tomato, feta cheese, Kalamata olives, pepperoncini and artichoke hearts.

Tossed Salad $4.99
Prepared with fresh greens, cucumber, carrot and tomato.

Pasta Salad $7.99
1 lb.

Potato Salad $4.99
Priced per pound.

Salad of the Month $7.99
Each month provides a tasty new creation. Please call for this month’s selection.

ENTREES

Rotisserie Herb Chicken
We roast pump chicken with Bellair’s original seasoning to juicy perfection throughout the day.

Whole Chicken $7.89
Quarter-Chicken $3.29

Half-Chicken $4.99
<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jefferson</td>
<td>$7.29</td>
</tr>
<tr>
<td>Farmington</td>
<td>$7.59</td>
</tr>
<tr>
<td>Rivanna</td>
<td>$7.59</td>
</tr>
<tr>
<td>Ednam</td>
<td>$7.59</td>
</tr>
<tr>
<td>Montpelier</td>
<td>$6.99</td>
</tr>
<tr>
<td>Belmont</td>
<td>$6.59</td>
</tr>
<tr>
<td>Keswick</td>
<td>$7.49</td>
</tr>
<tr>
<td>Wahoo Nation</td>
<td>$6.99</td>
</tr>
<tr>
<td>Earlysville</td>
<td>$7.29</td>
</tr>
<tr>
<td>Birdwood</td>
<td>$7.29</td>
</tr>
<tr>
<td>Afton</td>
<td>$6.79</td>
</tr>
<tr>
<td>Crozet</td>
<td>$6.99</td>
</tr>
<tr>
<td>Batesville</td>
<td>$7.29</td>
</tr>
<tr>
<td>Walnut Creek</td>
<td>$6.99</td>
</tr>
<tr>
<td>Ivy</td>
<td>$5.49</td>
</tr>
<tr>
<td>Yogaville</td>
<td>$5.49</td>
</tr>
<tr>
<td>Whitehall</td>
<td>$6.99</td>
</tr>
<tr>
<td>Michio Tavern</td>
<td>$7.49</td>
</tr>
<tr>
<td>Hooville</td>
<td>$6.89</td>
</tr>
<tr>
<td>Veggie Sandwiches</td>
<td>$6.00</td>
</tr>
<tr>
<td>Assorted</td>
<td></td>
</tr>
<tr>
<td>Cucumber and Cream Cheese</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

Local Attractions

Priced per person. "Sandwich Hub Caps" any sandwich can be served as a bowl without the bread upon request.
## Construction Zone

*(Priced per person.) Customize your sandwich with a choice of bread and all the extras you would like.*

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price 1</th>
<th>Extra 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Turkey Breast</td>
<td>$5.29</td>
<td>Kite’s Country Ham</td>
<td>$6.79</td>
</tr>
<tr>
<td>Maple Turkey Breast</td>
<td>$5.29</td>
<td>Bologna</td>
<td>$4.49</td>
</tr>
<tr>
<td>Golden Turkey Breast</td>
<td>$5.29</td>
<td>Genoa Salami</td>
<td>$4.69</td>
</tr>
<tr>
<td>Cracked Pepper Turkey</td>
<td>$5.29</td>
<td>Chicken Salad</td>
<td>$5.79</td>
</tr>
<tr>
<td>Corned Beef</td>
<td>$5.99</td>
<td>Tuna Salad</td>
<td>$5.69</td>
</tr>
<tr>
<td>Deli Chicken</td>
<td>$5.49</td>
<td>Prepared with finely chopped breast meat, a hint of onion, celery and our secret seasoning.</td>
<td></td>
</tr>
<tr>
<td>Deluxe Roast Beef</td>
<td>$6.29</td>
<td>BLT</td>
<td>$6.79</td>
</tr>
<tr>
<td>Cajun Roast Beef</td>
<td>$6.29</td>
<td>Egg Salad</td>
<td>$4.89</td>
</tr>
<tr>
<td>Sweet Sliced Ham</td>
<td>$5.49</td>
<td>Cheese</td>
<td>$4.79</td>
</tr>
<tr>
<td>Peppered Ham</td>
<td>$5.49</td>
<td>Prepared with your choice of two (2) cheeses. Cucumber and Cream Cheese</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

### Veggie Sandwiches

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Veggie Sandwiches</td>
<td>$6.00</td>
</tr>
</tbody>
</table>
## Specialty Boxed Lunch

*(Priced per person.*) Includes a choice of our specialty sandwiches or wraps, a side salad, grapes and a fresh baked cookie. We can also customize your box or bag lunches with any of our specialty combinations - please call to inquire!

<table>
<thead>
<tr>
<th>Assortment</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes an assortment of boxed lunches.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Jefferson</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with smoked turkey, bacon, Havarti cheese, coleslaw, lettuce, tomato and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Farmington</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rivanna</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ednam</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Montpelier</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Belmont</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Keswick</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wahoo Nation</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Earlysville</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Birdwood</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Atton</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Crozet</th>
<th>$12.00</th>
</tr>
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<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Batesville</th>
<th>$12.00</th>
</tr>
</thead>
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<tr>
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<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Walnut Creek</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ivy</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Yogaville</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Whitehall</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hooville</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Michie Tavern</th>
<th>$12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>
Bagged Lunch

(Priced per person.) Includes your choice of sandwich, a bag of chips, your choice of cookie and water or canned soda. We can also customize your box or bag lunches with any of our specialty combinations - please call to inquire.

<table>
<thead>
<tr>
<th>Assortment</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes an assortment of bagged lunches.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Jefferson</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with maple turkey, cranberry relish, Cheddar cheese, lettuce and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Farmington</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with smoked turkey, bacon, Havarti cheese, cole slaw, lettuce, tomato and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rivanna</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ednam</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with maple turkey, Havarti cheese, bacon, avocado, lettuce, tomato and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Montpelier</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with rare roast beef, Cheddar cheese, lettuce, tomato and horseradish mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Belmont</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with peppered ham, salami, bologna, provolone cheese, hot pepper relish, lettuce, tomato, onions, crenaco and vinaigrette on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Keswick</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Kite's country ham, Swiss cheese, honey mustard, lettuce, tomato and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wahoo Nation</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with chicken, Havarti cheese, sweet n' spicy BBQ sauce, lettuce and banana peppers on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Earlysville</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with sweet ham, golden turkey, smoked Gouda cheese, bacon, lettuce, tomato and herb mayonnaise on sourdough bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Birdwood</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with cranberry pepper turkey, onion, pepper jack cheese, avocado, banana peppers, lettuce and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Afton</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with corned beef, Swiss cheese, cole slaw and brown mustard on rye bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Crozet</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with chicken salad, cranberry relish, Afton mustard and lettuce on sourdough bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Batesville</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with Cajun roast beef, smoked Gouda cheese, lettuce, tomato, onion, brown mustard and horseradish mayonnaise on whole grain ciabatta bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Walnut Creek</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with deli chicken, pepper jack cheese, chipotle mayonnaise, lettuce and tomato on whole grain ciabatta bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ivy</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Vegetarian.) Prepared with carrots, avocado, cucumbers, lettuce, tomato, sprouts and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Yogaville</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Vegetarian.) Prepared with Cheddar cheese, Havarti cheese, Swiss cheese, sprouts, cucumber, lettuce, tomato and herb mayonnaise on French bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Whitehall</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Vegetarian.) Prepared with Brie, roasted red peppers, sprouts and honey mustard on F grain bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hooville</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with smoked turkey, Havarti, avocado, herb mayo, lettuce and tomato on toasted sunflower wheat.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Michie Tavern</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with golden turkey, sweet ham, Cheddar cheese, bacon, lettuce, tomato and chipotle ranch on whole wheat ciabatta bread.</td>
<td></td>
</tr>
</tbody>
</table>

**Salad Boxed Lunch**

Chef Salad Box | $12.00
---|---
(Priced per box.) A Chef's salad (prepared with fresh greens, cucumber, carrot, tomato, turkey, ham, Swiss cheese, American cheese and hard-boiled egg) with your choice of dressing along with a choice of side salad. Includes grapes or an apple and a choice of cookie or brownie for dessert.

Cobb Salad Box | $12.00
---|---
(Priced per box.) A cobb salad (prepared with fresh greens, roast chicken, bacon, blue cheese, cucumber, hard-boiled egg and tomato) with your choice of dressing along with a choice of side salad. Includes grapes or an apple and a choice of cookie or brownie for dessert.

Greek Salad Box | $12.00
---|---
(Priced per box.) A Greek salad (prepared with fresh greens, cucumber, tomato, feta cheese, Kalamata olives, pepperoncini and artichoke hearts) with your choice of dressing along with a choice of side salad. Includes grapes or an apple and a choice of cookie or brownie for dessert.

Tossed Salad Box | $12.00
---|---
(Priced per box.) A tossed salad (prepared with fresh greens, cucumber, carrot and tomato) with your choice of dressing along with a choice of side salad. Includes grapes or an apple and a choice of cookie or brownie for dessert.
### Sides

**Chips**  
*Priced per bag of chips, available in your choice of flavors.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep River Chips</td>
<td>$1.09</td>
<td>Lay's Potato Chips</td>
<td>$1.69</td>
</tr>
<tr>
<td>Small</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cape Cod Chips</td>
<td>varies</td>
<td>Dip</td>
<td>$8.00</td>
</tr>
<tr>
<td><em>Available in your choice of sizes.</em></td>
<td></td>
<td>32 oz</td>
<td></td>
</tr>
</tbody>
</table>

**Fruit**

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple</td>
<td>$0.69</td>
</tr>
<tr>
<td><em>Each</em></td>
<td></td>
</tr>
<tr>
<td>Banana</td>
<td>$0.79</td>
</tr>
<tr>
<td><em>Each</em></td>
<td></td>
</tr>
<tr>
<td>Fruit salad</td>
<td>$8.99</td>
</tr>
<tr>
<td><em>Fresh fruit may contain: pineapple, cantaloupe, honeydew, strawberries, grapes</em></td>
<td></td>
</tr>
</tbody>
</table>

**Cookies**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookie</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

**Soup**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>none</td>
<td>varies</td>
</tr>
</tbody>
</table>

**Cupcakes**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcakes</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

**Macaroni Salad**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macaroni Salad</td>
<td>$5.99</td>
</tr>
<tr>
<td><em>(Per lb.) - Classic, simple, delicious</em></td>
<td></td>
</tr>
</tbody>
</table>

**Potato Salad**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad</td>
<td>$4.99</td>
</tr>
<tr>
<td><em>(per lb.) - classic, simple, delicious</em></td>
<td></td>
</tr>
</tbody>
</table>
## Beverages

### Soda

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$0.89</td>
<td>Dr. Pepper</td>
<td>$0.89</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$0.89</td>
<td>Mountain Dew</td>
<td>$0.89</td>
</tr>
<tr>
<td>Sprite</td>
<td>$0.89</td>
<td>Gatorade (bottle)</td>
<td>$2.19</td>
</tr>
<tr>
<td>Pepsi</td>
<td>$0.89</td>
<td>Ice</td>
<td>$2.49</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>$0.89</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Water

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aquafina</td>
<td>$0.99</td>
<td>Bag of ice</td>
<td>$2.49</td>
</tr>
<tr>
<td>Dasani</td>
<td>$0.99</td>
<td>Market Water</td>
<td>$0.89</td>
</tr>
<tr>
<td>Deer Park</td>
<td>$0.99</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Coffee

**Coffee Box for Eight (8)**  
$16.00

This is a simple way to travel with enough coffee for the staff. All that you need to take the show on the road is packed for you. Cups, sugars, creamers, and stirrers are included.

### Tea

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th></th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gallon of Tea</td>
<td>$8.00</td>
<td>Lipton Pure Leaf</td>
<td>$1.89</td>
</tr>
</tbody>
</table>

Sweet or unsweetened - lemon included

## Service Ware

### Service Ware

- **No Service Ware Needed**: varies

If you would like us to not send service ware with your order, please choose this item.

- **Paper Products**: varies

*Paper products are included.*
Belmont Pizza & Pub

Features
other, pizza, SAME DAY

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA
$25 delivery fee for orders $120.01 and above.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

For groups of ten (10) or more allow 24-hour notice.

Pub is a locally owned neighborhood restaurant that treats everyone like family.

Gourmet Pizza - The Rougemont, The Hinton and The Blenheim are a few examples from our Signature Pizza menu. Can’t find one you like? Create your own pizza!

Belmont Pizza & Pub may be serving the Best Pizza in Cville, but we also specialize in delicious sube, wings, garlic knots and pizza pinwheels.

221 Carlton Avenue
Charlottesville, VA 22901

Phone: (434) 977-1970

Hours
M-Sa: 11am to 8pm
Su: 12pm to 9pm
ST ARTERS

Appetizers

Pizza Pinwheels $7.50
Our fresh pizza dough stuffed with your choice of two (2) toppings then baked to perfection. Served with marinara or ranch dip.

Mozzarella Moons $6.50
Golden brown on the outside and oozy gooey mozzarella inside. Served with marinara sauce.

Cheesy Garlic Bread $5.50
Fresh Italian bread glazed with garlic sauce and herbs and toasted with mozzarella and cheddar cheeses.

Belmont Buffalo Wings varies
(Available in your choice of sizes.) Crispy wings covered in your choice of hot, mild, barbeque, Jamaican Jerk or spicy ranch sauce. Served with bleu cheese or ranch and celery.

Spinach Artichoke Dip $7.50
A house-made dip of tender artichoke hearts and spinach topped with shaved Parmesan cheese. Served warm with grilled pita.

Hummus $6.50
Traditional hummus garnished with olive oil and basil. Served with grilled pita.

Basket of French Fries $3.50
Choose to add cheese, or bacon and cheese for an extra charge.

Chicken Tenders and French Fries $7.50
Three (3) breaded chicken tenders served with fries and your choice of dipping sauce.

Garlic Knots varies
(Available in your choice of sizes.) Our fresh pizza dough sauteed with garlic and herbs, topped with Parmesan cheese.

SALAD

Salad

Caesar Salad varies
(Available in your choice of sizes.) Fresh Romaine lettuce and tomatoes tossed in a traditional Caesar dressing and topped with shaved Parmesan cheese and croutons.

Spinach Salad varies
Fresh spinach, crispy bacon, mushrooms, grilled artichokes, and tomatoes topped with shaved Parmesan cheese. Served with balsamic vinaigrette.

Greek Salad varies
Fresh Romaine lettuce, mushrooms, Kalamata olives, cucumbers, feta, bell pepper and tomatoes served with balsamic vinaigrette.

Chef Salad varies
Fresh iceberg lettuce, ham, turkey, Swiss cheese, green peppers, mushrooms and tomatoes served with your choice of dressing.

Tomato and Mozzarella Cheese $8.00
Layers of fresh tomatoes, fresh mozzarella and fresh basil served with a balsamic drizzle.

House Salad varies
Fresh Romaine and iceberg lettuce, cucumber, red onion, croutons and Cheddar cheese prepared with your choice of dressing.
PIZZA

Signature Pizzas
Available in your choice of sizes.

The Belmont
Prepared with pepperoni, Italian sausage, onion, green pepper and mushroom.
varies

The Monticello
Prepared with Mascarpone, mozzarella, feta and shaved Parmesan cheeses and fresh basil.
varies

The Hinton
Prepared with grilled chicken, prosciutto, banana peppers, mushrooms, roasted red peppers and fresh basil.
varies

The Rogemont
Traditional pizza sauce base prepared with fresh mozzarella cheese, fresh tomatoes and fresh basil.
varies

The Avon
Prepared with spinach, green peppers, sun-dried tomatoes, roasted red peppers, red onion and tomato.
varies

The Carlton
Prepared with a BBQ sauce base, pulled pork, red onion, bacon and Cheddar cheese.
varies

The Bolling
Prepared with ranch or bleu cheese base, grilled chicken, red onion, bacon, Cheddar cheese and Sriracha drizzle.
varies

Tho Rialto
Prepared with olive oil and garlic base, sausage, feta cheese, apple, spinach and balsamic drizzle.
varies

The Meade
Prepared with pepperoni, Italian sausage, meatball and bacon □
varies

Tho Bolling
Prepared with ranch or bleu cheese base, grilled chicken, red onion, bacon, Cheddar cheese and Sriracha drizzle.
varies

The Elenheim
Prepared with a pesto base, green and red peppers, spinach, Portabella mushroom and feta cheese.
varies

The Altavista
Prepared with pesto base, spinach, tomato, artichoke hearts and shaved Parmesan cheese.
varies

Create Your Own Pizza
Prepared with your choice of base and toppings.

10-Inch Small Pizza $7.50
16-Inch Large Pizza $11.50

Calzones
$7.00

Choose to add the toppings of your choice.
SUBS

Specialty Subs
Served hot on an 8-inch Italian or wheat hoagie roll with potato chips. Choose to add French fries, onion rings, sweet potato fries, or a small house salad for an extra charge. If selecting a house salad, please use the “Special Instructions” section to specify a dressing choice.

Italian Combo $8.25
Prepared with salami, prosciutto, turkey, provolone, red onion, lettuce, tomato and oil and vinegar.

Belmont Cheesesteak $8.25
Prepared with your choice of grilled steak or chicken, sautéed peppers and onions, provolone cheese, lettuce, tomato and mayonnaise.

Chicken Parmesan $8.25
Prepared with tender breaded chicken breast, marinara and melted provolone cheese.

Portabella $8.25
Prepared with grilled Portabella mushroom, feta cheese, green peppers, roasted red peppers, spinach, tomatoes and mayonnaise.

BLT $8.25
Prepared with bacon, lettuce, tomato, mayonnaise and provolone cheese.

Cuban $8.25
Prepared with ham, pulled pork, Swiss cheese, dill pickles and brown mustard.

Chicken Fresco $8.25
Prepared with grilled chicken, avocado, provolone cheese, bacon, spinach and mayonnaise.

Meatball Parmesan $8.25
Prepared with house-made meatballs, marinara and melted provolone cheese.

Turkey Club $8.25
Prepared with turkey, avocado, bacon, Cheddar cheese, lettuce, tomato and mayonnaise.

Veggie Lovers $8.25
Prepared with sun-dried tomatoes, red onion, green peppers, mushrooms, Swiss cheese, lettuce, tomatoes and pesto spread.

Crispy Chicken $8.25
Prepared with breaded chicken breast, American cheese, lettuce, tomato, pickle and mayonnaise.

Cajun Chicken $8.25
Prepared with grilled Cajun chicken, sauteed onions, American cheese, mayonnaise, lettuce and tomato.
DESSERT

Dessert

Cheesecake $5.00
Served with chocolate drizzle and whipped cream.

BEVERAGES

Soda

20-Ounce Pepsi Product $2.25
2-Liter Pepsi Product $3.00

Tea

Pure Leaf Bottle Tea $2.25

SERVICE WARE

Service Ware

Paper Products varies
We supply the necessary paper products.

No Service Ware Needed varies
If you would like us to not send service ware with your order, please choose this item.
Please Note: All catered events require a minimum of $300. All drop-off orders require a minimum of $100.

Ben & Jerry's of Charlottesville, VA has been scooping the area's most euphoric treats and providing catering and event management since 1999. We are a locally owned business, featuring Ben & Jerry's scooped ice cream, ice cream cakes and world renowned pints of Ben & Jerry's ice cream. We have fun and unique catering options that are sure to make your next event or celebration memorable, with a variety of price points and customizable options to fit every budget.

1112 Emmet Street
Barracks Road Center
Charlottesville, VA 22903

Phone: (434) 214-7438
Alt. phone: (434) 249-4896
Alt. fax: (434) 244-0135

Hours:
Every Day: 12pm to 10pm

Have feedback on this menu? Let us know!
**FULL SERVICE ICE CREAM CATERING!**

**Full Service Ice Cream Catering!**

No matter the occasion or what you’re celebrating, let our catering service turn your next gathering into an ice cream extravaganza. Tired of cookies, bagels and other snacks, we’ve got you covered from set-up to clean-up, we do it all so you can party on! It’s like having your very own Ben & Jerry’s scoop shop right at your own event. We have over 20 euphonic ice cream flavors, which can be served in cones or cups, freshly baked waffle cones (our favorite!), sundaes, or ice cream cakes. Just let us know when, where, and how many and we’ll turn any size event into an ice cream party!

<table>
<thead>
<tr>
<th>Service Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cup or Cone Party</td>
<td>$5.10</td>
</tr>
<tr>
<td>Single Scoop Party</td>
<td>$3.50</td>
</tr>
<tr>
<td>Banana Split Party</td>
<td>$8.75</td>
</tr>
<tr>
<td>Waffle Cone Party (OH YEAH!)</td>
<td>$6.50</td>
</tr>
<tr>
<td>Sundae Party (Deluxe)</td>
<td>$6.40</td>
</tr>
<tr>
<td>Required Set Up Fee</td>
<td></td>
</tr>
<tr>
<td>Set Up, Destination &amp; Event Management Fee</td>
<td>$75.00</td>
</tr>
<tr>
<td>Additional Labor Charge</td>
<td>$50.00</td>
</tr>
<tr>
<td>Cooler Rental Fee</td>
<td>$50.00</td>
</tr>
<tr>
<td>Ice Cream Scoop Rental Fee</td>
<td>$25.00</td>
</tr>
<tr>
<td>Cart Fee</td>
<td>$50.00</td>
</tr>
</tbody>
</table>

We have coolers available for self service events!

Fee for use of our scoops, spades and dipwells for self service events!

*Some events based on duration or outdoor temperature require refrigeration via a branded Ben & Jerry’s cart.*
# PINTS (DELIVERY ONLY)

## Pint Flavors, Choose Wisely!

*Choose four (4) pints for a reduced charge*

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>AmeriCone Dream</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla ice cream with a caramel swirl and chocolate covered waffle cone pieces.</td>
<td></td>
</tr>
<tr>
<td>Butter Pecan</td>
<td>varies</td>
</tr>
<tr>
<td>Buttery ice cream with pecans.</td>
<td></td>
</tr>
<tr>
<td>Cherry Garcia</td>
<td>varies</td>
</tr>
<tr>
<td>Cherry ice cream with cherries and fudge flakes.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip Cookie Dough</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla ice cream with gobs of chocolate chip cookie dough.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Fudge Brownie</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with fudge brownies.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Peanut Buttery Swirl</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with a chunky peanut buttery swirl.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Therapy</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream prepared with chocolate cookies and swirls of chocolate pudding ice cream.</td>
<td></td>
</tr>
<tr>
<td>Chunky Monkey</td>
<td>varies</td>
</tr>
<tr>
<td>Bananas ice cream prepared with fudge chunks and walnuts.</td>
<td></td>
</tr>
<tr>
<td>Coconut Seven Layer Bar</td>
<td>varies</td>
</tr>
<tr>
<td>Coconut ice cream with coconut and fudge flakes, walnuts and swirls of graham cracker and butterscotch.</td>
<td></td>
</tr>
<tr>
<td>Coffee Coffee Buzz Buzz Buzz</td>
<td>varies</td>
</tr>
<tr>
<td>Espresso coffee ice cream with fudge pieces.</td>
<td></td>
</tr>
<tr>
<td>Milk and Cookies</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla ice cream with a chocolate cookie swirl, chocolate chip and chocolate chocolate chip cookie pieces.</td>
<td></td>
</tr>
<tr>
<td>Mint Chocolate Chunk</td>
<td>varies</td>
</tr>
<tr>
<td>Mint ice cream with chocolate chunks.</td>
<td></td>
</tr>
<tr>
<td>New York Super Fudge Chunk</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with white and dark fudge chunks, pecans, walnuts and fudge covered almonds.</td>
<td></td>
</tr>
<tr>
<td>Phish Food</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with gooey marshmallow and caramel swirls and fudge fish.</td>
<td></td>
</tr>
<tr>
<td>Salted Caramel Blondie</td>
<td>varies</td>
</tr>
<tr>
<td>Sweet cream ice cream with blondies and a salted caramel swirl.</td>
<td></td>
</tr>
<tr>
<td>Strawberry</td>
<td>varies</td>
</tr>
<tr>
<td>Strawberry ice cream with strawberry pieces.</td>
<td></td>
</tr>
<tr>
<td>Strawberry Cheesecake</td>
<td>varies</td>
</tr>
<tr>
<td>Strawberry cheesecake ice cream with strawberries and a thick graham cracker swirl.</td>
<td></td>
</tr>
<tr>
<td>Triple Caramel Chunk</td>
<td>varies</td>
</tr>
<tr>
<td>Caramel ice cream with a swirl of caramel and fudge covered caramel chunks.</td>
<td></td>
</tr>
<tr>
<td>The Tonight Dough</td>
<td>varies</td>
</tr>
<tr>
<td>Caramel and chocolate ice creams with chocolate cookie swirls, gobs of chocolate chip cookie dough and peanut butter cookie dough.</td>
<td></td>
</tr>
<tr>
<td>Vanilla</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla ice cream.</td>
<td></td>
</tr>
<tr>
<td>Sweet Cream &amp; Cookies</td>
<td>varies</td>
</tr>
<tr>
<td>(Cookies &amp; Cream)</td>
<td></td>
</tr>
<tr>
<td>Berry Berry Extraordinary</td>
<td>varies</td>
</tr>
<tr>
<td>Sorbet (Dairy Free)</td>
<td></td>
</tr>
<tr>
<td>A blend of blueberry and raspberry sorbets.</td>
<td></td>
</tr>
<tr>
<td>Non Dairy Choc Chip Cookie Dough</td>
<td>varies</td>
</tr>
<tr>
<td>(Dairy Free/Vegan)</td>
<td></td>
</tr>
<tr>
<td>Vanilla ice cream with gobs of cookie dough and chocolate flakes.</td>
<td></td>
</tr>
<tr>
<td>Non Dairy Coconut Almond</td>
<td>varies</td>
</tr>
<tr>
<td>Fudge Chip (Dairy Free/Vegan)</td>
<td></td>
</tr>
<tr>
<td>Coconut non dairy ice cream with fudge chips and almonds.</td>
<td></td>
</tr>
</tbody>
</table>

## Pint Party!

**Pint Party Pack - Just Add $60.00**

*We bring your choice of four (4) hand packed or pre-packed pint flavors, chocolate syrup and sprinkles, cups and napkins... even a scoop! Serves sixteen (16).*
**Scooped Cups!** *(Delivery Only)*

Choose as many or as few flavors as your guests will enjoy! We’ll portion into cups with lids and delivery to your location!

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Scoops</strong></td>
<td>$3.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stephen Colbert’s AmériCone</td>
<td>varies</td>
</tr>
<tr>
<td>Dream: Vanilla ice cream with fudge covered waffle cone pieces and a caramel swirl.</td>
<td></td>
</tr>
<tr>
<td>Butter Pecan</td>
<td>varies</td>
</tr>
<tr>
<td>Rich buttery ice cream with roasted pecans.</td>
<td></td>
</tr>
<tr>
<td>Cherry Garcia</td>
<td>varies</td>
</tr>
<tr>
<td>Peanut butter ice cream with fudge flakes, chocolate nougat and sweet and salty pretzel swirls.</td>
<td></td>
</tr>
<tr>
<td>Chocolate</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip Cookie Dough</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla ice cream with gobs of chocolate chip cookie dough.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Fudge Brownie</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with fudge brownies.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Peanut Buttery Swirl</td>
<td>varies</td>
</tr>
<tr>
<td>Milk chocolate ice cream with a thick peanut buttery swirl.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Therapy</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with chocolate cookies and swirls of chocolate pudding ice cream.</td>
<td></td>
</tr>
<tr>
<td>Chunky Monkey</td>
<td>varies</td>
</tr>
<tr>
<td>Banana ice cream with fudge chunks and walnuts.</td>
<td></td>
</tr>
<tr>
<td>Coconut Seven Layer Bar</td>
<td>varies</td>
</tr>
<tr>
<td>Coconut ice cream with coconut and fudge flakes, walnuts and swirls of graham cracker and butterscotch.</td>
<td></td>
</tr>
<tr>
<td>Coffee, Coffee BuzzBuzzBuzz!</td>
<td>varies</td>
</tr>
<tr>
<td>Coffee ice cream with espresso bean fudge chunks.</td>
<td></td>
</tr>
<tr>
<td>Mint Chocolate Chunk</td>
<td>varies</td>
</tr>
<tr>
<td>Mint ice cream and fudge chunks.</td>
<td></td>
</tr>
<tr>
<td>New York Super Fudge Chunk</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with white and dark fudge chunks, pecans, walnuts and fudge covered almonds.</td>
<td></td>
</tr>
<tr>
<td>Phish Food</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate ice cream with gooey marshmallow and caramel swirls and fudge fish.</td>
<td></td>
</tr>
<tr>
<td>Salted Caramel Blondie</td>
<td>varies</td>
</tr>
<tr>
<td>Sweet cream ice cream with blonde brownies and a salted caramel swirl.</td>
<td></td>
</tr>
<tr>
<td>Strawberry</td>
<td>varies</td>
</tr>
<tr>
<td>Strawberry ice cream with chunks of strawberries.</td>
<td></td>
</tr>
<tr>
<td>Strawberry Cheesecake</td>
<td>varies</td>
</tr>
<tr>
<td>Strawberry cheesecake ice cream with strawberries and a thick graham cracker swirl.</td>
<td></td>
</tr>
<tr>
<td>Sweet Cream and Cookies (Cookies &amp; Cream)</td>
<td>varies</td>
</tr>
<tr>
<td>Sweet cream ice cream with chocolate sandwich cookies.</td>
<td></td>
</tr>
<tr>
<td>Triple Caramel Chunk</td>
<td>varies</td>
</tr>
<tr>
<td>Caramel ice cream with a swirl of caramel and fudge covered caramel chunks.</td>
<td></td>
</tr>
<tr>
<td>The Tonight Dough</td>
<td>varies</td>
</tr>
<tr>
<td>Caramel and chocolate ice creams with a chocolate cookie swirl and gobs of cookie dough and peanut butter cookie dough.</td>
<td></td>
</tr>
<tr>
<td>Vanilla</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla ice cream.</td>
<td></td>
</tr>
<tr>
<td>Berry Berry Extraordinary</td>
<td>varies</td>
</tr>
<tr>
<td>Sorbet (Dairy Free)</td>
<td></td>
</tr>
<tr>
<td>A blend of blueberry and raspberry sorbets.</td>
<td></td>
</tr>
<tr>
<td>Non Dairy Choc Chip Cookie Dough (Dairy Free/Vegan)</td>
<td>varies</td>
</tr>
<tr>
<td>Vanilla non dairy ice cream with choc flakes and gobs of chocolate chip cookie dough.</td>
<td></td>
</tr>
<tr>
<td>Non Dairy Coconut Almond</td>
<td>varies</td>
</tr>
<tr>
<td>Fudge Chip (Dairy Free/Vegan)</td>
<td></td>
</tr>
<tr>
<td>Coconut non dairy ice cream with almonds and fudge flakes.</td>
<td></td>
</tr>
</tbody>
</table>
## ICE CREAM CAKES (DELIVERY ONLY!)

**Ice Cream Cakes**

Includes your choice of two flavors in each cake as well as your choice of chocolate or vanilla frosting. You may choose a message to inscribe on the cake using the "Special Instructions" area. Includes your choice of two (2) of the following toppings: fudge brownies, chocolate chip cookies, Oreo’s, rainbow confetti, rainbow sprinkles, chocolate sprinkles, chocolate drizzle, mini M & M’s, and Hershey kisses.

<table>
<thead>
<tr>
<th>Cake Name</th>
<th>Flavor Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decadence Awaits - Build Your Cake Now!</td>
<td>Hazelnut and chocolate ice creams with fudge chips and a hazelnut fudge swirl.</td>
</tr>
<tr>
<td>Butter Pecan</td>
<td>Milk and Cookies</td>
</tr>
<tr>
<td>Candy Bar Pie</td>
<td>Mint Chocolate Chunk</td>
</tr>
<tr>
<td>Chocolate</td>
<td>Chocolate ice cream.</td>
</tr>
<tr>
<td>Chocolate Chip Cookie Dough</td>
<td>Chocolate ice cream with fudge brownies.</td>
</tr>
<tr>
<td>Chocolate Fudge Brownie</td>
<td>Chocolate ice cream with fudge brownies.</td>
</tr>
<tr>
<td>Chocolate Peanut Butter Swirl</td>
<td>Strawberry</td>
</tr>
<tr>
<td>Chocolate Therapy</td>
<td>Strawberry Cheesecake</td>
</tr>
<tr>
<td>Chunky Monkey</td>
<td>Salted Caramel Blondie</td>
</tr>
<tr>
<td>Coconut Seven Layer Bar</td>
<td>Strawberry Cheesecake ice cream with strawberries and a thick graham cracker swirl.</td>
</tr>
<tr>
<td>Coffee</td>
<td>Sweet Cream and Cookies</td>
</tr>
<tr>
<td>Coffee, Coffee BuzzBuzzBuzz!</td>
<td>Sweet cream ice cream with chocolate sandwich cookies.</td>
</tr>
<tr>
<td>Cotton Candy</td>
<td>Triple Caramel Chunk</td>
</tr>
<tr>
<td></td>
<td>Turtle Cheesecake</td>
</tr>
<tr>
<td></td>
<td>Vanilla</td>
</tr>
<tr>
<td></td>
<td>Vanilla Heath Bar Crunch</td>
</tr>
</tbody>
</table>
PAPER PRODUCTS

Cups, Spoons and Napkins

Paper Products

varses  No Paper Products Needed  varies

Paper products are included with each order.

AWESOME ADD ONS!

Things That Make Eating Ice Cream B

Bottled Water
It's cold, it's refreshing, it's water!

$1.25

Brownies
Rich, chocolate, decadent awesomeness baked into each of these indulgent treats. Smothered in Ben & Jerry's before baking!

$2.50

Chocolate Chip Cookies
We bake them fresh on the day of your event! Your guests eat them -- always a win!

$1.50

FEES - BORING BUT NECESSARY!

Additional Service Related Fees

Set Up, Destination and Event Management Fee
$75.00

Cooler Rental Fee
Fee to borrow cooler(s) to hold product at delivery or self service events.

$50.00

Cart Fee
Fee for delivery of branded Ben & Jerry's ice cream cart - required for long events or outdoor events on hot days.

$50.00

Ice Cream Scoop Rental Fee
For self service events: scoops, spade and dipwell rental fee.

$50.00

Additional Labor Charge
Standard service includes one hour of staff on site, additional time can be purchased for $50 per hour.

$50.00
Standard lead time is 2 days notice for catering.

BreadWorks is owned and operated by WorkSource Enterprises, an area nonprofit with the mission of securing employment and support services which enable individuals with vocational disabilities to achieve economic self-sufficiency, independence and full participation in the community.

Thank you for supporting our mission by shopping at BreadWorks!

Please Note: Monday-Friday, pick up available between 4:00 pm and 6:00 pm. Saturday orders are available for pick up only.

923-A Preston Avenue
Charlottesville, VA 22903

phone: (434) 296-4563
fax: (434) 971-1674
alt. phone: (434) 971-1834

Hours
M-F: 7:30am to 4pm
Sa: 8am to 2:30pm

(minimum for delivery $25)

Have feedback on this menu? Let us know!

Feature
american

Services
Delivery, Pickup

Delivery Areas
Areas of Charlottesville, VA Delivery Fee: $5

Delivery Areas List
UVA Other Campus Delivery Fee: $10
UVA Foundation Delivery Fee: $10.00
Areas of Charlottesville, VA Delivery Fee: $5
BREAKFAST

Breakfast Platters
Priced per item.

Continental Breakfast Platter $2.95
Composed of items from our omele, muffin and pastry offerings. Also available are ham biscuits, egg and cheese biscuits, ham-egg and cheese biscuits, and egg white wraps prepared with spinach, tomato and Parmesan cheese. Go to our Special Instructions area to specify type of baked goods and quantities.

Honey Granola $7.75
House made Honey Granola with almonds, pecans and raisins. 1# portion 9-10 servings

Yogurt $9.50
Plain non fat yogurt

Small Bowl Fruit Salad $35.00
Diced fresh pineapple, honeydew, cantaloupe and red grapes. 8-10

BAKED GOODS AND PASTRIES

Bars

Assorted Bars $2.25
(Priced per bar) A chef’s assortment of lemon, cream cheese brownie, pecan bar, raspberry shortcake, apricot-almond shortbread, fudge brownie and fudge brownie with walnuts.

Raspberry Shortcake $2.25
Each

Apricot-Almond Shortbread $2.25
Each

Lemon $2.25
Each

Fudge Brownie $2.25
Each

Cream Cheese Brownie $2.25
Each

Fudge Brownie with Walnuts $2.25
Each

Pecan Bar $2.25
Each

Muffin Loaves
Offered in two (2) sizes, small (serves 2) and large (serves 5).

Blueberry Streusel varies Carrot-Pecan varies

Banana-Walnut varies Lemon-Poppyseed varies
**Loaf Cakes**
*Offer in three (3) sizes.*

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Cake</td>
<td>varies</td>
<td>Apple-Walnut Cake</td>
<td>varies</td>
</tr>
<tr>
<td>Applesauce Cake</td>
<td>varies</td>
<td>Lemon Cake with Fruit</td>
<td>varies</td>
</tr>
<tr>
<td>Cranberry-Pecan Cake</td>
<td>varies</td>
<td>Cranberry-Orange Cake</td>
<td>varies</td>
</tr>
</tbody>
</table>

**Pastries**

<table>
<thead>
<tr>
<th>Pastry Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crostada</td>
<td>$2.75</td>
</tr>
<tr>
<td>Bear Claws</td>
<td>$2.95</td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

*Priced per crostado. Composed of fruit with cream cheese, served in a thin pie crust. Available in mixed berry or apple-cinnamon flavors.*

<table>
<thead>
<tr>
<th>Pastry Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sticky Buns</td>
<td>$3.25</td>
</tr>
<tr>
<td>Plain Croissants</td>
<td>$2.95</td>
</tr>
<tr>
<td>Filled Croissants</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

*Priced per bun. Pastry dough prepared with butter and cinnamon sugar and gooey pecans.*

**Coffee Cakes**

*Offered plain or with your choice of fruit filling.*

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Streusel</td>
<td>$7.50</td>
</tr>
<tr>
<td>Blueberry Streusel</td>
<td>$8.50</td>
</tr>
<tr>
<td>Peach Streusel</td>
<td>$8.50</td>
</tr>
<tr>
<td>Blackberry-Peach Streusel</td>
<td>$8.50</td>
</tr>
<tr>
<td>Apple Streusel</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

**Muffins**

<table>
<thead>
<tr>
<th>Muffin Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blueberry Streusel</td>
<td>$2.75</td>
</tr>
<tr>
<td>Carrot-Pecan</td>
<td>$2.75</td>
</tr>
<tr>
<td>Banana-Walnut</td>
<td>$2.75</td>
</tr>
<tr>
<td>Lemon-Poppyseed</td>
<td>$2.75</td>
</tr>
</tbody>
</table>
### Scones

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple-Cinnamon</td>
<td>$2.75</td>
</tr>
<tr>
<td>Cranberry-Orange</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

### Cookies

Priced per cookie. Also available in half dozen (6) and dozen (12) quantities.

<table>
<thead>
<tr>
<th>Cookie Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>varies</td>
</tr>
<tr>
<td>Brown Sugar Shortbread</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate Chip</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate-Walnut</td>
<td>varies</td>
</tr>
<tr>
<td>Combo</td>
<td>varies</td>
</tr>
<tr>
<td>Gingersnap</td>
<td>varies</td>
</tr>
<tr>
<td>Mocha-Nut</td>
<td>varies</td>
</tr>
<tr>
<td>Molasses</td>
<td>varies</td>
</tr>
<tr>
<td>Oatmeal-Raisin</td>
<td>varies</td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>varies</td>
</tr>
<tr>
<td>Shortbread</td>
<td>varies</td>
</tr>
<tr>
<td>Snickerdoodle</td>
<td>varies</td>
</tr>
<tr>
<td>Sugar</td>
<td>varies</td>
</tr>
<tr>
<td>Cookie Presentation</td>
<td>varies</td>
</tr>
</tbody>
</table>

### Macaroons

Priced per cookie. Offered in coconut and almond flavors.

<table>
<thead>
<tr>
<th>Macaroon Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond Macaroons</td>
<td>$1.15</td>
</tr>
<tr>
<td>Coconut Macaroons</td>
<td>$1.15</td>
</tr>
</tbody>
</table>

### Breads

<table>
<thead>
<tr>
<th>Bread Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunflower Wheat pan loaf</td>
<td>$4.29</td>
</tr>
<tr>
<td>Light Wheat Apple Strudel</td>
<td>$5.99</td>
</tr>
<tr>
<td>Semolina pan loaf</td>
<td>$4.39</td>
</tr>
<tr>
<td>San Francisco Sourdough</td>
<td>$4.79</td>
</tr>
<tr>
<td>Boule</td>
<td>$5.99</td>
</tr>
</tbody>
</table>

### Granola

House made granola with honey, pecans, almonds and raisins. One pound serving.

<table>
<thead>
<tr>
<th>Granola Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Granola</td>
<td>$6.75</td>
</tr>
</tbody>
</table>

### Quiche

<table>
<thead>
<tr>
<th>Quiche Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli and Swiss</td>
<td>$17.95</td>
</tr>
<tr>
<td>Spinach and Swiss</td>
<td>$17.95</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>$17.95</td>
</tr>
</tbody>
</table>

### Biscuits

<table>
<thead>
<tr>
<th>Biscuit Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuit</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
**STARTERS**

**Appetizers**

All appetizer platters are available in small, medium and large sizes.

**Fresh Fruit Platter**  
Composed of golden ripe pineapple, honey dew melon, cantaloupe, red grapes, strawberries and berries.

**Vegetable Platter**  
Composed of broccoli, cauliflower, carrots, cucumber, celery and cherry tomatoes. Served with your choice of house made ranch dip, hummus or Parmesan-garlic dip.

**Cheese Platter**  
Composed of Havarti, Cheddar, Swiss, herb chevre and Brie cheeses. Served with red grapes, sliced strawberries and your choice of sliced baguettes or crackers.

**SALAD**

**Salads**

Available in two (2) sizes. A small bowl serves 15 to 20. A large bowl serves 30.

**Garden Salad**  
Prepared with Romaine lettuce, grape tomatoes, cucumbers, broccoli and carrots. Served with your choice of dressing.

**Coleslaw**  
varies

**Fresh Fruit Salad**  
varies

**Pasta Salad**  
Bow tie pasta, with sundried tomatoes, toasted almonds, goat cheese and balsamic vinaigrette.

**Arugula Salad**  
Baby Arugula with apples, maple spiced pecans, blue cheese, dried cranberries, and balsamic dressing.

**Kale Caesar Salad**  
Prepared with chopped Kale, Parmesan cheese, roasted red peppers, croutons and House made Caesar dressing.

**Israeli Cous Cous Salad**  
With spinach, dill, parsley, tomatoes and cucumbers

**Potato Salad**  
varies

**Individual Salads**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Caprese</td>
<td>$3.95</td>
</tr>
<tr>
<td>Penne pasta with fresh mozzarella, cherry tomatoes, basil and Italian vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Kalo Caesar Salad with Chicken</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chopped kale, roasted red peppers and croutons with house made Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$3.95</td>
</tr>
<tr>
<td>Israeli Cous Cous</td>
<td>$3.95</td>
</tr>
<tr>
<td>Israeli cous cous with spinach, dill, parsley, tomatoes, and cucumbers.</td>
<td></td>
</tr>
<tr>
<td>Kale Caesar Salad</td>
<td>$5.75</td>
</tr>
<tr>
<td>Chopped kale, roasted red peppers with house made Caesar dressing and croutons</td>
<td></td>
</tr>
<tr>
<td>Garden Salad</td>
<td>$6.25</td>
</tr>
<tr>
<td>Chopped romaine hearts with broccoli, carrots, tomato and cucumber. Choice of ranch or balsamic vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Arugula Salad</td>
<td>$6.50</td>
</tr>
<tr>
<td>Baby arugula with apples, maple spiced pecans, dried cranberries, blue cheese and balsamic vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Additional Charge for the Bowl</td>
<td>$5.00</td>
</tr>
</tbody>
</table>
BOX AND BAG LUNCHES

Sandwich Bag Lunch
Each bag lunch comes with a bag of chips and a choice of either a cookie or a piece of fruit.

Vegetarian Sandwich Bag $7.75 Lunch
Prepared on sunflower wheat bread with green leaf lettuce, tomato, red onion and sprouts, with your choice of our house made hummus or guacamole.

BLT Sandwich Bag Lunch $7.75
Prepared with crisp bacon, green leaf lettuce, tomato and mayonnaise on your choice of white or sourdough bread.

Chicken Salad Sandwich Bag $7.75 Lunch
Prepared with house made curry chicken salad, green leaf lettuce, tomato and mayonnaise on sunflower wheat bread.

Ham and Swiss Sandwich Bag $7.75 Lunch
Thin sliced ham with Swiss cheese, lettuce, tomato, pickles, mayonnaise and mustard on baguette.

Roast Turkey Sandwich Bag $7.75 Lunch
Roasted turkey breast with cranberry relish, lettuce, tomato and mayonnaise.

Roast Beef Sandwich Bag $7.75 Lunch
Prepared with roast beef, Cheddar cheese, green leaf lettuce, tomato and mayonnaise on a white sub roll.

Salami sandwich Bag Lunch $7.75
Genoa salami sandwich with white bean spread, arugula and Italian dressing on baguette.

Cheese Sandwich $7.75

Tuna Salad Sandwich Bag $7.75 Lunch

Sandwich Box Lunch
Each box lunch comes with your choice of sandwich, a side of fruit salad, a cookie and also one side salad of your choice.

Vegetarian Sandwich Box $10.75 Lunch
Prepared on sunflower wheat bread with green leaf lettuce, tomato, red onion and sprouts, with your choice of our house made hummus or guacamole.

BLT Sandwich Box Lunch $10.75
Prepared with crisp bacon, green leaf lettuce, tomato and mayonnaise on your choice of white or sourdough bread.

Chicken Salad Sandwich Box $10.75 Lunch
Prepared with house made curry chicken salad, green leaf lettuce, tomato and mayonnaise on sunflower wheat bread.

Ham and Swiss Sandwich Box $10.75 Lunch
Baked ham with lettuce, tomato, pickles, mayonnaise and mustard on baguette

Roast Turkey Sandwich Box $10.75 Lunch
Roasted turkey with cranberry relish, mayonnaise, lettuce and tomato on multigrain bread.

Roast Beef Sandwich Box $10.75 Lunch
Rare roast beef with cheddar cheese, lettuce and tomato on a white sub roll.

Salami sandwich box lunch $10.75
Sliced Genoa salami with white bean spread, arugula and Italian dressing on a baguette.

Tuna Salad $10.75

Cheese Sandwich $10.75
**Sandwiches**

**Sandwich Platters**

Priced per sandwich. Composed of sandwiches selected from our deli menu, quartered and placed on a platter. All sandwiches are made on bread produced in house.

<table>
<thead>
<tr>
<th>Sandwich Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Sandwich</td>
<td>$5.95</td>
</tr>
<tr>
<td>Prepared on sunflower wheat bread with green leaf lettuce, tomato, red onion and sprouts, with your choice of our house made hummus or avocado spread.</td>
<td></td>
</tr>
<tr>
<td>BLT Sandwich</td>
<td>$5.95</td>
</tr>
<tr>
<td>Prepared with crisp bacon, green leaf lettuce, tomato and mayonnaise on your choice of white or sourdough bread.</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad Sandwich</td>
<td>$6.25</td>
</tr>
<tr>
<td>House made curry chicken salad, green leaf lettuce, tomato and mayonnaise on sunflower wheat bread.</td>
<td></td>
</tr>
<tr>
<td>Ham and Swiss Sandwich</td>
<td>$6.25</td>
</tr>
<tr>
<td>Prepared with baked ham, Swiss cheese, green leaf lettuce, tomato and pickles with mayonnaise and mustard on baguette.</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey Sandwich</td>
<td>$6.25</td>
</tr>
<tr>
<td>Roasted turkey on multigrain bread with cranberry relish, mayonnaise, lettuce and tomato.</td>
<td></td>
</tr>
<tr>
<td>Frisco Sandwich</td>
<td>$6.75</td>
</tr>
<tr>
<td>Roasted turkey on toasted sourdough with avocado, bacon 1000 Island dressing, lettuce and tomato.</td>
<td></td>
</tr>
</tbody>
</table>

**Create Your Own Platters**

Available in your choice of sizes.

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat and Cheese Platter</td>
<td>varies</td>
</tr>
<tr>
<td>Includes roast turkey, Ham, salami and Cheddar, Swiss and Provolone cheeses. Choose to add roast beef for an additional charge.</td>
<td></td>
</tr>
<tr>
<td>Condiment Tray</td>
<td>varies</td>
</tr>
<tr>
<td>Includes green leaf lettuce, sliced tomato, sliced red onion, mayonnaise, mustard, pickles.</td>
<td></td>
</tr>
</tbody>
</table>

**Chips**

<table>
<thead>
<tr>
<th>Chips</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rt.11 Plain Chips</td>
<td>$1.50</td>
</tr>
<tr>
<td>Dirty Chips</td>
<td>$2.25</td>
</tr>
</tbody>
</table>
DESSERT

Cookies
Cookies priced per cookie. Also available in half-dozen (6) and dozen (12) quantities. There is an additional charge for all cookie platters. All cookies that are not on platters will be delivered in a box. Choose a presentation.

<table>
<thead>
<tr>
<th>Assorted Cookies</th>
<th>varies</th>
<th>Oatmeal-Raisin</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown Sugar Shortbread</td>
<td>varies</td>
<td>Peanut Butter</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate Chip</td>
<td>varies</td>
<td>Russian Tea Cake</td>
<td>varies</td>
</tr>
<tr>
<td>Chocolate-Walnut</td>
<td>varies</td>
<td>Shortbread</td>
<td>varies</td>
</tr>
<tr>
<td>Combo</td>
<td>varies</td>
<td>Snickerdoodle</td>
<td>varies</td>
</tr>
<tr>
<td>Gingersnap</td>
<td>varies</td>
<td>Sugar</td>
<td>varies</td>
</tr>
<tr>
<td>Mocha-Nut</td>
<td>varies</td>
<td>Cookie Presentation</td>
<td>varies</td>
</tr>
<tr>
<td>Molasses</td>
<td>varies</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Pies
Available in your choice of flavors.

<table>
<thead>
<tr>
<th>Double Crust and Streusel Topped Pies</th>
<th>$17.95</th>
<th>Nut Pies</th>
<th>$19.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Each</td>
<td></td>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Meringue and Cream Pies</td>
<td>$18.95</td>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>
Bars

There is an additional charge for all bars served on a platter. If you do not specify all bars will be served in a box instead of on a platter.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (Each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bars</td>
<td>$2.25</td>
</tr>
<tr>
<td>Lemon Bar</td>
<td>$2.25</td>
</tr>
<tr>
<td>Cream Cheese Brownie</td>
<td>$2.25</td>
</tr>
<tr>
<td>Raspberry Shortcake</td>
<td>$2.25</td>
</tr>
<tr>
<td>Apricot-Almond Shortcake</td>
<td>$2.25</td>
</tr>
<tr>
<td>Pecan Bar</td>
<td>$2.25</td>
</tr>
<tr>
<td>Fudge Brownie</td>
<td>$2.25</td>
</tr>
<tr>
<td>Fudge Brownie with Walnuts</td>
<td>$2.25</td>
</tr>
<tr>
<td>Served on a platter</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

Macaroons

Priced per cookie. Offered in coconut and almond flavors.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (Each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond Macaroons</td>
<td>varies</td>
</tr>
<tr>
<td>Coconut Macaroons</td>
<td>varies</td>
</tr>
</tbody>
</table>

Cookies and Bars Dessert Platters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (Each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookie Platter</td>
<td>varies</td>
</tr>
<tr>
<td>Assorted Bar Platter</td>
<td>varies</td>
</tr>
</tbody>
</table>
Cake

***96-HOUR NOTICE REQUIRED*** Available in your choice of sizes. Six (6)-inch serves 6-8 guests, eight (8)-inch serves 9-12 guests, a quarter sheet serves 15-20 guests, a half sheet serves 21-40 guests and a full sheet serves 41-80 guests. Prepared with your choice of icing.

Carrot Cake with Cream Cheese  
Basic decorations are included. Special fillings, flavored buttercream, ganache or additional drawings are available at an extra cost. Please call to arrange.  

Yellow Cake  
Basic decorations are included. Special fillings, flavored buttercream, ganache or additional drawings are available at an extra cost. Please call to arrange.  

Chocolate Cake  
Basic decorations are included. Special fillings, flavored buttercream, ganache or additional drawings are available at an extra cost. Please call to arrange.  

BEVERAGES

Soda  
Priced per can. Offered in 12-ounce cans.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Priced per can</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$0.85</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$0.85</td>
</tr>
<tr>
<td>Sprite</td>
<td>$0.85</td>
</tr>
<tr>
<td>Pepsi</td>
<td>$0.85</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>$0.85</td>
</tr>
<tr>
<td>Dr. Pepper</td>
<td>$0.85</td>
</tr>
</tbody>
</table>

Water  
Bottled Water  
Priced per bottle. Offered in 16.9-ounce bottles.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Priced per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Water/Tea Service</td>
<td>$9.00</td>
</tr>
<tr>
<td>Simply Orange Juice Pitcher</td>
<td>$9.95</td>
</tr>
<tr>
<td>Ocean Spray Bottled Juice</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

Juice  
Fruit Juices  

<table>
<thead>
<tr>
<th>Juice Type</th>
<th>Priced per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simply Orange Juice Pitcher</td>
<td>$9.95</td>
</tr>
<tr>
<td>Ocean Spray Bottled Juice</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

Coffee  

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Priced per pot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shenandoah Joe Coffee</td>
<td>$13.50</td>
</tr>
<tr>
<td>Coffee Service</td>
<td>$0.30</td>
</tr>
<tr>
<td>Coffee Service (Creamers Only)</td>
<td>$0.10</td>
</tr>
</tbody>
</table>

Tea  
Iced Tea  
Priced per bottle. Offered in 16.9-ounce bottles. Pure Tea iced tea is available in unsweetened and lemon flavors.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Priced per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea Service</td>
<td>$9.00</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$2.25</td>
</tr>
</tbody>
</table>
# Service Ware

<table>
<thead>
<tr>
<th>Service Ware</th>
<th>Price</th>
<th>No. Service Ware Needed</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plate and Napkins Only</td>
<td>$0.15</td>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
<tr>
<td>Priced per person.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plate, Napkins and Utensils</td>
<td>$0.30</td>
<td>Cups</td>
<td>$0.15</td>
</tr>
<tr>
<td>Priced per person.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tray Fee</td>
<td>$5.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Features
american, eat well, french, other, pizza, SWaM

Services
Delivery

Delivery Area
Areas of Charlottesville, VA

Swan

Standard lead time is 3 days notice for catering.

Note: Menu pricing does not include labor, alcohol or rentals. Please call us to plan the arrangement of your event - thanks!

The C&O Restaurant is one of the premiere caterers in central Virginia. The C&O frequently host events at the University of Virginia, local vineyards, wedding venues and private homes.

We offer full service catering for all occasions. From intimate gatherings to large receptions, weddings and galas events involving hundreds of guests, we welcome the opportunity of helping you host an outstanding and memorable event.

515 East Water Street
Charlottesville, VA 22902

phone: (434) 971-7044
alt. fax: (434) 963-4769

Hours
Every Day: 5pm to 1am
BUFFET PACKAGES

Vegetarian

(Priced per person.) This offering starts with arugula salad (caramalized onions, feta cheese, cherry tomatoes and basil-balsamic vinaigrette) and C&O vegetable soup.

Complete Vegetarian Dinner

$42.00

The main course includes soft fontina and sage polenta (caramalized onion, thyme and roasted garlic), tomato and basil orotto (orzo mixed with mascarpone, Parmigiano Reggiano, oven roasted tomatoes and basil pesto) and lastly eggplant cannelloni stuffed with herbed ricotta and finished with San Marzano sauce. Additional dishes include grilled seasonal vegetables with pesto dip, and rosemary roasted potatoes with sweet bell peppers. The meal finishes with lemon bars with blackberries and C&O chocolate brownies.

Summer Celebration

(Priced per person.) This offering starts with baby arugula salad (Chiles Orchard Peaches, local goat cheese, spiced pecans and balsamic-honey vinaigrette), as well as local heirloom tomatoes and buffalo mozzarella (basil and olive oil and aged balsamic vinegar) and fresh fruit (cantaloupe, watermelon, honeydew and berries.)

Summer Celebration Buffet

$45.00

Main course includes Virginia pork tenderloin (orange-cranberry BBQ sauce) and grilled free-range chicken (marinated with rosemary and balsamic.) Accompanied by grilled summer vegetables with creamy pesto dip and Silver Queen corn pudding. Desserts include strawberry shortcake served with whipped cream and local peach and brown sugar crisp.

Autumn Harvest

(Priced per person.) This meal begins with bisque of Albemarie apples and root vegetables and an Autumn greens salad prepared with candied pumpkin seeds, local chervie and Carter Mountain apple dressing.

Autumn Harvest Buffet

$45.00

Main courses are grilled vegetable Wellington (with tomato coulis and basil pesto), pan-fried trout prepared with sage brown butter, and New York strip steak, rosemary rubbed and served with and marchand de vin sauce and soft polenta. Accompaniments include Virginia peanut and Napa cabbage cole slaw and roasted new potatoes with sweet bell peppers and roulade. Dessert includes Albemarie apple brown Betty and warm chocolate bread pudding with salted caramel.

Holiday Season

(Priced per person.) The holiday buffet begins with Bibb lettuce salad, served with port-cherry vinaigrette, walnuts and Stilton cheese) and wheatberry salad prepared with dried cranberries, almonds and orange.

Holiday Season Buffet

$38.00

Main courses are glazed Smithfield, Virginia ham with cranberry muffins and sage and maple roasted Shenandoah Valley turkey. These are accompanied by cornbread stuffing and giblet gravy and roasted Brussels sprouts prepared with shallots and smoked bacon, and maple-glazed root vegetables. A variety of holiday breads served with local honey and butter are included. Dessert will be warm gingerbread cake served with spiced whipped cream and apple-cranberry crisp.
# SAMPLE MENUS

## Passed Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>C&amp;O Crab Cakes</td>
<td>Served with herb aioli.</td>
</tr>
<tr>
<td>Thai Crab Cakes</td>
<td>Served with pickled ginger-cilantro pesto.</td>
</tr>
<tr>
<td>Warm Red Bliss Potato Souffles</td>
<td>Prepared with smoked bacon, chives and Parmesan.</td>
</tr>
<tr>
<td>Caromont Cheese Crostini</td>
<td>Prepared with Caromont goat cheese, red onion marmalade and macerated black currants.</td>
</tr>
<tr>
<td>Kite’s Virginia Ham on Irish</td>
<td></td>
</tr>
<tr>
<td>Cheddar Scones</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin Au Poivro</td>
<td>Served on a baguette with horseradish aioli.</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>Prepared with Roma tomato-basil relish, capers and Parmigiano Reggiano.</td>
</tr>
<tr>
<td>Italian Sausage</td>
<td>Baked in a puff pastry with oven roasted tomatoes and local goat cheese.</td>
</tr>
<tr>
<td>Cayenne Cheddar Wafers</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Profiteroles</td>
<td>Prepared with Boursin and dill.</td>
</tr>
<tr>
<td>Jumbo Carolina Shrimp</td>
<td>Served with C&amp;O cocktail sauce.</td>
</tr>
<tr>
<td>Spinach Noisettes with Chinese Mustard</td>
<td></td>
</tr>
<tr>
<td>Curried Crab Salad</td>
<td>Prepared with scallions, cashews and Anaheim peppers.</td>
</tr>
<tr>
<td>Grilled Lime-Cilantro Chicken</td>
<td></td>
</tr>
<tr>
<td>Quesadillas</td>
<td>Served with mango salsa.</td>
</tr>
<tr>
<td>Duck Confit Spring Rolls</td>
<td>Prepared with curry aioli and sweet soy.</td>
</tr>
<tr>
<td>BLTea Sandwiches</td>
<td>Tea sandwich-sized BLTs. Prepared with oven roasted tomatoes and avocado aioli.</td>
</tr>
<tr>
<td>Warm Leek and Cheddar Tarts</td>
<td></td>
</tr>
<tr>
<td>Warm Gruyere Gougereas</td>
<td>Choux and Gruyere pastry puffs.</td>
</tr>
<tr>
<td>Smoked Bacon Wrapped</td>
<td></td>
</tr>
<tr>
<td>Medjool Dates</td>
<td>Stuffed with tahini almonds.</td>
</tr>
<tr>
<td>Ahi Tuna Tartare</td>
<td>Served on cucumber with wasabi creme fraiche.</td>
</tr>
<tr>
<td>Mini Cranberry Muffins</td>
<td>Served with smoked turkey and quince.</td>
</tr>
<tr>
<td>Crispy Tempura Shrimp</td>
<td></td>
</tr>
<tr>
<td>C&amp;O Spanikopita</td>
<td></td>
</tr>
<tr>
<td>Bruschetta with Chevre and Eggplant Caponata</td>
<td></td>
</tr>
<tr>
<td>Mini Sweet Onion and Tomato and Tart Tatin</td>
<td></td>
</tr>
<tr>
<td>Basil</td>
<td></td>
</tr>
</tbody>
</table>
Composed Salads

Boston Bibb Lettuce
Served with Pommery vinaigrette

Caesar Salad
Prepared with garlic croutons and Parmigiano Reggiano.

Baby Arugula Salad
Prepared with smoked bacon, local goat cheese, egg and spicy tomato vinaigrette.

Tomatoes and Mozzarella
(Of) Seasonally) Local heirloom tomatoes served with buffalo mozzarella, basil-balsamic vinaigrette and micro greens.

Red Pear Carpaccio
Thinly-sliced rings of red pear served with baby spinach, candied pecans, aged Cheddar cheese and sherry-maple dressing.

Grilled Beets with Goat Cheese
Prepared with local goat cheese, toasted walnuts and honey-orange dressing.

Endive, Frisee and Duck Salad
Prepared with Belgian endive and frisee with shaved smoked duck, Maitag blue cheese and walnuts. Served with dried cherry vinaigrette.

Baby Spinach Salad
Prepared with apple wood smoked bacon, local goat cheese, grape tomatoes and balsamic vinaigrette.

Micro Greens Salad
Prepared with feta cheese, calamata olives, capers, oven roasted tomato and basil-balsamic dressing.

Boston Lettuce and Brie Salad
Prepared with spiced walnuts, brie and sherry vinaigrette.

Golden Beets and Arugula
Prepared with arugula, goat cheese, Granny Smith apples and lemon vinaigrette.

Classic Iceberg Wedge Salad
Prepared with cherry tomatoes, apple wood smoked bacon, buttermilk blue cheese and green goddess dressing.

Warm Sweet Onion and Gruyere Tart
Prepared with organic lettuces and creamy Dijon vinaigrette.

Micro Green Salad with Toasted Pine Nuts
Prepared with ricotta salata, tapanade, sweet grape tomatoes and aged balsamic dressing.

Virginia Cobb Salad
Prepared with romaine lettuce, local farm egg, avocado, Edward’s bacon, aged cheddar, cherry tomatoes and buttermilk dressing.

Baby Arugula with Crushed Macadamia Nuts
Prepared with mango relish and cilantro-lime dressing.

Baby Arugula with Prosciutto Di Parma
Prepared with local goat cheese, pine nuts and fig-balsamic dressing.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Variations</th>
</tr>
</thead>
<tbody>
<tr>
<td>C&amp;O Crab Cakes</td>
<td>varies</td>
</tr>
<tr>
<td>Served with Yukon whipped potatoes, tomato-herb beurre blanc and roasted garlic spinach.</td>
<td></td>
</tr>
<tr>
<td>Steak Chinoise</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared with a tamarind-ginger cream sauce. Served with C&amp;O potatoes and seasonal local vegetables.</td>
<td></td>
</tr>
<tr>
<td>New York Strip Steak</td>
<td>varies</td>
</tr>
<tr>
<td>Rubbed with rosemary and covered in a burgundy sauce. Served with potato gnocchi and local mushrooms.</td>
<td></td>
</tr>
<tr>
<td>Chesapeake Bay Striped Bass</td>
<td>varies</td>
</tr>
<tr>
<td>Pan roasted and served with Yukon whipped potatoes, tomato-basil relish and lump crab-corn cream sauce.</td>
<td></td>
</tr>
<tr>
<td>Baked Rag Mountain Trout (Lemon-Butter)</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared in a lemon butter sauce and served with wild mushrooms, asparagus and Carolina gold rice.</td>
<td></td>
</tr>
<tr>
<td>Rag Mountain Trout (Picatta Sauce)</td>
<td>varies</td>
</tr>
<tr>
<td>Baked in parchment and prepared in a picatta sauce. Served with fingerling potatoes and shaved baby vegetables.</td>
<td></td>
</tr>
<tr>
<td>Horseradish-Crusted Atlantic Salmon</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared in a port reduction sauce and served with Boursin potatoes and wilted greens.</td>
<td></td>
</tr>
<tr>
<td>Grilled Atlantic Salmon</td>
<td>varies</td>
</tr>
<tr>
<td>Served with tamarind ginger salsa, asparagus and basmati rice.</td>
<td></td>
</tr>
<tr>
<td>Grilled Carolina Shrimp</td>
<td>varies</td>
</tr>
<tr>
<td>Served with Gruyere potelsio and tomato-basil concasse.</td>
<td></td>
</tr>
<tr>
<td>Stuffed Free-Range Chicken Breast</td>
<td>varies</td>
</tr>
<tr>
<td>Stuffed with soubise (comprised of rice, onions and Gruyere cheese) and prepared in a Chinoise sauce. Served with seasonal local vegetables.</td>
<td></td>
</tr>
<tr>
<td>Tender Duck Breast</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared in a port Stilton glaze and served with Carolina gold dirty rice.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Variations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin (Marchand de Vin)</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared with a Marchand de Vin sauce. Served with potato-gruyere gratin and seasonal local vegetables.</td>
<td></td>
</tr>
<tr>
<td>Grilled Lime-Cilantro Marinated</td>
<td>varies</td>
</tr>
<tr>
<td>Chicken Breast</td>
<td>varies</td>
</tr>
<tr>
<td>Served with basmati rice and mango salsa.</td>
<td></td>
</tr>
<tr>
<td>Stuffed Boneless Quail</td>
<td>varies</td>
</tr>
<tr>
<td>Stuffed with wild mushrooms and prepared in a red wine glaze. Served with C&amp;O potatoes.</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin (Bernaise)</td>
<td>varies</td>
</tr>
<tr>
<td>Served with C&amp;O potatoes, bernaise and seasonal local vegetables.</td>
<td></td>
</tr>
<tr>
<td>Seared Chesapeake Bay Striped Bass</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared in a port-sherry butter sauce and served with Yukon potato purees, local mushrooms and spinach.</td>
<td></td>
</tr>
<tr>
<td>Grilled Virginia Pork Tenderloin</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared in an orange-cranberry barbeque glaze and served with C&amp;O potatoes.</td>
<td></td>
</tr>
<tr>
<td>Cheese and Herb Ravioli</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared with lemon butter and Parmigiano Reggiano</td>
<td></td>
</tr>
<tr>
<td>Butternut Squash Risotto</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared with sage and Parmesan.</td>
<td></td>
</tr>
<tr>
<td>Grilled Local Vegetable</td>
<td>varies</td>
</tr>
<tr>
<td>Napoleon</td>
<td></td>
</tr>
<tr>
<td>Wrapped in a puff pastry with basil pesto and roasted sweet peppers.</td>
<td></td>
</tr>
<tr>
<td>Potato Crusted Avocado</td>
<td>varies</td>
</tr>
<tr>
<td>Prepared with tamarind ginger salsa and beurre blanc.</td>
<td></td>
</tr>
</tbody>
</table>
BEVERAGES

Beverage Package  $5.00
(Per person.) Includes fresh squeezed lemonade, iced tea, soft drinks, coffee services (sugar, sweetener, cream and milk) and sparkling water.

PRIVATE PARTY MENU

$43 Private Party Menu

Private Party Menu  $43.00
Vegetable soup, bibb lettuce salad w/ shaved gruyere and pommery mustard dressing. Artichoke pate w/crostini and savory bits. Steak Chinoise, potatoes, sugar snap peas and tamari-ginger pan sauce. Roasted chicken, potatoes, sugar, snap peas and tamari-ginger pan sauce. Roast chicken, creamy risotto, pan roasted vegetables, lemon thyme jus. Pan fried rag mtn. trout with caper lemon pan sauce, herbed basmati rice w/ celery root slaw. Ricotta ravioli butternut squash, sage, Parmigiano Reggiano. apple crisp, vanilla bean ice cream, chocolate bread pudding, salted caramel creme and rapberries.

$48 Private Party Menu

Private Party Menu  $48.00

SERVICE WARE

Service Ware

No Service Ware Needed  varies
Standard lead time is 2 days notice for catering.

C'ville Coffee has proudly served the Charlottesville community since 2000 and is known for its excellent coffee, delicious baked goods, and tasty noodle bowls and sandwiches. In response to demand, we now offer delivery and catering.

In addition to our own items, we offer items from our culinary partners: bagels from a renowned local company, croissants and pastries from Albemarle Baking Co., and donuts from Carpe Donut.

We offer platter combinations and made-to-order platters seven days a week.

We deliver within a 3 mile radius of C’ville Coffee.

We are a small, women-owned and minority-owned (SWAM) certified business that strives to include other SWAM businesses in our offerings.

1301 Harris Street
Charlottesville, VA 22903

phone: (434) 817-3633
fax: (434) 296-0127
alt. phone: (434) 987-8502

Hours
M-F: 6am to 9pm
Sa: 6am to 6pm
Su: 6am to 6pm

Holidays
**BREAKFAST**

**Continental**
(Serves 10 - 12) Includes three (3) Dunkin donuts, two (2) C’ville Coffee muffins, two (2) Albermarie Baking Co. chocolate croissants, and four (4) bagels with cream cheese, butter and jelly. Also includes (10) ten ounces bottle of Tropicana orange juice.

**Continental Breakfast**
$72.00
(Serves 10 - 12 people) includes one (1) 96-oz container of coffee, ten (10) individual 10-oz containers of orange juice, three (3) Carpe donuts, two (2) C’ville coffee muffins, two (2) Albermarie Baking Co. chocolate croissants, and four (4) bagels with cream cheese, butter and jelly.

**Platters and Trays**
Please call to inquire about smaller sizes we have available.

<table>
<thead>
<tr>
<th>Platter/Tray Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Sampler Platter</td>
<td>$40.00</td>
</tr>
</tbody>
</table>
(Serves 10 - 12) includes three (3) Dunkin donuts, two (2) C’ville Coffee muffins, two (2) Albermarie Baking Co. chocolate croissants, and four (4) bagels with cream cheese, butter and jelly.

<table>
<thead>
<tr>
<th>Platter/Tray Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C’ville Coffee Platter</td>
<td>$37.00</td>
</tr>
</tbody>
</table>
(Serves 10 - 12 people) includes three (3) Blueberry muffins, three (3) Lemon Cranberry muffins, three (3) Apple Cinnamon muffins, and four (4) honey bunches.

<table>
<thead>
<tr>
<th>Platter/Tray Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagel Tray</td>
<td>$29.00</td>
</tr>
</tbody>
</table>
(Serves 10 - 12) includes an assortment of twelve (12) wheat, plain, and raisin bagels with two tubs of cream cheese.

<table>
<thead>
<tr>
<th>Platter/Tray Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra Honey Bunch</td>
<td>$1.50</td>
</tr>
</tbody>
</table>
Additional honey bunch

**Hot Breakfast Platters**

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Hot Breakfast Platter</td>
<td>$82.00</td>
</tr>
</tbody>
</table>
(Serves 15 - 20 people) includes two (2) Mexican burritos, two (2) ham and egg burritos, two (2) egg on a roll with ham and Cheddar cheese, two (2) egg on a roll with salsa and provolone cheese, and two (2) egg on a roll with Havarti-dill cheese and olive oil. Each sandwich is cut into 2 pieces and are individually wrapped. A platter contains 20 pieces.

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Hot Breakfast Platter</td>
<td>$41.00</td>
</tr>
</tbody>
</table>
Serves 7-10 people. Includes one (1) Mexican burritos, one (1) ham and egg burritos, one (1) egg on a roll with ham and Cheddar cheese, one (1) egg on a roll with salsa and provolone cheese, and one (1) egg on a roll with Havarti-dill cheese and olive oil. Each sandwich is cut into 2 pieces and are individually wrapped. A platter contains 10 pieces.

**A la Carte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Bowl</td>
<td>varies</td>
</tr>
</tbody>
</table>
Offered in two (2) serving sizes - small serves live (7) and large serves ten (14).

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Granola Parfait</td>
<td>$42.00</td>
</tr>
</tbody>
</table>
Includes eight (8) individually prepared parfaits with vanilla yogurt and our homemade granola topped with fresh strawberries.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Donuts</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
A daily variety. Please call the vendor for choices.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bogels</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
Assorted bagels with cream cheese

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Fruit</td>
<td>$1.75</td>
</tr>
</tbody>
</table>
Orange, banana, or apple
STARTERS

Noodle Platter
Offered in two (2) serving sizes - small serves ten to fourteen (10 - 14) and large serves fifteen to twenty (15 - 20). Includes Chinese egg noodles, grilled lemongrass chicken or tofu, carrots, red peppers, snow peas, and peanut sauce.

Skewer Platter
$2.50
All skewers are 4-inches long and are served with peanut sauce. Includes your choice of grilled lemongrass chicken or grilled marinated tofu.

Sesame Salad Platter
$13.00
(Per pound.) Includes cold Asian sesame noodles with snow peas, carrots and cucumbers.

Platters

Vegetable Platter
Offered in two (2) serving sizes - small serves ten to fourteen (10 - 14) and large serves fifteen to twenty (15 - 20). Includes red peppers, baby carrots, snow peas, and cucumbers. Served with your choice of two (2) dips including whipped feta cheese, hummus, blue cheese spread, goat cheese spread, or peanut sauce.

Spring Salad Platter
Offered in two (2) serving sizes - small serves eight to ten (8 - 10) and large serves ten to fourteen (10 - 14). Includes a spring mix with carrots, cucumber, tomato, red peppers, and onions. Served with your choice of sesame soy, Dijon, or ranch dressing.

Salad Platters

Salad Platters

Spring Salad Platter
Offered in two (2) serving sizes - small serves eight to ten (8 - 10) and large serves ten to fourteen (10 - 14). Includes a spring mix with carrots, cucumber, tomato, red peppers, and onions. Served with your choice of sesame soy, Dijon, or ranch dressing.

Sesame Salad Platter
$13.00
(Per pound.) Includes cold Asian sesame noodles with snow peas, carrots and cucumbers.
### Entree Platters

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Noodle Platter</td>
<td>varies</td>
<td>Offered in two (2) serving sizes - small serves ten to fourteen (10 - 14) and large serves fifteen to twenty (15 - 20). Includes Chinese egg noodles, grilled lemongrass chicken or tofu, carrots, red peppers, snow peas, and peanut sauce.</td>
</tr>
<tr>
<td>Skewers Platter</td>
<td>$2.50</td>
<td>All skewers are 4-inches long and served with peanut sauce. Includes your choice of grilled lemongrass chicken or grilled marinated tofu.</td>
</tr>
<tr>
<td>Sesame Salad Platter</td>
<td>$13.00</td>
<td>(Per pound) Includes cold Asian sesame noodles with snow peas, carrots and cucumbers.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Platter</td>
<td>varies</td>
<td>Offered in two (2) serving sizes - small serves ten to fourteen (10 - 14) and large serves fifteen to twenty (15 - 20). Includes red peppers, baby carrots, snow peas, and cucumbers. Served with your choice of two (2) dips including whipped feta cheese, hummus, blue cheese spread, goat cheese spread, or peanut sauce.</td>
</tr>
<tr>
<td>Spring Salad Platter</td>
<td>varies</td>
<td>Offered in two (2) serving sizes - small serves eight to ten (8 - 10) and large serves ten to fourteen (10 - 14). Includes a spring mix with carrots, cucumber, tomato, red peppers, and onions. Served with your choice of dressing.</td>
</tr>
</tbody>
</table>

### SANDWICHES

**Sandwich or Wrap Platters**

Includes your choice of a sandwich or wrap platter. Sandwiches are made on baguettes and are cut into six (6) 3-inch pieces. Wraps are cut into twelve (12) 2-inch pieces. We proudly serve Boar's Head meats and cheeses.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Berry Turkey</td>
<td>$26.50</td>
<td>Includes maple turkey with Brie cheese, mayonnaise, cranberry sauce and lettuce.</td>
</tr>
<tr>
<td>Havarti Delicious</td>
<td>$26.50</td>
<td>Includes smoked turkey, Havarti-dill cheese, banana peppers, lemon-dill mayonnaise and lettuce.</td>
</tr>
<tr>
<td>Blue Bayou</td>
<td>$26.50</td>
<td>Includes roast beef with blue cheese spread, red onion, horseradish sauce, lettuce and tomato.</td>
</tr>
<tr>
<td>Lotza Motza</td>
<td>$27.50</td>
<td>Includes fresh mozzarella cheese with tomato, vinegarette and lettuce.</td>
</tr>
<tr>
<td>French Salute</td>
<td>$28.50</td>
<td>Includes baked ham with Brie cheese, butter and cornichons.</td>
</tr>
<tr>
<td>Ciao Baby</td>
<td>$28.50</td>
<td>Prepared with baked ham, Genoa salami, pepperoni, and provolone with lettuce, tomato, oregano and vinegarette.</td>
</tr>
<tr>
<td>Turkey Luncheon</td>
<td>$26.50</td>
<td>Includes smoked turkey with goat cheese spread, cucumbers, red onion and alfalfa sprouts.</td>
</tr>
<tr>
<td>Heart’s Delight</td>
<td>$26.50</td>
<td>(Vegan) Includes hummus with coleslaw and red peppers.</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>$26.50</td>
<td>Includes maple ham with Swiss cheese, honey mustard, tomato and lettuce.</td>
</tr>
<tr>
<td>Boof and Cheddar</td>
<td>$27.50</td>
<td>Includes roast beef with Cheddar cheese, dill mustard, tomato and lettuce.</td>
</tr>
<tr>
<td>Chef Salad</td>
<td>$8.75</td>
<td>Individual size of Spring mix, tomato, cheddar cheese, maple turkey, maple ham, and a hard boiled egg. Please specify your choice of Dijon or Italian dressing.</td>
</tr>
<tr>
<td>Route 11 Potato Chips</td>
<td>$1.85</td>
<td>2 oz bag of Route 11 Potato chips.</td>
</tr>
</tbody>
</table>
BOXED LUNCH

Boxed Lunch
Includes a sandwich of your choice with potato chips, and a chocolate cookie. We proudly serve Boar’s Head meats and cheeses.

- **Berry Turkey** $12.50
  Includes maple turkey with Brie cheese, mayonnaise, cranberry sauce and lettuce.

- **Havarti Delicious** $12.50
  Includes smoked turkey, Havarti-dill cheese, banana peppers, lemon-dill mayonnaise and lettuce.

- **Blue Bayou** $12.50
  Includes roast beef with blue cheese spread, red onion, horseradish sauce, lettuce and tomato.

- **Lotza Motza** $12.50
  Includes fresh mozzarella cheese with tomato, vinaigrette and lettuce.

- **French Salute** $12.50
  Includes baked ham with Brie cheese, butter and cornichons.

- **Ciao Baby** $12.50
  Prepared with baked ham, Genoa salami, pepperoni, and provolone with lettuce, tomato, oregano and vinaigrette.

- **Turkey Lurkey** $12.50
  Includes smoked turkey with goat cheese spread, cucumbers, red onion and alfalfa sprouts.

- **Heart's Delight** $12.50
  (Vegan) includes hummus with coleslaw and red peppers.

- **Ham and Swiss** $12.50
  Includes maple ham with Swiss cheese, honey mustard, tomato and lettuce.

- **Beef and Cheddar** $12.50
  Includes roast beef with Cheddar cheese, deli mustard, tomato and lettuce.

- **Chef's Salad** $12.50
  Spring mix with tomato, cheddar cheese, onion, maple turkey, maple ham, and an egg. Served with Dijon vinaigrette.

- **Veggie Bean Salad** $12.50
  Spring mix with tomatoes, kidney beans, chick peas, olives, carrots, and onions. Served with Dijon vinaigrette.

- **Roasted Red Salad** $12.50
  Spring mix with mozzarella and roasted red peppers. Served with Dijon vinaigrette.

- **Assorted Box Lunches** $12.50
  Includes chips, tangerine and cookie.

DESSERT

Dessert Platter
Available in two (2) sizes, small with fifteen (15) pieces and large with thirty (30) pieces.

<table>
<thead>
<tr>
<th>Dinner Platter</th>
<th>varies</th>
<th>Large Honey Bunch Platter</th>
<th>$60.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Honey Bunch Platter</td>
<td>$30.00</td>
<td>40 Honey Bunches</td>
<td></td>
</tr>
<tr>
<td>20 Honey Bunches</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### BEVERAGES

#### Soda

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$2.50</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$2.50</td>
</tr>
<tr>
<td>Sprite</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

**Served in 20-oz bottles.**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke Zero</td>
<td>$2.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

20 oz of Minute Maid Lemonade

#### Water

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dasani</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

Served in a 16.9-oz bottle.

#### Coffee

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gallon of Coffee</td>
<td>$29.00</td>
</tr>
</tbody>
</table>

(Serves 13.) Served hot in a 128-oz container. All condiments including cups, stirrers, sweeteners, milk and cream are included. Prior arrangement must be made to return the pot to C'ville Coffee.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 Gallon of Coffee</td>
<td>$23.00</td>
</tr>
</tbody>
</table>

96 oz of freshly brewed coffee

#### Tea

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 Gallon of Tea</td>
<td>$23.00</td>
</tr>
</tbody>
</table>

(Serves 10.) Served hot in a 96-oz container with assorted tea bags. All condiments including cups, stirrers, sweeteners, and cream are included.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Gallon of Tea</td>
<td>$29.00</td>
</tr>
</tbody>
</table>

(Serves 14.) Served hot in a 128-oz container with assorted tea bags. All condiments including cups, stirrers, sweeteners, and cream are included.

#### Minute Maid

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange</td>
<td>$2.50</td>
</tr>
<tr>
<td>Apple, Cranberry, Raspberry Blend</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

Served in 15.2-ounce containers.

#### Hot Chocolate

**Hot Chocolate served with marshmallow on the side**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 Gallon of Hot Chocolate</td>
<td>$27.00</td>
</tr>
</tbody>
</table>

96 ounces of hot chocolate served with marshmallow on the side

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gallon of Hot Chocolate</td>
<td>$36.00</td>
</tr>
</tbody>
</table>

One gallon of hot chocolate served with marshmallow on the side

### SERVICE WARE

#### Service Ware

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper Products</td>
<td>$.35</td>
</tr>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
</tbody>
</table>

*Paper products are not included. We will provide paper products and utensils only if you order them. Please indicate how many people are in your party.*
Carpe Donut Catering

Features
- American, other, SAME DAY

Services
- Delivery, Pickup

Special Charges
- Service Fee: 10% charge, Orders above $350
- Service Fee: $35 charge, Orders below $350

Delivery Area
- Areas of Charlottesville, VA

Standard lead time is 1 day notice for catering.

LARGE ORDERS AND ORDERS WITH MORE THAN DONUTS AND DRINKS REQUIRE 48 HOURS NOTICE

Carpe Donut is a local company that provides organic and artisanal snacks & full brunch service all from our festive big red cart.

For smaller groups, we can also make deliveries to your department or office. For larger events when we bring our cart, we make our organic ingredient apple cider donut sprinkled with cinnamon sugar fresh on site, as well as, organic coffee, hot & cold cider, thick Italian drinking chocolate,hibiscus ginger tea, and organic lemonade.

All menu items are made from scratch.

We also can provide brunches from our cart that include donuts, drinks, fresh fruit, juices, bagels and cream cheese, as well as omelets made to order with various fillings.

We pride ourselves on friendly service, a superior organic product and a local company that pays its employees a living wage.

Our store hours are 8AM-1PM Tuesday-Saturday.

Please email contact@carpedonut.org with questions or inquiries.

Please contact vendor for a customized quote for events with on site cart.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

1715 Allied Lane
Charlottesville, VA 22903

Phone: (434) 806-6202
Alt. Phone: (704) 604-3671

Hours
- Tu-Sa: 8am to 8pm
- Su: 9am to 8pm
**BIG RED CART MENU**

**ADVANCE NOTICE REQUIRED**

**REQUIRES 48-HOUR NOTICE**

---

**Big Red Cart Donut Menu**

Our festive Big Red Cart will come to your event and serve your guests. All menus will be customized according to the details of your event. A minimum number of guests is required. Drop-off delivery is available for smaller groups. Please order from Drop Off Menus.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Beverage and Organic Donut Service</td>
<td>$7.00</td>
</tr>
<tr>
<td>(Priced per person, including unlimited service for three (3) hours. Minimum one hundred (100), please.) Organic donuts served with your choice of cider, coffee or lemonade.</td>
<td></td>
</tr>
<tr>
<td>Ice Cream for Hot Donuts</td>
<td>$3.00</td>
</tr>
<tr>
<td>(Priced per person, minimum one hundred (100), please.) Artisanal vanilla ice cream served on your hot donuts.</td>
<td></td>
</tr>
<tr>
<td>Donut Ice Cream Sandwiches</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Each, minimum one hundred (100), please.) Filled with artisanal vanilla ice cream.</td>
<td></td>
</tr>
<tr>
<td>Donut Party Favors</td>
<td>$4.00</td>
</tr>
<tr>
<td>Add favors for your guests at evening's end. Includes two (2) donuts packaged in your choice of a bag or box. (Priced per package)</td>
<td></td>
</tr>
<tr>
<td>Organic Hot Chocolate</td>
<td>$3.00</td>
</tr>
<tr>
<td>Add our delicious organic hot chocolate to your event. (Per person. Serving size is approximately 4 oz demitasse.) Served from our Italian Chocolatiere machine.</td>
<td></td>
</tr>
<tr>
<td>Organic Homemade Lemonade</td>
<td>$2.50</td>
</tr>
<tr>
<td>(Priced per 12-ounce serving.) Add our delicious organic homemade lemonade to your event.</td>
<td></td>
</tr>
<tr>
<td>Iced Ginger-Hibiscus Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Add our homemade iced ginger-hibiscus tea to your event. (Per serving)</td>
<td></td>
</tr>
</tbody>
</table>

---

**Big Red Cart Brunch Menu**

Our festive Big Red Cart will come to your event and serve your guests. All menus will be customized according to the details of your event. A minimum number of guests is required. Drop-off delivery is available for smaller groups. Please order from Drop Off Menus.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelette Brunch</td>
<td>$7.50</td>
</tr>
<tr>
<td>(Priced per person, minimum one hundred (100), please.) Freshly prepared omelets made to order with local eggs from pastured chickens, Cheddar and Swiss cheeses, sautéed Poblano chiles, caramelized onions, diced ham and butter.</td>
<td></td>
</tr>
<tr>
<td>Donut and Bagel Brunch</td>
<td>$13.50</td>
</tr>
<tr>
<td>(Priced per person, minimum fifty-five (55), please.) Organic signature donuts, local bagels served with assorted cream cheese and a fruit bowl (strawberries, grapes, bananas and seasonal fruit). Organic full coffee service, organic Italian drinking chocolate, apple cider and orange juice are included.</td>
<td></td>
</tr>
<tr>
<td>Fruit Bowl</td>
<td>$2.00</td>
</tr>
<tr>
<td>(Priced per person.) Add a fruit bowl to your event menu. Includes bananas, grapes, strawberries and seasonal fruit. Choices may vary. Choose to substitute organic fruit for an added charge.</td>
<td></td>
</tr>
<tr>
<td>Local Bagels</td>
<td>$3.00</td>
</tr>
<tr>
<td>(Each. Minimum one hundred (100), please.) Served with cream cheese.</td>
<td></td>
</tr>
<tr>
<td>Organic Coffee</td>
<td>$2.00</td>
</tr>
<tr>
<td>Add our organic coffee to your event menu. (Priced per 8-ounce serving.) Includes creamer, sugar, cups and stirrers.</td>
<td></td>
</tr>
<tr>
<td>Organic Hot Chocolate</td>
<td>$3.00</td>
</tr>
<tr>
<td>Add our delicious organic hot chocolate to your event. (Per person. Serving size is approximately 4 oz demitasse.) Served from our Italian Chocolatiere machine.</td>
<td></td>
</tr>
</tbody>
</table>
DROP OFF MENU

Donuts
No delivery fee on orders over $100. Perfect for smaller groups, we can make deliveries to your department or office. (Does not include cart service)

**Dozen Donuts**  
$15.00  
(Priced per dozen (12), two dozen minimum) Mixed dozen organic apple cider donuts rolled in cinnamon sugar, unless otherwise specified. Glaze options: maple, bourbon, vanilla, blueberry and chocolate.

**Hot Beverage and Organic Donut Service**  
$7.00  
(Priced per person, minimum ten (10), please.) Organic donuts served with your choice of coffee or cider.

Non-Donut Options
No delivery fee on orders over $100. Perfect for smaller groups, we can make deliveries to your department or office. (Does not include cart service)

**Omelette Station**  
$7.50  
(Priced per person, minimum of thirty (30), please.) Composed of organic pastured eggs, real butter, organic salsa and assorted fillings (Cheddar and Swiss cheeses, ham, caramelized onions and poblanos peppers).

**Local Bagels**  
$3.00  
(Each. Minimum ten (10), please.) Served with cream cheese.

**Fruit Bowl**  
$2.00  
(Priced per person, minimum ten (10), please.) Includes bananas, grapes, strawberries and seasonal fruit. Choices may vary.

**Organic Fruit Bowl**  
$3.00  
(Priced per person, minimum ten (10), please.) Includes bananas, grapes, strawberries and seasonal fruit. Choices may vary.

**Organic Empanadas**  
$6.00  
(Priced per person, minimum ten (10), please.) Freshly prepared empanadas. Options: Chicken, Beef or Vegetarian. Selections must be made in advance.

**Organic Empanadas Boxed Lunch**  
varies  
(Priced per person, minimum ten (10), please.) Freshly prepared empanadas. Options: Chicken, Beef or Vegetarian. Boxed lunch includes: choice of one (1) or two (2) empanadas, chips and salsa, and a small fruit serving. Selections must be made in advance.

Large Order Special
Orders over 20 dozen receive a 10% discount!

**Dozen Donuts**  
$13.50  
Dozen donuts served on box or on trays.
BEVERAGES

Coffee

Organic Coffee $2.00
(Priced per 8-ounce serving.) Includes creamer, sugar, cups and stirrers.

Organic Iced Coffee $2.00
(Priced per 12-ounce serving.)

Cider

Organic Hot Cider $2.00
(Priced per 8-ounce serving.)

Organic Cold Cider $2.00
(Priced per 12-ounce serving.)

Tea

Iced Ginger-Hibiscus Tea $2.50
(Priced per 12-ounce serving.) Served cold.

Lemonade

Organic Homemade Lemonade $2.50
(Priced per 12-ounce serving.)

Hot Chocolate

Organic Hot Chocolate $3.00
(Per person. Serving size is approximately 4oz demitasse.) Served from our Italian Chocolateis machine. (Chocolateis machine must be manned by a knowledgeable staff. For orders under $200, client must provide their own staff.)

SERVICE WARE

Service Ware

Paper Products varies
We supply necessary paper products at no charge.

No Service Ware Needed varies
If you would like us to not send service ware with your order, please choose this item.
Chick-fil-A - Fashion Square Mall

Order Now

Heart

Standard lead time is 1 day notice for catering.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

Chick-fil-A is the easy choice for irresistible food and a remarkable experience across a variety of occasions: birthdays, soirees, graduation parties, tailgates, meetings, etc.

We offer a selection of fresh, delicious food with the variety needed for your occasion and guests. Our menu includes packaged meals, trays and a la carte items.

1576 Rio Road East
Charlottesville, VA 22901

phone: (434) 973-1645
alt. phone: (317) 709-6595

Hours
M-Sa: 9:30am to 7pm

(minimum for delivery $150)
ORDER FOR DELIVERY

Salad (Delivery)
Prices reflected are for delivery only. Prices include delivery charges and set-up.

Market Salad $11.95
Grilled chicken prepared with mixed greens, carrots, red cabbage, blue cheese, apples, and berries.

Side Salad $4.65
Prepared with your choice of dressing.

Small Garden Salad Tray $21.00
(Serves five (5) people.) Available with your choice of dressings.

Large Garden Salad Tray $44.00
(Serves ten (10) people.) Available with your choice of dressings.

Sandwiches (Delivery)
Prices reflected are for delivery only. Prices include delivery charges and set-up. Choose a package to include chips, a cookie or a fruit cup.

Chick-fil-A Chicken Sandwich varies
A boneless breast of chicken served on a toasted, buttered bun with dill pickle chips. Also available on a multigrain bun.

Spicy Chicken Sandwich varies
A boneless breast of chicken, seasoned with a spicy blend of peppers and served on a toasted buttered bun with dill pickle chips. Also available on a multigrain bun.

Chilled Grilled Chicken Sub varies
Sandwich
Boneless chicken breast, marinated with a special blend of seasonings, grilled, thinly sliced and served chilled on a multigrain baguette with Colby-Jack cheese, baby greens and sliced tomato. Accompanied by your choice of dipping sauce.

Chick-fil-A Trays (Delivery)
Prices reflected are for delivery only. Prices include delivery charges and set-up. (Available in your choice of sizes.)

Chick-fil-A Nuggets Tray varies
Bite-sized pieces of tender all-breast chicken meat served with your choice of dipping sauce. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.

Chick-fil-A Nuggets Tray Large $125.00
(Serves 25) Two hundred (200) bite-sized pieces of tender all-breast chicken meat served with your choice of two (2) dipping sauces. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.

Chick-fil-A Chick-n-Stripes Tray varies
Made from the most tender part of the chicken breast, Chick-n-Stripes are marinated with special seasonings and served with your choice of dipping sauce. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.

Chick-fil-A Chick-n-Stripes Tray Large $125.00
(75 Strips, Serves 25) Made from the most tender part of the chicken breast. Chick-n-Stripes are marinated with special seasonings and served with your choice of two (2) dipping sauces. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.

Chilled Grilled Chicken Sub varies
Sandwich Tray
Boneless chicken breast, marinated with a special blend of seasonings, grilled, thinly sliced, and served chilled on a multigrain baguette with Colby-Jack cheese, baby greens and sliced tomato. Served with your choice of dipping sauce.

Chilled Grilled Chicken Sub $69.00
Sandwich Tray Large
(15 Sandwich Halves) Boneless chicken breast, marinated with a special blend of seasonings, grilled, thinly sliced, and served chilled on a multigrain baguette with Colby-Jack cheese, baby greens and sliced tomato. Served with your choice of dipping sauce.

Side Dishes (Delivery)
Prices reflected are for delivery only. Prices include delivery charges and set-up.

Fruit Cup varies
Available in your choice of sizes.

Fruit Tray varies
(Available in your choice of sizes.) A great-tasting, nutritious fruit mix served chilled. Accompanied by caramel dipping sauce on the side.

Side Salad $4.65
Prepared with your choice of dressing.

Waffle Potato Chips $2.00
### Dessert (Delivery)

Prices reflected are for delivery only. Prices include delivery charges and set-up.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Chunk Cookie</td>
<td>$1.90</td>
<td>Chocolate Chunk Cookie Tray</td>
<td>varies</td>
</tr>
<tr>
<td><em>Each.</em></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Beverages (Delivery)

Prices reflected are for delivery only. Prices include delivery charges and set-up.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Iced Tea</td>
<td>$8.00</td>
<td>Honest Kids Appley Ever After</td>
<td>$2.15</td>
</tr>
<tr>
<td><em>Gallon.</em></td>
<td></td>
<td>Organic Juice Drink</td>
<td></td>
</tr>
<tr>
<td>Unsweetened Iced Tea</td>
<td>$7.75</td>
<td>6-Ounce box.</td>
<td></td>
</tr>
<tr>
<td><em>Gallon.</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh-Squeezed Lemonade</td>
<td>$15.00</td>
<td>1% Reduced Fat Milk</td>
<td>$2.15</td>
</tr>
<tr>
<td><em>(Priced per gallon.) Available in your choice of diet or regular.</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dasani Bottled Water</td>
<td>$2.60</td>
<td>Chocolate Low-Fat Milk</td>
<td>$2.15</td>
</tr>
<tr>
<td><em>(16 9-Ounce bottle.)</em></td>
<td></td>
<td>7-Ounces.</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>(12-Ounce can.)</em></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Ice (Delivery)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 Pound Bag of Ice</td>
<td>$1.59</td>
</tr>
</tbody>
</table>
# ORDER FOR PICK UP

## Salad (Pick Up)

Prices reflected are for pick up only.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Market Salad</td>
<td>$9.19</td>
<td>Grilled chicken prepared with mixed greens, carrots, red cabbage, blue cheese, apples, and berries.</td>
</tr>
<tr>
<td>Side Salad</td>
<td>$3.55</td>
<td>Prepared with your choice of dressing.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tray</th>
<th>Cost</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Garden Salad Tray</td>
<td>$16.00</td>
<td>Serves five (5) people. Available with your choice of dressing.</td>
</tr>
<tr>
<td>Large Garden Salad Tray</td>
<td>$34.00</td>
<td>Serves ten (10) people. Available with your choice of dressing.</td>
</tr>
</tbody>
</table>

## Sandwiches (Pick Up)

Prices reflected are for pick up only. Choose a package to include chips, a cookie or a fruit cup. Breaded chicken is cooked in 100% refined peanut oil.

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chick-fil-A Chicken Sandwich</td>
<td>varies</td>
<td>A boneless breast of chicken served on a toasted, buttered bun with all-vegetable chips. Also available on a multigrain bun.</td>
</tr>
<tr>
<td>Spicy Chicken Sandwich</td>
<td>varies</td>
<td>A boneless breast of chicken, seasoned with a spicy blend of peppers and served on a toasted buttered bun with all-vegetable chips. Also available on a multigrain bun.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Grilled Chicken Sub</td>
<td>varies</td>
<td>Boneless chicken breast, marinated with a special blend of seasonings, grilled, thinly sliced and served chilled on a multigrain baguette with Colby-Jack cheese, baby greens and sliced tomato. Accompanied by your choice of dipping sauce.</td>
</tr>
</tbody>
</table>

## Chick-Fil-A Trays (Pick Up)

Prices reflected are for pick up only. (Available in your choice of sizes.)

<table>
<thead>
<tr>
<th>Tray</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chick-fil-A Nuggets Tray</td>
<td>varies</td>
<td>Bite-sized pieces of tender all-breast chicken meat served with your choice of dipping sauce. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.</td>
</tr>
<tr>
<td>Chick-fil-A Nuggets Tray Large</td>
<td>$96.00</td>
<td>(200 Nuggets, Serves 25) Bite-sized pieces of tender all-breast chicken meat served with your choice of two (2) dipping sauces. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tray</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chick-fil-A Chick-n-Strips Tray</td>
<td>varies</td>
<td>Made from the most tender part of the chicken breast. Chick-n-Strips are marinated with special seasonings and served with your choice of dipping sauce. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tray</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chick-fil-A Chick-n-Strips Tray Large</td>
<td>$94.00</td>
<td>(75 Strips, Serves 25) Made from the most tender part of the chicken breast. Chick-n-Strips are marinated with special seasonings and served with your choice of two (2) dipping sauces. Choose to add additional sauces for an extra charge. Purchase this tray hot and ready to serve, or cooked and chilled to be reheated later.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tray</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Grilled Chicken Sub</td>
<td>varies</td>
<td>Boneless chicken breast, marinated with a special blend of seasonings, grilled, thinly sliced, and served chilled on a multigrain baguette with Colby-Jack cheese, baby greens and sliced tomato. Served with your choice of dipping sauce.</td>
</tr>
</tbody>
</table>

## Side Dishes (Pick Up)

Prices reflected are for pick up only.

<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Tray</td>
<td>varies</td>
<td>(Available in your choice of size.) A great-tasting, nutritious fruit mix served chilled. Accompanied by caramel dipping sauce on the side.</td>
</tr>
<tr>
<td>Fruit Cup</td>
<td>varies</td>
<td>(Available in your choice of size.)</td>
</tr>
<tr>
<td>Side Salad</td>
<td>$3.59</td>
<td>Prepared with your choice of dressing.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dishes</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Waffle Potato Chips</td>
<td>$1.99</td>
<td></td>
</tr>
<tr>
<td>Waffle Fries</td>
<td>$2.15</td>
<td></td>
</tr>
</tbody>
</table>
Dessert (Pick Up)
Prices reflected are for pick up only.

Chocolate Chunk Cookie $1.45
Each.

Chocolate Chunk Cookie Tray varies

Beverages (Pick Up)
Prices reflected are for pick up only.

Sweet Iced Tea $6.25
Gallon.

Unsweetened Iced Tea $6.25
Gallon.

Fresh Squeezed Lemonade $12.00
(Price per gallon.) Available in your choice of diet or regular.

Dasani Bottled Water $1.99
16.9-Ounce bottle.

Honest Kids Apple Ever After $1.65
Organic Juice Drink
6-Ounce box.

1% Reduced Fat Milk $1.65
7-Ounces.

Chocolate Low-Fat Milk $1.65
7-Ounces.

Assorted Soft Drinks $2.00
12-Ounce can.

Ice (Pick Up)
Prices reflected are for pick up only.

5 Pound Bag of Ice $1.59

SERVICE WARE

Service Ware

Paper Products varies
We supply the necessary paper products.

No Service Ware Needed varies
If you would like us to not send service ware with your order, please choose this item.
Features
- American, Zero Waste

Services
- Delivery, Pickup, Dine In

Delivery Areas
- Zip Codes 22902, 22903 and 22904

Catering

Standard Lead time is 2 days notice for catering.
Catering is available 24/7.

Our hours are Monday-Friday 8:00AM-7:00PM, Saturday 9:00AM-6:00PM and Sunday 9:00AM-7:00PM.

We make sure you get the highest quality, freshest produce possible!

We use 11-tonnes of pressure (and zero heat) to ensure that the vital enzymes, nutrients and minerals stay intact, so you get the most out of your juice!

We love Charlottesville and support our local farmers, businesses and community partners as much as possible!

1509 University Avenue
Charlottesville, VA 22903

phone: (434) 280-3160
alt. phone: (434) 466-8757

Hours
Every Day: 24 hours
# BREAKFAST

## Pastries

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Croissant</td>
<td>$3.95</td>
</tr>
<tr>
<td>Croissant</td>
<td>$3.50</td>
</tr>
<tr>
<td>Canole</td>
<td>$3.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Almond Powerball Each</td>
<td>$1.99</td>
</tr>
<tr>
<td>Cacao Matcha Powerball Each</td>
<td>$1.99</td>
</tr>
</tbody>
</table>

## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Colombian Coffee (2.5-Liters) Includes creamer, sweeteners and stir sticks</td>
<td>$12.00</td>
</tr>
<tr>
<td>Fresh Squeezed Orange Juice Per liter</td>
<td>$9.50</td>
</tr>
</tbody>
</table>

# BOWLS

## Bowls

Choose an add-on for an extra charge.

<table>
<thead>
<tr>
<th>Bowl</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Acai Bowl</td>
<td>$8.95</td>
</tr>
<tr>
<td>Includes acai, banana, mango and almond milk on the base. Banana, blueberries, Hudson Henry granola, chia seeds, and coconut shavings served on top.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bowl</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Bowl</td>
<td>$9.95</td>
</tr>
<tr>
<td>Includes organic spinach, mango, banana, avocado and almond milk on the base. Strawberries, mango, blueberries, Hudson Henry granola, and coconut shavings served on top.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bowl</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain Bowl</td>
<td>$9.55</td>
</tr>
<tr>
<td>Includes bananas, almond butter, cacao nibs, date and almond milk on the base. Hudson Henry granola, bananas, almond butter, almond slivers and cacao nibs served on top.</td>
<td></td>
</tr>
</tbody>
</table>
# SANDWICHES

### Sandwiches

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey Avocado</td>
<td>$7.95</td>
<td>Hand-carved turkey breast, homemade avocado spread, cucumber, red onion and homemade herb mayonnaise served on Marie Bette organic wheat pullman bread.</td>
</tr>
<tr>
<td>Tuna Avocado</td>
<td>$7.95</td>
<td>Prepared with white albacore tuna, homemade avocado mash, carrot, cucumber, red onion, sprouts, basil pesto and Marie Bette organic wheat pullman bread.</td>
</tr>
<tr>
<td>California</td>
<td>$7.25</td>
<td>Prepared with avocado, hummus, carrot, cucumber and alfalfa sprouts on Marie Bette organic wheat pullman bread.</td>
</tr>
<tr>
<td>Classico Panini</td>
<td>$8.95</td>
<td>Prepared with hand-carved ham, salami, fresh mozzarella cheese, arugula and basil pesto on a pressed Marie Bette baguette.</td>
</tr>
<tr>
<td>Brie and Fig Panini</td>
<td>$8.95</td>
<td>Prepared with prosciutto, brie, fig spread and arugula on pressed Marie Bette baguette.</td>
</tr>
<tr>
<td>Cubano Sandwich</td>
<td>$8.95</td>
<td>Prepared with hand-carved ham, turkey, Swiss cheese, pickles and mustard on a Marie Bette brioche. Served with a side of homemade aji verde sauce.</td>
</tr>
<tr>
<td>Gourmet Grilled Cheese</td>
<td>$6.95</td>
<td>Prepared with Cheddar cheese, Swiss cheese, herb mayonnaise and arugula on Marie Bette brioche.</td>
</tr>
</tbody>
</table>

### Toasts

Choose additional toppings for an extra charge.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado Toast</td>
<td>$6.25</td>
<td>Homemade avocado spread, hemp seeds, radishes, black pepper, salt, olive oil and red pepper flakes served on Marie Bette organic wheat Pullman.</td>
</tr>
<tr>
<td>Nova Lox Toast</td>
<td>$7.95</td>
<td>Prepared with cream cheese, nova lox, capers, lemon and onions on Marie Bette Pullman wheat bread.</td>
</tr>
<tr>
<td>Almond Butter and Banana</td>
<td>$5.95</td>
<td>Toast</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Prepared with almond butter, banana, chia seeds, almonds slivers, coconut flakes and honey on Marie Bette Pullman wheat bread.</td>
</tr>
</tbody>
</table>
BEVERAGES

Coffee

Organic Colombian Coffee $12.00
(2.5-Liters.) includes creamer, sweeteners and stir sticks.

Juice

Fresh Squeezed Orange Juice $9.50
Per liter.

Cold Pressed Juices and Nut Milks

Dr. J $7.99
Prepared with pineapple, orange, lemon and ginger.

The Grinch $7.99
Prepared with organic spinach, cucumber, granny smith apple, pineapple, lime and ginger.

The Lawn $7.99
Prepared with organic spinach, organic red chard, cucumber, red pepper, granny smith apple and lemon.

Rabbit Hole $7.99
Prepared with organic carrots, granny smith apple, lemon and ginger.

The Gypsy $7.99
Prepared with watermelon and lime.

Boota Bridge $7.99
Prepared with organic beets, organic carrots, cucumber and lemon.

Black Magic $7.99
Prepared with activated charcoal, chia seeds, lemon, maple syrup and filtered water.

House Nut Milk $8.99
Prepared with activated cashews, activated almonds, Medjool dates, vanilla bean, filtered water and Himalayan rock salt.

Coffee Nut Milk $8.99
Prepared with cold brew coffee, activated cashews, activated almonds, Medjool dates, vanilla bean, filtered water and Himalayan rock salt.

Smoothies

The Captain $7.95
Prepared with bananas, almond butter, dates, cacao nibs and almond milk.

Dank Sinatra $7.95
Prepared with strawberries, pineapple, dates, coconut meat, mint and coconut water.

Blue Ridge Berry $7.95
Prepared with blueberries, mango, banana, avocado, flax powder and almond milk.

P.S.W. $7.95
Prepared with pineapple, mango, spinach, mint and coconut water.

Corner Coleda $7.95
Prepared with pineapple, banana, spinach, kale, coconut meat and coconut water.

Crocodile Pear $7.95
Prepared with mango, banana, spinach, avocado, raw honey and almond milk.

SERVICE WARE

Service Ware

No Service Ware Needed varies

Utensils $0.95
Per Person (includes all silverware and napkins).
Croby's Urban Viddles

Features
american, SAME DAY, SWaM

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $10

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Standard lead time is 18 hours notice for catering.

For Southern hospitality and down-home comfort, Charlottesville comes to Croby’s Urban Viddles. We pride ourselves on more than just our food, though. Our atmosphere is what we love sharing the most.

In opening our restaurant, we opened up our childhood dining room too, bringing the sincerity of those meals to everyone in our community. Our family’s recipes are all full of flavor and healthy ingredients that leave people feeling warm and fuzzy when they visit.

Come for the comfort, stay for the hospitality, and taste the love in every bite.

Chafing dishes, ice and cups are available. Call for pricing and selection.

NOTE: If you do not require Service Ware please order the No Service Ware Needed item in the Service Ware menu - thanks!

32 Mill Creek Dr.
Charlottesville, VA 22902

phone: (434) 234-3089

Hours
Tu-F: 11am to 6pm
Su: 9am to 4pm
Sa: 9am to 6pm
STARTERS

Platters
Available in your choice of sizes.

- Pimiento Cheese, Apple Slices and Pork Rinds
  Includes pimento cheese with apple slices, seasoned pork rinds and honey potato bread.
- Chicken Tenders
  Served with celery slices and sides of bleu cheese dressing and comeback sauce.

SOUP

Soup
Available in your choice of sizes. Bread or side dishes are not included.

- Brunswick Stew
- BLT Soup

SALAD

Salad
Available in your choice of sizes.

- House Salad
  Includes your choice of two (2) salad dressings.

Dressings
Available in your choice of sizes.

- Ranch
- Bleu Cheese
PACKAGES

Packages
(Priced per person.) Includes up to two (2) main dishes, two (2) side dishes, bread, sauce and serving utensils.

Roasted and pulled chicken $10.00
Served plain with bbq sauce on the side

Pulled Pork $10.00
Served plain with bbq sauce on the side

Chicken Tenders $10.00
Marinated with honey mustard, coated, baked and flash fried.

Chicken Salad $10.00
Prepared with roast chicken and roasted red peppers.

Hot Mess Muffins $10.00
Prepared with bbq pulled pork and topped with pimiento cheese.

BOXED MEALS

Lunch or Dinner Boxes
(Priced per person, minimum ten (10), please.) Includes side cups of cole slaw and baked beans, a cookie and bottled water. Also includes silverware and a napkin.

Pulled Chicken $10.00
Oven roasted chicken with Gruby’s house blend of spices. Pulled and served with a side of bbq sauce.

Pulled Pork Sandwich $10.00

House Salad with Pulled Chicken $10.00
Green leaf lettuce, mixed greens, julienne carrots, sliced green tomatoes, homemade croutons, topped with oven roasted, then pulled, chicken.

Chicken Salad Wrap $10.00
Homemade chicken salad with roasted red peppers and diced onion wrapped in a flour tortilla with chopped lettuce and red pepper peach sauce.

BY THE POUND

By the Pound
Available in your choice of half pound, full pound or two (2) pounds.

Chicken Salad varies
Pulled Chicken varies

Pimiento Cheese varies
Sliced Pork varies

Pulled Pork varies
**SIDES**

**Side Dishes**
*Available in your choice of pint or quart.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Item</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Collard Greens</td>
<td>varies</td>
<td>Baked Beans</td>
<td>varies</td>
</tr>
<tr>
<td>Coleslaw</td>
<td>varies</td>
<td>Green Beans</td>
<td>varies</td>
</tr>
<tr>
<td>Succotash</td>
<td>varies</td>
<td>Applesauce</td>
<td>varies</td>
</tr>
<tr>
<td>Macaroni and Cheese</td>
<td>varies</td>
<td>Cauliflower Mash</td>
<td>varies</td>
</tr>
<tr>
<td></td>
<td></td>
<td><em>Served with gravy on the side.</em></td>
<td></td>
</tr>
</tbody>
</table>

**Breads**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Bread</td>
<td>$6.00</td>
<td>Slider Buns</td>
<td>$10.00</td>
</tr>
<tr>
<td><em>Per dozen.</em></td>
<td></td>
<td><em>Per dozen (12).</em></td>
<td></td>
</tr>
<tr>
<td>House Honey Potato Bread</td>
<td>$7.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Per loaf, about eight (8) slices.</em></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Sauces and Dressings**
*Available in your choice of sizes.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Item</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ Sauce</td>
<td>varies</td>
<td>Bleu Cheese</td>
<td>varies</td>
</tr>
<tr>
<td>Brown Gravy</td>
<td>varies</td>
<td>Honey Mustard</td>
<td>varies</td>
</tr>
<tr>
<td>Comeback Sauce</td>
<td>varies</td>
<td>Creamy Parmesan Vinaigrette</td>
<td>varies</td>
</tr>
<tr>
<td>Ranch</td>
<td>varies</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
DESSERT

BIG cookies:

- Oatmeal Raisin: $12.00
- M&M Chocolate Chip: $12.00
- Peanut Butter: $12.00
- Gluten Free Chocolate Chip: $15.00
- Made with gluten free ingredients but not in a gluten free environment (kitchen)
- Double Chocolate Oatmeal: $12.00

Brownies and Blondies

- Ghardelli double chocolate brownies: $2.00
  Big brownie portions!

Platters

Cupcakes

- Coca Cola cupcakes: $1.50
  Rich chocolate cake cupcakes topped with a creamy chocolate Coca Cola frosting
- Red velvet with cream cheese frosting: $1.50
- Vanilla cupcakes: $1.50
  Vanilla and lemon flavored cupcake topped with buttercream frosting

Fruit, yogurt and other desserts

Cake

BEVERAGES

Soda

- 20-Ounce bottle:
- Coke: $1.50
- Sprite: $1.50
- Diet Coke: $1.50
- Orange: $1.50

SERVICE WARE

Service Ware

- Paper Goods: $.50
  (Per person) Includes plates, napkins and silverware.
- No Service Ware Needed: varies
  If you would like us to not send service ware with your order, please choose this item.
Features
- catering, pizza, Zero Waste

Services
- Delivery, Pickup

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $5

20 Elliewood Avenue
Charlottesville, VA 22903

Phone: (434) 202-0502

Hours
Every Day: 11:30 am to 9:30 pm

Have feedback on this menu? Let us know!
STARTERS

Appetizers

Garlic Knots with Marinara  V  $5.00
dusted with romano, side of marinara

Spinach & Artichoke Dip  V  $7.50
with seasoned crostini

Hummus Plate  GF VG V  $6.00
with sliced carrot, cucumber, and tortilla chips (gluten free, vegan)

Bruschetta  V  $6.50
Diced Roma tomatoes, oil, balsamic vinegar, basil and feta cheese served on a baguette.

Caprese varies
tomato, basil, & fresh mozz on a bed of arugula, balsamic glaze

SALAD

(Priced per person) Prepared with your choice of dressing. Choose to add chicken, ham, bacon or anchovies for an extra charge.

Fresh Garden varies
Prepared with Romaine lettuce, cucumbers, cherry tomatoes, red onions, mushrooms and green olives.

Spinach varies
Prepared with cucumbers, cherry tomatoes, red onions and mushrooms.

Mediterranean varies
Prepared with Romaine lettuce, cucumbers, cherry tomatoes, red onions, feta cheese, Kalamata olives and pepperoncini.

Caprese varies
Prepared with cherry tomatoes, fresh mozzarella cheese, basil and balsamic reduction.

Caesar varies
Prepared with Romaine lettuce, shaved Parmesan cheese and house Caesar dressing.

Salad Catering Trays

(Serves twenty-twenty-five as a side salad.) Prepared with your choice of dressing. Choose to add chicken, ham, bacon or anchovies for an extra charge.

Garden Tray  GF V  $35.00
Prepared with Romaine lettuce, cucumbers, cherry tomatoes, red onions, mushrooms and green olives.

Spinach Tray  GF V  $35.00
Prepared with cucumbers, cherry tomatoes, red onions and mushrooms.

Mediterranean Tray  GF V  $35.00
Prepared with Romaine lettuce, cucumbers, cherry tomatoes, red onions, feta cheese, Kalamata olives and pepperoncini.
PIZZA

House Favorites
Available in your choice of sizes. Small pizzas are 12-inches. Medium pizzas are 14-inches. Large pizzas are 16-inches.

Special
pepperoni, sausage, onion, mushroom, green pepper
varies

The Greek
Prepared with onion, green pepper, tomato, feta cheese and black olive.
varies

Buddhist Pie
white base, red bell pepper, feta, basil, sun-dried tomato
varies

Emerald
pasta, tomato, romano
varies

Maui
ham, bacon and pineapple.
varies

Veggie
spinach, tomato, fresh garlic
varies

Outlaw
buffalo chicken, ghost pepper, jack, cheddar, red onion, jalapeno
varies

Feisty Italian
pepperoni, italian sausage, banana pepper, basil
varies

Southern Thing
BBQ base, chicken, bacon, red onion
varies

Capone
white base, ricotta, roasted garlic, romano
varies

Carnivore
pepperoni, ham, sausage, meatball
varies

747

Create Your Own
Create your own pizza or calzone with the ingredients of your choice.

12-Inch Small Pizza
$10.00

14-Inch Medium Pizza
$12.00

16-Inch Large Pizza
$14.50

Calzone
$6.75

10-Inch Gluten-Free
Calzones
$12.00

Gluten-Free Crust

Meathead
$9.75

pepperoni, italian sausage, meatball

Pocket Pie
$9.50

ham, bacon, cheddar
BEVERAGES

Soda
(2-Liters) Served with cups.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$3.50</td>
</tr>
<tr>
<td>Sprite</td>
<td>$3.50</td>
</tr>
<tr>
<td>Dist Coke</td>
<td>$3.50</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

SERVICE WARE

Service Ware

Paper Products:

- We supply necessary paper products.

Service Ware Needed:

- No Service Ware Needed

If you would like us to not send service ware with your order, please choose this item.
Features
- American, catering, gluten-free, international, Italian, late night, Mediterranean, Mexican, SWaM, vegan, vegetarian

Services
- Delivery, Pickup

Delivery Area
- Areas of Charlottesville, VA
- $25 delivery fee for orders of $100.01 - $499.99
- $45 delivery fee for orders $100 and below

Standard lead time is 2 days notice for catering.
DaH Catering has served Charlottesville and the UVA community for 11 years. Our menus reflect the seasons and the diversity each one offers via the farms and producers from which we source. This contemporary style with an eye for the traditional, brings a unique flair to every event, be it a corporate lunch, casual buffet dinner or outdoor wedding. DaH Catering is committed to using the best ingredients available from local farms and vendors as well as specialty products from around the world.

Our kitchen staff is small, comprised of the two owners, Ashley and Carter East, and 1-2 other employees at a given time. This ensures a focus on quality in every dish we put out. The same people planning your events are cooking your food, guaranteeing a perfect balance between food and overall service.

218 West Market Street
Charlottesville, VA 22902
Phone: (434) 960-6691
Alt. Phone: (434) 242-6498

Hours
Every Day: 9am to 6pm
SALAD

Salads
Priced per serving, minimum twelve (12) please.

Tossed Green Salad $4.00
Prepared with house vinaigrette and seasonal vegetables which may include mixed lettuces, tomatoes, cucumbers, carrots and radishes.

Romaine and Spinach Salad $4.00
Prepared with roasted peppers, cucumbers and chipotle-lime dressing.

Caesar Salad $4.00
Prepared with Romaine lettuce, Parmesan cheese, croutons and Caesar dressing.

Greek Chickpea and Vegetable Salad $4.00
Prepared with feta cheese and parsley.

Black Bean and Corn Salad $4.00
Prepared with cilantro, cumin and lime.

ENTREES

Entrees

Herb-Grilled Chicken Breast $6.00
(Priced per serving, minimum ten (10), please.) Prepared with Romesco sauce.

Citrus-Herb Shrimp Pasta $10.00
(Priced per serving, minimum ten (10), please.) Prepared with pasta, shrimp, tomatoes, herbs, lemon and extra virgin olive oil.

Chili-Lime Sirloin $7.00
(Priced per serving, minimum ten (10), please.) Served with cilantro cream sauce.

Rosemary-Lemon Pork Tenderloin $6.00
Priced per serving, minimum ten (10), please.

Vegetarian Pasta Primavera $50.00
(Eight (8) servings.) Pasta prepared with seasonal vegetables, Parmesan cheese and herbs in a white-wine cream sauce.

Beef and Pork Baked Ziti $80.00
Twelve (12) servings.

Vegetarian Enchiladas $70.00
(Ten (10) servings.) Prepared with black beans, quinoa and veggies.

Meat Lasagna $80.00
Twelve (12) servings.

Chicken Chilisquiles $118.00
(Eighteen (18) servings.) A casserole of pulled chicken prepared with veggies, salsa and tortilla chips. Garnished with cilantro and scallions.

SANDWICHES

Sandwich Platters
One platter includes eight (8) sandwiches. Please see the “Sides” menu for sandwich platter sides.

Dinner at Home Chicken Salad $72.00
Prepared with apples, grapes and celery on a baguette.

Veggie Wrap $72.00
Prepared with herb cream cheese, seasonal veggies and Cheddar cheese.

Egg Salad and Spinach Wrap $72.00

Southwestern Chicken Wrap $72.00
Prepared with lettuce, roasted red peppers and chipotle cream sauce.

Chevre and Fig Jam on Baguette $72.00
Chevre, fig jam and spinach on fresh baguette.
### SIDES

#### Sandwich Platter Sides

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Green Salad</td>
<td>$20.00</td>
</tr>
<tr>
<td>(Serves eight (8). Prepared with house vinaigrette.)</td>
<td></td>
</tr>
<tr>
<td>Red Potato Salad</td>
<td>$36.00</td>
</tr>
<tr>
<td>(Serves twelve (12).)</td>
<td></td>
</tr>
</tbody>
</table>

#### Side Dishes

*Priced per serving. Minimum twelve (12), please.*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macaroni and Cheese</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cilantro Rice</td>
<td>$4.00</td>
</tr>
<tr>
<td>Quinoa and Roasted Vegetable Pilaf</td>
<td>$4.00</td>
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<tr>
<td>Three Grain Pilaf</td>
<td>$4.00</td>
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<tr>
<td>Prepared with rice, quinoa, wheatberries, dried apricots and mint.</td>
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<tr>
<td>Greek Chickpea and Vegetable Salad</td>
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<tr>
<td>Prepared with feta cheese and parsley.</td>
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<tr>
<td>Black Bean and Corn Salad</td>
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<tr>
<td>Prepared with cilantro, cumin and lime.</td>
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<tr>
<td>Tossed Green Salad</td>
<td>$4.00</td>
</tr>
<tr>
<td>Prepared with house vinaigrette and seasonal vegetables which may include mixed lettuces, tomatoes, cucumbers, carrots and radishes.</td>
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<tr>
<td>Romaine and Spinach Salad</td>
<td>$4.00</td>
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<tr>
<td>Prepared with roasted peppers, cucumber and chipotle-lime dressing.</td>
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</tr>
<tr>
<td>Caesar Salad</td>
<td>$4.00</td>
</tr>
<tr>
<td>Prepared with Romaine lettuce, Parmesan cheese, croutons and Caesar dressing.</td>
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</tr>
<tr>
<td>Roasted Potatoes</td>
<td>$4.00</td>
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<tr>
<td>Roasted Seasonal Veggies</td>
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</tr>
<tr>
<td>Dinner Rolls</td>
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</tr>
<tr>
<td>Two (2) rolls.</td>
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<tr>
<td>Biscuits</td>
<td>$4.00</td>
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<tr>
<td>Two (2) biscuits.</td>
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</tr>
<tr>
<td>Cornbread</td>
<td>$4.00</td>
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<tr>
<td>Two (2) square pieces.</td>
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#### Snacks

*Available in your choice of sizes.*

<table>
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<tr>
<th>Dish</th>
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<tbody>
<tr>
<td>Sweet and Spicy Pecans</td>
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<tr>
<td>Rosemary Cashews</td>
<td>varies</td>
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</table>
DESSERT

Dessert

Chocolate Chip Cookie Platter $28.00  Fudge Brownies $24.00
(Two (2) dozen)

Lemon Bars $24.00
Priced per dozen (12).

BEVERAGES

Soda
12-Ounce can

Coke $1.25  Ginger Ale $1.25

Diet Coke $1.25

Water

Bottled Water $1.25
16.9-Ounce bottle.

SERVICE WARE

Service Ware

Paper Products $2.00  No Service Ware Needed varies
(Priced per person.) Includes plates, cups, cutlery and napkins.
IMPORTANT NOTE: Order from this menu if your delivery point is North (and Northeast) of Ivy Road. If you are ordering for delivery south of that line, please use the Domino's menu page for the Commonwealth - 5th Street store — thanks!

Please allow twenty four (24) hours notice for orders over twenty (20) pizzas.

Please note we do not offer cups or plates.

1137 Millmont Street
Charlottesville, VA 22903

phone: (434) 971-5383

Hours
Every Day: 10:30am to 12am
STARTERS

Appetizers

**Parmesan Bread Bites**  
Varies

Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Asiego cheese and seasoned with garlic and more Parmesan. Perfectly delicious for sharing. Extra dipping sauces are available for an added charge.

**Stuffed Cheesy Bread**  
$6.99

Includes eight (8) of our oven baked breadsticks stuffed with cheese and covered in a blend of 100% mozzarella and Cheddar cheeses. Seasoned with a sprinkling of garlic, parsley and Romano cheese. Choose from bacon and jalapeno, spinach and feta or cheese only flavors. Extra dipping sauces are available for an added charge.

**Wings**  
Varies

Marinated and oven-baked, our wings are served with your choice of plain, hot, barbecue or sweet mango habanero sauce. Includes your choice of blue cheese or ranch dipping sauces. Available in eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

**Boneless Chicken**  
Varies

Lightly breaded with savory herbs, made with 100% whole white breast meat. Served with your choice of hot, barbecue or sweet mango habanero sauce. Comes with your choice of blue cheese or ranch dipping sauce. Available in eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

**Extra Dipping Sauces**  
$.50

Priced per each sauce. Available in ranch, blue cheese, marinara, sweet mango habanero, barbecue, hot and garlic dipping sauce flavors.

**Parmesan Bread Twists**  
$5.99

Handmade from fresh butty-lasting dough and baked to a golden brown. Crusty on the outside and soft on the inside. Drizzled with garlic and Parmesan cheese seasoning, and sprinkled with more Parmesan. Served with a side of marinara sauce for dipping.

**Garlic Bread Twists**  
$5.99

Handmade from fresh butty-lasting dough and baked to a golden brown. Crusty on the outside and soft on the inside. Drizzled with buty garlic and Parmesan cheese seasoning. Served with a side of marinara sauce for dipping.
PIZZA

American Legends and Feasts

Please note we do not offer cups or plates. Choose from small ten-inch (10") - six slices, medium twelve-inch (12") - eight slices, large fourteen-inch (14") - eight slices, and extra-large sixteen-inch (16") - eight slices sizes.

**Deluxe Feast**
A mouthwatering combination of pepperoni, Italian sausage, green peppers, mushrooms, onions and cheese.

**Ultimate Pepperoni Feast**
Made with two layers of pepperoni sandwiched between parmesan, provolone and mozzarella cheeses with oregano.

**Wisconsin 6 Cheese**
Robust tomato sauce, cheeses made with 100% real mozzarella, feta, provolone, cheddar, parmesan and Asiago. Sprinkled with oregano.

**Honolulu Hawaiian**
Sliced ham, bacon, pineapple and roasted red peppers.

**Buffalo Chicken**
Made with tender cuts of chicken breast, buffalo hot sauce and onions with provolone and American cheese.

**Memphis Barbecue Chicken**
Made with tender cuts of chicken breast, barbecue sauce and onions with provolone, mozzarella and cheddar cheese.

**MeatZZa Feast**
Slice after slice of pepperoni, ham, Italian sausage and beef topped with an extra layer of cheese.

**Call Chicken Bacon Ranch**
Made with tender cuts of chicken breast, white sauce, smoked bacon and tomatoes with provolone and mozzarella cheeses.

**ExtravaganZZa Feast**
 Loads of pepperoni, ham, Italian sausage, beef, onions, green peppers, mushrooms and black olives topped with an extra layer of cheese.

**Philly Cheese Steak**
 Made with tender slices of steak, onions, green peppers and mushrooms with provolone and American cheeses.

**Pacific Veggie**
Made with roasted red peppers, spinach, onions, mushrooms, tomatoes and black olives with feta, mozzarella and provolone cheeses.

Create Your Own Pizza

Please note we do not offer cups or plates. Choose a plain cheese pie or add your favorite toppings for an extra charge. (Domino’s pizza made with a gluten free crust is prepared in a common kitchen with the risk of gluten exposure. Customers with gluten sensitivities should exercise judgment when consuming this pizza.)

**Small Ten-Inch (10") Pizza**
Prepared on a hand tossed crust.

**Medium Twelve-Inch (12") Pizza**

**Large Fourteen-Inch (14") Pizza**

**Extra-Large Sixteen-Inch (16") Pizza**

Gluten Free Crust

Gluten Free

Please note we do not offer cups or plates. Our Gluten Free Pizza is offered in a small (10") ten-inch pie only.

Gluten Free Crust

$6.99

Special

Please use the "Special Instructions" field to specify the type of pizzas you want. If you require additional toppings it will incur $1.00 each topping per pie. Please use the "Special Instructions" to specify the topping type.

10 or more 1 topping Large Pies

$8.00

for $8 Each

Please note that a plain cheese pie is priced at $8.00
**SANDWICHES**

Oven-Baked Sandwiches

*Please note we do not offer cups or plates.*

**Philly Cheese Steak**  $6.99
Tender slices of steak, premium American and provolone cheese, and fresh onions, green peppers and mushrooms all layered on an artisan Italian bread and baked to a perfect golden brown.

**Chicken Parmesan**  $6.99
Tender slices of seasoned all white meat chicken breast, tomato basil marinara and premium Parmesan-Asiago and Provolone cheeses all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Italian**  $6.99
Slice after slice of pepperoni, Genoa salami and ham are topped with banana peppers, fresh green peppers, Provolone cheese and onions are layered on an artisan Italian bread and baked to a perfect golden brown.

**Chicken Bacon Ranch**  $6.99
Tender cuts of seasoned all white meat chicken breast, smoked bacon, creamy ranch and premium provolone cheese all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Buffalo Chicken with Blue Cheese**  $6.99
Tender cuts of seasoned all white meat chicken breast, creamy blue cheese, onions, hot sauce, Cheddar and provolone cheese all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Mediterranean Veggie**  $6.99
Roasted red peppers, banana peppers, diced tomatoes, spinach, onions, feta, provolone and American cheeses all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Sweet and Spicy Chicken Habanero**  $6.99
Tender cuts of all white meat chicken breast, pineapple, jalapenos, sweet mango Habanero sauce, provolone and cheddar cheese all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Italian Sausage and Peppers**  $6.99
Sliced Italian sausage, roasted red peppers, green peppers, banana peppers, onions, Provolone cheese and tomato basil marinara all loaded on an artisan Italian bread and baked to a perfect golden brown.

**PASTA**

Pasta Dishes

*Please note we do not offer cups or plates. All pasta dishes are available in either a tin dish or bread bowl style.*

**Chicken Alfredo**  $6.99
Grilled 100% all white meat chicken and Alfredo sauce baked to a creamy goodness with penne pasta.

**Italian Sausage Marinara**  $6.99
Penne pasta baked in a zesty marinara sauce with Italian sausage, a blend of Italian seasonings and Provolone cheese.

**Chicken Carbonara**  $6.99
Grilled 100% all white meat chicken, bacon, onions and mushrooms mixed with penne pasta and baked to perfection with creamy Alfredo sauce.

**Pasta Primavera**  $6.99
Spinach, diced tomatoes, mushrooms and onions mixed with penne pasta and baked with a creamy Alfredo sauce.

**Build Your Own Pasta**  $6.99
Choose a sauce and up to 3 ingredients from more than a dozen meat or vegetable toppings!
SIDES

Breads

Parmesan Bread Bites $6.99
Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan and seasoned with garlic and more Parmesan. Perfectly delicious for sharing. Extra dipping sauces are available for an added charge.

Breadsticks $3.99
Includes eight (8) breadsticks baked to a golden brown. Comes with marinara sauce for dipping. Extra dipping sauces are available for an added charge.

Stuffed Cheesy Bread $6.99
Our oven baked breadsticks are stuffed with cheese and covered in a blend of 100% mozzarella and cheddar cheeses. Seasoned with a sprinkling of garlic, parsley, and Romano cheese. Choose from bacon and jalapeno, spinach and feta or cheese only flavors. Extra dipping sauces are available for an added charge.

Chicken

Wings varies
Marinated and oven-baked, our wings are served with your choice of plain, hot, barbecue or sweet mango habanero sauce. Includes your choice of blue cheese or ranch dipping sauces. Available in Eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

Boneless Chicken varies
Lightly breaded with savory herbs, made with 100% whole white breast meat. Served with your choice of hot, barbecue or sweet mango habanero sauce. Comes with your choice of blue cheese or ranch dipping sauce. Available in Eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

Specialty Chicken $6.99
Hot Buffalo, crispy bacon, tomato, sweet BBQ bacon and spicy Jalapeno pineapples.

Extra Dipping Sauces
Priced per each sauce. Available in ranch, blue cheese, marinara, sweet mango habanero, barbecue, hot and garlic dipping sauce flavors.

Extra Barbecue Sauce $0.50
A single serving of extra dipping sauce.

Extra Blue Cheese Sauce $0.50
A single serving of extra dipping sauce.

Extra Garlic Sauce $0.50
A single serving of extra dipping sauce.

Extra Hot Sauce $0.50
A single serving of extra dipping sauce.

Extra Marinara Sauce $0.50
A single serving of extra dipping sauce.

Extra Ranch Sauce $0.50
A single serving of extra dipping sauce.

Extra Sweet Mango Habanero Sauce $0.50
A single serving of extra dipping sauce.

Ranch Dressing Packet $0.50

Balsamic Dressing $0.50

Caesar Dressing $0.50

Salads
Individually pre-packaged salads

Classic Garden $6.99
A crisp and colorful combination of grape tomatoes, red onion, carrots, red cabbage, cheddar cheese and broccoli garlic croutons, all atop a blend of romaine and iceberg lettuce.

Chicken Caesar $6.99
The makings of a classic: roasted white meat chicken, Parmesan cheese and broccoli garlic croutons, all atop a blend of romaine and iceberg lettuce.
DESSERTS

Domino’s Desserts
Choose Cinnamon Bread Twists, Spp. order of Marbled Cookie Brownie or Chocolate Lava Crunch Cake to accompany your meal.

Cinnamon Bread Twists $5.99
8 pieces in order. Handmade from fresh buttery-tasting dough and baked to a golden brown. Crusty on the outside and soft on the inside. Drizzled with a perfect blend of cinnamon and sugar, and served with a side of sweet icing for dipping or drizzling.

Marbled Cookie Brownie $6.99
Satisfy your sweet tooth! Taste the decadent blend of gooey milk chocolate chunk cookie and delicious fudge brownie. Oven-baked to perfection and cut into 9 pieces - this dessert is perfect to share with the whole group.

Chocolate Lava Crunch Cakes $3.99
Includes two (2) oven baked chocolate cakes, crunchy on the outside with molten chocolate inside.

BEVERAGES

Soda
Choose from a variety of Coca-Cola products available in 2-Liter and 20-Oz. bottles.

Coca-Cola 20-Oz. Bottle $1.89
Fanta Orange 20-Oz. Bottle $1.89

Coca-Cola 2 Liter Bottle $2.99
Fanta Orange 2 Liter Bottle $2.99

Diet Coke 20-Oz. Bottle $1.89
Sprite 20-Oz. Bottle $1.89

Diet Coke 2-Liter Bottle $2.99
Sprite 2-Liter Bottle $2.99

Coke Zero 20-Oz. Bottle $1.89

Water
Dasani brand spring water available in 20-Oz. bottles.

Dasani Spring Water $1.89
Served in 20-Oz. bottles.

SERVICE WARE

Service Ware
Please choose this item to complete your order.

No Service Ware Needed varies
Service Ware Provided Upon Request varies

We do not provide cups or plates. Please choose this item to complete your order.

Cups not included
IMPORTANT NOTE: Order from this menu if your delivery point is North (and Northeast) of Ivy Road. If you are ordering for delivery south of that line, please use the Domino’s menu page for the Commonwealth - 5th Street store - thanks!

Please allow twenty four (24) hours notice for orders over twenty (20) pizzas.

Please note we do not offer cups or plates.

1137 Millmont Street
Charlottesville, VA 22903
phone: (434) 971-8383

Hours
Every Day: 10:30am to 12am
STARTERS

**Appetizers**

**Parmesan Bread Bites**
Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Agedo cheese and seasoned with garlic and more Parmesan. Perfectly delicious for sharing. Extra dipping sauces are available for an added charge.

**Stuffed Cheesy Bread**
Includes eight (8) of our oven baked breadsticks stuffed with cheese and covered in a blend of 100% mozzarella and Cheddar cheeses. Seasoned with a sprinkling of garlic, parsley and Romano cheese. Choose from bacon and jalapeno, spinach and feta or cheese only flavors. Extra dipping sauces are available for an added charge.

**Wings**
Marinated and oven-baked, our wings are served with your choice of plain, hot, barbecue or sweet mango habanero sauce. Includes your choice of blue cheese or ranch dipping sauces. Available in eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

**Boneless Chicken**
Lightly breaded with savory herbs, made with 100% whole white breast meat. Served with your choice of hot, barbecue or sweet mango habanero sauce. Comes with your choice of blue cheese or ranch dipping sauce. Available in eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

**Extra Dipping Sauces**
Priced per each sauce. Available in ranch, blue cheese, marinara, sweet mango habanero, barbecue, hot and garlic dipping sauce flavors.

**Parmesan Bread Twists**
Handmade from fresh buttery-lasting dough and baked to a golden brown. Crusty on the outside and soft on the inside. Drizzled with garlic and Parmesan cheese seasoning, and sprinkled with more Parmesan. Served with a side of marinara sauce for dipping.

**Garlic Bread Twists**
Handmade from fresh buttery-lasting dough and baked to a golden brown. Crusty on the outside and soft on the inside. Drizzled with buttery garlic and Parmesan cheese seasoning. Served with a side of marinara sauce for dipping.

**Variety**
varies

**Price**
$5.99

**Party Pack**
$5.99

**Price per Piece**
$6.99

**Price per Party Pack**
$5.50
**American Legends and Feasts**

Please note we do not offer cups or plates. Choose from small ten-inch (10”) - six slices, medium twelve-inch (12”) - eight slices, large fourteen-inch (14”) - eight slices and extra-large sixteen-inch (16”) - eight slices sizes.

**Deluxe Feast**
A mouthwatering combination of pepperoni, Italian sausage, green peppers, mushrooms, onions and cheese.

**Ultimate Pepperoni Feast**
Made with two layers of pepperoni sandwiched between parmesan, provolone and mozzarella cheeses with oregano.

**Wisconsin 6 Cheese**
Robust tomato sauce, cheeses made with 100% real mozzarella, feta, provolone, cheddar, parmesan and Asiago. Sprinkled with oregano.

**Honolulu Hawaiian**
Sliced ham, bacon, pineapple and roasted red peppers.

**Buffalo Chicken**
Made with tender cuts of chicken breast, buffalo hot sauce and onions with provolone and American cheese.

**Memphis Barbecue Chicken**
Made with tender cuts of chicken breast, barbecue sauce and onions with provolone, mozzarella and cheddar cheeses.

**MeatZZa Feast**
Slice after slice of pepperoni, ham, Italian sausage and beef topped with an extra layer of cheese.

**Call Chicken Bacon Ranch**
Made with tender cuts of chicken breast, while sauce, smoked bacon and tomatoes with provolone and mozzarella cheeses.

**ExtravaganZZa Feast**
Loaded of pepperoni, ham, Italian sausage, beef, onions, green peppers, mushrooms and black olives topped with an extra layer of cheese.

**Philly Cheese Steak**
Made with tender slices of steak, onions, green peppers and mushrooms with provolone and American cheese.

**Pacific Veggie**
Made with roasted red peppers, spinach, onions, mushrooms, tomatoes and black olives with feta, mozzarella and provolone cheese.

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**Create Your Own Pizza**

Please note we do not offer cups or plates. Choose a plain cheese pie or add your favorite toppings for an extra charge. (Domino’s pizza made with a gluten-free crust is prepared in a common kitchen with the risk of gluten exposure. Customers with gluten sensitivities should exercise judgment when consuming this pizza.)

<table>
<thead>
<tr>
<th>Small Ten-Inch (10”) Pizza</th>
<th>$6.99</th>
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</thead>
<tbody>
<tr>
<td>Prepared on a hand-tossed crust.</td>
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<table>
<thead>
<tr>
<th>Medium Twelve-Inch (12”) Pizza</th>
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<th>Large Fourteen-Inch (14”) Pizza</th>
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<table>
<thead>
<tr>
<th>Extra-Large Sixteen-Inch (16”) Pizza</th>
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</table>

**Gluten Free**

Please note we do not offer cups or plates. Our Gluten Free Pizza is offered in a small (10”) ten-inch pie only.

**Gluten Free Crust**

$6.99

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**Special**

Please use the "Special Instructions" field to specify the type of pizzas you want. If you require additional toppings it will incur $1.00 each topping per pie. Please use the "Special Instructions" to specify the topping type.

**10 or more 1 topping Large Pies**

$8.00

For $8 Each

Please note that a plain cheese pie is priced at $8.00
SANDWICHES

Oven-Baked Sandwiches
Please note we do not offer cups or plates.

**Philly Cheese Steak** $6.99
Tender slices of steak, premium American and provolone cheese, and fresh onions, green peppers and mushrooms all layered on an artisan Italian bread and baked to a perfect golden brown.

**Chicken Parmesan** $6.99
Tender slices of seasoned all white meat chicken breast, tomato basil marinara and premium Parmesan Asiago and Provolone cheeses all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Italian** $6.99
Slice after slice of pepperoni, Genoa salami and ham are topped with banana peppers, fresh green peppers. Provolone cheese and onions are layered on an artisan Italian bread and baked to a perfect golden brown.

**Chicken Bacon Ranch** $6.99
Tender cuts of seasoned all white meat chicken breast, smoked bacon, creamy ranch and premium provolone cheese all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Buffalo Chicken with Blue Cheese** $6.99
Tender cuts of seasoned all white meat chicken breast, creamy blue cheese, onions, hot sauce, Cheddar and provolone cheese all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Mediterranean Veggie** $6.99
Roasted red peppers, banana peppers, diced tomatoes, spinach, onions, feta, provolone and American cheeses all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Sweet and Spicy Chicken Habanero** $6.99
Tender cuts of all white meat chicken breast, pineapple, jalapenos, sweet mango Habanero sauce, provolone and cheddar cheese all loaded on an artisan Italian bread and baked to a perfect golden brown.

**Italian Sausage and Peppers** $6.99
Sliced Italian sausage, roasted red peppers, green peppers, banana peppers, onions, provolone cheese and tomato basil marinara all loaded on an artisan Italian bread and baked to a perfect golden brown.

PASTA

Pasta Dishes
Please note we do not offer cups or plates. All pasta dishes are available in either a tin dish or bread bowl style.

**Chicken Alfredo** $6.99
Grilled 100% all white meat chicken and Alfredo sauce baked to a creamy goodness with penne pasta.

**Italian Sausage Marinara** $6.99
Penne pasta baked in a zesty marinara sauce with Italian sausage, a blend of Italian seasonings and provolone cheese.

**Chicken Carbonara** $6.99
Grilled 100% all white meat chicken, bacon, onions and mushrooms mixed with penne pasta and baked to perfection with creamy Alfredo sauce.

**Pasta Primavera** $6.99
Spinach, diced tomatoes, mushrooms and onions mixed with penne pasta and baked with a creamy Alfredo sauce.

**Build Your Own Pasta** $6.99
Choose a sauce and up to 3 ingredients from more than a dozen meat or vegetable toppings!
SIDES

Breads

Parmesan Bread Bites $3.99
Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Aleppo cheese and seasoned with garlic and more Parmesan. Perfectly delicious for sharing. Extra dipping sauces are available for an added charge.

Stuffed Cheesy Bread $6.99
Our oven baked breadsticks are stuffed with cheese and covered in a blend of 100% mozzarella and cheddar cheeses. Seasoned with a sprinkling of garlic, parsley and Romano cheese. Choose from bacon and jalapeno, spinach and feta or cheese only flavors. Extra dipping sauces are available for an added charge.

Breadsticks
Includes eight (8) breadsticks baked to a golden brown. Comes with marinara sauce for dipping. Extra dipping sauces are available for an added charge.

Chicken

Wings
Marinated and oven-baked, our wings are served with your choice of plain, hot, barbecue or sweet mango habanero sauce. Includes your choice of blue cheese or ranch dipping sauces. Available in Eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

Boneless Chicken
Lightly breaded with savory herbs, made with 100% whole white breast meat. Served with your choice of hot, barbecue or sweet mango habanero sauce. Comes with your choice of blue cheese or ranch dipping sauce. Available in Eight (8) piece, fourteen (14) piece or forty (40) piece party pack sizes.

Specialty Chicken $6.99
Hot Buffalo, crispy bacon, tomato, sweet BBQ bacon and spicy Jalapeno pineapples.

Extra Dipping Sauces
Priced per each sauce. Available in ranch, blue cheese, marinara, sweet mango habanero, barbecue, hot and garlic dipping sauce flavors.

Extra Barbecue Sauce $0.50
A single serving of extra dipping sauce.

Extra Blue Cheese Sauce $0.50
A single serving of extra dipping sauce.

Extra Garlic Sauce $0.50
A single serving of extra dipping sauce.

Extra Hot Sauce $0.50
A single serving of extra dipping sauce.

Extra Marinara Sauce $0.50
A single serving of extra dipping sauce.

Extra Ranch Sauce $0.50
A single serving of extra dipping sauce.

Extra Sweet Mango Habanero Sauce $0.50
A single serving of extra dipping sauce.

Ranch Dressing Packet $0.50

Balsamic Dressing $0.50

Caesar Dressing $0.50

Salads
Individually pre-packaged salads

Classic Garden $6.99
A crisp and colorful combination of grape tomatoes, red onion, carrots, red cabbage, cheddar cheese and broccoli garlic croutons, all atop a blend of romaine and iceberg lettuce.

Chicken Caesar $6.99
The makings of a classic, roasted white meat chicken, Parmesan cheese and broccoli garlic croutons, all atop a blend of romaine and iceberg lettuce.
DESSERTS

Domino’s Desserts
Choose Cinnamon Bread Twists, any order of Marbled Cookie Brownie or Chocolate Lava Crunch Cake to accompany your meal.

Cinnamon Bread Twists $5.99
8 pieces in order. Handmade from fresh buttery-tasting dough and baked to a golden brown. Crusty on the outside and soft on the inside. Drizzled with a perfect blend of cinnamon and sugar, and served with a side of sweet icing for dipping or drizzling.

Marbled Cookie Brownie $6.99
Satisfy your sweet tooth! Taste the decadent blend of gooey milk chocolate chunk cookie and delicious fudge brownie. Oven-baked to perfection and cut into 9 pieces - this dessert is perfect to share with the whole group.

Chocolate Lava Crunch Cakes $3.99
Includes two (2) oven baked chocolate cakes, crunchy on the outside with molten chocolate inside.

BEVERAGES

Soda
Choose from a variety of Coca-Cola products available in 2-Liter and 20-Oz. bottles.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Coca-Cola 20-Oz. Bottle</td>
<td>$1.89</td>
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<tr>
<td>Coca-Cola 2-Liter Bottle</td>
<td>$2.99</td>
</tr>
<tr>
<td>Diet Coke 20-Oz. Bottle</td>
<td>$1.89</td>
</tr>
<tr>
<td>Diet Coke 2-Liter Bottle</td>
<td>$2.99</td>
</tr>
<tr>
<td>Coke Zero 20-Oz. Bottle</td>
<td>$1.89</td>
</tr>
<tr>
<td>Fanta Orange 20-Oz. Bottle</td>
<td>$1.89</td>
</tr>
<tr>
<td>Fanta Orange 2-Liter Bottle</td>
<td>$2.99</td>
</tr>
<tr>
<td>Sprite 20-Oz. Bottle</td>
<td>$1.89</td>
</tr>
<tr>
<td>Sprite 2-Liter Bottle</td>
<td>$2.99</td>
</tr>
</tbody>
</table>

Water
Dasani brand spring water available in 20-Oz. bottles.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dasani Spring Water</td>
<td>$1.89</td>
</tr>
</tbody>
</table>

Served in 20-Oz. bottles.

SERVICE WARE

Service Ware

Please choose this item to complete your order.

No Service Ware Needed varies
We do not provide cups or plates. Please choose this item to complete your order.

Service Ware Provided Upon Request varies
Cups not included
Duck Donuts

Order Now

Standard lead time is 1 day notice for catering.

Duck Donuts

Warm, Delicious and Made To Order.

Just the way you like! We offer a vanilla cake based donut - then you choose your coating, toppings and drizzles – any combination all for the same price!

Be the office hero with one of our catering packages which includes donuts and/or donut hole platters. Keep your ducks in a row during your next meeting or event with some of our specialty coffee and juice.

Duck Donuts is guaranteed to keep the entire flock happy!

NOTE: We supply necessary paper products for a fee (plates, utensils, napkins). Please use the Service Ware menu to order what you require. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

2075 Bond Street
Charlottesville, VA 22901

phone: (434) 823-1960
alt. phone: (434) 806-8426
alt. fax: (804) 820-7657

Hours
M-Sa: 7am to 7pm
Su: 8am to 7pm
PACKAGES

Coffee and Donuts
Start with a bare donut and select the coating, topping and drizzle of your choice. When choosing an assortment, please use the "Special Instructions" area to specify your favorite coatings and drizzles and to alert us to any allergen risks.

Get Your Feet Wet  $69.00
(Serves 20-25) Coffee and donuts is a match made in duck heaven. Choose between two and a half dozen donuts (30 donuts) or one (1) medium platter (120 donut holes) each accompanied by two (2) buckets of coffee.

Donut Quackage
Start with a bare donut and select the coating, topping and drizzle of your choice. When choosing an assortment, please use the "Special Instructions" area to specify your favorite coatings and drizzles and to alert us to any allergen risks.

Hungry Duckling  $76.25
(Serves 40-50) Keep all of your ducklings happy. Includes your choice of five (5) dozen donuts (60 donuts) or one dozen donuts (12 donuts) and one large platter (192 donut holes).

Big Flock  $122.00
(Serves 70-80) Treat the whole flock to their favorite donuts. Choose eight (8) dozen donuts (96 donuts) or four (4) dozen donuts (48 donuts) and one large platter (192 donut holes) or two (2) large platters (192 donut holes each).

All Duck - No Dinner  $152.50
(Serves 100) You don't need dinner after feasting on this sweet spread. Includes your choice of ten (10) dozen donuts (120 donuts) or two (2) dozen donuts (24 donuts) and two (2) large platters (192 donut holes per platter) or two (2) large platters (192 donut holes per platter) and one medium platter (120 donut holes).

Duckling Platters (Donut Holes)
Available in small (serves 10-15), medium (serves 20-25) and large (serves 35-40) platters. Start with a bare donut and select the coating, topping and drizzle of your choice. When choosing an assortment, please use the "Special Instructions" area to specify your favorite coatings and drizzles and to alert us to any allergen risks.

Small Platter  $26.00
(Serves 10-12) Composed of seventy-two (72) donut holes.

Medium Platter  $42.00
(Serves 20-23) Composed of one hundred and twenty (120) donut holes.

Large Platter  $64.00
(Serves 35-40) Composed of one hundred and ninety-two (192) donut holes.

DONUTS A LA CARTE

Donuts
Available in single donuts, half dozen (six (6) donuts), dozen (twelve (12) donuts) and bucket (eighteen (18) donuts) sizes. Start with a bare donut and select the coating, topping and drizzle of your choice. When choosing an assortment, please use the "Special Instructions" area to specify your favorite coatings and drizzles and to alert us to any allergen risks.

Flock Favorites  varies
BEVERAGES

Coffee

Coffee by the Bucket $16.95
(Serves 6-10) Your choice of coffee blend served by the bucket.
includes cups, lids, stirrers, sweeteners and creamers.

Soda
Priced per 20-ounce bottle.

Coke $1.95 Sprite $1.95
(Each) (Each)
Diet Coke $1.95 Mr. Pibb $1.95
(Each) (Each)
Cherry Coke $1.95
(Each)

Tea
Priced per 20-ounce bottle.

Gold Peak Unsweet Tea $1.95 Gold Peak Sweet Tea $1.95
(Each) (Each)

Vitamin Water
Priced per 20-ounce bottle.

Vitamin Water Acai $1.95 Vitamin Water Power C $1.95
(Each) (Each)
Vitamin Water Squeezed $1.95
(Each)

Dairy
Priced per 16-ounce container.

Whole Milk $1.60 Skim Milk $1.60
(Each) (Each)
Chocolate Milk $1.60
(Each)

SERVICE WARE

Paper Products

Paper Products $5.00 No Paper Products Needed varies
Includes plates, utensils and napkins for 20 people.
If you would like us to not send service ware with your order, please choose this item.
Standard lead time is 2 days notice for catering.

Special orders built to your specifications are available. We can make any deli platter or three-foot sub to suit your palate. Let us know what you need and we will fix it for you!

2200 Jefferson Park Avenue
Charlottesville, VA 22901

phone: (434) 296-1270

Hours
M-Th: 11am to 10pm
F-Sa: 11am to 11pm
Su: 11am to 8pm
SALAD

Deli Salads
(Priced per pound. Serves 3 - 4.)

Potato Salad $5.95
Prepared with an Oldish semi-sweet recipe including a mayonnaise base, onion, and pickles.

Macaroni Salad $5.95
Includes elbows prepared with mayonnaise, green pepper, onion, tomato and Cheddar cheese.

Honey Cole Slaw $5.95

Marinated Cucumber $5.95

Pasta Salad
(Priced per pound. Serves 3 - 4.)

Cheese Tortellini $5.95
Includes tri-colored cheese tortellini prepared with chopped tomato, onion, carrots, green peppers and vinaigrette dressing.

SANDWICHES AND SUBS

Deli Sandwich Platters
(Serves 10 - 12.) includes 7 subs cut into quarters and prepared on Philadelphia-style sub rolls.

Assorted Subs $65.00
Includes an assortment of ham subs, turkey breast subs, and roast beef subs. Served with Provolone cheese, lettuce and tomato and your choice of mayonnaise or oil and vinegar.

Nelly’s Gourmet Platter $73.00
Prepared with bavarian (roast beef, turkey, Swiss cheese, cole slaw and Russian dressing), Italian (capicola, Provolone cheese, Genoa salami, ham, lettuce, tomato, onions, peppers, oil and vinegar), Lady Godiva (turkey, bacon, muenster cheese, lettuce, tomato, onion, and pepper Parmesan dressing in pita) and club (“THE LARGEST IN THE STATE”) sandwiches

Healthy and Tasty Choices $73.00
Includes veggie subs (Swiss cheese, cucumber, carrot, green peppers, lettuce, tomato, onion, peppers, and Italian dressing) and signature chicken salad subs (freshly-made with baked chicken breasts).

Smoked Turkey Breast $73.00
Prepared with hickory smoked bacon, smoked turkey breast, deli ham, Swiss cheese, lettuce and tomato with mayonnaise.

Three-Foot Subs
(Serves 8 - 10.) Prepared on fresh baked, braided sub rolls. Please call to specify how you would like your sub cut.

Mixed Cold Cut $58.00
Prepared with turkey breast, deli ham, and roast beef. Includes Provolone cheese, lettuce and tomato and your choice of mayonnaise or oil and vinegar.

Smoked Turkey Breast $65.00
Prepared with Provolone cheese, lettuce and tomato with mayonnaise, and your choice and spicy brown mustard or oil and vinegar.

The Italian $65.00
Prepared with Genoa salami, spicy capicola ham, and deli ham includes Provolone cheese, lettuce and tomato, onions, hot peppers, oil and vinegar.

The Vegetarian $58.00
Prepared with tomatoes, carrots, green peppers, lettuce, onions, pepper relish, Provolone cheese and your choice of oil and vinegar or special dressing.
SIDES

Deli Salads  
(Priced per pound. Serves 3 - 4.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Honey Cole Slaw</td>
<td>$5.95</td>
</tr>
</tbody>
</table>

Pasta Salad  
(Priced per pound. Serves 3 - 4.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Tortellini</td>
<td>$5.95</td>
</tr>
</tbody>
</table>

Salad  
(Priced per pound. Serves 3 - 4.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated Cucumber</td>
<td>$5.95</td>
</tr>
</tbody>
</table>

Chips

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Chips</td>
<td>$6.26</td>
</tr>
</tbody>
</table>

(Each) includes a 1-pound bag of tortilla rounds.

DESSERT

Cookies  
Priced per dozen.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$13.95</td>
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</tbody>
</table>

Cakes  
(Serves 12 - 16.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake</td>
<td>$39.95</td>
</tr>
<tr>
<td>N.Y. Cheesecake</td>
<td>$39.95</td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>$39.95</td>
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</tbody>
</table>
## BEVERAGES

**Soda**  
*Served in 12-oz cans.*

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td>$2.25</td>
<td>Dr. Brown’s Cream</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>$2.25</td>
<td>Dr. Brown’s Black Cherry</td>
</tr>
<tr>
<td>Mountain Dew</td>
<td>$2.25</td>
<td>Dr. Brown’s Cream</td>
</tr>
<tr>
<td>Diet Mountain Dew</td>
<td>$2.25</td>
<td>Dr. Brown’s Root Beer</td>
</tr>
</tbody>
</table>

**Water**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Nestle Pure Life Water</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

*Served in a 16.9-oz bottle.*

**Tea**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Iced Tea</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

**Lemonade**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Made Lemonade</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

## SERVICE WARE

**Service Ware**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Plates, Utentils and Napkins</td>
<td>$1.50</td>
</tr>
<tr>
<td>(Per person)</td>
<td></td>
</tr>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
</tbody>
</table>
Standard lead time is 5 days notice for catering.

NOTE: Cancellation Policy: If the event is cancelled ten (10) days or more prior to the event, there will be a $50 fee charged. If cancelled between nine (9) and five (5) days prior to event, a 25% cancellation fee will be charged. If cancellation is less than five (5) days prior to the event, the cancellation fee will be 50%.

The prices presented in this menu do not include the cost of service, rentals or alcohol. Appropriate service will be arranged at the current rates, please call us - thanks!

We present our sample menus here for your consideration. Eric Stamer is a full-service custom caterer and we welcome your call allowing us to arrange the best options possible for your event.

We are available for delivery any time. However, to reach us at the office, please call us between 8:00 AM and 5:00 PM - thanks!

Full service caterer serving Staunton, the Shenandoah Valley, Charlottesville and the world! We want to make your day special and offer many different types and styles of delicious food!

19 East Frederick Street
Staunton, VA 24401

phone: (540) 885-5085
alt. phone: (540) 294-7307
alt. fax: (540) 886-2217

Hours
Every Day: 24 hours
BREAKFAST

Breakfast Packages
Priced per person, minimum 25, please.

Sample Breakfast Menu $13.50
Includes scrambled eggs prepared with fresh herbs and Cheddar cheese, accompanied by home fries (sauteed with peppers and onions), served with thick-sliced maple bacon, sausage links, fresh fruit salad, granola with milk and assorted yogurts (typically strawberry, blueberry and peach). Also includes assorted freshly baked bagels (typ. four or more different types) served with assorted cream cheeses, butter and jam, and assorted muffins, Danish (typ. four or more types each) and breakfast breads. Regular and decaf coffees, hot tea and juices (orange, cranberry and grapefruit) are included.

Sample Continental Breakfast $7.00
Includes a basket of baked goods - breakfast breads, Danish and muffins, a delicious fruit salad faced with salads and mint and coffee (regular and decaf) tea and orange juice.

STARTERS

Heavy Hors d’Oeuvres
Priced per person, minimum 25, please.

Sample Heavy Hors d’Oeuvres $26.50
Offering
An extravagant cheese & fruit display (spiced walnuts, baguettes & crackers), smoked salmon (dilled cream cheese, red onions, capers & pumpernickel), chilled roast beef tenderloin with sliced bread, horseradish cream & whole-grain mustard, crisp crostini with ranch dip, Mediterranean puffs (mints, with sun-dried tomato pesto), goat cheese lari (with roasted garlic & vegetables), stuffed, toasted walnuts, blue cheese salad, crab- artichoke-spinach dip (served hot with fresh crostini), teriyaki meatballs, caponata with crostini, assorted cookies, brownies & chocolate, blueberry tart & strawberries.

Hors d’Oeuvres
Priced per person, minimum 25, please.

Sample Hors d’ Oeuvres $16.50
Offering
An extravagant cheese display (spiced walnuts, baguettes, crackers), smoked salmon mouse (fresh dill and pumpernickel), hot spinach and artichoke dip, goat cheese tart (with roasted garlic and vegetables), caponata on crostini, homemade Italian sausage wrapped in puff pastry and an assortment of brownies, cookies and chocolates (shards of tricolor chocolate.)
**BOX LUNCH**

**Box Lunch Package**
(Priced per person, minimum 25, please.) These box lunch offerings all include assorted cookies and brownies (may include chocolate chip, sugar, oatmeal, chocolate chocolate chip, traditional brownies and/or blondies with chocolate chips.) Bottled water and sodas are included with one can of bottle per person.

**Sample Box Lunch #1**  
$12.50  
A curried chicken salad sandwich prepared on a croissant is accompanied by a marinated vegetable salad prepared with toasted pecans and dried cranberries and a new potato salad (vinaigrette-based dressing.)

**Sample Box Lunch #2**  
$12.50  
A golden-roasted breast of turkey sandwich prepared on wheat bread with Provolone cheese, herb mayonnaise and cranberry relish is accompanied by a marinated vegetable salad prepared with toasted pecans and dried cranberries and a new potato salad (vinaigrette-based dressing.)

**Sample Box Lunch #3**  
$12.50  
An avocado, lettuce, Provolone cheese and tomato sandwich prepared on hearty grain bread with southwestern air is accompanied by a marinated vegetable salad prepared with toasted pecans and dried cranberries and a new potato salad (vinaigrette-based dressing.)

**LUNCH**

**Lunch Packages**  
(Priced per person, minimum 25, please.

**Sample Lunch (Menu 1)**  
$14.50  
Chicken salad. Pommesy, prepared with apples and tarragon-grainy mustard dressing, accompanied by grilled salmon saladette Nicoise (green beans, tomatoes, olives and capers,) a lentil, feta cheese and watercress salad, new potato salad (tossed), red onion and vinaigrette) and tossed baby greens with apples, blue cheese and balsamic vinaigrette dressing. Served with freshly baked baguette with sweet butter. Assorted cookies, brownies and blondies are included for dessert.

**Sample Lunch (Menu 2)**  
$16.50  
Baked penne pasta (with Italian vegetable ragout and three cheeses) and Texas-style beef brisket (with potatoes and onions) accompanied by a Mediterranean white bean, roast pepper and tomato salad. Also includes marinated green beans (with mint, garlic and tomatoes,) tossed baby greens with balsamic vinaigrette and freshly baked bread with sweet butter. Chocolate-Sour cream pecan tart is provided for dessert and iced tea and lemonade for refreshment.

**DINNER**

**Buffet Dinner Packages**  
(Priced per person, minimum 25, please.

**Sample Buffet Dinner (1)**  
$36.50  
When guests arrive a cheese and fruit display will await with baguettes, crackers and spiced nuts. On the buffet: roast fillet of Atlantic salmon with mustard-dill sauce and grilled beet tenderloin served with both tarragon and whole-grain mustard and horseradish cream. They are complemented by beautiful asparagus (with roasted red pepper and shallot-thyme vinaigrette,) garlic mashed potatoes and a salad of tossed baby greens with spiced nuts, apples, blue cheese and balsamic vinaigrette. For dessert: buttery, salted chocolate mousse laced with Grand Marnier and warm apple crisp and whipped cream.

**Sample Buffet Dinner (2)**  
$20.00  
Includes springtime chicken skewers served with glazed carrots, peas and mushrooms accompanied by steamed asparagus. Also includes baked penne pasta with Italian vegetable ragout and three cheeses, a lentil, feta cheese and watercress salad, a Caesar salad and a marinated vegetable salad. For dessert we include Virginia apple-spice cake served with fresh whipped cream.

**Served Dinner Packages**  
(Priced per person, minimum 25, please.) Our served dinners are preceded by passed hors d'oeuvres.

**Sample Served Dinner (1)**  
$40.00  
The hors d'oeuvres may include smoked salmon mousse with pumpernickel, goat cheese tart with rosemary and green vegetables and Asian roast pork tenderloin with sesame-garlic sauce. For dinner - roasted red pepper soup with fenouil and lemon cream, followed by medallions of beef tenderloin with a rose chile-green peppercorn demi glace served with basil mashed new potatoes and sesame sanded asparagus. Finally, French apple tart served with warm caramel sauce and vanilla bean ice cream. Coffee and hot tea service are included.

**Sample Served Dinner (2)**  
$28.50  
Passed hors d'oeuvres may include seared sea scallops with cilantro sauce, apple, toasted walnut and blue cheese salad served on endive salad and roast beef tenderloin with horseradish cream. Dinner follows with Herb crusted chicken served with mushroom demi glace and asparagus risotto and a Provençal vinaigrette. For dessert, warm bittersweet chocolate torte served with creme Anglaise and raspberry sauce. Coffee is included.
Standard lead time is 1 day notice for catering.

If you want to get a sense of our business philosophy, all you have to do is pick up a slice. There’s no better testament to “Dedication to Quality, Commitment to Innovation” than the pizza itself. Our dedication to quality comes from a strict policy to use only the freshest ingredients, the tastiest combinations of toppings, and a mouth-watering store-baked crust. As for the innovation side of things, well that’s easy. Think about it. What does an office full of freethinking, pizza connoisseur dandies get you? It gets you mandarin oranges, Canadian bacon, pineapples, mozzarella, and cheddar (Pala Pie). It gets you black beans, grilled chicken, olives, onions, cilantro, and cheddar (Baja 1000). And for the politically savvy pizza-eaters, it gets you homemade hummus in place of tomato sauce, tomatoes, olives, feta, fresh basil, pepperoncini, and mozzarella (Peace in the Middle East). This is the sort of pizza invented by people who sail from kites, who snowboarded before there were snowboards, and who learned to always color outside the lines.

Cancellation Policy: Orders may be cancelled with at least 24-hour advance notice with no charge incurred.

335 Merchant Walk Square #200
Charlottesville, VA 22902

Phone: (434) 234-3239
Alt. Fax: (434) 234-3280

Hours
Su-Th: 11am to 9:45pm
F-Sa: 11am to 10:45pm
STARTERS

X-Factor Starters

Boneless Wings $4.50
Your choice of spicy Buffalo, hot Thai, sweet BBQ, tandoori, or original boneless wings served with ranch, bleu cheese, or sesame Oriental dipping sauce. Accompanied by carrot and celery sticks.

Buffalo Wings $4.50
Bone-in wings prepared with spicy Buffalo sauce served with carrot and celery sticks and choice of ranch or bleu cheese.

Pizza Chips and Hummus or Black Bean Salsa

Pizza chips served with hummus or black bean salsa and carrot and celery sticks. You may add Kalamata olives for an additional charge.

Extremely Twisted Sticks $4.50
Baked dough twisted with a blend of Swiss and Fontina cheese, garlic, and herbs served with ranch or tomato dipping sauce.

SALADS

Salads
Served with your choice of dressing.

House Salad $9.25
Prepared with red leaf lettuce, carrots, mini heirloom tomatoes, mushrooms, and red onion.

Caesar Salad $9.25
Prepared with crisp Romaine lettuce, Parmesan cheese, and croutons.

Ravin’ Arugula $9.25
Prepared with arugula, pine nuts, goat cheese, and mini heirloom tomatoes.

Spinach Salad $9.25
Prepared with spinach, fresh mushroom, caramelized onion, mini heirloom tomatoes, artichoke hearts, and candied walnuts.

Greek Salad $9.25
Prepared with heritage mix, red onion, feta cheese, Kalamata olives, and pepperoncini.

Fresh Tracks $9.25
(Entree Only) Prepared with heritage mix, black olives, fresh mushrooms, green peppers, artichoke hearts, red onion, mini heirloom tomatoes, and mozzarella cheese.

Chef’s Gravity Grab $9.25
(Entree Only) Prepared with crisp Romaine lettuce, spiced ham, turkey, salami, Gorgonzola cheese, green onion, mini heirloom tomatoes, and roasted red pepper.

Back Country Betty $9.25
(Entree Only) Prepared with spinach, smoked bacon, feta cheese, candied walnuts, caramelized onion, and mini heirloom tomatoes.

Chicken Caesar $9.25
(Entree Only) Our traditional Caesar salad prepared with your choice of grilled or BBQ chicken.

The Wobbs $9.25
(Entree Only) Prepared with crisp Romaine lettuce, smoked bacon, grilled chicken, mini heirloom tomatoes, and Gorgonzola cheese.

Flying High Thai Chicken Salad $9.25
(Entree Only) Prepared with crisp Romaine lettuce, green onions, Mandarin oranges, carrots, crispy noodles, and chicken marinated in spicy ginger peanut sauce.

Caprese $9.25
Prepared with seasonal heirloom tomatoes, fresh mozzarella cheese, basil, olive oil, and balsamic glaze.

Family Style Salad $21.50
Prepared with red leaf lettuce, carrots, mini heirloom tomatoes, mushrooms, and red onion. You may choose to add meat for an additional charge.
# SUBS

## Monster Subs

<table>
<thead>
<tr>
<th>Sub</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Buffalo Grind</td>
<td>$8.25</td>
<td>(Heated) Prepared with tender breaded chicken marinated in Buffalo wing sauce, tangy ranch, red onions, Gorgonzola cheese, Swiss cheese, and carrots.</td>
</tr>
<tr>
<td>The Ultimate</td>
<td>$8.25</td>
<td>Prepared with ham or turkey, Cheddar, Swiss or provolone cheese, Dijon mustard, onions, lettuce, tomato, oil, vinegar, and salt and pepper.</td>
</tr>
<tr>
<td>Club Carve</td>
<td>$8.25</td>
<td>Prepared with smoked bacon, turkey, smoked ham and Cheddar, Swiss, or provolone cheese. Topped with mayonnaise, Dijon mustard, onions, lettuce, tomato, oil, vinegar, and salt and pepper.</td>
</tr>
<tr>
<td>Double Dipsy</td>
<td>$8.25</td>
<td>Prepared with spiced ham, salami, pepperoni, and provolone or Swiss cheese. Topped with mayonnaise, Dijon mustard, onions, lettuce, tomato, oil, vinegar, and salt and pepper.</td>
</tr>
<tr>
<td>Fear Factor</td>
<td>$8.25</td>
<td>(Heated) Prepared with spiced ham, salami, mayonnaise, Dijon mustard, provolone cheese, roasted red peppers, and caramelized onions.</td>
</tr>
<tr>
<td>The Natural</td>
<td>$8.25</td>
<td>(Heated) Prepared with hummus or pesto, sun-dried tomatoes, fresh mushrooms, caramelized onions, artichoke hearts, roasted red peppers, fresh basil, and Swiss cheese.</td>
</tr>
<tr>
<td>Pizzawich</td>
<td>$8.25</td>
<td>(Heated) Prepared with tomato sauce, mozzarella cheese, pepperoni, red onion, black olives, and fresh mushrooms.</td>
</tr>
<tr>
<td>Meatball Parmesan</td>
<td>$8.25</td>
<td>(Heated) Prepared with beef meatballs, our tomato sauce, shredded Parmesan cheese, mozzarella cheese, and oregano.</td>
</tr>
<tr>
<td>Chicken Pesto</td>
<td>$8.25</td>
<td>(Heated) Prepared with tender chicken, pesto, caramelized onions, sun-dried tomatoes, and sun-dried tomatoes.</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$8.25</td>
<td>(Heated) Prepared with tender breaded chicken, our tomato sauce, shredded Parmesan cheese, mozzarella cheese, and oregano.</td>
</tr>
<tr>
<td>Bahn in the USA</td>
<td>$8.25</td>
<td>(Heated) Prepared with spicy hoisin-style sauce, shredded pork, peanuts, green onions, jalapeno, carrots, and cilantro.</td>
</tr>
<tr>
<td>The Crux</td>
<td>$8.25</td>
<td>(Heated) Prepared with shredded BBQ pork, red onions, cilantro, and Cheddar cheese.</td>
</tr>
</tbody>
</table>
PIZZAS

Classic Cheese Pizza
Available in the Indee 8 (individual), Medium 12 (serves 2), Large 14 (serves 2-3), X-Large 16 (serves 3-4), and the Huge 18 (serves 4-6). Choose our classic crust or wheat crust. Gluten-free crust is available in the Indee 8 and the Medium 12.

Classic Cheese Indee Pizza $6.50
(8 Inch. Individual) Begin with our classic cheese pizza prepared with our signature tomato sauce, mozzarella cheese, oregano, and a sprinkle of Cheddar.

Classic Cheese Medium Pizza $12.00
(12 Inch. Serves 2) Begin with our classic cheese pizza prepared with our signature tomato sauce, mozzarella cheese, oregano, and a sprinkle of Cheddar.

Classic Cheese Large Pizza $14.00
(14 Inch. Serves 2-3) Begin with our classic cheese pizza prepared with our signature tomato sauce, mozzarella cheese, oregano, and a sprinkle of Cheddar.

Classic Cheese X-Large Pizza $16.00
(16 Inch. Serves 3-4) Begin with our classic cheese pizza prepared with our signature tomato sauce, mozzarella cheese, oregano, and a sprinkle of Cheddar.

Classic Cheese Huge Pizza $16.00
(18 Inch. Serves 4-6) You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Create Your Own Pizzas
Available in the Indee 8 (individual), Medium 12 (serves 2), Large 14 (serves 2-3), X-Large 16 (serves 3-4), and the Huge 18 (serves 4-6). Choose our classic crust or wheat crust. Gluten-free crust is available in the Indee 8 and the Medium 12.

Create Your Own Indee Pizza $6.50
You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Create Your Own Medium Pizza $12.00
You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Create Your Own X-Large Pizza $16.00
You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Create Your Own Large Pizza $12.00
You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Create Your Own Huge Pizza $17.75
(18 Inch. Serves 4-6) You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.
Carnivore Gourmet Signature Pizzas

Available in the Inlay 8 (individual), Medium 12 (serves 2), Large 14 (serves 2-3), X-Large 16 (serves 3-4), and the Huge 18 (serves 4-6). Choose our classic crust or wheat crust. Gluten-free crust is available in the Inlay 8 and the Medium 12.

The Spice Route  
Prepared with chicken marinated in a spicy Tandoori sauce, green pepper, red onion, cilantro, and mozzarella cheese.

Baja 1000  
Prepared with grilled chicken, black bean salsa, black olives, red onion, vine-ripened tomatoes, jalapeños, fresh cilantro, and Cheddar cheese.

Wham, Bam, Thank You  
Prepared with Italian sausage, roasted red peppers, caramelized onions, Parmesan cheese, tomato sauce, and mozzarella cheese.

Mammoth  
Prepared with Portuguese linguica, smoked bacon, pepperoni, roasted red peppers, tomato sauce, mozzarella cheese, and fresh cilantro.

Aveiro  
Prepared with shredded pork marinated in sweet BBQ sauce, red onions, fresh cilantro, and Cheddar and mozzarella cheese.

The Boar’der  
Prepared with shredded pork marinated in spicy hoisin-style sauce, mozzarella cheese, peanuts, green onions, jalapeños, carrots, and fresh cilantro.

Hanoi Fever  
Prepared with Italian sausage, pepperoni, salami, beef meatball, tomato sauce, and mozzarella and Cheddar cheese.

Everest  
Prepared with Italian sausage, pepperoni, salami, beef meatball, tomato sauce, and mozzarella and Cheddar cheese.

Mont Blanc  
Prepared with our zesty Alfredo sauce, crispy bacon, green onions, sliced tomatoes, and Parmesan and mozzarella cheese.

Pala Fie  
Prepared with Hawaiian pineapple, Canadian bacon, Mandarin oranges, tomato sauce, and mozzarella and Cheddar cheese.

Railroad Grade  
Prepared with Italian sausage, pepperoni, fresh mushrooms, red onions, tomato sauce, and mozzarella and Cheddar cheese.

Ragin’ Rooster  
Prepared with chicken marinated in sweet BBQ sauce, red onion, fresh cilantro, and Cheddar and mozzarella cheese.

Kickin’ Chicken  
Prepared with chicken marinated in spicy ginger Thai sauce, peanuts, green onions, Swiss cheese, fontina cheese, fresh cilantro, mozzarella cheese, and shredded carrots.

Wingin’ It  
Prepared with chicken marinated in Buffalo wing sauce, Gorgonzola cheese, mozzarella cheese, and chives.

Poultrygeist  
Prepared with chicken marinated in tangy ranch sauce, broccoli, red onions, Swiss cheese, fontina cheese, Gorgonzola cheese, mozzarella cheese, and fresh sage.

Yard Sale  
Prepared with Italian sausage, pepperoni, salami, black olives, fresh mushroom, green peppers, red onions, vine-ripened tomatoes, tomato sauce, and mozzarella and Cheddar cheese.
Vegin’ Out Gourmet Signature Pizzas

Available in the Indee 8 (individual), Medium 12 (serves 2), Large 14 (serves 2-3), XX-Large 16 (serves 3-4), and the Huge 18 (serves 4-6). Choose our classic crust or wheat crust. Gluten-free crust is available in the Indee 8 and the Medium 12.

The Bunny Slope
Prepared with lite tomato sauce, mozzarella cheese, pine nuts, vine-ripened tomatoes, goat cheese, and anguila. Dressed with white balsamic vinegar.

The Screamin’ Tomato
Prepared with vine-ripened tomatoes, garlic, fresh basil, and grated and fresh mozzarella cheese. You may add balsamic glaze or tomato sauce upon request.

Peace in the Middle East
Prepared with homemade hummus, vine-ripened tomatoes, Kalamata olives, caramelized onions, feta cheese, fresh basil, pepperoncini, and mozzarella cheese.

Mr. Pestato Head
Prepared with homemade pesto sauce, roasted tomatoes, caramelized onions, feta cheese, fresh basil, oregano, and mozzarella cheese.

Green with Envy
Prepared with homemade pesto sauce, vine-ripened tomatoes, feta cheese, fresh basil, oregano, and mozzarella cheese.

Drag it Thru the Garden
Prepared with fresh mushrooms, green peppers, red onions, artichoke hearts, broccoli, vine-ripened tomatoes, fresh basil, tomato sauce, and mozzarella and Cheddar cheese.

Holy Cow
Prepared with Swiss, fontina, Gorgonzola, and mozzarella cheese topped with roasted walnuts and fresh sage. Tomato sauce is available upon request.

Pandora’s Box
Prepared with spinach, artichoke hearts, sun-dried tomatoes, feta cheese, garlic, fresh basil, oregano, and mozzarella cheese. Tomato sauce is available upon request.

White Out
A no-cheese, low-fat option prepared with fresh mushrooms, caramelized onions, broccoli, vine-ripened tomatoes, roasted red peppers, fresh basil, oregano, and tomato sauce.

Calzones

The Pipe (Small) $7.25
Prepared with mozzarella cheese, ricotta cheese, and tomato sauce. You may add any of our freestyle toppings for an additional charge.

The Pipe (Large) $12.95
Prepared with mozzarella cheese, ricotta cheese, and tomato sauce. You may add any of our freestyle toppings for an additional charge.

Endless Summer
Prepared with mozzarella cheese, ricotta cheese, garlic, mushrooms, marinated artichoke hearts, caramelized onions, and tomato sauce.

Big Wednesday
Prepared with mozzarella cheese, ricotta cheese, garlic, caramelized onions, Italian sausage, roasted red pepper, pepperoni, and tomato sauce.
DESSERTS

Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pow Pows</td>
<td>$4.50</td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

Baked dough twisted with hazelnut sauce, powdered sugar, and chocolate sauce. You may add candied walnuts for an additional charge.

Big Chewy Cookie | varies |
Your choice of chocolate chip or peanut butter freshly baked cookies.

BEVERAGES

Soda

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td>varies</td>
</tr>
</tbody>
</table>
(2-Liter, 20-Ounce Bottle)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diet Pepsi</td>
<td>varies</td>
</tr>
</tbody>
</table>
(2-Liter, 20-Ounce Bottle)

Sierra Mist | varies |
(2-Liter, 20-Ounce Bottle)

Water

Bottled Water | $1.99 |
(Each)
Fabio’s NY Pizza is a small Charlottesville based restaurant founded in 2008. Fabio’s NY Pizza is known for its Italian-American cuisine, including NY-style based pizza, pasta, subs & wings, as well as many other side dishes and desserts. Our mission is to provide a great dining experience to all of our customers, through fresh ingredients and great customer service.

Here at Fabio’s we look forward to cater your next event. All catering services range from personal meal delivery for large groups, all the way to full service catering at events.

Fabio’s NY Pizza is owned by Mike Scotto and Saso Morabito. When Mike Scotto and Saso Morabito met in their home country of Italy, a lasting friendship began. Years later, they found themselves in Virginia with a delicious business opportunity under the name of Fabio’s NY Pizza.

Since 2008, our team has earned a reputation as one of Charlottesville’s premier pizzarias. Nothing brings people together quite like American and Italian fare that’s why we’re excited to whip up a fresh batch of sandwiches, wings and pasta at a moment’s notice.

1551 East High Street
Charlottesville, VA 22902

phone: (434) 872-0070
fax: (434) 872-0071

Features
american, italian, pizza

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $15

Hours
M-Sa: 12pm to 8pm
CATERING

Salad Pans

“**24-HOUR NOTICE REQUIRED**” (Available in your choice of sizes.) Half pans serve eight (8) - ten (10) people. Full pans serve sixteen (16) - twenty (20) people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Serves</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Salad</td>
<td>varies</td>
<td>Mediterranean</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Our house salad topped with feta cheese and Kalamata olives.</td>
</tr>
<tr>
<td>Antipasto</td>
<td>varies</td>
<td>Our house salad topped with ham, pepperoni, salami, and mozzarella and Provolone cheese.</td>
</tr>
</tbody>
</table>

Catering Pans

“**24-HOUR NOTICE REQUIRED**” (Available in your choice of sizes.) Half pans serve eight (8) - ten (10) people. Full pans serve sixteen (16) - twenty (20) people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Serves</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lasagna</td>
<td>varies</td>
<td>Broccoli Alfredo</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Baked Ziti</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ferretti rigate mixed with a blend of cheese in our homemade tomato sauce. Topped with mozzarella cheese and oven baked to perfection.</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>varies</td>
<td>Pasta Alfredo</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Choose to add chicken or shrimp for an extra charge.</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Pasta with Meatballs or Sausage</td>
<td>varies</td>
<td></td>
</tr>
</tbody>
</table>

APPETIZERS

Appetizers

Choose extra sauce for an additional charge.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Sticks</td>
<td>$5.50</td>
<td>Six (6) sticks served with tomato sauce.</td>
</tr>
<tr>
<td>Cheese Fries</td>
<td>$4.50</td>
<td>Served with ranch. Choose to add bacon for an extra charge.</td>
</tr>
<tr>
<td>Garlic Bread</td>
<td>$3.99</td>
<td>Served with tomato sauce. Choose to add cheese for an extra charge.</td>
</tr>
<tr>
<td>Appетizers for Two</td>
<td>$9.99</td>
<td>Includes chicken tenders, mozzarella sticks, onion rings and French fries. Served with ranch and tomato sauce.</td>
</tr>
<tr>
<td>Italian Firo Sticks</td>
<td>$7.99</td>
<td>Includes grilled chicken, sausage, bacon, your choice of Jalapeno or banana peppers and Italian cheese wrapped in sun-dried tomato basil tortilla. Served with your choice of ranch or tomato sauce.</td>
</tr>
<tr>
<td>Garlic Knots</td>
<td>varies</td>
<td>Served with tomato sauce.</td>
</tr>
</tbody>
</table>

Wings

Prepared in your choice of plain, Buffalo or BBQ. Served with ranch or bleu cheese.

Wings varies
SALAD

Salad
Includes your choice of dressing. Choose to add chicken, shrimp, extra cheese or extra dressing for an extra charge.

House Salad $4.99
Prepared with iceberg and Romaine lettuce, carrots, red cabbage, cucumbers, red onions, tomato and peppers.

Grilled Chicken Salad $7.50
House salad topped with marinated grilled chicken breast, hard-boiled eggs and mozzarella cheese.

Chef Salad $7.50
Our house salad topped with ham, smoked turkey, hard-boiled eggs and mozzarella cheese.

Tuna Salad $7.50
Our house salad topped with our tuna salad and Provolone cheese.

Mediterranoan $7.50
Our house salad topped with feta cheese and Kalamata olives.

Antipasto $8.25
Our house salad topped with ham, pepperoni, salami, and mozzarella and Provolone cheeses.

Caesar Salad $6.99
Iceberg and Romaine lettuce topped with croutons and Parmigiano cheese.

Steak Salad $7.50
Our house salad topped with Philly steak meat and mozzarella cheese.

Spinach Salad $7.50
Prepared with roasted red peppers, feta cheese, croutons and walnuts.

PIZZA

Gourmet Pizza
(Available in your choice of sizes.) 12-inch pizzas include six (6) slices. 14-inch pizzas include eight (8) slices. 16-inch pizzas include twelve (12) slices. Top it with a double layer of fresh pizza dough seasoned with garlic, olive oil and Italian herbs.

House Special varies
Prepared with pepperoni, fresh mushrooms, Italian mild sausage, onions, bell peppers and extra cheese.

Deluxe varies
Prepared with pepperoni, fresh mushrooms, Italian mild sausage, onions, bell peppers, black olives, ground beef and extra cheese.

Meat Lovers varies
Prepared with pepperoni, Italian mild sausage, bacon, ham, ground beef and extra cheese.

Hawaiian varies
Prepared with ham and pineapple.

White Gourmet varies
Prepared with broccoli, spinach, fresh tomatoes, white sauce, fresh garlic and mozzarella cheese.

Capricciosa varies
Prepared with ham, black olives, artichokes and mushrooms.

Vegetarian $9.99
Prepared with mushrooms, onions, bell peppers, black olives, spinach, diced tomatoes and extra cheese.

Philly Steak varies
Prepared with grilled onions, mushrooms, bell peppers, steak and mozzarella cheese.

Cheese Lover's varies
(No sauce) Prepared with mozzarella, Provolone, American and Romano cheeses.

Margherita varies
Prepared with crushed tomato sauce, fresh mozzarella cheese, olive oil, fresh garlic and basil.

Pesto varies
Prepared with pesto sauce, diced tomatoes and mozzarella cheese.

New York-Style Crust
Hand tossed round and thin pizzas prepared with your choice of toppings.

Medium 12-Inch $9.99
Gluten-Free Ten (10)-Inch $7.99

Large 14-Inch $10.99
By the Slice $1.95

Extra-Large 16-Inch $11.99
Sicilian Crust
Square and thick crust pizzas prepared with your choice of toppings.

Medium Cheese Sicilian Crust  $11.95  Extra-Large Sicilian Crust  $14.95
Includes six (6) slices.

includes twelve (12) slices.

Special and Deluxe Sicilian Crust
Square and thick crust.

Special Sicilian Crust  varies  Deluxe Sicilian Crust  varies
Includes your choice of four (4) - six (6) toppings.
Includes your choice of seven (7) - eight (8) toppings.

TURNOVERS

Medium Turnovers
Served with a side of tomato sauce. Choose additional ingredients for an extra charge.

Calzone  $7.99  Chicken Stromboli  $8.99
Prepared with your choice of one (1) regular topping, mozzarella cheese and ricotta.

Prepared with mozzarella cheese.

Stromboli  $7.99  Pizza Roll  $7.99
Includes your choice of three (3) regular toppings and mozzarella cheese.
Includes your choice of one (1) regular topping and mozzarella cheese.

Steak Stromboli  $8.99
Prepared with mozzarella cheese.

Large Turnovers
Served with a side of tomato sauce. Choose additional ingredients for an extra charge.

Calzone  $13.99  Chicken Stromboli  $15.99
Prepared with your choice of one (1) regular topping, mozzarella cheese and ricotta.

Prepared with mozzarella cheese.

Includes your choice of three (3) regular toppings and mozzarella cheese.
Includes your choice of one (1) regular topping and mozzarella cheese.

Steak Stromboli  $15.99
Prepared with mozzarella cheese.
SUBS AND PANINI

Cold Subs

(Available in your choice of sizes.) Served your choice of hot or cold on a fresh Italian roll or wrap with lettuce, tomato, onion, mayonnaise and Italian dressing. Choose extra meat or cheese for an additional charge.

Italian Sub
Includes ham, salami, pepperoni and Provolone cheese.

Club Sub
Prepared with bacon, ham, smoked turkey and Provolone cheese.

Turkey and Cheese
Prepared with smoked turkey and Provolone cheese.

Ham and Cheese
Prepared with ham and Provolone cheese.

Tuna and Cheese
Prepared with tuna and Provolone cheese.

B.L.T.
Prepared with bacon, lettuce and tomato only.

Cheese Sub
Prepared with Provolone, American and mozzarella cheeses.

varies

varies

varies

varies

varies

varies

varies

Hot Subs

(Available in your choice of sizes.) Served on your choice of a fresh Italian roll or wrap.

Cheese Steak
Choose plain or add your choice of toppings.

Pizza Steak
Prepared with steak, tomato sauce and mozzarella cheese.

Chicken Sub
Choose plain or add your choice of toppings.

Parmigiana Sub
Your choice of chicken, meatballs, sausage or eggplants served with homemade tomato sauce and mozzarella cheese.

Veggie Sub
Prepared with grilled mushrooms, onions, peppers and black olives with a touch of Italian dressing. Topped with Provolone cheese, lettuce, tomato and mayonnaise.

Buffalo Chix Sub
Breaded chicken tossed in Buffalo sauce, lettuce and tomatoes. Served with your choice of ranch or bleu cheese on the side.

October Feast
Sausage, grilled onions and peppers steamed in beer.

Grilled Panini

Turkey, Bacon, Ranch and Provolone Cheese
$6.99

Mozzarella, Tomato and Pesto Sauce
$6.99

Chicken, Pesto, Tomato and Provolone Cheese
$6.99
**PASTA**

*Pasta is served with homemade bread. Choose to add a side salad for an extra charge.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fabio's Lasagna</td>
<td>$8.99</td>
<td>Layers of Italian meats and cheeses and lasagna noodles topped with our homemade tomato sauce.</td>
</tr>
<tr>
<td>Baked Ziti</td>
<td>$8.99</td>
<td>Penne rigate mixed with a blend of cheese in our homemade tomato sauce. Topped with mozzarella cheese and oven baked to perfection.</td>
</tr>
<tr>
<td>Create Your Own Pasta</td>
<td>$10.99</td>
<td>Your choice of penne or spaghetti pasta topped with your choice of meatballs, sausages, meat sauce, tomato sauce, Alfredo sauce or pink sauce.</td>
</tr>
<tr>
<td>Stuffed Rigatoni</td>
<td>$9.99</td>
<td>Homemade stuffed cheese rigatoni pasta served in a pink creamy Parmigiana sauce.</td>
</tr>
<tr>
<td>Stuffed Shells</td>
<td>$8.99</td>
<td>Three (3) jumbo shells stuffed with three (3) cheeses and topped with tomato sauce and mozzarella.</td>
</tr>
<tr>
<td>Three Cheese Ravioli</td>
<td>$9.99</td>
<td>Five (5) jumbo homemade ravioli stuffed with three cheeses and your choice of sauce.</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$10.99</td>
<td>Two (2) breaded chicken breasts topped with our signature tomato sauce and melted mozzarella. Served with your choice of penne or spaghetti.</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>$9.99</td>
<td>Homemade eggplant topped with our signature tomato sauce and topped with melted mozzarella. Served with your choice of penne or spaghetti.</td>
</tr>
<tr>
<td>Chicken Alfredo</td>
<td>$12.99</td>
<td>Grilled chicken breast sauteed in our signature Alfredo sauce and served over your choice of penne or spaghetti.</td>
</tr>
<tr>
<td>Shrimp Alfredo</td>
<td>$12.99</td>
<td>Grilled shrimp sauteed in our signature Alfredo sauce and served over your choice of penne or spaghetti.</td>
</tr>
</tbody>
</table>
**BURGERS**

**Burgers**

*Cheese Burger*  $6.99  
Made with fresh ground beef on a Kaiser roll. Served with lettuce, tomato, mayonnaise and fries.

*Bacon Cheese Burger*  $7.50  
Made with fresh ground beef on a Kaiser roll. Served with lettuce, tomato, mayonnaise and fries.

*The Bomb*  $8.99  
Our famous double cheese burger. Made with fresh ground beef on a Kaiser roll. Served with lettuce, tomato, mayonnaise and fries.

*Chicken Salad Sandwich*  $6.50  
Our homemade chicken salad served on a Kaiser roll.

**SIDES**

**Sides**

Choose to add extra sauce or dressing for an additional charge.

*Onion Rings*  $4.50  

*Shrimp Basket*  $8.99  
Twenty (20) - twenty-five (25) breaded shrimp served with fries and cocktail sauce.

*Breaded Mushrooms*  $4.50  
Served with ranch.

*Breaded Zucchini*  $4.50  
Served with your choice of ranch or tomato sauce.

*French Fries*  $2.50  

*Side of Meatballs*  $4.99  
Served in tomato sauce.

*Chicken Tender Basket*  $7.99  
Served with fries and honey mustard.

*Side of Sausage*  $4.99  
Served in tomato sauce.
## Beverages

### Soda
- **Pepsi**
  - Available in your choice of sizes.
- **Diet Pepsi**
  - Available in your choice of sizes.
- **Sierra Mist**
  - Varies
- **Mountain Dew**
  - 14-Ounce fountain drink.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. Pepper</td>
<td>$2.25</td>
<td>14-Ounce fountain drink.</td>
</tr>
<tr>
<td>Diet Dr. Pepper</td>
<td>$2.25</td>
<td>14-Ounce fountain drink.</td>
</tr>
<tr>
<td>Tropicana Pink Lemonade</td>
<td>$2.25</td>
<td>14-Ounce fountain drink.</td>
</tr>
</tbody>
</table>

### Water
- **Bottled Water**
  - $1.50

## Service Ware

### Service Ware
- **Paper Products**
  - $0.25
- **No Service Ware Needed**
  - Varies

*Includes plates, napkins, cutlery and cups.*
Standard lead time is 3 days notice for catering.
All paper products and utensils are included with each order.

Fardowners is a locally owned and operated restaurant in Crozet, VA. We provide quality pub fare with an emphasis on local ingredients, live music and catering. Our executive chef, Mark Cosgrove, has a wide culinary range, and is more than happy to create a custom menu tailored to your specific needs. Feel free to contact us with any inquiries.

5773 County Road 1217
Crozet, VA 22932

Phone: (434) 823-1300
Alt. Phone: (434) 327-8149

Hours
M-Th: 11am to 10pm
F-Sa: 11am to 10pm
Su: 10am to 10pm

Have feedback on this menu? Let us know!
**STARTERS**

**Spinach Dip**  
$20.00  
(Serves 10.) Includes creamy spinach and artichoke dip served with house made corn tortilla chips.

**Wings**  
$30.00  
(Thirty (30) pieces. Serves 10.) Includes our house smoked wings tossed in your choice of sauce. Served with your choice of ranch or blue cheese dressing and celery.

**Hippie Wings**  
$35.00  
(Thirty (30) pieces. Serves 10.) Prepared with breaded and fried Portobello mushrooms tossed in your choice of sauce. Served with your choice of ranch or blue cheese dressing and celery.

**SALAD**

**Salads**  
Offered in 2 serving sizes where applicable - single serving and a 10 person serving. Choose to add grilled chicken, grilled sirloin or blackened tilapia for an extra charge.

**Fardowners’ Salad**  
Prepared with potato and carrot strings, bleu cheese and red onions over field greens with your choice of dressing.  
<count: varies>

**Caesar**  
Prepared with Romaine lettuce, Parmesan cheese, garlic croutons, black pepper, and Caesar dressing.  
<count: varies>

**Apple Bleu**  
Prepared with fresh Granny Smith apples and bleu cheese over field greens with your choice of dressing.  
<count: varies>

**SANDWICHES AND WRAPS**

**Sandwiches and Wraps**  
Served with a drink and your choice of chips, cole slaw, or a side salad.

**BLT**  
$10.00  
Prepared with apple wood smoked bacon, lettuce, tomatoes and herb mayonnaise on a Goodwin Creek Pretzel Bun.

**Caesar Wrap**  
$10.00  
Prepared with grilled chicken breast, Romaine lettuce, Caesar dressing and Parmesan cheese wrapped in a flour tortilla.

**Yardbird Wrap**  
$10.00  
Prepared with grilled chicken breast, ranch, tomato, shredded cheese, lettuce and tomato wrapped in a flour tortilla.

**Pulled Pork**  
$10.00  
Includes house smoked pork with Fardowners’ honey BBQ sauce on a Goodwin Creek Kaiser roll.

**Vegetarian Wrap**  
$10.00  
Prepared with field greens, bleu cheese crumbles, tomatoes, onions and carrot strings with balsamic vinaigrette.

**Caprese Sandwich**  
$10.00  
Fresh Mozzarella, Roma Tomatoes, Organic Arugula, Walnut Pesto with a Balsamic Reduction on a Goodwin Creek Baguette Roll.

**Chicken Bacon Swiss**  
$10.00  
Grilled chicken breast, Apple Wood Smoked Bacon, lettuce, tomatoes, Swiss cheese, and Honey mustard served on a Goodwin Creek Kaiser roll.
**ENTREES**

**Entrees**

Baked Mac 'N' Cheese  $45.00
(Serves 10.) Prepared with Cheddar, Jack and Parmesan cheeses with cavatappi pasta and Goodwin Creek sourdough herbed crust.

Pulled Pork BBQ with Cole Slaw and Buns  $50.00
(Serves 10.) Includes house smoked pork shoulder with Fardowners' honey BBQ sauce, cole slaw, and Goodwin Creek Kaiser rolls.

Molasses-Citrus Marinated Sirloin  $60.00
Grilled Certified Angus sirloin prepared with a Molasses Citrus-Marinade (Serves 10)

**SIDES**

**Side Dishes**
(Serves 10)

Mashed Potatoes  $35.00

Garlic Green Beans  $35.00

Cole Slaw  $35.00

Pasta Salad  $35.00

**DESSERT**

**Dessert**

Fudge Brownies  $42.00
Chocolate Fudge Brownies (24 to an order)
BEVERAGES

Soda

Assorted Canned Soda $1.50 Beverages $2.00

Please call to inquire about soda products.

Coffee

Coffee Service varies

Please call to inquire about coffee service. Decaffeinated and regular coffee is available with all condiments included. Served in disposable containers.

Tea

Tea Service varies

Please call to inquire about fresh brewed and hot tea service. Served in disposable containers with all condiments included.

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

Paper products are included.
Feast Catering

Order Now

Features
- American, International, Italian, Mediterranean, SWaM, Zero Waste

Services
- Delivery, Pickup

Delivery Area
- Areas of Charlottesville, VA Delivery Fee: $35

Standard lead time is 2 days notice for catering.

Catering from breakfast to working lunch to cocktail hour. Impress a crowd with a delicious lunch or party platters from feast! Call us for recommendations and details 434.244.7800 and view photos of all offerings on our website: www.feastvirginia.com

Our catering is elegantly designed and ready to serve on. We can also supply your wine, beer and beverage needs.

Delivery to your door is available for a fee.

***In an effort to reduce our footprint we try to attain ZERO WASTE from our Catering Kitchen. Place Settings, Serving Utensils and Cups are not automatically included. Please add them to your order under Service Ware if desired.

416 West Main Street
Suite H
Charlottesville, VA 22903

Phone: (434) 244-7800
Alt. Phone: (434) 220-1098
Alt. Fax: (434) 244-7809

Hours
- M-F: 10am to 7pm
- Sa: 9am to 6pm
BREAKFAST

Breakfast Dishes

Virginia Ham Biscuits $2.00
(Fried per biscuit, minimum of twelve (12), please.) An all local take on this famous finger food. Mini sweet potato biscuits with thinly sliced Virginia country ham and a dollop of local chutney.

Deviled Eggs $1.25
(Fried per piece, minimum of twelve (12), please.) A gourmet twist on a southern classic. Local farm eggs stuffed with a secret blend of pickled peppers, smoked paprika and looped with prosciutto chiffonade.

Fruit Salad $10.00
(Per Pound, Serves 4) A refreshing mix of seasonal fruit.

Fresh Fruit Platter varies
Available in small (serves 20) and large (serves 40) sizes. Our freshest seasonal fruits artfully arranged and served with yogurt honey dipping sauce.

Local Pastry Platter $75.00
(Serves 30) An assortment of thirty-six (36) petite pastries and mini muffins from Albemarle Baking Company.

Potato Pastries $14.00
(SIX PIECES PER SET - NO MIX & MATCH) freshly baked by Albemarle Baking Company.

Mini Muffins $11.00
(Six (6) Pieces) Your choice of muffins freshly baked by Albemarle Baking Company.

Smoked Salmon Platter varies
(Available in your choice of sizes.) A brunch staple of thinly sliced smoked salmon served with cream cheese, tomatoes, cucumbers, capers, red onion, lemon, sliced pumpernickel and mini bagels.

Breakfast Beverages

Coffee for a Crowd $26.00
(Serves 10) Freshly brewed local coffee (96-ounces) served with cups, stirrers, creamers and sugar. Offered in your choice of regular and decaffeinated.

Hot Tea $26.00
(Serves 10) Freshly brewed local tea (96-ounces) served with cups, stirrers, creamers and sugar.

STARTERS

Starters
Served on your choice of returnable or disposable platters. Returnable platters must be returned within 48 hours.

Shaboobos $1.25
Bright red, pickled peppadew peppers stuffed with our famous pimento cheese.

Virginia Ham Biscuits $2.00
An all local take on this famous finger food. Mini sweet potato biscuits served with thinly sliced VA country ham and a dollop of local chutney.

Prosciutto Deviled Eggs $1.25
A gourmet twist on a southern classic—Local farm eggs stuffed with a secret blend of pickled peppers, smoked paprika and topped with prosciutto.

Goats on a Date $0.75
Dates stuffed with local goat cheese and Marcona almonds.

Antipasto Skewer $2.00
A bamboo skewer colorfully strung with provolone cheese, salami, olives, artichokes and pickled peppers.

Tea Sandwich: Local Chicken $2.00
Salad
feast! local chicken salad with pickled onion on focaccia

Tea Sandwich: Pimento Cheese $2.00
Our famous feast! pimento cheese with pepper jelly and fresh cucumber
CHEESE BOARDS

Cheese Boards
Available in small (serves 10), medium (serves 20) and large (serves 40) sizes, unless otherwise noted.

Cheesemonger’s Choice varies
Looking to impress your guests and your taste buds with some extraordinary selections that really kick it up a notch? Allow our cheesemongers to show you their stuff. This top-shelf selection includes our best artisanal cheeses and cured meats and is served with roasted Manchego almonds, feta cherries, crackers and crostini. This is the cheeseboard that dreams are made of.

The Crowd Pleaser varies
Our most requested cheeses and cured meats; this selection is sure to please even the most diverse crowd. Served with crostini, toasted nuts and dried fruits.

Fruit and Cheese Board varies
This light and elegant selection of our ripest cheeses and freshest fruits, nuts, cocktail hour or dessert. Served with English wheat crackers and crostini.

PRIVACY POLICY

This website does not store or collect any personal information from visitors.

Praline Mustard Glaze Platter $50.00
(Serves 30) Always the talk of the party! Sweet praline mustard glaze over our old-fashioned cream cheese served with English wheat crackers and caramelized walnuts.

Antipasto Platter varies
Available in small (serves 20) and large (serves 40) sizes. Kick off your party with a colorful and mouthwatering combination of pickled veggies, olives, salami, prosciutto, pate, and cheese. Food lovers of all ages will squeal with delight as they make sure to get a taste of everything.

PARTY PLATTERS

Party Platters
Served on your choice of returnable or disposable platters. Returnable platters must be returned within 48 hours.

A Dip in the Mediterranean $85.00
(Serves up to 40) Dive into the sunny flavors of our spinach dip, artichoke & parmesan spread, hummus with fresh herbs, Greek goddess dip and pimento cheese spread. Served with fresh vegetable crudite and assorted crackers.

Fresh Fruit Platter varies
(Available in your choice of sizes.) Our freshest seasonal fruits artfully arranged and served with yogurt-honey dipping sauce.

Smoked Salmon Platter varies
A brunch staple of thinly sliced smoked salmon served with cream cheese, tomatoes, cucumbers, capers, red onion, lemon, sliced pumpernickel and mini bagels.

Crudité Platter $55.00
(Serves up to 20) Fresh vegetable crudité served with feast favorites: Greek goddess dressing, and hummus with fresh herbs.

Party Starter Platter $75.00
(Serves 15) Includes a selection of our most popular starters: Antipasto Skewers, Virginia Ham Biscuits, Smoked Trout on Rye, Pimento and Local Chicken Salad Tea Sandwiches.

Shrimp Cocktail $70.00
(Approx. 50 shrimp per platter.) Jumbo shrimp cooked in a flavorful broth and presented on a bed of crisp romaine lettuce. Served chilled with our homemade cocktail sauce and fresh lemon.

Local Pork Platter $65.00
(Serves 10-12) Locally cured pork tenderloin, roasted, sliced and served with house-made cabbage slaw, assorted sauces and freshly baked rolls from Albermarle Baking Co.

Smoked Beef Brisket $240.00
(Serves 40) Sliced, seasoned, slow-roasted beef brisket served with cornichons, pearl onions, pickled peppers, whole grain mustard, mayo/mustard blend, and house-made horseradish sauce. Fully cooked and chilled, perfect for sandwiches or as light entree. Best served at room temperature. Includes freshly baked rolls from Albermarle Baking Company.

Croissant Sandwiches $55.00
Feast! Local Chicken, Tuna or Egg Salad with Pickled Onion & Lettuce on Mini A.D.C Croissant. Serves 5-10
## SOUP

### HOT SOUP

*Homemade soup - SERVED HOT Available Monday - Saturday 11am - 3pm.* Paper Bowls, Spoons & Napkins included. 1 Tote- serves 12

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curry Tomato &amp; Coconut - HOT</td>
<td>$48.00</td>
</tr>
<tr>
<td>Custom - HOT SOUP</td>
<td>$48.00</td>
</tr>
</tbody>
</table>

*Special Request for soup will be honored based on availability, please allow 72 hours notice.*

*Homemade soup - SERVED HOT Available Monday - Saturday 11am - 3pm.* Paper Bowls, Spoons & Napkins included. 1 Tote- serves 12

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Chicken with Lemongrass - HOT BONE BROTH</td>
<td>$36.00</td>
</tr>
<tr>
<td>Hot Bone Broth</td>
<td></td>
</tr>
</tbody>
</table>

### COLD SOUP

*Homemade soup - COLD. CLIENT TO WARM THEMSELVES* Paper Bowls, Spoons & Napkins included. 1 Quart - serves 4

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curry Tomato &amp; Coconut - COLD</td>
<td>$16.00</td>
</tr>
<tr>
<td>Custom - COLD SOUP</td>
<td>$16.00</td>
</tr>
</tbody>
</table>

*Special Request for soup will be honored based on availability, please allow 72 hours notice.*

*Homemade soup - COLD. CLIENT TO WARM THEMSELVES* Paper Bowls, Spoons & Napkins included. 1 Quart - serves 4

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Chicken with Lemongrass - COLD BONE BROTH</td>
<td>$14.00</td>
</tr>
<tr>
<td>Cold Bone Broth</td>
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</tbody>
</table>

## SALADS

### Side Salads

(Served per pound.) Servings vary as noted.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad (Serves 4)</td>
<td>$10.00</td>
</tr>
<tr>
<td>Composed of a refreshing mix of seasonal fruit.</td>
<td></td>
</tr>
<tr>
<td>White Bean Salad (Serves 4)</td>
<td>$9.00</td>
</tr>
<tr>
<td>Cannellini beans prepared with lemon vinaigrette, fresh herbs, celery and capers.</td>
<td></td>
</tr>
<tr>
<td>Herbed Quinoa Salad (Serves 4)</td>
<td>$10.00</td>
</tr>
<tr>
<td>Quinoa tossed in our Greek Goddess dressing with feta, red peppers and parsley.</td>
<td></td>
</tr>
<tr>
<td>Baby Spinach Salad (Serves 12)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Baby spinach prepared with dried fruit and toasted nuts. Served with your choice of dressing on the side.</td>
<td></td>
</tr>
<tr>
<td>Israeli Couscous salad (Serves 4)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Israeli couscous tossed in a lemon-tahini dressing with chickpeas, feta cheese, red peppers, parsley and preserved lemons.</td>
<td></td>
</tr>
<tr>
<td>Kalo Salad (Serves 10)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Fresh kale served with herb croutons and Parmesan cheese in a lemon tahini dressing.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Green Salad (Serves 10)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Mixed greens prepared with dried fruit and toasted nuts. Served with your choice of dressing on the side.</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad - pound</td>
<td>$20.00</td>
</tr>
<tr>
<td>Feast! Chicken Salad</td>
<td></td>
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</tbody>
</table>
Salad Lunch Bags

(Priced per person.) Lunch bags include a fresh salad using premium ingredients, locally made potato chips, a cookie and Virginia Spring water.

Cobb Salad $15.00
Prepared with chopped Romaine lettuce, Cheddar cheese, hard boiled egg, bacon fresh tomato, green onions and 'east blue cheese dressing.

Mediterranean Salad $15.00
Composed of mixed greens, tuna salad, white bean salad, artichoke hearts, roasted tomatoes, olives and Marinated cheese with balsamic vinaigrette.

Local Chicken Salad $16.00
Prepared with spinach, arugula, cheese, chicken salad, pickled red onions, sweet and spicy pecans, golden raisins and sweet moscato vinaigrette.

Kale Salad VG $13.00
(Vegetarian, Vegan) Prepared with Parmigiano-Reggiano cheese and crostini on fresh kale with fresh lemon-tahini dressing. This salad can be made vegan upon request.

Local Mixed Green Salad V $11.00
(Vegetarian, Vegan) Mixed greens, sweet and spicy pecans, golden raisins served with sweet moscato vinaigrette. This salad can be made vegan upon request.

Southwestern Grain Bowl $16.00
(Vegetarian) Composed of esquilo, salsa fresca (mild), black beans, tortillas chips, roasted poblano, crema fraiche, feta cheese and cilantro over roasted tomato rice.

Seasonal Grain Bowl $16.00
(Vegetarian) This item changes seasonally. Call to inquire about our current selection and use the "Special Instructions" area to note your choice.

SANDWICHES

Sandwich Platters

(Priced per platter.) Platters are available in small (six (6) pieces, serves 3), medium (twelve (12) pieces, serves 7) and large (eighteen (18) pieces, serves 10) sizes. Prepared on a freshly baked whole baguette from Albermarle Baking using premium ingredients.

Chicken, Cheddar and Fig varies
Prepared with sliced chicken, Vermont Cheddar cheese, fig jam, arugula, mayonnaise and mustard.

Prosciutto and Mozzarella varies
Prepared with prosciutto di Parma, marinated fresh mozzarella cheese, basil and roasted tomato spread.

Turkey and Provolone varies
Prepared with roasted turkey, Provolone cheese, mayonnaise, mustard and Romaine lettuce.

Turkey, Brie and Cranberry varies
Prepared with roasted turkey, cranberry-pecan relish, French Brie, mayonnaise and mustard.

Roast Beef and Cheddar varies
Prepared with all-natural roast beef, aged Cheddar cheese, spicy mayonnaise and Romaine lettuce.

The Italian varies
Prepared with a trio of Italian meats, Provolone cheese, olive relish, mayonnaise, mustard and Romaine lettuce.

Rosemary Ham and Gouda varies
Prepared with Italian rosemary ham, gouda, mayo/mustard & romaine

The Caprese V varies
(Vegetarian.) Prepared with marinated fresh mozzarella cheese, fresh basil and roasted tomato spread.

Hummus and Feta VG V varies
(Vegetarian.) Prepared with house-made hummus, feta cheese, Greek olives, cucumbers, roasted red peppers, spinach and balsamic vinegar. You may also choose to substitute a vegan preparation.

The Local V varies
(Vegetarian.) Prepared with local Camomont chavro cheese, olive and artichoke tapenade, roasted tomatoes and arugula.

Mixed Sandwich Platter: Poultry $90.00
A mix of our most requested sandwiches. Chicken, Cheddar & Fig - Turkey, Brie & Cranberry - Turkey & Provolone. Large, Serves up to 10.

Mixed Sandwich Platter: Beef & Pork $94.00
A mix of our most requested sandwiches: Roast Beef & Cheddar - The Italian - Rosemary Ham & Gouda. Large, Serves up to 10.

Mixed Sandwich Platter: Vegetarian $90.00
A mix of our most requested sandwiches: Caprese - The Local - Hummus & Feta. Large, Serves up to 10.

Croissant Sandwiches $55.00
Feast! Local Chicken, Egg or Tuna Salad with Pickled Onion & Lettuce on Mini ABC Croissant. Serves 3-10.
**LUNCH BAG**

**Sandwich Lunch Bags**

(Priced per person.) Lunch bags include a sandwich prepared on a freshly baked baguette from Albermarle Baking Company using premium ingredients, locally-made potato chips, a cookie and Virginia Spring water. Gluten free bread is available upon request.

- **Chicken, Cheddar and Fig** $14.00
  Prepared with sliced chicken, Vermont Cheddar cheese, fig jam, arugula, mayonnaise and mustard.
- **Prosciutto and Mozzarella** $16.00
  Prepared with prosciutto di Parma, marinated fresh mozzarella cheese, basil and roasted tomato spread.
- **Turkey and Provolone** $14.00
  Prepared with roasted turkey, Provolone cheese, mayonnaise, mustard and Romaine lettuce.
- **Turkey, Brie and Cranberry** $14.00
  Prepared with roasted turkey, cranberry-pecan relish, French Brie, mayonnaise and mustard.
- **Roast Beef and Cheddar** $15.00
  Prepared with all-natural roast beef, Cheddar cheese, spicy mayonnaise and Romaine lettuce.
- **The Italian** $14.00
  Prepared with a trio of Italian meats, Provolone cheese, olive relish, mayonnaise, mustard and Romaine lettuce.
- **Rosemary Ham and Goat Cheese** $15.00
  Prepared with Italian rosemary ham, goat cheese, local spicy plum chutney and arugula.
- **The Caprese** $13.00
  (Vegetarian) Prepared with marinated fresh mozzarella cheese, fresh basil and roasted tomato spread.
- **Hummus and Feta** $13.00
  (Vegetarian, Vegan) Prepared with house-made hummus, feta cheese, Greek olives, cucumbers, roasted red peppers, spinach and balsamic vinegar. This sandwich can be made vegan upon request.
- **The Local** $15.00
  (Vegetarian) Prepared with local Caromont chevre cheese, olive and arugula tapenade, roasted tomato spread and arugula.

**Salad & Grain Bowl Lunch Bags**

(Priced per person.) Lunch bags include a fresh salad using premium ingredients, a cookie and Virginia Spring water. CHIPS ARE NOT INCLUDED, IN SALAD LUNCH BAGS.

- **Cobb Salad** $15.00
  Prepared with chopped Romaine lettuce, Cheddar cheese, hard boiled egg, bacon fresh tomato, green onions and feisty blue cheese dressing.
- **Mediterranean Salad** $15.00
  Composed of mixed greens, tuna salad, white bean salad, artichoke hearts, roasted tomatoes, olive-cured olives and Marconie cheese with balsamic vinaigrette.
- **Local Chicken Salad** $16.00
  Prepared with spinach, arugula, feisty chicken salad, pickled red onions, sweet and spicy pecans, golden raisins and sweet moscato vinaigrette.
- **Kale Salad** $13.00
  (Vegetarian, Vegan) Prepared with Parmigiano-Reggiano cheese, and croutons on fresh kale with feisty lemon-tahini dressing. This salad can be made vegan upon request.
- **Local Mixed Green Salad** $13.00
  (Vegetarian, Vegan) Mixed greens, sweet and spicy pecans, golden raisins served with sweet moscato vinaigrette. This salad can be made vegan upon request.
- **Southwestern Grain Bowl** $16.00
  (Vegetarian) Composed of quinoa, salsa fresca (mild), black beans, tortilla chips, roasted poblanos, crema fraiche, feta cheese and cilantro over roasted tomato rice.
- **Seasonal Grain Bowl** $16.00
  (Vegetarian) This item changes seasonally. Call to inquire about our current selection and use the “Special instructions” area to note your choice.
- **Chicken Avocado & Ranch Bowl** $17.00
  I: Lemon & Herb Grilled Local Chicken, Feta, Spinach, Roasted Red Peppers, Sunflower Seeds, Avocado, Rice with Feisty Herb Ranch Dressing
- **Korean Sweet & Spicy** varies
  Cauliflower Quinoa Bowl $15.00
  (Vegetarian, Vegan) Kimchi, Seaweed Salad, Carrots, Local Tomatoes & Furikake
- **Nicoise Quinoa Bowl** $17.00
  Feisty Tuna, Local Eggs, Nicoise Olives, Potatoes, Roasted Tomatoes, Green Beans, Herbed Quinoa & Balsamic Vinaigrette
SIDES & SNACKS

Sides & Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Virginia Cheese Straws</td>
<td>$8.00</td>
<td>feast! Gourmet Jelly Beans</td>
<td>$3.00</td>
</tr>
<tr>
<td>7 oz bag, serves 2-3</td>
<td></td>
<td>4 oz bag of Gourmet Jelly Beans</td>
<td></td>
</tr>
<tr>
<td>Route 11 Potato Chips</td>
<td>varies</td>
<td>Apple</td>
<td>$1.00</td>
</tr>
<tr>
<td>Assorted Flavors</td>
<td></td>
<td>Yogurt Cup</td>
<td>varies</td>
</tr>
<tr>
<td>feast! Virginia Peanuts</td>
<td>$3.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.25 oz bag of Virginia Peanuts</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>feast! Almond &amp; Cherries</td>
<td>$4.00</td>
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<td></td>
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<tr>
<td>2.5 oz bag of Almonds &amp; Cherries</td>
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</tbody>
</table>

DESSERT

Sweets & Baked Goods
(Prized per dozen (12).)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Homemade Cookies</td>
<td>varies</td>
</tr>
<tr>
<td>Includes assorted cookies from our friends at Albemarle Baking Company such as: freshly baked chocolate chip, ginger molasses and black Cadillac (double chocolate).</td>
<td></td>
</tr>
<tr>
<td>Chocolate Peanut Butter Balls</td>
<td>$24.00</td>
</tr>
<tr>
<td>Locally made! The size is about two (2) bites.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Brownie Bites</td>
<td>$12.00</td>
</tr>
<tr>
<td>(Gluten Free) Freshly baked from Albemarle Baking Company.</td>
<td></td>
</tr>
<tr>
<td>Colorful Macaroons</td>
<td>$32.00</td>
</tr>
<tr>
<td>Freshly baked from Albemarle Baking Company.</td>
<td></td>
</tr>
</tbody>
</table>

Fruit
Available in your choice of sizes, unless otherwise noted.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit and Cheese Board</td>
<td>varies</td>
</tr>
<tr>
<td>Available in small (serves 10), medium (serves 20) and large (serves 40) sizes. This light and elegant selection of our ripest cheeses and freshest fruits suits cocktail hour or dessert. Served with English wheat crackers and crostini.</td>
<td></td>
</tr>
<tr>
<td>Goats on a Date</td>
<td>$.75</td>
</tr>
<tr>
<td>(Priced per piece, minimum of twelve (12), please.) Dates stuffed with local Caromont Farm goat cheese and Marcona almonds.</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td>varies</td>
</tr>
<tr>
<td>Available in small (serves 20) and large (serves 40) sizes. Our freshest seasonal fruits artfully arranged and served with yogurt honey dipping sauce.</td>
<td></td>
</tr>
</tbody>
</table>
BEVERAGES

Soda
Sizes and flavors vary. Call for details.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$2.00</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fresca</td>
<td>$2.00</td>
</tr>
<tr>
<td>Coke de Mexico</td>
<td>$2.50</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>$3.50</td>
</tr>
<tr>
<td>Kefir Soda</td>
<td>$5.95</td>
</tr>
<tr>
<td>Spindrift</td>
<td>$2.50</td>
</tr>
<tr>
<td>Root Beer</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

Water
(Priced per person)

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Water</td>
<td>$4.95</td>
</tr>
<tr>
<td>Flavored San Pellegrino</td>
<td>$2.50</td>
</tr>
<tr>
<td>Sparkling Water (Can)</td>
<td>$2.00</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water (8.45-Ounce bottle)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Feast! Water Bottle (12oz)</td>
<td>$2.00</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water (Large)</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

Tea
For a selection of individual teas please review our House-made Beverages category.

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Tea</td>
<td>$26.00</td>
</tr>
<tr>
<td>Unsweetened Iced Tea</td>
<td>varies</td>
</tr>
<tr>
<td>Russian Tea</td>
<td>varies</td>
</tr>
</tbody>
</table>

Coffee

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee for a Crowd</td>
<td>$26.00</td>
</tr>
<tr>
<td>Cold Brew Coffee</td>
<td>varies</td>
</tr>
</tbody>
</table>

Available in individual and half gallon (serves 4-6) sizes. Includes cups, stirrers, creamers and sugar.
House-made Beverages

(Priced per person, unless otherwise noted.)

Limeade
Available in individual and half gallon (serves 4-6) sizes. Our limeade is house made and the perfect balance of sweet and tart.

Honey Mint Green Tea

Pomegranate Green Tea

Turmeric Ginger Tea

Russian Tea
Available in individual and half gallon (serves 4-6) sizes.

Unsweetened Iced Tea
Available in individual and half gallon (serves 4-6) sizes.

Juice

(Priced per person, unless otherwise noted.)

Apple Juice

$3.50

Yoga Peach Nectar

$1.50

Natalie’s Juice Company

$4.50

Natalie’s Tangerine

(Per Quart) Serves 2-3 people.

Orangina

$3.00

Wine & Beer

Virginia Craft Beer
Available in cans or bottles - $3.00 each

$3.00

Wine
Selection of White, Red, Rose & Bubbles please let us know your preference!

$11.00

Virginia Wine
Red, White or Rose!

$25.00

Prosecco

$13.00

Virginia Bubbles

$33.00

Thibaut-Jarlison Blanc de Chardonay, Monticello

SERVICE WARE

Service Ware

Place Setting
Includes two (2) paper plates, napkin and utensils.

$1.00

No Service Ware Needed

varies

Serving Set
Includes a large plastic fork and spoon

$1.00

Return of the Vendor

$15.00

fee for the vendor to return to pick up returnable items

Plastic Cups

$0.25

Each
Standard lead time is 1 day notice for catering.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

Growing up in a family that is both entrepreneurial and built on decades of fire and police service, it seems we were destined to start Firehouse Subs®. Of course we tried other things along the way to our American Dream – rock 'n' roll, real estate, and even Christmas tree farming. But everything we experienced on our path led us to Firehouse Subs. People come back when they're treated well and fed well. Turns out, people absolutely LOVE the same things we do – the best meats, cheeses, and toppings we can find.

People come back again and again because, unlike other sub places, we steam our meats and cheeses, releasing a rush of flavors, then stuff a serving that's way over code on one of our toasted private-recipe sub rolls. It's a winning combination that satisfies ravenous appetites and the value-conscious alike.

820 29th Place Court (UVA)
Charlottesville, VA 22901

Phone: (434) 995-5921
Alt. Fax: (434) 995-5924

Hours
Su-Th: 10:30am to 9pm
F-Sa: 10:30am to 10pm
SALAD

Salad Platters

Serves 10-12. Your choice of our classic salad or chopped salad. Upgrade to a Deluxe salad by adding grilled chicken, smoked turkey, Virginia honey ham or tuna salad.

Classic Platter $41.99
Filled with romaine, cucumber, tomato, green bell pepper, and red onion, with your choice of salad dressing served on the side.

Chopped Salad Platter $41.99
Romaine, tomato, green bell pepper, cucumber, mozzarella, pepperoncini, and light Italian dressing.

Deluxe Salad Platter $49.99
Same as the Classic Salad but with provolone and your choice of smoked turkey breast, Virginia honey ham, or tuna salad.

SANDWICHES

Sub Platters

(Serves ten (10).) Prepared to order with premium deli-quality meats. Provolone cheese, lettuce, tomatoes, onions and vinegarette. Mayonnaise, deli mustard and Kosher dill pickles are served on the side. All sub platters are served cold with disposable plates and napkins. Please note preferences in Special Instructions.

Standard Sub Platter $53.99
Made to order with premium deli meats, cheeses, lettuce, tomatoes, onions, and vinegarette, May, deli mustard, and kosher dill pickles on the side. Provolone and your choice of smoked turkey breast, Virginia honey ham, or corned beef brisket, pastrami, or veggie. Platter serves 10.

Deluxe Sub Platter $59.99
Features larger servings with a combination of two meats & provolone cheese; Ham & turkey, Roast beef & turkey, and Ham, Genoa Salami & Pepperoni or Tuna Salad.

Make It A Platter Packs

Your choice of a Standard or Deluxe Sub Platter AND includes chips, your choice of dessert and a gallon of beverage or for additional charge add 10 bottled waters or sodas. Includes plates and napkins.

Standard Sub Platter Pack $78.99
Made to order with premium deli meats, cheeses, lettuce, tomatoes, onions, and vinegarette, May, deli mustard, and kosher dill pickles on the side. And salad with your choice of dressings; Italian, Light Italian, Peppercorn Ranch, Balsamic Vinaigrette, Honey Mustard, Oil and Vinegar. Also includes your choice of one gallon of Lemonade or Iced Tea.

Deluxe Sub Platter Pack $84.99
Features larger servings with a combination of two meats & provolone cheese; Ham & turkey, Roast beef & turkey, and Ham, Genoa Salami & Pepperoni or Tuna Salad. Platter with your choice of beverage, assorted chips and cookies.

Half-Platters

(Serves five (5).) Includes a gallon of tea. All sub platters are served cold on your choice of bread. Disposable plates and napkins are included. You can choose to upgrade your platter to Deluxe sandwiches [two meats and cheese].

Standard Sub and Salad $45.99
Includes 10 3" subs: ham, turkey, or roast beef and provolone, with kosher dill pickles on the side. And salad with your choice of dressings; Italian, Light Italian, Peppercorn Ranch, Balsamic Vinaigrette, Honey Mustard, Oil and Vinegar. Also includes your choice of one gallon of Lemonade or Iced Tea.

Deluxe Sub & Salad $49.99
Features larger servings with a combination of two meats & provolone cheese; Ham & turkey, Roast beef & turkey, and Ham, Genoa Salami & Pepperoni or Tuna Salad, plus five chip bags, five cookies and a gallon of tea or lemonade. Platter serves 5. Upgrade to 3 Brownies for an additional charge of $2.50.

Standard Sub and Snack $46.99
Includes 10 ft" subs: ham, turkey, or roast beef and provolone, with kosher dill pickles on the side. Plus a salad with your choice of dressing. Italian, Light Italian, Peppercorn Ranch, Balsamic Vinaigrette, Honey Mustard, Oil and Vinegar. Also includes your choice of one gallon of Lemonade or Iced Tea.

Deluxe Sub and Snack $50.99
Features larger servings with a combination of two meats & provolone cheese; Ham & turkey, Roast beef & turkey, and Ham, Genoa Salami & Pepperoni or Tuna Salad, plus five chip bags, five cookies and a gallon of tea or lemonade. Platter serves 5. Upgrade to 3 Brownies for an additional charge of $2.50.
BOXED LUNCH

The Rookie
400-1100 calories. Standard: one meat and cheese. Deluxe: two meats and cheese. Made to order with provolone and your choice of smoked turkey breast, Virginia honey ham, premium roast beef, corned beef brisket, pastrami, veggie, or tuna salad. Mayo and deli mustard on the side.

The Rookie Deluxe $7.99
Medium sub, chips, and a kosher dill pickle. Upgrade from cookie to brownie. Minimum order of 10, Box Lunches served cold.

The Rookie Standard $7.49
Medium sub, chips, and a kosher dill pickle. Upgrade from cookie to brownie. Minimum order of 10, Box Lunches served cold.

The Lieutenant
(Prices per person, minimum ten (10), please.) Includes a medium sub, chips, a Kosher dill pickle and a chocolate chip cookie. Prepared with provolone cheese and served with mayonnaise and mustard on the side. Box lunches are served cold.

The Lieutenant Standard $7.99
Medium sub, chips, kosher dill pickle, and a cookie. Upgrade from cookie to brownie. Minimum order of 10, Box Lunches served cold.

The Lieutenant Deluxe $8.49
Medium sub, chips, kosher dill pickle, and a cookie. Upgrade from cookie to brownie. Minimum order of 10, Box Lunches served cold.

SIDES

Sauce

Captain Soranson’s Datil $5.99
Pepper Hot Sauce
Available in your choice of hydrant bottle or plastic bottle.

Chips

Chips $1.29

DESSERT

Dessert Platters

Cookie Platter $22.99
Includes twenty-four (24) freshly baked cookies. May include chocolate chip, lemon cooler (white chocolate chip) or oatmeal-raisin.

Brownie Platter $30.99
Twenty-four (24) brownies.

Dessert Combo Platter $26.99
12 freshly baked cookies and 12 brownies. Choice of cookies limited to availability.

Individual Cookie $1.15
**BEVERAGES**

**Soda**

- Coke
  - Single bottled drink
  - $2.19
- Diet Coke
  - Single bottled drink
  - $2.19
- Sprite
  - Single bottled drink
  - $2.19

**Water**

- 16 9-Ounces
  - $1.99

**Tea**

- Sweetened Iced Tea
  - Gallon 30-1860 calories
  - $6.99
- Unsweetened Iced Tea
  - Gallon 30-1860 calories
  - $6.99

**Lemon and Cherry-Lime Aides**

- Lemonade
  - Gallon 100-1700 calories
  - $7.99
- Light Lemonade
  - Gallon 100-1700 calories
  - $7.99
- Cherry Lime-Aid
  - Gallon 1120-1760 calories
  - $8.99
- Light Cherry Lime-Aid
  - Gallon 1120-1760 calories
  - $8.99

**SERVICE WARE**

**Service Ware**

- No Service Ware Needed
  - varies
- Paper Products
  - varies

*If you would like us to not send service ware with your order, please choose this item.*

*We supply necessary paper products.*
Standard lead time is 1 day notice for catering.

If you're considering providing catered meals to your workforce, look no further than First Run Catering. Please contact us today to discuss how we can help boost your workplace to the next level with our services! We will take care of the entire process for you, from meal planning to setup. A member of our sales team is waiting to coordinate your next event, meeting or banquet, so give us a call! Note: All custom catering will require service and associated costs.

Our office hours are 7AM to 7PM.

A service fee covering delivery costs is added to all orders.

30 Thomas Jefferson Parkway
Palmyra, VA 22963

Phone: (434) 817-9940
Fax: (434) 293-6781

Alt. Phone: (434) 760-2194
Alt. Fax: (434) 293-6781

Hours
Every Day: 24 hours

Feature
american
Services
Delivery

Special Charges
Service Fee: 5% charge. All orders.

Delivery Area
Areas of Charlottesville, VA

Have feedback on this menu? Let us know!
## STARTERS

**Hors d’Oeuvre Platters**  
Platters are offered in two sizes. Small serves fifty (50) people, and the large serves one hundred (100) people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cheeses and Fruits</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Vegetable Crudite</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Sliced Meat and Cheese</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Country Ham Biscuits</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Meatballs Any Style</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Chicken Saté with Peanut Sauce</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Mini Assorted Quiche</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Assorted Canapés</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Cheese Puffs</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Vegetable Spring Roll</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Crab Stuffed Mushrooms</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Crab Cake Miniatures</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Crab and Artichoke Dip with Breads</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Brie and Raspberry in Phyllo</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Pastry</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Beef Wellington Miniatures</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Scallops in Bacon</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Chicken Cordon Bleu Miniatures</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Coconut Chicken</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>varies</td>
<td>varies</td>
</tr>
<tr>
<td>Poached Salmon Display</td>
<td>varies</td>
<td>varies</td>
</tr>
</tbody>
</table>

## BREAKFAST

### Continental Packages

**Express Continental**  
Priced per person, minimum 35. Additional items available for an additional cost.

- **$5.00**
  
  Includes assorted chilled juices, mixed breakfast Danish, muffins and croissants and fresh brewed coffee. Additional fresh fruit is available for an extra charge per person.

**Health Conscious Continental**  
Priced per person, minimum 35. Additional items available for an additional cost.

- **$7.95**
  
  Includes assorted chilled juices, a seasonal fresh fruit bowl, granola bars and breakfast cereal bars, individual fruit yogurts, granola and dried fruit toppings and fresh brewed coffee.

**Deluxe Continental**  
Priced per person, minimum 35. Additional items available for an additional cost.

- **$7.95**
  
  Includes assorted chilled juices, mixed breakfast Danish and muffins, bagel assortment with cream cheese and a seasonal fresh fruit bowl. Fresh brewed coffee is also available.

### Breakfast Buffets

**The Sunrise Buffet**  
Priced per person, minimum 35. All breakfast buffets are served with fresh brewed coffee, chilled juices and buttermilk biscuits with assorted jellies and butter. Enhance your buffet with chef prepared omelets and waffles for an additional charge.

- **$8.95**
  
  Includes scrambled eggs, breakfast potatoes, crisp bacon and sausage patties, buttermilk pancakes or French toast and a seasonal fresh fruit bowl. Fresh chef prepared omelets available for additional cost, please call to inquire.

**Southern Hospitality Buffet**  
Priced per person, minimum 35. All breakfast buffets are served with fresh brewed coffee, chilled juices and buttermilk biscuits with assorted jellies and butter. Enhance your buffet with chef prepared omelets and waffles for an additional charge.

- **$9.95**
  
  Includes scrambled eggs, buttermilk biscuits with sausage gravy, crisp bacon or sausage patties, breakfast potatoes, southern-style cheesy grits, assorted muffins and a seasonal fresh fruit bowl. Enhance your buffet with chef prepared omelets for an additional cost, please call to inquire.
SALAD

Luncheon Salads
Priced per person, minimum 30.

Chef Salad $9.95
Prepared with julienne ham, turkey, American and Swiss cheese, tomatoes, cucumber, bacon, red onion, chopped eggs and black olives on crisp greens.

Chicken Salad Croissants $9.95
Fresh chicken salad topped with lettuce and tomato served on a buttery croissant with a pickle spear.

Classic Chicken Caesar Salad $9.95
Crisp Romaine lettuce topped with grilled chicken, herb croutons and grated parmesan cheese tossed in traditional Caesar dressing.

Cold Salad Plate $9.95
Fresh chicken and tuna salad on a bed of crisp lettuce served with cottage cheese and cracker assortment.

GRAND BUFFETS

Chef's Grand Buffets
Priced per person, minimum 25. Includes paper products and your choice of two drinks.

Buffet with One Entree $12.95
Includes your choice of one entree and two side dishes. Please refer to the Entree Description category at right to see the descriptions of the entrees.

Buffet with Two Entrees $14.95
Includes your choice of two entree and three side dishes. Please refer to the Entree Description category at right to see the descriptions of the entrees.

Buffet with Three Entrees $16.95
Includes your choice of three entree and three side dishes. Please refer to the Entree Description category at right to see the descriptions of the entrees.
<table>
<thead>
<tr>
<th>Entree Option Descriptions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled Chicken</strong></td>
</tr>
<tr>
<td><strong>Roasted Pork Loin</strong></td>
</tr>
<tr>
<td><strong>Roasted Vegetable Linguine</strong></td>
</tr>
<tr>
<td><strong>Marinara Pasta Primavera</strong></td>
</tr>
<tr>
<td><strong>Alfredo Pasta Primavera</strong></td>
</tr>
<tr>
<td><strong>Sliced Sirloin</strong></td>
</tr>
<tr>
<td><strong>Chicken and Mushroom</strong></td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong></td>
</tr>
<tr>
<td><strong>Breaded Chicken</strong></td>
</tr>
<tr>
<td><strong>Herb Baked Chicken</strong></td>
</tr>
<tr>
<td><strong>Marinated Italian Chicken</strong></td>
</tr>
<tr>
<td><strong>Beef Stroganoff</strong></td>
</tr>
<tr>
<td><strong>Pot Roast</strong></td>
</tr>
<tr>
<td><strong>Salmon Santa Fe</strong></td>
</tr>
<tr>
<td><strong>Salmon</strong></td>
</tr>
<tr>
<td><strong>Prepared with a mango salsa.</strong></td>
</tr>
<tr>
<td><strong>Baked Cod</strong></td>
</tr>
<tr>
<td><strong>Parmesan Encrusted Baked Cod</strong></td>
</tr>
<tr>
<td><strong>Mahi Mahi</strong></td>
</tr>
<tr>
<td><strong>Prepared in a lemon white wine butter.</strong></td>
</tr>
<tr>
<td><strong>Baked Lasagne</strong></td>
</tr>
<tr>
<td><strong>Primo Rib</strong></td>
</tr>
<tr>
<td><strong>File of Beef Tenderloin</strong></td>
</tr>
<tr>
<td><strong>Stuffed Flounder</strong></td>
</tr>
<tr>
<td><strong>Steamed Twin Lobster</strong></td>
</tr>
</tbody>
</table>
BOX LUNCH

Boxed Lunches
Priced per person, minimum 30. You may mix and match to reach the minimum. All boxed lunches include chips, whole fruit, a fresh baked cookie, and your choice of drink.

The Hoagio $9.95
Prepared on a hoagie roll, topped with smoked turkey breast, ham, roast beef, provolone cheese, lettuce, tomato and a pickle spear. Chips, whole fruit, a fresh baked cookie and your choice of drink are also included.

Picnic Classic $9.95
Served with crispy southern fried chicken, home style potato salad and a pickle spear. Chips, whole fruit, a fresh baked cookie and your choice of drink are also included.

Grilled Portobello Mushroom $9.95
Prepared on a large toasted bun, topped with marinated and grilled portobello mushrooms, lettuce, and tomato. Your choice of potato salad or coleslaw on the side. Chips, whole fruit, a fresh baked cookie and your choice of drink are also included.

Italian Submarino $9.95
Prepared on a hoagie roll topped with pepperoni, salami, turkey, ham, American and Swiss cheese, lettuce, tomato and pickles with a side of Italian dressing. Chips, whole fruit, a fresh baked cookie and your choice of drink are also included.

Chicken Salad Croissant $9.95
Prepared on a buttery croissant topped with fresh chicken salad with lettuce, tomato and a pickle spear with your choice of potato salad or coleslaw.

SANDWICHES

Luncheon Sandwiches
Priced per person, minimum 30. All sandwiches are prepared on your choice of bread and can be prepared either dressed (with mustard, mayonnaise, lettuce and tomatoes) or dry (condiments on the side.)

Deli Plate $9.95
Prepared on your choice of bread with sliced ham, oven roasted turkey, roast beef, Swiss and cheddar cheese. Topped with crisp lettuce, tomatoes and sliced red onion. Served with potato salad and a pickle spear.

The Big BBQ $9.95
Prepared on a grilled bun topped with hickory smoked pulled pork with a side of home style coleslaw.

Grilled Chicken Sandwich $9.95
Prepared on a grilled bun topped with boneless chicken breast with provolone cheese, lettuce, tomatoes, mayonnaise and a side cup of guacamole.
**FRIDED CHICKEN**

Big Time Southern Fried Chicken

*Minimum $300. Additional cost for all white meat.*

Fifty (50) Pieces varies

Two Hundred (200) Pieces varies

One Hundred (100) Pieces varies

**BARBECUE**

Big Time Southern Outdoor BBQ

*Priced per person, minimum 60. Available for lunch or dinner.*

Chef Wellford’s Outdoor Party Grill

$13.95

Includes homemade southern barbecue and chicken, traditional hamburgers and hotdogs, corn on the cob, baked beans, and tossed green salad with dressing of your choice. Also served with rolls and drink assortment. Add barbecue ribs for an additional cost per person.

**BEVERAGES**

Beverages

*12-ounce cans and bottled water available for à la carte.*

Coke $2.00

Diet Coke $2.00

Bottled Water $1.00

**SERVICE WARE**

Service Ware

Paper Products varies

No Service Ware Needed varies

Paper products are included.
Fuzzy's Taco Shop

Order Now

Features
mexican, SAME DAY

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $20

Standard lead time is 4 hours notice for catering.
Fuzzy's Taco Shop serves fresh, handmade Baja-style Mexican food.
From BYOT Bars (that's Build Your Own Taco, of course), to appetizer trays and fajita buffets, we offer full-service catering or pick-up service with all the fixings - utensils, napkins and plates included - for all catering orders.

435 Merchant Walk Square, Suite 600
Charlottesville, VA 22902
Phone: (434) 214-0500

Hours
Every Day: 24 hours

Order Now
BREAKFAST

Breakfast Taco Packs

Be a morning hero! Pick up a box of our delicious breakfast tacos to take to the office or to feed your hungry crowd at home.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon, Egg and Cheese</td>
<td>$25.00</td>
</tr>
<tr>
<td>Potato, Egg and Cheese</td>
<td>$25.00</td>
</tr>
<tr>
<td>Chorizo, Egg and Cheese</td>
<td>$25.00</td>
</tr>
<tr>
<td>Variety Box</td>
<td>$25.00</td>
</tr>
</tbody>
</table>

Each box includes ten (10) of our delectable day starters.

STARTERS

Party Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips and Queso Tray</td>
<td>$25.00</td>
</tr>
<tr>
<td>Fuzzy’s Fun Tray</td>
<td>$35.00</td>
</tr>
<tr>
<td>Includes one (1) quart of queso and tortilla chips to feed ten (10) people.</td>
<td></td>
</tr>
<tr>
<td>Includes one (1) quart of queso, one (1) pint of guacamole, one (1) pint of salsa and tortilla chips to feed ten (10) people.</td>
<td></td>
</tr>
<tr>
<td>Chips and Guac Tray</td>
<td>$25.00</td>
</tr>
<tr>
<td>Cheese Quesadillas</td>
<td>$5.00</td>
</tr>
<tr>
<td>Includes one (1) quart of guacamole and tortilla chips to feed ten (10) people.</td>
<td></td>
</tr>
<tr>
<td>Includes one (1) quart of salsa and tortilla chips to feed ten (10) people.</td>
<td></td>
</tr>
<tr>
<td>Chips and Salsa Tray</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

BYOT BAR

Build Your Own Taco Bar

(Priced per person, minimum fifteen (15), please.) The perfect way to let guests have their tacos any way they like. Includes tortillas, shredded cheese, feta cheese, tomato, lettuce, cilantro, garlic sauce and Fuzzy’s Taco Shop butt burnin’ hot sauce.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>B.Y.O.T. Bar</td>
<td>$10.00</td>
</tr>
<tr>
<td>B.Y.O.T. Bar with Two (2) Sides and Three (3) Dips</td>
<td>$16.00</td>
</tr>
<tr>
<td>Includes in the basic bar are your choice of two (2) fillings, two (2) side items, fresh tortilla chips and your choice of queso, salsa or guacamole.</td>
<td></td>
</tr>
<tr>
<td>Includes in the basic bar are your choice of two (2) fillings, two (2) side items, fresh tortilla chips and your choice of queso, salsa or guacamole.</td>
<td></td>
</tr>
</tbody>
</table>

Fajita Bar

(Priced per person, minimum twenty-five (15), please.) Includes four tortillas, guacamole, sour cream, shredded cheese, pico de gallo and Fuzzy’s Taco Shop butt burnin’ hot sauce.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Fajitas</td>
<td>$16.00</td>
</tr>
<tr>
<td>Beef Fajitas</td>
<td>$16.00</td>
</tr>
<tr>
<td>Shrimp Fajitas</td>
<td>$17.00</td>
</tr>
</tbody>
</table>

Also includes your choice of rice and beans, tortilla chips and your choice of queso, guacamole or salsa.
BOXED MEALS

Burrito Box
(Priced per person, minimum ten (10) please.) Our jumbo burritos are rolled with guacamole, shredded cheese, tomato, onion, garlic sauce and your choice of rice and beans.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded Chicken</td>
<td>$11.00</td>
</tr>
<tr>
<td>Shredded Beef</td>
<td>$11.00</td>
</tr>
<tr>
<td>Special Ground Beef</td>
<td>$11.00</td>
</tr>
<tr>
<td>Grilled Veggies</td>
<td>$11.00</td>
</tr>
<tr>
<td>Spicy Pork</td>
<td>$11.00</td>
</tr>
</tbody>
</table>

Also includes tortilla chips, a side of our fire-roasted salsa, Fuzzy’s Taco Shop butt burnin’ hot sauce and a dessert of your choice.

Also includes tortilla chips, a side of queso, Fuzzy’s Taco Shop butt burnin’ hot sauce and a cinnamon churro.

Quesadilla Box
(Priced per person.) Perfect for parties! Also includes sour cream and salsa.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded Chicken</td>
<td>$10.00</td>
</tr>
<tr>
<td>Fajita Chicken</td>
<td>$10.00</td>
</tr>
<tr>
<td>Shredded Beef</td>
<td>$10.00</td>
</tr>
<tr>
<td>Cheese</td>
<td>$5.00</td>
</tr>
<tr>
<td>Spicy Pork</td>
<td>$10.00</td>
</tr>
</tbody>
</table>
Dessert

Serves ten (10) people.

Cinnamon Churros $25.00
Served with honey

Oreo Churros $25.00
Chocolate churros with a cream stuffed center.

Sopapilla Bites $25.00
Mini pastel covered in cinnamon and sugar and served with vanilla icing.

BEVERAGES

Soda
500-Milliliters.

Mexican Coca Cola $3.00

Jarritos $3.00
Assorted.

Water

Bottled Water $2.00
16.9 Ounces.

Tea

Iced Tea $4.99
Per gallon. Includes cups.

SERVICE WARE

Service Ware

Paper Products varies
We supply the necessary paper products and silverware.

No Service Ware Needed varies
If you would like us to not send service ware with your order, please choose this item.
Glorious Foods Gourmet To Go & Catering

"Elegance In Catering"

Standard lead time is 7 days notice for catering.

Please Note: For custom orders please allow three (3) weeks advanced notice - thank you.

Glorious Foods Gourmet to Go and Catering is a full service catering company designed to offer only the finest in ingredients and service.

We specialize in weddings, social events and gatherings, as well as corporate affairs. Glorious Foods believes that one of the most basic ways to express joy, gratitude, love and family is entertaining.

This belief has inspired and driven us to stretch our imagination often and qualifying us as an all occasion full service caterer. If you have a reason to plan an event of any type, Glorious Foods can be the catalyst to help your dreams become a reality. Please call us to design a custom menu for your event.

1709 Allied Lane
Charlottesville, VA 22903

phone: (434) 817-7278
att. fax: (434) 817-7279

Hours
Every Day: 24 hours

LUNCH MENUS

Luncheon
Priced per person, minimum thirty-five (35), please. Choose to add an assortment of bottled water, sodas and iced tea for an extra charge (one (1) per person). Includes paper products.

- **Shrimp Scallop and Portabella**
  - $18.50
  - Includes shrimp scallop crespes with lemon dill white wine sauce, and Portabella mushrooms crespes with Sherry cream sauce. Served with Cobb salad, and roasted asparagus. Accompanied by moist almond cakes with lemon curd.

- **Mushroom Crespes**
  - $18.50
  - Includes Portabella mushrooms crespes with Sherry cream sauce. Served with Cobb salad, and roasted asparagus. Accompanied by moist almond cakes with lemon curd.

- **Sandwich Luncheon**
  - $18.50
  - Includes roast beef prepared with caramelized onions, Cheddar cheese, and horseradish sauce on a French baguette, ham, Swiss cheese, grilled greens, and honey mustard on Portuguese rolls, tarragon chicken salad on croissants, and fresh tuna salad with tomatoes, and potato greens on rye bread. Served with prime with vodkia sauce and tomato cucumber salad. Accompanied by chocolate ganache brownies.

- **Italian Luncheon**
  - $18.50
  - Includes Italian lasagna as well as mushroom, spinach lasagna. Served with Caesar salad and French bread. Accompanied by roasted peaches with crème anglaise and chocolate.

- **Salad Nicoise with Grilled Tuna**
  - $18.50
  - Includes salad Nicoise with grilled tuna, steamed green beans, steamed potatoes, slices of tomato, boiled egg, and black olives. Served with lemon vinegarette. Accompanied by fresh cheese cake with berries.

- **Marinated Grilled Flank Steak**
  - $18.50
  - Includes marinated grilled flank steak with mushrooms over a bed of baby greens and ginger-soy vinegarette. Accompanied by individual strawberry short cakes.
BUFFET MENUS

Buffets
Priced per person, minimums apply. Please call to inquire about available beverages and plastic ware.

Roast Beef and Turkey $15.00
Sandwich Buffet
(Per person, minimum fifty-five (55), please.) Includes roast beef sandwiches with creamed horseradish sauce or on a baguette, smoked turkey, brie, apple, and cranberry sauce on rice rolls, and roasted vegetables with mozzarella cheese and basil on foccacia. Served with fresh pasta salad with pesto, and watermelon, feta, and mint salad. Accompanied by assorted cookies.

Buffet with Passed Hors d’Oeuvres $38.50
Includes passed hors d’oeuvres with your choice of bite sized Virginia ham cro retail or crab cakes with remoulade sauce as well as hot and cold cheese platters. Accompanied by a buffet including your choice historic smoked pork tenderloin with shiitake mushroom sauce or stuffed chicken breast with tarragon wine sauce, pumpkin ravioli with sage butter, roasted potatoes waffles or herb wild rice, baked fresh green beans with shiitake butter, baby greens with pears, caramelized walnuts and a balsamic vinaigrette, flatbreads and rustic breads. Served with apple or peach cobbler and vanilla ice cream.

Wraps Buffet $15.00
Includes grilled chicken Caesar salad wraps, grilled flank steak with peppers and avocado wraps, spicy tuna salad wraps and vegetarian black beans and rice wraps. Served with tossed salad, black beans and rice salad and baby greens with tomatoes, avocado, feta, cilantro, and chipotle dressing. Also includes white chocolate chip and orange butter cookies.

DINNER MENUS

Sample Dinners
The following items are samples of what we have to offer. Please call to inquire about customizing your menu.

Passed Hors d’Oeuvres varies
May include onion puff canapes, mini crab cakes with remoulade sauce, tomato and basil bruschetta and/or petite quiche Lorraine.

First Course varies
May include fresh asparagus soup with shrimp, French onion soup with gruyere crostini, loxster biskis, tomato bisque, and/or apple butternut squash soup with Parmesan crostini.

Entrees varies
May include chicken Marsala, rack of lamb with thyme-olive sauce, grilled beef tenderloin with creamed onions and horseradish sauce, grilled flank steak with pan gravy, filet of salmon with lemon-dill sauce, pan seared halibut with cilantro-lime chutney and/or sea bass Provençal with olive, capers, tomatoes and fresh herbs.

Side Dishes varies
May include French-style potatoes au gratin, roasted rosemary red baby potatoes, roasted root vegetables, whipped sweet potatoes, steamed green beans with red pepper butter, espelette with lemon butter, and/or steamed vegetable medley.

Salads varies
May include arugula salad with chantrelle mushroom and Parmesan shavings, baby salad greens with pear, stilton and balsamic vinaigrette, and/or baby spinach and bacon salad with balsamic vinaigrette cheese and vinaigrette.

Desserts varies
May include peaches and crème shortcakes, chocolate and hazelnut mousse cake and/or creme brulee with berries.

STAFFING

Servers
$400.00
Includes four (4) servers for four (4) hours. Additional hours are available for an extra charge.

SERVICE WARE

Service Ware

Luncheon Menu varies
No Service Ware Needed varies
Paper products are included.
Standard lead time is 3 days notice for catering.

NOW SERVING SWEET & SAVORY NOVELTY WAFFLES

Local Food Truck: Standard of quality. We serve both the waffles and ice cream from our truck in order to guarantee optimal freshness. They are made fresh to order for each guest, and then topped with ice cream, if we are doing a sweet bar. From there, we can either build the waffles on board (ideal for head counts lower than 50) or pass them on to the guests who then can build and top their waffles with whatever they desire. Meaning, whatever you have decided to place on the buffet for their building pleasure. Feel free to mix and match both our sweet and savory options.

All of our handmade novelty waffles are made from scratch with the finest ingredients. Each waffle delivers bold flavors, incredible texture and a uniquely memorable experience. By now you’re thinking chicken-n-waffles, right? Yeah, we’re doing that, but with our own twist! Sweets too. Covering our chocolate lovers, fruit lovers and just plain old waffle lovers.

Being that we are a food truck, we need TIME to plan for your needs as we have other events thru out the week. Consider us a non-traditional catering option.

CANCELLATION POLICY- Your reservation is fully refundable up to one week prior to the event. If you cancel less than 72 hours prior to your event date 50% of the total invoice will be charged.

@goodwafflesco
@goodwafflesco

www.goodwafflesco.com
hello@goodwafflesco.com
298 Montvue Drive
Charlottesville, VA 22901
phone: (434) 327-9027

Hours
M-Sa: 7am to 11pm
(minimum for delivery $500)
**BUFFET CATERING**

**Breakfast Belgian Waffle Bar**

(Priced per person.) Available serving sizes are one (1) waffle or two (2) waffles per person. Waffles are served buffet style with real maple syrup and dusted with powdered sugar to finish. Add any of our sweet or savory toppings for an extra charge per person. Please call to inquire about pricing and availability of ice cream.

Breakfast Belgian Waffle Bar

<table>
<thead>
<tr>
<th>Topping</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Sausage</td>
<td>$2.00</td>
</tr>
<tr>
<td>Grits</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hash Browns</td>
<td>$2.00</td>
</tr>
<tr>
<td>Waffle Pudding</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

**Breakfast Sides**

(Priced per person.)

Choose additional toppings for an extra charge. Sausage gravy is made from scratch, just like home. Fried chicken is served with a selection of house made barbecue sauces.

**Classic Belgian Waffle Bar (Sweet)**

(Priced per person.) Available serving sizes are one (1) waffle or two (2) waffles per person. Waffles are served buffet style with real maple syrup and dusted with powdered sugar to finish. Add any of our sweet toppings for an extra charge per person. Please call to inquire about pricing and availability of ice cream.

Classic Belgian Waffle Bar (Sweet)

Choose additional toppings for an extra charge. We offer an assortment of candy toppings, please call to inquire about varieties and availability.

**Desserts**

(Priced per person.)

Sweet Waffle Cones

Available in small and large sizes. Composed of a waffle cone with one scoop of ice cream. Call to inquire about current flavors and use the "Special Instructions" area to specify no more than two (2) ice cream choices. You may choose additional scoops for an extra charge per person.

Seasonal Waffle Pudding

Call to inquire about availability.
Classic Belgian Waffle Bar (Savory)

(Served per person.) Available serving sizes are one (1) waffle or two (2) waffles per person. Waffles are served buffet style with real maple syrup and dusted with powdered sugar to finish. Add any of our savory toppings for an extra charge per person.

Sides

(Served per person.)

- Potato Salad: $2.00
- Macaroni Salad: $2.00
- Fruit Salad: $2.00
- Collard Greens: $2.00
- Succotash: $2.00
- Grilled Veggies: $2.00
- Mac-N-Cheese: $4.00
- Waffle Fries: $3.00

Savory Dishes

(Served per person.)

- Loaded Waffle Fries: $14.00
- Spicy Chicken Sandwich: $12.00
- Pit Beef Sandwich: $12.00

Choose additional toppings for an extra charge. Sausage gravy is made from scratch, just like home. Fried chicken is served with a selection of house made barbeque sauces. Call to inquire about pricing and availability of pulled chicken, pulled pork, short rib and tofu for your waffle bar.
**DROP CATERING**

**Breakfast Belgian Waffles**

*Priced per person.* Available serving sizes are one (1) waffle or two (2) waffles per person. Waffles are served with real maple syrup and dusted with powdered sugar to finish. Add any of our sweet or savory toppings for an extra charge per person. Please call to inquire about pricing and availability of ice cream.

**Breakfast Belgian Waffles**

Choose additional toppings for an extra charge. Sausage gravy is made from scratch just like home.

**Breakfast Entrees**

*(Priced per person.)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken N. Waffles</td>
<td>$16.00</td>
</tr>
<tr>
<td>Loaded Hash Brown</td>
<td>$12.00</td>
</tr>
<tr>
<td>Chicken and Waffles</td>
<td></td>
</tr>
<tr>
<td>Prepared with cheesy potato hash, chorizo sausage, onion, pepper, scrambled egg and Hollandaise sauce.</td>
<td></td>
</tr>
</tbody>
</table>

Shrimp and Grits

Composed of cheesy grits, shrimp, sausage, tomato and green onion.

Seasonal Waffle Puddings

Call to inquire about pricing and availability.

**Breakfast Sides**

*(Priced per person.)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sausage</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Hash Browns</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

**Belgian Waffles (Sweet)**

*Priced per person.* Available serving sizes are one (1) waffle or two (2) waffles per person. Waffles are served with real maple syrup and dusted with powdered sugar to finish. Add any of our sweet toppings for an extra charge per person. Please call to inquire about pricing and availability of ice cream.

**Belgian Waffles**

Choose additional toppings for an extra charge. We offer an assortment of candy toppings, please call to inquire about varieties and availability.
## Desserts

(Prized per person.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Waffle Cones</td>
<td>varies</td>
</tr>
<tr>
<td>Seasonal Waffle Pudding</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

Available in small and large sizes. Composed of a waffle cone with one scoop of ice cream. Call to inquire about current flavors and use the “Special Instructions” area to specify no more than two (2) ice cream choices. You may choose additional scoops for an extra charge per person.

Call to inquire about availability.

## Belgian Waffles (Savory)

(Prized per person.) Available serving sizes are one (1) waffle or two (2) waffles per person. Waffles are served with real maple syrup and dusted with powdered sugar to finish.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belgian Waffles</td>
<td>varies</td>
</tr>
</tbody>
</table>

Choose additional toppings for an extra charge. Sausage gravy is made from scratch, just like home. Fried chicken is served with a selection of house-made barbecue sauces. Call to inquire about pricing and availability of pulled chicken, pulled pork, short rib and tofu for your waffles.

## Sides

(Prized per person.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad</td>
<td>$2.00</td>
</tr>
<tr>
<td>Succotash</td>
<td>$2.00</td>
</tr>
<tr>
<td>Macaroni Salad</td>
<td>$2.00</td>
</tr>
<tr>
<td>Grilled Veggies</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mac-N-Cheese</td>
<td>$4.00</td>
</tr>
<tr>
<td>Collard Greens</td>
<td>$2.00</td>
</tr>
<tr>
<td>Waffle Fries</td>
<td>$3.00</td>
</tr>
</tbody>
</table>
TRUCK CATERING

Pre-Built Breakfast Waffles

(Priced per person) Served from truck window fully assembled. Offered with your choice of bubble waffles or Belgian waffles. Bubble waffles (one (1) waffle per person) have a longer wait time for service and are ideal for groups of fifty (50) or less. Belgian waffles (1-2 per person) have a shorter wait time for service and are ideal for groups of fifty (50) or more.

Seasonal Waffle Pudding $12.00
Choose to add a scoop of French vanilla ice cream for an extra charge.

Waffles Benedict $14.00
Composed of waffles with boneless buttermilk fried chicken, Beaumais sauce, poached egg and sweet pickle.

Maple Bacon Waffle $14.00
Composed of waffles with maple bacon, wilted baby spinach, poached egg, Hollandaise sauce, bacon crumbs and chives.

Shrimp and Grits $14.00
Prepared with cheesy grits, shrimp, sausage, tomato, green onion and poached egg.

Chicken-N-Waffles $16.00
Your choice of waffle with two (2) pieces of chicken (assortment of legs and thighs). Served with maple syrup, a selection of house-made southern BBQ sauces and our homemade pickle.

Loaded Hash Browns $12.00
Cheesy potato hash served with chorizo sausage, onion, pepper, scrambled egg and Hollandaise sauce.

Pre-Built Ice Cream-N-Waffles

(Priced per person) Served from truck window fully assembled. Offered with your choice of bubble waffles or Belgian waffles. Bubble waffles (one (1) waffle per person) have a longer wait time for service and are ideal for groups of fifty (50) or less. Belgian waffles (1-2 per person) have a shorter wait time for service and are ideal for groups of fifty (50) or more.

Ice Cream-N-Waffles $14.00
Includes your choice of two (2) flavor options. Call to inquire about seasonal options and truck specials.

Desserts

(Priced per person) Call to inquire about the current rotation of ice cream flavors and sauces.

Sweet Waffle Cones varies
Available in small and large sizes. Composed of a waffle cone with one scoop of ice cream. Call to inquire about current flavors and use the "Special Instructions" area to specify no more than two (2) ice cream choices. You may choose additional scoops for an extra charge per person.

Waffle Ice Cream Sandwich $6.00
A scoop of ice cream (house rotation) sandwiched between two waffles.

Sweet-Petites $8.00
Composed of a waffle with ice cream (house rotation), one sauce (house rotation), powdered sugar and whipped cream.
## Pre-Built Savory Waffles

*(Priced per person)* Served from truck window fully assembled. Offered with your choice of bubble waffles or Belgian waffles. Bubble waffles (one (1) waffle per person) have a longer wait time for service and are ideal for groups of fifty (50) or less. Belgian waffles (1-2 per person) have a shorter wait time for service and are ideal for groups of fifty (50) or more.

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Chicken N-Waffles</td>
<td>$16.00</td>
</tr>
<tr>
<td>Pulled Pork Mac-N-Cheese</td>
<td>$14.00</td>
</tr>
<tr>
<td>Short Rib with Veggies</td>
<td>$14.00</td>
</tr>
<tr>
<td>Loaded Waffle Fries</td>
<td>$14.00</td>
</tr>
<tr>
<td>Pit Beef Sandwich</td>
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<tr>
<td>Spicy Chicken Sandwich</td>
<td>$12.00</td>
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### Sides

*(Priced per person)*

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Potato Salad</td>
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<td>$4.00</td>
</tr>
<tr>
<td>Waffle Fries</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

### Savory Dishes

*(Priced per person)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory Waffle Cones</td>
<td>varies</td>
</tr>
<tr>
<td>Savory-Petites</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

Waffle cone packed with chicken, barbecue sauce and finished with garnish. Call to inquire about pricing for this and other varieties.

Any full-sized savory option pared down into a half-sized serving snack. Use the "Special Instructions" area to note your choice.

### STAFF

### Additional Staff

*(Priced per person per hour)* Call to inquire about staffing parties of fifty (50) or more guests.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additional Staff</td>
<td>$15.00</td>
</tr>
</tbody>
</table>
Standard lead time is 2 days notice for catering.

NOTE: We supply necessary paper products upon request (plates, utensils, napkins). Please see the Service Ware menu. If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

Please call us for a custom menu and quote for your event. Prices do not include set up fees for Food Truck events.

Dumplings are a very popular form of Chinese food. They usually consist of minced meat and finely chopped vegetables wrapped in a piece of dough skin. We distinguish our dumplings by making them fresh every day, with meat that is never frozen. Popular meat fillings include ground pork, chicken, and shrimp. Got Dumplings serves all of these delicious flavors, stop by and try them for yourself!

We strive for crisp textures and unrivaled flavor in our delicious dumplings. Every day, we hand-chop all vegetables for our homemade dumplings. We take pride in providing you with the most healthy and nutritious food possible at our corner restaurant and dumpling truck at UVA. This is one of the reasons why we do not add extra oil to our rich peanut sauce.

Paper products are included.

1395 West Main Street
Charlottesville, VA 22911
phone: (434) 825-7077

Hours
Su-Th: 4pm to 10pm
F-Sa: 4pm to 11pm
DUMPLINGS

Combo Plates
Served from our food truck. Please note that additional set up fees will apply. Please call us for a quote for your event. Food includes your choice of curry chicken, original pork, shrimp and chive or tofu dumplings. Choose to add two (2) extra dumplings for an additional charge.

Dumplings with One Side $6.50  Dumplings with Two Sides $7.95

Dumplings
Served from our food truck. Please note that additional set up fees will apply. Please call us for a quote for your event.

Original Pork $4.50  Shrimp and Chive $4.50
Includes five (5) dumplings.

Curry Chicken $4.50  Tofu $4.50
Includes five (5) dumplings.

SIDES

Side Dishes
Priced per person. Sides must be ordered as part of event menu.

Cold Peanut Flavored Noodles $2.75  Egg Fried Rice $2.75
Seaweed Salad $2.75  Edamame $2.75
Kimchi $2.75  Shrimp Chips $2.75
Asian Salad $2.75

SERVICE WARE

Service Ware

Plates varies  Utensils varies
Please order the number required for the guests attending your event.

Napkins varies  No Service Ware Needed varies
Please order the number required for the guests attending your event.
Standard lead time is 2 days notice for catering.

NOTE: We supply necessary paper products upon request (plates, utensils, napkins). Please see the Service Ware menu. If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

Please call us for a custom menu and quote for your event. Prices do not include set up fees for Food Truck events.

Dumplings are a very popular form of Chinese food. They usually consist of minced meat and finely chopped vegetables wrapped in a piece of dough skin. We distinguish our dumplings by making them fresh every day, with meat that is never frozen. Popular meat fillings include ground pork, chicken, and shrimp. Got Dumplings serves all of these delicious flavors, stop by and try them for yourself!

We strive for crisp textures and unrivaled flavor in our delicious dumplings. Every day, we hand-chop all vegetables for our homemade dumplings. We take pride in providing you with the most healthy and nutritious food possible at our corner restaurant and dumpling truck at UVA. This is one of the reasons why we do not add extra oil to our rich peanut sauce.

Paper products are included.

1395 West Main Street
Charlottesville, VA 22911

phone: (434) 825-7077

Hours
Su-Th: 4pm to 10pm
F-Su: 4pm to 11pm
DUMPLINGS

Combo Plates
Served from our food truck. Please note that additional set up fees will apply. Please call us for a quote for your event. Food includes your choice of curry chicken, original pork, shrimp and chive or tofu dumplings. Choose to add two (2) extra dumplings for an additional charge.

<table>
<thead>
<tr>
<th>Dumplings with One Side</th>
<th>$6.50</th>
<th>Dumplings with Two Sides</th>
<th>$7.95</th>
</tr>
</thead>
</table>

Dumplings
Served from our food truck. Please note that additional set up fees will apply. Please call us for a quote for your event.

<table>
<thead>
<tr>
<th>Original Pork</th>
<th>$4.50</th>
<th>Shrimp and Chive</th>
<th>$4.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes five (5) dumplings.</td>
<td></td>
<td>Includes five (5) dumplings.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Curry Chicken</th>
<th>$4.50</th>
<th>Tofu</th>
<th>$4.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes five (3) dumplings.</td>
<td></td>
<td>Includes eight (8) dumplings.</td>
<td></td>
</tr>
</tbody>
</table>

SIDES

Side Dishes
Priced per person. Sides must be ordered as part of event menu.

<table>
<thead>
<tr>
<th>Cold Peanut Flavored Noodles</th>
<th>$2.75</th>
<th>Egg Fried Rice</th>
<th>$2.75</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Seaweed Salad</th>
<th>$2.75</th>
<th>Edamame</th>
<th>$2.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kimchi</td>
<td>$2.75</td>
<td>Shrimp Chips</td>
<td>$2.75</td>
</tr>
<tr>
<td>Asian Salad</td>
<td>$2.75</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SERVICE WARE

Service Ware

Plates
varies

Please order the number required for the guests attending your event.

Napkins
varies

Please order the number required for the guests attending your event.

Utensils
varies

Please order the number required for the guests attending your event.

No Service Ware Needed
varies
Standard lead time is 1 day notice for catering.

Baking from scratch was the norm for our parents, grandparents, and great-grandparents. They were concerned about making great tasting food to nourish their family's bodies, so is Great Harvest.

Through the generations, our world has turned to cheaper, easier, less time-consuming methods of food preparation, losing the benefits of handmade, healthy baking and cooking, not Great Harvest. We still believe in our elaborately long, traditional methods of bread making. We don’t rush it. Time allows our bread to naturally develop its exquisite flavor and texture, without the use of additives.

Paper products are included. Ask about our Vegan, Vegetarian, and Gluten Free Options. When you order GREAT HARVEST catering through America to Go, you’re hiring a local, owner-operated business with years of experience delivering to UVA Grounds.

1701 Allied Lane
Charlottesville, VA 22903
phone: 434-292-7813
alt. phone: 724-699-5098

Hours
M-F: 7am to 6pm
Sa: 7am to 5pm

Features
- American, SAME DAY

Services
- Delivery, Pickup

Delivery Area
- Areas of Charlottesville, VA Delivery Fee: $20
# BREAKFAST

**Something Sweet**

<table>
<thead>
<tr>
<th>Morning Dozen</th>
<th>$35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Twelve (12) sweets that can be halved or quartered.) Surprise your office with an assortment of our freshly baked sweets for breakfast filled with four (4) muffins, four (4) scones and four (4) Savannah bars. If you prefer a different assortment, please use the &quot;Special Instructions&quot; section. Muffin and scone flavors vary by day but requests will be noted!</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sweets Box</th>
<th>$55.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>A variety of 20 Sweets can be halved or quartered. Includes 4 muffins, 4 scones, 4 Savannah bars, 4 bars of the day and 4 cookies, or mix and match your choice.</td>
<td></td>
</tr>
</tbody>
</table>

**Bread & Head Spread**

<table>
<thead>
<tr>
<th>$30.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread and spreads all ready to enjoy. Choose a loaf of our freshly baked bread and we'll provide a jar of peanut butter, a jar of jam, and a honey bear. Please call for our daily bread selection!</td>
</tr>
</tbody>
</table>

**Egg Cups**

*Fresh Eggs Scrambled and baked with the following choices...*

<table>
<thead>
<tr>
<th>Ham &amp; Cheese</th>
<th>$4.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Eggs Scrambled and baked with ham &amp; cheese.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tomatoes, spinach, feta cheese and black olives</th>
<th>$4.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Eggs Scrambled and baked with tomatoes, spinach, feta cheese and black olives</td>
<td></td>
</tr>
</tbody>
</table>

## SALAD

**Salads**

Salads are served to share in your choice of size.

<table>
<thead>
<tr>
<th>Green Salad</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared with spring mix, tomato, cucumber, green pepper and a choice of dressings</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Greek Salad</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field greens with artichoke hearts, feta cheese, kalamata olives, roasted red peppers, onions</td>
<td></td>
</tr>
</tbody>
</table>

**Individual Salad**

*Any Sandwich variety can be made into a salad. Served with Balsamic dressing. Call for other available dressing choices*
SANDWICHES

Sandwiches

(Priced per sandwich.) Our sandwich boxes are filled with a variety of our half and whole sandwiches served on freshly baked bread and displayed in a Great Harvest catering box. Please call for our daily bread selection! Sandwiches are sliced in half and wrapped whole. There will be an charge of $1.10/sandwich to wrap in halves.

Assortment $9.90
We pick from our most popular varieties. Call 424-202-7513 to see what we are baking today.

Turkey and Cheese $8.95
Includes your choice of Swiss or sharp Cheddar cheese, roasted turkey, lettuce, tomato, cucumber, mayonnaise, Dijon mustard and a sprinkle of salt and pepper.

Ham and Cheese $8.95
Includes your choice of Swiss or sharp Cheddar cheese, smoked ham, lettuce, tomato, cucumber, mayonnaise, Dijon mustard and a sprinkle of salt and pepper.

Curried Tuna Salad $8.95
Albacore tuna salad prepared with a special blend of curry spices. Also includes lettuce, tomato, cucumber, mayonnaise, Dijon mustard and a sprinkle of salt and pepper.

Chicken Salad $9.95
Cubes of chicken mixed with our irresistible sweet and spicy pecans. Prepared with lettuce, tomato, cucumber, mayonnaise, Dijon mustard and a sprinkle of salt and pepper.

Pimento Cheese $8.95
Roasted red peppers, sweet and spicy pecans, and plum chutney make a unique pimento cheese sandwich like you've never had before! Also includes lettuce, tomato and cucumber.

Monticello Garden $8.95
Prepared with house made loxony hummus, Kalamata olives, sliced bell pepper, lettuce, tomato, and cucumber.

Twin Oaks Tofu and Pesto $8.95
The best tofu ever, and it's locally produced in Louisa! Herbby tofu roasted to crispness combined with pesto, mayonnaise, lettuce, tomato, and cucumber.

Almond Butter Banana Crunch $8.95
Not just for kids, this is one hearty sandwich! Prepared with smashed banana, Naturally Nutty vanilla almond butter, a sprinkle of Groovy Granola and a drizzle of honey.

Roast Beef $9.95
Your choice of cheese - swiss or cheddar / red onions on your choice of bread with mayo, dijon mustard, horsey sauce, cucumbers, tomatoes, lettuce.

Italian $9.95
Shaved Genoa salami and smoked ham topped with arouched red pepper blackberry tapenade and provolone cheese, drizzled with red winevinaigrette. Served on your choice of bread with lettuce, tomato, onion, and salt & pepper mix.

Each sandwich Wrapped in $1.10
halves

BOXED LUNCH

Lunch Bag

A brown bag packed with your choice of sandwich on your choice of bread, chips and a freshly baked Great Harvest cookie. Please call for our current bread selection and use the “Special Instructions” section to order. Food grown near Charlottesville tastes best, and our sandwiches feature local ingredients when in season!

Assortment $12.50
We pick from our most popular varieties.

Turkey and Cheese $11.99
Includes your choice of Swiss or sharp Cheddar cheese, roasted turkey, lettuce, tomato, cucumber, mayonnaise, Dijon mustard and a sprinkle of salt and pepper.

Ham and Cheese $11.99
Includes your choice of Swiss or sharp Cheddar cheese, smoked ham, lettuce, tomato, cucumber, mayonnaise, Dijon mustard and a sprinkle of salt and pepper.

Curried Tuna Salad $11.99
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Italian $12.99
Shaved Genoa salami and smoked ham topped with arouched red pepper blackberry tapenade and provolone cheese, drizzled with red winevinaigrette. Served on your choice of bread with lettuce, tomato, onion, and salt & pepper mix.
Sides

Side Items

Chips $2.35

Cookie $2.00

Dessert

Please call for our current cookie and sweet selection and use the "Special Instructions" section to state your preference.

The Great Big Cookie Box $24.00

(Priced per dozen.) Choose one or all the flavors on our current sweets menu. Cookies include oatmeal-raisin, chocolate chip-walnut, salted caramel and many more!

Great Harvest Cookie $2.00

(Each.) Cookies include oatmeal-raisin, chocolate chip-walnut, salted caramel and many more! Please call for our current offerings.

Sweets Box $55.00

Twenty (20) sweets that can be halved or quartered. Includes four (4) muffins, four (4) scones, four (4) Savannah bars, four (4) bars of the day and four (4) cookies.

Beverages

Water

20 oz bottle

Bottled Water $2.00

Bubly water $1.00

Assorted flavors in cans

Izzy's Soda

12-Ounce bottle.

Blackberry $2.75

Clementine $2.75

Honest Tea

12-Ounce bottle.

Peach White Tea $2.75

Honey Green Tea $2.75

Service Ware

Service Ware

Paper Products varies

No Service Ware Needed varies

Paper products are included.

Custom Orders

Gluten Free

Any sandwich can be done as a lettuce wrap - please specify on order.
Standard load time is 2 days notice for catering.

NOTE: We supply necessary paper products for a fee. Please use the Service Ware menu to order what you require (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

Open since 1988 we have served Charlottesville with our family recipes of great tasting Mexican cuisine. We have four great locations in the Charlottesville City area for your convenience. We would love to have you visit.

We thank you all for being part of our family all these years and hope you visit again soon.

2206 Fontaine Avenue
Charlottesville, VA 22903

phone: (434) 979-2424
alt. phone: (434) 242-2205

Hours
M-F: 11:30am to 9pm
Sa: 12pm to 9pm
Su: 12pm to 8:30pm

Features
international, mexican

Services
Delivery, Pickup

Delivery Area
Areas of Charlottesville, VA
STARTERS

Dips and Salsa
Available in sixteen ounce (16 oz.) and thirty-two ounces (32 oz.) sizes. Chips must be ordered separately.

<table>
<thead>
<tr>
<th>Salsa</th>
<th>varies</th>
<th>Choose Dip</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Spicy) Available in two sizes.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Guacamole</th>
<th>varies</th>
</tr>
</thead>
</table>

Chips
Available in two sizes. The small serves four (4) and the large serves twenty (20).

Jalapeno Poppers

<table>
<thead>
<tr>
<th>Jalapeno Poppers</th>
<th>$7.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Six (6) Pieces)</td>
<td></td>
</tr>
</tbody>
</table>

ENTREES AND BARS

Taco Bar (Make Your Own)
Priced per serving, price will vary according to number of servings. Each guest will receive two (2) tacos, rice and beans. Served with your choice of hard corn or soft flour tortillas. Note: Make

<table>
<thead>
<tr>
<th>Taco Bar - 25 Servings</th>
<th>$7.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Priced Per Person, Serves 25 People) Taco bar contains chicken, beef, rice, lettuce, cheese and beans.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Taco Bar - Serves 26 to 50</th>
<th>$7.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Priced Per Person) Taco bar contains chicken, beef, rice, lettuce, cheese and beans.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Taco Bar - Serves 51 - 100</th>
<th>$7.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Priced Per Person) Taco bar contains chicken, beef, rice, lettuce, cheese and beans.</td>
<td></td>
</tr>
</tbody>
</table>

Just Tacos (Make Your Own)
Priced per taco, price will vary according to number of servings. Tacos are served with your choice of beef or chicken, cheese and lettuce.

<table>
<thead>
<tr>
<th>Just Tacos (1 - 50 Tacos)</th>
<th>$2.40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tacos are served with your choice of beef or chicken, cheese and lettuce.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Just Tacos (51 - 100 Tacos)</th>
<th>$2.30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tacos are served with your choice of beef or chicken, cheese and lettuce.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Just Tacos (101- Up Tacos)</th>
<th>$2.20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tacos are served with your choice of beef or chicken, cheese and lettuce.</td>
<td></td>
</tr>
</tbody>
</table>

Burritos
Available in two sizes. The half tray contains six (6) burritos and the large tray contains twelve (12) burritos. Available prepared with your choice of bean, beef or chicken and American cheese. Red sauce is served on the side.

<table>
<thead>
<tr>
<th>Burritos</th>
<th>varies</th>
</tr>
</thead>
</table>

Enchiladas
Available in two sizes. The half tray contains ten (10) enchiladas and the large tray contains twenty (20) enchiladas. Available.
## Fajitas

**Fajita Dinner**

(Priced per person, minimum of twelve (12) please.) Your choice of beef, chicken or vegetarian fajitas prepared with onions, green peppers and tomatoes. Served with rice, beans, salad, guacamole, sour cream and three (3) tortillas.

**Fajita Texas Dinner**

(Priced per person, minimum of twelve (12) please.) Prepared with beef, chicken, shrimp, onions, green peppers and tomatoes. Served with rice, beans, salad, guacamole, sour cream and three (3) tortillas.

## Quesadillas

*Priced per quesadilla, price will vary according to number of servings.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Quesadillas (1-50)</td>
<td>$1.65</td>
</tr>
<tr>
<td>Quesadillas</td>
<td></td>
</tr>
<tr>
<td>Cheese Quesadillas (51-100)</td>
<td>$1.49</td>
</tr>
<tr>
<td>Quesadillas</td>
<td></td>
</tr>
<tr>
<td>Bean Quesadillas (1-50)</td>
<td>$1.92</td>
</tr>
<tr>
<td>Quesadillas</td>
<td></td>
</tr>
<tr>
<td>Bean Quesadillas (51-100)</td>
<td>$1.76</td>
</tr>
<tr>
<td>Quesadillas</td>
<td></td>
</tr>
</tbody>
</table>

## Taquitos

*Priced per taquito, price will vary according to number of servings.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taquitos (1 - 50 Taquitos)</td>
<td>$1.75</td>
</tr>
<tr>
<td>Taquitos (51 - 100 Taquitos)</td>
<td>$1.65</td>
</tr>
</tbody>
</table>

## SIDES

### Tortillas

* (1 Dozen) Your choice of flour or corn tortillas.

**Tortillas**

$4.65

## Beans and Rice

Available in two sizes. The half tray serves fifteen (15) guests and the full tray serves thirty (30) guests.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans</td>
<td>varies</td>
</tr>
<tr>
<td>Rice</td>
<td>varies</td>
</tr>
</tbody>
</table>

Pinto beans prepared refried.

## Accompaniments

Available in sixteen ounce (16 oz) and thirty-two ounces (32 oz) sizes.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guacamole</td>
<td>varies</td>
</tr>
<tr>
<td>Cheese Dip</td>
<td>varies</td>
</tr>
<tr>
<td>Chips must be ordered separately</td>
<td></td>
</tr>
<tr>
<td>Sour Cream</td>
<td>varies</td>
</tr>
<tr>
<td>Salsa</td>
<td>varies</td>
</tr>
<tr>
<td>Chips must be ordered separately</td>
<td></td>
</tr>
</tbody>
</table>
DESSERT

Flan
Available in two sizes. The half pan serves twelve (12) and the full pan serves (24).

Flan
A traditional caramel custard.

Cake and Cupcakes

Tres Leches Cake
Available in two sizes. The half tray serves twelve (12) and the full tray serves twenty-four (24). Sponge cake prepared with heavy cream, evaporated milk and condensed milk.

Cupcakes
(1 Dozen) Vanilla cupcakes topped with buttercream icing.

Empanadas

Empanadas
(1 Dozen) Empanada pastry prepared with apple filling.

BEVERAGES

Soda
Twelve ounce (12 oz.) bottles.

Jarritos Lime
Available in two sizes.

Jarritos Mango
Available in two sizes.

Jarritos Tamarindo
Available in two sizes.

Jarritos Strawberry
Available in two sizes.

Jarritos Mandarin
Available in two sizes.

Mexican Coke
Available in two sizes.

Jarritos Pineapple
Available in two sizes.

Water

Bottled Water
(1 Dozen)

$5.00
## SERVICE WARE

### Plates, Cups and Utensils

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plates (1 Dozen Heavy-Duty Paper Plates)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Cups (1 Dozen Plastic Cups)</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

*Silverware Package*
(1 Dozen) includes napkins and utensils: $1.00

*No Service Ware Needed* varies

### Tablecloths

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tablecloths (1 Tablecloth)</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

*Tablecloths are disposable.*

### Chafing Dish Rental

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chafing Dish</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

*One (1) chafing dish with fuel provided.*
Heart logo

Standard lead time is 14 days notice for catering.
A service fee covering delivery costs is charged on all orders.

49 Bloomer Springs Road
McGaheysville, VA 22840

Phone: (540) 289-7776
Ail phone: (540) 560-2352

Hours
Every Day: 6am to 12am

Have feedback on this menu? Let us know!
BARBECUE PACKAGES

Barbecue Packages
(Priced per person) Includes paper products

Barbecue Menu $9.99
(Per person, minimum fifty (50), please.) Includes your choice of two (2) entrees as well as two (2) side dishes. Served with homemade bread and buns (with pork barbecue), and your choice of chocolate, southern spice, or lemon cake. Accompanied by sweet tea and lemonade.

Casual Menu $13.99
(Per person, minimum thirty-five (35), please.) Includes your choice of an entree, and your choice of two (2) side dishes. Served with homemade bread and butter as well as sweet tea and lemonade. Accompanied by your choice of fruit cobbler with ice cream or fudgy brownies with ice cream.

Black Tie Menu $19.99
(Per person, minimum twenty-five (25), please.) Includes your choice of an entree, and your choice of two (2) side dishes. Served with homemade bread and butter as well as sweet tea and lemonade.

The Western $15.99
(Per person, minimum thirty (30), please.) Includes your choice of an entree, and your choice of two (2) side dishes. Served with homemade bread and butter, sweet tea and lemonade, and apple cobbler with ice cream.

SERVICE WARE

Service Ware

Paper Products varies
No Service Ware Needed varies

Paper products are included with packages. Please indicate the number of people to be served.
Standard lead time is 7 days notice for catering.

***Please Note: DROP OFF ORDERS are subject to a delivery fee that will be added to your order.***

Delivery Fees Apply to any order you would like delivered to you.

One week notice and/or subject to availability for events.

Harvest Moon Express- For those events where you need simple but elegant catering solutions, we have created a selection of menu choices perfect for drop off delivery at your location. Menus can be ordered on-line as presented or call us to customize a menu to your needs. Service and rentals can be added to any of these menus for an additional charge.

Please visit our page on the Custom Caterers List to see samples of our full-service menus.

Harvest Moon is a full service catering company that offers custom menus, event coordination, rentals and full staff. Please contact us for more information.

Our office hours are 9:00AM-5:00PM Monday-Friday

**SERVICE FEES**

Harvest Moon Catering incurs a variety of expenses associated with the administration, planning, production, and service of events. Direct costs, labeled on our invoices, like food, on site labor hours, beverages, and rental items, are traceable, fixed, easy to understand expenses.

There are also indirect costs, not traceable in the same way and perhaps not as easily understood. These costs include but are not limited to the time of our Sales and Catering Coordinators, administrative tasks and materials, on-going staff trainings, the ways in which our company strives towards environmental sustainability, healthcare for our full time employees, as well as a wide range of other things that fall under the label 'overhead'.

These are some of what comprises our service fee, a taxable line item not hidden or embedded in the Direct Costs.

3352 Berkmar Dr
Charlottesville, VA 22901

phone: (434) 296-9091
alt. phone: (434) 466-9729
alt. fax: (434) 296-9644

**Hours**

Every Day: 24 hours
**BREAKFAST**

**Continental Breakfast**
*(Priced per person.)* We use compostable platters, plates, and utensils, and trash cans with compostable liners that will be picked up by us. Please add the $50 Drop Off Delivery Fee. We are happy to create a custom Continental Breakfast for your event. Dietary restrictions can be accommodated within minimum orders. Call us for additional services. We require at least 48 hours for all orders.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins</td>
<td>$2.25</td>
</tr>
<tr>
<td>Danish</td>
<td>$2.25</td>
</tr>
<tr>
<td>Morning Bread</td>
<td>$2.00</td>
</tr>
<tr>
<td>Biscuits</td>
<td>$1.75</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$2.25</td>
</tr>
<tr>
<td>Bodo’s Bagels</td>
<td>$1.75</td>
</tr>
<tr>
<td>House Smoked Salmon with Bodo’s Bagels</td>
<td>$4.75</td>
</tr>
<tr>
<td>Greek Yogurt</td>
<td>$2.75</td>
</tr>
<tr>
<td>Vanilla Low Fat Yogurt</td>
<td>$2.50</td>
</tr>
<tr>
<td>Coconut Vanilla Yogurt</td>
<td>$3.00</td>
</tr>
<tr>
<td>Vegan, Dairy Alternative</td>
<td></td>
</tr>
<tr>
<td>Granola</td>
<td>$1.50</td>
</tr>
<tr>
<td>Parfaits</td>
<td>varies</td>
</tr>
<tr>
<td>Granola and Yogurt layered in individual cups</td>
<td></td>
</tr>
<tr>
<td>Coconut Yogurt Parfait</td>
<td>$4.75</td>
</tr>
<tr>
<td>Non-Dairy Yogurt layered with Granola</td>
<td></td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$3.50</td>
</tr>
<tr>
<td>Bite-sized pieces of Honeydew, Watermelon, Cantaloupe and Pineapple with Blueberries and Strawberries</td>
<td></td>
</tr>
</tbody>
</table>

**Hot Breakfast**
*(Priced per person.)* These menus are served on recyclable platters and containers and come with complimentary compostable plates, cutlery, napkins and cups, as well as trash cans with a compostable liner that will be picked up by us. We are happy to create a custom Hot Options for your event. Please call us for additional suggestions. We require at least 48 hours for all orders.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Wraps</td>
<td>$6.00</td>
</tr>
<tr>
<td>Quiche</td>
<td>$35.00</td>
</tr>
<tr>
<td>Breakfast Egg Pie, Serves 10</td>
<td></td>
</tr>
<tr>
<td>French Toast Casserole</td>
<td>$33.50</td>
</tr>
<tr>
<td>Egg and Bread Casserole with Cinnamon Spice</td>
<td></td>
</tr>
<tr>
<td>Spinach and Gruyere Strata</td>
<td>$33.50</td>
</tr>
<tr>
<td>Hot Oatmeal Bar</td>
<td>$6.75</td>
</tr>
<tr>
<td>Strawberries, Walnuts, Raisin, Maple Syrup, Honey, and Brown Sugar Made with Milk and Butter</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$4.00</td>
</tr>
<tr>
<td>Hard Cooked Egg</td>
<td>$1.00</td>
</tr>
<tr>
<td>with Maldon Salt and Cracked Black Pepper</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato and Kale Hash</td>
<td>$2.75</td>
</tr>
<tr>
<td>Traditional Potato Hash</td>
<td>$2.75</td>
</tr>
<tr>
<td>with Peppers and Onions</td>
<td></td>
</tr>
<tr>
<td>Smoked Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Maple Sausage Links</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**Drop Off Delivery Fee**

All Breakfast options are charged a $50 fee for drop off delivery. We require at least 48 hours for all orders.

**Power Bento Box**
We require at least 48 hours for all orders.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Bento Box</td>
<td>$13.99</td>
</tr>
<tr>
<td>2 Hard Cooked Eggs, Apple and Peanut Butter, House-made Granola, and Fresh Pressed Carrot/Apple Juice</td>
<td></td>
</tr>
</tbody>
</table>
# LUNCH BUFFETS

## Cold Buffet

(Priced per person.) These menus are served on recyclable platters and containers and come with complimentary compostable plates, cutlery, napkins, and cups, as well as trash cans with a compostable liner that will be picked up by us. We are happy to create a custom Cold Buffet for your event. Please call us for additional suggestions. We require at least 48 hours for all orders.

**Cavalier Deli Classic**

$11.99

Includes a mixed green salad prepared with cucumbers, tomatoes, carrots, and buttermilk ranch dressing. Served with thin sliced roasted turkey breast and baked ham, chicken salad, and a selection of sliced cheeses, crisp leaf lettuce, sliced tomatoes, and pickles. Accompanied by mayonnaise and Dijon mustard, grain mustard potato salad, assorted breads and wraps, your choice of dessert, and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale, and sprite).

**Shenandoah Salad Bar**

$12.99

Includes harvest vegetable soup with fine herbs, and potato corn chowder with scalions. Served with a selection of Romaine lettuce and baby spinach, grilled and sliced chicken, cucumbers, tomatoes, carrots, olives, thin sliced red onions, broccoli, feta and crumbled blue cheese, toasted walnuts, sunflower seeds, croutons, and a selection of dressings (balsamic vinaigrette, Caesar, and buttermilk ranch). Accompanied by your choice of desserts and assorted beverages (iced tea, rosemary lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

**The Old Dominion**

$14.99

Includes roasted tomato bisque with Parmesan croutons, and a mixed green salad with shaved vegetables, feta, quinoa, pepitas and citrus vinaigrette. Served with chilled roast salmon with tarragon-caper dressing, chicken and sliced grilled chicken breast with roasted red pepper pesto and toasted almonds, and fresh rolls and assorted breads. Accompanied by your choice of dessert and assorted beverages (iced tea, rosemary lemonade and assorted sodas including coke, diet coke, ginger ale and sprite).

## Hot Buffet

(Priced per person.) These menus are served on recyclable platters and containers and come with complimentary compostable plates, cutlery, napkins, and cups, as well as trash cans with a compostable liner that will be picked up by us. We are happy to create a custom Hot Buffet for your event. Please call us for additional suggestions. We require at least 48 hours for all orders.

**Piedmont Smoked BBQ**

$13.99

Includes southern-style cole slaw with persley, Texas-style baked beans, and roasted potato salad with grain mustard vinaigrette. Served with woodsmoked pulled pork BBQ, smoked brisket, and Texas and Carolina BBQ sauce. Accompanied by dill pickles, sliced onions, soft rolls, brownies and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

**The Lawn Cookout**

$14.99

Includes sliced watermelon, chopped salad with ranch dressing, grilled hamburgers, black bean burgers, hot dogs, and a selection of sliced cheeses, crisp leaf lettuce, sliced tomatoes, andpickles. Served with pasta salad with roasted tomatoes, feta and fresh herbs, as well as bean salad with cucumbers, red pepper, herbs, and red wine vinaigrette. Accompanied by assorted rolls and butter, chocolate chip cookies, and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

**Wahoo Tacos Locos**

$15.99

Includes lime and cilantro cole slaw, twice cooked black beans and rice, red and green salsa, soft flour tortillas, lime wedges, diced red onion, sliced Jalepenos, cilantro, sour cream and shredded Cheddar cheese. Served with your choice of two (2) entrées including tequila-lime grilled chicken, OR tomato-braised chicken, OR mojo pork shoulder. Accompanied by chocolate chip cookies and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

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**Drop Off Delivery Fee**

All Lunch Buffet Options are charged a $50 fee for drop off delivery. We require at least 48 hours for all orders.
## DROP OFF LUNCHES

### Boxed Lunch

Each Boxed Lunch includes **One Sandwich, One Side Salad, One Fruit Side and One Dessert**. Premium Gluten-Free Side Salad upgrade available for $2. All Sandwiches can be made Gluten-free for $1. Choose **One Side Salad, One Fruit Side and One Dessert** for all boxed lunches in order. Up to **3 varieties of sandwiches per order**. Minimum **10 boxed lunches**. Please add **$50 delivery fee**.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Beef on Baguette</td>
<td>$14.96</td>
</tr>
<tr>
<td>Onion Marmalade, Romaine Lettuce, Blue Cheese, Herb Mayo</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey on Ciabatta</td>
<td>$14.96</td>
</tr>
<tr>
<td>Bacon, Roma Tomato, Avocado, Bibb Lettuce, Chipotle Mayo</td>
<td></td>
</tr>
<tr>
<td>Turkey Wrap</td>
<td>$14.96</td>
</tr>
<tr>
<td>Eria, Spinach, Apple, Tarragon Mustard</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Caesar Wrap</td>
<td>$14.96</td>
</tr>
<tr>
<td>Roasted Red Pepper, Romaine, Grilled Cheese</td>
<td></td>
</tr>
<tr>
<td>Chilled Pastrami on Rye</td>
<td>$14.96</td>
</tr>
<tr>
<td>Grilled Onion, Swiss, Horseradish Cream, Bibb Lettuce</td>
<td></td>
</tr>
<tr>
<td>Italian Grinder on Focaccia</td>
<td>$14.96</td>
</tr>
<tr>
<td>Salami, Ham, Provolone, Prosciutto, Olives, Lettuce, Tomato</td>
<td></td>
</tr>
<tr>
<td>Pork Banh Mi on Baguette</td>
<td>$14.96</td>
</tr>
<tr>
<td>Vietnamese Roasted Pork Loin, Pickled Carrots and Cucumbers, Cilantro, Sriracha Mayo</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon on</td>
<td>$14.96</td>
</tr>
<tr>
<td>Pumpernickel</td>
<td></td>
</tr>
<tr>
<td>Cucumber, Sprouts, Herb Cream Cheese, Roma Tomato, Maidon Salt, Cracked Black Pepper</td>
<td></td>
</tr>
<tr>
<td>Tuna Salad on Croissant</td>
<td>$14.96</td>
</tr>
<tr>
<td>Swiss Cheese, Bibb, Roma Tomato, Shaved Red Onion</td>
<td></td>
</tr>
<tr>
<td>Egg Salad on Sunflower Wheat</td>
<td>$14.96</td>
</tr>
<tr>
<td>Bibb, Roma Tomato, Shaved Red Onion</td>
<td></td>
</tr>
<tr>
<td>Roasted Eggplant Wrap</td>
<td>$14.96</td>
</tr>
<tr>
<td>Marinated Tomato, White Bean Hummus, Baby Spinach</td>
<td></td>
</tr>
<tr>
<td>California Wrap</td>
<td>$14.96</td>
</tr>
<tr>
<td>Mixed Greens, Avocado, Artichoke Hearts, Chive Cream Cheese, Roasted Red Pepper, Roasted Tomato</td>
<td></td>
</tr>
<tr>
<td>Caprese Wrap</td>
<td>$14.96</td>
</tr>
<tr>
<td>Marinated Roma Tomato, Fresh Mozzarella, Baby Arugula, Aged Balsamic, Basil</td>
<td></td>
</tr>
<tr>
<td>Chick Pea Salad Wrap</td>
<td>$14.96</td>
</tr>
<tr>
<td>Chickpeas, Roma Tomato, Tahini, Shaved Red Onion, Celery, Sprouts, Veganaisse</td>
<td></td>
</tr>
</tbody>
</table>

### Side Salad

Choose **One Side Salad** to accompany **ALL Boxed Lunches** in your order.

<table>
<thead>
<tr>
<th>Side Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$0.01</td>
</tr>
</tbody>
</table>

### Fruit Side

Choose **One Fruit Salad** to accompany **ALL Boxed Lunches** in your order.

<table>
<thead>
<tr>
<th>Fruit Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$0.01</td>
</tr>
</tbody>
</table>

### Dessert

Choose **One Dessert** to accompany **ALL Boxed Lunches** in your order.

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$0.01</td>
</tr>
</tbody>
</table>

### Green Side Salad

Green Salad with Vegetables, Served with Herb Vinaigrette on the Side

<table>
<thead>
<tr>
<th>Green Side Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$5.00</td>
</tr>
</tbody>
</table>
Sandwiches and Bag Lunches

Sandwiches $8 with option to upgrade to bag lunch (includes chips, whole fruit and cookie). Up to 3 varieties of sandwiches per order. Please add $5 delivery fee. We require at least 48 hours for all orders.

Grilled Beef on Baguette $8.00
Onion Marmalade, Romaine Lettuce, Blue Cheese, Herb Mayo

Roast Turkey on Ciabatta $8.00
Bacon, Roma Tomato, Avocado, Dill, Chipotle Mayo

Turkey Wrap $8.00
Brie, Spinach, Apple, Tarragon Mustard

Grilled Chicken Caesar Wrap $8.00
Roasted Red Pepper, Romaine, Croutons, Parmesan

Chilled Pastrami on Rye $8.00
Grilled Onion, Swiss, Horseradish Cream, Bibb

Italian Grinder on Focaccia $8.00
Salami, Ham, Provolone, Prosciutto, Olive Relish, Lettuce, Tomato

Pork Banh Mi on Baguette $8.00
Vietnamese Roasted Pork Loin, Pickled Carrots and Cucumbers, Cilantro, Sriracha Mayo

Smoked Salmon on Pumpernickel $8.00
Cucumber, Sprouts, Herb Cream Cheese, Roma Tomato, Maldon Salt, Cracked Black Pepper

Tuna Salad on Croissant $8.00
Swiss Cheese, Bibb, Roma Tomato, Shaved Red Onion

Egg Salad on Sunflower Wheat $8.00
Bibb, Roma Tomato, Shaved Red Onion

Roasted Eggplant Wrap $8.00
Marinated Tomato, White Bean Hummus, Baby Spinach

California Wrap $8.00
Mixed Greens, Avocado, Artichoke Hearts, Chive Cream Cheese, Roasted Red Pepper, Roasted Tomato

Caprese Wrap $8.00
Marinated Roma Tomato, Fresh Mozzarella, Baby Arugula, Aged Balsamic, Basil

Chick Pea Salad Wrap $8.00
Chickpeas, Roma Tomato, Tahini, Shaved Red Onion, Celery, Sprouts, Veganaise

Bento Box Entree Salads

Entree-Sized Salad served in compostable bento box, with compostable utensils. We require at least 48 hours for all orders.

Mediterranean Spiced Chicken $19.50
Chicken Breast, Cucumber, Tomato, Scallions, Yellow Pepper, Tzatziki dressing, Chilled Fried Pita, and Crispy Pita Chips

Chili Rubbed Salmon with Black Beans $19.50
Spinach, Arugula, Black Beans, Tomato, Green and Yellow Peppers, Green Onion, Cilantro, Cumin Vinaigrette, and Crispy Tortilla Strips

Kale and Chipotle Chicken $19.50
Chicken Breast, Romaine, Carrots, Yellow Peppers, and Cherry Tomatoes with Chipotle Vinaigrette and Grilled Ciabatta

Vegetarian Provencal $19.50
Mixed Greens, Garbanzo Beans, Marinated Eggplant, Grilled Asparagus, Tomatoes, Olives, Lemon Tahini Dressing, with Crispy Pita Chips

Rosemary Balsamic Steak $19.50
Cherry Tomatoes, Roasted Red Peppers, Marinated Mushrooms, Blue Cheese Dressing, with Silver Dollar Rolls
## Side Salads

We require at least 48 hours for all orders.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Kale</td>
<td>$4.00</td>
</tr>
<tr>
<td>Apple, Cranberry, Toasted Almond, Lemon Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Mixed Greens</td>
<td>$4.00</td>
</tr>
<tr>
<td>Roma Tomato, Cucumber, Shaved Red Onion, Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>$4.00</td>
</tr>
<tr>
<td>Romaine, Croutons, Parmesan, Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Candied Walnut Salad</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mixed Greens, Dried Cranberry, Champagne Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Wedge</td>
<td>$4.00</td>
</tr>
<tr>
<td>Iceberg, Bacon, Blue Cheese, Green Goddess</td>
<td></td>
</tr>
<tr>
<td>Roasted Beets</td>
<td>$4.00</td>
</tr>
<tr>
<td>Orange Segments, Feta, Peppers, Champagne Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Greek</td>
<td>$4.00</td>
</tr>
<tr>
<td>Bibb, Roma Tomato, Feta, Cucumbers, Shaved Onion, Kalamata Olives, Oregano Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Marinated Cucumber Salad</td>
<td>$4.50</td>
</tr>
<tr>
<td>Feta, Red Onion, Dill Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Chilled Green Bean Salad</td>
<td>$4.50</td>
</tr>
<tr>
<td>Julienne Onion, Toasted Almonds, Lemon Zest, Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Broccoli Salad</td>
<td>$4.50</td>
</tr>
<tr>
<td>Sunflower Seeds, Cheddar Cheese, Shredded Carrots, Red Onions, Dried Cranberries, Buttermilk Dressing</td>
<td></td>
</tr>
<tr>
<td>Apple Walnut Quinoa</td>
<td>$4.75</td>
</tr>
<tr>
<td>Dried Cranberries, Shaved Fennel, Sherry Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Couscous and Mint</td>
<td>$4.75</td>
</tr>
<tr>
<td>Parsley, Lemon Dressing, Garlic, Scallion, Roma Tomato</td>
<td></td>
</tr>
<tr>
<td>Black Bean and Wild Rice Salad</td>
<td>$4.75</td>
</tr>
<tr>
<td>Jalapeno, Scallion, Jicama, Lime Juice, Cilantro</td>
<td></td>
</tr>
<tr>
<td>Southern Potato Salad</td>
<td>$4.75</td>
</tr>
<tr>
<td>Hard Cooked Eggs, Celery, Red Onion, Mayo</td>
<td></td>
</tr>
<tr>
<td>Classic Macaroni</td>
<td>$3.25</td>
</tr>
<tr>
<td>Celery, Onion, Dill, and Homestyle Mayonnaise Dressing</td>
<td></td>
</tr>
<tr>
<td>Pasta &amp; Kale Caesar</td>
<td>$3.25</td>
</tr>
<tr>
<td>Roasted tomatoes, parmesan cheese, and Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Pasta, Corn &amp; Black Beans</td>
<td>$3.25</td>
</tr>
<tr>
<td>Red Onions, Poblanos, Zucchini, Roasted Tomatoes, Queso Fresco, and Cumin Lime Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Orzo and Green Beans</td>
<td>$3.25</td>
</tr>
</tbody>
</table>
| Shaved Fennel, Cucumber, Feta, and Lemon Dill Vinaigrette |}

## Soups

We require at least 48 hours for all orders.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Vegetable Soup</td>
<td>$4.25</td>
</tr>
<tr>
<td>Classic Chicken Noodle</td>
<td>$4.25</td>
</tr>
<tr>
<td>Butternut Squash</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

## DINNERS BUFFETS

(Priced per person.) These menus are served on recyclable platters and containers and come with complimentary compostable plates, cutlery, napkins and cups, as well as trash cans with a compostable liner that will be picked up by us. We are happy to create a custom buffet for your event. Please call us for additional suggestions.

### Piedmont Smoked BBQ

Includes southern-style coleslaw with parsley, Texas-style baked beans, and roasted potato salad with grain mustard vinaigrette. Served with smoked pulled pork BBQ, smoked brisket, and Texas and Carolina BBQ sauce. Accompanied by dill pickles, sliced onions, soft rolls, brownies and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

**Price:** $17.99

### Wahooo Tacos Locos

Includes lime and cilantro coleslaw, twice cooked black beans and rice, red and green salsa, soft flour tortillas, lime wedges, diced red onion, sliced jalapenos, cilantro, sour cream, and shredded Cheddar cheese. Served with your choice of two (2) fillings: including tequila-lime grilled chicken, OR tomato-brased chicken, OR mojo pork shoulder: Accompanied by chocolate chip cookies and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

**Price:** $19.99

### The Lawn Cookout

Includes sliced watermelon, chopped salad with ranch dressing, grilled hamburgers, black bean burgers, hot dogs, and a selection of sliced cheeses, crisp lettuce, sliced tomatoes, and pickles. Served with pasta salad with roasted tomatoes, feta and fresh herbs, as well as bean salad with cucumbers, red pepper, herbs, and red wine vinaigrette. Accompanied by assorted rolls and butter, chocolate chip cookies, and assorted beverages (iced tea, lemonade, and assorted sodas including coke, diet coke, ginger ale and sprite).

**Price:** $17.99
Standard lead time is 2 days notice for catering.

1) LOCAL DELIVERY (within 8 miles) Mon-Fri, 9AM - 5PM: $24. $30 for orders less than $100. No delivery charge for orders of $1000 or more. (Local delivery area and times) EARLY MORNING OR EVENING delivery charge is higher. More distant location is higher. SATURDAY AND SUNDAY deliveries can be arranged, additional charges may apply.

Vendor Note: A $30 delivery fee will be applied to orders delivered before 10am. A $15 fee will be applied to orders requiring clean-up.

IMPORTANT NOTE: Please remember that if beverages and disposables are not stated as included on the items you are ordering they must be ordered separately in the Service Ware and Beverages menus. If no disposables are needed please add the No Service Ware Needed item to your order. - thanks!

Since 1986, HotCakes has provided catering to over 350 UVA departments and organizations, from a simple box lunch to exquisite meals for the top levels of UVA.

We are authorized at Alumni Hall, the Colonnade Club, and other UVA venues. Our meals are of the highest quality, our services are prompt and comprehensive, and our prices are reasonable. Guests remember HotCakes food - they frequently come to our store and buy the same items they enjoyed at your catered event.

We deliver daily throughout the grounds and are very familiar with most buildings and facilities. If you need rental or loaner equipment, we can handle it and we can provide full-service catering with our talented servers and chefs.

Our Barracks Road store is a UVA favorite and we have donated tens of thousands of dollars of gift cards and awards to UVA, such as at the annual UVA Staff Appreciation Lunch. We support UVA fully and we deeply appreciate the support you return to us.

Please call us at 434-295-6037 at any time.

1137-A Emmet Street
Charlottesville, VA 22903

Phone: (434) 295-6037
Alt. Fax: (434) 295-5227

Hours
M-F: 8am to 8pm
Sa: 9am to 8pm
Su: 10am to 6pm

Holidays
BREAKFAST

Small Group Breakfast
Created for groups of 6-20 guests

Breakfast Pastries and Fruit $5.59 Fresh Orange Juice $14.99
(Priced per person, minimum eight (8), please.) Includes a variety of our freshly baked pastries (1.2 pieces per person) such as: Pumpkin Spice Muffins, our Muffin of the Day, Farmhouse Apple Cake, Gluten Free Chocolate Cherry Bites, Mini Croissants and Dried Cherry Scones. Served with Fresh Fruit Salad (a quarter-pound per person). Choose to add a disposable plate, utensils and a table cover for an extra charge per person. Delivery is available starting 7am. Early morning delivery charge (before 9am) is $30.

Coffee-to-Go $21.99
Twelve (12) cups of freshly brewed Shenandoah Joe served in a disposable insulated box. Cups, stir sticks, sweeteners and half and half are included.

Tea-to-Go $18.99
(Serves twelve (12)) An insulated box of hot water served with a variety of Tazo teas, lemon, sweeteners, cream and cups.

Large Group Breakfast
(Priced per person, minimum twenty (20), please)

Continental Breakfast $7.59 Fresh Orange Juice $14.99
Includes: a variety of breakfast pastries (gluten free item is available), Fresh Fruit Salad, Shenandoah Joe Coffee, hot Tazo Teas, decaf coffee if desired. Coffee is delivered in non-disposable equipment. Large group breakfast requires and additional return pickup charge. Add disposable utensils if desired.

Full Breakfast Menu $12.99
Includes creamy scrambled eggs with chives (2.5 eggs per person), crisp smoked bacon (2 pieces per person), fresh fruit salad variety of HotCocoa breakfast pastries (1.2 pieces per person), Shenandoah Joe coffee and Tazo teas. Decaf coffee available if desired. Choose to add disposable utensils if desired. Basic quality disposable utensils @ .99 per person, Premium quality disposable utensils @ 2.29 per person. This menu requires that we return to pick up non-disposable equipment.

A La Carte Breakfast Foods and Beverages

Quiche $24.99 Yogurt Parfait $6.49
We offer a daily meat quiche and daily vegetarian quiche. Each will serve 6-8.

Country Ham Biscuits $29.99 Fresh Orange Juice $14.99
Priced at $23.99 per dozen, minimum order 2 dozen. Ham biscuits are made with honey mustard butter.

Cheddar Chive Mini Quiche $15.50 Spring water $9.00
Priced at $15.50 per dozen, minimum order is 2 dozen.

A La Carte Muffins $1.89 Coffee $21.99

Muffin of the Day $1.89
changing variety such as blueberry, raspberry chocolate, orange cranberry, lemon poppyseed.

Dried Cherry Scone $2.59 Fruit Salad $22.99

Chocolate Croissant $4.99 2 lb Fresh Fruit Salad = 8-10 portions in a disposable serving bowl

Croissant $2.99
## STARTERS

### Centerpieces

**MINIMUM OF 72 HOUR NOTICE REQUIRED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudites with Rosalita or Ranch Dip</td>
<td>varies</td>
<td>(Available in your choice of sizes.) Includes a colorful array of fresh vegetables such as: endive, broccoli, carrots, cucumbers, green beans, radishes and sweet peppers. Accompanied by the dip of your choice.</td>
</tr>
<tr>
<td>Fresh Fruit and Cheese Display</td>
<td>varies</td>
<td>(Available in your choice of sizes.) Includes a selection of three (3) imported or domestic cheeses, grapes, berries and crackers.</td>
</tr>
<tr>
<td>Large Fresh Fruit and Cheese</td>
<td>$174.00</td>
<td>(Serves 50-80 guests.) Includes a selection of four (4) imported or domestic cheeses, grapes, berries and crackers.</td>
</tr>
<tr>
<td>Smoked Salmon Filet</td>
<td>$61.50</td>
<td>(Priced per pound, minimum two pounds, please.) Two (2) pounds serves 45-55 guests. Premium quality oakwood smoked salmon presented with cocktail bread, capers, sliced onion and lemon, caper-dill cream.</td>
</tr>
<tr>
<td>Herb-Crusted Turkey Breast</td>
<td>$94.00</td>
<td>(Thirty (30) servings.) Three and a half (3.5) pounds of thirty-sliced roast turkey breast served with cranberry chutney and thirty (30) soft rolls.</td>
</tr>
</tbody>
</table>

### Dips

**MINIMUM OF 72 HOUR NOTICE REQUIRED**

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosalita Dip</td>
<td>$20.00</td>
<td>(One (1) pint of dip served with twenty-four (24) wedges.) Prepared with roasted red peppers, ground almonds, olive oil and pepper. Served with bite-sized focaccia wedges.</td>
</tr>
<tr>
<td>Roasted Beef Shoulder Tender</td>
<td>$149.00</td>
<td>Twenty hors d'oeuvre portions. Buttery-tender herb marinated beef sliced and served with 20 soft rolls and Horseradish Cream.</td>
</tr>
<tr>
<td>Sliced Fruit Tray, Small</td>
<td>$23.99</td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit Tray, Medium</td>
<td>$40.99</td>
<td>4 lb fresh fruit serves 50-50.</td>
</tr>
<tr>
<td>Sliced Fruit Tray, Large</td>
<td>$58.94</td>
<td>5 lb fruit serves 50-100.</td>
</tr>
</tbody>
</table>
### Finger Food - Group One
**MINIMUM OF 72 HOUR NOTICE REQUIRED**
**Priced per dozen (12), minimum two (2) dozen, please.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheddar Pecan Wafers</td>
<td>$7.99</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon and Dill Cream</td>
<td>$16.00</td>
<td></td>
</tr>
<tr>
<td>Cheesecake Pinwheels</td>
<td></td>
<td><strong>Deviled Eggs</strong> $13.50 Prepared with applewood smoked bacon and thyme.</td>
</tr>
<tr>
<td>Tartlets Filled with Chevre, Pesto and Pine Nuts</td>
<td>$15.50</td>
<td><strong>Dates with Blue Cheese</strong> $19.50</td>
</tr>
<tr>
<td>Mini-Spanakopita Triangles</td>
<td>$24.50</td>
<td><strong>Mini-Pumpkin Muffins with Smoked Turkey and Mango Chutney Butter</strong></td>
</tr>
<tr>
<td>Shiitake Mushroom Ragout</td>
<td>$13.50</td>
<td><strong>Country Ham Biscuits</strong> $29.99 Topped with honey mustard butter.</td>
</tr>
<tr>
<td>Cheddar and Chive Mini-Quiche</td>
<td>$18.99</td>
<td></td>
</tr>
</tbody>
</table>

### Finger Food - Group Two
**MINIMUM OF 72 HOUR NOTICE REQUIRED**
**Priced per dozen (12), three (3) dozen minimum, please.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$38.50</td>
<td><strong>Curried Chicken Salad Puffs</strong> $18.00 Mini-cream puffs filled with chicken salad</td>
</tr>
<tr>
<td>Baked Brie with Toasted Walnuts and Sun-Dried Cherries</td>
<td>$89.99</td>
<td></td>
</tr>
<tr>
<td>New Potatoes with Blue Cheese, Bacon and Walnuts</td>
<td>$17.99</td>
<td><em>(Priced per dozen (12), minimum three (3) dozen, please.) Roasted and stuffed potatoes, 1-2 bites each, to be served warm. A rental chafing dish may be helpful—$10.00</em></td>
</tr>
<tr>
<td>Party Meatballs</td>
<td>$16.99</td>
<td></td>
</tr>
<tr>
<td>Grilled Artichoke Dip</td>
<td>$15.99</td>
<td></td>
</tr>
</tbody>
</table>

### Hors d'Oeuvres Needing Added Prep
**MINIMUM OF 72 HOUR NOTICE REQUIRED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Brie with Toasted Walnuts and Sun-Dried Cherries</td>
<td>$89.99</td>
<td><em>(Servos approximately twenty-five (25) guests.) A one (1) kilo wheel of double creme Brie topped with walnuts and chopped dried cherries. Served warm and great for dipping. Accompanied by Carr's crackers. This is at its best if baked just before serving and should be served warm (a rental chafing dish is helpful—$10.00).</em></td>
</tr>
<tr>
<td>New Potatoes with Blue Cheese, Bacon and Walnuts</td>
<td>$17.99</td>
<td><em>(Priced per pound, three (3) pound minimum, please.) Tender meatballs served in your choice of Madeira mushroom or Auer-glaze sauce. Three (3) pounds serves 20 to 30 guests. This food is to be served hot (a rental chafing dish is helpful).</em></td>
</tr>
<tr>
<td>Grilled Artichoke Dip</td>
<td>$15.99</td>
<td><em>(Priced per pound.) Served with toasted pita points, to be heated and served warm. Two (2) pounds serves 20-40 guests. A rental chafing dish is helpful to serve this—$10.00.</em></td>
</tr>
<tr>
<td>Rental Chafing Dish</td>
<td>$10.00</td>
<td><em>You may choose to return this item to our store yourself, or we can add a return pickup up to the delivery charge.</em></td>
</tr>
</tbody>
</table>
# Sweet Hors d’Oeuvres

**MINIMUM OF 12 HOUR NOTICE REQUIRED**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Dessert Tray</td>
<td>$86.99</td>
<td>96 bite-sized sweets including 1 dozen each: Chocolate Toffee Bites, Lemon Bites, Brownie Bites, Raspberry-Walnut Bites, Mini-Chocolate Crinkles Cookies, Mini-Ginger Crinkles Cookies, Mini Oatmeal Cookies, and Mini-Chocolate Chip-Walnut Cookies.</td>
</tr>
<tr>
<td>Mini Cream Puffs</td>
<td>$14.99</td>
<td>Priced per dozen (12), minimum two (2) dozen, please.</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$17.99</td>
<td>Priced per dozen (12), minimum two (2) dozen, please.</td>
</tr>
<tr>
<td>Lemon Bites</td>
<td>$10.59</td>
<td>Priced per dozen (12), minimum two (2) dozen, please.</td>
</tr>
<tr>
<td>Raspberry-Walnut Bites</td>
<td>$13.59</td>
<td>Priced per dozen (12), minimum two (2) dozen, please.</td>
</tr>
<tr>
<td>Chocolate Toffee Bites</td>
<td>$13.59</td>
<td>Priced per dozen (12), minimum two (2) dozen, please.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Fours</td>
<td>$19.99</td>
<td>(Priced per dozen (12), minimum three (3) dozen, please.) Almond butter cake prepared with apricot preserves and fondant glaze.</td>
</tr>
<tr>
<td>Mini-Tea Scones</td>
<td>$12.99</td>
<td>(Priced per dozen (12), minimum two (2) dozen, please.) Prepared with dried cherries.</td>
</tr>
<tr>
<td>Tea Sized Muffins</td>
<td>$6.99</td>
<td>(Priced per dozen (12), minimum two (2) dozen, please.) Includes your choice of pumpkin spice or the flavor of the day.</td>
</tr>
</tbody>
</table>

## Tea Sandwiches

Priced per 24 - minimum order quantity. Pricing includes disposable serving trays.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber and Boursin</td>
<td>$30.99</td>
<td>24 tea sandwiches on a disposable serving tray</td>
</tr>
<tr>
<td>Smoked Salmon Mousse</td>
<td>$41.97</td>
<td>36 Tea Sandwiches on a disposable serving tray</td>
</tr>
<tr>
<td>Tarragon Chicken Salad</td>
<td>$32.99</td>
<td>24 Tea Sandwiches on a disposable serving tray</td>
</tr>
<tr>
<td>Egg Salad</td>
<td>$30.99</td>
<td>24 tea sandwiches on a disposable serving tray</td>
</tr>
</tbody>
</table>

## Disposable Utensils

Priced per person, minimum twelve (12), please.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disposable Starter Utensils</td>
<td>$.99</td>
<td>Includes small clear plastic plates, bamboo picks, cocktail napkins and 9-ounce clear plastic cups.</td>
</tr>
</tbody>
</table>

## Salad

### Salad Buffet Packages

Priced per person, minimum twelve (12), please.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar Salad Buffet</td>
<td>$11.99</td>
<td>Romaine lettuce, Parmesan cheese, croutons and chopped Grilled Chicken. Individual Caesar dressings packed on the side. Served with Fresh Fruit Salad, Rosemary Parmesan Focaccia and a box of Cookies (Chocolate Crinkles, Ginger Crinkles, Oatmeal Raisin).</td>
</tr>
</tbody>
</table>

### Side Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad</td>
<td>$2.99</td>
<td>Melon, golden pineapple, grapes, and berries. We can pack either single portions or, for 10 or more servings, a buffet-style bowl.</td>
</tr>
<tr>
<td>Herbed Potato Salad</td>
<td>$6.99</td>
<td></td>
</tr>
<tr>
<td>Sesame Noodles</td>
<td>$6.49</td>
<td>per lb.</td>
</tr>
<tr>
<td>Sesame Noodles</td>
<td>$1.79</td>
<td>Linguine, sweet red peppers, scallion, and sesame-soy dressing (peanut free)</td>
</tr>
<tr>
<td>Sesame Noodles Pasta Salad</td>
<td>$12.00</td>
<td>For 4 people including utensils.</td>
</tr>
</tbody>
</table>
BUFFET

Gourmet Meals GroupBuffet

(Priced per person, minimum eight (8), please.) Includes your choice of two (2) side salads and bread with butter. All foods are arranged on black plastic disposable trays. Choose to add clear plastic disposables (serving utensils, a table cover, heavy rigid plastic plates, flatware and heavy paper napkins, particularly convenient when serving beef entrees or for a higher quality feel with any menu choices) or white plastic disposables (basic quality disposable plates, flatware, napkins, serving utensils and a table cover) for an extra charge per person.

Sesame Citrus Chicken $14.99
You may choose to add beverage service or a dessert tray for an extra charge per person. The beverage service includes canned and bottled sodas, water, iced tea with cups and a tub of ice. The dessert tray includes three (3) pieces per person from a mixture (raspberry bars, lemon squares, oatmeal raisin cookies, chocolate toffee squares, chocolate crinkle cookies or brownies) arranged on a black plastic disposable tray.

Asian Beef Skewer $19.99
You may choose to add beverage service or a dessert tray for an extra charge per person. The beverage service includes canned and bottled sodas, water, iced tea with cups and a tub of ice. The dessert tray includes three (3) pieces per person from a mixture (raspberry bars, lemon squares, oatmeal raisin cookies, chocolate toffee squares, chocolate crinkle cookies or brownies) arranged on a black plastic disposable tray.

Herb-Roasted Salmon $19.99
Remoulade
You may choose to add beverage service or a dessert tray for an extra charge per person. The beverage service includes canned and bottled sodas, water, iced tea with cups and a tub of ice. The dessert tray includes three (3) pieces per person from a mixture (raspberry bars, lemon squares, oatmeal raisin cookies, chocolate toffee squares, chocolate crinkle cookies or brownies) arranged on a black plastic disposable tray.

Pasta Salad with Fresh $14.99
Mozzarella
(Vegetarian.) Prepared with artichoke hearts, roasted peppers and olives. You may choose to add beverage service or a dessert tray for an extra charge per person. The beverage service includes canned and bottled sodas, water, iced tea with cups and a tub of ice. The dessert tray includes three (3) pieces per person from a mixture (raspberry bars, lemon squares, oatmeal raisin cookies, chocolate toffee squares, chocolate crinkle cookies or brownies) arranged on a black plastic disposable tray.

LUNCH

Warm Lunch
(Priced per person, minimum twelve (12), please.) Includes a mixed green salad of baby lettuce with individual containers of dressing. Accompanied by cookies—2 per person. Disposable utensils are already included.

Tortica Rustica (seasonal) $15.99
A 4-inch tall pie with flaky puff pastry crust enclosing layers of smoked turkey, imported Swiss cheese, zucchini, and sweet red peppers. Served warm. Salad, dessert, and disposable utensils are already included.

Vegetarian Lasagna $12.99
Prepared with spinach, creamy bechamel sauce, ricotta cheese, cream and marinara sauce. Delivered hot in full pans and served with Rosemary Parmesan Focaccia. Salad, dessert, and disposable utensils are already included.

Beverages $2.29
Beverages - assorted canned and bottled beverages plus ice. Typical variety includes iced teas (sweetened and unsweetened), sodas (diet and regular), fruit spritzers, and water.

Entree

Marinated Grilled Chicken Breast $29.99
(2-Pounds serving 8-10 guests.) Marinated grilled chicken breast chopped, a perfect addition to green salad.
SANDWICHES

Sandwich Packages
(Priced per person, minimum twelve (12), please.) Please see the "Boxed Lunch" menu and use the "Special Instructions" section if you have specific sandwich requests. Foods are arranged on attractive disposable trays with disposable serving utensils for buffet-style service. Plates, flatware and napkins are included.

Premium Sandwich Platter
$12.99
Includes a variety of sandwiches (one (1) per person) cut in half for mix and match. Accompanied by Fresh Fruit Salad and your choice of EITHER Herbed Potato Salad with lemon vinaigrette, OR Sesame Noodles. ALSO includes tray of finger desserts (2 pieces per person). Assortment will include cookies and bars: Chocolate Crinkle, Ginger Crinkle, Oatmeal Raisin Cookie, Chocolate Toffee, Lemon, Raspberry-Almond. Disposable utensils included.

Classic Sandwich Platter
$11.99
Includes a variety of sandwiches (one (1) per person) cut in half for a mix and match. Accompanied by Fresh Fruit Salad and your choice of EITHER Herbed Potato Salad with lemon vinaigrette, OR Sesame Noodles. Also includes a box of cookies (1.5 per person) including chocolate crinkle, ginger crinkle, and oatmeal raisin. Disposable utensils included.

Budget Sandwich Platter
$9.99
Includes a variety of sandwiches (one (1) per person) cut in half for a mix and match. Accompanied by your choice of EITHER Herbed Potato Salad with lemon vinaigrette OR Sesame Noodles. Also includes a box of cookies (1.5 per person) including chocolate crinkle, chocolate chip, walnut, and oatmeal raisin.

SNACKS AND SIDES

Chips

Potato and Pita Chips
$1.49
Snack-size bags: "One Potato Two Potato" kettle chips; Lightly Salted, Hawaiian BBQ, Sweet Onion or Stacy's Pita Chips

Cookies

Cookies by the Dozen
$17.49
Chocolate Crinkle, Chocolate Chip Walnut, Ginger Crinkle, Oatmeal Raisin

Assorted beverages with ice. Typical assortment includes sodas (diet and regular), iced teas (unsweetened and sweetened), fruit sorbets and bottled waters.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted</td>
<td>$11.99</td>
</tr>
<tr>
<td>Our sandwiches are served on a variety of breads including sourdough, French baguette, sunflower wheat and rye.</td>
<td></td>
</tr>
<tr>
<td>Tarragon Chicken Salad</td>
<td>$11.99</td>
</tr>
<tr>
<td>Smoked Turkey with Boursin Cheese</td>
<td>$11.99</td>
</tr>
<tr>
<td>Ham and Swiss with Honey Mustard</td>
<td>$11.99</td>
</tr>
<tr>
<td>Caprese</td>
<td>$11.99</td>
</tr>
<tr>
<td>(Vegetarian) Prepared with fresh mozzarella cheese, tomato and basil.</td>
<td></td>
</tr>
<tr>
<td>Vegetarian with Boursin</td>
<td>$11.99</td>
</tr>
<tr>
<td>Prepared with fresh vegetables and Boursin cheese</td>
<td></td>
</tr>
<tr>
<td>Roast Beef with Horseradish</td>
<td>$11.99</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Beverages</td>
<td>$2.29</td>
</tr>
<tr>
<td>Assorted beverages with ice. Typical assortment includes sodas (regular and diet), iced teas (sweetened and unsweetened), fruit spritzers, and water.</td>
<td></td>
</tr>
<tr>
<td>Gluten Free - Green Salad with grilled chicken</td>
<td>$11.99</td>
</tr>
<tr>
<td>Groen Salad with grilled Chicken, Balsamic Vinaigrette on the side. Includes Herbed Potato Salad and Fruit Salad.</td>
<td></td>
</tr>
<tr>
<td>Gluten Free Vegan - Green Salad with chickpeas, cranberries</td>
<td>$11.99</td>
</tr>
<tr>
<td>Groen Salad with Chickpeas, Dried Cranberries, and Balsamic Vinaigrette on the side. Herbed Potato Salad and Fruit Salad are included.</td>
<td></td>
</tr>
</tbody>
</table>
# Dessert

**Petite Dessert**

*Priced per dozen (12), minimum of two (2) dozen please, except where noted. Packed in white bakery boxes.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Bites</td>
<td>$10.59</td>
<td>Mini Cream Puff</td>
<td>$13.99</td>
</tr>
<tr>
<td>Chocolate Toffee Bites</td>
<td>$13.59</td>
<td>Chocolate Dipped Strawberries</td>
<td>$17.99</td>
</tr>
<tr>
<td>Chocolate Ganache Tartlets</td>
<td>$13.99</td>
<td>Mini-Dried Cherry Scones</td>
<td>$12.99</td>
</tr>
</tbody>
</table>

Includes your choice of pumpkin spice or the flavor of the day.

**Assorted Dessert Trays**

- **Small Dessert Tray**
  
  Forty-eight (48) bite-sized sweets including 1 dozen each: Chocolate Toffee Bites, Lemon Bites, Brownie Bites and Raspberry Walnut Bites
  
  $53.99

- **Large Dessert Tray**
  
  Ninety-six (96) bite-sized sweets including Chocolate Toffee Bites, Lemon Bites, Raspberry-Almond Bites, mini-Chocolate Crinkle Cookies, mini-Ginger Crinkle Cookies, Oatmeal Raisin Cookies, and mini-Chocolate Chip Walnut Cookies
  
  $86.99

**Mini-Cookies**

*Priced per dozen (12), minimum one (1) dozen, please. Packed in boxes.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Cookies</td>
<td>$6.99</td>
<td>Oatmeal-Raisin</td>
<td>$6.99</td>
</tr>
<tr>
<td>Chocolate Chip Walnut</td>
<td>$6.99</td>
<td>Ginger Crinkles</td>
<td>$6.99</td>
</tr>
<tr>
<td>Chocolate Crinkles</td>
<td>$6.99</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Cookies**

- **Chocolate Chip Walnut Cookie**
  
  *These are our 'full-sized' cookies*
  
  $1.49

- **Chocolate Crinkle Cookie**
  
  $1.49
Ginger Crinkle Cookie $1.49

Dessert Squares

Chocolate Toffee Square $3.89 Lemon Square $2.99
Raspberry Walnut Square $3.59

Cakes

Layer cake flavors vary month by month. Always a chocolate or non-chocolate option. We can write a message on a cake with no additional charge.

7`` Layer Cake $29.99
One of our 2 flavors of the month, one is chocolate, the other is non-chocolate. Provides 8-10 servings.

9`` Layer Cake $39.99
One of our 2 flavors of the month. Provides 12-16 servings.

10`` Layer Cake $49.00
One of our 2 flavors of the month or Strawberries and Cream. Provides 15-20 servings. This is a larger size than we normally keep on hand, please order at least 4 days in advance.

12`` Layer Cake $79.00
One of our 2 flavors of the month or Strawberries and Cream. Provides 25-30 servings. This is a larger size than we normally keep on hand, please order at least 4 days in advance.

14`` Layer Cake $129.00
One of our 2 flavors of the month or Strawberries and Cream. Provides 35-50 servings. This is a larger size than we normally keep on hand. Please order at least 4 days in advance.
BEVERAGES

Soda
Priced per person.

Assorted Drinks $2.29
Includes 12-ounce cans of Pepsi products (diet and regular), 12-ounce bottled waters and San Pellegrino spritzers (orange, lemon, blood orange and grapefruit) and bottled Iced Tea (sweetened and unsweetened). We provide cups and ice.

Water
Priced per person.

Assorted Drinks $2.29
Includes 12-ounce cans of Pepsi products (diet and regular), 12-ounce bottled waters, assorted bottled teas (sweetened & unsweetened) and San Pellegrino spritzers (orange, lemon, blood orange and grapefruit). We provide cups and ice.

Bottled Water $.99
16 oz bottles (no ice, no cups included)

Coffee

Coffee-to-Go $21.99
Twelve (12) cups of freshly brewed Shenandoah Joe served in a disposable insulated box. Cups, stir sticks, sweeteners and half and half are included.

Decaf Coffee-to-Go $21.99
Twelve cups of Shenandoah Joe decaf coffee with cups, cream, sweeteners, and stir sticks

Tea
Serves twelve (12).

Tazo-to-Go $18.99
An insulated box of hot water served with a variety of Tazo teas, lemon, sweetener, cream and cups.

Juice

Fresh Orange Juice $14.99
Half-gallon.

Other

Hot Cider 1/2 gallon $25.00
## SERVICE WARE

### Service Ware

<table>
<thead>
<tr>
<th>No Service Ware Needed</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>I'll provide my own disposable utensils</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Finger Food Menu Disposables</th>
<th>$1.19</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes small clear plastic plates, cups, white paper cocktail napkins, table cover, and serving utensils as appropriate</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Full Meal, Basic Quality</th>
<th>$1.09</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sturdy but inexpensive white compostable plates, white plastic flatware, napkins, serving utensils, and table cover. Please order for a minimum of 10</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Full Meal, Premium Quality</th>
<th>$2.29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clear rigid plastic plates, flatware, cups, heavy paper napkins, serving utensils as appropriate, and table cover. Please order for a minimum of 10</td>
<td></td>
</tr>
</tbody>
</table>
Ivy Provisions Catering

Order Now

❤️

Standard lead time is 2 days notice for catering.

Ivy Provisions offers gourmet sandwiches and salads, as well as breakfast, sandwiches and custom catering orders. Catering for luncheons, parties, tailgates, and events. Conveniently located on Rt. 250, less than a mile from UVA. Most catering orders will require two days notice, but we will always try our best to meet your needs within a shorter timeframe, if at all possible.

Dietary restrictions? Let us know and, in most cases, we can happily accommodate. *Due to food ordering and labor scheduling lead time, we require 48-hour notice to be eligible for a full refund. If the University is officially closed, we will provide a 50% refund upon request. All other cancellations made within that 48-hour time period are fully non-refundable.

2206 Ivy Road
Charlottesville, VA 22903

Phone: (434) 202-1300

Hours
M-F: 9 am to 4 pm
Sa-Su: 8 am to 4 pm

Feature
American

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $25

Have feedback on this menu? Let us know!
PLATTERS

Platters
Priced per platter.

Petit Ham Sandwiches $55.00
(25 Sandwiches) Sandwiches are served with maple mustard on soft buns.

Ham & Pimento Biscuits $55.00
(25 Sandwiches) Hickory Ham & Smoky Pimento Cheese on a Biscuit

Charcuterie $79.00
Composed of prosciutto, salami, capicola, whole grain mustard, marinated olives and sliced baguettes.

Fried Chicken & Pimento Biscuits $55.00
(25 Sandwiches) Prepared with fried chicken and house-made pimento cheese on a miniature buttermilk biscuit.

Cheese and Fruit $89.00
Composed of chef’s selection of artisanal cheeses and seasonal fruits.

Meze Platter $49.00
Housemade Hummus, Pita Chips, Marinated Olives, Feta Cheese & Crudité

SALADS

Green Salads
Large green salads serve 10-15 people.

Arugula & Squash $33.00
Baby arugula, roasted butternut squash, pumpkin seeds, feta and balsamic dressing

SuperFood $33.00
Shredded veggies, chopped kale, cranberries, cashews, sesame, tahini vinaigrette

SuperFood Personal $9.99
Single serving. Shredded veggies, chopped kale, cranberries, cashews, sesame, tahini vinaigrette

Deli Salads
Seasonal deli side salads serve 8-10 people as a side.

Chickpea $44.00
Prepared with chickpeas, cucumber, feta cheese, sun-dried tomato and oregano.

Curried Cauliflower Salad $44.00
Cauliflower, lentils, cilantro, cury, vinaigrette
INDIVIDUAL SANDWICHES

Sandwiches
For individual sandwiches, wrapped, and labeled. For sandwich boxes please use the Sandwick Box category.

The Winner Winner $9.99
Roasted chicken breast, smoked bacon, lettuce, tomato, and green goddess dressing. Served on a baguette.

The Notorious P.I.G $10.50
Salami, prosciutto, capicola, Provolone cheese, peppers, onion, lettuce and oil and vinegar. Served on a baguette.

The Gobbfather $9.99
Roasted turkey, pepper jack cheese, house made pickles, spicy mayonnaise and arugula. Served on baguette.

K.I.S.S Caprese $9.99
Tomato, fresh mozzarella cheese, arugula and basil mayonnaise on a baguette. Choose to add prosciutto for an extra charge.

The Rhodie $9.99
Houesmade chicken salad, sliced green apple, lettuce, tomato & onion served on baguette.

Roast Beef $10.50

BAG LUNCHES

Bag Lunches
Mix and match from below to create custom, individual lunches perfect for meetings or off-site events. Each bag lunch includes a cold sandwich served on baguette, chips, your choice of a cookie, brownie, krispie treat or apple (beverage available separately). Lunches are packed in individual bags and labeled with contents.

Winner Winner (Chicken) $13.00
Prepared with roasted chicken breast, smoked bacon, lettuce, tomato and green goddess dressing. Served on a baguette.

K.I.S.S Caprese (Vegetarian) $13.00
Prepared with tomato, fresh mozzarella cheese, arugula and basil mayonnaise on a baguette.

Notorious P.I.G (Italian) $13.00
Prepared with salami, prosciutto, capicola, Provolone cheese, peppers, onion, lettuce and oil and vinegar. Served on a baguette.

The Rhodie (Chicken Salad) $13.00
Houesmade chicken salad, sliced green apple, tomato, red onion, and lettuce served on a baguette.

The Gobbfather (Turkey) $13.00
Prepared with roasted turkey, pepper jack cheese, house made pickles, spicy mayonnaise and arugula. Served cold on baguette.

SIDES

Chips
Individual serving size bags.

Assorted Chips $1.59
(Each) Available flavors: Deep River: Original Salted, BBQ, Salt & Vinegar. Reduced Fat Cheddar & Horseradish, Sour Cream & Onion, Spicy Pickle, Rosemary & Olive Oil, Zappo: Voodoo. Please specify if you would like a particular flavor, otherwise we will provide an assortment.

Breads

Baguette $3.00
Priced per roll
DESSERT PLATTERS

Dessert Platters
Available in two (2) sizes, one (1) dozen or two (2) dozen. Your choice of brownies, chocolate chip cookies, Krispie treats or a chef’s assortment.

<table>
<thead>
<tr>
<th>Assortment</th>
<th>varies</th>
<th>Chocolate Chip Cookies</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef's assortment of brownies, chocolate chip cookies and Krispie treats.</td>
<td></td>
<td>Available in two (2) sizes, one (1) dozen or two (2) dozen.</td>
<td></td>
</tr>
<tr>
<td>Brownies</td>
<td>varies</td>
<td>Krispie Treats</td>
<td>varies</td>
</tr>
<tr>
<td>Available in two (2) sizes, one (1) dozen or two (2) dozen.</td>
<td></td>
<td>Available in two (2) sizes, one (1) dozen or two (2) dozen.</td>
<td></td>
</tr>
</tbody>
</table>

BEVERAGES

Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td>$1.89</td>
</tr>
<tr>
<td>(Each) Offered in a 20 ounce bottle.</td>
<td></td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>$1.89</td>
</tr>
<tr>
<td>(Each) Offered in a 20 ounce bottle.</td>
<td></td>
</tr>
<tr>
<td>Dr. Pepper</td>
<td>$1.89</td>
</tr>
<tr>
<td>(Each) Offered in a 20 ounce bottle.</td>
<td></td>
</tr>
<tr>
<td>Diet Dr. Pepper</td>
<td>$1.89</td>
</tr>
<tr>
<td>(Each) Offered in a 20 ounce bottle.</td>
<td></td>
</tr>
<tr>
<td>Purity Lemonade</td>
<td>$2.99</td>
</tr>
<tr>
<td>16.9 oz bottle</td>
<td></td>
</tr>
<tr>
<td>Purity Tea &amp; Lemonade</td>
<td>$2.99</td>
</tr>
</tbody>
</table>
SERVICE WARE

Service Ware

Premium Plastic Ware $ .95  No Service Ware Needed  varies
Priced per person. Includes premium plastic utensils and a plastic plate.

BREAKFAST CATERING

Breakfast Sandwiches & Burritos

The Regular $ 6.50  Call Girl $ 6.99
Bacon, egg, and white cheddar sandwiches served on buttermilk biscuit
egg, sprouts, tomato, and arugula sandwiches with herb cream cheese served on a croissant (Vegetarian)

En Fuego $ 9.99
Egg, potato, pepperjack cheese, and green chili chorizo breakfast burritos served in whole wheat tortilla

Breakfast Sides & Coffee

Yogurt & Housemade Granola $ 6.00  Box of Trager Brothers Coffee $ 19.00
Single parfait composed of Greek yogurt, housemade granola, & housemade fruit compote.
One 96 oz. box of Trager Brothers locally roasted coffee of the day. Please specify if you would like cups, sweeteners, and stirrers included.

Roasted Potatoes $ 4.00  Half and Half $ 3.00
Single serving of roasted potatoes with sea salt and rosemary

SANDWICH BOXES

Classic Box

2 each of our chicken, turkey, Italian, and caprese sandwiches. Cut in half and boxed.

Classic Box $ 79.00

Custom Box

Choose any combination of our individual catering sandwiches for a total of sandwiches cut in 1/2 and boxed.

Custom Box $ 79.00
Please select any of our catering sandwiches for a total of 8 sandwiches per box

MISCELLANEOUS ITEMS

Items

Roll (Gluten Free) $ 3.00  Chocolate Chip Cookie $ 2.50
Chicken Salad in a container $ 4.50
Standard lead time is 1 hour and 30 minutes notice for catering.

Jason’s Deli strives to be the Last Minute Expert in catering. We can usually have a last minute order delivered to you within an hour and a half. We cater breakfast, offer box lunches, and have more traditional items such as sandwich trays, along with a wide variety of other options.

We offer Vegetarian, Vegan, and Gluten Free options for those with dietary restrictions.

Dine in and carry out hours are 10am to 10pm.

CANCELLATION POLICY - Orders cancelled with less than 24 hours’ notice may be charged up to the full amount of the order at the caterer’s discretion.

Orders over $600 must be cancelled with at least 48 hours notice.

905 Twenty-ninth Place Court
Charlottesville, VA 22901

phone: (434) 566-0147
alt. phone: (434) 566-0159
alt. fax: (434) 964-1145

Hours
Every Day: 6am to 10pm

(minimum for delivery $25)
BREAKFAST

Breakfast Trays and Packages

(Priced per person. Minimum order of eight (8), please.) Choose to make it a package or to add an 11.5 ounce bottle of Simply Orange Juice for an extra charge per person.

**Sunshine Hot Breakfast Tray** $4.99
Includes your choice of nine-free ham, breakfast sausage or crispy bacon with fresh cracked eggs and melted Cheddar sandwiches. Served on all-butter croissants and organic ancient grain buns. Vegetarian breakfast wraps are available upon request. Please use the “Special instructions” section to state the quantity needed.

**Hot Breakfast Wrap Tray** $4.99
Includes southwest wraps featuring our fresh-made pico de gallo and your choice of includes your choice of premium smoked ham, breakfast sausage or crispy bacon, paired with vegetarian veggie breakfast wraps, all on organic wheat wraps. Served with fresh made salsa.

**Coffee Cake Sampler Tray** $3.39
Includes a variety which may include: cinnamon walnut, New England blueberry and cranberry and seasonal coffee cakes. Delicious beyond breakfast! Cakes are sliced and arranged on a tray for meetings, breaks or special events. Includes one (1) bread per person.

**Continental Bakery Tray** $3.79
A scrumptious mix of assorted pastries, coffee cakes and breakfast bars.

**Bakery Box** $37.99
(Serves 10 - 12) We created a new breakfast box with a scrumptious new mix of assorted pastries, coffee cakes and breakfast bars. Thirteen in all - lucky you!

**Yogurt, Fruit and Crunch** $36.99

**Parfaits** $36.99
Ten (10) yogurt parfait cups featuring vanilla yogurt, fresh strawberries, grapes and organic apples, topped with granola to top them off.

**Fresh Fruit Tray** varies
(Gluten-sensitive item.) Available in three sizes. Fresh fruit including selected organic fruits which can accompany any of our breakfast trays or be ordered by itself. Served with our fresh-made creamy fruit dip.

**Breakfast Sammy Box** $29.99
(Serves 12.) Flatbread sandwiches featuring fresh-cracked eggs and melted Muenster. Includes an assortment of nitrate free ham, breakfast sausage, crispy bacon and vegetarian options. **NOTE:** Eggs are served medium. Consuming raw or undercooked eggs may result in an increased risk of foodborne illness.

Breakfast Beverages

Beverage service includes cups, sweetener and creamer for coffee and cups for juice.

**Fresh-Brewed Coffee** $12.39
(Serves 10 - 12)

**Simply Orange Juice** $2.49
11.5 fl. oz. bottle.

**Jason's Water** $1.99
(Each.) Offered in 16-oz bottles.
SOUP

Traditional Soup for the Group
A box of eight (8) individual cups of soup, each made from our special recipes and served with crackers. Includes your choice of two (2) soups for the Group

$26.99

Choose to add a dozen (12) mini cornbread muffins for an extra charge.

SALAD

Specialty Entree Salads
(Priced per person, minimum eight (8), please.)

Chicken Club Salad GF $9.09
(Gluten-sensitive item) Prepared with grilled 100% antibiotic-free chicken breast, mixed salad greens, grape tomatoes, sliced avocado, Cheddar cheese, Asiago cheese and bacon with fresh-made ranch dressing

Nutty Mixed-Up Salad GF $9.09
(Gluten-sensitive item) Organic field greens, grapes, nuts, chicken, cranberries-walnut mix, organic apples, raisins, and feta cheese prepared with balsamic vinaigrette dressing

The Big Chef $8.19
(Gluten-sensitive) Prepared with nitrate-free ham, roasted turkey breast, Asiago and Cheddar cheeses, grape tomatoes, Kalamata olives and hard-boiled egg slices on mixed salad greens with fresh-made ranch dressing.

Chicken Caesar Salad $8.49
Prepared with Romaine lettuce, Asiago cheese, croutons and creamy Caesar dressing. Served with herb focaccia. Available with grilled 100% antibiotic-free chicken breast.

Mesa Chicken Salad GF $9.09
Grilled, 100% antibiotic-free chicken breast, mixed green salads, grape tomatoes, our roasted corn and black bean mix, Cheddar and chopped avocados with fresh-made jalapeno ranch dressing.

Side Salad Trays
Serves ten (10).

House Side Salad V $22.69
(Vegetarian) Prepared with mixed salad greens and garden fresh veggies. Served with cheese, croutons and fresh-made ranch dressing.

Side Caesar Salad Tray $24.60
(Without chicken) Prepared with Romaine lettuce, Asiago cheese, croutons and creamy Caesar dressing.

Side Nutty Mixed-Up Salad Tray $30.89
(Without chicken) Organic field greens, grapes, nuts, cranberry-walnut mix, organic apples, raisins, and feta cheese served with balsamic vinaigrette dressing.

Fresh Homemade Salad Sides

American Potato Salad GF V $10.29
Prepared with baked potatoes, red and green onions, hard-boiled eggs, bell pepper and our own seasoning.

Italian Pasta Salad V $10.29
Tri-color pasta prepared with fresh-cut broccoli, bell peppers and black olives with Italian dressing.

Black Bean and Roasted Corn Salad GF V $10.29
Includes a mix of fire-roasted corn, black beans, Roma tomatoes, red onions, cilantro, fresh Jalapeno peppers and more.

Homemade Coleslaw GF V $10.29
Cool coleslaw featuring red and green cabbage, carrots, red onion, mayonnaise, stone-ground mustard, red wine vinegar and seasonings.
PARTY TRAYS

Party Trays

Choose to add zest to your order with a pint of roasted red pepper hummus for an extra charge. Additional prints available in the Sides menu.

Party Pinwheel Tray

(Offered in your choice of two sizes.) A pinwheel assortment, rolled in wrap bread. Club, Mediterranean and veggie filled with veggie cream cheese and organic spinach. Served with fresh-made salad.

Mini Tuscan Focaccia Sandwich

$41.19

(Twenty (20) mini sandwiches.) Includes roasted turkey breast, roasted tomatoes, fresh pesto aioli, and Asiego cheese mini-sandwiches. Filled with extra-free smoked turkey breast, chipotle aioli, bacon, organic spinach and provolone cheese mini-sandwiches. Served on toasted mini herb focaccia bread.

Fresh Fruit and Cheese Tray

$19.59

(Vegetarian and gluten-sensitive.) Offered in three (3) serving sizes. Includes seasonal fresh fruit with select organic, assorted cubed cheese and fresh-made creamy fruit dip.

Fresh Fruit Tray

$19.59

(Vegetarian and gluten-sensitive. Item.) Offered in three (3) serving sizes. Includes seasonal fresh fruit with select organic, arranged for a perfect centerpiece. Served with fresh-made creamy fruit dip.

Fresh Veggie Tray

$19.59

(Vegetarian and gluten-sensitive. Item.) Offered in three (3) serving sizes. Includes garden fresh veggies with select organic. Served with fresh-made ranch dressing.

Deli Sliders Tray

$41.19

Cold, mini-sandwiches on potato slider buns: twelve (12) roasted turkey sliders and twelve (12) ham-salami sliders with Provolone, shredded lettuce and Roma tomato, mayonnaise and mustard on the side.

MEETING PACKAGES

All Day Meeting Package

(Per person, minimum eight (8) please.) Includes two (2) deliveries (breakfast and lunch) with only a single delivery charge. When ordering, please use the "Special Instructions" section to state your second (lunch) delivery time.

All Day Meal Deal

$19.59

Includes breakfast and lunch. Breakfast includes your choice of tray served with a fresh fruit tray. Lunch includes your choice of one (1) entree tray, one (1) salad tray and an assorted dessert tray. Choose to add an afternoon break (delivered with lunch) or beverage service for breakfast or lunch for an extra charge per person. The afternoon break includes an assortment of spicy Cajun mix, walnut cranberry trail mix and your choice of beverage.

Meeting Package

(One per person, minimum eight (8) orders please, except where noted. Please see the "Service Ware" menu to add a disposable chafing dish and stove if needed.

The VIP Meeting

$14.39

Includes a deluxe sandwich tray, a fresh fruit tray and your choice of salad. Accompanied by an assorted dessert tray, chips or baked chips and a pickle.

Deluxe Client Presentation

$12.79

Includes a deluxe sandwich tray, fresh fruit tray, decadent dessert bites, chips or baked chips and a pickle.

Wrap It Up Meeting

$12.39

Includes your choice of cool wrap tray or hot wrap tray, a fresh fruit tray, an assorted dessert tray, organic blue corn chips and fresh-made salsa.

The Working Lunch

$9.79

Includes the traditional sandwich tray and your choice of one (1) salad. Accompanied by an assorted dessert tray and your choice of chips or baked chips and a pickle. Choose to add deluxe breads and cheeses for an extra charge.

Pasta Feast

$12.39

Includes your choice of one hot pasta, and a fresh or Caesar salad. Accompanied by herbed foccacia and an assorted dessert tray.

Grand Potato Bar Package

$12.99

(Per Person) Includes the Plain Jane Potato Bar plus your choice of a Caesar salad tray or fresh salad tray and an assorted dessert tray. Choose to add hot toppings like chili, southwest chicken chili, grilled 100% antibiotic-free chicken breast or broccoli cheese soup for an extra charge per person.

Salad and Sandwich Combo Packages

$105.00

(Serves ten (10).) A sandwich tray of 10 lighter-portion deluxe sandwiches (20 half-sandwiches) served with your choice of salad tray, an assorted dessert tray, individual bags of chips and pickles.
## BOX LUNCH

### Lunch Boxes

Priced per person. All lunch boxes include condiments, utensils and desserts. All meals are gluten-free.

<table>
<thead>
<tr>
<th>Box Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Box</td>
<td>$9.19</td>
</tr>
<tr>
<td>Includes your choice of meat, leafy lettuce, tomato and your choice of deli bread and assorted cheeses. Accompanied by chips, a pickle and dessert choice. A vegetarian option is available!</td>
<td></td>
</tr>
<tr>
<td>Boardroom Box</td>
<td>$10.19</td>
</tr>
<tr>
<td>Includes our deluxe box with your choice of one side, fresh fruit or Italian pasta salad.</td>
<td></td>
</tr>
<tr>
<td>Traditional Box</td>
<td>$7.89</td>
</tr>
<tr>
<td>Includes your choice of meat with leafy lettuce, tomato and your choice of traditional bread. Accompanied by chips, a pickle and your choice of dessert.</td>
<td></td>
</tr>
<tr>
<td>Deli Box</td>
<td>$7.39</td>
</tr>
<tr>
<td>Includes a half portion of your meat choice, leafy lettuce and tomato on your choice of deli breads. Accompanied by chips, a pickle and your choice of dessert.</td>
<td></td>
</tr>
<tr>
<td>Gluten-Sensitive Traditional Box</td>
<td>$9.39</td>
</tr>
<tr>
<td>Includes your choice of meat, leafy lettuce and tomato on gluten-free bread. Served with chips, a pickle, fresh fruit and a gluten-free dessert.</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Box</td>
<td>$8.49</td>
</tr>
<tr>
<td>Choice of vegetarian sandwich served with a fresh fruit cup and dessert choice.</td>
<td></td>
</tr>
</tbody>
</table>

### Club Boxes

Priced per person. All lunch boxes include condiments, utensils and options for desserts.

<table>
<thead>
<tr>
<th>Box Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Croissant Club Box</td>
<td>$9.19</td>
</tr>
<tr>
<td>Includes nitrate-free ham, roasted turkey breast, bacon, Cheddar and Swiss cheeses, leafy lettuce and tomato on an all-butter croissant. Accompanied by chips, a pickle and dessert choice.</td>
<td></td>
</tr>
<tr>
<td>Deli Club Box</td>
<td>$8.99</td>
</tr>
<tr>
<td>Includes nitrate-free ham, roasted turkey breast, bacon, Cheddar and Swiss cheeses, leafy lettuce and tomato on multigrain wheat. Accompanied by chips, a pickle and dessert choice.</td>
<td></td>
</tr>
<tr>
<td>California Club Box</td>
<td>$9.29</td>
</tr>
<tr>
<td>Includes roasted turkey breast, fresh-made guacamole, tomato, organic field greens, bacon and Swiss cheese on an all-butter croissant. Accompanied by your choice of fresh fruit or baked chips and a dessert choice.</td>
<td></td>
</tr>
</tbody>
</table>

### Salad Boxes

Priced per person. All salad boxes include condiments, utensils and desserts.

<table>
<thead>
<tr>
<th>Salad Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Club Salad Box</td>
<td>$8.19</td>
</tr>
<tr>
<td>Includes 100% antibiotic-free grilled chicken breast (chilled), sliced mixed salad greens, grape tomatoes, sliced avocado, Cheddar and Asiago cheese and bacon with fresh-made ranch dressing. Accompanied by a dessert choice.</td>
<td></td>
</tr>
<tr>
<td>Nutty Mixed-Up Salad Box</td>
<td>$10.19</td>
</tr>
<tr>
<td>Includes organic field greens, grapes, grilled 100% antibiotic-free chicken breast (chilled), feta cheese, nuts, cranberry-walnut mix, organic apples and balsamic vinaigrette. Accompanied by a dessert choice.</td>
<td></td>
</tr>
<tr>
<td>Chicken Caesar Salad Box</td>
<td>$9.59</td>
</tr>
<tr>
<td>Includes fresh Romaine lettuce, Asiago cheese, croutons and creamy Caesar dressing. Topped with grilled 100% antibiotic-free chicken breast (chilled). Accompanied by toasted herb focaccia bread and a dessert choice.</td>
<td></td>
</tr>
<tr>
<td>The Big Chef Salad Box</td>
<td>$9.39</td>
</tr>
<tr>
<td>Includes nitrate-free ham, roasted turkey breast, Asiago and Cheddar cheese, grape tomatoes, Kalamata olives and hard-boiled egg slices on mixed salad greens with fresh-made ranch dressing. Accompanied by a dessert choice.</td>
<td></td>
</tr>
<tr>
<td>Mesa Chicken Salad Box</td>
<td>$10.19</td>
</tr>
<tr>
<td>Grilled, 100% antibiotic-free chicken breast, chopped avocado, roasted corn and black bean mix, grape tomatoes, mixed salad greens and Cheddar served with fresh made Jalapeno-ranch dressing.</td>
<td></td>
</tr>
</tbody>
</table>

### Wrap Boxes

Priced per person. All wrap boxes include condiments, utensils and options for desserts.

<table>
<thead>
<tr>
<th>Wrap Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey Wrap Box</td>
<td>$8.19</td>
</tr>
<tr>
<td>Includes roasted turkey breast, fresh-made guacamole, Roma tomatoes and organic field greens in an organic wheat wrap. Served with a side of fresh-made ranch dressing. Accompanied by your choice of fresh fruit or baked chips and a choice of dessert.</td>
<td></td>
</tr>
</tbody>
</table>
## SANDWICHES

**Sandwich Trays**

Our serving size is based on two (2) halves per person. Add zest to your order! Choose to add a pint of guacamole dip or roasted red pepper hummus for an additional charge.

<table>
<thead>
<tr>
<th>Sandwich Tray</th>
<th>Variation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Sandwich Tray</td>
<td>varies</td>
</tr>
<tr>
<td>Offered in five (5) serving sizes. Assorted premium meats, tuna, salmon, and fresh vegetables served on brown bread, and wraps. Cut in halves, with mayonnaise and mustard on the side. Your choice of chips or baked chips and pickles. Vegetarian option available upon request. Please use the <strong>&quot;Special Instructions&quot;</strong> section to indicate the number of vegetarian sandwiches.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hot Wrap Tray</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Offered in five (5) serving sizes. It's back and better than ever! Includes a combination tray of smoked jack panini, chicken panini, and roasted red pepper hummus for an additional charge. Cut in halves, with organic blue corn chips and fresh-made salsa. Vegetarian option available upon request. Please use the <strong>&quot;Special Instructions&quot;</strong> section to indicate the number of vegetarian sandwiches.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Traditional Sandwich Tray</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Offered in five (5) serving sizes. Includes traditional sandwiches filled with goodness, including an extraordinary variety of premium meats, leafy lettuce, and tomatoes on multigrain wheat, country white, and rye breads. Cut in halves, with mayonnaise and mustard on the side. Chips or baked chips and pickles. Vegetarian option available upon request. Please use the <strong>&quot;Special Instructions&quot;</strong> section to indicate the number of vegetarian sandwiches.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cool Wrap Tray</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Offered in five (5) serving sizes. Includes a really cool combination tray filled with chicken salad, almonds and pineapple, Mediterranean, spinach veggie, and turkey wraps rolled in organic wheat wraps. Served with organic blue corn tortilla chips and fresh-made salsa. Includes vegetarian options upon request, please note the quantity in the <strong>&quot;Special Instructions&quot;</strong> section.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tuscan Focaccia Sandwich Tray</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes oven-roasted turkey breast, roasted tomatoes, fresh-made basil pesto, mayonnaise, and arugula cheese sandwiches that are paired with nitrate-free smoked turkey breast, chive and dill, bacon, and organic spinach and provolone cheese, all on toasted herb focaccia. Cut in halves and served with chips or baked chips and pickles. Vegetarian option is available upon request. Please use the <strong>&quot;Special Instructions&quot;</strong> section to indicate the number of vegetarian sandwiches.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Signature Sandwich Tray</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>A collection of &quot;biggest hits&quot; from our deli menu: California Club, Sheila’s Deli Chick on an ancient grain but, Club Royale and Amy’s Turkey GQ on an organic ancient grain but. Cut in halves, with chips or baked chips, and pickles. Includes vegetarian options upon request, please note the quantity in the <strong>&quot;Special Instructions&quot;</strong> section.</td>
<td></td>
</tr>
</tbody>
</table>
PASTA

Pasta Entrees
Priced per person, minimum order of eight (8), please. Each served with toasted herb focaccia bread. Please see the “Service Ware” menu to add a disposable chafing dish and stemware.

Pasta Feast $12.39
Includes your choice of one hot pasta served with your choice of a fresh salad tray or a Caesar salad tray. Accompanied by herb focaccia and an assorted dessert tray.

Chicken Alfredo $8.19
Prepared with penne pasta topped with creamy Alfredo sauce, grilled 100% antibiotic-free chicken breast and Asiago cheese.

Chicken Pasta Primo $8.19
Includes penne pasta topped with tomato basil sauce, grilled 100% antibiotic chicken breast and Asiago cheese.

Zucchini Garden Pasta (V) $7.99
(vegetarian) Bowtie pasta topped with sautéed zucchini, our fresco mix and Asiago cheese.

Penne Pasta and Meatballs $7.99
Includes penne pasta topped with Italian red sauce, meatballs and Asiago cheese.

SIDES

Side Dishes

Roasted Red Pepper Hummus $6.99
Priced per pint. Made from mashed chickpeas, with the crave-appetite of roasted red bell peppers and sesame tahini. Try it with bagels, wraps, chips and crackers.

Guacamole Dip $6.99
Priced per pint. Our guacamole is fresh-made from scratch at every new.

Homemade Salsa $6.99
Priced per pint. Our own recipe features fresh-made pico de gallo, hand-chopped cilantro and fresh-squeezed lime juice.

Bag of Organic Blue Corn Tortilla Chips $5.99
A delicious bag of Organic Blue Corn Tortilla Chips.

Bag of Potato Chips $3.79

Mini Cornbread Muffins $3.29
Per dozen (12).

Gingerbread Muffins $3.29
Per dozen (12).

Coleslaw $10.29
Cool coleslaw featuring red and green cabbage, carrots, red onion, mayonnaise, stone-ground mustard, red wine vinegar and seasonings.
POTATOES

Baked Potatoes

(Price per person, minimum order of eight (8), please.) Choose to add a hot topping like chili, southwest chicken chili, grilled chicken breast or broccoli cheese soup for an extra charge per person.

The Plain Jane Potato Bar $7.99
Includes giant baked potatoes individually boxed and ready to serve. Toppings include: cheese, sour cream, bacon, butter and chopped green onions.

The Grand Potato Bar $12.99
Includes the Plain Jane Potato Bar plus your choice of a Caesar salad tray or fresh salad and an assorted dessert tray.

DESSERT

Dessert

Assorted Dessert Tray $2.19
(Per Person, minimum eight (8), please.) Includes an assortment of fresh-baked cookies and fudge-nut brownies.

Cookie Box $13.39
(Per dozen) An assortment of fresh baked cookies.

Decadent Dessert Bites Tray $20.99
(32 Bites) Includes delightful cream cheese popps, chocolate caramel and white chocolate raspberry bars.

Brownie Duo $25.99
(Serves 10) Decadent edibles, featuring 10 fresh baked, unbeatable brownies. 10 fudge-nut brownies and 10 peanut butter brownies.

Cake

Party-Size Strawberry Shortcake $41.99
(Serves 10-15) Prepared with luscious layers of moist pound cake, real whipped cream and fresh strawberries.

Cake Bites $41.99
(24 Cake Bites) New dessert and special gift! Chocolate, vanilla & red velvet cake bites coated with icing & topped with sprinkles, nestled in a tray.
Beverages

Soda
- Diet Dr. Pepper $1.39
  Offered in 12-oz cans.
- Sprite $1.39
  Offered in 12-oz cans.
- Cane Sugar Bottled Sodas $2.19
  Offered in 12-oz bottles.

Water
- Jason’s Water $1.99
  Offered in 15-oz bottles.

Coffee
- Fresh Brewed Coffee $12.39
  (Serves 10-12) includes cups, sweetener and creamer.

Tea
- Fresh-Brewed Iced Tea $5.19
  (Container serves 8-10.) Choose to add beverage service with cups, lemon, sweetener, straws and ice for an extra charge.
- Fresh-Brewed Sweet Tea $5.19
  (Container serves 8-10.) Choose to add beverage service with cups, lemon, sweetener, straws and ice for an extra charge. Prepared with pure cane sugar.
- Fresh-Brewed Black Currant Tea $5.19
  (Container serves 8-10.) Choose to add beverage service with cups, lemon, sweetener, straws and ice for an extra charge.

Juice
- Lemonade $6.89
  (Per container serving 8-10.) Choose to add beverage service including cups, straws and ice for an extra charge.
- Bottled Orange Juice $2.49
  11.5 fl oz.
CATERING FOR ENTERTAINING

Social Catering Packages

Kid's Party Package $66.99
(Serves 10) Includes fun finger sandwiches - ham and American cheese, roasted turkey and American cheese on sliced multigrain and white breads. Cut into quarters without crust. Paired with side of chips, organic apples, organic carrots and ranch dip. Paired with organic apple juice boxes.

Modern Meat and Cheese Package $87.59
(Serves 10) Includes sliced pepperoni, hard salami, cubed pepper jack and Cheddar, Kalamata and queen stuffed green olives, fire-roasted pimiento peppers, aritziole hitria, pesto sali, our popular garlic toasts and flatbread. Also includes brownie duo - fudge-walnut plus peanut butter brownies.

The Garden Party $87.59
(Serves 10) Featuring assorted petite sandwiches - gourmet pimento cheese, veggie cream cheese & cucumber, and our family - recipe chicken salad with almonds & pineapple - on sliced multigrain wheat and white bread cut into quarters. Served with fresh fruit and cheese tray with creamy fruit dip and decadent dessert bites.

Buon Appetito Package $82.39
Includes Italian-Style party pinwheels, meatballs in marinara sauce, Italian pastas salad and brownie duo (fudge-nut plus peanut butter brownies) tray.

Deli Sliders Tailgate Package $72.99
Cold, mini-sandwiches served on potato slider buns: twelve (12) roasted turkey and twelve (12) ham-salami with provolone, shredded lettuce and Roma tomato. Served with American potato salad, twelve (12) pickles, six (6) chocolate chip and six (6) sugar cookies.

Reuben and Rachel Sliders $72.99
Tailgate Package
Hot, mini-sandwiches served on potato slider buns: twelve (12) Reubens with corned beef, Swiss, Thousand Island dressing and sauerkraut on the side, twelve (12) Rachel's with roasted turkey, pastrami, Swiss, Thousand Island dressing and homemade Coleslaw on the side. Served with American potato salad, twelve (12) pickles, six (6) chocolate chip and six (6) sugar cookies.

A La Carte Social Items

Modern Meat & Cheese Tray $66.99
(Serves 10) Includes sliced pepperoni, hard salami, cubed pepper jack and Cheddar, Kalamata and queen stuffed green olives, fire-roasted pimiento peppers, aritziole hitria, pesto sali, our popular garlic toasts and flatbread.

Brownie Duo Tray $25.99
(Serves 10) Delectable edibles, featuring 20 fresh-baked, unbeatable brownies: 10 fudge-nut brownies and 10 peanut butter brownies.

Potato Party Sandwiches $35.99
(Serves 10) Celebrate with 24 assorted petite sandwiches - veggie cream cheese & cucumbers, and our family recipe chicken salad with almonds and pineapple and tuna salad made with eggs - on sliced white and multigrain wheat bread cut into quarters.

Decadent Dessert Bites $20.99
Includes a delightful assortment of 32 bite-sized dessert bars.

Italian Party Pinwheels $25.79
Guests will gather around two dozen warm pinwheels rolled in whole grain wraps: 12 with roasted turkey breast, roasted tomatoes, pesto sali and aritziole, and 12 with ham, salami, our family-recipe multifaletto olive mix and provolone.

Meatballs in Marinara $20.59
(Serves 10) New and appetizing for your event. Thirty (30) beef and pork meatballs tossed in baked in our family recipe, seasoned marinara sauce.

Fresh Fruit and Cheese Tray $52.19
Seasonal fresh fruit, including select organics, assorted cubed cheese and fresh-made creamy fruit dip. Serves 10-20.
**SERVICE WARE**

**Service Ware**

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>varies</th>
<th>No Service Ware Needed</th>
<th>varies</th>
</tr>
</thead>
</table>

*Paper products are included free of charge. Please indicate the quantity desired.*

**Disposable Chafing Dish and Sterno**

$5.99

*(Each Set) Sterno must be lit by the customer.*
Standard lead time is 6 hours notice for catering.

Cancellation Policy - Orders may be cancelled with 24-hour notice with no charge incurred.

Whether it's an office luncheon, friends getting together for a big game, or a party in your home or tailgating at that special event, nothing pleases like Jersey Mike's Subs. Choose from our wide variety of authentic Northeast-style subs, refreshing salads, fresh baked cookies and gourmet brownies. No one's quality or freshness come close to Jersey Mike's.

2040 Abbey Rd, Suite 104
Charlottesville, VA 22911

Phone: (434) 529-6278

Hours
Every Day: 10am to 9pm

(minimum for delivery $100)

[Have feedback on this menu? Let us know]
### SALAD

**Salad**  
Serves six (6) as a side dish.  

**Tossed Salad**  
Choose to add grilled chicken for an extra charge.  

$21.95

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### SANDWICHES

(Available in your choice of sizes.) All cold subs are prepared "Mike’s Way" with onions, lettuce, tomatoes, spices and a red wine vinegar and olive oil blend in your choice of white or whole grain wheat bread. Any sub can be substituted as a salad in a tub!

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jersey Shore’s Favorite</td>
<td>varies</td>
<td>Prepared with Provolone cheese, raised without antibiotics ham and capocollo.</td>
</tr>
<tr>
<td>The American Classic</td>
<td>varies</td>
<td>Prepared with ham and Provolone cheese.</td>
</tr>
<tr>
<td>The Veggie</td>
<td>varies</td>
<td>Prepared with Swiss cheese, Provolone cheese and green bell peppers.</td>
</tr>
<tr>
<td>The Super Sub</td>
<td>varies</td>
<td>Prepared with Provolone cheese, raised without antibiotics ham, prosciutti, and capocollo.</td>
</tr>
<tr>
<td>Turkey Breast and Provolone</td>
<td>varies</td>
<td>Prepared with Provolone cheese and raised without antibiotics turkey.</td>
</tr>
<tr>
<td>Tuna Fish</td>
<td>varies</td>
<td>Freshly made on premises!</td>
</tr>
<tr>
<td>Famous Roast Beef and Provolone</td>
<td>varies</td>
<td>Cooked on the premises using only Certified Angus USDA choice top rounds - the best there is!</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Original Italian</td>
<td>varies</td>
<td>Prepared with Provolone cheese, raised without antibiotics ham, prosciutti, capocollo, salami and pepperoni.</td>
</tr>
<tr>
<td>Club Sub</td>
<td>varies</td>
<td>Prepared with turkey, raised without antibiotics ham, Provolone cheese, applewood smoked bacon and mayonnaise.</td>
</tr>
<tr>
<td>Club Supreme</td>
<td>varies</td>
<td>Prepared with roast beef, raised without antibiotics turkey, Swiss cheese, applewood smoked bacon and mayonnaise.</td>
</tr>
<tr>
<td>BLT</td>
<td>varies</td>
<td>Prepared with bacon, lettuce and tomato.</td>
</tr>
<tr>
<td>The Number Four</td>
<td>varies</td>
<td>Prepared with Provolone cheese, raised without antibiotics prosciutti and capocollo.</td>
</tr>
<tr>
<td>Stickball Special</td>
<td>varies</td>
<td>Prepared with Provolone cheese, ham raised without antibiotics and salami.</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>varies</td>
<td></td>
</tr>
</tbody>
</table>
Subs by the Box

Our subs are perfect for the office or any gathering. Choose up to four (4) of our cold subs. See the cold subs category for detailed descriptions. Order plenty, they'll be back for seconds!

Sub Tray $76.95
(Serves ten (10) people.) Served on your choice of white or whole grain wheat bread.

Hot Subs and Cheese Steaks
Available in your choice of sizes

Meatball and Cheese varies
Prepared with melted Provolone cheese, tomato sauce and Parmesan cheese.

Jersey Miko’s Famous Philly varies
Prepared with grilled onions and peppers.

Grilled Pastrami Reuben varies
Prepared with Swiss cheese, sauerkraut and Thousand Island dressing.

Chipotle Cheese Steak varies
Prepared with grilled onions and peppers and chipotle mayonnaise. Wow! You gotta have one!

Big Kahuna Cheese Steak varies
Prepared with grilled onions and peppers, mushrooms, Jalapeno peppers and extra cheese!

Chicken Philly Cheese Steak varies
Prepared with grilled onions and peppers.

Bacon Ranch Chicken Cheese Steak varies
Prepared with applewood smoked bacon, lettuce, tomato and ranch dressing.

California Chicken Cheese Steak varies
Prepared with lettuce, tomato and mayonnaise.

Chipotle Chicken Cheese Steak varies
Prepared with grilled onions, peppers and chipotle mayonnaise.

Buffalo Chicken Cheese Steak varies
Prepared with Frank’s red hot sauce, lettuce, tomato and blue cheese dressing.

Big Kahuna Chicken Cheese Steak varies
Prepared with grilled onions, peppers, mushrooms and Jalapeno peppers with extra cheese!

BOXED LUNCH

Boxed Lunches
Includes your choice of sub accompanied by your choice of chips and a chocolate chip cookie. Add a drink for an extra charge, use the “Special Instructions” section to specify:

Jersey Shore’s Favorite varies
Prepared with Provolone cheese, ham and capocollo.

The American Classic varies
Prepared with ham and Provolone cheese.

The Veggie varies
Prepared with Swiss cheese, Provolone cheese and green bell peppers.

The Super Sub varies
Prepared with Provolone cheese, ham, prosciutti and capocollo.

Turkey Breast and Provolone varies
Prepared with 99% fat-free turkey. One of our most popular!

Tuna Fish varied
Freshly made on premises!

Famous Roast Beef and Provolone
Cooked on the premises using only Certified Angus USDA choice top rounds - the best there is!

The Original Italian varies
Prepared with Provolone cheese, ham, prosciutti, capocollo, salami and pepperoni.

Club Sub varies
Prepared with turkey, ham, Provolone cheese, bacon and mayonnaise.

Club Supreme varies
Prepared with roast beef, turkey, Swiss cheese, bacon and mayonnaise.

BLT varies
Prepared with bacon, lettuce and tomato.

The Number Four varies
Prepared with Provolone cheese, raised without antibiotics prosciutti and capocollo.

Stickball Special varies
Prepared with Provolone cheese, ham raised without antibiotics and salami.

Chicken Salad varies
**DESSERT**

**Cookies**
Our cookies are baked fresh daily right in the store, and believe us, you'll taste the difference.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Chip Cookie Tray</td>
<td>$9.30</td>
</tr>
<tr>
<td>One (1) dozen cookies.</td>
<td></td>
</tr>
</tbody>
</table>

**Brownies**
Our gourmet brownies are rich and delicious.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownie Tray</td>
<td>$14.95</td>
</tr>
<tr>
<td>One (1) dozen brownies.</td>
<td></td>
</tr>
</tbody>
</table>

**BEVERAGES**

**Soda**
20-Ounce bottle.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td>$2.29</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>$2.29</td>
</tr>
<tr>
<td>Wild Cherry Pepsi</td>
<td>$2.29</td>
</tr>
<tr>
<td>Mountain Dew</td>
<td>$2.29</td>
</tr>
<tr>
<td>Diet Mountain Dew</td>
<td>$2.29</td>
</tr>
<tr>
<td>Mountain Dew Code Red</td>
<td>$2.29</td>
</tr>
</tbody>
</table>

**Water**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aquafina Water</td>
<td>$1.99</td>
</tr>
<tr>
<td>Mango Bubbly Water</td>
<td>$2.59</td>
</tr>
<tr>
<td>Grapefruit Bubbly Water</td>
<td>$2.59</td>
</tr>
<tr>
<td>Life Water</td>
<td>$2.50</td>
</tr>
<tr>
<td>20-Ounces</td>
<td></td>
</tr>
</tbody>
</table>

**Tea**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unsweetened Iced Tea</td>
<td>$5.99</td>
</tr>
<tr>
<td>Per gallon. includes cups</td>
<td></td>
</tr>
<tr>
<td>Sweetened Iced Tea</td>
<td>$5.99</td>
</tr>
<tr>
<td>Per gallon. includes cups</td>
<td></td>
</tr>
<tr>
<td>Pure Leaf Sweet Tea</td>
<td>$2.49</td>
</tr>
<tr>
<td>Pure Leaf Lemon Tea</td>
<td>$2.49</td>
</tr>
</tbody>
</table>

**Gatorade**
20-Ounce bottle.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Lime</td>
<td>$2.29</td>
</tr>
<tr>
<td>Glacier Freeze</td>
<td>$2.29</td>
</tr>
</tbody>
</table>

**SERVICE WARE**

**Service Ware**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
<tr>
<td>Paper Products</td>
<td>varies</td>
</tr>
</tbody>
</table>

*Paper products are available free of charge upon request. Please indicate the number of people.*
Heart

Standard lead time is 1 day notice for catering.

King of Pops is committed to creating the best, most innovative frozen treats around. And we couldn’t do it without keeping our eyes open and always thinking how we could turn whatever it is we’ve just eaten into a pop whether it be a Thai coconut soup or a perfectly mixed cocktail. The lucky part is we now have kitchens in four cities so we have even more people ready, willing and able to transform their latest idea into a pop you’ll love.

We live by the motto “try anything once” and because of that the possibilities are endless.

NOTE: We supply paper towels at no charge. If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

3001 West Clay Street
Richmond, VA 23230
Phone: (804) 475-9026

Hours
M-F: 9am to 5pm
Sa-Su: 11am to 4pm

Have feedback on this menu? Let us know!
POPS

Pop Packages

Our pop packages are meant to feed up to a certain number of people and all include on site service with our signature cart, rainbow umbrella, and friendly vendor. We will bring out our four most popular flavors - Chocolate Sea Salt, Cookies n' Cream, Raspberry Lime, Blueberry Lemonade - along with 2 seasonal favorites. We will bring out more pops than people to ensure every guest can have their flavor of choice and you're not stuck with any leftovers at the end of the event.

Pops to Serve 1000 or More GF taxable

(Priced per pop, minimum 1000.) This DOES not include labor - must add 'additional serve time' at $30/hour.

Up to 100 People GF taxable

Includes an hour of service with one of our friendly slingers, our signature cart and rainbow umbrella. This package includes 6 of our most popular flavors (always Chocolate Sea Salt). We bring enough pops so that even your last guest will have his or her choice of flavors, and you're not stuck with any leftovers!

Up to 200 People GF taxable

Includes an hour of service with one of our friendly slingers, our signature cart and rainbow umbrella. This package includes 6 of our most popular flavors (always Chocolate Sea Salt). We bring enough pops so that even your last guest will have his or her choice of flavors, and you're not stuck with any leftovers!

Up to 150 People GF taxable

Includes an hour of service with one of our friendly slingers, our signature cart and rainbow umbrella. This package includes 6 of our most popular flavors (always Chocolate Sea Salt). We bring enough pops so that even your last guest will have his or her choice of flavors, and you're not stuck with any leftovers!

50 Pop Delivery GF taxable

50 Assorted Pops, includes dry ice. Chocolate Sea Salt, Cookies n' Cream, Raspberry Lime, Blueberry Lemonade + 2 seasonal favorites. Delivered in boxes meant to be put into a freezer.

CART

The Cart

Additional Serve Time

$30.00

(Priced per hour.) Includes full cart set-up with chalkboard and umbrella, and an employee on site to serve.

SERVICE WARE

Service Ware

Paper Products varies

We provide paper towels for no additional charge.

No Service Ware Needed varies

If you would like us to not send paper towels with your order, please choose this item.
Standard lead time is 1 day notice for catering.

At Kitchen Catering and Events we strive to provide our clients with fresh and unique foods through personal attention to their needs. As a locally owned and run business, our clients benefit from working directly with the owners who have a combined experience of 22 years in the food industry.

606 Rivanna Avenue
Charlottesville, VA 22903

phone: (434) 260-7687
alt. phone: (828) 766-1788

Hours
Every Day: 6am to 11pm
BREAKFAST

Breakfast Packages
Priced per person, minimum 10, please.

Continental Breakfast $5.50
Includes assorted mini muffins, bagels, jams, cream cheese and fruit.

Executive Breakfast $7.00
Includes assorted mini muffins, bagels, jams, cream cheese, fruit and bite size mini quiche (ham and cheese, bacon and cheese, herb and cheese).

Hearty Breakfast $9.00
Includes assorted breakfast sandwiches such as egg and cheese or bacon, egg and cheese. Also herbs, egg, tomato and cheese or ham, egg and cheese. Also includes breakfast potatoes and fruit.

Parfait
Prices based per person, minimum order 10 please.
Parfait $5.00
Prepared with vanilla yogurt, granola and fresh fruit

STARTERS

Special Event Platters
Priced per tray. Serves ten. Trays of finger foods to serve at any function.

Crudite Platter $40.00
Includes broccoli, carrots, celery, tomatoes, cucumbers and bell peppers. Also with a side of hummus and creamy herb dip.

Smoked Salmon Platter $70.00
Includes smoked salmon served with chopped onion, chopped egg, capers, cornichons, lemon slices, lemon aioli, dill aioli and rye bread.

Cheese Platter $55.00
Includes assorted cheeses with fresh and dried fruits, nuts, assorted sweet and savory spreads, crackers and bread.
SANDWICHES AND WRAPS

Sandwich or Wrap Platter
Priced per person, minimum 10, please, maximum of three kinds of sandwiches/wraps per ten ordered. Use the Sandwich and Wrap Description category, above to the right, to find a list of the sandwich descriptions. If ordering a mixture of sandwiches and wraps and you wish to specify which are prepared in each way, please use the Special Instructions area to tell us which sandwiches wraps you would like. If you do not specify, we will be happy to assort that choice for you.

Sandwich Platter $6.00
Your choice of three sandwiches or wraps.

Sandwich and Wrap Descriptions
**THIS LISTING IS FOR DESCRIPTIVE PURPOSES ONLY - PLEASE DO NOT ORDER HERE** Please consult this listing for descriptions, then use the "Sandwich or Wrap Platter" category of left to place your order - thanks!

- **Brie, Honey and Granny Smith**
  - Apple
    - Crisp Granny Smith apples with brie cheese drizzled with honey.
  - Caprese
    - Prepared with fresh mozzarella, basil pesto, tomatoes and greens.
  - Chicken Salad
    - Chicken salad prepared with grapes, celery and onions topped with greens.
  - Cuban
    - Prepared with roast pork, ham, Swiss cheese, mustard and pickles.
  - Egg Salad
    - Egg salad topped with greenz and herbs.
  - Ham and Swiss
    - Prepared with ham and Swiss topped with mayonnaise, rosemary Dijon mustard, lettuce and tomato.
  - Italian
    - Prepared with salami, ham, pepperoni and provolone cheese. Topped with lettuce, tomato, onion, oregano and oil and vinegar.

- **Muffaletta**
  - Prepared with ham, salami, provolone cheese and an olive tapenade.

- **Roast Beef with Bleu Cheese**
  - Prepared with roast beef and bleu cheese spread. Topped with caramelized onions, tomatoes and greens.

- **Roast Beef with Mozzarella**
  - Prepared with roast beef, fresh mozzarella, roasted red peppers, garlic, herb aioli and greens.

- **Roast Chicken**
  - Prepared with roast chicken in a lemon-herb aioli, tomatoes and greens.

- **Roastad Vegetables**
  - Prepared with marinated and sauteed Portobello mushrooms, roasted zucchini, roasted red peppers, caramelized onions, and fresh mozzarella. Topped with herbs, greens and tomatoes.

- **Turkey Jack**
  - Prepared with turkey, bacon, jack cheese, sweet chili mustard and greens.

- **Turkey Slaw**
  - Prepared with turkey, Swiss cheese, coleslaw and tomato.
# BOXED LUNCH

## Sandwich Boxed Lunch

*Priced per person, minimum 10, please. Please choose three types of sandwiches and one side per every 10 lunches. Boxed lunches include a side, dessert and a drink.*

<table>
<thead>
<tr>
<th>Sandwich Boxed Lunch</th>
<th>Priced at</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Box Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>A full assortment of sandwiches, side dishes, desserts and beverages.</td>
<td></td>
</tr>
<tr>
<td>Turkey Jack Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with turkey, bacon, jack cheese, sweet chili mustard and greens.</td>
<td></td>
</tr>
<tr>
<td>Turkey Slaw Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with turkey, Swiss cheese, coleslaw and tomato.</td>
<td></td>
</tr>
<tr>
<td>Roast Chicken Sandwich Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with roast chicken in a lemon-herb aioli, tomatoes and greens.</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad Sandwich Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Chicken salad prepared with grapes, celery and onions topped with greens.</td>
<td></td>
</tr>
<tr>
<td>Ham and Swiss Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with ham and Swiss topped with mayonnaise, rosemary Dijon mustard, lettuce and tomato.</td>
<td></td>
</tr>
<tr>
<td>Cuban Sandwich Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with roast pork, ham, Swiss cheese, mustard and pickles.</td>
<td></td>
</tr>
<tr>
<td>Italian Sandwich Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with salami, ham, and provolone cheese. Topped with lettuce, tomato, onion, oregano, oil and vinegar.</td>
<td></td>
</tr>
<tr>
<td>Muffaletta Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with ham, salami, provolone cheese and an olive tapenade.</td>
<td></td>
</tr>
<tr>
<td>Roast Beef with Bleu Cheese</td>
<td>$13.00</td>
</tr>
<tr>
<td>Boxed Lunch</td>
<td></td>
</tr>
<tr>
<td>Prepared with roast beef in a bleu cheese spread. Topped with caramelized onions, tomatoes and greens.</td>
<td></td>
</tr>
<tr>
<td>Roast Beef with Mozzarella</td>
<td>$13.00</td>
</tr>
<tr>
<td>Boxed Lunch</td>
<td></td>
</tr>
<tr>
<td>Prepared with roast beef, fresh mozzarella, roasted red peppers, garlic, herb aioli and greens.</td>
<td></td>
</tr>
<tr>
<td>Egg Salad Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Egg salad topped with greens and herbs.</td>
<td></td>
</tr>
<tr>
<td>Brie, Honey and Granny Smith</td>
<td>$13.00</td>
</tr>
<tr>
<td>Apple Boxed Lunch</td>
<td></td>
</tr>
<tr>
<td>Crisp Granny Smith apples with brie cheese drizzled with honey.</td>
<td></td>
</tr>
<tr>
<td>Caprese Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with fresh mozzarella, basil pesto, tomatoes and greens.</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Boxed Lunch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Prepared with marinated and sautéed Portobello mushrooms, roasted zucchini, roasted red peppers, caramelized onions, and fresh mozzarella. Topped with herbs, greens and tomatoes.</td>
<td></td>
</tr>
</tbody>
</table>
SIDES

Side Dishes

Coleslaw $2.50

Grain and Kale Salad $3.00
Prepared with roasted butternut squash and pumpkin seeds

Mediterranean White Beans $3.00
Prepared with cannellini beans and fresh herbs.

Pasta Salad $3.00
Prepared with roasted vegetables and vinaigrette.

Potato Salad $3.00
Prepared with fresh herbs and a hard-boiled egg

Quinoa Salad $3.00
Topped with roasted vegetables and vinaigrette.

Chips

Assortment of Chips $1.50
Individually packaged Sun Chips.

DESSERT

Dessert

Platter of Cookies and Brownies $20.00
with Fruit
Platter serves ten (10) people.
## BEVERAGES

### Soda
Available in twelve-ounce cans.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$1.50</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$1.50</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>$1.50</td>
</tr>
<tr>
<td>Sprite</td>
<td>$1.50</td>
</tr>
<tr>
<td>Lemon Pellegrino</td>
<td>$2.50</td>
</tr>
<tr>
<td>Orange Pellegrino</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

### Water

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

### Coffee
Serves ten.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Service</td>
<td>$20.00</td>
</tr>
<tr>
<td>Decaf Coffee Service</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

Includes coffee, creamers, sweeteners, stirrers and cups.

Includes decaf coffee, creamers, sweeteners, stirrers and cups.

### Tea
Serves five.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Tea Service</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

Includes an assortment of tea bags, hot water, creamers, sugars, stirrers and cups.

### Juice
Serves ten.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Juice</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

## SERVICE WARE

### Service Ware

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper Products</td>
<td>varies</td>
</tr>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
</tbody>
</table>

Paper products are included.
Kona Ice

Features
american, Zero Waste

Services
Delivery

Delivery Area
Areas of Charlottesville, VA

Standard lead time is 3 days notice for catering.

Kona Ice is a mobile vendor offering fresh-made shaved ice and featuring an outside self-service Flavorwave containing our top 10 flavors in a Vitamin C and 40% lower sugar recipe! In addition to our Flavorwave, we offer over 40 traditional pure cane sugar flavors as well as a selection of dye-free and sugar-free (100% Stevia) flavors. Allergens: Our flavors are all dairy and fat-free. We offer a list of gluten and peanut free flavors as well.

Please note: A service charge will be added to all orders to cover delivery and set up. This fee is based on the size of the event, number of trucks required, distance, and length of event.

Availability: The Kona Ice truck may be booked during peak times. When possible, provide us with two date/time options.

Event Details: We’re equipped to handle small office events to large corporate events.

Parking: We can bring our truck to just about anywhere. Our vehicle is 20 feet long by 9.5 feet wide. Any special parking arrangements are the ordering entity’s responsibility.

47 Mill Ln
Nellysford, VA 22958
(Monocan Drive)

phone: (434) 466-2959
alt: phone: (434) 225-0220

Hours
Every Day: 9am to 9pm
KONA ICE TRUCK EVENTS

Sample Kona Ice Truck Events

The patented Flavorwave on the outside of the truck allows guests to create their own treat using our top ten flavors. Or we can serve guests their combination of choice of our 40 flavors. Call us to customize an event for you!

<table>
<thead>
<tr>
<th>Flavorwave Event</th>
<th>varies</th>
<th>Kona Ice Truck Event</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Our top ten (10) flavors offered self serve from the Kona Ice Truck’s Flavor Wave. blue raspberry, cherry, grape, lemon-lime, orange, pina colada, strawberry, tiger’s blood, tropi-kona, and watermelon. Pricing is based on a group of 100 guests or more which includes one (1) truck for a (1) hour event. Please call us for a customized quote for your event.</td>
<td></td>
<td>Minimum any combination of sizes. Guests can mix and match flavors. Call us to customize a quote for your event.</td>
<td></td>
</tr>
</tbody>
</table>
### Check Out Our Flavors

In addition to our Flavorwave, we offer over 40 traditional pure cane sugar flavors as well as a selection of dye-free and sugar-free [100% Stevia] flavors. Allergens: Our flavors are all dairy and fat-free. We offer a list of gluten and peanut-free flavors as well.

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Variety</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bahama Mama</td>
<td>varies</td>
<td>Maui Wowee</td>
</tr>
<tr>
<td>Banana</td>
<td>varies</td>
<td>Peach</td>
</tr>
<tr>
<td>Black Cherry</td>
<td>varies</td>
<td>Pink Lemonade</td>
</tr>
<tr>
<td>Bubble Gum Pink</td>
<td>varies</td>
<td>Rainbow</td>
</tr>
<tr>
<td>Cherry Limeade</td>
<td>varies</td>
<td>Root Beer</td>
</tr>
<tr>
<td>Coconut</td>
<td>varies</td>
<td>Wedding Cake</td>
</tr>
<tr>
<td>Coffee</td>
<td>varies</td>
<td>Blue Raspberry (Vita-blend or Sugar Free)</td>
</tr>
<tr>
<td>Cola</td>
<td>varies</td>
<td>SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-GMO Stevia), Vitamins C &amp; D</td>
</tr>
<tr>
<td>Cotton Candy Blue</td>
<td>varies</td>
<td>Strawberry (Vita-blend or Sugar Free)</td>
</tr>
<tr>
<td>Creamsicle</td>
<td>varies</td>
<td>SF is 0 cal, 0 carbs; VB is 40% lower in sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td>Daiquiri</td>
<td>varies</td>
<td>Watermelon (Vita-blend)</td>
</tr>
<tr>
<td>French Vanilla</td>
<td>varies</td>
<td>40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td>Fuzzy Navel</td>
<td>varies</td>
<td>Grape (Vita-blend)</td>
</tr>
<tr>
<td>Green Apple</td>
<td>varies</td>
<td>40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td>Ice Cream</td>
<td>varies</td>
<td>Lemon-Lime (Vita-blend or Sugar Free)</td>
</tr>
<tr>
<td>Lemonade</td>
<td>varies</td>
<td>SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td>Mango</td>
<td>varies</td>
<td>Orange (Vita-blend or Sugar Free)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pina Colada (Vita-blend or Sugar Free)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tiger’s Blood (Vita-blend)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cherry (Vita-blend)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>40% less sugar (using non-GMO Stevia) + Vitamins C &amp; D</td>
</tr>
<tr>
<td></td>
<td></td>
<td>TropiKona (Vita-blend)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tropical Fruit Punch - 40% less sugar (Using non-GMO Stevia) + Vitamins C &amp; C</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Horchata</td>
</tr>
<tr>
<td></td>
<td></td>
<td>varyers</td>
</tr>
</tbody>
</table>
### Service Ware

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>varies</th>
<th>No Service Ware Needed</th>
<th>varies</th>
</tr>
</thead>
</table>

*Paper products are included.*
Standard lead time is 3 days notice for catering.

The menus provided here represent just a sample of our cuisine offerings. Please give us a call. We can customize for any event.

L’étoile Restaurant is one of the premiere caterers in Central Virginia, offering full service for all occasions. With 20 years of experience, our staff and chefs will make your next event a memorable one.

Led by Chef and owner Mark Gresge, L’étoile purchases the freshest ingredients from local farmers and infuses them into dishes using French culinary techniques.

Whether your event is small or large, we offer a full range of event necessities, including planning, food, beverages, rentals, and staffing.

We custom craft each event. Whether an intimate dinner or a gala celebration, we make events sumptuous, easy, and joyous for you. Beginning with the menu, theme, décor and mode of service, our Event Planners offer the experience and flexibility that will seamlessly guide you through every phase.

5857 Jarmans Gap Road
Crozet, VA 22932

Phone: (434) 823-1435

Hours
Every Day: 8am to 10pm
ORDERING

Placing An Order
Before placing your order please call caterer to confirm availability and to discuss menu and event details. All orders are customized to your needs.

BREAKFAST

Breakfast Buffet
Priced per person, minimum of fifty (50) please. An estimate of the service and staff for an event including the offerings described below is six hours of time per person to include delivery, set up, service and clean up. The cost would be $20 per staff person per hour. The number of staff persons is determined by the size of the event.

<table>
<thead>
<tr>
<th>Breakfast Buffet</th>
<th>$15.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Our breakfast buffet includes a warm sausage and egg casserole prepared with herbs and sharp Cheddar and cream cheeses, and a roasted vegetable and egg casserole prepared with herbs, sharp Cheddar, provolone and cream cheeses. Served with local stone ground cheese grits and fresh fruit salad with chopped mint. Accompanied by carrot muffins and local apple and oatmeal muffins alongside whipped cinnamon cream cheese.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Breakfast Beverages</th>
<th>$3.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>We will provide fresh squeezed orange juice, tomato juice and ice water</td>
<td></td>
</tr>
</tbody>
</table>

Coffee and Tea Service $3.00
French roast coffee, decaffeinated French roast coffee and a variety of fine teas accompanied by cream, sugar, sweeteners and hot water for tea bags.

DINNER

Seated and Served Dinner
Priced per person, minimum of fifty (50) please. An estimate of the service and staff for an event including the offerings described below is six hours of time per person to include delivery, set up, service and clean up. The cost would be $20 per staff person per hour. The number of staff persons is determined by the size of the event.

<table>
<thead>
<tr>
<th>Hors d' Oeuvres</th>
<th>$7.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(2 Pieces Per Person) We will provide two (2) hors d' oeuvres: rosemary-infused tomato confit with truffled local goat cheese served en croute (baked in pastry dough) and Asian beef salad with grilled marinated steak and Napa slaw served in filo tartlets.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dessert</th>
<th>$6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>We will serve strawberry short cake with fresh whipped cream.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Coffee Service</th>
<th>$2.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>French roast and decaffeinated French roast coffee accompanied by cream, sugar and sweeteners. Ice water will be provided.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>First Course</th>
<th>$7.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>The first course will be a Chef's specialty seasonal salad accompanied by bakery fresh rustic bread served with herb butter. Salads may include kale salad prepared with kale, pecorino cheese, pine nuts, dried fruits and champagne vinaigrette or salad Nicoise prepared with mixed greens, roasted beets, goat cheese, red onion, pine nuts and balsamic vinaigrette.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entree</th>
<th>$34.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>A four ounce (7oz) grilled beef tenderloin and a seared scallop accompanied by cream mashed potatoes and grilled asparagus with chimichurri sauce. A Chef's vegetarian entree is available upon request; please call to inquire.</td>
<td></td>
</tr>
</tbody>
</table>
SERVICE WARE

Service Ware

Priced per place setting, minimum of fifty (50), please.

Disposible Ware $1.50 No Service Ware Needed
varios

Place settings that include fine clear plastic beverage cups, plates, flatware, insulated coffee cups and white paper napkins.

RENTALS

Rentals

Service Rentals varies

Price will vary depending upon choices made. Choices include china, silverware, glasses, linen, chair and table rentals.
Standard lead time is 3 days notice for catering.

Located on the Corner, Littlejohn's New York Delicatessen has been a University of Virginia tradition since 1976. We make all of our products from scratch and use only the finest ingredients available. Cancellation Policy: You may cancel up to 24 hours prior to drop off time without incurring any fees.

1427 University Avenue
Charlottesville, VA 22901

Phone: (434) 222-8588

Hours
M-F: 11:30am to 2pm

Have feedback on this menu? Let us know!
## PARTY PLATTERS

### Specialty Sub Party Platter
(Prices per person, minimum of ten (10) please.) A ten-person platter contains twenty (20) pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Five Easy Pieces</td>
<td>$11.00</td>
<td>Cured smoked ham, oven roasted turkey, bacon, Muenster cheese, and cole slaw with thousand island and herb mayonnaise.</td>
</tr>
<tr>
<td>Sampson</td>
<td>$11.00</td>
<td>Rare roast beef, turkey, white American cheese, shredded lettuce, tomato and thousand island and herb mayonnaise.</td>
</tr>
<tr>
<td>Wild Turkey</td>
<td>$11.00</td>
<td>Oven roasted turkey breast, bacon, Muenster cheese, tomato, and herb mayonnaise on whole wheat sub roll.</td>
</tr>
<tr>
<td>The 21 Society</td>
<td>$11.00</td>
<td>Cured smoked ham, bacon, Cheddar cheese, shredded lettuce, tomato, and oil and vinegar dressing.</td>
</tr>
<tr>
<td>Assortment</td>
<td>$11.00</td>
<td>We will provide an assortment of our specialty subs.</td>
</tr>
<tr>
<td>Italian</td>
<td>$11.00</td>
<td>Cured smoked ham, salami, pepperoni, provolone cheese, shredded lettuce, tomato, and oil and vinegar dressing.</td>
</tr>
</tbody>
</table>

### Specialty Wrap Party Platter
(Prices per person, minimum of ten (10) please.) A ten-person platter contains twenty (20) pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bum Steer</td>
<td>$9.50</td>
<td>Rare roast beef, crisp bacon, Muenster, shredded lettuce with thousand island and herb mayonnaise.</td>
</tr>
<tr>
<td>East Village</td>
<td>$9.50</td>
<td>Hummus, tomato, cucumber, red onion, lettuce, sprouts and Italian dressing.</td>
</tr>
<tr>
<td>The Pigskin</td>
<td>$9.50</td>
<td>Cured smoked ham, bacon, shredded lettuce, honey mustard.</td>
</tr>
<tr>
<td>California Sun</td>
<td>$9.50</td>
<td>Sun-dried tomato pesto, cucumber, red onion, black olives, bell pepper and feta cheese.</td>
</tr>
<tr>
<td>Pepper-Parmesan Turkey</td>
<td>$9.50</td>
<td>Oven roasted turkey, bacon, lettuce, Swiss cheese, sprouts, and our signature pepper-Parmesan dipping sauce.</td>
</tr>
<tr>
<td>Assortment</td>
<td>$9.50</td>
<td>We will provide an assortment of our specialty wraps.</td>
</tr>
<tr>
<td>Hokie</td>
<td>$9.50</td>
<td>Oven roasted turkey breast, lettuce, sprouts, and honey mustard.</td>
</tr>
</tbody>
</table>

### From the Deli Party Platter
(Prices per person, minimum of ten (10) please.) Prepared on your choice of a wrap or sub roll. A ten-person platter contains twenty (20) pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef and Cheddar</td>
<td>$10.00</td>
<td>Rare roast beef and cheddar cheese with shredded lettuce, tomato, and oil and vinegar dressing.</td>
</tr>
<tr>
<td>East Village</td>
<td>$10.00</td>
<td>Hummus, tomato, cucumber, red onion, lettuce, sprouts and Italian dressing.</td>
</tr>
<tr>
<td>Turkey and Provolone</td>
<td>$10.00</td>
<td>Oven roasted turkey and provolone with shredded lettuce, tomato, and oil and vinegar dressing.</td>
</tr>
<tr>
<td>Assortment</td>
<td>$10.00</td>
<td>We will provide an assortment of our deli subs or wraps.</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>$10.00</td>
<td>Cured Smoked ham, Swiss with shredded lettuce, tomato, and oil and vinegar dressing.</td>
</tr>
</tbody>
</table>
## BOXED LUNCH

**Boxed Lunches**

*Priced per person, minimum of ten (10) boxed lunches / salads*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef</td>
<td>$13.00</td>
</tr>
<tr>
<td>Includes six-inch sub, chips, and a giant cookie. Mayo and Mustard packs and napkin.</td>
<td></td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>$13.00</td>
</tr>
<tr>
<td>Includes six-inch sub, chips, and a giant cookie. Mayo and Mustard packs and napkin.</td>
<td></td>
</tr>
<tr>
<td>Turkey and Provolone</td>
<td>$13.00</td>
</tr>
<tr>
<td>Includes six-inch sub, chips, and a giant cookie. Mayo and Mustard packs and napkin.</td>
<td></td>
</tr>
<tr>
<td>East Village</td>
<td>$13.00</td>
</tr>
<tr>
<td>Hummus, tomato, cucumber, red onion, lettuce, sprouts and Italian dressing. Includes six-inch sub, chips, and a giant cookie.</td>
<td></td>
</tr>
</tbody>
</table>

## SALADS

**Salads**

*Priced per person, minimum of ten (10) boxed lunches / salads*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Caesar</td>
<td>$9.00</td>
</tr>
<tr>
<td>Grilled Chicken, Romaine Lettuce, Croutons, Caesar Dressing and Parmesan Cheese with Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Chef</td>
<td>$9.00</td>
</tr>
<tr>
<td>Ham, turkey, egg, cucumber, Swiss cheese, red onion and cherry tomatoes</td>
<td></td>
</tr>
<tr>
<td>Rugby</td>
<td>$9.00</td>
</tr>
<tr>
<td>Dried cranberries, peasons, crumbled blue cheese and red onion</td>
<td></td>
</tr>
<tr>
<td>Corner Cobb</td>
<td>$9.00</td>
</tr>
<tr>
<td>Chicken breast, bacon, feta, red onion and cherry tomatoes</td>
<td></td>
</tr>
<tr>
<td>Greek</td>
<td>$9.00</td>
</tr>
<tr>
<td>Chopped romaine, cherry tomatoes, red onion, black olives, cucumber, feta cheese and oregano</td>
<td></td>
</tr>
</tbody>
</table>

## Dressings

*Balsamic Vinaigrette, Greek Feta, Honey Mustard, Italian, 1000 Island, Ranch, Blue Cheese*
**KETTLE CHIPS**

Route 11 Kettle Chips  
Small batch kettle chips made in Staunton, Virginia

| Chips       | $2.00 |

**DESSERTS**

<table>
<thead>
<tr>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Giant Chocolate Chip Cookie</td>
</tr>
<tr>
<td>Decadent Brownie</td>
</tr>
</tbody>
</table>

**BEVERAGES**

**Sodas**

<table>
<thead>
<tr>
<th>Coke</th>
<th>$2.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diet Coke</td>
<td>$2.50</td>
</tr>
<tr>
<td>Sierra Mist</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

**Water**

<table>
<thead>
<tr>
<th>Bottle Water</th>
<th>$2.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**Premium Sodas**

*Dr. Brown's Handcrafted Sodas*

<table>
<thead>
<tr>
<th>Black Cherry</th>
<th>$2.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream Soda</td>
<td>$2.50</td>
</tr>
<tr>
<td>Gingerale</td>
<td>$2.50</td>
</tr>
<tr>
<td>Root Beer</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
Standard lead time is 12 hours notice for catering.

We offer sandwiches and salads, as well as vegetable trays, cheese and charcuterie trays and fruit trays made to order using the freshest and best ingredients. The foods we prepare in our kitchen includes tossed salads and vegetables and a great variety of house specialties, giving you the option to order almost any sandwich, salad, or party tray you can imagine.

Ripe avocados, Prosciutto, organic baby spinach, Boar's Head meats and Klement bacon are just a few of our customer favorites. Our sandwiches come on either a variety of fresh baked breads or on traditional white or wheat bread.

Contact us to custom-make any of your catering needs!

400 East Market Street
Charlottesville, VA 22902
phone: (434) 283-3470
tax: (434) 293-3430

Hours
M-F: 8am to 9pm
Sa: 8:30am to 9pm
Su: 10am to 8pm

Have feedback on this menu? Let us know!
STARTERS

Appetizer Trays
Trays are available in three sizes. The small serves five to seven (5 - 7), the medium serves ten to fifteen (10 - 15) and the large serves twenty to twenty-five (20 - 25). Paper products are available at no charge but must be requested.

<table>
<thead>
<tr>
<th>Vegetable Tray</th>
<th>varies</th>
<th>Cheese and Salami Tray</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted vegetables served with your choice of ranch and blue cheese dressing.</td>
<td></td>
<td>Assorted cheese and salami arranged on a tray.</td>
<td></td>
</tr>
<tr>
<td>Fruit Tray</td>
<td>varies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted fruit arranged on trays.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SALAD

Create Your Own Salad

Create Your Own Small Salad $4.99
Includes your choice of one (1) salad green, one (1) side, one (1) topping and dressing. We provide one (1) large dressing packet per salad. You may add sides and toppings for an additional charge.

Create Your Own Large Salad $5.99
Includes your choice of one (1) salad green, one (1) side, three (3) toppings and dressing. You may add sides and toppings for an additional charge.
SANDWICHES

Sandwich Trays
Prepared with Boar's Head meats. Our sandwiches are priced individually but are presented on trays. The charge for the trays is required but you only need to select that charge once per order. Please remember to add the request for paper products using the Paper Products menu. There is no extra charge but they must be requested using that menu.

<table>
<thead>
<tr>
<th>Tray Charge for Up To 20 Sandwiches</th>
<th>$6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tray Charge for 21 to 50 Sandwiches</td>
<td>$12.00</td>
</tr>
<tr>
<td>Turkey Sandwich</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head turkey and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Cracked Pepper Turkey</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head cracked pepper turkey and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Ham</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head ham and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Salami</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head salami and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Liverwurst</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head liverwurst and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Curried Tofu Spread</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from curried tofu spread and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Hummus</td>
<td>$3.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head hummus and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Egg Salad</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared from homemade egg salad and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Tuna Salad</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared with homemade tuna salad and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared with homemade chicken salad and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Pastrami</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head pastrami and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Corned Beef</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head corned beef and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey Breast</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head roasted turkey breast and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Roast Beef</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared from Boar's Head roast beef and your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Bacon</td>
<td>$4.99</td>
</tr>
<tr>
<td>(Each) Prepared with your choice of bread, cheese and condiments.</td>
<td></td>
</tr>
<tr>
<td>Bruschetta and Bleu Cheese</td>
<td>$9.00</td>
</tr>
<tr>
<td>Gluten Free or Artisan Bread</td>
<td>$1.00</td>
</tr>
<tr>
<td>Add on charge per sandwich for gluten free bread, ciabatta bread or baguette.</td>
<td></td>
</tr>
</tbody>
</table>

Sandwich Assortments

Assorted Sandwich Tray | $43.99 |
(Serves 10) |
Ten (10) sandwiches built using an assortment of meat and salad fillings, cheeses, breads and condiments. See the Sandwich Trays listing for examples of what may be included. You may use the Special Instructions area to give specifics if desired or let us choose for you.

Assorted Sandwich Tray | $63.99 |
(Serves 15) |
Fifteen (15) sandwiches built using an assortment of meat and salad fillings, cheeses, breads and condiments. See the Sandwich Trays listing for examples of what may be included. You may use the Special Instructions area to give specifics if desired or let us choose for you.

Assorted Sandwich Tray | $83.99 |
(Serves 20) |
Twenty (20) sandwiches built using an assortment of meat and salad fillings, cheeses, breads and condiments. See the Sandwich Trays listing for examples of what may be included. You may use the Special Instructions area to give specifics if desired or let us choose for you.

Assorted Sandwich Tray | $203.99 |
(Serves 50) |
Fifty (50) sandwiches built using an assortment of meat and salad fillings, cheeses, breads and condiments. See the Sandwich Trays listing for examples of what may be included. You may use the Special Instructions area to give specifics if desired or let us choose for you.
## SIDES

### Route 11 Chips
- **Dill Pickle**
  - Each: $1.25
- **Mama Zuma’s Revenge**
  - Each: $1.25
- **Sweet Potato**
  - Each: $1.25
- **Lightly Salted**
  - Each: $1.25
- **Salt and Vinegar**
  - Each: $1.25
- **Chesapeake Crab**
  - Each: $1.25
- **Barbeque**
  - Each: $1.25
- **Sour Cream and Chive**
  - Each: $1.25

### Kettle Chips
- **Sea Salt and Vinegar**
  - Each: $1.29
- **Sea Salt**
  - Each: $1.29
- **Salt and Pepper**
  - Each: $1.29
- **Jalapeno**
  - Each: $1.29
- **Buffalo Bleu**
  - Each: $1.29
- **Honey Dijon**
  - Each: $1.29
- **Barbeque**
  - Each: $1.29
- **NY Cheddar**
  - Each: $1.29

### Lay’s Chips
- **Salt and Vinegar**
  - Each: $1.49
- **Sour Cream and Onion**
  - Each: $1.49
- **Dill Pickle**
  - Each: $1.49
- **Oven Baked Original**
  - Each: $1.49
- **Classic**
  - Each: $1.49
- **Cheddar and Sour Cream Ruffles**
  - Each: $1.49
- **Harvest Cheddar Sun Chips**
  - Each: $1.49
- **Doritos**
  - Each: $1.49
- **Fritos**
  - Each: $1.49
- **Cheetos**
  - Each: $1.49
- **Rold Gold Pretzels**
  - Each: $1.49

### Extra’s
- **Sandwich Charge**
  - $1.00
## DESSERT

**Cookies**  
*Priced per cookie.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Chip Cookie</td>
<td>$1.00</td>
</tr>
<tr>
<td>Plain</td>
<td>$2.00</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Chocolate</td>
<td>$2.00</td>
</tr>
<tr>
<td>Berry Crumble Cheesecake</td>
<td>$3.99</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>

## BEVERAGES

**Soda**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$1.79</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$1.79</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Sprite</td>
<td>$1.79</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Vanilla Coke</td>
<td>$1.79</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Coke Zero</td>
<td>$1.79</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Cherry Coke</td>
<td>$1.79</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Mexican Coke</td>
<td>$1.99</td>
</tr>
<tr>
<td>(12-Ounces)</td>
<td></td>
</tr>
<tr>
<td>7 Up</td>
<td>$1.49</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Diet 7 Up</td>
<td>$1.49</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Canada Dry Ginger Ale</td>
<td>$1.49</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>Diet Canada Dry Ginger Ale</td>
<td>$1.49</td>
</tr>
<tr>
<td>(20-Ounce Bottle)</td>
<td></td>
</tr>
</tbody>
</table>

**Water**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deer Park Water</td>
<td>$0.99</td>
</tr>
<tr>
<td>(20.7-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>San Benedetto Sparkling Water</td>
<td>$1.25</td>
</tr>
<tr>
<td>(16.9-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino Aranciata</td>
<td>$1.29</td>
</tr>
<tr>
<td>(12-Ounce Bottle)</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino Aranciata Rossa</td>
<td>$1.29</td>
</tr>
<tr>
<td>(12-Ounce Bottle)</td>
<td></td>
</tr>
</tbody>
</table>

**Honest Tea**  
*Sixteen ounce (16 oz.) bottle.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half &amp; Half</td>
<td>$1.49</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Sweet Tea</td>
<td>$1.49</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>
Snapple
Sixteen ounce (16 oz.) bottle.

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon</td>
<td>$1.49</td>
</tr>
<tr>
<td>Diet Lemon</td>
<td>$1.49</td>
</tr>
<tr>
<td>Peach</td>
<td>$1.49</td>
</tr>
<tr>
<td>Diet Peach</td>
<td>$1.49</td>
</tr>
</tbody>
</table>

Nantucket Nectar
Sixteen ounce (16 oz.) bottle.

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Mango</td>
<td>$1.69</td>
</tr>
<tr>
<td>Peach Orange</td>
<td>$1.69</td>
</tr>
<tr>
<td>Orange</td>
<td>$1.69</td>
</tr>
<tr>
<td>Cranberry</td>
<td>$1.69</td>
</tr>
<tr>
<td>Apple</td>
<td>$1.69</td>
</tr>
</tbody>
</table>

Vita Coco

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pure Coconut Water</td>
<td>$2.99</td>
</tr>
<tr>
<td>Pineapple Coconut Water</td>
<td>$2.99</td>
</tr>
</tbody>
</table>

Coffee
96 oz Blanchard's Coffee To Go Container

SERVICE WARE

Service Ware
Appropriate disposables will be sent with your order for no extra charge if you will please order the correct number below - thanks!

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper products</td>
<td>varies</td>
</tr>
<tr>
<td>No Service Ware</td>
<td>No</td>
</tr>
<tr>
<td>Needed</td>
<td>quantity</td>
</tr>
</tbody>
</table>

Notes:
Paper products include plates, napkins and the necessary cutlery.
Order the quantity that will serve your guests using this item.
Mellow Mushroom Catering

Order Now

Features
- American, pizza, SAME DAY

Services
- Delivery, Pickup, Dine In

Delivery Area
- Areas of Charlottesville, VA Delivery Fee: $10

Standard lead time is 1 day notice for catering.

In an effort to bring you the best service possible all orders must be received 24 hours before delivery date. Orders that do not meet that requirement are subject to be cancelled.

Mellow is a state of mind, a culture, a way of being. Our mission is to provide delicious food in a fun and creative environment. We are the originators of classic southern pizza and our unique and flavorful crust is a true original.

We began from humble roots, born out of the free-wheelin hippy culture of the 1970s. The idea back then was the same as it is now, to make the most delicious, craveable slice of pizza on the planet. The mellow founders dreamed of a world where happiness could be found in the simplest things, like a mouth-watering slice of pizza.

NOTE: We supply necessary paper products for a fee (plates, utensils, napkins). Please order in the Service Ware menu. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

For deliveries to the hospital we can only deliver to the loading dock, also if you would like delivery items brought up to a certain floor or room, please note that the driver will call when on route, in order to make sure there is someone out front to meet him or her.

1321 West Main Street
Charlottesville, VA 22903

Phone: (434) 972-9366

Hours
- M-F: 11am to 10pm
- Sa-Su: 11am to 10pm

(minimum for delivery $75)
# STANDARDS

## Munchies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzels</td>
<td>$5.00</td>
</tr>
<tr>
<td>Signature Mellow dough twisted into pretzels. Choice of garlic butter and parmesan with a side of Mellow red sauce or garlic butter and kosher salt with a side of mustard. Vegetarian.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatball Trio</td>
<td>$7.50</td>
</tr>
<tr>
<td>Includes three (3) meatballs grilled with fresh mozzarella cheese on a bed of red sauce with shaved Parmesan cheese and basil, sprinkled with breadcrumbs.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta</td>
<td>$7.50</td>
</tr>
<tr>
<td>(Five (5) pieces) Includes garlic toast prepared with diced tomatoes, basil and jessicwings tossed in balsamic vinegar and olive oil. Topped with feta cheese, fresh basil and drizzled with a balsamic glaze.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus</td>
<td>$7.00</td>
</tr>
<tr>
<td>Includes creamy hummus served with your choice of toasted pita wedges or garlic toast points. Garnished with paprika, basil and olive oil.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Artichoke Dip</td>
<td>$8.00</td>
</tr>
<tr>
<td>Includes fresh sauteed spinach blended with artichokes, mozzarella and Parmesan cheeses in a creamy sauce topped with shaved Parmesan cheese and baked until it is warm and bubbly. Served with garlic toast points.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel Bites</td>
<td>$7.50</td>
</tr>
<tr>
<td>Our signature Mellow dough, cut into bite-sized pieces and finished with garlic butter and parmesan. Served with a side of our beer cheese dip.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Cheese Bread</td>
<td>varies</td>
</tr>
<tr>
<td>French bread topped with melted mozzarella then baked. Served with a side of Mellow red sauce.</td>
<td></td>
</tr>
</tbody>
</table>

## Wings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven-Roasted Wings</td>
<td>$5.75</td>
</tr>
<tr>
<td>offered in two (2) serving sizes - half order (five (5) wings) or whole order (ten (10) wings). Includes crisp, double-baked wings prepared hot, mild, BBQ, jerk, sweet Thai chili or naked. Served with your choice of ranch or bleu cheese dressing and celery.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup Of The Day</td>
<td>$5.75</td>
</tr>
<tr>
<td>Ask your server for details</td>
<td></td>
</tr>
</tbody>
</table>

## Soup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magic Mushroom Soup</td>
<td>$5.75</td>
</tr>
<tr>
<td>A rich, creamy soup flavored with Burgundy wine and herbs. Topped with Italian MontAmore grilled shiitake, button and portobello mushrooms and fresh chives.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Soup</td>
<td>$5.75</td>
</tr>
<tr>
<td>Tomato based tortilla soup topped with cheddar cheese, avocado, and sour cream.</td>
<td></td>
</tr>
</tbody>
</table>
## SALAD

### Salads

Offered in two (2) serving sizes - "little" and regular. All salads are served with your choice of dressing.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Dressing Options</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek Salad</td>
<td>varies</td>
<td>Prepared with Romaine and iceberg lettuce, shredded carrots, red cabbage, onions, cucumbers, green peppers, mushrooms, feta cheese, Kalamata olives, Roma tomatoes, pepperoncini and banana peppers.</td>
</tr>
<tr>
<td>Enlightened Spinach Salad</td>
<td>varies</td>
<td>Includes fresh spinach topped with dried cherries, apples, homemade candied pecans and feta cheese.</td>
</tr>
<tr>
<td>Chef Salad</td>
<td>varies</td>
<td>Prepared with Romaine and iceberg lettuce, shredded carrots, red cabbage, onions, cucumbers, green peppers, mushrooms, Kalamata olives, Roma tomatoes, mozzarella cheese, ham and sprouts.</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>varies</td>
<td>Includes Romaine lettuce topped with Caesar dressing and topped with shaved Parmesan cheese and freshly made croutons. Choose to add grilled chicken for an extra charge.</td>
</tr>
<tr>
<td>House Salad</td>
<td>varies</td>
<td>Spring mix and Romaine with roma tomatoes, cucumbers, black olives and onions topped with shaved parmesan. We suggest balsamic vinaigrette with this salad.</td>
</tr>
</tbody>
</table>

### Create Your Own Salad

Includes your choice of base greens including lettuce mix (Romaine and iceberg lettuce, shredded carrots and red cabbage). Romaine, spinach or spring mix, salad dressing and up to three (3) free ingredients (including vegetables, fresh or dried fruits, cheeses and proteins). Choose specialty ingredients for an extra charge. All natural chicken and steak, tofu and tempeh are available with your choice of sauce. Extra ingredients are available for an extra charge.

**Create Your Own Salad**

Topped with your choice of salad dressing. $7.25

### Catering Salad

<table>
<thead>
<tr>
<th>Salad</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Party Tossed Salad</td>
<td>Serves 8-10 people as a side salad.</td>
<td>$23.00</td>
</tr>
<tr>
<td>Party Chef Salad</td>
<td>Serves 8-10 people as a side salad.</td>
<td>$27.00</td>
</tr>
<tr>
<td>Party Grook Salad</td>
<td>Serves 8-10 people as a side salad.</td>
<td>$28.00</td>
</tr>
<tr>
<td>Party Caesar Salad</td>
<td>Serves 8-10 people as a side salad.</td>
<td>$28.00</td>
</tr>
</tbody>
</table>
**PIZZA**

**Create Your Own Small Pizza**

Start with mozzarella cheese on your choice of classic crust or Mellow thin crust with your choice of sauce and up to three (3) free toppings (including vegetables, cheeses and proteins). Choose specialty toppings for an extra charge. All natural chicken and steak, tofu and tempeh are available with your choice of sauce. Extra toppings are available for an extra charge. Choose a gluten free crust (small pizzas only) for an extra charge.

<table>
<thead>
<tr>
<th>Pizza Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Pizza with One Topping</td>
<td>$9.50</td>
</tr>
<tr>
<td>(10-Inch Pizza)</td>
<td></td>
</tr>
<tr>
<td>Small Pizza with Two (2) Toppings</td>
<td>$10.50</td>
</tr>
<tr>
<td>(10-Inch Pizza)</td>
<td></td>
</tr>
<tr>
<td>Small Pizza with Three (3) Toppings</td>
<td>$11.50</td>
</tr>
<tr>
<td>(10-Inch Pizza)</td>
<td></td>
</tr>
</tbody>
</table>

**Create Your Own Medium Pizza**

Start with mozzarella cheese on your choice of classic crust or Mellow thin crust with your choice of sauce and up to three (3) free toppings (including vegetables, cheeses and proteins). Choose specialty toppings for an extra charge. All natural chicken and steak, tofu and tempeh are available with your choice of sauce. Extra toppings are available for an extra charge.

<table>
<thead>
<tr>
<th>Pizza Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium Pizza with One Topping</td>
<td>$14.50</td>
</tr>
<tr>
<td>(14-Inch Pizza)</td>
<td></td>
</tr>
<tr>
<td>Medium Pizza with Two (2) Toppings</td>
<td>$16.50</td>
</tr>
<tr>
<td>(14-Inch Pizza)</td>
<td></td>
</tr>
<tr>
<td>Medium Pizza with Three (3) Toppings</td>
<td>$18.50</td>
</tr>
<tr>
<td>(14-Inch Pizza)</td>
<td></td>
</tr>
</tbody>
</table>

**Create Your Own Large Pizza**

Start with mozzarella cheese on your choice of classic crust or Mellow thin crust with your choice of sauce and up to three (3) free toppings (including vegetables, cheeses and proteins). Choose specialty toppings for an extra charge. All natural chicken and steak, tofu and tempeh are available with your choice of sauce. Extra toppings are available for an extra charge.

<table>
<thead>
<tr>
<th>Pizza Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Pizza with One Topping</td>
<td>$18.00</td>
</tr>
<tr>
<td>(16-Inch Pizza)</td>
<td></td>
</tr>
<tr>
<td>Large Pizza with Two (2) Toppings</td>
<td>$21.00</td>
</tr>
<tr>
<td>(16-Inch Pizza)</td>
<td></td>
</tr>
<tr>
<td>Large Pizza with Three (3) Toppings</td>
<td>$24.00</td>
</tr>
<tr>
<td>(16-Inch Pizza)</td>
<td></td>
</tr>
</tbody>
</table>

**Create Your Own Calzone**

All calzones are made with fresh Mellow dough, stuffed with seasoned ricotta and mozzarella cheeses, and served with a side of sauce. Choose to add regular and specialty vegetables, cheeses and proteins for an extra charge. All natural chicken and steak, tofu and tempeh are prepared with your choice of sauce (bbq, Buffalo, herb vinaigrette, jerk, pesto and teriyaki).

Create Your Own Calzone $9.25

**Calzones**

All calzones are made with fresh Mellow dough and served with a side of sauce.

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>$9.25</td>
<td>Stuffed with mozzarella cheese and seasoned ricotta then baked with garlic butter and sprinkled with Parmesan cheese.</td>
</tr>
<tr>
<td>Veggie Calzone</td>
<td>$11.00</td>
<td>Stuffed with spinach, mushrooms, flame tomatoes, seasoned ricotta and mozzarella cheese.</td>
</tr>
<tr>
<td>The Sausagefest</td>
<td>$12.00</td>
<td>Meatball, sausage, salami, mozzarella, provolone and seasoned ricotta.</td>
</tr>
<tr>
<td>Steak And Cheese</td>
<td>$12.00</td>
<td>Grilled shaved all natural ribeye steak with mushrooms, onions, green peppers, seasoned ricotta, mozzarella and provolone.</td>
</tr>
<tr>
<td>Chicken And Cheese</td>
<td>$12.00</td>
<td>Grilled shaved all natural grilled all natural chicken with mushrooms, onions, green peppers, seasoned ricotta, mozzarella and provolone.</td>
</tr>
</tbody>
</table>
Specialty Pizza

Offered in three (3) serving sizes - small (10-inch), medium (14-inch), or large (16-inch). Choose a gluten free crust (small pizzas only) for an extra charge.

Great White  
Prepared with an olive oil and garlic base, sun-dried tomatoes, provolone, feta seasoned ricotta, mozzarella cheese, fresh basil, roma tomatoes and onions.

House Special  
Prepared with a red sauce base, mozzarella cheese, pepperoni, sausage, ground beef, ham, apple wood smoked bacon, mushrooms, black olives, Roma tomatoes, green peppers, and onions. Topped with extra mozzarella cheese.

Kosmic Karma  
Prepared with a red sauce base, feta and mozzarella cheeses, spinach, sun-dried tomatoes, and Roma tomatoes with a pesto swirl.

Magical Mystery Tour  
Prepared with a pesto base with button and Portobello mushrooms, feta and mozzarella cheeses, spinach and Jalapeño on a pesto based crust. Choose to add sausage for an additional charge.

Mighty Meaty  
Prepared with a red sauce base with mozzarella cheese, pepperoni, sausage, ground beef, ham and apple wood smoked bacon.

Funky Q. Chicken  
Prepared with barbeque chicken, mozzarella and Cheddar cheeses, caramelized onions, and apple wood smoked bacon. Finished with a barbeque sauce swirl.

Thai Dye  
Prepared with an olive oil and garlic base, all-natural grilled curry chicken, mozzarella cheese, Roma tomatoes, and onions. Topped with fresh basil, cucumbers and a sweet swirl of Thai chili sauce.

Loaded Potato Pie  
Prepared with an olive oil and garlic base, sliced roasted red potatoes, apple wood smoked bacon, caramelized onions, and Cheddar and mozzarella cheeses. Garnished with chives then drizzled with sour cream and spicy ranch dressing.

Buffalo Chicken  
Prepared with mozzarella cheese, grilled Buffalo chicken, caramelized onions, and apple wood smoked bacon with a swirl of buffalo sauce. Served with your choice of bleu cheese or ranch dressing.

Maul Wowie  
Prepared with a pesto base with ham, pineapple, jerk chicken, banana peppers, apple wood smoked bacon and mozzarella cheese.

Pacific Rim  
Mellow red sauce with mozzarella, ham, bacon, caramelized onions, pineapple and jalapeños.

Veg Out  
Mellow red sauce with mozzarella, spinach, green peppers, mushrooms, onions, black olives and tomatoes.

Holy Shiitake Pie  
Prepared with an olive oil and garlic base shiitake, button and Portobello mushrooms, caramelized onions, and mozzarella and MontAmore cheeses. Drizzled with garlic oil and black truffle oil. Garnished with fresh chives and shaved Parmesan cheese.

Plain Cheese Pizza

Large Cheese Pizza  $15.00
Hoagies

Offered in two (2) sizes - half (9”) or whole (11”). All hoagies are served on your choice of plain bread, French hoagie, or multigrain hoagie roll. Served with chips.

<table>
<thead>
<tr>
<th>Name</th>
<th>Variations</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatball</td>
<td>varies</td>
<td>Prepared with seasoned meatballs in a red sauce topped with melted mozzarella cheese.</td>
</tr>
<tr>
<td>Steak and Cheese</td>
<td>varies</td>
<td>Prepared with all-natural grilled steak, onions, mushrooms, green peppers, provolone cheese, mayonnaise, lettuce and Roma tomatos.</td>
</tr>
<tr>
<td>Chicken and Cheese</td>
<td>varies</td>
<td>Prepared with all-natural grilled teriyaki chicken, provolone cheese, onions, mushrooms, green peppers, mayonnaise, lettuce, and Roma tomatos.</td>
</tr>
<tr>
<td>Mushroom Club</td>
<td>varies</td>
<td>Prepared with ham, apple wood smoked bacon, provolone, caramelized onions, grilled mushrooms, mayonnaise, lettuce, and Roma tomatos. Topped with sprouts.</td>
</tr>
<tr>
<td>Ham and Cheese</td>
<td>varies</td>
<td>Prepared with turkey, your choice of provolone or Swiss cheese, onions, mayonnaise, lettuce, and Roma tomatos. Topped with sprouts.</td>
</tr>
<tr>
<td>Tempeh</td>
<td>varies</td>
<td>Prepared with marinated tempeh, grilled onions, mushrooms, and green peppers topped with lettuce, tomatoes, feta cheese, and sprouts. Served with pesto mayonnaise.</td>
</tr>
<tr>
<td>Tofu</td>
<td>varies</td>
<td>Prepared with grilled onions, mushrooms, and green peppers with teriyaki marinated tofu covered with provolone cheese and topped with sprouts. Served with mayonnaise, lettuce and tomato.</td>
</tr>
<tr>
<td>Avocado</td>
<td>varies</td>
<td>Prepared with seasoned avocado, onions, provolone cheese, mayonnaise, lettuce and Roma tomatos. Topped with sprouts.</td>
</tr>
<tr>
<td>Italian</td>
<td>varies</td>
<td>Prepared with ham, pepperoni, salami, fresh mozzarella cheese, caramelized onions, basil, spring mix, mayonnaise, Roma tomatos, and herb vinaigrette on your choice of bread.</td>
</tr>
</tbody>
</table>

Burgers

8 ounce of 100% choice all natural black angus beef, USDA certified from family owned and operated Harris Ranch. Served on a grilled brioche bun with a side of roasted potatoes.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ritz Burger</td>
<td>$12.00</td>
<td>Finished with Swiss, caramelized onions, garlic aioli, romaine lettuce, sliced tomato and pickle chips.</td>
</tr>
<tr>
<td>Build You Own</td>
<td>$13.00</td>
<td>All build you own burgers are dressed with lettuce, tomato, pickle and onions. Add two additional ingredients of your choice.</td>
</tr>
</tbody>
</table>

Disclaimer:

*All burgers may be cooked to order unless otherwise requested, hamburgers are cooked to an internal temperature of 155°. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **These products can be made with our gluten allergy safe procedures. Learn more about our gluten free program and procedures.
SIDES

Side Dishes

**Bruschetta** $7.50  
(Five (5) pieces.) Includes garlic toast points prepared with diced tomatoes, basil and seasonings tossed in balsamic vinegar and olive oil. Topped with feta cheese, fresh basil and drizzled with a balsamic glaze.

**Chips** $1.00

DESSERT

Sweets

Order any cookie or brownie as a sundae, we will top it with all natural vanilla bean ice cream, dark chocolate truffle sauce, house made fresh whipped cream and an all natural Bing cherry for an additional $1.75.

**Triple Chocolate Chunk Cookie** $2.00  
Our massive house baked gourmet cookies. Three decadent choices: triple chocolate chunk, oatmeal raisin and peanut butter made with Reese’s Peanut Butter Cup

**Mary Jane’s Triple Chocolate Brownie** $2.50  
No plain Jane brownies here, this one is a buttery chocolate, chewy brownie generously studded with Hershey’s Kisses milk chocolate, bittersweet and semi sweet chocolate chunks.

**Louded Potato Pie** varies  

**Thai Dyo** varies

**Maui Wowio** varies  

**The Marloy** varies

**Magical Mystery Tour** varies
Beverages

Water

Bottled Water $1.99
Includes a 20-oz bottle of water.

Gallon of Iced Tea or Lemonade
Choose between a gallon of our fresh brewed tea (Sweetened or Unsweetened) and our Lemonade

Iced Tea (Unsweetened) $4.50
A gallon

Iced Tea (Sweetened) $4.50
A Gallon

Lemonade $4.50
Gallon

12oz Soda

Soda $1.00

Service Ware

Service Ware
Paper products are sold in increments of 10

Plates and Napkins $5.00
Priced per every 10.

No Service Ware Needed varies
If you would like us to not send service ware with your order, please choose this item.
Mel’s Cafe

Features
american, burgers, international, italian, SAME DAY

Services
Delivery, Pickup, Dine In

Delivery Area
University of Virginia Delivery Fee: $10

Standard lead time is 1 day notice for catering.

NOTE: We supply necessary paper products for a fee. Please use the Service Ware menu to order what you require. If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

719 West Main Street
Charlottesville, VA 22903

phone: (434) 971-8019

Hours
M-Th: 10am to 10pm
F-Sa: 8am to 11pm
ENTREES

Poultry

Fried Chicken $1.30
Per piece.
Wing Dings $40.80
Fifty (30) pieces.
Baked Chicken $1.30
Per piece.

Fried Chicken Tenders $1.25
Per piece.
Roast Turkey Breast $3.25
Quarter-pound.

Beef

Hamburger $3.30
Each.
Roast Beef with Au Jus $3.00
Quarter-pound.

Spaghetti with Meat Sauce varies
Available in your choice of sizes. Small serves approximately twenty (20), large serves fifty-sixty (50-60).

Meat Lasagna varies
Available in your choice of sizes. Small serves approximately twenty (20), large serves fifty-sixty (50-60).

Hamburger Steak with Onion and Gravy $4.80
Each

Pork

Pulled Pork BBQ $7.99
Per pound.

BBQ Spare Ribs Slab $30.00

Baked Ham $3.00
Quarter-pound.

Seafood

Fried Whiting Fish $3.00
Per piece.

Vegetarian

Veggie Burger $3.30
Each.
Veggie Lasagna varies
Available in your choice of sizes. Small serves approximately twenty (20), large serves fifty-sixty (50-60).

Vegetarian

Spaghetti with Veggie Sauce varies
Available in your choice of sizes. Small serves approximately twenty (20), large serves fifty-sixty (50-60).

Hot Dog

Hot Dog $1.50
Each.
## SIDES AND EXTRAS

**Side Dishes**
*Available in your choice of sizes. Small serves approximately twenty (20), large serves fifty-sixty (50-60).*

<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Varieties</th>
<th>Side Dishes</th>
<th>Varieties</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macaroni and Cheese</td>
<td>varies</td>
<td>Red Beans and Rice</td>
<td>varies</td>
</tr>
<tr>
<td>Baked Beans</td>
<td>varies</td>
<td>Coleslaw</td>
<td>varies</td>
</tr>
<tr>
<td>Collard Greens</td>
<td>varies</td>
<td>Macaroni Salad</td>
<td>varies</td>
</tr>
<tr>
<td>Buttered Corn</td>
<td>varies</td>
<td>Potato Salad</td>
<td>varies</td>
</tr>
<tr>
<td>Mashed Potatoes with Gravy</td>
<td>varies</td>
<td>Garden Salad</td>
<td>varies</td>
</tr>
<tr>
<td>Green Beans</td>
<td>varies</td>
<td>Fried Potatoes</td>
<td>varies</td>
</tr>
<tr>
<td>Stuffing</td>
<td>varies</td>
<td>Cabbage</td>
<td>varies</td>
</tr>
</tbody>
</table>

### Extras

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolls</td>
<td>$3.50</td>
</tr>
<tr>
<td>Cornbread</td>
<td>$3.60</td>
</tr>
</tbody>
</table>

*Price per Dozen*

## DESSERT

### Cake
*Per cake.*

<table>
<thead>
<tr>
<th>Cake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pound Cake</td>
<td>$14.00</td>
</tr>
<tr>
<td>Lemon Cake</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

### Cheesecake

<table>
<thead>
<tr>
<th>Cheesecake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

### Pie
*Per pie.*

<table>
<thead>
<tr>
<th>Pie</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Pie</td>
<td>$11.00</td>
</tr>
<tr>
<td>Lemon Meringue Pie</td>
<td>$22.00</td>
</tr>
</tbody>
</table>

### Fruit
*Available in your choice of sizes.*

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Varieties</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad</td>
<td>varies</td>
</tr>
</tbody>
</table>
BEVERAGES

Soda
We serve Pepsi brand fountain drinks.

Pepsi
Each.
$3.00

Water

Spring Water
Each.
$1.50

Coffee

Coffee
Each.
$1.35

Tea

Iced Tea
Each.
$1.50
Large Dispenser of Iced Tea
Enough for 60 People
$60.00

Lipton Green Tea
Each.
$1.80

Lemonade

Lemonade
Each
$1.50
Dispenser of Lemonade.
Feeds up to 60 People.
$60.00

Milk

Milk
Each.
$1.50

Juice

Orange Juice
Each.
$1.50

SERVICE WARE

Utensils

Paper Goods
$0.25

No Service Ware Needed
varies
(Per Person) Please order the amount required for your guests.
If you would like use to not send service ware with your order, please choose this item.
Milan Indian Cuisine Restaurant

Order Now

We can accommodate pick up orders on 30 minutes notice. We will also try to accommodate delivery orders with less than 24 hour notice. Please contact customer service for assistance.

We offer a richly varied menu of fresh natural ingredients, wholesome sauces and flavorful spices. All of our food is natural and prepared daily on premises with no additives or preservatives.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

Please call our restaurant to arrange for a customized catering menu for your event. Additional fees will apply.

We require 48 hours notice for cancellations. If an order is canceled within 48 hours you will be subject to paying 35% of your order.

1817 Emmet Street
Charlottesville, VA 22901

phone: (434) 409-3649
alt. phone: (434) 584-2628

Hours
Every Day: 11am to 10pm

Features
indian, international

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $20.00

![Map of Delivery Area](image-url)
## STARTERS

### Vegetable Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lasooni Gobhi</td>
<td>$6.00</td>
</tr>
<tr>
<td>Crispy cauliflower florets prepared in a zesty garlic-tomato glaze.</td>
<td></td>
</tr>
<tr>
<td>Palak Chaat</td>
<td>$7.00</td>
</tr>
<tr>
<td>Includes crispy baby spinach, sweet yogurt and tamarind date chutney.</td>
<td></td>
</tr>
<tr>
<td>Vegetable Samosas</td>
<td>$5.00</td>
</tr>
<tr>
<td>Includes two (2) potato and pea turnovers.</td>
<td></td>
</tr>
<tr>
<td>Vegetable Pakora</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Six (6) pieces.) Vegetables in lentil flouried batter and deep fried.</td>
<td></td>
</tr>
<tr>
<td>Chili Paneer</td>
<td>$12.00</td>
</tr>
<tr>
<td>Homemade paneer cubes sauteed with sliced onions and green pepper and glazed in a tangy sauce.</td>
<td></td>
</tr>
<tr>
<td>Chat Papri</td>
<td>$4.00</td>
</tr>
<tr>
<td>A Bombay mix of onions, potatoes, tomatoes and chutney.</td>
<td></td>
</tr>
<tr>
<td>Bhel Puri</td>
<td>$5.00</td>
</tr>
<tr>
<td>Potatoes and chickpeas topped with yogurt and tamarind sauce.</td>
<td></td>
</tr>
<tr>
<td>Hara Bhara Kebab</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Four (4) pieces.) Includes delicately spiced potato and spinach patties.</td>
<td></td>
</tr>
<tr>
<td>Vegetable Samplor</td>
<td>$8.00</td>
</tr>
<tr>
<td>Includes vegetable samosas, paneer pakora, hara bhara kebab and vegetable pakora.</td>
<td></td>
</tr>
<tr>
<td>Paneer 65</td>
<td>$7.00</td>
</tr>
<tr>
<td>Paneer sauteed with Southern Indian spice mix and yoghurt.</td>
<td></td>
</tr>
<tr>
<td>Paneer Pokora</td>
<td>$7.00</td>
</tr>
<tr>
<td>Paneer fritters served on a bed of greens with date-tamarind chutney.</td>
<td></td>
</tr>
<tr>
<td>Milan Tandoori samplor</td>
<td>$11.00</td>
</tr>
<tr>
<td>Assortment of lamb kebab, chicken tikka and malai chicken kebab.</td>
<td></td>
</tr>
</tbody>
</table>

### Meat Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken 65</td>
<td>$7.00</td>
</tr>
<tr>
<td>Chicken sauteed with Southern Indian spice mix and yoghurt.</td>
<td></td>
</tr>
<tr>
<td>Milan Tandoori Sampler</td>
<td>$9.00</td>
</tr>
<tr>
<td>Includes an assortment of lamb kebab, chicken tikka and Malai chicken kebab.</td>
<td></td>
</tr>
</tbody>
</table>

### Seafood Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Koliwada</td>
<td>$7.00</td>
</tr>
<tr>
<td>Three or four jumbo shrimp prepared in konkan-style spiced batter.</td>
<td></td>
</tr>
<tr>
<td>Shrimp Madras</td>
<td>$9.00</td>
</tr>
<tr>
<td>Jumbo shrimp sauteed in a madras spice blend. Served with pink peppercorn-mint raita.</td>
<td></td>
</tr>
</tbody>
</table>

## SOUP

### Soup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mulligatawny</td>
<td>$4.00</td>
</tr>
<tr>
<td>Lentil.</td>
<td></td>
</tr>
<tr>
<td>Murgi Shorba</td>
<td>$4.00</td>
</tr>
<tr>
<td>Prepared with chicken and spinach.</td>
<td></td>
</tr>
</tbody>
</table>

### Tomato Soup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>16-Ounces</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

## SALAD

### Salad

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kachumber</td>
<td>$4.00</td>
</tr>
<tr>
<td>A cucumber, tomato and onion salad prepared with lemon and herbs.</td>
<td></td>
</tr>
</tbody>
</table>

### Salad

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>16-Ounces</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mixed greens, raisins, almonds and tomatoes tossed in a homemade vinaigrette.</td>
<td></td>
</tr>
</tbody>
</table>
LUNCH SPECIALS

Lunch Specials
Available before 2:30PM. Served with basmati rice, naan and your choice of soup or salad.

Chicken Tikka Masala $10.00
Tandoori chicken tikka served in an aromatic makhni sauce.

Chicken Saag $10.00
Tender chicken breast served in lightly spiced creamed spinach.

Chicken Patia $9.00
Boneless chicken cooked with sweet and sour mangoes and spices.

Tandoori Platter $11.00
Tandoori shrimp and chicken Malai kebabs served with sauteed vegetables.

Chicken Tikka Platter $10.00
Tandoori chicken tikka served with sauteed vegetables.

Seafood Goan Curry $11.00
Your choice of salmon, shrimp or scallops served in a spiced coconut sauce.

Lamb Rogan Josh $10.00
Tender lamb morsels served in a traditional Kashmiri curry sauce.

Lamb Mango $10.00
Curried lamb cooked with mangoes and aromatic spices.

Lamb Sabji $10.00
Tender pieces of lamb cooked with your choice of broccoli, mushroom or mixed vegetables, spiked to your taste.

Veg Korma $9.00

Vegetarian Lunch Specials
Available before 2:30PM. Served with basmati rice, naan and your choice of soup or salad.

Panoor Masala $9.00
Homemade cheese cubes prepared with onions and peppers in aromatic makhni sauce.

Shahi Paneer $9.00
Homemade cheese prepared with onions, peppers and tomatoes in a spiced cream sauce.

Mattar Paneer $9.00
Peas and homemade cheese cubes served in a traditional onion, ginger and garlic sauce.

Palak Paneer $9.00
Homemade cheese served in delicately spiced creamed spinach.

Aloo Ghobi $9.00
Potatoes and cauliflower florets sauteed with tomatoes, ginger and garlic.

Bhindi Masala $9.00
Baby okra sauteed with tomatoes, onions, peppers and spices.

Vegetable Vin d’Alho $9.00
Mixed vegetables prepared in a spicy Goan-style curry.

Malai Kofta $9.00
Paneer dumplings stuffed with raisins in an aromatic cashew sauce.

Mushroom Broccoli Krahi $9.00
Fresh mushrooms and broccoli sauteed in a wok with onions, bell peppers, tomatoes, ginger, garlic and herb.

Banigan BHarr $9.00
eggplant cooked in tangy curry sauce.

Veg Korma
mixed veggies in cashew almond cream sauce

DINNER

Tandoori
Served with sauteed vegetables, basmati rice and your choice of sauce.

Tandoori Fish Tikka $17.00
Salmon marinated with fresh ground spices and yogurt cooked in Tandoor oven.

Tandoori Shrimp $17.00
Jumbo prawns marinated with yogurt and spices cook in Tandoor oven.

Lamb Chops $22.00
Lamb chops marinated in chef special mix of spices and cooked in Tandoor oven.

Paneer Tikka $15.00
Indian cheese cubes and fresh Vegetables marinated and cooked in Tandoor oven.

Lamb Boti Kabab $17.00
Lean cubes of lamb marinated and cooked in Tandoor oven.

Tandoori Chicken Tikka $15.00
Chicken breast marinated and cooked in Tandoor oven.

Malai Kebob Chicken $15.00
Chicken breast mildly spiced and cooked over charcoal Tandoor.
**Vegetarian & Vegan Entrees**

Served with basmati rice.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Korma</td>
<td>$13.00</td>
</tr>
<tr>
<td>Veg Vin d’Alho (Vegan)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Malai Kofta</td>
<td>$13.00</td>
</tr>
<tr>
<td>Palak Paneer</td>
<td>$14.00</td>
</tr>
<tr>
<td>Khumbh Til Ka Paneer</td>
<td>$13.00</td>
</tr>
<tr>
<td>Paneer Makhni</td>
<td>$14.00</td>
</tr>
<tr>
<td>Baingan Bahaar (Vegan)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Dal Makhni</td>
<td>$12.00</td>
</tr>
<tr>
<td>Aloo Gobhi (Vegan)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Mushroom Matter</td>
<td>$12.00</td>
</tr>
<tr>
<td>Dal Tarka (Vegan)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Bombay Potatoes (Vegan)</td>
<td>$11.00</td>
</tr>
<tr>
<td>Paneer Bhuraji</td>
<td>$14.00</td>
</tr>
<tr>
<td>Paneer Kadhi</td>
<td>$13.00</td>
</tr>
<tr>
<td>Panner Chettinadu</td>
<td>$14.00</td>
</tr>
<tr>
<td>Vegetable Chettinadu</td>
<td>$13.00</td>
</tr>
<tr>
<td>Paneer Vin d’Alho</td>
<td>$13.00</td>
</tr>
<tr>
<td>Chili Paneer</td>
<td>$13.00</td>
</tr>
</tbody>
</table>

**Biryani (Rice Entrees)**

Served with basmati rice.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Millan Special Biryani</td>
<td>$18.00</td>
</tr>
<tr>
<td>Goet Biryani</td>
<td>$15.00</td>
</tr>
<tr>
<td>Lamb Biryani</td>
<td>$15.00</td>
</tr>
<tr>
<td>Chicken Biryani</td>
<td>$14.00</td>
</tr>
<tr>
<td>Vegetable Biryoni</td>
<td>$12.00</td>
</tr>
<tr>
<td>Chicken Tikka Biryani</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

**Seafood Entrees**

Served with basmati rice.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coastal Shrimp Curry</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seafood Masala</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seafood Vin d’Alho</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seafood Korma</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seafood Goan Curry</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seafood Patia</td>
<td>$18.00</td>
</tr>
</tbody>
</table>
Lamb & Goat Entrees
Served with basmati rice.

Rogan Josh $17.00
Lean pieces of lamb or goat cooked in a heavenly curry sauce.

Jalfrazie $17.00
Lamb or goat stir-fried with fresh vegetables in a zesty glaze and ginger.

Saag $17.00
Lamb or goat cooked with a generous portion of spinach and herbs.

Mushroom Curry $17.00
A hearty curry of lamb with mushrooms.

Tikka Masala $17.00
Lamb morsels simmered in an aromatic makhni sauce.

Vin d’Alho $17.00
Tender lamb or goat in a spicy Goan style curry flavored with garlic and vinegar.

Pasanda $17.00
Lamb or goat morsels simmered in a mild cream sauce flavored with almonds and cashews.

Chettinadu $17.00
Traditional southern style spicy curry.

Combination Dinners

Dinner for Two $45.00
Lascorni gobi, chicken tikka, tandoori shrimp, vegetable patia, basmati rice, naan bread, and your choice of masala: lamb or chicken. Served with desert.

Chicken Entrees
Served with basmati rice

Chicken Tikka Masala $15.00
Tandoori chicken tikka in an aromatic makhni sauce.

Achari Chicken Ka Korma $15.00
Morsels of achar marinated chicken in a delicately spiced cashew sauce.

Kalonji Pudina Chicken $15.00
Chicken, peppers and onions sauteed with spice paste, nigella and mint.

Chicken Chettinadu $15.00
A traditional southern Indian style spicy chicken curry.

Chicken Saffron $15.00
Tandoori chicken breast in a delicately spiced saffron sauce.

Chicken Makhani $15.00
Boneless chicken roasted in clay oven, simmered in tomato butter cream sauce.

Chicken Tikka Saag $15.00
Tender chicken breast roasted in clay oven and sauteed with spiced spinach and herbs.

Chicken Vin d’Alho $15.00
Goan style spicy curry.

Chicken Kadhi $15.00
Tomato cumin masala with ginger garlic, onions and bell peppers.

Chicken Patia $15.00
Tangy curry with mango ginger scallions.

Chicken Saag $15.00
Creamy spinach slow simmered with fragrant.

Chicken Chili $15.00
Tangy chicken, onion and bell peppers.
SIDES

Breads
All of our breads are freshly baked in our tandoor oven upon order.

<table>
<thead>
<tr>
<th>Bread</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Naan</td>
<td>$2.00</td>
</tr>
<tr>
<td>Garlic Naan</td>
<td>$3.00</td>
</tr>
<tr>
<td>Roti</td>
<td>$2.00</td>
</tr>
<tr>
<td>Paratha</td>
<td>$2.00</td>
</tr>
<tr>
<td>Peshawari Naan</td>
<td>$4.00</td>
</tr>
<tr>
<td>Kulcha</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

- **Garlic Naan**
  - Indian bread stuffed with crushed cashews, raisins, cherry and coconut.

- **Kulcha**
  - Indian bread stuffed with your choice of onion, cheese, cauliflower, potato, methi (fenugreek) or spinach.

Accompaniments

<table>
<thead>
<tr>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raita</td>
<td>$2.00</td>
</tr>
<tr>
<td>Achar</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mango Chutney</td>
<td>$2.00</td>
</tr>
<tr>
<td>Papadum</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

- **Raita**
  - Classic yogurt sauce prepared with cucumber and herbs.

- **Papadum**
  - A thin, crisp disc-shaped Indian food based on a seasoned dough.

DESSERT

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gulab Jamun</td>
<td>$4.00</td>
</tr>
<tr>
<td>Chocolate Torte Cake</td>
<td>$5.00</td>
</tr>
<tr>
<td>Kheer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Rasmali Dessert</td>
<td>$4.00</td>
</tr>
<tr>
<td>Firni Custard</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

- **Gulab Jamun**
  - Light pastry served in cardamom infused syrup with a coconut garnish.

- **Rasmali Dessert**
  - Two (2) pieces.
BEVERAGES

Soda
12-Ounce can

Pepsi $1.25  Diet Coke $1.25
Diet Pepsi $1.25  Sprite $1.25
Coke $1.25

Water
16-Ounces

Bottled Water $1.25  Smart Water $4.00

Coffee

Coffee $2.00

Tea

Chai Tea $3.00  Special Indian Tea $2.00

Lassi
A 16-ounce fruit and yogurt drink.

Mango $3.00  Salt $3.00
Strawberry $3.00  Rose $3.00

Shake

Mango Shake $3.00

Juice
16-Ounces.

Mango Juice $3.00

BREADS

NAAN

garlic naan $3.00

NAAN BREADS
## SERVICE WARE

**Service Ware**

*Priced per person*

<table>
<thead>
<tr>
<th>Service Ware</th>
<th>$ .50</th>
<th>No Service Ware Need</th>
<th>varies</th>
</tr>
</thead>
</table>

*Paper plates and serving spoons tongs etc.*
We believe there is nothing more American than BBQ, and nobody more American than the brave men and women who have sworn to protect and serve our communities and our country. We do what we do for the love of our soldiers, firefighters, police officers, first responders—all our loved ones in service.

Every day we strive to serve you authentic BBQ made from the freshest, most delectable ingredients, and serve it to you in a patriotic dining room filled with tributes to those who’ve made our country great, given to us by the people who earned them.

3912 Lanox Avenue
Charlottesville, VA 22901

phone: (432) 260-7740
alt: phone: (757) 871-2932

Hours
M-Sa: 9am to 9pm
Su: 9am to 8pm

(minimum for delivery $120)

Have feedback on this menu? Let us know!
MEAT MARKET

Meat Market
(Priced per pound.) Our meats are not served with sauce. We offer a variety of homemade sauces to suit your taste, please call to inquire.

Brisket $18.38  Turkey $15.78
Texas inspired, oak smoked brisket.  Turkey sliced lean and mean.
Chopped Brisket $15.98  Pulled Chicken $14.98
Chopped brisket marinated in our Memphis Belle sauce.  Moist and flavorful fresh chicken.
Pulled Pork $15.38  Sausage $14.58
Pulled pork that has been slow-smoked and hand pulled.  Your choice of jalapeno and cheese sausage or classic #41 sausage.

SMOKEHOUSE SIGNATURES

Smokehouse Signature
Our meats are not served with sauce. We offer a variety of homemade sauces to suit your taste, please call to inquire.

Chicken $9.19  Salmon $10.49
(1/2 Chicken) Half a yard bird, winner, winner chicken dinner.  Includes a moist and mild salmon fillet.

Smokehouse Signature Ribs
Available in a full rack (10-11 bones). Our meats are not served with sauce. We offer a variety of homemade sauces to suit your taste, please call to inquire.

Bay-B-Back Ribs $25.19  Spare Ribs $23.99
Cooked until they are fall off the bone tender.  Prepared St. Louis style.

PARTY PACKS

Party Packs
(Priced per person, minimum of ten (10) please.) Includes your choice of meats, sides dishes, bakery items, and sauces. Up to ten people includes four pounds (4 lbs.) of smoked meat and three quarters (3 qt.) of sides. Up to twenty people includes eight pounds (8 lbs.) of smoked meat and six quarts (6 qt.) of sides. Up to thirty people includes twelve pounds (12 lbs.) of smoked meat and nine quarts (9 qt.) of sides. Up to forty people includes sixteen pounds (16 lbs.) of smoked meat and twelve quarts (12 qt.) of sides. We can serve any number of guests, please call to inquire.

Party Packs $12.69
Includes your choice of two to three (2-3) meats, three (3) side dishes, a bakery item, and homemade BBQ sauces. The number of sauces varies according to the number of people, please call to inquire.

SIDE DISHES

Side Dishes
(Per quart, unless stated otherwise) Prepared from scratch. We offer seasonal side dishes, please call to inquire.

Maggie’s Mac-N-Cheese $10.69  Cold Slaw $8.89
Serves six (6).
Baked Beans with Brisket $10.44  Salad $15.99
Serves six (6).
Green Beans and Bacon $10.24  Kettle Chips $5.99
Serves six (6)
(Half Pan) Served with ranch dressing or Italian vinaigrette.
BAKERY

Breads

Fresh Sandwich Buns  $6.99  Corn Bread  $9.99
1 Dozen. Serves six (6).

Slider Rolls  $4.99
1 Dozen. Serves six (6).

BEVERAGES

Water

Bottled Water  $1.99
Each.

Tea

Sweet Tea  $6.99  Unsweetened Tea  $6.99
1-Gallon.

Lemonade

Summertime Lemonade  $6.99
1-Gallon.

Soda

Iced Cold Bottled Soda  $2.89
(Each) American Classics.

DESSERT

Desserts

We offer seasonal sweets, please call to inquire.

Brownie and Cookie Trays  varies
Offered in two sizes. The small serves thirty (30) and the large serves fifty (50). Please call to inquire.
SERVICE WARE AND STAFF

Dinnerware
We offer disposable dinnerware free of charge, upon request

<table>
<thead>
<tr>
<th>Disposable Dinnerware</th>
<th>varies</th>
<th>Reusable Chaffing Set</th>
<th>$11.00</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tr>
<tr>
<td></td>
<td></td>
<td>Includes rack, pans, and two (2) hours of fuel.</td>
<td></td>
</tr>
<tr>
<td>No Dinnerware Needed</td>
<td>varies</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Please choose this item if you do not require dinnerware.</td>
<td></td>
</tr>
</tbody>
</table>

Catering Services
We’ll cater your big bash, and even take out the trash! Let the drooling begin! Includes chafing dishes, table linen, dinnerware, and silverware.

<table>
<thead>
<tr>
<th>First Staffer</th>
<th>$40.00</th>
<th>Additional Staffer</th>
<th>$25.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per hour</td>
<td></td>
<td>Per hour.</td>
<td></td>
</tr>
</tbody>
</table>
Mochiko Cville

Features
other SWaM

Services
Delivery, Pickup

Delivery Area
Areas of Charlottesville, VA and North of Charlottesville Delivery Fee $20

HAWAIIAN PLATES

Hawaiian Plates
(Priced per person.) Choose one (1) protein, one (1) starch and two (2) sides

Chicken Katsu $10.00
Chicken breast medallions breaded in panko and deep fried. Served with katsu sauce.

Mochiko Chicken $10.00
Nuggets of dark meat chicken marinated in garlic, ginger, soy and mochiko (rice) flour, then deep-fried to perfection.

Hawaiian BBQ Chicken $10.00
Chicken thighs marinated in our Hawaiian BBQ sauce.

Asian Kale Quinoa Patties $10.00
Quinoa, mixed with kale, peko, egg and a touch of sesame oil, pan-fried to perfection.

Teriyaki Grilled Tofu $9.00
Twin Oaks extra firm tofu, grilled and glazed with teriyaki sauce.

Teriyaki Beef $13.00
Tender thin-sliced beef marinated in our tangy teriyaki BBQ sauce.

Grilled "Poke" Patties $12.00
Grilled patties made of ground tuna, scallions, onion and sesame oil.

DELI ITEMS

Deli Items

SPAM Musubi $3.00
Seasoned rice with a teriyaki glazed SPAM, wrapped in seaweed, a classic Hawaiian snack!
DESSERT

Cookies and Bars
Each
Lilikoi (Passionfruit) Bars $2.00 Black Lava Cookies $2.00
Shortbread cookie topped with passionfruit curd.

Pie
Available in your choice of a slice or a whole pie.
Lilikoi Meringue Pie varies Chocolate Haupia Pie varies

BEVERAGES

Soda
12-Ounce can.
Coke $1.50 Sprite $1.50
Diet Coke $1.50

Water
Bottled Water $1.50

Hawaiian Sun Juices
Lilikoi Passion $2.00 Mango Orange $2.00
Guava $2.00 Pineapple Orange $2.00
Luau Punch $2.00 Green Tea Lychee $2.00
Island Iced Tea $2.00

SERVICE WARE

Service Ware

Paper Products $1.50 No Service Ware Needed varies
Includes paper plates, napkins and utensils.
Modern Nosh is an authentic Jewish deli offering overstuffed sandwiches, house-made meals and cheeses and traditional ethnic specialties. We share our profits with local charities. It's our way of giving back to this great community. So the more you dine, the more we can donate.

**PLEASE NOTE:** Orders are available for pickup at any time during normal business hours. Custom orders are available by request. We are happy to help you create a unique catering experience. Call for details.

**CANCELLATION POLICY:** Orders may be cancelled with at least 24-hour notice with no charge incurred.

111 West Water Street
Charlottesville, VA 22902

Phone: (434) 202-8096

Hours:
M-F: 8am to 5am

(minimum for delivery $100)
# SALAD

**Deli Salads**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Salad</td>
<td>$30.00</td>
<td>(Serves 10-12) Served with your choice of salad dressing</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>$45.00</td>
<td>(Serves 12)</td>
</tr>
</tbody>
</table>

**Egg Salad**

(Serves 12) $35.00

---

# PLATTERS

**Cheese and Meat Platters**

<table>
<thead>
<tr>
<th>Cheese Platter</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Platter</td>
<td>varies</td>
<td>Available in small (serves 8-10) and large (15-16) sizes. Composed of imported Swiss, Provolone, Cheddar and white American cheeses.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat Platter</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat Platter</td>
<td>varies</td>
<td>Available in small (serves 6-8) and large (14-15) sizes. Includes your choice of up to four (4) meats.</td>
</tr>
</tbody>
</table>

---
SANDWICHES

Sandwiches
Served with pickles slices and house-made kettle chips. Includes your choice of one bread, one cheese and two (2) sandwich varieties.

Small Tray $65.00  Large Tray $90.00
(Twelve (12) Half Sandwiches) (Eighteen (18) Half Sandwiches)

Sandwich Fixings $12.00
Composed of tomato, lettuce and onion.

Bread varies
Ordered by the loaf. Call to inquire about prices and availability and use the Special Instructions are to specify your choices.

SIDES

Salads
(Serves twelve (12) guests.)

Coleslaw $20.00  Coleslaw Pasta Salad $24.00
Potato Salad $24.00

Sides

House-Made Kettle Chips $5.00  Pickles (Per Pound) $4.00
(Per Pound)
Barrel Cured Sauerkraut $5.50  House-Made Onion Dip (Half Pound) $4.00
(Per Pound)

Spreads

Deli Mustard $4.00  Mayonnaise $4.00
Russian Dressing $4.00
DESSERT

Cookies

Assorted Cookies $15.00
(Priced per dozen (12))

Bars

Lemon Bars $20.00
(Priced per dozen (12))

Cakes

Favored per whole cake or slice as noted. **PLEASE NOTE** Whole cakes require at least 48-hours notice. Additional flavors are also available, please call to inquire.

NY Style Cheesecake varies Salted Caramel Cheesecake varies
Chocolate Pudding Cake varies

Pies

(Priced per pie or slice as noted) **PLEASE NOTE** pies require at least 48-hours notice.

BEVERAGES

Soda

Dr. Brown Soda $2.25
(Each) Call to inquire about available flavors and specify your choices in the “Special Instructions” area.

Tea

(Priced per gallon) Cups are included.

Iced Tea $9.00

Lemonade

(Priced per gallon) Cups are included.

Lemonade $9.00

SERVICE WARE

Service Ware

Chafers $5.00 No Dinnerware Required varies
(Each)

Disposabale Dinnerware $.75
(Per Person) Includes disposable plate, knife, fork and napkins.
Order Now

Standard lead time is 2 days notice for catering.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

Moe’s Original Bar B Que features award-winning Alabama-style pulled pork, ribs, wings, turkey and chicken while also offering Catfish and a Shrimp Moe-Boy sandwich complemented by two unique sauces. Additionally, made from scratch Southern sides and traditional desserts are served fresh daily from recipes passed down for generations. Large party takeout orders and full service catering with delivery are also available.

Providing a family-friendly atmosphere and outdoor patio, Moe’s Original Bar B Que has a full bar, high definition TVs and is a local watering hole for the surrounding neighborhoods as well as a go-to hang out for all UVA sporting events with its proximity to the University campus.

Call us for The Full Moe’s Experience. The Full Experience menu is set up buffet style and professionally served with Moe’s signature style. Clean up is included. Additional fee for service will apply and 72-hours notice. Please call Ashleigh Abrams to customize the perfect package for your party.

2119 Ivy Road
Charlottesville, VA 22903

phone: (434) 260-3505
alt. phone: (434) 262-3523

Hours
M-Sa: 11am to 9pm
Su: 12pm to 8pm
Drop-Off BBQ Packages

(Priced per person, minimum of twenty (20) people, please.) Your choice of meat served with two (2) side dishes and your choice of buns or grilled cornbread. Additional side dishes and desserts are available at an extra cost. Served with barbecue sauce and pickles. Your meal is delivered in disposable pans and includes serving utensils, plates and plasticware.

**Pulled Pork**
- Minimum Servings: 20
- Qty: 1

Choose One Bread:
- ☐ Bun
- ☐ Grilled Cornbread

Choose One Side Dish Or Dessert:
- Baked Beans

Choose One More Side Dish or Dessert:
- Baked Beans

Choose Any Extras:
- ☐ Baked Beans (add $1.00)
- ☐ Banana Pudding (add $1.00)
- ☐ Black-Eyed Peas (add $1.00)
- ☐ Collard Greens (add $1.00)
- ☐ Mac and Cheese (add $1.00)
- ☐ Marinated Slaw (add $1.00)
- ☐ Mississippi Mud Pie (add $1.00)
- ☐ Potato Salad (add $1.00)
- ☐ Red Beans and Rice (add $1.00)
- ☐ Skillet Corn (add $1.00)
- ☐ Sweet Potato Casserole (add $1.00)
- ☐ Smoked Chicken (add $2.00)

**Special Instructions:**

---

**Smoked Turkey Breast and Pulled Pork**
- Minimum Servings: 20
- Qty: 1

Choose One Bread:
- ☐ Bun
- ☐ Grilled Cornbread

Choose One Side Dish Or Dessert:
- Baked Beans

Choose One More Side Dish or Dessert:
- Baked Beans

Choose Any Extras:
- ☐ Baked Beans (add $1.00)
- ☐ Banana Pudding (add $1.00)
- ☐ Black-Eyed Peas (add $1.00)
- ☐ Collard Greens (add $1.00)
- ☐ Mac and Cheese (add $1.00)
- ☐ Marinated Slaw (add $1.00)
- ☐ Mississippi Mud Pie (add $1.00)
- ☐ Potato Salad (add $1.00)
- ☐ Red Beans and Rice (add $1.00)
- ☐ Skillet Corn (add $1.00)
- ☐ Sweet Potato Casserole (add $1.00)

**Special Instructions:**

---
Smoked Chicken and Pulled Pork  $14.00

<table>
<thead>
<tr>
<th>Minimum Servings: 20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Qty: 1</td>
</tr>
</tbody>
</table>

Choose One Bread:
- Bun
- Grilled Cornbread

Choose One Side Dish Or Dessert:
- Baked Beans

Choose One More Side Dish or Dessert:
- Baked Beans

Choose Any Extras:
- Baked Beans (add $1.00)
- Banana Pudding (add $1.00)
- Black-Eyed Peas (add $1.00)
- Collard Greens (add $1.00)
- Mac and Cheese (add $1.00)
- Marinated Slaw (add $1.00)
- Mississippi Mud Pie (add $1.00)
- Potato Salad (add $1.00)
- Red Beans and Rice (add $1.00)
- Skillet Corn (add $1.00)
- Sweet Potato Casserole (add $1.00)

Special Instructions:

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Pork Ribs and Pulled Pork  $17.00

<table>
<thead>
<tr>
<th>Minimum Servings: 20</th>
</tr>
</thead>
<tbody>
<tr>
<td>Qty: 1</td>
</tr>
</tbody>
</table>

Choose One Bread:
- Bun
- Grilled Cornbread

Choose One Side Dish Or Dessert:
- Baked Beans

Choose One More Side Dish or Dessert:
- Baked Beans

Choose Any Extras:
- Baked Beans (add $1.00)
- Banana Pudding (add $1.00)
- Black-Eyed Peas (add $1.00)
- Collard Greens (add $1.00)
- Mac and Cheese (add $1.00)
- Marinated Slaw (add $1.00)
- Mississippi Mud Pie (add $1.00)
- Potato Salad (add $1.00)
- Red Beans and Rice (add $1.00)
- Skillet Corn (add $1.00)
- Sweet Potato Casserole (add $1.00)

Special Instructions:

---

Beverages

Tea

Priced per gallon  Serves 8-10 per gallon  includes cups

Sweet Ice Tea  $5.00  Unsweetened Ice Tea  $5.00

(Per Gallon)

Lemonade

Priced per gallon  Serves 8-10 per gallon  includes cups

Lemonade  $5.00

(Per Gallon)

Service Ware

Service Ware

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>varies</th>
<th>No Service Ware Needed</th>
<th>varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>We supply necessary paper products.</td>
<td>If you would like us to not send service ware with your order, please choose this item.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Standard lead time is 1 day, 12 hours notice for catering.

We are an Italian deli specializing in fresh pasta.

We make fresh pasta, sauces and pesto in house daily.

We can provide the perfect hot meal for your business or social gathering. We can also provide sandwiches, salads, desserts and drinks.

Give us a try for a real Italian treat!

**Note:** This caterer provides drop-off service only. Staffing is not offered. Food is delivered in foil pans and plastic trays.

Paper products will be included with your order.

921 Preston Avenue
Charlottesville, VA 22903

phone: (434) 295-2494
fax: (434) 295-2426

**Hours**
M-F: 10am to 7pm
Sa: 10am to 6pm
STARTERS

Appetizer Platters
Priced per person, minimum of four (4) please. Includes plates and napkins.

**Antipasto Platter**  $5.50
Includes an assortment of imported salami and cured meats that may include speck rolled in goat cheese and arugula, sopressata and mortadella arranged. Mixed cheeses including at least three (3) of the following: pecorino toscano, bellavitano, appalachian (local cows milk cheese), asiago, sharp provolone and Wonsleydale with cranberries. Attractively plated with olives, marinated vegetables, peppadews and crostini.

**Bruschetta Platter**  $4.50
(2 Pieces Per Person) Fresh Roma tomatoes, basil and fresh mozzarella, chopped and drizzled with extra virgin olive oil. Served on a toasted crostini baguette.

**Hot Hors d’Oeuvres**  $5.50
Assorted hot savory pastries (three (3) per person).

**Mini Crab Cakes**  $5.50
(Price Per Person) Mini crab cakes served with dipping sauce (2 per person).

**Fresh Pesto Platter**  $4.00
Focaccia bread served with a selection of our house made pesto including basil, sun-dried tomato, artichoke, roasted red pepper and olive tapenade. Also includes our Gorgonzola-artichoke spread.

**Roasted Vegetable Platter**  $4.00
An arrangement of fresh zucchini, asparagus, Portobello mushrooms and red bell pepper grilled with extra virgin olive oil, cracked black pepper and house seasoning.

SALAD

Salad (To Serve 10)
Large salads serve ten (10) guests. Dressings served on the side.

**Large House Salad Bowl For 10**  $21.00
Serves ten (10). A large house salad prepared with mixed greens, fresh tomatoes and feta cheese. Served with our house balsamic dressing.

**Add a Single House Salad**  $2.15
A single serving of our house salad if you need a little extra.

**Add a Single Pasta Salad**  $3.25
Cold pasta salad with olives, feta cheese, tomato, pickled red onions and Ceasar dressing.

**Grilled Pesto Chicken**  $2.50
(Per Person) Grilled basil pesto chicken add-on for salads.

**Large Pasta Salad**  $32.00
(Serves 10) Cold pasta salad with olives, feta cheese, tomato, pickled red onions and Ceasar dressing.
## ENTREES

### Poultry

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Mushroom Marsala</td>
<td>$8.95</td>
</tr>
<tr>
<td>Grilled chicken breast prepared with mushrooms, shallots, chicken stock and Marsala wine. You may choose to add our fresh-made egg linguini for an additional charge.</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$8.95</td>
</tr>
<tr>
<td>Breaded chicken breasts layered with marinara sauce and mozzarella cheese. You may choose to add our fresh-made egg linguini for an additional charge.</td>
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</tbody>
</table>

### Lasagna

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Lasagna (Y)</td>
<td>$7.25</td>
</tr>
<tr>
<td>(Priced per person.) A buffet style pan of lasagna prepared with our fresh-made egg pasta, homemade marinara sauce and lots of ricotta, mozzarella, Parmesan and provolone cheeses.</td>
<td></td>
</tr>
<tr>
<td>Meat Lasagna</td>
<td>$7.25</td>
</tr>
<tr>
<td>(Priced per person.) A buffet style pan of lasagna prepared with our fresh-made egg pasta, homemade amatriciana sauce including beef, pork, salami and prosciutto. Topped with ricotta, mozzarella, provolone and Parmesan cheeses.</td>
<td></td>
</tr>
<tr>
<td>Spinach Lasagna</td>
<td>$7.25</td>
</tr>
<tr>
<td>(Priced per person.) A buffet style pan of lasagna prepared with our fresh-made spinach pasta, homemade marinara sauce, spinach and ricotta, mozzarella, provolone and Parmesan cheeses.</td>
<td></td>
</tr>
<tr>
<td>Grilled Eggplant Lasagna</td>
<td>$7.25</td>
</tr>
<tr>
<td>(Priced per person.) A buffet style pan of lasagna prepared with our fresh-made egg pasta, homemade marinara sauce, grilled eggplant and ricotta, mozzarella, provolone and Parmesan cheeses.</td>
<td></td>
</tr>
<tr>
<td>Vegetable Lasagna</td>
<td>$7.25</td>
</tr>
<tr>
<td>(Priced per person.) A buffet style pan of lasagna prepared with our fresh-made egg pasta, homemade marinara sauce, zucchini, cauliflower, carrots, green beans and ricotta, mozzarella, provolone and Parmesan cheeses.</td>
<td></td>
</tr>
</tbody>
</table>

### Pasta

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Cheese Ziti</td>
<td>$7.25</td>
</tr>
<tr>
<td>A buffet style pan of ziti prepared with our fresh-made egg rigatoni, homemade marinara sauce and lots of ricotta and mozzarella.</td>
<td></td>
</tr>
<tr>
<td>Baked Meat Ziti</td>
<td>$7.25</td>
</tr>
<tr>
<td>A buffet style pan of ziti prepared with our fresh-made egg rigatoni, homemade amatriciana sauce and lots of ricotta and mozzarella.</td>
<td></td>
</tr>
<tr>
<td>Fresh Pasta with Marinaro</td>
<td>$5.95</td>
</tr>
<tr>
<td>A buffet style pan of our fresh-made egg linguini prepared with our homemade marinara sauce.</td>
<td></td>
</tr>
<tr>
<td>Fresh Pasta with Amatriciana</td>
<td>$6.25</td>
</tr>
<tr>
<td>A buffet style pan of our fresh-made egg linguini served with our homemade amatriciana sauce, a red sauce prepared with beef and pork.</td>
<td></td>
</tr>
<tr>
<td>Fresh Pasta with Mushroom Sauce</td>
<td>$6.25</td>
</tr>
<tr>
<td>A buffet style pan of our fresh-made egg linguini and homemade creamy mushroom sauce.</td>
<td></td>
</tr>
<tr>
<td>Tortellini with Pesto</td>
<td>$8.25</td>
</tr>
<tr>
<td>Cheese Tortellini with Basil Pesto</td>
<td></td>
</tr>
<tr>
<td>Tortellini with Marinara</td>
<td>$7.95</td>
</tr>
<tr>
<td>Cheese Tortellini with Marinara Sauce</td>
<td></td>
</tr>
</tbody>
</table>

### Meatballs & Marinara

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs &amp; Marinara</td>
<td>$7.25</td>
</tr>
<tr>
<td>Beef &amp; Pork Meatballs w/ our Marinara Sauce and Fresh Pasta</td>
<td></td>
</tr>
</tbody>
</table>

To add salad or focaccia wedges to your entree please see our Salad and Side sections.
### SANDWICHES

**Sandwich Platters**

(Priced per person, minimum of eight (8) please. Sandwiches are cut into quarters, served dressed and ready to eat. Please let us know if you have special dietary restrictions, allergies or need vegetarian or vegan only options. We will accommodate your needs.)

<table>
<thead>
<tr>
<th>Sandwich Tray</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sandwich Tray</td>
<td>$6.99</td>
</tr>
<tr>
<td>We will provide an assortment of sandwiches for your guests.</td>
<td></td>
</tr>
<tr>
<td>La Giaconda Sandwich Tray</td>
<td>$6.99</td>
</tr>
<tr>
<td>Fresh mozzarella, tomatoes and basil served on focaccia with sun-dried tomato pesto.</td>
<td></td>
</tr>
<tr>
<td>Da Vinci Sandwich Tray</td>
<td>$6.99</td>
</tr>
<tr>
<td>Italian salami and cheese served on seeded baten with sun-dried tomato pesto, lettuce and tomato.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Tray</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Val d’Aosta Sandwich Tray</td>
<td>$6.99</td>
</tr>
<tr>
<td>(Delivered hot.) Rosemary ham, Fontina cheese and pickled onions served on focaccia with red pepper mustard.</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Sandwich Tray</td>
<td>$6.99</td>
</tr>
<tr>
<td>(Delivered hot.) Grilled eggplant, Portobello mushrooms and roasted red peppers served on focaccia with Gorgonzola artichoke spread.</td>
<td></td>
</tr>
<tr>
<td>Turkey Muffaletta Sandwich Tray</td>
<td>$6.99</td>
</tr>
<tr>
<td>Smoked turkey, provolone cheese and olive salad served on ciabatta with mayonnaise, lettuce, and tomato.</td>
<td></td>
</tr>
</tbody>
</table>

**Boxed Lunch**

(Priced per person, minimum of eight (8) please. Lunch boxes include your choice of sandwich and chocolate chip, oatmeal raisin or peanut butter cookie. You may choose to add a bag of chips (2 oz.) for an additional charge.)

<table>
<thead>
<tr>
<th>Box Lunch</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sandwich Box Lunch</td>
<td>$8.99</td>
</tr>
<tr>
<td>We will provide an assortment of box lunches for your guests.</td>
<td></td>
</tr>
<tr>
<td>La Giaconda Sandwich Box</td>
<td>$8.99</td>
</tr>
<tr>
<td>Fresh mozzarella, tomatoes and basil served on focaccia with sun-dried tomato pesto.</td>
<td></td>
</tr>
<tr>
<td>Da Vinci Sandwich Box Lunch</td>
<td>$8.99</td>
</tr>
<tr>
<td>Italian salami and cheese served on seeded baten with sun-dried tomato pesto, lettuce and tomato.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Box Lunch</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Val d’Aosta Sandwich Box</td>
<td>$8.99</td>
</tr>
<tr>
<td>Lunch</td>
<td></td>
</tr>
<tr>
<td>(Delivered hot.) Rosemary ham, Fontina cheese and pickled onions served on focaccia with red pepper mustard.</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Sandwich Box Lunch</td>
<td>$8.99</td>
</tr>
<tr>
<td>(Delivered hot.) Grilled eggplant, Portobello mushrooms and roasted red peppers served on focaccia with Gorgonzola artichoke spread.</td>
<td></td>
</tr>
<tr>
<td>Turkey Muffaletta Sandwich Box Lunch</td>
<td>$8.99</td>
</tr>
<tr>
<td>Lunch</td>
<td></td>
</tr>
<tr>
<td>Smoked turkey, provolone cheese and olive salad served on ciabatta with mayonnaise, lettuce, and tomato.</td>
<td></td>
</tr>
</tbody>
</table>
## SIDES

**Bread**  
*Fresh toasted focaccia bread with garlic oil.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Focaccia Wedge Tray</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 10) Wedges of fresh focaccia bread toasted with garlic oil.</td>
<td></td>
</tr>
<tr>
<td>Add a Focaccia Wedge</td>
<td>$0.90</td>
</tr>
<tr>
<td>A single serving if you need a little extra.</td>
<td></td>
</tr>
<tr>
<td>Bag of Chips 🥗 🌽 🌿</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

## DESSERT

**Dessert Platter**  
Priced per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dessert Platter</td>
<td>$27.00</td>
</tr>
<tr>
<td>(Serves 10, Approximately 20 pieces.) An assortment of small cannoli and biscotti. You may choose to add extra servings for an additional charge.</td>
<td></td>
</tr>
<tr>
<td>Extra Dessert Options</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad Bowl</td>
<td>$36.00</td>
</tr>
<tr>
<td>(Serves 10 People) A mixed fresh fruit bowl which includes, melons, grapes, pineapple, blueberries, strawberries and lemon juice.</td>
<td></td>
</tr>
</tbody>
</table>

## BEVERAGES

**Soda**  
*San Pellegrino Italian soda in twelve ounce (12 oz.) cans.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Soda</td>
<td>$1.89</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Lemon Soda</td>
<td>$1.89</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Grapefruit Soda</td>
<td>$1.89</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Red Orange Soda</td>
<td>$1.89</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>

**Water**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>$1.25</td>
</tr>
<tr>
<td>(16-oz. Plastic Bottle)</td>
<td></td>
</tr>
<tr>
<td>One Gallon of Water</td>
<td>$8.99</td>
</tr>
<tr>
<td>Accompanied by fifteen (15) twelve ounce (12 oz.) cups and ice.</td>
<td></td>
</tr>
<tr>
<td>Italian Sparkling Water</td>
<td>$1.89</td>
</tr>
<tr>
<td>(16-oz. Bottle)</td>
<td></td>
</tr>
<tr>
<td>Assorted Italian Waters and</td>
<td>$1.89</td>
</tr>
<tr>
<td>Italian Sodas</td>
<td></td>
</tr>
<tr>
<td>Priced per person, minimum of eight (8) please. Chef's choice of assorted Italian waters and sodas.</td>
<td></td>
</tr>
<tr>
<td>Italian Bottled Water</td>
<td>$1.89</td>
</tr>
<tr>
<td>(16-oz. Bottled Water)</td>
<td></td>
</tr>
</tbody>
</table>

**Tea**  
*Sixteen ounce (16 oz.) bottles of San Bernadetto sweetened tea*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Peach Tea</td>
<td>$2.19</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Green Tea</td>
<td>$2.19</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Lemon Tea</td>
<td>$2.19</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
<tr>
<td>Service Ware</td>
<td></td>
</tr>
<tr>
<td>------------------------------</td>
<td></td>
</tr>
<tr>
<td>Paper Products</td>
<td>varies</td>
</tr>
</tbody>
</table>

*Paper products are included free of charge.*
Standard lead time is 2 days notice for catering.

Please Note: Orders are delivered with appropriate paper products.

To have us arrive to deliver and serve from the Mouth Wide Open food truck please make sure to order that service from the menu category called The Truck, on the menu page.

For groups of 50 or more people, expanded delivery hours and special pricing may be available. Please call us to arrange.

2559 Scottsville Road
Charlottesville, VA 22902
phone: (434) 245-0221

Hours
M-Sa: 11am to 9pm
**SALAD**

**Salad Bowl**

*House Salad Bowl*  
$3.00  
Prepared with spinach, tomato, cucumber, cheese, and house 
vinaigrette. Served in a 12-oz bowl.

**SLIDERS**

**Sliders**  
*Includes two (2) sliders per person. Prepared on yeast rolls. All condiments are included.*

- **Crab Cake**  
  $10.00  
  Prepared with fresh corn avocado salsa.

- **Grilled Chicken**  
  $8.00  
  Prepared with chipotle sauce and caramelized onions.

- **Spicy Whiskey Burger**  
  $8.00  
  Topped with an onion ring and whiskey BBQ sauce.

- **Black Bean Burger**  
  $8.00  
  Topped with salsa fresca and ancho sour cream.

- **Salmon**  
  $10.00  
  Prepared with lemon herb sauce.

**SIDES**

**Side Dishes**

- **Fries**  
  $3.00  
  Served with your choice of Mouth Wide Open chipotle sauce or 
ketchup.

- **Brussels Sprouts**  
  $3.00  
  Served with Mouth Wide Open chipotle sauce.

- **Onion Rings**  
  $3.00  
  Served with your choice of Mouth Wide Open chipotle sauce or 
ketchup.

- **Fried Corn**  
  $3.00  
  Prepared with Parmesan cheese and spices.

**BEVERAGES**

**Soda**

- **Coke**  
  $2.00  
  (Each) Served in a 20 oz bottle.

- **Root Beer**  
  $2.00  
  (Each) Served in a 12 oz bottle.

- **Dist Coke**  
  $2.00  
  (Each) Served in a 20 oz bottle.

**Water**

- **Bottled Water**  
  $1.00  
  (Each) Served in a 20-oz bottle.
THE TRUCK

The Mouth Wide Open Truck
This is an additional charge in addition to the regular delivery charge

Bring The Truck! $25.00

For just $25, you can have the Mouth Wide Open food truck pull up to the front door of your meeting or office party or serve a picnic to your group.

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

Paper products are included.
Orzo Kitchen and Wine Bar Catering

Order Now

Features
american, international, italian, mediterranean, wine, Zero Waste

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA

Standard lead time is 1 day notice for catering.
Service staff is required.

Orzo Kitchen and Wine Bar cooks what the earth gives us. Each month, each week, even each day, brings a different harvest from our local farms. We strive to showcase these ingredients in the best manner possible. These prospective menus are intended to demonstrate what will be coming out of our kitchen throughout the year.

As we begin to close upon the date of your event, we will know what is coming out of the ground and be able to solidify all the final details.

Orzo’s management and chefs are happy to work with you every step of the way to ensure a seamless event. We are a full-service restaurant and can create anything you have in mind.

SPRING: Green has returned to the earth. Delicate greens, shoots, buds, and flowers are beginning to sprout all around us. Asparagus pokes through the black soil, tingling in the season. Pastures are filled with new livestock as the bounty of nature begins anew.

SUMMER: Sun warmed stone fruits hang heavy in the trees. Tomatoes, eggplant, and corn overflow from every farmer’s market in the nation. Delicate herbs have transformed into hearty, husky, perfumed事宜 cards.

AUTUMN: Slightly cooler nights yield sugary pumpkins, apples, and pears. The last harvest of corn is ground into polenta for the pantry. Cranberries pop up on menus along with butternut squash, American tea nuts and hand-foraged mushrooms.

WINTER: The frosts of central Virginia sweeten parsnips, carrots, and hearty beets. This is when we break open the pickles, jams, marmalades and confit we have been stocking all year. Cold waters bring firm, crisp oysters and shellfish from around the world.

416 West Main Street
Suite B
Charlottesville, VA 22903

phone: (434) 975-6796
alt. phone: (707) 815-2814

Hours
M-W: 11:30am to 9pm
Th: 11:30am to 9:30pm
F-Sa: 11:30am to 10pm
Su: 5:30pm to 9pm
STARTERS

Passed Appetizers
(Priced per person, minimum twenty (20), please.) Service staff is required with a minimum of one (1) chef and two (2) servers. Please call to arrange.

<table>
<thead>
<tr>
<th>Four (4) Passed Appetizers for 2 Hours</th>
<th>Five (5) Passed Appetizers for 2 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>$30.00</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

Appetizer Descriptions
**DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY** Please see the “Passed Appetizers” category to order.

- **ABG Broquatte Crostini** varies
  - **DO NOT ORDER HERE** Prepared with ricotta puree, prosciutto di parma and basil oil.

- **Angus Beef Carpaccio** varies
  - **DO NOT ORDER HERE** Angus beef carpaccio and olive oil pesto served with chives, truffle vinaigrette and Pecorinoro cheese.

- **Baked Pork Terrine** varies
  - **DO NOT ORDER HERE** Prepared with cocoa tuille, sea salt and warming spices.

- **Beef Tartare** varies
  - **DO NOT ORDER HERE** Prepared with mustard seeds, crispy Reggiano wafer and pepper aioli.

- **Fried Lamb Croquettes** varies
  - **DO NOT ORDER HERE** Includes fennel agrodolce and saffron mustard.

- **Fried Rock Barn Pork Croquettes** varies
  - **DO NOT ORDER HERE** Served with pickled vegetables and bacon mouseline.

- **Grilled Lamb Tenderloin** varies
  - **DO NOT ORDER HERE** Served with crispy vegetables and spicy mustard.

- **Grilled Rock Barn Pork Belly** varies
  - **DO NOT ORDER HERE** Served with beer mustard and rye bread.

- **Roasted Chicken Terrine** varies
  - **DO NOT ORDER HERE** Prepared with cocoa, sea salt and pine nuts.

- **Rock Barn Pork Croquettes** varies
  - **DO NOT ORDER HERE** Served with pickled vegetables and bacon mouseline.

- **Twice Cooked Pork Belly** varies
  - **DO NOT ORDER HERE** Served with Amish Cheddar biscuits and smoked apple.

- **Butter Poached Carolina Shrimp** varies
  - **DO NOT ORDER HERE** A shrimp mousse prepared with ginger broth and pickled peach.

- **Cast-Iron Seared Ahi Tuna** varies
  - **DO NOT ORDER HERE** Includes cucumber, radish and coriander vinaigrette.

- **Chilled “Old Salt” Oyster** varies
  - **DO NOT ORDER HERE** Chilled “old salt” oyster and cauliflower bisque prepared with applewood smoked bacon.

- **Grilled Shrimp** varies
  - **DO NOT ORDER HERE** One (1) shrimp prepared with Greek yogurt, citrus, ginger and soy sauce.

- **Lump Crabmeat “Poppers”** varies
  - **DO NOT ORDER HERE** Served with spicy tasso mouseline.

- **Lump Crabmeat Fritters** varies
  - **DO NOT ORDER HERE** Includes green apple mustard and dill vinaigrette.

- **Olive Oil Poached Tuna** varies
  - **DO NOT ORDER HERE** Prepared with crispy pastry, black olive and egg yolk.

- **Organic Salmon Tartar with Pomegranate** varies
  - **DO NOT ORDER HERE** Includes organic salmon tartar with ginger, pomegranate and black sesame crisps.

- **Organic Salmon Tartar with Rhubarb** varies
  - **DO NOT ORDER HERE** Includes organic salmon tartar with ginger, rhubarb and black sesame crisps.

- **Pancetta Wrapped Fried Asparagus** varies
  - **DO NOT ORDER HERE** Prepared with sesame seeds, sage and sea salt.

- **Seared Yellow Fin Tuna** varies
  - **DO NOT ORDER HERE** Includes persimmon Greek yogurt and sesame seed cracker.

- **Smoked Carolina Trout** varies
  - **DO NOT ORDER HERE** Served with bread, butter, chervil and roe.

- **Smoked Salmon Cracker** varies
  - **DO NOT ORDER HERE** Prepared with cream cheese and “Everything” crumble (dried egg yolks and herbs).
### Vegetarian Appetizer Descriptions

**DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY** Please see the "Passed Appetizer" category to order.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Variation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beet, Fontina, Sage and Brioche</td>
<td>varies</td>
</tr>
<tr>
<td>&quot;Grilled Cheese&quot;</td>
<td></td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> (Vegetarian)</td>
<td></td>
</tr>
<tr>
<td>Butternut Squash Soup Shooters</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> (Vegetarian)</td>
<td></td>
</tr>
<tr>
<td>Chilled Spring Pea Soup</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> (Vegetarian)</td>
<td></td>
</tr>
<tr>
<td>Fava Bean Puree</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> (Vegetarian)</td>
<td></td>
</tr>
</tbody>
</table>

### Fried Pumpkin Ravioli

**DO NOT ORDER HERE** (Vegetarian) Prepared with date molasses and smoked hazelnut.

### Local Tomato Bruschetta

**DO NOT ORDER HERE** (Vegetarian) Prepared with olive oil and basil.

### Mini-Olive Oil Shortbreads

**DO NOT ORDER HERE** (Vegetarian) Prepared with beet tarte, goat's cheese and lemon olive oil.

### Roasted Local Corn Soup

**DO NOT ORDER HERE** (Vegetarian) Served with green tomato mostarda, commeal tule and corn mousses.

---

### PLATED DINNER

#### Plated Dinner

*Priced per person, minimum twenty-five (25), please. You may mix and match two (2) entrees to reach the minimum.* Includes your choice of one (1) first course and one (1) dessert. Please see the "First Course Descriptions" and "Dessert Descriptions" categories for detailed descriptions of those items. Two (2) chefs and two (2) servers for five (5) or more hours are required. Please call to arrange.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Lamb Loin</td>
<td>$40.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Prepared with roasted shallot, cream, black olive dust and broccoli rabe.</td>
<td></td>
</tr>
<tr>
<td>Grilled Lamb Sirloin</td>
<td>$40.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with merguez sausage, smoked garlic-potato puree and spinach.</td>
<td></td>
</tr>
<tr>
<td>Aspen Ridge Hanger Steak</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with potato gratin, smoked onions, escarole and demi sauce.</td>
<td></td>
</tr>
<tr>
<td>Local Rock Barn Pork Roast</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with roasted potatoes, date puree, beer mustard and breadcrumbs.</td>
<td></td>
</tr>
<tr>
<td>Slow Roast Pork Loin</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Includes mustard spaetzle, pancetta, smoked green apple and herbs.</td>
<td></td>
</tr>
<tr>
<td>Organic Faroe Island Salmon</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with green wheat, spinach, garlic puree and mushroom salad.</td>
<td></td>
</tr>
<tr>
<td>Olive Oil Poached Halibut</td>
<td>$40.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with vialone rice, tomato, blanca eggplant and smoked basil.</td>
<td></td>
</tr>
<tr>
<td>Pancetta Wrapped Carolina</td>
<td>$35.00</td>
</tr>
<tr>
<td>Trout</td>
<td></td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Includes braised greens, chickpeas, raisins and preserved lemon.</td>
<td></td>
</tr>
<tr>
<td>Chicken Confit</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Includes preserved lemon potatoes, green olives, Moroccan spiced and asparagus.</td>
<td></td>
</tr>
<tr>
<td>Grilled Free Range Chicken</td>
<td>$35.00</td>
</tr>
<tr>
<td>Breast and Thigh</td>
<td></td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Includes a corn and bacon saute and grilled sweet peppers.</td>
<td></td>
</tr>
<tr>
<td>Roast Organic Chicken</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with mushroom cavatelli, spinach butter and candied bacon.</td>
<td></td>
</tr>
<tr>
<td>Seared Duck Breast with</td>
<td>$39.00</td>
</tr>
<tr>
<td>Apricot Jus</td>
<td></td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Includes toasted frepolo, pine nuts, summer beans and apricot jus.</td>
<td></td>
</tr>
<tr>
<td>Seared Duck Breast with Potato</td>
<td>$35.00</td>
</tr>
<tr>
<td>Gnocchi</td>
<td></td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Includes sunchoke, sunflower and potato gnocchi.</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Risotto</td>
<td>$35.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Risotto prepared with English peas, asparagus, Sharondain farm mushrooms and summer squash.</td>
<td></td>
</tr>
</tbody>
</table>
**Plated Dinner with Appetizers**

(Priced per person, minimum twenty-five (25), please. You may mix and match two (2) entrees to reach the minimum.) Includes your choice of three (3) passed appetizers, one (1) first course and one (1) dessert. Please see the "First Course Descriptions" and "Dessert Descriptions" categories for detailed descriptions of these items. Please see the "Starters" menu for appetizer descriptions. Two (2) chefs and two (2) servers for five (5) or more hours are required. Please call to arrange.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Lamb Loin</td>
<td>Prepared with roasted shallot cream, black olive dust and broccoli rabe.</td>
<td>$48.00</td>
</tr>
<tr>
<td>Grilled Lamb Sirloin</td>
<td>Prepared with merguez sausage, smoked garlic-potato puree and spinach.</td>
<td>$48.00</td>
</tr>
<tr>
<td>Aspen Ridge Hanger Steak</td>
<td>Served with potato grain, smoked onions, escarole and demi sauce.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Local Rock Barn Pork Roast</td>
<td>Served with roasted potatoes, date puree, beer mustard and bread crumbs.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Slow Roast-Pork Loin</td>
<td>Includes mustard spaetzle, pancetta, smoked green apple and herbs.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Organic Faroe Island Salmon</td>
<td>Served with green wheat, spinach, garlic puree and mushroom salad.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Olive Oil Poached Halibut</td>
<td>Served with vialone rice, tomato, bianca eggplant and sacred basil.</td>
<td>$48.00</td>
</tr>
<tr>
<td>Pancotta Wrapped Carolina</td>
<td>Includes braised greens, chickpeas, raisins and preserved lemon.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Trout</td>
<td>Includes preserved lemon potatoes, green olives, Moroccan spices and asparagus.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Chicken Confit</td>
<td>Includes preserved lemon potatoes, green olives, Moroccan spices and asparagus.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Breast and Thigh</td>
<td>Includes a corn and bacon sauce and grilled sweet peppers.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Roast Organic Chicken</td>
<td>Served with mushroom cavaielli, spinach butter and candied bacon.</td>
<td>$43.00</td>
</tr>
<tr>
<td>Seared Duck Breast with</td>
<td>Includes toasted figs, pine nuts, summer beans and apricot jus.</td>
<td>$47.00</td>
</tr>
<tr>
<td>Apricot Jus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seared Duck Breast with Potato</td>
<td>Includes sunchoke, sunflower and potato gnocchi.</td>
<td>$47.00</td>
</tr>
<tr>
<td>Vegetarian Risotto</td>
<td></td>
<td>$43.00</td>
</tr>
</tbody>
</table>

**First Course Descriptions**

**DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY** Please see the "Plated Dinner" categories to order.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>Prepared with Romaine hearts, shaved Reggiano cheese and garlic croutons.</td>
<td>varies</td>
</tr>
<tr>
<td>Caprese Salad</td>
<td>Prepared with local heirloom tomatoes, fresh mozzarella cheese and basil oil.</td>
<td>varies</td>
</tr>
<tr>
<td>Charcuterie Plate</td>
<td>Includes assorted cured meats, house made pickles, mustards and cherry bread.</td>
<td>varies</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>Prepared with roasted tomato vinaigrette and shaved Reggiano cheese.</td>
<td>varies</td>
</tr>
<tr>
<td>Grilled Portuguese Octopus</td>
<td>Served with chorizo sofrito, sea beans and chilipaste.</td>
<td>varies</td>
</tr>
<tr>
<td>Local Lettuces with Lemon- Honey Vinaigrette</td>
<td>Prepared with local lettuces, spiced almonds, French feta cheese, radishes and lemon honey vinaigrette.</td>
<td>varies</td>
</tr>
<tr>
<td>Local Lattus with</td>
<td>Prepared with local lettuces, dates, toasted pine nuts, ricotta salata and pomegranate vinaigrette.</td>
<td>varies</td>
</tr>
<tr>
<td>Pomegranate Vinaigrette</td>
<td>Prepared with local lettuces, dates, toasted pine nuts, ricotta salata and pomegranate vinaigrette.</td>
<td>varies</td>
</tr>
<tr>
<td>Lump Crab and Citrus Salad</td>
<td>Prepared with celery root, green apple, Greek yogurt and herb vinaigrette.</td>
<td>varies</td>
</tr>
<tr>
<td>Minced Ahi Tuna Tartar</td>
<td>Prepared with ginger, lime leaves and sesame crackers.</td>
<td>varies</td>
</tr>
<tr>
<td>Roasted Local Corn Soup</td>
<td>Prepared with green tomato mostarda, cornmeal tuille and corn mousse.</td>
<td>varies</td>
</tr>
<tr>
<td>Whole Milk Burrata</td>
<td>Prepared with black fig jam, roasted beets, mushroom &quot;caramell&quot; and hazelnut oil.</td>
<td>varies</td>
</tr>
</tbody>
</table>
Dessert Descriptions

**DO NOT ORDER HERE. FOR DESCRIPTIVE PURPOSES ONLY.** Please see the "Plated Dinner" categories to order.

Chocolate-Dried Cranberry-Walnut Brownies

**DO NOT ORDER HERE** One (1) per person.

Classic Tiramisu

**DO NOT ORDER HERE** Espresso soaked lady fingers prepared with Kahula cream and chocolate shavings.

Dark Chocolate Whiskey Pudding

**DO NOT ORDER HERE** Served with toasted graham cracker and burnt marshmallow.

Italian Citrus Cake

**DO NOT ORDER HERE** Prepared with orange sauce and whipped cream.

Lemon Curd Tartlets

**DO NOT ORDER HERE** One (1) per person. Prepared with dark chocolate.

Semi-Sweet Chocolate Chip-Toasted Walnut Cookies

**DO NOT ORDER HERE** One (1) per person.

Strawberry Shortcakes

**DO NOT ORDER HERE** Prepared with whipped creme fraiche.

BUFFET

Buffet

(Priced per person, minimum twenty-five (25), please. You may choose two (2) entrees to reach the minimum.) Includes your choice of one (1) chilled salad, one (1) warm vegetable and one (1) warm starch. Please see the "Chilled Salad Descriptions," "Warm Starches Descriptions," and "Warm Vegetable Descriptions" categories for detailed descriptions of these items. Two (2) chefs and two (2) servers for five (5) or more hours are required. Please call to arrange.

- Grilled and Dijon Marinaded Flank Steak $35.00
  (Minimum thirteen (13), please.) Served with herb pistou.

- Roast Angus Tenderloin $45.00
  (Minimum thirteen (13), please.) Prepared with horseradish cream.

- Roasted and Chopped Pastured Chicken $35.00
  (Minimum thirteen (13), please.) Prepared with Parmigiano-Reggiano cheese and basil.

- Roasted Brined Pasture-Raised Chicken $35.00
  (Minimum thirteen (13), please.) Prepared with black pepper and sage.

- Red Wine Braised Lamb Shanks $39.00
  (Minimum thirteen (13), please.)

- Slow-Roasted Duroc Pork Shoulder $35.00
  (Minimum thirteen (13), please.)

- Duroc Pork Roast $35.00
  (Minimum thirteen (13), please.) Rubbed with oregano, thyme and orange blossom honey.

- Roasted Faroe Island Organic Salmon $35.00
  (Minimum thirteen (13), please.) Served with lemon and herb salad.

- Cast-Iron Seared Faroe Island Organic Salmon $35.00
  (Minimum thirteen (13), please.) Prepared with sesame and ginger.
Buffet with Passed Appetizers

(Priced per person, minimum twenty-five (25), please. You may choose two (2) entrees to reach the minimum.) Includes your choice of three (3) passed appetizers, one (1) chilled salad, one (1) warm vegetable and one (1) warm starch. Please see the “Chilled Salad Descriptions,” “Warm Starches Descriptions” and “Warm Vegetable Descriptions” categories for detailed descriptions of these items. Please see the “Starter” menu for appetizer descriptions. Two (2) chefs and two (2) servers for five (5) or more hours are required. Please call to arrange.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled and Dijon Marinated Flank Steak</td>
<td>$43.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Served with herb pistou.</td>
<td></td>
</tr>
<tr>
<td>Roast Angus Tenderloin</td>
<td>$53.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Prepared with horseradish cream.</td>
<td></td>
</tr>
<tr>
<td>Roasted and Chopped Pastured Chicken</td>
<td>$43.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Prepared with Parmigiano-Reggiano cheese and basil.</td>
<td></td>
</tr>
<tr>
<td>Roasted Brined Pasture-Raised Chicken</td>
<td>$43.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.) Prepared with black pepper and sage.</td>
<td></td>
</tr>
<tr>
<td>Red Wine Braised Lamb Shanks</td>
<td>$47.00</td>
</tr>
<tr>
<td>(Minimum thirteen (13), please.)</td>
<td></td>
</tr>
</tbody>
</table>

Chilled Salad Descriptions

**DO NOT ORDER HERE FOR DESCRIPTIVE PURPOSES ONLY** Please see the “Buffet” categories to order.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with hearts of Romaine lettuce, garlic croutons and Parmigiano-Reggiano cheese.</td>
<td></td>
</tr>
<tr>
<td>Chopped Burrata Salad</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with cherry tomatoes, oregano pesto and croutons.</td>
<td></td>
</tr>
<tr>
<td>Citrus Marinated Grilled Atlantic Shrimp</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Served with fresh corn salad.</td>
<td></td>
</tr>
<tr>
<td>Greek Salad</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with summer tomatoes, cucumbers, onion, Kalamata olives, Feta cheese, herbs and red wine Vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Local Heirloom Tomato Salad</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with fresh mozzarella cheese, basil and olive oil.</td>
<td></td>
</tr>
<tr>
<td>Mixed Lettuces with Spiced Pumpkin Seeds</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with spiced pumpkin seeds, shaved Pecorino cheese and lemon-honey vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Toasted Grain Salad</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with local mushrooms, toasted almonds and escarole.</td>
<td></td>
</tr>
<tr>
<td>Warm Chickpeas and Pistachios</td>
<td>varies</td>
</tr>
<tr>
<td><strong>DO NOT ORDER HERE</strong> Prepared with grilled onion and herb-yogurt vinaigrette.</td>
<td></td>
</tr>
</tbody>
</table>
Warm Starches Descriptions
**DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY** Please see the "Buffet" categories to order:

<table>
<thead>
<tr>
<th>Item</th>
<th>Variability</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cous Cous</td>
<td>varies</td>
<td>Prepared with spicy cauliflower, spinach, currants and cinnamon.</td>
</tr>
<tr>
<td>Fava Bean and Heirloom Grains</td>
<td>varies</td>
<td>Prepared with lemon, olive oil and garden herbs.</td>
</tr>
<tr>
<td>Potato Gratin</td>
<td>varies</td>
<td>Prepared with caramelized onions and Provolone cheese.</td>
</tr>
<tr>
<td>Roasted Marble Potatoes</td>
<td>varies</td>
<td>Prepared with tarragon mustard.</td>
</tr>
<tr>
<td>Roasted Yukon Gold Potatoes</td>
<td>varies</td>
<td>Prepared with warm bacon and whole grain mustard.</td>
</tr>
<tr>
<td>Sweet Potato Gratin</td>
<td>varies</td>
<td>Prepared with Italian fontina cheese and sesame.</td>
</tr>
<tr>
<td>Warm Buttered Orzo</td>
<td>varies</td>
<td>Prepared with herbs and feta cheese.</td>
</tr>
</tbody>
</table>

Warm Vegetables Descriptions
**DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY** Please see the "Buffet" categories to order:

<table>
<thead>
<tr>
<th>Item</th>
<th>Variability</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus and Farro</td>
<td>varies</td>
<td>Asparagus prepared with farro and kale with Parmesan-lemon vinaigrette.</td>
</tr>
<tr>
<td>Broccoli Rabe and Pine Nuts</td>
<td>varies</td>
<td>Prepared with broccoli rabe, pine nuts, olive oil and shaved Pecorino cheese.</td>
</tr>
<tr>
<td>Fresh Green Beans</td>
<td>varies</td>
<td>Prepared with coarse grain mustard and roasted onions.</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>varies</td>
<td>Prepared with shaved Parmigiano-Reggiano cheese and olive oil.</td>
</tr>
<tr>
<td>Local Sharondale Mushrooms</td>
<td>varies</td>
<td>Prepared with pine nuts, arugula and sherry-Dijon vinaigrette.</td>
</tr>
<tr>
<td>Roasted Patty Pan Squash</td>
<td>varies</td>
<td>Prepared with tarragon.</td>
</tr>
<tr>
<td>Roasted Summer Corn Salad</td>
<td>varies</td>
<td>Prepared with basil and tomatoes.</td>
</tr>
<tr>
<td>Warm Summer Corn Salad</td>
<td>varies</td>
<td>Prepared with basil.</td>
</tr>
</tbody>
</table>
**BEVERAGES**

**Soda**

12-Ounce can.

$2.50

**Assorted Soda**

You may use the "Special Instructions" section if you have special requests.

**Water**

*Does not include glass rental charges.*

Greek Sparkling Mineral Water $5.00

1-Liter.

**Coffee**

*(Priced per person)* *Does not include glass rental charges.*

Coffee and Tea Service $4.00

Includes creamer, lemon and sugar. Rental equipment is required for an additional charge. Please call to arrange.

**Tea**

*Does not include glass rental charges.*

Iced Tea $100.00

*(Five (5) gallons)* Serves up to forty (40) guests.

Coffee and Tea Service $4.00

*(Priced per person)* Includes creamer, lemon and sugar. Rental equipment is required for an additional charge. Please call to arrange.

**Lemonade**

*Does not include glass rental charges.*

Cranberry Lemonade $100.00

*(Five (5) gallons)* Serves up to forty (40) guests.

**SERVICE WARE**

**Service Ware**

No Service Ware Needed varies
Standard lead time is 1 day notice for catering.

Panera Bread is our catering solution for feeding groups of five or more with ease. Have a working lunch planned? Choose delicious sandwiches, salads or soups and enjoy a side of convenience. Lunch comes complete with plates, napkins and utensils, all packaged in easy-to-use attractive boxes you'll be proud to serve your group.

Custom orders are also available please call to arrange.

1121 Emmet Street North
Charlottesville, VA 22903

Phone: (434) 245-6152
Alt. Phone: (540) 526-6139

Hours
M-Sa: 6:30am to 10pm
Su: 7:30am to 9pm

BREAFKAST

Breakfast Sandwiches

**Egg White, Avocado and Spinach Breakfast Power**
(vegetarian.) Egg whites, avocado, fresh spinach, fine-ripened tomato and Vermont white Cheddar served on a sprouted grain bagel flat.

$4.89

**Ham, Egg and Cheese**
Scrambled egg, Vermont white Cheddar and artisan ham served with salt and pepper on Farm style.

$4.89

**Bacon, Egg and Cheese**
Applewood-smoked bacon, scrambled egg, Vermont white Cheddar, salt and pepper served on everything bagel.

$4.89

**Sausage, Egg and Cheese**
Turkey breakfast sausage, scrambled egg, Vermont white Cheddar, salt and pepper served on a toasted ciabatta.

$4.89

**Egg and Cheese**
Scrambled egg, Vermont white Cheddar, salt and pepper served on a toasted ciabatta.

$3.89

**Steak, Egg and Cheese**
Seared grass-fed steak, scrambled egg, Vermont white cheddar, salt and pepper served on an everything bagel. Customize your perfect sandwich with choice of bread, sauce and egg.

$5.59
# Baked Goods

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagel Pack</td>
<td>$13.99</td>
</tr>
<tr>
<td>Includes a baker’s dozen of thirteen (13) freshly baked bagels with two (2) tubs of spread.</td>
<td></td>
</tr>
<tr>
<td>Bakers’ Dozen Bagel</td>
<td>$9.99</td>
</tr>
<tr>
<td>Assortment</td>
<td></td>
</tr>
<tr>
<td>A bakers’ dozen (13) freshly baked assorted bagels.</td>
<td></td>
</tr>
<tr>
<td>One and a Half Dozen (18)</td>
<td>$12.99</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td></td>
</tr>
<tr>
<td>Half-Dozen Bagel Assortiment</td>
<td>$6.29</td>
</tr>
<tr>
<td>An assortment of six (6) freshly baked bagels.</td>
<td></td>
</tr>
<tr>
<td>Fruit and Cream Danish Tray</td>
<td>$26.37</td>
</tr>
<tr>
<td>Twenty-four (24) cinnamon swirled sweet pastries filled with cream cheese, cherry or apple.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip Muffie</td>
<td>$1.79</td>
</tr>
<tr>
<td>Pumpkin Muffie</td>
<td>$1.79</td>
</tr>
<tr>
<td>Muffin</td>
<td>$2.59</td>
</tr>
<tr>
<td>(Each) Offered in your choice of pumpkin, blueberry, or cranberry-orange.</td>
<td></td>
</tr>
<tr>
<td>Mini Scone Variety Pack</td>
<td>$6.59</td>
</tr>
<tr>
<td>Nine freshly baked mini scones including: six (6) wild blueberry and three (3) orange.</td>
<td></td>
</tr>
<tr>
<td>Morning Pastries</td>
<td>$29.99</td>
</tr>
<tr>
<td>An assortment of 10 pastries served with butter and preserves. Serves 8 to 10 people.</td>
<td></td>
</tr>
</tbody>
</table>

# Bagels and Morning Pastry

- **Brittanys**: varies
- **Croissant**: varies
- **Bear Claw**: $2.79
- **Pecan Braid**: $2.79
- **Scone**: $2.79
- **Vanilla Cinnamon Roll**: varies
- **Pastry Ring**: $8.99
  - Freshly baked, fluted ring with cherry fruit filling and our special recipe cheese filling.
- **Morning Continental**: $56.99
  - Serves 8-10 people. An assortment of 4 freshly baked bagels and 6 morning pastries. Served with cream cheese spread, butter and preserves, plus orange juice and coffee.

# A la Carte

- **Steel Cut Oatmeal**: $4.59
  - (Priced per person. Vegetarian and gluten-conscious.) Prepared with organic steel cut oats and your choice of looping.
- **Seasonal Fruit Bowl**: varies
  - (Vegetarian and gluten-conscious.) Offered in two sizes. Includes an assortment of fresh seasonal fruits.

# Greek Yogurt with Mixed Berries

- $39.99
  - (Vegetarian and gluten-conscious.) Ten (10) individually portioned, Greek yogurt served with honey, maple butter pecan granola, whole grain oats, and fresh strawberries and blueberries.

# Cream Cheese

- **Two Tub Pack of Cream Cheese**: $5.39
  - Available in your choice of flavors. To order the seasonal flavors, please choose "None" on the drop-down menu and then use Special Instructions area to specify.
- **Tube of Cream Cheese**: $2.99
  - Available in your choice of flavors.
- **Peanut Butter**: $2.99
- **RF Strawberry Cream Cheese**: $2.99

# Baked Egg Souffles

- **Four Cheese**: $4.69
  - Freshly baked soufflé made with our savory egg mixture, white cheddar, Romano, Parmesan and Neufchâtel cheeses.
- **Spinach and Artichoke**: $4.69
  - Freshly baked soufflé made with our savory egg mixture, spinach, Romano cheese, red peppers and artichoke hearts, and lightly seasoned with a hint of garlic and a dash of Tabasco®.
- **Spinach and Bacon**: $4.69
  - Freshly baked soufflé made with our savory egg mixture, spinach, Cheddar cheese and bacon, and flavored with a dash of Tabasco®, a hint of garlic and a squeeze of lemon.
- **Ham and Swiss**: $4.69
  - Freshly baked soufflé made with our savory egg mixture, ham and Emmental Swiss cheese.
### SOUP

#### Sunday's Soup
(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

<table>
<thead>
<tr>
<th>Soup Type</th>
<th>Price</th>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli-Cheddar</td>
<td>$17.29</td>
<td>Chicken and Wild Rice</td>
<td>$17.29</td>
</tr>
<tr>
<td>Creamy Tomato</td>
<td>$17.29</td>
<td>French Onion</td>
<td>$17.29</td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>$17.29</td>
<td>10 Vegetable Soup (VG)</td>
<td>$17.29</td>
</tr>
<tr>
<td>Low-fat.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Monday's Soups
(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

<table>
<thead>
<tr>
<th>Soup Type</th>
<th>Price</th>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli-Cheddar</td>
<td>$17.29</td>
<td>French Onion</td>
<td>$17.29</td>
</tr>
<tr>
<td>Creamy Tomato</td>
<td>$17.29</td>
<td>Baked Potato</td>
<td>$17.29</td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>$17.29</td>
<td>10 Vegetable Soup (VG)</td>
<td>$17.29</td>
</tr>
<tr>
<td>Low-fat and vegetarian.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Tuesday's Soups
(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

<table>
<thead>
<tr>
<th>Soup Type</th>
<th>Price</th>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli-Cheddar</td>
<td>$17.29</td>
<td>Chicken and Wild Rice</td>
<td>$17.29</td>
</tr>
<tr>
<td>Creamy Tomato</td>
<td>$17.29</td>
<td>French Onion</td>
<td>$17.29</td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>$17.29</td>
<td>10 Vegetable Soup (VG)</td>
<td>$17.29</td>
</tr>
<tr>
<td>Low-fat.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Wednesday's Soups
(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

<table>
<thead>
<tr>
<th>Soup Type</th>
<th>Price</th>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli-Cheddar</td>
<td>$17.29</td>
<td>French Onion</td>
<td>$17.29</td>
</tr>
<tr>
<td>Creamy Tomato</td>
<td>$17.29</td>
<td>Baked Potato</td>
<td>$17.29</td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Noodle</td>
<td>$17.29</td>
<td>10 Vegetable Soup (VG)</td>
<td>$17.29</td>
</tr>
<tr>
<td>Low-fat.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Thursday's Soups
(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

<table>
<thead>
<tr>
<th>Soup Type</th>
<th>Price</th>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Noodle</td>
<td>$17.29</td>
<td>Chicken and Wild Rice</td>
<td>$17.29</td>
</tr>
<tr>
<td>Low-fat.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Creamy Tomato</td>
<td>$17.29</td>
<td>French Onion</td>
<td>$17.29</td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broccoli-Cheddar</td>
<td>$17.29</td>
<td>10 Vegetable Soup (VG)</td>
<td>$17.29</td>
</tr>
<tr>
<td>Vegan but unable to make Gluten Free.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

_10 Vegetable Soup (VG) can be made gluten free._
**Friday’s Soups**

(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

| Chicken Noodle | $17.29 | Clam Chowder | $17.29 |
| Low-fat. | | | |
| Creamy Tomato | $17.29 | French Onion | $17.29 |
| Vegetarian | | | |
| Broccoli-Cheddar | $17.29 | | |

**Saturday’s Soups**

(Serves 3 - 4) A light lunch or a hearty addition to a luncheon buffet. Served with your choice of freshly-baked French baguette or sprouted grain rolls. Please contact the cafe for additional soup options.

| Chicken Noodle | $17.29 | Chicken and Wild Rice | $17.29 |
| Low-fat. | | | |
| Creamy Tomato | $17.29 | 10 Vegetable Soup | $17.29 |
| Vegetarian | | Vegetarian | |
| Broccoli-Cheddar | $17.29 | | |

**SALAD**

Sold with your choice of French baguette or sprouted grain rolls.

| Fuji Apple Chicken | $46.99 |
| (Serves 10.) Prepared with all-natural, antibiotic-free chicken, mixed field greens, Romaine lettuce, vine-ripened tomatoes, red onions, pecans, Gorgonzola cheese and apple chips dressed with white balsamico-apple vinaigrette. |
| Chicken Caesar | $46.99 |
| (Serves 10.) Prepared with all-natural, antibiotic-free chicken, Romaine lettuce, Asiago Parmesan cheese, homemade Asiago cheese croutons and our special Caesar dressing. |
| Spicy Thai Chicken | $46.99 |
| (Serves 10. Gluten-conscious.) Prepared with all-natural, antibiotic-free chicken, Romaine lettuce, wonon strips, a blend of fire-roasted edamame, red bell pepper and carrot tossed in a Thai chili vinaigrette. Topped with strips of seasoned grilled chicken, Thai cashews, fresh cilantro and a peanut drizzle. |
| Groosk Cafe Salad | $42.99 |
| (Serves 10. Vegetarian and gluten-conscious.) Prepeared with Romaine lettuce, vine-ripened tomatoes, feta cheese, pepperoncini, red onions, Kalamata olives, pepper and our Greek dressing. |
| Seasonal Greens | $42.99 |
| (Serves 10. Vegetarian and gluten-conscious.) An arugula, Romaine lettuce, kale and radichio blend prepared with vine-ripened tomatoes, red onions and diced cucumbers and tossed with reduced-fat balsamic vinaigrette. |
| Caesar Cafe Salad | $42.99 |
| (Serves 10) Prepared with Romaine lettuce, Asiago-Parmesan cheese, homemade Asiago cheese croutons and our special Caesar dressing. |
| Modern Greek with Quinoa | $46.99 |
| (Vegetarian and gluten-conscious.) A Romaine lettuce, kale and quinoa tomato salad blend prepared with diced cucumbers and Kalamata olives, tossed with Greek dressing, and topped with feta cheese and toasted almonds. |
| Green Goddess Cobb with Chicken | $52.99 |
| (Gluten-conscious.) Chicken raised without antibiotics, arugula, Romaine lettuce, kale, radicchio, vine-ripened tomatoes and pickled red onions tossed in our freshly made Green Goddess dressing and topped with avocado, bacon and cage-free hard-boiled egg. |
| Southwest Chile-Lime Ranch with Chicken | $52.99 |
| Chicken raised without antibiotics, Romaine, arugula, adobo corn blend, quinoa tomato sofito blend, fresh cilantro and masa crisps tossed in freshly made chile lime rojo ranch and topped with feta and avocado. |
| Asian Sesame with Chicken | $46.99 |
| Prepared with all-natural, antibiotic-free chicken, Romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, crispy wonton strips and our reduced-sugar Asian sesame vinaigrette. |
SANDWICHES

Sandwiches

Deluxe Assorted Sandwiches $74.99
An assortment of five (5) sandwiches individually wrapped in halves and labeled. Served with our classic salad, 5 bags potato chips, pickle spears, French baguette and 3 cookies. Choose to substitute a signature or premium signature salad for the classic salad for an extra charge. Choose to add an extra sandwich, chips or cookie for an additional charge.

Assorted Sandwiches $51.99
An assortment of five sandwiches individually wrapped in halves. Served with 5 bags of potato chips and pickle spears. Choose to add extra chips or an extra sandwich for an additional charge.

Sandwich Descriptions

**THIS LIST IS FOR DESCRIPTIVE PURPOSES ONLY** Please use the "Boxed Lunch" menu or "Sandwiches" category to place your order.

Napa Almond Chicken Salad varies
**DO NOT ORDER HERE** Prepared with all-natural, antibiotic-free chicken, sliced celery, seedless grapes, almonds and our special dressing. Served with lettuce and tomato, on our sesame semolina bread.

Turkey varies
**DO NOT ORDER HERE** Oven-roasted turkey breast, lettuce, vine-ripened tomatoes and red onions prepared with salt and pepper on whole-grain bread.

Bacon Turkey Bravo varies
**DO NOT ORDER HERE** Oven-roasted turkey breast, bacon, smoked Gouda cheese, lettuce, tomatoes and our signature dressing, served on tomato-basil bread.

Sierra Turkey varies
**DO NOT ORDER HERE** Oven-roasted turkey breast with chipotle mayonnaise, field greens and red onions served on our Asiago cheese focaccia.

Heritage Ham and Swiss varies
**DO NOT ORDER HERE** Smoked, lean ham, Swiss, lettuce, tomatoes and red onions with salt and pepper on whole-grain bread.

Mediterranean Veggie varies
**DO NOT ORDER HERE** Zesty Pepperoncini piquant peppers, feta cheese, cucumbers, lettuce, tomatoes, onions and cilantro Jalapeno hummus on our tomato basil bread.

Tuna Salad varies
**DO NOT ORDER HERE** Our special recipe tuna salad, leaf lettuce, tomatoes and red onions with salt and pepper, all served on whole-grain bread.

Roasted Turkey and Avocado BLT varies
**DO NOT ORDER HERE** Prepared on sourdough bread with all-natural, antibiotic-free roasted turkey, applewood-smoked bacon, lettuce, tomato and fresh avocado with reduced-fat olive oil mayonnaise.

Steak and Arugula Sandwich varies
**DO NOT ORDER HERE** Seared steak, arugula, vine-ripened tomatoes, pickled onions, garlic and herb cream cheese spread and mustard horseradish sauce served on sourdough.

Modern Caprese varies
**DO NOT ORDER HERE** Basil-white bean puree, sliced mozzarella, Parmesan, arugula, smoked tomato confit, fresh basil, balsamic glaze, salt and pepper, toasted on black pepper focaccia.

Roasted Turkey BLT Sandwich varies
**DO NOT ORDER HERE** Roasted turkey raised without antibiotics, bacon, emerald greens, vine-ripened tomatoes, avocado, pure mayonnaise, salt and pepper on country rustic.

BOXED LUNCH

(Priced per person) Individual lunches, each packed in its own box. Please see the "Sandwiches" menu for detailed sandwich descriptions.

Sandwich Box Lunch varies
Served with potato chips, a pickle spear and a cookie.

Half-Sandwich and Half-Salad $11.79
Served with a portion of French baguette or sprouted grain roll, chips and a cookie.

Salad Boxed Lunch varies
Served with a portion of French baguette or sprouted grain roll and a cookie.
# MAC AND CHEESE

Mac and Cheese

*Served with a French baguette*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mac and Cheese</td>
<td>$20.99</td>
</tr>
<tr>
<td>(Serves 3 - 4) Tangy Vermont white Cheddar cheese sauce over shell pasta.</td>
<td></td>
</tr>
<tr>
<td>Bacon Mac and Cheese</td>
<td>$22.49</td>
</tr>
<tr>
<td>(Serves 3 - 4)</td>
<td></td>
</tr>
<tr>
<td>Baja Mac and Cheese</td>
<td>$22.49</td>
</tr>
<tr>
<td>(Serves 3 - 4)</td>
<td></td>
</tr>
</tbody>
</table>

**Build Your Own Mac and Cheese**

(Serves 9) Tender shell pasta in a blend of rich cheeses including our tangy Vermont white Cheddar cheese sauce. Served with an assortment of all our Mac & Cheese toppings on the side.

**SIDES**

**Extras**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Cup</td>
<td>$2.99</td>
</tr>
<tr>
<td>Prepared with honeydew, pineapple, cantaloupe and grapes.</td>
<td></td>
</tr>
<tr>
<td>Apple</td>
<td>$0.99</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips</td>
<td>$0.99</td>
</tr>
<tr>
<td>French Baguette</td>
<td>$0.75</td>
</tr>
<tr>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>
DESSERT

Cookies and Brownies

Brownies $15.99
(Five (5) brownies.) Freshly-baked chocolate fudge brownies with icing.

Cookie Box $13.99
(Seven (7) cookies.) May include chocolate chipper, oatmeal-raisin, candy cookie and seasonal favorites. We also offer two (2) gluten-conscious options: triple chocolate cookie with walnuts (a freshly baked flourless chocolate cookie with a soft, brownie-like texture, made with chocolate chunks, white chocolate chunks and walnuts) and monster cookie with nuts (a soft, freshly baked flourless cookie with oats, chocolate chips, dried cranberries and walnuts). Please use the "Special Instructions" section to request.

Cookies and Brownies $14.99
Includes an assortment of 2 freshly baked chocolate chipper cookies, 2 oatmeal raisin cookies, and 2 brownies.

Petite Cookies $6.99
Twelve (12) mini versions of our chocolate chipper cookie freshly baked and made with semi-sweet chocolate chunks and milk chocolate flakes.

Cookie $2.29
Each.

Cake

Cinnamon Crumb Coffee Cake varies
(Whole serves ten (10) ) An old-fashioned, butter recipe swirled with cinnamon.

Fruit

Offered in two sizes. Includes an assortment of fresh seasonal fruits.

Fruit Bowl varies

Individual Parfaits - Mixed Berry $3.49

Baked Goods

Mini Scone Variety Pack $6.99
Nine freshly baked mini scones including: six (6) wild blueberry and three (3) orange.

Pastry Ring $8.99
Freshly baked, fluted ring with cherry fruit filling and our special recipe cheese filling.

Crumb Cake $15.49
**BEVERAGES**

**Soda**
In your choice of 12-oz. can or 2-liter bottle.

- Pepsi: varies
- Diet Pepsi: varies
- Sierra Mist: varies

**Water**

- Sparkling San Pellegrino: $2.49
- Bottled Water: $1.99
- Spindrift Lemon Seltzer: $2.49
- Spindrift Raspberry-Lime Seltzer: $2.49

**Coffee**
(Priced per gallon.)

- Light Roast Coffee: $17.49
- Dark Roast Coffee: $17.49
- Hazelnut Coffee: $17.49
- Decaffeinated Coffee: $17.49

**Tea**

- Sweetened Iced Tea: $11.49
- Unsweetened Iced Tea: $11.49
- Iced Passion Papaya Green Tea: $11.49

**Hot Tea**
(Priced per gallon.)

- Hot Tea: $11.49

**Tea**
(Priced per gallon.)

- Prickly Pear Hibiscus Tea: $11.49

**Juice**

- Premium Orange Juice: $15.99

**Hot Chocolate**

- Hot Chocolate: $17.29

(96-ounces. Serves eight (8).) Served with chocolate chip marshmallows.

**Lemonade**
(Priced per gallon.)

- Agave Lemonade: $11.49
- Blood Orange Lemonade: $11.49

**SERVICE WARE**

**Service Ware**

- Paper Products: varies
- No Service Ware Needed: varies

Paper products are included.
Standard lead time is 1 day notice for catering.

Papa John's is a locally owned franchise here in Charlottesville. We pride ourselves on high quality products and service. We offer a variety of pizzas, wings, sodas and desserts. We are able to handle any size order, big or small, with very minimal notice.

NOTE: We supply necessary paper products at no charge (plates, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

2171 Ivy Road, Suite 1
Charlottesville, VA 22903
Phone: (434) 979-7272

Hours
M-Th: 10:30am to 1am
F-Sa: 10:30am to 2am
Su: 10:30am to 12am
## STARTERS

**Appetizers**

*Served with your choice of dipping sauce. You may choose to add extra sauce for an additional charge.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesesticks</td>
<td>$6.99</td>
</tr>
<tr>
<td>Fourteen (14) pieces of fresh original dough topped with special garlic sauce and 100% mozzarella cheese.</td>
<td></td>
</tr>
<tr>
<td>Papa’s Wings</td>
<td>varies</td>
</tr>
<tr>
<td>Oven-baked chicken wings prepared in your choice of BBQ, honey-chipotle, roasted or spicy Buffalo.</td>
<td></td>
</tr>
<tr>
<td>Papa’s Chicken Poppers</td>
<td>varies</td>
</tr>
<tr>
<td>All-white chicken poppers, lightly breaded, then oven-baked to a crisp golden brown.</td>
<td></td>
</tr>
<tr>
<td>Garlic-Parmesan Breadsticks</td>
<td>$5.50</td>
</tr>
<tr>
<td>Ten (10) pieces of oven-baked dough topped with special garlic sauce and Parmesan-Italian seasoning.</td>
<td></td>
</tr>
<tr>
<td>Breadsticks</td>
<td>$5.99</td>
</tr>
<tr>
<td>Ten (10) pieces of fresh original dough baked to a golden brown.</td>
<td></td>
</tr>
<tr>
<td>6 Cheese Cheesesticks</td>
<td>$7.99</td>
</tr>
<tr>
<td>Our fresh dough is covered with special garlic sauce, generously layered with mounds of six cheeses: Parmesan, Fontino, Provolone, Asiago, Fontina, Provolone and mozzarella, then baked til its bubbling with irresistible flavor. Try them with pizza dipping sauce!</td>
<td></td>
</tr>
<tr>
<td>Bacon Cheesesticks</td>
<td>$7.99</td>
</tr>
<tr>
<td>Our fresh dough is covered with special garlic sauce, topped with Hickory-smoked bacon and mozzarella cheese, and baked til its bubbling with irresistible flavor. Served with pizza sauce for dipping.</td>
<td></td>
</tr>
<tr>
<td>Garlic Knots</td>
<td>$5.99</td>
</tr>
</tbody>
</table>

## PIZZA

**Premium Specialty Pizzas**

Available in small (10-inch), medium (12-inch), large (14-inch), and extra-large (16-inch). With each original crust pizza you receive our special garlic dipping sauce.

<table>
<thead>
<tr>
<th>Pizza Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Works</strong></td>
<td>Prepared with a combination of pepperoni, Canadian bacon, spicy Italian sausage, fresh sliced onions, green peppers, baby Portobella mushrooms and black olives.</td>
</tr>
<tr>
<td><strong>Spinach Alfredo Tomato</strong></td>
<td>A rich and creamy blend of spinach and garlic-Parmesan-Alfredo sauce makes an inviting base for a robust combination fresh-sliced Roma tomatoes.</td>
</tr>
<tr>
<td><strong>All the Meats</strong></td>
<td>Prepared with a combination of pepperoni, sausage, bacon, beef and Canadian bacon.</td>
</tr>
<tr>
<td><strong>Double Bacon 6 Cheese</strong></td>
<td>Our fresh never frozen crust is layered with pizza sauce, premium center cut Canadian bacon, Hickory smoked bacon and six delicious cheeses (Wisconsin Parmesan, Romano, Provolone, Asiago, Fontina and 100% real cheese made from mozzarella).</td>
</tr>
<tr>
<td><strong>Chicken BBQ</strong></td>
<td>Prepared with a combination of barbecue sauce, grilled all-white chicken, bacon, onions.</td>
</tr>
</tbody>
</table>

**Basic Specialty Pizzas**

Available in small (10-inch), medium (12-inch), large (14-inch), and extra-large (16-inch). With each original crust pizza you receive our special garlic dipping sauce.

<table>
<thead>
<tr>
<th>Pizza Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Garden Fresh</strong></td>
<td>(Vegetarian) Prepared with a combination of fresh sliced onions, green peppers, baby Portobella mushrooms, black olives and sliced Roma tomatoes.</td>
</tr>
<tr>
<td><strong>Six Cheese</strong></td>
<td>Prepared with a blend of six (6) cheeses.</td>
</tr>
<tr>
<td><strong>Meatball Pepperoni</strong></td>
<td>Prepared with a combination of pepperoni and a double portion of spicy Italian sausage.</td>
</tr>
<tr>
<td><strong>Pepperoni, Sausage &amp; Cheese</strong></td>
<td>Prepared with pepperoni, sausage, a blend of six (6) cheeses and Italian herb seasonings.</td>
</tr>
</tbody>
</table>
Small Create Your Own Pizza

A ten (10)-inch pizza with sauce, cheese and your choice of toppings built on our original crust.

Small Cheese Pizza  $8.99

Start with a ten (10)-inch cheese pizza then pick the toppings of your choice for an extra charge. Our special garlic dipping sauce is served with each original crust pizza.

Not Available at Selected Time

Qty

Choose One Cut:
- Normal
- Square

Choose Any Extras:
- Anchovies (add $0.85)
- Baby Portabella Mushrooms (add $0.85)
- Bacon (add $0.85)
- Banana Peppers (add $0.65)
- Beef (add $0.85)
- Black Olives (add $0.85)
- Canadian Bacon (add $0.85)
- Crushed Red Pepper
- Extra Cheese (add $0.85)
- Green Peppers (add $0.85)
- Grilled All-White Chicken (add $0.85)
- Jalepeno Peppers (add $0.85)
- Onions (add $0.85)
- Parmesan Cheese
- Pepperoni (add $0.85)
- Pineapple (add $0.85)
- Sausage (add $0.85)
- Sliced Roma Tomatoes (add $0.85)
- Special Seasoning
- Spicy Italian Sausage (add $0.85)
- Three Cheese Blend (add $0.85)
- Gluten Free Crust (add $0.99)
Medium Create Your Own Pizza
A twelve (12)-inch pizza with sauce, cheese and your choice of toppings built on our original crust.

Medium Cheese Pizza $10.99
Start with a twelve (12)-inch cheese pizza then pick the toppings of your choice for an extra charge. Our special garlic dipping sauce is served with each original crust pizza.

Large Create Your Own Pizza
A fourteen (14)-inch pizza with sauce, cheese and your choice of toppings built on your choice of our original or thin crust.

Large Cheese Pizza $13.00
Start with a fourteen (14)-inch cheese pizza then pick the toppings of your choice for an extra charge. Our special garlic dipping sauce is served with each original crust pizza.

5 Or More Large Specialty Pies $10.00
For $10.00
Please use the special instructions section to include the type of pizza’s you require.

Extra-Large Create Your Own Pizza
A sixteen (16)-inch pizza with sauce, cheese and your choice of toppings built on our original crust.

Extra-Large Cheese Pizza $15.99
Start with a sixteen (16)-inch cheese pizza then pick the toppings of your choice for an extra charge. Our special garlic dipping sauce is served with each original crust pizza.

DESSERT

Desserts

Cinna Pull Apart $6.00
Fresh oven-baked ten (10)-inch pizza dough topped with sweet cinnamon filling, brown sugar crumble and white icing.

Mega Chocolate Chip Cookie $6.00
8-inch cookie filled with rich chocolate chips. Baked fresh and cut into eight slices. Served warm and ready to eat.

Double CC Brownie $7.00
# BEVERAGES

## 20-Ounce Sodas

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheerwine</td>
<td>$2.00</td>
<td>Orange Crush</td>
<td>$2.00</td>
</tr>
<tr>
<td>Dr Pepper</td>
<td>$2.00</td>
<td>Pepsi</td>
<td>$2.00</td>
</tr>
<tr>
<td>Grape Crush</td>
<td>$2.00</td>
<td>Pepsi - Diet</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mountain Dew</td>
<td>$2.00</td>
<td>Sierra Mist</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mug Root Beer</td>
<td>$2.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Water

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aquafina</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

20 oz bottles.

## 2-Liter Sodas

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheerwine</td>
<td>$3.00</td>
</tr>
<tr>
<td>Dr Pepper</td>
<td>$3.00</td>
</tr>
<tr>
<td>Dr Pepper - Diet</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mountain Dew</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mountain Dew - Diet</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mug Root Beer</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

## Energy Drink

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amp Energy Drink</td>
<td>$2.00</td>
</tr>
</tbody>
</table>
EXTRAS

Extras

Pepperoncini
Our crisp plump pepperoncini pack a burst of zesty sweet flavor that'll ignite your taste buds.

Jalapeno Peppers
$0.49
Turn up the heat with our spicy hot Jalapeno peppers!

Parmesan Cheese
$0.19
Add a sprinkle of our sharp-flavored Italian Parmesan cheese to your pizza!

Crushed Red Pepper
$0.19
Spice things up with a dash of crushed red pepper!

Special Seasonings
$0.19
Add pizzazz to your pizza with our delightful blend of special Italian seasonings including garlic, onion, paprika, parsley and more.

Banana Peppers
$0.49
This yellow pepper will add a mild, sweet flavor.

Anchovies
$0.49

SERVICE WARE

Service Ware

Paper Products
varies
We supply the necessary paper products.

No Service Ware Needed
varies
If you would like us to not send service ware with your order, please choose this item.
Pearl Island Catering

Features
- SWaM, Zero Waste

Services
- Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA
- $25 delivery fee for orders $200 and below
- 12% delivery fee for orders $200.01 and above

Standard lead time is 2 days notice for catering.

NOTE: We supply necessary paper products for a fee (plates, utensils, napkins). Please order what you require in the Service Ware menu. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

Pearl Island Catering is the alliance of Javier Figueroa-Ray, a private chef known as Chef with no Kitchen, and Sober Pierre of Pearl Island Foods, a Caribbean focused small batch food producer.

Our respective Caribbean roots and vision for making Caribbean cuisine more accessible inspired a catering company that serves the city of Charlottesville and the surrounding areas.

Pearl Island Catering Offers full service catering for groups up to 100 guests. Please call us for a quote on a menu customized for your event.

CANCELLATION POLICY: We require 24 hour notice for cancellation. Less than 24 hour notice will result in a 60% charge of the order.

233 4th Street NW
Charlottesville, VA 22903
phone: (434) 466-0092

Hours
Every Day: 24 hours
**STARTERS**

### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Plantain Platter</td>
<td>$1.50</td>
</tr>
<tr>
<td>Includes green plantains twice fried and salted to taste.</td>
<td></td>
</tr>
<tr>
<td>Rice with Pigeon Peas</td>
<td>$2.25</td>
</tr>
<tr>
<td>Includes stewed rice with savory pigeon peas, olives, capers and roasted red peppers.</td>
<td></td>
</tr>
<tr>
<td><strong>Pearl Island Piklz (aka Caribbean Cole Slaw)</strong></td>
<td>$0.50</td>
</tr>
<tr>
<td>Includes spicy pickled cole slaw.</td>
<td></td>
</tr>
</tbody>
</table>

### BOX LUNCH

**Sandwich Box Lunch**

Priced per person, minimum order of fifteen (15) required per sandwich, wrap or salad option. Served with a Chef’s choice variety of individually bagged chips or your choice of bread. Choose from sub rolls, hoagies, French bread or Kaiser roll. Also includes your choice of seasonal fruit or assorted cookies for dessert. Cookies may include oatmeal, chocolate chip or sugar cookies. Seasonal fruit may include apples, oranges and bananas.  Paper products are included in all box lunches. All other options will be based on a la carte pricing.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barbecue Pulled Pork</td>
<td>$9.50</td>
</tr>
<tr>
<td>Includes Caribbean seasoned slow roasted pulled pork, topped with Caribbean cole slaw.</td>
<td></td>
</tr>
<tr>
<td>Pearl Island Cubano</td>
<td>$9.00</td>
</tr>
<tr>
<td>Includes Pearl Island slow roasted pork, honey ham, Swiss Cheese, Creole mustard and pickles.</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>$8.75</td>
</tr>
<tr>
<td>Includes Pearl Island chicken salad, your choice of cheese, lettuce, tomato and spicy mayonnaise spread. Cheeses include American, Cheddar and Monterey Jack.</td>
<td></td>
</tr>
</tbody>
</table>

**Oven Roasted Turkey**

Includes turkey breast seasoned with Pearl Island spice blend, lettuce, tomato, your choice of cheese and roasted red pepper spread. Cheeses include American, Cheddar and Monterey Jack.

**Roasted Chicken**

Includes Pearl Island spiced roasted chicken breast, your choice of cheese, lettuce, tomato and spicy mayonnaise spread. Cheeses include American, Cheddar and Monterey Jack.

**Wrap Box Lunch**

Priced per person, minimum order of fifteen (15) required per sandwich, wrap or salad option. Served with a Chef’s choice variety of individually bagged chips. Also includes your choice of seasonal fruit or assorted cookies for dessert. Cookies may include oatmeal, chocolate chip or sugar cookies. Seasonal fruit may include apples, oranges and bananas. Paper products are included in all box lunches. All other options will be based on a la carte pricing.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie Wrap</td>
<td>$9.00</td>
</tr>
<tr>
<td>Served on an avocado tortilla and includes hummus spread, lettuce, tomato, pepperoncini, roasted mushroom and zesty Italian dressing.</td>
<td></td>
</tr>
<tr>
<td><strong>Pearl Island Wrap</strong></td>
<td>$8.75</td>
</tr>
<tr>
<td>Includes Creole pesto, Black Forest ham, Pearl Island Piklz, lettuce and tomato.</td>
<td></td>
</tr>
</tbody>
</table>

**Salad Box Lunch**

Priced per person, minimum order of fifteen (15) required per sandwich, wrap or salad option. Served with a Chef’s choice variety of individually bagged chips. Also includes your choice of seasonal fruit or assorted cookies for dessert. Cookies may include oatmeal, chocolate chip or sugar cookies. Seasonal fruit may include apples, oranges and bananas. Paper products are included in all box lunches. All other options will be based on a la carte pricing.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pearl Island Kalo Salad (Organic)</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>Includes organic kale, fresh local shiitake mushrooms and garlic green beans dressed with shiitake vinaigrette.</td>
<td></td>
</tr>
<tr>
<td><strong>Orzo Pasta Salad</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>Includes orzo pasta with cherry tomatoes, Gorgonzola cheese, chives and Pearl Island dressing (a creamy vinaigrette style dressing).</td>
<td></td>
</tr>
<tr>
<td><strong>Pearl Island Ponce Pasta Salad</strong></td>
<td>$9.00</td>
</tr>
<tr>
<td>Includes ponce pasta with zucchini, squash, olives and Pearl Island lemon aioli. Topped with fresh parsley.</td>
<td></td>
</tr>
</tbody>
</table>
## ENTREES

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caribbean Seasoned Slow</td>
<td>$4.25</td>
</tr>
<tr>
<td>Roasted Pulled Pork</td>
<td></td>
</tr>
<tr>
<td><em>Our Signature &quot;sixteen hours of love&quot; slow roasted pulled pork.</em></td>
<td></td>
</tr>
<tr>
<td>Chicken with Gravy: Sous Poulet</td>
<td>$3.75</td>
</tr>
<tr>
<td><em>Includes our Haitian-inspired sweet and spicy chicken with gravy.</em></td>
<td></td>
</tr>
<tr>
<td>Creole Beans (Vegan and Gluten Free)</td>
<td>$3.75</td>
</tr>
<tr>
<td><em>Includes a bean stew with red beans and Pearl Island Creole seasoning.</em></td>
<td></td>
</tr>
<tr>
<td>Jerk Chicken</td>
<td>$3.75</td>
</tr>
<tr>
<td><em>Pearl Island's Jerk Chicken. Boneless chicken, onions, peppers in a Jerk dipping sauce.</em></td>
<td></td>
</tr>
<tr>
<td>Caribbean Chicken</td>
<td>$3.75</td>
</tr>
<tr>
<td><em>Pearl Island's Caribbean Chicken. Boneless Chicken, pineapple, paprika, ginger, garlic, onion, cilantro, and Pearl Island's Caribbean Curry seasoning blend.</em></td>
<td></td>
</tr>
</tbody>
</table>

## SIDES

### Side Dishes

<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pearl Island Kale Salad</td>
<td>$2.75</td>
</tr>
<tr>
<td><em>Includes kale, fresh local shiitake mushrooms, garlic green beans dressed with shallot vinaigrette.</em></td>
<td></td>
</tr>
<tr>
<td>Rice with Pigeon Peas</td>
<td>$2.25</td>
</tr>
<tr>
<td><em>Includes stewed rice with savory pigeon peas, olives, capers and roasted red peppers.</em></td>
<td></td>
</tr>
<tr>
<td>Fried Plantains</td>
<td>$1.75</td>
</tr>
<tr>
<td><em>Includes green plantains twice fried and salted to taste.</em></td>
<td></td>
</tr>
<tr>
<td>Pearl Island Pikliz (Caribbean Cole Slaw)</td>
<td>$0.50</td>
</tr>
<tr>
<td><em>Includes spicy pickled cole slaw.</em></td>
<td></td>
</tr>
<tr>
<td>12 Oz. Jar of Pearl Island Pikliz</td>
<td>$6.00</td>
</tr>
<tr>
<td><em>Includes a twelve (12) OZ. jar of spicy, pickled cole slaw.</em></td>
<td></td>
</tr>
<tr>
<td>Lemon Aioli Sauce</td>
<td>$6.25</td>
</tr>
</tbody>
</table>

### Chips

- A Chef's choice variety of chips are priced per person, minimum order of twenty (20), please.

<table>
<thead>
<tr>
<th>Chips</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$1.25</td>
</tr>
<tr>
<td><em>Includes a Chef choice assortment of chips in individual bags.</em></td>
<td></td>
</tr>
</tbody>
</table>
CARIBBEAN COLE SLAW

Caribbean Cole Slaw
Priced per ounce.

12 Oz. Jar of Pearl Island Pikliz $6.00
Includes a twelve (12) Oz. jar of spicy, pickled cole slaw.

16oz Container of Pikliz
Spicy Caribbean Coleslaw

DESSERT

Fruit

Seasonal Whole Fruit $1.00
Includes a Chef’s choice assortment of seasonal fruit. May include apples, oranges and bananas among other seasonal varieties.

Fruit Crudité $2.00
Fruit Crudité: Selection of fresh seasonal fruit (salad)

Cookies and Brownies
Priced per each, minimum order of twenty (20), please. (Contains no nuts or nut products.)

Cookies $1.25
Includes a Chef’s choice assortment of cookies. Assortment may include oatmeal, chocolate chip and sugar cookies.

Brownies $1.50
Pearl Island brownies contain no nuts or nut products.

Cakes

Vanilla Flan $2.00
Vanilla Flan Slices: Traditional Spanish custard. A Pearl Island Specialty

Tres Leches Cake $2.50
Very moist sponge cake flavored with three kinds of milk and vanilla custard.

Mojito Cupcakes $2.25
Lime, mint, and rum-infused cake topped with a lemon-rum buttercream

Mini Pecan Pie $2.00
# Beverages

**Soda**

*Priced per each, minimum order of twenty (20), please. Served in twelve (12) Oz. cans.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$1.25</td>
<td>Dr. Pepper</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$1.25</td>
<td>Pepsi</td>
</tr>
<tr>
<td>Sprite</td>
<td>$1.25</td>
<td></td>
</tr>
</tbody>
</table>

**Water**

*Priced per each, minimum order of twenty (20), please.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pearl Island Bottled Water</td>
<td>$2.00</td>
<td>Water (gallon)</td>
</tr>
<tr>
<td>Tea</td>
<td>$2.00</td>
<td>Sweet Tea Gallon</td>
</tr>
</tbody>
</table>

**Tea**

*Priced per each, minimum order of twenty (20), please.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea, Sweetened</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td>Tea, Unsweetened</td>
<td>$2.00</td>
<td></td>
</tr>
</tbody>
</table>

**Lemonade**

*Priced per each, minimum order of twenty (20), please.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>$2.00</td>
<td>Lemonado Gallon</td>
</tr>
</tbody>
</table>

**Specialty Drinks**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tropical Tea</td>
<td>$25.00</td>
<td>Tropical Lemonade</td>
</tr>
<tr>
<td>Cafe con Leche</td>
<td>$20.00</td>
<td>1/2 gallon of Cafe con Leche is second to none. Experience the 'flavor of iced or hot cafe con leche for your next event.</td>
</tr>
<tr>
<td>Limeade (1 gal)</td>
<td>$12.00</td>
<td></td>
</tr>
</tbody>
</table>

**Condiment**

**Lemon Aioli Sauce**

*Our garlic infused lemon aioli sauce is meant to serve as a dipping sauce for our Fried Plantains. This item is offered in a 16oz bottle.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Aioli Sauce</td>
<td>$6.25</td>
<td></td>
</tr>
</tbody>
</table>
# SERVICE WARE

## Service Ware

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disposable Paper Table Cover</td>
<td>$5.00</td>
<td>No Service Ware Needed</td>
</tr>
<tr>
<td>Plated and Cutlery</td>
<td>$0.50</td>
<td>Serving Utensils</td>
</tr>
<tr>
<td>Priced per person. Includes a paper plate and set of plastic cutlery.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Platos</td>
<td>$0.25</td>
<td>Disposable Heavy Duty Plates and Utensils</td>
</tr>
<tr>
<td>Priced per each. Includes one (1) paper plate.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cutlery</td>
<td>$0.25</td>
<td>Serving Spoon</td>
</tr>
<tr>
<td>Priced per set. Includes one (1) full set of plastic cutlery.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Chafing Sets and Serving Spoons

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disposable Chafing Set</td>
<td>$5.00</td>
<td>Disposable Serving Spoon</td>
</tr>
<tr>
<td>Priced per each set.</td>
<td></td>
<td>Priced per each.</td>
</tr>
<tr>
<td>Mason Jar</td>
<td>$18.00</td>
<td>Chafing Set</td>
</tr>
<tr>
<td>Linen (90 X 156&quot;)</td>
<td>$20.00</td>
<td>Staff</td>
</tr>
</tbody>
</table>

## Rentals

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mason Jar</td>
<td>$15.00</td>
</tr>
<tr>
<td>Linen (90 X 156&quot;)</td>
<td>$75.00</td>
</tr>
</tbody>
</table>
Peloton Station

Standard lead time is 2 days notice for catering.

Peloton Station is a new restaurant created by two of the managing partners and chef of Hamiltons' at First and Main. A cycle-centric tavern and bike kitchen, Peloton Station is a casual restaurant that celebrates the healthy, active, and fun-loving lifestyle of the cycling community, while being equally appealing to non-cyclists as well. The concept was developed with chef Curtis Shaver, who aside from being the award-winning chef of Hamiltons', is an avid cyclist and bike mechanic. This creative idea marries an interactive and open bike repair shop with a casual restaurant/bar that specializes in killer sandwiches, craft beer, and ride culture. If riding is part of your life, Peloton Station is part of your ride.

114 10th Street
Charlottesville, VA 22903

Phone: (434) 284-7786

Hours
Su, Tu-Sa: 11am to 5pm

Have feedback on this menu? Let us know!
## SALAD

### Big Salads
Each salad serves 10-12 people.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>$20.00</td>
<td>Composed of mixed greens, tomatoes, carrots, cucumbers, red onions and goat cheese served with house vinaigrette.</td>
</tr>
<tr>
<td>Fuji Salad</td>
<td>$30.00</td>
<td>Composed of glass noodles, kim chi, edamame, spinach, carrots, cilantro, mint, sugar snaps and Thai basil-ginger vinaigrette.</td>
</tr>
<tr>
<td>Break Away</td>
<td>$30.00</td>
<td>Composed of Spinach, Local Hard Boiled Egg, Red Onions, Toasted Almonds, Bacon, Sundried Tomatoes, Sherry Dijon Vinaigrette.</td>
</tr>
<tr>
<td>Decca Salad</td>
<td>$30.00</td>
<td>Prepared with charred broccoli florets, fried chickpeas, grapes, crumbled blue cheese, pickled red onions, house-made bacon lardons and heirloom buttermilk dressing.</td>
</tr>
</tbody>
</table>

## SANDWICH PLATTERS

### Sandwich Platters
Available in small (serves approximately 5 people), medium (serves approximately ten (10) people) and large (serves approximately fifteen (15) people). For sandwich descriptions, please view our box lunches menu. All sandwiches are served on ciabatta baguettes and sliced in half.

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
<th>Contents</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter</td>
<td>$40.00</td>
<td>(Eight (8) Pieces) Includes your choice of two (2) sandwich varieties.</td>
</tr>
<tr>
<td>Medium Platter</td>
<td>$70.00</td>
<td>(Sixteen (16) Pieces) Includes your choice of four (4) sandwich varieties.</td>
</tr>
<tr>
<td>Large Platter</td>
<td>$100.00</td>
<td>(Twenty-four (24) Pieces) Includes your choice of six (6) sandwich varieties.</td>
</tr>
</tbody>
</table>
BOX LUNCHES

Box Lunches

(Priced per person.) Each box lunch includes your choice of sandwich, chips, house pickle, and chocolate chip cookie. All sandwiches are served on baguette.

The Roadie $11.00
Composed of chicken salad with peppered bacon, strawberry jam, Bibb lettuce and tomato.

Big Mike $11.00
Composed of mortadella, salami, capicola, Provolone and mozzarella cheese, cherry pepper-olive salad and pico de lettuce.

Pivot $11.00
Prepared with roasted turkey breast, peppered bacon, goat cheese, apples, arugula and cranberry aioli.

The Berm $11.00
Prepared with shaved roast beef, beet horseradish, roasted shallot aioli, Cheddar cheese and Bibb lettuce.

V-Brake $11.00
Composed of grilled eggplant, roasted red peppers, pine nut raisin relish, balsamic glaze, mozzarella cheese and arugula.

Sting-Ray $11.00
Composed of smoked salmon, pickled fennel, red onions, avocado and chive cream cheese.

SIDES

Salad Sides

(Priced per quart.)

Charred Broccoli Salad $10.00
Moroccan Chick Pea Salad $10.00
Jicama Cabbage Slaw $10.00
Homestyle Macaroni Salad $10.00
Cajun Potato Salad $10.00
Brussels Sprout Salad $10.00

Chips

Route 11 Kettle Chips $2.00
Offered in a 1-ounce bag.

DESSERT

Cookies

Chocolate Chip Cookie $1.00
(Each)

BEVERAGES

Soda

(Priced per 12-ounce can.)

Coke $1.00
(Each)

Diet Coke $1.00
(Each)

Sprite $1.00
(Each)

Dr. Pepper $1.00
(Each)

Water

Aquafina Bottled Water $1.00
(Each)
<table>
<thead>
<tr>
<th>Disposable Dinnerware</th>
<th>varies</th>
</tr>
</thead>
</table>

Available upon request. Please use the "Special instructions" area to request dinnerware and include the number of guests.
Potbelly Sandwich Shop

Features
american, late night, SWaM

Services
Delivery, Pickup

Delivery Area
Greater Charlottesville Area
10% delivery fee for orders of $4.99 - $10

852 West Main Street
Suite A
Charlottesville, VA 22903

Phone: (434) 977-0377
Fax: (434) 977-7306

Hours
M-F: 7am to 10pm
Se-Su: 11am to 9pm

(minimum for delivery $50)
**BREAKFAST**

**Box O’ Breakfast Sandwiches**
(Each.) Start the day with warm and hearty toasted breakfast sandwiches. Each of these classic combinations comes on Potbelly bread. includes condiments on the side.

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Mediterranean</td>
<td>$3.45</td>
</tr>
<tr>
<td>Prepared with egg, spinach, roasted red peppers and feta cheese.</td>
<td></td>
</tr>
<tr>
<td>Egg and Cheddar</td>
<td>$3.45</td>
</tr>
<tr>
<td>Prepared with egg and melted Cheddar cheese.</td>
<td></td>
</tr>
<tr>
<td>Sausage, Egg and Cheddar</td>
<td>$3.45</td>
</tr>
<tr>
<td>Egg, sausage and melted Cheddar cheese.</td>
<td></td>
</tr>
<tr>
<td>Ham, Mushroom, Egg and</td>
<td>$3.45</td>
</tr>
<tr>
<td>Swiss</td>
<td></td>
</tr>
<tr>
<td>Prepared with egg, hickory smoked ham, mushrooms and melted Swiss.</td>
<td></td>
</tr>
<tr>
<td>Bacon, Egg and Cheddar</td>
<td>$3.45</td>
</tr>
<tr>
<td>Prepared with egg, Nueske’s bacon and melted Cheddar cheese.</td>
<td></td>
</tr>
</tbody>
</table>

**Oatmeal for a Group**
Serves ten (10) - twelve (12).

<table>
<thead>
<tr>
<th>Oatmeal</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steel Cut Irish Oatmeal</td>
<td>$20.00</td>
</tr>
<tr>
<td>For a Group</td>
<td></td>
</tr>
<tr>
<td>Hearty steel cut Irish oatmeal served with your favorite toppings.</td>
<td></td>
</tr>
</tbody>
</table>

**Coffee**
Serves ten (10).

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Box O’ Coffee</td>
<td>$11.25</td>
</tr>
<tr>
<td>NEW Intelligentsia custom ‘Potbelly blend’ coffee, with nutty flavors and hints of baker’s chocolate.</td>
<td></td>
</tr>
</tbody>
</table>
SOUP

Soup for a Group
Serves ten (10). These are served piping hot with all serving and eating utensils included.

Loaded Baked Potato $37.00
Broccoli-Cheddar $37.00
Chicken Enchilada $37.00

Classic Tomato $37.00
Garden Vegetable $37.00
Chicken Pot Pie $39.95
Served with pie crust on the side.

Chili $39.95

SALAD

Bowls of Salad
Serves six (6) as an entree or twelve (12) as a side dish. Includes all serving and eating utensils required. Any of the toppings on the salads can be given on the side to allow for varied salads. If choosing an assortment of dressings, please indicate the number of servings of each dressing using the “Special Instructions” section.

Farmhouse Salad $43.00
Prepared with a salad blend, tomatoes, cucumbers, blue cheese, red onion, chopped eggs and bacon. Choose to add chicken for an extra charge.

Mediterranean Salad $43.00
Prepared with a salad blend, tomatoes, cucumber, chick peas, feta cheese, artichoke hearts, roasted red peppers, red onion and Italian seasoning. Choose to add chicken for an extra charge.

Uptown Salad $43.00
Prepared with a salad blend, grapes, candied walnuts, cranberries, apples, red onion and blue cheese. Choose to add chicken for an extra charge.

Powerhouse Salad $43.00
Prepared with spinach, tomatoes, cucumbers, hummus, avocado and chopped eggs. Choose to add chicken for an extra charge.

SANDWICHES

Group box or Individual Boxed Lunch
Sandwiches are served up to twelve (12) per box and halved. You may make it an individual boxed lunch for an extra charge. We supply everything you’ll need, including all condiments on the side.

Full Belly $10.25
Includes your choice of sandwich, doll salad, chips and cookie. Lettuce and tomato come on the sandwiches by default.

Basic Belly $7.35
Includes your choice of sandwich and chips. Lettuce and tomato come on the sandwiches by default.

Perfect Belly $8.85
Includes your choice of sandwich, chips and cookie. Lettuce and tomato come on the sandwiches by default.

Just Sandwiches $6.00
Lettuce and tomato come on the sandwiches by default.
## BEVERAGES

### Soda
- Coke
  - varies
- Diet Coke
  - varies
- Sprite
  - $2.15

*20-Ounce bottle.*

### Coke Zero Sugar
- $2.15
  - 20-Ounce bottle.

### Cherry Coke
- $2.15
  - 20-Ounce bottle.

### Water
- Bottled Water
  - $1.90
  - 16-Ounce bottle.

### Coffee
- Box O’ Coffee
  - $11.25
  - *NEW Intelligentsia custom ‘Fatbelly blend’ coffee, with nutty flavors and hints of baker’s chocolate.*

*Serves ten (10).*

### Tea
- Unsweet Tea
  - $3.00
- Sweet Tea
  - $9.00

*Per gallon.*

### Lemonade
- Lemonade
  - $9.00

*Per gallon.*
Standard lead time is 3 days notice for catering.

Bringing the authenticity of traditional Indian cuisine to Charlottesville, Priya’s Now Catering offers a wide selection of mouth-watering pure vegetarian dishes. Our menu caters to different kinds of tastes: from South India, we bring delicacies such as idli, pongal, sambar and vadai, many of which are gluten-free and vegan, and from the North, we offer many popular dishes including a variety of paneer dishes, dal, and vegetables. We pride ourselves on staying true to the flavors of India with our home-cooked meals, and our goal is that our customers get a wider representation of the varied cuisines that India has to offer. We customize our orders to suit the occasion and needs of our clients.

*All the dishes are pleasantly spicy, however if you desire less or more spice, kindly indicate in your order.

**If you desire any dishes not included in the menu, please inquire and we will do our best to accommodate your request.

PLEASE NOTE that a 15% service fee covering delivery and catering is added to all orders.

Call to inquire about deliveries outside of weekday business hours or on weekends.

1330 Elderberry Place
Earlysville, VA 22936
Phone: (434) 962-7224

Hours
M-F: 9am to 6pm
STARTERS

Appetizers
Minimum order of ten (10), please. All appetizers are served with a selection of chutneys.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Bread and Wheat Bread</td>
<td>$4.00</td>
</tr>
<tr>
<td>Specialty Bondas</td>
<td>$5.00</td>
</tr>
<tr>
<td>(2 Pieces) Your choice of spinach, cabbage or onion in balls of black gram flour seasoned with spices and deep fried.</td>
<td></td>
</tr>
<tr>
<td>Masala Vadai</td>
<td>$4.00</td>
</tr>
<tr>
<td>(2 Pieces) Prepared with lentils and onions formed into patties and deep fried.</td>
<td></td>
</tr>
<tr>
<td>Pakoras</td>
<td>$4.00</td>
</tr>
<tr>
<td>(2 Pieces) Prepared with onions and spices deep fried in a Bengal gram flour batter.</td>
<td></td>
</tr>
<tr>
<td>Bondas</td>
<td>$4.00</td>
</tr>
<tr>
<td>(2 Pieces) Composed of balls of black gram flour seasoned with spices and deep fried.</td>
<td></td>
</tr>
<tr>
<td>Aloo Tikkis</td>
<td>$4.00</td>
</tr>
<tr>
<td>(2 Pieces) Prepared with potato and peas formed into patties and fried.</td>
<td></td>
</tr>
<tr>
<td>Paneer Tikkis</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Contains Dairy) (2 Pieces) Consists of Indian cottage cheese dipped in Bengal gram flour and deep fried.</td>
<td></td>
</tr>
<tr>
<td>Paneer Pakoras</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Contains Dairy) (2 Pieces) Prepared with Indian cottage cheese deep fried in a Bengal gram flour batter.</td>
<td></td>
</tr>
</tbody>
</table>

Sandwiches
Minimum order of ten (10), please.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paneer Sandwiches</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Contains Dairy and Gluten) (Each) Prepared with Indian cottage cheese and your choice of zucchini or tomato chutney and served on wheat bread.</td>
<td></td>
</tr>
</tbody>
</table>

Vegetable Burgers
Minimum order of ten (10), please. All burgers are served on bread with chutney.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Burger</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Each)</td>
<td></td>
</tr>
<tr>
<td>Beet Burger</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Each)</td>
<td></td>
</tr>
<tr>
<td>Potato Burger</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Each)</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato Burger</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Each)</td>
<td></td>
</tr>
</tbody>
</table>

Hummus
Minimum order of ten (10), please.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus Varieties</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

Please call to inquire about available hummus flavors and specify your selection in the Special Instructions area.

SOUP

Soup
Minimum order of ten (10), please. All soups are served by the cup and accompanied by poppadum (a crispy rice or lentil wafer).

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Lentil Soup</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Per Cup) Served with poppadum</td>
<td></td>
</tr>
<tr>
<td>Tomato Lentil Soup</td>
<td>$5.00</td>
</tr>
<tr>
<td>(Per Cup) Served with poppadum</td>
<td></td>
</tr>
</tbody>
</table>
## SALAD

**Salads**

*Minimum order of ten (10), please.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Salad</td>
<td>$3.00</td>
</tr>
<tr>
<td>Grated Carrot Salad</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

(Each) Prepared with cucumber seasoned with cumin and paprika. (Each) Prepared with grated sweet carrots and garnished with cilantro and soaked mung dal.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Salad</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

(Each) Prepared with sweet corn sauteed with mustard and coconut.

## SPECIALTIES

### Paneer Dishes

*Minimum order of five (5), please. All dishes are made with Indian cottage cheese and contain DAIRY. Each dish serves two (2).*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palak Paneer</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese in</td>
<td></td>
</tr>
<tr>
<td>spinach gravy.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paneer Makhani</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese in a</td>
<td></td>
</tr>
<tr>
<td>tomato and</td>
<td></td>
</tr>
<tr>
<td>butter gravy.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mattar Paneer</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese and peas</td>
<td></td>
</tr>
<tr>
<td>in tomato</td>
<td></td>
</tr>
<tr>
<td>gravy.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kadal Paneer</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>grilled paneer</td>
<td></td>
</tr>
<tr>
<td>(Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese) and</td>
<td></td>
</tr>
<tr>
<td>assorted</td>
<td></td>
</tr>
<tr>
<td>vegetables.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beets and</td>
<td>$10.00</td>
</tr>
<tr>
<td>Paneer Korma</td>
<td></td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>beets and</td>
<td></td>
</tr>
<tr>
<td>Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese in a</td>
<td></td>
</tr>
<tr>
<td>slow.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepper Paneer</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese and</td>
<td></td>
</tr>
<tr>
<td>tri-colored bell</td>
<td></td>
</tr>
<tr>
<td>peppers.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cilantro Paneer</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with</td>
<td></td>
</tr>
<tr>
<td>Indian cottage</td>
<td></td>
</tr>
<tr>
<td>cheese in</td>
<td></td>
</tr>
<tr>
<td>cilantro gravy.</td>
<td></td>
</tr>
</tbody>
</table>

### Specialty Entrees

*Minimum order of five (5), please. Each dish serves two (2).*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Potato In Peanut</td>
<td>$10.00</td>
</tr>
<tr>
<td>and Onion Gravy</td>
<td></td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Korma</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>This offering is a</td>
<td></td>
</tr>
<tr>
<td>traditional Indian</td>
<td></td>
</tr>
<tr>
<td>vegetable stew.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable-Lentil Rice</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with seasonal</td>
<td></td>
</tr>
<tr>
<td>vegetables, rice and</td>
<td></td>
</tr>
<tr>
<td>lentils and seasoned with</td>
<td></td>
</tr>
<tr>
<td>flavorful South Indian</td>
<td></td>
</tr>
<tr>
<td>spices.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Biryani</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Contains Dairy) (Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Composed of basmati rice</td>
<td></td>
</tr>
<tr>
<td>cooked with spices and a</td>
<td></td>
</tr>
<tr>
<td>medley of seasonal vegetables.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Potato Kofta</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Composed of spiced sweet</td>
<td></td>
</tr>
<tr>
<td>potato balls in</td>
<td></td>
</tr>
<tr>
<td>tomato gravy.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Potato Curry</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Prepared with sweet potato</td>
<td></td>
</tr>
<tr>
<td>sauteed with onions and</td>
<td></td>
</tr>
<tr>
<td>inhibs.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tapioca</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Consists of tapioca with</td>
<td></td>
</tr>
<tr>
<td>vegetables. Nuts may be</td>
<td></td>
</tr>
<tr>
<td>added at no additional</td>
<td></td>
</tr>
<tr>
<td>charge.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pooris</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Contains Gluten) (4 Pieces)</td>
<td></td>
</tr>
<tr>
<td>Consists of fried wheat</td>
<td></td>
</tr>
<tr>
<td>bread.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabbage and Coconut Pulao</td>
<td>$10.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Composed of basmati rice,</td>
<td></td>
</tr>
<tr>
<td>stir-fried cabbage and</td>
<td></td>
</tr>
<tr>
<td>coconut.</td>
<td></td>
</tr>
</tbody>
</table>
## Dal

Minimum order of five (5), please. Each dish serves two (2). This collection of dishes features lentils in a variety of traditional preparations. A selection of cooked vegetables may be added to any dal at an additional cost.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mung Dal</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Dal Makhani</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2) (Contains Butter) Prepared with whole mung beans and spices.</td>
<td></td>
</tr>
<tr>
<td>Sambar</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2) Prepared with lentils in a South Indian tomato stew cooked with vegetables and spices.</td>
<td></td>
</tr>
<tr>
<td>Rasam</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2) Composed of a tomato based stew with lentils, garlic, cilantro and other spices.</td>
<td></td>
</tr>
<tr>
<td>Black Eyed Peas</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Brown Garbanzo</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Masoor Dal</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Serves 2) Prepared with mung beans, tomatoes, garlic and spices</td>
<td></td>
</tr>
</tbody>
</table>

## Other Grains

Minimum order of five (5), please. Each dish serves two (2).

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut and Black Bean</td>
<td>$7.00</td>
</tr>
<tr>
<td>(Contains Gluten) (Serves 2) Prepared with couscous and black beans sauteed with coconut and chili peppers and garnished with cilantro.</td>
<td></td>
</tr>
<tr>
<td>Couscous</td>
<td>$7.00</td>
</tr>
<tr>
<td>(Contains Gluten) (Serves 2) Prepared with vermicelli or rice noodles sauteed with spinach and a combination of Indian and Asian seasoning sauces, including soy sauce.</td>
<td></td>
</tr>
<tr>
<td>Quinoa Stir-Fry</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Contains Gluten) (Serves 2) Prepared with quinoa and seasonal vegetables stir-fried with spices and soy sauce.</td>
<td></td>
</tr>
<tr>
<td>Indian Style Noodle Stir-Fry</td>
<td>$7.00</td>
</tr>
<tr>
<td>(Contains Gluten) (Serves 2) Prepared with vermicelli or rice noodles sauteed with spinach and a combination of Indian and Asian seasoning sauces, including soy sauce.</td>
<td></td>
</tr>
<tr>
<td>Idlis</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) (4 Pieces) Composed of steamed cakes prepared from rice and lentils.</td>
<td></td>
</tr>
</tbody>
</table>
## Sides

### Vegetables
*Minimum order of five (5), please. Each dish serves two (2).*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato and Onion</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) Available sautéed or cooked in a tomato onion based Indian style gravy.</td>
<td></td>
</tr>
<tr>
<td>Sautéed Okra</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Cauliflower</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) Available sautéed or cooked in a tomato onion based Indian style gravy.</td>
<td></td>
</tr>
<tr>
<td>Eggplant</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) Available sautéed or cooked in a tomato onion based Indian style gravy.</td>
<td></td>
</tr>
<tr>
<td>Sautéed Peas and Carrots</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Sautéed Corn</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) Available sautéed or cooked in a tomato onion based Indian style gravy.</td>
<td></td>
</tr>
<tr>
<td>Cabbage and Coconut Stir-Fry</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) Prepared with cabbage that is stir-fried and garnished with coconut and green chili peppers.</td>
<td></td>
</tr>
</tbody>
</table>

### Rice
*Minimum order of five (5), please. Each dish serves two (2). All rice dishes feature jasmine or basmati rice prepared with traditional vegetables and specialty ground spices and other seasonings.*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tamarind Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Tomato Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Coconut Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Pepper Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Carrot Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Pongal</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2) Prepared with lentils and rice. Available with or without butter.</td>
<td></td>
</tr>
<tr>
<td>Lemon Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Plain Rice Pulao</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Beet Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
<tr>
<td>Jeera Rice</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Serves 2)</td>
<td></td>
</tr>
</tbody>
</table>
Desserts
Minimum order of ten (10), please. All desserts contain DAIRY. Priced per person.

Kheer $6.00  Coconut Barfi $6.00
(May Contain Gluten) This Indian pudding is offered in four (4) flavors: rice, semolina, tapioca or carrot.
Carrot Halwa $6.00  Kesari $6.00
This traditional Indian dessert is prepared with condensed milk and grated carrots spiced with cardamom.
(Contains Gluten) Prepared with cream of wheat subtly spiced with saffron and cardamom.

BEVERAGES

Water

Bottled Water $1.00
(Each)

Chai

Masala Chai $2.00
(Contains Dairy) (Each) This authentic Indian tea is prepared with milk and spices and served in an 8-ounce cup.

Lemonade

Lemonade $1.00
(Per Serving) Served in a container with cups.

SERVICE WARE

Service Ware

Paper Products varies  No Service Ware Needed varies
Paper products are included with your order.
Standard lead time is 3 hours notice for catering.

If you’re hosting a get together and need an unforgettable feast that’s delicious, easy and affordable, Qdoba caters! With our buffet style Taco Bar, Nacho Bar or Naked Burrito Bar, your guests can create their own hot, fresh, tasty dish just the way they like it.

Enjoy the party with catering from Qdoba.

3918 Lannox Avenue
Charlottesville, VA 22901

phone: (217) 316-1719

Hours
Every Day: 9am to 10pm

(minimum for delivery $100)

Have feedback on this menu? Let us know!
HOT BARS

Hot Bars
Includes marinated grilled chicken, marinated grilled steak, smoked brisket, cilantro-lime white or seasoned brown rice, black beans or pinto beans, handmade tortilla chips tossed with lime and kosher salt, hand-smashed guacamole, and four salsas: pico de gallo, roasted chile corn, salsa roja, salsa verde, lettuce, shredded cheese and sour cream.

Chicken Only Hot Bar $10.50
Priced per person. Paper products and serving utensils are included. Store requires increments of 5 people for their hot bar (example order for 10, 15, 20).

Chicken and Brisket $11.50
Priced per person. Paper products and serving utensils are included. Store requires increments of 5 people for their hot bar (example order for 10, 15, 20).

Chicken and Steak $11.50
Priced per person. Paper products and serving utensils are included. Store requires increments of 5 people for their hot bar (example order for 10, 15, 20).

BOX LUNCHES

Box Lunches
Priced per person, minimum of 10, please. Our burritos are prepared with cilantro-lime rice, slow-simmered black beans, cheese and salsa. Served with handmade tortilla chips, choice of salsa, and your choice of a chocolate chip cookie or double chocolate brownie for dessert. All paper products are included.

Adobo Marinated Grilled Chicken $9.95 (Per Person)
Vegetarian $9.95 (Per Person) Prepared with rice, black beans and salsa verde.

Adobo Marinated Grilled Steak $9.95 (Per Person)
HOT BAR ADD-ONS

Hot Bar Add-Ons

3. Cheese Queso $25.00  Lettuce $6.00
(Serves 20)
Fajita Vegetables $20.00  Tortilla Soup $25.00
(Serves 20) Composed of red peppers, green peppers and red onions.
Chocolate Chip Cookies $.50
Cilantro Lime Rice $20.00  Double Chocolate Brownies $.50
(Serves 20)
Seasoned Brown Rice $20.00  Extra Pan of Rice $20.00
(Corn Taco Shells $2.50
Black Beans $20.00  10 crunchy taco shells
(Serves 20)
Pinto Beans $20.00  Soft Taco Shells $2.50
(10 soft taco shells)
Hand Smashed Guacamole $7.00
(Serves 4-8)
Salsa $4.00
(Serves 4-8)

Individual Hot Bar Add-Ons
Priced Per Person. However must be ordered in the same amount in which you are serving for your overall order. Please contact the store for further details and pricing.

Queso $1.00  Fajita Vegetables $1.00
Queso cheese - price is per person  Fajita Vegetables - price per person

BEVERAGES

Tea
Bulk Iced Tea $7.00
Offered in a 1-gallon container. Ice and cups are included.

Lemonade

Bulk Lemonade $7.00
Offered in a 1-gallon container. Ice and cups are included.

Water

Bottle of Water $2.20

SERVICE WARE

Service Ware

Paper Products varies  No Service Ware Needed varies
Paper products are included.
Red Hub Food Co. Catering

Order Now

❤️

SWaM

Standard lead time is 1 day notice for catering.

The Red Hub Food Co. (formerly Big Jim’s Catering) is a Charlottesville-based catering and carry-out restaurant specializing in barbecue, grilled chicken, gourmet sandwiches and traditional Southern sides.

Our house barbecue is rubbed and slow-smoked, similar to North Carolina-style.
Our other signature items include smoked wings, hush puppies, roasted chicken, Tillamook macaroni and cheese and baked beans.

202 10th Street NW
Charlottesville, VA 22903

phone: (434) 975-2271

Hours:
M-Th: 11am to 8pm
F-Sa: 11am to 9pm
Su: 12pm to 5pm

Features:
american, SWaM

Services:
Delivery, Pickup, Dine In

Delivery Area:
Areas of Charlottesville, VA Delivery Fee: $10

Have feedback on this menu? Let us know!
STARTERS

Smoked Wing Platter
A platter of twenty-four (24) smoked wings served with celery and house dipping sauce.

Platter 24 Wings $26.99

Platters

Fresh Vegetable Tray $39.99
Served with Ranch

Pulled Pork Sliders $32.99
(Priced per dozen (12) ) Comes with assorted sauces

Chicken Tenders $27.99
Two dozen (24) chicken fingers served with a dipping sauce.

Smoked Wings Platter $26.99
Two dozen (24) smoked wings served with celery and dipping sauce.

Mini Ham Biscuits $19.99
( Priced per dozen (12) ) Ham biscuits served with pear butter.

Fresh Fruit
Each Platter Feeds 25 people.

Fresh Fruit Platter $54.99

SALAD

Salads

Side Salad - Per Serving $3.99
Garden salad with assorted dressings served in a large shareable bowl to accommodate your total guest count. Price is per person

Lg. Individual Garden Salad $10.99
Meal-sized salad.
## ENTREES

**Signature Barbecue (Pound)**

One pound is 3-4 servings.

- **Pulled Pork (By the Pound)**: $13.99
  (Priced per pound, minimum four (4) pounds, please. Each one (1) pound provides four 4-ounce portions.) Served with your choice of our three (3) sauces. Lexington is a North Carolina-style sauce that takes its flavor from vinegar. Red Hub is made with apples that lend a sweet taste, and South Carolina has that low-country, spicy mustard taste.

- **Beef Brisket**: $19.99
  Priced Per Pound. Each pound feeds 3-4 people. Includes sauces

**Chicken**

- **Chicken Pieces (Mixed)**: $2.99
  Priced per piece. Offered fried or roasted

- **Chicken (Breast Only)**: $3.49
  Priced per piece. Offered fried or roasted.

- **Chicken Fingers**: $27.99
  A platter of 24 chicken fingers served with house dipping sauce.

- **Pulled Barbeque Chicken**: $13.99
  (Priced per pound, each one (1) pound provides four 4-ounce portions.) Served with your choice of our three (3) sauces. Lexington is a North Carolina-style sauce that takes its flavor from vinegar. Red Hub is made with apples that lend a sweet taste, and South Carolina has that low-country, spicy mustard taste.

- **Harvest Chicken Salad**: $12.99
  Per Pound. Prepared with chunky chicken. One pound serves 3-4

**Sliders and Biscuit Sandwiches**

Condiments are provided on the side.

- **Mini Ham Biscuits**: $19.99
  One dozen (12) mini ham biscuits served with pear butter.

- **Pulled Pork Sliders**: $32.99
  One dozen (12) pulled pork sliders served with sauce on the side.

**Entree Packages**

- **One Entree Combination**: $12.99
  Per person. Select an entree to be served with your choice of two (2) side dishes, creamy slaw, chips, sauces, buns and paper/plastic

- **Two Entree Combination**: $15.99
  (Priced per person, minimum ten (10), please.) Select two (2) entrees to be served with your choice of three (3) side dishes.

## SIDES

**Sides**

- **Macaroni and Cheese**: $9.99
  Per Quart. Serves 6-8

- **Baked Beans**: $9.99
  Per Quart. Our traditional baked beans include meat. A vegetarian option is also available. Serves 6-8

- **Potato Salad**: $9.99
  Per Quart. Serves 6-8

- **Collard Greens**: $9.99
  Per Quart. Serves 6-8

- **Cream Cole Slaw**: $8.99
  Per Quart. Serves 6-8

- **Potato Chips**: $0.99
  Per Serving. House-made gourmet potato chips.

- **Hush Puppies**: $7.99
  Per dozen. House made and served with dipping sauce.

- **Sandwich Bun**: $5.99
  Per Dozen.

- **Green Beans**: $9.99
  Per Quart. Serves 6-8

- **Four Bean Salad**: $9.99
  Per Quart. Cold salad prepared with kidney, garbanzo, green and wax beans.

- **Garden Pesto Salad**: $9.99
  Per Quart. Cold pasta salad prepared with fresh vegetables. Serves 6-8

- **Sauce**: varies
SANDWICHES

Boxed Lunches
Served with chips, cold side, and a cookie. You may customize your sandwich with extra toppings or condiments.

Red Hub Veggie Wrap $11.99
(Minimum six (6), please.) Prepared with fresh vegetables and cheese in a whole wheat wrap.

Harvest Chicken Salad $11.99
(Minimum six (6), please.) Composed of chunky chicken in a mayonnaise based dressing. Prepared on your choice of bread.

Italian Hoagie $11.99
(Minimum six (6), please.) Prepared with salami, ham, other Italian meats, Provolone cheese, hot peppers and olives on a sub roll.

Red Hub Club $11.99
(Minimum six (6), please.) Prepared with turkey, ham, bacon, Cheddar cheese, Swiss cheese, tomato, lettuce, red pepper relish and your choice of bread.

BBQ Pulled Chicken $11.99
(Minimum six (6), please.) Prepared on your choice of bread.

Pulled Pork Sandwich $11.99
(Minimum six (6), please.)

Food and Beverage $143.88

Premium Sandwich Trays
(Priced per person, minimum eight (8), please. You may mix and match to reach the minimum except where noted.) Offered with your choice of sandwich served with your choice of lettuce, tomato, spicy mustard and mayonnaise on the side.

Red Hub Club $8.99
Prepared on a wheat bun. Minimum of 3 of each kind of sandwich.

Harvest Chicken Salad $8.99
Composed of chunky chicken in a mayonnaise based dressing.

Pulled Pork with Slaw $8.99
(Minimum eight (8), please.) Served on a bun. Pulled pork platters are delivered with the pork hot in a pan, and the bun on the side.

Italian Hoagie $8.99
Prepared with salami, ham, other Italian meats, Provolone cheese, peppers and olives on a sub roll.

Veggie Wrap $8.99

DESSERT

Cookies

Gourmet Cookie Tray $19.99
Assorted Cookies. 25 count

Southern Sweets Tray $29.99
(20 pieces) - Bakers assortment of cookies, pecan pie brownies, lemon cakes, etc.

Peach Cobbler $45.00
House made seasonal cobbler. 15-20 servings (1/2 pan)
BEVERAGES

Soda
Offered in 12-ounce cans.

Pepsi
Each
$1.25

Dr. Pepper
Each
$1.25

Diet Pepsi
Each
$1.25

Sierra Mist
Each
$1.25

Water
Offered in 16.9 ounce bottles.

Water
Each
$1.25

Tea
Per Gallon

Sweet Tea
$6.99

Unsweetened Tea
$6.99

Lemonade

Lemonade
One Gallon
$6.99

SERVICE WARE

Service Ware
Per Person. Includes cups if drinks are ordered.

Plates, Napkins, Flatware
$0.50

Provides plates, napkins and utensils for one person.

Plastic Serving Utensils, Tongs
$0.35

& Spoons

No Service Ware Needed
varies

Cost is for 1 item.

Bag of Ice
$2.99

SERVICE STAFF

Catered Event
Two (2) Servers for set-up, buffet service, 90 minutes of food service, clean-up of catering area and breakdown

Catering Staff
$150.00

Additional Hour of Service
$100.00

Two Servers for set-up, 90 minutes buffet service, clean-up of service area and breakdown.

Priced per server, per hour. May only be ordered if in addition to "Catering Staff" item, above.
Serving innovative, appetizing food is our top priority. Our menu is made fresh daily.

Whether you're looking for a juicy grilled chicken sandwich or a flavorful burger, we will meet your needs! Our vast menu has an answer for even the pickiest eater. Best of all, our sandwiches, subs, and burgers are served with lip-smacking sides.

We also guarantee the freshest seafood with plenty of choices including Gulf Shrimp. You'll never leave disappointed.

Introduce your taste buds to our top-of-the-line seafood, steaks, ribs, pork, and much more.

Service Fee covers items including but not limited to: delivery, set up, dinnerware and equipment.

NOTE: We supply dinner ware. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

2335 Seminole Trail
Suite 100
Charlottesville, VA 22901

Phone: (434) 974-7816
Alt. Phone: (434) 996-7618
Alt. Fax: (434) 974-7813

Hours
M-Th: 11:30am to 10pm
F-Sa: 11am to 10:30pm
Su: 10:30am to 9pm
STARTERS

Appetizers

Southern Fried Green Tomatoes $8.00
Lightly dusted with seasoned flour and served with a creamy garlic cayenne and mustard seed aioli.

Blue and White Chips with Salsa $6.00
Includes fried corn and flour tortilla chips served with our house roasted corn and tomato salsa.

Riverboat Nachos $10.00
Includes your choice of black beans or black bean chili, fresh house salsa, mixed cheese, Jalapenos, lettuce and sour cream. Choose to add grilled chicken or lump crab meat for an extra charge.

Crispy Chicken Tenders and Fries $9.00
Includes three (3) southern fried chicken tenders with fries.

Blackened Sea Scallops $14.00
Bruschetta
(Spicy) Includes seared scallops on crostini with a fresh basil-garlic tomato concasse and drizzled with a balsamic glaze.

Crispy Fried Calamari $12.00
Includes tender rings lightly seasoned and flash fried. Served with a Thai ginger marinade sauce.

Buffalo-Style Gulf Shrimp $12.00
(Spicy) Offered in two (2) serving sizes - half (1/2 lb.) pound and one (1 lb.) pound. Includes steamed, large gulf shrimp tossed with Red Hot sauce and served with celery and ranch dip.

Oysters Rockefeller $12.00
Includes fresh bay oysters filled with spinach, garlic, shallots, cream and Pernod. Baked with Parmesan cheese.

Island-Style Coconut Shrimp $11.00
Includes coconut battered shrimp fried to a golden brown and served with a sambal moo dipping sauce.

Southwestern Spring Rolls $9.00
Prepared with grilled chicken, black beans, rice, cheese, and a cilantro lime aioli served with a picked red onions and Jalapenos.

Buffalo Chicken Wings $9.00
Served plain or tossed with Red Hot sauce or our house chipotle BBQ sauce. Accompanied by celery and ranch dip.

Baked Potato Skins $9.00
Prepared flash fried, baked and topped with mixed cheese, bacon, chives and a side of sour cream.

Coastal Lump Crab Dip $10.00
Includes creamy white cheese sauce with lump crab served hot with fresh blue and white tortilla chips.

Fried Select Oysters $21.00
Includes a mountain of fresh oysters lightly dusted and seasoned and fried golden. Try them buffalo-style with Red Hot sauce.

Oysters Casino $12.00
Baked with a buttery mixture of garlic, shallots, Parmesan cheese and bacon.

Clams Casino $12.00
Baked with a buttery mixture of garlic, shallots, Parmesan cheese and bacon.

Classic Fish and Chips $16.00
(No substitutions) Includes Twin Red Hook Ale battered tilapia served with fries, remoulade and malt vinegar.
Raw Bar and Seafood

Steamed Prince Edward Island Mussels $16.00
Prepared with your choice garlic butter or a sambal cream sauce with crostini.

Fresh Steamed or Raw Oysters $12.00
Offered in two serving sizes - half dozen (1/2-dozen) and one dozen (1-dozen). Served with cocktail sauce, horseradish and lemon.

Roasted Oysters on the Half Shell $12.00
Grilled with a butter-garlic and Parmesan cheese sauce.

Steamed Middle Neck Clams $15.00
Prepared with your choice of garlic butter or sambal cream sauce with grilled bread.

Steamed Large Gulf Shrimp varies
Offered in two (2) serving sizes - half (eight (8) pieces) and full (sixteen (16) pieces). Prepared with Old Bay spice and served with cocktail sauce and butter.

Big "T" Platter $45.00
(No substitutions) Includes shrimp, a dozen fresh shell oysters, mussels and calamari.

Snow Crab Legs varies
Please call to inquire about market pricing. Includes a pound and a half of large, steamed crab legs. Served with drawn butter.

SOUP

House Made Soups
Offered in two (2) serving sizes - cup (8-oz) or bowl (16-oz).

Chef's Signature She Crab Soup varies
Includes a cream based crab soup with a hint of sherry.

Soup of the Day varies
Please call to inquire about our soup of the day.

SALAD

Salads
Offered in two (2) serving sizes - small and large. Includes your choice of dressing. Choose to add salad toppers for an extra charge.

The "River" Salad varies
Prepared with mixed greens, cucumber, crumbled feta cheese, grape tomatoes, red onions, green olives and toasted almonds.

Caprese Salad varies
Prepared with mixed greens, bocconcini mozzarella cheese, basil-garlic tomato concasse, red onion, Parmesan cheese and balsamic glaze.

Crisp Caesar Salad varies
Prepared with grape tomatoes, crostini, and Parmesan cheese. Served with our house Caesar dressing.
SUNDAY BRUNCH

Breakfast

Piggy Lover's Omelet $12.00
(No substitutions.) Prepared with smoked bacon, ham, Andouille sausage and mixed cheese served with hash browns, smoked bacon and a biscuit.

Southwestern Omelet $11.00
(No substitutions.) Prepared with ham, bell pepper, onion and tomato with mixed cheese and served with hash browns, smoked bacon and a biscuit.

Fresh Buttermilk Pancakes $9.00
Includes three (3) fluffy, golden pancakes, hash browns and smoked bacon. Choose to add blueberries, strawberries or chocolate chips for an extra charge.

Classic Eggs Benedict $12.00
Includes an English muffin topped with Canadian bacon, poached eggs, and hollandaise. Served with hash browns and smoked bacon.

Lump Crab Meat Benedict $13.00
Includes an English muffin topped with poached eggs, lump crab meat and hollandaise. Served hash browns and smoked bacon.

House Sausage Gravy and Biscuits $10.00
Includes creamy house made sausage gravy served with golden hash browns and smoked bacon.

Country Ham Breakfast $12.00
Includes country ham steak served with two eggs, any style, hash browns, smoked bacon and a biscuit.

Huevos Rancheros $9.00
Prepared with fried eggs, black beans, cheese, sofrito, and cilantro cream on blue tortillas with hash browns and smoked bacon.

Three Egg Omelet with Cheese $9.00
Includes hash browns, smoked bacon and a biscuit. Choose to add onion, tomato, peppers, bacon, ham, Andouille sausage or crab for an extra charge.

Fried Egg Sandwich $8.00
Served on toasted country white with smoked bacon, Cheddar cheese, lettuce, tomato, mayonnaise and hash browns.

Breakfast Burrito or Soft Tacos $9.00
Includes your choice of a burrito or soft tacos prepared with scrambled eggs, pico de gallo, mixed cheese and cilantro cream. Served with smoked bacon and hash browns.

Smoked Salmon Benedict $14.00
Includes Duck Trap Farms smoked salmon, poached eggs, and hollandaise served with hash browns and smoked bacon.

River Grill Special Benedict $14.00
Includes our house made lump crab cakes, poached eggs and hollandaise served with hash browns and smoked bacon.

French Texas Toast $10.00
Prepared lightly dipped and cooked golden brown. Served with maple syrup, smoked bacon and hash browns.

Traditional Barnyard Breakfast $8.00
Includes two (2) eggs cooked to your liking and served with hash browns, smoked bacon and a biscuit.

(5-Oz) Certified Angus Steak and Eggs $16.00
Includes a grilled sirloin steak with hollandaise, two eggs any style, hash browns, smoked bacon and a biscuit. Choose to add lump crab for an extra charge.

The Breakfast Bowl $12.00
Includes two (2) warm buttermilk biscuits topped with hash browns, and scrambled eggs smothered in house made sausage gravy with melted mixed cheese.

*Hangtown Fry* $15.00
From the gold rush of the 1950's, to Charlottesville, this classic omelet with bacon and mixed cheese is topped with fried oysters and served with hash browns, sausage patties and a biscuit.
Burgers

Certified Angus Beef (8.0z) varies
Burger
Prepared with herb mayonnaise, lettuce, tomato, your choice of cheese including Swiss, provolone, Cheddar or pepper-Jack on a toasted brioche bun. Choose to add bacon, grilled onions, gorgonzola butter or lump crab for an extra charge.

Sandwiches

Rajun Cajun Chicken Breast $10.00 River Grill Crab Cake Sandwich $11.00
Includes Cajun seasoned chicken with smoked bacon, pepper-Jack cheese, red onion and Sriracha mayonnaise on a toasted brioche bun. Includes lump crab cake served with herb mayonnaise, lettuce and tomato on a toasted brioche bun with French fries.

A la Carte

Biscuit and Gravy $5.00 Two Pieces of Toast $1.50
Crab Cake $7.00 Cup of Black Beans $3.00
Stone Ground Grit Cake $3.00 Three Sausage Patties $3.00
One Pancake $3.00 Cup of Grits $2.00
Cup of Seasonal Fruit $4.00 Two Eggs $3.00
Prepared any style.
Cup of Sausage Gravy $4.00 Two Biscuits $2.00
Four Slices of Bacon $3.00 French Fries $3.00
Hash Browns $3.00
ENTREES

Steak

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Surf and Turf on the River $29.00
Includes a center cut sirloin with a burgundy wine reduction, shiitakes and crispy onion straws, sautéed sea scallops drizzled with white truffle oil, creamy potatoes and grilled asparagus.

N.Y. Strip Steak $28.00
Includes a 12-oz steak, grilled and seasoned to a juicy perfection with your choice of a burgundy wine reduction or gorgonzola butter and topped with shiitake mushrooms and crispy onion straws. Served with creamy potatoes and grilled asparagus. Choose to top with lump crab and/or shrimp scampi for an extra charge.

Conter Cut Sirloin Steak varies
Includes your choice of steak, grilled and seasoned to a juicy perfection with your choice of a burgundy wine reduction or gorgonzola butter and topped with shiitake mushrooms and crispy onion straws. Served with creamy potatoes and grilled asparagus. Choose to top with lump crab and/or shrimp scampi for an extra charge.

Rib-Eye Steak $30.00
Includes a 14-oz steak, grilled and seasoned to a juicy perfection with your choice of a burgundy wine reduction or gorgonzola butter and topped with shiitake mushrooms and crispy onion straws. Served with creamy potatoes and grilled asparagus. Choose to top with lump crab and/or shrimp scampi for an extra charge.

Pork

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Slow Cooked Baby Back Ribs varies
Offered in two (2) serving sizes, half and full. Includes tender slow-cooked, fall off the bone baby back ribs covered in our house made chipotle BBQ sauce. Served with mustard seed slaw, crisp French fries and grilled asparagus.

Chipotle Pork Tenderloin $21.00
(Spicy) Includes marinated citrus-chili-rubbed pork roasted in our house chipotle BBQ sauce and served with mustard seed slaw, herb jasmine rice and grilled asparagus.

Surf and Turf

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Surf and Turf on the River $29.00
Includes a center cut sirloin with a burgundy wine reduction, shiitakes and crispy onion straws, sautéed sea scallops drizzled with white truffle oil, creamy potatoes and grilled asparagus.

Duck

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Maple Leaf Farms Duck Breast $21.00
Includes crisp, succulent, seared duck breast with a yuengling molasses reduction. Served with creamy potatoes and grilled asparagus. Cooked medium rare to medium.
Seafood

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Surf and Turf on the River $29.00
Includes a center cut sirloin with a burgundy wine reduction, shiitakes and crispy onion straws, seared sea scallops drizzled with white truffle oil, creamy potatoes and grilled asparagus.

Sea Scallops Au Gratin with Crab $26.00
Includes succulent scallops over jasmine rice with crab, set in a rich chardonnay butter sauce. Served with grilled asparagus.

Select Fried Oyster Dinner $25.00
Prepared lightly dusted in seasoned flour, fried golden and served with sun-dried tomato orzo and grilled asparagus.

Rhett’s Shrimp Feast $25.00
Includes steamed, spiced gulf shrimp, shrimp scampi and coconut shrimp served with jasmine rice and grilled asparagus.

Rainbow Trout Amandine $23.00
Prepared pan seared in a lemon butter wine sauce topped with fried select oysters, sun-dried tomato orzo and grilled asparagus.

River Grill Crab Cakes $21.00
Includes house made lump crab cakes with a roasted shallot and boursin wine sauce with jasmine rice and grilled asparagus.

Southern Fried Catfish Dinner $18.00
Topped with Cajun spiced remoulade and fresh pico de gallo. Served with Jasmin rice and grilled asparagus.

Miso Glazed Atlantic Salmon $21.00
Prepared with grilled Asian glazed salmon with a citrus ponzu sauce and pepper relish, sun-dried tomato orzo and grilled asparagus.

Captain’s Seafood Platter $34.00
Includes shrimp scampi, baked scallops, lump crab cake and fried oysters served with jasmine rice and grilled asparagus.

Gulf Shrimp and Stone Ground Grits $23.00
Includes sautéed shrimp and bell peppers with a tasso ham sauce over a stone ground grit cake with grilled asparagus.

Rivergrill Crab Cake Sandwich $11.00
Includes lump crab cake served with herb mayonnaise, lettuce and tomato on a toasted brioche bun with French fries.

Fresh Seafood Etouffée $26.00
Includes Cajun spiced red tomato sauce with bell peppers, gulf shrimp, sea scallops, clams, mussels and Andouille sausage served with jasmine rice.

Pasta

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Linguini varies
Prepared with your choice of chicken, clams, shrimp or scallops in your choice of sauce including sambal cream, tomato, butter garlic or Alfredo with Parmesan and bacon.

Portobello Mushroom Ravioli $20.00
Includes tender mushroom ravioli tossed in butter and white wine with sautéed baby spinach, shallots, and toasted pine nuts finished with feta and Parmesan cheeses and drizzled with white truffle oil.

Chicken

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Southern-Style Chicken Breast $19.00
Includes oven-roasted chicken with a country ham and brandy peppercorn sauce with jasmine rice and grilled asparagus.

Burgers

Dinner entrees are served daily starting at 5 p.m. Upgrade one of your entrée sides to a small river or Caesar salad for an extra charge.

Certified Angus Beef (8 oz) $9.00
Burger
Prepared with herb mayonnaise, lettuce, tomato, and your choice of Swiss, provolone, Cheddar or pepperJack on a toasted brioche bun. Choose to add bacon, grilled onions, gorgonzola butter, or lump crab for an extra charge.
SIDES

Side Dishes
Served daily starting at 5:00 p.m.

Sun-Dried Tomato Orzo $4.00
Creamy Potatoes $3.00
Mustard Seed Slaw $3.00
Herb Jasmine Rice $3.00
French Fries $3.00
Black Bean Chili $4.00
Grilled Asparagus $4.00
Black Beans $3.00
Stone Ground Grit Cake $3.00

SANDWICHES

Chicken Sandwiches
Available Monday through Saturday from 11:00 a.m. until 2:30 p.m. Served with your choice of side dish as well as your choice of a bread substitution.

Classic Grilled Chicken Breast $10.00
Topped with Swiss cheese, smoked bacon, lettuce, tomato, red onion and mayonnaise on ciabatta bread.

Rajun Cajun Chicken Breast $10.00
Prepared with Cajun seasoned chicken with smoked bacon, pepper-Jack cheese, red onion, and Sriracha mayonnaise on a toasted brioche bun.

Chicken or Pork Burrito $11.00
Prepared with chicken, peppers and onions. Served with black beans, rice, mixed cheese, fresh salsa and sour cream.

Grilled Dijon Chicken Salad $9.00
Prepared with red onions, lettuce, tomato and mayonnaise on herb focaccia.

Country Ham and Grilled Chicken $13.00
Prepared with plump chicken breast topped with country ham, Gouda cheese, lettuce, tomato and honey pecan mayonnaise on ciabatta bread.

Southern Fried Chicken Tender Sub $11.00
Tossed in your choice of our chipotle BBQ sauce or Red Hot with Cheddar cheese, smoked bacon, lettuce, tomato, red onion and Sriracha mayonnaise.

Grilled Chicken Caprese $11.00
Topped with a basil-garlic tomato concasse, balsamic glaze, mozzarella cheese, lettuce and herb mayonnaise on herb focaccia.

Philly-Style Chicken Sub $11.00
Prepared with onions, peppers, provolone cheese and whole grain Dijon mayonnaise.
Signature Sandwiches
Available Monday through Saturday from 11:00 a.m. until 2:30 p.m. Served with your choice of side dish as well as your choice of a bread substitution unless noted otherwise.

River Club $11.00
Prepared with ham, smoked turkey, smoked bacon, brie, red onion, lettuce, tomato, and honey-pecan mayonnaise on ciabatta bread.

Corned Beef and Turkey Reuben $11.00
Includes juicy corned beef combined with smoked turkey, Swiss cheese, sauerkraut and house made 1,000 island on marble rye bread.

The Rivanna Sub $13.00
Prepared with hot turkey, ham, corned beef, provolone and Swiss cheeses, red onion, lettuce, tomato, herb oil and vinegar and herb mayonnaise.

Steak and Cheese with Shaved Sirloin $11.00
Prepared with onions, peppers, provolone cheese, and herb mayonnaise on a sub roll.

Cuban Press on Baguette $9.00
(No substitutions.) Prepared with pulled pork, ham, Swiss cheese, pickles and whole grain Dijon mayonnaise.

Garden Veggie Wrap $9.00
Prepared with tomatoes, red onion, English cucumbers, crumbled feta cheese, avocado, and shredded cabbage with mustard seed dressing.

Piled High Smoked Turkey $11.00
Prepared with gouda cheese, smoked bacon, avocado, red onion, lettuce, tomato and herbed mayonnaise on herb focaccia.

Grilled Cheese Royale $9.00
Prepared with Cheddar, gouda, and provolone cheeses, smoked bacon, and tomato on rich, buttery Texas toast.

Roast Beef Sub $12.00
Prepared with Swiss and Cheddar cheeses, creamy cole slaw, smoked bacon, lettuce, tomato, red onion and horseradish mayonnaise on a sub roll.

French Dip with Shaved Sirloin $11.00
Prepared with melted Swiss and provolone cheeses on a sub roll with au jus.

Chipotle Pulled Pork BBQ $9.00
Topped with smoked gouda cheese and bacon on toasted brioche.

Caesar Salad Wrap varies
Prepared with Romaine lettuce, tomatoes, and Parmesan cheese with your choice of grilled chicken, chicken tenders, steamed or buffalo shrimp.

Seafood Sandwiches
Available Monday through Saturday from 11:00 a.m. until 2:30 p.m. Served with your choice of side dish as well as your choice of a bread substitution.

The Endless Summer $13.00
A summer favorite served all year. Prepared with fried green tomatoes, shrimp, smoked bacon, lettuce and remoulade on a sub roll.

Bayou Catfish Fillet $12.00
Includes seasoned large catfish filet prepared blackened or fried and served with lettuce, tomato and Sriracha mayonnaise on toasted brioche.

River Grill Lump Crab Cake $11.00
Served with herb mayonnaise, lettuce, and tomato on toasted brioche.

Louisiana Shrimp Po’ Boy $13.00
Prepared with cajun weee, red onion, lettuce, tomato and remoulade on a sub roll. Choose to have it prepared Buffalo-style in Red Hot sauce.

Louisiana Oyster Po’ Boy $13.00
Prepared with cajun weee, red onion, lettuce, tomato and remoulade on a sub roll. Choose to have it prepared Buffalo-style in Red Hot sauce.

Baja Fish Tacos $10.00
Includes two (2) tacos prepared with fried battered tilapia, rice, mixed cheese, pico de gallo, and cilantro cream. Choose to include fish of the day as a substitute for tilapia for an extra charge.

Fresh Fish of the Day $12.00
Served with lettuce, tomato, and mayonnaise on a brioche roll.
Burgers
Available Monday through Saturday from 11:00 a.m. until 2:30 p.m. Includes fresh, certified Angus burgers served with your choice of side dish as well as your choice of bread substitution.

Chili Slaw Burger on Texas Toast
Grilled to your liking and topped with Cheddar cheese, fresh black bean chili and creamy cole slaw. Served on Texas toast.

Certified Angus Beef (8-Oz) Burger
Prepared with herb mayonnaise, lettuce, tomato, and your choice of Swiss, provolone, Cheddar or pepper-Jack on a toasted brioche bun. Choose to add bacon, grilled onions, gorgonzola butter, or lump crab for an extra charge.

Rhett’s Potty Melt
Includes a juicy, seasoned burger cooked to your liking and topped with grilled onions, Cheddar cheese and 1,000 island dressing on Texas toast.

The One-Eyed Burger
A O’Vile classic with smoked bacon, Cheddar cheese, lettuce, tomato and mayonnaise topped with a fried egg on toasted brioche.

Combos
Available Monday through Saturday from 11:00 a.m. until 2:30 p.m. Includes a half or whole sandwich served with your choice of a cup of soup or a small side salad as well as your choice of bread.

Dijon Chicken Salad

Hot Corned Beef

Provolone

Ham and Swiss

Turkey and Provolone

Whole BLT

Whole Grilled Cheese

$8.00

$8.00

$8.00

$8.00

$8.00

$8.00

SERVICE WARE

Service Ware

Paper Products

varies

No Service Ware Needed

varies

We supply the necessary paper products.

If you would like us to not send service ware with your order, please choose this item.
Roots Natural Kitchen

Features
- American, Zero Waste

Services
- Delivery

Delivery Area
- University of Virginia Delivery Fee: $12

1406 Wартland Street
Charlottesville, VA 22903

Phone: (434) 465-2811

Hours
- Every Day: 10am to 9pm

(minimum for delivery $50)

Standard lead time is 1 day notice for catering.

We have been filling up quickly so as much notice as possible is always encouraged. With that said please don’t hesitate to inquire up to 4pm the day prior. We will always do our best to accommodate.

Welcome to Roots Natural Kitchen. If you are not familiar with Roots our main focus has always been to serve delicious natural foods. Roots was founded by UVA graduates who were pretty tired with the current market for nutritious food which always seems to lack taste and leave you hungry, so our goals have always been to make our food tasty and satisfying.
SPREADS

Spreads
Recreate the Roots Line for your event. Provide a unique and fun experience by allowing your guests to build a variety of customized grain bowls and salads. Perfect for employee lunches, recruiting events, conferences, and parties. We provide everything you need to set up your Spread. This includes serving bowls, forks, napkins, serving utensils, and set up!

Spread - Classic Works $10.00
Build your own bowl with: Brown Rice, Kale, Arcadian Greens, Chicken, BBQ Tofu, Black Beans, Charred Corn, Sweet Potatoes, Grape Tomatoes, Pita Chips, Red Onion, Cucumber, Feta & Parmesan - top it off with Cilantro Lime, Pesto Vinaigrette, Caesar dressings - add a finishing touch of Sriracha, Lemon or Lime

Spread - The Standard $12.50
Build your own bowl with: Brown Rice, Kale, Spinach, Chicken, BBQ Tofu, Black Beans, Charred Corn, Sweet Potatoes, Grape Tomatoes, Pita Chips, Cucumber, Beets, Broccoli, Pickled Onion, Pickled Jalapenos, Feta, Parmesan & Goat Cheese - top it off with Cilantro Lime, Pesto Vinaigrette, Caesar dressings - add a finishing touch of Sriracha, Lemon or Lime

Spread - Classic $8.50
Build your own bowl with: Brown Rice, Kale, Chicken, BBQ Tofu, Black Beans, Charred Corn, Cucumber, Red Onion, Pita Chips & Feta - top it off with Cilantro Lime, Pesto Vinaigrette dressings - add a finishing touch of Lemon, or Lime

Spread - Classic Works 100% $10.00
Build your own bowl with: Brown Rice, Kale, Arcadian Greens, Miso Tofu, BBQ Tofu, Black Beans, Charred Corn, Sweet Potatoes, Grape Tomatoes, Pita Chips, Red Onion, Cucumber, Chickpeas & Roasted Broccoli - top it off with Cilantro Lime, Basil Balsamic, Lemon Tahini dressings - add a finishing touch of Sriracha, Lemon or Lime

Plate

BIG BOWLS

Big Bowls
Our signature bowls scaled up to serve a group. Perfect for large meetings, entertaining or tailgating. Serving bowls, forks, tongs and napkins provided. Big Bowls will be served dressed, and protein will always come on the side, unless requested otherwise. ** PROTEIN COMES ON THE SIDE ** (Each Big Bowl Serves 10)

The Apollo $100.00
Includes a primary base of brown rice, a secondary base of spinach, and chickpeas, cucumbers, grapes, tomatoes, red onion, pita chips and feta cheese. Prepared with lemon za'atar dressing and chicken from the grill.

Tamari $100.00
A primary base of Arcadian mix and roots rice served with cucumbers, purple cabbage, lime-pickled onion, avocado, carrots, egg and toasted almonds. Prepared with carrot-ginger dressing and miso tofu from the grill.

The Southern $100.00
Includes a primary base of roots rice, a secondary base of kale and chickpeas, roasted broccoli, charred corn, lime-pickled corn and cheddar cheese. Prepared with lemon tahini and BBQ tofu from the grill.

Corner Cobb $100.00
Includes a primary base of Arcadian mix, a secondary base of kale and roots rice, and roasted sweet potatoes, charred corn, red onions, cucumbers, avocado and hard-boiled egg. Prepared with Greek feta dressing and chicken from the grill.

El Jefe $100.00
Includes a primary base of brown rice, a secondary base of kale, and black beans, charred corn, red onions, avocado, pita chips and feta cheese. Prepared with cilantro-lime dressing and chicken from the grill. Make it the works with fresh lime and a dash of tabasco!

Mayweather $100.00
Includes a primary base of kale, a secondary base of bulgur, and roasted sweet potatoes, roasted beets, red onion, goat cheese and avocado. Prepared with lemon tahini, pesto vinaigrette and chicken from the grill.

Roots Bowl $100.00
Includes a primary base of roots rice, a secondary base of spinach, and roasted sweet potatoes, red onion, pita chips, goat cheese and dried cranberries. Prepared with lemon tahini dressing and chicken from the grill. Add zing with a splash of red wine vinegar!

Pesto Caesar $100.00
Includes a primary base of kale, a secondary base of bulgur, and grape tomatoes, pita chips, lime pickled onions and shaved Parmesan cheese. Prepared with a pesto vinaigrette, Caesar dressing and chicken from the grill. Kick it up with a shot of sriracha!

Mad Bowl $100.00
Includes a primary base of brown rice, a secondary base of spinach, and cannellini beans, roasted broccoli, red onions, grape tomatoes, cucumbers and shaved Parmesan cheese. Prepared with basil balsamic, pesto vinaigrette and mushrooms from the grill.
SMALL BOWLS

Small Bowls

NO Create Your Own, or Custom bowls, please. Subtractions ONLY for Allergies. Thank you.

Small bowls are our normal sized bowls that we serve at the restaurant. One bowl serves one individual. Perfect for an event where people may be on the move or there is limited space to set up. Forks and napkins are provided. All bowls in the box will be served with dressing on the side.

The Apollo $10.00
Includes a primary base of brown rice, a secondary base of spinach, and chickpeas, cucumbers, grapes, tomatoes, red onion, pita chips and feta cheese. Prepared with lemon za'atar dressing and chicken from the grill.

Mayweather $10.00
Includes a primary base of kale, a secondary base of bulgur, and roasted sweet potatoes, roasted beets, red onions, goat cheese and avocado. Prepared with lemon tahini, pesto vinaigrette and chicken from the grill.

Tamari $10.00
A primary base of brown rice and kale, served with roasted broccoli, red onion, purple cabbage, pickled jalapeños, and toasted almonds. Prepared with miso-ginger dressing and red chili miso tofu from the grill.

Roots Bowl $10.00
Includes a primary base of roots rice, a secondary base of spinach and roasted sweet potatoes x2, red onions, pita chips, goat cheese and dried cranberries. Prepared with lemon tahini dressing. Adding with a splash of red wine vinegar.

The Southern $10.00
Includes a primary base of roots rice, a secondary base of kale, and chickpeas, roasted broccoli, charred corn, lime-pickled corn and Cheddar cheese. Prepared with lemon tahini and BBQ tofu from the grill.

Pesto Caesar $10.00
Includes a primary base of kale, a secondary base of bulgur, and grape tomatoes, pita chips, lime-pickled onions and shaved Parmesan cheese. Prepared with a pesto vinaigrette, Caesar dressing and chicken from the grill. A dash of sriracha finishes it off!

Corner Cobb $10.00
Includes a primary base of Arcadian mix, a secondary base of kale and roots rice, and roasted sweet potatoes, charred corn, red onions, cucumbers, avocado and hard-boiled egg. Prepared with Greek feta dressing and chicken from the grill.

Mad Bowl $10.00
Includes a primary base of brown rice, a secondary base of spinach, and cannellini beans, roasted broccoli, red onions, grape tomatoes, cucumbers and shaved Parmesan cheese. Prepared with basil balsamic, pesto vinaigrette and mushrooms from the grill.

El Jefe $10.00
Includes a primary base of brown rice, a secondary base of kale, and black beans, charred corn, red onions, avocado, pita chips and feta cheese. Prepared with cilantro-lime dressing and chicken from the grill. A touch of fresh lime and a dash of tabasco to finish it off!

The Balboa $10.00
Includes a primary & secondary base of brown rice. Mixed with roasted sweet potatoes, charred corn, avocado, pita chips, feta, and lime-pickled onions. Prepared with lemon tahini & caesar dressing, with a kick of Frank's Red Hot, and topped with 1.5x chicken from the grill.

BEVERAGES & SWEETS

Beverages

Bottled Water $1.00
Sparkling Lemon Water $1.50

Spindrift Half & Half $2.00
Lightly sparkling Half / Half Iced Tea / Lemonade
Spindrift Raspberry Lime $2.00

Sweets

Brownies! $0.75
A mix of three different, soft brownies!

SERVICE WARE

Service Ware

We NEED Service Ware varies
Included - Small Bowls, forks, napkins / Large Bowls & Spread: forks, napkins, bowls, a few lids, serving utensils

* We DO NOT Need Service Ware

Extra Bowl Lids $0.35
Please specify how many

varies
SAMPLE MENU

Sample Formal Four Course Dinner

This menu is a sample of a formal plated 4 course dinner and includes all the items listed below. It is priced at $75 per person.

To Pass - Cheddar Melba Melts  
First Course - Crab Salad

Crab salad prepared with cilantro cream, rocket greens, grape tomatoes and champagne vinaigrette.

Entree - Fillet of Beef Steak

Includes fillet of beef steak topped with shallot horseradish and Bearnaise sauce. Served with creamy garlic mashed potatoes, sugar snap peas pods and pearl onions, and glazed baby carrots.

Dessert - Baba au Rhum with Creme Chantilly

SERVICE WARE

Service Ware

No Service Ware Needed
Sticks Kebob Shop

Features
- International, Mediterranean, SAME DAY, SWaM

Services
- Delivery, Pickup

Delivery Area
- Areas of Charlottesville, VA 22903

Standard lead time is 2 days notice for catering.

Sticks Kebob shop is a quick, easy and healthy alternative to fast food. Our Mediterranean-style, flatbread wraps, salads and platters feature a tempting selection of flame-grilled kebabs and falafel, freshly prepared vegetarian and dishes and homemade sauces. Our unique menu allows you to create the perfect meal for your taste, your appetite and your budget. All of our foods are fresh and prepared on-site with top-quality ingredients in scalable portions.

Choose Sticks Kebob shop for your next special occasion! For groups of 10-50, Sticks can put together a unique office lunch, tailgate or dinner party that is sure to please.

Our family-style meals combine all of the elements of our delicious dinner platters in easy-to-pick up, easy-to-serve, group-friendly formats, perfect for casual gatherings. Minimum 10 ppl.

917 A Preston Avenue
Charlottesville, VA 22903

Phone: (434) 295-5262
Fax: (434) 295-8592

Hours
M-Sa: 11 am to 9 pm
Su: 12 pm to 9 pm

Holidays
2/12/2020: closed
2/13/2020: closed
2/21/2020: closed
2/28/2020: closed
FAMILY-STYLE MEAL PACKAGES

Family-Style Meals

This meal is delivered family-style, ready for you to serve as a buffet. NOTE: **Only THREE (3) side dishes can be sent and all guests will be served the same three side dishes.** Please mix and match among the kebob items below and refer to the family-style sides menu to order your side dishes. Includes your choice of one (1) kebob skewer (4-oz.), grilled flatbread, herbed basmati rice and all of our homemade sauces:

- **Chili-Spiked Beef Sirloin Kebob** $9.95
- **Chicken Breast Kebob** $9.95
  *Prepared with fresh herbs.*
- **Lamb Kebob** $9.95
  *Prepared in a rosemary herb rub.*
- **Mixed Vegetable Kebobs (2)** $9.95
  *Prepared with basil oil.*
- **Shrimp Kebob** $9.95
  *Prepared with lemon and garlic.*

- **Falafel Kebob** $9.95

Family-Style Sides

NOTE: **Only THREE (3) side dishes can be sent and all guests will be served the same three side dishes.** These are not presented as individual meals, rather the sides are sent in pans.

- **Falafel** $9.95
  *Four (4) pieces per order.*

EXTRAS AND A LA CARTE

Kebofs

- **Beef Sirloin Kebob Skewers** $3.50
  *4-Oz. size. Prepared with a chili spice.*
- **Chicken Breast Kebob Skewers** $3.50
  *4-Oz. size. Prepared with fresh herbs.*
- **House Made Lamb Kibbeh** $3.50
  *4-Oz. size. House-made Middle-Eastern style sausage, with pine nuts and fresh herbs.*
- **Lamb Kebob Skewers** $4.50
  *4-Oz. size. Prepared in a rosemary herb rub.*
- **Mixed Vegetable Kebobs (2 Skewers)** $3.50
  *4-Oz. size. Prepared with basil oil.*
- **Shrimp Kebob Skewers** $4.50
  *4-Oz. size. Prepared with lemon and garlic.*
- **Pork Loin With African Spices** $3.50

Falafel

- **Crispy Falafel** $10.50
  *One dozen (12) pieces. Composed of spiced chick peas, cracked wheat and pine nut fritters.*
## SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Qt. Chilled Sesame Green Beans</td>
<td>$11.50</td>
</tr>
<tr>
<td>Prepared with toasted sesame seeds, lemon, garlic and spices.</td>
<td></td>
</tr>
<tr>
<td>Qt. Herbed Basmati Rice</td>
<td>$6.25</td>
</tr>
<tr>
<td>Qt. Chilled Marinated Grilled Veggie Salad</td>
<td>$9.25</td>
</tr>
<tr>
<td>(Priced per quart.) Prepared with squash, peppers, onions and eggplant. Grilled with olive oil and fresh basil.</td>
<td></td>
</tr>
<tr>
<td>Qt. Tabouleh</td>
<td>$9.25</td>
</tr>
<tr>
<td>(Priced per quart.) Prepared with cracked wheat, parsley and cucumber salad.</td>
<td></td>
</tr>
<tr>
<td>House Salad (for 10)</td>
<td>$19.95</td>
</tr>
<tr>
<td>Prepared with Romaine lettuce, cucumbers, grape tomatoes, carrots, grilled onions, pita croutons and sesame-lemon vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Flatbread</td>
<td>$1.25</td>
</tr>
<tr>
<td>4 Wedges</td>
<td></td>
</tr>
<tr>
<td>House Salad (for 20 people)</td>
<td>$38.45</td>
</tr>
<tr>
<td>Prepared with Romaine lettuce, cucumbers, grape tomatoes, carrots, grilled onions, pita croutons and sesame-lemon vinaigrette.</td>
<td></td>
</tr>
</tbody>
</table>

## Additional Homemade Sauces

All sauces are included in the price of family meals and Kebobs. These are for ordering extra.

<table>
<thead>
<tr>
<th>Sauce</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Cilantro-Lime Sauce</td>
<td>varies</td>
</tr>
<tr>
<td>Fire-Roasted Red Pepper Sauce</td>
<td>varies</td>
</tr>
<tr>
<td>Cucumber-Yogurt Sauce</td>
<td>varies</td>
</tr>
<tr>
<td>Sesame-Lemon Vinaigrette Sauce</td>
<td></td>
</tr>
</tbody>
</table>

## DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baklava</td>
<td>$1.75</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$1.75</td>
</tr>
<tr>
<td>Brownies</td>
<td>$1.75</td>
</tr>
<tr>
<td>Oatmeal Raisin Cookies</td>
<td>$1.75</td>
</tr>
</tbody>
</table>
BEVERAGES

Bottled and Canned Beverages

Water
12-Oz. bottle $1.75

Coke
12-Oz. can $1.25

Coke Zero
12-Oz. can $1.25

Diet Coke
12-Oz. can $1.25

San Pellegrino $2.25

Honest Tea $2.25

Beverages by the Gallon

Fresh-Squeezed Limeade $9.95

Mango Lemonade $9.95

Sweet Tea $9.95

Unsweetened Tea $9.95

SERVICE WARE

Service Ware

Paper Products varies

No Service Ware Needed varies

Paper products are included.
Standard lead time is 1 hour notice for catering.

Take It Away Sandwich Shop has been serving the University community for more than 20 years.

Our concept is focused around our House Dressing- a proprietary blend of herbs and spices that sets us apart from all others.

We use only the highest quality meats, cheeses and garnishes. Our breads are baked fresh on the premises, and our salads are house made and sold by the pound.

Our Platters offer an assortment of our popular sandwiches, and vegetarian and gluten free options are available.

We offer a wide assortment of salads, chips, desserts and beverages.

The order process is simple. Give us a head count and an idea of what you would like to offer for your event. Our concept is low maintenance for the planner, and we deliver right to your event location.

Let us make your event planning easy.

We will do our best to accommodate last minute orders. We will be happy to help with planning as well, just give us a call!

Please see the Take It Away Sandwich Shop takeout menu also on your America To Go punchout.

115 Elliewood Avenue
Charlottesville, VA 22903

phone: (434) 295-1859

Hours
Every Day: 10am to 6pm
## SOUP AND SALADS

### Leafy Salads

*Salads purchased per pound are delivered in a serving bowl. All orders come with plates, napkins, utensils.*

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tossed Garden Salad</strong></td>
<td>$4.05</td>
<td>This salad is available in an individual or per pound (large family style bowl) option. Prepared with Romaine, tomatoes, cucumber, shredded carrots and yellow peppers.</td>
</tr>
<tr>
<td>Chef Salad</td>
<td>$5.66</td>
<td>This salad is available in the individual size (1-Pint) only. A garden salad prepared with your choice meat. Please call to inquire and use the “Special Instruction” area to specify your choice.</td>
</tr>
<tr>
<td><strong>Michigan Salad</strong></td>
<td>varies</td>
<td>This salad is available in an individual (1-Pint) or per pound option. Prepared with mixed greens, cr内幕 cherries, walnuts, red onions, blue cheese, cherry tomatoes and strips of grilled chicken. Served with your choice of dressing.</td>
</tr>
</tbody>
</table>

### Deli Salads

*Salads purchased per pound are delivered in a serving bowl. All orders come with plates, napkins, utensils and serving spoons. Some salads may require a longer lead time to ensure the freshest produce. A loose guideline for side salads is one quarter pound per person.*

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tri-Color Pasta Salad</strong></td>
<td>$7.04</td>
<td>Priced per pound. Prepared with tri-color rotini, black olives, feta cheese, cherry tomatoes and vinaigrette dressing.</td>
</tr>
<tr>
<td><strong>Pesto Tortellini</strong></td>
<td>$7.56</td>
<td>Priced per pound. Prepared with cheese filled tortellini and green basil pesto sauce.</td>
</tr>
<tr>
<td><strong>Curried Chicken Salad</strong></td>
<td>$9.69</td>
<td>Priced per pound. A mayonnaise based chicken salad with scallops, celery and golden raisins.</td>
</tr>
<tr>
<td><strong>Lentil Bean Salad</strong></td>
<td>$7.56</td>
<td>Priced per pound.</td>
</tr>
<tr>
<td><strong>Red Pepper Hummus</strong></td>
<td>$7.04</td>
<td>Priced per pound.</td>
</tr>
<tr>
<td><strong>Technicolor Tuna</strong></td>
<td>$8.59</td>
<td>Priced per pound. A mayonnaise tuna salad with celery, red onion and red peppers.</td>
</tr>
<tr>
<td><strong>Chicken Salad</strong></td>
<td>$8.59</td>
<td>Priced per pound. A mayonnaise based chicken salad with celery and scallops.</td>
</tr>
</tbody>
</table>

### Fruit Salad

*Salads purchased per pound are delivered in a serving bowl. All orders come with plates, napkins, utensils and our famous house dressing, a creamy dressing with herbs, spices and whole grain mustard.*

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fresh Fruit Salad</strong></td>
<td>varies</td>
<td>Priced per pound. Prepared with a variety of fruits that may include cantaloupe, pineapples, grapes, honeydew and strawberries.</td>
</tr>
</tbody>
</table>

### Legendary House Dressing

*A cream base prepared with herbs, spices and whole grain mustard. This dressing is the house specialty.*

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pint</td>
<td>$3.98</td>
</tr>
<tr>
<td>Half-Pint</td>
<td>$2.59</td>
</tr>
</tbody>
</table>

### Soups

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soup du Jour</strong></td>
<td>$3.49</td>
</tr>
</tbody>
</table>

*This offering changes regularly so please call to see what is available. Please use the “Special Instructions” area to specify your choice.*

### Breads

<table>
<thead>
<tr>
<th>Bread</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Broad Ends</strong></td>
<td>$.75</td>
</tr>
<tr>
<td><strong>Broad Tray with Legendary House Dressing</strong></td>
<td>$19.05</td>
</tr>
<tr>
<td><strong>Freshly Bakod French Loaf</strong></td>
<td>$4.00</td>
</tr>
</tbody>
</table>
### Advance Order Salads

*These salads are available with 48 hours notice. Price varies per pound*

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mimi’s Macaroni Salad</td>
<td>$6.50</td>
</tr>
<tr>
<td>Priced per pound. Mayonnaise based macaroni salad with tomatoes, green olives, red onions and Spanish olives.</td>
<td></td>
</tr>
<tr>
<td>Greek Tomato</td>
<td>$8.63</td>
</tr>
<tr>
<td>Priced per pound. Prepared with Greek tomatoes, mixed vegetables, Kalamata olives, feta cheese and vinaigrette dressing.</td>
<td></td>
</tr>
<tr>
<td>Creamy Potato</td>
<td>$6.50</td>
</tr>
<tr>
<td>Priced per pound. Mayonnaise based red potato salad with red onions and parsley.</td>
<td></td>
</tr>
<tr>
<td>Red Rice and Couscous</td>
<td>$8.63</td>
</tr>
<tr>
<td>Priced per pound.</td>
<td></td>
</tr>
<tr>
<td>Tabouli</td>
<td>$7.04</td>
</tr>
<tr>
<td>Priced per pound.</td>
<td></td>
</tr>
<tr>
<td>Sun-Dried Tomato Penne</td>
<td>$7.56</td>
</tr>
<tr>
<td>Priced per pound.</td>
<td></td>
</tr>
</tbody>
</table>

### Sandwiches

*Priced per sandwich, minimum of six (6) please. Sandwiches are prepared with an assortment of French, wheat and rye breads. Gluten free options are available upon request. All orders come with our famous house dressing, a creamy dressing with herbs, spices and whole grain mustard. Plates, napkins, and knives available upon request. You may choose to add an assortment of cheeses that may include Cheddar, Edam, Havarti, provolone and Swiss and containers of cucumber, sprouts and arugula for an additional charge.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sandwiches</td>
<td>$6.33</td>
</tr>
<tr>
<td>To meet your needs our platters come arranged with sandwiches prepared with roast beef, turkey, smoked turkey, baked ham, sliced chicken, pastrami turkey and a vegetarian option. If you wish to specify meat or a vegetarian option please use the &quot;Special Instructions&quot; area for this item to specify your choices.</td>
<td></td>
</tr>
<tr>
<td>Add Cucumbers</td>
<td>$3.32</td>
</tr>
<tr>
<td>Priced per container. Each container serves 6-10.</td>
<td></td>
</tr>
<tr>
<td>Add Roasted Tomatoes</td>
<td>$3.32</td>
</tr>
<tr>
<td>Priced per container. Each container serves 6-10.</td>
<td></td>
</tr>
<tr>
<td>Add Arugula</td>
<td>$3.32</td>
</tr>
<tr>
<td>Priced per container. Each container serves 6-10.</td>
<td></td>
</tr>
<tr>
<td>Hummus (Pint)</td>
<td>$6.92</td>
</tr>
<tr>
<td>Priced per pint.</td>
<td></td>
</tr>
</tbody>
</table>

### Box Lunch

*Priced per person, minimum of six (6) please.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Box Lunch</td>
<td>$11.05</td>
</tr>
<tr>
<td>Box lunches contain your choice of sandwich and beverage accompanied by your choice of Dirty chips and your choice of a cookie. If choosing the German salami and cheese sandwich or the grilled cheese sandwich please use the &quot;Special Instructions&quot; area to specify your cheese choice. Gluten free options are available upon request.</td>
<td></td>
</tr>
</tbody>
</table>
Chips

Chips (2 ounce bag) $1.27
Assorted Flavors Dirty Brand
Chips (5 ounce bag) $2.99

Fruit

Whole Fruit $1.00
Per piece.

DESSERT

Cookies, Brownies and Bars
Choose a minimum of six (6).

Assorted Cookies $1.50
Peanut Butter Cookie $1.50
Oatmeal Raisin Cookie $1.50
Oreo $1.50
Heath Bar $1.50
Chocolate Chip Cookie $1.50

Everything Cookie $1.50
Our best-selling cookie.
Brownies $1.86
Blondies $1.86
Lemon Bar $2.66
Sugar Cookie $1.50

Cookie Platters

Assorted Cookie Platter $1.50
BEVERAGES

Soda
Served in 12-oz cans.

Coke
Each.
$1.10

Diet Coke
Each.
$1.10

Coke Zero
Each.
$1.10

Sprite
Each.
$1.10

Sun Drop Citrus Soda
$1.11

Bottle Water
$1.10

Stewart’s Fountain Classics
Served in 12-oz bottles

Orange
$1.50

Smart Water
Served in a 20-oz bottle.
$1.85

San Pellegrino
16 9-oz bottles need bottle opener
$2.19

Dosani
$1.50

Water

Bottled Water
$1.10

Saratoga Sparkling
$1.60

San Pellegrino Cans
$1.65

Flavored orange, grapefruit, lemon or blood orange

Vitamin Water
Served in 20-oz bottles

Tropical Citrus
$1.99

Fruit Punch
$1.99

Orange Orange
$1.99

Klwi Strawberry
$1.99

Dragon Fruit
$1.99
### Honest Tea
*Served in 16.9-oz bottles.*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peach White Tea</td>
<td>$2.50</td>
<td>Honey Green Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Half Tea Half Lemonade</td>
<td>$2.50</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Snapple
*Served in 16.9-oz bottles.*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Iced Tea</td>
<td>$2.35</td>
<td>Diet Peach Tea</td>
<td>$2.35</td>
</tr>
<tr>
<td>Diet Lemon Iced Tea</td>
<td>$2.35</td>
<td>Raspberry Tea</td>
<td>$2.35</td>
</tr>
<tr>
<td>Green Tea</td>
<td>$2.35</td>
<td>Diet Raspberry Tea</td>
<td>$2.35</td>
</tr>
<tr>
<td>Peach Tea</td>
<td>$2.35</td>
<td>Kiwi Strawberry</td>
<td>$2.35</td>
</tr>
</tbody>
</table>

### Minute Maid
*Served in 15.2-oz bottles.*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange</td>
<td>$1.99</td>
<td>Apple</td>
<td>$1.99</td>
</tr>
</tbody>
</table>

### Gold Peak Tea

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gold Peak Unsweet Tea</td>
<td>$2.15</td>
<td>Gold Peak Peach Tea</td>
<td>$2.15</td>
</tr>
<tr>
<td>Gold Peak Diet Tea</td>
<td>$2.15</td>
<td>Gold Peak Green Tea (sweet)</td>
<td>$2.15</td>
</tr>
<tr>
<td>Gold Peak Sweet Tea</td>
<td>$2.15</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### SERVICE WARE

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>Price</th>
<th>Service Ware Needed</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>varies</td>
<td>No</td>
<td>varies</td>
<td></td>
</tr>
</tbody>
</table>

_Paper products are included free of charge._
The Barbeque Exchange Catering

Order Now

Features
american, SAME DAY

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville, VA Delivery Fee $75

Standard lead time is 2 days notice for catering.
Slow-cooked Virginia goodness!

The Barbeque Exchange is a family-owned and operated establishment in Gordonsville, VA. Suitable for groups of 10-2,000, we are experienced in providing services for all levels of events. Our barbecue is hickory smoked over local wood, and we source many of our pork and beef products locally as well.

Note: Our drop-off catering menu is represented here which is delivered hot in foil pans. We also offer custom event catering. Please call us to arrange.

NOTE: We supply necessary paper products for a fee (plates, utensils, napkins). Please use the Service Ware menu to order what you require. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu. thanks!

102 Martinsburg Avenue
Gordonsville, VA 22942

phone: (540) 832-0227
alt. phone: (540) 832-3057

Hours
Every Day: 11am to 8pm
**BBQ PICNIC MENU**

**Barbeque Picnic Packages**

*(Priced per person, minimum 25 please.)* Hot dishes will be packaged hot and be delivered ready to serve in aluminum foil pans. Cold side dishes will be packaged in black plastic bowls. Breads packaged on black plastic trays.

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Exchange</td>
<td>$13.00</td>
</tr>
<tr>
<td>Includes hickory-smoked pulled pork BBQ plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>The Hilltopper</td>
<td>$15.75</td>
</tr>
<tr>
<td>Includes Texas-style smoked beef brisket, hickory-smoked pulled pork BBQ and pulled chicken BBQ plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>QX Traditional</td>
<td>$13.50</td>
</tr>
<tr>
<td>Includes hickory-smoked pulled pork BBQ and pulled chicken BBQ plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>Austin City Limits</td>
<td>$14.75</td>
</tr>
<tr>
<td>Includes hickory-smoked pulled pork BBQ and Texas-style beef brisket plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>The Whistletop</td>
<td>$14.50</td>
</tr>
<tr>
<td>Includes hickory-smoked pulled pork BBQ and wood-fired grilled chicken quarters plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>Colonel Bacon’s BBQ</td>
<td>$18.00</td>
</tr>
<tr>
<td>Includes St. Louis-style ribs and hickory-smoked pulled pork BBQ plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>East of Texas</td>
<td>$17.50</td>
</tr>
<tr>
<td>Includes Texas-style smoked beef brisket, hickory-smoked pulled pork BBQ and wood fired grilled chicken quarters plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
<tr>
<td>The Freight Train</td>
<td>$19.00</td>
</tr>
<tr>
<td>Includes St. Louis-style ribs, wood-fired grilled chicken quarters and hickory-smoked pulled pork BBQ plus your choice of three house-made side dishes. Accompanied by rolls, cornbread slices, mini pumpkin muffins and all five of our signature sauces. You may choose our premium side dishes or to add additional side dishes for an extra charge.</td>
<td></td>
</tr>
</tbody>
</table>

**BEVERAGES**

**Beverages**

*(Priced per person, minimum 25 please.)*

<table>
<thead>
<tr>
<th>Beverage Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes brewed sweet tea, unsweet tea, and lemonade.</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

**SERVICE WARE**

**Service Ware**

*(Priced per person, minimum 25 please.)*

<table>
<thead>
<tr>
<th>Paper Products</th>
<th>Price</th>
<th>No Service Ware Needed</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Priced per person. Includes plates, plastic ware, napkins and wet naps.</td>
<td>$1.75</td>
<td>varies</td>
<td>If you would like us to not send service ware with your order, please choose this item.</td>
</tr>
</tbody>
</table>
Standard lead time is 3 days notice for catering.

NOTE: Paper products if needed must be purchased. Please see the Paper Products section of the menu. If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

Blue Ridge Catering is one of Virginia’s premier wedding and event caterers, located in Ruckersville, VA just north of Charlottesville on Hwy 29. A preferred caterer for the University of Virginia Alumni Hall, as well as area vineyards, clubs and inns, BRC’s Chef Shawn Hayes is known throughout central Virginia for his delicious culinary creations.

In addition to outstanding food and service, Blue Ridge Catering specializes in weddings, receptions, business meetings and conferences, reunions and birthdays. Located at the Blue Ridge Cafe, Blue Ridge Catering sports a mobile kitchen on wheels that can go wherever your event is. And, if you are looking for a place to hold your next meeting or event, the Cafe has some lovely banquet rooms on site. Let us show you our facilities and, together, create the perfect setting for your next occasion.

We invite you to browse through our website, which contains menus, photos and information about our catering services and banquet facilities. Feel free to call (434) 985-3633 or e-mail Catering Manager Sue Dickeau at BlueRidgeSales@comcast.net with any questions.

8315 Seminole Trl
Ruckersville, VA 22968

phone: (434) 985-3633
fax: (434) 990-9175
all: phone: (434) 960-4273

Hours
Every Day: 24 hours
STARTERS

Starters
Priced per person, minimum of fifteen (15) unless otherwise noted, please.

Blue Ridge Crab Dip $3.99
(Per Person) Served with French bread rounds.

Spinach and Artichoke Dip $1.50
(Per Person) Served with French bread rounds.

Wild Ridge Wings Party Pack $89.99
(96 Pieces) Composed of four (4) flavors of chicken wings served with ranch and blue cheese dips and celery sticks.

Bacon and Cheddar Potato Skins Tray
$25.49
(21 Pieces)

Virginia Ham Rolls with Honey Mustard Sauce
varies
Available in two sizes, a full order consisting of 96 pieces or a half-order.

Domestic Cheese Tray with Fruit Garnish and Crackers $2.95
Priced per person.

Vegetable Tray with Ranch Dip $1.49
Priced per person.

French Fry with Yogurt Dip $2.49
Priced per person.

Mini Crab Cakes with Tartar Sauce
$225.00
(100 Pieces)

Sweet and Sour Meatballs
$75.00
(200 Pieces, Serves 75) Composed of meatballs served in sauce.

BUFFET

Basic Hot Buffet
Priced per person, minimum of fifteen (15), please. Meat portions are four (4) ounces unless otherwise described. Composed of one (1) entree choice, your choice of two (2) deluxe side dishes, a choice of house or Caesar salad and home baked yeast rolls. Paper products are available for an extra charge.

Herb Roasted Chicken $9.95
(Per Person)

Southern Fried Chicken $9.95
(Per Person) Includes equal amounts of dark and white meat including wings.

Lemon-Pepper Grilled Chicken Breast $11.95
(Per Person)

Grilled Chicken Blue Ridge $11.95
(Per Person) Served with country ham cream sauce.

Pasta Chicken Blue Ridge $9.95
(Per Person)

Oven Roasted Beef $11.95
(Per Person) Served au jus.

Tender Beef Tips $9.95
(Per Person) Served with mushroom sauce.

Grilled London Broil $11.95
(Per Person) Served with mushroom sauce.

Roasted Pork Loin $9.95
(Per Person) Served with mustard sauce.

Pulled Pork Barbeque $9.95
(Per Person) Tender pork meat served in sauce.

Slow Cooked Barbeque Ribs $12.95
(Per Person, 2 Pieces) Composed of St. Louis-style pork ribs with sauce.

Grilled Chicken Pasta $9.95
(Per Person)

Primavera

Grilled Chicken Pasta Alfredo $9.95
(Per Person)

Beef and Sausage Lasagna $11.95
(Per Person)

Vegetarian Lasagna $9.95
(Per Person)

Italian Stuffed Shells $9.95
(Per Person)

Vegetable Pasta Primavera $9.95
(Per Person)

Vegetable Pasta Alfredo $9.95
(Per Person)
Deluxe Hot Buffet
Priced per person, minimum of fifteen (15), please. Meat portions are four (4) ounces unless otherwise described. Composed of your choice of two (2) entrees and two (2) deluxe side dishes, a choice of house or Caesar salad and home baked yeast rolls. Paper products are available for an extra charge.

Deluxe Hot Buffet $10.95
(Per Person) For a description of entrees please refer to the Basic Hot Buffet section of the menu.

SANDWICH BAR

Build Your Own Sandwich Bar
Priced per person, minimum of fifteen (15), please. Sandwich bar consists of a deluxe meat platter, assorted cheese tray, relish tray, assorted breads, chives and your choice of salad. All paper products are included.

Build Your Own Sandwich Bar $7.95
(Per Person) Composed of smoked turkey, Virginia baked ham, roast beef and chicken salad. Cheese tray includes American, Swiss and Provolone cheeses. Accompanied by your choice of Caesar salad or house salad served with ranch dressing.

DESSERT

Cookies and Brownies
Priced per person, minimum of fifteen (15), please. Cookies and brownies are 1.5 ounces each. A wide selection of cookies is available. Please use the "Special Instructions" area to specify preferences.

Assorted Cookie and Brownie Tray $1.99
(Per Person) Serves one (1) cookie and one (1) brownie per person. A wide selection of cookies is available. Please use the "Special Instructions" area to specify preferences.

Assorted Cookies $1.09
(Per Person) Serves one (1) cookie per person. A wide selection of cookies is available. Please use the "Special Instructions" area to specify preferences.

Cobblers
Priced per person, minimum of fifteen (15), please.

Homemade Mixed Berry Cobbler
$2.25
(Per Person)

BEVERAGES

Beverage Package
Priced per person, minimum of fifteen (15), please. Your choice of lemonade, sweetened tea or unsweetened tea.

Beverage Package $1.49
(Per Person) Served with cups, spoons, ice, sweeteners and lemons.

Water

Case of Water $24.00
## Service Ware

### Service Ware

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper Products (Per Person)</td>
<td>$1.50</td>
<td>Includes plates, utensils, napkins and cups.</td>
</tr>
<tr>
<td>Disposable Tablecloths (Each)</td>
<td>$2.00</td>
<td></td>
</tr>
<tr>
<td><strong>Chafing Dish</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wire Chafer (Each)</td>
<td>$10.00</td>
<td>Includes fuel and water pan.</td>
</tr>
</tbody>
</table>

Varies: There may be additional charges or considerations depending on specific needs or arrangements.
Features
american, Italian, pizza, SAME DAY

Services
Delivery, Pickup, Dine In

Delivery Area
Areas of Charlottesville Delivery Fee: $10

Order Now

Standard lead time is 1 day notice for catering.

Are you craving delicious chicken alfredo or baked spaghetti? Drop by The Brick Oven, and you can find a huge selection of fresh and flavorful Italian cuisine to satisfy your appetite!

Build your own Pizza at The Brick Oven! Pick your base, top it up, make it saucy, fire it up in the wood fire ovens.

Our freshly prepared salads with seasonal vegetables pack everything your body requires into one tasty and healthy meal.

1865 Rio Hill Center
Charlottesville, VA 22901

phone: (434) 964-1119
alt. phone: (434) 953-7340

Hours
Every Day: 11am to 9pm

(minimum for delivery $50)
APPETIZERS

Appetizers

Calamari Fritter $8.50
Lightly breaded and fried calamari served with marinara.

Fresh Mozzarella $7.99
Slices of fresh mozzarella and tomatoes drizzled with olive oil, balsamic vinegar and fresh basil.

Mozzarella Cheese Sticks $7.99
Lightly breaded and served with homemade marinara.

Chicken Wings varies
Offered in eight (8) and twelve (12) wing sizes. Jumbo wings tossed in your choice of sauce. Choose from mild, BBQ, Cajun or Buffalo (hot) sauce. Served with ranch or blue cheese.

French Fries $2.75

Catering Appetizers

Offered in two sizes. The small serves eight to ten (8-10) and the large serves (10-20).

Caprese varies
Spinach and Feta Meatballs varies

Mozzarella Sticks varies
Meatballs varies

Chicken Tenders varies
Served with your choice of ranch or honey mustard dipping sauce.

SALAD

Individual Salads

You may choose to add shrimp or chicken for an additional charge.

Greek Salad $7.99
Mixed greens topped with feta cheese, black olives, croutons, and creamy Greek dressing.

Signature Salad $9.99
Mixed greens prepared with tomato, red onion, cucumber, Mandarin oranges, strawberries, toasted almond slices, croutons and our house made white balsamic vinaigrette.

Caesar Salad $7.99
Crisp Romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and croutons.

Catering Salads

Offered in two sizes. The small serves eight to ten (8-10) and the large serves (10-20).

Greek Salad varies
Mixed greens topped with feta cheese, black olives, croutons, and creamy Greek dressing.

Kale Salad varies

Tortellini Antipasto varies

Caesar Salad varies
Crisp Romaine lettuce tossed with creamy Caesar dressing, parmesan cheese and croutons.

Garden Salad varies
Served with your choice of dressing.
**Specialty Pizza**

Offered in a personal (10 inch), medium (12 inch) and large (16 inch) sizes. Dough and sauce are prepared fresh daily. Choose from white or wheat crust. A gluten-free crust is available for the personal and medium pizzas.

- **Brick Oven**
  Prepared with pizza sauce, pepperoni, ham, Italian sliced sausage, onions, red peppers, mushrooms, bacon and mozzarella cheese.

- **Roasted Pig**
  Prepared with pizza sauce, pepperoni, bacon, sliced Italian sausage, ham and mozzarella cheese.

- **The Deluxe**
  Prepared with pizza sauce, pepperoni, sliced Italian sausage, mushrooms, onions, roasted red peppers and mozzarella cheese.

- **Daddy’s Boy**
  Prepared with pizza sauce, pepperoni, mozzarella, Parmesan, Swiss and Cheddar cheeses.

- **The Big Deal**
  Prepared with pizza sauce, pepperoni, roasted red peppers, onions, sliced Italian sausage, tomatoes, black olives and mozzarella cheese.

- **Fitz’s Fancy**
  Prepared with piccata sauce base, tomatoes, bacon, garlic and Cheddar and mozzarella cheeses.

- **Tul Tonga**
  Prepared with a ranch base, grilled chicken, pineapple, bacon and Cheddar cheese.

- **Cathy’s Special**
  Prepared with pizza sauce, pepperoni, ham, fresh tomatoes and mozzarella cheese.

- **Helen of Troy**
  Prepared with a basil pesto base, fresh spinach, tomatoes, artichokes, garlic and feta and mozzarella cheese.

- **Christina’s Special**
  Prepared with pizza sauce, artichokes, sun-dried tomatoes, minced garlic, fresh basil and mozzarella cheese.

- **Julie’s Special**
  Prepared with a basil pesto base, ricotta, spinach, garlic, broccoli and mozzarella cheese.

- **Otranto**
  Prepared with a basil pesto base, fresh mozzarella cheese, fresh basil, tomatoes and fresh garlic.

- **White Pizza**
  Prepared with olive oil and garlic, mozzarella cheese, ricotta, Parmesan cheese and fresh basil.

- **Margarita**
  Prepared with pizza sauce, garlic, oregano, basil, Parmesan cheese, olive oil and mozzarella cheese.

- **Big Cheese**
  Prepared with pizza sauce, mozzarella, parmesan, Swiss and Cheddar cheeses.

**Build A Pizza**

Offered in ten inch (10 in.), twelve inch (12 in.) and sixteen inch (16 in.) sizes. Dough and sauce are prepared fresh daily.

- **Build Your Own One Topping Pizza**
  Build your own one (1) topping pizza with your choice of dough, base or sauce, cheese and meat and vegetable toppings. You may choose shrimp as a topping for an additional charge. A gluten-free crust is available for the personal and medium pizzas.

- **Build Your Own Two Topping Pizza**
  Build your own two (2) topping pizza with your choice of dough, base or sauce, cheese and meat and vegetable toppings. You may choose shrimp as a topping for an additional charge. A gluten-free crust is available for the personal and medium pizzas.

- **Build Your Own Three Topping Pizza**
  Build your own three (3) topping pizza with your choice of dough, base or sauce, cheese and meat and vegetable toppings. You may choose shrimp as a topping for an additional charge. A gluten-free crust is available for the personal and medium pizzas.

**Calzones**

Served with marinara.

- **Spring Chicken**
  Prepared with grilled chicken, ham, basil, ricotta, parmesan and mozzarella cheese.

- **Roni Zone**
  Prepared with pepperoni, mushrooms, onions, ricotta, and Parmesan and mozzarella cheese.

- **Helen of Troy**
  Prepared with fresh spinach, tomatoes, artichokes, basil pesto, feta and mozzarella cheese.

- **Spinach**
  Prepared with fresh spinach, ricotta, Parmesan and mozzarella cheese.

- **Served with marinara.**

- **Price**
  $11.99

- **Price**
  $10.99
## ENTREES

**A La Carte Entrees**

*All entrees are served with garlic bread and a side salad. You may choose to add chicken, meatballs or shrimp for an additional charge.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Scampi</td>
<td>$14.99</td>
</tr>
<tr>
<td></td>
<td>Five (5) jumbo shrimp baked in olive oil and garlic butter, with white wine and red pepper flakes. Served over pasta.</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$12.99</td>
</tr>
<tr>
<td></td>
<td>Breaded chicken breast topped with marinara and mozzarella cheese. Served with a side of spaghetti.</td>
</tr>
<tr>
<td>Chicken Alfredo or Pesto</td>
<td>$12.99</td>
</tr>
<tr>
<td></td>
<td>Grilled chicken breast prepared with sautéed mushrooms and choice of Alfredo sauce or pesto. Served over penne pasta.</td>
</tr>
<tr>
<td>Lobster Ravioli</td>
<td>$14.99</td>
</tr>
<tr>
<td></td>
<td>Prepared with creamy Alfredo sauce and grated Parmesan cheese.</td>
</tr>
<tr>
<td>Baked Spaghetti</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Spaghetti prepared with your choice of marinara or meat sauce. Covered with mozzarella cheese and baked in our brick oven.</td>
</tr>
<tr>
<td>Baked Ziti</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Ziti prepared with your choice of marinara or meat sauce. Topped with ricotta and mozzarella cheese. Baked in our brick oven.</td>
</tr>
<tr>
<td>Baked Lasagna</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Prepared with beef, sausage, ricotta and your choice of marinara or meat sauce. Topped with ricotta and mozzarella cheese. Baked in our brick oven.</td>
</tr>
<tr>
<td>Cheese Ravioli</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Prepared with your choice of marinara, Alfredo sauce or meat sauce.</td>
</tr>
<tr>
<td>Veal Parmigiana</td>
<td>$11.99</td>
</tr>
<tr>
<td></td>
<td>Breaded and fried veal topped with marinara and mushrooms. Served with a side of spaghetti.</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Breaded and fried eggplant covered in marinara sauce and mozzarella cheese. Served with a side of spaghetti.</td>
</tr>
<tr>
<td>Spaghetti or Penne</td>
<td>varies</td>
</tr>
<tr>
<td></td>
<td>Your choice of spaghetti or penne prepared with marinara, olive oil and garlic. Meat sauce. Alfredo sauce, pesto or meatballs.</td>
</tr>
</tbody>
</table>

**Catering Entrees**

*Offered in two sizes. The small serves eight to ten (8-10) and the large serves (18-20).*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Parmigiana</td>
<td>varies</td>
<td>Prepared with breaded chicken, our signature marinara sauce and house shredded mozzarella cheese. Baked in our brick oven.</td>
</tr>
<tr>
<td>Shrimp Scampi</td>
<td>varies</td>
<td>Prepared with lemon-garlic herb butter and wine. Served over fettuccine pasta.</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>varies</td>
<td>Prepared with lightly hand-breaded chicken thighs, lemon juice, white wine, garlic and capers. Served over linguine pasta.</td>
</tr>
<tr>
<td>Pasta Albanese</td>
<td>varies</td>
<td>Prepared with beef tenderloin and our signature roasted red pepper marinara. Served over rigatoni pasta.</td>
</tr>
<tr>
<td>Baked Ziti</td>
<td>varies</td>
<td>Prepared with penne pasta and in-house made Bolognese sauce. Baked in our brick oven.</td>
</tr>
<tr>
<td>Porto Plata</td>
<td>varies</td>
<td>Prepared with scallops, muscles, shrimp, tomatoes, onions, garlic, lemon juice, lemon zest, parsley and white wine. Served over linguine pasta.</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>varies</td>
<td>Prepared with chicken breast, mushrooms, garlic, cream, Marsala wine, butter and Parmesan cheese.</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>varies</td>
<td>Prepared with lightly breaded eggplant cutlets, marinara sauce, and Parmesan and mozzarella cheeses.</td>
</tr>
</tbody>
</table>
SIDE DISHES

Side Dishes by the Pan
Offered in two sizes. The small serves eight to ten (6-10) and the large serves (16-20).

Garlic Herb Roasted Potatoes varies Lemon Garlic Pasta varies
Grilled Seasonal Vegetables varies Spaghetti Marinara varies
Orzo Salad varies

SUBS AND PANINI

Subs
Served with your choice of potato chips, pasta salad or fruit salad. You may choose to substitute fries for an additional charge.

Philly Cheese Steak Sub $7.50 Eggplant Parmesan Sub $7.50
Prepared with lettuce, mayonnaise, grilled onions and provolone cheese.

Meatball Sub $7.50
Prepared with homemade marinara and provolone cheese.

Panini
Served with your choice of potato chips, pasta salad or fruit salad. You may choose to substitute fries for an additional charge.

Italian Panini $7.50 Turkey and Bacon Panini $8.50
Prepared with ham, pepperoni, tomatoes, red onions, house vinaigrette and provolone cheese. Served on grilled ciabatta. You may substitute a sub roll.

Chicken Pesto Panini $7.50 Veggie Melt Panini $7.50
Prepared with pesto, green peppers, onion and pepper Jack cheese. Served on grilled ciabatta. You may substitute a sub roll.

DESSERT

Desserts
Priced per person.

Tiramisu $6.00 Mini Cannoli $2.50
Each
Cheesecake $5.00 Brownies $4.00
Each
## Beverages

**Soda**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$2.50</td>
<td>Pepsi</td>
</tr>
<tr>
<td></td>
<td>Each</td>
<td>Each</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$2.50</td>
<td>Diet Pepsi</td>
</tr>
<tr>
<td></td>
<td>Each</td>
<td>Each</td>
</tr>
<tr>
<td>Sprite</td>
<td>$2.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Each</td>
<td></td>
</tr>
</tbody>
</table>

**Water**

| Bottled Water | $2.50 |        |
|               | Each   |        |

**Tea**

| Cold Brew Iced Tea | varies |        |
|                    |        | Available sweet or unsweetened. |

## Service Ware

**Service Ware**

<table>
<thead>
<tr>
<th>Disposable Dinnerware</th>
<th>varies</th>
<th>No Service Ware Needed</th>
<th>varies</th>
</tr>
</thead>
</table>

*Disposable dinnerware is included free of charge.*
Standard lead time is 1 day, 12 hours notice for catering.

The Catering Outfit, a full service catering company, was founded over a decade ago by Walter Szwast, a UVA alumnus who has a passion for good food and superb service. Walter has built a management team that shares his desire to provide creative yet classic experiences for the company's clients and their guests while focusing on local and seasonal cuisine. We offer packages for corporate groups, breakfast, lunch, dinner and cocktail receptions. We also cater weddings as well. Our sister restaurant, the Shenandoah is a perfect location for a rehearsal dinner, social gathering or individual dining as well.

221 Canton Road
Suite B
Charlottesville, VA 22902

phone: (434) 951-4699
alt phone: (434) 906-2384
alt fax: (804) 675-1344

Hours
Every Day: 8am to 11pm
BAG LUNCH (50 OR LESS)

Salad Executive Bag Lunch
(Priced per person.) Includes house kettle chips & a chocolate chip cookie. You may choose to include a side dish or a beverage for an extra charge. Please see the “Side Salads” category for detailed side dish descriptions. You may use the “Special Instructions” section if you wish to have the bag labeled with a name.

- Greek $9.00
  Prepared with hearts of Romaine lettuce, grapes tomatoes, Kalamata olives, feta cheese, red onion, Peperoncini and Greek dressing.

- Caesar $9.00
  Hearts of Romaine lettuce, shredded Parmesan cheese and croutons tossed with our house Caesar dressing.

- Spinach $9.00
  Prepared with baby spinach, sliced mushrooms, baby tomatoes, red onion, hard-boiled egg, applewood smoked bacon and honey-pommeley mustard.

- Joie de Vivre $9.00
  Prepared with mixed greens, candied pecans, chèvre, red onion, bell peppers, raisins, baby tomatoes and balsamic vinaigrette

- Seasonal Salad $9.00
  mixed greens, pear, candied nuts, chèvre, baby tomatoes, red onion and balsamic vinaigrette

- Garden Salad $9.00

Sandwich Executive Bag Lunch
(Priced per person.) Includes house kettle chips and a chocolate chip cookie. You may choose to include a side dish or a beverage for an extra charge. Please see the “Side Salads” category for detailed side dish descriptions. You may use the “Special Instructions” section if you wish to have the bag labeled with a name.

- Caprese on Milano $10.00
  includes Roma tomato, fresh mozzarella cheese, pesto aioli, aged balsamic, greens and Milano.

- Curried Chicken Salad Wrap $10.00
  A curried chicken salad of toasted almonds, sultanas, mango chutney, greens and Roma tomato in a garlic & herb wrap.

- Ham, Swiss and Sweet Pickle on Milano $10.00
  Ham, Swiss cheese, greens, Roma tomato, bread and butter pickle, aioli and Dijon mustard served on Milano.

- Turkey, Brie, Pear on Milano $10.00
  Turkey, Brie, sliced pear, greens and honey Dijonnaise served on Milano.

- Roast Beef, Aged Cheddar on Ciabatta $10.00
  Coriander and black pepper crusted beef, aged Cheddar cheese, greens, Roma tomato, sliced red onion, aioli and Dijon mustard served on ciabatta.

- Tuna Salad Wrap $10.00
  Tuna salad, fresh avocado, roma tomato and greens served in a garlic & herb wrap.

- Egg Salad Wrap $10.00
  Locally sourced eggs, aioli, greens and Roma tomato served in a garlic & herb wrap.

- Turkey, Bacon, Avocado on a Wheat Roll $10.00
  Turkey, fresh avocado, applewood smoked bacon, Provolone cheese, Roma tomato, greens, aioli and Dijon mustard served on a wheat roll.
Side Salads
Priced per person.

Hummus $2.00
Roasted red pepper hummus served with baby carrots.

Fruit $2.00
Includes seasonal melon, pineapple and grapes.

Greens $2.00
Field greens prepared with balsamic vinaigrette.

Mixed Bean Salad $2.00
Prepared with garbanzo, pinto, green beans, peppers, celery and red wine vinegar.

Broccoli Salad $2.00
Prepared with mayonnaise, red onion, baby tomatoes, raisins, Cheddar, toasted almonds and cider vinaigrette.

Cucumber Salad $2.00
Prepared with cucumber, tomato, red onion and feta cheese.

BAG LUNCH (51 OR MORE)

Bulk Executive Bag Lunch
(Priced per person, minimum fifty (50). Please.) Please choose four (4) selections of sandwiches or salads, four (4) side selections and four (4) beverages. Side choices will be distributed evenly between sandwich selections. Each bagged lunch will be labeled with its contents.

Bulk Bag Lunch $12.00
Each bagged lunch comprises a sandwich or salad selection, house kettle chips, a side selection, a nut-free chocolate chip cookie, a butter mint and a beverage. Please see the "Bag Lunch (50 or Fewer)" menu for detailed item descriptions.

SERVICE WARE

Service Ware
Priced per person.

Disposable Cup $0.50
Eco Set $2.50
Includes plate, flatware set and cup.

Disposable Cup and Plate $1.00
No Service Ware Needed varies

Plastic Cup, Plate and Utensils $1.50
Standard lead time is 3 days notice for catering.

The Juice Laundry was founded on the concept of keeping our bodies clean and healthy, starting with what we put into them. Raw, organic fruits and veggies are nature’s medicine and the foundation of preventative health care. Whether juiced, blended, or eaten whole, fresh produce is full of life-giving nutrients and enzymes. We choose to use 100% organic ingredients, 100% of the time, because the phrase ‘organic whenever possible’ is often highly misleading. If we can’t find something organic on a given day, it won’t be on our menu. That’s our commitment to you, and to your health. We don’t use HPP (or any other process) on our juice, because we’re committed to crafting only the freshest, most nutrient-dense juice possible. Thanks for checking us out!

***Service Fee covers delivery and order fulfillment.***

722 Preston Avenue
Charlottesville, VA 22903

phone: (434) 234-3044
alt. phone: (703) 965-8564

Hours
M-F: 7am to 6pm
Sa-Su: 8am to 6pm
ORGANIC COLD-PRESSED JUICE

Organic Raw Juice

Spicy Green $GF$ $VG$

Available in two sizes. Prepared with spinach, Romaine lettuce, kale, cucumber, celery, sprouts, parsley, cilantro, jalapeno, lime and pink salt.

Clean Green $GF$ $VG$

Available in two sizes. Prepared with kale, spinach, cucumber, celery, apple, parsley, ginger and lemon.

Gentle Green $GF$ $VG$

Available in two sizes. Prepared with kale, spinach, cucumber, grapefruit and apple.

Citrus Fire $GF$ $VG$

Prepared with orange, grapefruit, ginger, lemon and cayenne pepper.

Rinse and Re-Beet $GF$ $VG$

Available in two sizes. Prepared with beet, carrot, cucumber, celery and lemon.

Rinse and Refesh $GF$ $VG$

$10.00

(17 Ounces) Prepared with cucumber, grapefruit and pineapple.

Rinse and Recharge $GF$ $VG$

$10.00

(17 Ounces) Prepared with filtered water, lemon, pineapple, maple syrup and cayenne pepper.

Red Loaded $GF$ $VG$

$10.00

(17 Ounces) Prepared with carrot, celery, red pepper, cucumber and lemon.

Turmeric Tonic $GF$ $VG$

$10.00

(17 Ounces) Prepared with turmeric, lime, and a hint of maple syrup.

Coco Classic $GF$ $VG$

$10.00

(17 Ounces) Prepared with young Thai coconut water and aloe vera.

The Darkness $GF$ $VG$

$10.00

(17 Ounces) Prepared with filtered water, activated charcoal, aloe vera, maple syrup and pink salt.

Bolt Energy Drink $GF$ $VG$

$5.00

(16 Ounces) Prepared with brewed guayusa, aloe vera, maple syrup and maca root. Guayusa is an Amazon super-leaf packed with caffeine, polyphenols and amino acids. We use guayusa in this all natural energy drink for the clean, sustained energy it provides. No harsh chemicals, just organic, healthy energy from a leaf.

ORGANIC NUT MILKS

Organic Nut Milks

Creamy Cashew $GF$ $VG$

Available in two sizes. Prepared with filtered water, cashews, medjool dates, cinnamon, vanilla bean and pink salt.

Cold Brew Latte $GF$ $VG$

Available in two sizes. Prepared with filtered water, cold brew coffee, cashews, medjool dates, cinnamon, vanilla bean and pink salt.

Chocolate Shake $GF$ $VG$

Available in two sizes. Prepared with filtered water, sprouted almonds, medjool dates, cacao and pink salt.

Cold Brew Mocha Latte $GF$ $VG$

Available in two sizes. Prepared with filtered water, cold brew coffee, sprouted almonds, medjool dates and pink salt.

Strawberry Shake $GF$ $VG$

Available in two sizes. Prepared with filtered water, sprouted almonds, medjool dates, strawberries, dragon fruit, and pink salt.

Brazilian Mint $GF$ $VG$

$10.00

(16 Ounces) Prepared with filtered water, Brazil nuts, medjool dates, cacao, vanilla bean, coconut oil, peppermint oil and pink salt.

Sunny Chai Hemp $GF$ $VG$

$10.00

(16 Ounces) Prepared with filtered water, hemp seeds, sunflower seeds, maple syrup, cardamom, cloves, cinnamon, vanilla bean, ginger and pink salt.

Mexicocoa $GF$ $VG$

$10.00

(16 Ounces) Prepared with filtered water, cashews, dates, orange, cacao, cinnamon, and chipotle spices.
The Local Catering

Features
american, SAME DAY

Services
Delivery, Pickup

Delivery Area
Areas of Charlottesville, VA

Standard lead time is 1 day notice for catering.

Please Note: We customize every menu and pricing will be based on actual, seasonal menu selections.

The Local is constantly growing and has recently expanded our services to where we can now provide off-site food and beverage catering. Our sensational menu is full of locally grown and cultivated products that would be perfect for your next event, including weddings, rehearsal dinners, corporate luncheons, holiday parties, etc.

The Local strives to be a venue that showcases the abundant supply of small farmers, artisan cheese makers, breweries, distilleries and award winning vineyards located in Charlottesville and the surrounding areas. Living in Charlottesville, we are truly blessed to have such a wide variety of agriculture readily accessible and a local population so willing to support the local food movement. With our catering, we can offer full service event planning and work with you on the details of your event to make your vision become a reality. We are extremely flexible, and there is no event too big or too small, as we have catered events ranging from 10 people to 300 people. Matthew Hart, our executive chef, can custom design a menu that is suitable for any budget. Our dedication to customer service will make your experience one of a kind.

824 Hinton Avenue
Charlottesville, VA 22902

phone: (434) 984-9749

Hours
Every Day. 5am to 12am
## HORS D'OEUVRES

**Hors D'oeuvres**

*NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!*

<table>
<thead>
<tr>
<th>Item</th>
<th>Serves</th>
<th>Notes/Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin Crostini</td>
<td>varies</td>
<td>Served with horseradish creme fraiche.</td>
</tr>
<tr>
<td>Tuscan White Bean Bruschetta</td>
<td>varies</td>
<td>Prepared with shaved Parmesan cheese and truffle oil.</td>
</tr>
<tr>
<td>Port Wine Poached Pears</td>
<td>varies</td>
<td>Prepared with Gorgonzola cheese and walnuts.</td>
</tr>
<tr>
<td>Blackened &quot;Timber Creek Organics&quot; Chicken</td>
<td>varies</td>
<td>Prepared with Caesar vinaigrette on Parmesan frico.</td>
</tr>
<tr>
<td>Roast Chicken</td>
<td>varies</td>
<td>Served with avocado salad over a crisp tortilla.</td>
</tr>
<tr>
<td>Thai Summer Rolls</td>
<td>varies</td>
<td>Prepared with mini, basil and shrimp.</td>
</tr>
<tr>
<td>VA Country Ham and Pimento Cheese</td>
<td>varies</td>
<td>Served on local Cheddar cheese biscuits.</td>
</tr>
<tr>
<td>Barbequed Braised &quot;Ayreshire Farms&quot; Local Short Ribs</td>
<td>varies</td>
<td>Served on crostini with horseradish slaw.</td>
</tr>
<tr>
<td>Local Bacon-Wrapped Dates</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Tuna Tartar</td>
<td>varies</td>
<td>Prepared with pickled ginger-black sesame aioli on wonton crisps and topped with wasabi tobiko caviar.</td>
</tr>
<tr>
<td>Salmon Cakes</td>
<td>varies</td>
<td>Prepared with dilled creme fraiche (may be topped with caviar).</td>
</tr>
<tr>
<td>Crab Cake Sandwich</td>
<td>varies</td>
<td>Includes miniature crab cakes served open faced on fresh baked bread with house made tartar.</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>varies</td>
<td>There is an option to add crab claws for an extra charge.</td>
</tr>
<tr>
<td>Thai Marinated Local &quot;Timber Creek Organics&quot; Chicken Skewers</td>
<td>varies</td>
<td>Served with Vietnamese dipping sauce.</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Maryland Crab Dip</td>
<td>varies</td>
<td>Served with house made bread and crackers.</td>
</tr>
<tr>
<td>Local Goat Cheese Quesadilla</td>
<td>varies</td>
<td>Served with grilled Portobello mushrooms and guacamole.</td>
</tr>
<tr>
<td>Garden Gazpacho in Cucumber</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Crimini Mushrooms</td>
<td>varies</td>
<td>Stuffed with blue cheese.</td>
</tr>
<tr>
<td>Trio of Goat Cheese Balls</td>
<td>varies</td>
<td>Includes local goat cheese rolled in toasted pistachio, poppy seed and smoked paprika.</td>
</tr>
<tr>
<td>Marinated Beef Skewers</td>
<td>varies</td>
<td>Served with Vietnamese dipping sauce.</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>varies</td>
<td>Served with dilled creme fraiche. (May be topped with caviar.)</td>
</tr>
<tr>
<td>Grilled Oysters with Curried</td>
<td>varies</td>
<td>Croma</td>
</tr>
<tr>
<td>Scallops Wrapped in VA Country Ham</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Compressed Watermelon with&quot;Caromont&quot; Goat Cheese</td>
<td>varies</td>
<td></td>
</tr>
<tr>
<td>Creamy Tomato Soup</td>
<td>varies</td>
<td>Served with mini-Cheddar-bacon grilled cheese sandwiches. (Can also be prepared vegetarian.)</td>
</tr>
<tr>
<td>Parmesan Crisps</td>
<td>varies</td>
<td>Prepared with local goat cheese and currants.</td>
</tr>
<tr>
<td>House Made Potato Chips</td>
<td>varies</td>
<td>Served with caramelized onion and truffle &quot;dip&quot;.</td>
</tr>
<tr>
<td>Crispy Shrimp</td>
<td>varies</td>
<td>Served with pickled ginger-black sesame aioli and local honey sambal.</td>
</tr>
</tbody>
</table>
Nuts
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Pistachios varies
Spiced Pecans varies
Tamari Almonds varies

Edamame with Fleur de Sel varies
Walnuts varies

Plated Appetizers
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Mussels Romesco varies
includes sautéed mussels with Spanish chorizo and a white wine, tomato, garlic, paprika and red pepper sauce. Topped with grilled bread and a garlicky aioli.

Burrata Cheese varies
Served with local heirloom tomatoes, extra virgin olive oil, grilled bread, and garden basil.

Oysters on the Half Shell varies
Prepared with Tabasco “Caviar,” Spanish chili, and a mixed green salad.

Local “Double H Farm” Italian Sausage varies
Served over creamy polenta with fresh tomato sauce, aged balsamic, and extra virgin olive oil.

Sicilian Meatballs varies
Prepared with local beef and served with arrabbiata sauce.

Crispy Shrimp varies
Served with pickled ginger-black sesame aioli and local honey sesame with a seaweed salad.

SALADS

Salads
Offered in three serving sizes - small salads serve approximately twenty-five (25) people, medium salads serve approximately fifty (50) people, and large salads serve approximately seventy-five (75) people. NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Sesame Noodles varies
Prepared with scallions, soy and ginger.

Greek Salad varies
Prepared with local “Caromont Farm” raw milk feta cheese, pepperoncini, heirloom tomatoes, Planet Earth Diversified cucumbers and Kalamata olives.

Bacon and Egg salad varies
Prepared with local “Caromont Farm” bacon, hard-boiled egg, curly lettuce, feta cheese, and a tangy mustard dressing.

Local “Plant Earth Diversified” Mixed Greens varies
Prepared with port wine poached pears, stilton cheese, walnuts, and an aged Sherry vinaigrette.

Locally Grown Mixed Lettuces varies
Prepared with pickled Asian vegetables, wonton crisps and a yuzu vinaigrette.

Caesar Salad varies
Prepared with local Romaine lettuce (when in season and available), croutons, house made dressing, and a Parmesan frico.

Penne Pasta varies
Prepared with local “Caromont Farm” raw milk feta, Kalamata olives, roasted red peppers and topped with a basil vinaigrette.

Tabouli Salad varies
Prepared with fresh garden mint, bulgur and lemon.

Wild Rice Salad varies
Prepared with local “Caromont” goat cheese and pecans.

60 Mile Salad varies
Seasonal salad made with the freshest seasonal ingredients sourced within sixty miles of the restaurant and Virginia vinegar works vinaigrette.
Platters
Offered in three serving sizes - small platters serve approximately twenty-five (25) people, medium platters serve approximately fifty (50) people, and large platters serve approximately seventy-five (75) people. NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

- **Antipasto Platter**
  - varies
  - includes sliced meats, olives, crostini and seasonal garniture.

- **Local Cheese Platter**
  - varies
  - includes a selection of Virginia’s finest artisanal made cheeses.
  - Served with bread, apples, grapes and other seasonal garniture.

- **Meat and Cheese Platter**
  - varies
  - includes a combination platter featuring local and imported cheese, assorted meats and all the appropriate seasonal garniture.

- **Shrimp Cocktail**
  - varies
  - Includes steamed jumbo shrimp served with cocktail sauce. You may upgrade by adding crab claws.

- **Oyster Tower**
  - varies
  - Includes seasonal oysters served with all the appropriate garniture.
  - May be topped with caviar.

- **Local Vegetable Crudites**
  - varies
  - Served with a flavorful trio of dipping sauces.

ENTREES

Poultry Entrees

*NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!*

- **Local "Timber Creek Organics" Half Chicken**
  - varies
  - Prepared in a pomegranate-horseradish glaze with mashed potatoes and a poppy seed slaw.

- **Pan Seared Duck Breast**
  - varies
  - Prepared with blood orange gastrique, mashed potatoes, and local braised greens.

Beef Entrees

*NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!*

- **Local "Buffalo Creek Beef"**
  - varies
  - Includes beef short rib braised with red wine and veal stock.
  - Served with mashed potatoes, glazed carrots and pearl onions.

- **Meatloaf Wrapped in Bacon**
  - varies
  - Prepared with local ground beef, and honey BBQ sauce.
  - Served with mashed potatoes and seasonal vegetables.

- **The Local Burger**
  - varies
  - Prepared with local organic beef topped with local "Mountain View" Swiss cheese, apple wood smoked bacon, and caramelized onions. Served on fresh baked local "Goodwin Creek" buns.

- **Rib-eye Steak**
  - varies
  - Served with truffled mashed potatoes, red wine, exotic mushroom sauce and a seasonal vegetable garniture.

- **Grilled New York Strip Steak**
  - varies
  - Served with a Gorgonzola and artichoke cream sauce.
  - Accompanied by roast garlic and seasonal vegetables.

Pork Entrees

*NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!*

- **Local "Double H Farm" Berkshire Pork Chop**
  - varies
  - Prepared chill rubbed, grilled and served with mashed potatoes, shoestring sweet potatoes and a chipotle adobo gravy.

Seafood Entrees

*NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!*

- **Maryland-Style Crab Cakes**
  - varies
  - Served with corn salad, Old Bay Hollandaise, and seasonal vegetables.

- **Local "Rag Mountain" Trout**
  - varies
  - Stuffed with Spanish chorizo and Parmesan cheese and served with papas bravas, toasted almond aioli, fennel salad and guindilla chili.

- **Sesame Crusted Sushi-Grade Tuna Loin**
  - varies
  - Served with a balsamic teriyaki sauce, rice pilaf and a citrus slaw.
### Vegetarian Entrees

**NOTE:** The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

- **Portobello and Tofu**
  - Includes local "Twin Oaks" tofu layered with Portobello mushrooms, spinach, and roasted red peppers. Served with a tomato coulis and a seasonal vegetable garniture.

- **Pasta Entrees**
  - **Truffled Mushroom Ragout**
    - Prepared with extra virgin olive oil and Parmesan cheese. Served with fresh house made fetuccini.

  - **Seasonal Vegetable Pasta**
    - Served with a white wine cream sauce and fresh house made fetuccini.

  - **Black Truffle Macaroni and Cheese**
    - Prepared with macaroni and shaved black truffles tossed with a creamy local Cheddar cheese sauce and topped with Parmesan cheese.

### PLATED MENUS

**NOTE:** The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

#### Plated Example #1

- **Cocktail Hour**
  - Includes a local cheese platter, crispy shrimp with pickled ginger-black sesame oil and local honey sambal, local mushrooms on rosemary skewers and creamy tomato soup with mini-Cheddar-bacon grilled cheese sandwiches.

- **Goat Cheese Served Plated Salad**
  - Prepared with pistachio crusted Local "Caromont" goat cheese, seasonal fresh fruit, local mixed lettuces, and a pomegranate molasses vinaigrette.

- **Bacon Wrapped Beef Tenderloin Filet**
  - Prepared with a horseradish-artichoke bechamel, crumbed blue cheese, bacon spilled mashed potatoes and seasonal vegetables.

- **Sesame Crusted Organic Scottish Salmon**
  - Prepared with soy-truffle Hollandaise, steamed rice and an arugula and seaweed salad.

- **Local Stuffed Squash**
  - Stuffed with quinoa, dried cherries, toasted almonds, "Caromont" goat cheese. Served with a fresh tomato sauce and "braised greens."

- **Assorted Fruit Cobblers**
  - Served with homemade vanilla ice cream.

#### Plated Example #2

- **Cocktail Hour**
  - Includes a Local cheese and antipasto platter, Thai summer rolls with mint, basil, and shrimp, VA ham on house made Cheddar biscuits with pimento cheese and caprese skewers (fresh mozzarella, local tomatoes and fresh basil).

- **60 Mile Preset Plated Salad**
  - Seasonal Salad made with the freshest seasonal ingredients sourced within sixty miles of the restaurant with a Virginia vinegar works vinaigrette.

- **New York Strip Steak with a Black Truffle Bearnaise**
  - Served with rosemary garlic mashed potatoes and local asparagus.

- **Mustard and Fennel Sourd**
  - Encrusted Organic Scottish Salmon
  - Prepared with a garden herb creme fraiche. Served with roast fingerling potatoes and local asparagus.

- **Truffled Mushroom Ragout**
  - Prepared with Local "AM Fog" oyster mushrooms, shiitake mushrooms, crimini mushrooms, white truffle oil and Parmesan tossed in lettuccine.
Plated Example #3

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour

Includes Local goat cheese quesadilla with grilled Portobello mushroom and guacamole, local bacon-wrapped dates, and local vegetable crudites with a flavorful trio of dipping sauces.

Local “Timbercreek Organics”

Half Chicken

Prepared in a pomegranate-horseradish glaze. Served with mashed potatoes and a poppy seed slaw.

Picosat Plated 60 Mile Salad

Seasonal salad prepared with the freshest local ingredients within 60 miles of the restaurant.

Local Stuffed Squash (or Zucchini)

Prepared with quinoa, dried cherries, toasted almonds and “Caramont” goat cheese. Served with a fresh tomato sauce and braised greens.

Local “Buffalo Creek Beef” Beef Short Ribs

Braised with red wine and veal stock. Served with mashed potatoes, glazed carrots and pearl onions.

Plated Example #4

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour

Includes oysters on the half shell with tabasco “Caviar,” Spanish chili, and a mixed green salad, “crab cake sandwich” - miniature crab cakes served open faced on fresh baked bread with house made tartar and house made mozzarella cheese, tomato and roast peppers bruschetta.

Local “Rag Mountain” Trout

Roasted with citrus and herbs with a white wine citrus sauce. Served with roasted fingerling potatoes and Local braised greens.

Prosept Plated Soup

Local “Planet Earth Diversified” mixed greens with port wine poached pears, Stilton cheese, walnuts, and an aged sherry vinaigrette.

Mushroom and Red Wine Sauce

Served with rosemary garlic mashed potatoes and green beans.

Local Butternut Squash Soup

Served with VA apple brandy cream fraiche

House Made Fettuccine

Prepared with local spinach, Kalamata olives and capers tossed in a white wine cream sauce.

House Made Bread with Herb Butter

Sundae Bar

Prepared with house made vanilla bean ice cream, house made whipped cream, toasted almond and seasonal fruit.

Plated Example #5

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour

Includes crispy shrimp with pickled ginger-black sesame aioli, fried pickle chips with a dollop of aioli sauce, country ham with Local Cheddar cheese biscuits, Parmesan trico with Local goat cheese and dried currantsand bruschetta station with assorted toppings.

Family-Style Salad

Includes locally grown mixed lettuces, pickled Asian vegetables, wonton crisps and a yuzu vinaigrette (with option to have bread and butter at the tables).

Grilled Beef Tenderloin Filet

Prepared with a Gorgonzola and arichoke cream sauce. Served with house made mashed potatoes and seasonal vegetables.

Blue Crab Crusted Flounder

Served with sweet potato and VA country ham hash, Old Bay Hollandaise and Local arugula.

Mini-Cupcakes from Sweet Haus

Provided by the Local.

Best Key Lime Pie on the Planet

Key lime pies provided by the Local.

Blackberry Cobbler

Prepared with housemade ice cream and whip cream.

Coffee Dar

Chicken and Waffle Bites

Stuffed with quinoa, dried cherries, toasted almonds and “Caramont” goat cheese. Served with baby carrots, local braised greens and a fresh tomato sauce, basil oil, and balsamic drizzle.
Plated Example #6

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour
Includes Local cheese and meat platter, scallop ceviche on plantain chips with avocado, chili lime and cilantro, and smoked brisket on crostini with VA honey BBQ.

Preset Plated Caesar Salad
Prepared with Local Romaine lettuce, croutons, house made dressing, and Parmesan frico.

First Course - Beef and Pork
Empanada
Prepared with lime crema and Local greens in cilantro mojo vinaigrette

Second Course - Beef
Tenderloin
Served with truffled mashed potatoes, red wine mushroom sauce and seasonal vegetable.

Second Course - Maryland Crab
Cakes
Served with mushroom risotto, lemon-roast garlic aioli and asparagus.

Brownie Sundae Bar
Includes peanut butter chocolate brownies, an assortment of house made ice creams, house made whipped cream and hot fudge and toasted almonds.

Late Night Food
 Includes Local smoked pulled pork sliders, truffled mac n cheese and horseradish-poppyseed slaw

Family-Style Example

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour
Includes Local cheese platter with assorted local fruit and assorted breads; "Crab Cake Sandwich" – miniature crab cakes served open faced on fresh baked bread with house made tartar and spicy aioli, with assorted vegetables and house made dipping sauce.

Preset Plated 60 Mile Salad
A local mixed green salad made with the freshest ingredients from within 60 miles of The Local with a housemade vinaigrette.

Beef Short Ribs or New York
Strip Steak
Local "Buffalo Creek Beef" beef short ribs braised with red wine and veal stock or New York strip steak with a bearnaise sauce.

Creole Style Sautéed Gulf Shrimp
Served with onions, peppers and garlic over Virginia grits.

Truffled Mac-n-Cheese
Macaroni
Tossed with a creamy Local Cheddar cheese sauce and topped with Parmesan cheese.

Ginger and Garlic Green Beans
Roasted Fingerling Potatoes

BUFFET

Lunch Buffet
Priced per person.

Lunch Buffet
includes assorted sandwiches, your choice of Caesar or mixed green salad, house made chips and pasta salad or mac n cheese.

Sandwich and Salad Bar Buffet
includes fresh baked assorted sandwich breads, assorted cold cuts, assorted vegetable toppings suitable for sandwiches or salad, mixed baby greens, Pomegranate lettuce, assorted dressings for salad (vinaigrette, Caesar, ranch, blue cheese), sandwich condiments, and Greek pasta salad with basil, feta cheese, Kalamata olives, and artichoke hearts.

Italain Lunch

includes lasagna Bolognese, penne pasta with fresh tomato-basil sauce, wilted spinach and roasted Portobello mushrooms, fresh garlic bread and open faced caprese sandwiches with fresh mozzarella, tomato, basil with extra virgin olive oil. Accompanied by a mixed green salad with fresh veggies, croutons and herb vinaigrette. Finished with assorted fresh fruit.
Buffet Example #1

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour  
varies
Includes a cheese board with local and imported cheeses, seasonal fruit and crackers, caprese skewers, and local bacon wrapped dates.

NY Strip Steak  
varies
Served with a horseradish-artichoke bechamel and topped with blue cheese crumbles.

Local “Timbercreek Organics” Chicken  
varies
Prepared in a blackberry glaze.

Roasted Seasonal Squash  
varies
Stuffed with quinoa, dried cherries and toasted almonds topped with Local Caromont goat cheese.

Truffled Mac-N-Cheese  
varies
Tossed with a creamy Local Cheddar sauce and topped with Parmesan and chopped black truffles.

Seasonal Vegetable Medley  
varies
Prepared with baby carrots, zucchini and green beans.

60 Mile Salad  
varies
Seasonal salad prepared with the freshest local ingredients within 60 miles of the restaurant.

Buffet Example #2

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour  
varies
Includes a cheese and meat board with Local and imported cheeses, Italian cured meats, seasonal garnitures and crackers. Virginia ham on house made Cheddar biscuits with pimento cheese, chicken Goober canapes, Tuscan white bean bruschetta with truffle oil and Parmesan cheese.

Preset Goat Cheese Salad  
varies
Pistachio crusted Local Caromont goat cheese, seasonal fresh fruit, Local mixed lettuce and a pomegranate molasses vinaigrette.

Black and White Sesame Seed Encrusted Organic Scottish Salmon  
varies
Served with a duo of dipping sauces (soy-truffle Hollandaise and pickled ginger-sesame aioli).

Meatloaf Wrapped in Bacon  
varies
Made with local ground beef served with a housemade honey BBQ sauce.

Local “Timbercreek Organics” Chicken  
varies
Prepared with a pomegranate-horseradish glaze.

Black Truffle Mac-n-Cheese  
varies
Maccaroni
Shaved black truffles tossed with a creamy local Cheddar cheese sauce and topped with Parmesan cheese.

Local Asparagus with Sea Salt, Butter and Fresh Herbs  
varies
Buffet Example #3

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour varies
Includes a local cheese board with assorted local fruit and breads, oysters on the half shell,, local honey, sunbutter, squash soup shooters with apple mousse créme fraîche and roasted 'Ayreshire Farms' local short ribs on a crostini with horseradish aioli.

Pre-Set Plated Salad varies
Local "Planet Earth Diversified" mixed greens prepared with port wine poached peaches, Switzerland cheese, walnuts, and an aged sherry vinaigrette.

Local “Buffalo Creek” Beef Short Ribs varies
Braised in a red wine and veal stock.

Served House Salad varies
Prepared with local mixed lettuces, pickled Asian vegetables, soy-roasted almonds, wonton crisps and a yuzu vinaigrette.

House Made Bread varies
Served with herb butter placed at the table.

Roasted Root Vegetable Medley varies
Roasted Fingerling Potatoes varies
Prepared with fresh garden herbs.
Cornbread with Herb Butter varies
House Made Blackberry or Peach Cobblers

Roasted Seasonal Squash varies
Garlic and Rosemary Mashed Potatoes
Roasted Brussel Sprouts varies

Brownie Sunae Bar varies
Includes nut butter chocolate brownies, the local's house made ice creams, house made whipped cream and hot fudge, toasted almonds and cherries.

Cocktail Hour varies
Includes a bacon bar with three varieties of local and imported bacon served with a variety of inventive toppings and accompaniments. Local goat cheese pizzas with roasted red peppers and pesto and Maryland crab dip with house made bread and crackers.

Buffet Example #4

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Roasted Root Vegetable Medley varies
Roasted Fingerling Potatoes varies
Prepared with fresh garden herbs.
Cornbread with Herb Butter varies
House Made Blackberry or Peach Cobblers

Roasted Seasonal Squash varies
Garlic and Rosemary Mashed Potatoes
Roasted Brussel Sprouts varies

Brownie Sunae Bar varies
Includes nut butter chocolate brownies, the local's house made ice creams, house made whipped cream and hot fudge, toasted almonds and cherries.

Roasted with citrus and herbs with a white wine citrus sauce.

Roasted with citrus and herbs with a white wine citrus sauce.
Vegetarian Buffet Example

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Cocktail Hour varies
Local cheese platter served with assorted local fruit, jams, honey and assorted breads.

Local Stuffed Squash varies
(Gluten-free) Stuffed with quinoa, dried cherries, toasted almonds and "Caramore" goat cheese. (We can do some without goat cheese for a vegan option.)

Roasted Yukon Gold Potatoes varies
Prepared with olive oil and rosemary.

Black Truffle Mac-n-Cheese varies
Macaroni
Tossed with a creamy Local Cheddar cheese sauce and topped with Parmesan cheese.

Caprese Salad varies
Local tomatoes, basil, mozzarella cheese and Local mixed lettuces prepared with a balsamic vinaigrette.

Red and Golden Beet Salad varies
Prepared with fresh greens, seasonal fruit and a lemon vinaigrette.

Chopped Corn Salad varies
Blackberry or Peach Cobbler varies
Served with homemade vanilla ice cream.

THEMED MENUS

BBQ Menu

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

BBQ varies
Includes BBQ or ribs, a whole smoked hog, pulled pork BBQ, a variety of house made sauces, cornbread, buns or hush puppies, horseradish and poppy seed slaw, mac-n-cheese, potato salad, braised southern-style greens and fried chicken.

Italian Dinner

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Italian Dinner varies
Includes Caprese skewers and an antipasto board with cheese, olive and Italian cured meats to start. Followed by a buffet dinner of pasta Bolognese with local ground beef and pork in a creamy tomato sauce with fettucine and freshly grated Parmesan cheese (vegetarian pastas is available by request), seasonal vegetable free-range chicken breast with lemon, garlic, capers and fresh garden herbs and roast salmon with tomatoes, capers, basil, red onions and red chili. Also includes garlic bread with extra virgin olive oil. Finished with house made tiramisù.

Pasta Station Menu varies
Includes a pasta station with tomato sauce, truffled mushroom ragout, local chicken, creamy black pepper corn sauce, Bolognese sauce, spinach, Kalamata olives and artichoke hearts.

Seafood Boil

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Lobster Bake/Seafood Boil varies
Includes your choice of a combination of shrimp, blue crabs, crawfish, clams, lobster and/or mussels. Served with your choice of side dish.

Southern Inspired

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Southern Inspired varies
Includes VA country ham biscuits with pimento cheese. Accompanied by buffet-style: buttermilk brined fried chicken, baked beans with brown sugar and bacon, macaroni and cheese with Local "Mountainview" macaroni Cheddar cheese, Southern-style green beans or collard greens and southern-style cornbread.
PRIX-FIXE MENUS

Menu Examples
Please refer to the "Descriptions" category for menu item details.

Menu Example A
(Per person) Includes your choice of one (1) appetizer, your choice of three (3) entrees, and your choice of one (1) dessert.

Menu Example B
(Per person) Includes your choice of three (3) appetizers, three (3) entrees, and two (2) desserts.

Menu Example C
(Per person) Includes your choice of three (3) first courses, your choice of one (1) second course, your choice of four (4) third courses, and your choice of two (2) fourth courses.

Descriptions
***FOR DESCRIPTIVE PURPOSES ONLY. PLEASE DO NOT ORDER USING THE ITEMS LISTED BELOW.***

Caprese Salad
Prepared with house made mozzarella cheese, local heirloom tomatoes, and aged balsamic.

Garden Basil
Served with extra virgin olive oil.

Caesar Salad
Prepared with local "Down Branch Farms" Romaine lettuce, house made dressing, croutons and Parmesan frico.

Seasonally Inspired Crab Soup
Prepared with exotic mushrooms, truffle oil, cream and house made fresh made fettuccini.

Mixed Green Salad
Prepared with local "Caromont" farms goat cheese and seasonal accompaniments.

Grilled New York Strip Steak
Includes a 12-oz steak with artichoke-horseradish bechamel, mashed potatoes, and seasonal vegetable garniture.

Truffled Mushroom Ragout
Prepared with house made mirepoix, truffle oil, cream and house made fresh made fettuccini.

Organic Scottish Salmon
Prepared in a sesame crust with sambal aoli, citrus slaw, rice pilaf, and seaweed salad.

Seasonal Squash
Stuffed with quinoa, dried cherries, and almonds. Topped with goat cheese and Parmesan cheese over a bed of braised greens, tomato coulis and balsamic and basil oil drizzles.

Local Chicken
Prepared with local honey and sambal glaze, Virginia peanuts, sticky rice and citrus slaw.

The Local Burger
Prepared with local "Ayreshire Farms" ground beef, local "Mountaintinview McClure" cheese, caramelized onions, and apple smoked bacon on a fresh baked local "Goodwin Creek" bun.

Blackberry Cobbler
Served with vanilla bean ice cream.

Napolones
Consists of Portobello, tofu, spinach, and roast red pepper Napoleon served with mashed potatoes, and seasonal vegetable garniture.

Local "Rag Mountain" Trout
Baked with white wine, parsley, lemon and orange. Served with rosemary roast potatoes with white wine and butter sauce and seasonal vegetable garniture.

Local "Ayreshire Farms"
Braised Beef Short Ribs
Prepared with red wine and veal stock. Served with mashed potatoes, glazed carrots, and pearl onions.

Local "Double H Farm"
Berkshire Pork Chop
Grilled with a chipotle demi-glace and served with mashed potatoes and shoestring sweet potatoes.

The Locals Crab Cakes
Served with house made tartar sauce.

Maryland-Style Crab Cakes
Served with truffled tartar sauce.

Burrata Cheese
Served with heirloom tomatoes, basil and topped with extra virgin olive oil.

Lobster Bisque
Prepared with Sherry, tomato and cream.

Truffled Mushroom Risotto
Prepared with exotic mushrooms, truffle oil, and Parmesan cheese in a creamy Arborio risotto.

Local Sausage
Served over creamy polenta and served with a fresh, house made tomato sauce.

60 Mile Salad
Includes the freshest and best seasonal offering from within a sixty (60) mile radius of Charlottesville.
Brownie Sundae
Includes house made brownies topped with vanilla bean ice cream, hot fudge, whipped cream and toasted nuts.

Mussels Romesco
Includes sautéed mussels with Spanish chorizo and a white wine, tomato, garlic, paprika and red pepper sauce. Topped with grilled bread and a garlicky aioli.

Crispy Shrimp
Tossed with a pickled ginger-black sesame aioli.

Local "Double H Farms" Italian Sausage
Served over creamy polenta with fresh tomato sauce, aged balsamic, and extra virgin olive oil.

Grilled Beef Tenderloin
Prepared with artichoke-horseradish bechamel, mashed potatoes, and seasonal vegetable garnish.

Local "Roundabout Farms"

Mixed Greens
Prepared with local apples, gorgonzola cheese, spiced walnuts and an aged sherry vinaigrette.

Grilled Rib-Eye Steak
Served with truffled mashed potatoes, red wine and exotic mushrooms sauce, and seasonal vegetable garnish.

Seared Duck Breast
Served with port wine and blackberry glaze, herb roasted potatoes, and seasonal vegetable garnish.

Local "Rag Mountain Trout"
Baked with white wine and oranges. Served over saffron braised fennel and leeks. Topped with a local "Planet Earth Diversified" watercress, orange and black olive salad.

Sashimi Grade Tuna
Served with a trio of Asian sauces, Japanese noodles, and a scallion, local radish salad in a yuzu vinaigrette.

Local "Double H Farm"

Berkshire Pork Tenderloin
Prepared with foie gras stuffing and served with roast garlic mashed potatoes, seasonal vegetable garnish, and a truffled pan gravy.

DESSERTS

Cobbler
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Blackberry Cobbler
Served with vanilla bean ice cream.

Pastries
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Local Apple Crisp
Served with vanilla ice cream.

Ice Cream
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Brownie Sundae
Includes a house made brownie served with vanilla ice cream, house made hot fudge, whipped cream, and toasted nuts.

Banana Split
Includes caramelized bananas topped with vanilla ice cream, drizzled chocolate, whipped cream and almonds.
BEVERAGES

Soda
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

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<td>Sprite</td>
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<td>Ginger Ale</td>
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Coffee
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

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Regular and decaffeinated coffee served with sugar, sweeteners and cream.

Tea
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

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<td>House Made Tea</td>
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Sweet or unsweetened tea served with fresh cut fruit.

Lemonade
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

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<td>Homemade Lemonade</td>
<td>varies</td>
</tr>
</tbody>
</table>

Served with fresh lemon slices.

Apple Cider
NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Apple Cider</td>
<td>varies</td>
</tr>
</tbody>
</table>

SERVICE WARE

Service Ware

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
</tr>
</tbody>
</table>
The Space Downtown Catering

Features
- african, american, brazilian, chinese, french, indian, international, italian, japenese, korean, kosher, mediterranean, mexican, middle eastern, spanish, thai, vietnamese

Services
- Delivery, Dine In

Delivery Area
- On premises dining only - NO DELIVERY

Heart

Standard lead time is 7 days notice for catering.
Shorter notice is possible based on availability.

The Space downtown is a fully equipped private dining facility located in the historic downtown district of Charlottesville.

210 West Water Street
Charlottesville, VA 22902

Phone: (434) 293-1191
Cell: (434) 295-6119

Hours
- Every Day: 24 hours

Have feedback on this menu? Let us know!
HORS D’OEUVRES

Heavy Hors d’Oeuvres Sample
This sample menu is $35 per person for food only and includes all the hors d’oeuvres listed below. Bar, service, room fees and other event related items are additional. Please call for a customized quote.

- Assorted Bruschettas: varies
- Vegetable Tartlets: varies
- Blackened Rare Tuna: varies
- Organic Kale and Chevre: varies
- Beggar’s Purses: varies
- Chef’s Assortment of Sushi: varies
- Mini-Lamb Chops with Pesto: varies
- Duck Spring Rolls: varies

- Crab Pot Stickers: varies
- Shrimp Cocktail, Classic Version: varies
- Chicken Satays: varies
- Curried Lobster and Apple Spoons: varies
- Fried Sesame Rice Balls: varies
- Bread and Cheese Platter: varies

PLATED DINNER

Plated Dinner Sample Menu
This sample menu is $45 per person for food only and includes the starters, salad, main course and dessert listed below. Bar, service, room fees and other event related items are additional. Please call for a customized quote.

- Passed Hors d’Oeuvres: varies
  May include curried lobster spoons with apple, mini-vegetable tartlets, assorted sushi, and smoked eggplant toast.
- Salad Course: varies
  Prepared with local watercress, blue cheese, candied walnuts and apple.

- Main Course: varies
  Includes your choice of main course such as: filet of beef with gratin of potatoes, herb-crusted veal and port wine sauce, or vegetable pate with spinach, wild mushrooms and potatoes, or black bass with fennel, leeks, potato puree and lemon sauce.

- Dessert Trio: varies
  Our dessert trio may include items such as chocolate opera cake, chocolate mousse and lemon meringue tart.
BUFFET DINNER

Buffet Dinner Sample Menu
This sample menu is $45 per person for food only and includes the starters and buffet items listed below. Bar, service, room fees and other event related items are additional. Please call for a customized quote.

Passé Hors d’Oeuvres varies Salad of Watercress, Blue Cheese, Candied Walnuts, Apple
May include curried lobster and apple salad, smoked salmon cakes, mini-vegetable tarts, truffle potato soup shooters and an assorted sushi platter.

Filet of Beef with Port Wine Sauce varies Butternut Squash Puree varies

Black Bass with Leeks and Fennel varies Selection of Breads varies

Haricot Vert varies Dessert Trio varies

Roasted Fingerling Potatoes varies

Southern-Style Buffet Sample Menu
This sample menu is $35 per person for food only and includes the starters and buffet items listed below. Bar, service, room fees and other event related items are additional. Please call for a customized quote.

Pulled Polyface Farm Pork BBQ with Buns varies Caesar Salad varies

Lemony Pepper Polyface Fried Chicken varies Scallion Biscuits varies

Macaroni and Cheese varies Black Pepper Cornbread varies

Wasabi Red and Green Cabbage Slaw varies Rolls varies

Bow-Tie Pasta Salad varies Deviled Chocolate Cupcakes varies

Green Bean Salad varies

SERVICE ware

Service Ware

No Service Ware Needed varies
Standard lead time is 1 day notice for catering.

NOTE: We supply necessary paper products at no charge (plates, utensils, napkins). If you would like us to not send them please order the No Service Ware Needed item in the Service Ware menu - thanks!

1505 University Avenue
Charlottesville, VA 22903

phone: (773) 534-4500
alt. phone: (434) 295-7100

Hours
Every Day: 7am to 2am

Have feedback on this menu? Let us know.
BOXED LUNCH

Boxed Lunch

(Priced per person). Choose to add a beverage for an extra charge. Includes your choice of two sides, salads, or desserts. Served with condiments on the side.

Trinity Burger $12.00
Prepared with bacon, Cheddar cheese, lettuce, tomato, and onion on a brioche bun.

Grilled Chicken $12.00
Prepared with lettuce, tomato, and mayonnaise on a brioche bun.

Pulled Pork $12.00
Prepared with BBQ sauce on a brioche bun.

Chicken Salad $12.00
Prepared with grilled chicken tossed in Caesar dressing, shaved Parmesan cheese and lettuce on whole wheat bread.

Cuban $12.00
Prepared with pulled pork, oven-roasted ham, Swiss cheese, and honey mustard on ciabatta bread.

Rouben $12.00
Prepared with corned beef, sauerkraut, Swiss cheese, and thousand island dressing on marble rye bread.

Grilled Cheese $12.00
Prepared with Cheddar and provolone cheeses, tomato, and bacon on your choice of wheat or white bread.

Veggie Burger $12.00
Prepared with a No Bull veggie patty, provolone cheese, guacamole, lettuce and tomato on a brioche bun.

Chicken Caesar Wrap $12.00
Prepared with grilled chicken tossed in Caesar dressing, shaved Parmesan cheese and lettuce in a flour tortilla.

Buffalo Chicken Wrap $12.00
Prepared with lettuce, tomato, and blue cheese crumbles tossed in Buffalo sauce and wrapped in a flour tortilla.

Chicken Club Wrap $12.00
Prepared with grilled chicken, bacon, shredded provolone cheese, ranch dressing, lettuce and tomato in a flour tortilla.

Grilled Veggio Wrap $12.00
Prepared with mixed greens, roasted tomato, green peppers, onions, black beans, and avocado in a flour tortilla.

BEVERAGES

Soda
(Each) Served in 20-oz bottles.
Coca Cola $1.00
Sprite $1.00

Diet Coke $1.00

Water
(Each) Served in 20-oz bottles.
Dasani Water $1.00

SERVICE WARE

Service Ware

Paper Products varies
We supply necessary paper products.

No Service Ware Needed varies
If you would like us to not send service ware with your order, please choose this item.
Tropical Smoothie Cafe Catering

Order Now

Features
american, SAME DAY, SWaM

Services
Delivery, Pickup

Delivery Area
Charlottesville area

SWaM

Standard lead time is 18 hours notice for catering.

Everyone meets better when they eat better! From morning meetings with the sales team to social gatherings of any size, Tropical Smoothie Catering offers great-tasting food and smoothies that will leave your group refreshed, not sluggish!

Everything comes smartly packaged for travel and serving convenience. We see to all the details, including the utensils, plates and napkins. Let us assist you with the menu that’s just right for your group.

NOTE: If you would like us to not send please order the No Service Ware Needed Item in the Service Ware menu - thanks!

1954 Rio Hill Center
Charlottesville, VA 22901

Phone: (434) 975-0333
Alt. Fax: (434) 975-0334

Hours
M-F: 7am to 9pm
Sa: 9am to 9pm
Su: 10am to 7pm
**SMOOTHIES**

**Classic Smoothies**
*Available in your choice of sizes, minimum of two (2) per flavor. Twelve (12) ounce smoothies require a minimum order of thirty-five (35), please. Twenty-four (24) ounce smoothies require a minimum order of twenty-three (23), please.*

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunrise Sunset</td>
<td>varies</td>
<td>Prepared with strawberries, pineapple, mango and orange juice.</td>
</tr>
<tr>
<td>Kiwi Quencher</td>
<td>varies</td>
<td>Prepared with kiwi, strawberries and non-fat yogurt.</td>
</tr>
<tr>
<td>Paradise Point</td>
<td>varies</td>
<td>Prepared with strawberries, banana and pineapple.</td>
</tr>
<tr>
<td>Mango Magic</td>
<td>varies</td>
<td>Prepared with mango, pineapple and non-fat yogurt.</td>
</tr>
<tr>
<td>Blimey Limey</td>
<td>varies</td>
<td>Prepared with strawberries, pineapple, orange juice and lime.</td>
</tr>
<tr>
<td>Blueberry Bliss</td>
<td>varies</td>
<td>Prepared with blueberries, strawberries and banana.</td>
</tr>
<tr>
<td>Strawberry Limeade</td>
<td>varies</td>
<td>Prepared with strawberries and lime.</td>
</tr>
<tr>
<td>Peaches 'N Silk</td>
<td>varies</td>
<td>Prepared with peaches, strawberries and banana.</td>
</tr>
<tr>
<td>Jetty Punch</td>
<td>varies</td>
<td>Prepared with strawberries and banana.</td>
</tr>
<tr>
<td>Sunshine</td>
<td>varies</td>
<td>Sunshine - Mango, Pineapple, Orange, Banana and O.J.</td>
</tr>
</tbody>
</table>

**Superfood Smoothies**
*Available in your choice of sizes*

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Island Green</td>
<td>varies</td>
<td>Prepared with spinach, kale, mango, pineapple and banana.</td>
</tr>
<tr>
<td>Acai Berry Boost</td>
<td>varies</td>
<td>Prepared with acai, pomegranate, banana, blueberries and strawberries.</td>
</tr>
<tr>
<td>Pomegranate Plunge</td>
<td>varies</td>
<td>Prepared with pomegranate, banana, strawberries and cranberry.</td>
</tr>
<tr>
<td>Detox Island Green</td>
<td>varies</td>
<td>Prepared with spinach, kale, mango, pineapple, banana and fresh ginger (naturally sweetened).</td>
</tr>
<tr>
<td>Avocada</td>
<td>varies</td>
<td>Prepared with avocado, pineapple, spinach, kale, coconut and lime.</td>
</tr>
<tr>
<td>Orange Ginger Glow</td>
<td>varies</td>
<td>Prepared with pineapple, mango, ginger, apple, carrot and orange juice.</td>
</tr>
<tr>
<td>Chia Banana Boost</td>
<td>varies</td>
<td>Prepared with chia seeds, cinnamon, dates, roasted banana, whole grain oats, coconut and almonds with your choice of peanut butter, strawberries or peaches.</td>
</tr>
<tr>
<td>Chia Max</td>
<td>varies</td>
<td>Prepared with chia seeds, cinnamon, dates, roasted banana, whole grain oats, coconut and almond (chia banana boost) plus peanut butter and whey for maximum protein. Additional supplement charge applies. (Naturally sweetened.)</td>
</tr>
</tbody>
</table>

**Supercharged Smoothies**
*Available in your choice of sizes*

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Triple Berry Oat</td>
<td>varies</td>
<td>Prepared with strawberries, blueberries, cranberry, multi-vitamin, ground flax seed, whole grain oats, whey protein and Splenda®.</td>
</tr>
<tr>
<td>Lean Machine</td>
<td>varies</td>
<td>Prepared with strawberries, banana, fat burner and energizer.</td>
</tr>
<tr>
<td>Peanut Paradise</td>
<td>varies</td>
<td>Prepared with peanut butter, banana, non-fat yogurt and your choice of whey, soy or pea protein.</td>
</tr>
<tr>
<td>Muscle Blaster</td>
<td>varies</td>
<td>Prepared with strawberries, banana and your choice of whey, soy or pea protein.</td>
</tr>
<tr>
<td>Health Nut</td>
<td>varies</td>
<td>Prepared with blueberries, mango, banana, almonds and your choice of whey, soy or pea protein.</td>
</tr>
</tbody>
</table>

**Indulgent Smoothies**
*Available in your choice of sizes*

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Size</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bahama Mama</td>
<td>varies</td>
<td>Prepared with strawberries, pineapple, white chocolate and coconut.</td>
</tr>
<tr>
<td>Beach Bum</td>
<td>varies</td>
<td>Prepared with strawberries, banana and chocolate.</td>
</tr>
<tr>
<td>Peanut Butter Cup</td>
<td>varies</td>
<td>Prepared with peanut butter, banana and chocolate.</td>
</tr>
<tr>
<td>Mocha Madness</td>
<td>varies</td>
<td>Prepared with chocolate, coffee, cappuccino and non-fat yogurt.</td>
</tr>
</tbody>
</table>
**BREAKFAST**

Breakfast Wraps

(Priced per person.)

- **All American Wrap** $3.25
  Eggs, ham, bacon, cheddar and mozzarella in a flour tortilla.

- **Black Bean Wrap** $3.25
  Eggs, black beans, cheddar, tomatoes, spinach and roasted tomato salsa in a flour tortilla.

- **South-West Wrap** $3.25
  Eggs, grilled chicken, pepper jack, tomatoes, spinach and chipotle mayo in a flour tortilla.

**SALAD**

Group Salads

Serves eight (8) people. For a vegetarian option, we will happily substitute chicken with "beyond meat" on any wrap or sandwich.

- **Supergreen Caesar Chicken** $40.00
  Prepared with Romaine lettuce, spinach, kale, chicken, Shredded Parmesan cheese, tomatoes, Parmesan crisps and Caesar dressing.

- **Thai Chicken** $40.00
  Prepared with Romaine lettuce-spinach blend, chicken, wontons, sesame seeds, carrots, cilantro, scallions and Thai peanut dressing.

- **Chicken Apple Spinach** $40.00
  Prepared with chicken, spinach, bacon, green apple, carrots, smoked cheese blend and honey-Dijon dressing.

**TRAYS**

Party Trays

(Priced per person, minimum thirteen (13) please.) For a vegetarian option, we will happily substitute chicken with "beyond meat" on any wrap or sandwich.

- **Tropical Chicken Salad Sandwich** $6.49
  Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.

- **Chipotle Turkey Sandwich** $6.49
  Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta.

- **Ham and Swiss Sandwich** $6.49
  Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on ciabatta.

- **Thai Chicken Wrap** $6.49
  Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.

- **Turkey and Swiss Sandwich** $6.49
  Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thinly sliced seadilicious bread.

- **Turkey-Bacon Ranch Sandwich** $6.49
  Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.

- **Tropical Chicken Salad Wrap** $6.49
  Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens in a flour tortilla.

- **Supergreen Caesar Wrap** $6.49
  Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a light flour tortilla.

- **Totally Turkey Wrap** $6.49
  Turkey, Swiss cheese, tomatoes, Romaine lettuce and light ranch served in a garlic-herb tortilla.

- **Hummus Veggie Wrap** $6.49
  Hummus, pepper jack cheese, southwestern rice with corn, black beans and asparagus, Romaine lettuce, tomatoes, red onion and a light ranch dressing served in a garlic-herb tortilla.
Classic Trays

(Priced per person. Includes your choice of a bag of chips (assorted) or whole fruit. For a vegetarian option, we will happily substitute chicken with "Beyond Meat" on any wrap or sandwich):

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sandwiches</td>
<td>$7.49</td>
</tr>
<tr>
<td>Tropical Chicken Salad</td>
<td>$7.49</td>
</tr>
<tr>
<td>Sandwich</td>
<td></td>
</tr>
<tr>
<td>Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.</td>
<td></td>
</tr>
<tr>
<td>Chipotle Turkey Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Ham and Swiss Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Turkey and Swiss Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thiny sliced seedlicious bread.</td>
<td></td>
</tr>
<tr>
<td>Turkey-Bacon Ranch Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Tropical Chicken Salad Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens in a flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Supergreen Caesar Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a light flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Totally Turkey Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, Swiss cheese, tomatoes, Romaine lettuce and light ranch served in a garlic-herb tortilla.</td>
<td></td>
</tr>
</tbody>
</table>

BOX LUNCH

(Priced per person. Minimum ten (10), please.) Includes your choice of a bag of chips (assorted) or whole fruit and a cookie (assorted).

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tropical Chicken Salad</td>
<td>$8.49</td>
</tr>
<tr>
<td>Sandwich</td>
<td></td>
</tr>
<tr>
<td>Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.</td>
<td></td>
</tr>
<tr>
<td>Chipotle Turkey Sandwich</td>
<td>$8.49</td>
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<tr>
<td>Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta.</td>
<td></td>
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<tr>
<td>Ham and Swiss Sandwich</td>
<td>$8.49</td>
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<tr>
<td>Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on ciabatta.</td>
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</tr>
<tr>
<td>Thai Chicken Wrap</td>
<td>$8.49</td>
</tr>
<tr>
<td>Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.</td>
<td></td>
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<tr>
<td>Turkey and Swiss Sandwich</td>
<td>$8.49</td>
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<tr>
<td>Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thinly sliced seedlicious bread.</td>
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</tr>
<tr>
<td>Turkey-Bacon Ranch Sandwich</td>
<td>$8.49</td>
</tr>
<tr>
<td>Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Tropical Chicken Salad Wrap</td>
<td>$8.49</td>
</tr>
<tr>
<td>Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens in a flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Supergreen Caesar Wrap</td>
<td>$8.49</td>
</tr>
<tr>
<td>Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a light flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Totally Turkey Wrap</td>
<td>$8.49</td>
</tr>
<tr>
<td>Turkey, Swiss cheese, tomatoes, Romaine lettuce, and light ranch served in a garlic-herb tortilla.</td>
<td></td>
</tr>
<tr>
<td>Hummus Veggie Wrap</td>
<td>$8.49</td>
</tr>
<tr>
<td>Hummus, pepper jack cheese, southwestern rice with corn, black beans and asparagus, Romaine lettuce, tomatoes, red onion and a light ranch dressing served in a garlic-herb tortilla.</td>
<td></td>
</tr>
</tbody>
</table>
**Classic Box**

*(Priced per person, minimum eleven (11), please.) Includes your choice of a bag of chips (assorted) or whole fruit.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tropical Chicken Salad Sandwich</td>
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<tr>
<td>Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.</td>
<td></td>
</tr>
<tr>
<td>Chipotle Turkey Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Ham and Swiss Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Turkey and Swiss Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thirty sliced seedlicious bread.</td>
<td></td>
</tr>
<tr>
<td>Turkey-Bacon Ranch Sandwich</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.</td>
<td></td>
</tr>
<tr>
<td>Tropical Chicken Salad Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens in a flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Supergreen Caesar Wrap</td>
<td>$7.49</td>
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<tr>
<td>Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a light flour tortilla.</td>
<td></td>
</tr>
<tr>
<td>Totally Turkey Wrap</td>
<td>$7.49</td>
</tr>
<tr>
<td>Turkey, Swiss cheese, tomatoes, Romaine lettuce and light ranch served in a garlic-herb tortilla.</td>
<td></td>
</tr>
</tbody>
</table>

**DESSERT**

**Cookies**

*Priced per person.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookie Tray</td>
<td>$1.49</td>
</tr>
<tr>
<td>(Priced per person.) Includes chocolate chip, snickerdoodle and/or sugar cookies.</td>
<td></td>
</tr>
</tbody>
</table>

**BEVERAGES**

**Soda**

*300-Milliliters.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>$1.50</td>
</tr>
<tr>
<td>Sprite</td>
<td>$1.50</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

**Water**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>16-Ounce bottle.</td>
<td></td>
</tr>
</tbody>
</table>

**SERVICE WARE**

**Service Ware**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper Products</td>
<td>varies</td>
<td>We supply the necessary paper products.</td>
</tr>
<tr>
<td>No Service Ware Needed</td>
<td>varies</td>
<td>If you would like us to not send service ware with your order, please choose this item.</td>
</tr>
</tbody>
</table>
Welcome Back!

Yes, it’s Charlottesville’s FAVORITE cupcake shop (formerly SweetHaus) & crew, back with a new name and location. Not only can you enjoy all of your favorite cupcakes you came to love through SweetHaus, today you’ll find new innovated seasonal treats, created just for you.

CANCELLATION POLICY: Orders may be cancelled with at least 24-hour notice with no charge incurred.

2240 Ivy Road
Charlottesville, VA 22903

Phone: (434) 242-9511

Hours: M-Sa: 9am to 6pm

Order Now

Features

cafés, gluten-free, vegan

Services

Delivery, Pickup

Delivery Area

Charlottesville Delivery Fee: $10

Have feedback on this menu? Let us know!
# CUPCAKES

**Cupcakes**

Available in individual regular and individual mini sizes or regular size cupcakes by the dozen. Prepared with flour, sugar, baking powder, baking soda, salt, milk, oil and eggs. Frosting (buttercream) is prepared with butter, sugar and flavorings, unless otherwise noted.

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Vanilla</td>
<td>Lomon, varies</td>
</tr>
<tr>
<td>Vanilla Chocolate</td>
<td>Funfetti, varies</td>
</tr>
<tr>
<td>Vanilla Coconut</td>
<td>Vanilla cake bake with sprinkles topped with vanilla icing dipped in</td>
</tr>
<tr>
<td></td>
<td>colorful sprinkles</td>
</tr>
<tr>
<td>Vanilla Strawberry</td>
<td>Carrot Cake, varies</td>
</tr>
<tr>
<td>Chocolate Vanilla</td>
<td>Red Velvet, varies</td>
</tr>
<tr>
<td>Chocolate Chocolate</td>
<td>Cookies and Cream, varies</td>
</tr>
<tr>
<td>Chocolate Coconut</td>
<td>Grasshopper Mint, varies</td>
</tr>
<tr>
<td>Chocolate Strawberry</td>
<td>Everything, varies (Contains Peanut Butter)</td>
</tr>
<tr>
<td>Black-Eyed Susan</td>
<td>Chocolate Chip Cookie Dough, varies</td>
</tr>
<tr>
<td>Salted Caramel</td>
<td>Almond, varies</td>
</tr>
<tr>
<td></td>
<td>Pistachio, varies</td>
</tr>
<tr>
<td>Vegan &amp; Gluten-Free</td>
<td></td>
</tr>
<tr>
<td>---------------------</td>
<td></td>
</tr>
<tr>
<td><strong>Carrot Cake GF</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Gluten Free)</td>
<td></td>
</tr>
<tr>
<td><strong>Red Velvet GF</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Gluten Free)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Vanilla VG</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Vegan)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Vanilla GF</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Gluten Free)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Chocolate GF</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Gluten Free)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Chocolate VG</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Vegan)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Coconut GF</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Gluten Free)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Coconut VG</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Vegan)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Strawberry GF</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Gluten Free)</td>
<td></td>
</tr>
<tr>
<td><strong>Vanilla Strawberry VG</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>(Vegan)</td>
<td></td>
</tr>
</tbody>
</table>

*(Priced per cupcake.) Cupcakes are vegan or gluten free as noted. All icings are gluten free except for chocolate chip cookie dough.*
**ORDERS OVER $300 REQUIRE FIVE (5) HOURS NOTICE**

Award winning artisan pizza crafted from family recipes for over 25 years.

**NOTE:** We supply necessary paper products at no charge (plates, napkins). If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu - thanks!

1657 Seminole Trail
Charlottesville, VA 22901
phone: (434) 977-4952
fax: (434) 973-8664
alt phone: (703) 687-6829

**Hours**
Su-Th: 11am to 11pm
F-Sa: 11am to 1am
**STARTERS**

**Oven Roasted Wings**
Approximately ten (10) wings. Count may vary according to size. Includes ranch or blue cheese for dipping.

- **Buffalo** $7.99
  Deliciously messy!
- **Hot Vesuvius Buffalo** $7.99
  Deliciously messy!
- **BBQ** $7.99
  Deliciously messy!
- **Hot BBQ** $7.99
  Deliciously messy!

- **Garlic** $7.99
  Deliciously messy!
- **Garlic Romano** $7.99
  Deliciously messy!
- **Mango Habanero** $7.99

**Appetizers**

- **Cheesesticks** $5.99
  (Twelve (12) sticks.) Oven-baked with white garlic sauce, and topped with Cheddar, mozzarella and imported Pecorino Romano cheeses. Served with marinara sauce.

- **Chicken Tenders** $5.99
  Four (4) tenders breaded and baked to perfection. Served with your choice of dipping sauce.

- **Breadsticks** $4.99
  Eight (8) breadsticks oven-baked, brushed with white garlic sauce and sprinkled with Pecorino Romano cheese. Served with a side of our traditional red pizza sauce.

- **Volcelli Rolls** $8.99
  (Eight (8) rolls.) It starts with our signature dough. Wrapped around your choice of filling, stuffed with mozzarella cheese, brushed with white garlic sauce and sprinkled with Pecorino Romano cheese. Served with marinara sauce.

- **Bruschetta** $5.99
  (Six (6) pieces.) Our signature dough is brushed with white garlic sauce, topped with mozzarella cheese and tomatoes, then baked to perfection. Finished with a sprinkling of Pecorino Romano cheese.

**SALAD**

**Salads**
Available in your choice of sizes with your choice of dressing.

- **Mediterranean**
  Inspired by the Italian coast, we toss fresh greens with red onions, roasted red peppers, black olives, tomatoes and banana peppers. Finished with feta cheese and Pecorino Romano cheeses.

- **Spinach**
  On a bed of fresh baby spinach we combine crisp bacon, red onions, tomatoes, black olives, fresh mushrooms and feta cheese. Try it with our balsamic vinaigrette dressing.

- **Garden Della Casa**
  The original. Mixed greens, red onions, green peppers, black olives and tomatoes are topped with mozzarella and Pecorino Romano cheeses.

- **Tuscan Grilled Chicken**
  Add grilled chicken to a classic combination of mixed greens, red onions, green peppers, black olives and tomatoes. Sprinkled with mozzarella, Cheddar and Pecorino Romano cheeses.

- **Chicken Caesar**
  Mixed greens and grilled chicken are tossed with Pecorino Romano cheese and Caesar dressing in this traditional favorite.

**Large Party Salad** $27.99
PIZZA

Artisan Pizzas

Available in your choice of sizes.

Deluxe
A customer favorite for 25 years! We start with our traditional red pizza sauce, then add pepperoni, fresh mushrooms, green peppers, red onions, black olives, Italian sausage and mozzarella cheese.

Meat Magnifico
Perfect for the meat lover! Pepperoni, ham, capicola, bacon, Italian sausage and mozzarella cheese are piled high atop our signature dough and our traditional pizza sauce.

Hawaiian
We combine pineapple, ham, bacon and extra mozzarella cheese on our traditional red pizza sauce for this delicious taste of the tropics.

Original Buffalo Chicken
This fan favorite starts with creamy ranch sauce and is perfected with marinated Buffalo grilled chicken and mozzarella cheese.

Quattro Cheese
All your favorites: mozzarella, feta, Pecorino Romano and Cheddar cheeses melted on our traditional red pizza sauce.

Chicken Spinaci
Grilled chicken, fresh baby spinach, tomatoes and red onions combined on a white garlic sauce and baked with mozzarella and Pecorino Romano cheese.

Garlic Spinaci
This favorite flavor combination begins with white garlic sauce and fresh baby spinach. We add red onions, fresh mushrooms and tomatoes, then finish with feta, mozzarella and Pecorino Romano cheeses.

Philly Steak
We start with white garlic sauce and seasoned steak and top it with fresh mushrooms, tomatoes, red onions and mozzarella and Pecorino Romano cheeses.

Spring Veggie
Fresh mushrooms, green peppers, black olives, ripe tomatoes, red onions and mozzarella cheese served on our traditional red pizza sauce.

Chicken Carbonara
Grilled chicken and crisp bacon prepared on a creamy Alfredo sauce. Finished with fresh baby spinach, roasted red peppers, fresh mushrooms and mozzarella cheese.

Chicken Pesto
A pesto sauce base layered with grilled chicken, roasted red peppers, black olives and topped with feta, mozzarella and Pecorino Romano cheeses.

Stromboli
Our signature dough envelopes your favorite ingredients. Then we bake to perfection, brush with white garlic sauce and sprinkle with Pecorino Romano cheese. Served with a side of our traditional red pizza sauce for dipping.

Steak
Prepared with seasoned steak, fresh mushrooms, red onions, green peppers and mozzarella cheese. $8.99

Pepperoni
Prepared with mozzarella cheese and a generous portion of mouth-watering pepperoni. $8.99

Spicy Italian
Italian sausage, Genoa salami, ham, pepperoni and capicola baked with banana peppers and mozzarella cheese. $8.99

Pick Three
Make it yours! Start with mozzarella cheese and add any three toppings to create your own signature Stromboli. $8.99

PASTA

Prepared with your choice of noodles in single or family sizes. Accompanied by garlic bread. Family sizes serve approximately six (6).

Meatball Marinara
Your choice of pasta topped with meatballs, marinara and finished with Pecorino Romano cheese.

Chicken Parmesan
Breaded chicken served on pasta with marinara. Finished with mozzarella and Pecorino Romano cheeses.

Pasta Diablo
Spicy Italian sausage and your favorite pasta smothered in marinara and finished with Pecorino Romano cheese.

Chicken Pesto Pasta
Grilled chicken strips served on pasta with creamy basil pesto and finished with Pecorino Romano cheese.

Chicken Alfredo
A bed of pasta and grilled chicken strips smothered in Alfredo sauce and finished with Pecorino Romano cheese.
SUB SANDWICHES

House-Baked Subs
Choose from one of our artisan breads! Subs are approximately 9-inches.

<table>
<thead>
<tr>
<th>Sub</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steak</td>
<td>$7.99</td>
<td>Seasoned steak and mozzarella cheese topped with red onions, green peppers, fresh mushrooms, lettuce, tomatoes, mayonnaise and Italian dressing.</td>
</tr>
<tr>
<td>Buffalo Chicken</td>
<td>$7.99</td>
<td>Buffalo chicken strips on ranch sauce baked with mozzarella cheese.</td>
</tr>
<tr>
<td>Italiano</td>
<td>$7.99</td>
<td>Genoa salami, pepperoni, sliced ham and capicola piled high. Finished with mozzarella cheese, red onions, lettuce, tomatoes and Italian dressing.</td>
</tr>
<tr>
<td>Chicken</td>
<td>$7.99</td>
<td>Mozzarella cheese melted over grilled chicken. Topped with red onions, lettuce, tomatoes and mayonnaise.</td>
</tr>
<tr>
<td>Turkey</td>
<td>$7.99</td>
<td>Prepared with turkey breast, mozzarella cheese, red onions, lettuce, tomatoes and mayonnaise.</td>
</tr>
<tr>
<td>Ham</td>
<td>$7.99</td>
<td>Prepared with ham, mozzarella cheese, red onions, lettuce, tomatoes and mayonnaise.</td>
</tr>
<tr>
<td>Club</td>
<td>$7.99</td>
<td>A classic turkey, ham, crisp bacon and mozzarella cheese topped with red onions, lettuce, tomatoes and mayonnaise.</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$7.99</td>
<td>Breaded chicken baked with marinara and mozzarella cheese, then sprinkled with Pecorino Romano cheese.</td>
</tr>
<tr>
<td>Meatball</td>
<td>$7.99</td>
<td>Savory beef meatballs baked with marinara and mozzarella cheese, then sprinkled with Pecorino Romano cheese.</td>
</tr>
<tr>
<td>Vegetarian</td>
<td>$7.99</td>
<td>For veggie lovers! We load up on tomatoes, black olives, fresh mushrooms, green peppers, red onions, fresh baby spinach, mozzarella cheese and Italian dressing.</td>
</tr>
<tr>
<td>Chicken Florentine</td>
<td>$7.99</td>
<td>Garlic chicken and fresh baby spinach baked in garlic sauce. Topped with tomatoes, red onions and mozzarella and Pecorino Romano cheeses.</td>
</tr>
<tr>
<td>Turkey Bacon Cheddar</td>
<td>$7.99</td>
<td>Turkey and crisp bacon combined with mozzarella and Cheddar cheeses. Finished with red onions, lettuce, tomatoes and mayonnaise.</td>
</tr>
</tbody>
</table>

DESSERT

Dessert

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Chocolate Chunk</td>
<td>$1.99</td>
</tr>
<tr>
<td>Brownie</td>
<td></td>
</tr>
</tbody>
</table>

Cookies

House Baked Cookies
Just like Grandma’s. Our homemade chocolate chip cookies are baked fresh in the store.

<table>
<thead>
<tr>
<th>Cookie</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
BEVERAGES

Soda
- Pepsi
  Available in your choice of sizes.
- Diet Pepsi
  Available in your choice of sizes.
- Mountain Dew
  Available in your choice of sizes.
- Sierra Mist
  Available in your choice of sizes.
  varies $1.99

Dr. Pepper
20-Ounce bottle.

Tropicana Lemonade
20-Ounce bottle.

Mug Root Beer
20-Ounce bottle.

Water
- Aquafina
  $1.99
  20-Ounce bottle.

Tea
- Brisk Iced Tea
  $1.99
  20-Ounce bottle.

SERVICE WARE

Service Ware
- Paper Products
  $0.10
  No Service Ware Needed
  varies

We supply the necessary paper products.

If you would like us to not send service ware with your order, please choose this item.
Catering Menu

STARTERS

Appetizers

Wings Tray $33.99
(Fifty (50) count.) You have permission to get sauce on your face!
Prepared with your choice of Buffalo, hot Vesuvius Buffalo, BBQ, hot BBQ, garlic or garlic Romano. Includes your choice of ranch or blue cheese dipping sauce.

Bread Stick Tray $13.99
(Twenty-four (24) pieces.) Served with traditional red pizza sauce.

Chicken Tenders Tray $39.99
(Thirty-two (32) pieces.) Served with your choice of marinara, BBQ, Buffalo and ranch sauces.

SALAD

Salads

Offered in 2 serving sizes - half-tray (serves 6 - 8) with 12 ounces of dressing and full-tray (serves 12 - 16) with 24 ounces of dressing.

Garden Della Casa varies
Vocelli’s original “house” salad blends fresh mixed greens, red onions, green peppers, black olives, ripe tomatoes, mozzarella and imported Pecorino Romano cheese.

Tuscan Grilled Chicken varies
An abundance of fresh mixed greens, grilled chicken, red onions, crisp green peppers, black olives, ripe tomatoes, and mozzarella, Cheddar and imported Pecorino Romano cheeses.

Mediterranean varies
With inspiration from the Italian coast, this salad mixes fresh greens with red onions, roasted red peppers, black olives, ripe tomatoes, banana peppers, and finishes with feta and imported Pecorino Romano cheese.

Chicken Caesar varies
Fit for the Emperor himself, this salad features fresh mixed greens, grilled chicken and imported Pecorino Romano cheese. We recommend traditional Caesar dressing for maximum taste.

Spinach varies
On a bed of spinach we combine crisp bacon, red onions, tomatoes, black olives, fresh mushrooms and feta cheese. Try it with our balsamic vinaigrette dressing.
PIZZA

Artisan Pizzas
Available in your choice of sizes

Deluxe
A customer favorite for 25 years! We start with our traditional red pizza sauce, then add pepperoni, fresh mushrooms, green peppers, red onions, black olives, Italian sausage and mozzarella cheese.

Meat Magnifico
Perfect for the meat lover! Pepperoni, ham, capicola, bacon, Italian sausage and mozzarella cheese are piled high atop our signature dough and our traditional pizza sauce.

Hawaiian
We combine pineapple, ham, bacon and extra mozzarella cheese on our traditional red pizza sauce for this delicious taste of the tropics.

Original Buffalo Chicken
This fan favorite starts with creamy ranch sauce and is perfected with marinated Buffalo grilled chicken and mozzarella cheese.

Quattro Cheese
All your favorites: mozzarella, feta, Pecorino Romano and Cheddar cheeses melted on our traditional red pizza sauce.

Chicken Spinaci
Grilled chicken, fresh baby spinach, tomatoes and red onions combined on a white garlic sauce and baked with mozzarella and Pecorino Romano cheeses.

Garlic Spinaci
This favorite flavor combination begins with white garlic sauce and fresh baby spinach. We add red onions, fresh mushrooms and tomatoes, then finish with feta, mozzarella and Pecorino Romano cheese.

Philly Steak
We start with white garlic sauce and seasoned steak and top it with fresh mushrooms, tomatoes, red onions and mozzarella and Pecorino Romano cheese.

Spring Veggie
Fresh mushrooms, green peppers, black olives, ripe tomatoes, red onions and mozzarella cheese served on our traditional red pizza sauce.

Chicken Carbonara
Grilled chicken and crisp bacon prepared on a creamy Alfredo sauce. Finished with fresh baby spinach, roasted red peppers, fresh mushrooms and mozzarella cheese.

Create Your Own Pizza

Small (10-Inch) Create Your Own
$7.99
(Cut into 6 slices.) A traditional crust prepared with your choice of sauce, then add from our variety of cheeses and toppings for an extra charge.

Medium (12-Inch) Create Your Own
$9.99
(Cut into 6 slices.) A traditional crust prepared with your choice of sauce, then add from our variety of cheeses and toppings for an extra charge.

Large (14-Inch) Create Your Own
$11.99
(Cut into 8 slices.) Choose your sauce, traditional or thin crust and then add from our variety of cheeses and toppings for an extra charge.

Neapolitan (16-Inch) Create Your Own
$12.99
(Cut into 12 slices.) Choose your sauce and then add from our variety of cheeses and toppings for an extra charge.

PASTA

Pasta Trays
Offered in 2 serving sizes - half-tray (serves 8) and includes 9 pieces of garlic bread and full-tray (serves 16) and includes 15 pieces of garlic bread. Served with your choice of linguine or penne pasta.

Meatball Marinara
This universal dish marries pasta with meatballs, imported Pecorino Romano cheese and our traditional marinara sauce.

Pasta Diablo
Turn up the heat with our Italian sausage and pasta smothered in our marinara sauce and imported Pecorino Romano cheese.

Chicken Alfredo
A bed of pasta and grilled chicken strips smothered in creamy Alfredo sauce and dusted with imported Pecorino Romano cheese.

Chicken Parmesan
Pasta with marinara, breaded chicken, mozzarella and imported Pecorino Romano cheeses.

Chicken Pesto Pasta
Grilled chicken strips on pasta with creamy basil pesto and finished with Pecorino Romano cheese.
SANDWICHES

Sub Sandwich Tray
Each tray contains seven (7) whole subs cut into thirds.

Assorted Sub Sandwiches $47.99
An assortment of our subs such as: ham and mozzarella, chicken parmesan, steak, meatball, Buffalo chicken, Italiano, chicken Florentine, chicken, vegetarian, turkey, turkey-bacon-Cheddar, cub, and/or meatball. To require inclusion of vegetarian please use the check-off in the Extras (below.) Served on assorted artisan breads.

ROLLS

Vocelli Rolls

Pepperoni Rolls Tray $24.99
(Thirty-two (32) count.)

Bacon-Cheddar Rolls Tray $24.99
(Thirty-two (32) count.)

Spinach-Mushroom Rolls Tray $24.99

Garlic Rolls Tray $24.99
(Thirty-two (32) count.)

DESSERT

Cookies

Chocolate Chip Cookie Tray $10.99
Three (3) dozen cookies.

Cannolis

Cannoli $3.99
(Each.)

Double Chocolate Chunk Brownie Tray $24.99
(14 Brownies)

BEVERAGES

Soda

Pepsi varies
Offered in a 20-oz or 2-liter bottle.

Diet Pepsi varies
Offered in a 20-oz or 2-liter bottle.

Dr. Pepper $1.99
Served in a 20-oz bottle.

Sierra Mist varies
Offered in a 20-oz or 2-liter bottle.

Mountain Dew varies
Offered in a 20-oz or 2-liter bottle.

Mug Root Beer $1.99
Served in a 20-oz bottle.
Water

Aquafina Water $1.99
Served in a 20-oz bottle.

Tea

Brisk Sweet Tea with Lemon $1.99
Served in a 20-oz bottle.

Lemonade

Tropicana Lemonade $1.99
Served in 20-oz bottle.

SERVICE WARE

Service Ware

Paper Products $1.10 No Service Ware Needed varies

Upon request we’ll deliver your meal with paper plates, forks and knives, napkins, serving utensils, and cups.
Vu Noodles

Features:
SAME DAY, thai, vegan, vegetarian, vietnamese

Services:
Delivery, Pickup, Dine In

Delivery Area:
Areas of Charlottesville Delivery Fee: $25

Standard lead time is 2 days notice for catering.

Cancellation Policy: Orders may be cancelled with at least 24-hour notice with no charge incurred.

Vu Noodles is the inspiration of traditional Vietnamese cuisine made into vegan dishes full of umami and freshness that is inviting to all of your senses.

Born in Vietnam, Chef Julie Vu Whitaker immigrated to Waynesboro, Virginia at the age of 6. Growing up in her mother’s kitchen, she learned the art of cooking traditional Vietnamese dishes and cultivated a passion for the tastes passed down from her Vietnamese roots. Julie enjoys experimenting with traditional Vietnamese Thai cuisine and creating her own versions of vegan dishes. She takes pride in creating vegan dishes that would also be enjoyed by skeptics. She loves sharing her cuisine with friends and loyal customers.

233 4th Street
Charlottesville, VA 22903

phone: (434) 422-0510

Hours
M-Sa: 12pm to 7pm
APPETIZERS

Spring Roll GF VG

Mixed greens, carrots, fried tofu, rice noodles and Thai basil rolled in rice paper and served with peanut sauce. $2.00

Crispy Rolls VG

Rolls filled with mung beans, mushrooms, onions and glass noodles. Served with lettuce for wrapping and cilantro. Dipped with your choice of ginger-soy or fish sauce. $1.50

SALAD

Papaya Noodle Salad GF VG

Prepared with shredded papaya, red beets, Napa cabbage, rice noodles, your choice of slices of fried tofu or brined tofu, spearmint and peanuts. Served with house sesame soy-slime dressing. Ask for gluten-free dressing for an extra charge. $10.00

SANDWICH

Banh Mi

(Priced per person, minimum ten (10), please.) Please use the “Special Instructions” to indicate quantity of Jalapeno peppers if ordered.

Banh Mi Bagged Lunch VG

Includes chips and bottled water. Toasted hoagie roll filled with plant-based mayonnaise, 5 spice tofu, cucumber, pickled daikon, carrots and cilantro. Ask for Jalapeno peppers for the real deal. $9.50

Banh Mi Sandwich and Papaya

$10.00

Noodle Salad VG

Toasted hoagie roll filled with plant-based mayonnaise, 5 spice tofu, cucumber, pickled daikon, carrots and cilantro. Ask for Jalapeno peppers for the real deal. Served with a side papaya noodle salad.

NOODLES

Priced per person, minimum ten (10), please.

Tofu Caramelized Onions VG

Fried tofu served with fried onions, flat noodles, blanched bean sprouts and Thai basil. Served with ginger-soy sauce. Substitute fish sauce for a gluten-free option. $10.00

Veggie Peanut VG

Creamy rich coconut peanut sauce, cauliflower, French green beans and sweet bell peppers served with thin spaghetti. Garnished with bean sprouts, Thai basil and crushed peanuts. $10.00

Ginger Lemongrass Tofu VG

Includes ginger and lemongrass infused tofu, rice noodles, mixed greens, shredded carrots and Thai basil. Served with ginger-soy sauce. You may choose to add gluten-free ginger-soy sauce for an extra charge per person. $10.00

Make Your Own Bowl for Ten or More VG

The best choice for different preferences and allergies. This awesome bowl includes all the veggies you would like, plain fried tofu, your choice of flavored tofu, flat and rice noodles and fish and ginger-soy sauces. Includes bean sprouts, caramelized onions, carrots, cucumbers, mixed greens and peanuts. $10.00

Chickpea Curry VG

Chickpeas and bamboo prepared in a rich coconut curry with broccoli, carrots, sweet bell peppers and your choice of rice noodles or flat noodles. Garnish with bean sprouts and Thai basil. $10.00

Make Your Own Bowl for Twenty or More VG

The best choice for different preferences and allergies. This awesome bowl includes all the veggies you would like, plain fried tofu, 5 spice tofu, ginger-lemon grass tofu, flat and rice noodles and fish and ginger-soy sauces. Includes bean sprouts, caramelized onions, carrots, cucumbers, mixed greens and peanuts. $10.00
# A LA CARTE

## Protein

**PLEASE NOTE, a la carte items may only be ordered as additions to the salad, sandwich or noodles menus.** Per serving per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Lemongrass Tofu</td>
<td>$3.50</td>
</tr>
<tr>
<td>Lots of ginger and lemongrass infused with turmeric and onions.</td>
<td></td>
</tr>
<tr>
<td>Plain Fried Tofu</td>
<td>$3.00</td>
</tr>
<tr>
<td>Seasoned with salt and black pepper.</td>
<td></td>
</tr>
<tr>
<td>5 Spice Tofu</td>
<td>$3.25</td>
</tr>
<tr>
<td>Seasoned with 5 spice and lemongrass.</td>
<td></td>
</tr>
<tr>
<td>Steamed Tofu</td>
<td>$2.50</td>
</tr>
<tr>
<td>Basted with salt, garlic and paprika.</td>
<td></td>
</tr>
</tbody>
</table>

## Noodles

**PLEASE NOTE, a la carte items may only be ordered as additions to the salad, sandwich or noodles menus.** Per serving per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice Noodles</td>
<td>$2.50</td>
</tr>
<tr>
<td>Flat Noodles</td>
<td>$2.50</td>
</tr>
<tr>
<td>Thin Spaghetti</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

## Sauces

**PLEASE NOTE, a la carte items may only be ordered as additions to the salad, sandwich or noodles menus.** Per serving per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chickpea Curry</td>
<td>$4.50</td>
</tr>
<tr>
<td>Prepared with coconut milk, chickpeas and bamboo shoots.</td>
<td></td>
</tr>
<tr>
<td>Veggie Peanuts Creamy Peanut</td>
<td>$4.50</td>
</tr>
<tr>
<td>Butter</td>
<td></td>
</tr>
<tr>
<td>Prepared with a hint of Thai curry.</td>
<td></td>
</tr>
<tr>
<td>Ginger Soy</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sweet, tangy and salty prepared with ginger and garlic.</td>
<td></td>
</tr>
<tr>
<td>Gluten Free Ginger Soy</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fish Sauce</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sweet, tangy and salty, prepared with garlic.</td>
<td></td>
</tr>
<tr>
<td>Peanut Sauce</td>
<td>$2.00</td>
</tr>
<tr>
<td>(4-Ounces) Served with spring rolls.</td>
<td></td>
</tr>
</tbody>
</table>

## Veggies

**PLEASE NOTE, a la carte items may only be ordered as additions to the salad, sandwich or noodles menus.** Per serving per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cauliflower, Green Beans and Peppers</td>
<td>$1.50</td>
</tr>
<tr>
<td>Includes cauliflower, green beans and sliced sweet bell peppers.</td>
<td></td>
</tr>
<tr>
<td>Broccoli, Carrots and Peppers</td>
<td>$1.50</td>
</tr>
<tr>
<td>Includes broccoli, sliced carrots and sliced sweet bell peppers.</td>
<td></td>
</tr>
<tr>
<td>Shredded Carrots and Cucumber</td>
<td>$0.50</td>
</tr>
<tr>
<td>Bean Sprouts</td>
<td>$0.50</td>
</tr>
<tr>
<td>Pickled Daikon and Carrots</td>
<td>$0.50</td>
</tr>
<tr>
<td>Cilantro</td>
<td>$0.25</td>
</tr>
<tr>
<td>Thai Basil</td>
<td>$0.25</td>
</tr>
<tr>
<td>Peanuts</td>
<td>$0.25</td>
</tr>
<tr>
<td>Unsalted.</td>
<td></td>
</tr>
</tbody>
</table>
DESSERT

Dessert

Homemade Chocolate Chip Cookies $0.75  Cookie and Rice Crispy Treat Combination $15.00
Each

BEVERAGES

Soda
12-Ounce can.

Assorted Coke Products $1.00

Water

Bottled Water $1.25
16.9 Ounces per serving

Tea

Green Tea with Mango $2.00
Not too sweet. Choose to add plump chia seeds for an extra charge.

SERVICE WARE

Service Ware

Disposable Dinnerware $0.75  No Service Ware Needed varies
Noodle box, chopsticks, fork and napkins

SERVING WARE

Serving Ware

Chafer $25.00
Per chafer.
Wayside Chicken Catering

For over 40 years, Wayside Catering, featuring Ole Virginia Fried Chicken, has been a favorite eatery in Charlottesville, serving up some of the best fried chicken in the South.

Listed in Southern Living Best of the South, we cater to visitors in the area, businesses and the University of Virginia with the same fast and friendly service as our regular loyal local customers. "We are unable to offer deliveries on UVA home football game days. We will offer pickup on these days.

2203 Jefferson Park Avenue
Charlottesville, VA 22903

phone: (434) 977-5080
att. fax: (434) 977-0392

Hours
M-Sa: 9am to 5pm

Features
american, SWaM

Services
Delivery, Pickup

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $25

Here feedback on this menu? Let us know!
BREAKFAST

Scrambled Eggs with Cheese  varies
Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).

Hash Brown Casserole  varies
Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds). Prepared with shredded potatoes mixed with a base of sour cream, cream of mushroom, cheese, and seasoning.

Sausage Gravy  varies
Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).

Breakfast a la Carte

Biscuit  $0.75
(Each)

Bacon  $1.25
(Two (2) slices)

Sausage  $1.25
Includes one (1) whole hog patty

Country Ham  $2.00
(Per slice)

French Toast  $2.50
(Two (2) slices) Served with syrup and whipped spread

Pancakes  $2.50
(Two (2) pieces, minimum twelve (12), please.) Served with syrup and whipped spread

SOUP

Homemade Soups
Served in 8-Oz. cups. Minimum of 10 servings per soup to order.

Chili  $2.50
Prepared with kidney beans, fresh ground beef, corn, tomatoes, peppers and onions simmered in a blend of spices. Served in 8oz cups, minimum of 10 servings per soup to order

Cheddar and Broccoli  $2.50
Served in 8oz cups, minimum of 10 servings per soup to order

Chicken and Rice  $2.50
Served in 8oz cups, minimum of 10 servings per soup to order

Chicken Mushroom  $2.50
Served in 8oz cups, minimum of 10 servings per soup to order

Potato  $2.50
Served in 8oz cups, minimum of 10 servings per soup to order

Potato and Bacon  $2.50
Served in 8oz cups, minimum of 10 servings per soup to order

SALAD

Tossed Salad  varies
Offered in three (3) serving sizes - large, (one meal serving), small pan (10-15 servings), and large pan (40-50 servings). Prepared with chopped Romaine tossed with fresh veggies including tomatoes, cucumbers, carrots, green peppers and black olives. Served with your choice of ranch, honey mustard, French or Italian dressing.

Green Salad

Fruit Salad  varies
Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).
Deli Side Salads
Offered in five (5) serving sizes - 4-oz, 6-oz, 16-oz, small pan (six (6) pounds) and large pan (eighteen (18) pounds).

Macaroni Salad $1.35
Prepared with pasta and fresh vegetables in a light homemade salad dressing mix.

Potato Salad $1.35
Includes the sweet flavor of dressing on diced potatoes with just a little dill and pickled and red pepper.

Chef Salad $6.50
One meal serving. Deli Ham & Turkey sliced as topping. Prepared with chopped Romaine tossed with fresh veggies including tomatoes, cucumbers, carrots, green peppers and black olives. Served with your choice of ranch, honey mustard, French or Italian dressing.

Fried Chicken Breast Salad $6.50
One meal serving. Fresh pulled fried chicken breast chopped as topping. Prepared with chopped Romaine tossed with fresh veggies including tomatoes, cucumbers, carrots, green peppers and black olives. Served with your choice of ranch, honey mustard, French or Italian dressing.

Dinner Salads

Fried Chicken Tender Salad $6.50
One meal serving. Fresh fried chicken breast tenders chopped as topping. Prepared with chopped Romaine tossed with fresh veggies including tomatoes, cucumbers, carrots, green peppers and black olives. Served with your choice of ranch, honey mustard, French or Italian dressing.

Baked Chicken Breast Salad $6.50
One meal serving. Fresh pulled baked chicken breast chopped as topping. Prepared with chopped Romaine tossed with fresh veggies including tomatoes, cucumbers, carrots, green peppers and black olives. Served with your choice of ranch, honey mustard, French or Italian dressing.

ENTREES

Poultry Dishes

Fried Chicken $1.35
(Per piece) Our famous ole’ Virginia recipe - hand breaded in a mix of seasonings. Fried crunchy on the outside, moist and delicious on the inside. Bulk pricing includes equal mixture of Breasts, Thighs, Legs, & Wings.

Baked Chicken $1.35
(Per piece) Our popular baked chicken is gluten-free, marinated in a variety of spices and baked to a golden brown.

Fried Chicken Tenders $1.30
(Per piece) Includes your choice of BBQ, hot, honey mustard, or ranch sauce.

Turkey Breast $2.85
(Price per four-ounce (4-oz) serving, minimum five (5) pounds, please)

Individual Breast $2.70
Breasts by the piece, $2.70 each

Individual Thigh $1.85
Thighs by the piece, $1.85 each

Individual Leg $1.65
Legs by the piece, $1.65 each

Individual Wing $1.55
Wings by the piece, $1.55 each

Beef Dishes

Roast Beef $3.25
(Price per four-ounce (4-oz) serving, minimum 20 servings (5 pounds) please.) Served with beef au jus.

Burgers and Hotdogs

Hamburger $3.00
(Each) Served with buns, and condiments including lettuce, tomato, onion, pickle, mayonnaise, ketchup and mustard.

Hot Dog $1.50
(Each) Served with condiments including onion, relish, ketchup and mustard.

Veggie Burger $3.00
(Each) Served with buns, and condiments including lettuce, tomato, onion, pickle, mayonnaise, ketchup and mustard.
## Ham and Barbecue

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork BBQ</td>
<td>$7.85</td>
<td>(Per pound) Each pound makes 4-5 sandwiches.</td>
</tr>
<tr>
<td>Baked Ham</td>
<td>$2.25</td>
<td>(Priced per four-ounce (4-oz.) serving, minimum five (5) pounds, please.)</td>
</tr>
<tr>
<td>Hamburger Buns</td>
<td>$0.30</td>
<td>Buns for Pork BBQ. Each pound makes 4-5 sandwiches.</td>
</tr>
</tbody>
</table>

## Italian Dishes

*Lasagna must be ordered in multiples of 12. You may order 12, 24, 36, etc. portions.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti</td>
<td>$3.50</td>
<td>(Priced per eight-ounce (8-oz.) serving, minimum twelve (12), please.) Prepared with your choice of meat or veggie sauce.</td>
</tr>
<tr>
<td>Moat Sauce Lasagna</td>
<td>$39.60</td>
<td>Small tray of lasagna with meat sauce, contains 12 (8oz) servings.</td>
</tr>
<tr>
<td>Meat Sauce Lasagna</td>
<td>$79.20</td>
<td>Large tray of lasagna with meat sauce, contains 24 (8oz) servings.</td>
</tr>
<tr>
<td>Veggie Lasagna</td>
<td>$40.80</td>
<td>Small tray vegetarian lasagna, contains 12 (8oz) servings. Not vegan.</td>
</tr>
<tr>
<td>Veggie Lasagna</td>
<td>$81.60</td>
<td>Large tray vegetarian lasagna, contains 24 (8oz) servings. Not vegan.</td>
</tr>
</tbody>
</table>

## SIDES

### Specialty Side Dishes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Bean Casserole</td>
<td>varies</td>
<td>Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).</td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td>$2.90</td>
<td></td>
</tr>
<tr>
<td>Sweet Potato</td>
<td>$2.90</td>
<td></td>
</tr>
<tr>
<td>Hash Brown Casserole</td>
<td>varies</td>
<td>Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>$1.00</td>
<td>1oz Lays Potato Chips</td>
</tr>
<tr>
<td>Dirty Rice</td>
<td>varies</td>
<td><strong>48-HOUR NOTICE REQUIRED</strong> Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).</td>
</tr>
</tbody>
</table>

### Fried Side Dishes

*Offered in two (2) serving sizes - an order for one (1), or a box to serve four (4)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Wedges</td>
<td>varies</td>
<td>Onion Rings</td>
</tr>
<tr>
<td>Hush Puppies</td>
<td>varies</td>
<td>Prepared with a blend of corn bread dough and seasonings.</td>
</tr>
</tbody>
</table>
A la Carte Side Dishes
Offered in five (3) serving sizes - 4-Oz, 6-Oz, small pan (Six (6) Pounds) and large pan (eighteen (18) pounds).

Mashed Potatoes and Gravy
varies
Includes whipped potato pearls served with homemade chicken gravy.

Buttered Corn
varies
Includes buttered corn kernels.

Baked Beans
varies
Includes the world famous Caravan baked beans. Prepared with grilled bacon and onions, molasses, brown sugar, and special sauces that come together in harmony for a baked bean experience like you have never had.

Cole Slaw
varies
Prepared with fresh chopped cabbage with a hint of sweet and tangy.

Macaroni Salad
varies

Green Beans
varies
Cooked slow and low to home-style perfection.

Potato Salad
varies

Mac and Cheese
varies
Prepared with tender elbow macaroni combined with real cheese and no preservatives.

Collard Greens
varies

BREAD

Breads

Dinner Rolls
$0.25
(Each)

Corn Bread
$0.75
(Each, minimum twenty (20), please)

Yeast Rolls
$0.50
(Each, minimum thirty (30), please)

Biscuits
$0.75
(Each, minimum twenty (20), please)

Garlic Bread
$0.75
(Each, minimum twenty (20), please)

Hamburger Buns
$0.30

BOX LUNCH

Chicken Box Lunches
Includes your choice of two (2) 4-Oz sides.

Two (2) Piece Fried Chicken
$6.75
Includes your choice of white meat (breast and wing) or dark meat (thigh and leg). Served with a dinner roll.

Three (3) Piece Fried Tenders
$6.75
Served with a dinner roll.

Two (2) Piece Baked Chicken
$6.75
Includes your choice of white meat (breast and wing) or dark meat (thigh and leg). Served with a dinner roll.

Sandwich Box Lunches
Prepared on fresh eight-ounce (8-oz.) white hoagie buns with American cheese, lettuce, and tomato. Served with mustard and mayonnaise packets on the side. Includes your choice of two (2) four-ounce (4-Oz.) sides.

Smoked Turkey
$7.75

Chicken Salad
$7.75

Ham and Cheese
$7.75

Pork Box Lunches

BBQ
$7.75
Prepared with slow-cooked pork butt chopped and sauced in a red sauce with a tilt of vinegar. Includes your choice of two (2) side dishes.
DESSERT

Cakes

Lemon Pound Cake  
Offered by the slice or whole (serves 10-16).

Cheesecake with Cherries  
Offered by the slice or whole.

Strawberry Shortcake  
(Serves about 20)  
$26.50

Pie

Sweet Potato Pie  
Offered by the slice or a 9-inch (9”) whole (serves 8-10).

Meringue Pie  
Offered by the slice or a 9-inch (9”) whole (serves 8-10).

Cookies and Brownies

Brownie  
(Each)  
$0.75

Giant Cookies  
(Each) Includes your choice of chocolate chip, oatmeal raisin or snickerdoodle.  
$1.25

Banana Pudding  
Offered by the cup or pan (serves 20-25).

Chocolate Pudding  
(Priced per pan, serves 20-25)  
$26.50
# Beverages

## Soda

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td>varies</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>varies</td>
</tr>
<tr>
<td>Mountain Dew</td>
<td>varies</td>
</tr>
</tbody>
</table>

*Offered in two (2) serving sizes - 2-Liter bottle, 20-oz bottle.*

## Water

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water</td>
<td>$1.00</td>
</tr>
<tr>
<td>(Per gallon)</td>
<td></td>
</tr>
</tbody>
</table>

*Served in a 16-oz bottle.*

## Tea

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Iced Tea</td>
<td>$5.00</td>
</tr>
</tbody>
</table>
| (Per gallon) | Prepared sweetened or unsweetened. Includes ice.*

## Lemonade

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade</td>
<td>$5.00</td>
</tr>
</tbody>
</table>
| (Per gallon) | Includes ice.*

## Juice

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Welch’s Grape</td>
<td>$1.25</td>
</tr>
<tr>
<td>Served in a 10-Oz bottle.</td>
<td></td>
</tr>
<tr>
<td>Tropicana Orange Juice</td>
<td>$1.25</td>
</tr>
<tr>
<td>Tropicana orange juice, 10oz bottle</td>
<td></td>
</tr>
<tr>
<td>Welch’s Apple</td>
<td>$1.25</td>
</tr>
<tr>
<td>Served in a 10-Oz bottle.</td>
<td></td>
</tr>
</tbody>
</table>

## Ice

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice - 10 pound Bag</td>
<td>$1.99</td>
</tr>
</tbody>
</table>

## Coffee Service

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Service</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

*Regular Coffee*
**SERVICE WARE**

**Service Ware**

- **Paper Product Set-Up** $0.25
  (Per person.) Consists of one (1) 10-inch (10") 3-sectioned plated, a napkin, a 12-oz cup, and a kit including a fork, knife, spoon, napkin and salt and pepper packet.

- **Disposal Tongs** $0.50
  Black disposable tongs

- **Disposal Serving Spoon** $0.25
  Black Serving Spoon

- **Disposable Tablecover** $1.00
  White disposable tablecover, will fit 8’ buffet table.

- **No Service Ware Needed** varies

**BUFFETWARE**

**6’ Buffet Table**

All Rentals require a Return Fee to Pick-up Equipment on the order

- **Buffet Table** $5.00
  6’ folding buffet table - available for food line only

- **Return Fee to Pick-up Equipment** $15.00

**Chafing Rack**

Wire chafing rack, suitable for everyday occasions. Will keep hot food at temperature while on buffet line. All Rentals require Return Fee to Pick-up Equipment on the order

- **Wire Chafing Rack** $2.00
  Wire chafing rack - rental fee

- **Return Fee to Pick-up Equipment** $15.00
Roll-top Chafer

All Rentals require a Return Fee to Pick-up Equipment on the order.

<table>
<thead>
<tr>
<th>Roll-top Chafer</th>
<th>$20.00</th>
<th>Return Fee to Pick-up</th>
<th>$15.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel roll-top chafer - Rental Fee. For use at more formal events.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Return to pick-up Equipment

<table>
<thead>
<tr>
<th>Return Fee to Pick-up</th>
<th>$15.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Equipment</td>
<td></td>
</tr>
<tr>
<td>service fee to return after event to collect rented equipment. <em>Fee can be waived if customer returns equipment to restaurant</em></td>
<td></td>
</tr>
</tbody>
</table>

Chafing Fuel

<table>
<thead>
<tr>
<th>Chafing Fuel</th>
<th>$1.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hour chafing fuel for use with chafing racks and roll-top chafers.</td>
<td></td>
</tr>
</tbody>
</table>

Miscellaneous Item

<table>
<thead>
<tr>
<th>Pan Charge</th>
<th>$1.10</th>
</tr>
</thead>
</table>

STAFFING

<table>
<thead>
<tr>
<th>Attendant</th>
<th>$35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attendant to serve and maintain buffet.</td>
<td></td>
</tr>
</tbody>
</table>
Which Wich? Catering - CVille

Standard lead time is 1 day notice for catering.

Which Wich is a fresh, innovative concept featuring superior sandwiches served in an edgy, magnetic environment.

There are more than 50 customizable wichas, including the signature Wicked loaded with five meats and three cheeses.

179 Community Street,
Charlottesville, VA 22911

Phone: (434) 977-9424
Alt. phone: (540) 568-1032
Alt. fax: (434) 977-9426

Hours
M-Sa: 10:30am to 8pm
Su: 11am to 7pm

(minimum for delivery $75)

Have feedback on this menu? Let us know!

Feature
American
Services
Delivery, Pickup

Delivery Area
Areas of Charlottesville, VA Delivery Fee: $15
SALAD

Salad Trays
(Serves 6-8 as an entree or 10-12 as a side dish.) Salad trays include ranch dressing and balsamic vinaigrette dressing.

Chef Salad $50.00
Prepared with oven roasted turkey, thinly-sliced ham, Cheddar and Provolone cheeses, diced tomatoes and cucumbers on a bed of iceberg lettuce.

House Salad $45.00
Prepared with diced tomatoes and cucumbers and red onions on a bed of spring lettuce mix.

Cobb Salad $50.00
Prepared with thinly sliced deli chicken, bleu cheese crumbles, bacon, sliced eggs, diced tomatoes and fresh avocado on a bed of iceberg lettuce.

Deli Pasta Salad Trays
(Serves 6-8 as an entree or 10-12 as a side dish) Our unique, flavorful deli pasta salads feature al dente cavatappi pasta and pair perfectly with ourwiches.

Antipasto $60.00
Composed of thinly-sliced pepperoni, salami, mozzarella cheese, banana peppers, roasted red peppers, black olives and pasta, tossed in balsamic vinaigrette.

Caprese $60.00
Diced tomatoes, mozzarella cheese and pasta tossed in our signature pesto sauce.

Club $60.00
Composed of oven roasted turkey, thinly-sliced ham, Cheddar cheese, bacon, diced tomatoes, fresh avocado and pasta tossed in a light honey-mustard dressing.

BOXED LUNCH

Classics Boxed Lunch
Individually boxed regular (7-inch) wich, chips and chocolate chip cookie. Served untoasted on white or wheat bread with your choice of cheese, lettuce, tomato and packaged condiments. Make it a large (10.5-inch) wich for an extra charge.

Turkey varies Roast Beef varies
A catering favorite.

Ham varies Buffalo Chicken varies
A catering favorite.

Chicken varies Tuna Salad varies
(Vegan) Includes a generous portion of avocado.

The Avocado varies Caprese varies
Prepared with grilled chicken, Buffalo sauce and bleu cheese crumbles.

Grinder varies Wicked varies
Prepared with salami, pepperoni and capicola.

Club varies
Prepared with turkey, ham and bacon.
Deluxe Boxed Lunch

Individually boxed regular (7-inch) wich, cup of Caprese deli pasta salad, chips and a drink. Served untoasted on white or wheat bread with your choice of cheese, lettuce, tomato and packaged condiments. Make it a large (10.5-inch) wich for an extra charge.

<table>
<thead>
<tr>
<th>Item</th>
<th>Variations</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey</td>
<td>vary</td>
<td>Roast Beef</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Buffalo Chicken</td>
</tr>
<tr>
<td>Ham</td>
<td>vary</td>
<td>Prepared with grilled chicken, Buffalo sauce and bleu cheese crumbles.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Prepared with tomato, mozzarella cheese and pesto.</td>
</tr>
<tr>
<td>Chicken</td>
<td>vary</td>
<td>Tuna Salad</td>
</tr>
<tr>
<td>The Avocado</td>
<td>vary</td>
<td>Caprese</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Prepared with tomato, mozzarella cheese and pesto.</td>
</tr>
<tr>
<td>Grinder</td>
<td>vary</td>
<td>Wicked</td>
</tr>
</tbody>
</table>
| Club         | vary       | Our signature sandwich includes turkey, ham, roast beef, pepperoni, bacon and your choice of up to three (3) cheeses.

Prepared with turkey, ham and bacon.

SANDWICH TRAYS

Easy Meal Tray

(Serves 10-14) Includes your choice of traditional or signature trays.

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic</td>
<td>$190.00</td>
<td>Served with house salad, assorted chips and cookies.</td>
</tr>
<tr>
<td>Deluxe</td>
<td>$215.00</td>
<td>Served with your choice of a salad and one a deli pasta salad, assorted chips and your choice of cake tray or cookies.</td>
</tr>
</tbody>
</table>

Wich Trays

Available in regular (twenty (20) sandwich halves, serves 10-14) and large (thirty (30) sandwich halves, serves 15-22) tray sizes. Sandwiches are prepared on freshly baked baguettes with condiments served on the side.

<table>
<thead>
<tr>
<th>Type</th>
<th>Variations</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional</td>
<td>vary</td>
<td>Includes turkey, ham, chicken, Caprese and tuna salad.</td>
</tr>
<tr>
<td>Signature</td>
<td>vary</td>
<td>Includes Italian grinder, Buffalo chicken, the avocado, club and our signature Wicked sandwich (with five (5) meats and three (3) cheeses).</td>
</tr>
</tbody>
</table>

SIDES

Chips

Assorted Chips

$15.00

An assortment of one dozen (12) individually bagged chips.

Additional Toppings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Guacamole</td>
<td>$5.00</td>
<td>Pesto Hummus</td>
</tr>
<tr>
<td>Classic Hummus</td>
<td>$5.00</td>
<td>Olive Salad</td>
</tr>
<tr>
<td>Hot Pepper Mix</td>
<td>$5.00</td>
<td>Jalapeno Hummus</td>
</tr>
</tbody>
</table>
| Side Trays
  Each tray serves 6-10 people.

Veggie Tray

$45.00

Includes a colorful assortment of seasonal vegetables served with creamy hummus and ranch dips.

Fruit and Cheese Tray

$45.00

Includes an assortment of cheeses and seasonal fruit.
DESSERT

Chocolate Chip Cookies

Chocolate Chip Cookies $15.00 Per Dozen

Assorted Cakes
An assortment of chocolate, birthday, and carrot cakes.

Courtney’s Cakes Tray $22.00

BEVERAGES

Soda
Twelve-ounce (12-oz) cans. Priced per can.

Pepsi $1.50 Sierra Mist $1.50

Diet Pepsi $1.50

Water
16.9-Ounce bottle.

Bottled Water $1.75

Tea
Per gallon.

Sweetened Iced Tea $9.00
Includes cups and our famous Which Wich pellet ice.

Unsweetened Iced Tea $5.00
Includes cups and our famous Which Wich pellet ice.

Lemonade
Per gallon.

Lemonade $9.00
Includes cups and our famous Which Wich pellet ice.

Ice

Bag of Ice $2.50
Which Wich famous pellet ice.

SERVICE WARE

Service Ware

Paper Products varies
Paper products are included.

No Service Ware Needed varies
Standard lead time is 1 day notice for catering.
We will try to accommodate same day orders, please call to inquire.

NOTE: We supply necessary paper products upon request. Please see the Service Ware menu. If you would like us to not send them please order the No Service Ware Needed Item in the Service Ware menu. thanks!

Cancellation Policy: Orders may be cancelled with at least 24-hour notice with no charge incurred.

1248 Emmett Street
Charlottesville, VA 22903
Phone: (434) 520-6220
Hours:
Every Day: 10:30am to 9pm

Have feedback on this menu? Let us know!
# BOXED LUNCH

*Box Lunches*

*(Priced per person, minimum of fifteen (15) people includes cole slaw, chips, and your choice of dessert.)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>$7.29</td>
<td>Prepared with a grilled chicken breast on a toasted potato bun. Served with lettuce, tomato and honey mustard sauce on the side.</td>
</tr>
<tr>
<td>5 Boneless Wings</td>
<td>$7.99</td>
<td>Five (5) boneless wings tossed in your choice of wing sauce. Served with celery and ranch dipping sauce on the side.</td>
</tr>
<tr>
<td>Chicken Finger Sandwich</td>
<td>$7.29</td>
<td>Three (3) chicken fingers served on a toasted potato bun with lettuce, tomato, and Zax sauce on the side.</td>
</tr>
<tr>
<td>Chicken Fingerz</td>
<td>varies</td>
<td>Your choice of three (3), four (4), or five (5) fingers served with Zax sauce on the side.</td>
</tr>
<tr>
<td>Individual Zalad</td>
<td>$9.99</td>
<td>Your choice of Zaxby’s Zalad and dessert. Accompanied by two (2) packets of dressing.</td>
</tr>
<tr>
<td>Individual Garden House Salad</td>
<td>$9.99</td>
<td>Prepared with mixed greens, red cabbage, carrots, cucumbers, Roma tomatoes, fried onions, and Cheddar and Jack cheeses. Accompanied by your choice of dessert and two (2) packets of dressing.</td>
</tr>
</tbody>
</table>

# WINGS & FINGERS

## Chicken Fingerz Platter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Platter</td>
<td>$46.99</td>
<td>Includes forty (40) fingerz and eight ounces (8 oz.) of Zax sauce.</td>
</tr>
<tr>
<td>Large Platter</td>
<td>$68.99</td>
<td>Includes sixty (60) fingerz and two (2) eight ounces (8 oz.) containers of Zax sauce.</td>
</tr>
</tbody>
</table>

## Boneless Wings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless Wings</td>
<td>$46.99</td>
<td>Includes sixty (60) boneless wings served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.</td>
</tr>
</tbody>
</table>

## Traditional Wings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Wings</td>
<td>$51.99</td>
<td>Includes forty (40) traditional wings served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.</td>
</tr>
</tbody>
</table>

## Zampler Platter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Fingerz and Boneless Wings</td>
<td>$48.99</td>
<td>Includes twenty (20) fingerz and thirty (30) boneless wings tossed in your choice of sauce. Served with eight ounces (8 oz.) of ranch sauce and eight-ounces (8 oz.) containers of ranch sauce with twenty (20) pieces of celery.</td>
</tr>
<tr>
<td>Buffalo Fingerz and Boneless Wings</td>
<td>$50.99</td>
<td>Includes twenty (20) fingerz and thirty (30) boneless wings tossed in your choice of sauce. Served with eight ounces (8 oz.) of ranch sauce and eight-ounces (8 oz.) containers of ranch sauce with twenty (20) pieces of celery.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Fingerz and Traditional Wings</td>
<td>$51.99</td>
<td>Includes twenty (20) fingerz and twenty (20) traditional wings tossed in your choice of sauce. Served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.</td>
</tr>
<tr>
<td>Buffalo Fingerz and Traditional Wings</td>
<td>$53.99</td>
<td>Includes twenty (20) fingerz and twenty (20) traditional wings tossed in your choice of sauce. Served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.</td>
</tr>
</tbody>
</table>

## Nibblerz Platter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nibblerz Platter</td>
<td>$38.99</td>
<td>Includes twenty (20) Nibbler sandwiches served with eight-ounces (8 oz.) Zax sauce.</td>
</tr>
</tbody>
</table>
### SALAD

**Zalads**

Served with your choice of chicken and dressings, unless stated otherwise. You may choose up to five (5) different dressings for a total of fifteen (15) packages. A Zalad bar version of each Zalad are available.

<table>
<thead>
<tr>
<th>Zalad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Zalad</td>
<td>$57.99</td>
<td>Prepared with mixed greens, Roma tomatoes, cucumbers, fried onions, and Cheddar and Jack cheeses. Served with Texas toast.</td>
</tr>
<tr>
<td>Blue Zalad</td>
<td>$57.99</td>
<td>Prepared with mixed greens, Roma tomatoes, blue cheese crumbles, fried onions, and tongue torc sauce. Served with Texas toast.</td>
</tr>
<tr>
<td>Garden House Zalad</td>
<td>$50.99</td>
<td>Does not include chicken. Prepared with mixed greens, rad cabbage, carrots, cucumbers, Roma tomatoes, fried onions, and Cheddar and Jack cheeses. Served with Texas toast.</td>
</tr>
<tr>
<td>Caesar Zalad</td>
<td>$57.99</td>
<td>Prepared with mixed greens, Parmesan cheese, bacon, and croutons.</td>
</tr>
</tbody>
</table>

### SIDE DISHES

**Side Dishes**

Serves ten to fourteen (10-14).

<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texas Toast Platter</td>
<td>$11.99</td>
<td>Thick cut toast grilled with our signature garlic spread.</td>
</tr>
<tr>
<td>Cole Slaw</td>
<td>varies</td>
<td>Offered in two sizes. Diced cabbage and carrots mixed with our signature cole slaw dressing.</td>
</tr>
<tr>
<td>Tater Chips Platter</td>
<td>$19.99</td>
<td>Thin-sliced fried potatoes served with two (2) eight-ounce (8 oz.) containers of ranch dipping sauce.</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>varies</td>
<td>Available in two sizes. Zaxby's chicken salad prepared with tender, all-white-meat chicken.</td>
</tr>
</tbody>
</table>

### DESSERT

**Cookies & Brownies**

<table>
<thead>
<tr>
<th>Cookie Platter</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookie Platter</td>
<td>$6.99</td>
<td>One (1) dozen chocolate chip, oatmeal raisin, and white chocolate chip macadamia nut cookies.</td>
</tr>
<tr>
<td>Chocolate Chip Cookie Platter</td>
<td>$6.99</td>
<td>One (1) dozen chocolate chip cookies.</td>
</tr>
<tr>
<td>Oatmeal Raisin Cookie Platter</td>
<td>$6.99</td>
<td>One (1) dozen oatmeal raisin cookies.</td>
</tr>
<tr>
<td>White Chocolate Macadamia Nut Cookie Platter</td>
<td>$6.99</td>
<td>One (1) dozen white chocolate chip macadamia nut cookies.</td>
</tr>
<tr>
<td>Brownie Platter</td>
<td>$7.99</td>
<td>Six (6) of Zaxby's chocolate brownies sliced in half for serving.</td>
</tr>
<tr>
<td>Cookie and Brownie Platter</td>
<td>$26.49</td>
<td>Includes eighteen (18) assorted cookies and eighteen (18) chocolate brownie halves.</td>
</tr>
</tbody>
</table>
BEVERAGES

Soda

Canned Soda
(12-Ounce) Assorted can sodas.

$1.00

Tea

Sweet Tea
(1-Gallon)

$3.99

Unsweet Tea
(1-Gallon)

$3.99

SERVICE WARE

Service Ware

Dinnerware
varies

We provide dinnerware upon request. Includes plate, napkin, knife, and fork. Please order the number required for the guests attending your event.

No Service Ware Needed
varies

If you would like us to not send service ware with your order, please choose this item.
Heart

Standard lead time is 1 day notice for catering.

Just ask our loyal, catering rewards customers and they'll tell you, when you cater an event with Zoe's, your guests will savor the fresh flavors of hand-made, original recipes delivered to you! At the same time, you can make the most of your special event or meeting by spending time with your guests or co-workers.

Fresh grilled feasts, boxed lunches, roll-up combination trays, YaYa's hand-made chocolate cake. Whether you need to host a light lunch or a hot, substantial dinner, our customized catering packages are designed to fit any size event. They're also designed to fit your busy lifestyle.

Zoe's means life in Greek. When friends and family gather together and share in laughter and conversation over a delicious meal, look to Zoe's Fresh Catering to help provide the essence of any party.

We provide extras including napkins, cutlery, serving utensils and cups. Going green? Let us know and we will leave our utensils behind! Please order the No Service Ware Needed Item in the Service Ware menu - thanks!

973 Emmet Street
Suite D
Charlottesville, VA 22903
phone: (434) 995-6334

Hours
Every Day: 11 am to 9 pm

(minimum for delivery $100)
STARTERS

Party Starters
Set out our Party Starters for an easy appetizer every time!

Assorted Dip Platter  
Select your three favorites from assorted tasty choices: basil pesto hummus, spicy hummus, classic hummus, tzatziki, or chicken salad.

Falafel Appetizer  
Falafel served with lemon-herb tahini.

PARTY TRAYS

Piadinas

Moroccan Chicken Piadina Tray  
An Italian flatbread sandwich prepared with grilled chicken, chopped vegetables, feta cheese, and fresh parsley.

Spinach and Mushroom Piadina Tray  
An Italian flatbread sandwich prepared with grilled fresh spinach, mushrooms, chopped tomatoes, Mozzarella cheese, and fresh mozzarella cheese.

Rosemary Ham and Mozzarella Piadina Tray  
An Italian flatbread sandwich prepared with grilled ham, fresh mozzarella, mixed greens, Galabrian pepper aioli, and lemon vinaigrette.

Steak and Mozzarella Piadina Tray

Roll-Ups and Sandwiches
Create a Party Tray for your next celebration filled with Mediterranean flavors. Available in your choice of sizes.

Chicken Roll-Up Tray  
includes dipping sauces.

Spinach Feta Roll-Up Tray  
includes dipping sauces.

Steak Roll-Up Tray  
includes dipping sauces.

Chicken Salad Sandwich Tray  
Prepared with all-white chicken, lettuce, and tomato on 7-grain bread. Sandwiches are served cut in half.

Pita Trays
Create a Party Tray for your next celebration filled with Mediterranean flavors. Available in your choice of sizes.

Steak  
Includes your choice of sauce. Small - one (1) half pint, medium - one (1) full pint and large - two (2) full pints.

Harissa Salmon  
Includes your choice of sauce. Small - one (1) half pint, medium - one (1) full pint and large - two (2) full pints.

Gyro Chicken  
A Zoo’s Favorite! Includes your choice of sauce. Small - one (1) half pint, medium - one (1) full pint and large - two (2) full pints. 450-550 calorie/serving.

Falafel  
Includes your choice of sauce. Small - one (1) half pint, medium - one (1) full pint and large - two (2) full pints.

SOUP

Soup
Priced per quart. Serves 3-5 people.

Chicken and Orzo Soup  
$12.99

Mediterranean Lentil Soup  
$12.99

Tomato Bisque Soup  
$12.99

Broccoli Cheese Soup  
$12.99
## ENTREES

**Grilled Gatherings**

*Priced per person. Served with your choice of two (2) fresh sides and one (1) sauce unless noted otherwise. Served family-style unless specified as individually boxed.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Kabobs <strong>(GF)</strong></td>
<td>$9.99</td>
</tr>
<tr>
<td>Marinated grilled chicken topped with peppers, onions and tomatoes. Served with your choice of two (2) side dishes and one (1) sauce.</td>
<td></td>
</tr>
<tr>
<td>Shrimp Kabobs <strong>(GF)</strong></td>
<td>$10.99</td>
</tr>
<tr>
<td>Two (2) shrimp kabobs marinated in dill and garlic with zucchini. Served with your choice of two (2) side dishes and one (1) sauce.</td>
<td></td>
</tr>
<tr>
<td>Steak Kabobs</td>
<td>$12.39</td>
</tr>
<tr>
<td>A Zoe's Favorite! Cheddar grilled steak topped with peppers, onions, tomatoes and our signature balsamic mustard sauce. Served with your choice of two (2) side dishes and one (1) sauce.</td>
<td></td>
</tr>
<tr>
<td>Salmon Kabobs <strong>(GF)</strong></td>
<td>$12.69</td>
</tr>
<tr>
<td>Two (2) salmon kabobs prepared with zucchini. Served with your choice of two (2) side dishes and one (1) sauce.</td>
<td></td>
</tr>
<tr>
<td>Kabob Combo</td>
<td>$11.99</td>
</tr>
<tr>
<td>Mix any two of your favorite kabobs.</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Chicken Plate <strong>(GF)</strong></td>
<td>$9.79</td>
</tr>
<tr>
<td>Grilled chicken topped with caramelized onions. Served with your choice of two (2) side dishes. Does not include sauce.</td>
<td></td>
</tr>
</tbody>
</table>

## BOWLS

**Small Bowls**

*Serves four-six (4-6) people. Prepared with or without your choice of protein. Additional protein is available for an extra charge.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cauliflower Rice Bowl <strong>(GF) (V)</strong></td>
<td>varies</td>
</tr>
<tr>
<td>Chilled cauliflower rice prepared with Greek tzatziki, Israeli akhug, feta, cucumbers and fresh dill.</td>
<td></td>
</tr>
<tr>
<td>Power Grain Bowl <strong>(V)</strong></td>
<td>varies</td>
</tr>
<tr>
<td>Lentils, quinoa, farro and rice prepared with Greek tzatziki; Moroccan harissa, Mediterranean relish, cucumbers and fresh dill.</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Salad Trio Bowl <strong>(V)</strong></td>
<td>varies</td>
</tr>
<tr>
<td>Includes a trio of cauliflower rice, pesto farro and zesty quinoa salads with Greek tzatziki, Italian salsa verde, feta, cucumbers and fresh dill.</td>
<td></td>
</tr>
</tbody>
</table>

**Medium Bowls**

*Serves eight-ten (8-10) people. Prepared with or without your choice of protein. Additional protein is available for an extra charge.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cauliflower Rice Bowl <strong>(GF) (V)</strong></td>
<td>varies</td>
</tr>
<tr>
<td>Chilled cauliflower rice prepared with Greek tzatziki, Israeli akhug, feta, cucumbers and fresh dill.</td>
<td></td>
</tr>
<tr>
<td>Power Grain Bowl <strong>(V)</strong></td>
<td>varies</td>
</tr>
<tr>
<td>Lentils, quinoa, farro and rice prepared with Greek tzatziki; Moroccan harissa, Mediterranean relish, cucumbers and fresh dill.</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Salad Trio Bowl <strong>(V)</strong></td>
<td>varies</td>
</tr>
<tr>
<td>Includes a trio of cauliflower rice, pesto farro and zesty quinoa salads with Greek tzatziki, Italian salsa verde, feta, cucumbers and fresh dill.</td>
<td></td>
</tr>
</tbody>
</table>
SIDES

Sides
Available in small (serves 4-6), medium (serves 8-10) and large (serves 15-20) sizes.

Potato Salad (GF) (VG) varies
Prepared with red potatoes, salt, pepper, scallions and our homemade Greek dressing.

Roasted Vegetables (GF) (VG) varies
Includes broccoli, red onions, mushrooms and carrots sautéed in lemon oil.

Pasta Salad (V) varies
Consists of pasta shells mixed with diced tomatoes, feta cheese, black pepper and fresh basil.

Quinoa (GF) (V) varies

Braised White Beans (GF) (VG) varies
Consists of great white northern beans braised with oil, garlic and vegetable base and rosemary.

Grilled Potato Salad (GF) (VG) varies

Turmeric Rice (GF) (VG) varies

Seasonal Fresh Fruit (GF) (VG) varies

Marinated Slaw (GF) (V) varies
Consists of shredded cabbage with feta, scallions, and Zoe’s slaw dressing.

Side Salads
Available in small (serves 4-6), medium (serves 8-10) and large (serves 15-20) sizes.

Greek Salad (GF) (V) varies

Chicken Salad (GF) varies

Pita Bread
Available in your choice of sizes:

Pita Bread (VG) varies

Chips
Chips (GF) (VG) $1.29
DESSERT

Cake
YaYa's Hand-Made Chocolate Cake
$25.99
Full cake serves 12-20 people.

YaYa's Hand-Made Chocolate Cake Slice
$2.59
Priced per slice.

Cookies
Mini Cookie Bowl
varies
Includes your choice of chocolate chip or house baked. Offered in two serving sizes. Served in a mini cookie bowl.

House Baked Cookie
$2.39
Each.

BEVERAGES

Tea
Fresh-Brewed Iced Tea
$7.99
(Per gallon) Prepared sweetened or unsweetened.

Hibiscus Green Tea
$7.99
(Per gallon) Decaffeinated.

Limeade
Hand-Squeezed Limeade
$7.99
(Per gallon) Prepared with fresh limes and sweetened with cane sugar.

Soda
Assorted Spindrift Soda
$2.50
12-Ounce can.

Water
Bottled Water
$2.20
Sparkling Water
$2.20

Bag of Ice
varies

SERVICE WARE

Service Ware
Paper Products
varies
(Per person) We provide extras including napkins, cutlery, serving utensils and cups. Going green? Let us know and we will leave our utensils behind.

No Service Ware Needed
varies
If you would like us to not send service ware with your order, please choose this item.