

## **Welcome Davenport Field Suite Holders**

Virginia Catering Company welcomes you for another thrilling season of Cavalier Baseball action. Go Hoos! We are committed to providing the highest quality menu selections, presented with service and style. Our Virginia Baseball Suite Menu features a wide array of menu items, from appetizers, salads, and desserts. We also offer a complete beverage and bar service. Let us make your game day experience successful and delicious!

# Placing an Order

Please place your order at least three full business days prior to the event date to ensure the availability of the menu items you desire. If you place an order three days or less before an event, please select menu options from our Game Day Menu. We understand last minute ordering needs and are happy to help you select the perfect menu from our Game Day Menu options.

To order your food and beverage, please place your order online at www.virginiacatering.com. If you would like personal assistance, please call our sales team at 434.924.7274.

All food and beverage items include premium paper and plastic supplies, i.e. plates, cutlery, and cups.

# **Payment**

Arrangements for payment must be made at the time of ordering. Cash, University PTAO, or Credit Card (MasterCard, VISA, or American Express) are accepted forms of payment. All orders are subject to an administrative fee of 15% as well as state sales and county meal taxes.

# Delivery

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

### Contact

Web: www.virginiacatering.com Phone: 434.924.7274 Fax: 434.982.2620

Email: suitecatering@virginia.edu

- **Game Day Menu Item:** Certain menu items are available for purchase on the event day. These items are marked with a baseball to the right of them. Please notify your suite attendant if you wish to order these additional items on Game Day! The Game Day Menu is also the menu you use if you are ordering three days or less before an event.
- ▲ Vegetarian Item: vegetarian items do not contain meat, poultry, or fish but may include eggs and dairy products
- Made Without Gluten Containing Ingredients: Denotes the menu item is prepared without gluten containing ingredients. Even foods commonly prepared without gluten containing ingredients may not be gluten free. Our recipes are prepared in open kitchens where cross contact is possible and ingredient substitutions are sometimes made.

Please note that at Davenport Field suite holders may also purchase select prepared food items, snacks, and both alcoholic and non-alcoholic beverages throughout the event.

The Virginia Department of Health strictly prohibits the removal of any unused food or beverage from the event by a client and/or guest.



#### A La Carte

Seasonal Fresh Fruit Tray (\$47/12sv) \( \bigsim \) seasonal sliced fresh fruit served with sweet honey yogurt (40cal/2.5oz)

Virginia Country Ham Rolls (\$55/12sv) Virginia country ham thinly sliced and served with honey mustard butter on Hawaiian sweet rolls (75 cal/1ea)

**Jumbo Shrimp Platter** (\$165/50pcs) **Jumbo Shrimp** steamed and tossed with Old Bay seasoning served chilled with house cocktail sauce and lemon wedges (10-85 cal/1ea)

Fresh Vegetable Tray (\$43/12sv) arden fresh vegetables served with ranch dip (120 cal/5 oz)

Mini Corn Dogs (\$44/50ps) bite-sized mini corn dogs served with ketchup and mustard (50 cal/1 ea)

**Seven Layer Dip** (\$78/24sv) ▲ layers of southwestern favorites including refried beans, black beans, guacamole, cheddar cheese, pico de gallo, black olives, sour cream, and served with tortilla chips (481 cal/4 oz)

**Buffalo Chicken Wings** (\$64/30pcs) jumbo chicken wings deep fried and tossed in Buffalo sauce served with either ranch or bleu cheese dipping sauce (100-140 cal/sv)

Four Cheese Macaroni (\$52/12sv) ▲ handcrafted creamy four cheese macaroni (250 cal/8 oz)

Baked Potato Salad (\$42/12sv) roasted potatoes with aged cheddar cheese, smoked bacon, and topped with a house made dressing (280 cal/4 oz)

#### The Main Event

**All American Beef Hot Dogs** (\$67/12dogs) Tebrew National hot dogs served with chili, saurkraut, diced white onions, ketchup, mustard, relish, and buns (260-472 cal/1 ea)

**Pork Barbeque** (\$97/24sv) tender house-smoked pulled pork barbeque served with coleslaw, barbeque sauce, and buns (415-705 cal/8 oz)

Bacon Cheeseburger Bash (\$70/12sv) fresh hand pattied burgers topped with bacon and melted cheese, and then served with a side of lettuce, tomato, and pickles (484 cal/1 burger)

**Chicken Tenders** (\$76/25pcs) savory breaded chicken strips served with barbeque sauce and honey mustard dipping sauces (210-260 cal/1ea)

Roasted Turkey BLT (\$48/12sv) sliced roasted turkey, bacon, lettuce, and tomato served with black pepper aioli and sandwiched on grilled Texas toast (290cal/1ea)

**Stadium Sausages** (\$65/12sv) bratwurst and Italian sausages served with sauerkraut, caramelized onions, stone ground mustard, and soft buns (260-325cal/1ea)

Chicken Barbeque Sliders (\$50/12sv) slow cooked chicken barbeque served with petite sweet rolls, bread and butter pickles, and coleslaw (250 cal/ 2 sandwiches)

Charcuterie (\$75/12sv) cured Italian meats, marinated olives, dried apricots, creole mustard, and sliced baguettes (30-408 cal/1ea)

# **Lighter Options**

**Southwest Turkey Wrap** (\$53/12sv) (\$45/12sv) roasted turkey, romaine hearts, grilled sweet corn, black beans, chipotle mayo, and topped with lime (250cal/per ea)

**Caesar Salad Platter** (\$27/12sv) ▲ fresh romaine hearts topped with shaved parmesan cheese and croutons then topped with Caesar dressing (184 cal/1 cup)

**Cobb Salad** (\$45/12sv) iceberg and romaine topped with bacon, onions, cheese, tomatoes, and chicken served with a side of ranch dressing (161 cal/1 cup)

#### **Snack Time**

(All Snacks are Available Game Day)

**Kettle Chips** (\$17/lb) with house made onion dip (180 cal/16 chips and 1tbsp of dip)

**Butter Popcorn** (\$9/85oz) (78 cal/1 cup)

**Tortilla Chips** (\$17/lb) served with fresh pico de gallo (186 cal/10 chips and 1/2 cup of pico de gallo)



#### Sweets

(All Desserts are Vegetarian)

**Assorted Gourmet Dessert Bars** (\$80/16sv) a delicious assortment of gourmet dessert bars including summer berry stack, chocolate peanut butter, seven layer bars, lemon crumb, apple crumb, totally oreo brownie, chocolate chunk, and toffee crunch blondie (250 cal/2.25 oz)

**Assorted Gourmet Cookies** (\$52/4dz) **a** freshly baked basket filled with chocolate chip, oatmeal raisin, snickerdoodle, and white chocolate macadamia nut cookies (240-260 cal/ea)

**Assorted Gourmet Cupcakes** (\$30/dz) an assortment of gourmet cupcakes including vanilla, chocolate, lemon, and red velvet cupcakes (380 cal/1 ea)

# Celebration Cakes (220 cal/2" square)

Full Sheet: \$65/60sv

Half Sheet: \$35/30sv

Quarter Sheet: \$20/15sv

A variety of delicious cake flavors including chocolate, yellow, marble, or carrot cake with your choice of either buttercream, chocolate or cream cheese icing. Cakes can be custom decorated for any special occasions. Add \$15 to any of the sizes for a photo-image cake and please email the photo to suitecatering@virginia.edu at least three (3) full business days in advance of your event.

## **Beverages**

(All Non-Alcoholic Beverages are Available Game Day)

### Soft Drinks \$15/6pk (0-150 cal/each)

- Pepsi / Diet Pepsi
- Sierra Mist / Diet Sierra Mist
- Dr. Pepper / Diet Dr. Pepper
- Ginger Ale

### Bottled Water (0 cal/each)

- Aquafina Bottled Water \$2/12oz
- Saratoga Sparkling Water \$3.50/12oz

#### Mixers

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

### **Fruit Juices** \$4/16oz (110-170 cal/ea)

- Cranberry
- Orange

# Hot Beverages \$22/gallon (0 cal/80z serving)

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

#### Ice \$14/40lbs

## Bar Fruit \$5/20pcs

- cherries
- olives
- lemon
- limes

#### Beer

(All Beers are Available Game Day)

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

- Yuengling Lager
- Budweiser
- Bud Light
- Michelob Ultra

# Craft, Import Beer, and Cider \$23/6pk or \$79/case

- Devils Backbone Vienna Lager, Amber Lager (Roseland, Virginia)
- Devils Backbone Eight Point IPA, India Pale Ale (Roseland, Virginia)
- Blue Moon, Belgian White (Shenandoah Valley, Virginia)
- Starr Hill Jomo Lager, Vienna Style Lager (Crozet, Virginia)
- Corona
- Heineken
- Bold Rock Hard Cider, Virginia Draft (Nellysford, Virginia)

# **Wines By the Bottle**

(All Wines are Available Game Day)

#### White Wine

- Martin Ray Chardonnay, California \$34
- Ingleside Pinot Grigio, Virginia \$35
- Angeline Sauvignon Blanc, California \$28
- White Hall Chardonnay, Virginia \$29
- White Hall Voignier, Virginia \$33
- Riff Pinot Grigio, Italy \$32

#### **Red Wine**

- Ancient Peaks Cabernet Sauvignon, California \$39
- Lovingston Rotunda Red, Virginia \$26
- Meiomi Pinot Noir, California \$38
- White Hall Cabernet Franc, Virginia \$32
- Zuccardi Malbec (Series A), Argentina \$27
- Jefferson Petite Verdot, Virginia \$38

# **Bubbly** (Sparkling Wine and Champagne)

- Montelliana Prosecco, Italy \$25
- Veuve Cliquot Yellow Label Brut, France \$85

## Liquors

(All Liquors are Available Game Day)

#### Scotch

- Glenlivet \$106
- Dewar's White Label \$66

#### Vodka

- Grey Goose \$87
- Absolut \$61
- Smirnoff \$40

### **Bourbon**

- Makers Mark \$71
- Jack Daniels \$66
- Jim Beam \$46
- Virginia Gentlemen \$36

#### Gin

- Bombay Sapphire \$76
- Tanqueray \$66

### Rum

- Captain Morgan Spiced \$51
- Bacardi Superior \$41

## Tequila

- Patron Resposado \$131
- Jose Cuervo Especial \$51

### Vermouth

- Martini and Rossi Sweet \$26
- Martini and Rossi Dry \$26

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