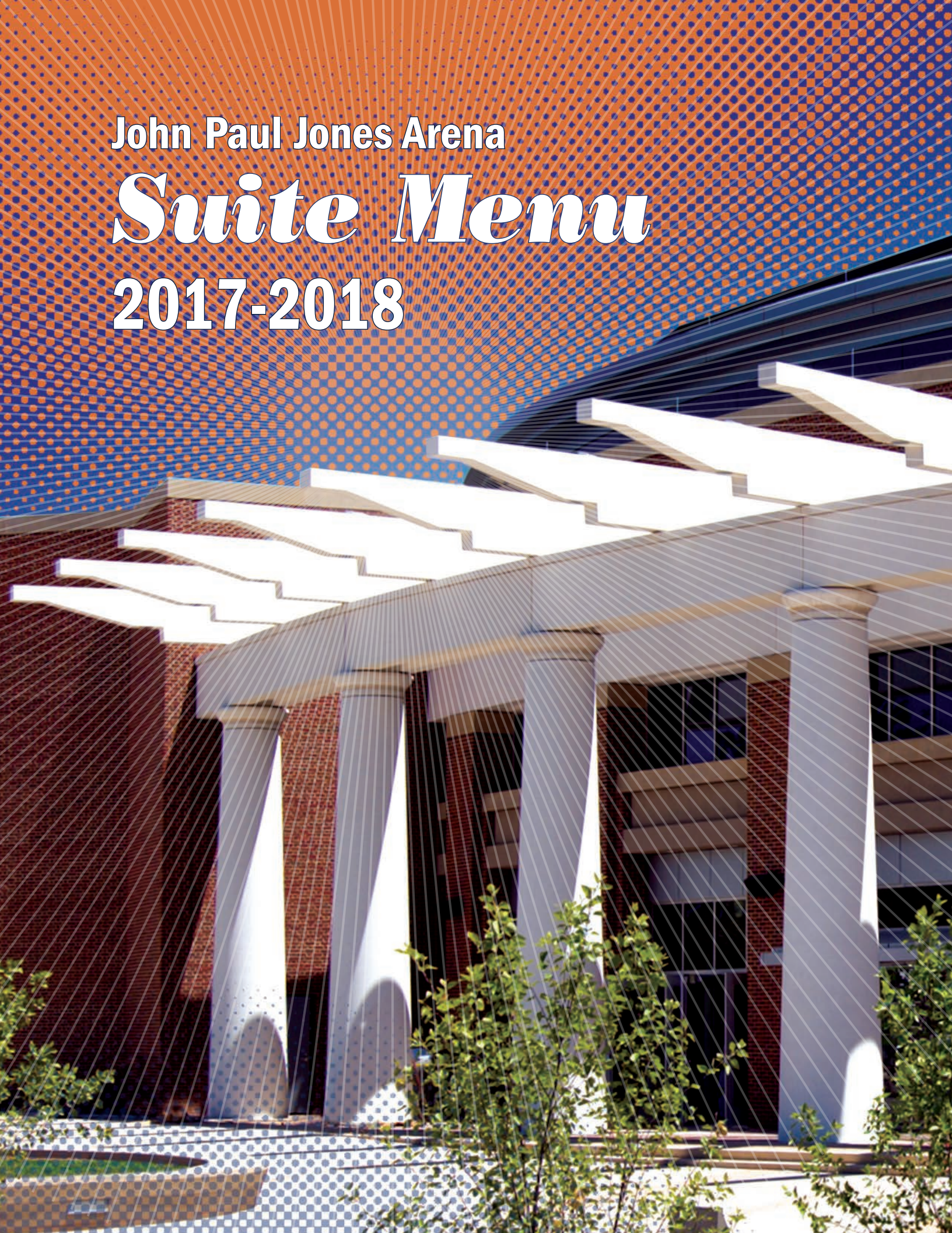


John Paul Jones Arena

Suite Menu




2017-2018



Welcome

Virginia Catering Company welcomes you for another exciting year of fabulous shows, heart pounding Virginia Basketball action, and spectacular concerts! We are committed to providing the highest quality menu selections, presented with service and style. Our John Paul Jones Arena suite menu features a wide array of menu items - appetizers, salads, desserts, entrees, and much more. We also offer a complete beverage and bar service. Let us make your event experience successful and delicious!

Menu Key

-  **Event Day Menu Item** (Basketball): Certain menu items are available for purchase on event day. These items are denoted with a basketball. Please notify your suite attendant if you wish to order additional items. Event Day menu items are also available for purchase when we get within three full business days of the event.
-  **Vegetarian Item** (Green Triangle): Vegetarian items do not contain meat, poultry, or fish, but may include egg and dairy products
-  **Made Without Gluten Containing Ingredients** (Orange Square): 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.



Placing an Order

Please place your order at least three full business days prior to your event date to ensure the availability of the menu items your desire. Our Event Day menu, denoted by basketballs, is available if you place your order within the three full business days, and available for purchase during the event.

To order your food and beverage order, please place your order online at www.virginiacatering.com and choose "Click Here to Place an Online Catering Order". To place your order online the menu can be found in the revolving carousel. 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.

Please note that at John Paul Jones Arena suite holders may also purchase select prepared food items, snack, 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 the clients and/or guests.

Suite Personnel

You may also request additional personnel exclusive to your suite. The rates for private suite personnel are as follows (four hour minimum required).

Catering Attendant: \$35/hr • Bartender: \$40/hr

Contact

Web: www.virginiacatering.com

Phone: 434.924.7274 • Fax: 434.982.2620

Email: suitecatering@virginia.edu





Lighter Options

Seasonal Fresh Fruit Tray 🍌 ▼ 🟠 (\$48/12sv) seasonal sliced fresh fruit served with sweet honey yogurt (40 Cal/2.5 oz)

Fresh Vegetable Tray 🍌 ▼ 🟠 (\$44/12sv) garden fresh vegetables served with ranch dip (120 Cal/5 oz)

Hummus Duo 🍌 ▼ (\$46/12sv) traditional and roasted red pepper hummus served with grilled pita points (290Cal/4oz)

Kale Caesar Salad ▼ (\$29/12sv) fresh kale tossed with parmesan cheese, fresh garlic croutons, and served with low fat caesar dressing (200Cal/6oz)

Chopped Salad ▼ (\$49/12sv) iceberg, romaine, radicchio, feta cheese, sliced red onions, grape tomatoes, croutons, and Kalamata olives served with low fat ranch dressing (270Cal/4oz)

Cranberry Almond Chicken Salad Wrap 🍌 (\$60/12sv) house-made cranberry almond chicken salad, lettuce, and tomato wrapped in assorted tortillas (200Cal/1ea)

Autumn Spinach Salad ▼ (\$49/12sv) fresh baby spinach with blueberries, strawberries, crumbled goat cheese, candied pecans, and topped with a balsamic vinaigrette (110 Cal/cup)

Endive Salad ▼ (\$48/24sv) local goat cheese stuffed endive with strawberries and herbs topped with chopped walnuts and honey drizzle (35 Cal/ea)

Whole Wheat Veggie Wrap ▼ (\$46/12sv) whole wheat wrap with hummus, smashed avocado, and filled with fresh vegetables (125 Cal/ea)

Papa John's Pizza

Each pizza is extra large and has eight slices. Pizzas must be ordered three full business days before a scheduled event. All pizzas will be delivered when gates open. (180-340 Cal/per slice)

Cheese ▼ (\$19/ea)

Sausage (\$23/ea)

Pepperoni (\$23/ea)

Veggie ▼ (27/ea)





Main Event

Roasted Turkey BLT (\$50/12sv) sliced roasted turkey, bacon, arugula, and tomato served with a dijon mayonnaise and sandwiched on grilled texas toast(290 Cal/1 ea)

Beef Hot Dogs 🍔 (\$68/12dgs) all beef hot dogs served with chili, sauerkraut, diced white onions, ketchup, mustard, relish, and buns (260-480Cal/1ea)

Pork Barbeque 🍔 (\$98/24sv) tender house smoked pulled pork barbeque served with coleslaw, barbeque sauce, and buns (420-710Cal/8oz)

Stadium Sausages (\$68/12sv) bratwurst and Italian sausages served with sauerkraut, caramelized onions, stone ground mustard, and soft buns (260-330 Cal/1 ea)

Southwest Flank Steak Sliders (\$70/12sv) sliced southwest marinated flank steak served with chipotle aioli and pico de gallo on Hawaiian sweet rolls (160 Cal/1 ea)

Jumbo Shrimp Platter 🍤 (\$165/50pcs) jumbo shrimp steamed and tossed with Old Bay seasoning served chilled with house cocktail sauce and lemon wedges (10-90Cal/1ea)

Loaded Tater Tots (\$46/12sv) fried golden brown tots topped with cheddar cheese, bacon bits, sour cream, green onions and served when the suite arrives (420 Cal/8oz)

Meatball Hoagies (\$46/12sv) warm meatball hoagies topped with cheese and marinara and served when the suite arrives (550 Cal/1 ea)

Barbeque Beef Brisket (\$103/24sv) house smoked chopped beef brisket served with Hawaiian sweet rolls, barbeque sauce, and diced white onions (220 Cal/3oz)

Southwest Chicken Nachos (\$50/12sv) warm tortilla chips topped with southwest pulled chicken, lettuce, pico de gallo, cheese, jalapenos, crema, and guacamole and served when the suite arrives (268 Cal/6 oz)

A La Carte

Virginia Country Ham Rolls (\$56/12sv) thinly sliced Virginia country ham served with honey mustard butter on Hawaiian sweet rolls (80 Cal/1ea)

Chicken Tenders 🍗 (\$76/25pcs) savory breaded chicken strips served with honey mustard dipping sauce (210-260Cal/1ea)

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/ea)

Mini Corn Dogs 🌽 (\$45/50pcs) bite-sized corn dogs (50 Cal/1ea)

Four Cheese Macaroni ▼ (\$52/12sv) handcrafted creamy four cheese gourmet macaroni (250 Cal/8oz)

Charcuterie (\$78/12sv) cured Italian meats, marinated olives, dried apricots, creole mustard, and sliced baguettes (30-410 Cal/1ea)

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

Southwest Turkey Wrap (\$46/12sv) roasted turkey, romaine hearts, grilled sweet corn, black beans, chipotle mayo, and topped with lime (250 Cal/per ea)

Seven Layer Dip ▼ (\$79/25sv) layers of southwestern favorites including refried beans, black beans, guacamole, cheddar cheese, pico de gallo, black olives, sour cream, and served with tortilla chips (490Cal/4oz)

Artisan Cheese Tray ▼ (\$69/12sv) assorted gourmet cheeses served with grapes, cranberries, and assorted crackers (290Cal/2.75oz)

Buffalo Chicken Wrap (\$54/12sv) grilled chicken, buffalo sauce, arugula, spring lettuce, bleu cheese chunks, and diced tomatoes wrapped in a fresh tortilla (300 Cal/ea)

Pimento Cheese Dip ▼ (\$35/12sv) pimento cheese dip in a bread bowl served with assorted crackers (210 Cal/4oz)

Gemelli Pasta Salad ▼ (\$49/12sv) gemelli pasta, black olives, grape tomatoes, red peppers, cucumbers, red onions, fresh basil, and topped with a light vinaigrette (150 Cal/1/2 cup)





Desserts

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 serving)

Assorted Gourmet Cookies 🍪 (\$27/2 dz) a freshly baked basket filled with chocolate chip, oatmeal raisin, sugar, and white chocolate macadamia nut cookies (240-260 Cal/ea)

Assorted Gourmet Cupcakes (\$32/dz) an assortment of gourmet cupcakes including vanilla, chocolate, lemon, and red velvet cupcakes (380Cal/1ea)

Celebration Cakes: 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 occasion. Add \$15 to any of the sizes for a photo-image cake and please email the photo to suitecatering@virginia.edu at least three full business days before the event.

- **Full Sheet** \$65/60sv (220 Cal/2" square serving)
- **Half Sheet** \$35/30sv (220 Cal/2" square serving)
- **Quarter Sheet** \$20/15sv (220 Cal/2" square serving)

Event Day Menu

The following items are available on event day. Snacks and non-alcoholic beverages can be purchased throughout the event. Alcohol can be purchased up until thirty minutes before the scheduled end time of an event.

Seasonal Fresh Fruit Tray 🍌 ▼ ■ (\$48/12sv) seasonal sliced fresh fruit served with sweet honey yogurt (40 Cal/2.5 oz)

Assorted Gourmet Cookies 🍌 (((\$27/2 dz) a freshly baked basket filled with chocolate chip, oatmeal raisin, sugar, and white chocolate macadamia nut cookies (240-260 Cal/ea)

Cranberry Almond Chicken Salad Wrap 🍌 (\$60/12sv) house-made cranberry almond chicken salad, lettuce, and tomato wrapped in assorted tortillas (200Cal/1ea)

Fresh Vegetable Tray 🍌 ▼ ■ (\$44/12sv) garden fresh vegetables served with ranch dip (120 Cal/5 oz)

Hummus Duo 🍌 ▼ (\$46/12sv) traditional and roasted red pepper hummus served with grilled pita points (288Cal/4oz)

Mini Corn Dogs 🍌 (\$45/50pcs) bite-sized corn dogs (50 Cal/1ea)

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)

Chicken Tenders 🍌 (\$76/25pcs) savory breaded chicken strips served with honey mustard dipping sauce (210-260Cal/1ea)

Pork Barbeque 🍌 (\$98/24sv) tender house smoked pulled pork barbeque served with coleslaw, barbeque sauce, and buns (420-710Cal/8oz)

Beef Hot Dogs 🍌 (\$68/12dgs) all beef hot dogs served with chili, sauerkraut, diced white onions, ketchup, mustard, relish, and buns (260-480Cal/1ea)

Snacks

Planters Individual Trail Mix 🍌 (\$30/16 bags) (150Cal/per 9 grams)

Butter Popcorn 🍌 ▼ (\$9/85oz) (80 Cal/1 cup)

Kettle Chips 🍌 (\$18/lb) with house-made Onion Dip (180 Cal/16 chips and 1 tbsp of dip)

Tortilla Chips 🍌 ▼ (\$18/lb) with fresh made pico de gallo (190 Cal/10 chips and 1/2 cup of pico de gallo)

Individually Bagged Snacks 🍌 (\$36/24 pkgs) individually wrapped assortment of snacks to include Goldfish, Nature Valley Granola Bars, Strawberry Gusher's, Snack Size Rice Krispy, Chex Snack Mix, and Smart Food White Cheddar Popcorn (80-200 Cal/ea)

BEVERAGES

All Beverages are Available Event Day

Non-Alcoholic

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 \$2.25/12oz
- Saratoga Sparkling Water \$3.50/12oz

Mixers

- Club Soda or Tonic Water \$5/liter (0 Cal/each)
- Bloody Mary Mix \$7/32oz (30 Cal/4oz)
- Sour Mix \$7/32oz (30 Cal/oz)
- Margarita Mix \$9/32oz (0 Cal/each)

Fruit Juices \$4/16oz (110-170 Cal/each)

- Cranberry
- Orange

Hot Beverages \$22/gallon

- Greenberry's Sumatra Coffee (0 Cal/8oz)
- Greenberry's Decaffeinated Coffee (0 Cal/8oz)
- Hot Water with Herbal and Regular Teas (0 Cal/8oz)
- Hot Water with Hot Chocolate Packets (200Cal/8oz)

Bar Fruit \$5/20pcs (0-10 Cal/each)

- Lemons
- Limes
- Cherries
- Olives

Wine

White Wines (130 Cal/5oz)

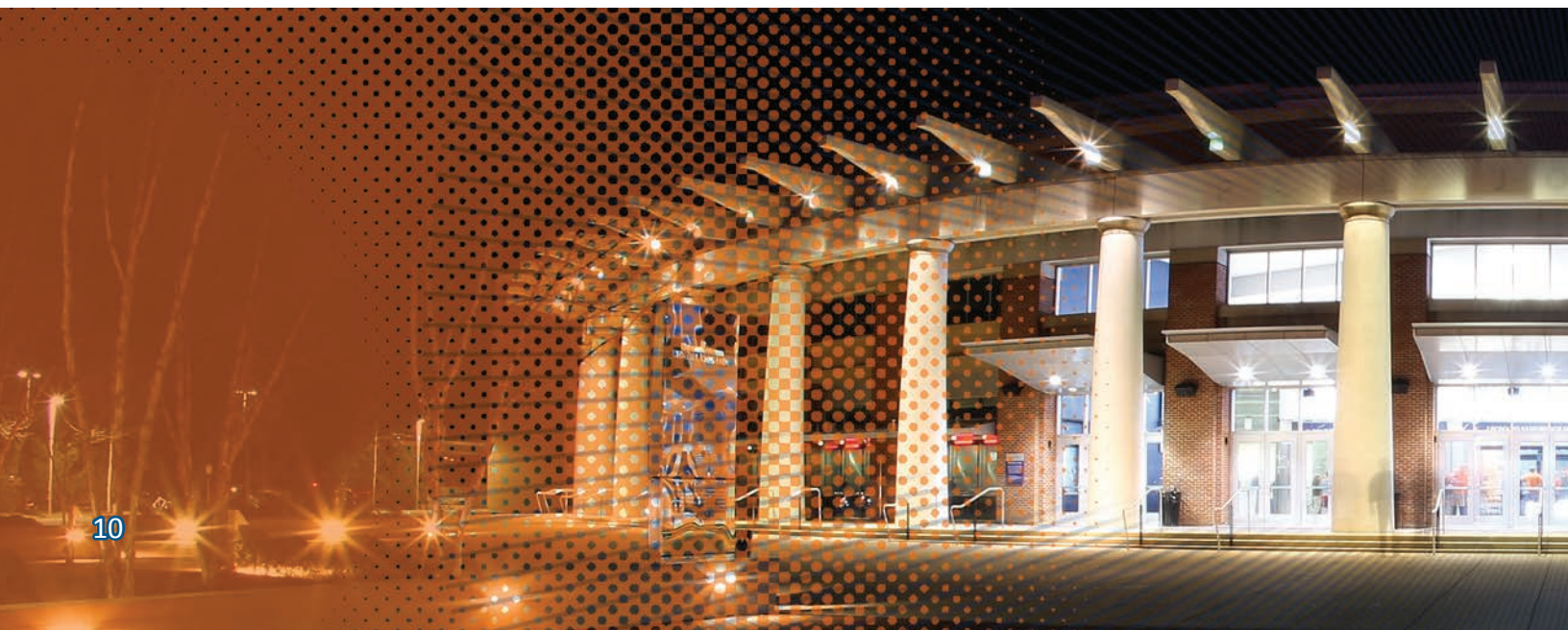
- Ingleside Pinot Grigio Virginia, \$35
- White Hall Chardonnay Virginia, \$29
- Riff Pinot Grigio Italy, \$32
- Angeline Sauvignon Blanc California, \$28
- Martin Ray Chardonnay Russian River, California, \$34
- Rappahannock Viognier Virginia, \$40

Red Wines (130 Cal/5oz)

- Lovington Rotunda Red Virginia, \$27
- White Hall Cabernet Franc Virginia, \$32
- Meiomi Pinot Noir California, \$38
- Ancient Peaks Cabernet Sauvignon California, \$39
- Jefferson Petit Verdot Virginia, \$38
- Zuccardi Malbec Argentina, \$27

Bubbly (130 Cal/5oz)

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



BEVERAGES

All Beverages are Available Event Day

Beer

Domestic Beer (90-150 Cal/bottle)
(\$17/6pk or \$55/case)

- Yuengling Lager
- Budweiser
- Bud Light
- Michelob Ultra

Local, Craft, Premium Beers, and Cider
(100-180 Cal/bottle)
(\$23/6pk or \$79/case)

- Devils Backbone Eight Point IPA
- Devils Backbone Vienna Lager
- Starr Hill Jomo Lager
- Blue Moon
- Corona
- Heineken
- Bold Rock Hard Cider
- Three Notch'd Minute Man IPA
- Three Notch'd 40 Mile IPA
- Three Notch'd Seasonal Beer
- Blue Mountain Full Nelson

Liquors

((70-150 Cal/1oz))

Scotch

- Glenlivet 12 Year Single Malt \$106
- Dewar's White Label \$66

Vodka

- Tito's Handmade Vodka \$65
- Absolut \$61
- Smirnoff \$40

Bourbon

- Maker Mark \$71
- Jack Daniels \$66
- Jim Beam \$46

Gin

- Bombay Sapphire \$76
- Beefeater \$60

Rum

- Goslings Black Seal \$60
- Bacardi Superior \$41

Tequila

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

Vermouth

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





UNIVERSITY *of* VIRGINIA JOHN PAUL JONES ARENA



VIRGINIA CATERING COMPANY

