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Afghan Kabob Palace 400 Emmet Street North



Afghan Palace Kabo... 400 Emmet Street North

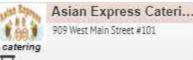


Al Carbon Chicken C... 1871 Seminole Trail **SWaM**





Asian Express 909 West Main Street #101





Avocado: A Creative ... 1700 East Main Street



Beer Run

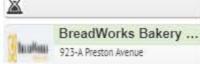


catering

Bellair Market 2401 Ivy Road

Belmont Pizza & Pub 221 Carlton Avenue







156 Carlton Road



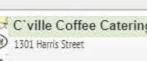




Ben & Jerry's Ice Cre... 1112 Emmet Street







Carpe Donut Catering 1715 Allied Lane





923-A Preston Avenue



C and O Restaurant ... 515 East Water Street





DaH Catering



Chick-fil-A - Fashion ... 1576 Rio Road East



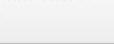
Corner Juice





SWaM





2200 Jefferson Park Avenue





Domino's Pizza - Mill... 1137 Millmont Street



Extreme Pizza



1551 East High Street

Dominos Commonw...



1147 5th Street SW



catering

BOHUTS

2075 Bond Street

5773 County Road 1217

Fardowner's Restaur...

Glorious Foods Cate...

Hank's Barbecue an...

Duck Donuts



Feast Catering

416 West Main Street



catering

19 East Frederick Street

Eric Stamer Catering

Firehouse Subs 820 29th Place Court (UVA)

1395 West Main Street



catering

catering

First Run Catering 30 Thomas Jefferson Parkway

335 Merchant Walk Square ...

Great Harvest Bread ...

1701 Allied Lane

Kona Ice

2119 Ivy Road

47 Mill Ln



435 Merchant Walk Square, ...

Guadalajara

2206 Fontaine Avenue

Fuzzy's Taco Shop



catering

catering

1709 Allied Lane

49 Bloomer Springs Road

catering

catering

SWaM

208 Montvue Drive

GoodWaffles&Co.

Harvest Moon Catering



catering

KIICHEN

catering

catering

HotCakes Catering

Kitchen Catering and...

Got Dumplings Food...

606 Rivanna Avenue





Ivy Provisions Catering



L'Etoile Custom Cate...



5857 Jarmans Gap Road



littlejohn'/

catering

Jersey Mikes Cville 2040 Abbey Rd, Suite 104

Littlejohns New York ...

Mouth Wide Open Fo ...

1427 University Avenue

SWaM KING POPS

HARVEST

catering

King Of Pops 3001 West Clay Street

400 East Market Street

Mochiko Cville

3352 Berkmar Dr

Market Street Market ..



catering

X

Mel's Cafe 719 West Main Street

Modern Nosh



catering

1321 West Main Street

Mellow Mushroom C...

Moe's Original Bar-B...



catering

catering

SWaM

Milan Indian Cuisine ... 1817 Emmet Street

Mona Lisa Pasta Cat...



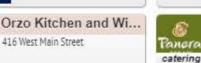
Mission BBQ 3912 Lenox Avenue



MARKET STREET

catering

365 Merchant Walk Square **SWaM**





111 West Water Street

121 Community Street

853 West Main Street



Panera Bread (Main ... 1121 Emmet Street North

catering Priya's Now Catering

1330 Elderberry Place



Papa Johns - Store 760



917 A Preston Avenue

1966 Rio Hill Center

1505 University Avenue

2171 Ivy Road, Suite 1

921 Preston Avenue



catering

catering

SWaM

catering

233 4th Street NW

202 10th Street NW

Pearl Island Catering

Red Hub Food Co. C ...

Take it Away Catering

2659 Scottsville Road



catering

114 10th Street



115 Elliewood Avenue

Peloton Station



X BBO

catering

POTBELLY

catering

SWaM

Roots Natural Kitchen 1400 Wertland Street

Potbelly Sandwich S...

The Barbeque Excha... 102 Martinsburg Avenue



catering

The Blue Ridge Cafe ...

Sandy Motley Catering

8315 Seminole Trail

The Space Downtow...

Vocelli Pizza Catering

Zoes Kitchen Caterin...



catering

X

Sticks Kebob Shop

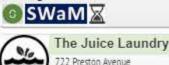
The Brick Oven



SWaM X The Catering Outfit

221 Carlton Road

115 Elliewood Avenue



catering

722 Preston Avenue

Take it Away Sandwi...

Vivi's Cakes & Candy 2248 Ivy Road

824 Hinton Avenue catering

The Local Catering



210 West Water Street catering



TRINITY

Trinity Irish Pub Cate...



CAFF 1954 Rio Hill Center catering SWaM 🗵

2203 Jefferson Park Avenue

Wayside Chicken Cat...

tropical Tropical Smoothie C...

SWaM





ZAXBY'S Zaxbys 1248 Emmet Street



zoës

catering

1857 Seminole Trail

973 Emmet Street



233 4th Street







SWaM

Standard lead time is 2 days notice for catering.

A Taste of Home Southern Cuisine (ATOHSC) is a locally-owned food truck and catering service providing excellent service to business professionals, students, blue-collar workers and the community at large. We provide a convenient, yet authentic home-cooked experience to people on the go with our mobile kitchen| we also partner with businesses and institutions to serve their internal and external customers with succulent, southern cuisine through our catering service. We secure our competitive advantage in the marketplace by providing consistent variety and value to our clientele.

4737 Blue Jay Way Charlottesville, VA 22911

phone: (434) 465-9164 alt. phone: (434) 465-9154

Hours

M-Sa: 6:30am to 9:30pm

Mini Mac Cups

Consists of macaroni and cheese.

Have feedback on this menu? Let us know!

Features american, SWaM

. .

Services Delivery, Pickup

Delivery Area UVA area.



varies

STARTERS

Temptin` Tasters

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

F : 101:1

Chicken Salad Puffs	varies	Fried Chicken Bites	varies
Consists of chicken salad in phyllo dough shells.		Served with Mississippi mambo sauce.	
Sweet Potato Country Ham Biscuits	varies	Spicy Blue Cheese Chicken Meatballs	varies
Shrimp Cocktail	varies	Rolled in Buffalo sauce.	
Silling Cockaii	varies	Mini Cajun Pork Sandwich	varies
Stuffed Mushrooms	varies	Zucchini Fritters	varies
Stuffed with your choice of pork or turkey sausage.		Zucciiiii riitteis	varies

Just for Dippin`

varies

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.

Spicy Chicken Wontons

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.

Roasted Beef and Veggies	varies	Momma`s Meatloaf	varies
Shrimp and Grits	varies	Eggplant Parmesan	varies
Chicken Croquettes	varies	Chicken Smothered in Mushroom Gravy	varies
Salmon Croquettes	varies	Assorted Fried Chicken	varies

SIDES

Side Dishes

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.

Squash, onions, carrots, and cheese blended in a creamy mixture topped with breadcrumbs and baked to a golden brown.	Mashed New Taters (Small)	\$23.00	Squash Casserole (Small)	\$26.00
Mashed New Taters (Large) \$58.00 Creamy new potatoes mashed and finished with dried parsley String Beans (Small) \$23.00 String Beans (Large) \$58.00 String Beans (Large) \$58.00 String Beans (Large) \$58.00 Blackeyed Peas (Small) \$23.00 Okra and Maters (Small) \$23.00 Collard greens seasoned and cooked with our without smoked turkey for flavor. (Greens are cooked with butter) Mama Di's Collards (Large) \$60.00 Okra and Maters (Small) \$23.00 Collard greens seasoned and cooked with our without smoked turkey for flavor. (Greens are cooked with butter) Mama Di's Collards (Large) \$60.00 Okra and Maters (Large) \$58.00 Fresh cut okra and tomatoes seasoned and boiled. Okra and Maters (Large) \$58.00 Fried Taters (Small) \$26.00 Fried diced potatoes, onions, and peppers seasoned to perfection. Fried Taters (Large) \$60.00 Fried diced potatoes, onions, and peppers seasoned to perfection. Sauteed Spinach (Small) \$23.00 Fresh spinach sauteed in olive oil with onions and seasonings Sauteed Spinach (Large) \$58.00 Fresh spinach sauteed in olive oil with onions and seasonings Suttery Cornbread Muffins Sauteed Spinach (Large) \$58.00 Fresh spinach sauteed in olive oil with onions and seasonings Sweet Potato Souffle (Small) \$26.00 Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Sweet Potato Souffle (Large) \$60.00 Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows.	Creamy new potatoes mashed and finished with dried parsley.			
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Sauteed Spinach (Large) \$58.00 (Large) Fresh spinach sauteed in olive oil with onions and seasonings Combread muffins drenched in butter and finished with a sprinkle of cinnamon. Order includes 36 muffins. Sweet Potato Souffle (Small) \$26.00 Broccoli and Cheese Cornbread \$12.00 Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Sweet Potato Souffle (Large) \$60.00 Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Muffins (Large)		4	Putton, Combroad Muffina	¢20 nn
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Sweet Potato Souffle (Small) Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Sweet Potato Souffle (Large) Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Sweet Potato Souffle (Large) Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Sinnamon. Order includes 36 muffins. Broccoli and Cheese Cornbread Muffins (Small) Order includes 12 muffins Broccoli and Cheese Cornbread Muffins (Large) \$34.00	Sauteed Spinach (Large)	\$58.00		
Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Sweet Potato Souffle (Large) Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Muffins (Small) Order includes 12 muffins Broccoli and Cheese Combread Muffins (Large) \$34.00	Fresh spinach sauteed in olive oil with onions and seaso	nings		sprinkle of
Sweet Potato Souffle (Large) Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Order includes 12 muffins Broccoli and Cheese Cornbread Muffins (Large) \$34.00	Sweet Potato Souffle (Small)	\$26.00	Broccoli and Cheese Cornbread	\$12.00
Sweet Potato Souffle (Large) \$60.00 Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. \$34.00 Muffins (Large)		ings and	Muffins (Small)	
Mashed sweet potatoes blending with butter and seasonings and topped with baked marshmallows. Broccoli and Cheese Cornbread Muffins (Large) \$34.00	Sweet Potato Souffle (Large)	\$60.00	Order includes 12 muffins	
topped with baked marshmallows. Muffins (Large)	(0 /	ings and	Broccoli and Cheese Cornbread	\$34.00
Order includes 36 muffins			Muffins (Large)	
			Order includes 36 muffins	

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 varies Egg Salad varies

Pork

Choose to have sliders instead of sandwiches.

Po' Boys

varies

Includes your choice of shrimp or beef sausage.

Chicken Salad varies

Ground Turkey or Beef Sloppy varies

Turkey and Cheese varies Joes

Classic BLT 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 varies Pumpkin Bites varies

Grand Ma's Peach Cobbler varies Sweet Potato Dumplings varies

Mississippi Mud Cake varies

BEVERAGES

Tea

Momma's Sweet Tea \$5.00

(Per gallon.) Serves fifteen (15) people.

Lemonade

Raspberry Lemonade \$5.00

(Per gallon.) Serves fifteen (15) people.

SERVICE WARE

Service Ware

Eating Utensils \$30.00 No Service Ware Needed varies

40 people



Order Now



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) 245-0095 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!

Features

international, middle eastern

Services

Delivery, Pickup

Special Charges Service Fee: 5% charge. All orders.

Delivery Area

Areas of Charlottesville, VA



STARTERS

Appetizers

Vegetarian Samosa \$3.00 Bolanee Kachalow \$3.00

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

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

Samosa Goshti \$3.50 Borani Badenjan varies

Includes four (4) pastry shells filled with seasoned ground beef.

Served with homemade garlic yogurt.

Includes fried eggplant steamed with seasoned tomato sauce, homemade garlic yogurt and dry mint. Served with nan.

Bolanee Gandana \$3.00 Anshak varies

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

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

Bolanee Kadu \$3.00
Includes a special turnover filled with butter nut squash, onions, and varies

special seasoning. Served with homemade garlic yogurt.

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

SOUP

Soups

Aush \$3.95 Maust-E-Kalar \$3.50

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.

Homemade yogurt mixed with diced cucumbers and dried mint.

SALAD

Salad

\$4.50 Salad

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

Lamb Tika Kabob

herbs.

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 nan.

Chicken Breast Kabob \$11.95 \$15.95 Chopan Kabob Includes pieces of chicken breast marinated in special spices and Includes cuts of tender lamb chop marinated in special spices and Chicken Tandoori \$15.95 Kabob-E-Bargh \$13.95 Includes half of a chicken marinated in special tandoori spices. Includes top sirloin marinated in a special blend of spices, served with broiled tomatoes and onions. Chicken Chaplee Kabob \$11.95 \$15.95 Sultani Kabob Includes ground chicken mixed with chopped onions, tomatoes, fresh cilantro and special dried hot pepper and seasoning. Includes a skewer of Bargh and a skewer of Kofta, served with broiled tomatoes and onions. \$10.95 Chicken Kofta Kabob

\$11.95 Kofta Kabob

Includes ground chicken seasoned with special spices and herbs. Includes ground sirloin seasoned with special spices and onions.

\$12.95

Chalow Kabob Includes chunks of tenderloin marinated in special sauces and

Includes your choice of kabob (chicken, lamb or beef) served with rice and a vegetable side.

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.

Spicy Fish Kabob \$12.95 Shrimp Kabob \$13.95

Includes chunks of tilapia marinated in fresh spices and herbs.

Salmon Kabob \$13.95

Includes chunks of salmon marinated in special spices and herbs.

herbs. Served with grilled onions and tomatoes.

Includes jumbo succulent shrimp marinated in special spices and

Palace Combination Plates

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

Combination # 1 \$12.95 Combination # 3 \$13.95

Includes a combination of chicken breast kabob and kofta kabob.

Combination # 2 \$12.95

Includes a combination of lamb tika kabob and kofta kabob.

Includes a combination of lamb tika kabob and chicken breast kabob.

Combination # 4 \$15.95

Includes a combination of lamb tika kabob, chicken breast kabob and kofta kabob.

ENTREES

Complete Dinners

Complete Dinner for Two \$40.00 Complete Dinner for Six \$100.00

Includes bolanee gandana, four (4) samosa, a small borani bademjan, chicken breast kabob and qabuli palow. Served with salad, nan and firnee and baklawa. Comes with your choice of tea or coffee. (Please use the ``special instructions`` button to indicate tea or coffee and how many of each.)

Complete Dinner for Four \$80.0

Includes bolanee kadu, four (4) samosa, a large aushak, lamb tika kabob, chicken kofta kabob, chicken breast kabob and qabuli palow. Served with salad, nan and firnee and baklawa. Comes with your choice of tea or coffee. (Please use the ``special instructions`` button to indicate tea or coffee and how many of each.)

Includes bolanee kadu, bolanee gandana, bolanee kachalow, a large borani bademjan, qurma chalow, qabuli palow, lamb tika kabob, chicken breast kabbob, kofta kabob and chicken chaplee kabob. Served with salad, nan and firmee and baklawa. Comes with your choice of tea or coffee. (Please use the "special instructions" button to indicate tea or coffee and how many of each.)

Complete Dinner for Eight \$140.00

Includes a large aushak, a large borani bademjan, eight samosa, bolanee gandana, bolanee kachalow, qabuli palow, chicken tandoori, manto, lamb tika kabob, chicken breast kabob, kofta kabob, murgh chalow and beef chaplee kabob. Served with salad, nan and firnee and baklawa. Comes with your choice of tea or coffee. (Please use the "special instructions" button to indicate tea or coffee and how many of each.)

DESSERT

Desserts

Firnee \$3.00 Baklawa \$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

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 \$2.00

(Each.) (Each.)

Diet Coke \$2.00 Diet Sprite \$2.00

(Each.) (Each.)

Water

Dasani Water \$2.00

(Each.) Served in a 20-oz bottle.

Tea (Chai)

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 Sabzi Chalow \$12.95 Traditional Afghan brown rice over lamb, topped with raisins and Afghan white rice served with sauteed chopped spinach and tender pieces of lamb. Qurma Chalow \$12.95 Aushak \$11.95 Afghan white rice served with lamb curry. Boiled dumplings stuffed with seasoned leeks and herbs, topped with garlic yogurt and meat sauce. (Also available in vegetarian Murgh Chalow \$10.95 Afghan white rice served with chicken curry. \$12.95 Manto

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 Bamia \$10.95 Includes a skewer of fine vegetables served with rice and fresh Includes fresh okra sauteed with onions and plum tomatoes, Afghan bread. simmered in a light tomato sauce. \$9.95 \$9.95 Sabzi Kachalow Includes sauteed chopped spinach seasoned with herbs and Includes freshly cut potatoes sauteed in olive oil, turmeric and onions, simmered in a light tomato sauce with spices. spices. Vegetarian Combo Kadu \$10.95 \$12.95

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

Includes your choice of three (3) vegetable sides.

SIDES

Side Dishes

Quormey Gosht (Lamb Curry)	\$6.50	Quormey Murgh (Chicken Curry)	\$5.95
Kadu (Butternut Squash)	\$4.95	curry	
D 1 (0)	AF.05	Salad	\$4.50
Bamia (Okra)	\$5.95	Our house salad is prepared with Romaine, kale, cabbage, shredded carrots, cucumber, tomatoes and house dressing.	
Kachalow (Potato)	\$4.50	, , ,	
The state of	Ų 1100	Nan (Bread)	\$3.00
Sabzi (Spinach)	\$5.50	Rice	\$4.50
			\$4.30
Nakhud (Chickpeas)	\$4.50	Includes your choice of white or brown rice.	
		Topping of Raisins and Carrots	\$2.00

LUNCH SPECIALS

Lunch Specials

Kabob Wrap	\$8.50	Falafel	\$6.95
Includes your choice of kabob (chicken breast, lamb tike kabob) wrapped with lettuce, tomatoes, onions and hon dressing served with French fries.		Veggie balls of fava beans, parsley, onions, m and tahini.	int, Romaine, tomato
Gyro Wrap	\$7.50	Hummus	\$6.95
Gy10 Wiap	\$1.50	A classic puree of roasted chickpeas with tahii	ni (sesame butter) and
Chunks of gyro with lettuce, tomato, onions and tsatziki served with a side of French fries.	sauce	lemon juice. Served with pita bread.	,

Gyro Platter \$9.50

Chunks of gyro with lettuce, tomato, onions and tsatziki sauce served with homemade nan.



Order Now



SWaM

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 it's 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) 234-3794 alt. phone: (434) 409-7659

Hours

Every Day: 11am to 9pm

Features

international, mexican, other, SWaM

Services

Delivery, Pickup, Dine In

Special Charges

Service Fee: 15% charge. All orders.

Delivery Area





CHARCOAL ROTISSERIE CHICKEN

Charcoal Rotisserie Chicken

(Priced per whole chicken.) Each chicken serves 2-4 people.

Whole Charcoal Rotisserie

\$12.99

Chicken

(Per Chicken) Composed of one (1) whole chicken, cut into four (4) quarters, two each of white meat and dark meat. Served with your choice of two (2) salsas. Add additional salsa (8-ounce containers) 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
Churros	varies	Prepared with spring onions.	
Churros	varies	Mac and Cheese	varies
Cole Slaw	varies	Mashed Potatoes	varies
		Mastied Polatoes	varies
Fried Plantains	varies	Mexican Rice	varies
Choose to add plantain sauce for an extra charge.		Wexical Rice	varies
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, cucuml shredded carrots and cilantro. Served with your choice of c			

Premium Side Dishes

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

varies

varies

Cactus (Nopalitos) varies Roasted Vegetables varies

Roasted cactus. Chorizo may be added for an extra charge.

Street Corn (Elote con varies

Mayonesa)

Esquites varies Mexican street corn on the cob served on a stick with mayonnaise, rolled in Cotija cheese and sprinkled with chili powder and lime zest.

Composed of sweet corn seasoned with fresh epazote and jalapeños topped with mayonnaise or sour cream, Cotija cheese, lime and chile powder.

Sweet Potatoes (Camote)

Filled Churros

Baked over charcoal and topped with your choice of sweet cream or chipotle crema.

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

Frijoles Charros varies

Simmered pinto beans with chorizo, bacon and Roma tomatoes.

charge.

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	Carnitas Burrito	\$8.50
Flour tortilla filled with chicken, lettuce, avocado, black be cheese and sour cream.	eans, rice,	Chile Relleno Burrito	\$8.50
Pastor Pork Burrito	\$8.50	Picadillo Burrito	\$8.50
Flour tortilla filled with pork, lettuce, avocado, black beans	s, rice,	Picadillo Buffito	\$0.30
cheese and sour cream.		Eggs, Potatoes & Bacon Burrito	\$8.50
Beef Burrito	\$8.50		
Flour tortilla filled with beef, lettuce, avocado, black beans cheese and sour cream.	s, rice,		
Vegetarian Burrito	\$8.50		

EMPANADAS

Empanadas

(Priced per empanada, minimum of fifteen (15), please.)

Chicken Empanada \$2.50 Beef Empanada \$2.50

SANDWICHES

Sandwiches

(Priced per sandwich, minimum of fifteen (15), please.)

Cemita Sandwiches

\$.99

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

DESSERT

Desserts

Available in round or rectangular.

Filled Churros varies Three Leches Cakes varies

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

Whole Flan \$21.00

Approximately eight (8) slices.

BEVERAGES

Soda

Served in a 16-ounce cup.

Coca-Cola	\$1.95	Sprite	\$1.95
(Each)		(Each)	
Diet Coke	\$1.95	Fanta	\$1.95
(Each)		(Each)	
Mr. Pibb	\$1.95		
(Each)			

Water

Served in a 16-ounce bottle.

\$1.95 **Bottled Water**

(Each)

Horchata

Served in a 16-ounce cup.

\$1.95 Horchata

(Each)

Lemonade and Iced Tea

Served in a 16-ounce cup.

\$1.95 \$1.95 Lemonade Iced Tea

(Each) (Each) Served in your choice of sweet or unsweetened.

SERVICE WARE

Service Ware

(Priced per person.)

Paper Products \$1.25 No Service Ware Needed varies

(Per Person) Includes eating utensils, napkins, plate and cup.



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 barbeques, whole pig roasts, shrimp and clam boils, lobster and clam bakes, oyster roasts, fish frys 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) 465-1247

Hours

Every Day: 24 hours

Have feedback on this menu? Let us know!

Feature american

Services Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$40



STARTERS

Appetizers by the Dozen

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

Lump Crab in Marinated Mushrooms	\$34.00	Spinach and Feta Phyllo Triangles	\$21.00
Topped with cheese.		Prepared with fresh basil.	
Toasted Rounds, Salmon,	\$21.00	Scallops Wrapped in Bacon	\$28.00
Cream Cheese and Capers Toasted bread rounds topped with salmon, cream cheese capers.	and	Shrimp Wrapped in Bacon	\$28.00
Shrimp Toast Points	\$24.00	Spicy Chicken Drummies Served with celery and ranch.	\$18.00
Shrimp with cucumbers, prosciutto and cream cheese ser toast points.	ved on	Italian Meatballs	\$16.00
Pinwheel Party Sandwiches	\$18.00	Italian meatballs prepared in a spicy BBQ sauce.	
Prepared with assorted meats and salads.		Mini Crab Cakes	\$28.00
Parker House Rolls	\$18.00	Prepared with champagne mustard dill.	
Prepared with your choice of roast beef, turkey or ham an mayonnaise.	d herb	Chicken Sate	\$19.00
Biscuits with Country Ham and	\$18.00	Marinated in a teriyaki sauce.	
Champagne Mustard	\$10100	Beef Sate	\$19.00
	440.00	Marinated in a teriyaki sauce.	
Mini-Rolls with Country Ham and Champagne Mustard	\$18.00	Grilled Chicken on French Bread	\$19.00
Tomato Rounds, Smoked	\$16.00	Prepared with pesto mayonnaise and sun-dried tomato.	
Mozzarella and Roasted Red		Assorted Mini-Quiches	\$18.00
Peppers		Prepared with seafood or spinach and cheese.	
Smoked Turkey Canapes Prepared with cream cheese and cucumbers.	\$16.00		
Assorted Triangle Party Sandwiches	\$18.00		

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	Oysters on the Half-Shell	\$60.00
Available in your choice of sizes.		Serves 8-12 guests.	
Spiced Shrimp Platter	\$40.00	Shrimp Supreme	\$120.00
Serves 12-18 guests.		Seventy-five (75) extra-large shrimp. Serves 30-60 guest	s.
Cocktail Claw and Shrimp	\$60.00		

Serves 12-18 guests.

Create Your Own Seafood Platters

Small Seafood Platter	\$60.00	Large Seafood Platter	\$110.00
(Serves 6-12 guests.) Includes your choice of three (3) or four (4) seafood items.		(Serves 18-24 guests.) Includes your choice of five (5) or six (6) seafood items.	
Medium Seafood Platter	\$80.00	Extra-Large Seafood Platters	\$140.00
(Serves 12-18 guests.) Includes your choice of four (4) or seafood items.	five (5)	(Serves 24-30 guests.) Includes a larger quantity of your five (5) or six (6) seafood items.	r choice of

Meat and Cheese Platters

Small Meat and Cheese Platter \$40.00 Large Meat and Cheese Platter \$80.00

(Serves 6-12 guests.) Includes two (2) meats and two (2) cheeses. (Serves 18-24 guests.) Includes four (4) meats and three (3)

cheeses.

Medium Meat and Cheese \$60.00

Platter

(Serves 12-18 guests.) Includes three (3) meats and two (2) cheeses.

Extra-Large Meat and Cheese

Platter

(Serves 24-30 guests.) Includes a larger quantity of four (4) meats

\$100.00

and three (3) cheeses.

Gourmet Party Platters

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

Fruit and Cheese Platter \$60.00

Includes assorted fruits and gourmet cheeses.

Pinwheel Party Sandwich \$60.00

Platter

Includes twenty-four (24) assorted pinwheels.

\$80.00 Party Sandwich Platter

Includes twenty-four (24) assorted quarter sandwiches.

SALAD

Side Salads

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

Pasta Salad \$9.00

(Priced per pound. Five (5) pound minimum, please.)

Cole Slaw \$6.00

(Priced per pound.

Tossed Salad varies

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

PACKAGES

Tier One Dinner Menu

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

Chicken Breast with Wine and Herb Sauce	\$16.00	Chicken Breast with Marinara Sauce and Cheese	\$14.00
Quarter Chicken with Garlic and Rosemary	\$14.00	Wild Caught Atlantic Salmon Filet	\$28.00
Pork Loin Roast Prepared in mango chutney sauce.	\$18.00	Prepared in a lemon-dill sauce. Grilled or Blackened Tuna with Salsa	\$29.00
London Broil	\$21.00	Jumbo Lump Crab Cake	\$24.00
Served in a mushroom burgundy sauce. Choice Sirloin Steak with	\$24.00	Prepared with a champagne sauce.	\$24.00
Caramelized Onions		Turkey Breast Served with dressing, cranberry sauce and gravy.	\$14.00
N.Y. Strip or Rib Eye Coated with peppercorn and garlic.	\$28.00	Fried Chicken with Gravy	\$10.00
Tenderloin Roast	\$32.00	Two (2) pieces.	

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.

Lobster and Shrimp Newburg Served over rice.	\$24.00	Spaghetti Pasta with a Meat Sauce	\$14.00
Four Cheese Meat Lasagna	\$14.00	Angel Hair Pasta with a Meat	\$14.00
Shrimp Creole	\$18.00	Sauce	
Served over rice.		Chicken with Veggies Over	\$18.00
Sirloin Beef Tips	\$18.00	Pasta	
Served over noodles.		Served in a creamy wine sauce.	
		Chicken Breast with Marinara Sauce and Cheese	\$14.00

Tier Two Dinner Menu

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

Oven Roasted Tenderloin of	\$36.00	Grilled Mahi Mahi	\$24.00
Beef		Served with roasted corn and black bean salsa.	
Prepared with sherry mushroom demi-glace.		Shrimp Jambalaya	\$24.00
Baked Chicken Breast	\$18.00		
Prepared with mushrooms and roasted onions.		Baked Flounder with Crab	\$26.00
Roast Pork Loin with Mango	\$18.00	Imperial	
Chutney		Shrimp and Tilapia Etouffee	\$21.00
Garlic and Rosemary Crusted Lamb	\$39.00	Served with wild rice.	
Prepared with natural juices.			
House Roasted Half-Chicken	\$18.00		
Prepared with fresh herbs and lemon.			
Filet Mignon	\$39.00		
Crusted with bleu cheese and caramelized onions.			
Classic London Broil	\$18.00		
Prepared with Marsala glazed mushrooms.			
Pan Seared Fillet of Salmon	\$28.00		
Prepared with champagne dill cream sauce.			

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.

Combo Dinner #1	\$12.00	Southern Fried Chicken and	\$14.00
Includes our homemade pulled pork BBQ, hamburg	gers and hot	Pulled Pork BBQ #3	
dogs.	644.00	Anderson's own Southern fried chicken paired wit pulled pork BBQ.	h our homemade
Homemade Hand-Pulled Pork	\$14.00	F	
BBQ #2			

ROASTS

Oyster Roast

CALL FOR QUOTE Serving from 20 – 400 people. Pick your favorite type of oysters: James River, Rappahannock, Sea Sides, Chincoteague, Blue Points, Mi 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.)

Buns \$6.00

(Priced per dozen.)

Baked Beans \$6.00

(Priced per pound.

Homemade Baked Macaroni \$10.00

and Cheese

(Priced per pound.

Mashed Potatoes \$8.00

(Priced per pound.

Vegetable Side Dishes

(Priced per pound. Five (5) pound minimum, please.)

Slow Braised Southern Green	\$8.00	Grilled Marinated Vegetables	\$8.00
Beans		(Priced per pound.) Prepared with fresh thyme and olive oil	
(Priced per pound. Prepared with smoked ham.		Glazed Baby Carrots	\$8.00
Buttered Asparagus with	\$8.00	(Priced per pound. Prepared with brown sugar and black pe	pper.
Charred Cherry Tomatoes		Potatoes	\$8.00
(Priced per pound.		(Priced per pound.	
Creamed Corn and Crispy	\$8.00		

Onions

(Priced per pound.

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

Dessert

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

Cookies	varies	Cobblers	varies
Please call for pricing.		Please call for pricing.	
Brownies	varies	Key Lime Pie	varies
Please call for pricing.		Please call for pricing.	
Dessert Bars	varies	Strawberry Shortcake	varies
Please call for pricing.		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 \$12.00

lce



Order Now





Standard lead time is 7 days notice for catering.

Full service custom catering, based in locally procured foods and sustainable practices. Can assist with everything needed, from food and beverage, to staffing, design and location.

A service fee covering delivery costs is charged on all orders

1304 East Market Street Suite C Charlottesville, VA 22902

phone: (434) 971-7720

Hours

Su-F: 9am to 5pm

Have feedback on this menu? Let us know!

Features

international, mediterranean, Zero Waste

Services

Delivery, Pickup, Dine In

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

Delivery Area Areas of Charlottesville, VA



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.

Passed Appetizers varies Dessert varies

Spring pea cakes with cucumber-herb creme Fraiche, as well as APimento's signature crab cakes with avocado salsa.

Parfait with fresh strawberries, lavender whipped cream and pine nut cookie crumb double-dark chocolate tart.

First Course varies Beverages varies

Salad of local spring lettuces and herbs, roasted heirloom tomatoes, Caromont chevre and citrus vinaigrette.

Iced hibiscus tea with honey and lime, or minted limeade (served sparkling or still.) Coffee and tea service is also available.

Main Course varies

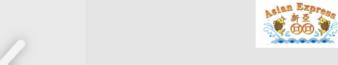
Local, pastured citrus-herb roasted chicken, served over Wade's Mill polenta, accompanied by spring vegetable saute (asparagus, artichoke hearts, fava beans, haricots vert and basil and brown butter sauce.) The vegetarian option is an elaborated plate as above, of polenta, vegetable saute and roasted wild mushrooms persillade. Served with rustic breads and breadsticks with olive oil and Piedmont butter.

SERVICE WARE

Service Ware

No Service Ware Needed varies

Order Now



Order Now





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

909 West Main Street #101 Charlottesville, VA 22903

phone: (434) 979-1888 alt. phone: (434) 979-8822 alt. fax: (434) 979-1875

Hours

Every Day: 10:30am to 10:30pm

Have feedback on this menu? Let us know!

....

Features chinese, international, SAME DAY

Services Delivery, Pickup

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

Delivery Area Areas of Charlottesville, VA



STARTERS

Appetizers Party Trays

Pork Egg Roll	\$20.00	Steamed Dumpling	\$24.00
Ten (10) pieces.		Twenty (20) pieces.	
Vegetable Egg Roll	\$20.00	Chinese Donut	\$11.00
Ten (10) pieces.		Twenty (20) pieces.	
Fried Cheese Wonton	\$19.00	Cho Cho Beef	\$21.00
Twenty (20) pieces.		Ten (10) sticks.	
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.		Chicken with Broccoli	\$12.00	
Szechuan Chicken	\$12.00	Prepared with brown sauce.	\$12.00	
Spicy.		Chicken with Mixed Vegetables	\$12.00	
Chicken with Garlic Sauce	\$12.00	Prepared with brown sauce.	Ų 1 <u>2</u> 133	
Spicy.		Sweet and Sour Chicken	\$12.00	
General Tso's Chicken	\$12.00			
Spicy, sweet and deep-fried chicken.				
Orange Chicken	\$12.00			
Spicy.				

Beef

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

Hunan Beef	\$12.00	Pepper Steak	\$12.00
Spicy.		Prepared with brown sauce.	
Szechuan Beef	\$12.00	Beef with Broccoli	\$12.00
Spicy.		Prepared with brown sauce.	
Beef with Garlic Sauce	\$12.00	Double Delight	\$12.00
Spicy		Includes heef and chicken with a hrown sauce	

Pork

(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 Roast Pork	\$12.00	Roast Pork with Mixed	\$12.00
Spicy.		Vegetables	
Pork with Garlic Sauce	\$12.00	Prepared with brown sauce.	

Spicy.

Shrimp

(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 Shrimp	\$12.00	Shrimp with Broccoli	\$12.00
Spicy.		Prepared with brown sauce.	
Shrimp with Garlic Sauce	\$12.00	Shrimp with Mixed Vegetables	\$12.00
Spicy.		Prepared with brown sauce.	

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.

Hunan Vegetable	\$12.00	Vegetable Delight	\$12.00
(Spicy.) Includes broccoli, mushrooms, Napa cabbage and	l zucchini.	Prepared with brown sauce.	
Mixed Vegetables with Garlic	\$12.00	Tofu with Vegetable in Garlic	\$12.00
Sauce		Sauce	
Spicy.		Spicy.	
Hunan Broccoli	\$12.00	Hunan Tofu with Vegetable	\$12.00
Spicy.		(Spicy.) Includes broccoli, mushrooms, Napa cabbage and	zucchini.
Broccoli Delight	\$12.00	Tofu with Vegetable in Brown	\$12.00
Prepared with brown sauce.		Sauce	

Lo Mein (Noodle)

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

Vegetable Lo Mein	\$12.00	Beef Lo Mein	\$12.00
Chicken Lo Mein	\$12.00	Shrimp Lo Mein	\$12.00
Pork Lo Mein	\$12.00	Combination Lo Mein	\$12.00
		Includes chicken, shrimp and beef.	

Fried Rice

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

Vegetable Fried Rice	\$12.00	Beef Fried Rice	\$12.00
Chicken Fried Rice	\$12.00	Shrimp Fried Rice	\$12.00
Pork Fried Rice	\$12.00	Combination Fried Rice	\$12.00
		Includes chicken, shrimp and beef.	

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20-Ounce bottle.

		ourse some.	
Coke	\$2.35	Ginger Ale	\$2.35
Diet Coke	\$2.35	Root Beer	\$2.35
Coke Zero	\$2.35	Pibb Xtra	\$2.35
Sprite	\$2.35		
	20	Tea 0-Ounce bottle.	
Peak Sweetened Tea	\$2.35	Peak Green Tea	\$2.35
Peak Unsweetened Tea	\$2.35		
		Juice	

20-Ounce bottle.

Orange \$2.35 Cranberry \$2.35

Apple \$2.35

Paper products are included.

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies



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!

Features

american, french, international, mexican, SAME DAY, spanish

Services

Delivery

Special Charges
Service Fee: 15% charge. Orders between \$5 and \$20000.

Delivery Area

Areas of Charlottesville, VA



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 chafing dishes and service ware will be 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

\$19.9

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 included: 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 crare 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 (8 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	Irish Oatmeal	\$2.50
(8-Ounces) An assortment of smoothies prepared with chef of seasonal fruit.	's choice	(4-Ounces) Prepared with milk, raisins and brown sugar.	
	¢2.50	Southern Grits	\$1.95
Greek Yogurt	\$2.50	(4-Ounces)	
(Priced per Each) Includes assorted cups of Greek yogurt.		Code Marcell	¢2.50
Homemade Granola	\$2.50	Swiss Muesli	\$2.50
(2-Ounces) Served with two percent (2%) milk.	42.00	(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

\$16.95

Chicken and Steak Cookout

\$21.95

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 carrotginger 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 (1.5-2 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 a 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 antipasti salad with fresh mixed greens, marinated artichokes, roasted red pepper, feta, red onions and red wine vinaigrette. Dessert will be Italy's classic espresso tiramisu. Beverages include ice water and unsweetened iced tea.

(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 chipped 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 adobo chicken, chipotle marinated carne asada with sauteed 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

\$15.95

Cookout

(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 com 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) Balsamic Vinaigrette
(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 ChipsTray of Assorted Cookies
(Vegetarian)Bottled Waters

BOXED LUNCH

Gourmet Boxed Lunches

Chef Montiel'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 (no box

Salads & Half Wraps Display

\$13.00

Mixed Greens Salad (Vegan, GF, DF) Balsamic Vinaigrette (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

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. 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 varies

Coffee service is available please call to inquire.

Tea

Tea Service varies

Tea service is available please call to inquire.

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 Service Ware Needed varies

(Priced Per Person) Compostable plates, cups and cutlery are available. Please order the amount required for your guests.

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



Order Now





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 -

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 Carlton 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)

american, burgers, SAME DAY

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$15



STARTERS

Appetizers

Beer Run Nachos varies Chicken Wings \$10.95

Corn tortilla chips, organic red tomatoes, organic red onions, all natural pepper Jack cheese, jalapeños 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.

(One Dozen) Our all-natural chicken wings are grilled and roasted and topped with your choice of sauce.

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 Avocad

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 lettuces, organic spinach, carrots, artichoke hearts, cucumber, organic cherry tomatos, 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 delicatessen 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 \$9.95 \$8.95 Wild Vine

Our vegan specialty sandwich is prepared with cucumber, avocado, tomato, daikon sprouts, red onions, spinach, and house lemonpepper hummus, between fresh slices of our house-baked beer

Bernini Panini Roast Beef Reubenesque

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 teamed with Havarti cheese and black pepper bacon. Prepared with Romaine lettuce and topped with our house cranberry walnut tapenade between slices of house baked beer bread

\$9.95 The Downtowner

All-natural chicken salad prepared Waldolf-style with apples, organic lettuce, and red onion. Served in a sundried tomato wrap with a side choice of coleslaw, pasta salad, or potato salad. This chicken salad wrap in 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 beerhorseradish 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.

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.

\$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

House-smoked all-natural pulled pork, back forest ham, housemade 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

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.

New Frontier Bison Burger

\$13.95

Karma Burger

\$11.50

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

Local NoBull 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.

New Trail Runner

\$8.95

Karma Chameleon Burger

\$11.50

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.

fresh daikon sprouts, avocado, red onions, havarti cheese and house paprika mayo.

Vegqie Dog \$4.50

Local NoBull Burger, the Gourmet Veggie Burger is served with

Wild Vine \$8.95

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.

Our vegetarian hot dog is served with house-made mustard and our

house-made spicy vinegar cole slaw on a pretzel roll.

Bernini Panini \$9.95

Fresh mozzarella, Roma tomatoes and spinach are teamed 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.

Organic Beef Hot Dog

\$4.50

The Rock Barn Bratwurst

\$10.95

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.

Veggie Dog \$4.50

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

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.

Double Dog Dare

\$10.95

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

Dogs and Brats

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

Organic Beef Hot Dog	\$4.50	The Rock Barn Bratwurst	\$10.95

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.

Veggie Dog \$4.50

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

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.

Double Dog Dare \$10.95

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

DESSERTS

Brownies

Priced Per Brownie

Brownie \$3.50 Blondie \$3.50

Brownie (GF) \$3.50

Cookies

Priced Per Cookie

Ginger Spice \$3.50 Peanut Butter \$3.50

Cakes

Chocolate Cake \$65.00

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!

Craft Root Beer	\$1.99	Bottle Organic Sweet Tea	\$2.50
Craft Ginger Ale	\$2.50	San Pelligrino Flavored	\$1.50
Bottled Water	\$1.50	Beverages	4
Organic Lemonade	\$2.50	Local Kombucha	\$3.75

SERVICE WARE

Service Ware

Paper Products	varies	No Service Ware Needed	varies
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We supply the necessary paper products.

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









Order Now

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) 971-6608 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 - \$499.99

\$20 delivery fee for orders \$74.99 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.

Vegetable Platter

Mini-Country Ham Biscuits

make these extra special.

\$20.00

We choose the most colorful and fresh produceavailable and artistically arrange them around a bowl of our homemade herb dip. A healthy addition to a tailgate or picnic.

Fruit and Cheese Tray

\$48.00

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.

Packages

These selections serve twelve (12).

The Tailgator

\$110.00

Chicken Meal Package

\$80.00

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.

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 easytailgate or office

Kites country ham- Virginia's best country ham, supplies us with

ham for our mini-biscuits. We can add butter or honey mustard to

Chili Meal \$120.00

Our hi-octane chili puts us on the map! We offer all the fixin's for a chili 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.

Deli Tray

Meat and Cheese Tray

\$70.00

Bread Tray

\$15.00

(Serves 12) We offer Boars 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.

(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.

Dessert

Dessert trays serve twelve (12).

Cookie Tray \$15.00

Includes one (1) dozen assorted home baked cookies such as:

chocolate chip, Heath bar crunch, oatmeal and raisin, Oreo crunch, peanut butter or sugar.

Banana Fach

Fruit Salad

Priced per lb.

\$8.99

\$.79

\$20.00

Dessert Tray

Yummm!!! Six (6) cookies and six (6) brownies all ready to go and cut in half for your group to dig into!

Apple

Each

\$.69

Sandwich Platter

Presented on trays - you may order by the kind or order an assortment. The Assorted Sandwich Platter does not include the Keswick or any vegetarian selections

Sandwich platter meal for 5

\$45.00

Birdwood \$6.9

Sandwich platter meal for 10

\$90.00

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.

Jefferson \$6.99

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

Farmington \$7.29

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

Rivanna \$7.29

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

Ednam \$7.29

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

Montpelier \$6.59

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

Belmont \$6.59

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

Keswick \$7.29

(Per Individual Sandwich) Prepared with Kite's country ham, Swiss cheese, honey mustard, lettuce, tomato and herb mayonnaise on French bread.

Wahoo Nation \$6.99

(Per Individual Sandwich) Prepared with chicken, Havarti cheese, sweet n' spicy BBQ sauce, lettuce and banana peppers on French bread.

Earlysville \$6.99

(Per Individual Sandwich) Prepared with sweet ham, golden turkey, smoked Gouda cheese, bacon, lettuce, tomato and herb mayonnaise on sourdough bread. (Per Individual Sandwich) Prepared with cracked pepper turkey, onion, pepper jack cheese, avocado, banana peppers, lettuce and herb mayonnaise on French bread.

Afton \$6.79

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

Crozet \$6.99

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

Batesville \$7.29

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

Walnut Creek \$6.99

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

lvy \$5.49

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

Yogaville \$5.49

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

Whitehall \$6.79

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

Michie Tavern \$7.29

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

Hooville \$6.89

Prepared with smoked turkey, Havarti, avocado, herb mayo, lettuce and tomato on toasted sunflower wheat bread

SALAD

Produce Truck

(Priced per person.) Thirty-two (32) ounces. Served with your choice of Paul Newman's dressing in an individual packet.

Chef Salad	\$5.99	Pasta Salad	\$7.99
Prepared with fresh greens, cucumber, carrot, tomato, turkey Swiss cheese. American cheese and hard-boiled egg.	, ham,	1 lb.	
,		Potato Salad	\$4.99
Cobb Salad	\$5.99	Priced per pound	
Prepared with fresh greens, roast chicken, bacon, blue chees	se,	r nood por pound	
cucumber, hard-boiled egg and tomato.		Salad of the Month	\$7.99
Greek Salad	\$5.99	Each month provides a tasty new creation. Please call for the	iis
Prepared with fresh greens, cucumber, tomato, feta cheese, Kalamata olives, pepperoncini and artichoke hearts.			

T 1011

Tossed Salad \$4.99

Prepared with fresh greens, cucumber, carrot and tomato.

ENTREES

Rotisserie Herb Chicken

We roast plump chicken with Bellair's original seasoning to juicy perfection throughout the day.

Whole Chicken	\$7.89	Quarter-Chicken	\$3.29
Half-Chicken	\$4.99		

Local Attractions

Priced per person. "Sandwich Hub Caps" any sandwich can be served as a bowl without the bread upon request. Jefferson \$7.29 \$6.99 Crozet Prepared with chicken salad, cranberry relish, Dijon mustard and Prepared with maple turkey, cranberry relish, Cheddar cheese, lettuce and herb mayonnaise on French bread. lettuce on sourdough bread. \$7.59 \$7.29 Farmington Batesville Prepared with smoked turkey, bacon, Havarti cheese, cole slaw, Prepared with Cajun roast beef, smoked Gouda cheese, lettuce, tomato, onion, brown mustard and horseradish mayonnaise on lettuce, tomato and herb mayonnaise on French bread. whole grain ciabatta bread. Rivanna \$7.59 Walnut Creek \$6.99 Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread. Prepared with deli chicken, pepper jack cheese, chipotle mayonnaise, lettuce and tomato on whole grain ciabatta bread. \$7.59 lvy \$5 **4**9 Prepared with maple turkey, Havarti cheese, bacon, avocado, (Vegetarian.) Prepared with carrots, avocado, cucumbers, lettuce, lettuce, tomato and herb mayonnaise on French bread. tomato, sprouts and herb mayonnaise on French bread. Montpelier \$6.99 \$5.49 Yogaville Prepared with rare roast beef, Cheddar cheese, lettuce, tomato and horseradish mayonnaise on French bread. (Vegetarian.) Prepared with Cheddar cheese, Havarti cheese, Swiss cheese, sprouts, cucumber, lettuce, tomato and herb mayonnaise on French bread. Belmont \$6.59 Prepared with peppered ham, salami, bologna, Provolone cheese, \$6.99 Whitehall hot pepper relish, lettuce, tomato, onions, oregano and vinaigrette on French bread. (Vegetarian.) Prepared with Brie, roasted red peppers, sprouts and honey mustard on 7 grain bread. Keswick \$7.49 \$7.49 Michie Tavern Prepared with Kite's country ham, Swiss cheese, honey mustard, lettuce, tomato and herb mayonnaise on French bread. Prepared with golden turkey, sweet ham, Cheddar cheese, bacon, lettuce, tomato and chipotle ranch on whole wheat ciabatta bread. Wahoo Nation \$6.99 \$6.89 Hooville Prepared with chicken, Havarti cheese, sweet n' spicy BBQ sauce, Prepared with smoked turkey, Havarti, avocado, herb mayo, lettuce lettuce and banana peppers on French bread and tomato on toasted sunflower wheat bread. \$7.29 Earlysville Veggie Sandwiches \$6.00 Prepared with sweet ham, golden turkey, smoked Gouda cheese, bacon, lettuce, tomato and herb mayonnaise on sourdough bread. Assorted \$3.50 Cucumber and Cream Cheese Birdwood \$7.29 Prepared with cracked pepper turkey, onion, pepper jack cheese,

\$6.79

avocado, banana peppers, lettuce and herb mayonnaise on French

Prepared with corned beef, Swiss cheese, cole slaw and brown

bread.

Afton

mustard on rye bread.

Construction Zone

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

Smoked Turkey Breast	\$5.29	Kite's Country Ham	\$6.79
Maple Turkey Breast	\$5.29	Bologna	\$4.49
Golden Turkey Breast	\$5.29	Genoa Salami	\$4.69
Cracked Pepper Turkey	\$5.29	Chicken Salad	\$5.79
Corned Beef	\$5.99	Prepared with finely chopped breast meat, a hint of onion, c and our secret seasoning.	elery
Deli Chicken	\$5.49	Tuna Salad	\$5.69
		Prepared with tuna, red onion and a touch of mayonnaise.	
Deluxe Roast Beef	\$6.29	BLT	\$6.79
Cajun Roast Beef	\$6.29	Egg Salad	\$4.89
Sweet Sliced Ham	\$5.49	Cheese	\$4.79
December 111-	ĈE 40	Prepared with your choice of two (2) cheeses.	
Peppered Ham	\$5.49	Cucumber and Cream Cheese	\$3.50

Veggie Sandwiches

\$6.00

Veggie Sandwiches

Assorted

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!

Assortment \$12.00 Birdwood

Includes an assortment of boxed lunches

avocado, banana peppers, lettuce and herb mayonnaise on French Jefferson \$12.00 bread

Prepared with maple turkey, cranberry relish, Cheddar cheese, lettuce and herb mayonnaise on French bread.

\$12.00 mustard on rye bread. Farmington

Prepared with smoked turkey, bacon, Havarti cheese, coleslaw, lettuce, tomato and herb mayonnaise on French bread.

\$12.00 Rivanna

Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.

Prepared with Cajun roast beef, smoked Gouda cheese, lettuce, \$12.00 Ednam

Prepared with maple turkey, Havarti cheese, bacon, avocado, lettuce, tomato and herb mayonnaise on French bread.

\$12.00 Montpelier

Prepared with rare roast beef, Cheddar cheese, lettuce, tomato and horseradish mayonnaise on French bread.

Belmont \$12.00

Prepared with peppered ham, salami, bologna, Provolone cheese, hot pepper relish, lettuce, tomato, onions, oregano and vinaigrette on French bread.

\$12.00 Keswick

Prepared with Kite's country ham, Swiss cheese, honey mustard, lettuce, tomato and herb mayonnaise on French bread.

Wahoo Nation \$12.00

Prepared with chipotle chicken, Havarti cheese, sweet n' spicy BBQ sauce, lettuce and banana peppers on whole grain ciabatta bread.

Earlysville \$12.00

Prepared with sweet ham, golden turkey, smoked Gouda cheese, bacon, lettuce, tomato and herb mayonnaise on sourdough bread. Afton

Prepared with cracked pepper turkey, onion, pepper jack cheese,

\$12.00

Prepared with corned beef, Swiss cheese, coleslaw and brown

\$12.00 Crozet

Prepared with chicken salad, cranberry relish, Dijon mustard and lettuce on sourdough bread.

Batesville \$12.00

tomato, onion, brown mustard and horseradish mayonnaise on whole grain ciabatta bread.

Walnut Creek \$12.00

Prepared with deli chicken, pepper jack cheese, chipotle mayonnaise, lettuce and tomato on whole grain ciabatta bread.

(Vegetarian.) Prepared with carrots, avocado, cucumbers, lettuce, tomato, sprouts and herb mayonnaise on French bread.

Yogaville \$12.00

(Vegetarian.) Prepared with Cheddar cheese, Havarti cheese, Swiss cheese, sprouts, cucumber, lettuce, tomato and herb mayonnaise on French bread.

Whitehall \$12.00

(Vegetarian.) Prepared with Brie, roasted red peppers, sprouts and honey mustard on 7 grain bread.

Hooville \$12.00

Prepared with smoked turkey, Havarti, avocado, herb mayo, lettuce and tomato on toasted sunflower wheat.

Michie Tavern \$12.00

Prepared with turkey, ham, cheddar, bacon, lettuce, tomato, chipotle ranch on whole wheat ciabatta

Bagged Lunch

(Priced per person.) Includes your choice of sandwich, a bag o`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!

Assortment \$11.00

Includes an assortment of bagged lunches.

Jefferson \$11.00

Prepared with maple turkey, cranberry relish, Cheddar cheese, lettuce and herb mayonnaise on French bread.

Farmington \$11.00

Prepared with smoked turkey, bacon, Havarti cheese, coleslaw, lettuce, tomato and herb mayonnaise on French bread.

Rivanna \$11.00

Prepared with Cajun roast beef, Provolone cheese, bacon, onion, lettuce, tomato and BBQ vinaigrette on French bread.

Ednam \$11.00

Prepared with maple turkey, Havarti cheese, bacon, avocado, lettuce, tomato and herb mayonnaise on French bread.

Montpelier \$11.00

Prepared with rare roast beef, Cheddar cheese, lettuce, tomato and horseradish mayonnaise on French bread.

Belmont \$11.00

Prepared with peppered ham, salami, bologna, Provolone cheese, hot pepper relish, lettuce, tomato, onions, oregano and vinaigrette on French bread.

Keswick \$11.00

Prepared with Kite's country ham, Swiss cheese, honey mustard, lettuce, tomato and herb mayonnaise on French bread.

Wahoo Nation \$11.00

Prepared with chicken, Havarti cheese, sweet n' spicy BBQ sauce, lettuce and banana peppers on French bread

Earlysville \$11.00

Prepared with sweet ham, golden turkey, smoked Gouda cheese, bacon, lettuce, tomato and herb mayonnaise on sourdough bread.

Birdwood \$11.00

Prepared with cracked pepper turkey, onion, pepper jack cheese, avocado, banana peppers, lettuce and herb mayonnaise on French bread Afton \$11.00

Prepared with corned beef, Swiss cheese, coleslaw and brown mustard on rye bread.

Crozet \$11.00

Prepared with chicken salad, cranberry relish, Dijon mustard and lettuce on sourdough bread.

Batesville \$11.00

Prepared with Cajun roast beef, smoked Gouda cheese, lettuce, tomato, onion, brown mustard and horseradish mayonnaise on whole grain ciabatta bread.

Walnut Creek \$11.00

Prepared with deli chicken, pepper jack cheese, chipotle mayonnaise, lettuce and tomato on whole grain ciabatta bread.

vy \$11.00

(Vegetarian.) Prepared with carrots, avocado, cucumbers, lettuce, tomato, sprouts and herb mayonnaise on French bread.

Yogaville \$11.00

(Vegetarian.) Prepared with Cheddar cheese, Havarti cheese, Swiss cheese, sprouts, cucumber, lettuce, tomato and herb mayonnaise on French bread.

Whitehall \$11.00

(Vegetarian.) Prepared with Brie, roasted red peppers, sprouts and honey mustard on 7 grain bread.

Hooville \$11.00

Prepared with smoked turkey, Havarti, avocado, herb mayo, lettuce and tomato on toasted sunflower wheat.

Michie Tavern \$11.00

Prepared with golden turkey, sweet ham, Cheddar cheese, bacon, lettuce, tomato and chipotle ranch on whole wheat ciabatta bread.

Salad Boxed Lunch

Chef Salad Box \$12.00 Greek 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

(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.

Deep River Chips Small.	\$1.09	Lay`s Potato Chips Small.	\$1.69
Cape Cod Chips Available in your choice of sizes.	varies	Dip 32 0z	\$8.00
		Fruit	
Apple Each	\$.69	Fruit salad Fresh fruit may contain: pineapple, cantalope, honeydew,	\$8.99
Banana Each	\$.79	strawberries, grapes	
		Cookies	
Cookie	\$1.25		
		Soup	
none	varies		
		Cupcakes	
Cupcakes	\$1.50		
		Side Car	
Macaroni Salad	\$5.99	Potato Salad (V)	\$4.99

(per lb.) - classic, simple, delicious

(Per lb.) - Classic, simple, delicious

BEVERAGES

		Soda 12-Ounce can.	
Coke	\$.89	Dr. Pepper	\$.89
Diet Coke	\$.89	Mountain Dew	\$.89
Sprite	\$.89	Gatorade	\$2.19
Pepsi	\$.89	bottle Ice	\$2.49
Diet Pepsi	\$.89		
		Water 16-Ounce bottle.	
Aquafina	\$.99	Bag of ice	\$2.49
Dasani	\$.99	Market Water	\$.89
Deer Park	\$.99		
		Coffee	
Coffee Box for Eight (8)	\$16.00		
This is a simple way to travel with enough coffee for to that you need to take the show on the road is packed sugars, creamers, and stirrers are included.			
		Tea	

Tea

Gallon of Tea \$8.00 Lipton Pure Leaf \$1.89

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.



Order Now





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 subs, 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

Features

other, pizza, SAME DAY

Services

Delivery, Pickup, Dine In



STARTERS

Appetizers

grilled pita.

Garlic Knots

Traditional hummus garnished with olive oil and basil. Served with

varies

varies

Pizza Pinwheels \$7.50 \$6.50 Hummus

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

\$6.50 Basket of French Fries \$3.50 Mozzarella Moons

Choose to add cheese, or bacon and cheese for an extra cheese. Golden brown on the outside and oozing with hot, gooey mozzarella inside. Served with marinara sauce.

Chicken Tenders and French \$7.50 Cheesy Garlic Bread \$5.50

Fresh Italian bread glazed with garlic sauce and herbs and toasted

Three (3) breaded chicken tenders served with fries and your with mozzarella and Cheddar cheeses. choice of dipping sauce. Belmont Buffalo Wings

varies

\$7.50

(Available in your choice of sizes.) Crispy wings covered in your choice of hot, mild, barbeque, Jamaican Jerk or spicy ranch sauce.

(Available in your choice of sizes.) Our fresh pizza dough sauteed with garlic and herbs, topped with Parmesan cheese. Served with bleu cheese or ranch and celery.

A house-made dip of tender artichoke hearts and spinach topped with shaved Parmesan cheese. Served warm with grilled pital

feta, bell pepper and tomatoes served with balsamic vinaigrette.

Spinach Artichoke Dip

shaved Parmesan cheese and croutons.

SALAD

Salad

Caesar Salad Chef Salad varies

(Available in your choice of sizes.) Fresh Romaine lettuce and Fresh iceberg lettuce, ham, turkey, Swiss cheese, green peppers, tomatoes tossed in a traditional Caesar dressing and topped with mushrooms and tomatoes served with your choice of dressing.

Tomato and Mozzarella Cheese Spinach Salad varies

Layers of fresh tomatoes, fresh mozzarella and fresh basil served Fresh spinach, crispy bacon, mushrooms, grilled artichokes, and with a balsamic drizzle. tomatoes topped with shaved Parmesan cheese. Served with

balsamic vinaigrette House Salad

Fresh Romaine and iceberg lettuce, cucumber, red onion, croutons Greek Salad and Cheddar cheese prepared with your choice of dressing. Fresh Romaine lettuce, mushrooms, Kalamata olives, cucumbers,

PIZZA

Signature Pizzas

Available in your choice of sizes.

The Belmont varies The Monticello varies

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

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

The Hinton varies The Rougemont varies

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

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

The Avon varies The Carlton varies

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

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

The Bolling varies The Rialto varies

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

Prepared with olive oil and garlic base, sausage, feta cheese, apples, spinach and balsamic drizzle.

The Meade varies The Blenheim varies

Prepared with pepperoni, Italian sausage, meatball and bacon.

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

The Altavista varies

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

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

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.

provolone cheese.

Italian Combo \$8.25 Chicken Fresco \$8.25

Prepared with salami, prosciutto, turkey, provolone, red onion, lettuce, tomato and oil and vinegar.

\$8.25 \$8.25 Belmont Cheesesteak Meatball Parmesan

Prepared with your choice of grilled steak or chicken, sautéed peppers and onions, provolone cheese, lettuce, tomato and

Turkey Club \$8.25 Chicken Parmesan \$8.25

Prepared with tender breaded chicken breast, marinara and melted provolone cheese.

\$8.25 Portabella

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

\$8.25

Prepared with bacon, lettuce, tomato, mayonnaise and provolone

cheese

\$8.25

Prepared with ham, pulled pork, Swiss cheese, dill pickles and brown mustard

Prepared with grilled chicken, avocado, provolone cheese, bacon, spinach and mayonnaise.

Prepared with turkey, avocado, bacon, Cheddar cheese, lettuce, tomato and mayonnaise.

Prepared with house-made meatballs, marinara and melted

Veggie Lovers \$8.25

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

Crispy Chicken

Prepared with breaded chicken breast, American cheese, lettuce, tomato, pickle and mayonnaise.

\$8.25 Cajun Chicken

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 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.



Order Now



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) 244-7438 alt. phone: (434) 249-4896 alt. fax: (434) 244-0135

Hours

Every Day: 12pm to 10pm

Have feedback on this menu? Let us know!

Feature

other

Services Delivery, Pickup

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$25



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 up 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 euphoric 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!

Cup or Cone Party

Banana Split Party

\$5.10

Single Scoop Party

Waffle Cone Party (OH YEAH!)

\$3.50 \$6.50

We'll scoop 4 or more of your favorite flavors of ice cream, non dairy ice cream or sorbet into cups or cones. Spoons and napkins included!. Sweeten this package by upgrading to our freshly baked waffle cones (yes, we bake them on site and they smell amazing)! Staring price for double scoop portions.

Staring price for double scoop portion

\$8.75

Three scoops of ice cream atop a split banana, topped with hot fudge, caramel and fresh whipped cream. We'll bring 4 of your favorite flavors and a variety of toppings.

Sundae Party (Deluxe)

\$6.40

\$50.00

Choose 4 or more of your favorite flavors, and get ready to top them with hot fudge, caramel, whipped cream and nuts. We'll bring the bowls, spoons and napkins.

Our personal favorite features on site baked waffle cones and double scoop portions of your favorite flavors! Imagine filling your event with the sweet smell of fresh waffle cones and amaze your guests as our staff hand rolls cones at your location!

Required Set Up Fee

Set Up, Destination & Event

\$75.00 Cooler Rental Fee

\$50.00

Management Fee

We have coolers available for self service events!

Additional Labor Charge

Ice Cream Scoop Rental Fee

\$25.00

Standard service includes one hour of service, additional time as needed may be purchased for \$50 per hour.

Cart Fee \$50.00

Some events based on duration or outdoor temperature require refrigeration via a branded Ben & Jerry's cart.

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

PINTS (DELIVERY ONLY)

Pint Flavors, Choose Wisely!

Choose four (4) pints for a reduced charge.

AmeriCone Dream New York Super Fudge Chunk varies varies

Vanilla ice cream with a caramel swirl and chocolate covered waffle cone pieces.

Butter Pecan Phish Food varies varies

Buttery ice cream with pecans.

and fudge fish. varies Cherry Garcia

Cherry ice cream with cherries and fudge flakes.

Sweet cream ice cream with blondies and a salted caramel swirl. Chocolate Chip Cookie Dough varies

Vanilla ice cream with gobs of chocolate chip cookie dough.

Strawberry ice cream with strawberry pieces. Chocolate Fudge Brownie varies

Chocolate ice cream with fudge brownies.

Chocolate Therapy

Strawberry cheesecake ice cream with strawberries and a thick

graham cracker swirl. Chocolate Peanut Buttery Swirl varies

Chocolate ice cream with a chunky peanut buttery swirl. varies Triple Caramel Chunk

Chocolate ice cream prepared with chocolate cookies and swirls of

chocolate pudding ice cream. The Tonight Dough

varies

Chunky Monkey varies

Caramel and chocolate ice creams with chocolate cookie swirls, gobs of chocolate chip cookie dough and peanut butter cookie Banana ice cream prepared with fudge chunks and walnuts. dough.

Coconut Seven Layer Bar varies Vanilla varies

Coconut ice cream with coconut and fudge flakes, walnuts and swirls of graham cracker and butterscotch.

Sweet Cream & Cookies varies Coffee Coffee Buzz Buzz Buzz varies

(Cookies & Cream)

Espresso coffee ice cream with fudge pieces.

Berry Berry Extraordinary varies Milk and Cookies varies Sorbet (Dairy Free) Vanilla ice cream with a chocolate cookie swirl, chocolate chip and

chocolate chocolate chip cookie pieces. A blend of blueberry and raspberry sorbets.

Mint Chocolate Chunk varies Non Dairy Choc Chip Cookie varies Mint ice cream with chocolate chunks.

Vanilla non dairy ice cream with gobs of cookie dough and

chocolate flakes.

Non Dairy Coconut Almond varies Fudge Chip (Dairy Free/Vegan)

Chocolate ice cream with white and dark fudge chunks, pecans,

Chocolate ice cream with gooey marshmallow and caramel swirls

Caramel ice cream with a swirl of caramel and fudge covered

varies

varies

varies

varies

walnuts and fudge covered almonds.

Salted Caramel Blondie

Strawberry Cheesecake

Strawberry

caramel chunks

Vanilla ice cream.

Dough (Dairy Free/Vegan)

Coconut non dairy ice cream with fudge chips and almonds.

Pint Party!

Pint Party Pack - Just Add \$60.00

Guests!

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)

Scooped Cups!

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

Stephen Colbert's AmeriCone	varies	New York Super Fudge Chunk	varies
Dream Vanilla ice cream with fudge covered waffle cone pieces and a caramel swirt.		Chocolate ice cream with white and dark fudge chunks, pecans, walnuts and fudge covered almonds.	
		Phish Food	varies
Butter Pecan	varies	Chocolate ice cream with gooey marshmallow and carame	
Rich buttery ice cream with roasted pecans.		and fudge fish.	
Cherry Garcia	varies	Salted Caramel Blondie	varies
Peanut butter ice cream with fudge flakes, chocolate noug sweet and salty pretzel swirls.	rat and	Sweet cream ice cream with blonde brownies and a salted swirl.	caramel
Chocolate	varies	Strawberry	varies
Chocolate ice cream.		Strawberry ice cream with chunks of strawberries.	
Chocolate Chip Cookie Dough	varies	Strawberry Cheesecake	varies
Vanilla ice cream with gobs of chocolate chip cookie doug	741100	Strawberry cheesecake ice cream with strawberries and a graham cracker swirl.	thick
Chocolate Fudge Brownie	varies	Sweet Cream and Cookies	varies
Chocolate ice cream with fudge brownies.		(Cookies & Cream)	
Chocolate Peanut Buttery Swirl	varies	Sweet cream ice cream with chocolate sandwich cookies.	
Milk chocolate ice cream with a thick peanut buttery swirl.		Triple Caramel Chunk	varies
Chocolate Therapy	varies	Caramel ice cream with a swirl of caramel and fudge cover caramel chunks	ed
Chocolate ice cream with chocolate cookies and swirls of pudding ice cream.	chocolate	The Tonight Dough	varies
Chunky Monkey	varies	Caramel and chocolate ice creams with a chocolate cookie	
Banana ice cream with fudge chunks and walnuts.		and gobs of cookie dough and peanut butter cookie dough	
Coconut Seven Layer Bar	varies	Vanilla	varies
Coconut ice cream with coconut and fudge flakes, walnuts	and	Vanilla ice cream.	
swirls of graham cracker and butterscotch.		Berry Berry Extraordinary	varies
Coffee, Coffee BuzzBuzzBuzz!	varies	Sorbet (Dairy Free)	
Coffee ice cream with espresso bean fudge chunks.		A blend of blueberry and raspberry sorbets.	
Milk and Cookies	varies	Non Dairy Choc Chip Cookie	varies
Vanilla ice cream with a chocolate cookie swirl, chocolate c	hip and	Dough (Dairy Free/Vegan)	
chocolate chocolate chip cookie pieces.		Vanilla non dairy ice cream with choc flakes and gobs of chip cookie dough.	ocolate
Mint Chocolate Chunk	varies		varios
Mint ice cream and fudge chunks.		Non Dairy Coconut Almond	varies
		Fudge Chip (Dairy Free/Vegan)	
		Coconut non dairy ice cream with almonds and fudge flakes	ž.

Singles Scoops

Scoops \$3.00

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, oreos, rainbow confetti, rainbow sprinkle chocolate sprinkles, chocolate drizzle, mini M & M's, and Hershey kisses.

Decadence Awaits - Build Yo	our varies	Hazed and Confused	varies
Cake Now!		Hazelnut and chocolate ice creams with fudge chips fudge swirl.	s and a hazelnut
Choose wisely and this cake will be the talk of the office for months!			
Butter Pecan	varies	Milk and Cookies	varies
Rich buttery ice cream with roasted	pecans.	Vanilla ice cream with a chocolate cookie swirl, cho chocolate chocolate chip cookie pieces.	colate chip and
Candy Bar Pie	varies	Mint Chocolate Chunk	varies
Peanut butter ice cream with fudge sweet and salty pretzel swirls.	flakes, chocolate nougat and	Mint ice cream and fudge chunks.	
Cherry Garcia	varies	New York Super Fudge Chunk	varies
Cherry ice cream with cherries and	fudge flakes.	Chocolate ice cream with white and dark fudge chu walnuts and fudge covered almonds.	nks, pecans,
Chocolate	varies	Phish Food	varies
Chocolate ice cream.		Chocolate ice cream with gooey marshmallow and	caramel swirls
Chocolate Chip Cookie Doug	gh varies	and fudge fish.	
Vanilla ice cream with gobs of choco	olate chip cookie dough.	Salted Caramel Blondie	varies
Chocolate Fudge Brownie	varies	Sweet cream ice cream with blonde brownies and a swirl.	salted caramel
Chocolate ice cream with fudge bro	wnies.	Strawberry	varies
Chocolate Peanut Buttery St	wirl varies	Strawberry ice cream with chunks of strawberries.	
Milk chocolate ice cream with a thic	k peanut buttery swirl.	Strawberry Cheesecake	varies
Chocolate Therapy	varies	Strawberry cheesecake ice cream with strawberries	and a thick
Chocolate ice cream with chocolate	cookies and swirls of chocolate	graham cracker swirl.	
pudding ice cream.		Sweet Cream and Cookies	varies
Chunky Monkey	varies	Sweet cream ice cream with chocolate sandwich co	okies.
Banana ice cream with fudge chunks	and walnuts.	Triple Caramel Chunk	varies
Coconut Seven Layer Bar	varies	Caramel ice cream with a swirl of caramel and fudg	e covered
Coconut ice cream with coconut and t swirls of graham cracker and buttersc		caramel chunks.	
		Turtle Cheesecake	varies
Coffee	varies	Cheesecake ice cream with pecans, fudge flakes ar swirl.	nd a caramel
Coffee ice cream.		Vanilla	varies
Coffee, Coffee BuzzBuzzBuzz	! varies	Vanilla ice cream.	varies
Coffee ice cream with espresso bean	fudge chunks.		
Cotton Candy	varies	Vanilla Heath Bar Crunch	varies
Cotton candy ice cream loaded with c	otton candy pieces.	Vanilla ice cream with chunks of Heath bar.	

PAPER PRODUCTS

Cups, Spoons and Napkins

Paper Products varies No Paper Products Needed varies

Paper products are included with each order.

AWESOME ADD ONS!

Things That Make Eating Ice Cream B

Bottled Water \$1.25 Brownies \$2.50

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

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

For self service events: scoops, spade and dipwell rental fee.

\$1.50 Chocolate Chip Cookies

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

FEES - BORING BUT NECESSARY!

Additional Service Related Fees

\$75.00 Cooler Rental Fee \$50.00 Set Up, Destination and Event

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

Cart Fee \$50.00 Ice Cream Scoop Rental Fee \$50.00

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

\$50.00 Additional Labor Charge

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



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Order Now



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) 296-4663 fax: (434) 971-6740 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	Yogurt	\$9.50
Composed of items from our scone, 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		Plain non fat yogurt	
		Small Bowl Fruit Salad	\$35.00
to specify type of baked goods and quantities.	is area	Diced fresh pineapple, honeydew, cantaloupe and red grap	pes.8-10

Honey Granola \$7.75

House made Honey Granola with almonds, pecans and raisins. 1# portion8-10 servings

BAKED GOODS AND PASTRIES

Bars

Assorted Bars	\$2.25	Raspberry Shortcake	\$2.25		
(Priced per bar.) A chef's assortment of lemon, cream chee brownie, pecan bar, raspberry shortcake, apricot-almond	se	Each			
shortbread, fudge brownie and fudge brownie with walnuts.		Apricot-Almond Shortbread	\$2.25		
Lemon	\$2.25	Each			
Each		Fudge Brownie	\$2.25		
Cream Cheese Brownie	\$2.25	Each			
Each		Fudge Brownie with Walnuts	\$2.25		
Pecan Bar	\$2.25	Each			
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.

Lemon Cake	varies	Apple-Walnut Cake	varies	
Applesauce Cake	varies	Lemon Cake with Fruit	varies	
Cranberry-Pecan Cake	varies	Cranberry-Orange Cake	varies	
		Pastries		
Crostada	\$2.75	Sticky Buns	\$3.25	
Priced per crostada. Composed of fruit with cream cheese, in a thin pie crust. Available in mixed berry or apple-cinnan			namon	
flavors.	¢2.05	Plain Croissants	\$2.95	
Bear Claws	\$2.95	Each		
Priced per pastry. Almond filled Danish pastry.	\$0.75	Filled Croissants	\$2.75	
Cinnamon Buns	\$2.75	Priced per croissant. Available in three (3) flavors.		
Priced per bun. Pastry dough prepared with butter and cini sugar.	namon			
Coffee Cakes				
Offered plain or with your choice of fruit filling.				
Streusel	\$7.50	Blueberry Streusel	\$8.50	
Each		Each		
Peach Streusel	\$8.50	Blackberry-Peach Streusel	\$8.50	
Each		Each		
Apple Streusel	\$8.50			
Each				
Muffins				
Blueberry Streusel	\$2.75	Carrot-Pecan	\$2.75	
Each	4 E110	Each	QEII O	
Banana-Walnut	\$2.75	Lemon-Poppyseed	\$2.75	
Each	42.17 U	oppyood	ψ <u>=</u> 110	

Scones

Apple-Cinnamon	\$2.75	Lemon Currant	\$2.75
Each		Each	
Cranberry-Orange	\$2.75		
Each			
		Cookies	
Priced per	r cookie. Also avail	able in half dozen (6) and dozen (12) quantities.	
Assorted Cookies	varies	Molasses	varies
Use the Special Instructions area to specify your choil flavors and desired quantities.	ice of cookie	Oatmeal-Raisin	varies
Brown Sugar Shortbread	varies	Peanut Butter	varies
Chocolate Chip	varies	Shortbread	varies
Chocolate-Walnut	varies	Snickerdoodle	varies
Combo	varies	Sugar	varies
This offering combines peanut butter, chocolate chip (without raisins) flavors in one cookie.	and oatmeal		
Gingersnap	varies	Cookie Presentation	varies
Mocha-Nut	varies		
		Macaroons	
Priced per cookie. Offered in coconut and almond flavors.			
Almond Macaroons	\$1.15	Coconut Macaroons	\$1.15
Each		Each	
	E	Breads	
Sunflower Wheat pan loaf	\$4.29	Light Wheat Apple Strudel	\$5.99
Available every day		Available on Tuesday and Thursdays	
Semolina pan loaf	\$4.39	San Fransisco Sourdough	\$4.79
Only available on tuesdays		Boule	
		Available on Tuesday and Thursdays	
House made and	_	iranola	
_		cans, almonds and raisins. One pound serving.	
Honey Granola	\$6.75		
	C	Quiche	
Broccoli and Swiss Quiche	\$17.95	Ham and Swiss Quiche	\$17.95
Spinach and Swiss Quiche	\$17.95		
	В	iscuits	
Biscuit	\$2.50		

STARTERS

Appetizers

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

Fresh Fruit Platter varies Vegetable Platter varies

Composed of golden ripe pineapple, honeydew melon, cantaloupe, red grapes, strawberries and berries.

Cheese Platter varies

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

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

SALAD

Salads

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

Garden Salad Coleslaw varies varies

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

Pasta Salad varies

Bow tie pasta, with sundried tomatoes, toasted almonds, goat cheese and balsamic vineagarette.

Kale Caesar Salad varies

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

Israeli Cous Cous Salad varies

With spinach, dill, parsley, tomatoes and cucumbers

cucumbers.

Potato Salad varies

Fresh Fruit Salad varies

Arugual Salad varies

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

Individual Salads

Pasta Caprese	\$3.95	Kale Caesar Salad	\$5.75
Penne pasta with fresh mozzarella, cherry tomatoes, basil and Italian vinaigrette.		Chopped kale, roasted red peppers with house made Caesar dressing and croutons	
Kale Caesar Salad with Chicken	\$6.75	Garden Salad	\$6.25
Chopped kale, roasted red peppers and croutons with house made Caesar dressing		Chopped romaine hearts with broccoli, carrots, tomato and cucumber. Choice of ranch or balsamic vinegrette.	
Fruit Salad	\$3.95	Arugula Salad	\$6.50
Israeli Couscous \$3.95		Baby arugula with apples, maple spiced pecans, dried cranberries, blue cheese and balsamic vineagrette.	
Israeli cous cous with spinach, dill, parsley, tomatoes	, and	Additional Charge for the Bowl	\$5.00

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 Lunch	\$7.75	Roast Beef Sandwich Bag Lunch	\$7.75
red onion and sprouts, with your choice of our house made	Prepared on sunflower wheat bread with green leaf lettuce, tomato, red onion and sprouts, with your choice of our house made hummus or guacamole.		ce,
	¢7.75	Salami sandwich Bag Lunch	\$7.75
BLT Sandwich Bag Lunch	\$7.75	Genoa salami sandwich with white bean spread, arugula and Italia	
Prepared with crisp bacon, green leaf lettuce, tomato and mayonnaise on your choice of white or sourdough bread.		dressing on baguette.	
Chicken Salad Sandwich Bag	\$7.75	Cheese Sandwich	\$7.75
Lunch		Tuna Salad Sandwich Bag	\$7.75
Prepared with house made curry chicken salad, green leaf lettuce, tomato and mayonnaise on sunflower wheat bread.		Lunch	
Ham and Swiss Sandwich Bag	\$7.75		
Lunch			
Thin sliced ham with Swill cheese, lettuce, tomato, pickles, mayonnaise and mustard on baguette.			

\$7.75

Roast Turkey Sandwich Bag

tomato on multigrain bread.

Roasted turkey breast with cranberry relish, lettuce, tomato and mayonnaise.

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	Roast Beef Sandwich Box	\$10.75
Lunch		Lunch	
Prepared on sunflower wheat bread with green leaf lettuce, red onion and sprouts, with your choice of our house made or guacamole.		Rare roast beef with cheddar cheese, lettuce and tomato of sub roll.	n a white
BLT Sandwich Box Lunch	\$10.75	Salami sandwich box lunch	\$10.75
Prepared with crisp bacon, green leaf lettuce, tomato and mayonnaise on your choice of white or sourdough bread.	4	Sliced Genoa salami with white bean spread, arugula and Italian dressing on a baguette	
		Tuna Salad	\$10.75
Chicken Salad Sandwich Box	\$10.75		
Lunch		Cheese Sandwich	\$10.75
Prepared with house made curry chicken salad, green leaf tomato and mayonnaise on sunflower wheat bread.	lettuce,		
Ham and Swiss Sandwich Box	\$10.75		
Lunch			
Baked ham with lettuce, tomato, pickles, mayonnaise and n on baguette	nustard		
Roast Turkey Sandwich Box	\$10.75		
Lunch			
Roasted turkey with cranberry relish, mayonnaise, lettuce a	and		

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.

			-
Vegetarian Sandwich	\$5.95	Roast Beef Sandwich	\$6.75
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.		Rare roast beef on a white sub roll with cheddar cheese, lettuce, tomato and mayonnaise.	
BLT Sandwich	\$5.95	Salami sandwich	\$6.50
DLI SalidWiCII	\$3.33	Genoa salami with white bean spread, arugula and Italian dr	essina
Prepared with crisp bacon, green leaf lettuce, tomato and mayonnaise on your choice of white or sourdough bread.		on a baguette.	
,	Turkey Pesto Sandwich	Turkey Pesto Sandwich	\$6.25
Chicken Salad Sandwich		-	
House made curry chicken salad, green leaf lettuce, tomato mayonnaise on sunflower wheat bread.	and	Roasted turkey with pesto spread, sliced fresh mozzarella and tomato on focaccia.	
mayonnaise on samower wheat bread.		Tuna Salad	\$5.95
Ham and Swiss Sandwich	\$6.25	Tunu Suluu	ψυ.υυ
Prepared with baked ham, Swiss cheese, green leaf lettuce, and pickles with mayonnaise and mustard on baquette.	, tomato	Cheese Sandwich	\$5.75
and pickles with mayormaise and mustard on baguette.		Cheddar, Swiss, Cucumbers, Tomato, Sprouts, Mayonnaise,	
Roast Turkey Sandwich	\$6.25	Mustard onSunflower Wheat Bread.	
Roasted turkey on multigrain bead with cranberry relish, mayonnaise, lettuce and tomato			

Create Your Own Platters

Available in your choice of sizes.

	Meat and Cheese Platter	varies	Bread Tray	varies
Includes roast turkey, Ham,salami and Cheddar, Swiss and Provolone cheeses. Choose to add roast beef for an additional charge.		Selection of fresh sliced bread		
	Condiment Tray	varies		
	Includes green leaf lettuce, sliced tomato, sliced red onion, mayonnaise, mustard, pickles.			

\$6.75

Frisco Sandwich

Roasted turkey on toasted sourdough with avocado, bacon 1000 island dressing, lettuce and tomato.

CHIPS

Chips

Rt.11 Plain Chips \$1.50 Dirty Chips \$2.25

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

Assorted Cookies	varies	Oatmeal-Raisin	varies
Use the Special Instructions area to specify your choice of flavors and desired quantities.	cookie	Peanut Butter	varies
Brown Sugar Shortbread	varies	Russian Tea Cake	varies
Chocolate Chip	varies	Shortbread	varies
Chocolate-Walnut	varies	Snickerdoodle	varies
Combo	varies	Sugar	varies
This offering combines peanut butter, chocolate chip and o (without raisins) flavors in one cookie.	atmeal	Jugui	varios
Gingersnap	varies	Cookie Presentation	varies
Mocha-Nut	varies		
Molasses	varies		
		Pies	
	Available i	n your choice of flavors.	
Double Crust and Streusel	\$17.95	Nut Pies	\$19.95
Topped Pies		Each	
Each			

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.

Assorted Bars	\$2.25	Pecan Bar	\$2.25
(Priced per bar.) A chef's assortment of lemon, cream cheese		Each	
brownie, pecan bar, raspberry shortcake, apricot-almond shortbread, fudge brownie and fudge brownie with walnuts		Fudge Brownie	\$2.25
Lemon Bar	\$2.25	Each	
Each		Fudge Brownie with Walnuts	\$2.25
Cream Cheese Brownie	\$2.25	Each	
Each		Served on a platter	\$3.00
Raspberry Shortcake	\$2.25		
Each			
Apricot-Almond Shortcake	\$2.25		
Each			
	M	acaroons	
Priced	l per cookie. Of	fered in coconut and almond flavors.	
Almond Macaroons	varies	Coconut Macaroons	varies
Each		Each	
Co	okies and	Bars Dessert Platters	

varies Assorted Bar Platter

varies

Assorted Cookie Platter

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 41-98 guests. Prepared with your choice of icing.

Carrot Cake with Cream Cheese

serves 8 to 10.

varies

varies

Yellow Cake

varies

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

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 c	an. Offered in 12-ounce cans.	
Coke	\$.85	Pepsi	\$.85
Diet Coke	\$.85	Diet Pepsi	\$.85
Sprite	\$.85	Dr. Pepper	\$.85
		Water	
Hot Water/Tea Service	\$9.00	Bottled Water	\$1.00
Price per pot. Served with an assortment of teabags. Ea serves 8 to 10.	ach pot	Priced per bottle. Offered in 16.9-ounce bottles.	
		Juice	
Simply Orange Juice Pitcher	\$9.95	Fruit Juices	\$2.15
Priced per pitcher. Served in a 64-ounce container.			
Ocean Spray Bottled Juice	\$2.25		
Priced per bottle. Offered in 15.9-ounce bottles. Available cranberry and cran-apple.	le in		
		Coffee	
Shenandoah Joe Coffee	\$13.50	Coffee Service (Creamers Only)	\$.10
Priced per pot. Offered in regular and decaffeinated. On ten (10).	e pot serves		
Coffee Service	\$.30		
Priced per person. Service includes cups, creamer, sugarapkins.	ar and		
		Теа	
Tea Service	\$9.00	Iced Tea	\$2.25
Price per pot. Served with an assortment of teabags. Ea	ach pot	Priced per bottle. Offered in 18.5-ounce bottles. Pure Te	ea iced tea is

available in unsweetened and lemon flavors.

SERVICE WARE

Service Ware

Plate and Napkins Only	\$.15	No Service Ware Needed	varies
Priced per person.		Cups	\$.15
Plate, Napkins and Utensils	\$.30	Cups	\$.13
Priced per person.			
Tray Fee	\$5.00		



Order Now



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) 963-4789

Hours

Every Day: 5pm to 1am

Features

american, eat well, french, other, pizza, SWaM

Services

Delivery

Delivery Area Areas of Charlottesville, VA



BUFFET PACKAGES

Vegetarian

(Priced per person.) This offering starts with arugula salad (calamata olives, 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 (caramelized onion, thyme and roasted garlic), tomato and basil orzotto (orzo enriched 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 Albemarle apples and root vegetables and an Autumn greens salad prepared with candied pumpkin seeds, local chevre 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 rouille. Dessert includes Albemarle apple brown Betty and warm chocolate bread pudding with salted caramel

Holiday Season

(Priced per person.) The holiday buffet begins with a 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

C&O Crab Cakes	varies	Grilled Lime-Cilantro Chicken	varies
Served with herb aioli.		Quesadillas	
Thai Crab Cakes	varies	Served with mango salsa.	
Served with pickled ginger-cilantro pesto.		Duck Confit Spring Rolls	varies
Warm Red Bliss Potato Souffles	varies	Prepared with curry aioli and sweet soy.	
Prepared with smoked bacon, chives and Parmesan.		BLTea Sandwiches	varies
Caromont Cheese Crostini	varies	Tea sandwich-sized BLTs. Prepared with oven roasted tomand avocado aioli.	atoes
Prepared with Caromont goat cheese, red onion marmalac macerated black currants.	le and	Warm Leek and Cheddar Tarts	varies
Kite's Virginia Ham on Irish	varies	Served with tomato-basil relish.	
Cheddar Scones		Warm Gruyere Gougeres	varies
D (7 D .		Choux and Gruyere pastry puffs.	
Beef Tenderloin Au Poivre	varies	Smoked Bacon Wrapped	varies
Served on a baguette with horseradish aioli.		Medjool Dates	
Bruschetta	varies	Stuffed with tamari almonds.	
Prepared with Roma tomato-basil relish, capers and Parm Reggiano.	igiano	Ahi Tuna Tartare	varies
Italian Sausage	varies	Served on cucumber with wasabi creme friache.	
Baked in a puff pastry with oven roasted tomatoes and loc cheese.	al goat	Mini Cranberry Muffins	varies
		Served with smoked turkey and quince.	
Cayenne Cheddar Wafers	varies	Crispy Tempura Shrimp	varies
Smoked Salmon Profiteroles	varies	Prepared with spicy aioli.	
Prepared with Boursin and dill.		C&O Spanikopita	varies
Jumbo Carolina Shrimp	varies	Bruschetta with Chevre and	varies
Served with C&O cocktail sauce.		Eggplant Caponata	varies
Spinach Noisettes with Chinese	varies		
Mustard		Mini Sweet Onion and Tomato Tart Tatin with Basil	varies
Curried Crab Salad	varies	Tata Tata And Dusi	

Prepared with scallions, cashews and Anaheim peppers.

Composed Salads

Boston Bibb Lettuce	varies	Boston Lettuce and Brie Salad	varies
Served with Pommery vinaigrette		Prepared with spiced walnuts, brie and sherry vinaigrette.	

Prepared with garlic croutons and Parmigiano Reggiano.

Prepared with arugula, goat cheese, Granny Smith apples and

varies

Baby Arugula Salad varies

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

Classic Iceberg Wedge Salad

Prepared with cherry tomatoes, apple we

Tomatoes and Mozzarella varies

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

Caesar Salad

Red Pear Carpaccio varies

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

Grilled Beets with Goat Cheese varies

Prepared with local goat cheese, toasted walnuts and honey-orange dressing.

Endive, Frisee and Duck Salad varies

Prepared with Belgian endive and frisee with shaved smoked duck, Maytag blue cheese and walnuts. Served with dried cherry vinaigrette.

Baby Spinach Salad varies

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

Micro Greens Salad varies

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

lemon vinaigrette.

varies

varies

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

Golden Beets and Arugula

Warm Sweet Onion and Gruyere varies

Prepared with organic lettuces and creamy Dijon vinaigrette.

Micro Green Salad with Toasted varies Pine Nuts

Prepared with ricotta salata, tapenade, sweet grape tomatoes and aged balsamic dressing.

Virginia Cobb Salad varies

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

Baby Arugula with Crushed varies Macadamia Nuts

Prepared with mango relish and cilantro-lime dressing.

Baby Arugula with Prosciutto Di varies Parma

Prepared with local goat cheese, pine nuts and fig-balsamic dressing.

Entrees

varies

varies

C&O Crab Cakes varies Beef Tenderloin (Marchand de varies Served with Yukon whipped potatoes, tomato-herb beurre blanc and Vin)

roasted garlic spinach.

Prepared with a Marchand de Vin sauce. Served with potatogruyere gratin and seasonal local vegetables.

Steak Chinoise varies

Prepared with a tamari-ginger cream sauce. Served with C&O

Grilled Lime-Cilantro Marinated

potatoes and seasonal local vegetables.

Chicken Breast

New York Strip Steak

Varies

Served with besneti.

 New York Strip Steak
 varies
 Served with basmati rice and mango salsa.

 Rubbed with rosemary and covered in a burgundy sauce. Served with potato gnocci and local mushrooms.
 Stuffed Boneless Quail

Chesapeake Bay Striped Bass varies Stuffed with wild mushrooms and prepared in a red wine glaze. Served with C&O potatoes.

Pan roasted and served with Yukon whipped potatoes, tomato-basil relish and lump crab-corn cream sauce.

Beef Tenderloin (Bernaise) varies

Served with C&O potatoes, bernaise and seasonal local vegetables.

Baked Rag Mountain Trout varies
(Lemon-Butter)

Seared Chesapeake Bay Striped varies

Prepared in a lemon butter sauce and served with wild mushrooms,

Bass

asparagus and Carolina gold rice.

Prepared in a port-sherry butter sauce and served with Yukon potato puree, local mushrooms and spinach.

Varies

Sauce) Grilled Virginia Pork Tenderloin varies

Baked in parchment and prepared in a piccata sauce. Served with fingerling potatoes and shaved baby vegetables.

Prepared in an orange-cranberry barbeque glaze and served with C&O potatoes.

Horseradish-Crusted Atlantic varies

Salmon Cheese and Herb Ravioli varies

Prepared with lemon butter and Parmigiano Reggiano

Prepared in a port reduction sauce and served with Boursin potatoes and wilted greens.

Butternut Squash Risotto varies

Prepared with sage and Parmesan.

Grilled Atlantic Salmon varies

cheese) and prepared in a Chinoise sauce. Served with seasonal

Prepared in a port-Stilton glaze and served with Carolina gold dirty

local vegetables.

Tender Duck Breast

Served with tamarind ginger salsa, asparagus and basmati rice.

Grilled Local Vegetable varies

Napoleon

Grilled Carolina Shrimp varies

Served with Gruyere polenta and tomato-basil concasse.

Wrapped in a puff pastry with basil pesto and roasted sweet peppers.

Stuffed Free-Range Chicken varies Potato Crusted Avocado varies

Breast Prepared with tamarind ginger salsa and beurre blanc.

Stuffed with soubise (comprised of rice, onions and Gruyere

BEVERAGES

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/crostinis 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 rip berries.

\$48 Private Party Menu

Private Party Menu

\$48.00

Vegetable Soup, Bibb Lettuce Salad w/ shaved gruyere and pommery mustard dressing. Artichoke Pate w/ crostinis 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 rip berries.

SERVICE WARE

Service Ware

No Service Ware Needed

varies



Order Now





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) 817-2633 fax: (434) 295-0127 alt. phone: (434) 987-8502

Hours

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

Holidays

3/8/2020: closed3/9/2020: closed3/10/2020: closed3/11/2020: closed3/12/2020: closed3/13/2020: closed3/14/2020: closed3/15/2020: closed3/15/202

Features

american, Zero Waste

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$15



BREAKFAST

Continental

(Serves 10 - 12) Includes three (3) Dunkin donuts, two (2) C'ville Coffee muffins, two (2) Albemarle 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 (serves 10), ten (10) individual 10-oz containers of orange juice, three (3) Carpe donuts, two (2) C'ville coffee muffins, two (2) Albemarle 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.

Local Sampler Platter

\$40.00

Bagel Tray

\$29.00

(Serves 10 - 12) Includes three (3) Dunkin donuts, two (2) C'ville Coffee muffins, two (2) Albemarle Baking Co. chocolate croissants, and four (4) bagels with cream cheese, butter and jelly.

Extra Honey Bunch

\$1.50

C'ville Coffee Platter \$37.00

(Serves 10 - 12 people.) Includes three (3) Blueberry muffins, three (3) Lemon Cranberry muffins, three (3) Apple Cinnamon muffins, and four (4) honey bunches.

Additional honey bunch

Hot Breakfast Platters

Large Hot Breakfast Platter

Small Hot Breakfast Platter

\$41.00

\$1.75

(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.

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.

(Serves 10 - 12) Includes an assortment of twelve (12) wheat, plain,

and raisin bagels with two tubs of cream cheese.

A la Carte

Fresh Fruit Bowl

varies

\$2.50 Assorted Bagels

Offered in two (2) serving sizes - small serves five (7) and large serves ten (14).

Assorted bagels with cream cheese

Strawberry Granola Parfait

Assorted Fruit \$42.00

Includes eight (8) individually prepared parfaits with vanilla yogurt and our homemade granola topped with fresh strawberries.

Orange, banana, or apple

Assorted Donuts

\$2.50

A daily variety- Please call the vendor for choices.

STARTERS

Platters

Noodle Platter varies

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.

Vegetable Platter

varies

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

varies

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

Salad Platters

Spring Salad Platter

varies

Sesame Salad Platter

\$13.00

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.

(Per pound.) Includes cold Asian sesame noodles with snow peas, carrots and cucumbers.

Entree Platters

Noodle Platter varies Vegetable Platter varies

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.

Skewers Platter \$2.50

All skewers are 4-inches long and 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.

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 varies

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.

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.

Berry Turkey	\$26.50	Turkey Lurkey	\$26.50

Includes maple turkey with Brie cheese, mayonnaise, cranberry sauce and lettuce.

Havarti Delicious \$26.50

Includes smoked turkey, Havarti-dill cheese, banana peppers, lemon-dill mayonnaise and lettuce.

Blue Bayou \$28.50

Includes roast beef with blue cheese spread, red onion, horseradish sauce, lettuce and tomato.

Lotza Motza \$27.50

Includes fresh mozzarella cheese with tomato, vinaigrette and lettuce.

French Salute \$28.50

Includes baked ham with Brie cheese, butter and cornichons.

Ciao Baby \$28.50

Prepared with baked ham, Genoa salami, pepperoni, and provolone with lettuce, tomato, oregano and vinaigrette.

Includes smoked turkey with goat cheese spread, cucumbers, red onion and alfalfa sprouts.

Heart's Delight \$26.50

(Vegan.) Includes hummus with coleslaw and red peppers

Ham and Swiss \$26.50

Includes maple ham with Swiss cheese, honey mustard, tomato and lettuce.

Beef and Cheddar \$27.50

Includes roast beef with Cheddar cheese, deli mustard, tomato and lettuce.

Chef Salad \$8.75

Individual size of Spring mix, tomato, cheddar cheese, maple turkey, maple ham, and a hard boiled egg. Please specify your choice of Dijon vinaigrette, sesame soy, or ranch dressing.

Route 11 Potato Chips \$1.85

2 oz bag of Route 11 Potato chips

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 Heart's Delight \$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.

(Vegan.) Includes hummus with coleslaw and red peppers.

Ham and Swiss \$12.50

Includes maple ham with Swiss cheese, honey mustard, tomato and lettuce.

\$12.50 Beef and Cheddar

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.

\$60.00 Dessert Platter Large Honey Bunch Platter varies

Composed of brownies, chocolate chip cookies and honey bunches.

Small Honey Bunch Platter \$30.00

20 Honey Bunches

40 Honey Bunches

BEVERAGES

Soda

Served in 20-oz bottles.

Coke	\$2.50	Coke Zero	\$2.50
Diet Coke	\$2.50	Lemonade	\$2.50
Sprite	\$2.50	20 oz of Minute Maid Lemonade	
		Water	

Dasani \$1.50

Served in a 16.9-oz bottle.

Coffee

Gallon of Coffee \$29.00 3/4 Gallon of Coffee \$23.00

(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 96 oz of freshly brewed coffee

Tea

3/4 Gallon of Tea One Gallon of Tea \$23.00 \$29.00

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

(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

Served in 15.2-ounce containers.

\$2.50 Apple, Cranberry, Raspberry \$2.50 Orange

Blend

\$2.50 Apple

Hot Chocolate

Hot Chocolate served with marshmallow on the side

Gallon of Hot Chocolate 3/4 Gallon of Hot Chocolate \$27.00 \$36.00

96 ounces of hot chocolate served with marshmallow on the side

One gallon of hot chocolate served with marshmallow on the side

SERVICE WARE

Service Ware

Paper Products \$.35 No Service Ware Needed varies

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.



Order Now





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 out 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

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



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.

Hot Beverage and Organic

Donut Service

\$7.00

Organic Hot Chocolate

\$3.00

(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.

Ice Cream for Hot Donuts \$3.00

(Priced per person, minimum one hundred (100), please.) Artisanal vanilla ice cream served on your hot donuts.

Donut Ice Cream Sandwiches \$5.00

(Each, minimum one hundred (100), please.) Filled with artisanal vanilla ice cream.

Donut Party Favors \$4.00

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)

Add our delicious organic hot chocolate to your event. (Per person.

Serving size is approximately 4oz demitasse.) Served from our Italian Chocolateria machine.

Organic Homemade Lemonade \$2.50

(Priced per 12-ounce serving.) Add our delicious organic homemade lemonade to your event.

Iced Ginger-Hibiscus Tea \$2.50

Add our homemade iced ginger-hibiscus tea to your event menu. (Per serving)

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.

Omelette Brunch

.50

\$13.50

Local Bagels

\$3.00

(Priced per person, minimum one hundred (100), please.) Freshly prepared omelets made to order with local eggs from pastured chickens, Cheddar and Swiss cheeses, sauteed Poblano chiles, caramelized onions, diced ham and butter.

Donut and Bagel Brunch

(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.

Fruit Bowl \$2.00

(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. (Each. Minimum one hundred (100), please.) Served with cream cheese.

Organic Coffee

\$2.00

Add our organic coffee to your event menu. (Priced per 8-ounce serving.) Includes creamer, sugar, cups and stirrers.

Organic Hot Chocolate

\$3.00

Add our delicious organic hot chocolate to your event. (Per person. Serving size is approximately 4oz demitasse.) Served from our Italian Chocolateria machine.

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)

Donut Service

Dozen Donuts \$15.00 Hot Beverage and Organic \$7.00

(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.

(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 Organic Fruit Bowl \$3.00

(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 poblano peppers).

Local Bagels \$3.00

(Each. Minimum ten (10), please.) Served with cream cheese.

Fruit Bowl Organic Empanadas Boxed

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

(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.

varies

Lunch

(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 Organic Iced Coffee \$2.00

(Priced per 8-ounce serving.) Includes creamer, sugar, cups and (Priced per 12-ounce serving.)

stirrers.

Cider

Organic Hot Cider \$2.00 Organic Cold Cider \$2.00

(Priced per 8-ounce serving.) (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 Chocolateria machine. (Chocolateria 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 No Service Ware Needed varies

We supply necessary paper products at no charge. If you would like us to not send service ware with your order, please

choose this item.



Order Now



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) 973-1646 alt. phone: (317) 709-6595

Hours

M-Sa: 9:30am to 7pm

(minimum for delivery \$150)

Feature american

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA



ORDER FOR DELIVERY

Salad (Delivery)

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

Market Salad Small Garden Salad Trav \$21.00

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

(Serves five (5) people.) Available with your choice of dressings.

varies

Large Garden Salad Tray \$44.00 Side Salad \$4.65

Prepared with your choice of dressing.

Chick-fil-A Chicken Sandwich

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.

A boneless breast of chicken served on a toasted, buttered bun with dill pickle chips. Also available on a multigrain bun.

Spicy Chicken Sandwich

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.

(Serves ten (10) people.) Available with your choice of dressings.

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

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

(Serves 25) Two hundred (200) bite-sized pieces of tender allbreast 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-Strips Tray varies

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.

Chick-fil-A Chick-n-Strips Tray

\$125.00

Large

(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

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

(16 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 Side Salad \$4.65

Available in your choice of sizes. Prepared with your choice of dressing

Waffle Potato Chips \$2.00 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

Dessert (Delivery)

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

Chocolate Chunk Cookie	\$1.90	Chocolate Chunk Cookie Tray	varies
Each.			
	Beve	rages (Delivery)	
Prices reflec	cted are for delivery	only. Prices include delivery charges and set-up.	
Sweet Iced Tea	\$8.00	Honest Kids Appley Ever After	\$2.15
Gallon.		Organic Juice Drink	
Unsweetened Iced Tea	\$7.75	6-Ounce box.	
Gallon.		1% Reduced Fat Milk	\$2.15
Fresh-Squeezed Lemonade	\$15.00	7-Ounces.	
(Priced per gallon.) Available in your choice of diet or	regular.	Chocolate Low-Fat Milk	\$2.15
Dasani Bottled Water	\$2.60	7-Ounces.	
16.9-Ounce bottle.		Assorted Soft Drinks	\$2.00
		12-Ounce can.	
	Ic	e (Delivery)	

\$1.59

5 Pound Bag of Ice

ORDER FOR PICK UP

Salad (Pick Up)

Prices reflected are for pick up only.

Large Garden Salad Tray

Market Salad \$9.19 Small Garden Salad Tray \$16.00

varies

varies

varies

\$96.00

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

Serves five (5) people. Available with your choice of dressing.

Side Salad \$3.55

\$34.00

Side Salad \$5.5

Serves ten (10) people. Available with your choice of dressing.

Prepared with your choice of dressing.

Chick-fil-A Chicken Sandwich

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.

Chilled Grilled Chicken Sub varies

A boneless breast of chicken served on a toasted, buttered bun with dill pickle chips. Also available on a multigrain bun.

Sandwich

Spicy Chicken 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.

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.

Chick-Fil-A Trays (Pick Up)

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

Large

Chick-fil-A Nuggets Tray

and chilled to be reheated later.

Chick-fil-A Chick-n-Strips Tray

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

(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

Chick-fil-A Nuggets Tray Large

Chilled Grilled Chicken Sub

Sandwich Trav

varies

\$94.00

(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.

Chick-fil-A Chick-n-Strips Tray varies

aries

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. 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

\$55.00

Sandwich Tray Large

(16 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 (Pick Up)

Prices reflected are for pick up only

Fruit Tray varies Waffle Potato Chips \$1.99

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

Waffle Fries \$2.15

Fruit Cup varies

Available in your choice of sizes.

Side Salad \$3.59

Prepared with your choice of dressing.

Dessert (Pick Up)

Prices reflected are for pick up only.

Chocolate Chunk Cookie	\$1.45	Chocolate Chunk Cookie Tray	varies
Each.			
	Beve	rages (Pick Up)	
	Prices re	flected are for pick up only.	
Sweet Iced Tea	\$6.25	Honest Kids Appley Ever After	\$1.65
Gallon.		Organic Juice Drink	
Unsweetened Iced Tea	\$6.25	6-Ounce box.	
Gallon.		1% Reduced Fat Milk	\$1.65
Fresh Squeezed Lemonade	\$12.00	7-Ounces.	
(Priced per gallon.) Available in your choice of diet o	r regular.	Chocolate Low-Fat Milk	\$1.65
Dasani Bottled Water	\$1.99	7-Ounces.	
16.9-Ounce bottle.		Assorted Soft Drinks	\$2.00
		12-Ounce can.	
	lo	ce (Pick Up)	
Prices reflected are for pick up only.			

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 ord	ler, please

\$1.59

5 Pound Bag of Ice



Order Now





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) 260-3160 alt. phone: (434) 466-8757

Hours

Every Day: 24 hours

Features

american, Zero Waste

Services

Delivery, Pickup, Dine In

Delivery Areas

Zip Codes 22902, 22903 and 22904 ▼



Delivery Areas List Zip Codes 22902, 22903 and 22904 Zip Code 22901 Delivery Fee: \$5

BREAKFAST

Pastries

Chocolate Croissant	\$3.95	Coffee Almond Powerball	\$1.99
Croissant	\$3.50	Each	
		Cacao Matcha Powerball	\$1.99
Canele	\$3.95	Each	
	I	Beverages	
Organic Colombian Coffee	\$12.00	Fresh Squeezed Orange Juice	\$9.50
(2.5-Liters.) Includes creamer, sweeteners and stir sticks.		Per liter.	

BOWLS

Bowls

Choose an add-on for an extra charge.

House Acai Bowl	\$8.95	Green Bowl	\$9.95
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Includes acai, banana, mango and almond milk on the base. Banana, blueberries, Hudson Henry granola, chia seeds, and coconut shavings served on top.

Captain Bowl \$9.55

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. Includes organic spinach, mango, banana, avocado and almond milk on the base. Strawberries, mango, blueberries, Hudson Henry granola, and coconut shavings served on top.

SANDWICHES

Sandwiches

Choose additional toppings for an extra charge.

Turkey Avocado

Brie and Fig Panini

Cubano Sandwich

aji verde sauce.

\$8.95

\$8.95

Hand-carved turkey breast, homemade avocado spread, cucumber, red onion and homemade herb mayonnaise served on Marie Bette organic wheat pullman bread.

Prepared with prosciutto, brie, fig spread and arugula on pressed Marie Bette baguette.

Prepared with hand-carved ham, turkey, Swiss cheese, pickle and mustard on a Marie Bette brioche. Served with a side of homemade

Tuna Avocado

\$7.95

Prepared with white albacore tuna, homemade avocado mash, carrot, cucumber, red onion, sprouts, basil pesto and Marie Bette organic wheat pullman bread.

Gourmet Grilled Cheese

\$6.95

Prepared with avocado, hummus, carrot, cucumber and alfalfa sprouts on Marie Bette organic wheat pullman bread.

\$7.25

Prepared with Cheddar cheese, Swiss cheese, herb mayonnaise and arugula on Marie Bette brioche.

Classico Panini

Prepared with hand-carved ham, salami, fresh mozzarella cheese, arugula and basil pesto on a pressed Marie Bette baguette.

Toasts

Choose additional toppings for an extra charge.

Avocado Toast

\$6.25

Almond Butter and Banana

\$5.95

Nova Lox Toast

Toast

Homemade avocado spread, hemp seeds, radishes, black pepper, salt, olive oil and red pepper flakes served on Marie Bette organic wheat Pullman.

\$7.95

Prepared with cream cheese, nova lox, capers, lemon and onions on Marie Bette Pullman wheat bread.

Prepared with almond butter, banana, chia seeds, almonds slivers, coconut flakes and honey on Marie Bette Pullman wheat bread.

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

12-Ounces.

Dr. J \$7.99 Beeta Bridge \$7.99

Prepared with pineapple, orange, lemon and ginger. Prepared with organic beets, organic carrots, cucumber and lemon.

The Grinch \$7.99 Black Magic \$7.99

Prepared with organic spinach, cucumber, granny smith apple, pineapple, lime and ginger.

Prepared with activated charcoal, chia seeds, lemon, maple syrup and filtered water.

The Lawn \$7.99 House Nut Milk \$8.99

Prepared with organic spinach, organic red chard, cucumber, red Prepared with activated cashews, activated almonds, Medjool

pepper, granny smith apple and lemon. dates, vanilla bean, filtered water and Himalayan rock salt.

Rabbit Hole \$7.99 Coffee Nut Milk \$8.99

Prepared with organic carrots, granny smith apple, lemon and Prepared with cold brew coffee, activated cashews, activated

ginger. almonds, Medjool dates, vanilla bean, filtered water and Himalayan

rock salt.

The Gypsy \$7.99

Prepared with watermelon and lime.

Smoothies

16-Ounces. Choose add-ons for an extra charge.

The Captain \$7.95 P.S.W. \$7.95

Prepared with bananas, almond butter, dates, cacao nibs and Prepared with pineapple, mango, spinach, mint and coconut water.

Corner Colada \$7.95

Dank Sinatra \$7.95

Prepared with pineapple, banana, spinach, kale, coconut meat and

Prepared with strawberries, pineapple, dates, coconut meat, mint coconut water.
and coconut water.

Blue Ridge Berry \$7.95

Prepared with mango, banana, spinach, avocado, raw honey and almond milk.

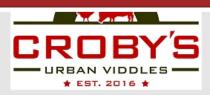
And almond milk.

SERVICE WARE

Service Ware

No Service Ware Needed varies Utensils \$.95

Per Person (includes all silverware and napkins).



Order Now





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 the 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 Drive Charlottesville, VA 22902

phone: (434) 234-3089

Hours

Tu-F: 11am to 8pm Su: 9am to 4pm Sa: 9am to 8pm

Features

american, SAME DAY, SWaM

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$10



STARTERS

Platters

Available in your choice of sizes.

Pimiento Cheese, Apple Slices varies The "Croby" Sliders varies and Pork Rinds

Includes pimiento cheese with apple slices, seasoned pork rinds and honey potato bread.

Chicken Salad Sliders

varies

Chicken Tenders varies

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 varies Creamy Chicken with Wild Rice varies

BLT Soup varies Pork with Tomatillo varies

SALAD

Salad

Available in your choice of sizes.

House Salad varies

Includes your choice of two (2) salad dressings.

Dressings

Available in your choice of sizes.

Ranch varies Honey Mustard varies

Bleu Cheese varies Creamy Parmesan Vinaigrette varies

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 Chicken Salad \$10.00

Served plain with bbq sauce on the side Prepared with rotisserie chicken and roasted red peppers.

Pulled Pork \$10.00 Hot Mess Muffins \$10.00

Served plain with bbq sauce on the side Prepared with bbq pulled pork and topped with pimiento cheese.

\$10.00 Chicken Tenders

Marinated with honey mustard, coated, baked and flash fried.

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 Pulled Pork Sandwich \$10.00

Oven roasted chicken with Croby's house blend of spices. Pulled and served with a side of bbq sauce.

House Salad with Pulled

Chicken Chicken Salad Wrap

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

Green leaf lettuce, mixed greens, julienne carrots, sliced green tomatoes, homemade croutons topped with oven roasted, then pulled, chicken.

\$10.00

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 Sliced Pork varies varies

Pulled Pork varies

SIDES

Side Dishes

Available in your choice of pint or quart.

Collard Greens varies **Baked Beans** varies Coleslaw varies Green Beans varies Succotash Applesauce varies varies Macaroni and Cheese varies Cauliflower Mash varies Served with gravy on the side. Breads \$6.00 Corn Bread Slider Buns \$10.00

House Honey Potato Bread \$7.00

Per loaf, about eight (8) slices.

Per dozen.

Ranch

Sauces and Dressings

Per dozen (12).

Available in your choice of sizes.

BBQ Sauce varies Bleu Cheese varies
Brown Gravy varies Honey Mustard varies
Comeback Sauce varies Creamy Parmesan Vinaigrette varies

varies

DESSERT

BIG cookies:)

Per dozen (12).

Oatmeal Raisin \$12.00 Gluten Free Chocolate Chip \$15.00

Made with gluten free ingredients but not in a gluten free environment (kitchen)

M&M&Chocolate Chip \$12.00 environment (kitcher

Double Chocolate Oatmeal \$12.00

Peanut Butter \$12.00

Brownies and Blondies

Ghardelli double chocolate \$2.00

brownies

Big brownie portions!

Platters

Cupcakes

Coca Cola cupcakes \$1.50 Red velvet with cream cheese \$1.50

frosting

Rich chocolate cake cup cakes topped with a creamy chocolate Coca Cola frosting

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 No Service Ware Needed varies

(Per person.) Includes plates, napkins and silverware.

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



Order Now





Standard lead time is 1 day notice for catering.

Locally owned and operated.

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!

20 Elliewood Avenue Charlottesville, VA 22903 phone: (434) 202-0592

Hours

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

Have feedback on this menu? Let us know!

Features

catering, pizza, Zero Waste

Services

Delivery, Pickup

Delivery Area



STARTERS

Appetizers

Garlic Knots with Marinara (V) \$5.00 \$6.50 Bruschetta (V) dusted with romano, side of marinara Diced Roma tomatoes, oil, balsamic vinegar, basil and feta cheese served on a baguette. \$7.50 Spinach & Artichoke Dip (v) varies Caprese with seasoned crostinis tomato, basil, & fresh mozz on a bed of arugula, balsamic glaze \$6.00 Hummus Plate (F) (VG) (V) with sliced carrot, cucumber, and tortilla chips (gluten free, vegan)

SALAD

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 varies Caprese Prepared with Romaine lettuce, cucumbers, cherry tomatoes, red Prepared with cherry tomatoes, fresh mozzarella cheese, basil and

onions, mushrooms and green olives. balsamic reduction.

Spinach Prepared with Romaine lettuce, shaved Parmesan cheese and

Prepared with cucumbers, cherry tomatoes, red onions and mushrooms

Mediterranean

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

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.

house Caesar dressing.

Garden Tray (GF) (V) \$35.00 Mediterranean Tray (GF) (V)

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

\$35.00 Spinach Tray (GF) (V)

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

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

\$35.00

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	varies	Outlaw	varies	
pepperoni, sausage, onion, mushroom, green pepper		buffalo chicken, ghost pepper jack, cheddar, red onion, jalepeno		
The Greek (V)	varies	Feisty Italian	varies	
Prepared with onion, green pepper, tomato, feta cheese a olive.	nd black	pepperoni, italian sausage, banana pepper, basil		
Buddhist Pie (V)	varies	Southern Thing BBQ base, chicken, bacon, red onion	varies	
white base, red bell pepper, feta, basil, sun-dried tomato		747 (V)	varies	
Emerald	varies	white base, ricotta, roasted garlic, romano		
pesto, tomato, romano		Capone (V)	varies	
Maui	varies	tomato, basil, fresh mozz		
ham, bacon and pineapple.		Carnivore	varies	
Veggie (v)	varies	pepperoni, ham, sausage, meatball		
spinach, tomato, fresh garlic				
	Crea	te Your Own		
Create your	r own pizza or ca	Izone with the ingredients of your choice.		
12-Inch Small Pizza	\$10.00	Calzone	\$6.75	
14-Inch Medium Pizza	\$12.00	10-Inch Gluten-Free GF	\$12.00	
16-Inch Large Pizza	\$14.50	Gluten-Free Crust		
Calzones				
Veggie (V)	\$9.75	Meathead	\$9.75	
spinach, tomato, ricotta, roasted garlic		pepperoni, italian sausage, meatball		
747 (V)	\$8.25	Pocket Pie	\$9.50	
ricotta, mozzarella cheese, roasted garlic		ham, bacon, cheddar		

BEVERAGES

Soda

(2-Liters.) Served with cups.

 Coke
 \$3.50
 Sprite
 \$3.50

 Diet Coke
 \$3.50
 Ginger Ale
 \$3.50

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

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

We supply necessary paper products.



Order Now



SWaM

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) 960-6091 alt. phone: (434) 242-5498

Hours

Every Day: 9am to 6pm

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.



SALAD

Salads

Priced per serving, minimum twelve (12), please.

Prepared with cilantro, cumin and lime.

Tossed Green Salad \$4.00 Greek Chickpea and Vegetable \$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

Black Bean and Corn 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

ENTREES

Entrees

Herb-Grilled Chicken Breast \$6.00 Beef and Pork Baked Ziti \$80.00 (Priced per serving, minimum ten (10), please.) Prepared with Twelve (12) servings. Romesco sauce. \$70.00 Vegetarian Enchiladas Citrus-Herb Shrimp Pasta \$10.00 (Ten (10) servings.) Prepared with black beans, quinoa and (Priced per serving, minimum ten (10), please.) Prepared with pasta, shrimp, tomatoes, herbs, lemon and extra virgin olive oil. veggies. \$80.00 Meat Lasagna Chili-Lime Sirloin \$7.00 Twelve (12) servings (Priced per serving, minimum ten (10), please.) Served with cilantro cream sauce. \$118.00 Chicken Chiliquiles (Eighteen (18) servings.) A casserole of pulled chicken prepared \$6.00 Rosemary-Lemon Pork

\$50.00

\$72.00

with veggies, salsa and tortilla chips. Garnished with cilantro and scallions.

\$72.00

Vegetarian Pasta Primavera

Priced per serving, minimum ten (10), please.

Dinner at Home Chicken Salad

Tenderloin

(Eight (8) servings.) Pasta prepared with seasonal vegetables, Parmesan cheese and herbs in a white-wine cream sauce.

SANDWICHES

Sandwich Platters

One platter includes eight (8) sandwiches. Please see the "Sides" menu for sandwich platter sides.

Southwestern Chicken Wrap

	Prepared with apples, grapes and celery on a baguette.		Prepared with lettuce, roasted red peppers and chipotle creasure.	eam
	Veggie Wrap	\$72.00	Chevre and Fig Jam on	\$72.00
Prepared with herb cream cheese, seasonal veggies and Cheddar cheese.		Cheddar	Baguette	
	Egg Salad and Spinach Wrap	\$72.00	Chevre, fig jam and spinach on fresh baguette	

SIDES

Sandwich Platter Sides

Mixed Green Salad	\$20.00	Red Potato Salad	\$36.00
(Serves eight (8).) Prepared with house vinaigrette.		Serves twelve (12).	
	s	ide Dishes	
	Priced per servir	ng, minimum twelve (12), please.	
Macaroni and Cheese	\$3.00	Romaine and Spinach Salad	\$4.00
Cilantro Rice	\$4.00	Prepared with roasted peppers, cucumber and chipotle-lim dressing.	е
Quinoa and Roasted Vegetable	\$4.00	Caesar Salad	\$4.00
Pilaf	\$4.00	Prepared with Romaine lettuce, Parmesan cheese, croutor Caesar dressing	ns and
Three Grain Pilaf	\$4.00	Roasted Potatoes	\$4.00
Prepared with rice, quinoa, wheatberries, dried apricots and mint.		Roasted Seasonal Veggies	\$4.00
Greek Chickpea and Vegetable	\$4.00		
Salad		Dinner Rolls	\$4.00
Prepared with feta cheese and parsley.		Two (2) rolls.	
Black Bean and Corn Salad	\$4.00	Biscuits	\$4.00
Prepared with cilantro, cumin and lime.		Two (2) biscuits.	
Tossed Green Salad	\$4.00	Cornbread	\$4.00
Prepared with house vinaigrette and seasonal vegetab may include mixed lettuces, tomatoes, cucumbers, car radishes.		Two (2) square pieces.	
		Snacks	
	Available	e in your choice of sizes.	
Sweet and Spicy Pecans	varies	Rosemary Cashews	varies

DESSERT

Dessert

Chocolate Chip Cookie Platter \$28.00 Fudge Brownies \$24.00
(Two (2) dozen.) Priced per dozen (12).

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.



Order Now





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

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

Every Day: 10:30am to 12am

Features pizza, SAME DAY

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of the UVA campus north of Ivy Road. Delivery Fee: \$2.99



STARTERS

Appetizers

Parmesan Bread Bites

varies

Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Asiago 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 buttery-tasting 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 buttery-tasting 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.

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 varies MeatZZa Feast

A mouthwatering combination of pepperoni, Italian sausage, green peppers, mushrooms, onions and cheese.

Slice after slice of pepperoni, ham, Italian sausage and beef topped with an extra laver of cheese.

Ultimate Pepperoni Feast varies Cali Chicken Bacon Ranch

ali Chicken Bacon Ranch varies

Made with two layers of pepperoni sandwiched between parmesan, provolone and mozzarella cheeses with oregano.

Made with tender cuts of chicken breast, white sauce, smoked bacon and tomatoes with provolone and mozzarella cheeses.

Wisconsin 6 Cheese varies ExtravaganZZa Feast varies

Robust tomato sauce, cheeses made with 100 % real mozzarella, feta, provolone, cheddar, parmesan and Asiago. Sprinkled with oregano.

Loads of pepperoni, ham, Italian sausage, beef, onions, green peppers, mushrooms and black olives topped with an extra layer of cheese.

Honolulu Hawaiian varies Philly Cheese Steak

Sliced ham, bacon, pineapple and roasted red peppers

Made with tender slices of steak, onions, green peppers and mushrooms with provolone and American cheeses.

Buffalo Chicken varies
Pacific Veggie varies

Made with tender cuts of chicken breast, Buffalo hot sauce and onions with provolone and American cheeses.

Made with reasted red peppers, spinach, onions, mushrooms, tomestoes and black of uses with fate, morrowed and provided the complete and provided the complete and place of the complete and provided the complete and provide

Memphis Barbecue Chicken varies

Made with tender cuts of chicken breast, barbecue sauce and onions with provolone, mozzarella and cheddar cheeses.

made with roasted red peppers, spinach, onlons, 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 \$6.99 Large Fourteen-Inch (14") Pizza \$10.99

Prepared on a hand tossed crust.

Extra-Large Sixteen-Inch (16") \$12.99

Medium Twelve-Inch (12") Pizza \$8.99 Pizza

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

varies

varies

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

Buffalo Chicken with Blue \$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

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.

Cheese

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

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

\$6.99

Habanero

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

Italian Sausage and Peppers

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

Pasta Primavera

Build Your Own Pasta

\$6.99

\$6.99

Grilled 100% all white meat chicken and Alfredo sauce baked to a creamy goodness with penne pasta.

Italian Sausage Marinara

\$6.99

Spinach, diced tomatoes, mushrooms and onions mixed with penne pasta and baked with a creamy Alfredo sauce.

a blend of Italian seasonings and Provolone cheese.

Penne pasta baked in a zesty marinara sauce with Italian sausage,

Choose a sauce and up to 3 ingredients from more than a dozen meat or vegetable toppings!

Chicken Carbonara

Grilled 100% all white meat chicken, bacon, onions and mushrooms mixed with penne pasta and baked to perfection with creamy Alfredo sauce.

SIDES

Breads

Parmesan Bread Bites varies Breadsticks \$3.99

Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Asiago 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.

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 varies Specialty Chicken \$6.99

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.

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	\$.50	Extra Ranch Sauce	\$.50
A single serving of extra dipping sauce.		A single serving of extra dipping sauce.	
Extra Blue Cheese Sauce	\$.50	Extra Sweet Mango Habanero	\$.50
A single serving of extra dipping sauce.		Sauce	
Extra Garlic Sauce	\$.50	A single serving of extra dipping sauce.	
A single serving of extra dipping sauce.		Ranch Dressing Packet	\$.50
Extra Hot Sauce	\$.50	Balsamic Dressing	\$.50
A single serving of extra dipping sauce.		Daisanie Drossing	ψ.00
Extra Marinara Sauce	\$.50	Caesar Dressing	\$.50

Salads

Individually pre-packaged salads

Classic Garden \$6.99

A single serving of extra dipping sauce.

A crisp and colorful combination of grape tomatoes, red onion, carrots, red cabbage, cheddar cheese and brioche 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 brioche garlic croutons, all atop a blend of romaine and iceberg lettuce.

DESSERTS

Domino's Desserts

Choose Cinnamon Bread Twists, 9pc. order of Marbled Cookie Brownie or Chocolate Lava Crunch Cake to accompany your meal.

Cinnamon Bread Twists

\$5.99

Marbled Cookie Brownie

with the whole group.

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

\$6.99

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.

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

varies

We do not provide cups or plates. Please choose this item to complete your order.

Request

Cups not included



Order Now





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

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

Every Day: 10:30am to 12am

Features pizza, SAME DAY

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of the UVA campus north of Ivy Road. Delivery Fee: \$2.99



STARTERS

Appetizers

Parmesan Bread Bites

varies

Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Asiago 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 buttery-tasting 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 buttery-tasting 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.

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 varies MeatZZa Feast

A mouthwatering combination of pepperoni, Italian sausage, green peppers, mushrooms, onions and cheese.

Slice after slice of pepperoni, ham, Italian sausage and beef topped with an extra laver of cheese.

Ultimate Pepperoni Feast varies Cali Chicken Bacon Ranch

ali Chicken Bacon Ranch varies

Made with two layers of pepperoni sandwiched between parmesan, provolone and mozzarella cheeses with oregano.

Made with tender cuts of chicken breast, white sauce, smoked bacon and tomatoes with provolone and mozzarella cheeses.

Wisconsin 6 Cheese varies ExtravaganZZa Feast varies

Robust tomato sauce, cheeses made with 100 % real mozzarella, feta, provolone, cheddar, parmesan and Asiago. Sprinkled with oregano.

Loads of pepperoni, ham, Italian sausage, beef, onions, green peppers, mushrooms and black olives topped with an extra layer of cheese.

Honolulu Hawaiian varies Philly Cheese Steak

Sliced ham, bacon, pineapple and roasted red peppers

Made with tender slices of steak, onions, green peppers and mushrooms with provolone and American cheeses.

Buffalo Chicken varies
Pacific Veggie varies

Made with tender cuts of chicken breast, Buffalo hot sauce and onions with provolone and American cheeses.

Made with reasted red peppers, spinach, onions, mushrooms, tomestoes and black of uses with fate, morrowed and provided the complete and provided the complete and place of the complete and provided the complete and provide

Memphis Barbecue Chicken varies

Made with tender cuts of chicken breast, barbecue sauce and onions with provolone, mozzarella and cheddar cheeses.

made with roasted red peppers, spinach, onlons, 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 \$6.99 Large Fourteen-Inch (14") Pizza \$10.99

Prepared on a hand tossed crust.

Extra-Large Sixteen-Inch (16") \$12.99

Medium Twelve-Inch (12") Pizza \$8.99 Pizza

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

varies

varies

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

Buffalo Chicken with Blue \$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

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.

Cheese

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

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

\$6.99

Habanero

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

Italian Sausage and Peppers

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

Pasta Primavera

\$6.99

Grilled 100% all white meat chicken and Alfredo sauce baked to a creamy goodness with penne pasta.

Italian Sausage Marinara

Chicken Carbonara

\$6.99

Spinach, diced tomatoes, mushrooms and onions mixed with penne pasta and baked with a creamy Alfredo sauce.

a blend of Italian seasonings and Provolone cheese.

Penne pasta baked in a zesty marinara sauce with Italian sausage,

Grilled 100% all white meat chicken, bacon, onions and mushrooms mixed with penne pasta and baked to perfection with 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 varies Breadsticks \$3.99

Our oven baked, bite-sized breadsticks are lightly sprinkled with Parmesan-Asiago 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.

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 varies Specialty Chicken \$6.99

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.

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	\$.50	Extra Ranch Sauce	\$.50
A single serving of extra dipping sauce.		A single serving of extra dipping sauce.	
Extra Blue Cheese Sauce	\$.50	Extra Sweet Mango Habanero	\$.50
A single serving of extra dipping sauce.		Sauce	
Extra Garlic Sauce	\$.50	A single serving of extra dipping sauce.	
A single serving of extra dipping sauce.		Ranch Dressing Packet	\$.50
Extra Hot Sauce	\$.50	Balsamic Dressing	\$.50
A single serving of extra dipping sauce.		Daisanie Drossing	ψ.00
Extra Marinara Sauce	\$.50	Caesar Dressing	\$.50

Salads

Individually pre-packaged salads

Classic Garden \$6.99

A single serving of extra dipping sauce.

A crisp and colorful combination of grape tomatoes, red onion, carrots, red cabbage, cheddar cheese and brioche 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 brioche garlic croutons, all atop a blend of romaine and iceberg lettuce.

DESSERTS

Domino's Desserts

Choose Cinnamon Bread Twists, 9pc. order of Marbled Cookie Brownie or Chocolate Lava Crunch Cake to accompany your meal.

Cinnamon Bread Twists

\$5.99

Marbled Cookie Brownie

with the whole group.

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

\$6.99

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.

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

varies

We do not provide cups or plates. Please choose this item to complete your order.

Request

Cups not included



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 quackages 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: (866) 820-7857

Hours

M-Sa: 7am to 7pm Su: 8am to 7pm

Feature other

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$20 Rio Commonwealth Easth (601) BYP (250) 1445 Barrack 769 Wildwood University of Virginia Charlottesville 702 Monticello 64 859 (53) Map data ©2020 Terms of Use Report a map error Google

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 Quackages

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

All Duck - No Dinner

\$152.50

(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). (Serves 100) You donut 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 Large Platter

\$64.00

(Serves 10-15) Composed of seventy-two (72) donut holes.

(Serves 35-40) Composed of one hundred and ninety-two (192) donut holes.

Medium Platter \$42.00

(Serves 20-25) Composed of one hundred and twenty (120) 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 8-10) Your choice of coffee blend served by the Includes cups, lids, stirrers, sweeteners and creamers.	bucket.		
		Soda	
	Price	d 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	
	Price	d per 20-ounce bottle.	
Gold Peak Unsweet Tea	\$1.95	Gold Peak Sweet Tea	\$1.95
(Each)		(Each)	
	Vi	tamin Water	
	Price	ed 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)	Ŧ	(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.

\$1.60

Chocolate Milk

(Each)

Order Now



Order Now





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) 295-1278

Hours

M-Th: 11am to 10pm F-Sa: 11am to 11pm Su: 11am to 8pm

Features

american, SAME DAY, Zero Waste

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$25



SALAD

Deli Salads

(Priced per pound, Serves 3 - 4.)

Potato Salad Macaroni Salad \$5.95

Prepared with an Omish semi-sweet recipe including a mayonnaise base, onion, and pickles.

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 Healthy and Tasty Choices \$73.00

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 barrister (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.

\$73.00 Smoked Turkey Breast

Prepared with Provolone cheese, lettuce and tomato, and your choice of mayonnaise or oil and vinegar.

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

Club Sandwich Platter \$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.

vinegar.

Mixed Cold Cut \$58.00 Smoked Turkey Breast \$65.00

Prepared with turkey breast, deli ham, and roast beef. Includes Provolone cheese, lettuce and tomato and your choice of mayonnaise or oil and vinegar.

The Italian \$65.00 The Vegetarian \$58.00

Prepared with Genoa salami, spicy capicola ham, and deli ham. Includes Provolone cheese, lettuce and tomato, onions, hot peppers, oil and vinegar.

Prepared with tomatoes, carrots, green peppers, lettuce, onions, pepper relish, Provolone cheese and your choice of oil and vinegar or special dressing.

mayonnaise, and your choice and spicy brown mustard or oil and

Prepared with Provolone cheese, lettuce and tomato with

SIDES

Deli Salads

(Priced per pound. Serves 3 - 4.)

Potato Salad \$5.95 Macaroni Salad \$5.95

Honey Cole Slaw \$5.95

Pasta Salad

(Priced per pound. Serves 3 - 4.)

Cheese Tortellini \$5.95

Salad

(Priced per pound. Serves 3 - 4.)

Marinated Cucumber \$5.95

Chips

Tortilla Chips \$6.26

(Each.) Includes a 1-pound bag of tortilla rounds.

DESSERT

Cookies

Priced per dozen.

Chocolate Chip Cookies \$13.95

Cakes

(Serves 12 - 16.)

Carrot Cake \$39.95 N.Y. Cheesecake \$39.95

German Chocolate Cake \$39.95

BEVERAGES

Soda

Served in 12-oz cans.

	Serv	ed in 12-02 cans.	
Pepsi	\$2.25	Dr. Brown's Cream	\$2.25
Diet Pepsi	\$2.25	Dr. Brown's Black Cherry	\$2.25
Mountain Dew	\$2.25	Dr. Brown's Cream	\$2.25
Diet Mountain Dew	\$2.25	Dr. Brown's Root Beer	\$2.25
		Water	
Nestle Pure Life Water Served in a 16.9-oz bottle.	\$1.25		
		Tea	
Fresh Brewed Iced Tea	\$1.25		
	Le	emonade	
Fresh Made Lemonade	\$1.25		

SERVICE WARE

Service Ware

Plates, Utentils and Napkins	\$1.50	No Service Ware Needed	varies
(Per person.)			

Eric Stamer Catering

Order Now



SWaM

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

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

Every Day: 24 hours

Features

american, french, italian, SWaM

Services

Delivery Areas

Areas of Charlottesville, VA Delivery Fee: \$35 ▼ Proffit (601) 676 (631) Commonwealth Ivy (250) 0 Charlottes (637) Shadwell Keswick Arrowhead Google Overton Map data ©2020 | Terms of Use | Report a map error

Delivery Areas ListAreas of Charlottesville, VA Delivery Fee: \$35
Blacksburg VA

BREAKFAST

Breakfast Packages

Priced per person, minimum 25, please.

Sample Breakfast Menu

Sample Continental Breakfast

\$7.00

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.

Includes a basket of baked goods - breakfast breads, Danish and muffins, a delicious fruit salad laced with cassis 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, baquettes & crackers,) smoked salmon (dilled cream cheese, red onions, capers & pumpernickel,) chilled roast beef tenderloin with sliced bread, horseradish cream & whole-grain mustard, crisp crudites with ranch dip, Mediterranean puffs (minis, with sun-dried tomato pesto,) goat cheese tart (with roasted garlic & vegetables,) apple, toasted walnut & 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 mousse (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 tri-color 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 chips.) Bottled water and sodas are included with one can or bottle per person.

Sample Box Lunch #1

\$12.50

Sample Box Lunch #3

12 5

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 (vinegarbased 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 (vinegar-based dressing.)

An avocado, lettuce, Provolone cheese and tomato sandwich prepared on hearty grain bread with southwestern aioli is accompanied by a marinated vegetable salad prepared with toasted pecans and dried cranberries and a new potato salad (vinegarbased dressing.)

LUNCH

Lunch Packages

Priced per person, minimum 25, please.

Sample Lunch (Menu 1)

\$14.5

Sample Lunch (Menu 2)

\$16.50

Chicken salad Pommery, prepared with apples and tarragon-grainy mustard dressing, accompanied by grilled salmon salade Nicoise (green beans, tomatoes, olives and capers,) a lentil, feta cheese and watercress salad, new potato salad (fennel, 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.

Baked penne pasta (with Italian vegetable ragout and three cheeses) and Texas-spiced 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-Bourbon 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

Sample Buffet Dinner (2)

\$20.00

When guests arrive a cheese and fruit display will await with baguettes, crackers and spiced nuts. On the buffet roast filet of Atlantic salmon with mustard-dill sauce and grilled beet fenderloin served with both tarragon- and whole-grain mustards and horseradish cream. They are complimented by beautiful asparagus (with roast 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: bittersweet chocolate mousse laced with Gran Marnier and warm apple crisp and whipped cream.

Includes springtime chicken stew served with glazed carrots, peas and mushrooms accompanied by steamed saffron rice. 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

Sample Served Dinner (2)

\$28.50

The hors d'oeuvres may include smoked salmon mousse with pumpernickel, goat cheese tart with roast garlic and vegetables and Asian roast pork tenderloin with sesame-garlic sauce. For dinner - roasted red pepper soup with fennel and lemon cream, followed by medallions of beef tenderloin with a roast shallot-green peppercorn demi-glace served with basil mashed new potatoes and sesame sauteed asparagus. Finally, French apple tart served with warm caramel sauce and vanilla bean ice cream. Coffee and hot tea service are included.

Passed hors d'oeuvres may include seared sea scallops with cilantro sauce, apple, toasted walnut and blue cheese salad served on endive spears and roast beef tenderloin with horseradish cream. Dinner follows beginning with tossed baby greens with warm goat cheese crostini, pears, sun-dried cranberries and hazelnut vinaigrette dressing, then breast of chicken stuffed with country ham and wild mushroom duxelle. Served with asparagus risotto and a Provencal vinaigrette. For dessert, warm bittersweet chocolate torte served with creme Anglaise and raspberry sauce. Coffee is included



Order Now



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 daredevils get you? It gets you mandarin oranges, Canadian bacon, pineapples, mozzarella, and cheddar (Paia 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

Features

american, pizza

Services

Delivery, Pickup

Special Charges

Service Fee: 10% charge. All orders.

Delivery Area

Charlottesville, VA



STARTERS

X-Factor Starters

Boneless Wings varies

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 varies

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

\$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 varies

Prepared with red leaf lettuce, carrots, mini heirloom tomatoes, mushrooms, and red onion.

Caesar Salad varies

Prepared with crisp Romaine lettuce, Parmesan cheese, and croutons.

Ravin` Arugula varies

Prepared with arugula, pine nuts, goat cheese, and mini heirloom

Spinach Salad varies

Prepared with spinach, fresh mushroom, caramelized onion, mini heirloom tomatoes, artichoke hearts, and candied walnuts.

Greek Salad varies

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. Chefz Gravity Grab

(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

\$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

(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

Served with your choice of dressing.

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

The Buffalo Grind \$8.25 Pizzawich \$8.25

(Heated) Prepared with tender breaded chicken marinated in Buffalo wing sauce, tangy ranch, red onions, Gorgonzola cheese, Swiss cheese, and carrots.

The Ultimate \$8.25

Prepared with ham or turkey, Cheddar, Swiss or provolone cheese, Dijon mustard, onions, lettuce, tomato, oil, vinegar, and salt and pepper. This sub may be toasted upon request.

Club Carve \$8.25

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. This sub may be toasted upon request.

Double Dipsy \$8.25

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.

Fear Factor \$8.25

(Heated) Prepared with spiced ham, salami, mayonnaise, Dijon mustard, provolone cheese, roasted red peppers, and caramelized onions.

The Natural \$8.25

(Heated) Prepared with hummus or pesto, sun-dried tomatoes, fresh mushrooms, caramelized onions, artichoke hearts, roasted red peppers, fresh basil, and Swiss cheese.

(Heated) Prepared with tomato sauce, mozzarella cheese, pepperoni, red onion, black olives, and fresh mushrooms.

Meatball Parmesan \$8.25

(Heated) Prepared with beef meatballs, our tomato sauce, shredded Parmesan cheese, mozzarella cheese, and oregano.

Chicken Pesto \$8.25

(Heated) Prepared with tender chicken, pesto, caramelized onions, sun-dried tomatoes, and sun-dried tomatoes.

Chicken Parmesan \$8.25

(Heated) Prepared with tender breaded chicken, our tomato sauce, shredded Parmesan cheese, mozzarella cheese, and oregano.

Bahn in the USA \$8.25

(Heated) Prepared with spicy hoisin-style sauce, shredded pork, peanuts, green onions, jalapeno, carrots, and cilantro.

The Crux \$8.25

(Heated) Prepared with shredded BBQ pork, red onions, cilantro, and Cheddar cheese.

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

Classic Cheese X-Large Pizza

\$16.00

(8 Inch, Individual) Begin with our classic cheese pizza prepared with our signature tomato sauce, mozzarella cheese, oregano, and a sprinkle of Cheddar.

(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 Medium Pizza

\$12.00

Classic Cheese Huge Pizza

16.00

(12 Inch, Serves 2) Begin with our classic cheese pizza prepared with our signature tomato sauce, mozzarella cheese, oregano, and a sprinkle of Cheddar.

(18 Inch, Serves 4-6) You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Classic Cheese Large Pizza

\$14.0

(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.

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

Create Your Own Medium Pizza

\$6.50

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.

\$12.00

add toppings for an additional charge.

You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Create Your Own Huge Pizza \$17.75

You may choose to customize your pizza with sauces, cheeses, and

Create Your Own Large Pizza \$12.00

(18 Inch, Serves 4-6) You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

You may choose to customize your pizza with sauces, cheeses, and add toppings for an additional charge.

Carnivore Gourmet Signature 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.

The Spice Route varies

Prepared with chicken marinated in a spicy Tandoori sauce, green pepper, red onion, cilantro, and mozzarella cheese.

Baja 1000 varie

Prepared with grilled chicken, black bean salsa, black olives, red onion, vine-ripened tomatoes, jalapenos, fresh cilantro, and Cheddar cheese.

Wham, Bam, Thank You varies

Mammoth

Prepared with Italian sausage, roasted red pepper, caramelized onions, Parmesan cheese, tomato sauce, and mozzarella cheese.

Aveiro varies

Prepared with Portuguese linguica, smoked bacon, pepperoncini, roasted red peppers, tomato sauce, mozzarella cheese, and fresh cilantro.

The Boar'der varies

Prepared with shredded pork marinated in sweet BBQ sauce, red onions, fresh cilantro, and Cheddar and mozzarella cheese.

Hanoi Fever varies

Prepared with shredded pork marinated in spicy hoisin-style sauce, mozzarella cheese, peanuts, green onions, jalapenos, carrots, and fresh cilantro.

Everest varies

Prepared with Italian sausage, pepperoni, salami, beef meatball, tomato sauce, and mozzarella and Cheddar cheese.

Mont Blanc varies

Prepared with our zesty Alfredo sauce, crispy bacon, green onions, sliced tomatoes, and Parmesan and mozzarella cheese. Paia Pie varies

Prepared with Hawaiian pineapple, Canadian bacon, Mandarin oranges, tomato sauce, and mozzarella and Cheddar cheese.

Railroad Grade varies

Prepared with Italian sausage, pepperoni, fresh mushrooms, red onions, tomato sauce, and mozzarella and Cheddar cheese.

Ragin' Rooster varies

Prepared with chicken marinated in sweet BBQ sauce, red onion, fresh cilantro, and Cheddar and mozzarella cheese.

Kickin' Chicken varies

Prepared with chicken marinated in spicy ginger Thai sauce, peanuts, green onions, Swiss cheese, fontina cheese, fresh cilantro, mozzarella cheese, and shredded carrots.

Vingin' It varies

Prepared with chicken marinated in Buffalo wing sauce, Gorgonzola cheese, mozzarella cheese, and celery.

Poultrygeist varies

Prepared with chicken marinated in tangy ranch sauce, broccoli, red onions, Swiss cheese, fontina cheese, Gorgonzola cheese, mozzarella cheese, and fresh sage.

Yard Sale varies

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), 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.

The Bunny Slope (V)

varies

Drag it Thru the Garden (V)

varies

Prepared with lite tomato sauce, mozzarella cheese, pine nuts, vine-ripened tomatoes, goat cheese, and arugula. Dressed with white balsamic vinaigrette.

The Screamin' Tomato (v) varies

Prepared with vine-ripened tomatoes, garlic, fresh basil, and grated and fresh mozzarella cheese. You may add balsamic glaze or tomato sauce upon request.

Holy Cow (v)

varies

Prepared with Swiss, fontina, Gorgonzola, and mozzarella cheese topped with roasted walnuts and fresh sage. Tomato sauce is available upon request.

Prepared with spinach, artichoke hearts, sun-dried tomatoes, feta cheese, garlic, fresh basil, oregano, and mozzarella cheese.

Prepared with fresh mushrooms, green peppers, red onions,

artichoke hearts, broccoli, vine-ripened tomatoes, fresh basil,

tomato sauce, and mozzarella and Cheddar cheese.

Peace in the Middle East (v)

varies

Pandoras Box (v)

Tomato sauce is available upon request.

varies

Prepared with homemade hummus, vine-ripened tomatoes, Kalamata olives, caramelized onions, feta cheese, fresh basil, pepperoncini, and mozzarella cheese.

Mr. Pestato Head (v)

Prepared with homemade pesto sauce, roasted tomatoes, caramelized onions, feta cheese, fresh basil, oregano, and mozzarella cheese.

varies

White Out (v)

A no-cheese, lower-fat option prepared with fresh mushrooms, caramelized onions, broccoli, vine-ripened tomatoes, roasted red peppers, fresh basil, oregano, and tomato sauce.

Green with Envy (v)

varies

Prepared with homemade pesto sauce, vine-ripened tomatoes, feta cheese, fresh basil, oregano, and mozzarella cheese.

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)

Prepared with mozzarella cheese, ricotta cheese, and tomato sauce. You may add any of our freestyle toppings for an additional charge.

Endless Summer

varies

Prepared with mozzarella cheese, ricotta cheese, garlic, mushrooms, marinated artichoke hearts, caramelized onions, and tomato sauce.

Big Wednesday

varies

Prepared with mozzarella cheese, ricotta cheese, garlic, caramelized onions, Italian sausage, roasted red pepper, pepperoni, and tomato sauce.

DESSERTS

Dessert

Pow Pows \$4.50 New York Cheesecake \$4.00

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.

You may add chocolate sauce for an additional charge.

BEVERAGES

Soda

Pepsi varies Sierra Mist varies

(2-Liter, 20-Ounce Bottle) (2-Liter, 20-Ounce Bottle)

Diet Pepsi varies

(2-Liter, 20-Ounce Bottle)

Water

Bottled Water \$1.99

(Each)



Order Now



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 pizzerias. 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

Hours

M-Sa: 12pm to 8pm

Features

american, italian, pizza

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$15



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.

Garden Salad varies Mediterranean varies

Our house salad topped with feta cheese and Kalamata olives.

Antipasto varies

Our house salad topped with ham, pepperoni, salami, and mozzarella and Provolone cheeses.

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.

perfection.

tomato sauce. Topped with mozzarella cheese and oven baked to

varies

Broccoli Alfredo varies varies Lasagna

Layers of Italian meats and cheeses and lasagna noodles topped with our homemade tomato sauce.

Baked Ziti varies Eggplant Parmigiana Penne rigate mixed with a blend of cheese in our homemade

Homemade eggplant topped with our signature tomato sauce and topped with melted mozzarella.

Pasta Alfredo varies Chicken Parmigiana

Breaded chicken breasts topped with our signature tomato sauce and melted mozzarella.

varies Choose to add chicken or shrimp for an extra charge.

varies

varies

Sausage

Pasta with Meatballs or

APPETIZERS

Appetizers

Choose extra sauce for an additional charge.

Mozzarella Sticks \$6.50 \$9.99 Appetizers for Two

Six (6) sticks served with tomato sauce. Includes chicken tenders, mozzarella sticks, onion rings and French fries. Served with ranch and tomato sauce.

\$4.50 Cheese Fries

Italian Fire Sticks \$7.99 Served with ranch. Choose to add bacon for an extra charge.

Includes grilled chicken, sausage, bacon, your choice of Jalapeno or banana peppers and Italian cheeses wrapped in sun-dried \$3.99

Garlic Bread tomato basil tortilla. Served with your choice of ranch or tomato Served with tomato sauce. Choose to add cheese for an extra charge

Garlic Knots

Wings

Served with tomato sauce.

Prepared in your choice of plain, Buffalo or BBQ. Served with ranch or bleu cheese.

Wings varies

Salad

Includes your choice of dressing. Choose to add chicken, shrimp, extra cheese or extra dressing for an extra charge.

House Salad	\$4.99	Antipasto	\$8.25
Prepared with iceberg and Romaine lettuce, carrots, red ca cucumbers, red onions, tomato and peppers.	abbage,	Our house salad topped with ham, pepperoni, salami, and mozzarella and Provolone cheeses.	
Grilled Chicken Salad	\$7.50	Caesar Salad	\$6.99
House salad topped with marinated grilled chicken breast, boiled eggs and mozzarella cheese.	hard-	Iceberg and Romaine lettuce topped with croutons and Pari cheese.	migiano
Chef Salad	\$7.50	Steak Salad	\$7.50
Our house salad topped with ham, smoked turkey, hard-bo and mozzarella cheese.	iled eggs	Our house salad topped with Philly steak meat and mozzare cheese.	ella
Tuna Salad	\$7.50	Spinach Salad	\$7.50
Our house salad topped with our tuna salad and Provolone	cheese.	Prepared with roasted red peppers, feta cheese, croutons a	nd
Mediterranean	\$7.50	wantuts.	
Tuna Salad Our house salad topped with our tuna salad and Provolone	cheese.	Spinach Salad	4

Our house salad topped with feta cheese and Kalamata olives.

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	Vegetarian (V	varies
Prepared with pepperoni, fresh mushrooms, Italian mild sa onions, bell peppers and extra cheese.	usage,	Prepared with mushrooms, onions, bell peppers, black oliv spinach, diced tomatoes and extra cheese.	es,
Deluxe	varies	Philly Steak	varies
Prepared with pepperoni, fresh mushrooms, Italian mild sa onions, bell peppers, black olives, ground beef and extra c		Prepared with grilled onions, mushrooms, bell peppers, ste mozzarella cheese.	ak and
Meat Lovers	varies	Cheese Lover's	varies
Prepared with pepperoni, Italian mild sausage, bacon, han beef and extra cheese.	n, ground	(No sauce) Prepared with mozzarella, Provolone, America Romano cheeses.	n and
Hawaiian	varies	Margherita	varies
Prepared with ham and pineapple.		Prepared with crushed tomato sauce, fresh mozzarella che	eese,
White Gourmet	varies	olive oil, fresh garlic and basil.	
Prepared with broccoli, spinach, fresh tomatoes, white sau	ice, fresh	Pesto	varies
garlic and mozzarella cheese.		Prepared with pesto sauce, diced tomatoes and mozzarella	a cheese.
Capricciosa	varies		
Prepared with ham, black olives, artichokes and mushroon	ns.		

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.

\$7.99 Calzone

Chicken Stromboli

\$8.99

Prepared with your choice of one (1) regular topping, mozzarella cheese and ricotta.

\$7.99

\$15.99

\$7.99 Stromboli

Includes your choice of three (3) regular toppings and mozzarella

Pizza Roll

Prepared with 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

cheese.

Chicken Stromboli Calzone \$13.99

Prepared with your choice of one (1) regular topping, mozzarella

cheese and ricotta.

Steak Stromboli

Prepared with mozzarella cheese.

Pizza Roll \$14.99

Stromboli \$13.99

Includes your choice of three (3) regular toppings and mozzarella cheese.

Includes your choice of one (1) regular topping and mozzarella

Prepared with mozzarella cheese.

\$15.99

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 Tuna and Cheese varies

Includes ham, salami, pepperoni and Provolone cheese.

B.L.T. varies

Prepared with bacon, ham, smoked turkey and Provolone cheese.

Prepared with bacon, lettuce and tomato only.

Prepared with tuna and Provolone cheese.

varies

Cheese Sub varies Turkey and Cheese varies

Prepared with smoked turkey and Provolone cheese. Prepared with Provolone, American and mozzarella cheeses.

Ham and Cheese varies

Prepared with ham and Provolone cheese.

Club Sub

Hot Subs

(Available in your choice of sizes.) Served on your choice of a fresh Italian roll or wrap.

Cheese Steak varies Veggie Sub

Choose plain or add your choice of toppings.

Prepared with grilled mushrooms, onions, peppers and black olives with a touch of Italian dressing. Topped with Provolone cheese,

Pizza Steak lettuce, tomato and mayonnaise. varies

Prepared with steak, tomato sauce and mozzarella cheese. Buffalo Chix Sub varies

Breaded chicken tossed in Buffalo sauce, lettuce and tomatoes. Chicken Sub varies Served with your choice of ranch or bleu cheese on the side.

Choose plain or add your choice of toppings.

varies October Feast

Parmigiana Sub varies

Sausage, grilled onions and peppers steamed in beer.

Your choice of chicken, meatballs, sausage or eggplants served with homemade tomato sauce and mozzarella cheese.

Grilled Panini

Turkey, Bacon, Ranch and \$6.99 Mozzarella, Tomato and Pesto \$6.99

Provolone Cheese Sauce

Chicken, Pesto, Tomato and \$6.99

Provolone Cheese

PASTA

Pasta

Pasta is served with homemade bread. Choose to add a side salad for an extra charge.

Fabio's Lasagna \$8.99 Three Cheese Ravioli

Layers of Italian meats and cheeses and lasagna noodles topped with our homemade tomato sauce.

Baked Ziti \$8.99

Penne rigate mixed with a blend of cheese in our homemade tomato sauce. Topped with mozzarella cheese and oven baked to perfection.

Create Your Own Pasta \$10.99

Your choice of penne or spaghetti pasta topped with your choice of meatballs, sausages, meat sauce, tomato sauce, Alfredo sauce or pink sauce.

Stuffed Rigatoni \$9.99

Homemade stuffed cheese rigatoni pasta served in a pink creamy Parmigiana sauce.

Stuffed Shells \$8.99

Three (3) jumbo shells stuffed with three (3) cheeses and topped with tomato sauce and mozzarella.

\$9.99

Five (5) jumbo homemade ravioli stuffed with three cheeses and your choice of sauce.

Chicken Parmigiana

\$10.99

Two (2) breaded chicken breasts topped with our signature tomato sauce and melted mozzarella. Served with your choice of penne or spaghetti.

Eggplant Parmigiana

\$9.99

Homemade eggplant topped with our signature tomato sauce and topped with melted mozzarella. Served with your choice of penne or spaghetti.

Chicken Alfredo \$12.99

Grilled chicken breast sauteed in our signature Alfredo sauce and served over your choice of penne or spaghetti.

Shrimp Alfredo \$12.99

Grilled shrimp sauteed in our signature Alfredo sauce and served over your choice of penne or spaghetti.

BURGERS

Burgers

Cheese Burger \$6.99 The Bomb \$8.99

Made with fresh ground beef on a Kaiser roll. Served with lettuce, tomato, mayonnaise and fries.

Our famous double cheese burger. Made with fresh ground beef on a Kaiser roll. Served with lettuce, tomato, mayonnaise and fries.

Bacon Cheese Burger \$7.50 Chicken Salad Sandwich \$6.50

Made with fresh ground beef on a Kaiser roll. Served with lettuce, tomato, mayonnaise and fries.

SIDES

Our homemade chicken salad served on a Kaiser roll.

Sides

Choose to add extra sauce or dressing for an additional charge.

Onion Rings	\$4.50	Shrimp Basket	\$8.99
Breaded Mushrooms	\$4.50	Twenty (20) - twenty-five (25) breaded shrimp served with fi cocktail sauce.	ries and
Served with ranch.		Bread Sticks with Cheese	\$5.99
Breaded Zucchini	\$4.50	Served with a side of tomato sauce.	
Served with your choice of ranch or tomato sauce.		Side of Meatballs	\$4.99
French Fries	\$2.50	Served in tomato sauce.	
Chicken Tender Basket	\$7.99	Side of Sausage	\$4.99
Served with fries and honey mustard	\$1.99	Served in tomato sauce.	

BEVERAGES

Soda

Pepsi	varies	Dr. Pepper	\$2.25
Available in your choice of sizes.		14-Ounce fountain drink.	
Diet Pepsi	varies	Diet Dr. Pepper	\$2.25
Available in your choice of sizes.		14-Ounce fountain drink.	
Sierra Mist	varies	Tropicana Pink Lemonade	\$2.25
Mountain Dew	\$2.25	14-Ounce fountain drink.	
14-Ounce fountain drink.			
		Water	
Bottled Water	\$1.50		

SERVICE WARE

Service Ware

Paper Products \$.25 No Service Ware Needed varies
Includes plates, napkins, cutlery and cups.



Order Now



Standard lead time is 3 days notice for catering.

All paper products and utensils are included with each order.

Fardowner's 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!

Feature

american

Services

Delivery

Delivery Area



STARTERS

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 Portabella mushrooms tossed in your choice of sauce. Served with your choice of ranch or bleu 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 varies Caesar varies

Prepared with potato and carrot strings, bleu cheese and red onions over field greens with your choice of dressing.

Apple Bleu varies

Prepared with fresh Granny Smith apples and bleu cheese over filed greens with your choice of dressing. Prepared with Romaine lettuce, Parmesan cheese, garlic croutons, black pepper, and Caesar dressing.

SANDWICHES AND WRAPS

Sandwiches and Wraps

Served with a drink and your choice of chips, cole slaw, or a side salad.

BLT \$10.00 Vegetarian Wrap \$10.00

Prepared with apple wood smoked bacon, lettuce, tomatoes and herb mayonnaise on a Goodwin Creek Pretzel Bun.

Caesar Wrap \$10.00 Caprese Sandwich

Prepared with grilled chicken breast, Romaine lettuce, Caesar dressing and Parmesan cheese wrapped in a flour tortilla.

Yardbird Wrap \$10.00 Chicken Bacon Swiss \$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.

Grilled chicken breast, Apple Wood Smoked Bacon, lettuce, tomatoes, Swiss cheese, and Honey mustard served on a Goodwin Creek Kaiser roll

Prepared with field greens, bleu cheese crumbles, tomatoes, onions

Fresh Mozzarella, Roma Tomatoes, Organic Arugula, Walnut Pesto

with a Balsamic Reduction on a Goodwin Creek Baguette Roll

\$10.00

and carrot strings with balsamic vinaigrette.

ENTREES

Entrees

\$45.00

Baked Mac 'N' Cheese

(Serves 10.) Prepared with Cheddar, Jack and Parmesan cheeses with cavatappi pasta and Goodwin Creek sourdough herbed crust.

Pulled Pork BBQ with Cole Slaw \$50.00 and Buns

(Serves 10.) Includes house smoked pork shoulder with Fardowners' honey BBQ sauce, cole slaw, and Goodwin Creek Kaiser rolls.

Molasses-Citrus Marinated

\$60.00

Sirloin

Grilled Certified Angus sirloin Prepared with a Molasses Citrus-Marinade (Serves 10)

SIDES

Side Dishes

Serves 10.

Mashed Potatoes \$35.00 Cole Slaw

\$35.00

\$35.00

Garlic Green Beans \$35.00 Pasta Salad

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!

. . . .

Order Now





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

Features

american, international, italian, mediterranean, SWaM, Zero Waste

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$35



BREAKFAST

Breakfast Dishes

Virginia Ham Biscuits \$2.00 Local Pastry Platter \$75.00

(Priced 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

Petite Pastries \$14.00

Straight Pastries \$14.00

(SIX PIECES PER SET - NO MIX & MATCH) freshly baked by (Priced per piece, minimum of twelve (12), please.) A gournet twist on a southern classic. Local farm eggs stuffed with a secret blend of pickled peppers, smoked paprika and topped with prosciutto

(SIX PIECES PER SET - NO MIX & MATCH) freshly baked by Albemarle Baking Company.

Mini Muffins

\$1

chiffonade.

(Six (6) Pieces) Your choice of muffins freshly baked by Albemarle

Fruit Salad \$10.00

(Per Pound, Serves 4) A refreshing mix of seasonal fruit. Smoked Salmon Platter varies

Fresh Fruit Platter varies (Available in your choice of sizes.) A brunch staple of thinly sliced smoked salmon served with cream cheese, tomatoes, cucumbers, Available in small (serves 20) and large (serves 40) sizes. Our capers, red onion, lemon, sliced pumpernickel and mini bagels

freshest seasonal fruits artfully arranged and served with yogurt honey dipping sauce.

Breakfast Beverages

Baking Company.

Coffee for a Crowd \$26.00 Hot Tea \$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. (Serves 10) Freshly brewed local tea (96-ounces) served with cups, stirrers, creamers and sugar.

A bamboo skewer colorfully strung with provolone cheese, salami,

(Serves 30) An assortment of thirty-six (36) petite pastries and mini

\$11.00

muffins from Albemarle Baking Company.

STARTERS

Starters

Served on your choice of returnable or disposable platters. Returnable platters must be returned within 48 hours.

Salad

Shabooboos \$1.25 Antipasto Skewer \$2.00

Bright red, pickled peppadew peppers stuffed with our famous pimento cheese.

pimento cheese. olives, artichokes and pickled peppers

Virginia Ham Biscuits \$2.00 Tea Sandwich: Local Chicken \$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. feast! local chicken salad with pickled onion on focaccia

Prosciutto Deviled Eggs \$1.25 Tea Sandwich: Pimento Cheese \$2.00

A gourmet twist on a southern classic--Local farm eggs stuffed with Our famous feast! pimento cheese with pepper jelly and fresh

A gourmet twist on a southern classic—Local farm eggs stuffed with a secret blend of pickled peppers, smoked paprika and topped with

Goats on a Date \$.75

Dates stuffed with local goat cheese and Marcona almonds.

prosciutto.

CHEESE BOARDS

Cheese Boards

Available in small (serves 10), medium (serves 20) and large (serves 40) sizes, unless otherwise noted.

Cheesemonger's Choice

varies

Praline Mustard Glaze Platter

crackers and caramelized walnuts.

\$50.00

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 Marcona almonds, tart cherries, crackers and crostini. This is the cheeseboard that drams are made of!

Antipasto Platter

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

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.

(Serves 30) Always the talk of a party! Sweet praline mustard glaze

over our old-fashioned cream cheese served with English wheat

Fruit and Cheese Board

The Crowd Pleaser

varies

This light and elegant selection of our ripest cheeses and freshest fruits suits cocktail hour or dessert. Served with English wheat crackers and crostini.

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

Shrimp Cocktail

(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

Crudite Platter \$55.00

(Serves up to 20) Fresh vegetable crudite 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 Śkewers, Virginia Ham Biscuits, Smoked Trout on Rve. Pimento and Local Chicken Salad Tea Sandwiches.

\$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 10-15) Locally cured pork tenderloin, roasted, sliced and served with house-made cabbage slaw, assorted sauces and freshly baked rolls from Albemarle Baking Co.

Smoked Beef Brisket

\$240.00

(Serves 40) Sliced, seasoned, slow-roasted beef brisket served with comichons, pearl onions, and 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 Albemarle Baking Company.

Croissant Sandwiches

\$55.00

Feast! Local Chicken, Tuna or Egg Salad with Pickled Onion & Lettuce on Mini ABC 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

Curry Tomato & Coconut - HOT SOUP

\$48.00

CUSTOM - HOT SOUP

\$48.00

Homemade soup- SERVED HOT. Available Monday - Saturday 11am - 3pm. Paper Bowls, Spoons & Napkins Included. 1 Toteserves 12

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

Local Chicken with Lemongrass

\$36.00

- HOT BONE BROTH

Homemade soup- SERVED HOT. Available Monday - Saturday 11am - 3pm. Paper Bowls, Spoons & Napkins Included. 1 Toteserves 12

COLD SOUP

Homemade soup- COLD. CLIENT TO WARM THEMSELVES Paper Bowls, Spoons & Napkins Included. 1 Quart - serves 4

Curry Tomato & Coconut -

\$16.00

CUSTOM - COLD SOUP

\$16.00

\$18.00

COLD

Homemade soup- COLD. CLIENT TO WARM THEMSELVES Paper Bowls, Spoons & Napkins Included. 1 QUART - serves 4

Local Chicken with Lemongrass

\$14.00

\$10.00

-COLD BONE BROTH

Homemade soup- COLD. CLIENT TO WARM THEMSELVES Paper Bowls, Spoons & Napkins Included. 1 QUART - serves 4

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

SALADS

Side Salads

(Priced per pound.) Servings vary as noted.

Fruit Salad

(Serves 4) Composed of a refreshing mix of seasonal fruit.

White Bean Salad \$9.00

(Serves 4) Cannellini beans prepared with lemon vinaigrette, fresh herbs, celery and capers.

\$10.00 Herbed Quinoa Salad

(Serves 4) Quinoa tossed in our Greek Goddess dressing with feta. red peppers and parsley.

\$12.00 Baby Spinach Salad

(Serves 12) Baby spinach prepared with dried fruits and toasted nuts. Served with your choice of dressing on the side.

\$12.00 Israeli Couscous salad

(Serves 4) Israeli couscous tossed in a lemon-tahini dressing with chickpeas, feta cheese, red peppers, parsley and preserved lemons.

Kale Salad \$23.00

(Serves 10) Fresh kale served with herb croutons and Parmesan cheese in a lemon tahini dressing.

Mixed Green Salad

(Serves 10) Mixed greens prepared with dried fruit and toasted nuts. Served with your choice of dressing on the side.

Chicken Salad - pound \$20.00

Feast! Chicken Salad

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 feast! blue cheese dressing.

Mediterranean Salad \$15.00

Composed of mixed greens, tuna salad, white bean salad, artichoke hearts, roasted tomatoes, oil-cured olives and Manouri cheese with balsamic vinaigrette.

Local Chicken Salad \$16.00

Prepared with spinach, arugula, feast! chicken salad, pickled red onions, sweet and spicy pecans, golden raisins and sweet moscatel

Kale Salad (VG) (V)

(Vegetarian, Vegan) Prepared with Parmigiano-Reggiano cheese and croutons on fresh kale with feast! lemon-tahini dressing. This salad can be made vegan upon request.

Local Mixed Green Salad (VG)



\$11.00



(Vegetarian, Vegan) Mixed greens, sweet and spicy pecans, golden raisins served with sweet moscatel vinaigrette. This salad can be made vegan upon request.

Southwestern Grain Bowl (V)



(Vegetarian) Composed of esquite, salsa fresca (mild), black beans, tortilla chips, roasted poblano, creme fraiche, feta cheese and cilantro over roasted tomato rice.

Seasonal Grain Bowl (v)



\$16.00

(Vegetarian) This item changes seasonally. Call to inquire about our current selection and use the "Special Instructions" area to note

SANDWICHES

Sandwich Platters

(Priced per platter.) Platter 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 Albemarle Baking using premium ingredients.

Chicken, Cheddar and Fig

varies

\$13.00

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)

(Vegetarian.) Prepared with local Caromont chevre cheese, olive and artichoke tapenade, roasted tomatoes and arugula.

Mixed Sandwich Platter: Poultry

A mix of our most requested sandwiches: Chicken, Cheddar & Fig -Turkey, Brie & Cranberry - Turkey & Provolone. Large, Serves up to

Mixed Sandwich Platter: Beef &

\$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 (V)

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 5-10

LUNCH BAG

Sandwich Lunch Bags

(Priced per person.) Lunch bags include a sandwich prepared on a freshly baked baguette from Albemarle Baking Company using premium ingredients, locally-made potato chips, a cookie and Virginia Spring water. Gluten free bread is available upon request.

The Italian

Chicken, Cheddar and Fig

\$14.00

Prepared with a trio of Italian meats, Provolone cheese, olive relish, mayonnaise, mustard and Romaine lettuce.

Prepared with sliced chicken, Vermont Cheddar cheese, fig jam, arugula, mayonnaise and mustard.

\$16.00 Prosciutto and Mozzarella

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.

\$14.00 Turkey, Brie and Cranberry

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.

Rosemary Ham and Goat

\$15.00

\$14.00

Cheese

Prepared with Italian rosemary ham, goat cheese, local spicy plum chutney and arugula.

The Caprese (v)

\$13.00

(Vegetarian.) Prepared with marinated fresh mozzarella cheese, fresh basil and roasted tomato spread.

Hummus and Feta (vG) (v)

\$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

The Local (v)

\$15.00

(Vegetarian) Prepared with local Caromont chevre cheese, olive and artichoke 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

Cobb Salad \$15.00

Prepared with chopped Romaine lettuce, Cheddar cheese, hard boiled egg, bacon fresh tomato, green onions and feast! blue cheese dressing.

Mediterranean Salad

Composed of mixed greens, tuna salad, white bean salad, artichoke hearts, roasted tomatoes, oil-cured olives and Manouri cheese with balsamic vinaigrette

Local Chicken Salad \$16.00

Prepared with spinach, arugula, feast! chicken salad, pickled red onions, sweet and spicy pecans, golden raisins and sweet moscatel vinaigrette.

Kale Salad (VG) (V) \$13.00

(Vegetarian, Vegan) Prepared with Parmigiano-Reggiano cheese and croutons on fresh kale with feast! lemon-tahini dressing. This salad can be made vegan upon request.

\$13.00 Local Mixed Green Salad (VG)

(v)

(Vegetarian, Vegan) Mixed greens, sweet and spicy pecans, golden raisins served with sweet moscatel vinaigrette. This salad can be made vegan upon request.

Southwestern Grain Bowl (V)

\$16.00

(Vegetarian) Composed of esquite, salsa fresca (mild), black beans, tortilla chips, roasted poblano, creme fraiche, feta cheese and cilantro over roasted tomato rice.

Seasonal Grain Bowl (v)



(Vegetarian) This item changes seasonally. Call to inquire about our current selection and use the "Special Instructions" area to note vour choice.

Chicken Avocado & Ranch Bowl

\$17.00

I: Lemon & Herb Grilled Local Chicken, Feta, Spinach, Roasted Red Peppers, Sunflower Seeds, Avocado, Rice with Feast! Herb Ranch Dressing

Korean Sweet & Spicy

varies

Cauliflower Quinoa Bowl (GF)



Kimchi, Seaweed Salad, Carrots, Local Tomatoes & Furikake

Nicoise Quinoa Bowl (GF)



\$17.00

Feast! Tuna, Local Eggs, Nicoise Olives, Potatoes, Roasted Tomatoes, Green Beans, Herbed Quinoa & Balsamic Vinaigrette

SIDES & SNACKS

Sides & Snacks

Virginia Cheese Straws	\$8.00	feast! Gourmet Jelly Beans	\$3.00
7oz. bag, serves 2-3		4 oz bag of Gourmet Jelly BeansServes 1	
Route 11 Potato Chips	varies	Apple	\$1.00
Assorted Flavors		V	
feast! Virginia Peanuts	\$3.00	Yogurt Cup	varies
2.25 oz bag of Virginia PeanutsServes 1			
feast! Almond & Cherries	\$4.00		
2.5 oz bag of Almonds & CherriesServes 1			

DESSERT

Sweets & Baked Goods

(Priced per dozen (12).)

Assorted Homemade Cookies	varies	Chocolate Brownie Bites GF	\$12.00
Includes assorted cookies from our friends at Albemarle Baking Company such as: freshly baked chocolate chip, ginger molasses and black Cadillac (double chocolate).		(Gluten Free) Freshly baked from Albemarle Baking Company.	
		Colorful Macaroons	\$32.00
Chocolate Peanut Butter Balls	\$24.00	Freshly baked from Albemarle Baking Company.	

Locally made! The size is about two (2) bites.

Fruit

Available in your choice of sizes, unless otherwise noted.

Fresh Fruit and Cheese Board	varies	Fresh Fruit Platter	varies

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.

Goats on a Date \$.75

(Priced per piece, minimum of twelve (12), please.) Dates stuffed with local Caromont Farm goat cheese and Marcona almonds.

Available in small (serves 20) and large (serves 40) sizes. Our freshest seasonal fruits artfully arranged and served with yogurt honey dipping sauce.

BEVERAGES

details.
\$3.50
\$5.95
\$5.95
\$2.50
\$2.50
\$2.50
Pellegrino \$2.50
ater (Can)
Bottle (12oz) \$2.00

Tea

For a selection of individual teas please review our House-made Beverages category.

Hot Tea \$26.00 Unsweetened Iced Tea varies

(Serves 10) Freshly brewed local tea (96-ounces) served with cups, stirrers, creamers and sugar.

Available in individual and half gallon (serves 4-6) sizes.

Russian Tea varies

Available in individual and half gallon (serves 4-6) sizes.

Coffee

Coffee for a Crowd \$26.00 Cold Brew Coffee varies

(Serves 10) Freshly brewed local coffee (96-ounces) served with cups, stirrers, creamers and sugar. Offered in your choice of regular and decaffeinated.

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	varies	Honey Mint Green Tea	\$3.00
Available in individual and half gallon (serves 4-6) sizes. Our limeade is house made and the perfect balance of sweet and tart.		Pomegranate Green Tea	\$3.00
Russian Tea	varies	Turmorio Cingar Too	\$3.00
Available in individual and half gallon (serves 4-6) sizes.		Turmeric Ginger Tea	\$3.00
Unsweetened Iced Tea	varies		
Available in individual and half gallon (serves 4-6) sizes.			
		Juice	
	(Priced per pe	erson, unless otherwise noted.)	
Apple Juice	\$3.50	Yoga Peach Nectar	\$1.50
Natalie's Juice Company Call to inquire about available flavors.	\$4.50	Natalie's Tangerine (Per Quart) Serves 2-3 people.	\$8.00
Orangina	\$3.00		
	V	Vine & Beer	
Virginia Craft Beer	\$3.00	Wine	\$11.00
Available in cans or bottles - \$3.00 each		Selection of White, Red, Rose & Bubbles please let us & preference!	know your
Virginia Wine	\$25.00	Prosecco	\$13.00
Red, White or Rose!		FIOSECCO	\$13.00
Virginia Bubbles	\$33.00		
Thibaut-Janisson Blanc de Chardonnay, Monticello			

SERVICE WARE

Service Ware

Place Setting	\$1.00	No Service Ware Needed	varies
Includes two (2) paper plates, napkin and utensils.		Determ of the Mendon	¢45.00
Serving Set	\$1.00	Return of the Vendor fee for the vendor to return to pick up returnable items	\$15.00
Includes a large plastic fork and spoon.		ree for the vendor to return to pick up returnable items	
Plastic Cups	\$.25		
Each.			



Order Now





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 Features

american, SAME DAY

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA and North of Charlottesville Delivery Fee: \$15



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 Deluxe Salad Platter \$49.99

Piled high with romaine, cucumber, tomato, green bell pepper, and red onion, with your choice of salad dressing served on the side.

Same as the Classic Salad but with provolone and your choice of smoked turkey breast, Virginia honey ham, or tuna salad.

Chopped Salad Platter \$41.99

Romaine, tomato, green bell pepper, cucumber, mozzarella, pepperoncini, and light Italian dressing.

SANDWICHES

Sub Platters

(Serves ten (10).) Prepared to order with premium deli-quality meats, Provolone cheese, lettuce, tomatoes, onions and vinaigrette. 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 vinaigrette. May, deli mustard, and kosher dill pickles on the side. Provolone and your choice of smoked turkey breast, Virginia honey ham, premium roast beef, corned beef brisket, pastrami, or veggie. Platter servers 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 & pepperonil 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 Deluxe Sub Platter Pack \$84.99

Made to order with premium deli meats, cheeses, lettuce, tomatoes, onions, and vinaigrette. May, deli mustard, and kosher dill pickles on the side. Provolone and your choice of smoked turkey breast, Virginia honey ham, premium roast beef, corned beef brisket, pastrami, or veggie. Platter with your choice of beverage, assorted chips and cookies.

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 Standard Sub and Snack \$46.99

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. with kosher dill pickles on the side, Plus a 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 leed Tea.

Includes 10 #`` subs: ham, turkey, or roast beef and provolone, with kosher dill pickles on the side, plus five chip bags, five cookies and a gallon of tea or lemonade. Platter serves 5. Upgrade to 5 Brownies for an additional charge of \$2.50

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 & pepperonij or Tuna Salad. Plus five chip bags, five cookies and a gallon of tea or lemonade. Platter serves 5. Upgrade to 5 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.

\$7.99 The Rookie Standard \$7.49 The Rookie Deluxe

Medium sub, chips, and a kosher dill pickle. Upgrade from cookie to brownie. Minimum order of 10, Box Lunches served cold.

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

(Priced 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 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.

Medium sub, chips, kosher dill pickle, and a cookie. Upgrade from cookie to brownie. Minimum order of 10. Box Lunches served cold.

SIDES

Sauce

\$5.99 Captain Sorensen's Datil

Pepper Hot Sauce

Available in your choice of hydrant bottle or plastic bottle.

Chips

Chips \$1.29

DESSERT

Dessert Platters

to availability.

\$22.99 Cookie Platter Dessert Combo Platter \$26.99

Includes twenty-four (24) freshly baked cookies. May include chocolate chip, lemon cooler (white chocolate chip) or oatmeal-

Individual Cookie

12 freshly baked cookies and 12 brownies Choice of cookies limited

\$1.15 Brownie Platter \$30.99

Twenty-four (24) brownies.

BEVERAGES

Soda

16.9-Ounce bottle.

Coke \$2.19 Sprite \$2.19

Single bottled drink Single bottled drink

Diet Coke \$2.19

Single bottled drink

Water

16.9-Ounces.

Dasani Bottled Water \$1.99

Tea

Sweetened Iced Tea \$6.99 Unsweetened Iced Tea \$6.99

Gallon. 30-1860 calories Gallon. 30-1860 calories

Lemon and Cherry-Lime Aides

Per gallon.

Lemonade \$7.99 Light Lemonade \$7.99

Gallon 100-1700 calories Gallon 100-1700 calories

Cherry Lime-Aid \$8.99 Light Cherry Lime-Aid \$8.99

Gallon 1120-1760 calories Gallon 1120-1760 calories

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.



.....

Order Now



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 contice and associated each. 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) 293-5781 alt. phone: (434) 760-2194 alt. fax: (434) 293-5781

Every Day: 24 hours

Have feedback on this menu? Let us know!

Feature

american

Services

Delivery

Special Charges Service Fee: 5% charge. All orders.

Delivery Area Areas of Charlottesville, VA



STARTERS

Hors d'Oeuvre Platters

Platters are offered in two sizes. Small serves fifty (50) people, and the large serves one hundred (100) people.

Assorted Cheeses and Fruits	varies	Crab Stuffed Mushrooms	varies
Vegetable Crudite	varies	Crab Cake Miniatures	varies
Assorted Finger Sandwiches	varies	Crab and Artichoke Dip with	varies
Sliced Meat and Cheese	varies	Breads	
Country Ham Biscuits	varies	Brie and Raspberry in Phyllo Pastry	varies
Meatballs Any Style	varies	Beef Wellington Miniatures	varies
Chicken Sate with Peanut Sauce	varies	Shrimp Cocktail	varies
Mini Assorted Quiche	varies	Scallops in Bacon	varies
Assorted Canapés	varies	Chicken Cordon Bleu Miniatures	varies
Cheese Puffs	varies	Coconut Chicken	varies
Spanakopita	varies	Coconut Shrimp	varies
Vegetable Spring Roll	varies	Poached Salmon Display	varies

BREAKFAST

Continental Packages

Priced per person, minimum 35. Additional items available for an additional cost.

Express Continental \$5.00 Health Conscious Continental \$7.95

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.

Deluxe Continental \$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.

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.

Breakfast Buffets

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.

The Sunrise Buffet \$8.95 Southern Hospitality Buffet \$9.95

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.

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 \$9.95 Classic Chicken Caesar Salad

Prepared with julienne ham, turkey, American and Swiss cheese, tomatoes, cucumber, bacon, red onion, chopped eggs and black olives on crisp greens.

and grated parmesan cheese tossed in traditional Caesar dressing. Cold Salad Plate \$9.95

Crisp Romaine lettuce topped with grilled chicken, herbed croutons

Chicken Salad Croissants \$9.95

Fresh chicken and tuna salad on a bed of crisp lettuce served with Fresh chicken salad topped with lettuce and tomato served on a cottage cheese and cracker assortments. buttery croissant with a pickle spear.

GRAND BUFFETS

Chef's Grand Buffets

Priced per person, minimum 25. Includes paper products and your choice of two drinks.

Buffet with One Entree \$16.95 \$12.95 **Buffet with Three Entrees**

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.

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.

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.

Entree Option Descriptions

**THIS LISTING IS FOR DESCRIPTION ONLY - Please do not order here. Use the packages listed in the Chef's Grand Buffets category at left to make your choices and place your order. - Thank you! **

place your order Thank you:						
Grilled Chicken	varies	Pepper Steak	varies			
Prepared in lemon pepper cream.		Pot Roast				
Roasted Pork Loin	varies	Slow roasted to perfection.	varies			
Center cut and roasted to perfection.		•				
Roasted Vegetable Linguine	varies	Salmon Santa Fe	varies			
Prepared in an herbed wine bechamel.		Salmon	varies			
Marinara Pasta Primavera	varies	Prepared with a mango salsa.				
Prepared in a marinara sauce.		Baked Cod	varies			
Alfredo Pasta Primavera	varies	Prepared in a lemon butter.				
Prepared in an Alfredo sauce.		Parmesan Encrusted Baked	varies			
Sliced Sirloin	varies	Cod				
Prepared in a Burgundy sauce.		Mahi Mahi	varies			
Chicken and Mushroom	varies	Prepared in a lemon white wine butter.	varios			
Prepared in a sherry wine cream.		Baked Lasagna	varies			
Chicken Marsala	varies	Danca Lasagna	varios			
B		Prime Rib	varies			
Breaded Chicken	varies	Slow roasted to perfection. Price may vary based on market.				
Herb Baked Chicken	varies	Filet of Beef Tenderloin	varies			
		Price may vary based on the market.				
Marinated Italian Chicken	varies	Stuffed Flounder	varies			
Beef Stroganoff	varies	Crab and spinach prepared in a dill hollandaise. Price may based on market.	vary			
		Steamed Twin Lobster	varies			
		Served with herbed butter. Price may vary based on the may	arket.			

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

The Hoagie \$9.95 Italian Submarine \$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 Chicken Salad Croissant \$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.

your choice of drink are also included. salad or coleslaw.

Grilled Portobello Mushroom \$9.95

Prepared on a large toasted bun, topped with marinated and grilled portabella 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.

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 Grilled Chicken Sandwich \$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.

Prepared on a grilled bun topped with boneless chicken breast with provolone cheese, lettuce, tomatoes, mayonnaise and a side cup of quacamole.

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

Prepared on a buttery croissant topped with fresh chicken salad with lettuce, tomato and a pickle spear with your choice of potato

and your choice of drink are also included.

FRIED 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

\$13.95

Grill

Includes home style southern barbeque 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 barbeque ribs for an additional cost per person.

BEVERAGES

Beverages

12-ounce cans and bottled water available for a 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.



Order Now





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

Features mexican, SAME DAY

Services Delivery, Pickup, Dine In

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$20



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.

Bacon, Egg and Cheese \$25.00 Potato, Egg and Cheese \$25.00

Each box includes ten (10) of our delectable day starters. Each box includes ten (10) of our delectable day starters.

Chorizo, Egg and Cheese \$25.00 Variety Box \$25.00

Each box includes ten (10) of our delectable day starters. Each box includes ten (10) of our delectable day starters.

STARTERS

Party Starters

Chips and Queso Tray \$25.00 Fuzzy's Fun Tray \$35.00

Includes one (1) quart of queso and tortilla chips to feed ten (10) Includes one (1) quart of queso, one (1) pint of guacamole, one (1) pint of salsa and tortilla chips to feed ten (10) people.

Chips and Guac Tray \$25.00 Cheese Quesadillas \$5.00

Includes one (1) quart of guacamole and tortilla chips to feed ten (10) people.

\$20.00 Chips and Salsa Tray

Includes one (1) quart of salsa and tortilla chips to feed ten (10) people.

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.

and Three (3) Dips GF VG V

queso, salsa and guacamole.

B.Y.O.T. Bar (GF) (VG) (V) \$10.00 B.Y.O.T. Bar with Two (2) Sides \$16.00

Included in the basic bar are your choice of two (2) fillings, one (1) side items, fresh tortilla chips and your choice of queso, salsa or auacamole.

B.Y.O.T. Bar with Two (2) Sides \$12.00

Includes your choice of two (2) fillings, two (2) side items, fresh tortilla chips and your choice of queso, salsa or guacamole.

Fajita Bar

'Priced per person, minimum twenty-five (15), please.) Includes flour tortillas, guacamole, sour cream, shredded cheese, pico de gallo and Fuzzy's Taco Shop butt burnin' hot sauce.

Chicken Fajitas \$16.00 Combination \$16.00

Also includes your choice of rice and beans, tortilla chips and your choice of queso, guacamole or salsa.

Beef Fajitas \$16.00

Also includes your choice of rice and beans, tortilla chips and your choice of queso, guacamole or salsa.

Includes chicken and beef fajitas. Also includes your choice of rice and beans, tortilla chips and your choice of queso, guacamole or salsa.

our choice of two (2) fillings, two (2) side items, fresh tortilla chips,

Shrimp Fajitas \$17.00

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.

Shredded Chicken	\$11.00	Shredded Beef	\$11.00
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.	
Special Ground Beef	\$11.00	Grilled Veggies	\$11.00
Also includes tortilla chips, a side of queso, Fuzzy's Taco Shop butt		Also includes tortilla chips, a side of queso, Fuzzy's Taco Shop butt	

Spicy Pork \$11.00

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.

Shredded Chicken	\$10.00	Fajita Chicken	\$10.00
Shredded Beef	\$10.00	Cheese	\$5.00
Spicy Pork	\$10.00		

Dessert

Serves ten (10) people.

Cinnamon Churros \$25.00 Sopapilla Bites \$25.00

Served with honey

Mini puffed pastry covered in cinnamon and sugar and served with vanilla icing

Oreo Churros \$25.00

Chocolate churros with a cream stuffed center.

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 No Service Ware Needed varies

We supply the necessary paper products and silver ware. If you would like us to not send service ware with your order, please

choose this item.



Order Now





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

alt. fax: (434) 817-7279

Every Day: 24 hours

Features

american, Zero Waste

Services Delivery, Pickup

Delivery Area



LUNCHEON MENUS

Luncheon

Priced per person, minimum thirty-five (35), please. Choose to add an assortment of bottled water, soda and iced tea for an extra charge (one (1) per person). Includes paper products

Shrimp Scallop and Portabella

Mushroom Crepes

Includes shrimp scallop crepes with lemon dill white wine sauce, and Portabella mushrooms crepes with Sherry cream sauce Served with cobb salad, and roasted asparagus. Accompanied by petit 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, salad greens, and honey mustard on Portuguese rolls tarragon chicken salad on croissants, and fresh tuna salad with tomatoes, and baby greens on rye bread. Served with penne with vodka 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 poached peaches with creme anglaise and chocolate

Salad Nicoise with Grilled Tuna

Includes salad nicoise with grilled tuna, steamed green beans, steamed potatoes, slices of tomato, boiled eggs, and black olives. Served with lemon vinaigrette. 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 vinaigrette. Accompanied by individual strawberry short cakes.

Quiche Luncheon

Google

\$18.50

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Includes your choice of quiche Lorraine, mushroom spinach or salmon leek quiche. Served with Bibb lettuce watercress and radish salad with balsamic vinaigrette. Accompanied by carrot cakes with cream cheese icing.

Grilled Chicken Caesar Salad

\$18.50

Includes grilled chicken Caesar salad on a bed of Romaine lettuce Served with tortellini pasta salad. Accompanied by white chocolate

Grilled Cumin Garlic Chicken

Prepared with avocado, salsa and corn, black beans, tomato, cilantro and lime dressing. Accompanied by cinnamon apple bars

Served with basmati rice, vegetables in curry sauce and spicy carrot salad. Includes a fruit salad.

BUFFET MENUS

Buffets

Priced per person, minimums apply. Please call to inquire about available beverages and plastic ware.

Roast Beef and Turkey

Sandwich Buffet

\$15.00

Wraps Buffet

\$15.00

(Per person, minimum fifty-five (55), please.) Includes roast beef sandwiches with caramelized onions and horseradish sauce on a baguette, smoked turkey, brie, apple, and cranberry sauce on lite rolls, and roasted vegetables with mozzarella cheese and basil on

focaccia. Served with tortellini pasta salad with pesto, and watermelon, feta and mint salad. Accompanied by assorted cookies.

Buffet with Passed Hors \$38.50

d'Oeuvres

Includes passed hors d'oeuvres with your choice of bite sized Virginia ham biscuits or crab cakes with remoulade sauce as well as hot and sassy cheese wafers. Accompanied by a buffet including your choice hickory smoked pork tenderloin with shitake mushroom sauce or stuffed chicken breast with tarragon wine sauces, pumpkin ravioli with sage butter, rosemary potato waffles or herb wild rice, bake fresh green beans with shallot butter, baby greens with pears, caramelized walnuts and a balsamic vinaigrette, light rolls and rustic breads. Served with apple or peach cobbler and vanilla ice cream.

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 tomato-corn, black beans and lime 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

Side Dishes

May include onion puff canapes, mini crab cakes with remoulade sauce, tomato and basil bruschetta and/or petite quiche Lorraine.

First Course

May include fresh asparagus soup with shrimp, French onion soup with gruyere crouton, lobster bisque, tomato bisque, and/or apple butternut squash soup with Parmesan crostini.

Entrees

May include chicken Marsala, rack of lamb with thyme-olive port sauce, grilled beef tenderloin with caramelized onions and horseradish sauce, grilled flank steak with pan gravy, fillet of salmon with lemon-dill sauce, pan seared halibut with cilantro-lime chutney and/or sea bass Provencal with olive, capers, tomatoes and fresh herbs

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, asparagus with lemon butter, and/or steamed vegetable medley.

Salads varies

May include arugula salad with chanterelles mushroom and Parmesan shavings, baby salad greens with pear, stilton and balsamic vinaigrette, and/or baby spinach and bacon salad with fromage de chevre cheese and vinaigrette.

Desserts varies

May include peaches and creme shortcake, chocolate and hazelnut mousse cake and/or creme brulee with berries.

STAFFING

Servers

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.



Order Now



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 your 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

208 Montvue Drive Charlottesville, VA 22901

phone: (434) 327-9827

Hours

M-Sa: 7am to 11pm

(minimum for delivery \$500)

Feature american

Services Delivery

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$50



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

varies

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.

Breakfast Sides

(Priced per person.)

Scrambled Eggs	\$2.00	Grits	\$2.00
Bacon	\$3.00	Hash Browns	\$2.00
Sausage	\$2.00	Waffle Pudding	\$6.00

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

varies

(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 varies

Seasonal Waffle Pudding

\$6.00

Call to inquire about availability.

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.

Classic Belgian Waffle Bar (Savory)

(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 savory toppings for an extra charge per person.

Classic Belgian Waffle Bar varies (Savory)

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.

Sides

(Priced per person.)

Potato Salad	\$2.00	Succotash	\$2.00
Macaroni Salad	\$2.00	Grilled Veggies	\$2.00
Fruit Salad	\$2.00	Mac-N-Cheese	\$4.00
Collard Greens	\$2.00	Waffle Fries	\$3.00

Savory Dishes

(Priced per person.)

Loaded Waffle Fries \$14.00 Spicy Chicken Sandwich \$12.00

Composed of waffle fries with an assortment of toppings for a variety of flavor profiles.

Pit Beef Sandwich \$12.00

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

Bacon

varies

Choose additional toppings for an extra charge. Sausage gravy is made from scratch just like home.

Breakfast Entrees

(Priced per person.)

Chicken-N-Waffles \$16.00 Loaded Hash Brown \$12.00

Composed of two (2) waffles, two (2) pieces of chicken (an assortment of legs and thighs) served with a selection of house-made Southern barbeque sauces and homemade pickle.

Prepared with cheesy potato hash, chorizo sausage, onion, pepper, scrambled egg and Hollandaise sauce.

\$12.00

\$2.00

Shrimp and Grits \$14.00

Seasonal Waffle Puddings

Composed of cheesy grits, shrimp, sausage, tomato and green

Call to inquire about pricing and availability.

Breakfast Sides

(Priced per person.)

Scrambled Eggs \$2.00 Sausage \$2.00

\$3.00

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.

Hash Browns

Belgian Waffles varies

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 varies Seasonal Waffle Pudding \$6.00

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)

(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.

Belgian Waffles varies

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 waffles.

Sides

(Priced per person.)				
	Potato Salad	\$2.00	Succotash	\$2.00
	Macaroni Salad	\$2.00	Grilled Veggies	\$2.00
	Fruit Salad	\$2.00	Mac-N-Cheese	\$4.00
	Collard Greens	\$2.00	Waffle Fries	\$3.00

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

Shrimp and Grits

\$14.00

\$16.00

Choose to add a scoop of French vanilla ice cream for an extra charge.

Prepared with cheesy grits, shrimp, sausage, tomato, green onion and poached egg.

Waffles Benedict

\$14.00

Chicken-N-Waffles

Composed of waffles with boneless buttermilk fried chicken, Bearnaise sauce, poached egg and sweet pickle. 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.

Maple Bacon Waffle

\$14.00

Loaded Hash Browns

\$12.00

Composed of waffles with maple bacon, wilted baby spinach, poached egg, Hollandaise sauce, bacon crumbs and chives.

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

Sweet-Petites

\$8.00

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.

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.

Chicken-N-Waffles \$16.00 Loaded Waffle Fries \$14.00

\$14.00

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. Add extra chicken (per person) for an additional charge.

chicken (per person) for an additional charge.

Composed of your choice of waffle with pulled pork, macaroni and cheese, your choice of house barbeque sauce and garnish.

Pulled Pork Mac-N-Cheese

Short Rib with Veggies \$14.00

Prepared with short rib, seasonal root vegetables and green beans.

Composed of waffle fries with an assortment of toppings for a variety of flavor profiles.

Pit Beef Sandwich \$12.00

grilled top round, shaved thin, with horseradish mayonnaise, habanero maple and red onion on brioche.

Spicy Chicken Sandwich \$12.00

Spicy buttermilk fried chicken, slaw, bread and butter pickle and house-made cheese sauce served between two waffles.

Sides

(Priced per person.)

Potato Salad \$2.00 \$2.00 Succotash Macaroni Salad \$2.00 Grilled Veggies \$2.00 Fruit Salad \$2.00 Mac-N-Cheese \$4.00 \$2.00 Waffle Fries Collard Greens \$3.00

Savory Dishes

(Priced per person.)

Savory Waffle Cones varies Savory-Petites \$8.00

Waffle cone packed with chicken, barbeque sauce and finished with garnish. Call to inquire about pricing for this and other varieties.

Any full-sized savory option paired 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.

Additional Staff \$15.00



Order Now



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 Feature

chinese

Services Delivery, Pickup

Special Charges

Service Fee: 10% charge. All orders.

Delivery Area

Areas of Charlottesville, VA



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.		Includes five (5) dumplings.	
Curry Chicken	\$4.50	Tofu	\$4.50
Includes five (5) dumplings.		Includes eight (8) 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 yevent.	your	Please order the number required for the guests attending y event.	our .
Napkins	varies	No Service Ware Needed	varies
Please order the number required for the guests attending	vour		

event.



Order Now



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1395 West Main Street Charlottesville, VA 22911

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Areas of Charlottesville, VA



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Curry Chicken	\$4.50	Tofu	\$4.50
Includes five (5) dumplings.		Includes eight (8) dumplings.	

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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 yevent.	your	Please order the number required for the guests attending y event.	our .
Napkins	varies	No Service Ware Needed	varies
Please order the number required for the guests attending	vour		

event.



. . . .

Order Now





Standard lead time is 1 day notice for catering.

Baking from scratch was the norm for our parents, grandparents, and greatgrandparents. 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 timeconsuming 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) 202-7813 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

Morning Dozen

Morning Dozen Sweets Box \$55.00

(Twelve (12) sweets that can be halved or quartered.) Surprise your office with an assortment of our freshly baked sweets for breakfast bars. If you prefer a different assortment please use the ``Special Instructions`` section. Muffin and scuffin flavors vary by day but requests will be noted! filled with four (4) muffins, four (4) scuffins and four (4) Savannah

A variety of 20 Sweets can be halved or quartered. Includes 4 muffins, 4 scuffins, 4 Savannah bars, 4 bars of the day and 4 cookies, or mix and matchyour choice.

Bread Head Spread

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!

Egg Cups

Fresh Eggs Scrambled and baked with the following choices...

Ham & Cheese \$4.00 Tomatoes, spinach, feta cheese \$4.00 and black olives

Fresh Eggs Scrambled and baked with ham & cheese.

Fresh Eggs Scrambled and baked with tomatoes, spinach, feta cheese and black olives

SALAD

Salads

Salads are served to share in your choice of size.

Green Salad varies Greek Salad varies

Prepared with spring mix, tomato, cucumber, green pepper and a choice of dressings

Field greens with artichoke hearts, feta cheese, kalamata olives, roasted red peppers, onions

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 \$.10/sandwich to wrap in halves.

Assortment \$9.50

We pick from our most popular varieties. Call 434-202-7813 to see what we are baking today.

Turkey and Cheese

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

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 (v)



\$8.95

\$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 (v)

\$8.95

Prepared with house made lemony hummus, Kalamata olives, sliced bell pepper, lettuce, tomato, and cucumber.

Twin Oaks Tofu and Pesto (v)



\$8.95

The best tofu ever, and it's locally produced in Louisa! Herby 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 andsmoked ham topped with aroasted red pepper blackolive tapenade and provolonecheese, drizzled with red winevinaigrette. Served on your choice of bread with lettuce, tomato, onion, and salt & pepper mix.

Each sandwich Wrapped in

\$.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

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 \$12 99

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.

\$11.99 Pimento Cheese

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

\$11.99

Prepared with house made lemony hummus, Kalamata olives, sliced bell pepper, lettuce, tomato, and cucumber.

Twin Oaks Tofu and Pesto

\$11 99

The best tofu ever, and it's locally produced in Louisa! Herby tofu roasted to crispness combined with pesto, mayonnaise, lettuce, tomato, and cucumber

Almond Butter Banana Crunch

\$11.99

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.

\$12.99 Roast Beef

Your choice of cheese - swiss or cheddar / red onions on your choice of bread with mayo, dijon mustard, horsey sauce, cucumbers, tomatoes, lettuce

\$12.99 Italian

Shaved Genoa salami andsmoked ham topped with aroasted red pepper blackolive tapenade and provolonecheese, 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

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

Great Harvest Cookie

\$2.00

\$1.00

(Priced per dozen.) Choose one or all the flavors on our current sweets menu. Cookies include oatmeal-raisin, chocolate chipwalnut, salted caramel and many more! (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) scuffins, 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

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.

Guadalajara

Order Nov



Order Now



Standard lead time is 2 days notice for catering.

NOTE: We supply necessary paper products for a fee. Please us 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.

Salsa varies Cheese Dip varies

(Spicy) Available in two sizes.

Guacamole varies

Chips

Chips varies

Available in two sizes. The small serves four (4) and the large serves twenty (20).

Jalapeno Poppers

Jalapeno Poppers \$7.00

(Six (6) Pieces)

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

\$7.50 Taco Bar - 25 Servings Taco Bar - Serves 51 - 100 \$7.00

(Priced Per Person, Serves 25 People) Taco bar contains chicken, beef, rice, lettuce, cheese and beans.

(Priced Per Person) Taco bar contains chicken, beef, rice, lettuce, cheese and beans.

Taco Bar - Serves 26 to 50 \$7.25

(Priced Per Person) Taco bar contains chicken, beef, rice, lettuce, cheese and beans.

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.

Just Tacos (1 - 50 Tacos) \$2.40 Just Tacos (101- Up Tacos) \$2.20

Tacos are served with your choice of beef or chicken, cheese and

Tacos are served with your choice of beef or chicken, cheese and lettuce.

Just Tacos (51 - 100 Tacos) \$2.30

Tacos are served with your choice of beef or chicken, cheese and lettuce.

Burritos

Burritos varies

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.

Enchiladas

Enchiladas varies

Available in two sizes. The half tray contains ten (10) enchiladas and the large tray contains twenty (20) enchiladas. Ávailable

Fajitas

Fajitas varies Fajita Dinner \$15.95 Available in a half tray that serves ten (10) guests or full tray that (Priced per person, minimum of twelve (12) please.) Your choice of serves twenty (20) guests. Prepared with your choice of chicken, beef, chicken or vegetarian fajitas prepared with onions, green peppers and tomatoes. Served with rice, beans, salad, guacamole, beef or vegetarian. sour cream and three (3) tortillas. Texas Fajitas varies Fajita Texas Dinner Available in a half tray that serves ten (10) guests or full tray that serves twenty (20) guests. Prepared with chicken, steak, shrimp, (Priced per person, minimum of twelve (12) please.) Prepared with onions, green peppers and tomatoes. 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. Cheese Quesadillas (1-50 \$1.65 Bean Quesadillas (1-50 \$1.92 Quesadillas) Quesadillas) Cheese Quesadillas (51-100 \$1.49 Bean Quesadillas (51-100 \$1.76 Quesadillas) Quesadillas) **Taquitos** Priced per taquito, price will vary according to number of servings. Taquitos (1 - 50 Taquitos) \$1.75 Taquitos (51 -100 Taquitos) \$1.65 SIDES Tortillas Tortillas \$4.65 (1 Dozen) Your choice of flour or corn tortillas. Beans and Rice Available in two sizes. The half tray serves fifteen (15) guests and the full tray serves thirty (30) guests. Beans varies Rice varies Pinto beans prepared refried. (Spanish Rice) Accompaniments

Available in sixteen ounce (16 oz.) and thirty-two ounces (32 oz.) sizes.

Guacamole	varies	Cheese Dip	varies
Chine must be ordered constrately		China must be ordered constately	

Chips must be ordered separately. Chips must be ordered separately.

Sour Cream varies Salsa varies

Chips must be ordered separately.

DESSERT

Flan

Available in two sizes. The half pan serves twelve (12) and the full pan serves (24).

Flan varies

A traditional caramel custard.

Cake and Cupcakes

Tres Leches Cake varies Cupcakes \$28.00

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.

(1 Dozen) Vanilla cupcakes topped with buttercream icing.

Empanadas

Empanadas \$28.00

(1 Dozen) Empanada pastry prepared with apple filling.

BEVERAGES

Soda

Twelve ounce (12 oz.) bottles.

Jarritos Lime varies Jarritos Mango varies

Available in two sizes. Available in two sizes.

Jarritos Tamarindo varies Jarritos Strawberry varies

Available in two sizes. Available in two sizes.

Jarritos Mandarin varies Mexican Coke varies

Available in two sizes. Available in two sizes.

Jarritos Pineapple varies

Available in two sizes.

Water

Bottled Water \$5.00

(1 Dozen)

SERVICE WARE

Plates, Cups and Utensils

Plates \$1.00 Silverware Package \$1.00

(1 Dozen Heavy - Duty Paper Plates) (1 Dozen) Includes napkins and utensils.

Cups \$1.00 No Service Ware Needed varies

(1 Dozen Plastic Cups)

Tablecloths

Tablecloths \$1.00

(1 Tablecloth) Tablecloths are disposable.

Chafing Dish Rental

Chafing Dish \$15.00

One (1) chafing dish with fuel provided.

Order Now



Order Now



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) 289-7778 alt. phone: (540) 560-2352

Hours

Every Day: 5am to 12am

Have feedback on this menu? Let us know!

Feature american

Services Delivery

Special Charges Service Fee: 15% charge. All orders.

Delivery Area Areas of Charlottesville, VA



BARBECUE PACKAGES

Barbecue Packages

(Priced per person.) Includes paper products.

Barbecue Menu \$9.99 Black Tie Menu \$19.99

(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.

(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.

ine western \$13.53

\$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.

Casual Menu

(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.



Order Now





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.**3

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 fullservice 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

Features

american, french, indian, international, italian, mediterranean, SWaM, Zero Waste

Services

Delivery

Delivery Area Areas of Charlottesville, VA



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.

Muffins (V)	\$2.25	Greek Yogurt (V)	\$2.75
Danish 🕏	\$2.25	Vanilla Low Fat Yogurt 🕏	\$2.50
Morning Bread (V)	\$2.00	Coconut Vanilla Yogurt (© (V) Vegan, Dairy Alternative	\$3.00
Biscuits (V) Include Butter and Jam	\$1.75	Granola (V)	\$1.50
Granola Bars 🕏	\$2.25	Parfaits (V)	varies
Bodo's Bagels (V) Includes Butter, Jam, and Cream Cheese	\$1.75	Granola and Yogurt layered in individual cups Coconut Yogurt Parfait (VG) (V)	\$4.75
House Smoked Salmon with Bodo's Bagels	\$4.75	Non-Dairy Yogurt layered with Granola Fruit Salad Bite-sized pieces of Honeydew, Watermelon, Cantelon Pineapple with Blueberries and Strawberries	\$3.50 upe and

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.

Breakfast Wraps GF V	\$6.00	Hard Cooked Egg with Maldon Salt and Cracked Black Pepper	\$1.00
Quiche Breakfast Egg Pie. Serves 10	\$35.00	Sweet Potato and Kale Hash (F)	\$2.75
French Toast Casserole	\$33.50	⊚ ∨	\$0.75
Egg and Bread Casserole with Cinnamon Spice Spinach and Gruyere Strata	\$33.50	Traditional Potato Hash (GF) (VG)	\$2.75
Hot Oatmeal Bar Strawberries, Walnuts, Raisin, Maple Syrup, Honey, and	\$6.75 d Brown	with Peppers and Onions Smoked Bacon GF	\$3.00
Sugar. Made with Milk and Butter. Scrambled Eggs	\$4.00	Maple Sausage Links GF	\$3.00

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.

Power Bento Box \$13.99

2 Hard Cooked Eggs, Apple and Peanut Butter, House-made Granola, and Fresh Pressed Carrot/Apple Juice

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 Shenandoah Salad Bar \$12.99

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).

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, chilled 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 (Ice tea, rosemary lemonade and assorted sodas including coke, diet coke, ginger ale and sprite).

Includes harvest vegetable soup with fine herbs, and potato corn chowder with scallions. 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 (lced 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 The Lawn Cookout \$14.99

Includes southern-style cole slaw 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).

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 Jalapenos, cilantro, sour cream, and shredded Cheddar cheese. Served with your choice of two (2) entrees 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).

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, 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).

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.

Grilled Beef on Baguette	\$14.96	Roasted Eggplant Wrap 🚾 V	\$14.96	
Onion Marmalade, Romaine Lettuce, Blue Cheese, Herb Mayo		Marinated Tomato, White Bean Hummus, Baby Spinach		
Roast Turkey on Ciabatta	\$14.96	California Wrap (V)	\$14.96	
Bacon, Roma Tomato, Avocado, Bibb Lettuce, Chipotle M	layo	Mixed Greens, Avocado, Artichoke Hearts, Chive Cream	Cheese.	
Turkey Wrap	\$14.96	Roasted Red Pepper, Roasted Tomato	,	
Brie, Spinach, Apple, Tarragon Mustard		Caprese Wrap 🕏	\$14.96	
Grilled Chicken Caesar Wrap	\$14.96	Marinated Roma Tomato, Fresh Mozzarella, Baby Aruguk Balsamic, Basil	a, Aged	
Roasted Red Pepper, Romaine, Croutons Parmesan			\$14.96	
Chilled Pastrami on Rye	\$14.96	Chick Pea Salad Wrap 😉 💙	\$14.90	
Grilled Onion, Swiss, Horseradish Cream, Bibb Lettuce	·····		Chickpeas, Roma Tomato, Tahini, Shaved Red Onion, Celery, Sprouts, Veganaisse	
Italian Grinder on Focaccia	\$14.96	Side Salad GF VG V	\$.01	
Salami, Ham, Provolone, Prosciutto, Olive Relish, Lettuce, Tomato		Choose One Side Salad to accompany ALL Boxed Lunches in your		
Pork Banh Mi on Baguette	\$14.96	order.		
Vietnamese Roasted Pork Loin, Pickled Carrots and Cuci	umbers,	Fruit Side GF VG V	\$.01	
Cilantro, Sriracha Mayo		Choose One Fruit Salad to accompany ALL Boxed Lunches in your		
Smoked Salmon on	\$14.96	order.		
Pumpernickel		Dessert	\$.01	
Cucumber, Sprouts, Herb Cream Cheese, Roma Tomato, Salt, Cracked Black Pepper	Maldon	Choose One Dessert to accompany ALL Boxed Lunches order.	in your	
Tuna Salad on Croissant	\$14.96	Green Side Salad 😡 🔍	\$5.00	
Swiss Cheese, Bibb, Roma Tomato, Shaved Red Onion		Green Salad with Vegetables, Served with Herb Vinaigret	te on the	
Egg Salad on Sunflower Wheat	\$14.96	Side		
Bibb, Roma Tomato, Shaved Red Onion				

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 \$50 delivery fee. We require at least 48 hours for all orders.

Grilled Beef on Baguette	\$8.00	Tuna Salad on Croissant	\$8.00
Onion Marmalade, Romaine Lettuce, Blue Cheese, Herb Mayo		Swiss Cheese, Bibb, Roma Tomato, Shaved Red Onion	
Roast Turkey on Ciabatta	\$8.00	Egg Salad on Sunflower Wheat	\$8.00
Bacon, Roma Tomato, Avocado, Bibb, Chipotle Mayo		Bibb, Roma Tomato, Shaved Red Onion	
Turkey Wrap	\$8.00	Roasted Eggplant Wrap 🔻	\$8.00
Brie, Spinach, Apple, Tarragon Mustard		Marinated Tomato, White Bean Hummus, Baby Spinach	
Grilled Chicken Caesar Wrap	\$8.00	California Wrap (V)	\$8.00
Roasted Red Pepper, Romaine, Croutons, Parmesan		Mixed Greens, Avocado, Artichoke Hearts, Chive Cream Cheese,	
Chilled Pastrami on Rye	\$8.00	Roasted Red Pepper, Roasted Tomato	
Grilled Onion, Swiss, Horseradish Cream, Bibb		Caprese Wrap 🕏	\$8.00
Italian Grinder on Focaccia	\$8.00	Marinated Roma Tomato, Fresh Mozzarella, Baby Arugula, Balsamic, Basil	Aged
Salami, Ham, Provolone, Prosciutto, Olive Relish, Lettuce,	Tomato	Child Day Salad Ware (62) (63)	\$8.00
Pork Banh Mi on Baguette	\$8.00	Chick Pea Salad Wrap GF) VG (V)	\$0.00
Vietnamese Roasted Pork Loin, Pickled Carrots and Cucu Cilantro, Sriracha Mayo	mbers,	Chickpea, Roma Tomato, Tahini, Shaved Red Onion, Celer	У,
Smoked Salmon on	\$8.00	Sprouts, Veganaisse	
Pumpernickel			
Cucumber, Sprouts, Herb Cream Cheese, Roma Tomato, Salt, Cracked Black Pepper	Maldon		

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	Vegetarian Provencal	\$19.50
Chicken Breast, Cucumber, Tomato, Scallions, Yellow Pepper, Tzatziki dressing, Chilled Fried Falafel, and Crispy Pita Chips		Mixed Greens, Garbanzo Beans, Marinated Eggplant, Grilled Asparagus, Tomatoes, Olives, Lemon Tahini Dressing, with Crispy Pita Chips	
Chili Rubbed Salmon with Black	\$19.50		A40 F0
Beans		Rosemary Balsamic Steak	\$19.50
Spinach, Arugula, Black Beans, Tomato, Green and Yel Peppers, Green Onion, Cilantro, Cumin Vinaigrette, and Tortilla Strips		Cherry Tomatoes, Roasted Red Peppers, Marinated Mi Blue Cheese Dressing, with Silver Dollar Rolls	ushrooms,

\$19.50

Kale and Chipotle Chicken

Chicken Breast, Romaine, Carrots, Yellow Peppers, and Cherry Tomatoes with Chipotle Vinaigrette and Grilled Ciabatta

Side Salads

We require at least 48 hours for all orders.

Chopped Kale VG V	\$4.00	Broccoli Salad GF V	\$4.50
Apple, Cranberry, Toasted Almond, Lemon Vinaigrette		Sunflower Seeds, Cheddar Cheese, Shredded Carrots, Rec Onions, Dried Cranberries, Buttermilk Dressing	d
Mixed Greens VG V	\$4.00	Apple Walnut Quinoa	\$4.75
Roma Tomato, Cucumber, Shaved Red Onion, Balsamic V	/inaigrette	(v)	Ų ū
Classic Caesar	\$4.00	Dried Cranberries, Shaved Fennel, Sherry Vinaigrette	
Romaine, Croutons, Parmesan, Caesar Dressing		Couscous and Mint (VG) (V)	\$4.75
Candied Walnut Salad	\$4.00	Parsley, Lemon Dressing, Garlic, Scallion, Roma Tomato	V-1110
Mixed Greens, Dried Cranberry, Champagne Vinaigrette		Black Bean and Wild Rice Salad	\$4.75
Wedge	\$4.00	GF (VG) (V)	J4.13
Iceberg, Bacon, Blue Cheeses, Green Goddess		Jalapeno, Scallion, Jicama, Lime Juice, Cilantro	
Roasted Beets (V)	\$4.00	Southern Potato Salad (F) (V)	\$4.75
Orange Segments, Feta, Pepitas, Champagne Vinaigrette		Hard Cooked Eggs, Celery, Red Onion, Mayo	¥
Greek (V)	\$4.00	Classic Macaroni	\$3.25
Bibb, Roma Tomato, Feta, Cucumbers, Shaved Onion, Ka Olives, Oregano Vinaigrette	lamata	Celery, Onion, Dill, and Homestyle Mayonnaise Dressing	ψ01£0
Marinated Cucumber Salad (V)	\$4.50	Pasta & Kale Caesar	\$3.25
Feta, Red Onion, Dill Vinaigrette		Roasted tomatoes, parmesan cheese, and Caesar Dressing	g
Chilled Green Bean Salad GF (V)	\$4.50	Pasta, Corn & Black Beans VG	\$3.25
Julienne Onion, Toasted Almonds, Lemon Zest, Balsamic Vinaigrette		Red Onions, Poblanos, Zucchini, Roasted Tomatoes, Ques Fresco, and Cumin Lime Vinaigrette	0
		Orzo and Green Beans	\$3.25
		Shaved Fennel, Cucumber, Feta, and Lemon Dill Vinaigrett	е
		Soups	
	We require at	least 48 hours for all orders.	
Seasonal Vegetable Soup GF	\$4.25	Classic Chicken Noodle	\$4.25
(v)		Butternut Squash	\$4.25
Cream of Mushroom GF V	\$4.25	-	

DINNER BUFFETS

Hot 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 Hot Buffet for your event. Please call us for additional suggestions.

Piedmont Smoked BBQ \$17.99 The Lawn Cookout \$17.99

Includes southern-style cole slaw 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).

Wahoo Tacos Locos \$19.99

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 Jalapenos, cilantro, sour cream, and shredded Cheddar cheese. Served with your choice of two (2) entrees 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 sprile).

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, 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 sorite).





Order Now





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

2/20/2020: closed2/22/2020: closed3/11/2020: closed

Features

american, international, italian, mediterranean, SWaM, Zero Waste

Services

Delivery, Pickup

Delivery Area

Areas of Charlottesville, VA

\$30 delivery fee for orders \$99.99 and below.

\$24 delivery fee for orders of \$100 - \$999.99



BREAKFAST

Small Group Breakfast

Created for groups of 8-20 guests.

Half-gallon.

Breakfast Pastries and Fruit

\$5.50

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.

Tazo-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

\$7.50

Fresh Orange Juice

\$14.99

Half-gallon.

Includes: a variety of breakfast pastries (gluten free item is available) Fresh Fruit SaladShenandoah Joe Coffee, hot Tazo Teas, decaf coffee if desired. Coffee is delivered in non-disposable equipment| large group breakfast requires and additional return pick up charge. Add disposable utensils if desired.

Full Breakfast Menu

Croissant

\$12.

Includes creamy scrambled eggs with chives (2.5 eggs per person), crisp smoked bacon (2 pieces per person), fresh fruit salada variety of HotCakes 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 / person, Premium quality disposable utensils @ 2.29 / personThis menu requires that we return to pick up non-disposable equipment.

A La Carte Breakfast Foods and Bev

Quiche	\$24.99	Yogurt Parfait	\$6.49
We offer a daily meat quiche and daily vegetarian quiche. Each will serve 6-8.		Greek yogurt, fresh berries, house made granola	
Country Ham Biscuits	\$29.99	Fresh Orange Juice	\$14.99
Priced at \$23.99 per dozen, minimum order 2 do	zen. Ham biscuits	One half gallon	
are made with honey mustard butter.		Spring water	\$9.00
Cheddar Chive Mini Quiche	\$15.50	One gallon spring water.	
Priced at \$15.50 per dozen, minimum order is 2	dozen.	Coffee	\$21.99
A La Carte Muffins	\$1.89	12 cups of Shenandoah Joe coffee in a di- sweeteners, stir sticks, and cups	sposable box with cream,
Muffin of the Day	\$1.89	Fruit Salad	\$22.99
changing variety such as blueberry, raspberry chocolate, orange cranberry, lemon poppyseed.		2 lb Fresh Fruit Salad = 8-10 portions in a	disposable serving bowl
Dried Cherry Scone	\$2.59		
Chocolate Croissant	\$4.99		

\$2.99

STARTERS

Centerpieces

MINIMUM OF 72 HOUR NOTICE REQUIRED

Vegetable Crudites with	varies	Roasted Beef Shoulder Tender	\$149.00
Rosalita or Ranch Dip		Twenty hors d'oeuvre portions. Buttery-tender herb marinated beef	
(Available in your choice of sizes.) Includes a colo	rful arrav of fresh	sliced and served with 20 soft rolls and Horseradish Cream.	
vegetables such as: endive, broccoli, carrots, cucumbers, green beans, radishes and sweet peppers. Accompanied by the dip of your choice.		Sliced Fruit Tray, Small	\$2 3.99
Freeh Fruit and Chasse Display		Sliced Fruit Tray, Medium	\$40.99
Fresh Fruit and Cheese Display	varies	4 lb fresh fruit serves 30-50.	
(Available in your choice of sizes.) Includes a selection of three (3) imported or domestic cheeses, grapes, berries and crackers.		4 ID HESH HUIL SCIVES 30-30.	
		Sliced Fruit Tray, Large	\$58.94
Large Fresh Fruit and Cheese	\$174.00	6 lb fruit serves 50-100.	

Large Fresh Fruit and Cheese \$174.00 Display

(Serves 50-80 guests.) Includes a selection of four (4) imported or domestic cheeses, grapes, berries and crackers.

Smoked Salmon Filet \$61.50

(Priced per pound, minimum two pounds, please.) Two (2) pounds serves 45-65 guests. Premium quality oakwood smoked salmon presented with cocktail bread, capers, diced onion and lemon-caper-dill cream.

Herb-Crusted Turkey Breast \$94

(Thirty (30) servings.) Three and a half (3.5) pounds of thinly-sliced roast turkey breast served with cranberry chutney and thirty (30) soft rolls.

Dips

MINIMUM OF 72 HOUR NOTICE REQUIRED

Rosalita Dip

\$20.00

(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.

Finger Food - Group One

MINIMUM OF 72 HOUR NOTICE REQUIRED Priced per dozen (12), minimum two (2) dozen, please.

Cheddar-Pecan Wafers Smoked Salmon and Dill Cream	\$7.99 \$16.00	Deviled Eggs Prepared with applewood smoked bacon and thyme. Dates with Blue Cheese	\$13.50 \$19.50
Cheese Pinwheels Served on cucumber coins. Tartlets Filled with Chevre, Pesto and Pine Nuts	\$15.50	Mini-Pumpkin Muffins with Smoked Turkey and Mango Chutney Butter	\$18.99
Mini-Spanakopita Triangles Shiitake Mushroom Ragout Tartlets	\$24.50 \$13.50	Country Ham Biscuits Topped with honey mustard butter.	\$29.99
Cheddar and Chive Mini-Quiche	\$18.99		

Finger Food - Group Two

MINIMUM OF 72 HOUR NOTICE REQUIRED Priced per dozen (12), three (3) dozen minimum, please.

Jumbo Shrimp Cocktail	\$38.50	Curried Chicken Salad Puffs	\$18.00
Served with fresh lemon and cocktail sauce.		Mini-cream puffs filled with chicken salad.	

Hors d'Oeuvres Needing Added Prep

MINIMUM OF 72 HOUR NOTICE REQUIRED

Baked Brie with Toasted	\$89.99	New Potatoes with Blue	\$17.99
Walnuts and Sun-Dried Cherries		Cheese, Bacon and Walnuts	
(Serves approximately twenty-five (25) quests.) A one	(1) kilo wheel	(Priced per dozen (12), minimum three (3) dozen.	please.) Roasted

(Serves 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).

Party Meatballs \$16.99

(Priced per pound, three (3) pound minimum, please.) Tender meatballs served in your choice of Madeira mushroom or Asianglaze sauce. Three (3) pounds serves 20 to 30 guests. This food is to be served hot (a rental chafing dish is helpful).

Grilled Artichoke Dip \$15.99

(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 (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

Rental Chafing Dish \$10.00

You may choose to return this item to our store yourself, or we can add a return pick up to the delivery charge.

Sweet Hors d'Oeuvres

MINIMUM OF 72 HOUR NOTICE REQUIRED

Large Dessert Tray	\$86.99	Mini Cream Puffs	\$14.99
96 bite-sized sweets including 1 dozen each: Chocolate Toffee Bites, Lemon Bites, Brownie Bites, Raspberry-Walnut Bites, Mini-		Priced per dozen (12), minimum two (2) dozen, please.	
Chocolate Crinkle Cookies, Mini-Ginger Crinkle Cookies, I Oatmeal Cookies, and Mini-Chocolate Chip-Walnut Cookie	Mini	Chocolate Dipped Strawberries	\$17.99
		Priced per dozen (12), minimum two (2) dozen, please.	
Petite Fours	\$19.99	Lemon Bites	\$10.59
(Priced per dozen (12), minimum three (3) dozen, please.) butter cake prepared with apricot preserves and fondant g		Priced per dozen (12), minimum two (2) dozen, please.	
Mini-Tea Scones	\$12.99	Raspberry-Walnut Bites	\$13.59
(Priced per dozen (12), minimum two (2) dozen, please.) Prepared		Priced per dozen (12), minimum two (2) dozen, please.	
with dried cherries.		Chocolate Toffee Bites	\$13.59
Tea Sized Muffins	\$6.99	Priced per dozen (12), minimum two (2) dozen, please.	
(Priced per dozen (12), minimum two (2) dozen, please.) I your choice of pumpkin spice or the flavor of the day.	ncludes	, , , , , , , , , , , , , , , , , , , ,	

Tea Sandwiches

Priced per 24 - minimum order quantity. Pricing includes disposable serving trays.

Cucumber and Boursin	\$30.99	Smoked Salmon Mousse	\$41.97
24 tea sandwiches on a disposable serving tray		36 Tea Sandwiches on a disposable serving tray	
Tarragon Chicken Salad	\$32.99	Egg Salad	\$30.99
24 Tea Sandwiches on a disposable serving tray		24 tea sandwiches on a disposable serving tray	

Disposable Utensils

Priced per person, minimum twelve (12), please.

Disposable Starter Utensils

\$.99

Includes small clear plastic plates, bamboo picks, cocktail napkins and 9-ounce clear plastic cups.

SALAD

Salad Buffet Packages

Priced per person, minimum twelve (12), please.

Chicken Caesar Salad Buffet

\$11.99

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 Crinkle, Ginger Crinkle, Oatmeal Raisin).

Side Salads

Fruit Salad	\$2.99	Sesame Noodles	\$6.49
Melon, golden pineapple, grapes, and berries. We can pack either single portions or, for 10 or more servings, a buffet-style bowl.		per lb.	
		Sesame Noodles	\$1.79
Green Salad	\$2.99	Linguine, sweet red peppers, scallion, and sesame-soy dressing	
Side dish portions of baby greens with carrot, cucumber, sweet pepper, and grape tomatoes. Individual containers of house-made		(peanut free).	
dressings (Balsamic / Raspberry / Ranch / C		Sesame Noodles Pasta Salad	\$12.00
Herbed Potato Salad	\$6.99	For 4 people including utensils.	

BUFFET

Gourmet Meals Group Buffet

(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 sirloin 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.

Beverages - assorted canned and bottled beverages plus ice.

sodas (diet and regular), fruit spritzers, and water

Typical variety includes iced teas (sweetened and unsweetened),

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.

Torta Rustica (seasonal)

\$15.99

Beverages

\$2.29

A 4-inch tall 'pie' with flakey 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 custard and marinara sauce. Delivered hot in foil pans and served with Rosemary Parmesan Focaccia. Salad, dessert, and disposable utensils are already included.

Entree

Marinated Grilled Chicken

\$29.99

Breast

(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

Beverages

2.29

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.

Assorted beverages with ice. Typical assortment includes sodas (diet and regular), iced teas (unsweetened and sweetened), fruit spritzers and bottled waters.

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

Full-sized cookies by the dozen: Chocolate Chip Walnut, Oatmeal Raisin, Ginger Crinkle, Chocolate Crinkle

Cookies by the Dozen

\$17.49

Chocolate Crinkle, Chocolate Chip Walnut, Ginger Crinkle, Oatmeal Raisin

BOXED LUNCH

Sandwich Boxed Lunch

(Priced per person, minimum twelve (12), please.) Includes herbed potato salad, fresh fruit salad and assorted cookies (such as chocolate crinkle, ginger crinkle and oatmeal-raisin). All of our cookies are nut-free. Sandwiches are served on a variety of breads and you may mix and match to reach the minimum. Disposable utensils are included.

included.

Assorted	\$11.99	Vegetarian with Boursin	\$11.99
Our sandwiches are served on a variety of breads includi sourdough, French baquette, sunflower wheat and rye.	Our sandwiches are served on a variety of breads including		
Tarragon Chicken Salad	\$11. 99	Roast Beef with Horseradish Mayonnaise	\$11.99
Smoked Turkey with Boursin	\$11.99	Beverages	\$2.29
Cheese Ham and Swiss with Honey \$11.99		Assorted beverages with ice. Typical assortment includes sodas (regular and diet), iced teas (sweetened and unsweetened), fruit spritzers, and water.	
Mustard		Gluten Free - Green Salad with	\$11.99
Canroeo	\$11. 99	grilled chicken	
Caprese \$11.9 (Vegetarian.) Prepared with fresh mozzarella cheese, tomato and basil.		Green Salad with grilled Chicken, Balsamic Vinaigrette on the side.Includes Herbed Potato Salad and Fruit Salad.	
Made.		Gluten Free Vegan - Green	\$11.99
		Salad with chickpeas,	
		cranberries	
		Green Salad with Chickpeas, Dried Cranberries, and Bals Vinaigrette on the side. Herbed Potato Salad and Fruit Sa	

DESSERT

Petite Dessert

Priced per dozen (12), minimum of two (2) dozen please, except where noted. Packed in white bakery boxes.

Lemon Bites	\$10.59	Mini Cream Puff	\$13.99
Raspberry-Almond Bites	\$13.59	Chocolate Truffles	\$14.99
Chocolate Toffee Bites	\$13.59	Chocolate Dipped Strawberries	\$17.99
Bite-Size Cheesecakes	\$13.99	Chocolate Dipped Crystallized	\$10.99
Chocolate Ganache Tartlets	\$13.99	Ginger	
Raspberry Cream Tartlets	\$13.99	Mini-Dried Cherry Scones	\$12.99
		Tea Muffins	\$6.99
		Includes your choice of pumpkin spice or the flavor of the	day.

Assorted Dessert Trays

Small Dessert Tray \$53.99 Large Dessert Tray \$86.99

Forty-eight (48) bite-sized sweets including 1 dozen each: Chocolate Toffee Bites, Lemon Bites, Brownie Bites and Raspberry Walnut Bites

Chocolate Crinkle Cookie

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.

Mini-Cookies

Priced per dozen (12), minimum one (1) dozen, please. Packed in boxes.

Assorted Mini Cookies	\$6.99	Oatmeal-Raisin	\$6.99
Chocolate Chip Walnut	\$6.99	Ginger Crinkles	\$6.99
Chocolate Crinkles	\$6.99		
	(Cookies	
Chocolate Chip Walnut Cookie	\$1.49	Oatmeal Raisin Cookie	\$1.49
These are our 'full-sized' cookies			

\$1.49

Dessert Squares

Chocolate Toffee Square	\$3.89	Lemon Square	\$2.99
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Raspberry Walnut Square \$3.69

Cakes

Layer cake flavors vary month by month. Always a chocolate and non-chocolate option. We can write a message on a cake with no additional charge.

7" Layer Cake	\$29.99	12`` Layer Cake	\$79.00
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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 16-20 servings. This is a larger size than we normally keep on hand; please order at least 4 days in advance. 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 \$129.0

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

\$21.9

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, sweeteners, cream and cups.

Juice

Fresh Orange Juice

\$14.99

Half-gallon.

Other

Hot Cider 1/2 gallon

\$26.00

SERVICE WARE

Service Ware

Priced per person.

No Service Ware Needed varies Full Meal, Premium Quality

\$2.29

I'll provide my own disposable utensils

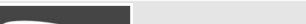
Finger Food Menu Disposables \$1.19

Includes small clear plastic plates, cups, white paper cocktail napkins, table cover, and serving utensils as appropriate.

Full Meal, Basic Quality \$1.09

Sturdy but inexpensive white compostable plates, white plastic flatware, napkins, serving utensils, and table cover. Please order for a minimum of 10.

Clear rigid plastic plates, flatware, cups, heavy paper napkins, serving utensils as appropriate, and table cover. Please order for a minimum of 10.







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) 202-1308

Hours

M-F: 9am to 4pm Sa-Su: 8am to 4pm

Have feedback on this menu? Let us know!

Feature

american

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$25



PLATTERS

Platters

Priced per platter.

Petit Ham Sandwiches \$55.00

Ham & Pimento Biscuits

\$55.00

(25 Sandwiches) Sandwiches are served with maple mustard on soft buns.

(25 Sandwiches) Hickory Ham & Smoky Pimento Cheese on a

Charcuterie \$79.00 Fried Chicken & Pimento

\$55.00

Composed of prosciutto, salami, capicola, whole grain mustard, marinated olives and sliced baguettes.

Biscuits

\$89.00

(25 Sandwiches) Prepared with fried chicken and housemade pimento cheese on a miniature buttermilk biscuit

Cheese and Fruit

Mezze Platter

\$49.00

\$33.00

Composed of chef's selection of artisanal cheeses and seasonal fruits.

Housemade Hummus, Pita Chips, Marinated Olives, Feta Cheese & Crudité

SALADS

Green Salads

Large green salads serve 10-15 people.

Arugula & Squash \$33.00 SuperFood

\$9.99

Baby arugula, roasted butternut squash, pumpkin seeds, feta and balsamic dressing

Shredded veggies, chopped kale, cranberries, cashews, sesame,

tahini vinaigrette

SuperFood Personal

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

Curried Cauliflower Salad \$44.00

Cauliflower, lentils, cilantro, curry, vinaigrette

INDIVIDUAL SANDWICHES

Sandwiches

For individual sandwiches. Wrapped, and labelled. For sandwich boxes please use the 'Sandwich Box' category

The Winner Winner \$9.99 \$9.99 K.I.S.S Caprese

Roasted chicken breast, smoked bacon, lettuce, tomato and green goddess dressing. Served on a baguette.

Tomato, fresh mozzarella cheese, arugula and basil mayonnaise on a baguette. Choose to add prosciutto for an extra charge.

The Notorious P.I.G \$10.50 The Rhodie \$9.99

Salami, prosciutto, capicola, Provolone cheese, peppers, onion, lettuce and oil and vinegar. Served on a baguette.

Housemade chicken salad, sliced green apple, lettuce, tomato &

onion served on baguette

Roasted turkey, pepper jack cheese, house made pickles, spicy mayonnaise and arugula. 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)

The Gobbfather

\$13.00

\$9.99

K.I.S.S Caprese (Vegetarian)

\$13.00

Prepared with roasted chicken breast, smoked bacon, lettuce, tomato and green goddess dressing. Served on a baguette.

Prepared with tomato, fresh mozzarella cheese, arugula and basil mayonnaise on a baguette.

Notorious P.I.G (Italian)

\$13.00

The Rhodie (Chicken Salad)

\$13.00

Prepared with salami, prosciutto, capicola, Provolone cheese, peppers, onion, lettuce and oil and vinegar. Served on a baguette.

Housemade 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

\$1.69

(Each) Available flavors: Deep River: Original Salted, BBQ, Salt & Vinegar, Reduced Fat, Cheddar & Horseradish, Sour Cream & Onion, Spicy Pickle, Rosemary & Olive Oil. Zapps: 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.

Assortment	varies	Chocolate Chip Cookies	varies
Chef's assortment of brownies, chocolate chip cookies are treats.	nd Krispie	Available in two (2) sizes, one (1) dozen or two (2) dozen.	
	varias	Krispie Treats	varies
Brownies	varies	Available in two (2) sizes, one (1) dozen or two (2) dozen.	

Available in two (2) sizes, one (1) dozen or two (2) dozen.

BEVERAGES

Beverages

Pepsi	\$1.89	Pelligrino	\$1.99
(Each) Offered in a 20 ounce bottle.		Virginia Artesian Water	\$1.89
Diet Pepsi	\$1.89	Virginia Artesian Water	\$1.05
(Each) Offered in a 20 ounce bottle.		Vita Coconut Water	\$3.99
Dr. Pepper	\$1.89	Available in pineapple or original flavors	
(Each) Offered in a 20 ounce bottle.		Mountain Culture Kombucha	\$4.49
Diet Dr. Pepper	\$1.89	Available in Ginger, Blueberry Lemongrass, and Assorted S flavors	easonal
(Each) Offered in a 20 ounce bottle.			** **
Purity Lemonade	\$2.99	Orange Juice	\$2.99
16.9 oz bottle	·	(Each)	
Purity Tea & Lemonade	\$2.99		
16.9 ounce bottle			

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

Cali Girl \$6.50 \$6.99 The Regular

bacon, egg, and white cheddar sandwiches served on buttermilk

biscuit.

egg, sprouts, tomato, and arugula sandwiches with herb cream

cheese served on an croissant (Vegetarian)

En Fuego \$9.99

egg, potato, pepperjack cheese, and green chili chorizo breakfast burritos served in a whole wheat tortilla

Breakfast Sides & Coffee

Box of Trager Brothers Coffee Yogurt & Housemade Granola \$6.00 \$19.00

Single parfait composed of Greek yogurt, house made 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.

\$4.00 Roasted Potatoes

Single serving of roasted potatoes with sea salt and rosemary.

Half and Half

\$3.00

SANDWICH BOXES

Classic Box

2 each of our chicken, turkey, Italian, and caprese sandwiches. Cut in half and boxed.

Classic Box \$79.00

Eight sandwiches (2 Winner Winner, 2 Gobbfather, 2 Notorious P.I.G, 2 K.I.S.S Caprese) cut in half (16 total pieces).

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



Order Now



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

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 Twentyninth Place Court Charlottesville, VA 22901

phone: (434) 566-0147 alt. phone: (434) 566-0150 alt. fax: (434) 964-1145

Hours

Every Day: 6am to 10pm

(minimum for delivery \$25)

Feature

american

Services Delivery, Pickup, Dine In

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$7.00



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

Coffee Cake Sampler Tray (V)

Includes your choice of nitrite-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.

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

Hot Breakfast Wrap Tray

Continental Bakery Tray (V)

\$3.79

Includes southwest wraps featuring our fresh-made pico de gallo and your choice of includes your choice of premium sliced ham, breakfast sausage or crispy bacon, paired with vegetarian veggie breakfast wraps, all on organic wheat wraps. Served with fresh made salsa.

A scrumptious mix of assorted pastries, coffee cakes and breakfast bars

Breakfast Breads, Pastries & Fruit

Bakery Box (V)

\$37.99

Fresh Fruit Tray GF V

varies

(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!

(Gluten-sensitive item.) Available in three sizes. Fresh fruit including selected organics which can accompany any of our breakfast trays or be ordered by itself. Served with our fresh-made creamy fruit dip.

Yogurt, Fruit and Crunch

\$36.99

Breakfast Sammy Box

Parfaits (v)

Ten (10) yogurt parfait cups featuring vanilla yogurt, fresh strawberries, grapes and organic apples, boxed with granola to top

(Serves 12.) Flatbread sandwiches featuring fresh-cracked eggs and melted Muenster. Includes an assortment of nitrite-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

\$1.99

Simply Orange Juice

\$2.49

(Serves 10 - 12)

11.5 fl. oz. bottle

Jason's Water

(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),

Soup 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

Chicken Caesar Salad

\$8.49

(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 freshmade ranch dressing.

Nutty Mixed-Up Salad (GF)

\$9.09

\$8.19

(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 (GF)

(Gluten-sensitive.) Prepared with nitrite-free ham, roasted turkey breast, Asiago and Cheddar cheeses, grape tomatoes, Kalamata olives and hard-boiled egg slices on mixed salad greens with freshmade ranch dressing.

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

Side Nutty Mixed-Up Salad Tray

\$30.89

(Vegetarian.) Prepared with mixed salad greens and garden fresh veggies. Served with cheese, croutons and fresh-made ranch dressina

Side Caesar Salad Tray

\$24.69

(Without chicken.) Prepared with Romaine lettuce, Asiago cheese, croutons and creamy Caesar dressing.

(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

Container serves six (6).

Salad (GF) (V)

American Potato Salad (GF) (V)



\$10.29

Black Bean and Roasted Corn

\$10.29

Prepared with baked potatoes, red and green onions, hard-boiled eggs, bell pepper and our own seasoning.

black olives with Italian dressing.

Includes a mix of fire-roasted corn, black beans, Roma tomatoes, red onions, cilantro, fresh Jalapeno peppers and more.

\$10.29 Italian Pasta Salad (v) Tri-color pasta prepared with fresh-cut broccoli, bell peppers and

Homemade Coleslaw GF (V)



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 pints available in the Sides menu

Party Pinwheel Tray

Fresh Fruit Tray (GF) (V)

Fresh Veggie Tray (GF) (V)

varies

(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 salsa.

Mini Tuscan Focaccia Sandwich

Tray

(v)

(Twenty (20) mini sandwiches.) Includes roasted turkey breast, roasted tomatoes, fresh pesto aioli, and Asiago cheese minisandwiches. Paired with nitrite-free smoked turkey breast, chipotle aioli, bacon, organic spinach and provolone cheese mini sandwiches. Served on toasted mini herb focaccia bread.

(Vegetarian and gluten-sensitive.) Offered in three (3) serving sizes. Includes seasonal fresh fruit with select organics, assorted cubed

Fresh Fruit and Cheese Tray (GF)

cheese and fresh-made creamy fruit dip.



varies

(Vegetarian and gluten-sensitive item.) Offered in three (3) serving sizes. Includes garden fresh veggies with select organics. Served with fresh-made ranch dressing.

(Vegetarian and gluten-sensitive item.) Offered in three (3) serving sizes. Includes seasonal fresh fruit with select organics arranged for

a perfect centerpiece. Served with fresh-made creamy fruit dip.

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

All Day Meeting Package

MEETING PACKAGES

(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, walnutcranberry trail mix and your choice of beverage

Meeting Package

riced per person, minimum of eight (8) orders please, except where noted. Please see the ``Service Ware`` menu to add a disposable chafing dish and sterno if needed.

The V.I.P Meeting

\$14.39

Pasta Feast

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

Includes your choice of cool wrap tray or hot wrap tray, a fresh fruit tray, an assorted dessert tray, organic blue corn chips and freshmade salsa

The Working Lunch

and cheeses for an added charge

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 Includes your choice of one hot pasta, and a fresh or Caesar salad. Accompanied by herb focaccia and an assorted dessert tray

Grand Potato Bar Package

\$12.39

(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

\$105.00

Packages

(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 meats are nitrite-free.

Deluxe Box \$9.19 Deli Box \$7.39

Includes your choice of meat, leafy lettuce, tomato and your choice of deluxe bread and assorted cheeses. Accompanied by chips, a pickle and dessert choice. A vegetarian option is available!

Boardroom Box \$10.19

Includes our deluxe box with your choice of one side: fresh fruit or Italian pasta salad.

Traditional Box \$7.89

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.

Includes a half-portion of your meat choice, leafy lettuce and tomato on your choice of deluxe breads. Accompanied by chips, a pickle and your choice of dessert.

Gluten-Sensitive Traditional \$9.39

Box GF

Includes your choice of meat, leafy lettuce and tomato on glutenfree bread. Served with chips, a pickle, fresh fruit and a gluten-free dessert.

Vegetarian Box (V) \$8.49

Choice of vegetarian sandwich served with a fresh fruit cup and dessert choice

Club Boxes

Priced per person. All lunch boxes include condiments, utensils and options for desserts.

Croissant Club Box \$9.19 California Club Box \$9.29

Includes nitrite-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.

Deli Club Box \$8.9

Includes nitrite-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.

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.

Salad Boxes

Priced per person. All salad boxes include condiments, utensils and desserts.

Chicken Club Salad Box \$10.19 The Big Chef Salad Box \$9.39

Includes 100% antibiotic-free grilled chicken breast (chilled), atop mixed salad greens, grape tomatoes, sliced avocado, Cheddar and Asiago cheeses and bacon with fresh-made ranch dressing.

Asiago cheeses and bacon with fresh-made ranch dressing. Accompanied by a dessert choice.

Nutty Mixed-Up Salad Box \$10.19 Mesa Chicken Salad Box \$1
Includes organic field greens, grapes, grilled 100% antibiotic-free Grilled, 100% antibiotic-free chicken breast, chopped avocado,

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.

Chicken Caesar Salad Box \$9.59

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.

Gallied, 100% antibiotic-tree chicken breast, chopped avocado, roasted corn and black bean mix, grape tomatoes, mixed salad greens and Cheddar served with fresh made Jalapeno-ranch dressing.

Includes nitrite-free ham, roasted turkey breast, Asiago and

Cheddar cheeses, grape tomatoes, Kalamata olives and hardboiled egg slices on mixed salad greens with fresh-made ranch dressing. Accompanied by a dessert choice.

\$10.19

Wrap Boxes

Priced per person. All wrap boxes include condiments, utensils and options for desserts

Turkey Wrap Box \$8.19

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.

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.

Deluxe Sandwich Tray

varies

Hot Wrap Tray

varies

Offered in five (5) serving sizes. Assorted premium meats, tuna salad with egg, and famous chicken salad with pineapple and almonds served with cheeses, leafy lettuce and tomatoes on our deluxe breads, buns 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 "Special Instructions" section to indicate the number of vegetarian sandwiches.

Traditional Sandwich Tray

varies

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 "Special Instructions" section to indicate the number of vegetarian sandwiches.

Cool Wrap Tray

varie

Offered in five (5) serving sizes. Includes a really cool combination tray filled with chicken salad with almonds and pineapple, Mediterranean, spinach veggie and turkey wraps rolled in organic wheat wraps. Served with organic blue corn tortilla chips and freshmade salsa. Includes vegetarian options upon request, please notate the quantity in the "Special Instructions" section.

Includes a combination tray of smokey Jack panini, chicken panini and ranchero wraps rolled in organic wheat wraps. Cut in halves and served with organic blue corn chips and fresh-made salsa. Vegetarian option available upon request. Please use the "Special Instructions" section to indicate the number of vegetarian sandwiches.

Offered in five (5) serving sizes. It's back and better than ever!

Tuscan Focaccia Sandwich Tray

/aries

Includes oven-roasted turkey breast, roasted tomatoes, fresh-made basil-pesto, mayonnaise and Asiago cheese sandwiches that are paired with nitrite-free smoked turkey breast, chipotle aioli, bacon, 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 "Special Instructions" section to indicate the number of vegetarian sandwiches.

Signature Sandwich Tray

varies

A collection of "biggest hits" from our deli menu: California Club, Shelley's Deli Chick on an ancient grain but, Club Royale and Amy's Turkey-O on an organic ancient grain but. Cut in halves, with chips or baked chips, and pickles. Includes vegetarian options upon request, please notate the quantity in the "Special Instructions"

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 sterno.

Pasta Feast \$12.39 Chicken Alfredo \$8.19

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 Pasta Primo \$8.19

Includes penne pasta topped with tomato-basil sauce, grilled 100% antibiotic chicken breast and Asiago cheese.

Penne Pasta and Meatballs \$7.99

Includes penne pasta topped with Italian red sauce, meatballs and Asiago cheese.

Prepared with penne pasta topped with creamy Alfredo sauce, grilled 100% antibiotic-free chicken breast and Asiago cheese.

Zucchini Garden Pasta V \$7.99

(Vegetarian) Bowtie pasta topped with roasted zucchini, our fresco mix and Asiago cheese.

SIDES

Side Dishes

Roasted Red Pepper Hummus	\$6.99	Bag of Potato Chips	\$3.79
	ced per pint. Made from mashed chickpeas, with the crave- peal of roasted red bell peppers and sesame tahini. Try it with pels, wraps, chips and crackers.		\$3.29
Guacamole Dip Priced per pint. Our guacamole is fresh-made from scr deli.	\$6.99 atch at every	Gingerbread Muffins Per dozen (12).	\$3.29
Homemade Salsa	\$6.99	Coleslaw	\$10.29
Priced per pint. Our own recipe features fresh-made pi hand-chopped cilantro and fresh-squeezed lime juice.	co de gallo,	Cool coleslaw featuring red and green cabbage, carrots mayonnaise, stone-ground mustard, red wine vinegar a seasonings.	

Bag of Organic Blue Corn \$5.99

Dag of Organic Blue Com \$5.55

Tortilla Chips

A delicious bag of Organic Blue Corn Tortilla Chips

POTATOES

Baked Potatoes

(Priced 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

The Grand Potato Bar

Includes giant baked potatoes individually boxed and ready to serve. Toppings include: cheese, sour cream, bacon, butter and chopped green onions. 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 Decadent Dessert Bites Tray \$20.99

(Per Person, minimum eight (8), please.) Includes an assortment of fresh-baked cookies and fudge-nut brownies.

(32 Bites) Includes delightful cream cheese pecan, chocolate caramel and white chocolate raspberry bars.

Cookie Box \$13.39 Brownie Duo

\$25.99

(Per dozen) An assortment of fresh baked cookies.

(Serves 10) Delectable edibles, featuring 20 fresh-baked, unbeatable brownies: 10 fudge-nut brownies and 10 peanut butter brownies.

Cake

Party-Size Strawberry

\$41.99

Cake Bites

\$41.99

Shortcake

(24 Cake Bites) New dessert and special gift! Chocolate, vanilla & red velvet cake bites coated with icing & topped with sprinkles, nestled in a tray.

(Serves 10-15.) Prepared with luscious layers of moist pound cake, real whipped cream and fresh strawberries.

BEVERAGES

		Soda	
Coke	\$1.39	Diet Dr. Pepper	\$1.39
Offered in 12-Oz cans.		Offered in 12-Oz cans.	
Diet Coke	\$1.39	Sprite	\$1.39
Offered in 12-Oz cans.		Offered in 12-Oz cans.	
Dr. Pepper	\$1.39	Cane Sugar Bottled Sodas	\$2.19
Offered in 12-Oz cans.		Offered in 12-Oz bottles.	
		Water	
Jason`s Water	\$1.99		
Offered in 16-Oz bottles.			
		Coffee	
Fresh Brewed Coffee	\$12.39		
(Serves 10-12) Includes cups, sweetener and creamer.			
		Теа	
Fresh-Brewed Iced Tea	\$5.19	Winter Spice Iced Tea	\$5.19
(Container serves 8-10.) Choose to add beverage service cups, lemons, sweeteners, straws and ice for an extra cha		(Container serves 8-10.) Choose to add beverage service w cups, lemons, sweeteners, straws and ice for an extra char Prepared with cane sugar.	
Fresh-Brewed Sweet Tea	\$5.19	Bottled Tea	\$2.19
(Container serves 8-10.) Choose to add beverage service cups, lemons, sweeteners, straws and ice for an extra cha Prepared with pure cane sugar.		Bottled Tea	\$2.19
Fresh-Brewed Black Currant	\$5.19		
Tea			
(Container serves 8-10.) Choose to add beverage service cups, lemons, sweeteners, straws and ice for an extra cha			
		Juice	

\$6.69

Lemonade

(Per container serving 8-10.) Choose to add beverage service including cups, straws and ice for an extra charge.

Bottled Orange Juice

11.5 fl. oz.

\$2.49

CATERING FOR ENTERTAINING

Social Catering Packages

Kid's Party Package

\$66.99

Buon Appetito Package

\$82.39

(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

\$87.59

Package

(Serves 10) Includes sliced pepperoni, hard salami, cubed pepper jack and Cheddar, Kalamata and queen stuffed green olives, fire-roasted piquillo peppers, artichoke hearts, pesto aioli, our popular garlic toasties and flatbread. Also includes brownie duo- fudgewalnut 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 & white bread cut into quarters. Served with fresh fruit and cheese tray with creamy fruit dip and decadent dessert

Includes Italian-Style party pinwheels, meatballs in marinara sauce, Italian pasta 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

\$72.9

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) Rachels 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, fireroasted piquillo peppers, artichoke hearts, pesto aioli, our popular

Brownie Duo Tray

garlic toasties and flatbread.

\$25.99

(Serves 10) Delectable edibles, featuring 20 fresh-baked, unbeatable brownies: 10 fudge-nut brownies and 10 peanut butter brownies.

Petite 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 aioli and Asiago, and 12 with ham, salami, our family-recipe muffaletta olive mix and provolone.

Meatballs in Marinara

\$20.59

(Serves 10) New and appetizing for your event. Thirty (30) beef and pork meatballs tossed then 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.

Fresh Fruit Tray

\$42.19

Seasonal fresh fruit, including select organics, arranged for a perfect centerpiece. Served with fresh-made creamy fruit dip. Serves 10-20.

Fresh Veggie Tray

\$36.19

Garden-fresh veggies, including select organics served with freshmade ranch dressing. Serves 10-20.

Italian Pasta Salad

\$10.29

Tri-color rotini pasta with fresh-sliced broccoli, bell peppers and black olives, tossed with our Italian dressing. Serves 6.

Deli Sliders Tray

\$41.19

Cold, mini-sandwiches served on potato slider buns: twelve (12) roasted turkey and twelve (12) ham-salami, with provolone, shredded lettuce and Roma tomato.

Reuben and Rachel Sliders Tray

\$41.19

Hot, mini-sandwiches on potato slider buns: twelve (12) Reubens with corned beef, Swiss, Thousand Island dressing and sauerkraut on the side and twelve (12) Rachels with roasted turkey, pastrami, Swiss, Thousand Island dressing and homemade Coleslaw on the side.

Cake Bites

\$41.99

New dessert & special gift! Chocolate, vanilla and red velvet cake bites coated with icing and topped with sprinkles. Nestled in a tray 24 cake bites.

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

Paper products are included free of charge. Please indicate the quantity desired.

Disposable Chafing Dish and

\$5.99

Sterno

(Each Set) Sterno must be lit by the customer.



Order Now



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, 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

Feature american

Services Delivery, Pickup

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$15



SALAD

Salad

Serves six (6) as a side dish.

Tossed Salad V

Provolone

Cooked on the premises using only Certified Angus USDA choice top rounds - the best there is!

\$21.95

Choose to add grilled chicken for an extra charge.

SANDWICHES

Cold Subs

(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!

Jersey Shore's Favorite	varies	The Original Italian	varies
Prepared with Provolone cheese, raised without antibiotics capocollo.	ham and	Prepared with Provolone cheese, raised without antibiotics prosciuttini, capocollo, salami and pepperoni.	ham,
The American Classic	varies	Club Sub	varies
Prepared with ham and Provolone cheese.		Prepared with turkey, raised without antibiotics ham, Provocheese, applewood smoked bacon and mayonnaise.	lone
The Veggie	varies	Club Supreme	varies
Prepared with Swiss cheese, Provolone cheese and green	bell	Club Supreme	varies
peppers.		Prepared with roast beef, raised without antibiotics turkey, Swiss cheese, applewood smoked bacon and mayonnaise.	
The Super Sub	varies		
Prepared with Provolone cheese, raised without antibiotics	ham	BLT	varies
prosciuttini and capocollo.	,	Prepared with bacon, lettuce and tomato.	
Turkey Breast and Provolone	varies	The Number Four	varies
Prepared with Provolone cheese and raised without antibiot turkey.	tics	Prepared with Provolone cheese, raised without antibiotics prosciuttini and cappocollo.	
Tuna Fish	varies	Stickball Special	varies
Freshly made on premises!		Prepared with Provolone cheese, ham raised without antibi salami.	iotics and
Famous Roast Beef and	varies	Chicken Salad	varies
Provolone		Cilickell Jalau	varies

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.

varies

varies

Meatball and Cheese varies Bacon Ranch Chicken Cheese varies

Prepared with melted Provolone cheese, tomato sauce and Steal

Parmesan cheese.

Prepared with applewood smoked bacon, lettuce, tomato and ranch

Jersey Mike's Famous Philly varies dressing.

Prepared with grilled onions and peppers. California Chicken Cheese varies

Grilled Pastrami Reuben varies Steak

Prepared with Swiss cheese, sauerkraut and Thousand Island

Prepared with lettuce, tomato and mayonnaise.

Chipotle Chicken Cheese Steak

Chipotle Cheese Steak

Varies

Prepared with grilled onions, peoplers and chipotle mayor

Chipotle Cheese Steak varies Prepared with grilled onions, peppers and chipotle mayonnaise

Prepared with grilled onions and peppers and chipotle mayonnaise.

Ruffelo Chicken Cheese Steak

Prepared with grilled onions and peppers and chipotle mayonnaise.

Wow! You gotta have one!

Buffalo Chicken Cheese Steak varies

Big Kahuna Cheese Steak varies

Prepared with Frank's red hot sauce, lettuce, tomato and blue cheese dressing.

Prepared with grilled onions and peppers, mushrooms, Jalapeno
Big Kahuna Chicken Cheese

peppers and extra cheese!

Chicken Philly Cheese Steak varies

Prepared with grilled onions and peppers.

peppers with extra cheese!

Prepared with grilled onions, peppers, mushrooms and Jalapeno

Steak

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	The Original Italian	varies
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Prepared with Provolone cheese, ham and capocollo. Prepared with Provolone cheese, ham, prosciuttini, capocollo,

The American Classic varies

Prepared with ham and Provolone cheese.

Club Sub varies

Prepared with turkey, ham, Provolone cheese, bacon and

The Veggie varies mayonnaise.

Prepared with Swiss cheese, Provolone cheese and green bell Club Supreme varies

Prepared with roast beef, turkey, Swiss cheese, bacon and mayonnaise.

Prepared with Provolone cheese, ham, prosciuttini and capocollo. BLT varies

Turkey Breast and Provolone varies Prepared with bacon, lettuce and tomato.

Prepared with 99% fat-free turkey. One of our most popular! The Number Four varies

Tuna Fish varies Prepared with Provolone cheese, raised without antibiotics prosciuttini and cappocollo.

Freshly made on premises!

Famous Roast Beef and varies Stickball Special varies

Prepared with Provolone cheese, harn raised without antibiotics and salami.

,

Cooked on the premises using only Certified Angus USDA choice top rounds - the best there is!

Chicken Salad varies

DESSERT

Cookies

Our cookies are baked fresh daily right in the store, and believe us, you'll taste the difference.

Chocolate Chip Cookie Tray

\$9.30

One (1) dozen cookies.

Brownies

Our gourmet brownies are rich and delicious.

Brownie Tray

\$14.95

One (1) dozen brownies.

BEVERAGES

Soda

20-Ounce bottle

	20	-Ounce bottle.	
Pepsi	\$2.29	Mountain Dew	\$2.29
Diet Pepsi	\$2.29	Diet Mountain Dew	\$2.29
Wild Cherry Pepsi	\$2.29	Mountain Dew Code Red	\$2.29
		Water	
Aquafina Water 20-Ounce bottle.	\$1.99	Grapefruit Bubbly Water 20-Ounce bottle.	\$2.59
Mango Bubbly Water 20-Ounce bottle.	\$2.59	Life Water 20-Ounces.	\$2.50
		Теа	
Unsweetened Iced Tea	\$5.99	Pure Leaf Sweet Tea	\$2.49
Per gallon. Includes cups. Sweetened Iced Tea	\$5.99	Pure Leaf Lemon Tea	\$2.49
Per gallon. Includes cups.			
	_	iatorade 0-Ounce bottle.	
Lemon-Lime	\$2.29	Glacier Freeze	\$2.29
Fierce Grape	\$2.29		

SERVICE WARE

Service Ware

No Service Ware Needed varies Paper Products varies

Paper products are available free of charge upon request. Please indicate the number of people.



Order Now



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

9am to 5pm Sa-Su: 11am to 4pm

Have feedback on this menu? Let us know!

Feature

Services

Delivery

Delivery Areas

Areas of Charlottesville, VA Delivery Fee: \$50 ▼



Delivery Areas List

Areas of Charlottesville, VA Delivery Fee: \$50

UVA Richmond Minimum: \$75

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.

(v)

Pops to Serve 1000 or More GF



Up to 150 People (GF) taxable

\$475.00

taxable (vg) (v)

(Priced per pop, minimum 1000.) This DOES not include labor must add 'additional serve time' at \$30/hour.

Up to 100 People (GF) taxable

\$335.00

\$2.25



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



\$595.00



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!



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 (VG)



\$175.00



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

No Service Ware Needed

varies

We provide paper towels for no additional charge.

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

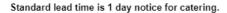




Order Now







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) 768-1788

Hours

Every Day: 6am to 11pm

Features

american, SAME DAY, Zero Waste

Services Delivery, Pickup

_ .. .

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



BREAKFAST

Breakfast Packages

Priced per person, minimum 10, please.

Continental Breakfast \$5.50 Hearty Breakfast \$9.00

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. 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 Smoked Salmon Platter \$70.00

Includes broccoli, carrots, celery, tomatoes, cucumbers and bell peppers. Also with a side of hummus and creamy herb dip.

Cheese Platter \$55.00

Includes assorted cheeses with fresh and dried fruits, nuts, assorted sweet and savory spreads, crackers and bread.

Includes smoked salmon served with chopped onion, chopped egg, capers, cornichons, lemon slices, lemon aioli, dill aioli and rye 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

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 at left to place your order - thanks!

Brie, Honey and Granny Smith varies Muffaletta varies Apple Prepared with ham, salami, provolone cheese and an olive Crisp Granny Smith apples with brie cheese drizzled with honey. Roast Beef with Bleu Cheese varies varies Caprese Prepared with roast beef and bleu cheese spread. Topped with Prepared with fresh mozzarella, basil pesto, tomatoes and greens.

\$6.00

Chicken Salad

Chicken salad prepared with grapes, celery and onions topped with greens.

Cuban varies

Prepared with roast pork, ham, Swiss cheese, mustard and pickles

Egg Salad varies

Egg salad topped with greens and herbs.

Ham and Swiss varies

Prepared with ham and Swiss topped with mayonnaise, rosemary Dijon mustard, lettuce and tomato.

Italian varies

Prepared with salami, ham, pepperoni and provolone cheese. Topped with lettuce, tomato, onion, oregano and oil and vinegar.

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 varies

Prepared with roast chicken in a lemon-herb aioli, tomatoes and

Roasted Vegetable

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 varies

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.

A ID . I I	642.00	M C L c D LL L	642.00	
Assorted Box Lunches	\$13.00	Muffaletta Boxed Lunch	\$13.00	
A full assortment of sandwiches, side dishes, desserts and beverages.		Prepared with ham, salami, provolone cheese and an olive tapenade.		
Turkey Jack Boxed Lunch	\$13.00	Roast Beef with Bleu Cheese	\$13.00	
Prepared with turkey, bacon, jack cheese, sweet chili mustard and		Boxed Lunch		
greens.	\$13.00	Prepared with roast beef in a bleu cheese spread. Topped with caramelized onions, tomatoes and greens.		
Turkey Slaw Boxed Lunch				
Prepared with turkey, Swiss cheese, coleslaw and tomato.		Roast Beef with Mozzarella	\$13.00	
Roast Chicken Sandwich Boxed	\$13.00	Boxed Lunch		
Lunch	\$10100	Prepared with roast beef, fresh mozzarella, roasted red peppers,		
Prepared with roast chicken in a lemon-herb aioli, tomatoes and greens.		garlic, herb aioli and greens.		
		Egg Salad Boxed Lunch	\$13.00	
Chicken Salad Sandwich Boxed	\$13.00	Egg salad topped with greens and herbs.		
Lunch		Brie, Honey and Granny Smith	\$13.00	
Chicken salad prepared with grapes, celery and onions topped with greens.		Apple Boxed Lunch		
		Crisp Granny Smith apples with brie cheese drizzled with		
Ham and Swiss Boxed Lunch	\$13.00		\$13.00	
Prepared with ham and Swiss topped with mayonnaise, rosemary Dijon mustard, lettuce and tomato.		Caprese Boxed Lunch		
		Prepared with fresh mozzarella, basil pesto, tomatoes and greens.		
Cuban Sandwich Boxed Lunch	\$13.00	Roasted Vegetable Boxed	\$13.00	
Prepared with roast pork, ham, Swiss cheese, mustard and pickles.		Lunch		
Keller Conductor Donald work	¢42.00	Prepared with marinated and sauteed Portobello mushrooms,		
Italian Sandwich Boxed Lunch	\$13.00	roasted zucchini, roasted red peppers, caramelized onions, ar		
Prepared with salami, ham, and provolone cheese. Toppe lettuce, tomato, onion, oregano, oil and vinegar.	fresh mozzarella. Topped with herbs, greens and tomatoes.			

SIDES

Side Dishes

Coleslaw	\$2.50	Potato Salad	\$3.00
Code and Male Coled	\$3.00	Prepared with fresh herbs and a hard-boiled egg.	
Grain and Kale Salad		Quinoa Salad	\$3.00
Prepared with roasted butternut squash and pumpkin seeds		Topped with roasted vegetables and vinaigrette.	
Mediterranean White Beans	\$3.00		
Prepared with cannellini beans and fresh herbs.			
Pasta Salad	\$3.00		
Prepared with roasted vegetables and vinaigrette.			
		Chips	
Assortment of Chips	\$1.50		
Individually packaged Sun Chips.			

DESSERT

Dessert

\$20.00

Platter of Cookies and Brownies with Fruit

Platter serves ten (10) people.

BEVERAGES

Soda

Available in twelve-ounce cans.

Coke	\$1.50	Sprite	\$1.50	
Diet Coke	\$1.50	Lemon Pellegrino	\$2.50	
Ginger Ale	\$1.50	Orange Pellegrino	\$2.50	
		Water		
Bottled Water	\$1.50	San Pellegrino Sparkling Water	\$2.50	
		Coffee		
		Serves ten.		
Coffee Service	\$20.00	Decaf Coffee Service	\$20.00	
Includes coffee, creamers, sweeteners, stirrers and cups.		Includes decaf coffee, creamers, sweeteners, stirrers and cups.		
		Tea		
		Serves five.		
Hot Tea Service	\$20.00			
Includes an assortment of tea bags, hot water, creamers, sugars, stirrers and cups.				
		Juice		
		Serves ten.		

SERVICE WARE

Service Ware

Paper Products	varies	No Service Ware Needed	varies
Paper products are included.			

\$20.00

Orange Juice





Order Now





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

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) 466-8959 alt. phone: (434) 226-0220

Hours

Every Day: 9am to 9pm

Features

american, Zero Waste

Services

Delivery

Delivery Area Areas of Charlottesville, VA



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!

Flavorwave Event varies Kona Ice Truck Event varies

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.

Minimum any combination of sizes. Guests can mix and match flavors. Call us to customize a quote for your event.

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.

Bahama Mama	varies	Maui Wowee	varies
Banana	varies	Peach	varies
Black Cherry	varies	Pink Lemonade	varies
Bubble Gum Pink	varies	Rainbow	varies
Cherry Limeade	varies	Root Beer	varies
Coconut	varies	Wedding Cake	varies
Coffee	varies	Blue Raspberry (Vita-blend or	varies
Cola	varies	Sugar Free) SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-GMC Vitamins C & D	O Stevia),
Cotton Candy Blue	varies	Strawberry (Vita-blend or Sugar	varies
Creamsicle	varies	Free)	
Daiquiri	varies	SF is 0 cal, 0 carbs; VB is 40% lower in sugar (using non-C Stevia) + Vitamins C & D	GMO
•		Watermelon (Vita-blend)	varies
French Vanilla	varies	40% less sugar (using non-GMO Stevia) + Vitamins C & D	
Fuzzy Navel	varies	Grape (Vita-blend)	varies
		40% less sugar (using non-GMO Stevia) + Vitamins C & D	
Green Apple	varies	Lemon-Lime (Vita-blend or	varies
Ice Cream	varies	Sugar Free)	
Lemonade	varies	SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-GMC + Vitamins C & D) Stevia)
		Orange (Vita-blend or Sugar	varies
Mango	varies	Free)	
		SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-6 + Vitamins C & D	GMO Stevia)
		Pina Colada (Vita-blend or	varies
		Sugar Free)	141100
			CAMO Ctowiel
		SF is 0 cal, 0 carbs; VB is 40% less sugar (using non-0 + Vitamins C & D	swo Stevia)
		Tiger's Blood (Vita-blend)	varies
		Strawberry-Coconut; 40% less sugar (using non-GMO Vitamins C & D	Stevia) +
		Cherry (Vita-blend)	varies
		40% less sugar (using non-GMO Stevia) + Vitamins C	& D
		TropiKona (Vita-blend)	varies
		Tropical Fruit Punch - 40% less sugar (Using non-GMC Vitamins C & C) Stevia) +
		Horchata	varies

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

Paper products are included.



Order Now





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'etoile 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'etoile 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, decor 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

Features

american, french, international, SWaM, Zero Waste

Services

Delivery

Delivery Area Areas of Charlottesville, VA



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.

Breakfast Buffet \$15.00 Breakfast Beverages \$3.00

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.

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.

We will provide fresh squeezed orange juice, tomato juice and ice water

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.

Hors d' Oeuvres \$7.00 Dessert \$6.00

(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.

First Course \$7.00

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 lemon vinaigrette or salade l'etoile prepared with mixed greens, roasted beets, goat cheese, red onion, pine nuts and balsamic vinaigrette.

Entree \$34.00

A four ounce (4oz) 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. We will serve strawberry short cake with fresh whipped cream.

vve will serve strawberry short cake with fresh wripped cream

Coffee Service \$2.00

French roast and decaffeinated French roast coffee accompanied by cream, sugar and sweeteners. Ice water will be provided.

SERVICE WARE

Service Ware

Priced per place setting, minimum of fifty (50), please.

Disposable Ware \$1.50 No Service Ware Needed varies

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.



Order Now



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) 422-8868

Hours M-F: 11:30am to 2pm

Have feedback on this menu? Let us know!

Feature american

Services Delivery, Pickup, Dine In

Delivery Area Charlottesville Delivery Fee: \$15



PARTY PLATTERS

Specialty Sub Party Platter

(Priced per person, minimum of ten (10) please.) A ten-person platter contains twenty (20) pieces.

Five Easy Pieces \$11.00 Sampson \$11.00 Cured smoked ham, oven roasted turkey, bacon, Muenster cheese, and coleslaw with thousand island and herb mayonnaise. Rare roast beef, turkey, white American cheese, shredded lettuce, tomato and horseradish mayo and 1000 Island dressing Wild Turkey \$11.00 \$11.00 The 21 Society Oven roasted turkey breast, bacon, Muenster cheese, tomato, and Cured smoked ham, bacon, Cheddar cheese, shredded lettuce, herb mayonnaise on whole what sub roll tomato, and oil and vinegar dressing. \$11.00 \$11.00 Italian Assortment

Cured smoked ham, salami, pepperoni, provolone cheese, shredded lettuce, tomato, and oil and vinegar dressing.

Specialty Wrap Party Platter

We will provide an assortment of our specialty subs.

(Priced per person, minimum of ten (10) please.) A ten-person platter contains twenty (20) pieces.

\$9.50 East Village VG \$9.50 Bum Steer Rare roast beef, crisp bacon, Muenster, shredded lettuce with Hummus, tomato, cucumber, red onion, lettuce, sprouts and Italian horseradish mayo The Pigskin \$9.50 \$9.50 California Sun (V) Cured smoked ham, bacon, shredded lettuce, honey mustard Sun-dried tomato pesto, cucumber, red onion, black olives, bell pepper and feta cheese Pepper-Parmesan Turkey \$9.50 \$9.50 Oven roasted turkey, bacon, lettuce, Swiss cheese, sprouts, and our signature pepper-Parmesan dipping sauce. Assortment We will provide an assortment of our specialty wraps.

Hokie \$9.50
Oven-roasted turkey breast, lettuce, sprouts, and honey mustard.

From the Deli Party Platter

(Priced 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.

Rare roast beef and Cheddar \$10.00

Rare roast beef and cheddar cheese with shredded lettuce, tomato, and oil and vinegar dressing.

Turkey and Provolone \$10.00

Oven roasted turkey and provolone with shredded lettuce, tomato,

We will provide an assortment of our deli subs or wraps

and oil and vinegar dressing.

Ham and Swiss \$10.00

Cured Smoked ham, Swiss with shredded lettuce, tomato, and oil and vinegar dressing.

BOXED LUNCH

Boxed Lunches

Priced per person, minimum of ten (10) boxed lunches / salads.

Roast Beef \$13.00 Ham and Swiss \$13.00

Includes' six-inch sub,, chips, and a giant cookie. Mayo and Mustard packs and napkin.

Includes' six-inch sub,, chips, and a giant cookie. Mayo and Mustard packs and napkin.

Turkey and Provolone \$13.00 East Village \$13.00

Includes' six-inch sub., chips, and a giant cookie. Mayo and

Hummus, tomato, cucumber, red onion, lettuce, sprouts and Italian

Mustard packs and napkin.

Hummus, tomato, cucumber, red onion, lettuce, sprouts and Italian

dressing. Includes' six-inch sub, chips, and a giant cookie.

SALADS

Salads

Priced per person, minimum of ten (10) boxed lunches / salads.

Grilled Chicken Caesar \$9.00 Chef \$9.00

Grilled Chicken, Romaine Lettuce, Croutons, Caesar Dressing and Ham, turkey, egg, cucumber, Swiss cheese, red onion and cherry tomatoes

Rugby \$9.00 Corner Cobb \$9.00

Dried cranberries, pecans, crumbled blue cheese and red onion Chicken breast, bacon, feta, red onion and cherry tomatoes

Greek \$9.00

Chopped romaine, cherry tomatoes, red onion, black olives, cucumber, feta cheese and oregano

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

Gingerale

DESSERTS

Desserts

Giant Chocolate Chip Cookie \$2.50 Decadent Brownie \$3.00

BEVERAGES

Sodas

Root Beer

\$2.50

		Sodas		
Coke	\$2.50	Sierra Mist	\$2.50	
Diet Coke	\$2.50			
		Water		
Bottle Water	\$2.00	Perrier	\$3.00	
		nium Sodas		
	Dr. Brown	n`s Handcrafted Sodas		
Black Cherry	\$2.50	Cream Soda	\$2.50	

\$2.50



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Order Now



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 roasted meats 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, Parma prosciutto, organic baby spinach, Boar's Head meats and Kunzler 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) 293-3478 fax: (434) 293-3430

M-F: 8am to 9pm Sa: 8:30am to 9pm 10am to 8pm

Have feedback on this menu? Let us know!

Feature

Services

Delivery



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.

Vegetable Tray Cheese and Salami Tray varies

Assorted vegetables served with your choice of ranch and blue

cheese dressing.

Assorted cheese and salami arranged on a tray.

Fruit Tray varies

Assorted fruit arranged on trays.

SALAD

Create Your Own Salad

Create Your Own Small Salad \$4.99 Create Your Own Large Salad \$5.99

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. 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 one time 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.

Tray Charge for Up To 20	\$6.00	Tuna Salad	\$4.99
Sandwiches		(Each) Prepared with homemade tuna salad and bread, cheese and condiments.	your choice of
Tray Charge for 21 to 50	\$12.00	Chicken Salad	\$4.99
Sandwiches		(Each) Prepared with homemade chicken salad a bread, cheese and condiments.	and your choice of
Turkey Sandwich	\$3.99	Pastrami	\$4.99
(Each) Prepared from Boar's Head turkey and you cheese and condiments.	ur choice of bread,	(Each) Prepared from Boar's Head pastrami and bread, cheese and condiments.	your choice of
Cracked Pepper Turkey	\$3.99	Corned Beef	\$4.99
(Each) Prepared from Boar's Head cracked pepper choice of bread, cheese and condiments.	er turkey and your	(Each) Prepared from Boar's Head corned beef a bread, cheese and condiments.	and your choice of
Ham	\$3.99	Roast Turkey Breast	\$4.99
(Each) Prepared from Boar's Head ham and your cheese and condiments.	choice of bread,	(Each) Prepared from Boar's Head roasted turkey choice of bread, cheese and condiments.	y breast and your
Salami	\$3.99	Roast Beef	\$4.99
(Each) Prepared from Boar's Head salami and yo bread, cheese and condiments.	ur choice of	(Each) Prepared from Boar's Head roast beef and bread, cheese and condiments.	d your choice of
Liverwurst	\$3.99	Bacon	\$4.99
(Each) Prepared from Boar's Head liverwurst and bread, cheese and condiments.	your choice of	(Each) Prepared with your choice of bread, chees	se and condiments.
Curried Tofu Spread	\$3.99	Bruschetta and Bleu Cheese	\$9.00
(Each) Prepared from curried tofu spread and you cheese and condiments.	r choice of bread,	Gluten Free or Artisan Bread	\$1.00
Hummus	\$3.99	Add on charge per sandwich for gluten free bread baquette.	d, ciabatta bread or
(Each) Prepared from Boar's Head hummus and bread, cheese and condiments.	your choice of		
Egg Salad	\$4.99		
(Each) Prepared from homemade egg salad and y bread, cheese and condiments.	our choice of		

Sandwich Assortments

Assorted Sandwich Tray

(Serves 50)

Assorted Sandwich Tray (Serves 10)	\$43.99	Assorted Sandwich Tray (Serves 20)	\$83.99
Ten (10) sandwiches built using an assortment of meat an fillings, cheeses, breads and condiments. See the Sandwilsting for examples of what may be included. You may us Special Instructions area to give specifics if desired or let for you.	ich Trays e the	Twenty (20) sandwiches built using an assortment salad fillings, cheeses, breads and condiments. Se Trays listing for examples of what may be included the Special Instructions area to give specifics if des choose for you.	ee the Sandwich I. You may use

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 are

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.

\$203.99

SIDES

Route 11 Chips

A two ounce (2 oz.) bag.

Dill Pickle	\$1.25	Salt and Vinegar	\$1.25
Each.		Each.	
Mama Zuma's Revenge	\$1.25	Chesapeake Crab	\$1.25
Each.		Each.	
Sweet Potato	\$1.25	Barbeque	\$1.25
Each.		Each.	
Lightly Salted	\$1.25	Sour Cream and Chive	\$1.25
Each.		Each.	
	K	Cettle Chips	
	A one and	one-half ounce (1.5 oz.) bag.	
Sea Salt and Vinegar	\$1.29	Buffalo Bleu	\$1.29
Each.		Each.	
Sea Salt	\$1.29	Honey Dijon	\$1.29
Each.		Each.	
Salt and Pepper	\$1.29	Barbeque	\$1.29
Each.		Each.	
Jalapeno	\$1.29	NY Cheddar	\$1.29
Each.		Each.	
		Laure China	
		Lay`s Chips aree ounce (3 oz.) bag.	
Calt and Vinceau			\$1.49
Salt and Vinegar Each.	\$1.49	Harvest Cheddar Sun Chips Each.	\$1.49
	64.40		64.40
Sour Cream and Onion Each.	\$1.49	Doritos Each.	\$1.49
	64.40		64.40
Dill Pickle Each.	\$1.49	Fritos Each.	\$1.49
	64.40		64.40
Oven Baked Original Each.	\$1.49	Cheetos Each.	\$1.49
	64.40		64.40
Classic Each.	\$1.49	Rold Gold Pretzels Each.	\$1.49
	64.40	Each.	
Cheddar and Sour Cream Ruffles	\$1.49		
Each.			
		F	
		Extra's	

\$1.00

Sandwich Charge

DESSERT

		Cookies riced per cookie.	
Chanalata Chin Caakia	\$1.00	riced per cookie.	
Chocolate Chip Cookie Each.	\$1.00		
		2-1	
		Croissant iced per croissant.	
Plain	\$2.00	Chocolate	62.00
Each.	\$2.00	Each.	\$2.00
Laur.			
		nd Cheesecake	
		Priced per slice.	#2.00
Chocolate Cake Each.	\$3.99	Berry Crumble Cheesecake Each.	\$3.99
Eacn.		Each.	
	BE	VERAGES	
		Soda	
Coke	\$1.79	Mexican Coke	\$1.99
(20-Ounce Bottle)	4111 0	(12-Ounces)	41100
Diet Coke	\$1.79	7 Up	\$1.49
(20-Ounce Bottle)		(20-Ounce Bottle)	
Sprite	\$1.79	Diet 7 Up	\$1.49
(20-Ounce Bottle)		(20-Ounce Bottle)	
Vanilla Coke	\$1.79	Canada Dry Ginger Ale	\$1.49
(20-Ounce Bottle)		(20-Ounce Bottle)	
Coke Zero	\$1.79	Diet Canada Dry Ginger Ale	\$1.49
(20-Ounce Bottle)		(20-Ounce Bottle)	
Cherry Coke	\$1.79		
(20-Ounce Bottle)			
		Water	
Deer Park Water	\$.99	San Pellegrino Aranciata Rossa	\$1.29
(23.7-Ounce Bottle)		(12-Ounce Bottle)	¥
San Benedetto Sparkling Water	\$1.25	San Pellegrino Limonata	\$1.29
(16.9-Ounce Bottle)		(12-Ounce Bottle)	
San Pellegrino Aranciata	\$1.29		
(12-Ounce Bottle)			
	Н	onest Tea	
	Sixteen	ounce (16 oz.) bottle.	
Half & Half	\$1.49	Orange Mango	\$1.49
Each.		Each.	
Sweet Tea	\$1.49		

Each.

Snapple

Sixteen ounce (16 oz.) bottle.

Lemon	\$1.49	Peach	\$1.49
Each.		Each.	
Diet Lemon	\$1.49	Diet Peach	\$1.49
Each.		Each.	
	Nan	tucket Nectar	
	Sixtee	n ounce (16 oz.) bottle.	
Orange Mango	\$1.69	Cranberry	\$1.69
Each.		Each.	
Peach Orange	\$1.69	Apple	\$1.69
Each.		Each.	
Orange	\$1.69		
Each.			
	,	Vita Coco	
Pure Coconut Water	\$2.99	Pineapple Coconut Water	\$2.99
(16.9-Ounce Bottle)		(16.9-Ounce Bottle)	

SERVICE WARE

Coffee 96 oz Blanchards Coffee To Go Container

Service Ware

Appropriate disposables will be sent with your order for no extra charge if you will please order the correct number below - thanks!

Paper Products varies No Service Ware Needed varies

Paper products include plates, napkins and the necessary cutlery. Order the quantity that will serve your guests using this Item.



Order Now





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)

Features

american, pizza, SAME DAY

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$10



STARTERS

Munchies

cheese din!

sprinkled with breadcrumbs.

with a side of Mellow red sauce.

Includes three (3) meatballs grilled with fresh mozzarella cheese on a bed of red sauce with shaved Parmesan cheese and basil,

Our signature Mellow dough, cut into bite size pieces and finished with garlic butter and parmesan. Served with a side of our beer

French bread topped with melted mozzarella then baked. Served

varies

Pretzels varies Meatball Trio \$7.50

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

Bruschetta \$7.50 Pretzel Bites \$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.

Garlic Cheese Bread
Hummus \$7.00

Includes creamy hummus served with your choice of toasted pita wedges or garlic toast points. Garnished with paprika, basil and olive oil.

Spinach Artichoke Dip \$8.00

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.

Wings

Oven-Roasted Wings varies

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.

Soup

Soup Of The Day \$5.75 Magic Mushroom Soup \$5.75

Ask your server for details

A rich, creamy soup flavored with Burgundy wine and herbs.

Topped with Italian MontAmore grilled shitake, button and portobello mushrooms and fresh chives.

SOUP

Soup

Magic Mushroom Soup \$5.75 Tortilla \$5.75

Prepared with wine and herb broth and creamy Italian MontAmore cheese. Topped with grilled shiitake, button and Portobello and sour cream.

Tomato based tortilla soup topped with cheddar cheese, avocado, and sour cream.

SALAD

Salads

Offered in two (2) serving sizes - lil' and regular. All salads are served with your choice of dressing.

Greek Salad Caesar Salad varies varies

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.

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.

Enlightened Spinach Salad

House Salad varies

varies

Includes fresh spinach topped with dried cherries, apples,

Spring mix and romaine with roma tomatoes, cucumbers, black olives and onions topped with shaved parmesan. We suggest balsamic vinaigrette with this salad

homemade candied pecans and feta cheese.

Chef Salad varies

Prepared with Romaine and Iceberg lettuce, shredded carrots, red cabbage, onions, cucumbers, green peppers, mushrooms, Kalamata olives, Roma tomatoes, mozzarella cheese, ham and

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.

\$7.25 Create Your Own Salad

Topped with your choice of salad dressing.

Catering Salad

Party Tossed Salad	\$23.00	Party Greek Salad	\$28.00
Serves 8-10 people as a side salad.		Serves 8-10 people as a side salad.	
Party Chef Salad	\$27.00	Party Caesar Salad	\$28.00
Serves 8-10 people as a side salad.		Serves 8-10 people as a side salad.	

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.

Small Pizza with One Topping \$9.50 Small Pizza with Three (3) \$11.50

(10-Inch Pizza) Toppings

Small Pizza with Two (2) \$10.50 (10-Inch Pizza)

Toppings (10-Inch Pizza)

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.

Medium Pizza with One Topping \$14.50 Medium Pizza with Three (3) \$18.50

(14-Inch Pizza) Toppings

Medium Pizza with Two (2) \$16.50 (14-Inch Pizza)

Toppings
(14-Inch Pizza)

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.

Large Pizza with One Topping \$18.00 Large Pizza with Three (3) \$24.00

(16-Inch Pizza) Toppings

Large Pizza with Two (2) \$21.00 (16-Inch Pizza)

Toppings (16-Inch Pizza)

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 red 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 red sauce.

Cheese \$9.25 Steak And Cheese \$12.00

Stuffed with mozzarella cheese and seasoned ricotta then basted with garlic butter and sprinkled with Parmesan cheese.

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Veggie Calzone \$11.00
Stuffed with spinach, mushrooms, Roma tomatoes, seasoned

ricotta and mozzarella cheese.

ricotta

The Sausagefest \$12.00

Meatball, sausage, salami, mozzarella, provolone and seasoned

Grilled shaved all natural ribeye steak with mushrooms, onions, green peppers, seasoned ricotta, mozzarella and provolone.

Chicken And Cheese \$12.00

Grilled shaved all natural grilled all natural chicken with mushrooms, onions, green peppers, seasoned ricotta, mozzarella and provolone.

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 varies

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 varies

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 varies

Prepared with a red sauce base, feta and mozzarella cheeses, spinach, sun-dried tomatoes, and Roma tomatoes with a pesto swirl.

Magical Mystery Tour varies

Prepared with a pesto base with button and Portobello mushrooms, feta and mozzarella cheeses, spinach and Jalapenos on a pesto based crust. Choose to add sausage for an additional charge.

Mighty Meaty varies

Prepared with a red sauce base with mozzarella cheese, pepperoni, sausage, ground beef, ham and apple wood smoked bacon.

Funky Q. Chicken varies

Prepared with barbeque chicken, mozzarella and Cheddar cheeses, caramelized onions, and apple wood smoked bacon. Finished with a barbeque sauce swirl.

Thai Dye varies

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 varies

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 varies

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 varies

Prepared with a pesto base with ham, pineapple, jerk chicken, banana peppers, apple wood smoked bacon and mozzarella cheese.

Pacific Rim varies

Mellow red sauce with mozzarella, ham, bacon, caramelized onions, pineapple and jalapenos.

Veg Out varies

Mellow red sauce with mozzarella, spinach, green peppers, mushrooms, onions, black olives and tomatoes.

Holy Shiitake Pie varies

Prepared with an olive oil and garlic base shiitake, button and Portobello mushrooms, caramelized onions, and mozzarella and MontAmore cheeses. Drizzled with garlic aioli and black truffle oil. Garnished with fresh chives and shave Parmesan cheese.

Plain Cheese Pizza

Large Cheese Pizza

\$15.00

Hoagies

Offered in two (2) sizes - half (5") or whole (11"). All hoagies are served heated on your choice of Pita bread, French Hoagie or Multi-grain hoagie roll. Served with chips.

Meatball varies

Prepared with seasoned meatballs in a red sauce topped with melted mozzarella cheese.

Steak and Cheese varies

Prepared with all-natural grilled steak, onions, mushrooms, green peppers, provolone cheese, mayonnaise, lettuce and Roma tomatoes

Chicken and Cheese varies

Prepared with all-natural grilled teriyaki chicken, provolone cheese, onions, mushrooms, green peppers, mayonnaise, lettuce, and Roma tomatoes.

Mushroom Club varies

Prepared with ham, apple wood smoked bacon, provolone, caramelized onions, grilled mushrooms, mayonnaise, lettuce, and Roma tomatoes. Topped with sprouts.

Ham and Cheese varies

Prepared with turkey, your choice of provolone or Swiss cheese, onions, mayonnaise, lettuce, and Roma tomatoes. Topped with sprouts.

Tempeh varie

Prepared with marinated tempeh, grilled onions, mushrooms, and green peppers topped with lettuce, tomatoes, feta cheese, and sprouts. Served with pesto mayonnaise.

ofu varies

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.

Avocado varies

Prepared with seasoned avocado, onions, provolone cheese, mayonnaise, lettuce and Roma tomatoes. Topped with sprouts.

Italian varies

Prepared with ham, pepperoni, salami, fresh mozzarella cheese, caramelized onions, basil, spring mix, mayonnaise, Roma tomatoes, and herb vinaigrette on your choice of bread.

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.

Ritz Burger \$12.00 Disclaimer: varies

Finished with Swiss, caramelized onions, garlic aioli, romaine lettuce, sliced tomato and pickle chips.

Build You Own \$13.00

All build you own burgers are dressed with lettuce, tomato, pickle and onions. Add two additional ingredients of your choice.

All bergers 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

\$7.50 \$1.00 Bruschetta Chips

(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.

DESSERT

Sweets

rder any cookie or brownie as a sundae, we will top it with all natural vanilla been ice cream, dark chocolate truffle sauce, house made fresh whipped cream and an all natural bing cherry for and additional \$1.75

Triple Chocolate Chunk Cookie

\$2.00

Mary Jane's Triple Chocolate

\$2.50

Our massive house baked gourmet cookies. Three decadent choice: triple chocolate chunk, oatmeal raisin and peanut butter made with Reese's Peanut Butter Cup

Brownie

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.

Pies

Louded Potato Pie

varies

Thai Dye

varies

Maui Wowie

varies

The Marley

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 Lemonade \$4.50

A gallon Gallon

Iced Tea (Sweetened) \$4.50

A Gallon

12oz Soda

Soda \$1.00

SERVICE WARE

Service Ware

Paper products are sold in increments of 10

Plates and Napkins \$5.00 No Service Ware Needed varies

Priced per every 10. If you would like us to not send service ware with your order, please choose this item.



Order Now





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) 971-8819

Hours

M-Th: 10am to 10pm F-Sa: 8am to 11pm

Features

american, burgers, international, italian, SAME DAY

Services

Delivery, Pickup, Dine In

Delivery Area University of Virginia Delivery Fee: \$10



ENTREES

Poultry

		,	
Fried Chicken Per piece.	\$1.30	Fried Chicken Tenders Per piece.	\$1.25
Wing Dings Fifty (50) pieces.	\$40.80	Roast Turkey Breast Quarter-pound.	\$3.25
Baked Chicken Per piece.	\$1.30		
		Beef	
Hamburger Each.	\$3.30	Spaghetti with Meat Sauce Available in your choice of sizes. Small serves a (20), large serves fifty-sixty (50-60).	varies approximately twenty
Roast Beef with Au Jus Quarter-pound. Most Lessans	\$3.00 varies	Hamburger Steak with Onion and Gravy	\$4.80
Meat Lasagna Available in your choice of sizes. Small serves approx (20), large serves fifty-sixty (50-60).		Each.	
		Pork	
Pulled Pork BBQ Per pound.	\$7.99	BBQ Spare Ribs Slab	\$30.00
Baked Ham Quarter-pound.	\$3.00		
		Seafood	
Fried Whiting Fish Per piece.	\$3.00		
	V	egetarian	
Veggie Burger	\$3.30	Spaghetti with Veggie Sauce	varies
Veggie Lasagna	varies	Available in your choice of sizes. Small serves appro (20), large serves fifty-sixty (50-60).	oximately twenty
Available in your choice of sizes. Small serves approxing (20), large serves fifty-sixty (50-60).	nately twenty		

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).

Macaroni and Cheese	varies	Red Beans and Rice	varies
Baked Beans	varies	Coleslaw	varies
Collard Greens	varies	Macaroni Salad	varies
Buttered Corn	varies	Potato Salad	varies
Mashed Potatoes with Gravy	varies	Garden Salad	varies
Green Beans	varies	Fried Potatoes	varies
Stuffing	varies	Cabbage	varies
		Extras	
Rolls Price per Dozen	\$3.50	Cornbread	\$.60
	<u>D</u>	DESSERT	
		Cake Per cake.	
Pound Cake	\$14.00	Chocolate Cake	\$14.00
Lemon Cake	\$14.00	Cheesecake	\$22.00
		Pie Per pie.	
Apple Pie	\$11.00	Lemon Meringue Pie	\$22.00
Sweet Potato Pie	\$11.00		
	Available	Fruit in your choice of sizes.	
Fruit Salad	varies		

BEVERAGES

Soda

\$3.00

We serve Pepsi brand fountain drinks.

Pepsi

Each.

Water

Spring Water \$1.50

Each.

Coffee

Coffee \$1.35

Each.

Tea

Iced Tea \$1.50 Large Dispenser of Iced Tea \$60.00

Each. Enough for 60 People

Lipton Green Tea \$1.80

Each.

Lemonade

Each.

Lemonade \$1.50 Dispenser of Lemonade. \$60.00

Feeds Up To 60 People.

Milk

Milk \$1.50

Each.

Juice

Orange Juice \$1.50

Each.

SERVICE WARE

Utensils

Paper Goods \$.25 No Service Ware Needed varies

(Per Person) Please order the amount required for your guests.

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



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) 984-2828

Hours

Every Day: 11am to 10pm

Features

indian, international

Services

Delivery, Pickup, Dine In

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$20.00



STARTERS

Vegetable Appetizers

	Vegeta	ible Appetizers	
Lasooni Gobhi	\$6.00	Bhel Puri	\$5.00
Crispy cauliflower florets prepared in a zesty garlic-tomato	glaze.	Potatoes and chickpeas topped with yogurt and tamarind s	auce.
Palak Chaat	\$7.00	Hara Bhara Kebab	\$5.00
Includes crispy baby spinach, sweet yogurt and tamarind ochutney.	date	(Four (4) pieces.) Includes delicately spiced potato and spin patties.	nach
Vegetable Samosas	\$5.00	Vegetable Sampler	\$8.00
Includes two (2) potato and pea turnovers.		Includes vegetable samosas, paneer pakora, hara bhara k vegetable pakora.	ebab and
Vegetable Pakora	\$5.00		¢7.00
(Six (6) pieces.) Vegetables in lentil floured batter and dee	p fried.	Paneer 65	\$7.00
Chili Paneer	\$12.00	Paneer sauteed with Southern Indian spice mix and yogurt	
Homemade paneer cubes sauteed with sliced onions and pepper and glazed in a tangy sauce.	green	Paneer Pokora Paneer fritters served on a bed of greens with date-tamarir chutney.	\$7.00 nd
Chat Papri	\$4.00		\$11.00
A Bombay mix of onions, potatoes, tomatoes and chutney.		Milan Tandoori sampler Assortment of lamb kebab, chicken tikka and malai chicken	
			r nebab.
	Mea	t Appetizers	
Chicken 65	\$7.00	Milan Tandoori Sampler	\$9.00
Chicken sauteed with Southern Indian spice mix and yogu	rt.	Includes an assortment of lamb kebab, chicken tikka and $\ensuremath{\mathrm{N}}$ chicken kebab.	1alai
	Seafo	od Appetizers	
Shrimp Koliwada	\$7.00	Shrimp Madras	\$9.00
Three or four jumbo shrimp prepared in konkan-style spice	ed butter.	Jumbo shrimp sauteed in a madras spice blend. Served wi peppercorn-mint raita.	th pink
		реррогонтина напа.	
		SOUP	
		Soup	
		16-Ounces	
Mulligatawny	\$4.00	Tomato Soup	\$4.00
Lentil.	\$4.00	Tomato Soup	\$4.00
Murgi Shorba	\$4.00		
Prepared with chicken and spinach.	\$4.00		
repared with emercinaria spirideri.			
		SALAD	

Salad

Kachumber \$4.00 Salad \$4.00

A cucumber, tomato and onion salad prepared with lemon and herbs.

Mixed greens, raisins, almonds and tomatoes tossed in a homemade vinaigrette.

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	Seafood Goan Curry	\$11.00
Tandoori chicken tikka served in an aromatic makhni sauce.		Your choice of salmon, shrimp or scallops served in a spiced coconut sauce.	
Chicken Saag	\$10.00	Lamb Dagan Jack	\$10.00
Tender chicken breast served in lightly spiced cr	eamed spinach.	Lamb Rogan Josh	\$10.00
CLI I D. C	\$0.00	Tender lamb morsels served in a traditional Kashmiri curry	sauce.
Chicken Patia	\$9.00	Lamb Mango	\$10.00
Boneless chicken cooked with sweet and sour mangoes and spices.		5	\$10.00
Tandoori Platter	\$11.00	Curried lamb cooked with mangoes and aromatic spices.	
Talluooff Platter	\$11.00	Lamb Sabji	\$10.00
Tandoori shrimp and chicken Malai kebabs serv	ed with sauteed	,	
vegetables.		Tender pieces of lamb cooked with your choice of broccoli, mushroom or mixed vegetables, spiced to your taste.	2
Chicken Tikka Platter	\$10.00	musinoom of mixed regulables, apieca to your taste.	
Tandani shishan tilda sansad with sautand was	4-6-1	Veg korma	\$9.00
Tandoori chicken tikka served with sauteed vege	tables.		

Vegetarian Lunch Specials

Available before 2:30PM. Served with basmati rice, naan and your choice of soup or salad.

Paneer Masala	\$9.00	Bhindi Masala	\$9.00
Homemade cheese cubes prepared with onions and peppers in aromatic makin sauce.		Baby okra sauteed with tomatoes, onions, peppers and spices.	
Shahi Paneer	\$9.00	Vegetable Vin d'Alho Mixed vegetables prepared in a spicy Goan-style curry.	\$9.00
Homemade cheese prepared with onions, peppers and tomatoes in a spiced cream sauce.		Malai Kofta	\$9.00
Mattar Paneer	\$9.00	Paneer dumplings stuffed with raisins in an aromatic cashe	ew sauce.
Peas and homemade cheese cubes served in a traditional onion,		Mushroom Broccoli Krahi	\$9.00
ginger and garlic sauce. Palak Paneer	\$9.00	Fresh mushrooms and broccoli sautéed in a wok with onion peppers, tomatoes, ginger, garlic and herb.	ns, bell
Homemade cheese served in delicately spiced creat	med spinach.	Banigan BHarr	\$9.00
Aloo Ghobi	\$9.00	eggplant cooked in tangy curry sauce.	
Potatoes and cauliflower florets sauteed with tomato	es, ginger and		

Veg Korma

mixed veggies in cashew almond cream sauce

DINNER

Tandoori

Served with sautéed vegetables, basmati rice and your choice of sauce.

Tandoori Fish Tikka	\$17.00	Lamb Boti Kebab	\$17.00
Salmon marinated with fresh ground spices and yogurt cooked in Tandoor oven.		Lean cubes of lamb marinated and cooked in Tandoor oven.	
		Tandoori Chicken Tikka	\$15.00
Tandoori Shrimp	\$17.00	Chicken breast marinated and cooked in Tandoor oven.	
Jumbo prawns marinated with yogurt and spices cook in Tandoor oven.		Malai Kebob Chicken	\$15.00
Lamb Chops	\$22.00	Chicken breast mildly spiced and cooked over charcoa	l Tandoor.
Lamb chops marinated in chef special mix of spice Tandoor oven.	es and cooked in		
Paneer Tikka	\$15.00		

Indian cheese cubes and fresh Vegetables marinated and cooked in Tandoor oven.

garlic.

Vegetarian & Vegan Entrees

Served with basmati rice.

	Serve	d with pasmati nce.	
Vegetable Korma	\$13.00	Mushroom Matter	\$12.00
Fresh vegetables cooked with cashew almond cream sauce.		Peas and mushrooms cooked in curry sauce.	
Veg Vin d`Alho (Vegan) 🚾	\$13.00	Dal Tarka (Vegan) 🚾	\$12.00
Vegan. Fresh vegetables sauteed in spicy Goan style curr with garlic and vinegar.	y flavored	Vegan. Yellow lentils cooked with ginger garlic tomatoes.	
Malai Kofta	\$13.00	Bombay Potatoes (Vegan) 😉	\$11.00
Paneer dumplings stuffed with raisins in an aromatic cash	ew sauce.	Vegan. Potatoes, mustard seeds and onion cooked with cl special seasoning.	hef
Palak Paneer	\$14.00	Paneer Bhuraji	\$14.00
Creamed spinach with homemade Indian cheese.		Shredded paneer (Indian cheese) cooked with onion, toma	atoes
Khumbh Til Ka Paneer	\$13.00	ginger garlic.	A40.00
Paneer chunks and shiitake mushrooms simmered in curry with sesame seeds.		Paneer Kadhi	\$13.00
		Cheese cubes with tomato cumin ginger garlic masala.	
Paneer Makhni	\$14.00	Panner Chettinadu	\$14.00
Homemade cheese cubes in an aromatic makhni sauce.		A traditional southern style curry.	
Baingan Bahaar (Vegan) 🚾	\$12.00	Vegetable Chettinadu	\$13.00
Vegan. Eggplant cooked in a zesty tomato glaze.		A traditional southern style curry.	
Dal Makhni	\$12.00	Paneer Vin d` Alho	\$13.00
Lentils cooked with garlic, ginger, onions and tomatoes.		Cheese cubes in Goan style spicy curry.	
Aloo Gobhi (Vegan) 🚾	\$12.00	Chili Paneer	\$13.00
Vegan. Potatoes and cauliflower florets sauteed with toma ginger and garlic.	itoes,	Homemade cheese cubes, onions, bell peppers, tangy sai	uce.
	Biryan	i (Rice Entrees)	
Millan Special Birvani	\$18.00	Chicken Biryani	\$14.00

Millan Special Biryani	\$18.00	Chicken Biryani	\$14.00
Saffron rice with shrimp, scallops, chicken and nuts.		Marinated chicken in traditional fragrant saffron rice.	
Goat Biryani	\$15.00	Vegetable Biryani	\$12.00
Bone-braised goat in traditional fragrant saffron rice.		Fresh garden vegetables in traditional fragrant saffron rice	
Lamb Biryani	\$15.00	Chicken Tikka Biryani	\$14.00
Succulent lamb in traditional fragrant saffron rice.		Marinated Chicken Tikka cooked with fragrant saffron rice.	

Seafood Entrees

Served with basmati rice.

corror min addings not			
Coastal Shrimp Curry	\$18.00	Seafood Patia	\$18.00
A shrimp coconut curry inspired by coastal region of western India.		Your choice of salmon, shrimp, or scallops sauteed with sweet and sour mangoes, ginger, and scallions.	
Seafood Masala	\$18.00	oos mangood, gingol, and dodinone.	
Your choice of salmon, shrimp, scallops, or crabmeat in an aromatic makhni sauce.		Seafood Korma \$18.	
		Your choice of salmon, shrimp or scallops simmered in mild almond and cashew cream sauce.	
Seafood Vin d' Alho	\$18.00		
A spicy hot Goan style seafood curry flavored with garlic a	and	Seafood Goan Curry	\$18.00
vinegar.	2170	Traditional Goan curry coconut tangy sauce.	

\$18.00

Your choice of salmon, shrimp or scallops sauteed with ginger, tomato paste & spices.

Seafood Kadhai

Lamb & Goat Entrees

Served with basmati rice.

Rogan Josh	\$17.00	Tikka Masala	\$17.00	
Lean pieces of lamb or goat cooked in a heavenly curry sauce.		Lamb morsels simmered in an aromatic makhni sauce.		
Jalfrazie	\$17.00	Vin d'Alho	\$17.00	
Lamb or goat stir-fried with fresh vegetables in a zesty glaze and ginger.		Tender lamb or goat in a spicy Goan style curry flavored with garlic and vinegar.		
Saag	\$17.00	Pasanda	\$17.00	
Lamb or goat cooked with a generous portion of spinach and herbs.		Lamb or goat morsels simmered in a mild cream sauce flavored with almonds & cashews.		
Mushroom Curry	\$17.00		647.00	
A hearty curry of lamb with mushrooms.		Chettinadu	\$17.00	

Combination Dinners

Traditional southern style spicy curry.

\$45.00 Dinner for Two

Lasooni gobhi, chicken tikka, tandoori shrimp, vegetable patia, basmati rice, naan bread, and your choice of masala: lamb or chicken. Served with dessert.

Chicken Entrees

Served with basmati rice.

Chicken Tikka Masala	\$15.00	Chicken Tikka Saag	\$15.00	
Tandoori chicken tikka in an aromatic makhni sauce.		Tender chicken breast roasted in clay oven and sauteed spinach and herbs.	with spiced	
Achari Chicken Ka Korma	\$15.00	•	\$15.00	
Morsels of achar marinated chicken in a delicately spiced	cashew			
sauce.		Goan style spicy curry.		
Kalonji Pudina Chicken	\$15.00	Chicken Kadhi	\$15.00	
Chicken, peppers and onions sauteed with spice paste, n. mint.	igella and	Tomato cumin masala with ginger garlic, onions and bell	papers.	
Chicken Chettinadu	\$15.00	Chicken Patia	\$15.00	
*		Tangy curry with mango ginger scallions.		
A traditional southern Indian style spicy chicken curry.		Chicken Saaq	\$15.00	
Chicken Saffron	\$15.00	Creamy spinach slow simmered with fragrant.		
Tandoori chicken breast in a delicately spiced saffron sauce.			645.00	
Chicken Makhani	\$15.00	Chicken Chili	\$15.00	
Boneless chicken roasted in clay oven, simmered in toma cream sauce.	to butter	Tangy chicken, onion and bell peppers.		

SIDES

Breads

All of our breads are freshly baked in our tandoori oven upon order.

Naan	\$2.00	Paratha	\$2.00
Garlic Naan	\$3.00	Peshawari Naan	\$4.00
Roti	\$2.00	Indian bread stuffed with crushed cashews, raisins, cherry and coconut.	
		Kulcha	\$4.00
		Indian bread stuffed with your choice of onion, cheese, cau potato, methi (fenugreek) or spinach.	liflower,

Accompaniments

Raita	\$2.00	Achar	\$2.00
Classic yogurt sauce prepared with cucumber and herbs.		Spicy Indian pickles.	
Mango Chutney	\$2.00	Papadum	\$2.00
		A thin, crisp disc-shaped Indian food based on a seasoned	

DESSERT

Dessert

Gulab Jamun	\$4.00	Chocolate Torte Cake	\$5.00
Light pastry served in cardamom infused syrup of garnish.	vith a coconut	chocolate cake prepared with cocoa dusting.	
Kheer	\$4.00	Rasmali Dessert Two (2) pieces.	\$4.00
Traditional Indian rice pudding prepared with nut cardamom.	s, rosewater and	THO (2) piccos.	
Firni Custard	\$3.00		

BEVERAGES

Soda 12-Ounce can. Pepsi \$1.25 Diet Coke \$1.25 \$1.25 Diet Pepsi \$1.25 Sprite 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 \$3.00 Rose Shake

Juice

\$3.00

16-Ounces.

Mango Juice \$3.00

Mango Shake

BREADS

NAAN

garlic naan \$3.00

NAAN BREADS

SERVICE WARE

Service Ware

Priced per person

Service Ware \$.50 No Service Ware Need varies

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 Lenox 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!

Feature

american

Services

Delivery, Pickup

Delivery Area

Charlottesville Delivery Fee: 10%



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 sau	ice.	Moist and flavorful fresh chicken.	
Pulled Pork	\$15.38	Sausage	\$14.58
Pulled pork that has been slow-smoked and hand pul	lled.	Your choice of jalapeno and cheese sausage of sausage.	r classic #41

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.

Prepared St. Louis style.

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.

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 quarts (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).		Serves five (5).	
Baked Beans with Brisket	\$10.44	Salad	\$15.99
Serves six (6).		(Half Pan) Served with ranch dressing or Italian vinaigrette.	
Green Beans and Bacon	\$10.24	Kettle Chips	\$5.99
Serves six (6).		Half Pan.	

BAKERY

Breads

Fresh Sandwich Buns \$6.99 Corn Bread \$.99

1 Dozen. Serves six (6). Each.

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. 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.

Disposable Dinnerware varies Reusable Chaffing Set \$11.00

Please order the amount needed for your guests. Includes rack, pans, and two (2) hours of fuel.

No Dinnerware Needed varies

Please choose this item if you do not require dinnerware.

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.

First Staffer \$40.00 Additional Staffer \$25.00

Per hour. Per hour.





SWaM

Standard lead time is 1 day notice for catering.

Cancellation Policy - Orders may be cancelled with 24 hour notice with no charge incurred.

Mochiko is a locally-owned deli and grill, dedicated to bringing good Hawaiian eats and the Aloha spirit to Charlottesville.

365 Merchant Walk Square #300 Charlottesville , VA 22902

phone: (434) 284-5165

Hours

4pm to 8pm Su, W-Sa: 11am to 8pm

Features other, SWaM

Services Delivery, Pickup



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.

\$10.00 Mochiko Chicken

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, panko, egg and a touch of sesame oil, pan-fried to perfection.

Teriyaki Grilled Tofu (VG)

\$10.00

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

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

Llilikoi Passion \$2.00 Mango Orange \$2.00

Guava \$2.00 Pineapple Orange \$2.00

Luau Punch \$2.00 Green Tea Lychee \$2.00

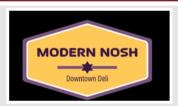
Island Iced Tea \$2.00

SERVICE WARE

Service Ware

Paper Products \$1.50 No Service Ware Needed varies

Includes paper plates, napkins and utensils.





Standard lead time is 1 day notice for catering.

Modern Nosh is an authentic Jewish deli offering overstuffed sandwiches, house-made meats 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) 202-8098

Hours

M-F: 8am to 5am

(minimum for delivery \$100)

Features

american, other

Services

Delivery, Pickup

Delivery Area

Charlottesville Area Delivery Fee: \$15



SALAD

Deli Salads

Garden Salad	\$30.00	Tuna Salad	\$45.00
(Serves 10-12) Served with your choice of salad dressing.		(Serves 12)	
Chicken Salad	\$45.00	Egg Salad	\$35.00
(Serves 12)		(Serves 12)	

PLATTERS

Cheese and Meat Platters

Cheese Platter varies Meat Platter varies

Available in small (serves 8-10) and large (15-18) sizes. Composed of imported Swiss, Provolone, Cheddar and white American cheeses.

Available in small (serves 6-8) and large (14-16) sizes. Includes your choice of up to four (4) meats.

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

Sandwich Fixings \$12.00 Bread varies

Composed of tomato, lettuce and onion.

Russian Dressing

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 (Per Pound)	\$5.00	Pickles (Serves 6-8)	\$4.00
Barrel Cured Sauerkraut (Per Pound)	\$5.50	House-Made Onion Dip (Half Pound)	\$4.00
	5	Spreads	
Deli Mustard	\$4.00	Mayonnaise	\$4.00

\$4.00

DESSERT

Cookies

Assorted Cookies \$15.00

(Priced per dozen (12).)

Bars

Lemon Bars \$20.00

(Priced per dozen (12).)

Cakes

Priced 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)

Disposable Dinnerware \$.75

(Per Person) Includes disposable plate, knife, fork and napkins.





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) 260-3305 alt. phone: (434) 282-3523

Hours

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

Feature

american

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$25



BBQ

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 barbeque sauce and pickles. Your meal is delivered in disposable pans and includes serving utensils, plates and plasticware.

Pulled Pork \$12.00 \$15.00 Smoked Turkey Breast and Pulled Pork Not Available at Selected Time Not Available at Selected Time Minimum Servings: 20 Qty: 1 Minimum Servings: 20 Qty: 1 Choose One Bread: Bun Choose One Bread: Grilled Combread Bun Grilled Cornbread Choose One Side Dish Or Dessert: Baked Beans Choose One Side Dish Or Dessert: Baked Beans Choose One More Side Dish or Dessert: Baked Beans Choose One More Side Dish or Dessert: Baked Beans Choose Any Extras: Baked Beans (add \$1.00) Choose Any Extras: Banana Pudding (add \$1.00) Baked Beans (add \$1.00) Black-Eyed Peas (add \$1.00) Banana Pudding (add \$1.00) Collard Greens (add \$1.00) Black-Eyed Peas (add \$1.00) Mac and Cheese (add \$1.00) Collard Greens (add \$1.00) Marinated Slaw (add \$1.00) Mac and Cheese (add \$1.00) Mississippi Mud Pie (add \$1.00) Marinated Slaw (add \$1.00) Potato Salad (add \$1.00) Mississippi Mud Pie (add \$1.00) Red Beans and Rice (add \$1.00) Potato Salad (add \$1.00) Skillet Corn (add \$1.00) Red Beans and Rice (add \$1.00) Sweet Potato Casserole (add \$1.00) Skillet Corn (add \$1.00) Smoked Chicken (add \$2.00) Sweet Potato Casserole (add \$1.00) Special Instructions: Special Instructions:

	Not Available at Selected Tin
Minimum Servings: 20	
Qty:1	
w.y. I	
Choose One Bread:	
Bun	
Grilled Cornbread	
Choose One Side Dish Or Des	sert:
Baked Beans	7
Choose One More Side Dish o	r Dessert:
Baked Beans	7
Choose Any Extras:	
Baked Beans (add \$1.00)	
Banana Pudding (add \$1.0	0)
Black-Eyed Peas (add \$1.0	00)
Collard Greens (add \$1.00)	
Mac and Cheese (add \$1.0	
Marinated Slaw (add \$1.00	
Mississippi Mud Pie (add \$	
Potato Salad (add \$1.00)	,
Red Beans and Rice (add \$	\$1.00)
Skillet Corn (add \$1.00)	
Sweet Potato Casserole (a	dd \$1.00\
= Sweet Foldio Gasseroic (a	uu \$1.00)
Special Instructions:	

	Not Available at Selected Time
Minimum Servings: 20	
Qty:1	
Choose One Bread:	
Bun	
Grilled Cornbread	
Choose One Side Dish Or De	ssert:
Baked Beans	▼
Choose One More Side Dish Baked Beans	or Dessert:
Daked Deans	•
Choose Any Extras:	
Baked Beans (add \$1.00)	
Banana Pudding (add \$1.	00)
Black-Eyed Peas (add \$1	.00)
Collard Greens (add \$1.0	0)
Mac and Cheese (add \$1	.00)
Marinated Slaw (add \$1.0	0)
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.

(Per Gallon)

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

Paper Products varies No Service Ware Needed varies







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

Features

italian, SAME DAY

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA

\$30 delivery fee for orders \$100 and below.

\$20 delivery fee for orders of \$100.01 - \$999.99



STARTERS

Appetizer Platters

Priced per person, minimum of four (4) please. Includes plates and napkins.

Anitpasto Platter

Fresh Pesto Platter

\$5,50

Bruschetta Platter

on a toasted crostini baquette.

\$4.50

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 Pecorin Toscano, Bellavitano, Appalachian (local cows milk cheese), Asiago, sharp provovlone and Wensleydale with cranberries. Attractively plated with olives, marinated vegetables, peppadews and crostini.

Hot Hors d'Oeuvres

person).

\$5.50

Assorted hot savory pastries (three (3) per person).

(2 Pieces Per Person) Fresh Roma tomatoes, basil and fresh

mozzarella, chopped and drizzled with extra virgin olive oil. Served

(Price per Person) Mini crab cakes served with dipping sauce (2 per

\$4.00 Mini Crab Cakes

\$5.50

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

Add a Single Pasta Salad

onions and Caesar dressing.

\$3.25

\$2.50

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

Grilled Pesto Chicken

A single serving of our house salad if you need a little extra.

Large Pasta Salad

\$32.00

\$2.15

(Serves 10) Cold pasta salad with olives, feta cheese, tomato, pickled red onions and Caesar dressing.

(Per Person) Grilled basil pesto chicken add-on for salads.

Cold pasta salad with olives, feta cheese, tomato, pickled red

ENTREES

Poultry

Priced per person, minimum of eight (8) please. Paper products are included. To add salad or focaccia wedges to your entree please see our Salad and Side sections.

Chicken Mushroom Marsala

\$2.95

Chicken Parmesan

\$8.95

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.

Breaded chicken breasts layered with marinara sauce and mozzarella cheese. You may choose to add our fresh-made egg linguini for an additional charge.

Lasagna

Priced per person, minimum of eight (8) please. Paper products are included. To add salad or focaccia wedges to your entree please see our Salad and Side sections.

Cheese Lasagna (V)

\$7.25

Spinach Lasagna

\$7.25

(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.

(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.

Meat Lasagna

\$7.25

Grilled Eggplant Lasagna

\$7.25

(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.

(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.

Vegetable Lasagna

(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.

Pasta

Priced per person, minimum of eight (8) please. Paper products are included. To add salad or focaccia wedges to your entree please see our Salad and Side sections.

Baked Cheese Ziti

\$7.25

A buffet style pan of ziti prepared with our fresh-made egg rigatoni, homemade Marinara sauce and lots of ricotta and mozzarella.

A buffet style pan of ziti prepared with our fresh-made egg rigatoni, homemade Amatriciana sauce (beef and pork) and lots of ricotta and mozzarella

Fresh Pasta with Marinara

\$5.95

Tortellini with Pesto \$8.25

A buffet style pan of our fresh-made egg linguini prepared with our homemade marinara sauce

Cheese Tortellini with Basil Pesto

Fresh Pasta with Amatriciana

\$6.25 Tortellini with Marinara

Baked Meat Ziti

\$7.95

A buffet style pan of our fresh-made egg linguini served with our homemade amatriciana sauce, a red sauce prepared with beef and Cheese Tortellini with Marinara Sauce

Fresh Pasta with Mushroom

Sauce

A buffet style pan of our fresh-made egg linguini and homemade creamy mushroom sauce.

Meatballs & Marinara

Beef & Pork Meatballs w/ our Marinara Sauce and Fresh Pasta

Meatballs & Marinara

\$6.25

Beef & Pork Meatballs with Fresh Pasta (3 meatballs per person)

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.

Assorted Sandwich Tray

\$6.99

Val d'Aosta Sandwich Tray

\$6.99

We will provide an assortment of sandwiches for your guests.

La Giaconda Sandwich Tray

\$6.99

Fresh mozzarella, tomatoes and basil served on focaccia with sundried tomato pesto.

Da Vinci Sandwich Tray

\$6.9

Italian salami and cheese served on seeded baton with sun-dried tomato pesto. lettuce and tomato.

served on focaccia with red pepper mustard.

Roasted Vegetable Sandwich

\$6.99

Tray

(Delivered hot.) Grilled eggplant, Portobello mushrooms and roasted red peppers served on focaccia with Gorgonzola artichoke spread

(Delivered hot.) Rosemary ham, Fontina cheese and pickled onions

Turkey Muffaletta Sandwich

\$6.99

Tray

Smoked turkey, provolone cheese and olive salad served on ciabatta with mayonnaise, lettuce, and tomato.

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.

Assorted Sandwich Box Lunch

\$8.99

\$8.99

Val d'Aosta Sandwich Box Lunch \$8.99

We will provide an assortment of box lunches for your guests.

La Giaconda Sandwich Box

(Delivered hot.) Rosemary ham, Fontina cheese and pickled onions served on focaccia with red pepper mustard.

roasted red peppers served on focaccia with Gorgonzola artichoke

Lunch

Roasted Vegetable Sandwich

Box Lunch

\$8.99

Fresh mozzarella, tomatoes and basil served on focaccia with sundried tomato pesto.

uned tornato pesto.

Da Vinci Sandwich Box Lunch

\$8.99

Italian salami and cheese served on seeded baton with sun-dried tomato pesto, lettuce and tomato.

Turkey Muffaletta Sandwich Box

\$8.99

Lunch

Smoked turkey, provolone cheese and olive salad served on ciabatta with mayonnaise, lettuce, and tomato.

(Delivered hot.) Grilled eggplant, Portobello mushrooms and

SIDES

Bread

Fresh toasted focaccia bread with garlic oil.

Focaccia Wedge Tray \$8.00 Add a Focaccia Wedge \$.90

(Serves 10) Wedges of fresh focaccia bread toasted with garlic oil. A single serving if you need a little extra.

Chips

Bag of Chips

Bag of Chips GF VG V \$1.50

DESSERT

Dessert Platter

Priced per person.

Dessert Platter \$27.00 Extra Dessert Options \$2.75

(Serves 10, Approximately 20 pieces.) An assortment of small cannoli and biscotti. You may choose to add extra servings for an additional charge.

Fruit Salad Bowl \$36.00

(Serves 10 People) A mixed fresh fruit bowl which includes, melons, grapes, pineapple. blueberries, strawberries and lemon juice.

BEVERAGES

Soda

San Pelligrino Italian soda in twelve ounce (12 oz.) cans.

Orange Soda	\$1.89	Grapefruit Soda	\$1.89
Each.		Each.	
Lemon Soda	\$1.89	Red Orange Soda	\$1.89
Each.		Each.	
		Water	
Bottled Water	\$1.25	One Gallon of Water	\$8.99
(16- Ounce Plastic Bottle)		Accompanied by fifteen (15) twelve ounce (12 oz.) c	ups and ice.
Italian Sparkling Water	\$1.89	Assorted Italian Waters and	\$1.89
(16-Ounce Bottle)		Italian Sodas	
Italian Bottled Water	\$1.89	Priced per person, minimum of eight (8) please. Che assorted Italian waters and sodas.	ef's choice of
(16-Ounce Bottled Water)		accorde man macro and double.	

Tea

Sixteen ounce (16 oz.) bottles of San Bennedetto sweetened tea.

Italian Peach Tea \$2.19 Green Tea \$2.19

Each. Each.

Lemon Tea \$2.19

Each.

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

Paper products are included free of charge.





Order Now





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.

2659 Scottsville Road Charlottesville, VA 22902

phone: (434) 245-0221

Hours

M-Sa: 11am to 9pm

Have feedback on this menu? Let us know!

Features

american, Zero Waste

Services

Delivery, Pickup

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$15



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	Black Bean Burger	\$8.00
Prepared with fresh corn avocado salsa.		Topped with salsa fresca and ancho sour cream.	
Grilled Chicken	\$8.00	Salmon	\$10.00
Prepared with chipotle sauce and caramelized onions.		Prepared with lemon herb sauce.	
Spicy Whiskey Burger	\$8.00		
Topped with an onion ring and whiskey BBQ sauce.			

SIDES

Side Dishes

Fries	\$3.00	House Salad Bowl	\$3.00
Served with your choice of Mouth Wide Open chipotle so ketchup.	auce or	Prepared with spinach, tomato, cucumber, cheese, and h vinaigrette. Served in a 12-oz bowl.	ouse
Onion Rings	\$3.00	Brussels Sprouts	\$3.00
Served with your choice of Mouth Wide Open chipotle so ketchup.	auce or	Served with Mouth Wide Open chipotle sauce.	
Fried Corn	\$3.00		
Prepared with Parmesan cheese and spices.			

BEVERAGES

Soda

Coke (Each.) Served in a 20 oz bottle.	\$2.00	Root Beer (Each.) Served in a 12-oz bottle.	\$2.00
Diet Coke (Each.) Served in a 20 oz. bottle.	\$2.00		
		Water	

\$1.00

(Each.) Served in a 20-oz bottle.

Bottled Water

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.







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, ringing 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 bushes, perfuming entire gardens.

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 tree 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

Features

american, international, italian, mediterranean, wine, Zero Waste

Sarvicas

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA



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.

Four (4) Passed Appetizers for

\$30.00

Five (5) Passed Appetizers for

\$35.00

Two (2) Hours

Two (2) Hours

Appetizer Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the "'Passed Appetizers'" category to order.

ABC Baguette Crostini

varies

Cast-Iron Seared Ahi Tuna

Chilled "Old Salt" Oyster

varies

DO NOT ORDER HERE Prepared with ricotta puree, prosciutto di parma and basil oil.

coriander vinaigrette.

Angus Beef Carpaccio

DO NOT ORDER HERE Chilled "old salt" oyster and cauliflower bisque prepared with applewood smoked bacon.

DO NOT ORDER HERE Includes cucumber, radish and

DO NOT ORDER HERE Angus beef carpaccio and olive oil panzanella prepared with chives, truffle vinaigrette and Pecorino cheese

Grilled Shrimp

varies

Baked Pork Terrine varies

DO NOT ORDER HERE Prepared with cocoa tuille, sea salt and warming spices.

DO NOT ORDER HERE One (1) shrimp prepared with Greek yogurt, citrus, ginger and soy sauce.

Reef Tartare varies

DO NOT ORDER HERE Prepared with mustard seeds, crispy Reggiano wafer and pepper aioli.

Lump Crabmeat "Poppers"

varies

varies

DO NOT ORDER HERE Served with spicy tasso mousseline.

Fried Lamb Croquettes

varies

Lump Crabmeat Fritters

DO NOT ORDER HERE Includes fennel agrodolce and saffron mustard

DO NOT ORDER HERE Includes green apple mustard and dill vinaigrette.

Fried Rock Barn Pork

Olive Oil Poached Tuna

Pomegranate

varies

Croquettes

DO NOT ORDER HERE Prepared with crispy pastry, black olive and egg yolk.

DO NOT ORDER HERE Served with pickled vegetables and bacon mousseline

Organic Salmon Tartar with

Organic Salmon Tartar with

varies

varies

Grilled Lamb Tenderloin

varies

varies

DO NOT ORDER HERE Includes organic salmon tartar with ginger, pomegranate and black sesame crisps.

DO NOT ORDER HERE Served with crispy vegetables and spicy mustard.

Rhubarb

Asparagus

Grilled Rock Barn Pork Belly varies

> **DO NOT ORDER HERE** Includes organic salmon tartar with ginger, rhubarb and black sesame crisps.

DO NOT ORDER HERE Served with beer mustard and rve

Pancetta Wrapped Fried

varies

Roasted Chicken Terrine varies

DO NOT ORDER HERE Prepared with cocoa, sea salt and pine nuts.

DO NOT ORDER HERE Prepared with sesame seeds, sage and sea salt.

Rock Barn Pork Croquettes **DO NOT ORDER HERE** Served with pickled vegetables and

varies

Seared Yellow Fin Tuna varies

Twice Cooked Pork Belly

bacon mousseline

varies

DO NOT ORDER HERE Includes persimmon Greek yogurt and sesame seed cracker.

DO NOT ORDER HERE Served with bread, butter, chervil and

DO NOT ORDER HERE Served with Amish Cheddar biscuits and smoked apple

Smoked Carolina Trout

varies

Butter Poached Carolina varies roe.

varies

Shrimp

Smoked Salmon Cracker

DO NOT ORDER HERE Prepared with cream cheese and "Everything" crumble (dried egg yolks and herbs).

DO NOT ORDER HERE A shrimp mousse prepared with ginger broth and pickled peach.

Vegetarian Appetizer Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the ``Passed Appetizer`` category to order.

Beet, Fontina, Sage and Brioche

varies

varies

"Grilled Cheese"

DO NOT ORDER HERE (Vegetarian.)

Butternut Squash Soup

varies

Shooters

DO NOT ORDER HERE (Vegetarian.) Prepared with green apple, curry and brown butter.

Chilled Spring Pea Soup

varies

DO NOT ORDER HERE (Vegetarian.) Prepared with yogurt, edamame and olive oil.

Fava Bean Puree

varies

DO NOT ORDER HERE (Vegetarian.) Served with farro cracker, creme fraiche, chervil and fiddleheads.

Fried Pumpkin Ravioli

DO NOT ORDER HERE (Vegetarian.) Prepared with date molasses and smoked hazelnuts.

Local Tomato Bruschetta

varies

DO NOT ORDER HERE (Vegetarian.) Prepared with olive oil and basil.

Mini-Olive Oil Shortbreads

varies

DO NOT ORDER HERE (Vegetarian.) Prepared with beet tartare, goat's cheese and lemon olive oil.

Roasted Local Corn Soup

varies

DO NOT ORDER HERE (Vegetarian.) Served with green tomato mostarda, commeal tuile and corn mousse

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 these items. Two (2) chefs and two (2) servers for five (5) or more hours are required. Please call to arrange.

Seared Lamb Loin

\$40.00

\$35.00

(Minimum thirteen (13), please.) Prepared with roasted shallot cream, black olive dust and broccoli rabe.

Grilled Lamb Sirloin

\$40.00

(Minimum thirteen (13), please.) Served with merguez sausage, smoked garlic-potato puree and spinach.

Aspen Ridge Hanger Steak

\$35.00

(Minimum thirteen (13), please.) Served with potato gratin, smoked onions, escarole and demi sauce

Local Rock Barn Pork Roast

\$35.00

(Minimum thirteen (13), please.) Served with roasted potatoes, date puree, beer mustard and breadcrumbs.

Slow Roast-Pork Loin

\$35.00

(Minimum thirteen (13), please.) Includes mustard spaetzle, pancetta, smoked green apple and herbs.

Organic Faroe Island Salmon

\$35.00

(Minimum thirteen (13), please.) Served with green wheat, spinach, garlic puree and mushroom salad.

Olive Oil Poached Halibut

\$40.00

(Minimum thirteen (13), please.) Served with vialone rice, tomato, bianca eggplant and sacred basil.

Pancetta Wrapped Carolina

(Minimum thirteen (13), please.) Includes braised greens, chickpeas, raisins and preserved lemon.

Chicken Confit

\$35.00

(Minimum thirteen (13), please.) Includes preserved lemon potatoes, green olives, Moroccan spices and asparagus.

Grilled Free Range Chicken

\$35.00

Breast and Thigh

(Minimum thirteen (13), please.) Includes a corn and bacon saute and grilled sweet peppers.

Roast Organic Chicken

\$35.00

(Minimum thirteen (13), please.) Served with mushroom cavatelli. spinach butter and candied bacon.

Seared Duck Breast with

\$39.00

Apricot Jus

(Minimum thirteen (13), please.) Includes toasted fregola, pine nuts, summer beans and apricot jus

Seared Duck Breast with Potato

(Minimum thirteen (13), please.) Includes sunchokes, sunflower and potato gnocchi.

Vegetarian Risotto

\$35.00

\$39.00

(Minimum thirteen (13), please.) Risotto prepared with English peas, asparagus, Sharondale farm mushrooms and summer squash.

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.

Seared Lamb Loin \$48.00

(Minimum thirteen (13), please.) Prepared with roasted shallot cream, black olive dust and broccoli rabe.

Grilled Lamb Sirloin \$48.00

(Minimum thirteen (13), please.) Served with merguez sausage, smoked garlic-potato puree and spinach.

Aspen Ridge Hanger Steak \$43.00

(Minimum thirteen (13), please.) Served with potato gratin, smoked onions, escarole and demi sauce.

Local Rock Barn Pork Roast \$43.00

(Minimum thirteen (13), please.) Served with roasted potatoes, date puree, beer mustard and breadcrumbs.

Slow Roast-Pork Loin \$43.00

(Minimum thirteen (13), please.) Includes mustard spaetzle, pancetta, smoked green apple and herbs.

Organic Faroe Island Salmon \$43.00

(Minimum thirteen (13), please.) Served with green wheat, spinach, garlic puree and mushroom salad.

Olive Oil Poached Halibut \$48.00

(Minimum thirteen (13), please.) Served with vialone rice, tomato, bianca eggplant and sacred basil. Pancetta Wrapped Carolina \$43.00

Trout

(Minimum thirteen (13), please.) Includes braised greens, chickpeas, raisins and preserved lemon.

Chicken Confit \$43.00

(Minimum thirteen (13), please.) Includes preserved lemon potatoes, green olives, Moroccan spices and asparagus.

Grilled Free Range Chicken \$43.00

Breast and Thigh

(Minimum thirteen (13), please.) Includes a corn and bacon saute and grilled sweet peppers.

Roast Organic Chicken \$43.00

(Minimum thirteen (13), please.) Served with mushroom cavatelli, spinach butter and candied bacon.

Seared Duck Breast with \$47.00

Apricot Jus

(Minimum thirteen (13), please.) Includes toasted fregola, pine nuts, summer beans and apricot jus.

Seared Duck Breast with Potato \$47.00

Gnocchi

(Minimum thirteen (13), please.) Includes sunchokes, sunflower and potato gnocchi.

Vegetarian Risotto \$43.00

(Minimum thirteen (13), please.) Risotto prepared with English peas, asparagus, Sharondale farm mushrooms and summer squash

First Course Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the ``Plated Dinner`` categories to order.

Caesar Salad varies

DO NOT ORDER HERE Prepared with Romaine hearts, shaved Reggiano cheese and garlic croutons.

Caprese Salad varies

DO NOT ORDER HERE Prepared with local heirloom tomatoes, fresh mozzarella cheese and basil oil.

Charcuterie Plate varies

DO NOT ORDER HERE Includes assorted cured meats, house made pickles, mustards and cherry bread.

Grilled Asparagus varies

DO NOT ORDER HERE Prepared with roasted tomato vinaigrette and shaved Reggiano cheese.

Grilled Portuguese Octopus varies

DO NOT ORDER HERE Served with chorizo sofrito, sea beans and chickness

Local Lettuces with Lemon- varies

Honey Vinaigrette

DO NOT ORDER HERE Prepared with local lettuces, spiced almonds, French feta cheese, radishes and lemon-honey vinaigrette. Local Lettuces with varies

Pomegranate Vinaigrette

DO NOT ORDER HERE Prepared with local lettuces, dates, toasted pine nuts, ricotta salata and pomegranate vinaigrette.

Lump Crab and Citrus Salad

DO NOT ORDER HERE Prepared with celery root, green apple, Greek yogurt and herb vinaigrette.

Minced Ahi Tuna Tartar varies

DO NOT ORDER HERE Prepared with ginger, lime leaves and sesame crackers.

Roasted Local Corn Soup varies

DO NOT ORDER HERE Prepared with green tomato mostarda, commeal tuile and corn mousse.

Whole Milk Burrata varies

DO NOT ORDER HERE Served with black fig jam, roasted beets. mushroom "caramelli" and hazelnut oil.

Dessert Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the ``Plated Dinner'` categories to order.

Chocolate-Dried Cranberry-Lemon Curd Tartlets varies Walnut Brownies chocolate. **DO NOT ORDER HERE** One (1) per person.

Classic Tiramisu varies

DO NOT ORDER HERE Espresso soaked lady fingers prepared with Kahlua cream and chocolate shavings.

Dark Chocolate Whiskey varies Pudding

DO NOT ORDER HERE Served with toasted graham cracker and burnt marshmallow.

Italian Citrus Cake varies

DO NOT ORDER HERE Prepared with orange sauce and whipped cream.

varies

DO NOT ORDER HERE One (1) per person. Prepared with dark

Semi-Sweet Chocolate Chipvaries

Toasted Walnut Cookies

DO NOT ORDER HERE One (1) per person.

Strawberry Shortcakes varies

DO NOT ORDER HERE Prepared with whipped creme fraiche.

RUFFE

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 Marinated \$35.00 Slow-Roasted Duroc Pork \$35.00 Flank Steak Shoulder (Minimum thirteen (13), please.) Served with herb pistou. (Minimum thirteen (13), please.) Roast Angus Tenderloin \$45.00 **Duroc Pork Roast** \$35.00 (Minimum thirteen (13), please.) Prepared with horseradish creme. (Minimum thirteen (13), please.) Rubbed with oregano, thyme and orange blossom honey Roasted and Chopped Pastured \$35.00 Roasted Faroe Island Organic \$35.00 Chicken Salmon (Minimum thirteen (13), please.) Prepared with Parmigiano-Reggiano cheese and basil. (Minimum thirteen (13), please.) Served with lemon and herb salad. Roasted Brined Pasture-Raised \$35.00 Cast-Iron Seared Faroe Island \$35.00 Chicken Organic Salmon (Minimum thirteen (13), please.) Prepared with sesame and ginger. (Minimum thirteen (13), please.) Prepared with black pepper and

\$39.00

(Minimum thirteen (13), please.)

Red Wine Braised Lamb Shanks

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 ``Starters`` menu for appetizer descriptions. Two (2) chefs and two (2) servers for five (5) or more hours are required. Please call to arrange.

Grilled and Dijon Marinated	\$43.00	Slow-Roasted Duroc Pork	\$43.00
Flank Steak		Shoulder	
(Minimum thirteen (13), please.) Served with herb p	pistou.	(Minimum thirteen (13), please.)	
Roast Angus Tenderloin	\$53.00	Duroc Pork Roast	\$43.00
(Minimum thirteen (13), please.) Prepared with horseradish creme.		(Minimum thirteen (13), please.) Rubbed with oregano, thyme and orange blossom honey.	
Roasted and Chopped Pastured Chicken (Minimum thirteen (13), please.) Prepared with Par Reggiano cheese and basil.	\$43.00 migiano-	Roasted Faroe Island Organic Salmon (Minimum thirteen (13), please.) Served with lemo	\$43.00 on and herb salad.
Roasted Brined Pasture-Raised Chicken	\$43.00	Cast-Iron Seared Faroe Island Organic Salmon	\$43.00
(Minimum thirteen (13), please.) Prepared with black sage.	ck pepper and	(Minimum thirteen (13), please.) Prepared with se	same and ginger.

Red Wine Braised Lamb Shanks

\$47.00

(Minimum thirteen (13), please.)

wine Vinaigrette.

Chilled Salad Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the ``Buffet`` categories to order.

yogurt vinaigrette.

Caesar Salad	varies	Local Heirloom Tomato Salad	varies
DO NOT ORDER HERE Prepared with hearts of Romaine lettuce, garlic croutons and Parmigiano-Reggiano cheese.		**DO NOT ORDER HERE** Prepared with fresh mozzarella cheese, basil and olive oil.	
Chopped Burrata Salad	varies	Mixed Lettuces with Spiced	varies
DO NOT ORDER HERE Prepared with cherry tomatoes, oregano pesto and croutons.		Pumpkin Seeds	
		DO NOT ORDER HERE Prepared with spiced pumpkin seeds,	
Citrus Marinated Grilled Atlantic	varies	shaved Pecorino cheese and lemon-honey vinaigrette.	
rimp		Toasted Grain Salad	varies
DO NOT ORDER HERE Served with fresh corn salad.		**DO NOT ORDER HERE** Prepared with local mushroon toasted almonds and escarole.	ns,
Greek Salad	varies	Warra Chialana and Biatanhia	
DO NOT ORDER HERE Prepared with summer tomatoes, cucumbers, onion, Kalamata olives, Feta cheese, herbs and red		Warm Chickpeas and Pistachios varies	
		DO NOT ORDER HERE Prepared with grilled onion and herb-	

Warm Starches Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the ``Buffet`` categories to order.

Cous Cous varies varies **DO NOT ORDER HERE** Prepared with spicy cauliflower.

spinach, currants and cinnamon.

Fava Bean and Heirloom Grains varies

DO NOT ORDER HERE Prepared with lemon, olive oil and garden herbs.

Potato Gratin varies

DO NOT ORDER HERE Prepared with caramelized onions and Provolone cheese.

Roasted Marble Potatoes varies

DO NOT ORDER HERE Prepared with tarragon mustard.

Roasted Yukon Gold Potatoes

DO NOT ORDER HERE Prepared with warm bacon and whole

grain mustard.

Sweet Potato Gratin varies

DO NOT ORDER HERE Prepared with Italian fontina cheese

Warm Buttered Orzo varies

DO NOT ORDER HERE Prepared with herbs and feta cheese.

Warm Vegetables Descriptions

DO NOT ORDER HERE, FOR DESCRIPTIVE PURPOSES ONLY Please see the ``Buffet`` categories to order.

Asparagus and Farro varies

DO NOT ORDER HERE Asparagus prepared with farro and kale with Parmesan-lemon vinaigrette.

Broccoli Rabe and Pine Nuts varies

DO NOT ORDER HERE Prepared with broccoli rabe, pine nuts, olive oil and shaved Pecorino cheese.

Fresh Green Beans varies

DO NOT ORDER HERE Prepared with coarse grain mustard and roasted onions.

Grilled Asparagus varies

DO NOT ORDER HERE Prepared with shaved Parmigiano-Reggiano cheese and olive oil.

Local Sharondale Mushrooms varies

DO NOT ORDER HERE Prepared with pine nuts, arugula and sherry-Dijon vinaigrette.

Roasted Patty Pan Squash varies

DO NOT ORDER HERE Prepared with tarragon.

Roasted Summer Corn Salad varies

DO NOT ORDER HERE Prepared with basil and tomatoes.

Warm Summer Corn Salad varies

DO NOT ORDER HERE Prepared with basil.

BEVERAGES

Soda

12-Ounce can.

Assorted Soda

\$2.50

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.

Coffee and Tea Service

Iced Tea
(Five (5) gallons.) Serves up to forty (40) guests.

(Priced per person.) Includes creamer, lemon and sugar. Rental equipment is required for an additional charge. Please call to

\$4.00

arrange.

Lemonade

Does not include glass rental charges.

Cranberry Lemonade

\$100.00

\$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

Custom orders are also available please call to arrange.

1121 Emmet Street North Charlottesville, VA 22903

phone: (434) 245-6192 alt. phone: (540) 525-6139

Hours

M-Sa: 6:30am to 10pm 7:30am to 9pm Su:

Have feedback on this menu? Let us know!

Feature

american

Services

Delivery, Pickup

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$15



BREAKFAST

Breakfast Sandwiches

Egg White, Avocado and



Spinach Breakfast Power (V)



(Vegetarian.) Egg whites, avocado, fresh spinach, fine-ripened tomato and Vermont white Cheddar served on a sprouted grain bagel flat.

Ham, Egg and Cheese

\$4.89

\$4.89

Scrambled egg, Vermont white Cheddar and artisan ham served with salt and pepper on Farm style.

Bacon, Egg and Cheese

\$4.89

Applewood-smoked bacon, scrambled egg, Vermont white Cheddar, salt and pepper served on Brioche or ciabatta.

Sausage, Egg and Cheese

\$4.89

Turkey breakfast sausage, scrambled egg, Vermont white Cheddar, salt and pepper served on Brioche or ciabatta.

Egg and Cheese

\$3.89

Scrambled egg, Vermont white Cheddar, salt and pepper served on Brioche or ciabatta.

Steak, Egg and Cheese

\$5.59

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.

Baked Goods

	D	aked Goods	
Bagel Pack	\$13.99	Bagels and Morning Pastry	\$29.99
Includes a baker's dozen of thirteen (13) freshly baked bagels with two (2) tubs of spread.		An assortment of four (4) freshly baked bagels and six (6) pastries served with individual servings of cream cheese spread, butter and preserves. Serves 8-10.	
Bakers' Dozen Bagel	\$9.99	Brittanys	varies
Assortment		Dittallys	varies
A bakers' dozen (13) freshly baked assorted bagels		Croissant	varies
One and a Half Dozen (18)	\$12.99	-	40.00
Assorted Bagels		Bear Claw	\$2.79
Half-Dozen Bagel Assortment	\$6.29	Pecan Braid	\$2.79
An assortment of six (6) freshly baked bagels.		Scone	\$2.79
Fruit and Cream Danish Tray	\$26.37		
Twenty-four (24) cinnamon swirled sweet pastries fit cheese, cherry or apple.	lled with cream	Vanilla Cinnamon Roll	varies
Chocolate Chip Muffie	\$1.79	Pastry Ring	\$8.99
Pumpkin Muffie \$1.79		Freshly baked, fluted ring with cherry fruit filling and our special recipe cheese filling.	
** **	40.50	Morning Continental	\$56.99
Muffin	\$2.59	Serves 8-10 people. An assortment of 4 freshly bai morning pastries. Served with cream cheese sprea	
(Each) Offered in your choice of pumpkin, blueberry orange.	, or cranberry-	preserves, plus orange juice and coffee.	ia, butter and
Mini Scone Variety Pack	\$6.99		
Nine freshly baked mini scones including: six (6) will three (3) orange.	d blueberry and		
Morning Pastries	\$29.99		
An assortment of 10 pastries served with butter and Serves 8 to 10 people.	preserves.		
		A la Carte	
Steel Cut Oatmeal (V)	\$4.59	Greek Yogurt with Mixed Berries	\$39.99
(Priced per person. Vegetarian and gluten-consciou with organic steel cut oats and your choice of toppin		(Vegetarian and gluten-conscious.) Ten (10) individ Greek yogurt served with honey, maple butter peca grain oats, and fresh strawberries and blueberries.	

Seasonal Fruit Bowl (V) varies

(Vegetarian and gluten-conscious.) Offered in two sizes. Includes an assortment of fresh seasonal fruits.

Cream Cheese

Two-Tub Pack of Cream Cheese \$5.39 Peanut Butter \$2.99

Available in your choice of flavors. To order the seasonal flavors, please choose ``None`` on the drop-down menus and then use Special Instructions area to specify.

RF Strawberry Cream Cheese

Tub of Cream Cheese \$2.99

Available in your choice of flavors.

Baked Egg Souffles

Four Cheese \$4.69 Spinach and Bacon \$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 flavored with a hint of garlic and a dash of Tabasco®. 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.

\$2.99

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.

Broccoli-Cheddar	\$17.29	Chicken and Wild Rice	\$17.29
Creamy Tomato (V)	\$17.29	French Onion	\$17.29
Vegetarian.		10 Vegetable Soup VG	\$17.29
Chicken Noodle	\$17.29	10 vegetable Soup 🐯	\$11.23

Low-fat.

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.

Broccoli-Cheddar	\$17.29	French Onion	\$17.29
Creamy Tomato (V)	\$17.29	Baked Potato	\$17.29
Vegetarian.		10 Vegetable Soup 🚱	\$17.29
Chicken Noodle	\$17.29	Low-fat and vegetarian.	\$11.23
Low-fat.		LOW-lat and vegetarian.	

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.

Broccoli-Cheddar	\$17.29	Chicken and Wild Rice	\$17.29
Creamy Tomato (V)	\$17.29	French Onion	\$17.29
Vegetarian.		10 Vegetable Soup VG	\$17.29
Chicken Noodle	\$17.29	10 vegetable Soup v9	\$11.25

Low-fat.

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.

Broccoli-Cheddar	\$17.29	French Onion	\$17.29
Creamy Tomato 🕏	\$17.29	Baked Potato	\$17.29
Vegetarian.		10 Vegetable Soup VG	\$17.29
Chicken Noodle	\$17.29	10 vegetable Soup 👀	\$17.25

Low-fat.

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.

Chicken Noodle	\$17.29	Chicken and Wild Rice	\$17.29
Low-fat. Creamy Tomato (V)	\$17.29	French Onion	\$17.29
Vegetarian. Can be made gluten free.	4.1.1	Ten Vegetable Soup VG	\$17.29
Broccoli-Cheddar	\$17.29	Vegan but unable to make 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 V	\$17.29	French Onion	\$17.29
Vegetarian.	\$17123	10 Vegetable Soup	\$17.29

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.		10 Vegetable Soup VG	\$17.29
Creamy Tomato (v)	\$17.29	To Togotablo doup	
Vegetarian.			
Broccoli-Cheddar	\$17.29		

SALAD

Salad

Served with your choice of French baguette or sprouted grain rolls.

Fuji Apple Chicken

\$46.99

Caesar Cafe Salad

\$42.99

(Serves 10.) Prepared with all-natural, antibiotic-free chicken, mixed field greens, Romaine lettuce, vine-ripe tomatoes, red onions, pecans, Gorgonzola cheese and apple chips dressed with white balsamic-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, antibioticfree chicken, Romaine lettuce, wonton 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.

Greek Cafe Salad \$42.99

(Serves 10. Vegetarian and gluten-conscious.) Prepared 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 radicchio blend prepared with vineripened tomatoes, red onions and diced cucumbers and tossed with reduced-fat balsamic vinaigrette. (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 sofrito blend prepared with diced cucumbers and Kalamata olives, tossed with Greek dressing, and topped with feta cheese and toasted almonds.

Green Goddess Cobb with

\$52.99

Chicken

(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

\$52.99

with Chicken

Chicken raised without antibiotics, Romaine, arugula, adobo corn blend, quinoa tomato sofrito blend, fresh cilantro and masa crisps tossed in freshly made chile lime rojo ranch and topped with feta and avecado.

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

Assorted Sandwiches

\$51.99

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 5 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.

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.

Tuna Salad

Napa Almond Chicken Salad

varies

DO NOT ORDER HERE Prepared with all-natural, antibiotic-free chicken, diced celery, seedless grapes, almonds and our special dressing. Served with lettuce and tomato, on our sesame semolina bread.

Turkey

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

DO NOT ORDER HERE Smoked, lean ham, Swiss, lettuce, tomatoes and red onions with salt and pepper on whole-grain

Mediterranean Veggie (v)



varies

DO NOT ORDER HERE Zesty Peppadew piquant peppers, feta cheese, cucumbers, lettuce, tomatoes, onions and cilantro Jalapeno hummus on our tomato basil bread

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

varies

varies

BIT

DO NOT ORDER HERE Prepared on sourdough bread with allnatural, antibiotic-free roasted turkey, applewood-smoked bacon, lettuce, tomato and fresh avocado with reduced-fat olive oil mayonnaise.

Steak and Arugula Sandwich

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

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

Half-Sandwich and Half-Salad

varies

Salad Boxed Lunch

Served with potato chips, a pickle spear and a cookie.

\$11.79

or Soup Box Lunch

Served with a portion of French baguette or sprouted grain roll, chips and a cookie.

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.

Mac and Cheese	\$20.99	BBQ Mac and Cheese	\$22.49
(Serves 3 - 4) Tangy Vermont white Cheddar ch shell pasta.	eese sauce over	(Serves 3 - 4)	
	\$22.49	Build Your Own Mac and	\$54.99
Bacon Mac and Cheese	\$ ZZ. 49	Cheese	
(Serves 3 - 4)		(Serves 8.) Tender shell pasta in a blend of rich	cheeses including
Baja Mac and Cheese	\$22.49	our tangy Vermont white Cheddar cheese sauc assortment of all our Mac & Cheese toppings o	
(Serves 3 - 4)			

SIDES

		Extras	
Fruit Cup	\$2.99	Chips	\$.99
${\it Prepared with honeydew, pineapple, cantaloupe and grapes.}$		Franch Bannatta	¢ 75
Apple	\$.99	French Baguette Each.	\$.75
Each.		Laur.	

DESSERT

Cookies and Brownies

	OOOM	o and browning	
Brownies	\$15.99	Brownie	\$2.79
(Five (5) brownies.) Freshly-baked chocolate icing.	fudge brownies with	Each.	
Cookie Box	\$13.99	Kitchen Sink Cookie	\$3.99
(Seven (7) cookies.) May include chocolate ch candy cookie and seasonal favorites. We also		Raspberry Almond Thumbprint	\$1.99
conscious options: triple chocolate cookie with baked flourless chocolate cookie with a soft, b	n walnuts (a freshly	Each.	\$1.55
made with chocolate chunks, white chocolate and monster cookie with nuts (a soft, freshly b with oats, chocolate chips, dried cranberries a use the "Special Instructions" section to requ	chunks and walnuts) paked flourless cookie and walnuts). Please	Petite Chocolate Chipper	\$5.39
Cookies and Brownies	\$14.99		
Includes an assortment of 2 freshly baked cho cookies, 2 oatmeal raisin cookies, and 2 brow			
Petite Cookies	\$6.99		
Twelve (12) mini versions of our chocolate chi baked and made with semi-sweet chocolate c chocolate flakes.			
Cookie	\$2.29		
Each.			
		Cake	
Cinnamon Crumb Coffee Cake	varies		
(Whole serves ten (10).) An old-fashioned, but cinnamon.	tter recipe swirled with		
		Fruit	
	Offered in two sizes. Inclu	des an assortment of fresh seasonal fruits.	
Fruit Bowl	varies	Individual Parfaits - Mixed Berry	\$3.49

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н.		~ (-0	\sim	_

Mini Scone Variety Pack	\$6.99	Pastry Ring	\$8.99
Nine freshly baked mini scones including: six (6) wild bluet three (3) orange.	erry and	Freshly baked, fluted ring with cherry fruit filling and our sperecipe cheese filling.	cial
Crumb Cake	\$15.49		

BEVERAGES

Soda

ln i	vour	choice	οf	12-07	can	or	2_liter	hottle
11.1	your	CHOICE	OI.	12-02.	can	or	2-11101	DULLIE.

Pepsi Sierra Mist varies varies Diet Pepsi varies Water Sparkling San Pellegrino \$2.49 Spindrift Lemon Seltzer \$2.49 **Bottled Water** \$1.99 Spindrift Raspberry-Lime \$2.49 Seltzer Coffee (Priced per gallon.) Light Roast Coffee \$17.49 Decaffeinated Coffee \$17.49 Dark Roast Coffee \$17.49 Hazelnut Coffee \$17.49 Tea Sweetened Iced Tea \$11.49 Hot Tea \$11.49 Priced per gallon. Priced per gallon. Unsweetened Iced Tea \$11.49 Prickly Pear Hibiscus Tea \$11.49 Priced per gallon. Iced Passion Papaya Green Tea \$11.49 Priced per gallon. Juice Premium Orange Juice \$15.99 Priced per gallon. Hot Chocolate

Hot Chocolate \$17.29

(96-Ounces. Serves eight (8).) Served with chocolate chip marshmallows.

Lemonade

(Priced per gallon.)

\$11.49

Agave Lemonade \$11.49 Blood Orange Lemonade

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed varies

Paper products are included.



Order Now





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

Features

american, pizza, SAME DAY

Services

Delivery, Pickup

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$2.75



STARTERS

Appetizers

Served with your choice of dipping sauce. You may choose to add extra sauce for an additional charge.

Cheesesticks \$6.99 Breadsticks \$5.99

Fourteen (14) pieces of fresh original dough topped with special garlic sauce and 100% mozzarella cheese.

Papa's Wings 6 Cheese Cheesesticks \$7.9

Oven-baked chicken wings prepared in your choice of BBQ, honeychipotle, roasted or spicy Buffalo.

All-white chicken breast poppers, lightly breaded, then oven-baked to a crisp golden brown.

Garlic-Parmesan Breadsticks \$5.50 bubbling with irresistible flavor. Served with pizza sauce for dipping.

Ten (10) pieces of oven-baked dough topped with special garlic sauce and Parmesan-Italian seasoning.

Garlic Knots \$5.99

A rich and creamy blend of spinach and garlic-Parmesan-Alfredo

sauce makes an inviting base for a robust combination fresh-sliced

Our fresh never frozen crust is layered with pizza sauce, premium

Ten (10) pieces of fresh original dough baked to a golden brown.

Our fresh dough is covered with special garlic sauce, generously layered with mounds of six cheeses: Parmesan, Romano, Asiago,

Fontina, Provolone and mozzarella, then baked til its bubbling with

Our fresh dough is covered with special garlic sauce, topped with

hickory-smoked bacon and mozzarella cheese, and baked 'til it's

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.

Roma tomatoes.

The Works varies Spinach Alfredo Tomato varies

Prepared with a combination of pepperoni, Canadian bacon, spicy Italian sausage, fresh sliced onions, green peppers, baby Portabella mushrooms and black olives.

All the Meats varies Double Bacon 6 Cheese varies

Prepared with a combination of pepperoni, sausage, bacon, beef and Canadian bacon.

and Canadian bacon.

center cut Canadian bacon, hickory smoked bacon and six delicious cheeses (Wisconsin Parmesan, Romano, Provolone, Asiago,

Chicken BBQ varies Fontina and 100% real cheese made from mozzeralla).

Prepared with a combination of barbeque sauce, grilled all-white chicken, bacon, onions

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.

Garden Fresh varies Six Cheese varies

(Vegetarian) Prepared with a combination of fresh sliced onions, green peppers, baby Portabella mushrooms, black olives and diced Roma tomatoes.

Meatball Pepperoni varies

Prepared with a combination of pepperoni and a double portion of spicy Italian sausage. Pepperoni, Sausage & 6 Chesse varies

Prepared with a blend of six (6) cheeses.

Prepared with pepperoni, sausage, a blend of ${\rm six}$ (6) cheeses and Italian herb seasonings.

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

erved with each original crost pizza.	Not Available at Selected	Time
Qty: 1		
Choose One Cut:		
Normal		
Square		
Choose Any Extras:		
Anchovies (add \$.85)		
Baby Portabella Mushrooms	(add \$.85)	
Bacon (add \$.85)		
Banana Peppers (add \$.85)		
Beef (add \$.85)		
Black Olives (add \$.85)		
Canadian Bacon (add \$.85)		
Crushed Red Pepper		
Extra Cheese (add \$.85)		
Green Peppers (add \$.85)		
Grilled All-White Chicken (a	dd \$.85)	
Jalapeno Peppers (add \$.8	5)	
Onions (add \$.85)		
Parmesan Cheese		
Pepperoni (add \$.85)		
Pineapple (add \$.85)		
Sausage (add \$.85)		
Sliced Roma Tomatoes (add	1 \$.85)	
Special Seasoning		
Spicy Italian Sausage (add		
Three Cheese Blend (add \$		
Gluten Free Crust (add \$.99	3)	

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

5 or More Large 1 Topping Pizza

\$8.49

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.

Must order at (LEAST 5) One topping pizza's to get the deal at 8.49 each.

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 Double CC Brownie \$7.00

Fresh oven-baked ten (10)-inch pizza dough topped with sweet cinnamon filling, brown sugar streusel 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.

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BEVERAGES

20-Ounce Sodas

Cheerwine	\$2.00	Orange Crush	\$2.00
Dr Pepper	\$2.00	Pepsi	\$2.00
Grape Crush	\$2.00	Pepsi - Diet	\$2.00
Mountain Dew	\$2.00	Sierra Mist	\$2.00
Mug Root Beer	\$2.00		
		Water	
Aquafina 20 oz bottles.	\$2.00		
	2-l	Liter Sodas	
Cheerwine	\$3.00	Orange Crush	\$3.00
Dr Pepper	\$3.00	Pepsi	\$3.00
Dr Pepper - Diet	\$3.00	Pepsi - Diet	\$3.00
Mountain Dew	\$3.00	Pepsi Maxx	\$3.00
Mountain Dew - Diet	\$3.00	Sierra Mist	\$3.00
Mug Root Beer	\$3.00		
	En	nergy Drink	

\$2.00

Amp Energy Drink

EXTRAS

Extras

Pepperoncinis	varies	Special Seasonings	\$.19
Our crisp plump pepperoncini pack a burst of zesty sweet that'll ignite your taste buds.	flavor	Add pizzazz to your pizza with our delightful blend of spec seasonings including garlic, onion, paprika, parsley and m	
Jalapeno Peppers	\$.49	Banana Peppers	\$.49
Turn up the heat with our spicy hot Jalapeno peppers!		This yellow pepper will add a mild, sweet flavor.	
Parmesan Cheese	\$.19	Anchovies	\$.49
Add a sprinkle of our sharp-flavored Italian-Parmesan che your pizza!	eese to		
Crushed Red Pepper	\$.19		
Spice things up with a dash of crushed red pepper!			

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.



Order Now





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

Features

other, 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



STARTERS

Appetizers

Creole Beans

Fried Plantain Platter \$1.50 Pearl Island Kale Salad \$2.75

Includes green plantains twice fried and salted to taste.

Includes kale, fresh local shiitake mushrooms, garlic green beans

dressed with shallot vinaigrette.

Rice with Pigeon Peas \$2.25

Includes stewed rice with savory pigeon peas, olives, capers and roasted red peppers.

Pearl Island Pikliz (aka \$.50

Caribbean Cole Slaw)

Includes spicy pickled cole slaw.

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 on 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.

Barbecue Pulled Pork \$9.50 Oven Roasted Turkey \$8.75

Includes Caribbean seasoned slow roasted pulled pork, topped with Caribbean cole slaw.

Pearl Island Cubano \$9.00

Includes Pearl Island slow roasted pork, honey ham, Swiss Cheese, Creole mustard and pickles.

Chicken Salad \$8.75

Includes Pearl Island chicken salad, your choice of cheese, lettuce, tomato and spicy mayonnaise spread. Cheeses include American, Cheddar and Monterey Jack.

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.

\$3.75

Roasted Chicken \$8.7

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.

Veggie Wrap \$9.00 Pearl Island Wrap \$8.79

Served on an avocado tortilla and includes hummus spread, lettuce, tomato, pepperoncini, roasted mushroom and zesty Italian dressing. Includes Creole pesto, Black Forest ham, Pearl Island Pikliz, lettuce and tomato

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.

Pearl Island Kale Salad \$9.50 Pearl Island Penne Pasta Salad \$9.00

(Organic)

Includes organic kale, fresh local shiitake mushrooms and garlic green beans dressed with shallot vinaigrette.

Orzo Pasta Salad \$9.00

Includes orzo pasta with cherry tomatoes, Gorgonzola cheese, chives and Pearl Island dressing (a creamy vinaigrette style dressing).

Includes penne pasta with zucchini, squash, olives and Pearl Island lemon aioli. Topped with fresh parsley.

ENTREES

Entrees

Caribbean Seasoned Slow \$4.25 \$3.75 Jerk Chicken Roasted Pulled Pork Pearl Island's Jerk Chicken: Boneless chicken, onions, peppers in a Jerk dipping sauce Our Signature "sixteen hours of love" slow roasted pulled pork. Caribbean Chicken \$3.75 \$3.75 Chicken with Gravy: Sous Pearl Island's Caribbean Chicken: Boneless Chicken, pineapple, paprika, ginger, garlic, onion. cilantro, and Pearl Island's Caribbean Curry seasoning blend Poulet

Creole Beans (Vegan and \$3.75 Gluten Free)

Includes our Haitian-inspired sweet and spicy chicken with gravy.

Includes a bean stew with red beans and Pearl Island Creole seasoning.

SIDES

Side Dishes

Pearl Island Kale Salad	\$2.75	Pearl Island Pikliz (Caribbean	\$.50
Includes kale, fresh local shiitake mushrooms, garlid	green beans	Cole Slaw)	
dressed with shallot vinaigrette.		Includes spicy pickled cole slaw.	
Rice with Pigeon Peas	\$2.25	12 Oz. Jar of Pearl Island Pikliz	\$6.00
Includes stewed rice with savory pigeon peas, olives roasted red peppers	s, capers and	Includes a twelve (12) Oz. jar of spicy, pickled cole slaw.	*****
Fried Plantains	\$1.75	Lemon Aioli Sauce	\$6.25
Includes green plantains twice fried and salted to tax	ste		

Chips

A Chef's choice variety of chips are priced per person, minimum order of twenty (20), please.

Chips \$1.25

Includes a Chef choice assortment of chips in individual bags.

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 Fruit Crudités \$2.00

Includes a Chef's choice assortment of seasonal fruit. May include apples, oranges and bananas among other seasonal varieties.

Fruit Crudités: 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 Brownies \$1.50

Includes a Chef's choice assortment of cookies. Assortment may include oatmeal, chocolate chip and sugar cookies.

Pearl Island brownies contain no nuts or nut products.

Cakes

\$2.00 Tres Leches Cake \$2.50 Vanilla Flan

Vanilla Flan Slices: Traditional Spanish custard. A Pearl Island

Specialty

Very moist sponge cake flavored with three kinds of milk and vanilla custard.

\$2.25 Mini Pecan Pie \$2.00 Mojito Cupcakes

Lime, mint, and rum-infused cake topped with a lemon-rum buttercream

BEVERAGES

Soda

Priced per each, mini	imum order of twenty (20), please.	Served in twelve	(12) Oz. cans.
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Coke	\$1.25	Dr. Pepper	\$1.25
Served in a twelve (12) Oz. can.		Served in a twelve (12) Oz. can.	
Diet Coke	\$1.25	Pepsi	\$1.25
Served in a twelve (12) Oz. can.		Served in a twelve (12) Oz. can.	
Sprite	\$1.25		
Served in a twelve (12) Oz. can.			
		Water	
	Priced per each, m	inimum order of twenty (20), please.	
Pearl Island Bottled Water	\$2.00	Water (gallon)	\$2.50
Served in sixteen (16) Oz. bottles.			
		Tea	
	Priced per each, m	Tea inimum order of twenty (20), please.	
Tea, Sweetened	Priced per each, m		\$5.00
Tea, Sweetened Served in sixteen (16) Oz. bottles.		inimum order of twenty (20), please.	\$5.00
,		inimum order of twenty (20), please.	\$5.00
Served in sixteen (16) Oz. bottles.	\$2.00	inimum order of twenty (20), please.	\$5.00
Served in sixteen (16) Oz. bottles. Tea, Unsweetened	\$2.00 \$2.00	inimum order of twenty (20), please.	\$5.00
Served in sixteen (16) Oz. bottles. Tea, Unsweetened	\$2.00 \$2.00	inimum order of twenty (20), please. Sweet Tea Gallon	\$5.00
Served in sixteen (16) Oz. bottles. Tea, Unsweetened	\$2.00 \$2.00	inimum order of twenty (20), please. Sweet Tea Gallon Lemonade	\$5.00 \$5.00

Specialty Drinks

Tropical Tea	\$25.00	Tropical Lemonade	\$16.00
Our Pearl Island Tropical Tea is a fun Caribbean inspired can liven up an event. This is a non-alcoholic drink that j excitement of a spicy pina colada. This is for a 1 gallon of	provides the	Limeade (1 gal)	\$12.00

Cafe con Leche \$20.00

Our 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.

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.

Lemon Aioli Sauce

\$6.25

SERVICE WARE

Service Ware

Disposable Paper Table Cover	\$5.00	No Service Ware Needed	varies	
Priced per each table cover. Includes one (1) plastic lined paper table cover.		Serving Utensils	\$1.00	
Plates and Cutlery	\$.50	Tongs, Spoons, etc		
Priced per person. Includes a paper plate and set of plast	ic cutlery.	Disposable Heavy Duty Plates	\$.75	
Plates	\$.25	and Utensils		
Priced per each. Includes one (1) paper plate.		Serving Spoon	\$2.00	
Cutlery	\$.25	Serving Spoon	ψ2.00	
Priced per set. Includes one (1) full set of plastic cutlery.				
C	hafing Set	s and Serving Spoons		
Disposable Chafing Set	\$5.00	Disposable Serving Spoon	\$1.00	
Priced per each set.		Priced per each.		
Rentals				
Mason Jar	\$18.00	Chafing Set	\$15.00	
Linen (90 X 156``)	\$20.00	Staff	\$75.00	



Order Now



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 funloving lifestyle of the cycling community, while being equally appealing to noncyclists 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!

Feature

american

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$25



SALAD

Big Salads

Each salad serves 10-12 people.

House Salad \$20.00 Fuji Salad \$30.00

Composed of mixed greens, tomatoes, carrots, cucumbers, red onions and goat cheese served with house vinaigrette.

Composed of glass noodles, kim chi, edamame, spinach, carrots, cilantro, mint, sugar snaps and Thai basil-ginger vinaigrette.

Break Away \$30.00 Decca Salad \$30.00

Composed of Spinach, Local Hard Boiled Egg, Red Onions, Toasted Almonds, Bacon, Sundried Tomatoes, Sherry Dijon Vinaigrette Prepared with charred broccoli florets, fried chickpeas, grapes, crumbled blue cheese, pickled red onions, house-made bacon lardons and herb-buttermilk dressing.

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.

Small Platter \$40.00 Large Platter \$100.00

(Eight (8) Pieces) Includes your choice of two (2) sandwich varieties.

(Twenty-four (24) Pieces) Includes your choice of six (6) sandwich

Medium Platter \$70.00

(Sixteen (16) Pieces) Includes your choice of four (4) sandwich varieties.

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	The Berm	\$11.00
Composed of chicken salad with peppered bacon, strawberry jam, Bibb lettuce and tomato.		Prepared with shaved roast beef, beet horseradish, roasted shallot aioli, Cheddar cheese and Bibb lettuce.	
Big Mike	\$11.00	V-Brake	\$11.00
Composed of mortadella, salami, capicola, Provolone and mozzarella cheeses, cherry pepper-olive salad and pico de lettuce.		Composed of grilled eggplant, roasted red peppers, pine nut raisin relish, balsamic glaze, mozzarella cheese and arugula.	
Pivot	\$11.00	Sting-Ray	\$11.00
Prepared with roasted turkey breast, peppered by apples arrigula and cranberry aioli	acon, goat cheese,	Composed of smoked salmon, pickled and chive cream cheese.	fennel, red onions, avocado

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.)

(Filed per 12-outle can.)			
Coke	\$1.00	Sprite	\$1.00
(Each)		(Each)	
Diet Coke	\$1.00	Dr. Pepper	\$1.00
(Each)		(Each)	
		Water	

Aquafina Bottled Water \$1.00

(Each)

SERVICE WARE

Service Ware

Disposable Dinnerware

varies

Available upon request. Please use the ``Special Instructions`` area to request dinnerware and include the number of guests.



Order Now



SWaM

Standard lead time is 1 day notice for catering.

Cancellation Policy - Orders may be cancelled with at least 24-hour notice with no charge incurred.

Catering for every occasion! Toasty sandwiches, three different sized options. Full Belly includes all your Potbelly favorites, a toasty warm sandwich, deli salad, chips and a cookie baked fresh in shop. Perfect Belly is the perfect trio! A toasty warm sandwich, chips and a fresh-baked cookie. Basic Belly is a great value! A toasty warm sandwich and chips.

Individual boxed lunches, a wide variety of chips, fresh salads, soups for groups, delicious deli salads and fresh baked cookies. What else could you need?

853 West Main Street Suite A Charlottesville, VA 22903

phone: (434) 977-0377 fax: (434) 977-7306

Hours

M-F: 7am to 10pm Sa-Su: 11am to 9pm

(minimum for delivery \$50)

Features american, late night, SWaM

Services Delivery, Pickup



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.

Breakfast Mediterranean \$3.45 Egg and Cheddar \$3.45

Prepared with egg, spinach, roasted red peppers and feta cheese. Prepared with egg and melted Cheddar cheese.

Sausage, Egg and Cheddar \$3.45 Ham, Mushroom, Egg and \$3.45

Swiss Egg, sausage and melted Cheddar cheese.

Prepared with egg, hickory smoked ham, mushrooms and melted \$3.45 Bacon, Egg and Cheddar

Prepared with egg, Nueske's bacon and melted Cheddar cheese.

Oatmeal for a Group

Serves ten (10) - twelve (12).

Steel Cut Irish Oatmeal For a \$20.00

Group

Hearty steel cut Irish oatmeal served with your favorite toppings.

Coffee

Serves ten (10).

Box O' Coffee \$11.25

NEW Intelligentsia custom 'Potbelly blend' coffee, with nutty flavors and hints of baker's chocolate.

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	Classic Tomato GF V	\$37.00
Broccoli-Cheddar 🕏	\$37.00	Garden Vegetable 🕞 🔍	\$37.00
Chicken Enchilada	\$37.00	Chicken Pot Pie Served with pie crust on the side.	\$39.95
	,	Chili Serves ten (10).	
CLU	¢20.05		

Chili \$39.95

A hearty recipe of Ground Beef, Kidney Beans, Onions and Bell Peppers, Sweetened with a Touch of Molasses in a ready-to-serve container. Comes with onions and cheddar on the side. Serves 10

extra charge.

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 palates. If choosing an assortment of dressings, please indicate the number of servings of each dressing using the ``Special Instructions`` section.

	Farmhouse Salad GF	\$43.00	Mediterranean Salad GF (V)	\$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.		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 GF V	\$43.00	Powerhouse Salad GF V	\$43.00
Prepared with a salad blend, grapes, candied walnuts, cranberries, apples, red onion and blue cheese. Choose to add chicken for an		Prepared with spinach, tomatoes, cucumbers, hum and chopped eggs. Choose to add chicken for an e		

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	Basic Belly	\$7.35
Includes your choice of sandwich, deli salad, chips and cookie. Lettuce and tomato come on the sandwiches by default.		Includes your choice of sandwich and chips. Lettuce and tomato come on the sandwiches by default.	
Perfect Belly	\$8.85	Just Sandwiches	\$6.00
Includes your choice of sandwich, chips and cookie. Lettuce and tomato come on the sandwiches by default.			

BEVERAGES

Soda

Coke \$2.15 varies Coke Zero Sugar 20-Ounce bottle. Diet Coke varies Cherry Coke \$2.15 \$2.15 20-Ounce bottle. Sprite 20-Ounce bottle. Water **Bottled Water** \$1.90 16-Ounce bottle. Coffee Serves ten (10). Box O' Coffee \$11.25 NEW Intelligentsia custom 'Potbelly blend' coffee, with nutty flavors and hints of baker's chocolate. Tea Per gallon. Unsweet Tea \$9.00 Sweet Tea \$9.00 Lemonade Per gallon.

\$9.00

Lemonade



Order Now



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 food caters to all different kinds of tastes: from South India, we bring delicacies such as idlis, 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, dals, 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

Features

indian, international

Services

Special Charges Service Fee: 15% charge. All orders.

Delivery Area

Areas of Charlottesville, VA



STARTERS

Appetizers

Minimum order of ten (10), please. All appetizers are served with a selection of chutneys.

White Bread and Wheat Bread	\$4.00	Specialty Bondas	\$5.00
Sandwiches		(2 Pieces) Your choice of spinach, cabbage or onion in ba	lls of
(Contains Gluten) Prepared on your choice of white b		black gram flour seasoned with spices and deep fried.	
bread with cucumber, mayonnaise and mint or cilantro chutney. Sliced and served in four (4) triangular pieces.		Aloo Tikkis	\$4.00
Masala Vadais	\$4.00	(2 Pieces) Prepared with potato and peas formed into patt fried.	ies and
(2 Pieces) Prepared with lentils and onions formed in deep fried.	to patties and	Paneer Tikkis	\$5.00
Pakoras	\$4.00	(Contains Dairy) (2 Pieces) Consists of Indian cottage che dipped in Bengal gram flour and deep fried.	ese
(2 Pieces) Prepared with onions and spices deep frie gram flour batter.	d in a Bengal	Paneer Pakoras	\$5.00

Bondas \$4.00

(2 Pieces) Composed of balls of black gram flour seasoned with spices and deep fried.

Sandwiches

Minimum order of ten (10), please.

(Contains Dairy) (2 Pieces) Prepared with Indian cottage cheese deep fried in a Bengal gram flour batter.

Paneer Sandwiches \$6.00

(Contains Dairy and Gluten) (Each) Prepared with Indian cottage cheese and your choice of zucchini or tomato chutney and served on wheat bread.

Vegetable Burgers

Minimum order of ten (10), please. All burgers are served on bread with chutney.

Zucchini Burger	\$6.00	Potato Burger	\$6.00
(Each)		(Each)	
Beet Burger	\$6.00	Sweet Potato Burger	\$6.00
(Each)		(Each)	

Hummus

Minimum order of ten (10), please.

Hummus Varieties \$6.00

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).

Vegetable-Lentil Soup \$5.00 Tomato-Lentil Soup \$5.00

(Per Cup) Served with poppadum. (Per Cup) Served with poppadum.

SALAD

Salads

Minimum order of ten (10), please.

Cucumber Salad GF VG V

\$3.00

\$10.00

Grated Carrot Salad

\$3.00

\$10.00

(Each) Prepared with cucumber seasoned with cumin and paprika.

Corn Salad \$3.00

(Each) Prepared with sweet corn sauteed with mustard and coconut.

(Each) Prepared with grated sweet carrots and garnished with cilantro and soaked mung dal.

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).

Palak Paneer

(Serves 2) Prepared with Indian cottage cheese in spinach gravy.

Paneer Makhani \$10.00

(Serves 2) Prepared with Indian cottage cheese in a tomato and butter gravy.

Mattar Paneer \$10.00

(Serves 2) Prepared with Indian cottage cheese and peas in tomato

Kadai Paneer \$10.00

(Serves 2) Prepared with grilled paneer (Indian cottage cheese) and assorted vegetables.

Beets and Paneer Korma \$10.00

(Serves 2) Prepared with beets and Indian cottage cheese in a stew.

Pepper Paneer \$10.00

(Serves 2) Prepared with Indian cottage cheese and tri-colored bell peppers.

Cilantro Paneer \$10.00

(Serves 2) Prepared with Indian cottage cheese in cilantro gravy.

Specialty Entrees

Minimum order of five (5), please. Each dish serves two (2).

Roasted Potat	o In Peanut and	\$10.00
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Onion Gravy

(Serves 2)

Vegetable Korma \$10.00

(Serves 2) This offering is a traditional Indian vegetable stew.

Vegetable-Lentil Rice \$10.00

(Serves 2) Prepared with seasonal vegetables, rice and lentils and seasoned with flavorful South Indian spices.

Vegetable Biryani \$10.00

(Contains Dairy) (Serves 2) Composed of basmati rice cooked with spices and a medley of seasonal vegetables.

Sweet Potato Kofta \$10.00

(Serves 2) Composed of spiced sweet potato balls in tomato gravy.

Sweet Potato Curry

(Serves 2) Prepared with sweet potato sauteed with onions and herbs.

Tapioca \$10.00

(Serves 2) Consists of tapioca with vegetables. Nuts may be added at no additional charge.

Pooris \$10.00

(Contains Gluten) (4 Pieces) Consists of fried wheat bread

Cabbage and Coconut Pulao \$10.00

(Serves 2) Composed of basmati rice, stir-fried cabbage and coconut.

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.

Mung Dal	\$6.00	Black Eyed Peas	\$6.00
(Serves 2)		(Serves 2)	
Dal Makhani	\$6.00	Brown Garbanzo	\$6.00
(Serves 2) (Contains Butter) Prepared with whole mung beans and		(Serves 2)	
spices.	¢c 00	Masoor Dal	\$6.00
Sambar	\$6.00	(Serves 2) Prepared with mung beans, tomatoes,	, garlic and spices.
(Serves 2) Prepared with lentils in a South Indian tomai	to stew		

cooked with vegetables and spices.

Rasam \$6.00

Rasam \$6.0 (Serves 2) Composed of a tomato based stew with lentils, garlic,

Other Grains

Minimum order of five (5), please. Each dish serves two (2).

Coconut and Black Bean \$7.00 Indian Style Noodle Stir-Fry \$7.00 Couscous (Contains Gluten) (Serves 2) Prepared with vermicelli or rice

(Contains Gluten) (Serves 2) Prepared with couscous and black beans sauteed with coconut and chili peppers and garnished with

cilantro.

cilantro and other spices.

Quinoa Stir-Fry \$8.00

(Contains Gluten) (Serves 2) Prepared with quinoa and seasonal vegetables stir-fried with spices and soy sauce.

(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.

dlis \$8.00

(Serves 2) (4 Pieces) Composed of steamed cakes prepared from rice and lentils.

SIDES

Vegetables

Minimum order of five (5), please. Each dish serves two (2).

Potato and Onion	\$8.00	Sauteed Peas and Carrots	\$8.00
(Serves 2) Available sauteed or cooked in a tomato onion based Indian style gravy.		(Serves 2)	
Sauteed Okra	\$8.00	Sauteed Corn	\$8.00
(Serves 2)	\$0.00	(Serves 2)	
Cauliflower	\$8.00	Mixed Vegetables	\$8.00
(Serves 2) Available sauteed or cooked in a tomato onion based Indian style gravy.		(Serves 2) Available sauteed or cooked in a tomato onion based Indian style gravy.	
Eggplant	\$8.00	Cabbage and Coconut Stir-Fry	\$8.00
(Serves 2) Available sauteed or cooked in a tomato onion based Indian style gravy.		(Serves 2) Prepared with cabbage that is stir-fried and garnished with coconut and green chili peppers.	

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 specially ground spices and other seasonings.

Tamarind Rice (Serves 2)	\$8.00	Pepper Rice (Serves 2)	\$8.00
Tomato Rice (Serves 2)	\$8.00	Carrot Rice (Serves 2)	\$8.00
Coconut Rice	\$8.00	Pongal	\$8.00
(Serves 2) Lemon Rice	\$8.00 \$8.00	(Serves 2) Prepared with lentils and rice. Available with or we butter.	
(Serves 2)		Plain Rice Puloa (Serves 2)	\$8.00
Beet Rice (Serves 2)		Jeera Rice	\$8.00

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.

An Indian-style macaroon prepared with coconut and condensed

milk

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.



Order Now



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 Lenox 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!

Features

late night, mexican

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$25



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

Chicken and Steak

\$11.50

Priced per person. Paper products and serving utensils are included. Store requires of increments of 5 people for their hot bar (example order for 10, 15, 20).

Priced per person. Paper products and serving utensils are included. Store requires of 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 of 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

\$9.95

Vegetarian

\$9.95

Chicken

(Per Person) Prepared with rice, black beans and salsa verde.

(Per Person)

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)		Tortilla Soup	\$25.00
Fajita Vegetables	\$20.00	Tortina 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)		Extra Pan of Rice	\$20.00
Seasoned Brown Rice	\$20.00	LAUG F dil OF NICE	\$20.00
(Serves 20)		Corn Taco Shells	\$2.50
Black Beans	\$20.00	10 crunchy taco shells	
(Serves 20)		Soft Taco Shells	\$2.50
Pinto Beans	\$20.00	10 soft taco shells	
(Serves 20)			
Hand Smashed Guacamole	\$7.00		
(Serves 4-6)			
Salsa	\$4.00		
(Serves 4-6)			

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.



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, fried chicken, gourmet sandwiches and traditional Southern sides.

Our house barbeque 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

Have feedback on this menu? Let us know!

Features

american, SWaM

Services

Delivery, Pickup, Dine In

Delivery Area

Areas of Charlottesville, VA Delivery Fee: \$10



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 Pulled Pork Sliders \$32.99

Served with Ranch (Priced per dozen (12).) Comes with assorted sauces

Chicken Tenders \$27.99 Smoked Wings Platter \$26.99

Two dozen (24) chicken fingers served with a dipping sauce. Two dozen (24) smoked wings served with celery and dipping

\$19.99

(Priced per dozen (12).) Ham biscuits served with pear butter.

Mini Ham Biscuits

Fresh Fruit

Each Platter Feeds 25 people.

Fresh Fruit Platter \$54.99

SALAD

Salads

Side Salad - Per Serving \$3.99 Lg. Individual Garden Salad \$10.99

Garden salad with assorted dressings served in a large shareable bowl to accommodate your total guest count. Price is per person

Meal-sized salad.

ENTREES

Signature Barbecue (Pound)

One pound is 3-4 servings.

	One p	oound is 3-4 servings.				
Pulled Pork (By the Pound)	\$13.99	Beef Brisket	\$19.99			
(Priced per pound, minimum four (4) pounds, please. Eacl pound provides four 4-ounce portions.) Served with your cour three (3) sauces. Lexington is a North Carolina-style stakes its flavor from vinegar, Red Hub is made with apples a sweet taste, and South Carolina has that low-country, spmustard taste.	choice of auce that a that lend	Priced Per Pound. Each pound feeds 3-4 people. Include.	s sauces			
		Chicken				
Chicken Pieces (Mixed)	\$2.99	Pulled Barbeque Chicken	\$ 13.99			
Priced per piece. Offered fried or roasted	\$3.49	(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.				
Chicken (Breast Only)						
Priced per piece. Offered fried or roasted.						
Chicken Fingers	\$27.99	Harvest Chicken Salad	\$12.99			
A platter of 24 chicken fingers served with house dipping sauce.		Per Pound. Prepared with chunky chicken. One pound serves 3-4				
Sliders and Biscuit Sandwiches						
	Condiment	condiments are provided on the side.				
Mini Ham Biscuits	\$19.99	Pulled Pork Sliders	\$32.99			
One dozen (12) mini-ham biscuits served with pear butter.		One dozen (12) pulled pork sliders served with sauce on	the side.			
	Entr	ree Packages				
One Entree Combination	\$12.99	Two Entree Combination	\$ 15.99			
Per person. Select an entree to be served with your choice (2) side dishes, creamy slaw, chips, sauces, buns and paper.	(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	Sandwich Bun	\$5.99			
Per Quart. Serves 6-8		Per Dozen.				
Baked Beans	\$9.99	Green Beans	\$9.99			
Per Quart. Our traditional baked beans include meat. A vegetarian option is also available. Serves 6-8		Per Quart.Serves 6-8				
Potato Salad	\$9.99	Four Bean Salad	\$9.99			
Per Quart.Serves 6-8	ψυ.υυ	Per Quart. Cold salad prepared with kidney, garbanzo, green and wax beans.				
Collard Greens	\$9.99	Garden Pasta Salad	\$9.99			
Per Quart.Serves 6-8		Per Quart. Cold pasta salad prepared with fresh vegetables 6-8	. Serves			
Cream Cole Slaw	\$8.99	Sauce	varies			
Per Quart.Serves 6-8			741100			

\$.99

\$7.99

Per dozen. House made and served with dipping sauce.

Per Serving. House-made gourmet potato chips.

Potato Chips

Hush Puppies

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 BBQ Pulled Chicken \$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 chucky chicken in a mayonnaise based dressing. Prepared on your choice of bread.

Italian Hoagie

(Minimum six (6), please.) Prepared with salami, ham, other Italian meats, Provolone cheese, hot peppers and olives on a sub roll.

Red Hub Club

(Minimum six (6), please.) Prepared with turkey, ham, bacon, Cheddar cheese, Swiss cheese, tomato, lettuce, red pepper aioli and your choice of bread.

(Minimum six (6), please.) Prepared on your choice of bread.

Pulled Pork Sandwich \$11.99

(Minimum six (6), please.)

\$143.88 Food and Beverage

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 Harvest Chicken Salad \$8.99

Prepared on a wheat bun. Minimum of 3 of each kind of sandwich. Composed of chucky chicken in a mayonnaise based dressing.

Pulled Pork with Slaw Italian Hoagie \$8.99

(Minimum eight (3), please.) Served on a bun. Pulled pork platters Prepared with salami, ham, other Italian meats, Provolone cheese,

are delivered with the pork hot in a pan, and the bun on the side peppers and olives on a sub roll.

Veggie Wrap \$8.99

DESSERT

Cookies

Gourmet Cookie Trav \$19.99 Southern Sweets Tray \$29.99

Assorted Cookies. 25 count

(25 pieces) - Bakers assortment of cookies, pecan pie brownies, lemon cakes, etc.

Peach Cobbler

Peach Cobbler \$45.00

House made seasonal cobbler. 15-20 servings (1/2 pan)

BEVERAGES

	Offere	ed in 12-ounce cans.	
Pepsi	\$1.25	Dr. Pepper	\$1.25
Each		Each	
Diet Pepsi	\$1.25	Sierra Mist	\$1.25
Each		Each	
		Water	
	Offered	in 16.9 ounce bottles.	
Water	\$1.25		
Each			
		Tea	
		Per Gallon	
Sweet Tea	\$6.99	Unsweetened Tea	\$6.99
	L	emonade	
Lemonade	\$6.99		

SERVICE WARE

Service Ware

Per Person. Includes cups if drinks are ordered.

Plates, Napkins, Flatware	\$.50	Plastic Serving Utensils, Tongs	\$.35
Provides plates, napkins and utensils for one person.		& Spoons	
No Service Ware Needed	varies	Cost is for 1 item.	
		Bag of Ice	\$2.99

One Gallon

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	Priced per server, per hour. May only be ordere	ed if in addition to
service area and breakdown.		``Catering Staff`` item, above.	





Order Now



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) 974-7818 alt. phone: (434) 996-7818 alt. fax: (434) 974-7813

Hours M-Th: 11:30am to 10pm F-Sa: 11am to 10:30pm 10:30am to 9pm

Feature

american

Services Delivery, Pickup

Special Charges Service Fee: 8% charge. All orders.

Delivery Area

Areas of Charlottesville, VA



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 fresh 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

\$9.00

Fries

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 manis sauce.

Buffalo-Style Gulf Shrimp

varies

(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 miso 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 \$16.00 Steamed Large Gulf Shrimp Mussels

Prepared with your choice garlic butter or a sambal cream sauce with crostini.

Fresh Steamed or Raw Oysters varies

Offered in two serving sizes - half dozen (1/2-doz) and one dozen (1-doz). Served with cocktail sauce, horseradish and lemon.

\$12.00 Roasted Oysters on the Half Shell

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.

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 Soup of the Day varies varies

Includes a cream based crab soup with a hint of sherry.

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 Crisp Caesar Salad varies varies

Prepared with mixed greens, cucumber, crumbled feta cheese, grape tomatoes, red onions, green olives and toasted almonds.

Caprese Salad

Prepared with mixed greens, bocconcini mozzarella cheese, basilgarlic tomato concasse, red onion, Parmesan cheese and balsamic glaze.

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

\$10.00

Biscuits

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

88.00

Includes two (2) eggs cooked to your liking and served with hash browns, smoked bacon and a biscuit.

(5-Oz) Certified Angus Steak

\$16.00

and Eggs

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

612.0

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 1850'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-Oz) 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.

Hash Browns

Sandwiches

Rajun Cajun Chicken Breast	\$10.00	River Grill Crab Cake Sandwich	\$11.00
	ncludes Cajun seasoned chicken with smoked bacon, pepper-Jack heese, red onion and Sriracha mayonnaise on a toasted brioche un.		e, lettuce and
		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
Cup of Sausage Gravy \$4.00		Prepared any style.	
oup or outdays of any	\$1.00	Two Biscuits	\$2.00
Four Slices of Bacon	\$3.00	French Fries	\$3.00
			40.00

\$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

N.Y. Strip Steak

\$28.00

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.

Center Cut Sirloin Steak

vario

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

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.

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

varios

Chipotle Pork Tenderloin

\$21.00

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.

(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, seared 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 Turk on the River

\$29.00

Topped with Cajun spiced remoulade and fresh pico de gallo. Served with jasmine rice and grilled asparagus.

Sea Scallops Au Gratin with

\$26.00

Crab

Includes succulent scallops over jasmine rice with crab, set in a rich chardonnay butter sauce. Served with grilled asparagus.

shiitakes and crispy onion straws, seared sea scallops drizzled with

Includes a center cut sirloin with a burgundy wine reduction,

white truffle oil, creamy potatoes and 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 tipped 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.

Miso Glazed Atlantic Salmon

Southern Fried Catfish Dinner

\$21.00

\$18.00

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

\$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 Etouffe

\$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

varie

Portabello Mushroom Ravioli

\$20.00

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. 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

\$19.0

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 pepper-Jack 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	Black Bean Chili	\$4.00
Creamy Potatoes	\$3.00	Grilled Asparagus	\$4.00
Mustard Seed Slaw	\$3.00	Black Beans	\$3.00
Herb Jasmine Rice	\$3.00	Stone Ground Grit Cake	\$3.00
French Fries	\$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.

Available Monday through Saturday from 11:00 a.m.	untii 2:30 p.m	n. Served with your choice of side dish as well as your choice	of a bread substitu	
Classic Grilled Chicken Breast	\$10.00	Country Ham and Grilled	\$13.00	
Topped with Swiss cheese, smoked bacon, lettuce, tomato, red		Chicken		
onion and mayonnaise on ciabatta bread.		Prepared with plump chicken breast topped with country ham,		
Rajun Cajun Chicken Breast	\$10.00	gouda cheese, lettuce, tomato and honey-pecan mayon, ciabatta bread.	in mayonnaise on	
Prepared with Cajun seasoned chicken with smoked bacon pepper-Jack cheese, red onion, and Sriracha mayonnaise		Southern Fried Chicken Tender	\$11.00	
toasted brioche bun.	017 G	Sub	*******	
Chicken or Pork Burrito	\$11.00	Tossed in your choice of our chipotle BBQ sauce or Red		
Prepared with chicken, peppers and onions. Served with beans, rice, mixed cheese, fresh salsa and sour cream.	lack	Cheddar cheese, smoked bacon, lettuce, tomato, red on Sriracha mayonnaise.	nion and	
Grilled Diion Chicken Salad	\$9.00	Grilled Chicken Caprese	\$11.00	

Grilled Dijon Chicken Salad \$9.00

Prepared with red onions, lettuce, tomato and mayonnaise on herb focaccia.

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

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 \$11.00

Reuben

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 \$11.00 Sirloin

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 herb 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 Filet \$12.0

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 ooo wee, 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 ooo wee, 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 ale 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 a bread substitution.

Chili Slaw Burger on Texas	\$11.00	Rhett's Patty Melt	\$10.00

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) \$9.00

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.

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

\$10.00

A C'Ville 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 river salad as well as your choice of bread.

Dijon Chicken Salad	\$8.00	Turkey and Provolone	\$8.00
Hot Corned Beef	\$8.00	Whole BLT	\$8.00
Provolone	\$8.00	Whole Grilled Cheese	\$8.00
Ham and Swiss	\$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.



Order Now





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.

1400 Wertland Street Charlottesville, VA 22903

phone: (434) 465-2811

Hours

Every Day: 10am to 9pm

(minimum for delivery \$50)

Features american, Zero Waste

Services Delivery



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

Spread - The Standard

Tamari

\$10.00

Spread - Classic

\$8.50

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

a finishing touch of Lemon, or Lime Spread - Classic Works 100%

\$10.00

\$100.00

\$100.00

Plant

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 Jalepanos, Feta, Parmesan & Goat Cheese - top it off with Cilantro Lime, Pesto Vinaigrette, Caesar dressings - add a finishing touch of Sriracha, Lemon or Lime

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

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

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)

Mayweather

from the grill.

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.

Roots Bowl \$100.00

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 and

chicken from the grill. Add zing with a splash of red wine vinegar!

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!

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

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 Pesto Caesar

\$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 arill.

Corner Cobb \$100.00 Mad Bowl \$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!

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 Mayweather \$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.

Tamari \$10.00 Roots Bowl \$10.00

A primary base of brown rice and kale, served with roasted broccoli, red onion, purple cabbage, pickled jalepenos, and toasted almonds. Prepared with miso-ginger dressing and red chili miso tofu from the grill.

The Southern \$10.00 Pesto Caesar \$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 arill

Corner Cobb \$10.00 Mad Bowl \$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.

El Jefe \$10.00 The Balboa \$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!

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.

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

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. Add

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!

zing with a splash of red wine vinegar!

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

0 1 116 11 16 0 11 16

Bottled Water	\$1.00	Spindrift Half & Half	\$2.00
		Lightly sparkling Half / Half Iced Tea / Lemonade	
Sparkling Lemon Water	\$1.50		

Sparkling Lemon Water \$1.50 Spindrift Raspberry Lime \$2.00

Sweets

Brownies! \$.75

A mix of three different, soft brownies!

...

SERVICE WARE

Service Ware

We NEED Service Ware varies Extra Bowl Lids \$.35

Included - Small Bowls: forks, napkins / Large Bowls & Spread: forks, napkins, bowls, a few lids, serving utensils

Please specify how many

* We DO NOT Need Service varies

Ware



Order Now



SWaM

Standard lead time is 7 days notice for catering.

Our menus vary with the types of events you request. **We offer full service catering**. Each menu can be customized for budgetary and dietary restrictions. We price the food per person with additional charges for labor, rentals, tenting, venue and any other applicable fees or charges.

Please call us to make your event perfect.

1701 Allied Street, Suite E Charlottesville, VA 22903

phone: (434) 245-1231

Hours

Every Day: 24 hours

Have feedback on this menu? Let us know!

american, french, international, italian, mediterranean, SWaM

Services Delivery

Delivery Area Areas of Charlottesville, VA



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 varies

Entree - Fillet of Beef Steak

varies

First Course - Crab Salad

varies

Crab salad prepared with cilantro cream, rocket greens, grape tomatoes and champagne vinaigrette.

Includes fillet of beef steak topped with artichoke heart and bearnaise sauce. Served with creamy garlic mashed potatoes, sugar snap pea pods and pearl onions, and glazed baby carrots.

Dessert - Baba au Rhum with

varies

Creme Chantilly

SERVICE WARE

Service Ware

No Service Ware Needed

varies



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SWaM

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 kebobs and falafel, freshly prepared vegetarian side 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

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 alt. fax: (434) 295-8592

Hours

M-Sa: 11am to 9pm 12pm to 9pm Su:

Holidays

2/12/2020: closed2/13/2020: closed2/21/2020: closed2/28/2020: closed

Features

international, mediterranean, SAME DAY, SWaM

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA \$25



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	Falafel Kebob	\$9.95
Chicken Breast Kebob	\$9.95	House-Made Lamb Kibbeh	\$9.95
Prepared with fresh herbs.		Pork Loin with African Spices	\$9.95
Lamb Kebob	\$9.95	Fork Loni with African Spices	\$3.33
Prepared in a rosemary herb rub.			
Mixed Vegetable Kebobs (2)	\$9.95		
Prepared with basil oil.			
Shrimp Kebob	\$9.95		
December of with James and saction			

Prepared with lemon and garlic.

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.

Family-Style Sides varies

EXTRAS AND A LA CARTE

Kebobs

Beef Sirloin Kebob Skewers	\$3.50	Mixed Vegetable Kebobs (2	\$3.50
4-Oz. size Prepared with a chili spice.		Skewers)	
Chicken Breast Kebob Skewers	\$3.50	4-Oz. size Prepared with basil oil.	
4-Oz. sizes. Prepared with fresh herbs.		Shrimp Kebob Skewers	\$4.50
House Made Lamb Kibbeh	\$3.50	4-Oz. sizes Prepared with lemon and garlic.	
4-Oz. size House-made Middle-Eastern style sausage, with nuts and fresh herbs.	n pine	Pork Loin With African Spices	\$3.50
Lamb Kebob Skewers	\$4.50	Falafel	\$3.50
4-Oz. sizes. Prepared in a rosemary herb rub.		Four (4) pieces per order.	

Falafel

Crispy Falafel \$10.50

One dozen (12) pieces. Composed of spiced chick peas, cracked wheat and pine nut fritters.

SIDES

Sides

Priced per quart.

Qt. Chilled Sesame Green Beans	\$11.50	Qt. Chilled Marinated Grilled Veggie Salad	\$9.25	
		(Priced per quart.) Prepared with squash, peppers, onions a eggplant. Grilled with olive oil and fresh basil.	ind	
Qt. Herbed Basmati Rice	\$6.25	Qt. Tabouleh	\$9.25	
Quart Hummus	\$11.50	(Priced per quart.) Prepared with cracked wheat, parsley an cucumber salad	d	
A delicious puree composed of chick peas, olive oil, lemor and sesame. per quart.	n, garlic		\$19.95	
Qt. Roasted Eggplant Salad	\$11.50	Prepared with Romaine lettuce, cucumbers, grape tomatoes, carrots, grilled onions, pita croutons and sesame-lemon vinaigrette.		
Prepared with onions, lemon and fresh mint. Served chille	d.			
Qt. Cucumber Tomato and Red	\$9.25	Flatbread	\$1.25	
Onion Salad	,	4 Wedges		
(Priced per quart.) Prepared in olive oil, red wine vinegar a	and	House Salad (for 20 people)	\$38.45	
oregano.		Prepared with Romaine lettuce, cucumbers, grape tomatoes carrots, grilled onions, pita croutons and sesame-lemon vina		
	Additional Homemade Sauces			

All sauces are included in the price of family meals and Kebobs. These are for ordering extra.

Creamy Cilantro-Lime Sauce	varies	Fire-Roasted Red Pepper Sauce	varies
Cucumber-Yogurt Sauce	varies	Sesame-Lemon Vinaigrette	varies
		Sauce	

DESSERTS

Desserts

Each.

Baklava	\$1.75	Chocolate Chip Cookies	\$1.75
Brownies	\$1.75	Oatmeal Raisin Cookies	\$1.75

BEVERAGES

Bottled and Canned Beverages

Water	\$1.75	Diet Coke	\$1.25
12-Oz. bottle		12-Oz. can	
Coke	\$1.25	San Pelegrino	\$2.25
12-Oz. can		Honest Tea	\$2.25
Coke Zero	\$1.25	Hollest lea	JE.EJ
12-Oz. can			
	Beverag	es by the Gallon	
	C	ups are included.	
Fresh-Squeezed Limeade	\$9.95	Sweet Tea	\$9.95
Mango Lemonade	\$9.95	Unsweetened Tea	\$9.95

SERVICE WARE

Service Ware

Paper Products	varies	No Service Ware Needed	varies
Paper products are included.			



Order Now







Standard lead time is 1 hour notice for catering.

Take It Away Sandwich Shop has been serving the University community for more

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

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) 295-1899

Hours

Every Day: 10am to 6pm

Features

american, SAME DAY, SWaM, Zero Waste

Services Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$8.50



SOUP AND SALADS

Leafy Salads

Salads purchased per pound are delivered in a serving bowl. All orders come with plates, napkins, utensils

Tossed Garden Salad varies Chef Salad \$5.86

This salad is available in an individual or per pound (large family style bowl)option. Prepared with heart of Romaine, tomatoes, cucumber, shredded carrots and yellow peppers.

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.

Michigan Salad varies

This salad is available in an individual (1-Pint) or per pound option. Prepared with mixed greens, dried cherries, walnuts, red onions, blue cheese, cherry tomatoes and strips of grilled chicken. Served with your choice of dressing.

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.

Priced per pound.

Chicken Salad

and scallions

Tri-Color Pasta Salad \$7.04 Red Pepper Hummus \$7.04

(Priced per pound.) Prepared with tri-color rotini, black olives, feta cheese, cherry tomatoes and vinaigrette dressing.

Technicolor Tuna \$8.59 \$7.56

Pesto Tortellini

Priced per pound. A mayonnaise tuna salad with celery, red onion

Priced per pound. Prepared with cheese filled tortellini and green basil pesto sauce

and red peppers.

\$8.59

Curried Chicken Salad \$9.69

Priced per pound. A mayonnaise based chicken salad with celery

Priced per pound. A mayonnaise based chicken salad with

scallions, celery and golden raisins.

\$7.56 Lentil Bean Salad

Priced per pound.

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.

Fresh Fruit Salad

Priced per pound. Prepared with a variety of fruits that may include cantaloupe, pineapples, grapes, honeydew and strawberries.

Legendary House Dressing

A cream base prepared with herbs, spices and whole grain mustard. This dressing is the house specialty.

Pint \$3.98 \$15.99

23-Ounce jar.

Half-Pint \$2.59

Soups

\$3.49 Soup du Jour

This offering changes regularly so please call to see what is available. Please use the ``Special Instructions`` area to specify your choice.

Breads

Bread Ends \$.75 Bread Tray with Legendary \$19.05

House Dressing

Freshly Baked French Loaf \$4.00

Advance Order Salads

These salads are available with 48 hours notice. Price varies per pound.

Mimi's Macaroni Salad	\$6.50	Sesame Noodles	\$7.56
Priced per pound. Mayonnaise based macaroni salad with tomatoes, green olives, red onions and Spanish olives.	1	Priced per pound.	
	ėn ca	Orzo and Cherry Tomatoes	\$6.43
Greek Tomato	\$8.63	Priced per pound.	
Priced per pound. Prepared with Greek tomatoes, mixed vegetables, Kalamata olives, feta cheese and vinaigrette (dressing.	Tomato and Basil Couscous	\$7.04
Creamy Potato	\$6.50	Priced per pound.	
Priced per pound. Mayonnaise based red potato salad wit			\$5.43
onions and parsley.		Priced per pound.	
Red Rice and Couscous	\$8.63	Straubarn, and Bluabarrian	¢0.00
Priced per pound.		Strawberry and Blueberries	\$8.63
Tabouli	\$7.04	Priced per pound.	
Priced per pound.			
Sun-Dried Tomato Penne	\$7.56		
Priced per pound.			

SANDWICHES

Sandwich Platter

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 Asiago, Cheddar, Edam, Havarti, provolone and Swiss and containers of cucumber, sprouts and arugula for an additional charge.

Assorted Sandwiches	\$6.33	Add Cucumbers	\$3.32
To meet your needs our platters come arranged with sandwiches		Priced per container. Each container serves 6-10.	
chicken, pastrami turkey and a vegetarian option. If you v	repared with roast beef, turkey, smoked turkey, baked ham, sliced hicken, pastrami turkey and a vegetarian option. If you wish to pecify meat or a vegetarian options please use the ``Special nstructions`` area for this item to specify your choices.		\$3.32
Instructions`` area for this item to specify your choices.			
Add Arugula	\$3.32	Hummus(Pint)	\$6.92
Priced per container. Each container serves 6-10.	riced per container. Each container serves 6-10.		
Add Sprouts	\$3.32		
5			

Priced per container. Each container serves 6-10.

Box Lunch

Priced per person, minimum of six (6) please.

Box Lunch \$11.05

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 ``Special Instructions`` area to specify your cheese choice. Gluten free options are available upon request.

Chips

Chips (2 ounce bag) Assorted Flavors Dirty Brand	\$1.27	Route 11 Chips(2oz bags)	\$1.59
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	Eventhing Cookie	\$1.50
Assorted Cookies	\$1.50	Everything Cookie	\$1.50
D	A4.50	Our best-selling cookie.	
Peanut Butter Cookie	\$1.50	Brownies	\$1.86
Oatmeal Raisin Cookie	\$1.50		
		Blondies	\$1.86
Oreo	\$1.50	_	
		Lemon Bar	\$2.66
Heath Bar	\$1.50		
		Sugar Cookie	\$1.50
Chocolate Chip Cookie	\$1.50		

Cookie Platters

Assorted Cookie Platter \$1.50

BEVERAGES

		Soda		
	Served in 12-oz cans.			
Coke	\$1.10	Sprite	\$1.10	
Each.		Each.		
Diet Coke	\$1.10	Sun Drop Citrus Soda	\$1.11	
Each.		Bottle Water	¢4.40	
Coke Zero	\$1.10	Dottie water	\$1.10	
Each.				
	Stewart's	Fountain Classics		
	Ser	rved in 12-oz bottles.		
Orange	\$1.50			
		Water		
Smart Water	\$1.85	Bottled Water	\$1.10	
Served in a 20-oz bottle.		Carataga Caarkling	\$1.60	
San Pellegrino	\$2.19	Saratoga Sparkling	\$1.00	
16.9-oz bottles need bottle opener		San Pelligrino Cans	\$1.65	
Dasani	\$1.50	Flavored orange, grapefruit, lemon or blood orange		
		tamin Water		
	Ser	rved in 20-oz bottles.		
Tropical Citrus	\$1.99	Fruit Punch	\$1.99	
Orange Orange	\$1.99	Klwi-Strawberry	\$1.99	

\$1.99

Dragon Fruit

Honest Tea

Served in 16.9-oz bottles.

Peach White Tea	\$2.50	Honey Green Tea	\$2.50	
Half Tea Half Lemonade	\$2.50			
		Snapple		
	Serve	ed in 16.9-oz bottles.		
Lemon Iced Tea	\$2.35	Diet Peach Tea	\$2.35	
Diet Lemon Iced Tea	\$2.35	Raspberry Tea	\$2.35	
Green Tea	\$2.35	Diet Raspberry Tea	\$2.35	
Peach Tea	\$2.35	Kiwi Strawberry	\$2.35	
Minute Maid Served in 15.2-oz bottles.				
Orange	\$1.99	Apple	\$1.99	
	Go	ld Peak Tea		
Gold Peak Unsweet Tea	\$2.15	Gold Peak Peach Tea	\$2.15	
Gold Peak Diet Tea	\$2.15	Gold Peak Green Tea (sweet)	\$2.15	
Gold Peak Sweet Tea	\$2.15			
	SER	VICE WARE		
	Se	rvice Ware		

varies

No Service Ware Needed

varies

Paper Products

Paper products are included free of charge.



Order Now





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

Features

american, SAME DAY

Delivery, Pickup, Dine In

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$75



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.

The Exchange

\$13.00

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.

QX Traditional \$13.50

Includes hickory-smoked pulled pork BBQ and pulled chicken BBQ plus your choice of three house-made side dishes. Accompanied by rolls, combread 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.

The Whistlestop \$14.50

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.

East of Texas \$17.50

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.

The Hilltopper

\$15.75

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, combread 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.

Austin City Limits

\$14.75

Includes hickory-smoked pulled pork BBQ and Texas-style beef brisket plus your choice of three house-made side dishes. Accompanied by rolls, combread 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.

Colonel Bacon's BBQ

\$18.00

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.

The Freight Train

\$19.00

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, combread 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.

BEVERAGES

Beverages

(Priced per person, minimum 25 please.)

Beverage Service

\$2.50

Includes brewed sweet tea, unsweet tea, and lemonade.

SERVICE WARE

Service Ware

(Priced per person, minimum 25 please.)

Paper Products

\$1.75

No Service Ware Needed

varies

Priced per person. Includes plates, plastic ware, napkins and wet naps.

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





Order Now



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 Dickau at BlueRidgeSales@comcast.net with any questions.

8315 Seminole Trail Ruckersville, VA 22968

phone: (434) 985-3633 fax: (434) 990-9175 alt. phone: (434) 960-4273

Hours

Every Day: 24 hours

Features

american, italian

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$75



STARTERS

Starters

Priced per person, minimum or fifteen (15) unless otherwise noted, please.

Blue Ridge Crab Dip	\$3.99	Domestic Cheese Tray with	\$2.95
(Per Person) Served with French bread rounds.		Fruit Garnish and Crackers	
Spinach and Artichoke Dip	\$1.50	Priced per person.	
(Per Person) Served with French bread rounds.		Vegetable Tray with Ranch Dip	\$1.49
Wild Ridge Wings Party Pack	\$89.99	Priced per person.	
(96 Pieces) Composed of four (4) flavors of chicken wings served with ranch and blue cheese dips and celery sticks.		Fruit Tray with Yogurt Dip	\$2.49
		Priced per person.	
Bacon and Cheddar Potato	\$25.49	Mini Crab Cakes with Tartar	\$225.00
Skins Tray		Sauce	
(21 Pieces)		(100 Pieces)	
Virginia Ham Rolls with Honey	varies	Sweet and Sour Meathalls	\$75.00
Mustard Sauce		(200 Pieces, Serves 75) Composed or meatballs served in sauce.	
Available in two sizes, a full order consisting of 96 pieces	s or a half-	(200 Fieces, Gerres Faj Composed of Meadalis Se	rveu III sauce.

order.

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	Pulled Pork Barbeque	\$9.95
(Per Person)		(Per Person) Tender pork meat served in sauce.	
Southern Fried Chicken	\$9.95	Slow Cooked Barbeque Ribs	\$12.95
(Per Person) Includes equal amounts of dark and white including wings.	e meat	(Per Person, 2 Pieces) Composed of St. Louis- style sauce.	pork ribs with
Lemon-Pepper Grilled Chicken	\$11.95	Grilled Chicken Pasta	\$9.95
Breast		Primavera	
(Per Person)		(Per Person)	
Grilled Chicken Blue Ridge	\$11.95	Grilled Chicken Pasta Alfredo	\$9.95
(Per Person) Served with country ham cream sauce.		(Per Person)	
Pasta Chicken Blue Ridge	\$9.95	Beef and Sausage Lasagna	\$11.95
(Per Person)		(Per Person)	
Oven Roasted Beef	\$11.95	Vegetarian Lasagna	\$9.95
(Per Person) Served au jus.		(Per Person)	
Tender Beef Tips	\$9.95	Italian Stuffed Shells	\$9.95
(Per Person) Served with mushroom sauce.		(Per Person)	
Grilled London Broil	\$11.95	Vegetable Pasta Primavera	\$9.95
(Per Person) Served with mushroom sauce.		(Per Person)	
Roasted Pork Loin	\$9.95	Vegetable Pasta Alfredo	\$9.95
(Per Person) Served with mustard sauce.		(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

(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, chips and your choice of salad. All paper products are included.

Build Your Own Sandwich Bar

\$7.95

\$10.95

(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

\$1.99

Assorted Cookies

\$1.09

Tray

(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.

(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

\$2.25

Cobbler

(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

Paper Products \$1.50 No Service Ware Needed varies

(Per Person) Includes plates, utensils, napkins and cups.

Disposable Tablecloths \$2.00

(Each)

Chafing Dish

Wire Chafer \$10.00

(Each) Includes fuel and water pan.



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.

1966 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)

Features

american, italian, pizza, SAME DAY

Services Delivery, Pickup, Dine In



APPETIZERS

Appetizers

Calamari Fritter \$8.50 Chicken Wings varies

Lightly breaded and fried calamari served with marinara.

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. Fresh Mozzarella \$7.99

Slices of fresh mozzarella and tomatoes drizzled with olive oil, French Fries

balsamic vinegar and fresh basil.

\$2.75

Mozzarella Cheese Sticks \$7.99

Lightly breaded and served with homemade marinara.

Catering Appetizers

Offered in two sizes. The small served eight to ten (8-10) and the large serves (18-20).

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 \$9.99 Signature Salad

Mixed greens topped with feta cheese, black olives, croutons, and creamy Greek dressing.

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 served eight to ten (8-10) and the large serves (18-20).

Greek Salad Kale Salad varies varies

Mixed greens topped with feta cheese, black olives, croutons, and

creamy Greek dressing. 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 varies

Prepared with pizza sauce, pepperoni, ham, Italian sliced sausage, onions, red peppers, mushrooms, bacon and mozzarella cheese.

Roasted Pig varies

Prepared with pizza sauce, pepperoni, bacon, sliced Italian sausage, ham and mozzarella cheese.

The Deluxe varies

Prepared with pizza sauce, pepperoni, sliced Italian sausage, mushrooms, onions, roasted red peppers and mozzarella cheese.

Daddy's Boy varies

Prepared with pizza sauce, pepperoni, mozzarella, Parmesan, Swiss and Cheddar cheeses.

The Big Deal varies

Prepared with pizza sauce, pepperoni, roasted red peppers, onions, sliced Italian sausage, tomatoes, black olives and mozzarella cheese

Fitz's Fancy varies

Prepared with picotta sauce base, tomatoes, bacon, garlic and Cheddar and mozzarella cheeses.

Tui Tonga varies

Prepared with a ranch base, grilled chicken, pineapple, bacon and Cheddar cheese

Cathy's Special varies

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 varies

Prepared with pizza sauce, artichokes, sun-dried tomatoes, minced garlic, fresh basil and mozzarella cheese.

Julia's Special varies

Prepared with a basil pesto base, ricotta, spinach, garlic, broccoli and mozzarella cheese.

Otranto varies

Prepared with a basil pesto base, fresh mozzarella cheese, fresh basil, tomatoes and fresh garlic.

White Pizza varies

Prepared with olive oil and garlic, mozzarella cheese, ricotta,

Margarita varies

Prepared with pizza sauce, garlic, oregano, basil, Parmesan cheese, olive oil and mozzarella cheese.

Big Cheese varies

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

varies

varies

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

varies

\$11.99

varies

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.

and mozzarella cheese.

Spring Chicken \$11.99 Helen of Troy

Prepared with grilled chicken, ham, basil, ricotta, parmesan and mozzarella cheeses.

Roni Zone \$11.99 Spinach \$10.99

Prepared with pepperoni, mushrooms, onions, ricotta, and Parmesan and mozzarella cheese.

Prepared with fresh spinach, ricotta, Parmesan and mozzarella cheese.

Prepared with fresh spinach, tomatoes, artichokes, basil pesto, feta

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.

Shrimp Scampi

\$14.99

Five (5) jumbo shrimp baked in olive oil and garlic butter, with white

Chicken Parmigiana

\$12.99

Breaded chicken breast topped with marinara and mozzarella cheese. Served with a side of spaghetti.

wine and red pepper flakes. Served over pasta

Chicken Alfredo or Pesto

\$12.99

Grilled chicken breast prepared with sautéed mushrooms and choice of Alfredo sauce or pesto. Served over penne pasta.

Lobster Ravioli

Prepared with creamy Alfredo sauce and grated Parmesan cheese.

Baked Spaghetti

\$9.99

Spaghetti prepared with your choice of marinara or meat sauce. Covered with mozzarella cheese and baked in our brick oven.

Baked Ziti

\$9 99

Ziti prepared with your choice of marinara or meat sauce. Topped with ricotta and mozzarella cheese. Baked in our brick oven.

Baked Lasagna

\$9.99

Prepared with beef, sausage, ricotta and your choice of marinara or meat sauce. Topped with ricotta and mozzarella cheese. Baked in

Cheese Ravioli

\$9.99

Prepared with your choice of marinara, Alfredo sauce or meat sauce

Veal Parmigiana

\$11.99

Breaded and fried veal topped with marinara and mushrooms. Served with a side of spaghetti.

Eggplant Parmigiana

\$9.99

Breaded and fried eggplant covered in marinara sauce and mozzarella cheese. Served with a side of spaghetti.

Spaghetti or Penne

varies

Your choice of spaghetti or penne prepared with marinara, olive oil and garlic, meat sauce, Alfredo sauce, pesto or meatballs.

Catering Entrees

Offered in two sizes. The small served eight to ten (8-10) and the large serves (18-20).

Chicken Parmigiana

Prepared with breaded chicken, our signature marinara sauce and house shredded mozzarella cheese. Baked in our brick oven.

Shrimp Scampi

Prepared with lemon-garlic-herb butter and wine. Served over fettuccine pasta.

Chicken Piccata

varies

Prepared with lightly hand-breaded chicken thighs, lemon juice, white wine, garlic and capers. Served over linguine pasta.

Pasta Albanese

varies

Prepared with beef tenderloin and our signature roasted red pepper marinara. Served over rigatoni pasta.

Baked Ziti

varies

Prepared with penne pasta and in-house made Bolognese sauce. Baked in our brick oven.

Porto Plata

varies

Prepared with scallops, muscles, shrimp, tomatoes, onions, garlic, lemon juice, lemon zest, parsley and white wine. Served over linguine pasta.

Chicken Marsala

varies

Prepared with chicken breast, mushrooms, garlic, cream, Marsala wine, butter and Parmesan cheese.

Eggplant Parmigiana

varies

Prepared with lightly breaded eggplant cutlets, marinara sauce, and Parmesan and mozzarella cheeses.

Pesto Chicken Pasta

Prepared with grilled chicken breast, penne pasta, pesto sauce, half and half and Parmesan cheese.

Penne Pesto

Prepared with pesto sauce, Parmesan cheese and half and half. Served over penne pasta.

Chicken alla Vodka

varies

Prepared with grilled chicken breast, vodka sauce and Parmesan cheese. Served over penne pasta.

Chicken Alfredo

varies

Prepared with homemade Alfredo sauce and grilled chicken breast. Served over penne pasta.

Fettuccine Alfredo

Prepared with homemade Alfredo sauce. Served over penne pasta.

Buffalo Chicken Mac and

Cheese

Brick Oven Mac and Cheese

varies

varies

SIDE DISHES

Side Dishes by the Pan

Offered in two sizes. The small served eight to ten (8-10) and the large serves (18-20).

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.

provolone cheese.

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

Prepared with pesto, green peppers, onion and pepper Jack cheese. Served on grilled ciabatta. You may substitute a sub roll.

Prepared with roasted turkey, bacon, provolone cheese and sliced tomato. Served on grilled ciabatta. You may substitute a sub roll.

Prepared with breaded eggplant, house-made marinara and

Veggie Melt Panini \$7.50

Prepared with zucchini, onion, red pepper, pepper Jack cheese, roasted tomatoes and mushrooms. Served on grilled ciabatta. You may substitute a sub roll.

DESSERT

Desserts

Each

Priced per person.

Tiramisu	\$6.00	Mini Cannoli	\$2.50
Each		Each	
Cheesecake	\$5.00	Brownies	\$4.00

BEVERAGES

Soda

12-Ounce Cans

Coke \$2.50 \$2.50 Pepsi Each

Each

Diet Coke \$2.50 Diet Pepsi \$2.50

Each Each

Sprite \$2.50

Each

Water

Bottled Water \$2.50

Each

Cold Brew Iced Tea varies

Available sweet or unsweetened.

SERVICE WARE

Tea

Service Ware

Disposable Dinnerware varies No Service Ware Needed varies

Disposable dinnerware is included free of charge.

CATERING OUTFIT





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 Slawski, 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 Shebeen is a perfect location for a rehearsal dinner, social gathering or individual dining as well.

221 Carlton Road Suite 8 Charlottesville, VA 22902

phone: (434) 951-4699 alt. phone: (434) 906-2384 alt. fax: (888) 879-1344

Hours Every Day: 8am to 11pm

Features

american, international, italian

Services Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$25



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 Joie de Vivre \$9.00

Prepared with hearts of Romaine lettuce, grape tomatoes, Kalamata olives, feta cheese, red onion, Pepperocini and Greek dressing.

Prepared with mixed greens, candied pecans, chevre, red onion, bell peppers, raisins, baby tomatoes and balsamic vinaigrette.

Caesar \$9.00

Seasonal Salad \$9.00

Hearts of Romaine lettuce, shredded Parmesan cheese and croutons tossed with our house Caesar dressing.

mixed greens, pear, candied nuts, chèvre, baby tomatoes, red onion and balsamic vinaigrette

Spinach \$9.00

Garden Salad \$9.00

Prepared with baby spinach, sliced mushrooms, baby tomatoes, red onion, hard-boiled egg, applewood smoked bacon andhoneypommery mustard.

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 \$10.00

on Milano

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 \$10.00

Ciabatta

Coriander and black pepper crusted beef, aged Cheddar cheese, greens, Roma tomato, shaved 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 \$10.00

Wheat Roll

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	Mixed Bean Salad	\$2.00
Roasted red pepper hummus served with baby carrots.		Prepared with garbanzo, pinto, green beans, peppers, celer red wine vinegar.	y and
Fruit	\$2.00		
Includes seasonal melon, pineapple and grapes.		Broccoli Salad	\$2.00
morado doddonar motori, pirroappio ana grapos.		Prepared with mayonnaise, red onion, baby tomatoes, raisins,	
Greens	\$2.00	Cheddar, toasted almonds and cider vinaigrette.	
Field greens prepared with balsamic 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	\$.50	Eco Set	\$2.50
Diagonalda Cun and Diago	\$1.00	Includes plate, flatware set and cup.	
Disposable Cup and Plate		No Service Ware Needed	varies
Plastic Cup, Plate and Utensils	\$1.50		



Order Now





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, nature's medicine and the foundation of preventative neatin 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 8pm Sa-Su: 8am to 6pm

Feature Zero Waste

Services Delivery

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



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

Clean Green (GF) (VG)



varies

Available in two sizes. Prepared with kale, spinach, cucumber, celery, apple, parsley, ginger and lemon.

Gentle Green GF VG





varies

Available in two sizes. Prepared with kale, spinach, cucumber, grapefruit and apple.

Citrus Fire (GF) (VG)



varies

Prepared with orange, grapefruit, ginger, lemon and cayenne pepper.

Rinse and Re-Beet (GF) (VG)





varies

Available in two sizes. Prepared with beet, carrot, cucumber, celery

Rinse and Refresh (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

Coco Classic (GF) (vG)



\$10.00

(17 Ounces) Prepared with young Thai coconut water and aloe

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

(8.5 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)



varies

Strawberry Shake GF) (VG)



varies

Available in two sizes. Prepared with filtered water, cashews, medjool dates, cinnamon, vanilla bean and pink salt.

Cold Brew Latte (GF) (VG)



varies

Available in two sizes. Prepared with filtered water, cold brew coffee, cashews, medjool dates, cinnamon, vanilla bean and pink salt

Chocolate Shake (GF) (VG)





varies

Available in two sizes. Prepared with filtered water, sprouted almonds, medjool dates, cacao and pink salt.

Cold Brew Mocha Latte (GF) (VG)





varies

Available in two sizes. Prepared with filtered water, cold brew coffee, sprouted almonds, medjool dates and pink salt.

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)





(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.





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Order Now





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

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

Features

american, SAME DAY

Services Delivery, Pickup

Delivery Area Areas of Charlottesville, VA



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!

Beef Tenderloin Crostini	varies	Maryland Crab Dip	varies
Served with horseradish creme fraiche.		Served with house made bread and crackers.	
Tuscan White Bean Bruschetta	varies	Local Goat Cheese Quesadilla	varies
Prepared with shaved Parmesan cheese and truffle oil.		Served with grilled Portobello mushrooms and guacamole.	
Port Wine Poached Pears	varies	Garden Gazpacho in Cucumber	varies
Prepared with Gorgonzola cheese and walnuts.		Cups	
Blackened "Timber Creek	varies	Crimini Mushrooms	varies
Organics" Chicken		Stuffed with blue cheese.	varioo
Prepared with Caesar vinaigrette on Parmesan frico.		Trio of Goat Cheese Balls	varies
Roast Chicken	varies	Includes local goat cheese rolled in toasted pistachio, popp	
Served with avocado salad over a crisp tortilla.		and smoked paprika.	,
Thai Summer Rolls	varies	Marinated Beef Skewers	varies
Prepared with mint, basil and shrimp.		Served with Vietnamese dipping sauce.	
VA Country Ham and Pimento	varies	Smoked Salmon	varies
Cheese		Served with dilled creme fraiche. (May be topped with cavi-	ar.)
Served on local Cheddar cheese biscuits.		Grilled Oysters with Curried	varies
Barbequed Braised ``Ayreshire	varies	Crema	
Farms" Local Short Ribs		Scallons Wranned in VA	varies
Served on crostini with horseradish slaw.		Scallops Wrapped in VA Country Ham	varies
Local Bacon-Wrapped Dates	varies	Prepared with roasted red pepper aioli.	
Tuna Tartar	varies	Creamy Tomato Soup	varies
Prepared with pickled ginger-black sesame aioli on wonton and topped with wasabi tobiko caviar.		Served with mini-Cheddar-bacon grilled cheese sandwiche also be prepared vegetarian.)	
Salmon Cakes	varies	Compressed Watermelon with	varies
Prepared with dilled creme fraiche (may be topped with cau	viar).	Local "Caromont" Goat Cheese	
Crab Cake Sandwich			
Includes miniature crab cakes served open faced on fresh	varies	Parmesan Crisps	varies
bread with house made tartar.	Daneu	Prepared with local goat cheese and currants.	
Shrimp Cocktail	varies	House Made Potato Chips	varies
There is an option to add crab claws for an extra charge.		Served with caramelized onion and truffle "dip".	
Thai Marinated Local ``Timber	varies	Crispy Shrimp	varies
Creek Organics`` Chicken		Served with pickled ginger-black sesame aioli and local ho sambal.	oney
Skewers		Gurrium.	
Served with Vietnamese dipping sauce.			
Deviled Eggs	varies		

Prepared with creme fraiche and caviar.

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 Edamame with Fleur de Sel varies

Spiced Pecans varies Walnuts varies

Tamari Almonds 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 Burrata Cheese varies

Includes sauteed mussels with Spanish chorizo and a white wine, tomato, garlic, paprika and red pepper sauce. Topped with grilled

bread and a garlicky aioli.

Local "Double H Farm" Italian

varies Sausage

Served over creamy polenta with fresh tomato sauce, aged balsamic, and extra virgin olive oil.

Crispy Shrimp varies

Served with pickled ginger-black sesame aioli and local honey sambal with a seaweed salad.

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

Sicilian Meatballls varies

Prepared with local beef and served with arrabbiata sauce.

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 Penne Pasta varies

Prepared with scallions, soy and ginger.

Greek Salad varies

Prepared with local "Caromont Farm" raw goat's milk feta cheese, pepperoncini, heirloom tomatoes, Planet Earth Diversified cucumbers and Kalamata olives.

Local "Planet Earth varies

Diversified" Mixed Greens

Prepared with port wine poached pears, stilton cheese, walnuts, and an aged Sherry vinaigrette.

Locally Grown Mixed Lettuces

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.

Prepared with local "Caromont Farm" raw milk feta, Kalamata olives, roasted red peppers and tossed 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 a 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.

varies Local Cheese Platter

Includes a selection of Virginia's finest artisanal made cheeses. Served with bread, apples, grapes and other seasonal garniture.

Meat and Cheese Platter

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

Pan Seared Duck Breast

varies

varies

Prepared with blood orange gastrique, mashed potatoes, and local braised greens.

Prepared in a pomegranate-horseradish glaze with mashed potatoes and a poppy seed slaw.

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

Rib-eye Steak varies

Served with truffled mashed potatoes, red wine, exotic mushroom

Meatloaf Wrapped in Bacon

varies Grilled New York Strip Steak

sauce and a seasonal vegetable garniture.

Served with a Gorgonzola and artichoke cream sauce. Accompanied by roast garlic and seasonal vegetables.

Prepared with local ground beef, and honey BBQ sauce. Served with mashed potatoes and seasonal vegetables.

Includes beef short ribs braised with red wine and veal stock.

Served with mashed potatoes, glazed carrots and pearl onions.

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.

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"

varies

Berkshire Pork Chop

Prepared chili 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

Sesame Crusted Sushi-Grade

varies

Served with corn salad, Old Bay Hollandaise, and seasonal vegetables.

Tuna Loin

Served with a balsamic teriyaki sauce, rice pilaf and a citrus slaw.

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

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

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - thanks!

Truffled Mushroom Ragout

varies

Black Truffle Macaroni and

varies

Prepared with extra virgin olive oil and Parmesan cheese. Served with fresh house made fettucini.

Cheese

Prepared with macaroni and shaved black truffles tossed with a creamy local Cheddar cheese sauce and topped with Parmesan

Seasonal Vegetable Pasta

Served with a white wine cream sauce and fresh house made fettuccini.

PLATED MENUS

Plated 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

Sesame Crusted Organic

varies

Includes a Local cheese platter, crispy shrimp with pickled gingerblack sesame aioli and local honey sambal, local mushrooms on rosemary skewers and creamy tomato soup with mini-Cheddarbacon grilled cheese sandwiches.

Scottish Salmon

Prepared with soy-truffle Hollandaise, steamed rice and an arugula and seaweed salad.

Goat Cheese Served Plated

varies

Local Stuffed Squash

varies

Prepared with pistachio crusted Local "CaroMont" goat cheese, seasonal fresh fruit, local mixed lettuces, and a pomegranate

Stuffed with quinoa, dried cherries, toasted almonds, "Caromott" goat cheese. Served with a fresh tomato sauce and braised greens.

Assorted Fruit Cobblers

varies

Served with homemade vanilla ice cream.

Bacon Wrapped Beef Tenderloin

varies

Filet

Salad

Prepared with a horseradish-artichoke bechamel crumbled blue cheese, bacon spiked mashed potatoes and seasonal vegetables.

Plated 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

molasses vinaigrette.

varies

Mustard and Fennel Seed varies

Includes a Local cheese and antipasto platter, Thai summer rolls

Salmon

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).

Prepared with a garden herb creme fraiche. Served with roast fingerling potatoes and local asparagus.

60 Mile Preset Plated Salad

varies

Seasonal Salad made with the freshest seasonal ingredients sourced within sixty miles of the restaurant with a Virginia vinegar works vinaigrette.

Truffled Mushroom Ragout

Encrusted Organic Scottish

varies

New York Strip Steak with a varies Black Truffle Bearnaise

Served with rosemary garlic mashed potatoes and local asparagus.

Prepared with Local "AM Fog" oyster mushrooms, shitake mushrooms, crimini mushrooms, white truffle oil and Parmesan tossed in fettuccine.

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 varies

Includes Local goat cheese quesadilla with grilled Portobello mushrooms and guacamole, local bacon-wrapped dates, and local vegetable crudites with a flavorful trio of dipping sauces.

Preset Plated 60 Mile Salad varies

Seasonal salad prepared with the freshest local ingredients within 60 miles of the restaurant.

Local "Buffalo Creek Beef" Beef varies Short Ribs

Braised with red wine and veal stock. Served with mashed potatoes, glazed carrots and pearl onions.

Local "Timbercreek Organics" varies

Half Chicken

Prepared in a pomegranate-horseradish glaze. Served with mashed potatoes and a poppy seed slaw.

Local Stuffed Squash (or varies Zucchini)

Prepared with quinoa, dried cherries, toasted almonds and "Caromont" goat cheese. Served with a fresh tomato sauce and braised greens

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 varies

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.

Preset Plated Soup varies

Local "Planet Earth Diversified" mixed greens with port wine poached pears, Stilton cheese, walnuts, and an aged sherry vinaigrette.

Local Butternut Squash Soup varies

Served with VA apple brandy creme fraiche

House Made Bread with Herb varies

Butter

Local "Rag Mountain" Trout

Roasted with citrus and herbs with a white wine citrus sauce. Served with roasted fingerling potatoes and Local braised greens.

Beef Tenderloin with a Local varies

Mushroom and Red Wine Sauce

Served with rosemary garlic mashed potatoes and green beans.

House Made Fettuccine

Prepared with local spinach, Kalamata olives and capers tossed in a white wine cream sauce.

Sundae Bar varies

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 frico with Local goat cheese and dried currantsand bruschetta station with assorted toppings.

Family-Style Salad varies

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 varies

Prepared with a Gorgonzola and artichoke 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.

Local Stuffed Acorn Squash varies

Stuffed with quinoa, dried cherries, toasted almonds, and "Caromont" goat cheese. Served with baby carrots, local braised greens and a fresh tomato sauce, basil oil, and balsamic drizzle.

Mini-Cupcakes from Sweet

varies

varies

Haus

Provided by the Local.

Best Key Lime Pie on the Planet

varies

Key lime pies provided by the Local.

Blackberry Cobbler varies

Prepared with housemade ice cream and whip cream.

Coffee Bar varies

Chicken and Waffle Bites varies

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 varies

Empanada

Prepared with lime crema and Local greens in cilantro mojo vinaigrette.

Second Course - Beef varies

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

varies

varies

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

varies

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 varies

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, endive spears with spiced pecans and goat cheese, and Thai marinated Local "Timber Creek Organics" chicken skewers with coconut-peanut dippina 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 varies 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 Sauteed Gulf varies Shrimp

Served with onions, peppers and garlic over Virginia grits.

Truffled Mac-n-Cheese varies

Macaroni

varies

Tossed with a creamy Local Cheddar cheese sauce and topped with Parmesan cheese

Ginger and Garlic Green Beans

Roasted Fingerling Potatoes

varies

varies

BUFFET

Lunch Buffets

Priced per person.

Lunch Buffet \$12.00 Italian Lunch \$20.00

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 \$15.00

Includes fresh baked assorted sandwich breads, assorted cold cuts, assorted vegetable toppings suitable for sandwiches or salad, mixed baby greens, Romaine 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.

Includes lasagna Bolognese, penne pasta with fresh tomato-basil sauce, wilted spinach and roast 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" varies

Chicken

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 Caesar 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 lettuces and a pomegranate molasses vinaigrette.

Black and White Sesame Seed varies

Encrusted Organic Scottish

Salmon

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"

varies

Chicken

Prepared with a pomegranate-horseradish glaze.

Black Truffle Mac-n-Cheese

varies

Macaroni

Shaved black truffles tossed with a creamy local Cheddar cheese sauce and topped with Parmesan cheese.

Local Asparagus with Sea Salt,

varies

Butter and Fresh Herbs

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	Roasted Root Vegetable Medley	varies
Includes a Local cheeseboard with assorted or crispy shrimp in a black sesame-ginger aioli sambal, butternut squash soup shooters with fraiche and BBQ braised "Ayreshire Farms" Locostini with horseradish slaw.	and Local honey apple brandy creme	Roasted Fingerling Potatoes Prepared with fresh garden herbs.	varies
Pre-Set Plated Salad	varies	Cornbread with Herb Butter	varies
Local "Planet Earth Diversified" mixed greens wine poached pears, Stilton cheese, walnuts, vinaigrette.		House Made Blackberry or Peach Cobblers	varies
Local "Buffalo Creek" Beef Short Ribs Braised in a red wine and veal stock.	varies	The Local's House Made Ice Cream	varies
Mustard and Fennel Seed Organic Scottish Salmon Prepared with a garden herb creme fraiche.	varies		
Dry Rubbed Local "Timbercreek Organics" Chicken	varies		

Smoked over Virginia hickory.

Local "Rag Mountain" Trout

Roasted with citrus and herbs with a white wine citrus sauce.

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!

NOTE: The items below are samples, or examples of our offerings. To build a custom order for your event please call to inquire - than				
Cocktail Hour	varies	Roasted Seasonal Squash	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		Stuffed with quinoa, dried cherries and toasted almonds, with local Caromont goat cheese.	topped	
peppers and pesto and Maryland crab dip with house made		Garlic and Rosemary Mashed	varies	
and crackers.		Potatoes		
Served House Salad	varies			
Prepared with local mixed lettuces, pickled Asian vegetable roasted almonds, wonton crisps and a yuzu vinaigrette	les, soy-	Roasted Brussel Sprouts	varies	
House Made Bread	varies	Brownie Sundae Bar	varies	
Served with herb butter placed at the table.		Includes peanut butter chocolate brownies, the Local's ho ice creams, house made whipped cream and hot fudge, to		
Beef Tenderloin	varies	almonds and cherries.		
Prepared with an exotic red wine and mushroom sauce.				

varies

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 Caprese Salad varies

Local cheese platter served with assorted local fruit, jams, honey and assorted breads.

Local tomatoes, basil, mozzarella cheese and Local mixed lettuces prepared with a balsamic vinaigrette.

and assorted breads. prepared with a balsamic vinaigrette.

Local Stuffed Squash varies Red and Golden Beet Salad varies

(Gluten-free.) Stuffed with quinoa, dried cherries, toasted almonds and "Caromont" goat cheese. (We can do some without goat

cheese for a vegan option.)

Chopped Corn Salad varies

Roasted Yukon Gold Potatoes varies

Prepared with olive oil and rosemary.

Blackberry or Peach Cobbler varies

Served with homemade vanilla ice cream

Black Truffle Mac-n-Cheese varies

Macaroni

Tossed with a creamy Local Cheddar cheese sauce and topped with Parmesan cheese.

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 Pasta Station Menu varies

Includes Caprese skewers and an antipasti 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 fettuccine and freshly grated Parmesan cheese (vegetarian pasta is available by request), seasonal vegetable freerange 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 tiramisu.

Includes a pasta station with tomato sauce, truffled mushroom ragout, local chicken, creamy black peppercorn 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" marmac Cheddar cheese, Southern-style green beans or collard greens and southern-style combread.

PRIX-FIXE MENUS

Menu Examples

Please refer to the 'Descriptions' category for menu item details.

Menu Example A

Caprese Salad

\$38.00

varies

varies

Menu Example C

\$50.00

(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 \$44.00

(Per person.) Includes your choice of three (3) appetizers, three (3) entrees, and two (2) desserts.

(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. ***

Prepared with house made mozzarella cheese, local heirloom

tomatoes, and aged balsamic.

Garden Basil varies

Served with extra virgin olive oil.

Caesar Salad varies

Prepared with local ``Down Branch Farms`` Romaine lettuce, house made dressing, croutons and Parmesan frico.

Seasonally Inspired Crab Soup

Mixed Green Salad varies

Prepared with local ``Caromont`` farms goat cheese and seasonal accompaniments.

Grilled New York Strip Steak varies

Includes a 12-oz steak with artichoke-horseradish bechamel, mashed potatoes, and seasonal vegetable garniture.

Truffled Mushroom Ragout varies

Prepared with exotic mushrooms, truffle oil, cream and house made fresh made fettuccini

Organic Scottish Salmon

varies

Prepared in a sesame crust with sambal aioli, citrus slaw, rice pilaf, and seaweed salad.

Seasonal Squash varies

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 varies

Prepared with local honey and sambal glaze, Virginia peanuts, sticky rice and citrus slaw.

The Local Burger varies

Prepared with local ``Ayreshire Farms`` ground beef, local ``Mountainview McClure`` cheese, caramelized onions, and apple smoked bacon on a fresh baked local ``Goodwin Creek`` bun.

Blackberry Cobbler varies

Served with vanilla bean ice cream.

Napoleons

varies

Consists of Portobello, tofu, spinach, and roast red pepper Napoleon served with mashed potatoes, and seasonal vegetable garniture.

Local "Rag Mountain" Trout

varies

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"

varies

Braised Beef Short Ribs

Prepared with red wine, and veal stock,. Served with mashed potatoes, glazed carrots, and pearl onions.

Local "Double H Farm"

varies

Berkshire Pork Chop

Grilled with a chipotle demi-glace and served with mashed potatoes and shoestring sweet potatoes.

The Local's Crab Cakes

varies

Served with house made tartar sauce.

Maryland-Style Crab Cakes

varies

Served with truffled tartar sauce.

Burrata Cheese

varies

Served with heirloom tomatoes, basil and topped with extra virgin olive oil.

Lobster Bisque

varies

Prepared with Sherry, tomato and cream.

Truffled Mushroom Risotto

varies

Prepared with exotic mushrooms, truffle oil, and Parmesan cheese in a creamy Arborio risotto.

Local Sausage

varies

Served over creamy polenta and served with a fresh, house made tomato sauce.

60 Mile Salad

varies

Includes the freshest and best seasonal offering from within a sixty (60) mile radius of Charlottesville.

Brownie Sundae

Mussels Romesco

varies

varies

eam,

Includes house made brownies topped with vanilla bean ice cream, hot fudge, whipped cream and toasted nuts.

hot fudge, whipped cream and toasted nuts.

Includes sauteed 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 varies

Tossed with a pickled ginger-black sesame aioli.

Local ``Double H Farms`` Italian varies
Sausage

Served over creamy polenta with fresh tomato sauce, aged balsamic, and extra virgin olive oil.

Grilled Beef Tenderloin varies

Prepared with artichoke-horseradish bechamel, mashed potatoes, and seasonal vegetable garniture. Local "Roundabout Farms" varies

Mixed Greens

Prepared with local apples, gorgonzola cheese, spiced walnuts and an aged sherry vinaigrette.

Grilled Rib-Eye Steak varies

Served with truffled mashed potatoes, red wine and exotic mushrooms sauce, and seasonal vegetable garniture.

Seared Duck Breast varies

Served with port wine and blackberry glaze, herb roasted potatoes, and seasonal vegetable garniture.

Local "Rag Mountain Trout" varies

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 varies

Served with a trio of Asian sauces, Japanese noodles, and a scallion, local radish salad in a yuzu vinaigrette.

Local "Double H Farm" varies
Berkshire Pork Tenderloin

Prepared with foie gras stuffing and served with roast garlic mashed potatoes, seasonal vegetable garniture, 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

varies

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 varies

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 varies Banana Split varies

Includes a house made brownie served with vanilla ice cream, house made hot fudge, whipped cream, and toasted nuts. 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 offer	ings. To build a custom ord	er for your event please call to inquire - thanks!
Coke		varies	Sprite	varies
Diet Coke		varies	Ginger Ale	varies
			Coffee	
	NOTE: The items below are	samples, or examples of our offer	ings. To build a custom ord	er for your event please call to inquire - thanks!
Coffee		varies		
Regular and and cream.	decaffeinated coffee served	with sugar, sweeteners		
			Tea	
	NOTE: The items below are	samples, or examples of our offer	ings. To build a custom ord	er for your event please call to inquire - thanks!
House Ma	ide Tea	varies		
Sweet or un	sweetened tea served with fi	resh cut fruit.		
		Le	emonade	
	NOTE: The items below are	samples, or examples of our offer	ings. To build a custom ord	er for your event please call to inquire - thanks!
Homemad	le Lemonade	varies		
Served with	fresh lemon slices.			
		Ap	ple Cider	
	NOTE: The items below are		•	er for your event please call to inquire - thanks!
Local App	ole Cider	varies		
		SFR\	/ICF WARE	

Service Ware

No Service Ware Needed varies

THE SPACE DOWNTOWN

\Diamond

Order Now

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) 284-1181 alt. phone: (805) 268-9110

Hours Every Day: 24 hours

Have feedback on this menu? Let us know!

Features

african, american, brazilian, chinese, french, indian, international, italian, japanese, korean, kosher, mediterranean, mexican, middle eastern, spanish, thai, vietnamese

Services Delivery, Dine In

Delivery Area
On premises dining only - NO DELIVERY.



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	Crab Pot Stickers	varies
Vegetable Tartlets	varies	Shrimp Cocktail, Classic	varies
Blacked Rare Tuna	varies	Version	
Organic Kale and Chevre	varies	Chicken Satays	varies
Beggar's Purses		Curried Lobster and Apple	varies
Chef's Assortment of Sushi	varies	Spoons	
Mini-Lamb Chops with Pesto	varies	Fried Sesame Rice Balls	varies
Duck Spring Rolls	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	Main Course	varies
May include curried lobster spoons with apple, tartlets, assorted sushi, and smoked eggplant to		Includes your choice of main course such of potatoes, haricot vert and port wine sa with spinach, wild mushrooms and potato	uce, or vegetable purse
Salad Course	varies	fennel, leeks, potato puree and lemon sa	
Prepared with local watercress, blue cheese, ca apple.	andied walnuts and	Dessert Trio	varies
арріе.		Our dessert trio may include items such a chocolate mousse and lemon meringue to	

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.

Passed Hors d'Oeuvres varies Salad of Watercress, Blue varies

May include curried lobster and apple salad, smoked salmon cakes, mini-vegetable tarts, truffle potato soup shooters and an assorted sushi platter. Cheese, Candied Walnuts,

Apple

Filet of Beef with Port Wine varies

Butternut Squash Puree

varies

Selection of Breads

varies

Black Bass with Leeks and

varies

Dessert Trio varies

Haricot Vert varies

Our dessert trio may include items such as chocolate opera cake, chocolate mousse and lemon meringue tart.

naricot vert 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 varies Caesar Salad varies

with Buns

Chicken

Sauce

Fennel

Scallion Biscuits

varies

Lemony Pepper Polyface Fried

varies

Black Pepper Cornbread

varies

Macaroni and Cheese

Rolls

varies

Wasabi Red and Green Cabbage

varies

varies

Deviled Chocolate Cupcakes

varies

Slaw

Bow-Tie Pasta Salad varies

Green Bean Salad varies

SERVICE WARE

Service Ware

No Service Ware Needed varies



Order Now



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) 531-4900 alt. phone: (434) 295-7100

Hours

Every Day: 7am to 2am

Have feedback on this menu? Let us know!

Feature american

Services Delivery

Delivery Area Areas of Charlottesville, VA



BOXED LUNCH

Boxed Lunch

(Priced per person). Choose to add a beverage for an extra charge. Includes your choice of a two sides, salads, or desserts. Served with condiments on the side.

Trinity Burger \$12.00 Grilled Cheese \$12.00

Prepared with bacon, Cheddar cheese, lettuce, tomato, and onion on a brioche bun.

Grilled Chicken \$12.00 Veggie Burger \$12.00

Prepared with lettuce, tomato, and mayonnaise on a brioche bun.

Prepared with a No Bull veggie patty, provolone cheese, guacamole, lettuce and tomato on a brioche bun. \$12.00

Prepared with BBQ sauce on a brioche bun.

thousand island dressing on marble rye bread.

Prepared with grilled chicken tossed in Caesar dressing, shaved Parmesan cheese and lettuce in a flour tortilla. Chicken Salad \$12.00

Prepared with grilled chicken tossed in Caesar dressing, shaved Parmesan cheese and lettuce on whole wheat bread.

Prepared with lettuce, tomato, and blue cheese crumbles tossed in \$12.00 Buffalo sauce and wrapped in a flour tortilla. Cuban

Prepared with pulled pork, oven-roasted ham, Swiss cheese, and honey mustard on ciabatta bread.

Reuben

Prepared with corned beef, sauerkraut, Swiss cheese, and

\$12.00 ranch dressing, lettuce and tomato in a flour tortilla.

> Grilled Veggie Wrap \$12.00

Prepared with grilled chicken, bacon, shredded provolone cheese,

Prepared with Cheddar and provolone cheeses, tomato, and bacon

\$12.00

\$12.00

\$12.00

on your choice of wheat or white bread.

Chicken Caesar Wrap

Buffalo Chicken Wrap

Chicken Club Wrap

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 No Service Ware Needed varies varies

We supply necessary paper products. If you would like us to not send service ware with your order, please choose this item.



Order Now







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 them 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 Features

american, SAME DAY, SWaM

Services Delivery, Pickup

Delivery Area

Charlottesville area



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.

Sunrise Sunset	varies	Blueberry Bliss	varies
Prepared with strawberries, pineapple, mango and orange	juice.	Prepared with blueberries, strawberries and banana.	
Kiwi Quencher	varies	Strawberry Limeade	varies
Prepared with kiwi, strawberries and non-fat yogurt.		Prepared with strawberries and lime.	
Paradise Point	varies	Peaches 'N Silk	varies
Prepared with strawberries, banana and pineapple.		Prepared with peaches, strawberries and banana.	
Mango Magic	varies	Jetty Punch	varies
Prepared with mango, pineapple and non-fat yogurt.		Prepared with strawberries and banana.	
Blimey Limey	varies	Sunshine	varies
Blimey Limey	varies	Sunshine	varies

Superfood Smoothies

Available in your choice of sizes

Sunshine - Mango, Pineapple, Orange, Banana and O.J.

Island Green	varies	Avocolada	varies
Prepared with spinach, kale, mango, pineapple and banana	9.	Prepared with avocado, pineapple, spinach, kale, coconut a	nd lime.
Acai Berry Boost	varies	Orange Ginger Glow	varies
Prepared with acai, pomegranate, banana, blueberries and strawberries.		Prepared with pineapple, mango, ginger, apple, carrot and orange juice.	
Pomegranate Plunge	varies	Chia Banana Boost	varies
Prepared with pomegranate, banana, strawberries and cranberry.		Prepared with chia seeds, cinnamon, dates, roasted banana, whole grain oats, coconut and almonds with your choice of peanut butter, strawberries or peaches.	
Detox Island Green varies			
Prepared with spinach, kale, mango, pineapple, banana and fresh ginger (naturally sweetened).		Chia Max	varies
		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.)	

Supercharged Smoothies

Available in your choice of sizes

Triple Berry Oat	varies	Lean Machine	varies
Prepared with strawberries, blueberries, cranberry, multi-vi ground flax seed, whole grain oats, whey protein and Sple		Prepared with strawberries, banana, fat burnel	r and energizer.
Peanut Paradise	varies	Muscle Blaster	varies
realiut raiauise	valles	Prepared with strawberries, banana and your	choice of whey, soy or
Prepared with peanut butter, banana, non-fat yogurt and y choice of whey, soy or pea protein	our	pea protein.	

Health Nut varies

Prepared with blueberries, mango, banana, almonds and your choice or whey, soy or pea protein.

Prepared with strawberries, pineapple, orange juice and lime.

Indulgent Smoothies

Available in your choice of sizes

Bahama Mama	varies	Beach Bum	varies
Prepared with strawberries, pineapple, white chocolate and coconut.	d	Prepared with strawberries, banana and chocolate.	
		Mocha Madness	varies
Peanut Butter Cup	varies	Prepared with chocolate, coffee, cappuccino and non-fat yogurt.	
Prepared with peanut butter, banana and chocolate.		rioparoa min onocorato, conco, cappacente ana non las y	oguri.

BREAKFAST

Breakfast Wraps

(Priced per person.)

All American Wrap \$3.25 South-West 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.

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

Chicken Apple Spinach

\$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.

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 \$6.49

Sandwich

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 seedilicious bread.

Turkey-Bacon Ranch Sandwich

66 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 Travs

(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

map of container.				
Assorted Sandwiches	\$7.49	Turkey and Swiss Sandwich	\$7.49	

Tropical Chicken Salad \$7.49 Sandwich

Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.

Chipotle Turkey Sandwich \$7.49

Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta

\$7.49 Ham and Swiss Sandwich

Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on ciabatta.

Thai Chicken Wrap

Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.

Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thinly sliced seedilicious bread.

Turkey-Bacon Ranch Sandwich \$7.49

Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.

Tropical Chicken Salad Wrap \$7.49

Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens in a flour tortilla.

\$7.49 Supergreen Caesar Wrap

Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a light flour tortilla.

Totally Turkey Wrap \$7.49

Turkey, Swiss cheese, tomatoes, Romaine lettuce and light ranch served in a garlic-herb tortilla.

BOX LUNCH

Deluxe Box

(Priced per person, minimum ten (10), please.) Includes your choice of a bag of chips (assorted) or whole fruit and a cookie (assorted).

Tropical Chicken Salad \$8.49

Sandwich

served on ciabatta.

Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.

Chipotle Turkey Sandwich \$8.49

Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta.

Ham and Swiss Sandwich \$8.49

Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce

Thai Chicken Wrap \$8.49

Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.

\$8.49 Turkey and Swiss Sandwich

Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thinly sliced seedilicious bread.

Turkey-Bacon Ranch Sandwich \$8.49

Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.

Tropical Chicken Salad Wrap \$8.49

Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens in a flour tortilla.

Supergreen Caesar Wrap \$8.49

Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a light flour tortilla.

Totally Turkey Wrap \$8.49

Turkey, Swiss cheese, tomatoes, Romaine lettuce, and light ranch served in a garlic-herb tortilla.

Hummus Veggie Wrap \$8.49

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 Box

(Priced per person, minimum eleven (11), please.) Includes your choice of a bag of chips (assorted) or whole fruit.

Tropical Chicken Salad

Tropical Chicken Salad Wrap \$7.49 Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise

Sandwich

Pulled chicken, roasted pineapple salsa, cashews, jerk mayonnaise with mixed greens on a ciabatta roll.

with mixed greens in a flour tortilla.

Chicken, shredded Parmesan cheese, tomatoes, Romaine lettuce, spinach, kale, Parmesan crisps and Caesar dressing served in a

Chipotle Turkey Sandwich

\$7.49

Turkey, pepper jack cheese, tomatoes, Romaine lettuce and chipotle mayonnaise served on ciabatta.

Ham and Swiss Sandwich

Ham, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on ciabatta

Thai Chicken Wrap

\$7.49

Grilled chicken, wontons, carrots, sesame seed, Romaine lettuce, cilantro, scallions and Thai peanut dressing served in a flour tortilla.

Turkey and Swiss Sandwich

Turkey, Swiss cheese, tomatoes, mayonnaise and Romaine lettuce served on thinly sliced seedilicious bread.

Turkey-Bacon Ranch Sandwich

\$7.49

Turkey, bacon, Swiss cheese, tomatoes, a Romaine-spinach blend and light ranch dressing served on ciabatta.

light flour tortilla. Totally Turkey Wrap

Supergreen Caesar Wrap

\$7.49

\$7.49

Turkey, Swiss cheese, tomatoes, Romaine lettuce and light ranch served in a garlic-herb tortilla.

DESSERT

Cookies

Priced per person.

Cookie Tray

\$1.49

(Priced per person.) Includes chocolate chip, snickerdoodle and/or sugar cookies.

BEVERAGES

Soda

500-Milliliters

Coke \$1.50 \$1.50 Sprite

Diet Coke \$1.50

Water

Bottled Water \$1.50

16-Ounce bottle

SERVICE WARE

Service Ware

Paper Products No Service Ware Needed varies varies

We supply the necessary paper products.

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

Order Now

Vivi's Cakes and Candy

Order Now



Standard lead time is 1 day notice for catering.

Welcome Back!

Yes, it's Charlottesville's FAVORITE cupcake shop (formally 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 cancelledwith at least 24-hour notice with no charge incurred.

2248 Ivy Road Charlottesville, VA 22903 phone: (434) 242-9511

Hours

M-Sa: 9am to 6pm

Have feedback on this menu? Let us know!

Features cakes, gluten-free, vegan

Services Delivery, Pickup





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.

Vanilla Vanilla	varies	Lemon	varies
Vanilla Chocolate	varies	Funfetti	varies
Vanilla Coconut	varies	Vanilla cake bake with sprinkles topped with vanilla icing of colorful sprinkles.	lipped in
Vanilla Strawberry	varies	Carrot Cake	varies
Chocolate Vanilla	varies	Red Velvet	varies
Chocolate Chocolate	varies	Cookies and Cream	varies
Chocolate Coconut	varies	Grasshopper Mint Chocolate cupcake baked with crumbled Oreo cookie piece	varies
Chocolate Strawberry	varies	with mint frosting and bits of Oreo cookies.	es topped
onoconic on an activity	141100	Everything	varies
Black-Eyed Susan	varies	(Contains Peanut Butter)	
Marble cupcake (chocolate and vanilla) topped with vanilla chocolate icing.	a and	Chocolate Chip Cookie Dough	varies
Salted Caramel	varies	Almond	varies
		Pistachio	varies

Vegan & Gluten-Free

(Priced per cupcake.) Cupcakes are vegan or gluten free as noted. All icings are gluten free except for chocolate chip cookie dough.

Carrot Cake (F)	\$3.25	Chocolate Vanilla VG	\$3.25
(Gluten Free) Red Velvet (Gluten Free)	\$3.25	(Vegan) Chocolate Vanilla GF (Gluten Free)	\$3.25
Vanilla Vanilla VG	\$3.25	Chocolate Chocolate GF (Gluten Free)	\$3.25
Vanilla Vanilla GF (Gluten Free)	\$3.25	Chocolate Chocolate (Vegan)	\$3.25
Vanilla Chocolate GF (Gluten Free)	\$3.25	Chocolate Coconut VG (Vegan)	\$3.25
Vanilla Chocolate VG (Vegan)	\$3.25	Chocolate Coconut GF (Gluten Free)	\$3.25
Vanilla Coconut GF (Gluten Free)	\$3.25	Chocolate Strawberry GF (Gluten Free)	\$3.25
Vanilla Coconut VG (Vegan)	\$3.25	Chocolate Strawberry VG (Vegan)	\$3.25
Vanilla Strawberry GF	\$3.25	Black-Eyed Susan (Vegan) Marble cupcake (chocolate and vanilla) topped with	\$3.25
Vanilla Strawberry VG	\$3.25	and chocolate icing. Black-Eyed Susan GF	\$3.25
107		(Gluten Free) Marble cupcake (chocolate and vanilla) toppe vanilla and chocolate icing.	ed with

Order Now





Order Now





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!

1857 Seminole Trail Charlottesville, VA 22901

phone: (434) 977-4992 fax: (434) 973-9864 alt. phone: (703) 587-0829

Hours

Su-Th: 11am to 11pm F-Sa: 11am to 1am

Features

american, italian, pizza, SAME DAY

Delivery, Pickup, Dine In

Delivery Area Areas of Charlottesville, VA

\$6 delivery fee for orders \$34.99 and below. \$5 delivery fee for orders of \$35 - \$299.99



STARTERS

Oven Roasted Wings

Approximately ten (10) wings. Count may vary according to size. Includes ranch or blue cheese for dipping.

Buffalo	\$7.99	Garlic	\$7.99
Deliciously messy!		Deliciously messy!	
Hot Vesuvius Buffalo	\$7.99	Garlic Romano	\$7.99
Deliciously messy!		Deliciously messy!	
BBQ	\$7.99	Mango Habanero	\$7.99
Deliciously messy!			
Hot BBQ	\$7.99		
Deliciously messy!			

Appetizers

Cheesesticks \$5.99 Volcelli Rolls \$8.99

(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. (Eight (8) rolls.) It starts with our signature dough. Wrapped around your choice of filing, 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 varies Tuscan Grilled Chicken varies

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 varies Chicken Caesar varies

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 varies

The original. Mixed greens, red onions, green peppers, black olives and tomatoes are topped with mozzarella and Pecorino Romano cheeses. Mixed greens and grilled chicken are tossed with Pecorino Romano cheese and Caesar dressing in this traditional favorite.

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.

Party Salad

Large Party Salad \$27.99

PIZZA

Artisan Pizzas

Available in your choice of sizes.

cheeses.

Deluxe Garlic Spinaci varies

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.

We combine pineapple, ham, bacon and extra mozzarella cheese on our traditional red pizza sauce for this delicious taste of the

Original Buffalo Chicken varies

This fan favorite starts with creamy ranch sauce and is perfected with marinated Buffalo grilled chicken and mozzarella cheese.

Quattro Cheese varies

All your favorites: mozzarella, feta, Pecorino Romano and Cheddar cheeses melted on our traditional red pizza sauce.

Chicken Spinaci varies

Grilled chicken, fresh baby spinach, tomatoes and red onions combined on a white garlic sauce and baked with mozzarella and Pecorino Romano cheeses.

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

varies

Philly Steak varies

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 varies

Fresh mushrooms, green peppers, black olives, ripe tomatoes, red onions and mozzarella cheese served on our traditional red pizza sauce

Chicken Carbonara varies

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 varies

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.

\$8.99 Steak \$8.99 Pepperoni

Prepared with seasoned steak, fresh mushrooms, red onions, green peppers and mozzarella cheese.

Spicy Italian \$8.99 Pick Three \$8.99

Italian sausage, Genoa salami, ham, pepperoni and capicola baked with banana peppers and mozzarella cheese.

Prepared with mozzarella cheese and a generous portion of mouthwatering pepperoni.

Make it yours! Start with mozzarella cheese and add any three toppings to create your own signature Stromboli.

Breaded chicken served on pasta with marinara. Finished with

mozzarella and Pecorino Romano cheeses.

PASTA

Pasta

Prepared with your choice of noodles in single or family sizes. Accompanied by garlic bread. Family sizes serve approximately six (6).

Meatball Marinara varies Chicken Parmesan varies

Your choice of pasta topped with meatballs, marinara and finished with Pecorino Romano cheese.

Pasta Diablo Chicken Pesto Pasta varies varies

Spicy Italian sausage and your favorite pasta smothered in

Grilled chicken strips served on pasta with creamy basil pesto and marinara and finished with Pecorino Romano cheese. finished with Pecorino Romano cheese.

Chicken Alfredo varies

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.

Steak \$7.99 Club \$7.99

Seasoned steak and mozzarella cheese topped with red onions, green peppers, fresh mushrooms, lettuce, tomatoes, mayonnaise and Italian dressing.

Buffalo Chicken \$7.99

Buffalo chicken strips on ranch sauce baked with mozzarella cheese

Italiano \$7.99

Genoa salami, pepperoni, sliced ham and capicola piled high. Finished with mozzarella cheese, red onions, lettuce, tomatoes and Italian dressing.

Chicken \$7.99

Mozzarella cheese melted over grilled chicken. Topped with red onions, lettuce, tomatoes and mayonnaise.

Turkey \$7.99

Prepared with turkey breast, mozzarella cheese, red onions, lettuce, tomatoes and mayonnaise.

Ham \$7.99

Prepared with ham, mozzarella cheese, red onions, lettuce, tomatoes and mayonnaise.

A classic turkey, ham, crisp bacon and mozzarella cheese topped with red onions, lettuce, tomatoes and mayonnaise.

Chicken Parmesan \$7.99

Breaded chicken baked with marinara and mozzarella cheese, then sprinkled with Pecorino Romano cheese.

Meatball \$7.99

Savory beef meatballs baked with marinara and mozzarella cheese, then sprinkled with Pecorino Romano cheese.

Vegetarian \$7.99

For veggie lovers! We load up on tomatoes, black olives, fresh mushrooms, green peppers, red onions, fresh baby spinach, mozzarella cheese and Italian dressing.

Chicken Florentine \$7.99

Garlic chicken and fresh baby spinach baked in garlic sauce. Topped with tomatoes, red onions and mozzarella and Pecorino Romano cheeses.

Turkey Bacon Cheddar \$7.99

Turkey and crisp bacon combined with mozzarella and Cheddar cheeses. Finished with red onions, lettuce, tomatoes and mayonnaise.

DESSERT

Dessert

Brownie

Cannoli \$3.99 Double Chocolate Chunk \$1.99

(Includes two (2).) The classic Italian pastry! Two (2) crispy shells filled with a sweet, creamy filling and chocolate chips.

Cookies

House Baked Cookies varies

Just like Grandma's. Our homemade chocolate chip cookies are baked fresh in the store.

BEVERAGES

Soda

PepsivariesDr. Pepper\$1.99Available in your choice of sizes.20-Ounce bottle.

Diet Pepsi varies Tropicana Lemonade \$1.99

Available in your choice of sizes. 20-Ounce bottle.

Mountain Dew varies Mug Root Beer \$1.99

Available in your choice of sizes. 20-Ounce bottle.

Sierra Mist varies

Available in your choice of sizes.

Water

Aquafina \$1.99

20-Ounce bottle.

Tea

20-Ounce bottle.

Brisk Iced Tea \$1.99

SERVICE WARE

Service Ware

Paper Products \$.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

Chicken Tenders Tray

Wings Tray \$33.99

\$39.99

varies

(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. (Thirty-two (32) pieces.) Served with your choice of marinara, BBQ, Buffalo and ranch sauces.

Bread Stick Tray

\$13.99

(Twenty-four (24) pieces.) Served with traditional red pizza sauce.

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.

Spinach

Garden Della Casa varies Chicken Caesar varies

Vocelli's original "house" salad blends fresh mixed greens, red onions, green peppers, black olives, ripe tomatoes, mozzarella and imported Pecorino Romano cheese.

recommend traditional Caesar dressing for maximus taste.

Fit for the Emperor himself, this salad features fresh mixed greens, grilled chicken and imported Pecorino Romano cheese. We

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. 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.

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.

PIZZA

Artisan Pizzas

Available in your choice of sizes.

cheeses

Pecorino Romano cheeses.

Pecorino Romano cheeses.

mushrooms and mozzarella cheese

Deluxe Chicken Spinaci varies varies

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.

Garlic Spinaci Meat Magnifico varies varies

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 Philly Steak

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 varies Spring Veggie varies

This fan favorite starts with creamy ranch sauce and is perfected with marinated Buffalo grilled chicken and mozzarella cheese.

onions and mozzarella cheese served on our traditional red pizza Quattro Cheese varies

All your favorites: mozzarella, feta, Pecorino Romano and Cheddar Chicken Carbonara varies cheeses melted on our traditional red pizza sauce. Grilled chicken and crisp bacon prepared on a creamy Alfredo sauce. Finished with fresh baby spinach, roasted red peppers, fresh

Create Your Own Pizza

Own

Small (10-Inch) Create Your \$7.99 Large (14-Inch) Create Your \$11.99

Own

(Cut into 6 slices.) A traditional crust prepared with your choice of (Cut into 8 slices.) Choose your sauce, traditional or thin crust and sauce, then add from our variety of cheeses and toppings for an then add from our variety of cheeses and toppings for an extra

Medium (12-Inch) Create Your \$9.99 Neopolitan (16-Inch) Create \$12.99 Your Own

(Cut into 8 slices.) A traditional crust prepared with your choice of sauce, then add from our variety of cheeses and toppings for an extra charge.

(Cut into 12 slices.) Choose your sauce and then add from our variety of cheeses and toppings for an extra charge.

Pasta with marinara, breaded chicken, mozzarella and imported

Grilled chicken, fresh baby spinach, tomatoes and red onions

combined on a white garlic sauce and baked with mozzarella and

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

We start with white garlic sauce and seasoned steak and top it with

Fresh mushrooms, green peppers, black olives, ripe tomatoes, red

fresh mushrooms, tomatoes, red onions and mozzarella and

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 16 pieces of garlic bread. Served with your choice of linguine or penne pasta.

Pecorino Romano cheeses.

Meatball Marinara varies Chicken Parmesan varies

This universal dish marries pasta with meatballs, imported Pecorino Romano cheese and our traditional marinara sauce.

Pasta Diablo Chicken Pesto Pasta varies varies

Turn up the heat with our Italian sausage and pasta smothered in

Grilled chicken strips on pasta with creamy basil pesto and finished our marinara sauce and imported Pecorino Romano cheese. with Pecorino Romano cheese.

varies

A bed of pasta and grilled chicken strips smothered in creamy Alfredo sauce and dusted with imported Pecorino Romano cheese.

Chicken Alfredo

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, club, 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	Spinach-Mushroom Rolls Tray	\$24.99
(Thirty-two (32) count.)		Garlic Rolls Tray	\$24.99
Bacon-Cheddar Rolls Tray	\$24.99	(Thirty-two (32) count.)	
(Thirty-two (32) count.)		(Thirty-two (02) count.)	

DESSERT

Cookies

Chocolate	Chip Cookie	Tray	\$10.99
			+

Three (3) dozen cookies.

Cannolis

Cannoli	\$3.99	Double Chocolate Chunk	\$24.99
(Each.)		Brownie Tray	
		(14 Brownies)	

BEVERAGES

Soda

Pepsi	varies	Sierra Mist	varies
Offered in a 20-oz or 2-liter bottle.		Offered in a 20-oz or 2-liter bottle.	
Diet Pepsi	varies	Mountain Dew	varies
Offered in a 20-oz or 2-liter bottle.		Offered in a 20-oz or 2-liter bottle.	
Dr. Pepper	\$1.99	Mug Root Beer	\$1.99
Served in a 20-oz bottle.		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 \$.10 No Service Ware Needed varies

Upon request we'll deliver your meal with paper plates, forks and knives, napkins, serving utensils, and cups.



Order Now





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 8. 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 That 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 cuisines with friends and loyal customers.

233 4th Street Charlottesville, VA 22903

phone: (434) 422-0510

Hours M-Sa: 12pm to 7pm

Features SAME DAY, thai, vegan, vegetarian, vietnamese

Services Delivery, Pickup, Dine In



APPETIZERS

Appetizers

(Minimum ten (10), please.)

Spring Roll (GF) (VG)

\$2.00

Crispy Rolls (VG)

\$1.50

Mixed greens, carrots, fried tofu, rice noodles and Thai basil rolled in rice paper and served with peanut sauce.

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.

SALAD

Salad

Priced per person, minimum ten (10), please

Papaya Noodle Salad GF VG



\$10.00

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-lime dressing. Ask for gluten-free dressing for an extra charge.

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)



Banh Mi Sandwich and Papaya

\$10.00

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.

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

Noodles

Priced per person, minimum ten (10), please

Tofu Caramelized Onions (VG)



\$10.00

Veggie Peanut (VG)

\$10.00

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.

Ginger Lemongrass Tofu (VG)



\$10.00

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.

Chickpea Curry (VG)



\$10.00

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.

Make Your Own Bowl for Ten or

\$10.00



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.

Creamy rich coconut peanut sauce, cauliflower, French green

with bean sprouts. Thai basil and crushed peanuts.

beans and sweet bell peppers served with thin spaghetti. Garnished

Make Your Own Bowl for Twenty

\$10.00

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-lemongrass tofu, flat and rice noodles and fish and ginger-soy sauces. Includes bean sprouts, caramelized onions, carrots, cucumbers, mixed greens and peanuts.

A LA CARTE

Protein

		Protein	
PLEASE NOTE, a la carte items may only	be ordered as a	additions to the salad, sandwich or noodles menus. Per se	rving per person.
Ginger Lemongrass Tofu	\$3.50	5 Spice Tofu	\$3.25
Lots of ginger and lemongrass infused with turmeric and o	onions.	Seasoned with 5 spice and lemongrass.	
Plain Fried Tofu	\$3.00	Steamed Tofu	\$2.50
Seasoned with salt and black pepper.		Brined with salt, garlic and paprika.	
		Noodles	
PLEASE NOTE, a la carte items may only	be ordered as a	additions to the salad, sandwich or noodles menus. Per se	rving per person.
Rice Noodles GF	\$2.50	Thin Spaghetti	\$2.25
Flat Noodles	\$2.50		
		Sauces	
PLEASE NOTE, a la carte items may only l	be ordered as a	additions to the salad, sandwich or noodles menus. Per se	rving per person.
Chickpea Curry	\$4.50	Gluten-Free Ginger Soy 🕩	\$2.50
Prepared with coconut milk, chickpeas and bamboo shoot	ts.	Fish Sauce	\$2.00
Veggie Peanuts Creamy Peanut Butter	\$4.50	Sweet, tangy and salty, prepared with garlic.	\$2.00
Prepared with a hint of Thai curry.		Peanut Sauce	\$2.00
Ginger Soy	\$2.00	(4-Ounces) Served with spring rolls.	
Sweet, tangy and salty prepared with ginger and garlic.			
		Veggies	
PLEASE NOTE, a la carte items may only	be ordered as	additions to the salad, sandwich or noodles menus. Per	serving per person.
Cauliflower, Green Beans and	\$1.50	Pickled Daikon and Carrots	\$.50
Peppers		Cilantro	\$.25
Includes cauliflower, green beans and sliced sweet bell pe	eppers.	Citatio	ψ.Σ.υ
Broccoli, Carrots and Peppers	\$1.50	Thai Basil	\$.25
Includes broccoli, sliced carrots and sliced sweet bell pep	pers.	Peanuts	\$.25
Shredded Carrots and	\$.50	Unsalted.	D.ZJ
Cucumber		onsulted.	

\$.50

Bean Sprouts

DESSERT

Dessert

Homemade Chocolate Chip

Cookies GF VG

Each.

\$.75 Cookie and Rice Crispy Treat

Combination GF VG

\$15.00

Includes one dozen (12).

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 \$.75 No Service Ware Needed varies

Noodle box, chopsticks, fork and napkins

SERVING WARE

Serving Ware

Chafer \$25.00

Per chafer.



Order Now



SWaM

Standard lead time is 2 days notice for 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

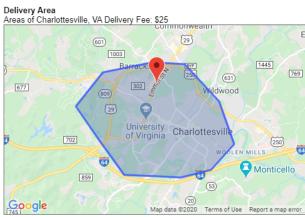
phone: (434) 977-5000 alt. fax: (434) 977-0392

Hours M-Sa: 9am to 9pm

Have feedback on this menu? Let us know!

Features american, SWaM

Services Delivery, Pickup



BREAKFAST

Breakfast

Scrambled Eggs with Cheese

varies

Sausage Gravy

varies

\$2.50

Offered in two (2) serving sizes - small pan (six (6) pounds) and large pan (eighteen (18) pounds).

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.

Breakfast a la Carte

Biscuit	\$.75	Country Ham	\$2.00
(Each.)		(Per slice.)	
Bacon	\$1.25	French Toast	\$2.50
(Two (2) slices.)		(Two (2) slices.) Served with syrup and whipped spread.	
Sausage	\$1.25	Pancakes	\$2.50
Includes one (1) whole hog patty.		(Two (2) pieces, minimum twelve (12), please.) Served with and whipped spread.	syrup

SOUP

Homemade Soups

Served in 8-Oz cups. Minimum of 10 servings per soup to order.

Chili \$2.50 Cheddar and Broccoli \$

Prepared with kidney beans, fresh ground beef, corn, tomatoes, peppers and onions simmered in a blend of spices. Served in 8oz

Served in 8oz cups, minimum of 10 servings per soup to order speppers and onions simmered in a blend of spices. Served in 8oz

cups, minimum of 10 servings per soup to order Chicken and Rice \$2.50

Potato \$2.50 Served in 8oz cups, minimum of 10 servings per soup to order

Served in 8oz cups, minimum of 10 servings per soup to order Chicken Mushroom \$2,50

Potato and Bacon \$2.50 Served in 8oz cups, minimum of 10 servings per soup to order

Served in 8oz cups, minimum of 10 servings per soup to order

SALAD

Green 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.

Fruit 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, 8-Oz, 16-Oz, small pan (six (6) pounds) and large pan (eighteen (18) pounds).

Macaroni Salad varies Potato Salad

Prepared with pasta and fresh vegetables in a light homemade salad dressing mix. Includes the sweet flavor of dressing on diced potatoes with just a little dill and pickled and red pepper.

One meal serving. Fresh fried chicken breast tenders chopped as

including tomatoes, cucumbers, carrots, green peppers and black

olives. Served with your choice of ranch, honey mustard, French or

topping. Prepared with chopped Romaine tossed with fresh veggies

varies

Dinner Salads

Chef Salad \$6.50 Fried Chicken Tender 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 Baked 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.

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

Italian dressing.

Poultry Dishes

Fried Chicken	\$1.35	Individual Breast	\$2.70
(Per piece.) Our famous ole' Virginia recipe - h of seasonings. Fried crunchy on the outside. n		Breasts by the piece, \$2.70/each	
the inside. Bulk pricing includes equal mixture Legs. & Wings.		Individual Thigh	\$1.85
0,	\$4.2F	Thighs by the piece, \$1.85/each	
Baked Chicken	\$1.35	Individual Leg	\$1.65
(Per piece) Our popular baked chicken is gluten-free, marinated in a variety of spices and baked to a golden brown.		Legs by the piece, \$1.65/each	
Fried Chicken Tenders	\$1.30	Individual Wing	\$1.55
(Per piece). Includes your choice of BBQ, hot, ranch sauce.	honey mustard, or	Wings by the piece, \$1.55/each	
Turkey Breast	\$2.85		

Beef Dishes

Roast Beef \$3.25

(Priced per four-ounce (4-oz.) serving, minimum five (5) pounds,

please.)

(Priced per four-ounce (4-oz.) serving, minimum 20 servings (5 pounds) please.) Served with beef au jus.

Burgers and Hotdogs

Hamburger	\$3.00	Hot Dog	\$1.50

(Each.) Served with buns, and condiments including lettuce, tomato, onion, pickle, mayonnaise, ketchup and mustard.

(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

Pulled Pork BBQ \$7.85 Hamburger Buns \$.30
(Per pound.) Each pound makes 4-5 sandwiches.

Baked Ham \$2.25

(Priced per four-ounce (4-oz.) serving, minimum five (5) pounds, please.)

Italian Dishes

Lasagna must be ordered in multiples of 12. You may order 12, 24, 36, etc. portions.

Spaghetti \$3.50 Meat Sauce Lasagna \$39.60

(Priced per eight-ounce (8-oz.) serving, minimum twelve (12), please.) Prepared with your choice of meat or veggie sauce.

Veggie Lasagna \$40.80

Small tray vegetarian lasagna, contains 12 (8oz) servings. Not vegan.

Veggie Lasagna \$81.60

Large tray vegetarian lasagna, contains 24 (8oz) servings. Not vegan.

SIDES

Specialty Side Dishes

Green Bean Casserole	varies	Baked Potatoes	\$2.90
Offered in two (2) serving sizes - small pan (s large pan (eighteen (18) pounds).	six (6) pounds) and	Sweet Potato	\$2.90
Hash Brown Casserole	varies	Poteto China	\$.50
Offered in two (2) serving sizes - small pan (s large pan (eighteen (18) pounds).	six (6) pounds) and	Potato Chips 1oz Lays Potato Chips	\$.50

Dirty Rice varies

Fried Side Dishes

Offered in two (2) serving sizes - an order for one (1), or a box to serve four (4).

Potato Wedges varies Onion Rings varies

Hush Puppies varies

Prepared with a blend of corn bread dough and seasonings.

^{**48-}HOUR NOTICE REQUIRED** Offered in two (2) serving sizes

⁻ small pan (six (6) pounds) and large pan (eighteen (18) pounds).

A la Carte Side Dishes

Offered in five (5) serving sizes - 4-Oz, 8-Oz, small pan (Six (6) Pounds) and large pan (eighteen (18) pounds).

Mashed Potatoes and Gravy

varies

varies

Buttered Corn varies

Includes whipped potato pearls served with homemade chicken

gravy.

Cole Slaw

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.

Macaroni Salad

varies

Prepared with fresh chopped cabbage with a hint of sweet and tangy.

varies

Green Beans

Cooked slow and low to home-style perfection.

Mac and Cheese varies

Prepared with tender elbow macaroni combined with real cheese and no preservatives.

Collard Greens varies

Potato Salad varies

BREAD

Breads

Dinner Rolls	\$.25	Corn Bread	\$.75
(Each.)		(Each, minimum, twelve (12), please.)	
Yeast Rolls	\$.50	Biscuits	\$.75
(Each, minimum thirty (30), please.)		(Each, minimum twelve (12), please.)	
Garlic Bread	\$.75	Hamburger Buns	\$.30
(Each, minimum twelve (12), please.)			

BOX LUNCH

Chicken Box Lunches

Includes your choice of two (2) 4-Oz sides.

Two (2) Piece Fried Chicken

\$6.75

Three (3) Piece Fried Tenders

\$6.75

Includes your choice of white meat (breast and wing) or dark meat (thigh and leg). Served with a dinner roll.

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 hit of vinegar. Includes your choice of two (2) side dishes.

DESSERT

Cakes

(Serves about 20)

Lemon Pound Cake varies Strawberry Shortcake \$26.50

Offered by the slice or whole (serves 10-16).

Cheesecake with Cherries varies

Offered by the slice or whole.

Pie

Sweet Potato Pie varies Meringue Pie varies

Offered by the slice or a 9-inch (9") whole (serves 8-10). Offered by the slice or a 9-inch (9") whole (serves 8-10).

Cookies and Brownies

Pudding

Brownie \$.75 Giant Cookies \$1.25

(Each.) (Each.) Include

(Each.) Includes your choice of chocolate chip, oatmeal raisin or snickerdoodle.

\$26.50

snickerdoo

Banana Pudding varies Chocolate Pudding

Offered by the cup or pan (serves 20-25). (Priced per pan, serves 20-25.)

BEVERAGES

Soda

Offered in two (2) serving sizes - 2-Liter bottle, 20-Oz bottle.

Pepsi	varies	Diet Mountain Dew	varies
Diet Pepsi	varies	Dr. Pepper	varies
Mountain Dew	varies	Diet Dr. Pepper	varies
		Water	
Ice Water	\$1.00	Bottled Water	\$1.25
(Per gallon.)		Served in a 16-Oz bottle.	
		Tea	
Fresh Brewed Iced Tea	\$5.00		
(Per gallon.) Prepared sweetened or unsweetened. Include	les ice.		
	L	emonade	
Lemonade	\$5.00		
(Per gallon.) Includes ice.			
		Juice	
Welch's Grape	\$1.25	Tropicana Orange Juice	\$1.25
Served in a 10-Oz bottle.		Tropicana orange juice, 10oz Bottle	
Welch's Apple	\$1.25		
Served in a 10-Oz bottle.			
		Ice	
Ice - 10 pound Bag	\$1.99		
	Co	ffee Service	
Coffee Service	\$1.50		

Regular Coffee

SERVICE WARE

Service Ware

Paper Product Set-Up \$.25 Disposable Tablecover \$1.00

(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.

White disposable tablecover, will fit 8' buffet table.

varies

apkin and salt and pepper packet. No Service Ware Needed

Disposable Tongs \$.50

Black disposable tongs

Disposable Serving Spoon \$.25

Black Serving Spoon

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 \$15.00

Equipment

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 Return Fee to Pick-up \$15.00

Wire chafing rack - rental fee Equipment

Roll-top Chafer

All Rentals require a Return Fee to Pick-up Equipment on the order.

Equipment

Roll-top Chafer \$20.00 Return Fee to Pick-up \$15.00

Stainless steel roll-top chafer - Rental Fee. For use at more formal

events.

Return to pick-up Equipment

Return Fee to Pick-up \$15.00

Equipment

service fee to return after event to collect rented equipment. *Fee can be waived if customer returns equipment to restaurant*

Chafing Fuel

Chafing Fuel \$1.00

2 Hour chafing fuel for use with chafing racks and roll-top chafers.

Miscellaneous Item

Pan Charge \$1.10

STAFFING

Staffing

Priced per attendant per hour.

Attendant \$35.00

Attendant to serve and maintain buffet.





Order Now



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 wiches, including the signature Wicked loaded with five meats and three cheeses.

179 Community Street Charlottesville, VA 22911

phone: (434) 977-9424 alt. phone: (540) 560-1832 alt. fax: (434) 977-9425

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 House Salad \$45.00

Prepared with oven roasted turkey, thinly-sliced ham, Cheddar and Provolone cheeses, diced tomatoes and cucumbers on a bed of iceberg lettuce. 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 our wiches.

Antipasto \$60.00 Caprese \$60.00

Composed of thinly-sliced pepperoni, salami, mozzarella cheese, banana peppers, roasted red peppers, black olives and pasta, tossed in balsamic vinaigrette. 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.

Prepared with turkey, ham and bacon.

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.		D # 1 011 1	
Ham	varies	Buffalo Chicken	varies
	varios	Prepared with grilled chicken, Buffalo sauce and bleu chee	se
A catering favorite.		crumbles.	
Chicken	varies	Tuna Salad	varies
The Avocado	varies	Caprese	varies
The Avocado (Vegan) Includes a generous portion of avocado.	varies	Caprese Prepared with tomato, mozzarella cheese and pesto.	varies
	varies	•	varies varies
(Vegan) Includes a generous portion of avocado.		Prepared with tomato, mozzarella cheese and pesto.	varies

Deluxe Boxed Lunch

Individually boxed regular (7-inch) wich, cup of Caprese deli pasta salad, chips and cake. 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.

Roast Beef Turkey varies varies

A catering favorite.

Buffalo Chicken varies Ham varies

Prepared with grilled chicken, Buffalo sauce and bleu cheese A catering favorite.

crumbles.

Chicken varies Tuna Salad varies

The Avocado varies Caprese varies

Prepared with tomato, mozzarella cheese and pesto. (Vegan) Includes a generous portion of avocado.

varies Wicked Grinder varies

Prepared with salami, pepperoni and capicola. Our signature sandwich. Includes turkey, ham, roast beef, pepperoni, bacon and your choice of up to three (3) cheeses.

Club varies

Prepared with turkey, ham and bacon.

SANDWICH TRAYS

Easy Meal Tray

(Serves 10-14) Includes your choice of traditional or signature trays.

Classic \$190.00 Deluxe \$215.00

Served with house salad, assorted chips and cookies. Served with your choice of a salad and one a deli pasta salad, assorted chips and your choice of cake tray or cookies.

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.

Traditional Tray varies Signature Tray

Includes turkey, ham, chicken, Caprese and tuna salad.

Includes Italian grinder, Buffalo chicken, the avocado, club and our signature Wicked sandwich (with five (5) meats and three (3) cheeses).

SIDES

Chips

An assortment of one dozen (12) individually bagged chips

Assorted Chips

Additional Toppings

Homemade Guacamole \$5.00 \$5.00 Pesto Hummus

\$15.00

Classic Hummus \$5.00 Olive Salad \$5.00

\$5.00 \$5.00 Hot Pepper Mix Jalapeno Hummus

Side Trays

Each tray serves 6-10 people.

\$45.00 Fruit and Cheese Tray \$45.00 Veggie Tray

Includes a colorful assortment of seasonal vegetables served with creamy hummus and ranch dips.

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 Unsweetened Iced Tea \$9.00

Includes cups and our famous Which Wich pellet ice.
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 No Service Ware Needed varies

Paper products are included.

Zaxbys

Order Now



Order Now



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 Emmet Street Charlottesville, VA 22903

phone: (434) 529-8220

Hours

Every Day: 10:30am to 9pm

Have feedback on this menu? Let us know!

Feature

Services Delivery, Pickup, Dine In

Delivery Area Charlottesville Delivery Fee: \$10



BOXED LUNCH

Box Lunches

(Priced per person, minimum of fifteen (15) please.) Includes cole slaw, chips, and your choice of dessert.

Grilled Chicken Sandwich

\$7.29

5 Boneless Wings

\$7.99

Prepared with a grilled chicken breast on a toasted potato bun. Served with lettuce, tomato and honey mustard sauce on the side Five (5) boneless wings tossed in your choice of wing sauce. Served with celery and ranch dipping sauce on the side.

Chicken Finger Sandwich

\$7.29

Chicken Fingerz

varies

Three (3) chicken fingers served on a toasted potato bun with lettuce, tomato, and Zax sauce on the side.

Your choice of three (3), four (4), or five (5) finger lunches served with Zax sauce on the side.

Chicken Salad Sandwich

\$6.99

Individual 7alad

\$9.99

Prepared with chicken salad, lettuce, tomato, and mayonnaise on toasted honey wheat bread.

Your choice of Zaxby's Zalad and dessert. Accompanied by two (2) packets of dressing.

Nibbler Sandwiches

\$6.99

Individual Garden House Salad

\$9.99

Two (2) chicken fingers served on toasted nibbler buns with Zax sauce on the side.

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.

WINGS & FINGERS

Chicken Fingerz Platter

Regular Platter

\$46.99

Buffalo Platter

\$50.99

Includes forty (40) fingerz and eight ounces (8 oz.) of Zax sauce.

Large Platter

\$68.99

Includes forty (40) Buffalo fingerz prepared with your choice of sauce. Served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.

Includes sixty (60) fingerz and two (2) eight ounces (8 oz.) containers of Zax sauce.

Wings Platter

Served with your choice of tossing sauce.

Boneless Wings

\$46.99

Traditional Wings

\$51.99

Includes sixty (60) boneless wings served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.

Includes forty (40) traditional wings served with eight ounces (8 oz.) of ranch sauce and twenty (20) pieces of celery.

Zampler Platter

Wings

Chicken Fingerz and Boneless

\$48.99

Buffalo Fingerz and Boneless

\$50.99

Wings

Includes twenty (20) fingerz and thirty (30) boneless wings tossed in your choice of sauce. Served with eight ounces (8 oz.) of Zax sauce and eight-ounces (8 oz.) of ranch sauce with twenty (20) pieces of celery.

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Includes twenty (20) fingerz and thirty (30) boneless wings each served with your choice tossing sauce. Accompanied by two (2) eight-ounce (8 oz.) containers of ranch sauce and twenty (20) pieces of celery.

Chicken Fingerz and Traditional

\$51.99

Buffalo Fingerz and Traditional \$53.99

Wings

Includes twenty (20) fingerz and twenty (20) traditional wings tossed in your choice of sauce. Served with eight ounces (8 oz.) of Zax sauce and eight-ounces (8 oz.) of ranch sauce with twenty (20)

Wings

Includes twenty (20) fingerz and twenty (20) traditional wings each served with your choice tossing sauce. Accompanied by two (2) eight-ounce (8 oz.) containers of ranch sauce and twenty (20) pieces of celery.

NIbblerz Platter

Nibblerz Platter

pieces of celery.

\$38.99

Includes twenty (20) Nibbler sandwiches served with eight-ounces (8 oz.) Zax sauce.

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 versions of each Zalad are available.

House Zalad \$57.99 Blue Zalad \$57.99

Prepared with mixed greens, Roma tomatoes, cucumbers, fried onions, and Cheddar and Jack cheeses. Served with Texas toast.

Cobb Zalad \$59.99

Prepared with mixed greens, Roma tomatoes, cucumbers, bacon, hard-boiled eggs, fried onions, and Cheddar and Jack cheeses. Served with Texas toast.

Caesar Zalad \$57.99

Prepared with mixed greens, Parmesan cheese, bacon, and croutons.

Prepared with mixed greens, Roma tomatoes, blue cheese crumbles, fried onions, and tongue torch sauce. Served with Texas toast

Garden House Zalad \$50.99

Does not include chicken. Prepared with mixed greens, red cabbage, carrots, cucumbers, Roma tomatoes, fried onions, and Cheddar and Jack cheeses. Served with Texas toast.

SIDE DISHES

Side Dishes

Serves ten to fourteen (10-14).

Texas Toast Platter \$11.99 Cole Slaw varies

Thick cut toast grilled with our signature garlic spread.

Tater Chips Platter \$19.99

Thin-sliced fried potatoes served with two (2) eight-ounce (8 oz.) containers of ranch dipping sauce.

Offered in two sizes. Diced cabbage and carrots mixed with our signature cole slaw dressing.

Chicken Salad varies

Available in two sizes. Zaxby's chicken salad prepared with tender, all-white-meat chicken.

DESSERT

Cookies & Brownies

Assorted Cookie Platter	\$6.99	White Chocolate Macadamia	\$6.99
One (1) dozen chocolate chip, oatmeal raisin, and white chocolate		Nut Cookie Platter	
chip macadamia nut cookies.		One (1) dozen white chocolate chip macadamia	nut cookies.
Chocolate Chip Cookie Platter	\$6.99	Brownie Platter	\$7.99
One (1) dozen chocolate chip cookies.	Six (6) of Zaxby's chocolate brownies sliced in half		alf for serving.
Oatmeal Raisin Cookie Platter	\$6.99	Cookie and Brownie Platter	\$26.49
One (1) dozen oatmeal raisin cookies.			Q20140

Includes eighteen (18) assorted cookies and eighteen (18) chocolate brownie halves.

BEVERAGES

Soda

Canned Soda \$1.00

(12-Ounce) Assorted can sodas.

Tea

Sweet Tea \$3.99 Unsweet Tea \$3.99

(1-Gallon) (1-Gallon)

SERVICE WARE

Service Ware

Dinnerware varies No Service Ware Needed varies

We provide dinnerware upon request. Includes plate, napkin, knife, and fork. Please order the number required for the guests attending your event.

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



Order Now



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) 995-5334

Hours

Every Day: 11am to 9pm

(minimum for delivery \$100)

Feature

mediterranean

Services

Delivery, Pickup

Delivery Area Areas of Charlottesville, VA Delivery Fee: \$25



STARTERS

Party Starters

Set out our Party Starters for an easy appetizer every time!

Assorted Dip Platter (GF)



Falafel Appetizer (GF) (VG)



varies

Select your three favorites from assorted tasty choices: basil pesto hummus, spicy hummus, classic hummus, tzatziki, or chicken salad. Falafel served with lemon-herb tahini.

PARTY TRAYS

Piadinas

Moroccan Chicken Piadina Tray varies Rosemary Ham and Mozzarella

varies

Spinach and Mushroom Piadina

varies

Piadina Tray

Tray (v)

An Italian flatbread sandwich prepared grilled fresh spinach, mushrooms, feta parsley spread, Parmesan cheese and fresh mozzarella cheese.

An Italian flatbread sandwich prepared with grilled ham, fresh mozzarella, mixed greens, Calabrian pepper aioli, and lemon vinaigrette.

Steak and Mozzarella Piadina

varies

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 varies Spinach Feta Roll-Up Tray

varies

Includes dipping sauces.

Includes dipping sauces.

Steak

Steak Roll-Up Tray

varies

Chicken Salad Sandwich Tray

varies

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.

Includes your choice of sauce. Small - one (1) half pint, medium -

one (1) full pint and large - two (2) full pints.

Greek Chicken

varies

cal/serving

varies

Harissa Salmon varies

Includes your choice of sauce. Small - one (1) half pint, medium one (1) full pint and large - two (2) full pints.

Falafel (v)

varies

Includes your choice of sauce. Small - one (1) half pint, medium one (1) full pint and large - two (2) full pints.

A Zoe's Favorite! Includes your choice of sauce. Small - one (1) half

pint, medium - one (1) full pint and large - two (2) full pints. 450-590

SOUP

Soup

Priced per quart. Serves 3-5 people.

Chicken and Orzo Soup \$12.99

Mediterranean Lentil Soup (GF)

\$12.99

Tomato Bisque Soup (GF) (V)



\$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.

Chicken Kabobs (GF)

\$9.99

Salmon Kabobs (GF) \$12.69

Marinated grilled chicken topped with peppers, onions and tomatoes. Served with your choice of two (2) side dishes and one (1) sauce.

Two (2) salmon kabobs prepared with zucchini. Served with your choice of two (2) side dishes and one (1) sauce.

Shrimp Kabobs (GF)

\$10.99

Mix any two of your favorite kabobs.

\$11.99

Two (2) shrimp kabobs marinated in dill and garlic with zucchini. Served with your choice of two (2) side dishes and one (1) sauce.

Mediterranean Chicken Plate \$9.79

(GF)

Kabob Combo

Steak Kabobs \$12.39

Grilled chicken topped with caramelized onions. Served with your choice of two (2) side dishes. Does not include sauce.

A Zoe's Favorite! Charbroiled steak topped with peppers, onions, tomatoes and our signature balsamic mostarda sauce. Served with your choice of two (2) side dishes and one (1) sauce.

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.

Cauliflower Rice Bowl (F) (V)



varies

Mediterranean Salad Trio Bowl

varies

Chilled cauliflower rice prepared with Greek tzatziki, Israeli skhug,

feta, cucumbers and fresh dill.

(v)

Power Grain Bowl (v) varies Includes a trio of cauliflower rice, pesto farro and zesty quinoa salads with Greek tzatziki, Italian salsa verde, feta, cucumbers and fresh dill

Lentils, quinoa, farro and rice prepared with Greek tzatziki, Moroccan harissa, Mediterranean relish, cucumbers and fresh dill.

Medium Bowls

Serves eight-ten (8-10) people. Prepared with or without your choice of protein. Additional protein is available for an extra charge.

Cauliflower Rice Bowl (GF) (V)





varies

Mediterranean Salad Trio Bowl

Chilled cauliflower rice prepared with Greek tzatziki, Israeli skhug, feta, cucumbers and fresh dill.

Power Grain Bowl (v)



varies

Lentils, quinoa, farro and rice prepared with Greek tzatziki, Moroccan harissa, Mediterranean relish, cucumbers and fresh dill.

varies

(v)

Includes a trio of cauliflower rice, pesto farro and zesty quinoa salads with Greek tzatziki, Italian salsa verde, feta, cucumbers and

SIDES

Sides

Available in small (serves 4-6), medium (serves 8-10) and large (serves 18-20) sizes.

Potato Salad GF VG	varies	Roasted Vegetables GF VG	varies	
Prepared with red potatoes, salt, pepper, scallions and our homemade Greek dressing.		Includes broccoli, red onions, mushrooms and carrots saute lemon oil.	éed in	
Pasta Salad 🕏	varies	Quinoa GF V	varies	
Consists of pasta shells mixed with diced tomatoes, feta ch black pepper and fresh basil.	neese,	Grilled Potato Salad GF VG	varies	
Braised White Beans GF VG	varies		varies	
Consists of great white northern beans braised with oil, gai vegetable base and rosemary.	lic and	Seasonal Fresh Fruit (GF) (VG) varies		
Turmeric Rice (F) (G)	varies			
Marinated Slaw (GF) (V)	varies			
Consists of shredded cabbage with feta, scallions, and Zoe dressing.	e`s slaw			
Side Salads				
Available in small (serves 4-6), medium (serves 8-10) and large (serves 18-20) sizes.				
Greek Salad GF V	varies	Chicken Salad GF	varies	
Pita Bread				
	Available	in your choice of sizes.		
Pita Bread 🚾	varies			
		Chips		
Chips GF VG	\$1.29			

DESSERT

Cake

YaYa's Hand-Made Chocolate \$25.99 YaYa's Hand-Made Chocolate \$2.59

Cake

Full cake serves 12-20 people. Priced per slice.

Cookies

Cake Slice

Mini Cookie Bowl varies House Baked Cookie \$2.39

Includes your choice of chocolate chip or house baked. Offered in two serving sizes. Served in a mini cookie bowl.

Each.

BEVERAGES

Tea

Fresh-Brewed Iced Tea \$7.99 Hibiscus Green Tea \$7.99

(Per gallon) Prepared sweetened or unsweetened. (Per gallon) Decaffeinated.

Limeade

Hand-Squeezed Limeade \$7.99

(Per gallon) Prepared with fresh limes and sweetened with cane sugar.

Soda

12-Ounce can.

Assorted Spindrift Soda \$2.50

Water

Bottled Water \$2.20 Sparkling Water \$2.20

Ice

Bag of Ice varies

SERVICE WARE

Service Ware

Paper Products varies No Service Ware Needed 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.

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