

# 2024 CATERING MENU



# Morning Selections

All Choices Presented Buffet Style. Freshly Brewed Coffee, Chilled Orange Juice, Assorted Soda, and Iced Water Included.  
Less than 25 will Incur a \$75.00 Server Fee.

## THE CLASSIC CONTINENTAL

(up to 2 hours)

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Assorted Pastries  
and

Chef's Choice Mini Quiche



## FARMERS BREAKFAST BUFFET

(up to 2 hours)

Seasonal Sliced Fresh Fruit Display

-OR-

Yogurt Parfait

Biscuits with Sawmill Gravy

-OR-

Assorted Pastries

Scrambled Eggs

Home Fries

Crisp Bacon

*Prices Subject to 20% Service Charge and 12.8% Tax*

*Menus Subject to Change*

# Beverage Service

## MORNING BEVERAGE SERVICE

(Up to 2 Hours)

Our Morning Beverage Service Includes Freshly Brewed Regular Coffee, Assorted Soft Drinks, and Water

\*Decaffeinated Coffee Available Upon Request

## AFTERNOON BEVERAGE SERVICE

(Up to 2 Hours)

Our Afternoon Beverage Service Includes Freshly Brewed Regular Coffee, Assorted Soft Drinks, and Water

\*Decaffeinated Coffee Available Upon Request

**Beverage Service -2 Hours**  
**Less than 12 will Incur a \$75.00 Server Fee**  
\$1.50/Person Each Additional Hour



## À LA CARTE BEVERAGE SERVICE (Not on Consumption)

Assorted Soft Drinks

Bottled Water

Dispenser of Water Push Pot of Coffee (Regular or Decaf)

(Serves 10 Cups) Large Push Pot of Coffee (Regular or Decaf)

(Serves 25 cups)



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# À La Carte Selections

## A.M. OFFERINGS

Assorted Muffins

Mini Assorted Scones

Assorted Quiche (Lorraine and Veggie)

Yogurt w/Granola and Berries

Breakfast Sandwiches - w/Scrambled Eggs, Cheese and Choice of

Sausage, Ham, or Crisp Bacon

**1 Dozen Minimum of Each Item**



## P.M. OFFERINGS

Assorted Home-style Cookies

Specialty Brownies (Plain, Turtle, or Chocolate Chip)

Vegetable Crudité with Ranch Dressing or Hummus

Individual Packaged Items

Buffalo Chicken Empanada

Croissant Beignet with Caramel Dipping Sauce

**1 Dozen Minimum of Each Item**

*Prices Subject to 20% Service Charge and 12.8% Tax*

*Menus Subject to Change*

# All Day Package

Presented Buffet Style. Minimum of 25 People. Less than 25 will Incur a \$75 Server Fee.  
**Sold as a Package Only.**

## THE CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit Display  
-OR-  
Yogurt Parfait  
Assorted Pastries  
Chef's Choice Mini Quiche  
Chilled Orange Juice  
Freshly Brewed Coffee (Regular)  
Assorted Soft Drinks and Water  
\*Decaf Coffee on Request



## LUNCH BUFFET (Chef's Choice)

The Lunch Buffet Includes:  
Salad  
Entrée  
Vegetable  
Starch  
Dessert  
Assorted Soft Drinks, Iced Tea,  
and Water

## MORNING BEVERAGE SERVICE

Freshly Brewed Coffee (Regular)  
Assorted Soft Drinks, Iced Tea, and  
Water

\*Decaf Coffee on Request



## AFTERNOON SNACK

Chef's Choice Snack  
Freshly Brewed Coffee (Regular)  
Assorted Soft Drinks, Iced Tea, and  
Water

\*Decaf Coffee on Request

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# Lunch on the Run

Maximum of 50 Boxed Lunches



## SIGNATURE SALADS

All Salads are Served with a Toasted Baguette, Cookie, and Bottled Water

### THE CAESAR SALAD

Crisp Romaine Topped with Shredded Parmesan Cheese, Homemade Croutons, and Grilled Chicken Breast Served with Traditional Caesar Dressing

### THE CHICKEN SCOOP SALAD

Our Chicken Salad on a Bed of Fresh Spinach, Garnished with Candied Pecans, Sliced Granny Smith Apples, Cubes of Sharp Cheddar Cheese, and Grapes  
Served with Balsamic Vinaigrette

### GRILLED CHICKEN SALAD

Mixed Greens laced with Shredded Cheddar Cheese, Sliced Cucumber, Grape Tomato, Shredded Carrots, Homemade Croutons, and Grilled Chicken Breast  
Served with Ranch Dressing

## SIGNATURE SANDWICHES

All Sandwiches Include Bagged Chips, Cookie, and Bottled Water

### SMOKED TURKEY

Shaved Hickory Smoked Turkey Breast with Provolone Cheese, Served with Green Leaf Lettuce and Sliced Tomato on Artisan Bread. Mayonnaise and Yellow Mustard Packets on the Side

### HONEY HAM

Thinly Sliced Honey Ham with Swiss Cheese, Served with Green Leaf Lettuce and Sliced Tomato on Artisan Bread. Mayonnaise and Yellow Mustard Packets on the Side

### CHICKEN SALAD CROISSANT

House Made Chicken Salad  
Served on a Freshly Baked Croissant with Green Leaf Lettuce and Sliced Tomato

### VEGGIE WRAP

Fresh Spinach, Sliced Tomato, Cucumber, Red Onion, Bell Pepper, and Hummus Inside a Fresh Flour Tortilla

**All Sandwiches and Salads Served in a Clear Container with a Cutlery Packet**

*Prices Subject to 20% Service Charge and 12.8% Tax*

*Menus Subject to Change*

# Premium Lunch on the Run

Maximum of 50 Boxed Lunches



## PREMIUM SALADS AND SANDWICHES

All Salads are Served with a Toasted Baguette, Cookie, and Bottled Water

### SOUTHWEST FAJITA SALAD

Crisp Greens, Black Bean and Corn Relish, Grilled Bell Peppers and Onions, Tomatoes, Blackened Chicken, Monterey Jack and Cheddar Cheese and Crisp Bacon. Served with a Creamy Ranch

### CHEF SALAD

A Blend of Salad Greens Topped with Julienne Turkey and Ham, Hard Boiled Egg, Tomato, Cucumber, Cheddar Cheese and Crisp Bacon  
Served with Creamy Ranch Dressing

All Sandwiches include Bagged Chips, Cookie, and a Bottle of Water

### ITALIAN SUB

Ham, Salami, Pepperoni, Lettuce, Tomato, Provolone, Italian Dressing on a Baguette

### CLUB WRAP

Roasted Turkey Breast with Avocado, Provolone, Bacon, Lettuce, Tomato, Mayonnaise Wrapped in a Tortilla

**All Sandwiches and Salads Served in a Clear Container with a Cutlery Packet**

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*Menus Subject to Change*

# Specialty Buffets

25 or Less Will Incur a \$75.00 Server Fee.

## LITTLE ITALY

Caesar Salad

Meat Lasagna

Roasted Vegetable Medley

Herb-Seasoned Garlic Breadsticks

Tiramisu

Freshly Brewed Sweet Tea

Iced Water

\*Vegetarian Lasagna can be Substituted  
for Meat Lasagna

## DOWN HOME

Garden Salad

BBQ Chicken

Yukon Gold Mashed Potatoes

Country Style Green Beans

Fresh Baked Biscuits

Fruit Cobbler

Freshly Brewed Sweet Tea

Iced Water



**We are Happy to Accommodate Vegetarian, Vegan and Gluten-Free Dietary Restrictions.**

**NO SUBSTITUTIONS**

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*Menus Subject to Change*



# Specialty Buffets

25 or Less Will Incur a \$75.00 Server Fee.



## **DELI BUFFET (Max. of 50 ppl)**

**Choice of 1 Salad:** Pasta Salad, Country Style Potato Salad, or Southern Coleslaw  
Potato Chips  
Assorted Half Sandwiches with: Sliced Smoked Turkey, Honey Ham, Chicken Salad and Assorted Cheeses  
Condiments/Toppings: Lettuce, Tomato, Red Onion, Pickles, Mayonnaise, Mustard, Honey Mustard  
Lemon Cheesecake Coolers  
Freshly Brewed Sweet Tea  
Iced Water

## **OLD FASHIONED BBQ**

Southern Coleslaw  
Cornbread Muffins  
Southern Style Green Beans  
Corn on the Cob  
BBQ Pulled Pork  
Fruit Cobbler  
Freshly Brewed Sweet Tea  
Iced Water

**We are Happy to Accommodate Vegetarian, Vegan and Gluten-Free Dietary Restrictions.**

**NO SUBSTITUTIONS**

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# Lunch & Dinner

All Lunches and Dinners Include a Choice of a Cold Side or Salad, Two Accompaniments, Fresh Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Sweet Tea, and Iced Water. Coffee, Upon Request.  
25 or Less Will Incur a \$75.00 Server Fee.



**We are Happy to Accommodate Vegetarian, Vegan and Gluten-Free Dietary Restrictions.**

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Morning Selections

Beverage Service

A La Carte

All Day Package

Lunch/Dinner

Entree Accompaniments

Reception

Bar

Policies/Planning

# Lunch

## **ENTREE -Choose 1:**

Teriyaki Glazed Chicken Breast  
(Sauteed Chicken Breast with a Teriyaki Glaze)

Roast Pork Loin with Dijon Sauce  
(Roasted Pork Loin Topped with Dijon Sauce)

Honey Dijon Chicken  
(Baked Chicken with Honey and Dijon Marinade)

Creamy Bacon Chicken  
(Sauteed Chicken Breast with a Creamy Parmesan Sauce)

Flank Steak with Sauteed Mushrooms  
(Spice Rubbed Flank Steak with Sauteed Mushrooms)

Home Style Meatloaf  
(Meatloaf with a Brown Sugar Glaze)

Alfredo Vegetarian Lasagna  
(Vegetables Layered in Lasagna Noodles with a Creamy Alfredo)

## **COLD SIDES -Choose 1:**

Garden Salad with Ranch or Vinaigrette  
Watermelon, Feta and Arugula Salad with Balasamic  
Vinaigrette

Roasted Summer Vegetable Pasta Salad



## **HOT SIDES -Choose 2:**

Mashed Potatoes

Rice Pilaf

Chef's Seasonal Garden Vegetable

Gourmet Mac & Cheese (Smoked Cheddar & Gouda)

Roasted Brussel Sprouts with Bacon Jam

Honey Glazed Carrots

Country Style Green Beans

Roasted Broccoli

## **DESSERTS -Choose 1:**

Seasonal Fruit Cobbler

Assortment of Mini Desserts

Italian Cream Cake

Lemon Squares

NY Cheesecake with Strawberry or Caramel Drizzle

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# Dinner

Served with House Salad or Caesar Salad

## Choose 1 Entree:

### CHICKEN

#### Chicken Piccata

Pan Fried Chicken Breast with Lemon-Butter and Capers

#### Champagne Chicken

Seared Chicken Breast with Sundried Tomatoes and Mushrooms in a Champagne Cream

#### Roast Chicken

Roasted Chicken Breast Topped with Salsa Verde and Charred Lemon

### BEEF

#### Marinated Flank Steak (sliced)

Served with Chimichurri Sauce

#### NY Steak

Balsamic and Soy Marinated NY Steak with Roasted Peppers

### PORK

#### Maple Bacon Glazed Tenderloin

Bacon Wrapped Pork Tenderloin Slow Roasted and Topped with a Maple Glaze

#### Sheet Pan Pork Chop

Seasoned Pork Chops Baked and Caramelized with Apples & Onions

### SEAFOOD

#### Mediterranean Tilapia

Baked Tilapia with Lemon, Capers and Sun Dried Tomatoes

### PASTA

#### Smoked Gouda Farfalle

Bowtie Pasta Baked with Smoked Gouda Cheese, Chicken Breast and Fresh Spinach

#### Penne alla Vodka

Penne Tossed with Sauteed Cherry Tomatoes, Mushrooms, Zucchini, and Finished in a Smooth Vodka Sauce



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Menus Subject to Change

# Dinner

Served with House Salad or Caesar Salad

## Choose 1 Entree:

### CHICKEN

#### Coq au Vin

Airline Chicken Breast Braised in Burgundy Wine, Mushrooms, Onion, and Garlic

#### Prosciutto Wrapped Chicken

Chicken Breast Wrapped in Prosciutto and Stuffed with a Herbed Goat Cheese (Max 50 Guests)

### BEEF

#### Medallions of Beef

Seared Medallions with a Soy Glaze and a Pineapple & Ginger Salsa

#### Steak Diane

Pan Seared Tenderloin with a Cognac Sauce

### PORK

#### Dijon and Herbed Pork Loin

Dijon and Herb Roasted Pork Loin with a Cider Gravy

#### Pork Medallions in Pan Sauce

Pork Medallions cooked in a Pan Sauce

### SEAFOOD

#### Grilled Halibut

Grilled Halibut in a lemon-thyme sauce

#### Crab Cakes

Classic Crab Cakes served with a Remoulade Sauce

### VEGETARIAN

#### Stuffed Portabella Mushroom

Portabella Stuffed with Spinach, Squash, Red Peppers, Tofu and Moroccan Spices



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# Dinner

Served with House Salad or Caesar Salad

## Choose 1 Entree:

### CHICKEN

#### Lemon Chicken Piccata

Airline Chicken Breast Coated in our Breading and Skillet Fried in a Lemon Butter Sauce

#### Tuscan Chicken

Seared Chicken Breast Cooked in Tuscan Sauce with Cherry Tomatoes and Spinach

### BEEF

#### Prime Rib of Beef

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish

#### Filet Mignon

Seared Filet with a Creamy Hollandaise Sauce

### SEAFOOD

#### Pan-Fried Trout with Rosemary, Lemon, and Capers

Rainbow Trout with Fresh Rosemary-Finished with a Lemon Caper Beurre Blanc

#### Low Country Boil

Shrimp, Smoked Sausage, Red Potatoes, Corn on the Cob and Cajun Seasonings



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# Entrée Accompaniments

## VEGETABLE

### Choose 1:

Honey Glazed Carrots  
Sautéed Whole Green Beans  
Roasted Broccoli  
Sautéed Zucchini and Yellow Squash  
Fresh Roasted Asparagus  
Roasted Brussel Sprouts with Bacon Jam  
Oven Roasted Purple Cauliflower with Garlic & Parmesan

## STARCH

### Choose 1:

Yukon Gold Whipped Potatoes  
Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Mashed Sweet Potatoes  
Herb-Roasted Fingerling Potatoes  
Herb-Roasted Red Potatoes  
Parmesan Risotto  
Gourmet Macaroni and Cheese

## DESSERT

### Choose 1:

Italian Cream Cake  
Assortment of Mini Desserts  
Lemon-Raspberry Cheesecake Cake  
Pound Cake with Berries & Cream  
Chocolate Chip Cookie & Milk Cake  
NY Cheesecake with Strawberry or Caramel Drizzle  
Fruit Cobbler



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# Reception

Up to 2 Hours    Minimum Guest Count - 25 People    25 or Less Will Incur a \$75.00 Server Fee.

## BRONZE

Domestic Cheese Display with Assorted Crackers  
Assorted Party Rolls (Turkey and Mayo, Chicken Salad,  
Ham and Honey Mustard)

Choose 1: Fresh Crudité with Ranch Dip  
-OR- Seasonal Sliced Fruit

Mini Cocktail Meatballs (Honey BBQ) -OR-  
Chicken Tenders w/Honey Mustard, BBQ  
and Ranch  
Fresh Baked Cookies  
Sweet Tea  
Iced Water

## SILVER

Domestic Cheese Display with Assorted Crackers  
Choose 1: Fresh Crudité with Ranch Dip OR  
Seasonal Sliced Fruit

Choose 1: Chipotle Maple Bacon-Wrapped Chicken  
Bites or Sausage Stuffed Mushrooms w/Creamy Dill

Choose 1: Ham and Cheese Pinwheels or Mini Cocktail  
Meatballs (Honey BBQ)

Choose 1: Choice of Cold or Hot Dip (See Page 18)  
Assorted Cookies & Brownies  
Sweet Tea  
Iced Water



## GOLD

Domestic and Gourmet Cheese Display with  
Grapes and Assorted Crackers  
Mini Finger Sandwiches (Ham, Turkey,  
Cucumber & Chicken Salad)

Choose 1: Fresh Crudité with Ranch Dip  
-OR- Seasonal Sliced Fruit

Choose 1: Bacon-Wrapped Scallops  
-OR- Mini Crab Cakes w/Remoulade

Mini Chicken Salad Tartlets  
Sausage Stuffed Mushrooms w/Creamy Dill  
Assorted Cookies, Brownies & Assorted Dessert Bars  
Sweet Tea  
Iced Water

**NO SUBSTITUTIONS**

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# Reception Add-Ons

## ADD-ONS

Bruschetta -Grilled Olive Oil Baguette with Chopped Tomato and Basil & a Balsamic Glaze

Jumbo Shrimp Cocktail w/Cocktail Sauce and Lemon Wedges

Fried Spring Rolls or Cream Cheese Wontons

Fried Chicken Fingers w/Honey Mustard, BBQ and Ranch

Crab Stuffed Mushrooms w/White Wine Sauce



## CARVING STATIONS (Add on only) (Served with Rolls and Condiments)

Roast Turkey Breast w/Cranberry Chutney

BBQ Beef Brisket w/Kansas City BBQ Sauce

Brown Sugar Ham w/Dijon Mustard

Roast Prime Rib w/Horseradish Cream

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# Gourmet Dips and Displays



## **HOT DIPS**

(Serves 75)

Spinach, Artichoke, and Cheese Dip with House Fried Pita Chips

Chili Cheese Dip with House Fried Corn Tortilla Chips

Crab Dip with House Made Crostini

Buffalo Chicken Blue Cheese Dip with House-Made Flour Tortilla Chips

## **COLD DIPS**

Small 15-39; Med 40-59

Pimento Cheese Dip with House Made Crostini and Assorted Crackers

Hummus (Plain or Roasted Red Pepper) w/House Baked Pita Chips

Pico De Gallo and Guacamole with House Fried Corn Tortilla Chips

## **COLD DISPLAYS**

Small 15-39; Med 40-59; Large 60-75

Fresh Crudite with Ranch Dip

(Cauliflower, Broccoli, Cucumber, Peppers, Celery & Cherry Tomatoes)

Seasonal Sliced Fresh Fruit

Domestic Cheese Display w/Grapes and Assorted Crackers  
(Cheddar, Provolone, Swiss & Pepper Jack)

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# Hot Hors d'Oeuvres

Priced Per Dozen Minimum Order - 2 Dozen Per Selection



## CHICKEN

Chipotle Maple Bacon-Wrapped Chicken

Ginger Chicken Satay with Coconut Peanut Sauce

Buffalo Style Wings (Mild, Medium, or Hot)

## BEEF

Chipotle Beef on Tortillas with Avocado Crème

Beef Satay with Sweet and Spicy Sauce

Mini Beef Wellingtons

Mini Cocktail Meatballs

## PORK

Pork Pot Stickers with Garlic Soy Sauce

Sausage Stuffed Mushroom Caps

Mini Ham Biscuits with Pineapple Chutney

## SEAFOOD

Crab Stuffed Bacon Wrapped Shrimp

Mini Crab Cakes with Cajun Remoulade Sauce

Mini Cheesy Corn Fritters with Shrimp

Baked Polenta Rounds with Creole Shrimp

## VEGETARIAN

Spanakopita

Mini Assorted Quiche (Veggie and Three-Cheese)

Cream Cheese Jalapeno Poppers

Mini Veggie Spring Rolls with Plum Sauce

Cornmeal Fried Half-Moon Green Tomato  
with Pimento Cheese

Fried Macaroni and Cheese Bites with Ranch

Baked Brie with Apricot Jam-Served with Crackers

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# Cold Hors d'Oeuvres

Priced Per Dozen Minimum Order - 2 Dozen Per Selection

Bacon Wrapped Dates

Smoked Salmon Crostini

Sun-Dried Tomato and  
Gorgonzola Bruschetta

Ham and Cheese Pinwheels

Mini Finger Sandwiches  
(Chicken Salad, Ham and Turkey)

Shrimp Cocktail  
Market Price

Caprese Skewers  
(Marinated Mozzarella Balls, Balsamic  
Marinated Heirloom Tomatoes)

Raspberry Brie Tarts  
(Phyllo tarts stuffed with  
whipped brie and raspberry jam)



**Various Items may be Tray Passed for \$75.00 Per Server for up to 2 Hours.  
Chef Will Recommend Tray Passed Items.**

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# Beer, Wine & Alcohol

	HOUSE WINES	DOMESTIC BEERS
	Chardonnay	Bud Light
	Cabernet Sauvignon	Michelob Ultra
	Pinot Grigio	Yuengling
	Moscato	
Host Bar		
Cash Bar		

LIQUOR	HOUSE BRANDS
Bourbon	Wild Turkey
Gin	Bombay Sapphire
Rum	Bacardi Silver
Scotch	Dewar's
Vodka	Tito's
Whiskey	Jack Daniels
Tequila	Jose Cuervo Gold
HOST BAR ONLY	

Served in High Quality Plasticware. **NO SHOTS SERVED.** Specialty Liquor, Beer and Wine Available at Additional Cost.  
Need Advance Notice of 14 Days.

Bartender - \$150.00 (Up to 2 hours). \$50.00/Hour Additional After 2 Hours. 1 Bartender per Every 100 Guests.

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Menus Subject to Change

# Alcoholic Beverage Policy and Procedures

All Bar Service Will be Set with Coke Products, Water, Beverage Napkins, and Plasticware.

As a Licensee of the Commonwealth of Virginia, IALR is Responsible for the Controlled Consumption of Alcoholic Beverages at the Institute for Advanced Learning and Research (IALR). We Reserve the Right to Ask for Proper Identification with Every Bar Service Provided. All Alcoholic Beverages Must be Served by Our Staff and Consumed in the Designated Areas. All Service Personnel Have Completed ServSafe Alcohol Training. Depending on the Nature of the Event, Wristbands May be Required for Verification of Age.

**ALCOHOL MAY NOT BE BROUGHT IN OR CARRIED OUT OF IALR UNDER ANY CIRCUMSTANCES.**

Levels of Service:

- Cash Bar - Beer and Wine and Full Bar (Tax Included)
- Host Bar - Consumption + Tax

Cash Bar Minimums (Over 25 People)-Charged to Client LESS Actual Sales (Up to 4 hours):

- 26-35 People \$100.00
- 36-50 People \$125.00
- 51-75 People \$175.00
- 76-150 People \$275.00
- OVER 150 People \$400.00

# Planning Your Event



## **PAYMENT**

All catered functions must be secured by payment before they occur. All groups are required to have a minimum guest count 14 days prior to the event with the total balance paid in full. Tax-exempt organizations are required to submit a copy of tax exemption certificate with signed agreement.

## **ATTENDANTS/SERVICE STAFF**

Receptions may require additional service fees based on event requirements.  
Attendants/Servers (minimum 2 hours): \$75.00/hour

## **CATERING EQUIPMENT**

For very large events, specialty equipment may need to be rented at an additional cost.

## **LINEN**

We will provide linen for buffets, served meals, food and beverage tables, and 25% of the guest tables for receptions. Specialty linens are available upon request for an additional charge.

## **PRICING FOR CHILDREN**

Children ages 2-10 will be charged half price of the regular meal price.

**All food and beverage must be consumed on site.**

**Institute Conference Center | 434.766.6700 | [iccsales@ialr.org](mailto:iccsales@ialr.org) | [www.ialr.org](http://www.ialr.org)**

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