



Custom Catering

We are pleased to present menus and assist in planning your special event. We continually develop new menus showcasing regional preferences and cutting-edge culinary trends. We welcome the opportunity to customize a menu to meet your specific needs and budget. From a continental breakfast or boxed luncheon to a cocktail reception and gourmet dinner, our commitment is to ensure every detail is considered and to provide you and your guests a memorable dining experience.

To ensure proper procurement and production of your catered requests, we ask that you place your orders two weeks in advance.

Shorter lead times may result in product unavailability or shortages; however, we will make every effort to suggest similar substituted items



For all catering inquiries please contact (804) 564-8394
Dining Director: ericlipshetz@morrisonliving.com
Executive Chef Tom Harkins: thomasharkins@morrisonliving.com
Sous Chef Sa'de Redd: sredd@mahova.com



Catering Menu

Breakfast

Continental Buffet - 12

freshly baked mini muffins, wheat, white & raisin bread, low-fat yogurt, granola, raisins, sliced seasonal fruit, assorted juice, coffee and tea service

Hot Breakfast Buffet - 13

pancakes w/ syrup, scrambled eggs, smoked bacon, sausage links, home fries, sliced fresh fruit, breakfast pastries, butter, preserves, cream cheese, assorted juice, coffee and tea service

Breakfast Sandwiches - 11

Selection of breakfast sandwiches to include: griddled eggs, bacon, sausage, ham, American, cheddar, swiss cheese on buttermilk biscuit, English muffin, white & wheat toast, assorted juice, coffee and tea service



Fruit & Yogurt Bar - 7

low-fat yogurt, granola, seasonal berries & fresh fruit, raisins, honey, assorted juice, coffee and tea service

Hot Cereal Bar - 7

oatmeal, southern grits, raisins, cinnamon, sliced almonds, granola, brown sugar, assorted juice, coffee and tea service

Something Else

- fresh fruit granola yogurt parfaits - 3
- fresh fruit platter - 4
- bagels and cream cheese - 2
- freshly brewed iced tea - 1
- assorted bottled juices and water - 2
- full coffee service - 2

Full Beverage Service - 5

freshly brewed regular and decaffeinated coffee, assorted soda, bottled water and mighty leaf tea



min 15-person order required. Please inform dining of any food allergies or sensitivities. Substitutes may be available upon request for an additional fee

please note: all prices are presented per person unless otherwise noted.

Sandwiches

All American Favorites - 15

**Select 1 sandwich per 5 guests*

- smoked ham, swiss cheese, lettuce & tomato on sourdough
- roast beef, caramelized onions, horseradish mayo, kaiser roll
- buffalo chicken wrap: shredded lettuce, tomato and shredded cheddar, buffalo ranch sauce, tortilla wrap
- smoked turkey, honey mustard, lettuce & tomato, sub roll
- roasted turkey, pesto aioli, provolone, tortilla wrap
- all-white chicken salad with celery on multigrain bread
- corned beef, swiss, spicy mustard on rye bread

** all sandwich lunches include; cookies or brownies, and full beverage service*

Vegetarian

- grilled balsamic vegetable, roasted red pepper spread, tortilla wrap
- caprese - fresh mozzarella, tomato, fresh basil, balsamic glaze, ciabatta roll

Sides

choose any 2 items:

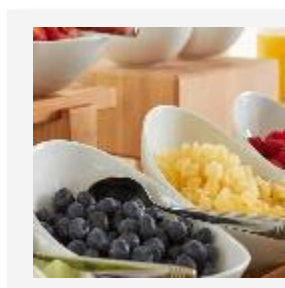
- baby green salad, choice with dressings
- caesar salad, house croutons
- house made pasta salad
- red bliss potato salad
- carolina slaw
- spiced bistro potato chips

Build Your Own Deli Board Lunch - 15

to include:

- turkey, smoked ham, grilled chicken breast, tuna salad
- american, swiss, provolone
- leaf lettuce, tomatoes, pickles, banana peppers
- sub rolls, rye, whole grain bread, wraps
- spreads – mayo, mustard, honey mustard, no-nut pesto aioli
- homemade potato chips, pasta salad or carolina slaw, freshly baked cookies and brownies, full cold beverage service

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Lunch Buffets

Regional American BBQ - 21

Grilled bbq chicken breast, carolina pulled pork, potato salad, cole slaw, baked beans, tossed salad, ranch and vinaigrette dressings, corn bread

*freshly baked cookies or brownies,
full cold beverage service*

Classic Italian - 22

chicken parmesan, basil marinara penne, traditional caesar salad, tomato fresh mozzarella caprese salad, roasted broccoli and red peppers, garlic breadsticks

*freshly baked cookies or brownies,
full cold beverage service*

Sunday Dinner – 23

Fried chicken quarters, mashed potatoes, southern green beans, gravy, fresh baked dinner rolls

*freshly baked cookies or brownies,
full cold beverage service*

Executive Meal - 27

seared crab cake w/ lemon, grilled flank steak w/ onion gravy, roasted potatoes, asparagus & fresh baked dinner rolls

*freshly baked cookies or brownies,
full cold beverage service*

Comfort Classics - 22

Build your own

soup of the day or traditional caesar salad

Choose 1 Entree:

- roasted turkey breast, pan gravy
- bbq chicken quarters
- meatloaf with mushroom gravy
- battered cod, tartar sauce
- rosemary rubbed pork loin, apple relish
- chicken marsala, sauteed mushroom

**second entrée available for an additional charge*

Choose 2 of the Following:

- mashed potatoes
- wild rice pilaf
- green beans and carrots
- balsamic roasted vegetables
- steamed broccoli with lemon zest

*freshly baked cookies or brownies,
full cold beverage service*

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Pizza & Snacks



16" Housemade Pizza

*all pizzas are assembled
& cooked to order*

*all pizzas start with
16" crust, zesty pizza sauce
& 3-cheese blend*

Pepperoni – 11

Three Cheese – 9

Veggie – 11

The Works – 12

Build Your Own – 13

- pepperoni
- sausage
- ham
- peppers
- pinons
- mushrooms
- diced pineapple

**Pizzas may be ordered by the each*

Tortilla Chip Bar – 5

- crisp tortilla chips
- traditional salsa
- sour cream
- guacamole

Fruit & Yogurt Bar - 7

- seasonal sliced fruit
- granola • dried fruit
- vanilla yogurt • sliced almonds

Cookies & Bars - 4

- brownies • lemon bars
- oatmeal raisin • snickerdoodle
- chocolate chip • sugar cookies

Artisan Cheese - 7

- selection of assorted cheeses
- dried fruits • nuts
- Variety crackers

Assorted Beverages Add-on

- assorted soft drinks – 1
- bottled water - 1
- assorted bottled juice - 2
- Coffee / decaf / hot water for tea - 2



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Executive Chef Tom Harkins:

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Sous Chef Sa'de Redd:

sredd@mahova.com

Front of House Manager Rashida Traywick:

rtraywick@mahova.com

Event Order Sheet

Date : _____

Time: _____

of Guests: _____

Location:

- ☐ multipurpose room ☐ gallery
☐ private dining room ☐ picnic area (next to Babcock Bldg.)
☐ main dining room ☐ other: _____

Requested food/package: _____

Additional food: _____

Add-on dessert/snack: _____

Add-on beverage: _____

Special request: _____

*****please list known food allergies or sensitivities within your group:**

**requests are not guaranteed until confirmed by dining management*