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Entrees

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Breakfast

Build Your Own Fruit & Yogurt Parfait:

Fruit, yogurt and granola toppings served with individual water and coffee. *Minimum 10 people. \$14.99 per person.*

Continental:

Assorted muffins and pastries with fresh sliced fruit. Served with individual waters and coffee. *Minimum 10 people.* \$16.99 per person.

Breakfast Charcuterie Board:

Dried fruit, artisan cheeses, cage-free hardboiled eggs, candied bacon, shaved turkey, grapes, fruit preserves and croissants. Served with individual waters and coffee. *Minimum 10 people.* \$18.99 per person.

Bagels:

Assortment of bagels served with butter, cream cheese and fruit preserves. Served with individual waters and coffee. *Minimum 10 people.* \$14.99 per person.

* Menu options and prices are subject to change. Please note that for safety, all catered food should be consumed within 2 hours after it has been served.





Breakfast

Cage-free scrambled eggs, seasoned potatoes, bacon and fresh sliced fruit. Served with individual waters and coffee. \$15.99 per person.

Classic Breakfast Sandwiches: Select two breakfast sandwiches made with cage-free eggs. Served with individual water and coffee. \$10.99 per person.

Your choice of 2 individual cage-free eggs wraps. Served with individual waters and coffee. \$10.99 per person.

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Classic Hot Breakfast:

Breakfast Wraps:



Salad Boxed Lunch:

Choice of salad with dressing on the side served with Lays chips and cookies. Served with individual waters. \$19.99 per person.

Chicken Caesar Salad Platter:

Family-style Chicken Caesar salad with herb grilled pita bread and dressing on the side. Served with individual water. \$19.99 per person.

Greek Salad Platter:

Family-style Greek salad with herb grilled pita bread and dressing on the side. Served with individual waters. \$23.99 per person.

Roasted Chicken Cobb Salad Platter:

Family-style roasted chicken cobb salad with herb grilled pita bread and dressing on the side. Served with individual waters. \$23.99 per person.

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Executive Boxed Lunch:

Choice of an artisan sandwiches or wraps, Lays chips and a dessert. Served with individual waters. \$19.99 per person.

Artisan Sandwiches & Wraps Platter:

Selection of three sandwiches or wraps, one side salad, Lays chips and cookies. Served with individual water. \$19.99 per person.

Mini-Sandwich Platter:

Selection of two mini-sandwiches, choice of side salad, Lays chips and cookies. Served with individual waters. \$19.99 per person.

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Lunch Jandwiches & //





PAPAJOHNS®

Cheese Pizza:

16' pizza with real cheese made from mozzarella on top of our signature pizza sauce with your choice of crust, then baked to a golden brown. (8 slices per pizza). \$19.99 per pizza pie.

Pepperoni Pizza:

16' pizza with our signature pizza sauce, real cheese made from mozzarella, and pepperoni. (8 slices per pizza). \$19.99 per pizza pie.

The Works Pizza:

16' pizza with pepperoni, julienne-cut Canadian bacon, spicy Italian sausage, fresh-cut onions, crisp green peppers, mushrooms, ripe black olives, and real cheese made from mozzarella. (8 slices per pizza). \$19.99 per pizza pie.

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Lunch

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Snacks

Large Pretzels:

Warmed pretzels with mustard and cheese dipping sauce. \$34.99 per dozen.

> **Cookies & Brownies:** \$19.99 per dozen.

Mini-Dessert Bars: \$24.99 per dozen.

Dark Chocolate & Mixed Nuts Trail Mix Platter: Serves 10-15 people. \$49.99 per platter.

Trail Mix: Serves 10-15 people. \$19.99

Tortilla Chips: Includes dip. Serves 10-15 people. \$19.99

Assorted Chips & Pretzels: Serves 10-15 people. \$19.99

> Flavored Popcorn: Serves 10-15 people. \$19.99

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Cheeses - Boursin cheese, brie, smoked gouda and goat cheese

Accompaniments - Grilled vegetables, marmalade, dried fruit, marinated olives, spiced assorted nuts and toasted crostini. Minimum 10 people. \$12.00 per person.

Minimum 10 people. \$7.99 per person.

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Charcuterie Board: Meats - Capicola & prosciutto

Fruit & Cheese Tray with Crostini:

Seasonal fruit with assorted cheese and artisan toasted bread.

Vegetable Crudité & Hummus:

Minimum 10 people. \$9.99 per person.

Grazing

Mediterranean Hummus Bar:

Roasted red pepper and plain hummus, grilled pita, cucumbers, red peppers and kalamata olives. Served with individual waters. *Minimum 10 people. \$9.99 per person.*

Naan Bread & Spreads:

Classic tomato bruschetta, caramelized onion spread, and spinach artichoke spread with flatbread crisps and crostini. Served with individual waters. *Minimum 10 people.* \$9.99 per person.

Fruit Skewers with Yogurt Dipping Sauce:

Minimum 10 people. \$9.99 per person.

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Entrees

Mediterranean Charcuterie:

Grilled pita, classic hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, Greek salad Served with choice of two proteins and individual waters. \$20.99 per person.

Tacos:

Grilled vegetables, citrus chicken carnitas, seasoned beef, spicy black beans, red rice, pico de gallo, salsa roja, shredded lettuce, cheddar cheese, sour cream and jalapenos with corn and flour tortillas. Served with house made tortilla chips and individual waters. \$20.99 per person.

Italian Classics:

Pasta with parmesan and alfredo sauces, garlic bread, and Caesar salad with choice of two proteins. Served with individual

waters. \$20.99 per person.

Smokehouse Barbeque: Southern-style bacon green beans, macaroni and cheese, creamy coleslaw, cornbread, BBQ sauce and choice of two proteins. Served with individual waters. \$24.99 per person.

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Entrees



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<u>Italian Bites:</u> Meatballs with a choice of alfredo, marinara, or BBQ sauce. \$14.99 per person.

Boneless Wing Bites:

Whole meat chicken bites served with a choice of BBQ, buffalo, parmesan & garlic, or honey mustard sauce. \$14.99 per person.

Crab Dip:

Creamy cheesy dip mixed with lump and claw meat served with pita and naan bread, \$19.99 per person.

Beverages

Individual:

16.9 oz Bottled Water \$2.49 20 oz Bottled Water \$3.99 **Bottled Coke Products \$3.99** Bottled Juice \$3.99

Beverage Stations: Tea (serves 8-10) \$15.99 Infused Water (serves 8-10) \$15.99 Lemonade (serves 8-10) \$15.99 Brewed Coffee & Hot Tea (serves 8-10) \$19.99

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16 oz Canned Beer: **Bud Light** Michelob Ultra Heineken **Bold Rock VA Apple Cider** Hardywood Great Return **Vienna Lager**

Wine: **House Red House White**

Canned Cocktails: Bold Rock Orange Crush Bold Rock Transfusion

* Menu options and prices are subject to change. Required with ABC orders: Bartender \$25.00 /hour.

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<u>16 oz Draft Beer</u>

(bar rental only): **Ardent IPA COTU Pocahoptas COTU Brewski** Hardywood Richmond Lager Legend Brown **Rotating Seasonal**

ABC Drink Tickets:

Drink ticket entitles guest to (2) drinks.

Party Packages

Celebrate your special occasion at the Henrico Sports & Events Center! Guests are welcome to bring their own cake, or you can take advantage of our catering services to have a delicious cake delivered right to your party. Whether it's a birthday, team celebration, or any other special event, we have everything you need for a fantastic time!

> Menu options and prices are subject to change. All guests must sign a waiver for court usage. Individuals under 18 years of age must have a parent/guardian sign.

<u>15 Person Package:</u>

\$300.00 total

Includes (1) hour of court time with (1) hour in meeting room, OR (2) hours

court time or in meeting room.

(3) pizzas, a variety of chips, cookies, and beverages.

*Other food options available per request.

<u>30 Person Package:</u>

\$500.00 total

Includes (1) hour of court time with (1) hour in meeting room, OR (2) hours

court time or in meeting room.

(6) pizzas, a variety of chips, cookies, and beverages.

* Other food options available per request.

* Menu options and prices are subject to change.

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* Subject to change.

Contact

Thank you for choosing us to cater your event. Feel free to call me directly to discuss your menu or to order catering via our food & beverage sponsors (pg. 14). We are very flexible and look forward to serving you!

Please note: All outside catering orders are subject to a 20% food and beverage administrative fee. Catering orders must be coordinated through the Food and Beverage Director.

have you!

<u>C. Jason Campbell</u>

Food & Beverage Director

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804-380-5161



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