

OMNI CHARLOTTESVILLE HOTEL
EVENT MENUS





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Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.



BUFFET

All breakfast buffets are served with your choice of orange juice, cranberry juice, Shade Grown Westrock regular and decaffeinated coffee.

A minimum of 20 people are required for breakfast, lunch or dinner buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person.

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DOWNTOWN CONTINENTAL

Sliced seasonal fresh fruits

Danishes, croissants and muffins

Assorted Greek and plain yogurt

Sweet butter and preserves

23 per person

SHENANDOAH

Sliced seasonal fresh fruits

Danishes, croissants and muffins

Sweet butter and preserves

Cage-free scrambled eggs

Applewood smoked bacon

Breakfast potatoes

28 per person

CHARLOTTESVILLE'S FINEST

Individual fresh fruit and berry martinis

Assorted yogurt and granola toppings

Danishes, croissants and muffins

Sweet butter and preserves

Bagels and cream cheese

French toast with warm Vermont maple syrup

Cage-free scrambled eggs

Applewood smoked bacon

Blueberry maple sausage

Breakfast potatoes

34 per person

FARMER'S MARKET FRESH

Sliced seasonal fresh fruits

Locally sourced protein flax bran muffins and blueberry muffins

House made banana bread

Sweet butter, sugar-free jams and preserves

Quinoa fruit salad, blackberries, apples, blueberries and mint

Greek plain and assorted yogurt

House made granola and soy milk

Cage-free scrambled eggs and fresh herbs

Crispy turkey bacon

39 per person

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SOUTHERN SUNRISE

Danishes, croissants and muffins

Sweet butter and preserves

Assorted doughnuts | Chocolate, glazed and powdered

Country biscuit sandwiches | Choice of two | Bacon, egg and cheese, egg and cheese, country ham and cheese or egg whites and spinach

Steel-cut oatmeal served with raisins, brown sugar, dried fruits and milk

Chef's cooked-to-order omelet station

Fried chicken breast tenders and Belgium waffles

Fresh biscuits and country sausage gravy

Cage-free scrambled eggs

Applewood smoked bacon

Breakfast potatoes

40 per person

SUBSTITUTIONS

EGGS

Egg whites

add 2 per person

Tofu scramble

add 2 per person

MEAT

Applewood smoked bacon

Turkey bacon

Chicken sausage

Blueberry maple sausage

Country sausage links



BUFFETS

Enhancements are only available with the purchase of a breakfast buffet.

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ENHANCEMENTS

HEALTHY JUICE BAR

Tangerine and carrot, ginger beet, pineapple and kale

4 per person

BAGELS WITH CREAM CHEESE

3 per person

ASSORTED GREEK AND PLAIN YOGURT

3 per person

ASSORTED DOUGHNUTS

Chocolate, glazed and powdered

3 per person

WHOLE FRUIT

2 per person

STEEL-CUT OATMEAL

Served with raisins, brown sugar, variety of dried fruits and milk

3 per person

SOUTHERN GRITS

3 per person

COUNTRY BISCUIT SANDWICHES CHOICE OF TWO

Bacon, egg and cheese

Egg and cheese

Country ham and cheese

Egg whites and spinach

3 per person

FRENCH TOAST

Served with maple syrup

3 per person

VEGETARIAN QUICHE

3 per person

SMOKED SALMON DISPLAY

Served with sliced red onions, capers, chopped eggs, lemon and sliced tomatoes

4 per person

UPGRADE TO LOCALLY SOURCED CHOICE OF ONE

Bagels | Bodo's bagels

Danishes and muffins | Albemarle Baking Company or Paradox Pastry

3 per person

ENHANCEMENT MEAT

Applewood smoked bacon

Turkey bacon

Chicken sausage

Blueberry maple sausage

Country sausage links

add 3 per person per item



STATIONS

Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for breakfast buffets. An additional surcharge of 75 per day applies for service of parties of 20 people or less.

Chef attendant is required on Virginia Country Omelet, Belgian Waffle, Avocado Toast Bar at 100 per chef, with one chef per 75 people and one chef per 50 people for the French Crepe station.

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VIRGINIA COUNTRY OMELET

Chef's cooked-to-order omelets with bacon, ham, tomatoes, mushrooms, peppers, onions, assorted cheeses and house made salsa

12 per person

BELGIAN WAFFLE

Fresh Vermont maple syrup, assorted seasonal berries, fresh whipped cream, Nutella, chocolate chips, raspberry sauce and spiced apples

8 per person

AVOCADO TOAST BAR

Avocados, tomatoes, roasted red peppers, feta, cheddar, chopped hard boiled eggs, smoked salmon, Country sliced bread, onions, fresh made salsa and fresh herbs

8 per person

FRENCH CRÊPÉ

Thin French crepés with assorted fillings | Nutella, fresh berries, house made whipped cream, peaches, cherries and citrus ricotta cheese

10 per person

SUNRISE MIMOSA AND BLOODY MARY BAR

Made-to-order mimosas and bloody marys
10 per person



BREAKS

Prices based on 30 minutes of service. Add an additional 30 minutes of service for 5 per person. Half day up to 4 hours of service. Full day up to 8 hours of service.

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BASIC BEVERAGE

Shade Grown Westrock regular and decaffeinated coffee

Assorted imported hot teas

Fruit infused water

Half day | 11 per person

Full day | 14 per person

UPGRADED BEVERAGE

Shade Grown Westrock regular and decaffeinated coffee

Assorted imported hot teas

Bottled water

Assorted juices

Coke, Diet Coke and Sprite

Assorted Vitaminwater

Assorted Red Bull

Half day | 16 per person

Full day | 22 per person

GREEK YOGURT PARFAIT

Build-your-own parfait | Greek yogurt, cranberries, granola, almonds, market berries, flax seeds, preserves and honey

Bottled water

Shade Grown Westrock regular and decaffeinated coffee

Assorted imported hot teas

16 per person

THE BAKERY'S BEST

Seasonal sliced fresh fruit

Breads, pastries, cinnamon rolls and assorted muffins

Assorted Greek and plain yogurt

Shade Grown Westrock regular coffee and decaffeinated coffee

Assorted imported hot teas

Bottled water

17 per person

BLUE RIDGE BREAK

Hummus and soft pita

Great Harvest whole grain cookies

Build-your-own trail mix | House made granola, gourmet nuts, pumpkin seeds, sunflower seeds, dried edamame, dried coconut and M&M's

Vitaminwater

Shade Grown Westrock regular and decaffeinated coffee

Assorted imported hot teas

18 per person



BREAKS

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THE CLASSIC BREAK

Freshly baked cookies and house made brownie jars

Bottled water, Coke, Diet Coke and Sprite

Shade Grown Westrock regular and decaffeinate coffee

Assorted imported hot teas

Bottled water

17 per person

VIRGINIA BREAK

Individual bags of local peanuts

Mount Jackson, VA's Route 11 potato chips

Seasonal fruit cobbler mason jars

Shade Grown Westrock regular and decaffeinate coffee

Assorted imported hot teas

Bottled water

15 per person

UVA GAME DAY BREAK

Warm pretzels, cheese and mustard

Individual boxes of Cracker Jack

Mount Jackson, VA's Route 11 potato chips

Assorted candy bars

Coke, Diet Coke and Sprite

Bottled water

17 per person

ARTISAN BREAK

Display featuring charcuterie, domestic and local cheeses with dried cherry compote, roasted almonds and honey-glazed walnuts

Assorted artisan crackers

Fruit infused artisan water

18 per person

MEETING PLANNERS ALL DAY PACKAGE

Purchase one breakfast, one lunch and two breaks

Receive 10% discount off all menus



À LA CARTE

*Some items may require a set quantity to be purchase in advance
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MORNING

Danishes, croissants and muffins | 3 each

Bagels and cream cheese | 4 each

Country biscuit sandwiches | Choice of two | Bacon, egg and cheese, egg and cheese, country ham and cheese or egg whites and spinach | 7 per person

Variety of individual boxed cereals with milk
4 per person

Steel-cut oatmeal served with raisins, brown sugar, dried fruit and milk | 8 per person

Yogurt cups | 4 each

Seasonal sliced fresh fruit | 10 per person

Whole fruit | 4 per each

Yogurt parfaits | 5 per person

Assorted scones | 3 per dozen

SNACKS

Assorted granola bars | 4 each

Individual bags of popcorn or Cracker Jack | 4 each

Assorted individual bags of Route 11 potato chips | 4 each

Gourmet nuts | 3 per person

House made trail mix or spicy snack mix | 4 per person

Gluten-free and vegan snack bars | 5 each

SWEET

House made chocolate, lemon and blondie dessert bars | 3 each

Rice Krispies treats | 3 each

Freshly baked cookies | 3 each

Assorted cupcakes | 4 each

Assorted candy bars | 3 each

Seasonal fruit cobbler mason jars or brownie jars | 5 each

BEVERAGES

Orange or cranberry juice | 26 per carafe

Shade Grown Westrock regular and decaffeinated coffee | 76 per gallon

Assorted imported hot teas | 40 per gallon

Individual bottled juices | 5 each

Coke, Diet Coke and Sprite | 5 each

Bottled water | 5 each

San Pellegrino sparkling water | 5 each

Vitaminwater | 5 each

Smart water | 6 each

Assorted Red Bull | 6 each



BOXED

All boxed lunches include local bag of chips, piece of seasonal fruit, freshly baked cookie and soft drink or bottled water.

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CLASSIC TURKEY CLUB

Roasted turkey breast, applewood smoked bacon, lettuce, tomato, mayonnaise and jack cheese on toasted bread

CHICKEN SALAD SANDWICH

Baked chicken breast salad with red grapes, crunchy walnuts, lettuce, tomatoes and onions on flat bread

CHICKEN CAESAR WRAP

Grilled boneless chicken breast, romaine lettuce, Caesar dressing and freshly shaved Parmesan cheese in a flour tortilla wrap

ROAST BEEF SANDWICH

Thinly sliced tender roast beef, brie, tomatoes, onions, horseradish aioli and baby spinach on a kaiser roll

ITALIAN GRINDER

Dry salami, prosciutto, roast beef, provolone, shredded lettuce, tomatoes and onions, drizzled with white balsamic vinaigrette on an Italian sub roll

CRUNCHY VEGGIE WRAP

Hummus, falafel, tomatoes, red onions, cucumbers, beets, carrots, spinach, red peppers and sprouts in a tortilla wrap

MEDITERRANEAN BAGUETTE

Mozzarella, roasted tomatoes, Kalamata olives, arugula and basil on a baguette

BRIE, TOMATO AND BASIL BAGUETTE

Brie, tomatoes, basil and seasoning on a baguette

GRILLED CHICKEN CHEF'S SALAD

Fresh spring greens and romaine lettuce topped with sliced grilled chicken, shredded carrots, red onions, mushrooms, bell peppers, and cucumbers with lemon vinaigrette dressing

STEAK HOUSE CHEF'S SALAD

Iceberg lettuce, sliced beef bistro tenderloin, roasted red peppers, julienne carrots and sliced cucumbers topped with blue cheese crumbles and ranch dressing

29 per person | choice of three

32 per person | choice of four



HOT BUFFETS

Hot lunch buffets are served with water, iced tea and coffee service.

Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for lunch buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

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MARKET STREET

STARTERS

Soup du jour

Seasonal garden greens with chef's choice of two house made dressings

Pasta salad | Asparagus, roasted corn and sun-dried tomatoes

ENTRÉES | CHOICE OF TWO

Chicken breast with roasted tomato cream sauce

Atlantic salmon with lemon beurre blanc

Sirloin au poivre with rosemary demi-glace

Whole grain mustard-crusting pork loin with au jus

Roasted portobello mushroom with herbed rice

ACCOMPANIMENTS

Chef's choice of starch and vegetable

Fresh rolls with butter

DESSERTS

New York cheesecake

Mason jar chocolate brownies

32 per person

SOUTH OF THE BORDER

STARTERS

Tortilla soup

Southwest salad | Baby greens, corn, black beans, cilantro, Jack cheese, chipotle ranch dressing and roasted red pepper vinaigrette with crunchy tortilla strips on the side

Tortilla chips with house made salsa and pico de gallo

FAJITAS

Slow braised beef

Oven roasted chicken breast slices

Smoked and shredded pork

ACCOMPANIMENTS

Sautéed peppers and onions

Flour tortillas, fry bread and corn tortillas

Shredded iceberg lettuce, cheese, fresh avocado mojo and sour cream

Refried beans

Spanish rice

DESSERTS

Tres leches cake

Churros topped with powdered sugar and chocolate sauce

34 per person



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LITTLE ITALY

STARTERS

- Minestrone soup
- Caesar salad with herbed croutons
- Antipasto platter
- Caprese salad
- Garlic breadsticks

ENTRÉES

- Chicken piccata atop spaghetti
- Jumbo conchiglioni shells with creamy ricotta and herbs topped with fire-roasted tomato sauce and mozzarella
- Grilled seasonal vegetables

DESSERTS

- Vanilla cannoli
- Tiramisu
- 34 per person

AMERICAN BURGER BAR

STARTERS

- Seasonal garden greens with chef's choice of two house made dressings
- Potato salad

BURGERS

- Lean ground beef
- Turkey
- Vegetarian

ACCOMPANIMENTS

- House made potato chips
- Sautéed mushrooms and onions, lettuce, onions, tomatoes, pickles, ketchup, mustard, mayonnaise and horseradish aioli
- Assorted cheese slices
- Fresh challah bread, sesame and wheat rolls

DESSERTS

- Seasonal fruit cobbler mason jars
- Mason jar chocolate brownies
- 34 per person



HOT BUFFETS

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THE SOUTHERNER

STARTERS

Black-eyed peas and Virginia ham soup

Seasonal garden greens with chipotle ranch and vinaigrette dressings

Shredded purple coleslaw

ACCOMPANIMENTS

Jalapeño cornbread

ENTRÉES

Cajun baked chicken

House smoked pulled pork

Trio of barbecue sauces

ACCOMPANIMENTS

House made macaroni and cheese

Green beans

DESSERTS

Pecan caramel cheese cake

Seasonal fruit cobbler mason jars

34 per person

add house smoked beef brisket for 4 per person



COLD BUFFETS

Cold lunch buffets are served with water, iced tea and coffee service.

Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for lunch buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

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THE CARVING BOARD

STARTERS

Soup du jour

Traditional potato salad

Seasonal garden greens with chef's choice of two house made dressings

SANDWICH MEATS

Tender roast beef

Oven roasted turkey

Honey ham

Sharp cheddar, Swiss and provolone cheeses

Leaf lettuce, sliced tomatoes, pickles, onions, mayonnaise, mustard and horseradish aioli

Assorted sandwich breads

DESSERTS

Seasonal fruit cobbler mason jars

Carrot cake

31 per person

THE BLUE RIDGE PICNIC

STARTERS

Soup du jour

Seasonal garden greens with chef's choice of two house made dressings

Freshly baked house rolls and sweet butter

Roasted mushroom and long stem artichoke salad

Pasta salad

Three bean and fresh herb salad

Chicken breast salad

DESSERTS

Seasonal fruit salad

Mason jar chocolate brownies

31 per person



COLD BUFFETS

Cold lunch buffets are served with water, iced tea and coffee service.

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A minimum of 20 people are required for lunch buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

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THE MAIN STREET DELI

STARTERS

Soup du jour

Seasonal garden greens with chef's choice of two house made dressings

Pasta salad

SANDWICHES

Wraps and pre-made sandwiches | Choice of three

Roasted turkey and smoked Gouda on wheat bread

Italian grinder

Honey ham and brie on ciabatta

Sliced sirloin and Muenster cheese on a kaiser roll

Grilled boneless chicken Caesar wrap

Vegetarian wrap

ACCOMPANIMENTS

Lettuce, onions, tomatoes, pickles, mayonnaise, mustard and horseradish aioli

DESSERTS

Assorted freshly baked cookies

New York cheese cake

31 per person



PLATED

All plated lunches include green salad with dressing, chef's selection of seasonal starch and vegetable, fresh baked rolls, sweet butter, water, iced tea and coffee service.

Exact number of each entrée selected is due in advance.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF THREE

SEARED CHICKEN BREAST

Sun-dried tomatoes, fresh herbs and garlic cream sauce

OVEN ROASTED CHICKEN BREAST

Served with baby spinach, olive tapenade and fresh mozzarella

GRILLED FLAT IRON STEAK

Served with rosemary au jus

GRILLED SKIRT STEAK

Served with chimichurri sauce

FIG AND MASCARPONE ROLLED PORK LOIN

SOUTHERN SMOKED PULLED PORK

House made barbecue sauce

GRILLED ATLANTIC SALMON

Fresh herbs, heirloom tomatoes and lemon butter

CHESAPEAKE BAY CRAB CAKE

Served with shallot aioli

STEELHEAD TROUT

Lemon caper sauce

VEGAN RAVIOLI

Stuffed with zucchini, squash, eggplant and red peppers with fire roasted tomato sauce

SLICED PORTOBELLO MUSHROOM

Herbed quinoa, grilled vegetables and cashew chimichurri sauce

32 per person

Duel entrée add 8 per person



PLATED

All plated lunches include green salad with dressing, chef's selection of seasonal starch and vegetable, fresh baked rolls, sweet butter, water, iced tea and coffee service.

Exact number of each entrée selected is due in advance.

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DESSERTS | CHOICE OF ONE

NEW YORK CHEESECAKE

Traditional dense, rich cheesecake garnished with fresh berries and whipped cream

FRUIT MARTINI

Seasonal fresh fruit served in a martini glass

CHOCOLATE TORTE

House made whipped cream and strawberry

PECAN CARAMEL CHEESECAKE

Served with sea salt

CHOCOLATE MOUSSE

Served in a rustic jar

KEY LIME PIE

Fresh berries and house whipped cream

SEASONAL FRUIT COBBLER MASON JARS

Fresh berries with granola toppings

MASON JAR BROWNIES

Alternating layers of house made baked brownies and whipped cream

APPLE PIE

Mounds of apples in a flakey buttery crust



À LA CARTE

Minimum of 48 pieces per item ordered.

Per person prices are for one hour of service and include a maximum of 1.5 pieces per person. Add an additional 30 minutes of service to your reception for 5 per person.

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HORS D'OEUVRES | TIER ONE

Goat cheese and honey-glazed walnut canapé

Crostini with olive tapenade and sun-dried tomatoes

New potatoes with chive crème

Tomato and feta bruschetta drizzled with olive oil and balsamic vinaigrette

Vegetable spring roll with duck sauce

Caprese skewer with balsamic reduction

Canapé with melted brie and dried fig compote

Jamaican jerk chicken skewer

Mini Virginia ham biscuit

House smoked pork slider

Fried chicken and waffles skewer

Herb stuffed mushrooms

Basil ricotta pinwheels

4 per piece

Choice of three | 11 per person

Choice of five | 18 per person

HORS D'OEUVRES | TIER TWO

Spinach, feta and onion spanakopita

Ahi tuna tartar tasting spoon

Butter poached lobster tasting spoons

Mini crab cake sliders with whole grain mustard rémoulade

Skewered scallop wrapped in bacon

Coconut shrimp with mango salsa

Crab-stuffed mushrooms

Mini crab cakes with old bay rémoulade

Braised short rib, crostini and crème

Jumbo shrimp with cocktail sauce

Shrimp ceviche bites

Chorizo filled mushroom

Bacon wrapped tenderloin of beef

Sesame chicken skewer with sweet and sour sauce

Coconut chicken skewer with plum sauce

5 per piece

Choice of three | 14 per person

Choice of five | 23 per person



STATION

All items are served with assorted rolls and chef's selection of condiments.

Prices based on one hour of service. Add an additional 30 minutes of service to your reception for 5 per person.

Chef attendant required for all stations at 100 per chef, per 100 people. Chef attendant fee waived with the purchase of any dinner buffet.

All carving and action stations require a minimum of 20 people unless otherwise noted.

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CARVINGS

PRIME RIB

16 per person with the purchase of any dinner
32 per person à la carte

BEEF TENDERLOIN

18 per person with the purchase of any dinner
36 per person à la carte

STEAMSHIP BARON OF BEEF (minimum 75 people)

14 per person with the purchase of any dinner
28 per person à la carte

HERBED PORK LOIN

13 per person with the purchase of any dinner
26 per person à la carte



ACTION STATION

RISOTTO

Sautéed asparagus, wild mushrooms, chargrilled shrimp, red pepper pesto, truffle oil and herb crème fraîche

10 per person with the purchase of any dinner
20 per person à la carte

SHRIMP AND GRITS

Bell peppers, peas, sautéed asparagus, wild mushrooms, red pepper pesto, and herb crème fraîche

10 per person with the purchase of any dinner
20 per person à la carte

MACARONI AND CHEESE

Local cheese and tender macaroni

Rendered pancetta, peas, wild mushrooms, bell peppers, asparagus, chipotle spice, wild mushrooms and truffle oil

8 per person with the purchase of any dinner
19 per person à la carte

CRÊPÉS STATION

Thin French crepes with assorted fillings | Nutella, fresh berries, house made whipped cream, peaches, cherries and citrus ricotta

10 per person with the purchase of any dinner
10 per person à la carte

SLIDER STATION

Slow cooked pulled pork, grilled chicken breast and angus beef patties (two ounces each), served on a potato roll with cheese, mayonnaise, mustard and slaw on the side

10 per person with the purchase of any dinner
20 per person à la carte



DISPLAYS

Prices based on one hour of service. Add an additional 30 minutes of service to your reception for 5 per person.

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FRESH SLICED FRUIT

Artistic display with tropical and seasonal fresh fruits and berries

10 per person

VEGETABLE CRUDITÉS

Carrots, celery, cherry tomatoes, green onions, broccoli, cauliflower, black olives, radishes, fennel, artichoke hearts, bell peppers and buttermilk herb dressing

10 per person

CHEESE

Imported, domestic and local cheeses with sliced baguette, crackers, honeycomb, candied nuts and dried fruit

15 per person

CHARCUTERIE

A selection of cured meats including sopressata, prosciutto, dry salami, Spanish chorizo, whole grain mustard remoulade, marinated olives and served with sliced baguettes

15 per person

ANTIPASTO DISPLAY

A selection of Italian charcuterie, grilled portobello, mushroom, long stem artichokes, yellow and red peppers, pepperoncini, sliced melon, olives and toast points

16 per person

CHIP BAR

Fresh tortilla chips, hot queso, guacamole, three assorted house made salsas and sour cream

8 per person



PACKAGES

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THE JEFFERSON

BUTLERED HORS D'OEUVRES

Jumbo shrimp shooters | Served in a shot glass with cocktail sauce and lemon

Crostini with olive tapenade, goat cheese and sun-dried tomatoes

Jamaican jerk chicken skewer

New potatoes with chive crème

FRUIT DISPLAY

Tropical and seasonal sliced fresh fruits and berries

CHEESE AND CHARACUTERIE DISPLAY

Chef's selection of cheeses and cured meats served with sliced baguette, artisan crackers, honeycomb, dried fruit and candied nuts

VEGETABLE CRUDITÉS DISPLAY

Carrots, celery, cherry tomatoes, green onion, broccoli, cauliflower, black olives, radish, fennel, artichoke hearts, and bell peppers with buttermilk herb dressing

SWEET TREAT

Seasonal fruit cobble mason jars

House made brownie mason jars

BEVERAGES

Modern display of two fruit infused waters

Freshly brewed Westrock regular and decaffeinated coffee

Assorted imported hot teas

49 per person

THE MONTICELLO

BUTLERED HORS D'OEUVRES

Fried chicken and waffles skewer

Caprese skewer with balsamic reduction

Jamaican jerk chicken skewer

DISPLAYS

Cheese and crudité

Chef's selection of fresh sliced fruits and berries

Assorted crackers

SWEET TREAT

Seasonal fruit cobbler mason jars

BEVERAGES

Modern display of two fruit infused waters

Freshly brewed Westrock regular and decaffeinated coffee

Assorted imported hot teas

35 per person



PACKAGES

Prices based on one hour of service. Add an additional 30 minutes of service to your reception for 5 per person.

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CHEF'S DESSERT TABLE

DUO OF TARTS

Lemon curd tarts with fresh berries and chocolate
mousse tarts with shaved Swiss chocolate

PETIT FOURS

Assorted gourmet petit fours

MINIATURE CHEESECAKES

Miniature cheesecakes garnished with fresh berries

FRENCH MACARONS

Assorted gourmet French macarons

MADELEINE COOKIES

Homemade soft Madeleine cookies

MINIATURE ECLAIRS

Miniature chocolate covered eclairs

FRESH FRUIT MARTINI

Seasonal fresh fruit served in a martini glass
garnished with fresh mint

26 per person

18 per person with purchase of buffet dinner



CREATE YOUR OWN BUFFET

Create your own dinner buffet includes fresh dinner rolls with sweet butter, chef's selection of starch and seasonal vegetable, water, iced tea and coffee service.

Prices based on 2 hours of service. Add an additional 30 minutes of service for 5 per person.

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STARTERS | CHOICE OF TWO

SOUP DU JOUR

CHESAPEAKE BAY CRAB BISQUE

Micro greens

SEASONAL GARDEN GREENS

Julienne vegetables, sourdough croutons and chef's selection of two house made dressings

TRADITIONAL CAESAR SALAD

Sourdough croutons and Parmesan cheese

BABY SPINACH SALAD

Local goat cheese, candied pecans, shaved red onions and smoked bacon vinaigrette

CHARRED VEGETABLE MEDLEY SALAD

Served with fresh herbs

ROASTED CORN AND RED PEPPER SALAD

Served with cilantro and sweet onions

PASTA SALAD

Seasonal vegetables, oil and vinegar with fresh herbs

CHARRED CAULIFLOWER AND RADICCHIO SALAD

Lemon herb vinaigrette

ENTRÉES | CHOICE OF TWO

SEARED CHICKEN BREAST

Served with pesto cream sauce

HERB CRUSTED PORK LOIN

Served with port wine reduction

DOUBLE CUT CHICKEN BREAST

Stuffed with Swiss chard and McClure cheese from Mt. View Creamery

SEARED FLAT IRON STEAK

Served with sauce bourguignon

GRILLED SKIRT STEAK

Served with chimichurri sauce

OVEN ROASTED ATLANTIC SALMON

Fresh herb and lemon reduction

OVEN ROASTED CHESAPEAKE BAY ROCKFISH

Meyer lemon and herbed butter

GRILLED VEGETABLE BATON

Mushroom sauce, English pea risotto and grilled artichokes

VEGETABLE RAVIOLI

Served with fire roasted tomato sauce

HOUSE SMOKED PORK RIBS

Served with assorted barbecue sauces



CREATE YOUR OWN BUFFET

Create your own dinner buffet includes fresh dinner rolls with sweet butter, chef's selection of starch and seasonal vegetable, water, iced tea and coffee service.

Prices based on 2 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for dinner buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

DESSERTS | CHOICE OF TWO

NEW YORK CHEESECAKE

Traditional rich cheesecake garnished with fresh berries and whipped cream

FRUIT MARTINI

Seasonal fresh fruit served in a martini glass

FLOURLESS CHOCOLATE TORTE

House made whipped cream and strawberries

APPLE PIE

Mounds of apples in a flakey buttery crust

PECAN CARAMEL CHEESECAKE

Sea salt

KEY LIME PIE

Fresh berries and house whipped cream

FOUR HIGH CARROT CAKE

Four layers of alternating carrot cake and cream cheese

BOURBON CHOCOLATE PECAN PIE

Chocolate, pecan and non-alcoholic bourbon

49 per person



BUFFET

All dinner buffets include fresh dinner rolls with sweet butter, water, iced tea and coffee service.

Prices based on two hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for dinner buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

CHARLOTTESVILLE

BABY FIELD GREENS

Heirloom tomatoes, roasted corn, chopped red onions, house vinaigrette and Gorgonzola dressings

FARMERS MARKET

Roasted mushrooms, long stem artichokes, fresh herbs, pickled red onions and extra virgin olive oil

PRIME RIB CARVING STATION

Beef au jus and horseradish crème fraîche

STEELHEAD TROUT

Oven baked with lemon parsley butter

POLENTA VEGETABLE LASAGNA

Fire roasted tomato sauce

FINGERLING POTATOES

Herb infused olive oil

GRILLED JUMBO ASPARAGUS

CHOCOLATE TORTE

House made whipped cream and strawberries

NEW YORK CHEESECAKE

Traditional rich cheesecake garnished with fresh berries and whipped cream

KEY LIME PIE

Fresh berries and house whipped cream

55 per person

VIRGINIA BARBECUE

HEARTS OF ROMAINE

Matchstick vegetables and chipotle ranch dressing

BLACK-EYED PEA SOUP

Country ham

HOUSE SMOKED PORK SLIDERS

Apple cider barbecue sauce and purple coleslaw

BARBECUE CHICKEN

Legs, thighs, wings and breast

HOUSE SMOKED BRISKET

CORN ON THE COB

Sweet butter

BAKED BEANS

PURPLE COLE SLAW

RUSTIC MASHED POTATOES

PIMENTO MACARONI AND CHEESE

JALAPEÑO CORNBREAD

Sweet honey butter

BOURBON CHOCOLATE PECAN PIE

Chocolate, pecan and non-alcoholic bourbon

FOUR HIGH CARROT CAKE

Four layers of alternating carrot cake and cream cheese

VIRGINIA CHESS PIE

59 per person



BUFFET

All dinner buffets include fresh dinner rolls with sweet butter, water, iced tea and coffee service.

Prices based on two hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for dinner buffet service. An additional surcharge of 75 per day applies for service of parties under 20 people.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

THOMAS JEFFERSON

STARTERS

Sweet chicory greens

Local goats cheese with honey orange vinaigrette

Roasted corn and red pepper salad | Cilantro and sweet onion

ENTREÉS

Tournedos of beef tenderloin and local wine reduction

Cast iron seared Atlantic salmon with honey and ginger

Polenta vegetable lasagna and fire roasted tomato sauce (*vegan and gluten free*)

SIDES

Peruvian potato purée | Vermont maple butter

Steamed broccolini | Meyer lemon hollandaise

Roasted Brussels sprouts | Rendered pancetta

DESSERTS

Pecan caramel cheesecake

Bourbon chocolate pecan pie | Chocolate, pecan and non-alcoholic bourbon

Four High carrot cake | Four layers of alternating carrot cake and cream cheese

72 per person



PLATED

All plated dinners are served with your choice of water, iced tea, regular and decaffeinated coffee and fresh dinner rolls with sweet butter.

Exact number of each entrée selected is due in advance.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

ROASTED BUTTERNUT SQUASH SOUP

Citrus crème fraîche

CHESAPEAKE BAY CRAB CHOWDER

Silver queen corn

SMOKED TOMATO BISQUE

Shichimi togarashi

SEASONAL GARDEN GREENS

Julienne vegetables, dried cranberries, herbed croutons, house vinaigrette and creamy Gorgonzola dressings

BABY SPINACH

Roasted red peppers, local goat cheese, candied pecans, house vinaigrette and smoked bacon vinaigrette

HEARTS OF ROMAINE LETTUCE

Shaved Parmesan, cheese herbed croutons and Caesar dressing

DESSERTS | CHOICE OF ONE

NEW YORK CHEESECAKE

Traditional dense, rich cheesecake garnished with fresh berries and whipped cream

FRUIT MARTINI

Seasonal fresh fruit served in a martini glass

CHOCOLATE TORTE

House made whipped cream and strawberries

PECAN CARAMEL CHEESE CAKE

Sea salt

KEY LIME PIE

Fresh berries and house whipped cream

CHOCOLATE PEANUT BUTTER DOME

Chocolate ganache and berries (*maximum groups of 25 or fewer*)

BOURBON CHOCOLATE PECAN PIE

Chocolate, pecan and non-alcoholic bourbon

FOUR HIGH CARROT CAKE

Four layers of alternating carrot cake and cream cheese

APPLE PIE

Mounds of apples in a flakey buttery crust



PLATED

All plated dinners are served with your choice of water, iced tea, regular and decaffeinated coffee and fresh dinner rolls with sweet butter.

Exact number of each entrée selected is due in advance.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF THREE

TIER ONE

AIRLINE CHICKEN BREAST

Roasted Brussels sprouts, smoked bacon, green pea risotto and sherry cream reduction

CAST IRON SEARED ATLANTIC SALMON

Herb roasted potatoes, mixed vegetables and lemon caper sauce

DOUBLE CUT PORK CHOP

Stuffed with wild mushrooms, local apples and herbs, Jefferson mac-n-cheese and roasted Brussels sprouts

GRILLED VEGETABLE STACK

Herbed quinoa, portobello mushrooms, squash, bell peppers, eggplant, garlic and cashew cream sauce

VEGETABLE RAVIOLI

Roasted eggplant, yellow squash, zucchini and fire roasted tomato sauce

VEGETABLE BOWL

Tuscan kale, avocado, heirloom grape tomatoes and seasoned rice

PAELLA PLATE

Arborio rice, artichoke hearts, roasted red peppers, English peas, Kalamata olives and fresh herbs

42 per person entrées

TIER TWO

SOUTHERN CHICKEN CORDON BLEU

Herb crusted breast of chicken with local cheese, ham, southern gravy, cheese grits and collard greens

NEW YORK STRIP STEAK

Bourbon demi-glace with roasted squash medley and Duchess potatoes

SLICED PORK TENDERLOIN

Tart cherry demi-glace, boursin whipped potatoes and grilled asparagus

PAN-SEARED CHESAPEAKE ROCKFISH

Caramelized fennel and tomato jam, rendered pancetta risotto and squash medley

JUMBO LUMP CRAB CAKE

Whole grain mustard rémoulade, roasted red bliss potatoes and grilled asparagus

48 per person

TIER THREE

GRILLED 8 OZ FILET MIGNON

Grilled asparagus and rustic mashed potatoes

CHICKEN AND SHRIMP

Mascarpone cheese stuffed chicken breast, wild mushroom compote, chargrilled shrimp skewer, green pea risotto and smoked Malibu carrots

STEAK AND SHRIMP

Grilled 6 oz flat iron steak with four tiger shrimp and herbed butter, garlic mashed potatoes and mixed vegetables

CHILEAN SEA BASS

Globe basil butter sauce, red quinoa, broccolini and lemon wedge

59 per person



BEVERAGES

A host bartender is required for all host bars at 150 per bar. One bar is recommended per 75 people.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

HOSTED BAR

COCKTAILS BY THE HOUR

Premium liquor, beer, wine and soft drinks

First hour | 16 per person

Additional hours | 12 per person, per hour

Call | Liquor, beer, wine and soft drinks

First hour | 13 per person

Additional hours | 10 per person, per hour

Beer, wine and soft drinks

First hour | 12 per person

Additional hours | 9 per person, per hour

Local | Beer, local Barboursville wine and soft drinks

First hour | 14 per person

Additional hours | 10 per person, per hour

HOSTED COCKTAILS ON CONSUMPTION

LIQUOR

Top shelf liquor | 12 per drink

Premium | 10 per drink

Call | 8 per drink

Cordials | 12 per drink

BEER | CHOICE OF FOUR

American | Budweiser, Bud Light, Miller Lite and Michelob Ultra | 6 per drink

Premium | Heineken, Amstel Light, Corona, Samuel Adams and Guinness | 7 per drink

LOCAL BEERS

Starr Hill Northern Lights IPA and The Love Wheat | 7 per drink

Blue Mountain Brewery Full Nelson Pale Ale | 7 per drink

Devil's Backbone Vienna Lager | 7 per drink

Three Notch'd 40 Mile IPA | 7 per drink

WINES | CHOICE OF TWO RED AND TWO WHITE

MAN Family Vineyards | Chardonnay, merlot and cabernet | 8 per glass

Wente Hayes Ranch | Chardonnay and cabernet | 8 per glass

Barboursville | Pinot grigio, chardonnay, merlot and cabernet | 11 per glass

Decoy by Duckhorn | Chardonnay, pinot noir and cabernet | 12 per glass

Champagne | 10 per glass

SOFT DRINKS

Coke, Diet Coke and Sprite | 5 per drink

S. Pellegrino mineral water | 5 per drink

Smartwater | 6 per drink



BEVERAGES

Cash bartender and cash handling fee required for all cash bars at 250 per bar. One bar is recommended per 75 people.

Prices are subject to a 22% service charge and an 11.3% sales tax. All menus and prices are subject to change.

CASH BAR

LIQUOR

Top shelf | 13 per drink

Premium | 11 per drink

Call | 9 per drink

Cordials | 13 per drink

BEER

American beer | 7 per drink

Premium or local beer | 8 per drink

WINES

MAN. Family Vineyards | Chardonnay, merlot and cabernet | 10 per glass

Wente Hayes Ranch | Chardonnay, cabernet merlot and rose | 11 per glass

Barboursville | Pinot grigio, chardonnay, merlot and cabernet | 12 per glass

Decoy by Duckhorn | Chardonnay, pinot noir, cabernet and merlot | 13 per glass

Champagne | 10 per glass

SOFT DRINKS

Coke, Diet Coke and Sprite | 5 per drink

Mineral water | 5 per drink

TOP SHELF

Ketel One vodka, Aviation gin, Sailor Jerry rum, Elijah Craig bourbon, Monkey Shoulder scotch, Patrón Silver tequila and Hennessy VSOP cognac

PREMIUM

Absolut vodka, Beefeater gin, Bacardi rum, Jim Beam bourbon, Johnnie Walker red scotch, Hornitos Silver tequila and Hennessy VS cognac

CALL

Svedka vodka, Seagram's gin, Castillo rum, Evan Williams bourbon, J&B scotch, Sauza tequila and Hennessy VS cognac



EVENT INFORMATION

Thank you for selecting Omni Charlottesville Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations, centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Charlottesville Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Virginia, and Omni Charlottesville Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 10 days in advance.

GUARANTEES

The exact number of persons attending a function is due 72 hours prior to the event. This number will be charged even if fewer persons attend. The hotel will prepare food for 5% over the guaranteed number. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 20% surcharge will be charged to the master account for an increase in guarantee day of event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program.





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