

# EVENT MENUS

1106 W Main St, Charlottesville, VA 22903

THE *Draftsman*

AUTOGRAPH COLLECTION<sup>SM</sup>  
HOTELS

**R**  
THE RIDLEY





## CORPORATE SPACES

- Customized to fit your needs
- Spacious open plan lounges/dining areas
- Bright modern decor



The Ridley





## BREAKFAST BUFFETS

### *Continental Breakfast* \$23<sub>per person</sub>

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Fresh Orange Juice, Cranberry Juice and Apple Juice

Seasonal Sliced Fruit and Berries

Locally Baked Muffins, Croissants and Bagels with Butter, Cream Cheese and Assorted Jams

### *Deluxe Continental* \$28<sub>per person</sub>

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fresh Orange Juice, Cranberry Juice and Apple Juice

Seasonal Sliced Fruit and Berries

Locally Baked Muffins, Croissants, and Bagels With Butter, Cream Cheese and Assorted Jams

Individual Fruit Yogurts

Cage-free Hard-boiled Eggs

Steel Cut Oatmeal Served With Toasted Pecans, Fresh Berries, Honey, Raisins

### *All American* \$39<sub>per person</sub>

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fresh Orange Juice, Cranberry Juice, and Apple Juice

Seasonal Sliced Fruit and Berries

Locally Baked Muffins, Croissants, and Bagels Served With Butter, Cream Cheese and Assorted Jams

Assortment Of Cereals With Whole Or Skim Milk

Cage-free Scrambled Eggs

Crispy Apple Wood Smoked Bacon

Chicken Sausage

Breakfast Potatoes

Steel Cut Oatmeal Served With Toasted Pecans, Fresh Berries, Honey, Raisins



## Add An Enhancement To Your Breakfast Buffet

### *Breakfast Egg Station\** \$12<sub>per person</sub>

Cage-free Eggs Prepared Any Style and Chef Prepared Omelets  
Accompanied By Mushrooms, Onions, Peppers, Spinach, Tomatoes,  
Diced Ham, Chopped Bacon, and Cheddar Cheese

**\*Station attendant required \$150 each; one attendant required per 50 guests**





## COFFEE BREAK PACKAGES

**All breaks include: Freshly brewed coffee, decaffeinated coffee and assorted teas**

**Grab & Go \$15** *per person*

Whole fresh fruit  
Assorted granola bars and power bars

**Health Nut \$20** *per person*

Individual parfaits with house made granola, yogurt and fresh berries  
Fresh fruit kabobs

**Chips & Dips \$8** *per person*

Guacamole, fresh pico de gallo, hummus, onion dip, corn tortilla chips, potato chips and pita chips

**Cookies and Milk \$12** *per person*

Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut cookies, whole & 2% milk

**Market Display \$12** *per person*

Fresh vegetable crudités with chipotle ranch  
Fresh sliced fruit with honey yogurt dip

## ON CONSUMPTION BEVERAGES

Freshly brewed coffee, decaffeinated coffee, hot water, assorted teas \$85 per gallon

Assorted juices \$6 per person

Assorted Pepsi products \$6 per person

Flavored fruit water \$30 per gallon

Freshly brewed iced tea or lemonade \$60 per gallon

### **\*Coffee/beverage breaks are based on 2 hours of service\***

*\*Indicates prices are per person; There is a \$100 service charge for groups less than 25 people  
A minimum quantity of one dozen must be ordered for individual items.*

*There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges*





## À LA CARTE ENHANCEMENTS

priced per person

Whole Fresh Fruit \$3

Popcorn, Potato Chips, and Pretzels \$3

Assorted Granola Bars \$3

Assorted Candy Bars \$3

Individual Fruit Yogurts \$4

Individual Hummus and Pita Chips \$4

Seasonal Fruit Cups \$4

Southern Grits \$3

Assorted Donuts \$3

Assorted Pastries \$3

Assorted Muffins \$3

### ***Upgrade to Locally Sourced***

Bodo's Bagels with cream cheese - \$5

Albermarle Baking Company Danishes and Muffins \$5

## ENHANCEMENT MEAT

Applewood smoked Bacon \$4

Turkey Bacon \$4

Chicken Sausage \$4

## PLATED 3 COURSE LUNCH

**\$32** *per person*

### SOUP OR SALAD (choose one)

**SEASONAL SOUP**, chef crafted gumbo

**RIDLEY'S BLT CAESAR** iceberg lettuce, bacon, pork rinds, parmesan, cherry tomatoes

**SOUTHERN COBB** iceberg lettuce, corn, red onion, bacon, avocado, hardboiled eggs,  
cherry tomatoes, buttermilk ranch

### ENTRÉES (choose one)

**SHRIMP AND GRITS** red eye gravy, trinity, garlic, andouille sausage, bacon, scallions

**SALMON** bbq glaze, charred green beans, roasted garlic mash

**ROASTED CHICKEN** roasted garlic mash, onions, carrots, rosemary chicken gravy

**MUSHROOM ALFREDO** gruyere-parmesan sauce, mushrooms, linguine

**CHARGRILLED SKIRT STEAK\*** maître d' butter (+\$4)

**Chef's choice of seasonal vegetables and whipped potatoes, freshly baked rolls &  
butter, coffee, hot teas**

\*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF - gluten-friendly | V - vegetarian

### DESSERTS (choose one)

#### NEW YORK STYLE CHEESECAKE

with whipped cream & seasonal berries

#### FLOURLESS CHOCOLATE CAKE (GF)

rich chocolate and raspberry sauces

#### SEASONAL BERRIES & WHIPPED CREAM (GF)





## LUNCH BUFFETS

### *Charlottesville Deli \$30 per person*

- ❖ Chef Crafted Gumbo
- ❖ Fresh Field Greens, Cucumber, Tomato, Hard Boiled Egg, Cheddar Cheese, And Olives
- ❖ Chipotle Ranch, And Balsamic Dressings
- ❖ Hummus With, Roasted Red Peppers, Feta Cheese, Extra Virgin Olive Oil, And Grilled Pita
- ❖ Cold Deli Meats: Shaved Turkey Breast, Virginia Ham, Roast Beef
- ❖ Cheeses: Aged Cheddar, Swiss, And Provolone
- ❖ Sliced Tomatoes, Red Onions, Leaf Lettuce, Mayonnaise, Dijon Mustard, And Pesto Aioli, Multigrain, And Sourdough Breads
- ❖ Assorted Bagged Chips
- ❖ Assorted Cookies
- ❖ Freshly Brewed Coffee, Decaffeinated Coffee, And Assorted Teas

### *Ridley Burger Bar \$35 per person*

- ❖ Chef Crafted Gumbo
- ❖ Fresh Field Greens, Cucumber, Tomato, Hard Boiled Egg, Cheddar Cheese, And Olives, Chipotle Ranch, And Balsamic Dressings
- ❖ Potato Salad
- ❖ Beef, Turkey, And Vegetarian Burgers
- ❖ Cheeses: Aged Cheddar, Swiss, And Provolone
- ❖ Sautéed Mushrooms, Onions, Lettuce, Tomatoes, Pickles, Ketchup, Mustard, Mayonnaise
- ❖ Assorted Bagged Chips
- ❖ Assorted Cookies
- ❖ Freshly Brewed Coffee, Decaffeinated Coffee, And Assorted Teas

### *A Taste of The Ridley \$35 per person (Choice of 3 Entrees)*

- ❖ Chef Crafted Gumbo
- ❖ Fresh Field Greens, Romaine, Cucumber, Tomato, Carrots, Egg, Cheddar Cheese, And Olives
- ❖ Roasted Corn Succotash
- ❖ Macaroni And Cheese
- ❖ Southern Fried Or Grilled Chicken
- ❖ Chargrilled Skirt Steak\* Maître D' Butter (+\$4)
- ❖ Shrimp & Grits
- ❖ Pulled BBQ Pork
- ❖ Mustard Cole Slaw
- ❖ Warm Biscuits With Honey
- ❖ Warm Peach Cobbler
- ❖ Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Teas





## **BOXED LUNCH**

*\$28 per person*  
*(Choose 3)*

### **TURKEY AND SWISS**

Oven roasted turkey breast with baby spinach, swiss cheese, roasted garlic mayo, and vine ripe tomatoes on sourdough bread

### **SMOKED VIRGINIA HAM AND GOUDA**

Smoked ham, smoked gouda, green leaf lettuce, vine ripe tomatoes and whole grain dijonnaise on rye bread

### **ROAST BEEF AND CHEDDAR**

Roast beef, cheddar cheese, green leaf lettuce, vine ripe tomatoes on multi-grain bread with horseradish mayo

## **DIETARY OPTIONS ALSO AVAILABLE:**

### **VEGETARIAN**

Yellow squash, zucchini, mushroom, goat cheese, roasted red peppers, basil pesto on multi-grain bread

### **GLUTEN FRIENDLY**

Mixed green salad, vine ripe tomato, olive, cucumber, carrot, grilled chicken, balsamic vinaigrette

**All box lunches include the following items:**

**Whole fruit | Bag of chips | Cookie**

**Napkins and disposable utensils as needed**



## PASSED HORS D'OEUVRES RECEPTION

\$5 per piece

Cold

### TOMATO BRUSCHETTA

**DEVILED EGGS** smoked paprika, chive

**CAPRESE SKEWERS** grape tomato, fresh mozzarella

**SHAVED ROAST BEEF CROSTINI** with horse radish cream

Hot

**QUICHE TARTLETTE** bacon & swiss or spinach

**THAI CHICKEN SATAY** with spicy peanut sauce

**LEMONGRASS CHICKEN POTSTICKER** with sweet chili sauce

**PROSCIUITO WRAPPED ASPARAGUS** with balsamic glaze

\$7 per piece

Cold

### SHRIMP COCKTAIL

**SALAMI, MOZARELLA & CORNICHON SKEWER**

**LOCAL CHEESE & GRAPE SKEWERS** with fig jam

**SMOKED SALMON & CREAM CHEESE CROSTINI**  
with crispy capers

Hot

**MINI CRAB CAKES** With Old Bay aioli

**ALL-BEEF MEATBALLS** with cabernet gravy

**BACON WRAPPED DATES** stuffed with blue  
cheese

**MUSHROOM ARANCINI** with truffle aioli





## RECEPTION

**\*Station attendant required \$100 each; one attendant required per 50 guests**

## CARVING STATIONS

### HERB ROASTED TURKEY BREAST \*

***\$10 per person with the purchase of dinner***

***\$20 per person a la carte***

Oven roasted turkey breast, cranberry-orange relish, dijon honey mustard and fresh rolls

### BOURBON BROWN SUGAR GLAZED HAM \*

***\$10 per person with the purchase of dinner***

***\$20 per person a la carte***

Mango chutney and Dijon honey mustard, fresh biscuits

### CEDAR PLANKED SALMON \*

***\$13 per person with the purchase of dinner***

***\$26 per person a la carte***

Apricot-whole grain mustard glaze

### PRIME RIB \*

***\$16 per person with the purchase of dinner***

***\$32 per person a la carte***

Roast strip loin of beef, carved with rolls, horseradish cream, whole grain mustard, fresh rolls

## RECEPTION

### RECEPTION DISPLAYS

#### **FRESH SEASONAL CRUDITÉS \$10 per person**

Fresh seasonal vegetables with chipotle ranch dipping sauce

#### **IMPORTED AND DOMESTIC CHEESE \$15 per person**

Assorted crackers, grapes & berries

#### **ANTIPASTO DISPLAY \$20 per person**

Marinated mushrooms, artichokes, roasted bell peppers, grilled asparagus, marinated kalamata olives, fresh mozzarella, chef selected cured meats, and sliced baguette

#### **SEASONAL FRUIT DISPLAY \$12 per person**

honey yogurt dip

#### **BUILD YOUR OWN NACHO BAR \$10 per person | +\$2 for chicken or beef**

Corn tortilla chips with queso dip, guacamole, salsa, sour cream, cheddar cheese, pico de gallo, jalapeño peppers

#### **JUMBO SHRIMP COCKTAIL DISPLAY \$24 per person**

Cocktail sauce and lemon wedges (3 shrimp per person)





## PLATED COURSE DINNER

**\$50** per person

### SOUP

Chef crafted gumbo

OR

### SALADS (choose one)

**RIDLEY'S BLT CAESAR** iceberg lettuce, bacon, pork rinds, parmesan, cherry tomatoes

**SOUTHERN COBB** iceberg lettuce, corn, red onion, bacon, avocado, hardboiled eggs, cherry tomatoes, buttermilk ranch

### ENTRÉES (choose two)

*Two selections can be offered for groups under 30 if specific counts are provided 72 hours in advance*

**CAULIFLOWER STEAK** citrus rubbed cauliflower, orzo, parsnip puree, root vegetables, hot chili oil

**BLACKENED SALMON & GRITS** served over cheesy grits with our signature cajun cream sauce and tomatoes

**ROASTED CHICKEN** roasted garlic mash, onions, carrots, rosemary chicken gravy

**FILET MIGNON\*** root vegetable au gratin, creamed spinach, red wine demi-glace (+\$8)

**SHRIMP AND GRITS** red eye gravy, trinity, garlic, andouille sausage, bacon, scallions

**MUSHROOM ALFREDO** gruyere-parmesan sauce, mushrooms, linguine

**Freshly baked breads, coffee, hot teas and iced tea**

\*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.

### DESSERTS (choose one)

#### APPLE CARAMEL TART

Caramel sauce

#### NEW YORK STYLE CHEESECAKE

Seasonal berries

#### FLOURLESS CHOCOLATE CAKE (GF)

Rich chocolate and raspberry sauces

*All prices are per person*



## DINNER BUFFET

**\$55** per person

### STARTERS

Chef crafted soup

OR

### SALADS (choose one)

**RIDLEY'S BLT CAESAR** iceberg lettuce, bacon, pork rinds, parmesan, cherry tomatoes

**SOUTHERN COBB** iceberg lettuce, corn, red onion, bacon, avocado, hardboiled eggs, cherry tomatoes, buttermilk ranch

### ENTRÈES (choose two)

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**Freshly baked breads, coffee, hot teas and iced tea**

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**Chef's choice of seasonal vegetables and whipped potatoes, fresh rolls & butter, coffee, hot teas**

*\*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.*

*GF - gluten- friendly | V - vegetarian*

### DESSERTS

**NEW YORK STYLE CHEESECAKE**

Seasonal berries

**FLOURLESS CHOCOLATE CAKE (GF)**

Rich chocolate and raspberry sauces  
Freshly brewed coffee, decaffeinated coffee, and assorted tea



## BAR

### OPEN BAR

#### HOUSE OPEN BAR

First hour - 21/person

Each additional hour -12/person

#### PREMIUM OPEN BAR

First hour - 26/person

Each additional hour -13/person

#### LUXURY OPEN BAR

First hour - 31/person

Each additional hour -14/person

#### BASIC WINE AND BEER BAR

First hour - 23/person

Each additional hour -10/person

#### PREMIUM WINE AND BEER BAR

First hour - 25/person

Each additional hour -11/person

#### PLATINUM WINE AND BEER BAR

First hour - 28/person

Each additional hour -12/person

**Bartender required –**

**150/4 hours**

**Each additional hour -  
50/hour**

**1 Bartender per 75 people**

### HOST BAR

#### HOUSE OPEN BAR

Cocktails 11

Wine 11

Imported beer 8

Domestic beer 7

Water 5.50

Soft Drinks 5.50

#### PREMIUM HOST BAR

Cocktails 12

Wine 12

Imported beer 8

Domestic beer 7

Water 5.50

Soft Drinks 5.50

#### PLATINUM HOST BAR

Cocktails 13

Wine 13

Imported beer 8

Domestic beer 7

Water 5.50

Soft Drinks 5.50

**Bartender required -  
150/4hours**

**Each additional hour -  
50/hour**

**Cashier required –  
150/4 hours**

**Each additional hour -  
50/hour**

**1 Bartender per 75 people**

### CASH BAR

#### HOUSE CASH BAR

Cocktails 12

Wine 12

Imported beer 9

Domestic beer 8

Water 6

Soft Drinks 6

#### PREMIUM CASH BAR

Cocktails 13

Wine 13

Imported beer 9

Domestic beer 8

Water 6

Soft Drinks 6

#### PLATINUM CASH BAR

Cocktails 14

Wine 14

Imported beer 9

Domestic beer 8

Water 6

Soft Drinks 6

**Bartender required -  
150/4hours  
Each additional hour -  
50/hour**

**Cashier required -  
150/4 hours  
Each additional hour -  
50/hour  
1 Bartender per 100  
people**

*Open bar is unlimited beverage, host and cash bar are on consumption beverage*

*There is a 22% taxable service charge and 11.3% sales tax added to all food and beverage charges*



## BEVERAGE

### LIQUOR

#### HOUSE LIQUOR

Absolut Vodka | Bacardi Rum | Beefeater Gin | Jose Cuervo Tequila | Jim Beam Whiskey | JW Red Scotch

#### PREMIUM LIQUOR

Tito's Vodka | Captain Morgan Rum | Bombay Sapphire Dry Gin | Milagro Tequila | Jack Daniels Whiskey | JW Black Scotch

#### PLATINUM LIQUOR

Stoli Vodka (Upgrade to Grey Goose or Ketol One for \$2) | Myers or Goslings Rum | Hendriks or Tanqueray Gin | Patron Tequila | Makers Mark, Crown Royal Whiskey | Jameson Scotch



### WINE

**Wines are subject to change**

**Please ask your catering professional for our current wine list for additional options**

#### BASIC WINE

Cabernet | Pinot Noir | Chardonnay | Pinot Grigio | White Zinfandel | Cava

#### PREMIUM WINE

Cabernet | Pinot Noir | Chardonnay | Pinot Grigio | White Zinfandel | Cava Rose

#### LUXURY WINE

Clos du Bois, Chardonnay | Clos du Bois, Merlot | Stone Cellars by Beringer, Pinot Grigio | Mumm Napa Brut

### BEER

**All bars include the following:**

#### IMPORTED & DOMESTIC BEERS

Corona | Coors Light | Sam Adams | Fat Tire | O'Doul's | Assorted soft drinks | appropriate mixers