

Eurest Dining Services at Jefferson Lab

Catering Guide

Hours of Operation

Catering services at Jefferson Lab are provided by the Jefferson Lab cafeteria, which is operated by Eurest Dining Services. The cafeteria, located in CEBAF Center (Building 12), regularly operates Monday through Friday from 7 a.m. to 2 p.m. and is closed on lab holidays. Catering services are available day and evening, seven days a week, with advance notice.

Menus

The catering selections listed in this guide are offered for your consideration. We will also be pleased to prepare customized menus to meet your specific needs.

Ordering

To order catering services or for further information, contact the Jefferson Lab Staff Services Department at 269-6930. We recommend that catering orders be placed at least 72 hours in advance of the event, in order to ensure you the highest level of service possible. However, even with shorter notice, we will do our best to work with you and meet your catering needs.

Prices

All charges are subject to state and local sales and meal taxes, which are not included in the prices listed. Prices include standard table linens, but do not include service charges, flowers or custom linens, which will be billed as applicable. Gratuities are not included in prices and will not be billed.

Current rates

State and local taxes	10 %
Standard service charges (all events)	10 %

Please note: The prices presented in this guide are based on standard service. Should your event require additional service staff, the charges for such staffing will be added to your bill. When planning for an event, our estimate is based on information you provide, including the time and duration of your event. If your event runs longer than scheduled, you will be billed for any additional staffing expenses incurred.

Meeting Rooms

To reserve a space for your meeting or special event, and to arrange specific room set-ups, please contact the Jefferson Lab Staff Services Department at 269-7389.

Billing

Catering invoices will be prepared by Eurest Dining Services and sent to you by Jefferson Lab within seven working days of your event. Payment is due in full within 30 days of the invoice date.

Checks should be made payable to **Eurest Dining Services**.

Mail checks to:

Jefferson Lab
Attention: Staff Services, MS 12-G
12000 Jefferson Avenue
Newport News, VA 23606

A LA CARTE BEVERAGES

Hot Beverages

*Hot beverage service includes all paper goods
(cups, beverage napkins, stirrers)
and accompaniments.*

Full coffee service includes regular and decaffeinated coffee, and hot tea Per person	1.75
Coffee, regular or decaffeinated	
Pot, serves 8	4.80
Carafe, serves 12	7.20
Small tureen, serves 25	15.00
Large tureen, serves 50	25.00
Assorted herbal teas Per packet	.60

Cold Beverages

*Cold beverage service includes all paper goods
(plastic glasses, beverage napkins, stirrers)
and ice.*

Assorted juices (orange, apple, cranberry, grapefruit or tomato)	
Pitcher, serves 8	5.00
10-ounce bottle	1.50
Assorted beverages	
12-ounce canned soda	1.00
20-ounce bottled soda	1.50
16-ounce bottled water	1.00
Iced tea, lemonade or fruit punch	
Pitcher, serves 8	4.00
Gallon, serves 16	8.00

*Beverage prices are based on paper and plastic service.
China and glass service is available at an additional cost of .75 per person.
Prices do not include taxes or service charges.*

BREAKFAST

All selections include full coffee service.

Continental A	3.75
Assortment of pastries, bagels, muffins or mini croissants	
Continental B	4.50
Assortment of pastries, bagels, muffins or mini croissants; choice of two chilled fruit juices	
Continental C	5.75
Assortment of pastries, bagels, muffins or mini croissants; sliced seasonal fresh fruits	
Continental D	6.50
Assortment of pastries, bagels, muffins or mini croissants; choice of two chilled fruit juices; sliced seasonal fresh fruits	
Country Style Buffet	9.25
<i>(Minimum 15 people)</i>	
Fluffy scrambled eggs with crisp bacon, sausage links or ham; home fried potatoes; hot spiced apples; sliced seasonal fresh fruits with honey yogurt dressing; assorted pastries	

Prices are per person and do not include taxes or service charges.

SANDWICHES

*All selections served with fresh fruit; choice of salad;
chips; cookies or brownie; iced tea or lemonade.*

Deli Sandwich 8.25

We'll prepare a six-ounce sandwich from your choice of roast beef, turkey breast, ham, salami, pastrami, corned beef and assorted cheeses (see below)

Deli Buffet 9.50

(Minimum 15 people)

Just like our deli sandwich, but served buffet style for you and your guests to make your own sandwiches

Classic Club Sandwich 8.50

Made with ham, turkey, bacon and your choice of cheese

BLT 6.95

What else? Bacon, lettuce and tomato, of course

Bread choices

White, whole wheat, rye or sourdough
Kaiser or sub roll

Cheese choices

Swiss, cheddar, American, provolone, Monterey jack or jalapeno jack

Salad choices

Country style potato salad
Creamy cole slaw
Seasoned pasta salad
Marinated vegetable salad
Tomato cucumber salad

*All sandwiches served with lettuce and tomato,
with pickles, mayonnaise, mustard and ketchup on the side.*

Prices are per person and do not include taxes or service charges.

LIGHT LUNCHEON SALADS

*All selections are served with freshly baked rolls or crackers;
iced tea or full coffee service.*

Caesar Chicken Salad	7.50
Grilled sliced chicken breast served over romaine lettuce tossed with caesar dressing and garlic croutons	
Classic Chef's Salad	7.75
Julienne of ham, turkey, swiss and cheddar cheese with tomatoes, hard-cooked eggs and black olives, arranged on a bed of greens and served with your choice of dressing	
Seasonal Fresh Fruit Salad	6.95
A colorful assortment of seasonal fruits arranged on a bed of lettuce with cottage cheese or fruity yogurt	
Savory Spinach Salad	6.95
Fresh spinach tossed with sliced mushrooms, sweet red onion, bacon, hard-cooked eggs and garlic croutons, and served with your choice of dressing	
Tasty Trio Salad	7.25
Petite servings of chicken waldorf salad, fresh tuna salad, and tri-colored pasta salad, garnished with tomato wedges, black olives and hard cooked eggs	

Choice of Dressings

Blue cheese
Ranch
Golden Italian
French
Honey mustard
Oil and vinegar
Raspberry vinaigrette

Prices are per person and do not include taxes or service charges.

LUNCHEON

*All selections are served with choice of two side dishes;
freshly baked rolls, corn muffins or garlic bread;
iced tea or full coffee service.*

Side Dishes

Cucumber salad with sour cream & dill	Marinated tomatoes & cucumbers
Cottage cheese with fruit	Creamy parmesan pasta salad
Tossed garden salad	Marinated vegetable salad
Seasonal fruit cup	Creamy cole slaw
Soup	Potatoes
Baked beans	Rice
Chef's seasonal vegetables	Pasta

Poultry Selections

Stir-Fried Chicken	8.95
Strips of chicken stir-fried with an assortment of vegetables in teriyaki sauce	
Breast of Chicken	8.95
Six-ounce boneless breast of chicken cooked to your liking: marinated, herb-baked, barbecued or grilled	
Grilled Chicken Breast Sandwich	8.25
Grilled five-ounce boneless breast of chicken served on a kaiser roll with lettuce, tomato and herbed mayonnaise	

Beef Selections

Sirloin Shish Kebob	9.25
Grilled with tomatoes, mushrooms, sweet red onions and peppers, and basted with herb butter	
Old-Fashioned Pot Roast	8.95
Slow-cooked with carrots, onions and potatoes, sliced and served au jus	
Grilled Rib-Eye Steak Sandwich	8.75
Served on a kaiser roll with horseradish cream sauce	
Roast Loin of Beef	10.50
Strips of roasted tenderloin cooked with an assortment of Vegetables in madeira mushroom sauce	

*Luncheon selections may be served buffet style with a minimum of 25 people.
Prices are per person and do not include taxes or service charges*

LUNCHEON (Continued)

Pork Selections

Apple-stuffed Center-cut Pork Chops	9.75
Two thick-sliced center-cut pork chops baked with apple walnut stuffing	
Pork Medallions Francaise	10.95
Tender pork medallions lightly breaded, sautéed in olive oil and topped with madeira sauce	
Homestyle Barbecue Sandwich	8.25
Slow-roasted shredded pork in a spicy barbecue sauce, served on a toasted sesame seed bun	

Seafood Selections

Shrimp with Pasta	Market
Sautéed jumbo shrimp over linguine, tossed in a butter and garlic or alfredo sauce	
Oven Baked Salmon	Market
Salmon filet served with lemon caper or beurre blanc sauce	
Shrimp Creole	Market
Steamed jumbo shrimp in a spicy cajun tomato sauce	

*Luncheon selections may be served buffet style with minimum of 25 people.
Prices are per person and do not include taxes or service charges.*

LUNCHEON (Continued)

Pasta and Vegetarian Selections

Traditional Lasagna	9.25
With bolognese sauce, ricotta and parmesan cheese	
Vegetarian Lasagna	8.95
With spinach or mushrooms, ricotta and mozzarella cheese, and served with your choice of marinara or alfredo sauce	
Baked Stuffed Shells	8.95
With herbed ricotta and seasoned ground beef or sweet Italian sausage, and served with your choice of marinara or alfredo sauce (also available vegetarian style)	
Vegetarian Penne	8.50
With plum tomatoes, fresh basil and cream	
Vegetable Stir Fry	8.25
Seasonal assortment of vegetables stir fried in a sesame sauce	

*Luncheon selections may be served buffet style with minimum of 25 people.
Prices are per person and do not include taxes or service charges.*

HORS D'OEUVRES

Priced per dozen unless otherwise indicated.

Cold Hors D'oeuvres

Garnished deviled eggs	6.00
Assorted petite sandwiches	7.50
Celery stuffed with country ham spread	6.00
Celery stuffed with blue cheese mousse	7.80
Belgian endive stuffed with shrimp salad	8.40
Fresh melon slices wrapped with prosciutto	9.00
Cherry tomatoes stuffed with smoked salmon mousse	9.00
Tender young asparagus wrapped with prosciutto	9.00
Beef tenderloin on toast with horseradish cream	13.20
Orange muffins with smoked turkey	12.00
Chicken or tuna salad tartlets	12.00
Assorted canapés	9.00
Ham biscuits or mini rolls	6.00
Fruit tartlets	14.00
Petit Cheesecakes	14.00
Iced jumbo shrimp with cocktail sauce (market)	

*Hors d'oeuvres prices based on paper and plastic service.
China and glass service available at an additional cost of .75 per person.
Prices do not include taxes or service charges.*

HORS D'OEUVRES (Continued)

Priced per dozen unless otherwise indicated.

Hot Hors D'oeuvres

Petite crab cakes	14.95
Baked brie en croute (serves 25)	30.00
Hot crab dip with crackers (serves 25)	35.00
Chicken tenders with honey mustard sauce	11.20
Meatballs; marinara, barbecue or Swedish	7.50
Mini spring rolls with sweet and sour sauce	10.20
Grilled mini reuben or mini ham and cheese sandwiches	11.00
Mushrooms stuffed with crab imperial or sausage and sage	9.25
Shrimp, sea scallops or water chestnuts wrapped with bacon	14.50
Buffalo style, southern fried or barbecued chicken wings	8.40
Beef or chicken satay with Indonesian peanut sauce	9.00
Chicken and pepper skewers	10.20
Beef and mushroom skewers	11.40
Tortellini skewers with pesto	8.50
French lamb chops	12.95
Salmon purses florentine	13.95
Stuffed clams	10.50
Spanakopita	7.80
Falafel rounds	8.95

*Hors d'oeuvre prices based on paper and plastic service.
China and glass service available at an additional cost of .75 per person.
Prices do not include taxes or service charges.*

A LA CARTE DESSERTS

Warm plantation pecan pie with whipped cream

German chocolate layer cake

Apple, cherry or peach cobbler

New York style cheesecake with fruit topping

Carrot cake with cream cheese frosting

Boston cream pie

Lemon meringue pie

Chocolate mousse

Fresh fruit tart

Creme caramel with seasonal berries

Assorted sorbets with sugar wafer

Chef's choice

3.25 per person

With ice cream, add 1.00

Prices are per person and do not include taxes or service charges.

BREAKS AND RECEPTIONS

Snack A	per person 3.25
Three gourmet cookies; full coffee service	
Snack B	per person 4.25
Three gourmet cookies; canned soda; full coffee service	
Snack C	per person 5.15
Two gourmet cookies or one brownie; canned soda; fresh cut fruit; full coffee service	
A La Carte Whole Fruit	each .65
Sliced Fresh Seasonal Fruit Tray	
Small (serves 25)	35.00
Medium (serves 50)	65.00
Large (serves 75)	90.00
Domestic & Imported Cheese Tray	
<i>(With assorted crackers)</i>	
Small (serves 25)	40.00
Medium (serves 50)	75.00
Large (serves 75)	105.00
Combination Fruit & Cheese Tray	
<i>(With assorted crackers)</i>	
Small (serves 25)	45.00
Medium (serves 50)	85.00
Large (serves 75)	120.00
Crudités en Boule	
<i>(With ranch or blue cheese dip)</i>	
Small (serves 25)	30.00
Medium (serves 50)	55.00
Large (serves 75)	75.00

*Reception and break prices based on paper and plastic service.
China and glass service available at an additional cost of .75 per person.
Prices do not include taxes or service charges.*

BREAKS AND RECEPTIONS (Continued)

Assorted Dry Snacks

(Priced per pound)

Chips (potato, corn or tortilla) or pretzels	3.50
Peanuts	12.00
Mixed Nuts	15.00

Dips

(Priced per quart)

French onion, ranch, peppercorn	2.50
Salsa	5.00
Guacamole	5.50

Sweet Snacks

(Priced per dozen)

Otis Spunkmeyer cookies, baked fresh	6.00
Pre-packaged cookies	3.50
Brownies and blondies	12.00

*Reception and break prices based on paper and plastic service.
China and glass service available at an additional cost of .75 per person.
Prices do not include taxes or service charges.*

DINNER

*All selections are served with choice of soup or appetizer;
chef's selected side dishes;
freshly baked rolls; iced tea and full coffee service; choice of dessert.*

Poultry Selections

Chicken Piccata	14.75
Boneless breast of chicken sautéed and simmered in a light lemon sauce	
Chicken Marsala	14.75
Boneless breast of chicken sautéed with mushrooms and onions, sauced with marsala wine	
Cornish Game Hen	15.50
Your choice: herb-roasted or honey-glazed	
Stuffed Boneless Breast of Chicken	14.75
Select cordon bleu, Kiev or wild rice and pecan	

Beef Selections

London Broil	15.95
Marinated and grilled, then thinly sliced and served au jus	
Beef Tenderloin with Béarnaise Sauce	19.25
Served in a reduction of red wine vinegar, tarragon and shallots	
Boeuf Bourguignonne	16.50
Braised in red wine with button mushrooms and pearl onions	
Beef Stroganoff	15.50
Thinly sliced beef sautéed in butter, served with sliced mushrooms and onions in a sour cream sauce	

*Dinners may be served buffet style with minimum of 25 people.
See our a la carte menus for soup, appetizer and dessert choices.
Prices are per person and do not include taxes or service charges.*

DINNER

*All selections are served with choice of soup or appetizer;
chef's selected side dishes;
freshly baked rolls; iced tea and full coffee service; choice of dessert.*

Pork and Lamb Selections

Cuban Roast Loin of Pork	15.95
Mustard-coated and seasoned with Lime And Garlic Cloves	
Pork Tenderloin Francaise	19.25
Tender medallions sautéed with a light cream and butter sauce	
Lamb Chops	20.00
Prepared with mint marinade and grilled	

Seafood Selections

Pan-Seared Tuna	Market
Tuna steak marinated in ginger soy sauce	
Grilled Swordfish	Market
Served with fresh lemon juice and extra virgin olive oil	
Broiled Salmon	Market
Salmon filet served with fresh lemon juice, capers and dill	

Vegetarian Selections

Vegetable Shish Kebab	12.00
Assortment of vegetables such as potatoes, peppers, onions, mushrooms and carrots, marinated in honey soy sauce and grilled	
Stuffed Peppers	12.00
Sweet peppers stuffed with tomatoes and seasoned brown rice	
Eggplant Parmigiana	13.25
Layers of sliced eggplant, onion, tomato and mozzarella cheese, topped with parmesan	

*Dinners may be served buffet style with minimum of 25 people.
See our a la carte menus for soup, appetizer and dessert choices.
Prices are per person and do not include taxes or service charges.*

Buffet

*All buffets are served with choice of soup or appetizer;
chef's selected side dishes;
freshly baked bread; iced tea and full coffee service; choice of dessert*

Buffet Selections

Your Choice of Two Entrées:

Chicken Piccata

Seafood Pasta

London Broil

Chicken Marsala

Baked Lasagna

Vegetarian Lasagna

Cuban Roast Loin of Pork

Broiled Salmon

Beef Stroganoff

Eggplant Parmigiana

23.95 per person

*Buffet dinners are available with minimum of 25 people.
See our a la carte menus for soup, appetizer and dessert choices.
Prices are per person and do not include taxes or service charges.*

A LA CARTE SOUP

French onion

Creamy leek and potato

Tomato with basil

Savory carrot ginger

Wild mushroom

Corn and crab chowder

Gazpacho

Vichyssoise

Hearty vegetarian chili

1.95 per person

Prices are per person and do not include taxes or service charges.

Effective 1-April-02

A LA CARTE APPETIZERS

Mesclun greens with raspberry vinaigrette

Spinach salad with roasted garlic and pine nuts in balsamic vinaigrette

Endive with pears and walnuts in raspberry vinaigrette

Fresh salmon mousse

Cucumber mousse with creamy dill sauce

1.95 per person

Prices are per person and do not include taxes or service charges.

Effective 1-April-02