



Kardinal Hall Catering Menu

Thank you for your interest in Kardinal Hall for your catered event! We're an Alpine-Inspired Beer Hall and Garden located in Charlottesville's Historic, 1930's Art Deco Coca Cola Bottling Plant. Our Alpine-Inspired menu draws from the countries along the high-altitude Alps of Europe, such as Germany, Austria, Italy, France, & more. We place an emphasis on working with our local farms & producers in order to create exciting and delicious food from scratch in our kitchen on a daily basis. The offerings contained on this menu are some examples of what we're able to do, but our chef & his team are able to execute cuisines of all kinds - from handmade pastas to canapés to sushi, and more! Please let us know if there's something not listed that you might be looking for, and we look forward to hosting you.

~PROST!~

Email events@kardinalhall.com for more info



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Breakfast

Individual/Plated

12 Guest Minimum

The Healthy Start - \$14 per person

- ~Plain Yogurt and Housemade Granola
- ~Sliced Fresh Fruit & Berries
- ~Smoothie made with Banana, Green Apple, Dates, Coconut Milk (Vegan)
- ~Housemade Coffee Cake or Muffins
- ~Locally-Roasted, Organic Trager Brothers Coffee or Organic Tea

Break Time - \$14 per person

- ~Assortment of Housemade, Baked Cookies, Jars of Whole Milk
- ~Locally-Roasted, Organic Trager Brothers Coffee or Organic Tea
- ~Pretzel Bites with Stone-Ground Mustard
- ~Petite Sandwiches (Select One)
 - *The "Elvis": Peanut Butter, Banana, & Bacon on Brioche
 - *Ham & Swiss with Dijon Mustard on Sourdough
 - *Cucumber, Cream Cheese, Tomato, Arugula on Challah



Breakfast

Buffet

12 Guest Minimum

Kardinal Breakfast - \$16 per person

served with Housemade preserves & local sweet butter

- ~Freshly-baked Coffee Cake
- ~Blueberry-Flaxseed Muffins
- ~Cranberry Scones
- ~Plain Yogurt
- ~Seasonal Fruit & Berries
- ~Locally-Roasted, Organic Trager Brothers Regular & Decaffeinated Coffee, Selection of Hot Teas
- ~Organic Orange Juice

***Add-ons (priced per person)**

- ~Local Scrambled Eggs - \$5
- ~Applewood Bacon - \$6
- ~Buttermilk Pancakes, Fresh Berries & Maple Syrup - \$7.5
- ~Cream-Cheese Stuffed Brioche French Toast with a Blackberry Compote - \$8
- ~Kardinal Quiche: Confit Potatoes, Gruyere Cheese, Applewood Bacon (Vegetarian Option Available) - \$10
- ~Potato Hash - \$5
- ~House-made Buttermilk Biscuits with Sausage-Gravy - \$8
- ~Oatmeal, Brown Sugar, Cream, Apples - \$6

Bagel Bar - \$16 per person

- ~Selection of Toasted Local Bagels
- ~Smoked Salmon, Fried Capers, Red Onion, Tomatoes
- ~Hummus, Cucumber, Sprouts, Tomatoes, Pickled Red Onion
- ~Assorted Flavored Cream Cheeses & Fruit Preserves



Lunch

Plated

12 Guest Minimum

\$35 per person

Please select one of each option for your party - we'd be happy to accommodate any dietary restrictions or allergies.

~Appetizer (Select One):

- *Potato & Leek Soup, Chili Oil, Applewood Bacon
- *Classic Caesar Salad with Romaine Hearts, Pretzel Croutons, Parmesan Cheese
- *House Salad with Local Greens, Radish, Tomato, Red Onion, Goat Cheese, Lemon-Thyme Vinaigrette
- *Iceberg Wedge with Smoked Bacon, Grape Tomatoes, Candied Pecans, Bleu Cheese Dressing

~Entrée (Select One):

- *Housecranked Sausage Plate served with Hand-cut Belgian Fries or Green Salad
~Choice of Two Sausages: *Bratwurst, Käsekrainer, Kielbasa, Hot Italian, Chicken & 3 Chile, Vegetarian Bratwurst*
~Choice of Two Toppings: *Sauerkraut, Sweet Peppers, Roasted Mushrooms*
- *Shrimp & Creamy Pimento Grits with Housemade Chorizo
- *"Americana" Burger: *Local Grassfed Beef, Lettuce, Tomato, Mayo, White Onion, House Pickles, Mild Cheddar, Bacon* on a Brioche Bun served with Hand-cut Belgian Fries or Green Salad
- *House Veggie Burger on a Brioche Bun served with Hand-cut Belgian Fries or Green Salad
- *Seared Airline Chicken with Sautéed Greens, Roasted Fingerling Potatoes with Fresh Thyme & Maldon Salt, Natural Jus

~Desserts (Select One):

- *Seasonal Vanilla Pannacotta with Strawberry Coulis & Mint
- *Sticky Carrot & Toffee Pudding with Almond Ice Cream
- *Cannoli with Ricotta & Mascarpone Cheese



Lunch

Buffet

12 Guest Minimum

Lunch Buffet #1 - \$35 per person

~Seasonal Soup

~Green Salad with Local Spring Mix, Grape Tomatoes, Red Onion, Lemon-Thyme Vinaigrette

~Select 3:

*Housecranked Sausages: chef's choice of sausages, served with sauerkraut & roasted mushrooms,
German Mustard

*Seared Wild Mushroom Risotto with Arborio Rice & Grated Parmesan (Vegan available)

*Pasta Alla Bolognese: spaghetti, meat sauce, cream, chili flakes

*Schmandschnitzel: pork schnitzel, housemade spätzle, mushroom cream sauce

*Sesame Ginger Chicken Breast with Spicy Fried Jasmine Rice (fresh vegetables, egg, soy sauce,
sesame oil, ginger, scallions, sambal)

~Chef's Selection of Assorted Miniature Desserts

Lunch Buffet #2- \$22 per person

~Kardinal Salad: Local Spring Mix, Radish, Tomato, Red Onion, Lemon-Thyme Vinaigrette

~Americana Burger: Local Grass-fed Beef, Lettuce, Tomato, Mayo, White Onion, Mild Cheddar Cheese, Bacon

~Porchetta: Local Porchetta, Cherry Peppers, Giardiniera, Arugula, Garlic Aioli

~Capresino: Ripe Tomato, Fresh Mozzarella, Pesto, Arugula

Choose One Side:

*Hand-cut Belgian Fries

*Light & Creamy Slaw

*Crispy Brussels Sprouts with Herb Ranch

*Route 11 Potato Chips

~Lemon Tartlets, pastry cream, berries



Lunch

Individual/Boxed

10 Guest Minimum

Boxed Lunch - \$20 per person

All Boxed Lunches include:

~Whole Fruit

~Route 11 Potato Chips,

~Fresh Kardinal Cookie

~Soda, Organic Iced Tea, or Coffee

~Choice of Sandwich:

*BLT: Applewood Smoked Bacon, Lettuce, Tomato, Herb Mayo on Wheat Berry Bread

*Porchetta: Local Terra di Siena Porchetta, Cherry Peppers, Giardiniera, Arugula, Garlic Aioli, on a Brioche Bun

*Ham & Swiss with Dijon Mustard, Lettuce on Wheat Bread

*Caprese: Roma Tomatoes, Fresh Mozzarella, Arugula, Green Goddess on a Pretzel Bun

*"The Elvis": Peanut Butter, Banana, Bacon, on Brioche (Vegetarian/Vegan Available)



Hors D'Oeuvres

12 Guest Minimum

Select 2 - \$16 per person per hour

Select 4 - \$20 per person per hour

Select 6 - \$26 per person per hour

Salmon Rilette on Blinis

~Crème Fraîche, Butter, Chives

Stuffed Baby Potatoes

~Crispy Bacon, Sour Cream, Chives

Bacon-Wrapped Dates

~Applewood Bacon, Medjool Dates

Caprese Skewers

~Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic Glaze

Shrimp Cocktail

~Poached Shrimp, House-made Citrus Cocktail Sauce, Lemon

Apple Brie Pecan Crostini

~Apple Butter, Brie, Candied Pecans on Crostini

Smoked Trout

~Cream Cheese, Horseradish, Chives on Crostini

Ratatouille

~Eggplant, Squash, Bell Pepper, Tomato Reduction on Crostini

Seasonal Soup Shooter

~Spring: Chilled Pea Velouté

~Summer: Watermelon, Whipped Feta, Mint, Vanilla Vinaigrette

~Fall: Butternut Squash, Rustic Apple Salsa

~Winter: Wild Mushrooms, Thyme, Parsley, Sherry Vinegar

Prosciutto Cantaloupe Skewers

~Cantaloupe, Prosciutto, Basil, Green Olives

Puff Pastry

~Strawberry, Goat Cheese, Balsamic Reduction



Appetizers

Boards: Small Serves 10 guests, Large Serves 20 guests

Bowls: Serve 10 guests per Bowl

Boards

Vegetable Crudités Board - *Small \$50, Large \$80*

~Assorted Seasonal Vegetables with House Buttermilk Herb Ranch. *Add House-made Hummus - \$3 per person*

Seasonal Fruit Board - *Small \$50, Large \$80*

~Seasonal Sliced Fruit & Berries, Local Honey

Artisanal Cheese Board - *Small \$80, Large \$120*

~Assortment of Sheep, Cow, & Goats' Milk Cheeses, Fresh & Dried Fruit, Candied Pecans, Pickles, House Jams, Baguette

Charcuterie Board- *Small \$100, Large \$150*

~Three Cured Meats, Assorted House-made Pickles, German Mustard, House Jam, Chocolate Cherry Bread

Cheese & Charcuterie Board - *Small \$90, Large \$140*

~Selection of Cheeses, Cured Meats, House-made Pickles, German Mustard, House Jam, Everything-Seasoned Baguette

Antipasto Board - *Small \$130, Large \$180*

~Selection of House-made Pickled Vegetables, Olives, Cured Meats, Marinated Mozzarella, Marinated Peppers

Bowls

Hand-Cut Belgian Fries - \$30

~Tossed with Fresh Garlic & Sea Salt, served with House Garlic Aioli & Organic Ketchup

Crispy Brussels Sprouts - \$30

~Brussels Sprouts, Flash-fried & tossed with Sea Salt, served with House Ranch

Pretzel Bites - \$35

~Freshly baked, brushed with Butter, sprinkled with Sea Salt & served with German Mustard

*Add Obatzda Cheese (\$15) or Warm Beer Cheese (\$20)



All-Day Packages

Served at Lunch or Dinner

15 Guest Minimum

Snack Package - \$18

- ~Housemade Hummus with Pickled Vegetables & Crostini
- ~Assortment of House-Cranked Sliced Sausages with Mustard Cream Sauce
- ~Bavarian Pretzel with German Mustard

Slider Package - \$21 per person

Choose 3 options:

- ~Local Grass-fed Beef Burgers with Fontina Cheese, Charred Green Onion Aioli, & Housemade Bread & Butter Pickles
- ~Porchetta: Local Porchetta, Cherry Peppers, Giardiniera, Arugula, Garlic Aioli
- ~Fried Chicken with Housemade Pimento Cheese & Dill Pickles
- ~Housemade Chicken Salad with Grapes & Local Lettuce
- ~Caprese: Ripe Tomato, Fresh Mozzarella, Pesto, Arugula
- ~Veggie Burger: Housemade Burger (Green Lentils, White Beans, Mushrooms, Carrots, Garlic, Onion), topped with Arugula & Fontina Cheese

Choose One Side:

- *Hand-cut Belgian Fries
- *Light & Creamy Slaw
- *Warm Potato Salad
- *Mac & Cheese
- *Route 11 Potato Chips

Starter Package - \$28

- ~Local Green Salad
- ~Housemade Hummus with Pickled Vegetables & Crostini
- ~Assortment of House-Cranked Sliced Sausages with Mustard Cream Sauce
- ~Bavarian Pretzel with German Mustard
- ~Crispy Brussels Sprouts with House Ranch
- ~Local Sauerkraut



Dinner

Plated

15 Guest Minimum

\$75 per person

~Appetizer (Select One):

- *Potato & Leek Soup, Chili Oil, Applewood Bacon
- *Seasonal House Soup (*served chilled in Spring & Summer*)
- *Classic Caesar Salad: Romaine Hearts, Pretzel Croutons, Parmesan Cheese
- *House Salad with Local Greens, Radish, Tomato, Red Onion, Goat Cheese, Lemon-Thyme Vinaigrette
- *Burrata Cheese. Basil, Tomatoes, EVOO, Balsamic Reduction

~Entrée (Select Two Choices):

- *Pan Seared Red Snapper, Potato Purée, Sauce Vierge (olive oil, lemon, tomato, basil), Asparagus
- *New York Strip with Creamy Stone Ground Grits, Roasted Mushrooms, Roasted Shallots, Red Wine Gastrique
- *Beef Tenderloin with Potato Terrine, Sautéed Spinach, Sherry Sauce
- *Airline Chicken Breast, Parmesan Risotto, Spinach, Chicken Jus
- *Seared Wild Mushroom Risotto with Arborio Rice & Grated Parmesan (Vegan available)

~Dessert (Select One)

- *Vanilla Panna Cotta, Fresh Berries
- *Red Miso Crème Brûlée, Fresh Berries
- *Tiramisù
- *Seasonal Sorbet



Dinner

Buffet

(1 of 2 pages)

15 Guest Minimum

The Classic Buffet - \$25 per person

Includes Choice of Protein and Listed Sides

Choice of 1 (*include 2 entrées for an additional charge*):

- ~Slow Smoked Beef Brisket with Demi Glace
- ~Seared Chicken in a Natural Jus

Sides:

- ~Local Green Salad with Lemon Thyme Vinaigrette
- ~Roasted Broccolini with Lemon Zest & Olive Oil
- ~Light & Creamy Cole Slaw
- ~Marie Bette Olive Oil Rolls

Mid-Atlantic Buffet - \$38 per person

- ~Roasted Pork Loin with Apricot Gastrique
- ~Seared North Carolina Trout with Chimichurri
- ~Herb Whipped Potatoes
- ~Seasonal Roasted Vegetables
- ~Local Green Salad with Lemon Thyme Vinaigrette
- ~Marie Bette Olive Oil Rolls

The Executive Buffet - \$45 per person

- ~Slow Roasted Prime Rib with Au Jus
- ~Classic Caesar Salad with Creamy Dressing & Pretzel Croutons
- ~Herb & Olive Oil Roasted Potatoes
- ~Haricots Verts with Lemon Vinaigrette
- ~House Macaroni & Cheese: Fontina, White Cheddar, Mornay Sauce
- ~Marie Bette Butter Rolls



Dinner

Buffet

(2 of 2 pages)

15 Guest Minimum

Alpine Buffet - \$35 per person

- ~Beef Goulash: Braised Beef, Red Wine, Demi-Glace
- ~House-Cranked Sausages: Cornichons, Local Sauerkraut, Pickled Red Onion
- ~Jägerschnitzel: Pork Schnitzel, Mushroom Cream Sauce
- ~House Bavarian Pretzel with German Mustard
- ~House-Made Spätzle (German egg pasta)
- ~Roasted Potatoes: Rosemary, Paprika
- Optional Add-On - \$5 per person*
- ~Cannoli with Mascarpone & Ricotta Cheese Filling

Southern-Style Buffet - \$50 per person

All Items Made from Scratch in House

Includes:

- ~Buttermilk Fried Chicken
- ~Shrimp & Grits
- ~Apple Cobbler with House-Made Vanilla Ice Cream

Choose 4 Sides:

- ~Mashed Potatoes
- ~House-Made Mac & Cheese: Elbow Noodles, Mild Cheddar
- ~Light & Creamy Coleslaw
- ~Braised Collard Greens with Black-Eyed Peas - *Add Bacon for \$1 per person*
- ~Corn Bread
- ~Buttermilk Biscuits

Vegetarian Buffet - \$33 per person

- ~Seasonal Vegetable Soup
- ~Local Field Greens, Shaved Manchego, Grape Tomatoes, Bosc Pears, Spiced Almonds, Lemon Vinaigrette
- ~Eggplant Parmesan: Baked Eggplant, House Marinara, Mozzarella Cheese, served with choice of Spaghetti or Penne
- ~Seasonal Roasted Vegetables tossed with Sweet & Sour Stone Ground Mustard Vinaigrette
- ~Marie Bette Dinner Rolls
- ~Lemon Tartlets, Pastry Cream, Berries



Dessert

All desserts made from scratch in-house

Trays

12 guest minimum

Cookies - \$2.50 per person per flavor

- ~Chocolate Chip with Sea Salt
- ~Pumpkin
- ~Oatmeal
- ~Peanut Butter

Macarons - \$2.50 per person per flavor

- ~Raspberry
- ~Pistachio
- ~Chocolate
- ~Vanilla
- ~Coffee

Cupcakes - \$3 per person per flavor

- ~Vanilla
- ~Chocolate
- ~Strawberry
- ~Carrot Cake

Plated

15 guest minimum

Cannoli - \$8 per person

- ~Crisp Pastry filled with Sweet Ricotta

Vanilla Panna Cotta - \$8 per person

- ~Strawberry Coulis, Mint

Pot de Crème - \$8 per person

- ~Chocolate Custard, Fresh Whipped Cream

Tiramisù - \$9 per person

- ~Lady Fingers, Espresso, Mascarpone Cream, Bermuda Black Rum

Mini Pastries & Cakes

15 guest minimum

Pâte à Choux - \$4 per person

- ~Light & Crisp Puffs filled with Chantilly Cream & Fresh Strawberries

Lemon Curd Tartlets - \$4 per person

- ~House-made Lemon Curd on Mini Tart Shells topped with Fresh Raspberries

Fruit Tarts - \$5 per person

- ~Puff Pastry Shells filled with Pastry Cream, Fresh, Seasonal Fruit

Carrot Cake - \$5 per person

- ~Mascarpone, Bavarian Cream, Grated Carrots, Raisins

Deconstructed Cheesecake - \$6 per person

- ~Graham Cracker Crumble, Blackberry Compote

S'Mores - \$3 per person *(Fall & Winter Only)*

- ~Classic Melty Treat: Graham Crackers, Chocolate, Marshmallows



Our Local Partners & Providers

*** *Albemarle Baking Company***

Breads, Buns, & more Baked Goods

*** *Beer Run***

Our sister restaurant & provider of a wide selection of retail beer, wine, cider, & canned cocktails - offering discounts on 1 or more cases!

*** *Foods for Thought***

Pasture-raised Beef

*** *Galen Hurst***

Family-farmed Eggs & Greens

*** *Gathered Threads***

Sauerkraut & Fermented Foods

*** *Mainstreet Farmstead Dairy***

Farm Fresh Butter & Dairy Products

*** *Marie Bette***

Slider Buns, Rolls, & more Baked Goods

*** *Terra di Siena***

Handcrafted Cured Meats, Charcuterie, & Cold Cuts

*** *Trager Brothers Coffee***

Organic, Fair Trade, Locally-Roasted Coffee

And many more local supply chains, breweries, wineries, cideries, and partnerships...



Catering & Cancellation Policy

For all catered events, Kardinal Hall requires a 35% deposit on food orders to secure your menu choices. We allow cancellation of food orders up to a 14 days before the event without incurring any penalties. Cancellations after this time period will forfeit the 35% deposit.

Combined taxes from the City of Charlottesville and the State of Virginia are 11.3% on all prepared food and beverages consumed on premise. Kardinal Hall charges a 20% gratuity on the pre-tax total of the bill.

Due to the nature of European Beer Hall-style dining at Kardinal Hall, much like in Beer Halls in Europe, there is no dedicated table service (unless otherwise discussed for your event). If no arrangements have been made for pre-ordered food and beverage stations prior to your event, guests will place food and beverage orders at the bar or food kiosk, and our staff will happily bring them to you in the back room. Our staff will certainly be attentive and check on you and your group periodically to ensure things are going smoothly.

Thank you and we look forward to hosting you!

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