



In Any Event

Welcome

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let **The Gathering by Thompson Hospitality** guide you, from designing the perfect menu to personalizing all the details of your unique gathering.

Our catering services can accommodate any size, theme, or individual requirements, in virtually any location- on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the **Thompson Hospitality** culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and internationally-inspired specialty stations; all served in your style! And because you've entrusted your event to The Gathering by Thompson Hospitality, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Thompson Hospitality at Norfolk State University.



Greet Your Day

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese	(Cals: 240-340)
Seasonal fresh fruit display	(Cals: 60)
Regular and decaf coffee and assorted hot teas	(Cals: 0)
Orange juice	(Cals: 120)

10.29 per person

Energy Breakfast

Egg white scrambled with potato, spinach and tomato	(Cals: 240)
Seasonal fresh fruit and greek yogurt bar with granola	(Cals: 60-370)
Regular and decaf coffee and assorted hot teas	(Cals: 0)
Orange juice	(Cals: 120)

13.39 per person

Traditional Breakfast

French toast, buttermilk pancakes or waffles	(Cals: 170-240)
Scrambled eggs	(Cals: 190)
Bacon, pork, turkey or veggie sausage	(Cals: 45-80)
Seasoned breakfast potatoes	(Cals: 120)
Seasonal fresh fruit display	(Cals: 60)
Fresh breakfast pastries to include assortment of mini croissants, muffins or danishes	(Cals: 130-210)
Regular and decaf coffee and assorted hot teas	(Cals: 0)
Orange juice	(Cals: 120)

13.89 per person



Build Your Own Breakfast Salad

14.29 per person

Choice of Greens:		Toppings:		Proteins		Dressings	
Kale	(Cals: 35)	Tomato	(Cals: 10)	Poached Egg	(Cals: 60)	Balsamic Vinaigrette	(Cals: 35)
Arugula	(Cals: 0)	Red Onion	(Cals: 5)	Egg White	(Cals: 60)	Tarragon Lemon	(Cals: 15)
Baby Spinach	(Cals: 0)	Cheddar	(Cals: 30)	Bacon	(Cals: 45)	Buttermilk Ranch	(Cals: 50)
		Swiss	(Cals: 25)	Marinated Soy Bean	(Cals: 25)		
		Bell Pepper	(Cals: 5)				
		Roasted Mushroom	(Cals: 70)				
		Sweet Potato	(Cals: 50)				
		Peas	(Cals: 30)				
		Asparagus	(Cals: 20)				

Toast Bar

14.39 per

Breads		Spreads		Toppings		person Toppers	
Artisan Sourdough	(Cals: 130)	Sweet or Savory Marmalade	(Cals: 10)	Pickled Red Onion	(Cals: 10)	Crispy Prosciutto	(Cals: 25)
Rye	(Cals: 110)	Za'tar Spiced Chick Pea Hummus with Onion	(Cals: 80)	Pickled Radish	(Cals: 35)	Toasted Cashews	(Cals: 40)
Tuscan Breads	(Cals: 75)	White Bean Hummus	(Cals: 130)	Roasted Eggplant	(Cals: 25)	Chia Seeds	(Cals: 25)
		Mushroom Ragout	(Cals: 40)	Roasted Cherry Tomato	(Cals: 50)	Sunflower Seeds	(Cals: 45)
		Avocado	(Cals: 90)	Roasted Carrot	(Cals: 40)		
				Marinated Artichoke	(Cals: 25)		
				Marinated Cucumber	(Cals: 25)		
				Arugula	(Cals: 0)		
				Fresh Mozzarella	(Cals: 90)		

Table d'hote

Assorted bagels and spreads (Cals: 240-340)	4.59 per person
Freshly-baked croissants (Cals: 350)	3.79 per person
Assorted danish (Cals: 270-390)	4.79 per person
Assorted freshly baked muffins (Cals: 140-420)	1.99 per person
Yogurt parfait with fresh berries and granola (Cals: 250)	3.39 per person
Overnight oats (min 10 ppl) (Cals: 300-540)	2.99 per person
Avocado toast (Cals: 230-270)	2.55 per person
Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)	1.19 per person
Seasonal fresh fruit display (Cals: 60)	4.69 per person
Ham & swiss cheese quiche (Cals: 390)	2.79 per person
Greek yogurt (Cals: 70-90)	3.09 per person
Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)	2.89 per person
Hardboiled eggs (Cals: 70)	1.09 per person
Oatmeal (min 10 ppl) (Cals: 65)	2.65 per person
Smoked salmon platter (min 10 ppl) (Cals: 70)	7.59 per person

Hand-Crafted Egg Sandwiches

*All Sandwiches can be made
Croissant, Buttermilk Biscuit, Wrap or English Muffin*

		per person
Egg and Cheese Breakfast Sandwich	(Cals: 280)	4.39 each
Egg and Bacon Breakfast Sandwich	(Cals: 350)	4.39 each
Fried Chicken Breakfast Sandwich	(Cals: 560)	4.39 each
Tomato and cage-free egg on a whole wheat wrap	(Cals: 570)	4.39 each
Ham and Cheese Breakfast Sandwich	(Cals: 510)	4.39 each



Balanced Breaks

Chips and Salsa

Lime & sea salt tortilla chips
Housemade tomato salsa
Avocado guacamole

(Cals: 100)
(Cals: 10)
(Cals: 110)

5.09 per person

Fruit & Nut Bar

Selection of lightly salted nuts

(Cals: 45-50)

5.09 per person

Popcorn Trio

Spicy chili, herb & rosemary and regular popcorn

(Cals: 140-200)

6.15 per person

Mezze Spreads

Crisp vegetables & pita chips
Yellow lentil hummus
Classic chick pea hummus

(Cals: 40-80)
(Cals: 60)
(Cals: 30)

10.29 per person



Sweets and Treats

Assorted freshly baked cookies	(Cals: 170-210)	16.50 per dozen
Housemade fudge brownies	(Cals: 200)	18.50 per dozen
Cereal treats Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter	(Cals: 190-350)	18.25 per dozen
Dessert bars choice of: Smore's bar, blondie, M&M blondie, pecan, lemon bar	(Cals: 110-320)	19.75 per dozen
Individually wrapped granola bars	(Cals: 190)	10.29 per dozen
Individually bagged chips	(Cals: 130-320)	3.09 per dozen
Fresh whole fruit	(Cals: 30-110)	11.25 per dozen



Beverages

Freshly brewed regular or decaffeinated coffee	(Cals: 0)	3.09 per person
Hot water and assorted teas	(Cals: 0)	3.09 per person



Cold Beverages

		Single
Cold bottled beverages	(Cals 0-190)	2.98
Cold water bottles	(Cals: 0)	2.78
Cold iced tea or lemonade	(Cals 0-160)	2.57
Sparkling water	(Cals: 0)	3.09

Lunch Buffets

Classic Deli Buffet

14.39

Your choice of three deli classics, two fresh cheese pairings, artisan-baked breads, chips or a side salad, housemade cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Pick 3		Pick 2		Pick 1	
Smoked Ham	(Cals: 180)	American	(Cals: 90)	Housemade Chips	(Cals: 100)
Turkey	(Cals: 75)	Swiss	(Cals: 90)		
Salami	(Cals: 300)	Provolone	(Cals: 100)	Chick Pea Tomato Salad	(Cals: 80)
Roast Beef	(Cals: 75)	Pepper Jack	(Cals: 110)		
Tuna Salad	(Cals: 190)	Cheddar	(Cals: 110)	Quinoa & Tabbouleh Salad	(Cals: 260)
Cold Fried Tofu	(Cals: 60)				
Seasonal Roasted Vegetables	(Cals: 50)			Small Garden Salad	(Cals: 40)

Lunch Buffets

Artisan Sandwich Board

16.45

Your choice of 4-sandwiches served with chips and a side salad.

Pick 4

Muffuletta vegetarian sandwich (Cals: 600)

Mediterranean grilled chicken, sun-dried tomato hummus ciabatta (Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)

Avocado, lettuce, tomato on wheat (Cals: 450)

Roast beef sub with American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Pick 1

Chips (Cals: 100)

Chick pea tomato salad (Cals: 80)

Quinoa & tabbouleh salad (Cals: 260)

Small garden salad (Cals: 40)





Box Lunches

Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and freshly-baked cookie.

12.35 per person

Sandwich Selections

Turkey breast and provolone cheese	(Cals: 490)
Ham and Swiss cheese	(Cals: 470)
Roast beef and cheddar	(Cals: 440)
Grilled veggie wrap	(Cals: 570)
Tuna salad	(Cals: 580)
Grilled Mediterranean chicken sandwich	(Cals: 730)

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

13.15 per person

Sandwich selections

Muffuletta vegetarian sandwich	(Cals: 600)
Mediterranean grilled chicken, sun-dried tomato, hummus ciabatta	(Cals: 890)
Avocado, lettuce, tomato on wheat	(Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion	(Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing	(Cals: 640)

Sides

Chick pea tomato salad	(Cals: 80)
Quinoa & tabbouleh salad	(Cals: 260)
Small garden salad	(Cals: 40)
Chips	(Cals: 100)



All Salads include Artisan Crackers, choice of Dressing, Cookie, and Disposable Cutlery.

Turkey Avocado Cobb Salad <i>Mesclun greens with turkey, bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons</i>	(Cals: 450)	12.35 per person
Blackened Chicken Caesar Salad <i>Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and housemade croutons with our traditional Caesar dressing</i>	(Cals: 430)	13.39 per person
Traditional Chef's Salad <i>Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing</i>	(Cals: 520)	12.35 per person
Greek Salad with Grilled Chicken <i>Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette</i>	(Cals: 730)	13.39 per person
Mediterranean Grain Salad <i>Orzo, barley, & farro with Kalamata olive, tomato & onion</i>	(Cals: 330)	13.39 per person

Box Salads



Theme Meals

Little Italy

16.45 per person

Served with Caesar salad (Cals: 360), Garlic Bread (Cals: 210)
and Homemade Cookies (Cals: 170-200)

Pick - 1

Lasagna (Cals: 480)

Fettucine Alfredo (Cals: 400)

Tortellini Primavera (Cals: 280)

Pick - 1

Choice of pasta:

Chicken Piccata (Cals: 250)

Chicken Marsala (Cals: 380)

Chicken Parmesan (Cals: 470)

Add an antipasto platter (Cals: 520): +9.25 per person





Southern Delight

23.69 per person

Herb brined turkey breast with sage gravy	(Cals: 260)
Herb & crusted salmon	(Cals: 170)
Garlic roasted red bliss potatoes	(Cals: 130)
Roasted Brussels sprouts	(Cals: 45)
Tossed garden salad	(Cals: 40)
Fudge brownies	(Cals: 200)

20.59 per person

Classic Carolina pulled pork with slider rolls	(Cals: 400)
Buttermilk fried chicken	(Cals: 500)
Macaroni & cheese	(Cals: 330)
Green beans	(Cals: 65)
BBQ baked beans	(Cals: 270)
Lime cilantro cabbage cole slaw	(Cals: 120)
Cheddar jalapeño cornbread	(Cals: 330)
Strawberry shortcake	(Cals: 660)



Grill

15.99 per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), freshly baked cookies (Cals: 170-200), and brownies (Cals: 200)

Pick - 3

Hamburger (Cals: 340)

Turkey burger (Cals: 298)

Veggie burger (Cals: 280)

Hot dog (Cals: 480)

BBQ glazed chicken (Cals: 630)

Pick - 2

Potato salad (Cals: 170)

Pasta salad (Cals: 270)

Coleslaw (Cals: 96)

Traditional macaroni & cheese (Cals: 330)

Taste of the Mediterranean

23.69 per person

Blackened salmon with lemon & parsley	(Cals: 140)
Za'tar roasted chicken breast	(Cals: 240)
Whole wheat penne with broccoli, lemon & garlic	(Cals: 430)
Broccoli rabe with red chili flake & roast garlic	(Cals: 15)
Chick pea & tomato salad	(Cals: 80)

19.55 per person

Chermoula spiced chicken skewers with tzatziki sauce	(Cals: 350)
Kafta meatballs on tabbouleh with red chili tomato sauce	(Cals: 310)
Mini falafel with tahini sauce	(Cals: 350)
Lentil hummus with grilled pita chips	(Cals: 680)
Mezze grilled & marinated vegetables with hummus	(Cals: 150)
Marinated olives	(Cals: 40)



Taco House

18.55 per person

Mini al pastor tacos with onion & cilantro	(Cals: 170)
Mini carne asada with onion & cilantro	(Cals: 280)
Mini grilled chicken flautas ancho chili crema	(Cals: 160)
Wild mushroom queso fundido with fresh tortillas	(Cals: 380)
Mini churro chocolate dipping sauce	(Cals: 250)

14.39 per person

Grilled chicken skewers with soft corn tortillas	(Cals: 390)
Black bean and corn salad	(Cals: 150)
Mexican red rice	(Cals: 180)
Fresh, housemade guacamole with salsa	(Cals: 120)
Baked corn tortilla chips	(Cals: 70)



Asian Fusion

23.69 per person

Soba noodle salad with miso mustard vinaigrette	(Cals: 180)
Shrimp gyoza chili vinegar	(Cals: 170)
Pork dumpling hoisin peanut sauce	(Cals: 180)
Chili tofu & vegetables	(Cals: 100)
BBQ hoisin steak, avocado, scallion lettuce wraps	(Cals: 270)
Guacamole with fried wonton crisps	(Cals: 220)
Pao zaf cold vegetable zoodle salad	(Cals: 360)
Shrimp poke	(Cals: 680)

18.55 per person

Orange ginger chicken	(Cals: 550)
Beef with broccoli	(Cals: 170)
Ginger vegetable fried rice	(Cals: 290)
Traditional egg rolls	(Cals: 100)
Sesame broccoli	(Cals: 90)



Welcome to **The Gathering by Thompson Hospitality!** Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist you in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact our catering department at 757-823-9476 for customized service and menus.

Placing an Order

Contact the Catering Office at 757-823-9476, or by norfolkcatering@thompsonhospitality.com. A room must be reserved before initiating a catering request for an on-campus function. After a location has been confirmed with the university, our staff will help you determine the menu, event setup and all the other details for your event.

Guidelines for Planning Your Event

In arranging catered events, attendance must be guaranteed five business days in advance of the event. This guarantee will allow for the proper planning of your event and will be your commitment to pay for the guaranteed number or the actual number of attendees, whichever is greater. For weekend events, the count must be guaranteed on the Monday before the event so as to allow ample time for the ordering process.

Payment for Sponsored University Events

Payment for a scheduled event should be made to Thompson Hospitality and is due three (3) business days prior to the event. This payment will place the event in what is known as "confirmed status". If the event is not in confirmed status, Dining Services cannot guarantee that the service will be rendered. Therefore, it is crucial that the communication between you, the customer, the approving official office, and the Dining Service's Catering Office is effective. As applicable, please provide one of the following forms of payment to the Catering Office:

- Completed copy of the purchase order form with all authorized signatures
- Foundation or Fund Certification Form

Payment for Non-University Sponsored Events

Payment for a scheduled event should be made to Thompson Hospitality ten business days prior to the event, the client must remit half of the bill. This payment will place the event in "confirmed status". If the event is not in confirmed status, Dining Services can not guarantee that the service will be rendered. The remaining balance (50 percent) is due three days prior to the event. As applicable, please provide one of the following forms of payment to the Catering Office:

- Credit Card
- Cash
- Certified Check
- Money Order

For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

Cancellation

To avoid any pro-rated charges, all cancellations must be submitted, in writing, to the Catering Office at least 72 hours (three business days) prior to your event.

Delivery fees

A delivery fee of \$80.00 will be applied to any event held away from the campus. This fee is for the transport of food, service equipment, china, flatware and linen

Labor

For events that are delivered, an attendant will ensure that all items are to your satisfaction. If an attendant is requested, or required based on the style of service provided, additional charges will be applied as follows:

Wait Staff: \$84.00 per hour/per person for a minimum of four hours

Culinary: \$100.00 per hour/per person for a minimum of four hours

Bar Tender: \$120.00 per hour/per person for a minimum of four hours

Service Times

All events will include a two-hour service time. Events requiring serving time beyond what is mutually agreed upon will be assessed an additional charge of \$24.00 per hour.

Taxes

For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

Safe Food Handling

Safe food handling is a high priority for Catering Services. Therefore, we do not allow left over food to be carried out. For your safety, and that of your guests, a Catering representative will remove food from your event in a timely manner.

Security

Catering Services is not liable for any equipment, supplies or personal belongings left in public function areas.