



## Jefferson Lab Catering

MOMO's is pleased to present this Catering Menu developed for Jefferson Lab. The guide serves only as a sampling of our catering abilities. We offer a full range of selections and services. We will gladly assist you in developing a customized menu for your next meeting or event. MOMO's is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. We look forward to serving your catering needs.

### Guidelines

#### Hours of Operation

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Catering services at Jefferson Lab are provided by the Quark Cafe, which is operated by MOMO's. The Quark Cafe, located in CEBAF Center (Building 12), regularly operates Monday through Friday from 7:00 a.m. to 10:00 a.m. and 11:30 a.m. to 2:00 p.m. It is closed on lab holidays. Catering services are available days and evenings, seven days a week, with advance notice.

#### Ordering

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To order catering services or for further information, contact the Jefferson Lab Event Services Department at [eventservices@jlab.org](mailto:eventservices@jlab.org). All catering orders require a Minimum of 72 hours' notice however we prefer as much advance notice as possible in order to ensure the highest level of service possible and menu satisfaction.

#### Leftovers

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For safety and health reasons all non-consumed perishable items are the property of MOMO's.

#### Meeting Rooms

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To arrange specific room set-ups, please contact the Jefferson Lab Event Services at [eventservices@jlab.org](mailto:eventservices@jlab.org).

#### Prices

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All food and non-alcoholic beverage charges are subject to local sales and meal taxes, at the current rate of 7.5 %. Gratuities are not included in prices and will not be billed. All menus are priced to include delivery, set up and paper products. Plated menus are priced using china, glass and silver.



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### **Clean up fee and full service fee**

Clean up fee (if needed) will be assessed prior to date of event. Fee will apply only to large events and/or events after hours. Clean up fee does not apply to most events happening during normal business hours. Fee is normally \$25. If the catering event produces an excessive amount of waste, a higher fee will be charged.

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### **Wait Staff and Station Attendant**

Our normal charges include the set-up, delivery, and pick-up of all orders. If you wish to have a professional wait staff present for your function a full service fee of \$3 per person per hour will apply. This includes full service is set up, clean up and wait staff during the event, serving the guests. A station attendant fee \$75 per hour.

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### **Bartender Fee**

Bartender fee \$50 per hour for first bartender and \$30 per hour for each additional bartender. Bartender Fee includes set-up, breakdown and the icing down of all beverages. Jefferson Lab will purchase all alcoholic beverages.

MOMO's will follow all Jefferson Lab policies and procedures for serving alcohol and in accordance with the laws of the Commonwealth of Virginia.

## **Additional Charges**

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### **China**

Our services include all the necessary disposable paper products for a successful event. For a more formal event china and silverware are available for an additional \$5.00 per person. (Wine/Beer glasses only \$1.50 pp)

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### **Linens**

\$15.00 per table set up per event.



### **Billing**

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Catering invoices will be prepared by MOMO's Cafe and sent to Jefferson Lab within seven working days of your event. Payment is due in full within 30 days of the invoice date.

**All third parties** are required to provide payment guarantee 72 hours prior to your event. The guarantee can be via credit card or other suitable payment methods. Cash, check or charge.

Checks should be made payable to **MOMO's Cafe**. Mail checks to:

**Jefferson Lab**  
**Attention: Event Services**  
**12000 Jefferson Avenue, Suite 11 Newport News, VA 23606**

### **Cancellation**

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Cancellations for any event require written notice. Cancellation fee 50% of total within 48 hours, 100% within 24 hours.

### **Final Guarantee Count**

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A final guarantee number of guests served or meals ordered, is required 72 hours (3 business days) in advance. If the actual number served is less than the guarantee, the guaranteed number will be billed.



## Beverage Services

### Full Coffee Service

*Includes hot tea, coffee, decaf and water*

*Served with cups, sugar, Splenda, flavored creamer, half and half*

\$3.00 per person

### Coffee, Regular or Decaffeinated

*Served with cups, sugar, Splenda, flavored creamer, half and half*

Pot, (serves 8) \$ 25

Urn, (serves 20) \$ 50

### Iced tea, Lemonade or Punch

*Served with lemons, sugar, Splenda and cups*

\$25 gallon/\$3.00 per person

### Infused Water - Citrus or Berry

\$25 gallon/\$3.00 per person

### À la carte Drinks

*Based upon consumption*

- 20oz Bottled Water \$2.50
- 20oz Bottled Soda \$3.00
- 20oz Vitamin water, energy drinks, and PowerAde \$3.50
- 16oz Bottled Tea \$3.00
- 12oz Canned Soda \$2.25
- 12oz Bottled Juice \$3.00



## Continental Breakfasts

### Menu One

*Fresh fruit bowls, assorted muffins with butter and jam with  
Coffee, decaf, hot tea and orange juice*

\$10.50 per person

### Menu Two

*Fruit kabobs Croissants with butter and jam, pumpkin bread finger  
sandwiches with raspberry cream cheese and  
Coffee, decaf, hot tea and orange juice*

\$10.50 per person

### Menu Three

*Macerated berries with scones Sweet potato ham biscuits with honey cream  
cheese and cranberry chutney, assorted yogurt on ice and  
Coffee, decaf, hot tea and orange juice*

\$11.50 per person



## **Breaks**

### **Morning breaks**

#### **Break one**

*Assorted baked muffins, breakfast breads with raspberry cream cheese, bagels or mini croissants with butter and jam (2 per person) and full coffee service*

*\$8.50 per person*

#### **Break two**

*Assorted baked muffins, breakfast breads with raspberry cream cheese, bagels or mini croissants with butter and jam (2 per person) with full coffee service and chilled juice*

*\$10.00 per person*

#### **Midmorning break**

*Two cookies or one brownie and full coffee service*

*\$7.00 per person*



## **Afternoon breaks**

### **Break one**

*Granola bars, Greek yogurt, whole fruit, mixed nuts*

\$6.00 per person

### **Break two**

*Tortilla chips, salsa, guacamole, sopapillas*

\$6.50 per person

### **Break three**

*Cheese and fruit tray, hummus with veggies and pita chips, mixed nuts, shortbread cookies*

\$8.50 per person

### **Break four**

*Assorted finger sandwiches, scones with butter and jam, whole fruit*

\$7.50 per person



## Buffet Breakfast

### Menu One

*Fresh fruit bowls including melons, pineapple and berries, breakfast frittata with bacon and cheddar cheese (A cheese frittata can be made for vegetarians), oven-roasted potatoes with peppers, onions, bacon and sausage with Sticky buns*

\$11.50 per person

### Menu Two

*Fresh fruit bowls including melons, pineapple and berries, sweet potato ham biscuits with cranberry chutney and honey cream cheese, baked waffles topped with blueberries and streusel with a side of syrup, scrambled eggs, sausage (may substitute turkey sausage) and a potato hash*

\$11.50 per person

### Menu Three

*Sausage gravy and biscuits, three cheese frittatas, fresh fruit bowls including melons, pineapple, berries and grapes, French toast with syrup, bacon, sausage and hash brown potatoes*

\$13.00 per person





## Breakfast À La Carte

### Sausage Gravy and Biscuits

*Feeds 15 – 20 and can cut biscuits into halves*

\$45 a pan

### Breakfast Frittata

*A crustless quiche served in a half pan and feeds 12 – 16 or cut into 20 or 24*

*Ingredients options include: Four cheese, spinach, red pepper, chicken, bacon, sausage, artichokes, mushrooms and parmesan cheese ex: Chicken, spinach, parmesan and pesto)*

\$45 a half pan

### Breakfast Monte Cristos

*Made with French toast, bacon, cheddar, Swiss and eggs with a side of raspberry jam and optionally can cut into smaller portions*

\$72 a dozen

### *Breakfast burritos*

*Egg, cheese and bacon, ham or sausage in a flour tortilla with a side of salsa and can cut into smaller portions*

\$72 dozen

Fresh Fruit Bowls	\$4 per person
Sausage, Bacon or Ham Egg and Cheese Biscuits	\$60 dozen
Small Croissants (With butter and jam)	\$20 dozen
Sticky Buns (feeds 12 – 20)	\$50 a pan
Assorted Muffins	\$30 dozen
Cranberry Almond Granola Bars	\$20 dozen
Assorted Breakfast Breads	\$4 per person



## Plated Breakfast

### Menu One

*Fresh fruit cup, scrambled eggs, hash brown potatoes with peppers and onions, bacon, sausage and baskets of bread for the table to include: muffins, pumpkin bread and biscuits*

\$15 per person

### Menu Two

*Assorted berries, mushroom, parmesan and broccoli quiche, oven roasted sweet potatoes, bacon and baskets of bread for the table to include: muffins, biscuits and cinnamon buns*

\$ 15 per person



## Box lunches

### Menu One

*Roast pork and Swiss wrap with spinach, sweet pepper strips and chipotle mayo*

OR

*Buffalo chicken wrap with buffalo mayo, spinach, tomatoes and blue cheese crumbles*

\$12 per person

### Menu Two

*Chicken salad wrap (With spinach and tomatoes)*

OR

*Roast turkey, brie cheese, cranberry mayo, lettuce and tomato wrap*

\$13 per person

### **All box lunches are served with:**

#### **Choice of any one side for entire group:**

Chips, whole fruit, fresh fruit cup, angel hair pasta salad

#### **Choice of any one dessert for entire group:**

Homemade oatmeal cream cookie, double fudge brownie  
or lemon bar

*All lunch boxes include a napkin and fork  
Vegetarian wrap or gluten free available upon request*



## Plated Lunches

### Salads

#### Chopped Salad

*Sliced Chicken Breast on field greens with black beans, scallions, mushrooms, tomato, cucumbers, peppers, feta and avocado*

\$15.00

#### Spinach Salad

*Spinach with blueberries, candied pecans, strawberries, raisins, onion, avocado and blue cheese crumbles*

\$9.00

#### Field Green Salad

*Field greens with blueberries, strawberries, raisins, pistachios, avocado and feta, with a sweet onion vinaigrette*

\$9.00

#### Greek Salad

*Angel hair pasta salad on a bed of spinach with, olives, feta, tomatoes, cucumber, peppers and chicken with a Greek lemon vinaigrette*

\$14

#### Tortellini salad

*Served with scallions, sun-dried tomatoes, peppers on a bed of spinach and topped with grilled chicken*

\$14

#### **Add to any salad**

Ahi Tuna Salad	\$5.00 each
Chicken salad	\$5.00 each



## Sandwiches

### Chicken Club Sandwich

*Chicken breast, Swiss, bacon, spinach, tomato, onion and cranberry mayonnaise on cinnamon raisin toast served with a side of angel hair pasta salad*

\$11.50

### Classic Club

*Turkey, ham, bacon, lettuce, tomato and Mayonnaise on honey wheat Oven roasted potato salad*

\$11.50

## Other Plated Lunches

### Menu One

#### **Choice of:**

- *Caesar salad lunch with romaine lettuce tossed in creamy Caesar dressing, grape tomatoes, parmesan cheese and croutons*
- *Asian noodle salad with buckwheat noodles and a ginger soy dressing, peppers and scallions*
- *Angel hair pasta salad with grape tomatoes, cucumbers, artichoke hearts and basil vinaigrette*

#### **Choice of a Dessert:**

- *Double fudge brownie*
- *Lemon bar*
- *Chocolate peanut butter bar*
- *Chocolate cake*

#### **Add a protein to each meal:**

Chicken	\$5 each
Shrimp	\$6 each
Sliced flank steak	\$6 each
Salmon	\$6 each

\$12.00 per person



### Menu Two

*Cup of Soup and sandwich*

#### **Choice of One Soup:**

- *Chicken and rice*
- *Chicken and mushroom*
- *Tomato basil*
- *Tortilla soup*
- *Bean*
- *Lentil*

#### **Choice of One Sandwich:**

- *Turkey and ham club wrap (with lettuce, tomato, mayo, cheddar and bacon)*
- *Turkey and brie on wheat with lettuce, tomato and cranberry mayo*
- *Roast pork and goat cheese with chipotle mayo, spinach and sweet pepper strips*
- *Ham, Swiss, apple and spinach wrap with cranberry chutney*
- *Chicken BBQ burrito with cheddar, corn relish and peppers and onions*
- *Veggie wrap (Assorted fresh veggies to include spinach, tomatoes, cucumbers, peppers, squash, beans, hummus)*
- *Turkey pita with spinach, bacon, avocado and peach chutney*

#### **Choice of One Dessert:**

- *Double fudge brownie*
- *Lemon bar*
- *Chocolate peanut butter bar*
- *Chocolate cake*

\$15 per person

#### **Customize your Sandwich Bread Selection**

Croissant	\$1.00 each
Wheat berry bread	\$1.00 each
Ciabatta Rolls	\$0.50 each
Sourdough bread	No additional Cost
Honey wheat	No additional Cost



### **Menu Three**

*Spinach salad with craisins almonds, feta and sweet onion vinaigrette and a roasted chicken breast with Dijon veloute sauce, couscous and asparagus with a brown sugar pound cake with berries*

\$18 per person

## **Pizza**

*Freshly baked 14inch pizza cut into 8 slices with your choice of three toppings*

*Toppings: sausage, pepperoni, peppers, onions, mushrooms, tomatoes, chicken, olives or artichoke hearts*

\$15 per pizza

*Additional toppings \$1.00 each*

### **Specialty Pizzas**

#### **The Vegetarian**

*Peppers, onions, tomatoes, olives, mushrooms and artichoke hearts*

#### **The Deluxe**

*Pepperoni, sausage, peppers, onions, mushrooms, tomatoes, olives and artichoke hearts*

#### **BBQ chicken**

*BBQ sauce, shredded chicken, peppers, onions and chopped scallions*

\$18 per pizza

*Gluten Free Crust additional \$1.50 per pizza*



## Buffet Lunches

### Menu One

*Chicken salad wraps with spinach and tomatoes, veggie wraps including fresh veggies and hummus, angel hair pasta salad with basil vinaigrette, tomatoes and cucumbers, a field green salad with craisins, almonds, feta, berries and sweet onion vinaigrette and double fudge brownies*

\$13 per person

### Menu Two

*Turkey and brie wraps with cranberry mayo, spinach and tomatoes, ham and cheddar wraps with honey mustard, lettuce and tomatoes, oven-roasted potato salad with roasted peppers and onions, feta and lemon vinaigrette, a spinach salad with tomatoes, peppers, cucumbers, black beans and parmesan cheese and basil vinaigrette and lemon bars*

\$14 per person

### **MENU THREE**

*Sweet potato ham biscuits with honey cream cheese and cranberry chutney, MOMO'S Chicken BBQ served with soft rolls and coleslaw, corn and black bean salad with tomatoes and scallions, dual potato salad made with both sweet and yellow potatoes and applesauce cake with caramel icing*

\$15 per person





## Lunch À La Carte

### Assorted wraps

*(Two kinds for each platter of 10, all wraps cut in half)*

- *Chicken salad (with spinach and tomatoes)*
- *Chicken BBQ (with spinach, peppers, onions, corn and cheddar) Ham, Brie, apple (with cranberry chutney and spinach)*
- *Roast pork and Swiss (with chipotle mayo, spinach, sweet pepper strips) Turkey and Brie (with cranberry mayo, lettuce and tomato)*
- *Buffalo chicken (with buffalo mayo, spinach, tomatoes and blue cheese crumbles)*

\$8 each

### Sides

- *Angel hair pasta salad with tomatoes, cucumbers and basil vinaigrette*
- *Oven roasted potato salad with peppers, onions, and feta and lemon vinaigrette*
- *Dual potato salad (made with sweet and regular potatoes) Black bean and corn salad*
- *Marinated vegetable salad*

\$10 per pound or \$3.50 per person



## Appetizers

### Fruit and cheese tray

*With chutney, mustard, crackers and French bread*

\$4 per person

### Roasted veggie shots or veggie tray

*With basil vinaigrette or Crudité shots or tray with ranch dressing  
(Veggies set up in shot glasses with dressing in the bottom for dipping)*

\$2 per person

### Honey mustard BBQ meatballs

*\$60 (feeds 35 – 60)*

### Chicken fingers

*With ranch for dipping*

\$24 dozen

### Mini chicken salad sandwiches

*Roasted chicken and dill salad on a soft roll*

\$28 dozen

### Antipasto skewers

*Marinated tomato, artichoke heart, mozzarella, salami, olive with balsamic glaze*

\$25 dozen

### Finger sandwiches

*Choose one or a mix:*

*Ham salad, chicken salad, tuna salad, pimento cheese*

\$20.00 dozen



**Pinwheels**

*Smoked salmon and dill cream cheese*

\$20.00 dozen

*Roasted Veggie*

\$24.00 dozen

**Baked brie cheese with grapes and crackers**

*Brie wrapped in puff pastry and filled with praline almonds and raspberries*

\$35

**Stuffed potatoes**

*Mini potatoes stuffed with sour cream and chive potato salad,  
or dual potato salad or roasted potato salad*

\$20.00 dozen

**Tortilla chips with dips**

*Includes guacamole, "White sauce", Tomato and cilantro salsa*

\$40 a platter

**Tomato, mozzarella and basil**

*With drizzled balsamic and olive oil*

\$2.00 per person

**Mini flounder burgers**

*With pineapple salsa on soft rolls*

\$29 dozen



**Crab balls**

*With lime tartar sauce*

\$35 dozen

**Mini crab cake sandwiches**

*With tartar and cocktail sauce*

\$55 dozen

**Chicken BBQ**

*With slaw and soft rolls*

\$7 per person

**Mini turkey burgers**

*With cranberry chutney*

\$28 dozen

**Sweet potato ham biscuits**

*With honey cream cheese and cranberry chutney*

\$20 dozen

**Roasted tenderloin open face sandwiches**

*With stone ground mustard, brie cheese and a side of onion jam*

\$50 a dozen

**Mac and cheese**

*Homemade baked mac and cheese – feeds 25 – 40*

\$40 a pan



**Asian noodle bar**

*(Rice noodles with a soy ginger vinaigrette with assorted toppings: peanuts, Asian chili sauce, scallions, shrimp, bean sprouts and lime wedges)*

\$3 per person

**Fruit kabobs**

\$10.00 dozen

**Spinach salad**

*With strawberries, almonds, feta and sweet vinaigrette*

\$3 per person

**Asparagus, raspberries, feta and balsamic glaze**

\$3 per person

**Pork tenderloin on grilled French bread**

*With chipotle mayo and a pickle*

\$24 dozen

**Bruschetta**

*Grilled French bread with traditional tomato topping or goat cheese and mushroom*

\$15 dozen

**Hummus and pita chips**

\$2 per person

**Crab dip and pita chips**

\$4.50 per person



**Hot artichoke, parmesan and crab dip**

*With French bread*

\$4.50 per person

**Goat cheese and black bean dip**

*With pita chips*

\$3 per person

**Mini falafel wraps**

*With cucumbers and Greek yogurt sauce*

\$20 dozen

**Mini roasted turkey sandwiches on soft roll**

*With lettuce, tomato and herb mayo*

\$28 dozen

**Mini Chicken Roti**

*Caribbean curried chicken and potato wrapped in a soft tortilla*

\$30 dozen

**Mini Shrimp burgers**

*With fire roasted tomato jam and served on homemade soft rolls*

\$36 dozen

**Spanish Gazpacho**

*With cilantro and avocado, served in individual glasses*

\$15 dozen



**Strawberry bisque**

*Served individually and topped with pound cake crouton and fresh mint*

\$24 dozen

**Chicken Tikka**

*Mediterranean Chicken skewers with Greek curried yogurt dip*

\$24 dozen

**BBQ pork on corn cakes**

*Topped with onion jam*

\$24 dozen

**Roasted vegetable bundles**

*Assorted vegetables roasted and bundled and served with fig balsamic glaze*

\$28 dozen



## Desserts

### Sheet Cakes

- |                      |              |      |
|----------------------|--------------|------|
| • Quarter sheet cake | serves 20-25 | \$25 |
| • Half sheet cake    | serves 40-50 | \$35 |
| • Full sheet cake    | serves 60-70 | \$50 |

*Chocolate or vanilla with white buttercream frosting  
Pricing includes writing and basic designs*

### Sliced pound cake

*With lemon curd*

\$40.00 (feeds 12 – 16)

### Brownies

\$24 dozen

### Mini assorted cheesecakes

*Lime, berry and turtle*

\$24 dozen

### Cupcakes

*Chocolate, vanilla, lemon raspberry chiffon, carrot, or coconut*

\$2.25 each

### Lemon squares

\$24 dozen

### Oatmeal cream cookies

\$18 dozen





**Chocolate chip peanut butter cream cookies**

\$18 dozen

**Fresh apple cake**  
*With caramel drizzle*

\$36 (feeds 12 – 16)

**Shortbread cookies**

\$9 dozen

**Macaroons**  
*Almond or coconut*

\$10 dozen



## Stations

### Bruschetta bar

*French bread, traditional bruschetta topping, black bean and corn salsa, roasted garlic puree, balsamic glaze, Spanish olive oil*

*\$3 per person*

### Tapas and bread display

*Tomato, mozzarella and basil with balsamic glaze Spicy roasted pork loin with African salsa assorted olives, marinated mushrooms and artichokes Manchego fondue and assorted sausage and cheese display assorted bread, harsha, and rolls*

*\$7 per person*

### Charcuterie Board

*Assorted salami, sausage, prosciutto, serrano ham, imported and domestic cheeses, olives, whole grain mustard, chutney, baby dill pickles, sun-dried tomato olive spread, pickled Brussel sprouts, dried apricots and herb mayo  
Served with a basket of assorted sliced breads*

*\$10 per person*

### Assorted bowls

*Served with sliced French bread and pickled Brussel sprouts, oven roasted garbanzo beans, pickled red cabbage, corn and black bean salad and tortellini, olive and sun-dried tomato salad*

*\$4 per person*



**Pasta station**

*Cheese ravioli, penne, cheese tortellini Pesto cream sauce, marinara, and alfredo sauce*

*As a station without an attendant - \$7 per person without attendant*

*Additional toppings \$1.00 each per person:*

*Peppers, onions, chicken, sausage, grape tomatoes, artichoke hearts, olives*

**Chocolate fondue**

*With assorted dippers to include strawberries, pound cake, pretzel rods, bananas*

*\$5 per person*



## Dinner Buffets

### Menu One

*Caesar salad, a tomato and mozzarella salad with pesto and balsamic glaze, four cheese and beef lasagna and chicken parmesan, penne pasta with Vodka sauce and parmesan cheese, sliced French bread with butter and almond cheesecake*

\$24 per person

### Menu Two

*Spinach salad with raisins, almonds, feta, berries and sweet onion vinaigrette, roast pork loin with peach chutney, red pepper, spinach and brie stuffed chicken breast, oven-roasted sweet potatoes, vegetable medley, soft rolls and butter and chocolate bread pudding with caramel sauce*

\$20 per person

### Menu Three

*Farro salad with cucumbers, sun-dried tomatoes, spinach and lemon vinaigrette, romaine salad with tomatoes, olives, parmesan, peppers and basil vinaigrette, peanut infused pork kebabs over couscous, curried shrimp and chicken skewers over Jasmine rice, Moroccan flat bread and orange cinnamon cake*

\$28 per person

### Menu Four

*Spinach salad with tomatoes, cucumbers, peppers, parmesan and ranch Potato salad, macaroni salad, fried chicken legs and thighs, chicken BBQ with slaw and rolls and double fudge brownie bites and lemon bars*

\$17 per person



## Plated Dinners

### Menu One

*Field green salad with grapes, candied walnuts, pickled onions, blue cheese crumbles and sweet onion vinaigrette, sliced pork loin with peach chutney, gratin potato cake, vegetable du jour and chocolate pecan pie with whipped cream*

\$25 per person

### Menu Two

*Duet of soups (Shrimp bisque and black bean garnished with pineapple salsa) with a petit filet mignon with mushroom butter sauce, duet of crab cakes with red pepper coulis, parmesan risotto, and vegetable du jour and chocolate mousse pie*

\$60 per person