

The
Erickson Alumni Center

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The Erickson Alumni Center

Welcome to The Erickson Alumni Center at Statler Wilson Commons. Whether you are hosting a conference, wedding, holiday party, business meeting, or other special event, our beautiful facility is the perfect venue.

From customizing a menu, ordering specialty linens, designing centerpieces and assisting in the setup/design, our staff is ready to help make this a day to remember. Our exceptional culinary team, led by our award-winning executive chef and catering staff, will provide extraordinary service guaranteed to delight your guests.

The grounds of our facility provide unique photo opportunities and beautiful scenery to commemorate your special day.

Please note that charges listed are for 2018 and may be subject to change.

ERICKSON ALUMNI CENTER MENU GUIDE

FOOD SENSITIVITIES OR ALLERGIES

The Erickson Alumni Center cannot ensure that the menu items do not contain ingredients that may cause an allergic reaction.

Foods containing dairy, egg, nut, wheat, and shellfish are processed in our kitchen and the factories that supply our ingredients.

FOOD POLICY

Please refer to our guidelines for a complete overview of our food policy.

**Dietary restricted options are available upon request.*

**Please note that prices are subject to a 21% service charge and a 6% state tax.*

**These menu options may be customized, per the customer's request. Contact the catering sales manager for more information.*

The
Erickson Alumni Center

BREAKFAST BUFFET

All served & buffet breakfasts come with coffee (decaf available), hot assorted herbal teas, juice, and water. Minimum of 25 people. Available 7-11am. Priced per person.

American \$8

Fresh seasonal cut fruit, assorted gourmet pastries, rolls, muffins, breakfast breads, butter

American Healthy Start \$9

Assorted whole grain bagels with cream cheese, bran fruit and nut muffins, low-fat fruit yogurts with granola, warm cinnamon oatmeal, and fresh seasonal cut fruits

Mountaineer Breakfast Buffet \$12

Salsa draped scrambled eggs, applewood smoked bacon, maple sausage links or country style ham, home-fried potatoes, breakfast breads, danishes, butter, preserves, and fresh cut fruits

South of the Border Breakfast Buffet \$13

Jalapeno corn cakes, breakfast burritos, southwestern hash, churros, green chili and cheddar crust-less quiche, mini potato pancakes, cherrywood smoked thick sliced bacon, seasonal fresh fruit, assorted breakfast pastries

Appalachian Breakfast Buffet \$14

Country fried steak with pepper gravy, whole hot sausage, pecan maple French toast, applewood smoked ham, local apple butter with homestyle biscuits, cheddar cheese filled omelets, breakfast potatoes, seasonal fresh fruit, assorted breakfast pastries

BREAKFAST ENHANCEMENTS

Priced per person, additional \$50/hour attendant fee per 50 additional guest.

Fresh baked biscuits \$3

with country sausage gravy

Cheese blintzes \$3

with fresh berry compote

Waffle \$4

Belgian vanilla and chocolate waffles, fresh berries, strawberry and maple syrups, whipped cream, and maple butter

Omelet \$5

Cheddar cheese, diced tomatoes, chopped bacon, diced honey ham, pork sausage, sliced mushrooms, and diced tri-colored sweet peppers

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A LA CARTE

Priced per dozen unless otherwise noted. Available 7-11am.

Assorted coffee cakes \$18

Assorted breakfast breads, gourmet pastries, muffins, rolls, and danishes \$18

Gourmet iced cinnamon rolls \$24

Assorted bagels with cream cheese \$24

Fruit scones assortment with butter & preserves \$24

Assorted fruit yogurts with granola \$24

Fresh fruit and yogurt parfaits with granola \$4 per person

Country breakfast sandwiches \$3 each

*egg, cheese, and your choice of sausage, ham, or applewood smoked bacon

Early bird breakfast box \$7 per person

*jumbo muffin, fresh fruit cup, yogurt with granola, juice

Fresh seasonal fruit cup \$4 per person

*melons, grapes, pineapple

BEVERAGES

Priced per gallon unless otherwise noted.

Fresh brewed coffee (decaf available) \$20

Assorted Coke products, juices, and bottled water \$1.75 each

Fruit or citrus punch \$15

Assorted herbal teas \$15

Iced tea sweetened or unsweetened \$15

Specialty Coffee Station \$26

*gourmet brews paired with flavored creams, chocolate shavings, caramel and chocolate sauces, whipped cream, and cinnamon (3 gallon minimum)

The
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LUNCH BUFFETS

All buffets are \$16 per person and served with coffee (decaf available), iced tea, and iced water. Minimum of 25 people.

Taste of Italy Pasta Bar

Three pastas with classic Alfredo, roasted red pepper cream, and homemade marinara sauces; meatballs, grilled balsamic chicken, caprese salad, green beans, mixed green salad with black olives, pepperoncini, red onion, romano and balsamic dressing, garlic breadsticks, and chef's choice desserts

Wrap Assortment

Vegetarian, chicken, ham and Swiss, turkey, bacon, and cheddar; homemade potato chips, Erickson house salad with dressings, vegetable pasta salad with herb vinaigrette, and chef's selection of desserts

Baked Potato & Salad Bar

Russet oven baked potatoes with choice of toppings including: homemade chili, cheese, steamed broccoli, cauliflower, sour cream, homemade bacon bits, and chives served with our Erickson house salad, choice of dressings, baked artisan rolls, and chef's selection of healthy dessert choices

Mountaineer Picnic

Grilled Black Angus burgers, jumbo all-beef hot dogs, barbecue beans, red-skinned potato salad, bread and butter pickles, husk-roasted silver queen corn, and chef's choice desserts

Mountaineer Game Day

Thick and thin crust pizzas in both meat and vegetarian varieties, jumbo hot dogs, bourbon barbecue and garlic butter wings served with blue cheese, celery, and carrots, mixed green salad with black olives, pepperoncini, red onion, romano and balsamic dressing, and chef's dessert sampler

Southern Country

Crispy buttermilk fried chicken, barbecue pulled pork with fresh cornmeal crusted rolls, three cheese macaroni, Carolina coleslaw, garden house salad with dressings, and chef's choice dessert station of southern sweets

West Virginia Homestyle

Yankee pot roast with simmered root vegetables, creamed chicken and sawmill biscuits, red-skinned mashed potatoes, bourbon glazed carrots, chop house salad with bacon bits and chopped egg, and dessert sampling of chef's favorite West Virginia treats

Deluxe Salad Bar

Cajun grilled chicken breast, filet of sirloin, ranch fried potatoes or sweet potato fries, mixed greens with all accompaniments, sun-dried tomato vinaigrette, peppercorn ranch and white peach balsamic dressings, rolls, butter, and chef's choice desserts

Market Deli

Chef's soup of the day, Erickson house salad with dressings, fresh vegetable spring pasta salad, gourmet deli meats and cheeses with all accompaniments, artisan breads, rolls, wraps, baguettes, homemade potato chips, and chef's choice desserts

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BOXED OR PLATED LUNCH

All boxed lunches served with crispy leaf lettuce, sliced tomatoes, chips, whole fresh fruit, chef's choice gourmet cookie, and bottled water or soda. Available 10am-2pm. Priced per person. Vegetarian and vegan options offered upon request.

Sandwiches

Rachel Sandwich \$12

Shaved pastrami, swiss, and house made slaw on marble rye

Club Croissant \$12

Shaved Virginia ham, smoked turkey, applewood bacon, aged cheddar, loraine swiss, roasted garlic aioli on a butter croissant

Godfather Grinder \$12

Capicola, pepperoni, Genoa salami, black oak ham, and provolone topped with olive relish on an Italian baguette

Shaved Roast Beef and Swiss \$12

Peppercorn crusted beef, Swiss cheese, and horseradish mayo on a ciabatta roll

Turkey Cran Peno \$12

Oven roasted turkey breast, cucumbers, and Swiss cheese on thick cut cranberry walnut bread with cranberry dijon relish

Cuban Steak \$13

Citrus marinated flat iron steak on a baguette with sliced ham, Havana black bean pesto, cilantro, and fresh red pepper

Caprese Baguette \$12

Fresh mozzarella marinated in herb vinaigrette, sliced roma tomato, baby arugula, marinated purple onions, and yellow peppers on a multigrain baguette

Stacked Portobello Mushroom \$12

Marinated portobello mushrooms, roasted red peppers, and grilled zucchini with roasted garlic aioli on an herbed ciabatta roll

Wraps

Buffalo Blue Cheese Wrap \$12

Marinated grilled chicken in buffalo sauce topped with provolone, lettuce, tomato, and creamy blue cheese spread

Turkey Bacon Cheddar Wrap \$12

Oven roasted turkey breast, applewood smoked bacon, and cheddar in a garlic herb wrap with sun-dried tomato aioli

Thai Steak Wrap \$13

Thinly sliced Asian marinated top sirloin with Asian vegetable slaw and peanut sauce wrapped in a spinach tortilla

Vegetarian Wrap \$12

Grilled portobello mushrooms, onions, roasted red peppers, and red pepper hummus in a garlic herb wrap

The
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BOXED OR PLATED LUNCH CONTINUED

Salads

Club \$12

Julienne strips of pepper crusted turkey, honey ham, applewood smoked bacon with Sharp Cheddar and Monterey Jack cheeses over crisp field greens and your choice of dressing

Barbecue Chicken Salad \$12

Chopped mixed greens topped with black beans, sweet corn, crispy corn tortilla chips, pepper jack cheese, tomatoes, scallions, and chopped barbecue chicken served with ranch dressing

Classic Caesar Salad with Chicken \$12 or Shrimp \$14

Your choice of marinated chicken or shrimp, romaine, sourdough croutons, and shaved Asiago with Caesar dressing

Steak Fajita Salad \$14

Carnita steak marinated in red chili sauce on a bed of mixed greens, avocado, red and yellow bell peppers, purple onion, tri-colored tortillas, and a ginger lime dressing

Spinach Salmon Salad \$14

Poached salmon on a bed of spinach, candied pecans, red onion, sliced egg, and Granny Smith apples with white balsamic vinaigrette dressing

Ahi Tuna Niçoise \$14

Fresh tuna grilled rare with hard-boiled eggs, tomato, Kalamata olives, potatoes, and green beans tossed in a niçoise dressing with mixed baby greens

Greek Salad \$12

Mixed greens topped with tomato, cucumber, avocado, feta cheese, marinated artichoke hearts, Kalamata olives, and pepperoncini with lemon vinaigrette dressing

Poached Pear and Blue Cheese Salad \$12

Mixed greens topped with blue cheese crumbles, dried cranberries and walnuts, served with a port wine vinaigrette

LUNCH ENHANCEMENTS

Salad +\$1 | Coleslaw +\$1 | Fresh fruit cup +\$2 | Red-skinned potato salad +\$1 | Macaroni salad +\$1 |
Pasta spring salad +\$1 | Gourmet blondie or double chocolate brownie +\$1

The
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SERVED LUNCH

Vegetarian and vegan options offered upon request

Maryland Crab Cake \$17

Jumbo lump crab cake served with fresh herbs, Old Bay remoulade sauce, paired with barley risotto and choice of vegetable

Southern Style Creamed Chicken and Biscuits \$13

Fresh baked biscuit and red-skinned mashed potatoes with white meat chicken in a pan gravy with choice of vegetable

Pepper Crusted Top Angus \$16

Slow roasted pepper crusted top round of Angus beef, sliced thin with red-skinned potatoes, portobello, and grilled onion demi-glace, and choice of vegetable

Chicken Bruschetta \$14

Parmesan crusted chicken breast with fresh bruschetta tomatoes with parmesan risotto and choice of vegetable

Medallions of Pork \$13

Herb crusted medallions of pork, pork au jus, tri-colored oven roasted baby potatoes, and choice of vegetable

Sicilian Angus Burger \$12

Grilled angus burger topped with roasted red peppers, fresh mozzarella, bacon aioli on a toasted ciabatta roll

Jumbo Lump Crab Cake \$15

Oven browned jumbo lump crab cake, baby greens, remoulade sauce, white cheddar on a grilled brioche

Mediterranean Turkey Burger \$12

Garlic herb seasoned turkey burger, fire roasted tomatoes, pesto mayo, goat's cheese crumbles on a sesame kaiser bun

Fontina Chicken \$12

Italian herb marinated chicken breast topped with prosciutto ham, melted fontina, tuscan aioli, corn dusted kaiser

VEGETABLE SIDES

Bourbon glazed baby carrots | Brussels sprouts Provençal | Grilled asparagus with lemon herb butter |
Green pea succotash | Italian green beans with roasted red peppers | Julienned seasonal vegetables |
Squash medley | Roasted vegetable ratatouille

The
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BREAKS

Executive \$16 per person

Includes morning coffee break, afternoon coffee break and lunch.

Morning Break:

Assorted gourmet pastries, muffins, danishes, assorted mini bagels with cream cheese, fresh cut fruit salad, coffee, hot assorted tea, orange juice and ice water

Mid-Morning Break:

Assorted (coke) soda products, coffee, assorted hot tea and ice water

Afternoon Break:

Assorted gourmet cookies, homemade potato chips with onion dip, assorted (coke) soda products, regular and decaf coffee

A LA CARTE

Priced per dozen unless otherwise noted.

Flying WV cookies \$10

Assorted gourmet cookies \$18

Gourmet double fudge brownies \$18

Assorted fruit scones with butter & preserves \$20

Chocolate covered strawberries \$24

Chocolate covered pretzel twists or rods \$18

Assorted fruit yogurts with granola \$24

Large gourmet soft pretzels with honey Dijon dip \$24

Pepperoni rolls \$24

Deluxe trail mix \$7/lb

Cajun snack mix \$7/lb

Homemade potato chips with onion ranch dip \$7/lb

Fresh fruit and yogurt parfaits with granola \$4 per person

Fresh vegetable tray with ranch dip \$4 per person

Fresh seasonal fruit display \$4 per person

Domestic cheese display \$4 per person

Individual snack bags \$2 each

BEVERAGES

Priced per gallon unless otherwise noted.

Assorted Coke products, bottled water, and assorted juices \$1.75 each

Fresh brewed coffee decaf available \$20

Fruit or citrus punch \$15

Assorted herbal teas \$15

Iced tea sweetened or unsweetened \$15

Specialty coffee station \$26

**gourmet brews paired with flavored creams, chocolate shavings, caramel and chocolate sauces, whipped cream, and cinnamon (3 gallon minimum)*

The
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BREAK THEMES

Served with coffee (decaf available), iced tea, and iced water. Minimum 25 people, priced per person.

Aloha \$6

Fruit kabobs with tropical Chantilly cream, assorted macaroons, white chocolate macadamia cookies, and goldfish crackers

Chocolate Indulgence \$8

Chocolate dipped strawberries and pretzels, fudge chocolate brownies, and rocky road cookies

Healthy Snack Shack \$6

Roasted red pepper hummus with pita chips, assorted cut vegetables, and homemade trail mix with mini dark chocolate chips

Tailgater \$8

Pepperoni rolls, mini burgers, corn dogs, and homemade potato chips with onion ranch dip

Seventh Inning Stretch \$6

Jumbo soft pretzels, dijon mustard dip, pecan and caramel corn, and assorted candy bars

South of the Border \$6

Fresh guacamole, Santa Fe black bean salsa, tri-colored tortillas, and fresh vegetable crudités

Tuscan Garden \$8

Italian relish tray with Kalamata olives, roasted peppers and pepperoncini, assorted cheeses, pepperoni, sun-dried tomato pesto dip, and garlic herb crostinis

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DINNER BUFFETS

Served with coffee (decaf available), iced tea, and iced water. Minimum 25 people, priced per person. Vegetarian and vegan options offered upon request

Country Homestyle \$22

Entrees **choose three*

Yankee pot roast with simmered root vegetables | English breaded whitefish | Three cheese spinach ravioli with classic alfredo or marinara | Traditional stuffed chicken in supreme sauce | Meatloaf with barbecue gravy

Salads **served with buttermilk biscuits*

Erickson house salad with goat cheese, candied pecans, and a selection of dressing | Sour cream potato salad | Fresh fruit salad with citrus dressing

Sides

Yukon gold mashed potatoes | Green bean casserole

Desserts

Caramel apple pie | Chocolate layer cake

Hawaiian Luau \$24

Entrees **choose three*

Slow roasted apple cider and ginger pork loin | Sliced miso flank steak | Coconut shrimp with mango dipping sauce | Grilled mahi mahi with citrus salsa | Grilled spicy Caribbean lime chicken breast

Salads **served with artisan rolls*

Mixed green salad with dried cranberries, Mandarin oranges, and toasted almonds with ginger soy dressing | Fresh citrus ambrosia salad | Maui pasta salad with seasonal vegetables, cilantro, and sesame dressing

Sides **choose two*

Roasted macadamia nut rice pilaf | Roasted sliced sweet potatoes with brown sugar butter | Herb roasted tri-colored baby potatoes | Cilantro lime rice pilaf

**choose two*

Bourbon glazed carrots | Mushroom risotto | Stir-fry vegetables

Desserts

Coconut layer cake | Macadamia nut cookies | Pineapple Upsidedown Cake

Sicilian \$24

Entrees **choose three*

Chicken romano with lemon and parmesan | Chicken bruschetta | Portobello mushroom ravioli with roasted red pepper cream | Rosemary infused braised roast beef | Meat lasagna | Rustic Italian cod | Italian sausage with fire roasted peppers and onions

Salads **served with breadsticks*

Caprese salad with buffalo mozzarella, fresh basil, and balsamic drizzle | Classic Italian salad with black olives, red onion, pepperoncini, and romano | Creamy penne pasta with seasonal vegetables

Sides **choose one*

Parmesan risotto | Cheddar mashed potatoes | Roasted redskin potatoes

**choose one*

Eggplant parmesan in tomato basil sauce | String beans in fresh herbs and roasted garlic | Squash medley

Desserts

Tiramisu | New York style cheesecake with fresh berries

The Erickson Alumni Center

DINNER BUFFETS CONTINUED

Served with coffee (decaf available), iced tea, and iced water. Minimum 25 people, priced per person

Appalachian Smokehouse Grille \$25

Entrees **choose three*

Black Angus ground sirloin burgers | Cedar smoked salmon | Smoked sliced beef brisket, pommery mustard dip | Pork chops | Yuengling barbecue baby back ribs | Bone-in chicken with Jack Daniel's dipping sauce

Salads **Served with jalapeño corn muffins*

Grilled Caesar salad | Red-skinned potato salad | Chop house salad with Romaine and iceberg lettuce, chopped egg, and bacon bits

Sides **choose two*

Baked hobo beans with ground chuck and molasses | Herb roasted sliced potatoes | Baked sweet potatoes with cinnamon butter | Salt-rubbed baked russet potatoes

**choose one*

Oven roasted vegetables | Husk roasted sweet corn on the cob

Desserts

Chocolate brownies | Key lime pie | Apple pie

Mountaineer \$26

Entrees **choose three*

Chicken el Paso | Pork loin medallions with pork au jus | Coconut shrimp | Maple salmon with cinnamon butter | Shrimp and crab stuffed filet of sole with lemon | Chicken Bruschetta | Miso grilled flank steak with merlot demi-glaze | Old Bay shrimp scampi | Boneless short ribs

Salads **Choose two, served with artisan rolls*

Summer house salad with mixed greens, Mandarin oranges, dried cranberries and toasted almonds | Fresh fruit salad with citrus dressing | Erickson house salad with mixed greens, goat cheese and candied pecans | Chop house salad with mixed greens, diced eggs, and homemade bacon bits

Sides **choose two*

Rice pilaf: classic or black | Risotto: parmesan, mushroom, sweet pea, or corn | Mashed potatoes: Yukon gold, red-skinned, or white cheddar | Baked sweet potato with cinnamon honey butter | Salt-rubbed Idaho baked potato | Tri-colored herb roasted baby potatoes | Stone ground cheese grits | Five cheese macaroni | Dauphinoise potatoes

**choose one*

Bourbon glazed baby carrots | Brussel sprouts provençal | Grilled asparagus with lemon herb butter | Julienned seasonal vegetables | Squash medley | Italian green beans with roasted red peppers | Roasted vegetable ratatouille | Green pea succotash

Desserts **choose two*

Tiramisu | Creme Brulee | Cheesecake with fresh berries and cream | Assorted gourmet bread puddings | Lava cake

The Erickson Alumni Center

SERVED ENTREES *Served with your choice of salad, starch and vegetable (or chef recommended sides), as well as artisan rolls, coffee (decaf available), iced tea, and iced water. Available 3-8 pm. Three choice entrée maximum. Priced per person. Vegetarian and vegan options offered upon request*

POULTRY

Chicken Bruschetta \$21

Parmesan crusted chicken breast with fresh bruschetta tomatoes

Chicken Oscar \$23

Pan seared chicken breast with jumbo lump crab meat and béarnaise sauce

Chicken Saltimbocca \$22

Pan roasted boneless breast of chicken topped with sliced prosciutto, gruyere cheese, and red wine caper sauce

Chicken El Paso \$21

Tortilla crusted chicken with fresh pico de gallo and queso jack cheese sauce

Chicken Madison \$21

Oven roasted, cornbread, apricot, and sundried cranberry stuffed chicken breast with maple supreme sauce

Caribbean Jerk Chicken \$20

Caribbean marinated airline breast, chargrilled, and topped with mango salsa

BEEF AND PORK

Boneless Braised Beef Short Ribs \$22

With mushroom onion demi-glace

Sirloin Steak Diane \$24

10 oz. sirloin with shiitake mushrooms, garlic, shallots, and cabernet brandy demi-glace

Prime Rib \$29

12 oz. herb-crusted and slow roasted prime rib served with horseradish cream or au jus

Black Angus Filet Mignon \$35

8 oz. filet with a portobello mushroom and red onion demi-glace

Tuscan Flat Iron Steak \$24

Seared tuscan herb marinated flat iron steak with a roasted tomato bordelaise sauce

Coffee Brined Pork Porterhouse \$20

with Kahlua Apple Chutney

Pecan Crusted Pork Cutlet \$21

Pecan crusted pork cutlet topped with a roasted Greenbrier peach schnapps sauce

Veal Scaloppine \$23

Medallions of sauteed veal with roasted peppers and onions in a marsala wine sauce

SEAFOOD

Maple Salmon \$23

Maple and brown sugar cured salmon filet with cinnamon herb butter

Maryland Style Crab Cakes \$28

Jumbo lump crab cakes with sauce remoulade

Rustic Atlantic Cod piccata \$23

Fresh cod with fresh herbs in a white wine, lemon, and caper sauce

Crab Stuffed Lemon Sole \$25

Fresh filets of sole, stuffed with jumbo lump crab and topped with old bay hotel butter

Louisiana Style Red Snapper \$25

Seared boneless skinless red snapper with cajun seasoning topped with parmesan, blue cheese sauce

DUETS

Petit 6 oz. Filet of Sirloin and 4 oz. Maple Salmon \$27 | Petit 4 oz. Black Angus Filet and 3 oz crab cake \$32

The Erickson Alumni Center

SIDES AND SALADS

Entrees served with your choice of salad, starch and vegetable (or chef recommended sides), as well as artisan rolls, coffee (decaf available), iced tea, and iced water

Salads -choose one

Erickson House

Mixed greens, goat cheese, candied pecans, tomatoes, and carrots

Chop House

Iceberg and romaine lettuce, diced eggs, bacon, tomatoes, and cucumbers

Salad Enhancements -add \$1 per person

Summer Salad Mixed greens, Mandarin oranges, dried cranberries, and roasted almonds

Tomato & Cucumber Salad Red onion, basil, and balsamic vinaigrette drizzle

The Wedge Hearts of iceberg lettuce, beefsteak tomatoes, bacon, and crumbled blue cheese

Spinach Salad Baby spinach, chopped mushroom, egg, red onion, and warm bacon dressing

Dressings

Ranch | Balsamic | White Peach | Sun Dried Tomato Vinaigrette | French | Blue Cheese | Italian

Vegetables -choose one

Bourbon glazed baby carrots | Brussel sprouts provençal | Grilled asparagus with lemon herb butter | Julienned seasonal vegetables | Squash medley | Italian green beans with roasted red peppers | Green pea succotash | Roasted vegetable ratatouille

Starches -choose one

Classic or black rice pilaf | Five cheese macaroni | Baked sweet potato with cinnamon honey butter | Salt-rubbed Idaho baked potato | Tri-colored herb roasted baby potatoes | Potato gnocchi | Stone ground cheese grits | Dauphinoise potatoes

Risotto: Parmesan, mushroom, sweet pea, corn, or sundried tomato

Mashed potatoes: Yukon Gold, red-skinned, or white cheddar

Soups -\$2 per person unless otherwise noted

Italian wedding | Italian sausage and bean | Butternut squash bisque | French onion with Roquefort crouton | Italian tomato bisque | Stuffed pepper | Burgundy beef barley | Loaded baked potato | Littleneck clam chowder

Roasted corn and she crab bisque **\$3** | Maine lobster bisque **\$3**

Desserts

Chef's selection of fresh baked pies and cakes | Chocolate mousse with berries | Pound cake with fresh berry compote \$3.50

Gourmet bread puddings | Tiramisu | Crème brûlée | Cheesecakes with fresh berries and cream | Specialty gourmet cakes and pies | Baked Alaska | Lava cake | Greenbrier peach bread pudding with creme anglaise | Gourmet apple dumpling with cinnamon ice cream | Swiss triple chocolate cake | Dessert duets \$4.50

The
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A la Carte

Hors D'Oeuvres -priced per 50 pieces.

Hot

Brie en croute \$125

Italian tomato basil soup shooters and
mini grilled cheese wedges \$75

Ratatouille vegetable tart \$100

Vegetable pot stickers \$100

Spanakopita \$100

Portobello and sundried tomato purse \$125

Asian short rib pot pie \$125

Pulled pork in cornbread tart \$84

Thai peanut and chicken satay \$125

Bacon wrapped salmon with bourbon sauce \$125

BBQ shrimp and grits in a bacon crisp \$150

Baked brie with brown sugar and roasted almonds \$120

**serves 50 people*

Sliders \$100

*Southern fried chicken on a biscuit, pulled pork or
Black Angus burgers*

Reuben puffs \$125

Wings \$100

Cold

Antipasto kabob with mozzarella \$125

Classic or portobello bruschetta \$100

Deviled eggs with black olives and capers \$60

Assorted gourmet sliders \$100

*roast beef with blue cheese and caramelized onions, chicken
salad, smoked turkey with sundried tomato aioli, and honey ham
with dijon mustard*

Baked Oysters Rockefeller \$125

Shrimp cocktail or crab claws with Bloody

Mary cocktail sauce \$125

BBQ, garlic, or buffalo (boneless or regular)

Meatballs \$75

with barbecue, sweet and sour, Italian, or Swedish sauces

Sirloin with gorgonzola skewer wrapped in bacon \$125

Buffalo chicken spring roll \$100

Chicken Cordon Bleu in puff pastry \$125

Coconut shrimp with Chambord dipping sauce \$150

Crabmeat stuffed mushrooms \$150

Lobster empanadas \$150

Seafood purses stuffed with scallops, shrimp, and crab
\$100

Italian sausage stuffed baby portobellos \$100

Blackened tenderloin medallions, horseradish cream \$150

Baked Oysters Rockefeller \$125

Mini Beef Wellingtons \$150

Coconut Chicken Tenders \$100

Open Faced Rye Sandwiches \$100

Breaded Parmesan Artichoke Hearts \$100

Fruit kabobs \$100

Deluxe fruit display with Chantilly cream, vegetable
display (selection of 9 vegetables), or
domestic cheeses \$4 per person

Smoked salmon roses \$150

Smoked trout with dill hollandaise \$14/lb

Grilled Vegetable Flatbread \$125

Brie Canapes \$150

Smoked Salmon Pinwheels \$150

Dips -makes 2 quarts serves 20.

Hot

Buffalo chicken dip \$40

served with pita chips

Lobster queso dip or Maryland crab dip
with crostinis \$40

Spinach and artichoke dip \$36

served with tri-colored tortillas

Cold

Fresh guacamole with tri-colored tortillas \$36

Roasted red pepper hummus with pita chips \$30

Santa Fe black bean salsa with tri-colored tortillas \$24

Desserts -priced per dozen.

Assorted dessert shooters \$18

tiramisu, chocolate mud pie, raspberry, and orange cream

Assorted mini gourmet brownie bites \$18

Assorted mini gourmet cheesecakes \$24

Assorted petit fours \$24

Chocolate covered strawberries \$24

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PACKAGES

Priced per person. Minimum of 25 people. Does NOT include beverage service. 90 minute serve time.

The Pierpont \$20

**Choose one*

Spinach and Artichoke Dip | Santa Fe Black Bean Salsa | Roasted Red Pepper Hummus

**Choose one*

Fruit Display | Domestic Cheese Display | Fresh Vegetable Crudités

**Choose two*

Classic Tomato, Portobello Mushroom, or Mediterranean Bruschetta | Spanakopita | Vegetable Egg Rolls with Duck Sauce

**Choose three*

Meatballs: Swedish, BBQ, or Italian style | Assorted petite Quiches | Jack Daniel's Barbecue or Buffalo Boneless Chicken Wings | Cocktail Shrimp Shooters | Thai Chicken or Beef Satay | Pineapple Chicken Kabobs

**Chef's selection of petite desserts*

The Bennett \$25

**Choose one*

Lobster Queso Dip | Maryland Crab Dip | Buffalo Chicken Dip | Spinach and Artichoke Dip

**Choose two*

Fruit Display | Imported Cheese Display | Fresh Vegetable Crudités

**Choose two*

Phyllo Wrapped Asiago and Asparagus | Smoked Trout with Dill Hollandaise | Spanakopita

**Choose three*

Shrimp Cocktail with Bloody Mary Cocktail Sauce | Coconut Shrimp with Chambord Dipping Sauce | Black Sesame Seared Tuna | Crabmeat Stuffed Mushrooms | Blackened Tenderloin Medallions with Horseradish Cream

Assorted Gourmet Sliders **Choose three*

Honey Ham with Dijon Mustard | Chicken Salad | Roast Beef with Blue Cheese and Caramelized Onions | Smoked Turkey with Sundried Tomato Aioli | Pulled Pork (warm) | Black Angus Burger (warm) | Southern Fried Chicken on a Biscuit (warm)

**Chef's selection of petite desserts*

The
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PACKAGES CONTINUED

Priced per person. Minimum of 25 people. Does NOT include beverage service. 90 minute serve time.

The Marmaduke \$35

**Choose one*

Lobster Queso Dip | Maryland Crab Dip | Spinach and Artichoke Dip | Santa Fe Black Bean Salsa | Roasted Red Pepper Hummus

**Choose two*

Fruit Display | Domestic Cheese Display | Fresh Vegetable Crudités

**Choose two*

Seared Rare Albacore Tuna | Coconut Shrimp | Mini Beef Wellingtons | Mini Crab Cakes | Bacon Wrapped Scallops | Florentine Stuffed Mushrooms | Barbecue Duck Spring Rolls

**Choose three*

Blackened Tenderloin Medallions | Voodoo Barbeque Shrimp | Bacon Wrapped Maple Salmon | Lobster Pot Pie | Crab Ragoon | Petite Lamb Chops | Pecan Chicken Tenderloins

**Choose two*

Brie Canapes | Island Shrimp Canapes | Chili Lime Satay | Chevre and Bacon Tarts

**Chef's selection of petite desserts*

The Erickson Alumni Center

Enhancements

Displays, carving stations, and action stations must be purchased along with a reception or dinner package.

Displays **Priced per person unless otherwise noted. 25 person minimum*

Mashed Potato Martini Bar \$6

Seasoned mashed herbed potatoes, red potatoes, and sweet potatoes served in martini glasses, garnished with diced seafood, crème fraiche, crumbled bacon, shredded cheddar, chives, and sautéed onions

Sweet Station \$6

Assorted dessert shooters, chocolate dipped strawberries, mini cream puffs, mini assorted cheesecakes, petits fours, assorted brownie bites, mini fruit tartlets

Farmers Market \$10

Assorted Italian meats and cheeses, fresh vegetable crudités, roasted red pepper hummus, fresh cut fruits, and gourmet crostinis, baguettes, and assorted relishes and aioli dips

Chilled Seafood Display \$12

Old Bay gulf shrimp, snow crab claws, half-shell oysters, blue point mussels, Bloody Mary cocktail sauce, and lemon wheels

Sushi Bar \$9

Assorted sushi rolls, nigiri, and sashimi served with soy sauce, fresh ginger, and wasabi

Pastrami Smoked Salmon or Smoked Trout Display \$80

Hardwood smoked salmon or trout, condiments, toasted pita chips, and a citrus cream sauce

**Serves 75 people*

Nacho Bar \$6

Tri-colored tortillas presented with Tex-Mex ground beef, spicy pulled mesquite chicken, fresh guacamole, homemade salsa, cheddar and Monterey Jack cheeses, jalapeños, sliced olives, diced tomatoes, and sour cream

Slider Bar \$7

Black Angus steakhouse burgers with tomato and caramelized onions, barbecue pulled pork with crispy slaw, southern fried chicken on biscuits, served with fries in mini cups

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CARVING STATIONS

**Priced per person with 50 person minimum, attendant fee of \$50 per 50 guests*

Baked black oak ham with ginger ale glaze and honey mustard \$6

Roasted pork loin with Jack Daniel's maple glaze \$6

Hickory smoked turkey breast with spicy mustard sauce and cranberry relish \$6

Grilled balsamic marinated flank steak \$8

Herb crusted prime rib with au jus and horseradish \$9

Beef tenderloin \$12

New Zealand rack of lamb with rosemary jus and apple mint jelly \$10

ACTION STATIONS

**Priced per person with 50 person minimum, attendant fee of \$50 per 50 guests*

Pasta Action Station \$7

Includes penne, bow tie, and seashell pastas, roasted red pepper Alfredo, tomato basil, and creamy pesto, sun-dried tomatoes, Italian sausage, grilled chicken, button mushrooms, sliced olives, diced Bermuda onions, roma tomatoes, assorted garden peppers, and mini meatballs

Fajita Action Station \$8

Marinated chicken or beef, fire roasted peppers and onions, shredded cheddar and Monterey Jack cheeses, guacamole, jalapeños, sliced olives, diced tomatoes, pico de gallo, Mexican rice, and warm tortillas

Risotto Action Station \$8

Creamy Parmesan Risotto tossed with assorted toppings including – petite shrimp, grilled chicken, Italian sausage, mini meatballs, assorted fresh vegetables (multi-colored peppers, mushrooms, Bermuda onions, roma tomatoes) assorted shaved cheeses and garlic breadsticks

The Erickson Alumni Center

BAR SERVICE

POLICIES

The Erickson Alumni Center is licensed by the State of West Virginia to sell alcoholic beverages on the premises. To adhere to those State guidelines, no beverage of any type may be brought on to the premises. If alcoholic beverages are to be served on the premises, the alcoholic beverage license requires that only The Erickson Alumni Center purchase the alcoholic beverages from a licensed vendor and The Erickson Alumni Center employees or their assignees (i.e. servers and bartenders) dispense the alcoholic beverages.

Our alcoholic beverage license requires us to: request proper identification, (i.e. photo identification, of any person of questionable age); refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced; and refuse alcoholic beverage service to any person, who at the employee's discretion, appears intoxicated.

You or your guests are not permitted to knowingly serve any alcoholic beverage to an underage guest. If our employees see or suspect any illegal drinking, this will result in the suspension of all bar activity during your event, if not potentially resulting in the premature ending of the event.

To comply with state laws, alcohol is not allowed when an event is designed for minors such as school age award programs, birthday parties and/or receptions where a majority (50% plus one) of guests in attendance are under the age of 21.

When alcohol is served for any student groups, security must be present for the duration of the event/serving. One security personnel will be required for every 50 guests and will need to be confirmed with The Erickson Alumni Center facility director two weeks prior to the event.

**Please note that West Virginia University is a Coca-Cola partner.*

CASH BARS

Each guest pays individually. There is a \$150 bar set-up fee that includes a one-hour setup, one hour of operation minimum, and one hour for breakdown. One bartender is required per 50 guests. An additional \$50 per hour bartender fee will be applied if the minimum of \$300 per bar is not met over the duration of bar service. Additional bars required for groups larger than 150 guests will also have an additional \$150 set-up fee. A partial bar service with beer, wine, and soda is available for a \$75 set-up fee, as well as bartender fee (\$50/hour).

HOST BARS

The sponsoring host is responsible for the bar bill. There is a \$150 bar set-up fee that includes a one-hour setup, one hour of operation minimum, and one hour for breakdown. One bar is required per 100 guests, with one bartender per 50 guests. An additional \$50 per hour bartender fee will be applied if the minimum of \$300 per bar is not met over the duration of bar service. Additional bars required for groups larger than 150 guests will also have an additional \$150 set-up fee.

**Please note all prices are per glass (including mixers and garnish) and include a 6% state tax on cash purchases. A 22% service charge and a 6% sales tax will be added for a sponsoring host bar.*

SELECTION

For a complete list of wines, beer, and spirits, please refer to our Bar Guide.

** Any violation of policy may result in termination of bar service.*

The
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Alcohol Price Per Drink

Alcohol	Cash Bar Price	Host Bar Price
Beer- 10 oz. Domestic Draught	N/A	\$1.75
Beer- 16 oz. Domestic Draught	\$3.00	\$2.75
Beer- 10 oz. Local Draught	N/A	\$2.75
Beer- 16 oz. Local Draught	\$4.00	\$3.75
Beer- Domestic Bottled Beer	\$4.00	\$3.75
Beer- Import Bottled Beer	\$5.00	\$4.75
Beer- Craft Bottled Beer	\$6.00	\$5.75
Wine- Call Wines	\$6.00	\$5.75
Wine- Top Wines	\$8.00	\$7.75
Wine- Premium Wines	\$10.00	\$9.75
Sangria	N/A	\$65.00 per gallon
Liquor- Call Liquor	\$5.00	\$4.75
Liquor- Top Liquor	\$6.00	\$5.75
Liquor- Premium Liquor	\$8.00	\$7.75
Soda & Juice	\$1.00	\$0.90
Red Bull Mixer	\$2.00	\$1.75
Red Bull Can	\$4.00	\$3.75
House Champagne (as well as mimosas)	N/A	\$30.00 per bottle
Sparkling White Grape Juice	N/A	\$18 per bottle
Shot Dance with Jell-O shots	N/A	\$3.75
Shot Dance with Call Liquor	N/A	\$4.75

On a ticket bar, 16 oz. draught beer pricing will be used for host sales

Wine Selection **Prices above*

Call White Wines

Chardonnay	Riesling
Pinot Grigio	Moscato
Pinot Gris	White Zinfandel
Sauvignon Blanc	Sparkling/Champagne

Call Red Wines

Cabernet Sauvignon	Malbec
Pinot Noir	Old Vines Zinfandel
Merlot	Chianti
Syrah-Shiraz	

Top Red and White Wines

Imagery Chardonnay (White)
Kendall Jackson Chardonnay (White)
Lander Jenkins Pinot Noir (Red)

Premium Red and White Wines

Bouchaine Chardonnay (White)
Conundrum White Blend (White)
Swanson Cygnet Merlot (Red)
Duckhorn Decoy Cabernet Sauvignon (Red)

**Brands and pricing subject to change based on availability.*

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Beer Selection **Prices above*

Domestic Bottles

Bud Light	Rotating Breweries:
Coors Light	Miller
Michelob Ultra	Budweiser
Yuengling	
Shock Top	

Domestic Draught **ticketed price (16oz) \$2.75*

Bud Light	Rotating Breweries:
Yuengling	Miller Lite
	Coors Light
	Michelob Ultra
	Shock Top

**Due to storage limitations, not all requested kegs can be fulfilled, sometimes bottles can be used in lieu of kegs*

Micro/Import Bottles

Blue Moon	Rotating Breweries:
Corona	Killian's Irish Red
Guinness	Leinenkugel
	Newcastle

Craft Bottles

Rotating IPA	Rotating Breweries:
Rotating Craft Ale/ Lager/ Pilsner/Stout	Great Lakes
	Dogfish Head
	Stone
	New Belgium
	Sierra Nevada
	Sam Adams

Local Draught **ticketed price (16oz) \$3.75*

Morgantown Brewing Company
Big Timber
Greenbrier Valley Brewing

**What we have in stock depends on what is available at the time. No Guarantees*

*** These are the beers that are kept on hand regularly. Beers displayed above are an indication of caliber and cannot be guaranteed. Special requests will be considered by the Bar Manager based on feasibility. ***

Liquor Selection **Prices above*

Call Liquors

Tito's Vodka	& Gold Tequila
Beefeater Gin	Jim Beam Bourbon
Bacardi Clear Rum	Canadian Club Whiskey
Captain Morgan	Kahlua
Spiced Rum	Southern Comfort
Malibu Coconut Rum	Peach Schnapps
Jose Cuervo Silver	Triple Sec

Top Liquors

Ketal One Vodka	Jameson Irish Whiskey
Bombay Sapphire Gin	Johnny Walker Red Label
Tanqueray Gin	Dewar's White Label
Jack Daniel's Whiskey	

Premium Liquors

Grey Goose Vodka	Maker's Mark Bourbon
Tanqueray 10 Gin	Knob Creek Bourbon
Crown Royal Canadian Whiskey	Patron Silver Tequila
	Hennessy VS

**Liquor mixers and liqueurs are included on ALL liquor bars. This includes, but is not limited to: soda, juice, sours, liqueurs, and schnapps.*

**These are the liquors kept on hand regularly. Combinations of these will be used unless select brands are specified. Special requests will be considered based on feasibility.*

**Brands and pricing subject to change based on availability.*

The Erickson Alumni Center

AV/MEDIA

The Erickson Alumni Center has been updated with state of the art AV and Media equipment for your event needs.

	Included in Room Rental
Podium Mic	
Mic, Wireless Lavalier	\$25.00
Wireless Handheld Mic	\$25.00
Podium with Internal Speaker	\$100.00
Podium with Adjustable Height	\$275.00
Podium (additional to room)	\$200.00
Mult Box	\$75.00
RGH LCD and Screen	\$400.00
Salon A LCD and Screen	\$200.00
Salon B LCD and Screen	\$200.00
Salon C LCD and Screen	\$200.00
115 LCD and Screen	\$200.00
110 LCD and Screen	\$150.00
111 LCD and Screen	\$150.00
110/111 LCD and Screen	\$200.00
203 TV Presentation System	\$300.00
LCD Portable	\$200.00
Dell Laptop (4)	\$100.00
Easel	\$15.00
Conference Phone	\$25.00
Whiteboard and Markers	\$75.00
Copies - Color	\$0.20
Copies - Black and White	\$0.10
Lighting Package	\$500.00
Risers (4'x8'x8")	\$75.00
Staging with Stairs (6'x8'x30")	\$100.00

The Erickson Alumni Center

TEAM BUILDING EVENTS

Chili Cookoff *\$150 per team*

Blend cooking with communication and serve up a great time for all. Participants will don Chef hats, aprons, and bandanas and work diligently to create their very own style of chili, while our Executive Chef makes his rounds to assist and check for culinary techniques. Awards will be provided for taste, presentation, and teamwork.

Teams are made up of six people, any team over six people there will be an additional \$25

Included:

Bandanas | Aprons | Utensils | Chili Pot | Chef Hats | Food for Cookoff | Cooking Range | Colorful vegetables | Decorations: *Bales of Hay, Festive Blankets, Cowboy Hats*

How it Works:

Participants are broken up into teams (inside or outside) and provided with materials to make their own chili. Each team is given one hour to make their perfect chili. In the end, our chef will judge two bowls of chili, one for taste and one for presentation. After the winners are declared, teams should feel free to sample bowls from each team.

Upgrades:

Hospitality Bar | Sound System | Logo Aprons | Prizes

Tour de Erickson *\$75 per person*

Assembling a bike can be a challenge for sure. It takes patience, problem solving, and a group effort. In small groups, participants will assemble brand new bikes. Each team is provided everything needed to complete the task, with some fun extras along the way. Then the teams will compete in the Tour de Erickson race. Each bike will be donated to the charity of the company or team's choice. Teams are made up of six people.

Included:

Bikes | Tool Boxes | Referee | Trophy | Charity Tag | Bike Donations

How it Works:

Participants are split into teams and each team is given a non - assembled child's bike, a bag of bike decorations and a packet of directions. Each packet of directions will provide each team member with a challenge that they must take on themselves (ie: no talking, blindness, etc). The teams must work together to assemble their bikes; despite the challenges they have been given. Once their bikes have been assembled, they must transport the bikes to the circle where they will race against the other teams. The winner will be awarded a trophy and all the bikes will be donated to the charity of the participant's choice.

Upgrades:

Hors d' oeuvres and Beverages (*alcoholic beverages not preferred until the end of the race*) | Prizes

The Erickson Alumni Center

Island Golf *\$25 per person*

Take a swing at Island Golf! Whether you are a serious golfer, hobbyist, or have never touched a golf club before, you will have the opportunity to claim the glory of conquering the Erickson Island Golf. This event can be tailored for groups of varying size, and can be made available for individual scores as well.

Included:

Golf Clubs | Three Islands | Golf Balls

How it Works:

Participants in this engaging event will be placed into teams, positioned on the sloping banks of the Raymond Park. Each team member will take a swing to sink their shot. Teams will be judged by how many strokes they use to score on the green.

Upgrades:

Hospitality Bar | Prizes

Gingerbread House *\$15 per person -SEASONAL*

Tis the season for gingerbread decorating! Work together to decorate the perfect gingerbread house. You supply the resourceful creativity and dynamic energy. So, roll up your sleeves and get down to food basics. Design a delicious gingerbread house that reflects the group.

Included:

Gingerbread House Kit | Candy Decorations | Various Icings

How it Works:

Participants are divided into teams to create their perfect gingerbread house. Each team has a gingerbread house kit along with some extra decorating goodies. The teams have 15 - 30 minutes to create their unique gingerbread house. Each team will present their house and theme to the group. Judging is based on presentation and design.

Upgrades:

Hors d'oeuvres and Beverages | Prizes