

# *The Waterford Way.*



## Weekend Packages

Waterford at Springfield  
6715 Commerce Street  
Springfield, VA 22150  
(703) 719-5700

ELEGANT WEDDINGS •  
EXQUISITE FOOD •  
ENTERTAINING PARTIES •  
ENGAGING MEETINGS •



## **Diamond Reception Package**

### ***5 Hour Plated Reception Package includes***

*Use of a Cocktail Room for One Hour  
Use of a Ballroom for Four Hours  
Mirror, Votives & Fish Bowl for Centerpiece  
White or Ecru Linens  
Parquet Dance Floor  
Free Parking  
Coat Check  
Riser for Head Table and/or Band*

*Five Hours Open Bar (Includes Cocktail Hour)  
(Beer, Wine & Mixed Drinks – Top Shelf Brands)  
One Hors D'oeuvres Display Station  
Five Butler-passed Hors D'oeuvres*

### ***Four Course Gourmet Dinner***

*Soup  
Salad  
Lemon Sorbet Entremets  
One Entrée  
Two Vegetables  
One Starch  
One Dessert Selection  
Bread and Butter  
Wine Service*

*Coffee and Tea*

***\$115.00 per person***

*Price does not include 6% Sales Tax and 20% Gratuity*

## **Hors D'oeuvres**

### ***Display Station***

***(Choose 1)***

### ***International Cheese and Fruit Display***

*Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers and garnished with an array of Fruits and Berries*

### ***Antipasto***

*A Display of Thinly Sliced Prosciutto, Genoa Salami and Pepperoni served with Fresh Mozzarella, Tomato and Marinated Artichoke and Mushroom Salads with Gorgonzola, Asiago and Fontina cheese*

### ***Spreadable Dips***

*Spinach Artichoke Dip with Asiago Bread  
Baked Brie en Croute with Assorted Crackers  
Hummus with Whole Wheat Pita Crisps*

### ***Vegetable Crudités***

*Fresh Cut Vegetables beautifully displayed and served with Garden Ranch and Sun-dried Tomato Blue Cheese Dressings*

### ***Butler Passed***

***(Choose 5)***

#### ***Warm***

*Bacon Wrapped Scallops  
Petites Crab Cakes  
Thai Coconut Shrimp  
Vegetarian Spring Rolls with Duck Sauce  
Raspberry and Almond Brie in Phyllo  
Chicken Satay with Teriyaki  
Mini Beef Wellingtons  
Coquilles St. Jacques*

#### ***Cold***

*Smoked Salmon Mousse in Phyllo Cup  
Tomato Bruschetta  
Assorted Canapés  
Wild Mushroom Bruschetta  
Shrimp Cocktail with Dill Radish Sauce  
Bay Scallop Ceviche with  
Tomatillo Sauce*

## **Soups**

### ***Lobster Bisque***

*Tender Pieces of Lobster in a creamy broth*

### ***Tomato and Red Pepper with Thyme***

*Spicy Tomato Soup simmered with fresh Thyme, topped with Stilton Cheese*

### ***Gazpacho***

*Southwestern Cold Cucumber and Tomato Soup topped with Crème Fraiche*

### ***She Crab Soup***

*Carolina Crab Soup with a kick*

## **Salads**

### ***Waterford Garden Salad***

*Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette*

### ***Tomato & Mozzarella***

*Vine ripened Beefsteak Tomato Slices interspersed with our finest Mozzarella, drizzled with Basil Vinaigrette*

### ***\*Hearts of Romaine Caesar Salad***

*Tender Romaine Lettuce, served with Waterford's own Caesar Dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons*

### ***Caramelized Pear and Walnut Salad***

*Waterford Field Blend topped with Caramelized Pears, Roasted Corn, Candied Walnuts and Crumbled Goat Cheese, served with Pomegranate Vinaigrette*

## **Plated Entrees**

**\* Filet Mignon with Foie Gras and Wild Mushrooms**

*A 9oz Filet Mignon Combined with Foie Gras and finished with a Wild Mushroom Sauce*

**\*Filet Combo Jumbo Maryland Crab Cake**

*Grilled Tenderloin along with a Jumbo Lump Crab Cake seasoned with a touch of Old Bay served with a Creamy Tarragon Sauce*

**Rack of Lamb with Garlic and Feta Crust**

*Colorado Baby Lamb encrusted with Feta and Herbs, topped with an aged Marsala Demi Glace*

**Sesame Chilean Sea Bass with Fried Leeks**

*Toasted White Sesame Seeds surrounding Tender Sea Bass, topped with seasoned Fried Leeks & placed on a bed of Thai Ginger Sauce*

**Waterford Salmon**

*Salmon Fillet rolled with Spinach, Goat Cheese and Roasted Red Peppers, served with Roasted Garlic Wine Sauce*

**Grilled Chicken and Salmon Napoleon with Lump Crab**

*Place on a bed of Roasted Red Pepper Reduction*

**Grilled Chicken and Grilled Jumbo Prawns**

*Flame Broiled Chicken Breast served with three Jumbo Shrimp Topped with Sundried Tomato Basil Sauce*

## **Vegetables**

### *Choose Two*

*Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)*

*Marinated Italian-Seasoned Vegetables*

*Baked Acorn Squash topped with Brown Sugar*

*Haricot Vert (Baby Green Beans)*

*Honey Glazed Carrots*

*Asparagus with Yellow Squash Ring*

*Roma Tomato topped with Parmesan Cheese*

*Roasted Root Vegetables*

## **Starches**

### *Choose One*

*Duchess Potatoes with Aged Asiago Cheese*

*Thyme Roasted New Potatoes*

*Basmati Rice with a touch of Garam Masala*

*Wild Rice Blend with Mushrooms and Green Onions*

*Jasmine Rice*

*Angel Hair Pasta Aioli*

*Shitake Mushroom Risotto*

*Red Skinned Mashed Potatoes*

## **Desserts**

### *Choose One*

*Passion Fruit and Coconut*

*Champagne and Strawberry Hexagon*

*Tiramisu*

*Hazelnut Oval Crunch*

*Chocolate Royal*

*Red Velvet Cake*

## Diamond Beverage Plan

Five Hour Top Shelf Open Bar consists of:

### **Beers**

*Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (Non-alcoholic)*

### **Soft Drinks**

*Coke, Diet Coke, Sprite, and Ginger Ale*

### **Cocktails**

*Johnnie Walker Black, Chivas Regal, Bacardi Rum, Crown Royal, Grey Goose  
Vodka, Tanqueray Gin, Jose Cuervo Tequila, Captain Morgan Spiced Rum*

### **Wine**

*Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road  
White Zinfandel, Canyon Road Moscato, Canyon Road Merlot, Canyon Road  
Pinot Grigio, Marquis de La Tour Champagne*

*To add an additional hour of Open Bar is \$10.00++ per person*

*To add an additional half hour of Open Bar is \$6.00++ per person*

*For after dinner cordials, add \$6.00++ per person*

**\*\*Please note that our bartenders will ask anyone who looks 26 or younger for identification and will refuse service to anyone who is unable to present valid ID**

## **Sapphire Reception Buffets**

### ***5 Hour Reception Package includes***

*Use of a Cocktail Room for One Hour*

*Use of a Ballroom for Four Hours*

*Mirror, Votives & Fish Bowl for Centerpiece*

*White or Ecru Linens*

*Parquet Dance Floor*

*Free Parking*

*Coat Check*

*Riser for Head Table and/or Band*

*Four Hours Open Bar (Includes Cocktail Hour)*

*(Beer, Wine & Mixed Drinks – Premium Brands)*

*Three Butler-passed Hors D'oeuvres*

*One Hors D'oeuvres Display Station*

*Buffet Salad*

*Two Entrees*

*(add a third entrée for \$6.00 per person)*

*Two Vegetables*

*One Starch*

*One Dessert*

*Bread and Butter*

*Coffee and Tea*

***\$86.00 per person***

*Prices do not include 6% Sales Tax and 20% Gratuity*

# Hors D'oeuvres

## *Display Station*

### *Choose 1*

#### *International Cheese and Fruit Display*

*Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers and garnished with an array of Fruits and Berries*

#### *Antipasto*

*A Display of Thinly Sliced Prosciutto, Genoa Salami and Pepperoni served with Fresh Mozzarella Tomato and Marinated Artichoke and Mushroom Salads with Gorgonzola, Asiago and Fontina cheese*

#### *Spreadable Dips*

*Spinach Artichoke Dip with Asiago Bread  
Baked Brie en Croute with Assorted Crackers  
Hummus with Whole Wheat Pita Crisps*

#### *Vegetable Crudités*

*Fresh Cut Vegetables beautifully displayed and served with Garden Ranch and Sun-dried Tomato Blue Cheese Dressings*

#### *Butler Passed*

### *Choose 3*

#### *Warm*

*Bacon Wrapped Scallops  
Petite Crab Cakes  
Coconut Shrimp with Peanut sauce  
Baked Spanakopita  
Vegetarian Spring Rolls with Duck sauce  
Dill Cheese Puffs  
Raspberry and Almond Brie in Phyllo  
Chicken Skewers with Teriyaki or  
Peanut Dipping Sauce  
Mini Beef Wellingtons  
Beef Empanadas  
Coquilles St. Jacques*

#### *Cold*

*Chicken Salad in a Pastry Cup  
Smoked Salmon Mousse with Puff Pastry  
Tomato Bruschetta  
Assorted Canapés  
Wild Mushroom Bruschetta  
Virginia Ham Biscuit Wrap  
Belgium Endive with Stilton Blue Cheese  
Melon Wrapped Prosciutto  
Shrimp Cocktail: (add \$3.50 passed, \$7.00 displayed, per person)*

## **Buffet Salads**

### ***Waterford Garden Salad***

*Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette*

### ***Baby Spinach Salad***

*Young Spinach Leaves tossed with Fresh Strawberries, Almonds, Croutons and Crumbled Blue Cheese served with a Balsamic Dijon Dressing*

### ***Greek Salad***

*Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings*

### ***Country Wine Salad***

*Waterford House Greens Topped with Candied Pears, Sundried Cranberries, Toasted Walnuts, Feta Cheese and Roasted Corn served with Pomegranate Vinaigrette*

### ***\*Hearts of Romaine Caesar Salad***

*Tender Romaine Lettuce served with Waterford's own Caesar dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons*

### ***American Garden Salad***

*Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing*

### ***Oriental Salad***

*Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing*

## **Buffet Entrées**

*Extra Entrée is \$6.00 per person*

### **Louisiana Chicken**

*Chorizo Stuffed Chicken Breast topped with a Sundried Tomato Wild Mushroom Sauce, Garnished with Sautéed Crawfish Tails*

### **Chicken Tomatillo**

*Grilled Chicken Breast with a Roasted Tomatillos Citrus Sauce topped with Monterey Jack Cheese*

### **Stuffed Autumn Chicken**

*Chicken Breast stuffed with Herbed Cream Cheese and placed on a Bed of Roasted Red Pepper Sauce*

### **Chicken Teriyaki**

*Grilled Chicken Breast glazed in our own Mushroom Teriyaki Sauce, garnished with Grilled Pineapple*

### **Chicken Prosciutto Roulade**

*Chicken Breast rolled with Prosciutto, Asiago and Asparagus placed on a bed of Mustard Dill Cream Sauce*

### **Chicken Piccata**

*Chicken Breast sautéed in our own three-Cheese Batter and topped with a Lemon Caper Sauce*

### **\*Three Peppercorn Strip Loin (carving station)**

*Slow Roasted New York Strip, served with Horseradish Cream Sauce and Whole Grain Mustard*

### **Braised Smoked Beef Brisket**

*Hickory Smoked Brisket served with a Caramelized Onion Cranberry Glaze*

### **Beef Bracirole**

*Tender slices of Beef rolled around a succulent Veal Stuffing  
Served with a rich Mushroom Marsala Sauce*

### **Atlantic Grilled Salmon**

*Flame Broiled Salmon Fillet served on a bed of Sweet Basil Cream Sauce*

### **Cilantro Salmon**

*Salmon Fillet topped with a Cilantro Breading and served with Sweet Bourbon Sauce*

## **Buffet Entrees**

*Continued*

***\*Beef Tenderloin Provencal (carving station)***

*Garlic Herb Encrusted Filet Mignon  
with a Rosemary Demi-Glace  
(add \$6.00 per person)*

***Jumbo Beef Kabobs***

*Skewered Angus Beef Tips, with Peppers, Mushrooms, Onions and a Balsamic Red  
Pepper Reduction*

***Pistachio Encrusted Pork Loin (carving station)***

*Tender Pork Loin served with a side of Apple Pear Cream Cheese*

***Roasted Leg of Lamb (Carving station)***

*Boneless Leg of Lamb Rubbed with Fresh Herbs,  
slow roasted to perfection and served with a Rosemary Demi-Glace*

## **Buffet Vegetables**

*Choose Two*

*Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)*

*Marinated Italian-Seasoned Vegetables*

*Spaghetti Squash topped with Brown Sugar*

*Virginia Style Green Beans with Roasted Almond Butter*

*Honey Glazed Carrots*

*Fresh Steamed Asparagus*

*Roma Tomato topped with Parmesan Cheese*

## **Buffet Starches**

*Choose One*

*Garlic Smashed Potatoes*

*Herb-Roasted New Potatoes*

*Idaho Baked Potato with Sour Cream and Scallions*

*Basmati Rice with Currants and Saffron*

*Wild Rice Blend with Mushrooms and Green Onions*

*Jasmine Rice*

*Penne Pasta with Garlic Herb Butter*

*Cinnamon Crusted Sweet Potato Casserole*

## **Buffet Desserts**

*Choose One*

*Triple Chocolate Cake*

*New York Cheesecake with Fresh Fruit*

*Homemade Apple or Pecan Pie with Fresh Whipped Cream*

*Carrot Cake*

*Frozen Raspberry or Lemon Sorbet with Fresh Fruit*

# Sapphire Beverage Plan

**Four Hour Premium Open Bar consists of:**

***Beers***

*Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (Non-alcoholic)*

***Soft Drinks***

*Coke, Diet Coke, Sprite, and Ginger Ale*

***Cocktails***

*Seagram's VO, Bacardi Rum, Tanqueray Gin, Skyy Vodka, Johnnie Walker Red, Jack Daniels, Jose Cuervo Tequila, Captain Morgan Spiced Rum*

***Wine***

*Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel, Canyon Road Moscato, Canyon Road Merlot, Canyon Road Pinot Grigio, Marquis de La Tour Champagne*

## Bar Upgrades

***Four Hour Top Shelf Open Bar***

*Johnnie Walker Black, Chivas Regal, Crown Royal, Grey Goose Vodka  
Additional \$9.00 per person*

***Additional Hour of Premium Open Bar***

*Additional \$6.00 per person, per hour*

***Additional Half-Hour of Premium Open Bar***

*Additional \$4.50 per person, per hour*

***Wine Service During Dinner***

*Select two wines for table service during your meal  
Additional \$6 per person*

***Signature Cocktails***

*Additional liquors may be added to the bar on an a per bottle basis  
Cost varies, please see sales manager for details*

## **Sapphire Plated Reception Package**

### ***5 Hour Plated Reception Package includes***

*Use of a Cocktail Room for One Hour*

*Use of a Ballroom for Four Hours*

*White or Ecru Linens*

*Mirror, Votives & Fish Bowl for Centerpiece*

*Parquet Dance Floor*

*Free Parking*

*Coat Check*

*Riser for Head Table and/or Band*

*4 hours Open Bar (including cocktail hour)*

*(Beer, Wine & Mixed Drinks – Premium Brands)*

*Three Butler-passed Hors D'Oeuvres*

*One Hors D'oeuvres Display Station*

*Plated Salad*

*Entrée of your Choice*

*(Second Entrée Choice may be added for \$2.00 per person)*

*Two Vegetables*

*One Starch*

*One Dessert*

*Bread and Butter*

*Coffee and Tea*

***\$92.00 per person***

*Prices do not include 6% Sales Tax and 20% Gratuity*

## **Hors D'oeuvres**

### ***Display Station***

#### ***Choose 1***

#### ***International Cheese and Fruit Display***

*Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers and garnished with an array of Fruits and Berries*

#### ***Antipasto***

*A Display of Thinly Sliced Prosciutto, Genoa Salami and Pepperoni served with Fresh Mozzarella Tomato and Marinated Artichoke and Mushroom Salads with Gorgonzola, Asiago and Fontina cheese*

#### ***Spreadable Dips***

*Spinach Artichoke Dip with Asiago Bread  
Baked Brie en Croute with Assorted Crackers  
Hummus with Whole Wheat Pita Crisps*

#### ***Vegetable Crudités***

*Fresh Cut Vegetables beautifully displayed and served with Garden Ranch and Sun-dried Tomato Blue Cheese Dressings*

### ***Butler Passed***

#### ***Choose 3***

#### ***Warm***

*Bacon Wrapped Scallops  
Petite Crab Cakes  
Coconut Shrimp with Peanut sauce  
Baked Spanakopita  
Vegetarian Spring Rolls with Duck sauce  
Dill Cheese Puffs  
Raspberry and Almond Brie in Phyllo  
Chicken Skewers with Teriyaki or  
Peanut Dipping Sauce  
Mini Beef Wellingtons  
Beef Empanadas  
Coquilles St. Jacques*

#### ***Cold***

*Chicken Salad in a Pastry Cup  
Smoked Salmon Mousse with  
Puff Pastry  
Tomato Bruschetta  
Assorted Canapés  
Wild Mushroom Bruschetta  
Virginia Ham Biscuit Wrap  
Belgium Endive with Stilton  
Blue Cheese  
Melon Wrapped Prosciutto  
Shrimp Cocktail: (add \$3.50  
passed, \$7.00 displayed, per  
person)*

## **Plated Salads**

### ***Waterford Garden Salad***

*Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette*

### ***Baby Spinach Salad***

*Young Spinach Leaves tossed with Fresh Strawberries, Almonds, Croutons and Crumbled Blue Cheese served with a Balsamic Dijon Dressing*

### ***Greek Salad***

*Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings*

### ***Country Wine Salad***

*Waterford House Greens Topped with Candied Pears, Sundried Cranberries, Toasted Walnuts, Feta Cheese and Roasted Corn served with Pomegranate Vinaigrette*

### ***\*Hearts of Romaine Caesar Salad***

*Tender Romaine Lettuce served with Waterford's own Caesar dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons*

### ***American Garden Salad***

*Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing*

### ***Oriental Salad***

*Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing*

## **Plated Entrees**

### ***Traditional Chicken Wellington***

*Chicken Breast filled with Mushroom Duxelles, wrapped in Puff Pastry, baked to a Golden Brown served with a Roasted Red Pepper Sauce*

### ***Chicken Tomatillo***

*Grilled Chicken Breast with a Roasted Tomatillo Citrus Sauce topped with Monterey Jack Cheese*

### ***Filet and Shrimp Combination***

*Flame Broiled Filet Topped with a Wild Mushrooms Tomato Ragout and Shrimp  
(Add \$3.00 Per Person)*

### ***Chicken Piccata***

*Boneless Chicken Breast sautéed in our own three-Cheese Batter and topped with a Lemon Caper Sauce*

### ***\*Beef Tenderloin Provencal***

*Garlic Herb Encrusted Filet Mignon served with a Rosemary Demi-Glace  
(Add \$5.00 Per Person)*

### ***Champagne Pork Medallions***

*Boneless Pork Medallions topped with a Champagne Apple Ragout*

### ***Waterford Salmon***

*Salmon Fillet rolled with Spinach, Feta and Roasted Red Peppers served with Garlic Butter Wine Sauce*

### ***Flame Broiled Prime Rib***

*Tender Boneless Prime Rib cooked Medium and served with its own Ajus*

### ***Dry Rubbed Salmon Fillet***

*Served with our own Zesty Salmon Rub and topped with a Mango Chutney*

### ***Atlantic Grilled Salmon***

*Flame Broiled Salmon Fillet on a bed of Sweet Tomato Cream Sauce*

### ***Grilled Filet Mignon and Chicken Combination***

*Served with a Roasted Garlic Demi-Glace  
(Add \$3.00 Per Person)*

## **Plated Entrees**

*Continued*

### ***Autumn Chicken***

*Boneless Chicken Breast Filled with  
A Herbed Cream Cheese and placed on a bed of Roasted Red Pepper Sauce*

### ***Mediterranean Mahi Mahi***

*Boneless Mahi Mahi Baked with Feta and Lemon served with a Tomato Basil  
Concasse*

### ***Grilled Chicken and Shrimp Combination***

*Boneless Chicken Partnered with Jumbo Shrimp Served with a Basil Cream*

### ***Chicken Prosciutto Roulade***

*Chicken Breast rolled with Prosciutto, Asiago and Asparagus placed on a bed of  
Mustard Dill Cream Sauce*

## **Plated Vegetables**

*Choose Two*

*Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)*

*Marinated Italian-Seasoned Vegetables*

*Baked Acorn Squash topped with Brown Sugar*

*Virginia Style Green Beans with Roasted Almonds*

*Honey Glazed Carrots*

*Asparagus with Yellow Squash Ring*

*Roma Tomato topped with Parmesan Cheese*

## **Plated Starches**

*Choose One*

*Garlic Smashed Potatoes*

*Herb-Roasted New Potatoes*

*Idaho Baked Potato with Sour Cream and Scallions*

*Basmati Rice with Currants and Saffron*

*Wild Rice Blend with Mushrooms and Green Onions*

*Jasmine Rice*

*Penne Pasta with Garlic Herb Butter*

*Angel Hair Pasta*

*Pesto Risotto*

*Cinnamon Crusted Sweet Potato Casserole*

## **Plated Dessert**

*Choose One*

*Passion Fruit and Coconut*

*Champagne and Strawberry Hexagon*

*Tiramisu*

*Hazelnut Oval Crunch*

*Chocolate Royal*

*Red Velvet Cake*

## **Sapphire Beverage Plan**

### **Four Hour Premium Open Bar consists of**

#### ***Beers***

*Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (Non-alcoholic)*

#### ***Soft Drinks***

*Coke, Diet Coke, Sprite, and Ginger Ale*

#### ***Cocktails***

*Seagram's VO, Bacardi Rum, Tanqueray Gin, Skyy Vodka, Johnnie Walker Red, Jack Daniels, Jose Cuervo Tequila, Captain Morgan Spiced Rum*

#### ***Wine***

*Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel, Canyon Road Moscato, Canyon Road Merlot, Canyon Road Pinot Grigio, Marquis de La Tour Champagne*

## **Bar Upgrades**

#### ***Four Hour Top Shelf Open Bar***

*Johnnie Walker Black, Chivas Regal, Crown Royal, Grey Goose Vodka  
Additional \$9.00 per person*

#### ***Additional Hour of Premium Open Bar***

*Additional \$6.00 per person, per hour*

#### ***Additional Half-Hour of Premium Open Bar***

*Additional \$4.50 per person, per hour*

#### ***Wine Service During Dinner***

*Select two wines for table service during your meal  
Additional \$4.50 per person*

#### ***Signature Cocktails***

*Additional liquors may be added to the bar on an a per bottle basis  
Cost varies, please see sales manager for details*

## **Emerald Buffet Reception Package**

### ***5 Hour Reception Package includes***

*Use of a Cocktail Room for One Hour  
Use of a Ballroom for Four Hours  
Mirror, Votives & Fish Bowl for Centerpiece  
White or Ecrú Linens  
Parquet Dance Floor  
Free Parking  
Coat Check  
Riser for Head Table and/or Band*

*Four Hours Open Bar (Beer, Wine & Soda)*

*One Hors D'oeuvres Display Station*

*Buffet Salad  
Two Entrees  
(Add a third entrée for \$6.00 per person)  
Two Vegetables  
One Starch  
One Dessert  
Bread and Butter*

*Coffee and Tea*

***\$74.00 per person***

*Prices do not include 6% Sales Tax and 20% Gratuity*

# **Hors D'oeuvres**

## ***Display Station***

### ***Choose 1***

#### ***International Cheese and Fruit Display***

*Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers and garnished with an array of Fruits and Berries*

#### ***Antipasto***

*A Display of Thinly Sliced Prosciutto, Genoa Salami and Pepperoni served with Fresh Mozzarella Tomato and Marinated Artichoke and Mushroom Salads with Gorgonzola, Asiago and Fontina cheese*

#### ***Spreadable Dips***

*Spinach Artichoke Dip with Asiago Bread  
Baked Brie en Croute with Assorted Crackers  
Hummus with Whole Wheat Pita Crisps*

#### ***Vegetable Crudités***

*Fresh Cut Vegetables beautifully displayed and served with Garden Ranch and Sun-dried Tomato Blue Cheese Dressings*

## **Buffet Salads**

### ***Waterford Garden Salad***

*Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette*

### ***Baby Spinach Salad***

*Young Spinach Leaves tossed with Fresh Strawberries, Almonds, Croutons and Crumbled Blue Cheese served with a Balsamic Dijon Dressing*

### ***Greek Salad***

*Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings*

### ***Country Wine Salad***

*Waterford House Greens Topped with Candies Pears, Sundried Cranberries, Toasted Walnuts, Feta Cheese and Roasted Corn served with Pomegranate Vinaigrette*

### ***\*Hearts of Romaine Caesar Salad***

*Tender Romaine Lettuce served with Waterford's own Caesar dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons*

### ***American Garden Salad***

*Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing*

### ***Oriental Salad***

*Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing*

## **Buffet Entrees**

*Extra Entrée is \$6.00 per person*

### **Louisiana Chicken**

*Chorizo Stuffed Chicken Breast with a Wild Mushroom Sauce,  
Garnished with Sautéed Crawfish Tails*

### **Chicken Tomatillo**

*Grilled Chicken Breast with a Roasted Tomatillos Citrus Sauce topped with  
Monterey Jack Cheese*

### **Stuffed Autumn Chicken**

*Chicken Breast stuffed with Herbed Cream Cheese Placed on a Bed of Roasted  
Red Pepper Sauce*

### **Chicken Teriyaki**

*Grilled Chicken Breast glazed in our own Mushroom Teriyaki Sauce, garnished  
with Grilled Pineapple*

### **Virginia Chicken**

*Grilled Chicken Breast topped Stuffed with Smithfield Ham and 1 Year White  
Cheddar served with Apple Cider Cream Sauce*

### **Chicken Piccata**

*Chicken Breast sautéed in our own Three-Cheese Batter and topped with a Lemon  
Caper Sauce*

### **\*Three Peppercorn Strip Loin**

*Angus Choice New York Strip, carved at the buffet for your guests  
served with Horseradish Cream Sauce and Whole Grain Mustard*

### **Seco de Carne**

*A traditional Peruvian Beef dish, Braised in a Sweet Cilantro Sauce*

### **Braised Smoked Beef Brisket**

*Hickory Smoked Brisket served with a Caramelized Onion Cranberry Glaze*

## **Buffet Entrees**

*Continued*

### ***Beef Braciolo***

*Tender slices of Beef rolled around a succulent Veal Stuffing and braised in a rich Mushroom Marsala Sauce*

### ***Atlantic Grilled Salmon***

*Flame Broiled Salmon Fillet on a bed of Sweet Basil Cream Sauce*

### ***Cilantro Salmon***

*Salmon Fillet topped with a Cilantro Breading and served with a Sweet Bourbon Sauce*

### ***\*Beef Tenderloin Provencal***

*Garlic Herb Encrusted Filet Mignon carved at the buffet, served with a Rosemary Demi-Glace  
(add \$6.00 per person)*

### ***Jumbo Beef Kabobs***

*Skewered Angus Beef Tips, with Peppers, Mushrooms, Onions and a Balsamic Red Pepper Reduction*

### ***Pistachio Encrusted Pork Loin***

*Tender Pork Loin carved at the buffet served with a side of Apple Pear Cream Cheese*

## **Buffet Vegetables**

### *Choose Two*

*Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)*

*Marinated Grilled Italian-Seasoned Vegetables*

*Spaghetti Squash topped with Brown Sugar*

*Virginia Style Green Beans with Roasted Almond Butter*

*Honey Glazed Carrots*

*Fresh Steamed Asparagus*

*Roma Tomato topped with Parmesan Cheese*

## **Buffet Starches**

### *Choose One*

*Garlic Smashed Potatoes*

*Herb-Roasted New Potatoes*

*Cheesy Scalloped Potatoes*

*Idaho Baked Potato with Sour Cream and Scallions*

*Basmati Rice with Currants and Saffron*

*Wild Rice Blend with Mushrooms and Green Onions*

*Jasmine Rice*

*Penne Pasta with Garlic Herb Butter*

*Cinnamon Crusted Sweet Potato Casserole*

## **Buffet Desserts**

### *Choose One*

*Chocolate Mousse*

*Assorted New York Cheesecake with Fresh Fruit*

*Chocolate Revenge*

*Carrot Cake*

*Red Velvet Cake*

# **Emerald Beverage Plan**

## **Four Hour Beer and Wine Open Bar consists of**

### ***Beers***

*Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (Non-alcoholic)*

### ***Soft Drinks***

*Coke, Diet Coke, Sprite, and Ginger Ale*

### ***Wine***

*Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel, Canyon Road Moscato, Canyon Road Merlot, Canyon Road Pinot Grigio, Marquis de La Tour Champagne*

## **Bar Upgrades**

### ***Add Premium Cocktails to the Four Hour Open Bar***

*Seagram's VO, Bacardi Rum, Tanqueray Gin, Skyy Vodka, Johnnie Walker Red, Jack Daniels, Jose Cuervo Tequila, Captain Morgan Spiced Rum*

*Add \$3.00 per person*

### ***Additional Hour of Open Bar***

*Additional \$6.00 per person, per hour*

### ***Additional Half-Hour of Open Bar***

*Additional \$4.50 per person, per hour*

### ***Wine Service During Dinner***

*Select two wines for table service during your meal*

*Additional \$6 per person*

### ***Signature Cocktails***

*Additional liquors may be added to the bar on an a per bottle basis*

*Cost varies, please see sales manager for details*

## **Ruby Reception Package**

### ***4 Hour Buffet Reception includes***

*Use of a Ballroom for Four Hours  
Mirror, Votives & Fish Bowl for Centerpiece  
White or Ecru Linens  
Parquet Dance Floor  
Free Parking  
Coat Check  
Riser for Head Table and/or Band*

*Beverage Bar with Bartender  
(includes sodas, juices, lemonade, iced tea & fruit punch)*

*Buffet Salad  
Two Entrees  
(add a third entrée for \$6.00 per person)  
Two Vegetables  
One Starch  
One Dessert  
Bread and Butter*

*Coffee and Tea*

***\$62.00 per person***

*Price does not include 6% Sales Tax and 20% Gratuity*

## **Buffet Salads**

### ***Waterford Garden Salad***

*Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette*

### ***Baby Spinach Salad***

*Young Spinach Leaves tossed with Fresh Strawberries, Almonds, Croutons and Crumbled Blue Cheese served with a Balsamic Dijon Dressing*

### ***Greek Salad***

*Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings*

### ***Country Wine Salad***

*Waterford House Greens Topped with Candied Pears, Sundried Cranberries, Toasted Walnuts, Feta Cheese and Roasted Corn served with Pomegranate Vinaigrette*

### ***\*Hearts of Romaine Caesar Salad***

*Tender Romaine Lettuce served with Waterford's own Caesar dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons*

### ***American Garden Salad***

*Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing*

### ***Oriental Salad***

*Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing*

## **Buffet Entrees**

*Extra Entrée is \$6.00 per person*

### **Louisiana Chicken**

*Chorizo Stuffed Chicken Breast with a Wild Mushroom Sauce,  
Garnished with Sautéed Crawfish Tails*

### **Chicken Tomatillo**

*Grilled Chicken Breast with a Roasted Tomatillos Citrus Sauce topped with  
Monterey Jack Cheese*

### **Stuffed Autumn Chicken**

*Chicken Breast stuffed with Herbed Cream Cheese Placed on a Bed of Roasted  
Red Pepper Sauce*

### **Chicken Teriyaki**

*Grilled Chicken Breast glazed in our own Mushroom Teriyaki Sauce, garnished  
with Grilled Pineapple*

### **Virginia Chicken**

*Grilled Chicken Breast topped Stuffed with Smithfield Ham and 1 Year White  
Cheddar served with Apple Cider Cream Sauce*

### **Chicken Piccata**

*Chicken Breast sautéed in our own Three-Cheese Batter and topped with a Lemon  
Caper Sauce*

### **\*Three Peppercorn Strip Loin**

*Angus Choice New York Strip, served with Horseradish Cream Sauce and Whole  
Grain Mustard*

### **Seco de Carne**

*A traditional Peruvian Beef dish, Braised in a Sweet Cilantro Sauce*

### **Braised Smoked Beef Brisket**

*Hickory Smoked Brisket served with a Caramelized Onion Cranberry Glaze*

### **Beef Bracirole**

*Tender slices of Beef rolled around a succulent Veal Stuffing and braised in a rich  
Mushroom Marsala Sauce*

## **Buffet**

### **Continued**

#### ***Atlantic Grilled Salmon***

*Flame Broiled Salmon Fillet on a bed of Sweet Basil Cream Sauce*

#### ***Cilantro Salmon***

*Salmon Fillet topped with a Cilantro Breading and served with a Sweet Bourbon Sauce*

#### ***Jumbo Beef Kabobs***

*Skewered Angus Beef Tips, with Peppers, Mushrooms, Onions and a Balsamic Red Pepper Reduction*

#### ***Pistachio Encrusted Pork Loin***

*Tender Pork Loin served with a side of Apple Pear Cream Cheese*

#### ***Vegetarian Lasagna***

*Pasta sheets layered with Vegetables and our own Three-Cheese Cream Sauce*

## **Buffet Vegetables**

*Choose 2*

*Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)*

*Marinated Italian-Seasoned Vegetables*

*Spaghetti Squash topped with Brown Sugar*

*Virginia Style Green Beans with Roasted Almond Butter*

*Honey Glazed Carrots*

*Fresh Steamed Asparagus*

*Roma Tomato topped with Parmesan Cheese*

## **Buffet Starches**

*Choose 1*

*Garlic Smashed Potatoes*

*Herb-Roasted New Potatoes*

*Cheesy Scalloped Potatoes*

*Idaho Baked Potato with Sour Cream and Scallions*

*Basmati Rice with Currants and Saffron*

*Wild Rice Blend with Mushrooms and Green Onions*

*Jasmine Rice*

*Penne Pasta with Garlic Herb Butter*

*Cinnamon Crusted Sweet Potato Casserole*

## **Buffet Desserts**

*Choose 1*

*Chocolate Mousse*

*Assorted New York Cheesecake with Fresh Fruit*

*Chocolate Revenge*

*Carrot Cake*

*Red Velvet Cake*

# **Ruby Beverage Plan**

**Four Hour Non-Alcoholic Beverage Bar consists of**

## ***Soft Drinks***

*Coke, Diet Coke, Sprite, and Ginger Ale*

## ***Juices***

*Orange, pineapple, cranberry*

*Lemonade*

*Fruit Punch*

*Iced Tea*

## **Beverage Upgrades**

***Add Four Hour Cash Bar or Open Bar on Consumption***

*Complimentary Bartender Service*

*A la carte drink prices:*

*Cocktails: \$6.00*

*Wine by the Glass: \$5.00*

*Wine by the Bottle: \$21.00 (Must be served by Waterford Staff)*

*Imported Beer: \$5.00*

*Domestic Beer: \$4.00*

## ***Wine Service During Dinner***

*Select two wines for table service during your meal*

*Additional \$6.00 per person*

## ***Signature Cocktails***

*Additional liquors may be added to the bar on an a per bottle basis*

*Cost varies, please see sales manager for details*

## **Course Options**

*Additional Vegetable or Starch (add \$2.00 per person)*

*Soup Course (add \$4.50 per person)*

*Shrimp Cocktail (add \$8.00 per person)*

*Sorbet Intermezzo (add \$4.00 per person)*

*Maryland Crab Cake (add \$6.00 per person)*

### ***Viennese Table***

*Beautiful Display of Chocolate Mousse, Red Velvet, Carrot Cake, Lemon Cake, Strawberry Romanoff, White Chocolate Raspberry Cheesecake, Mini French*

*Pastries to include Éclairs*

*(Add \$10.50 per person)*

### ***Bowl of Ice Cream***

*Hand dipped French Vanilla to accompany your cake*

*(Add \$2.50 per person)*

### ***Ice Cream Sundae Bar***

*(Add \$4.50 per person)*

### ***A Selection of our gourmet ice cream to include***

*Chocolate, Vanilla and Strawberry*

*Toppings include:*

*Crumbled Oreos, Peanuts, Chocolate Sauce, Caramel Sauce, Heath Crunch,*

*Cherries, M&M's Rainbow Sprinkles, Chocolate Sprinkles, and Whipped Cream*