

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 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 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 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*

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 Bracirole

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