

BROCK'S

Riverside Grill

www.brocksgrill.com

LUNCH PLATED PACKAGES

Packages included unlimited non-alcoholic beverages.

Guest entrée selections must be confirmed 1 week prior to event.

Maximum of 70 people for plated packages.

Package A – Choose 3

\$12.95 per person*

Caesar Salad with Grilled Chicken - Hot, grilled chicken breast served on a salad of romaine lettuce tossed with our Caesar dressing and sprinkled with parmesan cheese and crunchy croutons.

Cheddar Burger - Half pound Black Angus burger, hot off the grill cooked medium well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

Alamo Chicken Sandwich - Grilled chicken breast layered with bacon, mixed cheese and bbq served on a toasted bun with French fries.

Capellini Pomodoro - Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine and fine herbs, sprinkled with parmesan cheese.

Club Wrapper - Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli; served with French fries.

Package B – Choose 3

\$14.95 per person*

Old Town Salad - Mixed greens, marinated chicken, sundried tomatoes, red peppers, roma tomatoes, gorgonzola cheese, carrots, croutons and granny smith apples in balsamic vinaigrette.

Crab Cake Sandwich - Brock's signature lunch item! One 5oz. crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with cocktail sauce and French fries.

Portabella Mushroom Salad - Grilled Portabella mushrooms served over a bed of mixed greens tossed in our house balsamic vinaigrette with fresh cilantro, basil, red onion, corn strips, and mozzarella cheese.

Riverside Burger - Mouth watering half pound Black Angus burger grilled medium well and topped with double cheddar cheese, bacon and spicy barbecue sauce; served on a toasted bun with lettuce, tomato, onion and French fries.

Chicken Picatta - Sautéed chicken, artichokes, capers, tomatoes, lemon and garlic served over angel hair pasta.

Package C – Choose 3

\$16.95 per person*

BBQ Ribs - Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with redskin mashed potatoes and vegetable of the day.

Top Sirloin - Hand carved Black Angus center cut top sirloin grilled medium and finished with red wine demi glaze; served with redskin mashed potatoes and vegetable of the day.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light Marsala wine sauce served with redskin mashed potatoes and vegetable of the day.

Glazed Salmon - Grilled Atlantic salmon brushed with a sweet honey and red wine glaze and topped with a cucumber bell pepper relish; served with redskin mashed potatoes and vegetable of the day.

**Please add 11.3% tax and 18% gratuity and room fees when considering prices.*

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BUFFET PACKAGES

*Minimum of 30 people required for buffet packages

Package A - Choose 3 *\$16.95 per person lunch* *\$20.95 per person dinner*

Lasagna (Meat or Vegetarian)

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

Barbecue Chicken - Grilled chicken breast basted in a tangy barbecue sauce.

Blackened Chicken Alfredo - Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe Alfredo sauce, topped with pico de gallo and parmesan cheese.

Trout Almondine - Fresh Idaho Rainbow Trout broiled and finished with toasted almondine cream sauce.

Pasta Primavera - Mixed vegetables served over penne pasta tossed in a classic Alfredo sauce.

Beef Stroganoff - Thinly sliced steak tossed in a classic stroganoff sauce over penne pasta.

Package B - Choose 3 *\$20.95 per person lunch* *\$24.95 per person dinner*

London Broil - Marinated sirloin served in a red wine demi glaze.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light Marsala wine sauce.

Tenderloin Tips - Filet tips served over penne pasta in a classic Alfredo sauce topped with a black eyed pea corn salsa.

Barbecue Ribs - St. Louis style ribs dry rubbed with special seasonings, basted with our spicy barbecue sauce and slow roasted to perfection.

Caribbean Chicken - Jerk marinated chicken topped with a grilled pineapple relish.

Chicken or Shrimp Stir-Fry - Served with mixed Asian vegetables tossed in a teriyaki ginger sauce served over rice.

Stuffed Trout - Moist and flaky Idaho Rainbow Trout stuffed with crab imperial and finished with citrus butter sauce.

Package C - Choose 3 *\$24.95 per person lunch* *\$28.95 per person dinner*

Prime Rib - Hand carved cut of juicy slow roasted Black Angus prime rib.

Chicken Cordon Bleu - Chicken breast stuffed with Virginia Ham and mozzarella cheese lightly breaded and baked until golden brown; finished with basil cream sauce.

Crab Cakes - Our famous hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together served with cocktail sauce.

Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial baked and topped with Creole mustard bierre blanc.

Shrimp and Scallop Pasta - Jumbo shrimp and scallops served with a white wine cream sauce with linguini pasta.

Lunch Buffets include 3 entrees, 2 sides, & unlimited non-alcoholic beverages.

Dinner Buffets include dinner rolls with butter, 2 salads, 3 entrees, 2 sides, & unlimited non alcoholic beverages.

Sides: Herb roasted potatoes, Red skin mashed potatoes, rice pilaf, or vegetable medley

Salads: House salad (balsamic vinaigrette), Caesar salad, potato salad, or pasta salad

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