

BROCK'S

Riverside Grill

www.brocksgrill.com

DINNER PLATED PACKAGES

Packages include unlimited non-alcoholic beverages, salad, entrée, starch choice and vegetable of the day. Salad and starch are pre-selected by event host. Guest entrée selections must be confirmed 1 week prior to event. Maximum of 70 people for plated packages.

Package A – Choose 3

\$23.95 per person

Top Sirloin Steak - Hand carved Black Angus center cut top sirloin, grilled to medium and finished with red wine demi-glaze.

BBQ Ribs - Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy barbecue sauce and slow roasted to perfection.

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.

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

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

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

Package B – Choose 3

\$25.95 per person

Pepper Steak - Grilled New York strip sprinkled with cracked black pepper and brushed with seasoned butter, grilled to medium.

Alamo Chicken - Grilled Chicken breast layered with bacon, mixed cheese, bbq sauce and pico de gallo

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

Glazed Salmon - Fresh Atlantic salmon brushed with a sweet honey and red wine glaze topped with a cucumber bell pepper relish.

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

Pasta Shrimp Luan - Tender Gulf Shrimp sautéed with garlic, mushrooms, and fresh herbs served over Capellini Pasta.

Package C – Choose 3

\$28.95 per person

Prime Rib - 12oz. hand carved cut of juicy slow roasted Black Angus prime rib, served medium.

Filet Mignon - 9oz. hand carved filet lightly seasoned and grilled to medium, finished with brown butter sauce.

Crab Cakes - Two of our famous 5oz. 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

Riverside Tuna Steak - Blackened 8oz. Ahi Tuna filet grilled to medium, topped with lobster butter and finished with pico de gallo

Half Roasted Chicken - A half roasted chicken herb crusted and slow roasted, finished with a brown butter sauce.

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

 1-540-370-1820

 jasonsmith@brocksgrill.com

 503 Sophia St, Fredericksburg, VA

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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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