



# Tuscarora Mill Private Events

# Breakfast Buffet \$25

(Monday Through Friday 7am-930am Only)

Served with Assorted Muffins, Pastries and Coffee (Minimum of 12 Guests)

## Choose One:

- Oatmeal, Raisins, Brown Sugar
- Fresh Fruit Salad

## Choose One:

- Sausage Links
- Applewood Smoked Bacon

## Choose One:

- Blueberry Pancakes
- French Toast

## Choose One:

- Scrambled Eggs
- Egg Strada (choose one)
  - Bacon, Swiss
  - Sausage, Tomatoes, Cheese
  - Asparagus, Mushroom, Cheese



# Brunch Buffet \$30

(After 930am)

Served with Assorted Muffins, Pastries and Coffee (Minimum of 12 Guests)

## Choose One:

- Seasonal Fruit Salad
- Caesar Salad, Romano, Garlic Croutons
- Waldorf Chicken Mixed Greens Salad, Champagne Vinaigrette
- Asparagus Salad

## Choose Two:

- Breakfast Sausage Links
- Smoked Sausage, Peppers
- Applewood Smoked Bacon
- Roasted Red Bliss Potatoes

## Choose Two:

- Scrambled Eggs
- French Toast
- Assorted Quiches (choose two)
  - Broccoli, Leek, Cheddar
  - Bacon, Swiss
  - Ham, Asiago
  - Asparagus, Mushroom, Fontanilla
- House Made Biscuits and Gravy
- Carved Honey Roasted Ham  
(additional \$3 per person, \$50 attendant fee)
- Omelet Station  
(additional \$5 per person, \$50 attendant fee)

Mimosas or Bloody Mary's      \$9 Each

## Plated Lunch \$28

Served with Freshly Baked Bread, Olive Oil, Coffee with Dessert  
Additional Entrée Options May Preselected and Added at \$4 Each

### First Course: (choose one)

- Tuskie's Corn Chowder
- Caesar Salad, Romano, Garlic Croutons
- Local and Artisan Greens, Asiago, Tomato, Champagne Vinaigrette
- Crisp Romaine, Dried Cranberries, Toasted Almonds, Feta, Fresh Pear, Pear Vinaigrette

### Entrée Served with Chef's Seasonal Accompaniments: (choose one)

- Grilled Rosemary Chicken, Lemon Veloute
- Grilled Creole Spiced Trout, Almond Butter
- Shrimp and Grits, Madeira Jus, Spinach, Tomatoes, Virginia Ham

- Grilled Flank Steak, Bourbon Molasses Glaze
- Roasted Butternut Squash Risotto
- Pumpkin Ravioli, Sherry Goat Cheese Cream, Spiced Walnuts, Julienne Vegetables, Pumpkin Seed Oil

### Dessert: (choose one)

- Seasonal Berries, Chantilly Cream
- Raspberry Cheesecake
- French Apple Tart, Calvados Custard
- Double Chocolate Silk, Toasted Pecan and Walnut Crust
- Butterscotch Bread Pudding, Caramel Sauce

# Buffet Lunches

Served with Freshly Baked Bread, Olive Oil, Coffee with Dessert (Minimum of 16 Guests)

## The Marshall \$30

- Caesar Salad, Romano, Garlic Croutons
- Smoked Chicken Rigatoni with Peas, Bacon, Onions, Spinach, Romano Cream
- Shrimp and Grits, Madeira
- Chef's Choice of Seasonal Accompaniments
- Dessert Selection

## The Selma \$33

- Local and Artisan Greens, Asiago, Tomato, Champagne Vinaigrette
- Vegetarian Lasagna, Spinach, Tomatoes, Ricotta Cheese
- Roasted Salmon, Hazelnut Brown Butter
- Chef's Choice of Seasonal Accompaniments
- Dessert Selection

## The Birkby \$36

- Spinach Salad, Blue Cheese, Balsamic Tomato Vinaigrette
- Grilled Tenderloin Skewer, Red Wine Jus
- Creole Trout, Almond Butter
- Chef's Choice of Seasonal Accompaniments
- Dessert Selection

## Plated Dessert Selections: (choose one)

- Seasonal Berries, Chantilly Cream
- Raspberry Cheesecake
- Double Chocolate Silk, Toasted Pecan and Walnut Crust
- French Apple Tart, Calvados Custard
- Assorted Pastry Display (additional \$6)



## Reception Displays (for 25 guests)

- Seasonal Vegetable Crudité, Buttermilk Ranch,  
Sun Dried Tomato Dip **\$40**
- Baked Brie, Honey, Raspberries **\$45**
- Spinach, Artichoke, Feta Dip,  
Toasted Ciabatta **\$48**
- Crab Dip, Toasted Ciabatta **\$58**
- Selection of Domestic and International Cheeses,  
Ciabatta, Dried Nuts, Fresh Jam **\$60**
- Virginia Antipasti, Marinated Vegetables,  
Italian Meats, Cheeses, Ciabatta **\$60**
- Sushi with Seared Tuna and Salmon, Vegetarian  
Maki Rolls, Pickled Ginger, Seaweed Salad **\$85**

# Passed Hors d'Oeuvres

(Minimum of 25 Pieces)

## \$2 Each

- Baked Macaroni and Cheese Bite
- Cucumber with Vegetable Cream Cheese
- Olive and Goat Cheese Tart
- Cantaloupe, Prosciutto, Date Lollipop
- Gorgonzola Chive Potato Croquette



## \$3 Each

- French Onion Soup Boule
- Tomato Basil Soup Shot, Grilled Cheese Triangle
- Mini Chicken Pot Pie, Truffle Oil
- Braised Eggplant, Olive, Tomato Crostini
- Flank Steak, Balsamic Onion Crostini
- Prosciutto, Roasted Red Pepper Crostini
- Peking Duck Taco, Hoisin Sauce

## \$4 Each

- Beef Empanada, Romesco Sauce
- Miniature Crab Cake, Lemon Leek Aioli
- Peppered Ahi Tuna, Wasabi Aioli
- Grilled Lamb Chop, Red Wine Jus
- Bacon Wrapped Scallop, Maple Glaze



## Plated Dinner \$42

Served with Freshly Baked Bread, Olive Oil, Coffee with Dessert

Additional Entrée Options May be Preselected and Added at \$6 Each

### First Course: (choose one)

- Tusnies' Corn Chowder
- Caesar Salad, Garlic Croutons, Romano
- Local and Artisan Greens, Asiago, Tomato, Champagne Vinaigrette
- Crisp Romaine, Dried Cranberries, Toasted Almonds, Feta, Fresh Pear, Pear Vinaigrette

### Upgraded First Course: (additional \$3)

- Baby Wedge, Bacon, Cracked Pepper, Tomato, Smoked Gorgonzola Dressing
- Fried Green Tomatoes, Creamy Burrata, Fresh Basil, Tomato Cracked Pepper Vinaigrette

### Entrée Served with Chef's Seasonal Accompaniments: (choose one)

- Rosemary Grilled Chicken Breast, Red Wine Jus
- 10 Ounce NY Strip, Steak Butter
- 6 Ounce Filet Mignon, Wild Mushroom Sauce
- Grilled Creole Trout, Almond Butter
- Atlantic Salmon, Balsamic Glaze
- Pumpkin Raviolis, Sherry Goat Cheese Cream, Spiced Walnuts, Pumpkin Seed Oil, Julienne Vegetables
- Butternut Squash Risotto, Spinach, Braised Leeks, Pepitas, Crispy Sage Leaf, Goat Cheese

## Plated Dinner Continued

### Upgraded Entree: (\$50)

- Jumbo Lump Crab Cakes, Lemon Leek Aioli
- Ayrshire Farms Organic Chicken, Natural Jus
- Grilled Lamb Chop, Stout Onion Sauce
- Grilled Filet, Bordelaise Sauce Paired with Herb Halibut, Beurre Blanc
- Grilled Filet, Port Wine Jus Paired with Maryland Crab Cake, Cajun Mustard Remoulade

### Dessert: (choose one)

- Seasonal Berries, Chantilly Cream
- Raspberry Cheesecake
- French Apple Tart, Calvados Custard
- Double Chocolate Silk, Toasted Pecan and Walnut Crust
- Butterscotch Bread Pudding, Caramel Sauce
- Assorted Pastry Display (additional \$6)



# Buffet Dinners

Served with Freshly Baked Bread, Olive Oil and Coffee with Dessert (Minimum of 16 Guests)

## The Potomac \$45

- Caesar Salad, Romano, Garlic Croutons
- Grilled Atlantic Salmon, Balsamic Glaze  
**OR**  
Herb Rubbed Chicken Breast,  
Chive Lemon Butter
- Grilled Tenderloin Skewer, Red Wine Jus
- Chef's Choice of Seasonal Accompaniments
- Pastry Display (**choose two**)
  - Seasonal Berries, Chantilly Cream
  - Mini Chocolate Mousse Cups
  - Cannolis
  - Double Chocolate Silk, Toasted Pecan and Walnut Crust
  - Raspberry Cheesecake
  - Butterscotch Bread Pudding
  - Carrot Cake

## The Shenandoah \$50

- Local and Artisan Greens, Asiago, Tomato, Champagne Vinaigrette
- Asparagus Salad, Champagne Vinaigrette
- Herb Trout, Beurre Blanc
- Carved Prime Rib Roast, Horseradish Cream, Wild Mushroom Jus
- Chef's Choice of Seasonal Accompaniments
- Pastry Display (**choose three**)
  - Seasonal Berries, Chantilly Cream
  - Mini Chocolate Mousse Cups
  - Cannolis
  - Double Chocolate Silk, Toasted Pecan and Walnut Crust
  - Raspberry Cheesecake
  - Butterscotch Bread Pudding
  - Carrot Cake



## Dinner Stations \$60 (Minimum of 16 Guests)

### Salad Station

- Caesar Salad, Tomato Salad, Asparagus Salad

### Seafood Station (choose one)

- Gulf Shrimp and Grits
- Sesame Roasted Salmon, Stir-Fried Vegetables, Jasmine Rice

### Carving Station with Attendant (choose one)

- Prime Rib Roast, Horseradish Cream
- Pork Loin, Bourbon Molasses Glaze

### Pasta Station with Attendant

- Ricotta Filled Tortellini, Bowtie Pasta, Pesto Cream, Roasted Pepper Sauce, Basil Tomato Cream, Baby Shrimp, Chicken, Julienne Vegetables, Mushrooms

### Coffee and Pastry Display (Choice of Three)

Attendant Fees

\$50 each

# Beverages

## Hosted Consumption Bar

(Bartender Fee \$100 for 3 Hours, \$25 Each Additional Hour)

Full Bar with Mixed Drinks, Beer, House Wine, Sodas, Juices, Mixers

- Bar Set Up Fee per Person (Includes Non-Alcoholic Mixers) **\$2**
- Assorted Beers per Bottle **\$7**
- House Liquor **\$9**
- Premium Liquor **\$11**
- Specialty Cocktail **\$13**
- Tier One Wine per Bottle **\$30**
- Tier Two Wine per Bottle **\$45**

## Premium Liquors

Johnny Walker Black Scotch, Bulleit Bourbon, Ron Zacapa Dark Rum, Bombay Sapphire Gin, Grey Goose Vodka

## House Liquors

Dewars Scotch, Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Titos Vodka



## Beverages Continued



### Sommelier Chosen House Wines

#### Tier One

Mont-Pellier Chardonnay (California),  
Laurent Miquel Sauvignon Blanc (France)

In Situ Syrah (Aconcagua, Chile),  
District 7 Pinot Noir (Monterey, California)

Can Xa Cava (Spain)

#### Tier Two

Eola Hills Reserve Chardonnay (Oregon),  
Granbazan Albarino (Rias Baixas, Spain)

The Fableist Pinot Noir (Central Coast, California),  
Donati Family Cabernet Sauvignon (Paicines, California)

Tripoz Cremant de Bourgogne Brut (Burgundy, France)



## Beverages Continued

### Assorted Beers

Michelob Ultra, Allagash White, Evolution Rise Up Stout, Evolution Lot #3 IPA, Sam Smith's Brown Ale, (Changes Seasonally)

### Non-Alcoholic Beverage Bar

Assorted Coke Products, Juices, Sparkling Water, Iced Tea on Consumption

**\$3.00 per drink**

All Food and Beverage Has a 20% Service Charge Along with 9.5% Tax (Virginia 6% + Leesburg 3.5%)