



Create the Memorable Celebration You Have Always Dreamed Of...

Ford's Colony Country Club offers a beautiful and unique setting, delectable food, and a highly experienced staff.

Room Rental

Conference Room

28X19 Ft.

\$100 full day \$50 half day

U-shape 24 ppl

Class Room- 21ppl

Podium, screen available for free

Audio/Visual equipment-rented through us

Food set up in hallway

Banquet Room

40X40 Ft.

Working fireplace

\$200 full day \$100 half day

Class Room- 60ppl

Rounds- 80ppl

Podium, screen available for free

Audio/Visual equipment-rented through us

Food set up in pre function room

Menu Selections

We are ready to serve your guests an exclusive menu that is created especially for you. As you review the menu selections, please keep in mind that we will attempt to accommodate your special needs and requests. Our catering menus must be selected seven business days prior to your event date. Menu selections and prices may be subject to change due to market fluctuations. All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.

Meeting Packages

Morning break \$9.99

Regular and decaffeinated coffee, Selection of Twinnings herbal teas

Assorted soft drinks and bottled water

Fresh orange and cranberry juice

Chefs selection of breakfast breads, Danish, and muffins

Bagels and cream cheese and jam

Sliced fresh fruit

MID MORNING BREAK \$6.99

Continuous beverage service

Individual chips

Assorted candy bars

Assorted granola bars

Whole fresh fruit

AFTERNOON BREAK \$6.99

Continuous beverage service

Vegetable crudité with ranch dip

Individual chips

Assorted candy bars

Fresh baked cookies

Whole fresh fruit

All day package price \$19.99

Morning Selections

Coffee and Danish

Freshly Brewed Illy Café Coffee and Decaffeinated Coffee
Assorted Fruit and Cheese Danish
\$5.25 per person ++

Continental Breakfast

Freshly Brewed Illy Café Coffee and Decaffeinated Coffee
Orange Juice
Assorted Fresh Fruit
Assortment of Baked Breakfast Breads

Breakfast Breads May Include:

Fruit Bread, Mini Croissant, Muffins, Fruit and
Cheese Danish with Whipped butter
\$8.95 per person ++

The Breakfast Buffet

Scrambled Eggs
Crispy Smoked Bacon & Sausage Patties
Breakfast Potatoes
Assortment of Freshly Baked Breakfast Breads
Assorted Fresh Fruit

Breakfast Breads May Include:

Fruit Bread, Mini Croissant, Muffins, Fruit and
Cheese Danish with Whipped Butter

Freshly Brewed Illy Café Coffee and Decaffeinated Coffee
Chilled Fruit Juice
\$12.95 per person +

Boxed Lunches

Includes one Sandwich, a Bag of Chips, Whole Fruit,
Freshly baked Cookie

\$10.50 per box lunch ++

Oven Roasted Turkey Breast

Sliced Turkey Breast with American Cheese,
Lettuce and Tomato

Honey Ham

Honey Cured Ham with Swiss Cheese,
Lettuce and Tomato

Italian Sub

Sub-Style Sandwich with Salami, Ham, Mortadella, and Provolone
Cheese, Lettuce, Tomato, Onion and Vinaigrette Dressing

Grilled Chicken Breast

Grilled Breast of Chicken, fresh Mozzarella Cheese, Roasted Red
Peppers, Lettuce, Tomato and Pesto Mayonnaise

Roast Beast

Sliced Roast Beef, Provolone Cheese, Roasted Red Peppers, Lettuce,
Tomato, Horseradish Mayo

Add a bottle Beverage, \$2.00

Bottle Water, Coke, Diet Coke, Sprite, or Iced Tea

Afternoon Buffets

*all buffets include iced tea, water and coffee service

The Blackheath

Caesar Salad
Country Cole Slaw
Potato and Bacon Salad
Fried Buttermilk Chicken
Pulled Smithfield BBQ Pork
Assorted Rolls
Lettuce, Sliced tomato, Red Onion, Dill Pickles
Pecan Squares
\$14.99++

The Marsh Hawk

Chef's Garden salad
Macaroni Salad
Roasted Potato Salad with Grilled Peppers
Grilled ½ lbs. hamburgers
Roasted Italian Sweet Sausage with Peppers and Onion
Assorted Rolls
Lettuce, Sliced tomato, Red Onion, Dill Pickles
Double Chocolate Chip Cookies
\$14.99++

Augusta

Baby Field Greens with toasted Pecans

Bowtie Pasta salad

Red Bliss Potato Salad

Assorted Chips

Whole Peanuts

An Assortment of Sandwiches to include,
Pimento and cheese, Masters Club, Egg salad, Ham and Cheese on Rye,
and Southern BBQ on Buttermilk Biscuits

Freshly baked Cookies

\$15.99++

New York Deli Buffet

Chefs Garden salad with ranch dressing

Caesar salad with herb crostinis

Tomato and balsamic salad with fresh basil

Three cheese tortellini salad with sundried tomatoes

Sliced deli meats to include, roast beef, honey ham, roasted turkey
breast, pastrami, and corned beef

Sliced assorted cheeses to include, American, swiss, provolone and
mozzarella

Fresh baked breads, to include white, wheat, rye, Kaiser roll and multi
grain breads.

Chef's selection of desserts

Freshly brewed tea

\$15.99++

Pebble Beach

California Field Greens with feta cheese and Fried Onions
Fresh Tomato and Arugula Salad
Cucumber and Dill salad with Champagne dressing
Orzo and Roasted Vegetable salad with Shaved Asiago
Grilled Salmon with lemon and Fresh Thyme
Free Range BBQ Chicken with a Citrus Chili Glaze
Fresh Fruit Tarts and White Chocolate Blondies
\$19.99++

Afternoon Additions

Selection of homemade cookies and brownies

\$2.25 per person ++

Tortilla chips with salsa, peanuts, goldfish, snack mix, pretzels or potato chips and onion dip

\$1.25 per person ++ per each item

Granola bars

\$1.25 per person ++

Yogurt and fresh fruit

\$3.00 per person ++

++ indicates 10% sales tax and 20% service charge

Evening Buffets

The Italian \$29.99++ per person

Classic Caesar Salad with Shaved Asiago Cheese

Baby Greens with Feta Cheese and Grilled Artichoke Hearts

Marinated Cucumber and Tomato Salad with Red Wine Vinegar and Olive Oil

Cheese Tortellini Salad with Sundried Tomatoes, Champagne Vinegar

Penne Pomodoro with Roasted Garlic, Pesto and Romano Cheese

Chicken Parmesan with Fresh Mozzarella and Roma Tomatoes

Braised Ratatouille

Grilled Polenta and Red Pepper Puree

Fresh Baked Focaccia Bread

Tiramisu with Espresso Sauce

Fresh Cannoli's

The Smithfield \$29.99++ per person

Fresh Spinach and Bacon Salad with Roasted Walnuts and Red Onions

Chefs Garden Salad with Fresh Vegetables and Herb Croutons

Toasted Corn, Pepper and Cilantro Salad

Roasted Vegetable and Bell Pepper Salad

Marinated Roasted Pork Loin with Rosemary Dijon Sauce

Herb Marinated Grilled Chicken Breasts with Tomatoes and Cabernet BBQ Sauce

Roasted Baby Red Bliss Potatoes

Asparagus Red Peppers with Shaved VA Ham

Baked Peach Cobbler

Pecan Pie

The Potomac \$34.99++ per person

Classic Caesar Salad with Shaved Asiago Cheese

Rolls & Butter

Chefs Garden Salad with Fresh Vegetables and Herb Croutons

Green Bean and Roasted Garlic and Lemon Salad

Grilled Potato Salad with Red Peppers and Scallions

Sauteed Breast of Chicken with Mushrooms, Tomatoes and Fresh Herbs

Grilled Salmon with Sautéed Leeks and Horseradish Sauce

Harvest Rice Pilaf

Medley of Seasonal Vegetables

Crisp Apple Pie

Chocolate Mouse Parfaits

The Marsh Hawk \$34.99++ per person

Rolls & Butter

Chefs Garden Salad with Fresh Vegetables and Herb Croutons

Classic Caesar Salad with Shaved Asiago Cheese

Marinated Cucumber and Tomato Salad with Red Wine Vinegar and Olive

Farfalle Pasta and Vegetable Salad

Roasted Mushroom and Sherry Salad

Pan Seared Rosemary Encrusted Chicken Breast with a Stone Ground Mustard Sauce

Atlantic Salmon Filet with a Williamsburg Winery White Wine Sauce

Harvest Rice Medley with Toasted Almonds

Roasted Asparagus, Baby Carrots and Shitake Mushrooms

Chef's Selection of House Made Pies

The Powhatan \$35.99++ per person

Baby Greens with Feta Cheese and Grilled Artichoke Hearts

Rolls & Butter

Fresh Spinach and Bacon Salad with Roasted Walnuts and Red Onions

Fresh Rolls & Butter

Marinated Cucumber and Tomato Salad with Red Wine Vinegar and Olive Oil

Orzo and Roasted Peppers with Shaved Cheese and Toasted Pine Nuts

Sautéed Breast of Chicken with a Lemon Crab Buerre Blanc

Sliced Flank Steak with Burgundy Sauce and Caramelized Onions

Smashed Garlic infused Baby Red Potatoes

Petite Green Beans with Lemon and Shallots

Key Lime Pie with Fresh Whipped Cream

Fresh Fruit & Berry Mousse Glasses

The Blue Heron \$39.99++ per person

Baby Greens with Dried Cherries, Toasted Walnuts and Goat Cheese

Chef's Garden Salad with Julienne Carrots, Roma Tomatoes and Hot House Cucumbers

Cheese Tortellini and Red Pepper Salad

Tomato and Balsamic Salad with Red Onion and Fresh Basil

Grilled Free Range Chicken Breast with Roasted Fennel and Brandy Cream

Orange Glazed Salmon Filet with a Citrus and Red Peppercorn Sauce

Dijon Crusted Smithfield Pork Loin with a Pomeray Mustard

Roasted Baby Red Bliss Potatoes with Fresh Rosemary and Chives

Braised Vegetable Hash with Fennel and Caramelized Onions

Chefs Selections of Cakes and Mini Pastries

Angus Cookout \$42.99++ per person

Classic Caesar Salad with Shaved Asiago Cheese

Fresh Rolls and Butter

Chefs Garden Salad with Fresh Vegetables and Herb Croutons

Country Cole Slaw with a Poppy Dijon Dressing

Marinated Pasta Salad with Red Wine Vinegar

Grilled Potato Salad with Scallions

Grilled "C.A.B." NY Strip Steak with Sautéed Onions and Mushrooms

Grilled Breast of Chicken with Marinated Tomatoes and Cabernet BBQ Sauce

Corn on the Cob

Baked Potatoes with Sour Cream and Chives

Grilled Squash and Asparagus

Triple Layer Chocolate Cake with Berry Puree