



## ***2016 Spring & Summer Banquet Menu***

### ***Breakfast***

#### **Continental - *Choice of Four* - \$13**

Mixed Berries, Sliced Fruit, Whole Fruit, Assorted Pastries, Bagels, Cronuts, Pop Tarts, Regular or Greek Yogurts

#### **Breakfast Buffet - *Choice of Four* - \$19**

Scrambled Eggs, Bacon, Turkey Bacon, Sausage, Turkey Sausage, Country Potatoes, Hash Browns, Grits

Sliced Fruit, Whole Fruit, Oatmeal

#### **Additions - \$5 *each***

Ham, Cage Free Egg and Brie Sandwich on Raisin Toast

Bacon, Cage Free Egg, Sharp Cheddar on Biscuit

Cage Free Egg, American Cheese on European Muffin

Assortment of Individual Yogurts

Freshly Squeezed: *Choice of Three Juices*

Lemonade, Orange Juice, Grapefruit Juice, Pineapple Juice, Apple Juice

***All Breakfasts include Orange Juice, Tea, Regular and Decaffeinated Coffee***



## *All Day Buffets*

### **The Commonwealth- \$55**

Local Field Greens w/ Mixed Berries, Blue Cheese, Toasted Walnuts and Choice of Dressing

Sautéed Asparagus w/ Caramelized Onions and Tarragon

Wild Rice Salad w/ Caramelized Onion, Poached Cherries and Raspberry Herb Vinaigrette

Grilled Fingerling Potatoes

Roasted Virginia Rock Fish

Grilled Flank Steak w/ Roasted Mushroom Cream Sauce

Variety of Cookies

### **Summer Picnic- \$50**

Southern Style Green Beans w/ Onion and Ham

Baby Bliss Potato Salad w/ Yogurt and Fresh Parsley

Garlic Whipped Potatoes

Truffle Mac-n-Cheese

Buttermilk Fried Chicken

House Smoked BBQ Ribs w/ Root Beer BBQ Glaze

Traditional Fruit Salad

*All Buffets are served with Water, Soda, Iced Tea, Regular and Decaffeinated Coffee*



## *Personalized Buffets - \$65*

### *Salads – Choice of One*

House Salad w/ Heirloom Cherry Tomato, Cucumber and Choice of Dressing

Traditional Caesar Salad w/ Reggiano Cheese, Crouton and Classic Dressing

Petite Wedge Salad w/ Bacon, Shaved Red Onion, Heirloom Cherry Tomatoes, Gorgonzola and Reduced Balsamic

Waldorf Salad w/ Tart Apples, Spiced Almonds, Shaved Celery, Creamy Dressing and Grilled Grape Vinaigrette

Wild Rice Salad w/ Caramelized Onion, Poached Cherries and Raspberry Herb Vinaigrette

Orzo Pasta Salad w/ Golden Raisins, Pistachios, Lemon Zest, EVOO, Tarragon and Feta Cheese

### *Sides – Choice of Three*

Roasted and Caramelized Brussels Sprouts w/ Garlic and Bacon

Grilled Asparagus w/ Lemon and Parsley

Southern Style Green Beans w/ Onion and Ham

Roasted Sunburst Squash w/ EVOO

Lemon Parsley Risotto

Truffle Mac-n-Cheese w/ Reggiano Bread Crumb Crust

Summer Ratatouille

Garlic Whipped Potatoes



## *Personalized Buffets* *continued*

### *Entrée's – Choice of Two*

Summer Penne Primavera

Roasted Red Pepper Ravioli w/ White Wine Cream Sauce

Herb Roasted Chicken w/ Fennel and Apples

Grilled Flank Steak w/ Foraged Mushrooms and Garlic

Marinated Pork Medallions w/ Root Beer BBQ

Herb Roasted Virginia Rock Fish w/ Lemon Confit

### *Sweets – Choice of One*

Assorted Cookies

Lemon Chiffon Cake w/ Mixed Berries

Key Lime Pie w/ Spiced Whipped Cream

Classic Cheesecake w/ Roasted Seasonal Fruit

Roasted Georgia Peaches w/ Soft Goat Cheese and Brown Sugar

Chocolate Torte w/ Tart Cherries



## *Food Stations*

### **Build Your Own Mac-n-Cheese - \$18**

Elbow Macaroni, Cheddar Béchamel, Lump Crab, Corn, Grilled Peppers, Caramelized onion  
Tomatoes, Ham and Bacon

### **Take Out Bar - \$16**

Fried and Steamed Rice, Chicken, Beef, Bean Sprouts, Scallions, Peas, Broccoli, Shredded Carrots and Assorted Sauces

### **Mashed Potato Bar - \$16**

Garlic Whipped Potato, Bacon, Chives, Sour Cream, Blue and Cheddar Cheese, Softened Butter

### **Popcorn Station - \$14**

Freshly Popped Kernels, Ranch Seasoning, Chopped Bacon, BBQ Seasoning, Trail Mix, Caramel and Grated Parmesan  
Cheese

### **Baby Burger Bar - \$13**

Traditional Accompaniments and Served with Petite Rolls

### **Butchers Block - \$25**

*Choice of One:* Roasted Turkey w/ Orange Cranberry Chutney, Garlic Prime Rib w/ Horseradish Cream or  
BBQ Pork Loin w/ House BBQ



## *Hors D'Oeuvres* *Choice of Four - \$16*

### Hot

Mac-n-Cheese Bites w/ Garlic Aioli

Pulled Pork Tart w/ Tangy BBQ, House Made Pickle in Phyllo Cup

Foraged Mushroom Tart w/ Melted Brie Cheese and Red Wine Onion Jam

Roasted Root Vegetable Crostini w/ Herb Goat Cheese on Grilled Toast

Sliced Pork Loin w/ Roasted Peach Compote on Polenta Chip

Short Rib Meatball w/ Root Beer BBQ

### Cold

Chilled Crab Cake w/ Remoulade Sauce on Wheatberry Toast

Waldorf Salad Tart w/ Tart Apple, Creamy Dressing, Shaved Almonds, Celery and Grilled Grapes in Phyllo Cup

Prosciutto Wrapped Asparagus w/ Reduced Balsamic

Nicoise Canapé w/ Salmon, Sliced Egg, Kalamata Puree and Cherry Tomato on Wheat Bread

Heirloom Bruschetta w/ Petite Basil on Grilled Bread

Goat Cheese Crostini w/ Spiced Mango Relish on Sourdough Bread

### *A La Carte Display Platters*

#### Crudité Display - \$8

Assorted Vegetables, Ranch Dip and Traditional Hummus

#### Fruit & Cheese Platter - \$10

Assorted Cheeses, Seasonal Fruits and Crackers



## *Plated Dinner Entrees*

*Price Includes Choice of Salad, Entrée, Rolls, Butter, Water, Soft Drinks, Tea,*

*Regular and Decaffeinated Coffee*

### *Salads - Choice of One*

Classic House Salad

Traditional Caesar

Petite Wedge Salad

\*Assorted Dressing

### **Price Per Person**

**Beef** (all beef entrée's served medium, unless requested otherwise)

Grilled Flat Iron Steak, Boursin Whipped Potatoes, Mushroom Demi, Seasonal Vegetables **\$60**

Seared Filet of Beef, Roasted Bliss Potatoes, Garlic Herb Butter, Seasonal Vegetables **\$65**

Braised Short Rib, Horseradish Potato Puree, Natural Reduction Sauce, Seasonal Vegetables **\$55**

Herb Crusted Prime Rib, Baked Potato, Horseradish Cream Sauce, Seasonal Vegetables **\$60**



## *Plated Dinner Entrees* *continued*

### Poultry

Herb Crusted Airline Chicken Breast, Roasted Fingerling Potatoes, Pan Jus, Seasonal Vegetables	\$50
Roasted Chicken Quarter (Leg and Thigh), Wild Rice Pilaf, Apricot Chutney, Seasonal Vegetables	\$55
Chicken Piccata, Lemon Risotto, Parsley Caper Cream Sauce, Seasonal Vegetables	\$55
Apple Brie Stuffed Chicken, Au Gratin Potatoes, Sage Brown Butter, Seasonal Vegetables	\$60

### Surf

Jail Island Roasted Salmon, Roasted Sweet Potatoes, Parsley Chimi Churri, Seasonal Vegetables	\$60
Lump Crab Cakes, Root Vegetable Hash, Tomato Chutney, Seasonal Vegetables	\$60
Grilled Sea Bass, Olive Oil Potato Puree, Basil Cream Sauce, Seasonal Vegetables	\$65

### Duo Plates

Filet of Beef, Roasted Jail Island Salmon, Herb Roasted Bliss Potatoes, Demi, Seasonal Vegetables	\$75
Grilled Flat Iron Steak, Herb Crusted Chicken, Au Gratin Potatoes, Garlic Herb Butter, Seasonal Vegetables	\$70

*\*Custom Menu's Available Upon Request\**





## *Children's Menu* (Children 10 and under)

**Price Per Person**

**\$13**

### Main Entrees - *Choice of Two*

Hot Dog

Cheeseburger

Chicken Tenders

### Sides - *Choice of Three*

Macaroni and Cheese

Vegetable Medley

French Fries

Mashed Potato

Home Made Potato Chips

Mixed Fruit



## *Beverage Service*

*Options Include:*

### ***Open Bar***

**Includes:** Your choice of Standard, Premium or Super-Premium Brand Liquors, Domestic and Imported Beers, House Wine, Soft Drinks, Water and Juices.  
 Minimum of 20 guests; Consecutive Two-Hour Minimum Time Frame.  
 No additional Bartender Fee.

### ***Beer and Wine Package***

**Includes:** Your choice of Domestic & Imported Beer, House Wine Soft Drinks, Water and Juices.  
 Minimum of 20 guests; Consecutive Two-Hour Minimum Time Frame.  
 No additional Bartender Fee.

### ***Open Bar Package Pricing (Price Per Person)***

	<u>Standard Brands</u>	<u>Premium Brands</u>	<u>Super-Premium Brands</u>
Two Hour Open Bar Package	\$25.00 pp	\$30.00 pp	\$40.00 pp
Three Hour Open Bar Package	\$30.00 pp	\$35.00pp	\$45.00pp
Four Hour Open Bar Package	\$35.00pp	\$40.00pp	\$50.00pp

### ***Wine & Beer Package Pricing (Price Per Person)***

Two Hour Beer and Wine Package	\$20.00pp
Three Hour Beer and Wine Package	\$25.00pp
Four Hour Beer and Wine Package	\$30.00pp



**Consumption or Cash Bar (Prices on Consumption; \$100.00 Bartender Fee)**

**Standard Brands\***

**\$6 ea**

Smirnoff, Jim Beam, Fireball, Jack Daniels, Bacardi, Captain Morgan, Malibu

**Premium Brands\***

**\$7-\$9ea**

Ketel One, Absolut, Absolut Citron, Absolut Mandarin, Sauza Gold Tequila, Four Roses Bourbon, Old Overholt Rye, Beefeater, Dewars, JW Red, Baileys Irish Cream, Bombay Sapphire.

**Super-Premium Brands**

**\$10-\$15 ea**

Casadores Tequila, Patron Silver Tequila, Angel's Envy Bourbon, Bulleit Rye Bourbon, Makers Mark, Woodford Reserve, Gentleman Jack, Know Creek, Jack Daniels SB, Grey Goose, JW Black, Glenmorangie 10yr, Courvoisier VSOP, Di Saronno Amaretto, Grand Marnier.

**House Champagne**

**\$6 Per Glass**

Wycliff

**House Wines**

**\$6 Per Glass**

Trinity oaks cabernet, Trinity Oaks Pinot Noir, William Hill Chardonnay

**Domestic Beer**

**\$4 ea - \$ 6 ea**

Draught: Bud Light, DB Vienna Lager, DB eight point IPA

Bottled: SH Grateful Pale Ale, Sweet Josie Brown Ale, DB Swartz Bier, Legend Lager, Omission Pale Ale(Gluten Free), Bold Rock Hard Cider,

**Import Beer**

**\$6 ea**

Bottled, Stella Artois, Corona, Heineken

**Soft Drinks**

**\$2 each**

Pepsi, Diet Pepsi, Sierra Mist, Dr.Pepper, Lemonade, Sweet Tea, Club Soda, Tonic

\* Cosmopolitans \$8 ea / \*Martinis \$10 ea

*Prices subject to 20% gratuity and 6% sales tax\**