Evening Menus





All food and beverage items are subject to 6% Va. Sales Tax and 20% Service Charge

Hors D'oeuvres

Butler Passed Hors d'oeuvres

You are welcome to choose a selection of hors d'oeuvres from the following that will be passed by members of our wait staff. Items may be ordered in quantities of 25 or more.

Pork Pot Stickers
Vegetarian Pot Stickers
Beef Satay with Sweet Thai Chili Sauce
Chicken Satay with Sweet Thai Chili Sauce
Cherry Tomato and Fresh Mozzarella Banderillas
\$1.90 per piece

Coconut Chicken
Tomato & Basil Brushetta
Tomato and Feta Brushetta
Thai Money Bags with Shrimp & Ginger
Mini Brie en Croute with Raspberry Preserves
Sundried Tomato & Goat Cheese Stuffed Mushrooms
Smoked Salmon and Cucumber Canapés
Empanadas with Cheese and Serano Peppers
Salami Cornets with Boursin Cheese
Chicken Dijonaisse in Puff Pastry
Classic Prosciutto & Melon
\$2.40 per piece

Mini Crab Cakes
Phyllo Cups with a Wild Mushroom Ragout
Scallops wrapped in Hickory Smoked Bacon
California Sushi Roll Topped with Wasabi Aioli
Pineapple and Tuna Tartar in Phyllo Cups
Poached Shrimp with Cocktail Sauce
Mini Beef Wellington
Spicy Crab Rolls
\$2.90 per piece



Hors D'oeuvres (cont.)

Stationary Hors d'oeuvres

Domestic Cheese Display with Seasonal Fruits
Served with an Assortment of Crackers.

7.50 per person

Grilled Vegetable Display
Beautifully Grilled Seasonal Vegetables Displayed with Dipping Sauces.

*\sum \\$4.50 per person \tilde{\cappa}

Artisan Meat & Cheese Display Served with an Assortment of Crackers. \$7.50 per person

Tuscan Antipasti Display
An Assortment of Italian Meats and Cheeses to Include Genoa Salami,
Cappicola, Proscuitto, and Provolone, with Pepperoncini, Pickled Onions, and Olives.
\$8.50 per person

Action Stations Mash - "Tini" Bar

Yukon Golden Potatoes mixed with Butter, Cream and Seasoned Perfectly to Provide the Smoothest and Most Delicate Potatoes Ready For Your Selected Topping!

Our Sauce Selections:

White Truffle Oil * Marinara * Brown Butter

Our Topping Selections:

Roasted Garlic * Applewood Smoked Bacon Bits * Scallions Chives * Crisp Onion Strings * Gorgonzola Bleu Cheese * Roasted Red Peppers Tomato Salsa * Jalapeno Chilies * Roasted Vegetables * Feta Cheese Whipped Butter * Sour Cream \$9.25++ per person

Made-to-Order Pasta Station

Penne, Farfalle and Spaghetti Pasta Marinara, Pesto and Alfredo Sauce

Assorted Toppings to Include: Assorted Seasonal Vegetables, Meatballs, Shredded Cheese, Baby Shrimp, Grilled Chicken and Parmesan Cheese

\$12.00 per person \$100.00 Attendant Fee

Carving Station:

Top Round of Beef ~ \$7.50 per person Herb Roasted Turkey ~ \$6.50 per person Honey Glazed Ham ~ \$5.50 per person Each Station Includes Silver Dollar Rolls and Seasonal Vegetables \$100.00 Attendant Fee

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Plated Dinners

Served with Choice of First Course, Choice of Starch, Seasonal Vegetable, Rolls & Butter
Choose One of the Following:
Classic Caesar Salad with Home Made Dressing
Mixed Green Salad with Your Choice of Dressings
New England Clam Chowder
Creamy Tomato Bisque
Italian Wedding Soup
Butternut Squash Bisque

Upgrade Your Menu to Include a Soup and Salad for Additional \$3.00 per person

Choose One of the Following Starches:
Parmesan Risotto, Garlic Buttermilk Mashed Potatoes, Roasted Red Potatos, Wild Rice, Jasmine
Rice, Sweet Potatoes or Cous-Cous

Choose from the Following Entrees:
Chicken Marsala ~ \$29.00
Chicken Picatta ~ \$29.00
Chicken Roulades with Spinach and Asiago ~ \$31.00
Stuffed Flounder with Fresh Vegetables ~ \$33.00
Grilled Salmon with a Lemon Buerre Blanc ~ \$35.00
Filet Mignon with a Cabernet Glaze ~ \$37.00
12 Ounce New York Strip Steak ~ \$39.00
Duo Plate of Bistro Filet and Pan Seared Chicken ~ \$39.00
Duo Plate of Bistro Filet and Grilled Salmon ~ \$39.00
Vegetarian Wild Mushroom Ravioli ~ \$27.00
Vegetable Napoleon with Roasted Red Sauce ~ \$27.00
Vegetable and Cheese Stuffed Pepper ~ \$27.00

Buffet Dinners

Italian Dinner Buffet
Garlic Bread, Traditional Caesar Salad, Tomato and Mozzarella Salad with Balsamic
Vinaigrette, Seasonal Vegetable Medley and Your Choice of Two of the Following:
Grilled Chicken Alfredo
Lasagna with a Bolognese Sauce
Gourmet Three Cheese Macaroni
Wild Mushroom Ravioli
\$31.00

Classic Dinner Buffet
Choice of Mixed Green Salad or Traditional Caesar Salad
Dinner Rolls and Choice of Side Items
Your Choice of Two of the Following:
Chicken Picatta
Chicken Marsala
Grilled Pork Chops with a Cranberry Demi Glaze
Sliced London Broil with a Mushroom Cabernet Demi Glaze
Bistro Filet with Cabernet Demi Glaze
Grilled Sirloin with a Merlot Reduction
Tilapia with a Lemon Butter Sauce

Grilled Sirloin with a Merlot Reduction
Tilapia with a Lemon Butter Sauce
Grilled Salmon with Lemon Dill sauce
\$35.00

Upgrade Your Entrée Options:

Shrimp Scampi with Rice Pilaf ~ Additional \$3.00 per person
Jumbo Lump Pan Fried Crab Cakes ~ Additional \$5.00 per person
Grilled Strip Loin Medallions with a Cabernet Demi ~ Additional \$5.00 per person
Add a Carving Station:
Bistro Filet ~ \$7.50 per person

Bistro Filet ~ \$7.50 per person Herb Roasted Turkey ~ \$6.50 per person Honey Glazed Ham ~ \$5.50 per person

Mashed Potato Bar Assorted Toppings to Include Sour Cream, Whipped Butter, Bacon, Shredded Cheese, Chives, Garlic and Crisp Onion Strings \$5.50 per person

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Sweet Endings

Plated Desserts \$5.50

Crème Brulee Vanilla or Chocolate Sauce	Old Fashioned Brownie Sundae Served with Chocolate and Caramel		
		Warm Apple Raisin Strudel	Apple Blackberry Cobbler
		Served with Vanilla Anglaise	Served with Vanilla Bean Ice Cream
& Ginger Anglaise			
New York Style Cheese Cake			
Served with Fresh Berries	Chocolate Lava Cake		
	Served with Fresh Berries		
Butter Pecan Bread Pudding			

with Honey Cinnamon Anglaise

Served with Grand Marnier **Dessert Displays**

Chocolate Fountain | 10.00 Choice of Milk, White or Dark Chocolate Marshmallows, Strawberries, Pineapple, Pretzels & Rice Krispies Treats (minimum 50 guests)

S'mores Bar | 4.50 Marshmallows, Assorted Chocolates & Graham Crackers Piedmont to Provide Station Attendant

Strawberry Short Cake

Sundae Bar | 7.50 Chocolate and Vanilla Ice Cream served with Assorted Toppings, Sauces, Cherries & Whipped Cream

Dessert Station | 8.50 Chef's Assortment of Seasonal Desserts

Add Chocolate Covered Strawberries to Your Cake Service for \$2.00 per person



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From the Bar

Full Service Open Bar Package

2 Hours | 17.00 **3 Hours** | 26.00 **4 Hours** | 31.00 **5 Hours** | 36.00

Liquors: Svedka Vodka, Beef Eaters Gin, Jim Beam, Seagrams 7, Cutty Sark Scotch, Bacardi Rum & Sauza Blue Tequila Assorted Domestic & Imported Bottled Beers, House Red & White Wines, Unlimited Non Alcoholic Beverages

Premium Upgrades | 5.00 Your Choice of Ketel One or Stolichnaya Vodka Your Choice of Markers Mark, Jack Daniels or Crown Royal Your Choice of Malibu Rum or Captain Morgan's Spiced Rum Tanqueray Gin ~ Dewars Scotch ~ Bacardi Rum ~ Hornitos Reposado Tequila Bailey's Irish Cream

Ultra Premium Upgrades | 8.00 Your Choice of Grey Goose or Belvedere Vodka Your Choice of Johnnie Walker Black of Chivas Bacardi, Malibu and Captain Morgan's Spiced Rum Bombay Sapphire Gin ~ Knob Creek ~ Jamesons ~ Milagro Tequila Bailey's Irish Cream and Kahlua

Hosted Beer and Wine Bar Package

2 Hours | 15.00 **3 Hours** | 19.00 **4 Hours** | 24.00 **5 Hours** | 28.00

Assorted Domestic & Imported Bottled Beers, House Red & White Wines, & Unlimited Non Alcoholic Beverages

Consumption Bars and Non Alcoholic Beverage Packages Available Upon Request



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