



Grafton

PRIVATE EVENTS  Street

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KEY POLICIES & GENERAL INFORMATION

CONFIRMING YOUR EVENT

Your event is confirmed when you are in receipt of a confirmation email from Grafton Street.
We do not accept verbal or telephone booking for private events.

MENU SELECTIONS

All private events require a menu to be selected from this guide.
We are happy to work with you to address any dietary concerns or other special requests.

GUARANTEE

A final guest count guarantee is required by noon, three business days prior to your event.
Minimum charges will be based on this number.

PAYMENT/DEPOSIT

Full payment is due at the conclusion of your event. We do not accept personal checks.
(For events with over 50 guests, a deposit may be required)

ROOM RENTAL FEES

A \$200 room fee is applied for use of the room.

MISCELLANEOUS CHARGES

Management approval is required before bringing any outside food or beverages.
If a cake is brought in, a \$2 per person cake cutting fee will apply.

TABLE LINENS & DECORATIONS

All tables are set with white linen cloths & clear votive candles.
Guests are encouraged to bring floral arrangements & decorations.
Tables are rectangular and seat 6/8 guests.

TAX & SERVICE CHARGES

All food & beverage charges are subject to an 18% service charge and 6% Virginia sales tax.

CELEBRATION BRUNCH

“BRUNCH BUBBLES” TOAST

Classic Mimosa or Bellini – (Add \$5.95 pp)

TO START

Seasonal Fresh Fruits & Berries

Organic Baby Greens with Champagne Vinaigrette

Home-baked Zucchini Bread

ENTREES

Applewood Smoked Bacon

Lemon Blueberry Pancakes with Honey Butter & Maple Syrup

Bananas Foster French Toast

Roasted Chicken Breast with Basil Balsamic Cherry Tomatoes

Pan Seared Atlantic Salmon with Citrus Honey Glaze

COFFEES & SODAS

Freshly Brewed Coffee

Chilled Fountain Sodas & Iced Tea

\$27.95 per person - Minimum of 25 Guests

LUNCH BUFFET

TO START

Classic Caesar Salad with Shaved Parmesan
Organic Baby Greens with Champagne Vinaigrette
Home-baked Zucchini Bread

LUNCH ENTREES

Searched Steak Medallions with Whiskey Peppercorn Sauce
Roasted Chicken Breast with Basil Balsamic Cherry Tomatoes
Pan Seared Atlantic Salmon with Citrus Honey Glaze

SIDES

Cilantro Basmati Rice
Sautéed French Beans with Garlic & Shallots

SWEET TREATS

Godiva Chocolate Brownies with Caramel Sauce
Lemon Shortbread Bars

COFFEES & SODAS

Freshly Brewed Coffee
Chilled Fountain Sodas & Iced Tea

\$27.95 per person - Minimum of 25 Guests

DINNER OCCASIONS BUFFET

APPETIZER RECEPTION

Bourbon Chicken Bites with Texas Style Slaw
Spinach & Feta in Phyllo
Chorizo Meatballs with Crumbled Feta

SALADS & BREAD

Classic Caesar Salad with Shaved Parmesan
Organic Baby Greens with Champagne Vinaigrette
Home-baked Zucchini Bread

DINNER ENTREES

Chef's Carving Station - Seared Beef Tenderloin with Whiskey Peppercorn Sauce
Roasted Chicken Breast with Basil Balsamic Cherry Tomatoes
Pan Seared Atlantic Salmon with Citrus Honey Glaze

SIDE ITEMS

Loaded Twice Baked Potato with Cheddar, Bacon & Chives - Grilled Jumbo Asparagus

SWEET TREATS (SERVED TO TABLE)

Godiva Chocolate Brownies with Caramel Sauce
or
Limoncello Mascarpone Cake

COFFEES & SODAS

Freshly Brewed Coffee - Chilled Fountain Sodas & Iced Tea

\$44.95 per person - Minimum of 25 Guests

PLATED DINNER

APPETIZER RECEPTION

Bourbon Chicken Bites with Texas Style Slaw
Spinach & Feta in Phyllo
Chorizo Meatballs with Crumbled Feta

SALAD

Organic Baby Greens with Champagne Vinaigrette
Crumbled Goat Cheese, Cherry Tomato, Cranberries, Champagne vinaigrette

ENTREES

Bushmills Filet Mignon
Whiskey Peppercorn Sauce, Basil Mashed Potato, Asparagus

Jumbo Lump Crabcakes
Dijon Caper Sauce, Sweet Corn & Asparagus Succotash

DESSERT

Double Layered Chocolate Cake
Chocolate Ganache, Caramel Sauce

COFFEES & SODAS

Freshly Brewed Coffee, Chilled Fountain Sodas & Iced Tea

\$49.95 per person

RECEPTIONS & PARTIES

PRICING BASED ON 50 PIECES (MINIMUM ORDER) OF EACH

TEX MEX ROLLS

Spicy Beef & Cheddar with Fresh Cilantro & Fiery Jalapeno Dip 99

BUFFALO WINGS

Buttermilk Ranch & Celery Sticks 69

SPINACH & FETA IN PHYLLO 99

CHORIZO MEATBALLS

Spanish Tomato Sauce, Crumbled Feta, Black Olives 99

BAKED SAUSAGE BITES

Sriracha Ketchup Dip 99

ZESTY GUACAMOLE & CHIPS (GF)

Fresh Pica de Gallo 149

ROSEMARY SHRIMP SKEWERS 149

BOURBON CHICKEN SKEWERS

Texas Style 'Slaw 99

FAJITA STEAK QUESADILLAS

Chipotle Sour Cream & Pica de Gallo 129

MARGARITA FLATBREAD PLATTER

Roma Tomato, Fresh Mozzarella & Basil 129

CHEESY SPINACH DIP (GF)

Warm Tortilla Chips 129