



Platter & Buffet Menu

Platters serve 20-25 People

Vegetarian Spring Rolls

\$70.00

Beer Battered Shrimp

\$100.00

Buffalo Wings

\$100.00

Chicken Skewers

\$150.00

Brushetta Platter

Served with Crostinis with Mozzarella Cheese & Balsamic Reduction Drizzle.

\$65.00

Mediterranean Platter

House made Tzatziki, Hummus, & Babaganoush with Kalamata Olives, Pepperoncini, Cucumber, Feta Cheese, Tomato, Pita Bread & Naan

Flatbread.

\$125.00

Roasted Red Pepper Hummus

Served with Pita Bread & Naan Flatbread.

\$50.00

D5 Pretzel Bites

Freshly Baked Pretzel Bites, served with House Made Beer Cheese & Honey Mustard Sauce

\$65.00

Philly Cheese steak Egg Rolls

Egg Rolls filled with Rib Eye Steak, White American, Sharp Cheddar, Fried Onions, served with D5

Sauce

\$95.00

Italian Meatballs

Italian Meatballs served in a spicy red sauce

\$65.00

Charcuterie Platter

Assorted Cured Meats, Pepperoncini, Manchego Cheese, Gorgonzola Cheese, Mozzarella Cheese, Whole Grain Mustard, Cornichon, Assorted

Crackers & Flatbreads

\$125.00

Cheese & Fruit Platter (B)

Cheddar, Provolone, and Pepperjack Cheese, assorted Seasonal Fruits, Berries, with assorted Crackers & Flatbreads

\$85.00

Cheese & Fruit Platter (A)

Brie Cheese, Manchego Cheese, Gorgonzola Cheese, Goat Cheese, assorted seasonal fruits, Berries, assorted Crackers & Flatbreads

\$135.00

Jumbo Gulf Shrimp

5 lbs of Gulf Shrimp poached to perfection served with house made Cocktail Sauce & Lemons

\$155.00

Buffalo Chicken Dip

All the great flavors of Buffalo Chicken Wings in a creamy dip, topped with melted cheese, served with Tortilla Chips

\$80.00

Tomato & Mozzarella Caprese Skewers

Cherry Tomatoes, Mozzarella Pears, Grilled Bell Peppers, with a splash of Aged Balsamic Drizzle.

Served with a Basil Pesto Sauce.

\$125.00

Beer Cheese Sliders

Angus Beef Sliders with melted Beer Cheese, on a Pretzel Bun

\$95.00

Dessert Platter

House made Cookies & Brownies with Cheesecake Pops

\$85.00

Spring Mix Garden Salad

Mixed Greens with Tomatoes, Cucumbers, & Onions, served with 2 Dressings

\$35.00

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.



Buffet Choices

Buffets - Minimum 25 People

All Buffets Include a starch, vegetable, rolls & butter, salad with two dressings, & dessert

2 Entree Buffet - \$31 Per Person

3 Entree Buffet - \$47 Per Person

Buffet Entree Choices

Chipotle Glazed Salmon with Pineapple Salsa

Sauteed Breast of Chicken with Wild Mushroom Marsala Sauce

Braised Pork Shanks with Hot Cherry Pepper Balsamic Brown Sauce

Sauteed Breast of Chicken with Lemon Caper Sauce

Boneless Short Ribs with Shitake Mushroom & Asian Spice Glaze

Roasted Shrimp, Scallion & Bacon Macaroni & Cheese

Tortellini With Chicken, Wild Mushrooms, Peas, Tomatoes & a light Parmesan & House made Red Sauce

Side Options

Mashed Butterscotch Sweet Potatoes

Roasted Heirloom Potatoes

Wild Rice Blend

Roasted Garlic Red Skin Mashed Potatoes

Green Beans

Vegetable Blend

Carving Station - Serves 40 ppl

Roasted Beef Tenderloin served with Soft Yeast Rolls, Spicy Mustard, Horseradish & Au Jous Sauce.
\$330.00

Add Whole Turkey \$150.00 Add Brown Sugar Glazed Applewood Ham \$155.00



Lunch Buffet Choices

Sandwich & Wrap Buffet

An Assortment of Breads, Meats, and Cheese
Condiments, Lettuce, & Tomato
Wraps consist of Ham, Turkey, or Vegetarian
Chips

Pasta Salad
Garden Salad with two Dressings
Dessert

\$13.00 Per Person

Pasta Buffet

Two types of Pasta
Alfredo, Marinara, & Meat Sauce
Diced Chicken
Vegetarian Lasagna
Vegetable of the Day
Parmesan & Cheddar Cheese
Italian Bread
Caesar Salad
Tomato & Cucumber Salad
Dessert

\$15.00 Per Person

Traditional Buffet

Chicken Marsala
Tilapia with Lemon Caper Dill Sauce
Vegetarian Lasagna
Garlic Mashed Potatoes
Vegetable of the Day
Rolls & Butter
Garden Salad with Two Dressings
Dessert

\$27.00 Per Person



Brunch Items

Platters serve 20-25 people.

Honey Siracha Chicken & Waffle Sliders

2.75 Per Shooter

Shrimp & Grits Shooter

Tender shrimp and Andouille Sausage with red, green, and yellow bell peppers are served over cheese flavored grits in this traditional favorite.

\$2.95 Per Shooter

Fresh Fruit Parfaits

Fresh Fruit, Granola, and Yogurt served in a shooter

\$1.95

French Toast Sticks Platter

\$35 Per Platter

RVA Bloody Mary Shooter Pickles

Large Pickle cut in half, filled with Tito's Vodka, Old Bay Seasoning, Celery, with Texas Beach Bloody Mary Mix with a splash of Worcestershire Sauce.

3.95 Per Shooter

Brunch Buffet

Biscuits, Sausage Gravy, French Toast Sticks, Egg Stratta, Hash Browns, Bacon, Sausage, Vegetable, Starch, Two Lunch Entrees, Parfaits, Fresh Fruit, Cookies, Pastries, Doughnuts, Ham & Turkey Wraps, and Eggs made to order.

\$21 Per Person