

MOUNT VERNON

INN RESTAURANT 2020 Catering Packet

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MENU

To ensure proper and prompt service, a pre-set menu is required for all groups over 15 people. Menu selections are due 14 days prior to your scheduled event. Final guest count must be supplied 5 business days in advance. A 22% service charge and 6% tax is applied to all event services. Menu items and prices are subject to change.

ROOM CAPACITIES & RATES

Evening Restaurant Buyout (4pm – 11pm)	Rental Fee	Food & Beverage Minimums
Sunday & Monday	\$1,500	\$8,000
Tuesday – Friday	\$2,000	\$11,000
Saturday & Sunday (before a holiday)	\$3,000	\$13,500

^{*}The Entire Restaurant does not include the Tavern*

Room Rental fees do not apply to breakfast (7:00am-11:00am)

Individual Dining Rooms Evening Rentals	Capacity	Sun-Fri Rental	Sat Rental (Sun before holiday)	Food & Beverage Minimums
Betsy Ross Room	40 seated	\$300	\$350	Sun-Fri: \$1,200 Sat: \$1,500 (Sun before holiday)
Verandah Room	50-60 seated	\$450	\$550	Sun-Fri: \$2,500 Sat: \$3,500 (Sun before holiday)
George Washington Room	80-100 seated	\$800	\$1,500	Sun-Fri: \$5,000 Sat: \$9,000 (Sun before holiday)
Sunken Garden (Can only be rented in conjunction with Verandah room)	N/A	\$200	\$500	N/A

TIMES OF AVAILABILITY

Breakfast: $7 \text{ am} - 10 \text{ am} \mid 2 \text{ hour event limit}$ Lunch: $11 \text{am} - 4 \text{ pm} \mid 2 \text{ hour event limit}$

Dinner: 4 pm – 11 pm / *Event time limit is contingent on the room selection*

The Entire Restaurant: Four hour event time. \$500 for each additional hour, and prorated food and beverage

minimums. *The Entire Restaurant does not include the Tavern*

George Washington Room, Verandah and Sunken Garden: Three hour event time. \$250 for each additional

hour, and prorated food and beverage minimums.

Betsy Ross: Three hour event time. \$200 for each additional hour, and prorated food and beverage minimums.

ENTERTAINMENT

Only non-amplified, acoustic, classical music will be permitted in a single dining room (e.g. string quartet, trio, harp, etc.). Amplified music will be permitted ONLY when the entire restaurant has been rented or in the Sunken Garden.

BEVERAGE SERVICE

No alcohol will be permitted to be brought in from the outside. We recommend that you select your wines in advance to ensure availability. There will be a \$200 bartender's fee for each bartender working an event. We recommend one bartender for every 75 guests.

ADDITIONAL SERVICES

Audio Video Services:

Podium with Speaker and Wireless Microphone: \$150.00

Projection screen and projector: \$400

Bluetooth speaker: \$50

Wireless Microphone with Speaker: \$100

Additional requests can be accommodated through our AV department. Specific needs required two weeks prior to event.

Decorating Services:

There is a \$200 décor set up fee for all outside décor brought in by client, that you would like the Mount Vernon Inn to set up. This fee does not include basic table placement and setup.

For all off-site events including the Library, APC, Vaughn Lobby, Gristmill, East Lawn & Piazza, there could be additional equipment rental fees.

OUTSIDE SERVICES

Any services or products brought in from the outside must be pre-approved. The Mount Vernon Inn Restaurant has a recommended vendors list we will provide to aid in planning your special event. Any specialty items are to be ordered through the catering department and our partnered rental companies.

BREAKFAST BUFFET PACKAGES

The General's Breakfast \$25/person

Choice of Breakfast Casserole or Biscuits & Gravy, Two choices of Breakfast Meat, Breakfast Potatoes, Waffles, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Lady Washington Breakfast \$21/person

Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Biscuits & Gravy, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Mansion House Breakfast \$17/person

Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Yogurt & Granola, Fruit Salad, Assorted breakfast pastries, Orange Juice, Coffee and Tea

Greenhouse Breakfast \$13/person

Assorted breakfast pastries, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Yogurt & Granola, Individual Oatmeal cups, Cereal, Orange Juice, Coffee and Tea

The Wharf Breakfast \$10/person

Assorted breakfast pastries, Fruit Salad, Yogurt & Granola, Orange Juice, Coffee and Tea

Add-Ons:

Waffle Station \$7/person

Pick two toppings: Whipped Cream, Strawberry Fruit Topping, Blueberry Fruit Topping, Chocolate Chips **Omelet Station** \$10/person

Pick four toppings: Bacon, Ham, Onions, Tomatoes, Spinach, Cheddar Cheese, Mozzarella *The Omelet Station requires a \$150 Staffing Fee per hour and a minimum of 25 guests.*

Casserole Options:

Ham & Cheddar Bacon & Cheddar Tomato & Mozzarella Feta & Spinach

Breakfast Meat Options:

Bacon
Turkey Bacon
Sausage
Chicken Sausage
Ham

LUNCH ENTREES

This menu is available between the hours of 11am to 4pm

Select up to three entrees, then choose your salad/soup, and sides.

Options may be chosen from different tiers, but the highest price point will be applied per person.

\$38/person

Salmon Sambal*
Herb Crusted Beef Medallion with Hollandaise *
Seared Duck Breast with Apricot Glaze *

\$32/person

Chicken Francaise *
Spice Rubbed Pork Tenderloin with Pineapple Sage Sauce *
Seared Rockfish with Red Pepper Coulis *
Center Cut Sirloin Au Poivre *

\$26/person

Chicken Florentine *
Sundried Tomato Crusted Snapper *
Vegetable Scampi *

Salad/Soup (Select one)

Spinach salad with strawberries and honey pecan dressing*

Baby green salad with mixed greens topped with carrots, cucumbers, tomatoes and choice of dressing*

Mixed green salad with cherry tomatoes, Parmesan and balsamic vinaigrette *

Chophouse salad with bacon, tomatoes, and bleu cheese*

Classic Caesar salad*
Peanut Soup
Soup of the Day
Tomato Bisque

Sides (Select two)

Oven roasted red bliss potatoes | Rice pilaf | Garlic mashed potatoes

Mashed sweet potatoes | Roasted fingerling potatoes | Macaroni and cheese | Cheddar grits

Steamed Vegetable Medley | Fresh green beans | Green beans almandine

Steamed broccoli | Grilled asparagus | Crispy Brussels sprouts

* Can be added as a buffet option for an additional \$5 per person

For a buffet, we require a minimum of 25 guests

Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur

Snack and Break Stations

CREATE YOUR OWN TRAIL MIX

Make the perfect combination of salty and sweet treats with your choices of: Almonds, Cashews, Peanuts, M&Ms, Pretzels, and a variety of Dried Fruits \$6.00 Per Guest

POPCORN BAR

Enjoy our unique and delicious combinations of popcorn choices:

Classic Caramel, Cinnamon Swirl, Sweet & Salty, Cookies & Cream, Chocolate Peanut Butter, and Black Forest

4 Flavors: \$7.00 Per Guest

6 Flavors: \$10.00 Per Guest

HEALTHY CHOICE

Yogurt & Granola, Protein Bars, Fruit Salad, Hummus & Veggies

\$12.00 Per Guest

COFFEE AND DESSERTS

Soft Baked Assorted Cookies, Tea Loaves, Coffee, Decaf, Hot Tea

\$12.00 Per Guest

For an additional \$3.00 you may add Brownies, Blondies, or Cupcakes

CHIPS AND DIPS

Variety of Tortilla Chips (Gluten free chips available upon request), Pretzels, Salsa, and Queso \$10.00 Per Guest

Add Spinach & Artichoke dip or French Onion Dip for an additional \$2.00

SWEET STATION

Soft Baked Assorted Cookies, Assorted Cake Pops, Brownies, and Individual Pieces of Candy \$8.00 Per Guest

BEVERAGE STATION

Illy Coffee, Decaf, Hot Tea - \$6.00 Per Guest
Bottled Sodas and Water - \$3.50 Per Guest
COFFEE REFRESH (refresh advised every 3 hours) IS \$4.00 Per Guest

BOXED LUNCHES

Turkey, Ham, Tuna, Roast Beef, Chicken Salad, Veggie Wrap

Comes with:

Chips or Whole Fruit

Canned soda or Bottled water

\$16.00 Per Guest

Add cookie for \$2.00

Hors D'oeuvres:

Passed or Placed

- Shrimp Cocktail
- Coconut Shrimp
- Seared Scallop & Sweet Potato Puree
- Jerk Chicken with Apple Aioli
- Goat Cheese Mousse Endive
- Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Smoked Gouda Arancini with Red Pepper Coulis

\$3.00 per piece

Minimum of 50 pieces

- Beef Carpaccio Crostini
- Smoked Salmon & Potato Croquettes
- Fried Lobster Wraps
- Tuna Tartar
- Prosciutto Mozzarella
- Glazed Duck Confit & Quinoa Cup
- Mini Beef Wellingtons with Hollandaise

\$3.50 per piece

Minimum of 50 pieces

Placed

- Crab Dip
- Swedish Meatballs
- Vegetable Crudite

\$100 per platter. Each platter serves 50

- Baked Brie en Croute
- Brie wedges with assorted sauces

\$115 per platter. Each platter servers 50

- Sesame Seared Tuna Display
- Charcuterie Display
- Imported Cheese and Fruit Display

\$130 per platter. Each platter servers 50

DINNER ENTREES Á LA CARTE

Options may be chosen from different tiers, but the highest price point will be applied per person.

Select up to three entrees, then choose a salad, two sides and dessert.

* Meal counts must be provided for parties over 40 or a \$2 per person surcharge will occur

\$52/person

Chilean Seabass Buerre Blanc Sliced Rack of Lamb with Demi-glace * Oscared Petite Filet Mignon

\$48/person

Horseradish Crusted NY Strip *
Shellfish Duo (Scallops & Shrimp) with Bercy Sauce
Stuffed Quail with Pomegranate Lemon Butter

\$44/person

Salmon Sambal *
Herb Crusted Beef Medallion with Hollandaise *
Seared Duck Breast with Apricot Glaze *

\$38/person

Chicken Francaise *
Spice Rubbed Pork Tenderloin with Pineapple Sage Sauce *
Seared Rockfish with Red Pepper Coulis *
Center Cut Sirloin Au Poivre *

\$34/person

Chicken Florentine *
Sundried Tomato Crusted Snapper *
Vegetable Scampi *

* Can be added as a buffet option for an additional \$7 per person For a buffet, we require a minimum of 25 guests

Salad (Select one)

Spinach salad with strawberries and honey pecan dressing
Warm goat cheese and field green salad with champagne vinaigrette
Mixed green salad with cherry tomatoes, Parmesan and balsamic vinaigrette
Chophouse salad with bacon, tomatoes, and bleu cheese
Classic Caesar salad

Sides (Select two)

Oven roasted red bliss potatoes | Rice pilaf | Garlic mashed potatoes

Mashed sweet potatoes | Roasted fingerling potatoes | Macaroni and cheese | Cheddar grits

Steamed Vegetable Medley | Fresh green beans | Green beans almondine

Steamed broccoli | Grilled asparagus | Crispy Brussels sprouts

Dessert (Select one)

Red velvet cake | Pecan encrusted apple pie | Colonial bread pudding | Pineapple upside down cake
Flourless chocolate cake | Heath bar cheesecake | Crème brulee | Vanilla ice cream
Fresh berries in a chocolate cup with Chambord cream | Fresh fruit cobbler
White chocolate bread pudding with cherry sauce | Chocolate peanut butter mousse cake

Double caramel turtle cake

Add Ons

Tasting portion of Virginia Peanut soup \$3

Colonial hoecake \$10

Grilled shrimp \$7

Lump crab cake with lemon butter (market price)

Additional Sides \$5

BAR PACKAGES

FLAT RATE BAR

Beer and Wine Package \$15/per person for first two hours \$6/per person for every additional hour

One craft beer, one domestic beer, two house white wines, two house red wines

House Brand Bar \$24/per person for first two hours \$9/per person for every additional hour Bar includes:

Stoli Vodka, Beefeater Gin, Appleton Rum,
Jim Beam Bourbon, J&B Scotch, Seagram's 7 Blended Whiskey, Jose Cuervo Tequila, 4 house wines (2 red, 2 white), domestic beer, sodas, and juice.

Call Brand Bar \$26/per person for first two hours \$10/per person for every additional hour Bar includes:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Crown Royal, Maker's Mark Bourbon, Jose Cuervo Tequila, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas, and juice.

Premium Bar \$30/per person for first two hours \$12/per person for every additional hour Bar includes:

Ketel One Vodka, Pusser's British Navy Rum, Bombay Sapphire, Woodford Reserve Bourbon, Crown Royal, Patron Tequila, Johnnie Walker Black, 4 house wines, 2 upgraded wines during dinner service, house beer, two craft beer selections, sodas, and juice.

GEORGE WASHINGTON'S

MOUNT * VERNON

Wine Lists

House Wine Options:

White (Choose Two):

Santa Luz Chardonnay Santa Luz Sauvignon Blanc Urban Riesling Ca'di Ponti Pinot Grigio

Red (Choose Two):

Avia Cabernet Sauvignon Woodbridge Pinot Noir Santa Julia Malbec Gnarly Head Zinfandel

Local Wine Upgrades (\$10 Per Person- Choose Four):

GW Cuvee Rose, Madison VA GW Cuvee Chardonnay, Madison VA GW Cuvee Merlot, Madison VA Whitehall Chardonnay, Madison VA Whitehall Petit Verdot, Madison VA

Premium Wine Upgrades (\$15 Per Person- Choose Four):

White (Choose Two):

Sonoma Cutrer "Russian River" Chardonnay
Pazo Aborino
Masi Pinot Grigio
Horse Heaven Sauvignon Blanc

Red (Choose Two):

Ca' Momi Merlot
Pareto's Estate Eight-Twenty Pinot Noir
3 Fingers Jack Cabernet Sauvignon
Finca el Origen Malbec

Wines are subject to changed based on availability

COCKTAIL PACKAGES

Minimum 2 hours

Bronze Package

Select 3 hors d'oeuvres and 1 platter Includes 2 hour Beer and Wine package \$27 Per Person

Silver Package

Select 5 hors d'oeuvres and 1 platter Includes 2 hour House Brand Bar \$38 Per Person

Gold Package

Select 6 hors d'oeuvres and 2 platters Includes 2 hour Call Brand Bar \$45 Per Person

Platinum Package

Select 8 hors d'oeuvres and 2 platters or Select 6 hors d'oeuvres and 3 platters Includes 2 hours Premium Bar \$56 Per Person

*Hors D'oeuvres quantities are estimated at 3 pieces per person per hour Minimum of 25 guests required

GEORGE WASHINGTON'S

MOUNT * VERNON

Event Snack Stations

(set-up for one full hour)

Chips & Dip Station - \$6.00 Per Guest

Chips, Salsa, Queso and Guacamole

Taco Station - \$15.00 Per Guest

Minimum of 20 guests required

Includes: Shredded Lettuce, Tomatoes, Shredded Cheese, Onions, Salsa, Sour Cream, Pulled Chicken and Ground Beef

Add Steak or Pork for an additional \$5 per person

Add Guacamole or Queso for an additional \$2 per person

Soft Pretzel Station - \$10.00 Per Guest

with Assorted Dips

Donut Station - \$6.00 Per Guest

Mini Cheeseburger Sliders & French Fry station - \$15 Per Guest

Minimum of 25 guests required

Assorted Dessert Station - \$10 Per Guest

Select Two:

- Assorted cake pops
- Mini petit fours
- Assorted soft cookies and brownies
- Rice Krispy treats
- Mini cannoli's

Ice Cream Bar - **\$6 per guest** (requires \$150 staffing fee)

Choose two flavors:

Chocolate, Vanilla, Strawberry, or Seasonal

Assorted toppings provided: Rainbow Sprinkles, Oreo Crumbs, Heath Bar Pieces, Cherries, Whipped Cream Chocolate and Caramel Syrup

Pasta Station - \$10 Per Guest

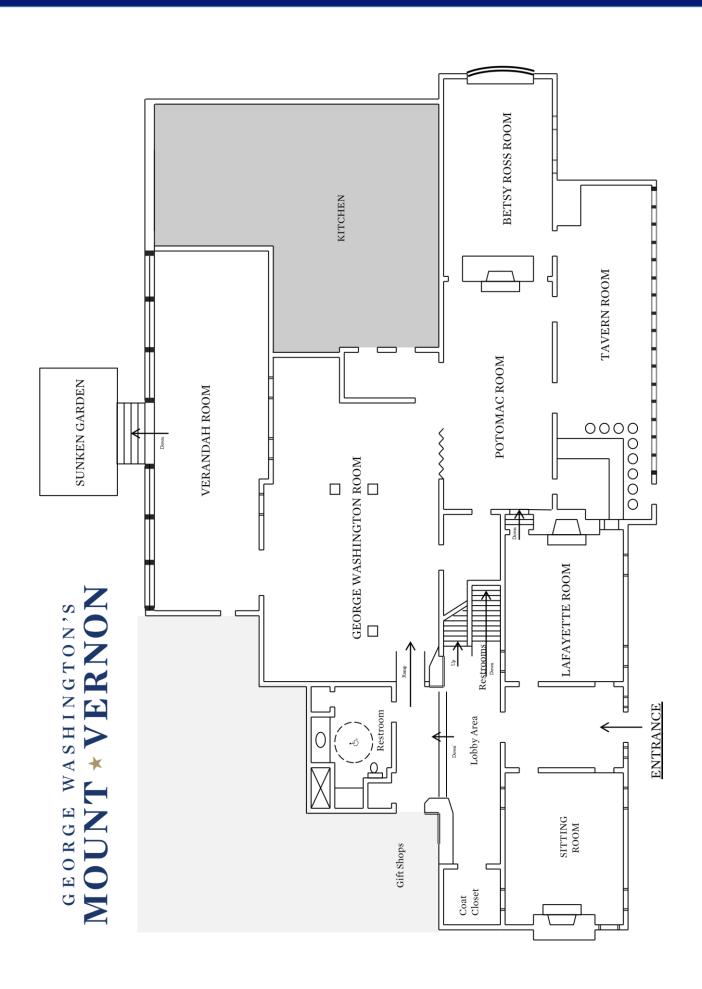
Choose two pastas: Spaghetti, Penne, Linguine, Rotini

Choose two sauces: Alfredo, Pesto, Marinara, Vodka Sauce

Comes with grilled vegetables and parmesan cheese

Candy Station- \$6 Per Guest

Assortment of different candies for your guests



NOTES

Mount Vernon Inn Restaurant 3200 Mount Vernon Memorial Hwy Mount Vernon VA, 22121