

# breakfast + brunch

## CONTINENTAL BREAKFAST | 11

Cinnamon rolls, pastries, bagels with cream cheese and seasonal sliced fruit. Served with freshly brewed coffee.

## HOT BREAKFAST BUFFET | 13

Scrambled eggs, sausage, bacon, breakfast potatoes, biscuits and gravy. Served with freshly brewed coffee.

## YOGURT BAR | 9

Yogurt bar with dried and fresh fruit, granola and assorted toppings. Served with freshly brewed coffee.

## BREAKFAST CROISSANTS | 4

Choice of Country sausage, shaved ham, or crispy bacon on a flaky buttermilk croissant with fresh egg and cheese. Served with freshly brewed coffee.

## DIAMOND BRUNCH | 17

(25 Person Minimum)

Scrambled eggs, sausage, bacon, cheesy potatoes, fresh fruit, assorted pastries, honey glazed ham, green bean almondine and a mixed greens salad. Served with freshly brewed coffee.

## PLATINUM BRUNCH | 18

(25 Person Minimum)

Made to order omelets and Belgian waffles, sausage, bacon, scrambled eggs, assorted pastries, orange strawberry spinach salad, rosemary pork loin, garlic roasted red potatoes and vegetable medley. Served with freshly brewed coffee.

## breakfast + brunch add ons

### MADE TO ORDER OMELETS | 4 per person

(Served with buffet | 25 person minimum)

### WAFFLE BAR | 4 per person

(Served with buffet | 25 person minimum)

### MIMOSAS | 15 per carafe

### BLOODY MARY BAR | 17 per carafe

## breaks

### ASSORTED LARGE PASTRIES | 22 per dozen

### CINNAMON ROLLS | 22 per dozen

### FRESHLY BAKED MUFFINS | 22 per dozen

### CAKE DOUGHNUTS | 18 per dozen

### ASSORTED BAGELS | 22 per dozen

### FRESH FRUIT TRAY | 4 per person

### WHOLE FRUIT | 2 per person

### GRANOLA BARS | 2 per person

### YOGURT | 3 per person

### MIXED NUTS | 2.50 per person

### GARDETTOS | 2 per person

### MINI CANDY BARS | 2 per person

### DESSERT BARS | 22 per dozen

### SIGNATURE GOURMET COOKIES | 2.50 per cookie

## beverages

### FRESH GROUND COFFEE | 28 per gallon

### ASSORTED HERBAL TEAS | 10 per pot

### ORANGE JUICE | 12 per carafe

### LEMONADE | 9 per carafe 55 per dispenser

### FRESHLY BREWED ICED TEA | 9 per carafe 45 per dispenser

### ASSORTED JUICE | 3 per bottle

### BOTTLED WATER | 2.50 per bottle

### SOFT DRINKS | 2.50 per can

### RED BULL | 4 per can

### CONTINUOUS BEVERAGE SERVICE

10 per person | Based on 3 hours of service

#### includes

Fresh Ground Coffee  
Assorted Herbal Teas  
Freshly Brewed Iced Tea  
Bottled Water  
Soft Drinks

# *lunch*

## *plated salads*

Served with garlic bread.

### **PLANTATION SALAD | 11**

Iceberg lettuce tossed in a creamy garlic dressing with red onion, grape tomatoes, melba chips and parmesan.

### **THAI CRUNCH SALAD | 11**

Mixed greens in a sweet chili soy dressing, topped with broccoli, carrots, cabbage, water chestnuts, rice noodles and peanuts.

### **CHICKEN CAESAR SALAD | 12**

Romaine lettuce, mushrooms, tomato, black olive, Parmesan cheese and croutons topped with grilled chicken breast.

### **APPLE CHICKEN CHOP SALAD | 13**

Chopped mixed greens tossed with balsamic vinaigrette, candied pecans, bacon, sun-dried cranberries and Granny Smith apples. Crowned with bleu cheese crumbles and grilled chicken.

## *plated sandwiches*

Served with chips.

### **GRILLED CLUB | 12**

Sliced ham and smoked turkey topped with bacon, lettuce, tomatoes, cheddar & provolone cheese on grilled sourdough parmesan bread.

### **PRETZEL TURKEY SANDWICH | 12**

Smoked turkey, Applewood smoked bacon and provolone cheese with lettuce and tomato on a toasted pretzel bun. Served with a side of Boetje's Mustard Mayo.

### **CLASSIC CHEESEBURGER | 12**

Our signature Black Angus burger on a brioche bun with American cheese. Served with lettuce, tomato, onion and pickles.

### **SMOKED TURKEY BLT WRAP | 12**

Tomato basil tortilla rolled with smoked turkey, American cheese, tomato, shredded lettuce and bacon.

### **HALF SANDWICH HALF SOUP | 10**

Half Grilled Club served with a cup of soup.

## *plated entrees*

Served with a mixed greens salad with balsamic vinaigrette.

### **ROASTED PORK LOIN | 14**

Slow roasted pork loin and seasoned with fresh herbs. Served with a vegetable medley and whipped potatoes.

### **CHICKEN PARMESAN | 14**

Hand-breaded chicken breast, seasoned in our house blend and topped with provolone cheese and Marinara sauce with a side of Fettucini Alfredo.

### **SEASONED BAKED COD | 14**

Atlantic cod lightly seasoned and baked to perfection. Served with a vegetable medley and wild rice.

### **CHICKEN MARSALA | 14**

Tender chicken breast lightly sautéed, topped with marsala mushroom wine sauce.

### **PASTA PRIMAVERA | 13**

Seasonal vegetables sautéed in white wine and angel hair pasta.

## *lunch enhancements*

**CUP OF SOUP | 3 per person**

**FRESH FRUIT | 4 per person**

**PASTA SALAD | 3 per person**

**POTATO SALAD | 3 per person**

**COLE SLAW | 3 per person**

**MIXED GREENS | 3 per person**

**THEMED LUNCH BUFFET**

**BACKYARD BARBEQUE | 15**

*choose two*

Pulled Pork • Herb Baked Chicken  
Fried Chicken • Barbeque Ribs  
Served with our famous cole slaw  
and mac n' cheese.

**FROM THE GRILLE | 14**

Black Angus burgers and grilled  
chicken sandwiches, assorted cheeses,  
cole slaw, seasoned French fries and  
condiments.

*Add mac n' cheese for \$2.00 per person*

**PIZZERIA | 14**

*choose two*

Cheese • Sausage • Pepperoni  
BBQ Chicken • Meatlover's  
Served with garlic breadsticks and  
Caesar salad.

**TASTE OF ITALY | 14**

*choose two*

Chicken Spinach Penne • Meat Lasagna  
Meatlover's Marinara Penne Bake • Penne Primavera  
Served with garlic breadsticks and Caesar salad.

**FIESTA | 13**

Seasoned beef served with flour tortillas, Spanish rice,  
refried beans, chips and salsa and toppings.

*Add Chicken Fajitas for \$2.00 per person*

**DELI | 11**

Sliced turkey, ham, roast beef, assorted cheeses, assorted  
breads, potato chips, tomato dill soup or soup du jour, cole  
slaw, potato salad & condiments.

**SOUP & SALAD BAR | 10**

Choice of Tomato Dill or Soup du Jour and garden salad with  
all the fixings.

**HOT LUNCH BUFFET**

**ENTREES**

*one 14 | two 16*

Roasted Round of Beef Au Jus  
Honey Glazed Ham  
Fried or Herb Baked Chicken  
Chicken Piccata  
Roasted Pork Loin  
Baked White Cod  
Chicken Spinach Penne

**SALADS**

*choose one*

Italian Pasta Salad  
Potato Salad  
Broccoli Bacon Salad  
Mixed Greens  
Famous Cole Slaw  
Caesar Salad

**VEGETABLES**

*choose one*

Vegetable Medley  
Green Beans Almondine  
Honey Glazed Carrots  
Buttered Corn

**ACCOMPANIMENTS**

*choose one*

Creamy Mashed Potatoes with Gravy  
Wild Rice  
Garlic Roasted Red Potatoes  
Cheesy Cheddar Potatoes

# dinner

## DIAMOND BUFFET | 28

Served with freshly baked dinner rolls. Minimum of 25 people.

### HORS D'OEUVRES *choose two*

Chicken Satay • Meat & Cheese Tray • Hummus Board  
Sausage Stuffed Mushrooms • Thai Chili Meatballs

### SALADS *choose two*

Mixed Greens • Italian Pasta Salad • Caesar • Plantation • Broccoli Bacon Salad

### VEGETABLES *choose two*

Buttered Corn • Honey Glazed Carrots • Vegetable Medley

### ACCOMPANIMENTS *choose two*

Wild Rice • Garlic Roasted Red Potatoes • Creamy Mashed Potatoes & Gravy

### ENTREES *choose two*

Chef Carved Roast Beef  
Rosemary Roasted Pork Loin  
Charred Tomato & Herb Chicken  
Creamy Gnocchi with Grilled Chicken & Spinach  
Italian Sausage Penne Bake

### DESSERTS *choose one*

Chocolate Amaretto Mousse • New York Cheesecake

## PLATINUM BUFFET | 36

Served with freshly baked dinner rolls. Minimum of 25 people.

### HORS D'OEUVRES *choose three*

Spinach & Artichoke Dip • Meat & Cheese Tray • Crab Cakes  
Bruschetta • Antipasto Skewers

### SALADS *choose two*

Mixed Greens • Orange Strawberry Spinach • Caesar • Plantation • Caprese

### VEGETABLES *choose two*

Roasted Zucchini & Yellow Squash • Green Beans with Garlic Butter & Parmesan  
Roasted Asparagus • Buttered Corn • Vegetable Medley

### ACCOMPANIMENTS *choose two*

Wild Rice • Dauphinoise Potatoes  
Garlic Roasted Red Potatoes • Sweet Potato Au Gratin

### ENTREES *choose two*

Chicken Florentine  
Carved Rosemary Rubbed Strip Loin au Poivre  
Carved Prime Rib  
Sautéed Shrimp

### DESSERTS *choose two*

Layered Strawberry Cake • Turtle Cheesecake • Crème Brûlée

**THEMED DINNER BUFFET**

Minimum of 25 people.

**BACKYARD BARBEQUE | 21**

*choose three*

Pulled Pork • Herb Baked Chicken  
Fried Chicken • Barbeque Ribs  
Served with our famous cole slaw, buttered corn,  
mac n' cheese and freshly baked dinner rolls.

**FROM THE GRILLE | 17**

Black Angus burgers and grilled chicken sandwiches,  
assorted cheeses, cole slaw, mac n' cheese, Seasoned  
French fries and condiments.

**PIZZERIA | 17**

*choose three*

Cheese • Sausage • Pepperoni • Hawaiian • Taco  
BBQ Chicken • Vegetarian • Meat Lovers • Mediterranean  
Served with garlic breadsticks and Caesar salad.

**TASTE OF ITALY | 19**

*choose three*

Chicken Spinach Penne Pasta • Meat Lasagna  
Vegetable Lasagna • Baked Chicken Parmesan  
Penne Primavera • Fettuccini Alfredo  
Pollo Toscana Penne • Tomato Basil Alfredo Tortellini  
Served with garlic breadsticks and Caesar salad.

**FIESTA | 16**

Seasoned beef and chicken fajitas served with soft  
flour tortillas, Spanish rice, refried beans, chips and  
salsa and toppings.

**HOT DINNER BUFFET**

**ENTREES**

*two 21 | three 24*

Roasted Round of Beef Au Jus  
Honey Glazed Ham  
Fried or Herb Baked Chicken  
Chicken Piccata  
Chicken Marsala  
Roasted Pork Loin  
Famous Fish Fry  
Roasted Turkey w/ Dressing

**SALADS**

*choose two*

Mixed Greens Salad  
Caesar Salad  
Cucumber & Onion Salad  
Italian Pasta Salad  
Broccoli Bacon Salad  
Famous Cole Slaw  
Orange Strawberry Spinach

**VEGETABLES**

*choose two*

Vegetable Medley  
Green Beans Almondine  
Honey Glazed Carrots  
Buttered Corn

**ACCOMPANIMENTS**

*choose one*

Creamy Mashed Potatoes with Gravy  
Wild Rice  
Garlic Roasted Red Potatoes  
Cheesy Cheddar Potatoes  
Idaho Baked Potato

# dinner

## PLATED DINNERS

All plated dinners served with mixed greens salad topped with balsamic vinaigrette, garlic roasted red potatoes, vegetable medley and freshly baked dinner rolls.

### poultry

#### AIRLINE CHICKEN | 21

Tender chicken breast grilled and topped with a robust sauce of charred tomatoes, onion, garlic, basil and olive oil.

#### CHICKEN CORDON BLEU | 19

Tender chicken breast stuffed with slivered ham and Provolone cheese, baked and topped with Alfredo sauce.

#### CHICKEN MARSALA | 18

Tender chicken breast lightly sautéed, topped with Marsala mushroom wine sauce.

### pork

#### STUFFED PORK LOIN | 22

Boneless stuffed pork loin topped with savory sage dressing.

#### PORK MEDALLION | 19

Wrapped in bacon and served with a Boetje's cream sauce.

### vegetarian

#### QUINOA STUFFED PORTABELLA | 17

Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf, toasted breadcrumbs and charred tomato broth.

#### PASTA PRIMAVERA | 16

Melody of fresh vegetables in a white wine herb sauce served over linguini pasta and garnished with Asiago cheese.

### beef

#### RIBEYE | 27

Seasoned and grilled to perfection.

#### TOP SIRLOIN | 24

Seasoned and grilled to perfection.

#### FILET MIGNON | 34

Our most tender cut wrapped in bacon.

### seafood

#### GROUPER | 24

Mild flaky white fish baked and finished with a herb butter.

#### BOURBON GLAZED SALMON | 22

Grilled King salmon brushed with a bourbon glaze.

### duet

#### SIRLOIN WITH 3 SHRIMP SKEWERS | 31

Grilled sirloin steak and three shrimp skewers.

#### SIRLOIN WITH MINI CHICKEN CORDON BLEU | 27

Grilled sirloin steak and sautéed chicken breast stuffed with slivered ham and Provolone cheese.

# desserts

FLAVORED ICE CREAM OR SHERBET | 3 per person

CARAMEL FUDGE CAKE | 5 per person

LAYERED STRAWBERRY CAKE | 4 per person

NEW YORK CHEESECAKE | 6 per person

LEMON MASCARPONE CAKE | 6 per person

STRAWBERRY DESSERT SKEWERS | 3 per person

MINI CHEESECAKE BITES | 50 per fifty pieces

SIGNATURE GOURMET COOKIES | 2.50 per person

MOUSSE | 3.50 per person

ASSORTED MINI DESSERT PLATTER | 8 per person

All menus subject to 21% service charge and applicable sales tax.

Frontier   
hospitality group

 Best Western **PLUS.**  
SteepleGate Inn

# hors d'oeuvres

THREE • 10 | FOUR • 13 | FIVE • 15

Butler passed serving available upon request. Based on two hours of service.

## HOT

Thai Chili Meatballs  
Bacon Wrapped Chicken Bites  
Egg Rolls  
Chicken Tenders  
Chicken Wings  
Chicken Satay  
Sausage Stuffed Mushrooms  
Famous Fish Bites  
Crab Cakes  
Pretzel Bites *with queso*

## GOURMET DIPS

Spinach & Artichoke Dip *with chips*  
Buffalo Chicken Dip *with chips*  
Hummus Board *with pita*  
Salsa & Queso *with chips*  
Ranch Dip *with chips*  
French Onion Dip *with chips*

## CHILLED

Mixed Nuts  
Meat & Cheese Board  
Antipasto Skewers  
Assorted Fresh Fruit  
Assorted Fresh Vegetables  
Bruschetta  
Finger Sandwiches  
Mini Cheesecake Bites

## A LA CARTE

Based on orders of approximately 50 pieces.

SMOKED SALMON *with accompaniments* | **190**

SHRIMP COCKTAIL | **190\***

SHRIMP SKEWERS | **180\***

SHAVED PRIME RIB SANDWICHES | **300\***

CARVED ROAST BEEF SLIDERS | **250\***

BAKED BRIE | **135**

CARAMELIZED BACON | **135**

\*Subject to market price

# bar services

## BY THE GLASS

CALL BRANDS | 6+

PREMIUM BRANDS | 8+

DOMESTIC BEER | 4+

IMPORTED BEER | 5+

WINE | 6+

COGNACS & CORDIALS | 6+

## HOSTED BARS

### CALL

Domestic Beers • Wine by the Glass  
Titos • UV Blue • Tanqueray • Bacardi  
Captain Morgan • Malibu • Seagram's 7  
Jim Beam • Dewars • Jose Cuervo Gold  
Bailey's • Amaretto Disaronno

### CALL PACKAGE

1 HOUR | **10** per person

2-4 HOURS | **8** per person

### PREMIUM

Domestic & Craft Beers • Wine by the Glass  
Grey Goose • Bacardi • Captain Morgan  
Bombay Sapphire • Jack Daniel's • Crown Royal  
Maker's Mark • Johnny Walker Red Label • Jameson  
Patron • Kahlua • Bailey's • Amaretto Disaronno

### PREMIUM PACKAGE

1 HOUR | **12** per person

2-4 HOURS | **10** per person

### DOMESTIC KEG | 270 PER KEG

Bud Light • Coors Light • Miller Lite

### SPECIALTY KEG

Available upon request. Prices vary.

## UNLIMITED SODA

*Up to 100* **200**

*101 to 200* **250**

*201 and up* **300**

## WINE SELECTION

### CELEBRATORY

House Champagne | **20** per bottle  
Moscato D' Asti | **30** per bottle  
La Marca Prosecco | **30** per bottle  
Blanc de Blancs Champagne | **35** per bottle

### DIAMOND

Dark Horse Collection  
**25** per bottle  
Cabernet Sauvignon • Red Blend  
Chardonnay • Pinot Grigio

### PLATINUM

Chloe Collection  
**30** per bottle  
Red #249 • Pinot Noir  
Chardonnay • Pinot Grigio



# Technology

**WIRELESS INTERNET | COMPLIMENTARY**

**LCD PROJECTOR | 125**

**SCREEN | 40**

**PROJECTOR PACKAGE | 150** *Includes LCD projector, screen, cables and AV Cart*

**46" LCD MONITOR AND TABLE STAND | 150**

**65" LCD MONITOR AND FLOOR STAND | 300**

**WIRELESS HANDHELD MICROPHONE | 80**

**WIRELESS LAVALIER MICROPHONE | 95**

**12 CHANNEL MIXING BOARD | 60** *Required for more than one microphone*

**PORTABLE PA SYSTEM | 115** *Includes handheld microphone*

**POLYCOM CONFERENCE PHONE | 80** *Does not include long distance calls*

**FLIP CHART | 20** *Includes stand, one pad of paper and markers*

**ON-SITE TECHNICIAN | INQUIRE FOR PRICING**

# Seating + capacities

ROOM	ROUNDS	BANQUET	CLASSROOM	THEATER	SIZE IN FT	AREA SQ FT
Williamsburg	256	350	180	400	101X37	3,757
Williamsburg A	40	30	20	40	28X36	715
Williamsburg B	104	90	60	150	33X42	1,386
Williamsburg C	64	96	40	130	32X37	1,184
Symposium	-	-	-	94	28X35	980
Hampton I	-	70	32	60	40X24	960
Hampton II	-	30	20	36	16X40	640
Executive Meeting Room	40	30	25	40	28X25	735