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## 2018 Catering Menu

### MORNING OFFERINGS

**BUFFETS** | all breakfast buffets are served with fresh orange, apple, and cranberry juices, regular & decaf coffee & hot tea station | 15 person minimum

**CONTINENTAL** | display of farm fresh seasonal fruit and berries, freshly baked muffins, croissants, butter, artisan jams, bagels & cream cheese | \$20

**AMERICAN BREAKFAST** | local-cage free scrambled eggs, neuske's bacon, stachowski's artisan breakfast sausage, cottage potatoes, display of farm fresh seasonal fruit and berries, freshly baked muffins, croissants, butter, artisan jams, bagels & cream cheese | \$30

**BOXED BREAKFAST** | each box is served with a granola bar, granny smith apple, bottled fruit juice, coffee-to-go station & bottled water | 5 item minimum for each selection

**SALMON LOX BREAKFAST BAGEL** | salmon lox, lemon-caper cream cheese, red onion, tomato, arugula, everything bagel | \$30

**BACON EGG & CHEESE BREAKFAST BAGEL** | fried egg, ny bagel, neuske's bacon, cheddar cheese | \$30

**AM BREAKS** | a perfect start or mid morning break to get your event started and keep it going, breaks priced per hour of service | 15 person minimum

**THE CAFE** | freshly baked croissants, assorted seasonally inspired scones, hot and iced coffee stations with cocoa, whipped cream, cinnamon, flavored creamers, hot tea station | \$18

**RECHARGE** | fresh seasonal fruit skewers, build your own greek yogurt / granola parfait station, vitamin water & energy drinks, decaf & regular coffee station, hot tea station | \$20

**HIT THE TRAIL** | build your own trail mix station, gourmet yogurt selection, whole fruit display, kind gluten free granola bars, fresh squeezed orange & apple juices, decaf & regular coffee & hot tea station | \$22

Tax and Gratuity are not included in the above pricing

## AFTERNOON OFFERINGS

**BUFFETS** | all lunch buffets are served with water and unsweetened iced tea stations | 15 person minimum

**WRAP IT UP** | herb roasted chicken caesar salad wraps, clubhouse wraps, whole wheat grilled marinated vegetable wraps, roasted red potato wedges with tomato ketchup & buttermilk ranch, farm fresh vegetable crudité, sliced seasonal fresh fruit & berry display | \$42

**BUILD YOUR OWN GOURMET DELI SANDWICHES** | display of roasted turkey breast, virginia ham, artisan salami, 72 hour beef short rib, talbot reserve cheddar cheese, havarti cheese, pickled cherry peppers, deli pickle spears, shaved red onions, bibb lettuce, sundried tomato aioli, mayo, dijon & white grain mustards, torpedo rolls, country bread, ciabatta rolls, pasta salad, vegetable slaw, kettle chips, assorted freshly baked cookies | \$45

**THE FIESTA** | grilled chicken breast with green mole sauce, carne asada with grilled onions & peppers, cheese & veggie enchiladas, shredded iceberg lettuce, pico de gallo, sour cream, guacamole, fresh corn tortilla chips, drunken black beans, "spanish" rice, tresleches cake | \$46

**HEY MAMBO!** | parmesan chicken scaloppini with roasted cherry tomatoes, ricotta cheese ravioli with spinach and crimini mushrooms, grilled spicy italian sausage with onions & peppers, antipasto pasta salad, caesar salad, potato focaccia bread, tirimisu | \$46

**THE COOKOUT** | cedar plank roasted salmon with lemon-herb butter, on the bone beer-bq chicken, slow cooked baby back ribs, corn bread & honey butter, redskin potato salad, flame grilled corn on the cobb, coleslaw, caramel apple crisp | \$48

**BOXED LUNCHES** | the perfect solution to a day of sight seeing or lunch on the run. each box lunch is served with a freshly baked chocolate chip cookie, bag of potato chips, pasta salad, granny smith apple, assorted soft drinks & bottled water | 5 item minimum for each selection

**TURKEY CIABATTA** | roasted turkey breast, pesto mayo, roasted cherry tomatoes, arugula, red onion, havarti cheese, arugula glaze | \$30

**THE HERO** | italian roasted beef, aged provolone cheese, chili flake-broccoli rabe pesto, pickled cherry peppers, hero roll | \$30

**GRILLED MARINATED VEGETABLE** | portobello mushroom, roasted red peppers, avocado, red onion, lettuce, tomato, havarti cheese, multigrain bread | \$30

**SALMON LOX BREAKFAST BAGEL** | salmon lox, lemon-caper cream cheese, red onion, tomato, arugula, everything bagel | \$30

**BACON EGG & CHEESE BREAKFAST BAGEL** | fried egg, ny bagel, neuske's bacon, cheddar cheese | \$30

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**PM BREAKS** | refresh and recharge, lighten the mood, or just grab an afternoon bite with our hand crafted pm break selections, breaks priced per hour of service | 15 person minimum

**THE SWEETTOOTH** | assorted freshly baked cookies, brownies, and lemon bars, ice cold milk, decaf & regular coffee station & hot tea station | \$18

**CHIPS & DIPS** | fresh corn chips, chef's guacamole, pico, jalapeno-cervezaqueso dip, assorted soft drinks and bottled water | \$20

**CANDY CORNER** | jars of jelly beans, whoppers, m&ms, gummi bears, sour patch kids, and hershey's kisses with scoops, candy bags, assorted soft drinks and bottled water | \$20

**I SCREAM, YOU SCREAM** | vanilla bean ice cream, chocolate ice cream, virginia peanuts, whipped cream, hot fudge sauce, sprinkles, cherries, shredded coconut, dark chocolate chips, fresh strawberries, blueberries, waffle cones | \$22

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## EVENING OFFERINGS

### Hors D'oeuvres

Hot Selections | \$125 per 25 pieces

**Wild Mushroom Bites** | wild mushrooms in crispy phyllo with goat cheese and saba glaze |

**Blue Crab Poppers** | maryland blue crab in a crispy potato crust with bay mayo

**Croque Madame** | petite grilled cheese sandwiches with gruyere, virginia country ham, and fried quail egg

**Fried Chicken Bites** | southern fried chicken breast with honey mustard sauce

**Pork Belly Steam Bun "Taco's"** | crispy hoisin glazed pork belly with scallions, cucumber and sriracha on soft steam buns

Cold Selections | \$115 per 25 pieces

**Deviled Eggs** | traditionally prepared and garnished with trout roe

**Oysters on the Half Shell** | chilled oysters with black pepper mignonette, cocktail, and lemon

**Crostini** | toasted baguette topped with cream goat cheese, sultana-pinenut relish, and red wine-balsamic glaze

**Smoked Salmon Canapé** | hot smoked salmon "candy" on a cheddar biscuit with whipped crème fraiche, and red onion pickles

**Bruschetta 72** | toasted baguette topped with shaved 72 hour short rib, cambozola cheese, red pepper confit, and arugula pesto

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**BUFFETS** | All dinner buffets come with warm bread & butter | 15 person minimum

**Build Your Own Buffet Dinner**

Select 2 of each \$55 Select 3 of each \$65

**Cold Sides**

**Garden Salad** | with torn garlic croutons, buttermilk ranch & red wine oregano dressings

**Apple Cider Coleslaw** | with red & green cabbage, wholegrain mustard-cider dressing, and granny smith apples

**Red Skin Potato Salad** | with hard boiled eggs, celery, green onions, and mustard

**Crudit ** | seasonal veggies with ranch and hummus dips

**Caesar Salad** | crisp romaine lettuce with torn garlic croutons, lemon, pecorino cheese, and fresh lemon

**Pasta Salad** | cavatappi, salami, kalamata olives, artichoke hearts, feta cheese, red onion, and italian vinaigrette

**Fresh Fruit** | featuring a selection of the seasons freshest fruit

**Garden Salad** | seasonal greens & vegetables, torn garlic croutons, buttermilk ranch & red wine oregano dressings

**Hot Sides**

**Roasted Potato Planks** | garlic & herb roasted yukon gold potatoes

**Grilled Broccolini** | char grilled broccolini with garlic and chili flakes

**Steamed Seasonal Vegetables** | with garlic-herb butter

**Macaroni and Cheese** | creamy five cheese macaroni with parmesan breadcrumbs

**Butter Whipped Potatoes** | creamy potatoes whipped with fresh cream butter & white pepper

**Rice Pilaf** | fluffy rice pilaf with fried onions, chickpeas, golden raisins, and fresh herbs

**Haricot Verts** | fancy french green beans topped with fried shallots and peppered bacon

**Cornbread** | fluffy cornbread with whipped honey butter

**Entrees**

**BBQ Chicken** | cooked on the bone with aunt madeline'sbbq glaze

**Herb Roasted Chicken Breast** | with morel mushroom sauce and fresh pea-mushroom ragout

**Braised Pork Shoulder** | melt in your mouth pork roast with wholegrain mustard jus

**Beef Top Blade** | thyme-cracked pepper rub with petite mushroom demi glace

**Salmon Fillet** | grilled salmon fillet with lemon thyme butter and fried capers

**Ricotta Ravioli** | parmesan butter glazed ravioli with creamy spinach

**Baby Back Ribs** | dry rubbed and slow cooked to perfection

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### **Desserts with Coffee & Hot Tea Station**

**Strawberry Shortcake** | sweet & juicy strawberries with vanilla pound cake and whipped cream

**Apple Crumble** | granny smith apples topped with cinnamon-oatmeal crumble

**Old Fashioned Chocolate Cake** | rich and delicious!

**Cheesecake** | classic cheesecake with seasonal garnish

**Coconut Cake** | soft white cake with whipped cream icing and coconut flakes

**Plated Dinners** | All plated dinners come with warm bread & butter service, regular & decaf coffee | 3 course plated dinner \$60

### **Salads | select one of the following**

**Red, White, and Blue** | artisan greens with red onion, blueberries, feta cheese, and lemon vinaigrette

**Classic Caesar** | crisp romaine lettuce, torn garlic croutons, pecorino cheese, fresh lemon, and caesar dressing

**Green Salad** | bibb lettuce, avocado, tomato, torn croutons, and green goddess dressing

**Fig & Balsamic** | artisan greens with black mission figs, candied walnuts, blue cheese, red onion, and balsamic vinaigrette

### **Entrees | select up to two of the following**

**Beef Short Rib** | tender 72 hour braised short ribs with horseradish potato puree, haricot verts, and red wine sauce

**Atlantic Salmon Fillet** | grilled salmon fillet with sweet corn puree, fava bean succotash, fresh basil, pickled onion

**Chicken Breast** | herb roasted crispy skin chicken with parmesan white beans, broccoli rabe, red pepper sauce, balsamic glaze, crispy pancetta

**Petite Beef Tenderloin** | peppercorn & thyme seared steak with blue cheese potato gratin, steamed seasonal baby vegetables, bordelaise sauce

**Chef's Seasonally Inspired Vegetarian or Vegan Selection** | fresh, seasonal, and customizable, ask us about the seasons offerings

### **Desserts | select one of the following**

**Strawberry Shortcake** | sweet & juicy strawberries with vanilla pound cake, and whipped cream

**Apple Crumble** | granny smith apples topped with cinnamon-oatmeal crumble

**Old Fashioned Chocolate Cake** | rich and delicious!

**Cheesecake** | classic cheesecake with seasonal garnish

**Coconut Cake** | soft white cake with whipped cream icing and coconut flakes

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## A La Carte

- Bagels** | cream cheese, butter and preserves | \$44 per dozen
- Assorted Fresh Baked Breads** | muffins, danishes and croissants | \$44 per dozen
- Croissants** | chocolate or cheese filled | \$44 per dozen
- Whole Fresh Fruit** | oranges, apples or bananas | \$5 per piece
- Sliced Fresh Fruit Platter** | seasonal sliced fruits and berries | melons, raspberries, blueberries and strawberries | \$12 per guest
- Individual Greek Yogurts** | \$5 each **Assorted**
- Granola and Power Bars** | \$5 each **Assorted**
- Fresh Baked Cookies** | \$44 per dozen
- Chocolate Fudge Brownies** | \$44 per dozen
- Assorted Granola and Power Bars** | \$5 each
- Lemon Bars** | \$44 per dozen
- Individual Bags of Pretzels, Potato Chips and Popcorn** | \$5 each

## FEATURED

### A La Carte Beverages

- Freshly Brewed Coffee** | \$73 per gallon
- Freshly Brewed Decaffeinated Coffee** | \$73 per gallon
- Assorted Hot Teas** | \$73 per gallon
- Freshly Brewed Iced Tea** | sweetened or unsweetened with lemon wedges | \$45 per gallon
- Lemonade** | garnished with fresh lemon slices | \$45 per gallon
- Fruit Punch** | garnished with fresh fruit slices | \$45 per gallon
- Assorted Bottled Juices** | orange, grapefruit, apple and cranberry | \$4.5 each
- Assorted Sodas** | coke, diet coke and sprite | \$4.5 each
- Bottled Water** | chilled sparkling or chilled | \$4.5 each
- Assorted Flavors of Vitamin Water** | \$7 each
- Assorted Flavors of Honest Teas** | \$7.5 each
- Red Bull** | regular and sugar free | \$7 each

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