

Reception Package One

*International and Domestic Cheese Display
Accompanied by Assorted Crackers and French Bread*

Vegetable Crudité with Fresh Herb Dip

*Mirrored Display of Seasonal Fresh Fruit with Warm Chocolate
Sauce Served from a Fountain*

*A Choice of Three Hors D'oeuvres
Selections Listed Below

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee,
Assorted Hot Teas and Iced Tea*

\$25.95++ per Person (Replenished for 2 Hours)

Reception Package Two

*International and Domestic Cheese Display
Accompanied by Assorted Crackers and French Bread*

Vegetable Crudité with Fresh Herb Dip

*Mirrored Display of Seasonal Fresh Fruit with Warm Chocolate
Sauce Served from a Fountain*

*A Choice of Three Hors D'oeuvres
Selections Listed Below

*Carved Top Round of Beef, Baked Virginia Ham,
Or Breast of Turkey, Served with
Appropriate Condiments and Assorted Rolls*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee,
Assorted Hot Teas and Iced Tea*

*\$29.95++ per Person (Replenished for 2 Hours)
\$75.00 Carver Fee*

**Reception Package Hors D'oeuvre Selections*

Ham Biscuits with Appropriate Condiments

Assorted Tea Sandwiches

Miniature Franks in Pastry

Spring Rolls with Duck Sauce, Hot Mustard and Wasabi

Quiche Lorraine

Meatballs: Swedish, Teriyaki, Barbecued or Sweet and Sour

Fried Chicken Drumettes

Fried Chicken Tenders with Honey Mustard Sauce

Bacon Wrapped Scallops

*Spanakopita: A Blend of Spinach and Cheese,
Wrapped in Phyllo Pastry*

Miniature Vegetarian Quesadillas

Deviled Eggs

Miniature Chicken Cordon Bleu with Sauce Supreme

Curried Chicken Salad on Fresh Pineapple

*Mushroom Caps Stuffed with a Choice of Italian Sausage,
Allouette Cheese, or Spinach and Feta Cheese*

Premium Hors D'oeuvres Options

These items may be added at an additional \$4.00 per person, per item.

*Fried Fantail Shrimp, Served with Both Cocktail
and Remoulade Sauces, with Lemon Wedges*

Beef Nagami Teriyaki

Smoked Salmon Canapes

Brie with Craisins in Phyllo

Miniature Lamb Shish Kabobs with Garlic Sauce

*Skewered Pineapple and Chicken
with Curried Mango Chutney Sauce*

Bacon Wrapped Scallops

Bay Shrimp on Cucumber Rounds

Mushroom Caps Stuffed with Crabmeat

Mini Crab Cakes

Hibachi Beef Skewer

*Iced Jumbo Shrimp, Served with Cocktail Sauce
and Lemon Wedges (Market Price)*

*(++) 5% Virginia sales tax and a 20% service gratuity will be added to all menu items. Prices are subject to change.
Afternoon reception times are available until 5:00pm. Evening receptions are available from 7:00pm until 12:00am.*

Sit Down Dining Package

\$30.95++ per Person

Pre-Dinner Hors D'oeuvres

Vegetable Crudité with Fresh Herb Dip and a Mirrored Display of Domestic Cheeses
Garnished with Fresh Fruit and Served with Crackers and French Bread

A Choice of One of the Following Salads:

Fresh Garden Greens with a Choice of Two Dressings, Traditional Greek Salad,
Caesar Salad or Baby Bleu Salad (Baby Bleu Salad - add \$1.00 additional per person)

A Choice of One of the Following Entrees:

Parmesan Crusted Breast of Chicken, Served with Capers
and Artichoke Hearts with Herb Butter Sauce

Filet of Fresh Salmon with Soy Valencia Marmalade
Sauce and Pecans

Tuscany Breast of Chicken, Stuffed with Fresh Sage,
Prosciutto and Provolone Cheese, Served with Sauce Marsala

Mixed Grill Combination:

Roasted Prime Rib of Beef with a Sage Demi Glace

Sliced Flat Iron Steak with Wild Mushroom Demi Glace and
Chesapeake Crab Cake, Served with Remoulade Sauce

All entrees are served with the Chef's selection of freshly prepared vegetables, warm rolls with butter,
freshly brewed regular coffee, decaffeinated coffee, hot tea and iced tea.

Buffet Dining Package

(Buffet Service requires a minimum of 50 persons)

Pre-Dinner Hors D'oeuvres

Vegetable Crudité with Fresh Herb Dip and a Mirrored Display of Domestic Cheeses
Garnished with Fresh Fruit and Served with Crackers and French Bread

A Choice of One of the Following Served Salads:

Fresh Garden Greens with a Choice of Two Dressings, Traditional Greek Salad,
Caesar Salad or Baby Bleu Salad (Baby Bleu Salad - add \$1.00 additional per person)

Choice of Two Entrees: \$31.95++ per Person

Choice of Three Entrees: \$34.95++ per Person

Entrée Choices:

Penne Pasta with Roasted Vegetables and Marinara Sauce

Cheese Ravioli Served with Pesto Alfredo Sauce

Eggplant Parmigiana

Grilled Breast of Chicken, Served with Boursin Cheese Sauce

Tuscany Chicken Breast, Stuffed with Fresh Sage, Prosciutto
and Provolone Cheese, Served with Sauce Marsala

Roasted Split Cornish Game Hen, A la Orange

Sliced Roasted Sirloin of Beef, Served with Forestiere Sauce

Sliced Roasted Pork Loin with Caramelized Apples and Onions,
Accompanied by an Apple Butter Sauce

Filet of Salmon, Served with Champagne Dill Sauce

Grilled Mahi Mahi, Served with Mango and Black Bean Salsa

Vegetarian or Traditional Lasagna with Meat Sauce

*Breast of Roasted Turkey (hand-carved entrée)

*Prime Rib of Beef (hand-carved entrée)

*Virginia Baked Ham (hand-carved entrée)

*\$75.00 Fee per Carver

Vegetables and Complements (Select two please)

Normandy Vegetable Medley

Green Beans with Pearl Onions and Mushrooms

Tarragon Glazed Carrots

Fresh Broccoli with Lemon Butter Sauce

Wild Rice Blend

New Orleans Style Red Beans and Rice

Roasted Potatoes with Parsley and Butter

Whipped Potatoes with Roasted Garlic and Chives

Au Gratin Potatoes

The Buffet Dining Package includes warm rolls with butter, freshly brewed regular coffee, decaffeinated coffee, hot tea and iced tea.