

## CONTINENTAL BREAKFAST

### THE EUROPEAN

Orange, grapefruit, and cranberry juice | Croissants, muffins, breakfast breads, butter, marmalade, and strawberry preserves, sliced fresh fruit & berries | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

### THE AMERICANA

Orange, grapefruit, and cranberry juice | Assorted yogurts, breakfast breads, assorted Danishes, muffins, bagels, & cream cheese, honey butter, marmalade, strawberry preserves, sliced fresh fruit & berries | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

### THE NEW YORK BAGEL ASSORTMENT

Orange, grapefruit, and cranberry juice | Assortment of plain, cinnamon raisin, and wheat bagels served with cream cheese, butter, marmalade, and strawberry preserves, sliced fruit & berries | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

### CONTINENTAL BREAK ENHANCEMENTS \$4

### EGG, SAUSAGE, & CHEESE BISCUITS \$5

### CHEF ATTENDED OMELET STATION \$7

(a \$75 chef fee will apply)

## BREAKFAST BUFFET

Buffets require a minimum of 25 guests. All buffets are available for two hours

### GREAT SOUTHERN

Assorted juices & milk | Sliced fresh fruit & berries, scrambled eggs, bacon, sausage links, home fried potatoes, croissants, breakfast breads, muffins, butter, marmalade, and strawberry preserves | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

### SPA BREAKFAST

Assorted juices & milk | Sliced fresh fruit & berries, low-fat yogurt, assorted dry cereals, hot oatmeal with brown sugar & raisins, Egg Beaters® scrambled eggs, granola bars, butter, marmalade, and strawberry preserves | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

### GRAND BREAKFAST

Assorted juices & milk | Sliced fresh fruit & berries, Virginia ham steak, scrambled eggs, French toast, home-fried potatoes, muffins, breakfast breads, croissants, butter, marmalade, and strawberry preserves | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

### FOUNDERS EXPRESS

Assorted juices & milk | Ham, egg, and cheese croissants, sliced fresh fruit & berries, muffins, breakfast breads, butter, marmalade, and strawberry preserves | Freshly brewed regular & decaffeinated coffee, and an assortment of teas

## **PLATED BREAKFAST**

All plated breakfasts include fresh breakfast pastries & preserves | Orange juice, freshly brewed regular & decaffeinated coffee, and an assortment of teas

### **GREAT SOUTHERN SCRAMBLE**

Scrambled eggs or southwestern eggs with cheddar cheese, bell peppers, tomatoes, cilantro, and onions served with breakfast potatoes, and your choice of link sausage or apple wood smoked bacon

### **TRADITIONAL CINNAMON FRENCH TOAST**

Served with maple syrup, powdered sugar, seasonal berries and your choice of apple wood smoked bacon or sausage links

### **PECAN PANCAKES**

Served with maple syrup & apple wood smoked bacon or sausage links

### **SPA BREAKFAST**

Egg Beaters® omelet with farmer's cheese & fresh vegetables, served with fruit salad & a fresh fruit smoothie

### **BREAKFAST SANDWICH**

Large croissant with scrambled eggs, Smithfield ham & melted cheddar cheese, served with breakfast potatoes & fresh fruit

### **EGGS BENEDICT**

Poached eggs served on an English muffin with Canadian bacon, dill hollandaise, fresh fruit and breakfast potatoes

### **VEGETABLE QUICHE**

Served with fresh fruit

## **MORNING REFRESHMENTS**

### **COFFEE OR TEA \$36/gallon**

Freshly brewed regular, decaffeinated coffee & an assortment of teas

### **ASSORTED BEVERAGES \$34/gallon**

Hot chocolate, apple cider, lemonade, iced tea and fruit punch

### **ASSORTED JUICE \$3 each**

Your choice of orange, grapefruit, tomato and cranberry juices

### **SMOOTHIES \$7/person**

Pitchers of fruit smoothies to include banana, strawberry and mixed berry

### **SOFT DRINKS BY THE CAN OR BOTTLED WATER \$3 each**

## **MORNING SNACKS**

### **ASSORTED DONUTS \$22/dozen**

### **ASSORTED BREAKFAST BREADS \$21/loaf**

### **ASSORTED SCONES \$24/dozen**

Served with honey & assorted preserves

### **ASSORTED BISCOTTI \$21/dozen**

### **GRANOLA AND PowerBar® PERFORMANCE BARS \$2 each**

## **AFTERNOON REFRESHMENTS/SNACKS & BEVERAGES**

### **ASSORTED BEVERAGES**

Iced teas to include regular, raspberry and lemon

### **HOMEMADE LEMONADE**

### **FLAVORED LEMONADE**

Homemade watermelon, blueberry or pineapple lemonade

### **CHILLED STARBUCKS® MOCHA FRAPPUCCINO™**

Prices and menus subject to change. All prices are subject to 20.5% service charge and 10.5% sales tax.

## **AFTERNOONSNACKS**

### **RICE KRISPIE® TREATS**

#### **COOKIES**

Founders Inn and Spa gourmet cookie selection includes chocolate chip, peanut butter, and oatmeal raisin

#### **BROWNIES**

Founders Inn and Spa gourmet brownies include fudge, blondies, and walnut fudge

#### **HOMEMADE YUKON GOLD POTATO CHIPS**

#### **POPCORN**

#### **PRETZELS**

Warm soft pretzels with assorted mustards

## **SPECIALTYMEETINGBREAKPACKAGES**

### **APPLE BREAK \$10**

Hot or cold apple cider | Assortment of Whole Apples red delicious, granny smith and Fiji | Dried Apple Chips with caramel dip | Apple Strudel

### **TAKE ME OUT TO THE BALLGAME \$8**

Warm Soft Pretzels with mustard | Popcorn | Cracker Jacks® | Red Licorice Ropes | Beer Nuts

### **CHOCOLATE LOVERS \$11**

Miniature candy bars | Chocolate Chip Cookies | Ice cream bars | Chocolate Covered Pretzels & Raisins

### **HEALTH NUT \$10**

Fruit Smoothies | Granola | Strawberries | Bananas | PowerBar® Performance Bars

### **SWEET AND SALTY \$9**

Potato Chips | Pretzels | French Onion Dip | Assorted Miniature Candy Bars | Cookies | Brownies

## **LUNCHFIRST&SECONDCOURSES**

Lunch entrees include choice of soup or specialty salad, chef's selection of vegetable & starch, warm rolls with butter, dessert & freshly brewed coffee and assorted teas

### **SOUPS**

SEASONAL VEGETABLE SOUP | SOUP DU JOUR

### **SALADS**

#### **FOUNDERS SALAD**

Field greens, spiced pecans, teardrop tomatoes, sun-dried cranberries, crumbled goat cheese, and balsamic vinaigrette

#### **SPINACH SALAD**

Baby spinach with red grapes, sliced onions, pine nuts, and warm bacon vinaigrette

#### **CLASSIC CAESAR**

Chilled romaine hearts, seasoned croutons, anchovies, and aged Parmigiano-Reggiano

#### **SOUTHWESTERN CAESAR**

Chilled romaine hearts, chili croutons, Manchego cheese, and chipolte Caesar dressing

#### **GREEK SALAD**

Romaine hearts, feta cheese, Kalamata olives, tomatoes, sliced red onions and Greek dressing

#### **BOSTON BIBB SALAD**

Hydro Bibb lettuce, Stilton cheese, beets, dried cherries and pomegranate vinaigrette

## **POULTRY LUNCH ENTREES**

### **STUFFED CHICKEN BREAST**

Roasted breast of chicken filled with wild mushrooms, melted leeks, thyme, balsamic demi-reduction

### **CHICKEN OSCAR**

Chicken breast topped with Chesapeake lump crab, asparagus and shallot tarragon beurre blanc

### **CHICKEN PICCATA**

Sautéed chicken breast with artichokes, mushrooms, capers and lemon beurre blanc

### **HERB-ROASTED CHICKEN**

Oven-roasted chicken breast with red wine gastrique

### **MARINATED MEDITERRANEAN CHICKEN BREAST**

Chicken breast marinated in fresh herbs and lime on a bed of dried fruits and couscous

## **SEAFOOD LUNCH ENTREES**

### **PAN-ROASTED WILD STRIPED BASS**

Fricassee of artichokes, bacon and tomatoes

### **GRILLED ATLANTIC SALMON**

Braised baby bok choy & spicy soy reduction

### **PISTACHIO CRUSTED COD**

Baked and served with tomato Provencal & balsamic drizzle

### **CHESAPEAKE CRAB CAKES**

Skillet seared with Pommery-mustard cream sauce

### **BLACKENED ATLANTIC SALMON**

Honey butter and braised greens

## **CLASSIC-CUT LUNCH ENTREES**

### **PETITE FILET MIGNON**

Six-ounce grilled filet of beef with port wine demi-glace and wild mushrooms

### **SLICED PEPPERCORN CRUSTED BEEF TENDERLOIN**

Slow-roasted with cabernet-thyme jus

### **VEAL PICCATA**

Sautéed lemon-caper butter sauce over angel hair pasta

### **ROASTED PORK TENDERLOIN**

Braised red cabbage, caraway apple mustard sauce

## **VEGETARIAN LUNCH ENTREES**

### **PENNE PASTA**

Sun-dried tomatoes, artichoke hearts, fresh basil, Crimini mushrooms, pine nuts, garlic and olive oil

### **WILD MUSHROOM RAVIOLI**

Smoked tomato coulis and julienne vegetables

### **HERB RISOTTO**

Exotic mushrooms, asparagus tips and red pepper coulis

### **SEASONAL VEGETABLE NAPOLEON**

Marinated vegetables, wilted spinach, balsamic syrup and truffle oil

### **PASTA MARINARA WITH FRESH VEGETABLES**

### **VEGETARIAN STIR-FRY**

Bok choy, snow peas, shiitake mushrooms, julienne carrots, sautéed with garlic & ginger hoisin sauce, **over** sticky rice

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## LUNCHALACARTE

### CHICKEN OR TUNA SALAD

Choice of chicken or tuna salad served over baby field-greens lightly tossed in sherry vinaigrette, and served with sliced seasonal fruit

### TRADITIONAL COBB SALAD

Diced chicken, lettuce, tomato, hard boiled eggs, avocado, Maytag bleu cheese, olives and onions served with two dressing choices

### TUNA NICOISE SALAD

Tuna filet, baby spinach, eggs, boiled new potatoes, tomatoes and sliced red onions with balsamic vinaigrette

## BOXEDLUNCHES

### THE JEFFERSON BOXED LUNCH

Roast beef with brie, caramelized onions, lettuce & tomato on sourdough bread, topped with bistro sauce

### THE MADISON BOXED LUNCH

Smoked turkey breast with Swiss, lettuce and tomato on whole-grain bread with stone ground mustard

### THE FRANKLIN BOXED LUNCH

Italian sub with ham, mortadella, salami, provolone, lettuce & tomato with pickled red onions and Italian vinaigrette

### THE WASHINGTON BOXED LUNCH

Your choice of: honey ham, smoked turkey, roast beef or salami; cheddar, Swiss, American, or provolone, lettuce & tomato on white, wheat, or rye bread

## HOTLUNCHBUFFETS

Buffets require a minimum of 25 guests and are made available for two hours.

### ASIAN BUFFET

Wonton soup | Mini Spring Rolls | California Rolls with pickle ginger and wasabi | Chilled Soba Noodle & Vegetables with sweet Thai chili sauce | Vegetable & Chicken Stir-Fry | Fried Rice | Ginger Orange Crème Brûlée | Fortune Cookies

### THE AMERICAN

Boston Clam Chowder | Marinated Tomato & Cucumber Salad | Hearts of Boston Bibb with selection of dressings | Piedmont Style Cole Slaw | Braised Yankee Pot Roast with mashed potatoes | Low-Country Crab Cakes & Tomato Fondue | Green Beans with bacon & onions | Wild Rice Pilaf | Apple Pie | Pecan Tarts | Sliced Fruit | Fresh Berries

### THE ITALIAN

Creamy Tomato Basil Soup | Classic Caesar Salad | Antipasto Display | Wild Mushroom Ravioli with charred tomato coulis | Tri-Colored Tortellini with chicken and pesto cream | Chicken Saltimbocca with pearl onions | Assorted Italian Breads with herbed butter | Tiramisu | Cannolis

### MEXICAN BUFFET

Chicken Tortilla Soup | Guacamole, Pico de Gallo & Tortilla Chips | Corn & Jicáma Salad | Make Your Own Fajitas with marinated flank steak, chicken, sautéed onions, peppers and flour tortillas | Bourbon Bread Pudding | Sopaipillas with cinnamon & sugar

### THE THURBER

Soup of the Day | Field Greens with selection of dressings | Marinated Asparagus with oven-dried tomatoes & broken feta | Wild Rice & Dried Fruit Salad | Chicken Roulade with Chesapeake crab & melted leeks | Roasted Strip Loin of Beef with wild mushrooms & candied shallots, fresh seasonal vegetables and dauphine potatoes | Assorted Tortes & Pies

### DELI DISPLAY

Soup du Jour | Theatre Salad | Potato Salad | Pasta Salad | Sliced Fresh Fruit | Selection of Meats & Cheeses | Assorted Breads & Condiments | Chef's Choice of Desserts

# HORS D'OEUVRES

## COLD HORS D'OEUVRES

(Priced per piece – 50 piece minimum)

- BABY BRIE WITH TOASTED HAZELNUTS & RASPBERRIES \$3.5
- COCKTAIL CRAB CLAWS \$4
- CURRY CHICKEN SALAD ON BELGIAN ENDIVE \$3.5
- GRILLED CHICKEN TAQUITO 3.5
- LOBSTER SALAD ON FINGERLING POTATO CANAPÉ \$4
- SCALLOP CEVICHE SALAD ON SILVER SPOONS \$4
- SHRIMP CANAPÉS \$4
- SHRIMP PAPAYA SHOOTERS \$4.25
- SMOKED SALMON CANAPÉS \$3.25
- SPICED SHRIMP COCKTAIL \$5
- STRAWBERRIES STUFFED WITH MASCARPONE \$2.75
- TUNA TARTAR ON SILVER SPOONS \$4

## HOT HORS D'OEUVRES

(Priced per piece – 50 piece minimum)

- ASPARAGUS & ASIAGO CHEESE WRAPPED IN PHYLLO \$3
- ASSORTED MINI QUICHE \$3
- CARAMELIZED VIDALIA ONION & FETA TARTLETS \$3
- CHESAPEAKE CRAB CAKES WITH REMOULADE SAUCE \$4
- CHICKEN SATAY WITH THAI PEANUT SAUCE \$2.75
- COCONUT SHRIMP WITH ORANGE MARMALADE \$4
- CRAB, MOZZARELLA, VIRGINIA HAM & SPINACH FLATBREAD \$4.5
- CRAB STUFFED MUSHROOMS \$4
- ITALIAN MEATS, MOZZARELLA & KALAMATA OLIVES FLATBREAD \$3.75
- MINI BEEF WELLINGTON \$4
- MINI REUBEN WITH BISTRO SAUCE \$2.75
- PARMESAN ARTICHOKE HEARTS \$3.25
- PEAR & BRIE BEGGAR'S PURSE \$3.5
- SAUSAGE STUFFED MUSHROOMS \$3
- SCALLOPS WRAPPED IN APPLEWOOD BACON \$3.25
- SMOKED CHICKEN QUESADILLAS WITH PINEAPPLE SALSA \$2.5
- SPANIKOPITA \$3
- THREE CHEESE QUESADILLAS WITH PICO DE GALLO \$2.75
- VEGETABLE POT STICKERS \$3
- WOODLAND MUSHROOM TARTLETS \$3

## **BUILD YOUR OWN RAWBAR**

(Priced per piece – 50 piece minimum)

CHILLED GULF SHRIMP ON ICE \$5

BLUE POINT OYSTERS ON THE HALF-SHELL \$4.5

COCKTAIL CRAB CLAWS \$4

MARINATED CLAMS AND MUSSELS \$3

The above items are served with cocktail sauce, mustard and fresh lemons.

ORIENTAL SUSHI BAR \$5

California rolls, ahi tuna, yellow tail snapper, sashimi, salmon, barbecued eel, wasabi, soy and pickled ginger

## **RECEPTION DISPLAY SPECIALTIES**

Display receptions are priced per person, require a minimum of 25 guests and are made available for one hour.

VEGETABLE CRUDITÉS & DIPS \$6

SPINACH & ARTICHOKE DIP WITH ARTISAN BREADS \$6

ADD CRAB \$9

ANTIPASTO SALAD \$7

Grilled vegetables | Smoked meats | Assorted Olives | Mozzarella & Cherry Tomato Skewers | Shaved Parmesan | Country breads

SMOKED SALMON DISPLAY \$7

Atlantic Salmon | Hardboiled Eggs | Capers | Tomatoes | Red Onions | Crème Fraiche | Crackers | Baguettes

SLICED SEASONAL FRUITS WITH ASSORTED FRESH BERRIES \$6

IMPORTED & DOMESTIC CHEESE DISPLAY WITH ENGLISH CRACKERS & BAGUETTES \$6

## **DINNER APPETIZERS & SOUPS**

### **CHILLED CUMBERLAND ISLAND SHRIMP \$13**

Cocktail sauce and fresh lemon

### **LOBSTER RAVIOLI \$11**

Fresh asparagus cream

### **PAN-SEARED SEA SCALLOPS \$12**

Served over braised spinach with walnut vinaigrette

### **SAUTÉED NORTHERN NECK CRAB CAKE \$12**

Succotash and Meyers lemon beurre blanc

### **HERB RISOTTO \$8**

Mascarpone cream sauce and julienne vegetables

### **SPECIALTY SOUPS \$7**

Wild Mushroom Bisque | Lobster Bisque | She Crab | Tomato Basil | Boston Clam

Chowder | Corn Chowder | Potato & Leek | Roasted Garlic Bisque

## **DINNER SPECIALTY SALADS**

### **THEATRE SALAD**

Field greens with spiced pecan, teardrop tomatoes, sun-dried cranberries, crumbled goat cheese, and balsamic vinaigrette

### **SPINACH SALAD**

Baby spinach with red grapes, sliced onions, pine nuts, and warm bacon vinaigrette

### **CLASSIC CAESAR**

Chilled romaine hearts, tossed with seasoned croutons, anchovies, and aged parmigiano-reggiano

### **SOUTHWESTERN CAESAR**

Chilled romaine hearts, chili croutons, Manchego cheese, and chipotle Caesar dressing

### **GREEK SALAD**

Chilled romaine hearts, broken feta cheese, Kalamata olives, tomatoes, sliced red onion, and Greek dressing

### **BOSTON BIBB SALAD**

Hydro bibb lettuce, Stilton cheese, beets, dried cherries, and pomegranate vinaigrette

### **GREAT SOUTHERN**

Mixed greens, tomatoes, croutons, cucumbers and carrots, and raspberry vinaigrette

## **DINNER FIRST & SECOND COURSES**

Dinner entrees include choice of soup or specialty salad, warm rolls with butter, and chef's selection of vegetable & starch, your choice of freshly brewed regular or decaffeinated coffee, an assortment of teas, and dessert

## **CLASSIC CUT ENTREES**

### **FILET MIGNON**

Eight-ounce grilled filet of beef with oven-roasted tomatoes, candied shallot and black truffle sauce

### **SLICED PEPPERCORN CRUSTED BEEF TENDERLOIN**

Slow-roasted with cabernet-thyme jus

### **DRY AGED KANSAS STRIP**

14-ounce bone-in strip steak with truffle-scented demi-glace

### **VEAL CHOP**

12-ounce grilled chop with port reduction and wild mushrooms

### **VEAL PICCATA**

Sautéed lemon caper butter sauce over angel hair pasta

### **ROASTED PORK TENDERLOIN**

Braised red cabbage, caraway apple-mustard sauce

### **RACK OF LAMB**

Fresh herb crust, rosemary-mint lamb jus

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## **POULTRYENTREES**

### **STUFFED CHICKEN BREAST**

Roasted breast-of-chicken filled with wild mushrooms, melted leeks, thyme balsamic demi-reduction

### **CHICKEN OSCAR**

Chicken Breast topped with Chesapeake crab, asparagus, and shallot-tarragon beurre blanc

### **CHICKEN PICCATA**

Chicken Breast with artichokes, mushrooms, capers, and lemon beurre blanc

### **ROTISSERIE ROASTED CORNISH GAME HEN**

Semi-boneless cornish hen, blackberry glazed, English peas, and demi-reduction

### **MUSCOVY DUCK BREAST**

Crispy seared duck breast with bacon lardons, grilled asparagus, and celeriac puree

### **HERB-ROASTED CHICKEN**

Chicken breast with red wine gastrique

### **MARINATED MEDITERRANEAN CHICKEN BREAST**

Chicken breast marinated in fresh herbs and lime, on a bed of dried fruits and couscous

## **SEAFOODENTREES**

### **SEARED AHI TUNA**

Grilled shiitake mushrooms, scallions, and wasabi soy vinaigrette

### **PAN ROASTED WILD STRIPED BASS**

Fricassee of artichokes, bacon, and tomatoes

### **GRILLED ATLANTIC SALMON**

Braised baby bok choy, spicy soy reduction

### **PISTACHIO CRUSTED COD**

Baked & served with tomato Provencal and balsamic drizzle

### **CHESAPEAKE CRAB CAKES**

Skillet seared with Pommery-mustard cream

### **BLACKENED ATLANTIC SALMON**

Honey butter & braised greens

## **VEGETARIANDINNERENTREES**

### **PENNE PASTA \$26**

Sun-dried tomatoes, artichoke hearts, fresh basil, crimini mushrooms, pine nuts, garlic, and olive oil

### **WILD MUSHROOM RAVIOLI \$25**

Smoked tomato coulis and julienne vegetables

### **HERB RISOTTO \$25**

Exotic mushrooms, asparagus tips and red pepper coulis

### **SEASONAL VEGETABLE NAPOLEON \$24**

Marinated vegetables, wilted spinach, balsamic syrup and truffle oil

### **PASTA MARINARA WITH FRESH VEGETABLES \$23**

### **VEGETARIAN STIR-FRY \$24**

Bok choy, snow peas, shiitake mushrooms, julienne carrots, sautéed with garlic and ginger hoisin sauce served over sticky rice

## **DUET TREES**

### **PETITE FILET AND LOBSTER RAVIOLI**

Grilled filet mignon port jus and lobster ravioli with truffle butter

### **PAN-ROASTED CHICKEN BREAST & SEARED ATLANTIC SALMON**

Baby-herb beurre blanc

### **PETITE FILET AND GRILLED ATLANTIC SALMON**

Grilled filet mignon and grilled Atlantic salmon with spicy soy sauce and roasted shiitake

### **PETITE FILET AND GRILLED SHRIMP**

Grilled filet mignon, wild mushroom ragoût and marinated grilled shrimp with charred tomatoes

### **PETITE FILET AND PAN SEARED CHICKEN BREAST**

Peppercorn demi-glace

### **PAN ROASTED CHICKEN BREAST AND CRAB CAKE**

Whiskey butter, melted leeks and fresh herbs

## **DINNER BUFFETS**

Buffets require a minimum of 25 guests and are available for two hours

Warm rolls with butter, and your choice of freshly brewed regular or decaffeinated coffee are included on all dinner buffets.

### **GRAND DINNER BUFFET**

Soup du Jour | Caesar Salad | Mesclun Salad with two dressings | Tomato & Texas Basil Mozzarella Salad | Mediterranean Pasta with sherry, pesto, spinach, pine nuts, & chevre cheese | Wild Rice Pilaf | Whipped Potatoes | Seasonal Vegetables Roast Tenderloin of Beef napped with mushrooms and port wine | Sautéed Chicken Breast | Bacon Lardons & Madeira Jus Chesapeake Wild Striped Bass smoked tomato butter sauce | Sliced Fresh Fruits | Assorted Cakes & Tortes

### **ITALIAN DINNER BUFFET**

Wedding Soup | Orzo Pasta Salad with oven-dried tomatoes, Italian herbs, roasted-peppers, mozzarella, and artichoke hearts with balsamic vinaigrette | Antipasto Salad | Grilled Marinated Vegetables | Chicken Saltimbocca & Red Wine Gastrique Grilled Red Snapper with wilted scallions, broken feta, and shallots | Veal Piccata caper-lemon sauce | Potato Gnocchi & Sun-Dried Tomato, Roquefort Cream Sauce herbed polenta | Garlic Bread, Grilled Focaccia & Crispy Bread Sticks | Assorted Cannoli | Tiramisu | Macerated Berries with fresh whipped cream

### **SOUTHERN THEMED DINNER BUFFET**

Seafood Pasta Salad | Mixed Greens with spiced pecans, sun-dried cranberries, teardrop tomatoes & white balsamic-molasses vinaigrette | Piedmont Slaw | White Beans with country ham | Sweet Potato Soufflé | Sweet Corn Succotash | Oven-Roasted Honey Barbecue Chicken | Cornmeal Crusted Catfish with stewed tomatoes & okra | Roasted Strip Loin smothered in caramelized Vidalia onions | Corn Bread, Biscuits & Assorted Breads | Peach Cobbler, Pecan Pie & Key Lime Pie

### **SOUTHWEST DINNER BUFFET**

Southwest Caesar Salad with chili croutons, Manchego cheese and chipotle Caesar dressing | Santa Fe Greens Salad avocados, tomatoes, mango and prickly pear vinaigrette | Baked Potato Bar bacon bits, sour cream, chives, chopped broccoli, cheddar cheese, salsa, jalapeno butter, and green chili | Grilled Corn on the Cob | Marinated Flank Steak Ancho chile-black bean sauce Cornmeal-Dusted Pacific Cod charred tomato beurre blanc | Black Iron-Seared Free Range Chicken Breast roasted poblano-couilis Bourbon Bread Pudding

## **SPECIALTY STATIONS**

Stations require a minimum of 25 guests and are made available for two hours.  
One chef per 100 people recommended (\$75 per chef)

### **CHILLED SALAD STATION \$11**

(Choose two of the following)

#### **THEATRE SALAD**

Field greens with spiced pecans, sun-dried cranberries, goat cheese, carrot spirals, and aged balsamic vinaigrette

#### **CLASSIC CAESAR SALAD**

Chilled romaine hearts tossed with seasoned croutons, anchovies, and aged parmigiano-reggiano

#### **TOMATO AND MOZZARELLA SALAD**

Texas basil mozzarella and tomatoes, basil oil, and aged balsamic vinaigrette

#### **MESCLUN MIX SALAD**

Tomatoes, cucumbers, carrots, croutons, ranch, and aged balsamic vinaigrette

### **BRUSCHETTA STATION \$10**

French Bread grilled to order, served with homemade spreads

Tomato Concassé | Basil | Caramelized Onions | Buffalo mozzarella | Imported Olives | Artichoke Hearts

### **DIM SUM STATION \$15**

Spring Rolls | Crab Rangoon | Coconut Shrimp | Chicken Satay | Turkey Pot Stickers served with assorted Asian sauces

### **PECAN CRUSTED TROUT FLAMBÉ STATION \$14 (\$75 chef attendant required)**

Sautéed Shenandoah trout in French butter with amaretto

### **RISOTTO STATION \$13**

Risotto tossed with fresh herbs

Calamari | Asparagus Tips | Sun-Dried Tomatoes | Artichoke Hearts | Roasted Garlic | Mascarpone

### **STIR FRY STATION \$14**

Shrimp, Chicken, or Beef served with fried rice, and ginger hoisin

Bean Sprouts | Bok Choy | Carrots | Onions | Bamboo Shoots | Water Chestnuts | Snow Peas | Shiitake

Mushrooms | Peppers

### **FAJITA STATION \$11**

Chicken, Beef or Vegetable Fajitas with flour tortillas

Homemade Salsa | Pico de Gallo | Scallions | Shredded Monterey Jack Cheese | Sour Cream | Fresh Guacamole

### **PASTA STATION \$13**

Made to Order Penne, Tortellini, or Farfalle with

Chicken | Shrimp | Mushrooms | Herbs | Roasted Garlic | Grated Parmesan | Roasted Red Peppers | Garlic

Bread, Crispy Bread Sticks | Alfredo, Marinara, and Pesto Sauces

### **SEAFOOD SCAMPI STATION \$24**

Cumberland Island shrimp | Lobster | Bay Scallops sautéed in garlic, olive oil, & chardonnay served with citrus beurre blanc

Saffron cream | Lobster & Cognac Cream Sauce

### **MASHED POTATO STATION \$10**

Yukon Gold or Sweet Potato mashed with assorted toppings

Whipped Butter | Roasted Garlic | Bacon Bits | Shredded Cheddar Cheese | Sour Cream | Steamed

Broccoli Florets | Chives | Caramelized Onions | Marshmallows | Brown Sugar | served in martini glasses

### **FRENCH FRY STATION \$9**

Homemade Idaho or Sweet Potato Fries served with

Nacho Cheese | Garlic Salt | Brown sugar | Barbecue Sauce | Ranch Dressing | Great Southern

Seasoning | Honey Mustard

## **SPECIALTY CARVING STATIONS**

Stations require a minimum of 25 guests and are made available for two hours.  
One chef per 100 people required (\$75 per chef)

### **SALMON EN CROÛTE \$11**

Spinach and lemon-caper-butter sauce

### **WHOLE ROASTED TURKEY \$8**

Cranberry compote, chive mayonnaise, and imported mustards

### **BAKED HONEY GLAZED HAM \$10**

### **HERB CRUSTED LAMB LEG AU JUS \$12**

### **STEAMSHIP ROUND OF BEEF \$9**

Au jus & horseradish cream sauce

### **ROASTED PORK TENDERLOIN \$10**

Cornbread dressing, port wine glaze, and crackling

### **ROASTED STRIP LOIN OF BEEF \$13**

Rosemary au jus and horseradish cream

### **ROASTED BEEF TENDERLOIN \$15**

Black truffle demi-glace

### **CLASSIC BEEF WELLINGTON \$20**

## **DELECTABLE PLATED DESSERTS**

Cheesecake with fresh berry compote | Chocolate Cheesecake | Strawberry Cheesecake | Pumpkin Cheesecake | Carrot Cake | Coconut Cake | Chocolate Deluxe Cake | Chocolate Decadence Torte | Key Lime Pie | Apple Pie with caramel sauce | Lemon Italian Cream Cake | Tiramisù Cups

## **DESSERT STATIONS**

### **GOURMET COFFEE & PASTRY STATION \$14**

A Classic Display of Delectable Desserts & Petit Fours, and Chocolate Dipped Strawberries | Freshly brewed regular & decaffeinated coffee, and an assortment of teas Chocolate Syrup | Cinnamon Sticks | Lemon & Orange Curls | Whipped Cream | Chocolate Spoons | Rock Candy

### **GOURMET COFFEE STATION \$6**

Freshly brewed regular, decaffeinated coffee & an assortment of teas  
Chocolate Syrup | Cinnamon Sticks | Lemon & Orange Curls | Whipped Cream | Chocolate Spoons | Rock Candy

# BAR OPTIONS

## CASHBAR

Includes tax and service charge, one bartender required for every 75 guests

DOMESTIC BEER \$5.75

IMPORTED BEER \$6.75

HOUSE WINE \$7

SOFT DRINKS BY THE CAN & BOTTLED WATER \$3

HOST BAR WITH LIQUOR (Surcharge) \$7 per person

Includes mixers, juices, soft drinks and fruits required to make mixed drinks.

## HOSTBAR

(Charges based on Consumption)

DOMESTIC BEER \$4.5

IMPORTED BEER \$5.5

HOUSE WINE SELECTION \$6

SOFT DRINKS AND WATER \$3

HOST BAR WITH LIQUOR (Surcharge) \$7 per person

Includes mixers, juices, soft drinks and fruits required to make mixed drinks.

## PACKAGEBAR

Charges accrued by the hour, one bartender required for every 75 guests

Include house wine selections, domestic and imported beers and non-alcoholic beverages.

Package Bar charges are per person, based on final guarantee, and are only available in full hour increments.

ONE HOUR \$13.5 per person

TWO HOURS \$17 per person

THREE HOURS \$20.5 per person

FOUR HOURS \$24.5 per person

EACH ADDITIONAL HOUR \$5.25 per person

PACKAGE BAR WITH LIQUOR (SURCHARGE) \$7 per person

Includes mixers, juices, soft drinks and fruits required to make mixed drinks.

## BARTENDERFEES

FIRST HOUR \$75 per bartender

EACH ADDITIONAL HOUR \$75 per bartender