

LUNCHEON SELECTIONS

Please select one:

- Caesar Salad** With Croutons, Parmesan Cheese and Caesar Dressing
Spinach Salad With Roma Tomatoes, Mushrooms and Honey Mustard Dressing
House Salad With Mixed Field Greens, Cucumbers, Carrots, Cherry Tomatoes, Ranch Dressing

Please select one:

- Blackened Breast of Chicken**, Creole Cilantro Corn Relish Sauce
\$14
Penne Pasta, Grilled Chicken, Basil Cream with Shitake Mushrooms, Sundried Tomatoes and Asparagus
\$14
London Broil, Wild Mushroom Sauce, served with Crispy Onions
\$15
Parmesan Crusted Chicken, Lemon Chive Sauce and Charred Tomato Salsa
\$14
Hawaiian Chicken, Pineapple and Mandarin Relish
\$14
Crab Crusted Salmon, Lobster Sauce and Smoked Shrimp
\$16
Ginger Crusted Mahi Mahi, Pineapple Beurre Blanc and Mango Salsa
\$15
Garlic Crusted Pork Loin, Rosemary Apricot Chutney Sauce
\$15
Roasted Pork, Guava and Passion Fruit Sauce and Roasted Plantains
\$15

Please select one:

- | | | |
|----------------|---------------------------------|-----------------------|
| Chocolate Cake | Oreo Cream Pie | N.Y. Cheese Cake |
| Carrot Cake | Southern Pecan Pie | Strawberry Short Cake |
| | Apple Crisp with Cinnamon Cream | |

Each Selection Includes:

- Chef's Choice of Fresh Vegetable of the day
Chef's Choice of Starch of the day
Warm Rolls and Butter
Iced Tea and Iced Water
Freshly Brewed Coffee, Decaffeinated Coffee

Prices are per person. Substitutions will incur additional charges.
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LUNCH SANDWICH BUFFET SELECTIONS

Select two (2) of the following:

Sundried Tomato Bowtie Pasta Salad with Feta, Roasted Dill New Potato Salad, Roasted Corn and Tomato Salad, Tomato and Mozzarella Salad, Ginger Snap and Pea Salad, Thai Chicken Salad with Lo Mein and Crisp Peanuts, Sweet and Spicy Cole Slaw

Select one (1) of the following:

Executive Board Room

Roasted Turkey Breast and Cheddar on Rustic Baguette
Roast Beef Bollo Sub with Munster Cheese
Veggies on Artisan Bread with Havarti Dill Spread
Blackened Chicken and Provolone Cheese on Kaiser Roll
\$16

Deli Sandwich Buffet

Assorted Cold Cuts to Include Sliced Roast Sirloin, Turkey, Ham and Salami
Sliced Swiss, American, Pepper Jack and Cheddar Cheese
Crisp Lettuce, Sliced Tomatoes, Bermuda Onions and Pickle Spears
Horseradish Sauce, Grain Mustard and Mayonnaise
\$14

All Wrapped Up

Smoked Turkey and Swiss with Crisp Shredded Lettuce, and a Light Dressing in a Sun Dried Tomato Wrap
Shaved Roast Beef and Paper-Thin Sliced Tomatoes, Cheddar in a Horseradish Mustard Honey Wheat Wrap
Grilled Portobello, Red Pepper, Roasted Onion, served with an Olive Cream Cheese Spread in a Spinach Wrap
\$17

Each Selection Includes:

Chef's Selection of Assorted Desserts
Appropriate Condiments
Iced Tea and Iced Water
Freshly Brewed Coffee and Decaffeinated Coffee

Prices are per person. There is a 25-person minimum for a buffet. If there are fewer than 25 individuals, there will be a \$50.00 labor fee on top of the per person pricing.

Pricing Based on 1 Hour. Prices are subject to applicable Service Charge and Sales Tax

Substitutions will incur additional charges. Menu ingredients and prices are subject to change without notice.

DINNER SELECTIONS

Appetizer Enhancements:

Jumbo Shrimp Cocktail*	\$8
Portobello Tower with Mozzarella, Tomato and Spinach*	\$7
Cubed Fresh Fruit and Berries*	\$4
Crab Bisque*	\$4
Soup of the Day*	\$3

Choice of One Salad:

Signature Salad with Roma Tomatoes, Mozzarella, Frisee, Basil Dijon Dressing and Toasted Pinenuts

Spinach Salad with Roma Tomatoes, Mushrooms and Chopped Egg and Red Onion,
Served with a warm Bacon Dressing

Mozzarella Salad with Frisee Lettuce, Tomato Slices, Balsamic Vinaigrette

House Salad with Mixed Greens Red Cabbage, Cucumbers, Carrots, Cherry Tomatoes

Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

Choice of One:

Chicken:

Macadamia Crusted Chicken Breast , Pineapple Beurre Blanc, Mango and Papaya Compote	\$18
Artichoke and Portabella Stuffed Chicken Breast on a Bed of Sautéed Spinach, Roasted Red Pepper Sauce	\$18
Parmesan Crusted Chicken Breast , Proscuitto Ham, Lemon Garlic Basil Sauce and Toasted Pinenuts	\$18
Chicken Breast and Andouille Sausage , Roasted Peppers and Onions, Smoked Gouda Cheese, Creole Sauce	\$18

Seafood:

Crab and Boursin Stuffed Salmon , Chardonnay and Chive Cream Sauce	\$22
Crab Stuffed Flounder , Lemon Dill Sauce	\$21
Cajun Catfish, Smoked Crawfish , Creole Sauce	\$19
Almond Crusted Halibut , Sesame Spinach, Mandarin Orange Relish and Ginger Sauce	\$22
Crab Stuffed Shrimp , Lobster Cognac Sauce and Wild Mushroom Risotto	\$25
Jerk Spiced Red Snapper , Pineapple Cream, Mango Salsa	\$22
Pepper Crusted Scallops , Herb Crusted Shrimp, Oven Dried Tomatoes, Lemon Pepper Linguini, Chive Cream	\$21

DINNER SELECTIONS

Beef, Pork, Lamb:

Roasted Prime Rib of Beef Au Jus	\$22
Seared Tenderloin Medallions , Topped with Mini Crab and Shrimp Cakes and Lemon Herb Hollandaise	\$28
Filet Mignon , Cabernet Demi Glaze, Buttermilk Onion Crisps	\$26
London Broil with Wild Mushroom Sauce	\$19
Mojo Crusted Pork Loin , Roasted Plantains and Cumin Port Sauce	\$19
Maple Glazed Pork Loin , Ginger Apple Compote, Cider Demi Glaze	\$19
Parmesan and Dijon Crusted Colorado Lamb Chops , Rosemary Demi Glaze	\$26

Please Select One:

Strawberry Amaretto Cake	Tiramisu	Turtle Cheese Cake
White Chocolate Bread Pudding	Lemon Chiffon Cake	Islander Key Lime Pie
Granny Smith Apple Caramel Pie	Southern Pecan Pie	Chocolate Truffle Cake
New York Cheesecake	Mango Raspberry Cheesecake	

Each Selection Includes:

One Salad Selection
Entrée
Chef's Choice of Fresh Vegetables and Starch of the Day
Choice of One Dessert
Warm Rolls and Butter
Iced Tea and Iced Water
Freshly Brewed Coffee, Decaffeinated Coffee

*Appetizer Enhancements are available at the prices listed above which apply in addition to the entrée price.

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DINNER BUFFET SELECTIONS

Maximum Buffet

Antipasto Platter with Flatbreads
Fresh Mozzarella, Tomato and Shrimp Salad
Caesar Salad
Chicken Cacciatore
Cheese Manicotti, Asparagus, Julienne Veal and Sundried Tomato Sauce
Garlic Clams Casino
Linguini, Artichoke Hearts, Broccoli Rabé and
Parmesan Italian Vegetable Medley
Cannolis, Tiramisu, Macaroons
\$23

Virginia Hunt Country

Corn and Ham Salad
Country Potato Salad
Cole Slaw
Southern Fried Chicken
Rubbed and Braised Ribs in Barbeque Sauce
Corn on the Cobb
Cheddar Mashed Potatoes
Buttermilk Biscuits, Cornbread and Honey Butter
Strawberry Shortcake, Apple Cobbler
\$21

New England Shores

Tossed Salad with Toppings
Scallop and Shrimp Salad
Peel and Eat Shrimp
Crab and Lobster Cakes with Herb Aioli and Tartar sauce
Grilled Chicken Breast with Rosemary Dijon Sauce
Steamed Mussels with Tomatoes and Chardonnay
Baked Atlantic Salmon with Lemon and Tarragon
Baked Potatoes
Vegetable Medley
White Chocolate Bread Pudding, Apple Crisp and Cinnamon Cream
\$26

Executive Buffet

Tossed Salad with Assorted Toppings
Caesar Salad
Baked Herb Chicken
Sliced Sirloin of Beef Mushroom Demi and Crispy Onions
Oven Roasted Porkloin with Ginger Apricot Sauce
Penne Pasta with Alfredo Sauce
Roasted Red Potatoes
Confetti Rice
Seasonal Vegetables
Assorted Cakes and Pies
\$22

Each Selection includes:

Warm Rolls and Butter
Iced Tea and Iced Water
Freshly Brewed Coffee, Decaffeinated Coffee

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THEMED LUNCHEON BUFFETS

FAR EAST

Thai Chicken Salad with Lo-Mein and Crispy Wontons
Ginger Shrimp and Snow Pea Salad
Cashew Chicken
Sweet and Sour Shrimp
Mongolian Beef and Broccoli
Fried Rice
Dim Sum with Peanut Sauce
Toasted Coconut Ginger Cake with Papaya
Fortune Cookies
Coffee, Tea and Decaf
\$18

SOUTH OF THE BORDER

Roasted Corn and Black Bean Salad
Beef Tacos
Marinated Chicken Fajitas
Cheese Enchiladas
Refried Beans
Mexican Rice
Tortilla Chips and Salsa
All served with Appropriate Condiments
Chocolate Caramel Flan
Key Lime Pie
Cinnamon Churros
Coffee, Tea and Decaf
\$17

EXECUTIVE BUFFET

Tossed Salad with toppings
Vegetable Pasta Salad
Herb Baked Chicken
Sliced Sirloin of Beef with Wild Mushroom Demi and Crispy Onions
Roasted Red Potatoes
Confetti Rice
Broccoli with Butter Sauce
Vegetable Medley
Assorted Cakes & Pies
Coffee, Tea and Decaf
\$18

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HORS D'OEUVRES

Hot Hors d' Oeuvres

Proscuitto, Asparagus, Chicken Dijon Cream in Puff Pastry	\$175.00 Per 100 Pieces
Chicken and Black Bean Quesadillas	\$150.00 Per 100 Pieces
Chicken Sate with Thai Peanut Sauce	\$175.00 Per 100 Pieces
Chicken Wings – Caribbean, Buffalo, BBQ, Asian	\$150.00 Per 100 Pieces
Chicken Tenders	\$175.00 Per 100 Pieces
Cajun Chicken Stuffed Mushrooms	\$175.00 Per 100 Pieces
Salmon Cakes Saffron Aioli	\$225.00 Per 100 Pieces
Crab and Smoked Gouda Stuffed Shrimp Cilantro BBQ Sauce	\$325.00 Per 100 Pieces
Crab and Shrimp Cakes Lemon Dijon Aioli	\$325.00 Per 100 Pieces
Andouille and Spinach Stuffed Oysters	\$275.00 Per 100 Pieces
Pistachio and Duck Strudel	\$225.00 Per 100 Pieces
Escargot and Herb Butter in Puff Pastry	\$175.00 Per 100 Pieces
Maple Glazed Scallops in Wrapped Bacon	\$225.00 Per 100 Pieces
Italian Sausage and Parmesan Stuffed Mushrooms	\$175.00 Per 100 Pieces
BBQ Swordfish Wrapped in Applewood Bacon	\$225.00 Per 100 Pieces
Assorted Mini Quiche	\$150.00 Per 100 Pieces
Clams Casino	\$175.00 Per 100 Pieces
Mini BBQ Beef Ribs	\$175.00 Per 100 Pieces
BBQ Baby Back Ribs	\$175.00 Per 100 Pieces
Baby Lamb Chops with Onion Jam	\$375.00 Per 100 Pieces
Three Cheese and Bacon Stuffed Baby Red Potatoes	\$150.00 Per 100 Pieces
Spanakopita	\$175.00 Per 100 Pieces
Oriental Spring Rolls	\$150.00 Per 100 Pieces
Coconut Shrimp with Mango Chutney	\$225.00 Per 100 Pieces

Cold Hors d' Oeuvres

Shrimp Cocktail	\$250.00 Per 100 Pieces
Crawfish Stuffed Artichoke Bottoms with Creole Sauce	\$175.00 Per 100 Pieces
California Rolls with Wasabi and Ginger	\$200.00 Per 100 Pieces
Potato Pancake with Sour Cream and Caviar	\$150.00 Per 100 Pieces
Lobster Medallion with Papaya	\$325.00 Per 100 Pieces
Seared Scallop on Wonton Spicy Peach Chili Sauce	\$225.00 Per 100 Pieces
Assorted Brushetta	\$150.00 Per 100 Pieces
Deviled Eggs with Caviar	\$150.00 Per 100 Pieces
Brie on Dried Apricot	\$150.00 Per 100 Pieces
Figs with Stilton Cheese	\$150.00 Per 100 Pieces
Genoa Salami with Boursin	\$150.00 Per 100 Pieces
Peking Duck with Scallions, Hoisin and Rice Cakes	\$225.00 Per 100 Pieces
Assorted Canapés	\$175.00 Per 100 Pieces
Asparagus and Ham Roulade	\$175.00 Per 100 Pieces
Curry Chicken Salad on Raisin Toast	\$175.00 Per 100 Pieces
Marinated Snow Crab Claws	\$225.00 Per 100 Pieces
Fruit and Cheese Display (<i>three sizes</i>)	25pp- \$75 / 50pp- \$125 / 100pp - \$250

Chef's fee assessed for attending stations at \$50 per Chef.
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A LA CARTE

Beverages:

Freshly Brewed Brand Coffee, Decaffeinated Coffee	\$28 Per Gallon
Iced Tea	\$25 Per Person
Apple, Orange and Grapefruit Juices	\$16 Per Pitcher
Bottled Juices	\$ 3 Each
Bottled Regular and Diet Soft Drinks	\$2.25 Each
Bottled Mineral Waters	\$ 3 Each
Bottled Spring Waters	\$ 3 Each
Cartons of Whole, 2% or Skim Milk	\$ 2 Each
Non-Alcoholic Fruit Punch	\$25 Per Gallon
Champagne Punch	\$40 Per Gallon

Bakeries:

Variety of Bagel Flavors with Cream Cheese	\$26 Per Dozen
Assortment of Muffins, Croissants and Crumb Cakes	\$28 Per Dozen
Variety of Sliced Morning Breads	\$26 Per Dozen
Croissants with Strawberry, Chocolate or Almond Cream Filling	\$28 Per Dozen
Cinnamon Sticky Buns	\$26 Per Dozen
Assortment of Jumbo Cookies	\$26 Per Dozen
Chocolate Fudge Brownies	\$26 Per Dozen

Snacks:

Variety of Fruit Yogurts	\$ 2 Each
Whole Seasoned Fruit	\$ 2 Each
Assortment of Candy Bars	\$13 Per Dozen
Mini Pretzels	\$ 8 Per Pound
Potato Chips with Dip	\$ 8 Per Pound
Tortilla Chips with Salsa or Queso Dip	\$12 Per Pound
Gourmet Mixed Nuts	\$15 Per Pound
Cajun Crunch Trail Mix	\$ 7 Per Pound
Novelty Ice Cream Bars	Seasonal Pricing

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ALL DAY LONG BREAKS

West-Ender

Morning Selection

Assorted Danish, Muffins and Coffee Cake
Whipped Butter and Fruit Preserves
Seasonal Fruit and Berries
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee

Mid Morning Selection

Bottled Regular and Diet Soft Drinks
Bottled Spring and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee

Afternoon Selection

Jumbo Soft Pretzels with Dijon Mustard
Assorted Jumbo Cookies
Chocolate Fudge Brownies
Bottled Regular and Diet Soft Drinks
Bottled Spring and Sparkling Waters
\$17

The Carb-Buster

Morning Selection

Assorted Fruit Yogurts, Hard Cooked Eggs
Smoked Meats and Cheeses
Bottled Spring and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Flavored Creamers

Mid Morning Selection

Bottled Regular and Diet Soft Drinks
Bottled Spring and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee

Afternoon Selection

Assorted Mini Cheeses
Low Carb Snacks
Bottled Regular and Diet Soft Drinks
Bottled Spring and Sparkling Waters
\$19

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BREAKS IN THE MORNING

The Early Bird

Selection of Croissants, Muffins, Coffee Cakes and Danish
Fruit Preserves and Butter
Apple, Orange and Grapefruit Juices
Freshly Brewed Coffee and Decaffeinated Coffee
\$9

Low Carb

Variety of Fruit Yogurts, Hard Cooked Eggs
Selection of Pastries and Muffins
Assortment of Smoked Meats
Apple, Orange and Grapefruit Juices
Freshly Brewed Coffee and Decaffeinated Coffee
\$11

Bagel Break

Variety of Fresh Bagels & English Muffins
Variety of Flavored Cream Cheeses
Fruit Preserves and Butter
Apple, Orange and Grapefruit Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Toasters Available for Groups under 50 people
\$9

The following may be added to enhance your selection:

Fresh Seasonal Fruit	\$2 pp
Your choice of Virginia Ham or Sausage Patties on Fresh Country Style Biscuits	\$3 pp
Assorted Granola and Breakfast Bars	\$3 pp
Assorted Packets of Flavored Oatmeal	\$3 pp
Individual Packets of Sugar-free and Regular Hot Chocolate	\$2 pp

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PP = per person

BREAKFAST BUFFET SELECTIONS

American

Fresh Seasonal Fruit and Berries
Assorted Breakfast Pastries and Muffins
Crisp Bacon and Sausage
Fluffy Scrambled Eggs
Breakfast Potatoes
\$13

5th Avenue

Fresh Tropical Fruit
Chocolate Croissants, Gourmet Selection of Bagels and Assorted Pastries
Flavored Cream Cheese and Preserves
Smoked Salmon, Whitefish and Trout
Apple Horseradish Sauce
Cheese Blintzes with Vanilla Anglaise and Fresh Assorted Berries
Eggs Benedict
Potato and Chive Pancakes
\$20

Southern Country Buffet

Mixed Fruit Bowl
Country Fried Steak with Southern Gravy
Hash Brown Casserole
Scrambled Eggs with Cheese
Maple Sausage
Cinnamon Apples
Buttery Grits
Homestyle Biscuits and Gravy
\$15

Attendant Fee: \$75

Add an Omelet Station: \$5 pp

Add Mimosas: \$6 pp

Cholesterol free egg substitute is available upon request for \$2 pp

Each Selection Includes:

Apple, Orange and Grapefruit Juices
Assorted Bakeries, Fruit Preserves and Butter
Shredded Russet Potatoes with Pepper Confetti
Freshly Brewed Coffee and Decaffeinated Coffee

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BREAKFAST SELECTIONS

Southern Morning

Country Biscuits and Sausage Gravy, Scrambled Eggs, Potatoes O'Brien
and Fresh Fruit Garnish
\$10

Croissant Sandwich

Fluffy Scrambled Eggs, Sliced Virginia Baked Ham and American Cheese on a Croissant
Served with Breakfast Potatoes and Fresh Fruit Garnish
\$11

Bay Benedict

English Muffin, Poached Eggs, Crabcake and Tarragon Hollandaise
Served with Breakfast Potatoes and Fresh Fruit Garnish
\$13

Country Fried Steak and Eggs

Country Fried Steak Topped with Sawmill Gravy, Scrambled Eggs and Cheese
Served with Breakfast Potatoes and Fresh Fruit Garnish
\$11

American Breakfast

Choice of Sliced Bacon, Ham, Sausage Links or Canadian bacon
Served with Scrambled Eggs, Breakfast Potatoes and Fresh Fruit Garnish
\$10

Grand Marnier French Toast

Grand Marnier French Toast with Maple Syrup
Sausage, Virginia Ham or Bacon
Fresh Fruit Garnish
\$11

Breakfast Burrito

Scrambled Eggs, Chorizo, Pepperjack Cheese, Cheddar Cheese,
Peppers and Onion, Wrapped in a Flour Tortilla
Served with Breakfast Potatoes and Fresh Fruit Garnish
\$11

Homemade Quiche

Choose from:
Sundried Tomato, Asparagus, Mushroom and Shrimp
Bacon, Onion, Spinach and Swiss
Crab and Shrimp
Ham and Cheddar
Vegetarian
Four Cheese
Served with Breakfast Potatoes and Fresh Fruit Garnish
\$12

Fresh Fruit Plate

Served with Banana Bread and Yogurt
\$12

Each Selection includes Orange Juice, Freshly Brewed Coffee & Decaf
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HORS D' OEUVRES RECEPTION PACKAGES

SETTLERS LANDING

International Cheese Display with Fresh Fruit
Italian Sausage and Spinach Stuffed Mushrooms
Caribbean Chicken Wings with Mango and Cilantro
Cajun Meatballs with Pepper Jack and Roasted Peppers
Creamy Crab Dip with Baguettes and Crackers
Assorted Mini Quiche
\$21

ASIAN FLAIR

Assorted Sushi Rolls with Dipping Sauces
Cashew Chicken Tempura with Mango Curry Sauce
Shrimp Spring Rolls with Apricot Chile Sauce
Thai Beef Sate with Ginger Peanut Sauce
Mongolian Baby Back Ribs
Spicy Pork Potstickers
*Lo-Mien Station to Include Beef, Chicken, and Shrimp and Assorted Vegetables
\$23

QUEEN STREET

International Fruit and Cheese Display
Assorted Gourmet Canapés
Prosciutto, Asparagus, and Chicken in Puff Pastry with Sundried Tomato and Dijon Cream
Mini Beef Wellington in Rosemary Demi Glaze
Crab Stuffed Mushrooms
Parmesan Spinach Artichoke Dip with Baguettes and Crackers
Smoked Chicken Quesadillas with Roasted Corn Salsa
Chipotle Barbeque Beef Skewers with Pepper Relish
Assorted Dessert Bars and Mini Pastries
\$27

HAMPTONIAN

International Fruit and Cheese Display
Crab and Shrimp Cakes with Lemon Aioli
Pecan Chicken Tenders with Peach Chutney
Clams Casino
Andouille and Roasted Red Pepper Stuffed Oysters
*Carved Virginia Ham with Sweet Potato Biscuits, Snowflake Rolls and Apple Butter
Honey Glazed Barbeque Baby Back Ribs
Assorted Petit Fors
\$24

All Packages are based on 16 pieces per person

*Attendant required at \$50.00 for 1 ½ hours

Substitutions will incur additional charges.

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LIGHT FARE LUNCH

Thai Cashew Chicken Salad, Romaine, Napa Cabbage, Sweet Red Pepper, Snow Peas, Carrots, Scallions,
Cucumber, Marinated Chicken and Lo Mein Noodles, Mandarin Ginger Dressing
\$13

Chesapeake Cobb Salad, Crisp Field Greens, Diced Chicken, Crabmeat, Shrimp, Tomato,
Cheddar Cheese, Egg and Bacon
\$14

Flank Steak Salad, Crisp Field Greens, Marinated Flank Steak, Roasted Portabella Mushrooms, Oven Dried Tomatoes,
Bleu Cheese, Artichoke Hearts, Onion Marmalade, Garlic Croutons
\$13

Poached Salmon Salad, Crisp Field Greens, Poached Salmon Filet, Marinated Asparagus, Lemon Pepper Linguini,
Roma Tomatoes, English Cucumbers, Baby Shrimp, Boursin Chive Dressing
\$15

Chicken Caesar Salad, Fresh Romaine Lettuce, Marinated Sliced Chicken
\$12

Turkey Croissant, Smoked Turkey, Dill Havarti, Baby Spinach, Roasted Tomatoes, Avocado Aioli
\$11

California Chicken Salad Croissant, Chunky Chicken Breast, Red Grapes, Apples,
Walnuts and Tarragon
@ \$11

Roasted Pork Loin, Red Onion Jam, Manchego Cheese, Cilantro Aioli on Chibbatta Bread
@ \$12

Roast Beef, Grilled Portabella, Swiss Cheese, Sauteed Onions, Rosemary Boursin Spread on a Crispy Baguette
@ \$12

Italian Deli, Salami, Prossuttio, Grilled Chicken, Roasted Peppers, Portabella & Artichokes,
Balsamic Aioli on a Crispy Baguette
@ \$12

Please select one:

Chocolate Cake
Carrot Cake

Oreo Cream Pie
Southern Pecan Pie
Apple Crisp with Cinnamon Cream

N.Y. Cheese Cake
Strawberry Short Cake

Each Selection Includes:

All Salads are served with Warm Rolls & Butter
All Sandwiches are served with Pasta or Potato Salad
Iced Tea and Iced Water
Freshly Brewed Coffee and Decaffeinated Coffee

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BOXED LUNCHES

2 Pieces Southern Fried Chicken
Country Potato Salad
Corn Muffin with Honey and Butter
Whole Fresh Fruit
Pecan Tart
\$12

Your choice of Virginia Ham, Roast Beef or Smoked Turkey
Served with Swiss Cheese on a Flaky Croissant
Bag of Chips
Whole Fresh Fruit
Jumbo Chocolate Chip Cookie
\$13

Caesar Salad, Chicken Salad or Tuna on a Bed of Greens
Choice of Caesar, Ranch, French or Italian Dressing
Breadsticks and Butter
Fruit Cup
Jumbo Chocolate Chip Cookie
\$13

Roast Beef, Smoked Gouda, Grilled Onions, Barbeque Aioli on a Crispy Baguette
Country Cole Slaw
Whole Fresh Fruit
Jumbo Peanut Butter Cookie
\$13

Smoked Turkey, Dill Havarti, Baby Spinach and Roasted Red Pepper Mayo on a Crispy Baguette
Tri Color Pasta Salad
Whole Fresh Fruit
Double Chocolate Brownie
\$13

Each of the above Boxed Lunches comes with Bottled Water or Assorted Sodas.

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BRUNCH MENUS

The Chesapeake

Medley of Fresh Fruit and Berries
International Pastry Display with Preserves, Flavored Cream Cheese and Butter
Chocolate Ribbon Waffles with Grand Marnier Mandarin Syrup and Macadamia Whipped Cream
Hampton Benedict; Fresh Crabmeat, Virginia Ham, Asparagus, Yellow Tomato
and Poached Eggs with Shiraz Hollandaise
Roasted New York Strip, Shallot and Roasted Garlic Demi Glaze and Roasted Tomatoes
Shrimp and Dill Crusted Salmon, Citrus Beurre Blanc
Roasted Herb Chicken
Three Cheese Scalloped Potatoes
Seasonal Vegetable Medley
Chilled Fruit Juices, Fresh Brewed Coffee, Assorted Teas and Flavored Creamers
\$26

The Peninsula

Medley of Fresh Fruit and Berries
Assorted Danish, Muffins and Biscuits with Preserves and Butter
Vanilla Bean French Toast with Maple Syrup and Fruit Toppings
Scrambled Eggs with Cheese
Crisp Bacon and Country Sausage
Cheddar Grits, Southern Style Breakfast Potatoes
Roasted Sirloin Caramelized Onion Demi Glaze
Seared Chicken Breast, Brandy Apple Sauce and Candied Pecans
Seasonal Vegetable Medley
Chilled Juices
Fresh Brewed Coffee, Assorted Teas and Flavored Creamers
\$18

Attendant Fee: \$75

Add an Omelet Station: \$5 pp

Add Mimosas: \$6 pp

Cholesterol free egg substitute is available upon request for \$2 pp

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CARVING STATIONS

The Following Stations can be added to any Hors D' Oeuvres Reception

Pepper Crusted Tenderloin of Beef, Horseradish Sauce, Spicy Mustard, Boursin Spread,
Assorted Mini Baguettes
\$295

Baked Bourbon Glazed Virginia Ham, Sweet Potato Biscuits, Apple Butter and Country Mustard
\$225

Roasted Whole Tom Turkey, Mandarin Cranberry Relish, Herb Aioli, Mini Croissants
\$175

Steamship Round of Beef, Country Mustard, Horseradish, Mini Baguettes
\$495

Maple Pecan Crusted Pork Loin, Peach Chutney, Bourbon, Mustard, Sweet Potato Biscuits
\$195

Salmon Encroute, Fresh Salmon, Asparagus and Roasted Red Peppers in Puff Pastry,
Served with Lemon Dill Hollandaise, Sundried Tomato Aioli
\$250

Sushi and Seafood Raw Bar
\$16 pp

Fresh Clams Oysters, Steamed Shrimp, Marinated Crab Claws and Mussels, Assorted Sushi, Pickled
Ginger, Wasabi and Dipping Sauces
\$18 pp

Pasta Station
\$6 pp

Mash & Dash Station
\$6 pp

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DINNER DUO PLATES

Macadamia & Cilantro Crusted Chicken with Guava Sauce and Pineapple Relish

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Shitake Mushroom & Chive Stuffed Porkloin with Ginger Sauce

\$29

Artichoke Hearts, Oven Dried Tomatoes, Spinach & Feta  
Stuffed Chicken with a Roasted Garlic Sauce

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Roasted Tenderloin with Rosemary Portabella Demi Glaze

\$32

Roasted Salmon, Chanterelles, Tarragon Cream and Crayfish Salad

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Pepper Crusted Tenderloin of Beef with Cognac Demi Glaze

\$33

Manchego, Roasted Peppers & Cilantro Stuffed Chicken with Ancho Cream and Grilled Corn Relish

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Crab Stuffed Shrimp with Barbeque Hollandaise

\$29

Crab Stuffed Salmon with Citrus Dill Hollandaise

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Petite Filet with Wild Mushrooms in Herb Butter and Cajun Onion Rings

\$33

Brie & Pecan Stuffed Chicken with Apricot Ginger Sauce

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Garlic Crusted Porkloin with Bourbon Apple Dijon Glaze

\$29

Crab & Shrimp Cake with Lobster Sauce and Fried Leeks

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Roasted Tenderloin with Tomato Béarnaise Sauce

\$37

### ***Each Selection Includes:***

Select Salad & Dessert from Dinner Menu  
Chef's Choice of Fresh Vegetable of the day  
Chef's Choice of Starch of the day  
Warm Rolls and Butter  
Iced Tea and Iced Water  
Freshly Brewed Coffee, Decaffeinated Coffee

Prices are per person. Substitutions will incur additional charges.  
Prices are subject to applicable Service Charge and Sales Tax  
Menu ingredients and prices are subject to change without notice.

## THEME BREAKS

### **Tex-Mex**

Tri-Color Tortilla Chips with Chili Con Queso  
Blackbean and Three Cheese Taquitos  
Chicken Quesadillas  
Seven Layer Dip  
Churros  
Assorted Sodas  
\$8

### **Ball Park**

Roasted Peanuts in the Shell  
Mini Corn Dogs  
Popcorn and Crackerjacks  
Soft Pretzels with Mustard  
Assorted Penny Candy  
Assorted Sodas  
\$8

### **Health Nut**

Crisp Red & Green Apples  
Granola Bars  
Nutri-Grain  
Individual Yogurts  
Sparkling & Distilled Bottled Water  
\$7

### **Pop Shop**

Novelty Soda (IBC, Doc Browns, Snapple)  
Dots Candy  
Novelty Bags of Chips (Route 66, Kettlechips)  
Red Licorice  
\$6

### **Carb Counter**

Upscale Cheeses and Berries  
Health Bars  
Ham and Cheese Pinwheel  
Diet Soft Drinks  
Sparkling and Distilled Bottled Waters  
\$8

### **After School Break**

Rice Crispy Treats  
Chocolate Chip Cookies  
Brownies  
Miniature Pizzas  
Milk and Sodas  
\$7

### **All American**

Mini Burgers  
Southern Fried Chicken Wings  
Assorted Chips and Dips  
Assorted Sodas  
\$7

### **Movie Break**

Popcorn  
Goobers  
Pop-ems  
Assorted Sodas  
\$6

Prices are per person. Pricing based on 1 hour. Substitutions will incur additional charges.

Prices are subject to applicable Service Charge and Sales Tax.

Menu ingredients and prices are subject to change without notice.

## **BAR SERVICES**

Bartender Fee .....\$50.00+per bartender

### **HOST BAR PRICES**

House Well Brands \$4.00++  
Premium Well Brands \$5.00++  
Super Premium Well Brands \$6.00++  
Domestic Bottle Beer \$3.50++  
Imported Bottle Beer \$4.25++  
House Wine \$3.50++  
Premium Wine \$4.00++  
++ = *Service Charge and Sales Tax*

### **CASH BAR PRICES**

House Well Brands \$4.50  
Premium Well Brands \$5.50  
Super Premium Well Brands \$6.50  
Domestic Beer \$4.00  
Imported Beer \$4.75  
House Wine \$4.00  
Premium Wine \$4.50

***House Well Brands include:*** Aristocrat Vodka, Aristocrat Gin, Clan MacGregor Scotch, Colonels Pride Bourbon, Aristocrat Tequila, Aristocrat Whiskey and Aristocrat Rum

***Premium Well Brands include:*** Smirnoff Vodka, Beefeeders Gin, Cutty Sark Scotch, Jim Beam Bourbon, Quervo Gold Tequila, Seagrams 7 Whiskey and Bacardi Rum

***Super Premium Well Brands include:*** Absolut Vodka, Tanqueray Gin, Chivas, Markers Mark Bourbon, Jose Quervo 1800 Tequila, Crown Royal and Bacardi Select

***House Wines include:*** Inglenook Chardonnay, Inglenook Merlot, and Inglenook White Zinfandel

***Premium Wines include:*** Penfold Chardonnay, Penfold Cabernet Sauvignon, Blackstone Merlot, and Montevina White Zinfandel

***Domestic Draft Keg (only)*** – Budweiser, Bud Light, Miller Lite, Michlob Ultra \$225.00++

***Imported Draft Keg (only)*** – Heineken \$325.00++

Prices are subject to applicable Service Charge and Sales Tax.  
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