



STONEWALL JACKSON
HOTEL & CONFERENCE CENTER
— Staunton VA —



Custom Catering
2017

24 South Market Street, Staunton, Virginia 24401
Phone: 540-885-4848 or Toll Free: 866-880-0024 Fax: 540-885-4840
www.stonewalljacksonhotel.com

All prices are subject to 20% service charge and current state and local sales tax.



CATERING INFORMATION

<u>Menus</u>	The enclosed menus give you a sampling of what we have to offer. The Hotel's Executive Chef will be happy to participate in your menu planning process and to assist you with any special menu requirements. Menu selection must be arranged thirty (30) days in advance of your event. Menu selections and prices are subject to change with market fluctuations.
<u>Final Guarantee</u>	Final guarantee numbers are required 72 hours prior to the function event. It will not be possible to lower the guarantee within the 72 hour period. If no final guarantee is received, we will consider the projected number from the original arrangements to be the final guarantee.
<u>Deposits</u>	A non-refundable deposit of 25% will be required at the time of Contract signing. This will allow for guarantee of space and services.
<u>Payment In Full</u>	Event must be paid in full three (3) days prior to the event unless otherwise specified by the contract. Payment options are credit card, cashiers check, personal check, or money order made payable to Stonewall Jackson Hotel .
<u>Function Space</u>	Based on the requirements outlined by you, the hotel will reserve the function space specified in the Event Commitment. The hotel reserves the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending. The hotel reserves the right to charge a nominal fee for extraordinary set-up changes not conveyed in advance.
<u>Audio Visual Equipment</u>	The Stonewall Jackson Hotel & Conference Center will provide all audio visual equipment and service from a contracted audiovisual company. Please contact your Catering or Conference Service Manager for information.
<u>Tax & Service Charges</u>	A customary 20% service charge, 5.3% Virginia State Sales Tax and 7% Local Food & Beverage Tax will apply in addition to prices listed in our banquet menu. Groups that are tax exempt from paying Virginia sales tax are requested to present a copy of the exemption status form to the Conference Service Manager prior to the function.
<u>Beverages</u>	All beverage services within the hotel must be provided by the hotel and serviced by hotel personnel. No beverages of any kind will be permitted to be brought into any public area by you or any of your guests.
<u>Banquet Event Order (BEO)</u>	Your menu selection, room set up, beverages service, fees, taxes and other details relating to your Event will be specified in a Banquet Event Order (BEO), which the hotel will prepare and send to you for your approval and signature. You may hand write any changes and submit within fifteen (15) days prior to the event. Once you and the Hotel have signed the BEO, it will be an addendum to the Original Contract and binding on both parties.
<u>Decorations & Banners</u>	The Conference Services staff, in conjunction with our engineering department, will be able to assist in hanging of banners and decorations. The hotel does not permit the affixing of any materials to the walls, floors, doors, chairs, or ceiling with nails, staples, screws, tacks, or tape.
<u>Outdoor Functions</u>	In the event of 40% chance of inclement weather forecast, The Hotel reserves the right to move the event to an indoor location, with notification to you. Once the Hotel determines that it is necessary to move the event indoors, it will not be moved again.
<u>Dietary Restrictions</u>	Special dietary requirements must be received with the final guaranteed guest count. If additional special requests for meals are made on the day of the event, the cost of additional entrées prepared over the guarantee will be billed to your master account. Gluten Free Items are denoted with a ❖ next to them.
<u>Food & Beverage Policy</u>	No bulk item foods will be permitted to leave Stonewall Jackson Hotel Property.

All prices are subject to 20% service charge and current state and local sales tax.



Breakfast Options

Enjoy our 24 Market Breakfast Buffet

Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Smoked Bacon, Breakfast Sausage, Buttermilk Biscuits,
Sausage Gravy, Grits, Oatmeal, Fresh Fruit, Yogurt, Cold Cereal, Breakfast Breads,
Muffins and Pastries

Beverages include Coffee, Selection of Hot Teas, Orange and Apple Juice

Hot Items are subject to change

\$11 weekdays / \$14 weekends

Weekends include omelet station and waffle station

Breakfast Buffets

(Available for a maximum of two hours)

Includes Freshly Brewed Coffee Service and a Selection of Hot Teas

Simply Continental

Fresh Baked Breads, Pastries, Chilled Orange Juice

\$10

Executive Continental

Fresh Baked Breads, Pastries, Bagels, Fruit Preserves, Butter, Cream Cheese,
Fresh Fruit, Chilled Juice Selection

\$13

Shenandoah Valley Buffet

Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Smoked Bacon, Breakfast Sausage,
Fresh Fruit, Assorted Yogurts, Breakfast Pastries, and Chilled Juices

\$17



Plated Breakfast Selections

Includes Freshly Brewed Coffee Service and a Selection of Hot Teas and Chilled Juices

Country Classic	\$13
Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Smoked Bacon, Breakfast Sausage, Buttermilk Biscuit, Butter and Preserves	
Eggs Benedict	\$16
Two poached eggs with Hollandaise sauce over Canadian bacon and Crispy English muffins Served with Breakfast Potatoes and a fruit garnish	
Quiche	\$15
Choice of Bacon, Tomato and Cheddar Quiche or Mushrooms, Tomato, and Swiss Quiche Served with Breakfast Potatoes and a fruit garnish	

A la Carte Additional Breakfast Selections

(Pricing reflects per person charge unless otherwise noted.)

Bread and Bagel Station	\$6
Assorted Sliced Breads and Bagels; Served with a Variety of Jellies, Jams, Butter, and Cream Cheese	
Bloody Mary and Mimosa Bar	\$6
Fruit Salad	\$5
Tossed Fresh Fruit Salad with Mixed Fresh Berries	
Waffle Station	\$6
Make your own waffles with a variety of topping: Whipped Topping, Maple Syrup, Fresh Berries, and Chocolate Sauce	
Omelet Station	\$7
Our Breakfast Action Station with Omelets made to order by our Chef Ingredients Include Tomatoes, Pepper, Ham, Mushrooms, Onions, Bacon, Spinach, Cheddar and Swiss cheese (\$85 Omelet station attendant fee)	



Continuous Breaks

Continuous Break Service is served in the Pre-function area of Shenandoah Ballroom.
Rotating menu designed to keep break service interesting each day!

Morning Items Available from 7:00 am to 11:00 am

Afternoon Items Available from 1:00 pm to 5:00 pm

Great Morning

Selection of Fruit Juices, and Infused Water
Seasonal Fresh Fruit and a Variety of Breakfast Baked Goods
Assorted Yogurts and Chef's Daily "Hot Special"
Freshly Brewed Coffee Service and Specialty Teas

\$13

Afternoon Break

Infused Water
Whole Fresh Fruit, Chocolate Brownies or Assorted Gourmet Cookies
Assortment of Candies, Variety of Salty Snacks
Freshly Brewed Coffee Service and Specialty Teas

\$13

All Day Break

Includes both "Great Morning" and "Afternoon Break"

\$24



Exclusive Breaks

(Available for a maximum of two hours)

All Day Beverage Break

Selection of Soft Drinks, Freshly Brewed Coffee Service and Hot Tea,
Infused Water, Selection of Fruit Juices, Iced Tea

\$12

Power Break

Granola Bars, Make your Own Trail Mix, Assorted Yogurts,
Fresh Fruit, and Infused Water

\$13

Hand in the Cookie Jar

Assorted Freshly-Baked Gourmet Cookies,
Selection of Soft Drinks,
Freshly Brewed Coffee Service and Hot Tea

\$9

Ice Cream Break

Self-Serve ice cream chest filled with ice cream novelties

\$6

Barista Break

Fresh brewed Coffee served with a variety of flavored Syrups,
Fresh whipped cream and assorted cookies

(Available for one hour)

\$12



Exclusive Breaks

(Available for a maximum of two hours)

Virginia Break

Virginia Peanuts, House-made Trail Mix, Local Apples
Peanut Brittle and Warm Apple Cider

\$13

South of the Border Break

Fresh Tortilla Chips
House-made Salsa and Guacamole

\$8

Movie Theater

Fresh Popped Popcorn,
Assortment of Penny Candy
Selection of Soft Drinks,
Freshly Brewed Coffee Service and Hot Tea

\$13



A la Carte Selections

Beverages

Soft Drinks	\$2 each
Bottled Water	\$2 each
Sparkling Water	\$3 each
Individual Bottled Fruit Juices	\$3 each
Freshly Brewed Coffee and Tea Service	\$35 per gallon
Iced Tea with Lemon	\$35 per gallon
Hot Chocolate	\$35 per gallon
Fresh Lemonade	\$30 per gallon
Non-Alcoholic Punch	\$30 per gallon
Fresh Orange or Grapefruit Juice	\$15 per carafe

Baked Goods @ \$24 per dozen

Fresh Baked Muffins, Danish, and Buttery Croissants
Assorted Bagels with Cream Cheese
Double Fudge Brownies
Variety of Fresh Baked Gourmet Cookies
Variety of Scones

Baked Goods @ \$30 per dozen

Éclairs
Cannoli's

A Variety of Additions

Freshly popped Popcorn	\$10 per bowl
Jumbo Soft Pretzels with Mustard	\$15 per dozen
Granola Bars	\$18 per dozen
Chocolate Dipped Strawberries	\$30 per dozen
Assorted Candy Bars	\$40 per dozen
Virginia Peanuts	\$14 per pound
Tortilla Chips with Salsa	\$14 per pound
Potato Chips or Pretzels with French Onion Dip	\$14 per pound
Assorted Penny Candy	\$16 per pound
Mixed Nuts	\$30 per pound



Plated and/or On The Go Lunch Selections

The selections below represent a sampling of our sandwiches and salads.

If you do not see something you like, please ask and we will be happy to accommodate any request.

On the Go Lunch Options include Bottled Water, Whole Fruit, Chips and Cookie

Plated Sandwich Options include Iced Tea/ Water, Crisp Pickle Wedge and Choice of Potato Salad or Cole Slaw.

Plate of Assorted Cookies for Dessert

Deli Sandwich

Smoked Turkey, Ham, Salami, Swiss Cheese, Lettuce, Tomato

Piled high on a Sandwich Roll with Mayonnaise and Mustard on the Side

\$17

Turkey and Swiss Sandwich

Smoked Turkey, Swiss Cheese, Lettuce, Tomato

All on Sandwich Roll with Mayonnaise and Mustard on the Side

\$17

Greek Vegetable Wrap

A large whole wheat tortilla rolled with

A delicious and healthy variety of fresh vegetables and feta cheese

\$16

Turkey Panini

Lean and Delicious Smoked Turkey layered with Roasted Peppers,

Provolone Cheese, and Pesto Mayonnaise

Served on Grilled Rosemary Ciabatta with French Fries and a Pickle Wedge

\$17

**When offering more than one option, the higher priced item will be charged for all meals.*

**A maximum of 2 items may be chosen.*

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Plated and/or On The Go Lunch Selections Continued

The selections below represent a sampling of our sandwiches and salads.

If you do not see something you like, please ask and we will be happy to accommodate any request.

On the Go Lunch Options include Bottled Water, Whole Fruit, Chips and Cookie

Plated Sandwich Options include Iced Tea/ Water, Crisp Pickle Wedge and Choice of Potato Salad or Cole Slaw

Plate of Assorted Cookies for Dessert

Italian Hoagie

A savory combination of Ham, Salami, Pepperoni, Provolone, Lettuce,
Tomato, Onion and Italian Vinaigrette

\$17

Shenandoah Chicken Salad Sandwich

Apple Walnut Chicken Salad made with a tasty combination of
Grilled Chicken breast, local apples, and toasted pecans, tossed in a light yogurt dressing
Served on a Croissant with mixed greens, and Sliced Tomato

\$17

Herbed Chicken Sandwich

Grilled Chicken Breast, Sliced Tomatoes, Roasted Peppers, Melted Swiss Cheese,
Leaf Lettuce and Herb Mayonnaise on a Toasted Kaiser Roll
Served with French Fries and a Pickle Wedge

\$17

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Plated and/or On The Go Lunch Selections Continued

The selections below represent a sampling of our sandwiches and salads.

If you do not see something you like, please ask and we will be happy to accommodate any request.

On the Go Lunch Options include Bottled Water, Whole Fruit, Chips and Cookie and appropriate dressings

Plated Salad Options include Iced Tea/Water and Warm Rolls with Butter and choice of dressings

Chef's Salad ❖

Crisp Romaine Lettuce served with an abundance of toppings that include Smoked Turkey, Ham, Cheddar Cheese, Cucumbers, Tomatoes, Black Olives and Hard Boiled Eggs

\$17

Chicken Caesar Salad ❖

Grilled Chicken on top of our Classic Romaine Caesar Salad
Tossed with Caesar Dressing, Croutons, and Shredded Parmesan Cheese

\$17

Sub the Chicken for Salmon for an additional \$1

Shenandoah Chicken Salad ❖

Apple Walnut Chicken Salad made with a tasty combination of
Grilled Chicken breast, local apples, and toasted pecans, tossed in a light yogurt dressing
Served over Wild Greens with Cucumbers, Red Onions and Tomatoes

\$17

Buffalo Chicken Salad

Crispy Iceberg Salad with spicy grilled chicken,
Bleu Cheese Crumbles and a Chipotle Ranch Dressing

\$17

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Plated and/or On The Go Lunch Selections Continued

The selections below represent a sampling of our sandwiches and salads.

If you do not see something you like, please ask and we will be happy to accommodate any request.

On the Go Lunch Options include Bottled Water, Whole Fruit, Chips and Cookie and appropriate dressings

Plated Salad Options include Iced Tea/Water and Warm Rolls with Butter and choice of dressings

Greek Salad

Fresh Field Greens with Colorful Bell Peppers, Ripe Tomatoes,
Cucumbers, Red Onions, Pitted Olives and Feta Cheese

\$17

Cobb Salad ❖

Grilled Chicken Breast, Avocado, Smoked Bacon, and Tomato,
Chopped Egg, Olives, and Crumbled Blue Cheese
All Served over Wild Greens

\$17

Curry Chicken Salad ❖

A Delicious Combination of Grilled Chicken Breast, Celery, Tomatoes, Green Peppers,
Peanuts and Raisins Tossed in a light curry dressing
Served over Wild Greens with Cucumbers, Red Onions, and Tomatoes

\$17

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Plated Luncheon Entrees

*Served with Stonewall Jackson Garden Salad or Caesar Salad, Warm Rolls and Butter,
Choice of one dessert option: Red Velvet Cake, Individual Mini Chocolate Peanut Butter Cream Pie, Cherry Cheesecake;
Freshly Brewed Coffee and Tea Service*

Tortellini Primavera

A combination of savory Cheese Tortellini and Alfredo Sauce
With a colorful assortment of Fresh Garden Vegetables

\$18

Greek Penne Pasta

Penne Pasta tossed with a healthy combination of Fresh Spinach, Tomatoes, Olives,
Artichoke hearts, Feta Cheese, Garlic, Fresh Basil, & Extra Virgin Olive Oil

\$18

Broiled Salmon Filet ❖

Topped with Tomato Tarragon Buerre Blanc
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables

\$23

Glazed Sesame Salmon ❖

Seared Salmon Filet with Pickled Vegetables and Steamed White Rice

\$23

Flat Iron Steak ❖

Tender Charbroiled Chuck Steak
Served with Basil Mashed Potatoes and Seasonal Fresh Vegetables

\$27

**When offering more than one option, the higher priced item will be charged for all meals.*

**A maximum of 2 items may be chosen.*

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Plated Luncheon Entrees Continued

*Served with Stonewall Jackson Garden Salad or Caesar Salad, Warm Rolls and Butter,
Choice of one dessert option: Red Velvet Cake, Individual Mini Chocolate Peanut Butter Cream Pie, Cherry Cheesecake;
Freshly Brewed Coffee and Tea Service*

London Broil ❖

Marinated Flank Steak, Grilled and thinly sliced,
Accented by a Cabernet Mushroom Demi-Glace
Served with Roasted Yukon Gold Potatoes and Seasonal Fresh Vegetables
\$26

Grilled Chicken Shenandoah ❖

Virginia Ham, Sliced Apple, with Dijon Sauce
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables
\$21

Chicken Breast Roma

Seared Boneless Chicken Breast topped with Roma Tomato Relish,
Provolone Cheese and Sweet Basil Cream and Seasonal Fresh Vegetables
Served over Herbed Buttered Fettuccini
\$21

Chicken Picatta

Fresh Lightly Battered Chicken Breast Sautéed Golden Brown with a
Lemon Caper Butter Sauce
Served over Orzo Pilaf with Seasonal Fresh Vegetables
\$21

Tuscan Style Stuffed Chicken

Artichokes, Roasted Peppers, Fresh Spinach and Parmesan Cheese
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables
\$23

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**A maximum of 2 items may be chosen.*

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Lunch Buffets

25 Person Minimum for Pricing Listed Below

Buffets are created to accommodate special dietary needs including Gluten Free ❖

(\$5 additional charge per person for groups below 25 people)

(Available for a maximum of 2 hours)

Buffets include Freshly Brewed Coffee and Tea Service

Pasta and Salad Bar

Penne Pasta, Meatballs with Marinara and Alfredo Sauces,

Parmesan Cheese, Caesar Salad

Warm Rolls and Butter; Cherry Cheesecake

\$19

Soup and Salad Bar

Soup of the Day, Field Greens with Assorted Toppings

Warm Rolls and Butter; Assorted Cookies

\$16

Sandwich and Soup Bar

Make your own Deli Sandwich Bar - Roast Beef, Smoked Turkey, Ham

American & Swiss Cheeses, Lettuce, Tomato, Red Onion, Crisp Pickle Wedges, Potato Chips

Assorted Sandwich Rolls with Mayonnaise, Horseradish Sour Cream, and Mustard

Soup of the Day; Cookies and Brownies

\$20

Soup and Panini Bar

Grilled Turkey, Provolone Roasted Red Peppers and Pesto Mayo Panini's

Served with your choice of Soup

Assortment of Fresh Baked Cookies for Dessert

\$20



Lunch Buffets Continued

25 Person Minimum for Pricing Listed Below

Buffets are created to accommodate special dietary needs including Gluten Free ❖

(\$5 additional charge per person for groups below 25 people)

(Available for a maximum of 2 hours)

Buffets include Freshly Brewed Coffee and Tea Service

Fajita Bar

Southwestern Style Seasoned Chicken Tossed with Colorful Peppers and Onions; Accompaniments include Tortillas, Shredded Cheese, Salsa, Jalapenos, and Sour Cream
Served with Rice & Beans; Caramel Cheesecake

\$21

Cook Out Buffet

Includes Choice of 2 Entrees: Hamburger, Hot Dogs and Sauerkraut, Barbequed Chicken, Cole Slaw, Potato Salad, Potato Chips, Condiments Cookies & Brownies

\$22

Pulled Pork BBQ Buffet

Slow-Roasted Pulled Pork Barbeque with Macaroni and Cheese
Served with Cole Slaw and Cornbread
Cookies & Brownies

\$23

Summer Salad Buffet

Bow Tie Pasta Salad with Fresh Tomatoes and Basil Dressed with Extra Virgin Olive Oil
Salad Greens with Dressing (Italian and Ranch)
Lime Marinated Grilled Chicken, Grilled Vegetables
Fruit Salad, Seasonal Deconstructed Shortcake

\$25

All prices are subject to 20% service charge and current state and local sales tax.



North Fork Deli

Roast Beef, Smoked Turkey, Ham
New Potato Salad, Cole Slaw, Tuna Salad
American & Swiss Cheeses, Lettuce, Tomato, Red Onion, Crisp Pickle Wedges
Assorted Sandwich Rolls with Mayonnaise, Horseradish Sour Cream, and Mustard
Assorted Brownies and Cookies for Dessert
\$19

Build Your Own Buffet

25 Person Minimum for Pricing Listed Below

Buffets are created to accommodate special dietary needs including Gluten Free ❖

(\$5 additional charge per person for groups below 25 people)

(Available for a maximum of 2 hours)

Buffets include Freshly Brewed Coffee and Tea Service

Includes Stonewall Jackson Garden Salad, Warm Rolls and Butter
With Fresh Seasonal Vegetables

Choice of Entrees:

Braised Beef Tips
Grilled Boneless Pork Chops
Meat Lasagna
Spaghetti Squash Casserole

Chicken Picatta
Roasted Sirloin
Chicken Roma
Vegetable Lasagna

Cheese Manicotti
Grilled Marinated Chicken Breast
Seared Salmon Filet
Pesto Tilapia

Served with a Choice of Herb Roasted Potatoes, Mashed Potatoes, Stonewall Jackson Rice Medley or Macaroni & Cheese

Choice of Cherry Cheesecake, Chocolate Cake, Red Velvet Cake, Carrot Cake, Coconut Cake,
or Warm Fruit Cobbler for Dessert

Two Entrées: \$30

Three Entrées: \$36



Plated Dinner Entrées

*All Selections include Stonewall Jackson Garden Salad or Caesar Salad, Seasonal Fresh Vegetables,
Warm Rolls with Butter, Freshly Brewed Coffee Service and Iced Tea*

*Choice of one of the following desserts to be served to all guests: Chocolate Layer Cake, Red Velvet Cake, Carrot Cake,
or Strawberry Cheesecake*

Glazed Sesame Salmon ❖

Asian Sesame Glazed Salmon filet with Pickled Ginger Vegetables

Served with Stonewall Jackson Rice Medley

\$29

Broiled Salmon Filet ❖

Topped with Tomato Tarragon Buerre Blanc

Served with Stonewall Jackson Rice Medley

\$29

Chicken Breast Roma

Seared Boneless Chicken Breast topped with Roma Tomato Relish,

Provolone Cheese and Sweet Basil Cream

Served over Herbed Buttered Fettuccini

\$26

Chicken Picatta

Fresh Lightly Battered Chicken Breast Sautéed Golden Brown

with Lemon Caper Butter Sauce;

Served over Orzo Pilaf

\$26

Wild Mushroom Lasagna

With Fresh Herbs and Chevre

\$25

Grilled Chicken Shenandoah ❖

Virginia Ham and Sliced Apple with Dijon Sauce

Served with Stonewall Jackson Rice Medley

\$26

All prices are subject to 20% service charge and current state and local sales tax.



Plated Dinner Entrees Continued

*All Selections include Stonewall Jackson Garden Salad or Caesar Salad, Seasonal Fresh Vegetables,
Warm Rolls with Butter, Freshly Brewed Coffee Service and Iced Tea*

*Choice of one of the following desserts to be served to all guests: Chocolate Layer Cake, Red Velvet Cake, Carrot Cake,
or Strawberry Cheesecake*

Chesapeake-Style Crab Cakes

Lump Crab Cakes with Remoulade
Served with Stonewall Jackson Rice Medley

\$38

London Broil ❖

Marinated Flank Steak, Grilled and thinly sliced
Accented with Cabernet Mushroom Demi-glace
Served with Roasted Yukon Gold Potatoes

\$30

English Cut Pork Loin

Served with Southern Maple-Glazed Cornbread Dressing

\$26

Flat Iron Steak ❖

Tender Charbroiled Chuck Steak with Cabernet Demi Glaze
Served with Basil Mashed Potatoes

\$32

Wild Mushroom and Spinach Stuffed Breast of Chicken

Served with Stonewall Rice Medley and accented with Chardonnay Buerre Blanc

\$27

Black Pepper Grilled Beef Tenderloin (Filet Mignon 6oz) ❖

Served with Mushroom Demi-Glace over Yukon Gold Mashed Potatoes

\$40



Plated Dinner Entrees Continued

*All Selections include Stonewall Jackson Garden Salad or Caesar Salad, Seasonal Fresh Vegetables,
Warm Rolls with Butter, Freshly Brewed Coffee Service and Iced Tea*

*Choice of one of the following desserts to be served to all guests: Chocolate Layer Cake, Red Velvet Cake, Carrot Cake,
or Strawberry Cheesecake*

Spaghetti Squash ❖

Alternating layers of Ricotta infused Spaghetti Squash,
Spinach, Roasted Peppers, Tomatoes, Mushrooms, and Mozzarella Cheese

\$24

Chicken and Salmon ❖

Grilled Herb-Marinated Chicken Breast and Seared Salmon Filet
Dressed with Forest Mushroom Demi-Glace and Herb Butter
Served over Yukon Gold Mashed Potatoes

\$35

Filet and Chicken ❖

Petite Filet Mignon and Grilled Marinated Chicken Breast
Dressed with Forest Mushroom Demi-Glace and Garlic Herb Butter
Served over Yukon Gold Mashed Potatoes

\$44

Filet and Crab Cake

Petite Filet Mignon and a Chesapeake-Style Lump Crab Cake
Dressed with Forest Mushroom Demi-Glace and Sauce Remoulade
Served over our Stonewall Jackson Rice Medley

\$46

Filet and Salmon ❖

Petite Filet Mignon and Seared Salmon Filet
Dressed with Forest Mushroom Demi-Glace and Herb Butter
Served over Yukon Gold Mashed Potatoes

\$45



Dinner Buffets

35 Person Minimum for Pricing Listed Below

Buffets are created to accommodate special dietary needs including Gluten Free ❖
(\$10 additional charge per person for groups below 35 people with a minimum of 15 guests)
(Available for a maximum of 2 hours)
Freshly Brewed Coffee and Iced Tea included

Tuscan Sonoma Buffet

Antipasto Display, Classic Caesar Salad with Dressing
Penne Pasta Primavera, Classic Meat Lasagna, Chicken Parmesan
Italian Vegetable Medley and Garlic Bread
Tiramisu and Cannoli for Dessert

\$40

South of the Border Buffet

Southwestern Style Seasoned Chicken Tossed with Colorful
Peppers and Onions; Accompaniments include Tortillas,
Shredded Cheese, Salsa, Jalapenos, and Sour Cream
Chicken Tortilla Pie, Roasted Pork Enchiladas
Rice & Beans, Roasted Corn & Barley Salsa
Caramel Cheesecake

\$38

Mediterranean Buffet

Classic Tabouli Salad, Bow Tie Pasta Salad with Fresh Tomatoes and Basil Dress
with Extra Virgin Olive Oil, Caprese Salad
Salad Greens with Dressing (Italian and Ranch)
Lime Marinated Grilled Chicken, Grilled Vegetables
Fruit Salad, Seasonal Deconstructed Shortcake

\$33



Dinner Buffets Continued

35 Person Minimum for Pricing Listed Below

Buffets are created to accommodate special dietary needs including Gluten Free ❖
(\$10 additional charge per person for groups below 35 people with a minimum of 15 guests)
(Available for a maximum of 2 hours)

Freshly Brewed Coffee and Iced Tea included

Cook Out Buffet

Includes Hamburger, Hot Dogs and Sauerkraut,
Barbequed Chicken, Cole Slaw, Potato Salad, Condiments
Macaroni & Cheese, Sliced Watermelon and Cookies for Dessert

\$29

Southern Buffet

Tossed Salad with Ranch and Italian Vinaigrette Dressings
Macaroni Salad, Cole Slaw, Potato Salad
Deviled Eggs, Herb-Roasted Bone in Chicken and Sliced Virginia Ham
Slow Roasted Beef, Southern Style Green Beans, Cornbread and Biscuits
Seasonal Fruit Cobbler for Dessert

\$37

Pork BBQ Buffet

Slow-Roasted Pulled Pork and Macaroni and Cheese
Served with delicious 24-Hour Salad, Cole Slaw, and Baked Beans
Apple Crisp for Dessert

\$30



Dinner Buffets Continued

35 Person Minimum for Pricing Listed Below

Buffets are created to accommodate special dietary needs including Gluten Free ❖
(\$10 additional charge per person for groups below 35 people with a minimum of 15 guests)

(Available for a maximum of 2 hours)

Freshly Brewed Coffee and Iced Tea included

Build Your Own Buffet

Includes Stonewall Jackson Garden Salad, Warm Rolls with Butter

Freshly Brewed Coffee and Tea Service

Choice of Entrees:

Chicken Marsala
Tortellini Alfredo
Spaghetti Squash Casserole
Vegetable Lasagna

Seared Salmon in Chardonnay Cream Sauce
Chicken Parmesan
Herb-Roasted Boneless Chicken Breast
Beef Tips Burgundy
Flat Iron Steak

Roasted Sirloin
Meat Lasagna
Pork Loin
Pesto Tilapia

Choice of Accompaniments:

(Choice of Two)

(\$4 per person for each additional item)

Yukon Gold Mashed Potatoes
Stonewall Jackson Rice Medley
Buttered Carrots and Snow peas
Bourbon Sweet Potatoes

Oven Roasted Potatoes
Seasonal Vegetable Medley
Macaroni and Cheese
Broccoli and Cauliflower Medley

Au Gratin Potatoes
Spaghetti with Marinara
Ginger Butternut Squash
Fresh Green Beans with
Peppers

Desserts:

(Choice of two)

Warm Fruit Cobbler, Stonewall Jackson Bread Pudding,
Chocolate Cake, Red Velvet Cake, Carrot Cake,
Strawberry Cheesecake or Chocolate Cheesecake

Two Entrées: \$36

Three Entrées: \$42



Additions/Substitutions

Choose any of the following and substitute it for the original menu item
on either the Plated or Buffet menus with Lunch or Dinner
\$5 per person unless denoted

Roasted Apple and Candied Pecan Salad ❖

Over Wild Greens
Served with Lemon Vinaigrette

Fresh Spinach Salad ❖

Topped with Red Onion, Tomato, Bacon and Blue Cheese Crumbles
Served with Bacon Vinaigrette

Soup ❖

Our Executive Chef can create just the right soup for your occasion.
Such as Ginger Carrot, Asparagus Veloute, Roasted Red Pepper, or New England Clam Chowder

The Wedding Salad ❖

Bibb lettuce with Frisee, Endive and Radicchio
Grape Tomatoes, Cucumbers and Blue Cheese with choice of Dressing
\$6

Caprese Salad ❖

Ripe Tomatoes and Fresh Mozzarella with Extra Virgin Olive Oil
and Reduced Balsamic Vinegar
\$7

Fruit and Cheese Plate ❖

Selection of Brie, Herbed Goat Cheese, Smoked Cheddar, Dried Dates and Apricots
\$8

Sorbet Intermezzo ❖

Served on Lemon Crown with Fresh Mint
\$3



Specialty Plated Dessert Substitutes

\$8 per person

Lemon Raspberry Cheesecake

Alternating layers of Lemon Cake, Cheesecake, Raspberry Jam and Lemon Mousse

Triple Chocolate Layer Cake

Alternating layers of Chocolate Cheesecake, White Chocolate Mousse, and Moist Chocolate Cake

Caramel Apple Pie

Deep-dish Apple Tart with Caramel Crumb Topping

Key Lime Pie

Generous slice of rich Key Lime Pie with Whipped Cream



Packaged Light Receptions

Price reflects 6-8 pieces per person

Minimum 20ppl

(Available for a maximum of 1hour)

1.

Ginger Scallion Meatballs
Vegetable Crudit  with Dip
Display of Fresh Fruit and Cheese

\$10pp

2.

Display of Fresh Fruit and Cheese
Mexican Layer Dip with Tortilla Chips
Fresh Tomato Chevre Bruschetta
Ginger Scallion Meatball

\$15pp

3.

Display of Fresh Fruit and Cheese
Mexican Layer Dip with Tortilla Chips
Fresh Tomato Chevre Bruschetta
Cilantro Steak Empanadas with Salsa
Ginger Scallion Meatballs

\$20pp



Packaged Receptions

Price reflects 10-12 pieces per person

Minimum 50ppl

(Available for a maximum of 2 hours)

(Carver Included in pricing)

1.

Display of Fresh Fruit and Cheese
Mexican Layer Dip with Tortilla Chips
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms (Spinach, Nicioce, Italian Sausage)
Ginger Scallion Meatballs
Cilantro Steak Empanadas with Salsa
Bacon wrapped Scallops
\$30pp

2.

Display of Fresh Fruit and Cheese
Mexican Layer Dip with Tortilla Chips
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms (Spinach, Nicioce, Italian Sausage)
Ginger Scallion Meatballs
Cilantro Steak Empanadas with Salsa
Bacon wrapped Scallops
Carved Slow Roasted Beef served with Horseradish Cream, Au Jus, and Potato Rolls
\$39pp



Packaged Receptions

Price reflects 10-12 pieces per person

Minimum 50ppl

(Available for a maximum of 2 hours)

(Carver Included in pricing)

3.

Grilled Vegetable Display with Herb Mayonnaise

Display of Fresh Fruit and Cheese

Mexican Layer Dip with Tortilla Chips

Fresh Tomato Chevre Bruschetta

Trio of Stuffed Mushrooms (Spinach, Nicioce, Italian Sausage)

Ginger Scallion Meatballs

Cilantro Steak Empanadas with Salsa

Bacon wrapped Scallops

Carved Slow Roasted Beef served with Horseradish Cream, Au Jus, and Potato Rolls

Risotto Station with Assorted toppings

\$52pp



Reception Selections

Price reflects per 100 pieces

We suggest 5 to 6 pieces per person

(Available for a maximum of 2 hours)

Hors D' Oeuvres – Hot

Fried Coconut Shrimp	\$350
Ginger Scallion Meatballs ❖	\$250
Trio of Stuffed Mushrooms (Spinach, Nicioce, Italian Sausage) ❖	\$250
Cilantro Steak Empanadas with Salsa	\$300
Beef Wellingtons	\$350
Petite Crab cakes with Dijon Remoulade	\$325
Flank Steak Rollups with Chipotle Aioli ❖	\$325
Vegetable Eggrolls	\$200
Bacon wrapped Scallops ❖	\$325
Vegetable Spring Rolls	\$260
Petite Shenandoah Quiche with Apple, Ham, and Brie	\$275
Franks in Puff Pastry	\$250
Sweet Potato Fritter with Goat Cheese	\$250
Mini Twice Baked Potatoes ❖	\$275

***Looking for something not listed on our menu? Please ask!
If we can make it happen, we will!***



Reception Selections

Price reflects per 100 pieces

We suggest 5 to 6 pieces per person

(Available for a maximum of 2 hours)

Hors D' Oeuvres – Cold

Jumbo Shrimp Cocktail ❖	\$360
Beef Medallions on Crostini with Gorgonzola Cream	\$320
Puff Pastry wrapped Asparagus with Herb Mayonnaise	\$210
Fresh Tomato Chevre Bruschetta	\$260
California Roll with Wasabi Dipping Sauce ❖	\$400
Smoked Salmon Canapés ❖	\$300
Goat Cheese Crostini	\$225
Cantaloupe and Peach in Prosciutto ❖	\$280
Muffaletta Toast	\$275

***Looking for something not listed on our menu? Please ask!
If we can make it happen, we will!***



Displays

(Available for a maximum of 2 hours)

<i>Serves up to:</i>	<i>50 ppl</i>	<i>75 ppl</i>	<i>100 ppl</i>
Vegetable Crudités ❖ With choice of Dip	\$125	\$185	\$250
Grilled Vegetable Palette with Herb Mayonnaise ❖	\$150	\$225	\$300
Display of Fresh Fruit and Cheese ❖	\$175	\$250	\$350
Raspberry Baked Brie en Croute with French Bread	\$125	\$185	\$250
Mexican Layer Dip with Tortilla Chips ❖	\$150	\$200	\$250
Sliced Fresh Fruit ❖	\$175	\$250	\$350
Antipasto Display with Italian Meats and Cheeses ❖	\$200	\$300	\$400
Smoked Salmon Display ❖	\$250	\$375	\$500
International and Domestic Cheese Display ❖	\$185	\$275	\$375
Cajun Crab Dip with Crackers ❖	\$175	\$250	\$350

All prices are subject to 20% service charge and current state and local sales tax.



Carving Stations

(Available for a maximum of 2 hours)

\$85 fee for Chef Attendant

Whole Roasted Herbed Garlic Sirloin ❖❖ Served with Dijon Mustard, Horseradish Cream, and Rolls	Serves up to 40 ppl	\$275
Slow Roasted Turkey Breast ❖❖ Served with Fresh Cranberry Relish and Sage Biscuits	Serves up to 30 ppl	\$150
Maple Glazed Virginia Ham ❖❖ Served with Apricot Mustard and Biscuits	Serves up to 60 ppl	\$250
Florentine Salmon En Croute Whole Spinach Stuffed Salmon Filet wrapped in Puff Pastry	Serves up to 20 ppl	\$150
Beef Tenderloin ❖❖ Beef Tenderloin served with Sliced Rolls & Horseradish Sauce	Serves up to 20 ppl	\$250
Slow Roasted Pork Loin ❖❖ Maple and Thyme Glazed Pork Loin served with Cornbread	Serves up to 40 ppl	\$175



Action Stations

\$85 fee for Chef Attendant

35 Person Minimum for Pricing Listed Below

(\$5 additional charge per person for groups below 35 people)

(Available for a maximum of 2 hours)

Pasta Station

\$8

Cheese Tortellini and Penne Pasta, tossed in Alfredo, Marinara, and Vodka Sauce. Displayed with Home-Style Garlic Bread

Scallops St. Jacques en Coquille ❖

Market Price

Sautéed Sea Scallops
Served in a Light White Wine Cream Sauce

Mashed Potato Station (Choose 1 option) ❖

\$8

Classic Yukon Gold Mashed Potatoes
Served with a Bacon, Sour Cream, Chopped Chives, Cheddar Cheese and Caramelized Onions
OR
Bourbon Sweet Potatoes
Served with Raisins, Candied Pecans, Cinnamon, Brown Sugar, and Marshmallows

Risotto Station ❖

\$9

Creamy Italian-Style Parmesan Risotto
With Flame Roasted Peppers, Chopped Artichoke Hearts, Olives, Pesto, Bacon, and Sautéed Mushrooms

Macaroni & Cheese

\$8

Creamy Macaroni & Cheese
With Ham, Sautéed Mushrooms, Bacon, Diced Tomatoes, and Caramelized Onions



Our Signature Dessert Displays

(35 person minimum)

(Coffee included in the pricing)

Cupcake Heaven An assortment of Local Gourmet Cupcakes	\$15
Viennese Display A delectable assortment of Cakes, Pastries, Tarts, and Sweets	\$15
Chocolate Lovers Display A decadent assortment of chocolates desserts: Chocolate Cake, Chocolate Mousse, Chocolate Dipped Strawberries, Chocolate Macaroons	\$15
Ice Cream Sundae Bar Chocolate and Vanilla Ice Cream with Assorted Toppings such as Chocolate and Raspberry Sauce, Fresh Whipped Cream, Brownie Chunks, Reese's Pieces, Fresh Strawberries and Miniature Marshmallows	\$12



Beverage Selections

A \$200 minimum applies to both Cash and Host Bars
(An additional \$85 bartender fee per each bar)

All beverage services within the hotel must be provided by the hotel and serviced by hotel personnel. Beverages of any kind will not be permitted in any public area by you or any of your guests. The hotel has a wide range of wines and spirits to select from. A more extensive wine list is also available. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The number of bartenders is determined based on the number of people attending the function and if the bar is hosted by the client or a cash bar.

A Host Bar is defined as a bar where the client pays for all drinks, whereas for a Cash Bar, guests pay for their own drinks. The bar can be either a full bar or a wine and beer only bar. You may either pay per drink (Cash Bar or Host Bar) or pay per person per hour (Open Bar Package).

Cocktails

	<u>Call</u>	<u>Preferred</u>	<u>Premium</u>
	Host: \$6	Host: \$8	Host: \$10
Bourbon:	Jim Beam	Jack Daniels	Makers Mark
Vodka:	Smirnoff	Absolut	Grey Goose
Rum:	Bacardi	Captain Morgan	Mount Gay Eclipse Rum
Gin:	Beefeater	Tanqueray	Bombay Sapphire
Scotch:	Famous Grouse	Dewar's	Johnnie Walker Black
Tequila:	Sauza	Jose Cuervo Gold	Jose Cuervo 1800
Whiskey:	Seagrams VO	Canadian Club	Crown Royal

Beer and Wine selections will be at the discretion of the Food & Beverage Manager unless otherwise specified

Wines

<u>House</u>	<u>Call</u>	<u>Premium</u>
Host: \$6/glass \$25/bottle	Host: \$8/glass \$30/bottle	Host: \$10/glass \$35/bottle



Beverage Selections

**A \$200 minimum applies to both Cash and Host Bars
(An additional \$85 bartender fee per each bar)**

Beer

House

Host: \$5

Michelob Ultra

Miller Lite

Coors Light

Bud Light

Budweiser

Premium

Host: \$6

Heineken

Peroni

Stella Artois

Sam Adams

Corona

Open Bar Package

Call Brands: \$12 per person for first hour, \$6 per person for each additional hour
Preferred Brands: \$15 per person for first hour, \$7 per person for each additional hour
Premium Brands: \$18 per person for first hour, \$8 per person for each additional hour

Sparkling Wine

Sparkling Wine is available for toasts and as a bar menu item.
Please check with your catering manager for available options and pricing.

Non-Alcoholic Sparkling Cider

Non-Alcoholic Sparkling Cider

\$18/bottle