

STONEWALL JACKSON
HOTEL & CONFERENCE CENTER
— Staunton VA —



Catering Menus
2018

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

CATERING INFORMATION

- Menus** 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.
- Final Guarantee** 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.
- Deposits** A non-refundable deposit of 25% will be required at the time of Contract signing. This will allow for guarantee of space and services.
- Payment In Full** Event must be paid in full three (3) days prior to the event unless otherwise specified by the contract. Payment options are credit card, cashier's check, personal check, or money order made payable to **Stonewall Jackson Hotel**.
- Function Space** 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.
- Audio Visual Equipment** 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.
- Tax & Service Charges** 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.
- Beverages** 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.
- Banquet Event Order (BEO)** 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.
- Decorations & Banners** 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.
- Outdoor Functions** 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.
- Dietary Restrictions** 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.
- Food & Beverage Policy** For safety reason food is available for up to 2 hours and is not permitted to be taken from hotel premises.

Breakfast

Enjoy our Magnolia South 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 Cranberry Juice

\$12 weekdays / \$15 weekends

Weekends include made-to-order omelet station

Private Breakfast Offerings

(Available for a maximum of two hours)

Simply Continental Fresh Baked Breads, Pastries, Fresh Fruit	\$11
Executive Continental Fresh Baked Breads, Pastries, Croissants Fruit Preserves, Butter, Fresh Fruit, Assortment of Fruit and Assorted Yogurt, Chilled Orange and Cranberry Juice	\$14
Shenandoah Valley Buffet Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Smoked Bacon, Breakfast Sausage, Fresh Fruit, Assorted Yogurts, Breakfast Pastries, and Chilled Juices	\$18
Breakfast Sandwich Bar Your choice of Bacon, Egg, and Cheese Croissant or Garden Vegetable Scrambled Egg Burrito Fresh Fruit, Chilled Orange and Cranberry Juice	\$13
Healthy Start Whole Grain Oatmeal served with a selection of accompaniments to include Fresh Fruit and Berries, Dried Fruit and Nuts, Brown Sugar, Raisins and Granola, Assorted Yogurts, Chilled Orange and Cranberry Juice	\$13

All Break offerings include Freshly Brewed Coffee Service and a Selection of Hot Teas

****Plated Breakfast option are available upon request**

Breakfast Pastries

Assorted Danishes	\$36 per dozen
Buttery Croissants	\$36 per dozen
Assorted Scones	\$36 per dozen
Banana Pecan Loaf Slices	\$48 per dozen
Apple Fritters	\$24 per dozen
Glazed Doughnuts	\$20 per dozen
Assorted Muffins	\$36 per dozen

Continuous Breaks

Great Morning Break

Orange and Cranberry Juice

Seasonal Fresh Fruit and a Variety of Breakfast Baked Goods, Individual Oatmeal cups,

Assorted Yogurts and our Chef's Daily Breakfast Special served up hot

Freshly Brewed Coffee Service and Specialty Teas

\$14

Afternoon Break

Whole Fresh Fruit, Chocolate Brownies or Assorted Gourmet Cookies

Assortment of Candies, Variety of Salty Snacks

Freshly Brewed Coffee Service and Specialty Teas, Assortment of Soft Drinks

\$14

All Day Break

Includes both "Great Morning Break" and "Afternoon Break"

\$26

Themed Breaks

(Available for a maximum of two hours)

All Day Beverage Break

Selection of Soft Drinks, Freshly Brewed Coffee Service and Hot Tea,
Selection of Fruit Juices (AM), Iced Tea (PM)

\$12

Power Break

Granola Bars, Individual Packets of Trail Mix, Sunflower Seeds
Whole Fresh Fruit, Juices, Sports Drinks, and Infused Water

\$12

Cookie Jar Break

Assorted Freshly-Baked Gourmet Cookies, Selection of Chilled Milk
Freshly Brewed Coffee Service and Hot Tea

\$9

Ice Cream Break

Self-Serve ice cream chest filled with ice cream novelties

\$6

Virginia Break

Homemade Pimento Cheese with Crackers, Virginia Peanuts,
Locally Grown Apples and Warm Apple Cider

\$13

South of the Border Break

Fresh Tortilla Chips
Homemade Salsa and Guacamole, Homemade Limeade

\$8

Movie Theater Break

Fresh Popped Popcorn,
Assortment of Penny Candy
Assorted Soft Drinks

\$10

Mediterranean Break

Homemade Roasted Red Pepper Hummus, Olive Tapenade, Crudit 
Vegetables, Artichoke Boursin Cheese Dip, Pita Chips and Garlic Crostini

\$13

Little Italy Break

An assortment of Cured Meats, Marinated Olives, Peppers, and Cheese,
Sliced Focaccia and Crostini, Biscotti, and Mini Cannoli

\$14

A la Carte Selections

Bakery Treats

Assorted Freshly Baked Cookies	\$24 per dozen
Double Chocolate Brownies	\$20 per dozen
Sun-kissed Lemon Bars	\$30 per dozen
Pecan Blondies	\$20 per dozen
Chocolate Macaroons	\$24 per dozen
Oreo Rice Crispy Treats	\$18 per dozen

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
Freshly Brewed Iced Tea	\$35 per gallon
Hot Chocolate	\$35 per gallon
Fresh Lemonade	\$30 per gallon
Non-Alcoholic Punch	\$30 per gallon
Raspberry Lime Ricky	\$30 per gallon
Fresh Orange or Cranberry Juice	\$15 per carafe

Salty Snacks

\$2.00 each- Select one item or mix and match

Miss Vicky Chips
Smart Pop Popcorn
Rold Gold Pretzels
Planters Trail Mix
Chex Mix
Kellogg's Cereal Bars
Nature Valley Granola Bars
Fiber One Bars
Kashi Snack Bars

Additional Break Options

Jumbo Soft Pretzels with Mustard	\$15 per dozen
Chocolate Dipped Strawberries	\$30 per dozen
Assorted Candy Bars	\$40 per dozen
Virginia Peanuts	\$16 per pound
Tortilla Chips with Salsa	\$14 per pound
Assorted Penny Candy	\$16 per pound
Mixed Nuts	\$30 per pound

Sandwich & Salad Lunch Selections

All of the below lunch options can be served or packaged as “To Go”.
Ask your Conference Service Manager for alternative side selections when choosing the “To Go” option.

A maximum of 2 selections may be chosen. The higher priced item will be charged for both meals.

Deli Sandwich

Smoked Turkey, Ham, Salami, Swiss Cheese,
Lettuce, Tomato, piled high on a Kaiser Roll,
served with Potato Salad and Crisp Pickle Wedge,
Mayonnaise and Mustard served on the side
\$17

Smoked Turkey and Gouda

Smoked Turkey and Gouda with Arugula, Sliced
Tomatoes, and Honey Aioli on a Ciabatta Roll,
Served with Lemon Rice and Pepper Salad
\$17

Vegetable Wrap

An assortment of fresh Grilled Vegetables rolled in a large Whole
Wheat Tortilla with Lettuce, Tomatoes, Feta Cheese, and a light
Balsamic Vinaigrette, served with Mediterranean Lentil Salad
\$17

Shenandoah Chicken Salad

Grilled chicken breast, local apples, and toasted pecans, tossed in a
light yogurt dressing, served on a Croissant with Marinated
Cucumber Salad
\$17

Smoked Turkey Panini

Lean Smoked Turkey layered with Roasted
Peppers, Provolone Cheese, and Pesto
Mayonnaise, served on Grilled Rosemary Ciabatta
with Parsley Pepper Fries and a Pickle Wedge
\$17

Black Forest Ham and Swiss

Savory Ham and Aged Swiss Cheese stacked with
Lettuce and Tomato on a Bavarian Style Pretzel
Roll, served with German Potato Salad,
Stoneground Mustard, and a Crisp Pickle Wedge
\$17

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
\$18

Asian Chicken Salad

Sliced Teriyaki Glazed Chicken Breast with Sweet
and Spicy Sesame Noodles, garnished with Cool
Cucumbers and Snow Peas
\$19

Stonewall Jackson Shrimp Salad

A traditional preparation of Crisp Shrimp, Minced Celery and Shallots, tossed with Fresh Dill and a Light Lemon Vinaigrette, served with Hydroponic Greens and Heirloom Tomatoes

\$19

Cilantro Lime Chicken Salad

Southwestern Seasoned Grilled Chicken Breast paired with colorful roasted Corn Black Bean Salad and Citrus Vinaigrette.

\$18

Mediterranean Sampler

A Combination of Savory Hummus and Tabbouleh Salad served with Marinated Olives, Vegetable Sticks, Dried Fruits, and Warm Pita Bread.

\$16

***All entrees include Freshly Brewed Coffee and Tea Service**

***To Go Options will be accompanied with Bottled Water**

Lunch & Dinner Plated Entrees

Lunch: Two Courses- Salad/Rolls or Dessert and Entrée

Dinner: Three Courses- Salad/Rolls, Entrée and Dessert

All entrees include Coffee and Tea service

Dessert options: *Cherry Cheese Cake, Chocolate Bundt Cake or Key Lime Pie*

Cheese Ravioli

Large Ricotta Cheese Ravioli Gently Tossed with Broccoli Rabe and Tuscan Beans, finished with Fresh Made Marinara Sauce and Shaved Parmesan.
\$19/\$25

Southwestern Stuffed Peppers

A Savory and Colorful Blend of Fresh Angus Beef, Tomatoes, Roasted Corn, Black Beans, Cheddar and Jack Cheese Braised in a Fresh Bell Pepper and Finished with Ancho Chili Sauce.
\$21/\$27

Spinach and Goat Cheese Lasagna

Alternating Layers of Delicious Pasta, Spinach, Homemade Marinara Sauce, Seasoned Ricotta, Melted Mozzarella, and Goat Cheeses.
\$20/\$24

Chicken Caprese

Grilled Marinated Chicken Breast with Fresh Sliced Mozzarella and Roasted Tomatoes Served Over Orzo Pilaf with a Light Pesto Cream
\$23/\$29

Broccoli Stuffed Chicken Breast

Tender Chicken Breast Stuffed and Rolled with Fresh Broccoli and Cheddar Cheese served with Rice Pilaf and Sauce Supreme.
\$23/\$29

Citrus Salmon

Fresh Broiled Salmon Filet with Citrus Beurre Blanc, served with Stonewall Jackson Rice Medley and Julienned Vegetables
\$24/\$30

Eggplant Parmesan

Crispy Breaded Eggplant and Herbed Ricotta Cheese Layered with Fresh Marinara Sauce and Melted Mozzarella Cheese.
\$20/\$24

Marinated Flank Steak

Thinly Sliced Steak, accented by a Cabernet Mushroom Demi-Glace served with Yukon Gold Mashed Potatoes and Fresh Vegetables
\$26/\$32

Chicken Picatta

Lightly Battered Chicken Breast Sautéed Golden Brown and served with, Lemon Caper Butter Sauce, Orzo Pilaf and Fresh Seasonal Vegetables
\$22/\$28

Grilled Filet Mignon

Served with Mushroom Demi-Glace over Yukon Gold Mashed Potatoes, Chef's Choice of Vegetable
Lunch- 5oz filet /Dinner- 7oz filet
\$32/\$40

Filet and Chicken

Petite Filet Mignon and Grilled Marinated Chicken Breast
Served with Forest Mushroom Demi-Glace and Garlic Herb
Butter, over Yukon Gold Mashed Potatoes and Fresh Seasonal
Vegetables
\$38/\$45

Filet of Sole Picatta

Tender Sole Filet Lightly Battered and Sautéed
Golden Brown. Served with Angel Hair Pasta,
Lemon Caper Butter Sauce and French Green
Beans.
\$26/\$32

Crab Cake with Angel Hair Pasta

Delicious and Decadent Lump Crab Cakes
In a nest of Angel Hair Pasta with Julienned
Vegetables, Served with Lemon Beurre Blanc
\$24/\$32

Filet and Crab Cake

Petite Filet Mignon and a Chesapeake-Style Lump Crab Cake
Served with Forest Mushroom Demi-Glace and Sauce Remoulade
over Stonewall Jackson Rice Medley and Fresh Seasonal
Vegetables
\$40/\$47

Chicken and Stuffed Shrimp

Marinated and Grilled Chicken Breast with Tarragon Butter,
Paired with Two Scallop Stuffed Jumbo Shrimp.
Served with Rice Pilaf and Fresh Seasonal Vegetables.
\$36/\$44

A maximum of 2 selections may be chosen. The higher priced item will be charged for both meals.

***Add Salad or Dessert to your Lunch for an additional \$4 per person**

Lunch Buffets

25 Person Minimum for Pricing Listed Below
(\$5 additional charge per person for groups under 25 people)

Soup and Salad Bar

Soup of the Day, Field Greens with Assorted Toppings
Warm Rolls and Butter
\$17

Soup and Panini Bar

Smoked Turkey with Roasted Peppers, Provolone Cheese, and
Pesto Mayonnaise on Grilled Rosemary Ciabatta Bread
or your Choice of Grilled Vegetables Panini Prepared the Same
Delicious Way. Served with the Soup of the day and Potato Chips
\$22

Fajita Bar

Southwestern Style Seasoned Chicken, served with a side of
Colorful Peppers and Onions; Accompaniments include Tortillas,
Shredded Cheese, Salsa, Jalapenos, and Sour Cream
Served with Rice & Beans
\$21

Cook Out Buffet

Grilled Angus Hamburgers, Roasted Pulled Pork Barbeque
Cole Slaw, Macaroni Salad, Potato Chips, along with appropriate
Condiments and Rolls.
\$23

Summer Salad Buffet

Bow Tie Pasta Salad with Fresh Tomatoes and Basil Dressed with
Extra Virgin Olive Oil, Salad Greens with assorted dressings,
Lime Marinated Grilled Chicken, Grilled Vegetables, and Fruit
Salad
\$25

Traditional Deli Buffet

Roast Beef, Smoked Turkey, Ham,
Pasta Salad, Tuna Salad, Potato Chips
American & Swiss Cheeses, Lettuce, Tomato, Red Onion, Crisp
Pickle Wedges, Assorted Sandwich Rolls with Mayonnaise,
Horseradish Cream Sauce, and Mustard
\$20

**** Add soup of the day for an additional \$3 per person**

Baked Potato Bar

Baked Idaho Potatoes served with an assortment of toppings to
include Beef or Chicken Chili, Sour Cream, Shredded Cheddar
Cheese, Crumbled Bacon, and Jalapenos Peppers. Served with
Mixed Green Salad and Warm Rolls.
\$18

***All Lunch Buffets are accompanied with Assorted Cookies and Brownies along with Coffee and Tea Service.**

Dinner Buffets

35 Person Minimum for Pricing Listed Below

(\$10 additional charge per person for groups below 35 people with a minimum of 15 guests)

Tuscan Sonoma Buffet

Caprese Salad, Classic Caesar Salad
Penne Pasta Primavera, Classic Meat Lasagna, Chicken Parmesan
Italian Vegetable Medley and Garlic Bread
Tiramisu and Cannoli for Dessert
\$40

Cook Out Buffet

Grilled Angus Hamburgers
Slow-Roasted Pulled Pork Barbecue, and Macaroni and Cheese.
Served with Cole Slaw, Potato Salad, Fruit Salad, and
Apple Crisp for Dessert
\$30

Southern Buffet

Tossed Salad with assorted dressings,
Garden Pasta Salad, Potato Salad
Deviled Eggs, Herb-Roasted Bone in Chicken
Roasted Beef Sirloin, Southern Style Green Beans,
Cornbread and Biscuits and Peach Cobbler for Dessert
\$37

***All Dinner Buffets include Freshly Brewed Coffee and Tea Service**

Build Your Own Buffet

Includes Stonewall Jackson Garden Salad, Warm Rolls with Butter

Entrees:

Chicken Marsala
Parmesan Crusted Tilapia
Spinach and Goat Cheese Lasagna

Citrus Salmon
Chicken Parmesan
Herb-Roasted Boneless Chicken Breast
Baked Ziti with Italian Sausage and
Mushroom

Roasted Sirloin
Chicken Picatta
Pork Loin

Choice of Accompaniments:

(Select Two)

Yukon Gold Mashed Potatoes
Stonewall Jackson Rice Medley
Broccoli Rabe with Tuscan Beans

Bourbon Sweet Potato
Seasonal Vegetable Medley
Macaroni and Cheese

Au Gratin Potatoes
French Green Beans
Broccoli and Cauliflower Medley

Desserts:

(Select two)

Warm Fruit Cobbler, Chocolate Cake, Cherry Cheesecake or Chocolate Cheesecake

Freshly Brewed Coffee and Tea Service

Two Entrées : \$38

Three Entrées : \$45

Upgraded Starters and Dessert Options

Enhance your Lunch or Dinner by choosing any of the following items and substitute it for the original menu option

Fruit and Nut Field Greens

A Blend of Designer Lettuces with Dried Fruits, Toasted Nuts and a Colorful
Confetti of Julienne Vegetables

\$6

Wedge Salad

Large Wedges of Crisp Iceberg Lettuce, Ripe Tomato and Blue Cheese
Topped with crumbled bacon

\$6

Fresh Spinach Salad

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

\$5

Soup

Our Executive Chef can create just the right soup for your occasion.
Examples include Ginger Carrot, Southwestern Corn and Black Bean, Tomato Basil Tortellini, Potato and Roasted
Mushroom

\$4

Caprese Salad

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

\$7

Sorbet Intermezzo

Served on Lemon Crown with Fresh Mint

\$3

Specialty Plated Dessert

\$9

White Chocolate Raspberry Cheesecake, Deep Dish Kentucky Bourbon Pecan Pie, Swiss Chalet Triple Chocolate Cake

Packaged Receptions

1.

Display of Fresh Fruit and Cheese
Fresh Tomato Chevre Bruschetta
Ginger Scallion Meatball
\$15pp

2.

Display of Fresh Fruit and Cheese
Savory Hummus with Vegetable Crudité and Pita Chips
Fresh Tomato Chevre Bruschetta
Vegetarian Pot stickers
Ginger Scallion Meatballs
\$20pp

3.

Display of Fresh Fruit and Cheese
Cajun Crab Dip with Pita Chips
Fresh Tomato Chevre Bruschetta
Vegetarian Pot-stickers
Ginger Scallion Meatballs
\$25pp

4.

Display of Fresh Fruit and Cheese
Cajun Crab Dip with Pita Chips
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms
Ginger Scallion Meatballs
Bacon wrapped Scallops
\$30pp

5.

Display of Fresh Fruit and Cheese
Savory Hummus with Vegetable Crudité and Pita Chips
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms
Ginger Scallion Meatballs
Vegetarian Pot-stickers, Bacon wrapped Scallops
Carved Slow Roasted Beef served with Horseradish
Cream, Au Jus, and Potato Rolls (Carver Required)
\$40pp

Reception Selections

*Price reflects per 100 pieces
We suggest 5 to 6 pieces per person*

Hors D' Oeuvres – Hot

Fried Coconut Shrimp	\$350
Ginger Scallion Meatballs	\$250
Trio of Stuffed Mushrooms (Spinach, Nicioce, Italian Sausage)	\$250
Beef Wellingtons	\$375
Petite Crab cakes with Dijon Remoulade	\$375
Bacon wrapped Scallops	\$350
Vegetable Spring Rolls	\$250
Coconut Almond Brie Bites	\$275
Goat Cheese Filled Dates Wrapped in Bacon	\$275
Mushroom Risotto Fritters	\$250
Mini Twice Baked Potatoes	\$275

Hors D' Oeuvres – Cold

Jumbo Shrimp Cocktail	\$350
Beef Medallions on Crostini with Gorgonzola Cream	\$320
Hummus Crostini with Dried Apricots	\$225
Fresh Tomato Chevre Bruschetta	\$250
Crab Salad Cucumber Rounds	\$300
Rosemary Goat Cheese and Roasted Tomato on Crostini	\$275
Curry Chicken Salad in Phyllo Cup	\$225
Bacon and Blue Cheeseserved on Endive	\$280
Chicken Caesar Crostini	\$275

Displays

<i>Serves up to:</i>	<i>50 ppl</i>	<i>75 ppl</i>	<i>100 ppl</i>
Vegetable Crudités	\$125	\$185	\$250
Display of Fresh Fruit and Cheese	\$175	\$250	\$350
Charcuterie Display	\$200	\$300	\$400
Pimento Cheese Spread with Crackers	\$100	\$150	\$200
Raspberry Baked Brie en Croute with French Bread	\$125	\$185	\$250
Warm Mexican Layer Dip with Tortilla Chips	\$125	\$185	\$250
Sliced Fresh Fruit	\$175	\$250	\$350
Warm Antipasto Dip	\$125	\$185	\$250
Smoked Salmon Display	\$250	\$375	\$500
Cajun Crab Dip with Crackers	\$175	\$250	\$350

Carving Stations

\$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

Themed Stations

Pasta Station	\$8
Cheese Tortellini and Penne Pasta, tossed in Alfredo, Marinara, and Vodka Sauce. Displayed with Home-Style Garlic Bread	
Loaded Mashed Potato Station	\$8
Classic Yukon Gold Mashed Potatoes Served with Whipped Butter, Sour Cream, Crisp Bacon, Chopped Chives, Cheddar Cheese	
Mushroom Risotto Station	\$9
Creamy Italian-Style Parmesan Risotto With Flame Roasted Peppers, Chopped Artichoke Hearts, Olives, Pesto, Bacon, and Sautéed Mushrooms	
Chicken and Biscuits	\$10
Lightly Battered Chicken Tenders Fried Golden Brown. Served with Warm Biscuits and Cream Gravy Along with Honey Mustard, Ranch, and Barbeque Sauce	

Our Signature Dessert Displays

Cupcake Heaven	\$15
An assortment of Local Gourmet Cupcakes	
Viennese Display	\$15
A delectable assortment of Cakes, Pastries, Tarts, and Sweets	
Chocolate Lovers Display	\$15
A decadent assortment of chocolates desserts: Chocolate Cake, Chocolate Mousse, Chocolate Dipped Strawberries, Chocolate Macaroons	
Ice Cream Sundae Bar	\$12
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	

***Freshly Brewed Coffee and Tea Service included with each display**

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.

A **Host Bar** is defined as a bar where the client pays for bar service, whereas for a **Cash Bar**, guests pay for their own drinks.

	<u>House</u>	<u>Preferred</u>	<u>Premium</u>
	Host: \$6	Host: \$8	Host: \$12
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:	Seagram's VO	Canadian Club	Crown Royal

The hotel has a wide range of wines and spirits to select from, and we are happy to upgrade any of the spirits within each tier for a nominal fee.

Open Bar Package

House Brands: \$15 per person for first hour, \$8 per person for each additional hour
Preferred Brands: \$18 per person for first hour, \$7 per person for each additional hour
Premium Brands: \$20 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.

<u>Beer</u>		<u>Wine</u>
Basic Beer Package	Virginia Beer Package	House
Michelob Ultra	Devils Backbone	Host: \$6/glass
Miller Lite	South Street Brewery	Virginia
Coors Light	Three Notch'd	Host: \$8/glass
Corona	Bold Rock Cider	Premium
Heineken	\$8	Host: \$10/glass
\$6		

***Additional Seasonal Selections available upon request**

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