



SHADOWS GRILL

BANQUET MENU

GENERAL INFORMATION

■ **Menu Selection and Price**

Your menu must be confirmed thirty (30) days prior to your event date. All pricing and menu selections are subject to change. All menu prices are subject to a taxable 20% service charge and 9.3% tax. Menu pricing does not include room rental fee of \$250 for lunch or \$500 for dinner. Pricing is not guaranteed until a signed contract and deposit is received.

■ **Guaranteed Attendance**

Your guaranteed guest count is due seven (7) business days prior to the reception. We will prepare for 10% above the guaranteed number not to exceed ten people. If the attendance falls below the guaranteed count, the host is responsible for the number guaranteed.

■ **Deposit and Payment Information**

A non-refundable deposit of 50% of room rental is required to hold your event space. A deposit of 50% of the estimated total must be provided thirty (30) business days prior to the reception. Payment in full is must be made the day of the event, and may be made by credit card, cash or official bank check. Personal checks are not accepted at this time.

■ **Beverage Servicee**

In accordance with the Virginia Alcohol Beverage Control Board, alcohol may not be brought onto the premises from outside sources. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of twenty-one and proper identification is required for all guests. There will be a \$50.00 set up fee plus tax in addition to a \$25.00 plus tax per hour per bartender fee for cash or hosted (not open) bars.

LUNCHEON BUFFETS

40 guest minimum

Lunch Buffets are available between the hours of 11:00AM-3:00PM

Buffets Include: Regular & Decaf Coffee, Hot Tea, and Iced Tea

A Taste of Italy \$16.95 per guest

- Caesar Salad
- Tomato Mozzarella Salad with Pesto
- Penne Pasta with Alfredo & Marinara Sauces
- Grated Parmesan Cheese
- Chicken Parmesan
- Focaccia Bread
- Assorted Chef's Dessert

American Classic Buffet \$15.50 per guest

- Grilled Hamburgers and Hot Dogs
- Grilled Barbecued Chicken Breast
- Chili
- Lettuce, Tomato, Onion & Pickles
- Cheddar Cheese
- Potato Chips, Cole Slaw
- Assorted Chef's Dessert

Deli Buffet \$15.50 per guest

- Chef's Soup of the Day
- Garden Salad with Choice of Dressing
- Smoked Turkey, Ham and Roast Beef
- American, Swiss and Provolone Cheese
- Lettuce, Tomatoes, Onions & Pickles
- Choice of Wraps or Assorted Breads
- Potato Chips
- Cole Slaw
- Assorted Chef's Dessert

BBQ Buffet..... \$18.95 per guest

- Fruit Salad
- Choice of Two:
 - Pulled Pork,
 - Smoked Chicken,
 - Beef Brisket
- Rolls
- Baked Beans
- Potato Chips
- Cole Slaw
- Assorted Chef's Dessert

DINNER BUFFET SELECTIONS

- **One Entrée**\$19.95
20 guest minimum. Includes soup du jour or garden salad, starch, vegetable, warm rolls, butter, coffee, iced tea, and water.
- **Two Entrée**\$22.95
30 guest minimum. Includes soup du jour or garden salad, starch, vegetable, warm rolls, butter, coffee, iced tea, and water.
- **Three Entrée** \$26.95
40 guest minimum. Includes soup du jour or garden salad, starch, vegetable, warm rolls, butter, coffee, iced tea, and water.

ENTRÉE SELECTIONS

- **Herb Seared Chicken**
Grilled chicken breast served with a light white wine sauce
- **Smoked Chicken Quarters**
Marinated chicken quarters smoked to perfection
- **Salmon Filet**
Salmon filet baked served with a creamy dill sauce
- **Roasted Pork Loin**
Slow roasted pork tenderloin served with an apple brandy sauce
- **Pot Roast**
Our special recipe of tender chunks of roasted beef with root vegetable
- **Filet of Trout**
Fresh Trout filets baked and served with a lemon butter
- **Tenderloin Tips Au Poivre**
Peppercorn crusted chunks of beef tenderloin served in rich mushroom gravy
- **Lasagna**
A traditional recipe with a twist Sausage, beef, or vegetarian

ACCOMPANIMENTS

Starch

- Roasted Red Potatoes
- Scalloped Potatoes
- Herb Wild Rice
- Mashed Potatoes

Vegetable

- Green Beans Almondine
- Glazed Carrots
- Mixed Vegetables
- Buttered Corn

Dessert Selections

- Chocolate Cake
- Warm Apple Cobbler
- Carrot Cake
- Pecan Pie
- Cheesecake

HORS D'OEUVRES

Price per 50 pieces

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| ■ BBQ Meatballs | \$75.00 |
| ■ Spring Rolls with Citrus Dipping Sauce | \$75.00 |
| ■ Chicken Tenders with Honey Mustard & BBQ Dipping Sauces | \$95.00 |
| ■ Scallops Wrapped in Bacon with Spicy Cocktail Sauce | \$145.00 |
| ■ Mini Assorted Quiche | \$75.00 |
| ■ Cocktail Franks in Pastries with Honey Dijon Dip | \$75.00 |
| ■ Spanakopita (Spinach & Feta Phyllo) | \$105.00 |
| ■ Warm Crab Dip with Toasted French Bread Rounds | \$105.00 |
| ■ Spinach Parmesan Dip with Toasted French Bread Rounds | \$75.00 |
| ■ Mushrooms Stuffed with Sausage and Cheese | \$95.00 |
| ■ Buffalo Wings with Celery and Bleu Cheese | \$75.00 |
| ■ Mushrooms Stuffed with Crabmeat | \$145.00 |
| ■ Fresh Fruit Display | \$75.00 |
| ■ Domestic Cheese Display | \$85.00 |
| ■ Vegetable Crudités | \$75.00 |

BEVERAGE SELECTIONS

PREMIUM BRAND

Includes premium brand liquor, domestic and imported bottled beer, wine, assorted juices and sodas
\$13.00 per guest for the 1st hour/ \$7.00 per guest for each additional hour

CALL BRAND

Includes call brand liquor, domestic and imported bottled beer, wine, assorted sodas and juices
\$10.00 per guest for the 1st hour/\$6.00 per guest for each additional hour

LIMITED BAR

Includes domestic and imported bottled beer, wine, assorted sodas and juices
\$8.00 per guest for the 1st hour/\$5.00 per guest for each additional hour

HOSTED BAR

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|--------------------------------------|--------|
| ■ Premium Brand Cocktails | \$6.00 |
| ■ Call Brand Cocktails..... | \$4.75 |
| ■ Domestic Beer | \$2.50 |
| ■ Draft Beer | \$2.00 |
| ■ Imported Beer..... | \$3.50 |
| ■ Non-Alcoholic Beer..... | \$2.50 |
| ■ House Wine..... | \$4.75 |
| ■ Sodas, Bottled Water & Juice | \$2.00 |

CASH BAR

| | |
|--------------------------------------|--------|
| ■ Premium Brand Cocktails | \$6.50 |
| ■ Call Brand Cocktails..... | \$5.25 |
| ■ Domestic Beer | \$2.75 |
| ■ Draft Beer | \$2.50 |
| ■ Imported Beer..... | \$3.75 |
| ■ Non-Alcoholic Beer..... | \$3.00 |
| ■ House Wine..... | \$5.25 |
| ■ Sodas, Bottled Water & Juice | \$2.50 |

All alcoholic bars require a bartender in attendance at \$25 per hour, per bartender. A onetime set up fee of \$50 is applied to each bar set up. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21. Bartenders and management have the right to refuse service to anyone if they feel they are being disruptive or have consumed too much. Proper identification is required for all guests, including bridal parties.

BRUNCH BUFFET

BREAKFAST ONLY

Breakfast Display

\$16.95

per guest

LIGHT BRUNCH

Breakfast Display, One Soup or Salad, One Entrée Selection, Two Accompaniments, & One Sweet Treat

\$27.95

per guest

FULL BRUNCH

Breakfast Display, One Soup or Salad, Two Entrée Selections, Two Accompaniments, & Three Sweet Treat

\$33.95

per guest

BREAKFAST DISPLAY

- Assorted Fruit Juices
- Fresh Baked Muffins, Danish, and Bagels with Cream Cheese
- Fresh Fruit Display with Romanoff Dipping Sauce

- Scrambled Eggs
- French Toast with Warm Maple Syrup
- Choice of Bacon, Sausage, or Ham Steak
- Yogurt and Granola

SOUP OR SALAD

- Garden Salad
- Caesar Salad
- Baked Potato Soup
- Chicken Tortilla Soup

ENTRÉE SELECTIONS

- **Herb Seared Chicken**
Juicy grilled chicken breast served with a light white wine sauce
- **Stuffed Chicken**
Juicy chicken breast stuffed with garlic-herb cream cheese, breaded, and baked
- **Roasted Pork Loin**
Slow roasted pork loin served with an apple brandy sauce

- **Pot Roast**
Tender bites of slow roasted beef served with root vegetables in a mushroom sauce
- **Baked Salmon**
Lightly seasoned salmon fillets baked and served with a cream dill sauce
- **Pasta Station**
Penne Pasta with your choice of sauces and toppings (*A chef fee of \$65 is required*)

CHEF CARVED ITEMS

A chef fee of \$65.00 plus tax is required per station

- Honey Glazed Ham
- Roasted Turkey
- Pork Tenderloin
- Herb Encrusted Top Round of Beef

All Carving Stations will be displayed with rolls and assorted sauces, including a seasonal chutney.

ACCOMPANIMENTS

- Herb Wild Rice
- Roasted Red Potatoes
- Scalloped Potatoes
- Hashbrown Casserole
- Mixed Vegetable Medley
- Glazed Baby Carrots
- Sautéed Green Beans
- Sautéed Rosemary Mushrooms

SWEET TREATS

- Freshly Baked Cookies and Brownies
- Cinnamon Sugar Donut Holes
- Individual Cheesecake
- Chocolate Mousse

BEVERAGE SELECTIONS FOR RECEPTION BARS

CALL BRAND

Includes call brand liquor, domestic and imported bottled beer, wine, assorted sodas and juices
\$24 per person for 4 hour reception / \$6 per guest for each additional hour

HOUSE BRAND

Includes house brand liquor, domestic and imported bottled beer, wine, assorted sodas and juices
\$20 per person for 4 hour reception / \$5 per guest for each additional hour

LIMITED BAR

Includes import and domestic beer, wine, assorted sodas and juices
\$18 per person for 4 hour reception / \$4 per guest for each additional hour

HOSTED BAR

| | |
|--------------------------------------|--------|
| ■ Premium Brand Cocktails | \$6.50 |
| ■ Call Brand Cocktails..... | \$4.75 |
| ■ Draft Beer | \$2.00 |
| ■ Domestic Beer | \$2.50 |
| ■ Imported Beer..... | \$3.50 |
| ■ Non-Alcoholic Beer..... | \$3.00 |
| ■ Wine..... | \$4.75 |
| ■ Sodas, Bottled Water & Juice | \$2.00 |

CASH BAR

| | |
|--------------------------------------|--------|
| ■ Premium Brand Cocktails | \$8.00 |
| ■ Call Brand Cocktails..... | \$5.25 |
| ■ Draft Beer | \$2.50 |
| ■ Domestic Beer | \$2.75 |
| ■ Imported Beer..... | \$3.75 |
| ■ Non-Alcoholic Beer..... | \$3.00 |
| ■ Wine..... | \$5.25 |
| ■ Sodas, Bottled Water & Juice | \$2.50 |

CHAMPAGNE TOAST

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|------------------------------|---------|---------------------------------------|---------|
| ■ House Champagne..... | \$21.95 | ■ Piper Sonoma Brut..... | \$41.00 |
| ■ Martini & Rossi Asti | \$30.75 | ■ Non-Alcoholic Sparkling Cider | \$11.95 |

VERY TASTEFUL TOASTS

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|------------------------------------|-------------------|
| ■ Champagne Toast..... | \$2.75 per person |
| ■ Champagne and Strawberries | \$5.50 per person |

Ripe strawberry sliced and perched on the edge of the champagne glass

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