The Omni Homestead Resort is one of America’s grand resorts, offering unparalleled hospitality and southern charm in a 2,000-acre setting in the Allegheny Mountains of Virginia. Renowned for its natural hot springs, the resort features an expansive Spa, two championship golf courses, a two-acre family-friendly water park, tennis, falconry, Segway tours, Shooting Club, fly fishing, archery, miniature golf, horseback riding, skiing, snowboarding, and ice skating.

7696 Sam Snead Highway
Hot Springs, VA 24445
(800) 838-1766
theomnihomestead.com
Breakfast

Boxed Breakfast $15

Chilled Seasonal Fruit

Atlantic Smoked Salmon on New York Style Bagel
Chive and Caper Cream Cheese with
Pickled Red Onion

Or

Virginia Ham and Cheddar Biscuit
Herbed Homestead Creamery Butter

Seasonal Breakfast Breads
and Power Bar

Plated Breakfast
All plated breakfasts are served with Select Homestead Bakery Pastries including the Famous Homestead Doughnuts, Apple Preserves and Homestead Creamery Butter, Fresh Orange Juice, Arabica Coffees and Gourmet Teas.

Starters
Seasonal Fruit and Wild Berries over Toasted Coconut Mascarpone
Or
Peach and Brambleberry Parfait with House Granola and Hungry Hill Honey Yogurt

Entrées
Malted Waffle $18
with Cinnamon and Toasted Walnut Butter, Warm Maple Syrup

Cheddar Scrambled Eggs $22
Edwards Smoked Bacon and Pan Seared Country Sausage, Home Fried Potatoes with Caramelized Onion

Steak and Eggs $27
Petite Grilled Flat Iron Steak and Country Scrambled Eggs, Griddled Hash Brown Potatoes, Oven Dried Tomato, Butler Passed Sauce Bernaise

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
## BREAKFAST

**Continental Breakfast Buffet**  
Continental Breakfasts are designed for a maximum of 90 minutes of service.  
A surcharge will apply for extended service. Each menu has a minimum guarantee of 25 persons.

### Classic Continental $26
- Medley of Fresh Seasonal Fruit and Strawberries
- Low Fat Greek Yogurt
- House Made Granola
- Dried Cranberries, Cherries, and Blueberries
- Toasted Walnuts and Pecans
- Assorted Sweet and Savory Breakfast Pastries with Homestead Cinnamon and Hickory Glazed Doughnuts
- Apple Preserves, Honey Comb, and Homestead Creamery Butter
- Fresh Orange and Grapefruit Juices
- Freshly Brewed Arabica Coffee, Decaffeinated Coffee and Gourmet Teas

### Homestead Continental $30
- Medley of Fresh Seasonal Fruit and Strawberries
- Selection of Traditional Breakfast Cereals With Whole and Low Fat Milk
- Low Fat Greek Yogurt
- House Made Granola
- Dried Cranberries, Cherries, and Blueberries
- Toasted Walnuts and Pecans
- Assorted Sweet and Savory Breakfast Pastries with Homestead Cinnamon and Hickory Glazed Doughnuts and New York Style Bagels with Traditional and Chive Cream Cheese
- Apple Preserves, Honey Comb, and Homestead Creamery Butter
- Atlantic Smoked Salmon
- Dill Crème Fraîche, Sliced Tomato, Pickled Onion and Traditional Accoutrement
- Fresh Orange and Grapefruit Juices
- Freshly Brewed Arabica Coffee, Decaffeinated Coffee and Gourmet Teas

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23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
**BREAKFAST**

**Breakfast Buffet**
Breakfast Buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Each menu has a minimum guarantee of 25 persons.

<table>
<thead>
<tr>
<th>Classic American</th>
<th>$38</th>
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<tbody>
<tr>
<td>Medley of Garden Fresh Fruits and Strawberries</td>
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<tr>
<td>Low Fat Greek Yogurt</td>
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<tr>
<td>House Made Granola</td>
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<tr>
<td>Toasted Walnuts and Pecans</td>
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<tr>
<td>Assorted Sweet and Savory Breakfast Pastries with Homestead Cinnamon and Hickory Glazed Doughnuts</td>
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<tr>
<td>Apple Preserves, Honey Comb, and Homestead Creamery Butter</td>
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<tr>
<td>Home Fried Russet Potatoes</td>
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<tr>
<td>Blueberry Pancakes with Warm Maple Syrup</td>
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<tr>
<td>Farm Fresh Scrambled Eggs with Fine Herbs</td>
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<tr>
<td>Pan Seared Country Sausage</td>
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<tr>
<td>Hickory Smoked Bacon</td>
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<tr>
<td>Fresh Orange and Grapefruit Juices</td>
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<tr>
<td>Freshly Brewed Arabica Coffee, Decaffeinated Coffee and Gourmet Teas</td>
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</tr>
</tbody>
</table>

**Egg Substitutions**
- **Fluffy Scrambled Eggs with Cheddar**
- **Southwestern Style Wraps**
  - Egg, Roasted Corn, Tomato, Country Sausage, Pico de Gallo – Add $7
- **Jumbo Frittata**
  - Roasted Tomato, Spinach, Goat Cheese, Italian Parsley – Add $7

**Meat Substitutions**
- Healthy Turkey Bacon
- Country Turkey Sausage
- Griddled Corned Beef Hash
- Chicken-Apple Sausage
- Maple Blueberry Sausage

**Potato Substitutions**
- Griddled Potato Lyonnaise
- Crisp Potato Cakes
- Red Bliss Breakfast Potatoes with Caramelized Onion

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Continental and Breakfast Buffet Enhancements
Breakfast Buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Each menu has a minimum guarantee. Pricing is based on enhancing an existing menu. If ordering à la carte, please double the menu price.

**Bagel Bar**  $7 (minimum 25)
Plain, Cinnamon-Raisin, and Whole Wheat
Plain, Chive, and Hickory Walnut Cream Cheese
Homestead Creamery Butter, Seasonal Preserves

**Smoked Salmon**  $10 (minimum 25)
Minced Red Onion, Capers, Chopped Eggs, Lemon Crème Fraîche, and Toasted Rye

**Chilled Smoothie Bar**  $9 (minimum 25)
Vine Ripe Banana and Strawberry, Florida Orange and Mango, Minted Melon and Cucumber
Served in Iced Pitchers

**Omelets à la Minute (Chef)**  $15 (minimum 25)
Free Range Eggs, Egg Whites and Egg Beaters
Hickory Bacon Cracklings, Tomato, Diced Pepper, Onion, Spinach, Mushrooms, Smoked Ham, Chicken - Apple Sausage, Fontina, Swiss, Cheddar Cheese

**Carved Virginia Ham (Attendant)**  $15 (minimum 50)
Buttermilk Biscuit, Apple Butter, and Hungry Hill Honey

**Brioche French Toast**  $8 (minimum 25)
Cinnamon and Grand Marnier Batter Dipped Brioche
Topped with Powdered Sugar, Maple Syrup and Homestead Creamery Butter

**Buttermilk Pancakes**  $8 (minimum 25)
Wild Strawberry Compote, Chantilly Cream, Homestead Creamery Butter, and Maple Syrup

**Hot Cereal**  $5 (minimum 25)
Old Fashioned Oatmeal Stewed in Apple Juice with Cinnamon, Brown Sugar, and Dried Fruit and Nuts

**Enhancements**
**Virginia Ham and Cheddar Biscuit**  $6
Herbed Homestead Creamery Butter

**Steak and Egg Wrap**  $9
Grilled Sirloin with Provolone and Fluffy Eggs

**Southwestern Style Wraps**  $7
Egg, Roasted Corn, Tomato, Country Sausage, Pico de Gallo
### Breaks

#### Beverages
- Freshly Brewed Arabica Coffee, Decaffeinated Arabica Coffee and Gourmet Teas - $85 per gallon
- Bottled Fruit Juices - $5.25 each
- Odwalla Power Juices - $7 each
- Energy Drinks: Red Bull, SoBe and AMP - $6.50 each
- Starbucks Frappuccino: Coffee, Mocha and Vanilla - $6 each
- Starbucks Double Shots - $7 each
- Bottled Powerade - $5 each
- Sparkling and Still Bottled Waters - $5.50 each
- Vitamin Waters - $6 each
- Assorted Soft Drinks - $3.95 each
- Orange Juice - $65 per gallon
- Iced Tea - $65 per gallon

#### Food
- Bagels - $42 per dozen
- Yogurt - $5 each
- Freshly Baked Danishes, Croissants and Muffins - $38 per dozen
- The Famous Homestead Cinnamon and Hickory Glazed Doughnuts - $32 per dozen
- Oven Fresh Assorted Cookies and Brownies - $32 per dozen
- Whole Fresh Fruit - $3 each
- Rustic Wedges of Fruit: Pineapple, Strawberry and Melon with Hungry Hill Honey Yogurt - $7 per person
- Assorted Granola Bars - $4 each
- Power Bars - $5 each
- Imported and Local Artisan Cheeses, Toasted Pecans, Dried Fruits, and Gourmet Crackers - $14 per person
- Lemon Bars - $55 per dozen
- Assortment of Candy Bars - $4 each
- Ice Cream and Frozen Fruit Bars - $5 each
- Individual Bags of Chips, Pretzels, and Party Mix - $4.50 each

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THE OMNI HOMESTEAD RESORT 2016 BANQUET & EVENT MENUS

BREA KS

Themed Breaks

All themed breaks are designed for a maximum of 30 minutes of service. A surcharge will apply for extended service. Each menu has a minimum guarantee of 25 guests. Breaks are accompanied by Arabica coffee service and a selection of teas and bottled water.

Morning

All Things Homestead $16
- The Famous Homestead Cinnamon and Hickory Glazed Doughnuts
- Mini Bear Claws
- Cinnamon Crumble Cake

Greek Yogurt Parfaits $17
- Hungry Hill Honey
- Field Berry
- Golden Peach & Black Raspberry

Fruit $18
- Platter of Rustic Fruit
- Seasonal Whole Fruits
- Green Apple Muffins

Morning Spa $22
- All Bran Honey Muffin
- Papaya Tartlet
- Cranberry Crumble
- Superberry Smoothies

The Trail $16
- Build your own Trail Mix!
- Housemade Granola, Banana Chips, Dried Cherries, Dried Apricots, Dried Virginia Apples, Almonds, Cashews, Sunflower Seeds, Yogurt Covered Raisins, M&M's

Afternoon

Virginia Apple Orchard $17
- Caramel and Cinnamon Lady Apples
- Green Apple Crumble
- Freshly Pressed Cider
- Selection of Orchard Fresh Apples

Candy Store $18
- Mini Candy Bars, M&M's, Sour Patch Kids, Hershey Kisses, Hot Tamales, Lemon Drops, Yogurt Covered Raisins

Chocoholics’ Delight $19
- Truffles, Black Walnut Brownies, Chocolate Chunk Cookies, White Chocolate Chip Macadamia Nut Cookies, Spiced Hot Chocolate

Energy Break $19
- Carbonated Berry Water, Cold Pressed Apple/Ginger Cider
- Raw Vegan Enchiladas
- Lettuce and Vegetable Wraps
- Mini Steamers of Garden Vegetables with Herb Aioli

Beverage Break $18
- (Maximum of four hours)
- Freshly Brewed Arabica Coffee, Decaffeinated Arabica Coffee and Gourmet Teas
- Bottled Waters
- Selection of Soda

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LUNCH

Boxed Lunch Selections
Boxed lunches are accompanied by Miss Vickie’s Chips, fresh baked Homestead cookies, and whole fruit.

Chesapeake  $28
Mixed Baby Lettuces, Candied Walnuts, Pickled Carrot Ribbons, and Cider Vinaigrette
Shaved Virginia Ham, Aged Cheddar, Bibb Lettuce, and Tomato on Brioche

Classics  $28
Romaine Lettuce, Garlic Croutons, Shaved Parmesan, and Classic Caesar
Turkey Club with Aged Swiss, Applewood Smoked Bacon, Chive Mayonnaise, Bibb Lettuce, and Tomato on Whole Wheat Rolls

Mediterranean Vegetarian  $28
Greek Salad with Chopped Romaine, Feta Cheese Crumbles, Cucumber, Tomato, Shaved Red Onion, Kalamata Olives, and Greek Vinaigrette

Fire Grilled Vegetables, Arugula, and Roasted Pepper Hummus in an Herb Wrap

Italian  $28
Toy Box Tomato Salad with Mozzarella, Kalamata Olives, Pea Tendrils, and Virgin Olive Oil Drizzle
Shaved Parma Ham, Capicola, and Genoa Salami, Rocket Leaves, Roasted Sweet Peppers, and Shaved Parmesan and Dijon Mustard on Ciabatta

Deli  $28
Macaroni Pasta Salad
Sweet Pimento, Red Onion, and Chervil
Fresh Roasted Beef, Shaved Swiss, Bibb Lettuce, Tomato, and Creamy Horseradish on Kaiser Roll

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LUNCH

Served Lunch
Accompanied by your selection of soup or salad, and market vegetables, warm artisan bread, butter, dessert, and coffee and tea service.

Soups

Select one:
- Malted Butternut Squash with Virginia Apples
- Summer Harvest Minestrone
- Country Chicken Noodle Soup
- Tomato Bisque

Salad

Select one:
- Classic Caesar: Romaine Hearts, Garlic Croutons, Shaved Parmesan, and Caesar Dressing
- Butter Lettuce Bundles: Herbed Goat Cheese, Citrus Segments, Roasted Beets and Homestead House Vinaigrette
- Baby Iceberg Wedge Salad: Cherry Tomatoes, Honey Pepper Bacon, Bleu Cheese Crumbles, Buttermilk Blue
- Baby Mesclun Medley: Pickled Carrot Ribbons, Shaved Bermuda Onions, Cherry Tomato Halves, Candied Walnuts and Herb Vinaigrette

Main Course

Select one:
- Virginia Trout: Garlic Roasted Fingerling Potatoes, and Lemon Beurre Blanc - $38
- Cider Glazed Ashley Chicken: Aged Cheddar Mashed Potatoes - $39
- Chargrilled New York Steak: Atomic Horseradish Whipped Potatoes, Sauce Bordelaise - $42
- Roasted Salmon: Lemon-Rosemary Roasted Bliss Potatoes with a Fennel Butter Sauce – $40
- Tuscan Eggplant Lasagna: Tomato Pomodoro - $34

Desserts

Select one:
- Chocolate Pecan Tart
- Apple Tartlet, Almond Cream and Caramel Sauce
- New York Style Cheesecake, Strawberry Compote
- Blood Orange Mascarpone Mousse Cake

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LUNCH

Lunch Buffet
Lunch buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Buffets include coffee and tea service.

The Local Delicatessen Buffet   $38
Menu requires a minimum guarantee of 25 guests.

Executive Chef’s Selection of Seasonally Inspired Soup
Artisan Hard and Soft Rolls
Homestead Creamery Butter

Medley of Romaine, Boston Butter, Iceberg and Radicchio Lettuces, Carrots, Shaved Onions, Cucumbers and Croutons with Signature House Italian Vinaigrette

Classic Creamy Potato Salad with Deli Mustard, Sweet Pickle Relish, and Hard Cooked Egg

Grated Homemade Green Cabbage Slaw with Shredded Carrots and Vinegar Dressing

Delicatessen Cold Cut Stacks on Butcher Paper:
Imported Polish Ham, House Roasted Angus Sirloin, Country Brined Breast of Turkey, Genoa and Cotto Salami

Grocer Style Cheese Boards:
Artisan Muenster, Virginia Cheddar, Emmental Swiss, Creamy White American

Artisan Breads:
French Demi Baguettes, Whole Wheat Rolls, Sliced Pretzel Rolls, and Soft Deli Kaiser Rolls

Relishes and Condiments:

Assorted Bags of Kettle Chips

New York Cheesecake with Berry Coulis
Carrot Cake with Cream Cheese Frosting
Black Walnut Brownies

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LUNCH

Lunch Buffet
Lunch buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Buffets include coffee and tea service.

Soup-Salad-Sandwich   $34
Menu requires a minimum guarantee of 25 guests.
Executive Chef’s Selection of Seasonally Inspired Soup
Artisan Hard and Soft Rolls
Homestead Creamery Butter
Salad
Traditional Creamy Coleslaw
Green Beans with Crisp Shallots and Bacon
Vinaigrette
Mixed Mesclun Greens, Toasted Pecans, Crunchy Cucumbers, Carrots, and House Ranch
Sandwich
Vine Ripe Tomato, Mozzarella, Basil, Cracked Pepper on Ciabatta with a Balsamic Drizzle
Edwards Ham with Williamsburg Cheese, Dijonnaise on Crusty French Bread
Chicken Club with Bibb Lettuce, Tomato, Applewood Bacon on Whole Wheat

Dessert
Triple Chocolate Brownie
Pear Tartlet with Almond Cream and Vanilla Sauce
Chocolate Mousse
Hot Sandwich Enhancements
Open Faced Steak Sandwich with Chipotle Mayonnaise and Crispy Onions on Ciabatta   $4
Corned Beef Reuben on Rye with Homestead Thousand Island   $4

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## LUNCH

**Lunch Buffet**
Lunch buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Buffets include coffee and tea service.

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Virginia Wine Country</strong> $45</td>
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<tr>
<td>Menu requires a minimum guarantee of 25 guests.</td>
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<tr>
<td>Executive Chef’s Selection of Seasonally Inspired Soup</td>
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<tr>
<td>Artisan Hard and Soft Rolls</td>
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<tr>
<td>Homestead Creamery Butter</td>
<td></td>
</tr>
<tr>
<td>Bay Shrimp with Pimento, Roasted Garlic and Cider Dressing</td>
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<tr>
<td>Grilled Asparagus with Virginia Vinegar Works Malt Vinegar Pickled Peppers</td>
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</tr>
<tr>
<td>Field Green Salad, Grilled Artichoke, Cherry Tomato, Cucumber, and Cabernet Vinaigrette</td>
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<tr>
<td>Crisp Allegheny Trout with Lemon Chardonnay Sauce</td>
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<tr>
<td>Merlot Cranberry Braised Duckling with Bacon Brussels Sprouts</td>
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<tr>
<td>Grass-Fed Beef Tenderloin with Peppercorn Shiraz</td>
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<tr>
<td>Crisp Rosemary Roasted Kennebec Potatoes</td>
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<tr>
<td>Roasted Root Vegetables</td>
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<tr>
<td>Chocolate Pecan Tarts, Carrot Cake</td>
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</tbody>
</table>

| **The Cookout** $42                      |       |
| Menu requires a minimum guarantee of 25 guests. |       |
| Executive Chef’s Selection of Seasonally Inspired Soup |       |
| Artisan Hard and Soft Rolls               |       |
| Homestead Creamery Butter                 |       |
| Traditional Coleslaw with Creamy Dressing |       |
| Macaroni Pasta Salad with Sweet Onions and Peppers |       |
| Fingerling Potato Salad with Whole Grain Mustard, Smoked Bacon and Sour Cream |       |
| Baby Romaine, Shaved Parmesan, Garlic Croutons, Carrots, Cucumber, Cherry Tomato, Herb Vinaigrette and Ranch |       |
| Chesapeake Clam Boil with New Potatoes, Corn, Onion and Linguica Sausage |       |
| Spare Ribs with Carolina Mustard Barbecue Sauce |       |
| Pulled Pork Shoulder with Vinegar Sauce |       |
| Cider Bronzed Ashley Chicken              |       |
| Seasonal Succotash                        |       |
| House Made Baked Beans                    |       |
| Lemon-Thyme Roasted Bliss Potatoes        |       |
| Homestead Fruit Cocktail, Butterscotch Custard Crumble |       |
| Apple Strudel with Caramel Sauce          |       |

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LUNCH

Lunch Buffet
Lunch buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Buffets include coffee and tea service.

Southern Hospitality   $45
Menu requires a minimum guarantee of 25 guests.
- Executive Chef’s Selection of Seasonally Inspired Soup
- Artisan Hard and Soft Rolls
- Homestead Creamery Butter
- Smoked Duck, Curly Endive, Roasted Kennebec Potatoes, Crisp Shallots and Cider Vinaigrette
- Roasted Golden and Red Beets, Rocket and Horseradish Crème Fraîche
- Baby Field Greens, Honey Pepper Bacon, Roasted Sweet Peppers, Cherry Tomatoes
- Fried Chicken with Country Gravy
- Barbecue Braised Short Ribs
- Crisp Allegheny Trout with Virginia Apple Chutney
- Aged Cheddar Grits
- Seasonal Farm Fresh Vegetables
- Carrot Cake
- Butterscotch Custard Crumble
- Homestead Doughnut Bread Pudding

The Grill   $38
Menu requires a minimum guarantee of 25 guests.
- Executive Chef’s Selection of Seasonally Inspired Soup
- Artisan Hard and Soft Rolls
- Homestead Creamery Butter
- Baked Potato Salad with Scallion, Cheddar, Bacon and Ranch Dressing
- Red Pepper Pesto Pasta Salad with Artichoke Hearts, Spinach and Parmesan
- Chop Salad, Iceberg, Bacon, Egg, Tomato, Cucumber, Grilled Chicken, Bleu Cheese Dressing and Light Herb Vinaigrette
- *Grilled Burgers, Hot Dogs and Beer-Onion Poached Brats Assorted Kaiser and Dog Rolls
- Condiments:
  - Sliced Vine Ripe Tomatoes, Butter Lettuce, Shaved Red Onion, Diced White Onion, Shaved Iceberg Lettuce, Garlic Kosher Pickles, Banana Peppers, Chive Mayonnaise, Prepared Deli Mustard, Ketchup
- Grocer Style Cheese Boards:
  - Artisan Muenster, Virginia Cheddar, Emmental Swiss, Creamy White American
- House Made Baked Beans
- Farm Fresh Seasonal Vegetables
- Rustic Cut Steak Fries
- Apple Pie
- Chocolate Walnut Brownies
- Chocolate Pecan Tart

*Optional Chef Attendant Enhancement - $100 per 100 guests

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Small Groups
Menu is for a guarantee of 10-25 guests. Lunch Buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Buffets include coffee and tea service.

**LUNCH**

### The Country Deli   $32

Executive Chef’s Selection of Seasonally Inspired Soup  
Artisan Hard and Soft Rolls  
Homestead Creamery Butter  

Medley of Romaine, Boston Butter, Iceberg and Radicchio Lettuces, Carrots, Shaved Onions, Cucumbers and Croutons with Signature House Italian Vinaigrette  

Grated Homemade Green Cabbage Slaw with Shredded Carrots and Vinegar Dressing  

Delicatessen Cold Cut Stacks on Butcher Paper:  
Imported Polish Ham, House Roasted Angus Sirloin, Country Brined Breast of Turkey  

Grocer Style Cheese Boards:  
Virginia Cheddar, Emmental Swiss, Creamy White American  

Artisan Breads:  
Whole Wheat Rolls, Sliced Pretzel Rolls, and Soft Deli Kaiser Rolls  

Relishes and Condiments:  

Assorted Bags of Kettle Chips  
New York Cheesecake with Berry Coulis  
Black Walnut Brownies

### Virginia Country Tour   $40

Executive Chef’s Selection of Seasonally Inspired Soup  
Artisan Hard and Soft Rolls  
Homestead Creamery Butter  

Grilled Asparagus with Virginia Vinegar Works Malt Vinegar Pickled Peppers  

Field Green Salad, Grilled Artichokes, Cherry Tomato, Cucumber, and Cabernet Vinaigrette  

Crisp Allegheny Trout with Lemon Chardonnay Sauce  
Grass Fed Tenderloin with Peppercorn Shiraz  
Crisp Rosemary Roasted Kennebec Potatoes  
Roasted Root Vegetables  
Chocolate Pecan Tarts  
Carrot Cake

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LUNCH

Small Groups
Menu is for a guarantee of 10-25 guests. Lunch Buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Buffets include coffee and tea service.

The Grill  $35

Executive Chef's Selection of Seasonally Inspired Soup
Artisan Hard and Soft Rolls
Homestead Creamery Butter

Baked Potato Salad with Scallion, Cheddar, Bacon and Ranch Dressing

Chop Salad, Iceberg, Bacon, Egg, Tomato, Cucumber, Grilled Chicken, and Light Herb Vinaigrette

Grilled Burgers, Hot Dogs
Assorted Kaiser and Dog Rolls

Condiments:
Sliced Vine Ripe Tomatoes, Butter Lettuce, Shaved Red Onion,
Diced White Onion, Shaved Iceberg Lettuce, Garlic Kosher Pickles,
Banana Peppers, Chive Mayonnaise, Prepared Deli Mustard,
Ketchup

Grocer Style Cheese Boards:
Virginia Cheddar, Emmental Swiss, Creamy White American

Farm Fresh Seasonal Vegetables

Rustic Cut Steak Fries

Apple Pie
Chocolate Walnut Brownies
RECEPTION

**Chilled Bites**  
*per dozen; minimum order required*
- Virginia Summer Roll with Smoked Duck and Bourbon Dipping Sauce $60
- Aged Brie de Meaux, Seared Walnut Bread, and Apricot Jam $60
- Goat Cheese Crostini, Pressed Tomato, and Thyme Dressing $60
- Smoked Trout Salad, Pickled Radish Slaw, and Olive Oil Brushed Crostini $70
- Smoked Salmon, Pickled Red Onion, and Potato Latke $70
- Edwards Ham, Aged Cheddar, and Apple Butter $70
- Crab BLT, Lemon Aioli on a Soft Roll $80
- Roast Beef Tenderloin, Crisp Shallots, and Tomato Aioli $82
- Parmesan Flan $60
- Tomato Tartine $60

**Hot Bites**  
*per dozen; minimum order required*
- Truffled Polenta Fritter, Mushroom Ragout $60
- Crisp Goat Cheese Artichoke, Smoked Tomato Coulis $60
- Spanakopita, Tomato Tzatziki $60
- Vegetable Samosa, Curried Tomato $60
- Leek and Potato Veloute, Truffle Crème Fraîche $60
- Sweet Corn Chowder, Corn Fritter $60
- Chicken Pot Pie $72
- Barbecue Pork Biscuit $72
- Reuben in Rye Puff $72
- Peking Duck Ravioli $72
- Chesapeake Crab Cake $85
- Lobster Lollipop, Kerry Gold Butter $85

**Dessert Bites**  
*per dozen; minimum order required*
- Assorted Macaroons $36
- Vanilla Bean Financier $40
- Warm Madeleines $40
- Chocolate Éclair $40
- Cheesecake Lollipops $40
- Tiramisu $50
- Vanilla Brûlée $50
- Chocolate Fudge Cake $60
- Key Lime Tartlet $40
- Seasonal Berry Tartlet $40

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**RECEPTION**

**Fresh Market Crudite**  $12
Grilled and Crisp Seasonal Harvest Vegetables, Artfully Displayed with Rustic Onion Dip and Thick Country Ranch Dip

**Antipasti**  $20
Artisanal Cheese and Meats, Marinated Olives and Parmesan, House Pickled Vegetables and Infused Mustards, Crusty French Bread and Grissini

**Gourmet Cheese Market**  $18
International and Domestic Artisan Cheeses, Fresh and Dried Fruits, Jars of Preserves and Honeycomb, Crackers, Grissini and Crusty French Bread

Add Baked Brie En Croute  $5

**Mediterranean**  $12
Hummus, Baba Ghanoush, Tabouli, Cucumber Tomato Salad, Marinated Olives, Warm Pita, Dried Fruits and Nuts

**Chilled Seafood**  $22
Iced Display of up to three of the following selections
- Classic Shrimp Cocktail
- Snow Crab Claws, Dijon Mustard Sauce
- Oysters on the Half Shell, Mignonette Sauce

**Enhancements**
- Poached Maine Lobster Tail  Market Price
- King Crab Legs  Market Price
- Poached Maine Lobster Tail  Market Price

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23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
RECEPTION

Reception Stations
Each selection requires a minimum order of 50 persons.
Stations are designed for a maximum of 90 minutes of service to preserve food quality.
*Optional Uniformed Chef/Attendant at $100 per 100 guests

Wedge Salad  $7
Hearts of Romaine, Baby Gem Lettuce, Bleu Cheese Crumbles, Crispy Onions, Oven Dried Tomatoes, Maple Glazed Bacon
Ranch Dressing, Bleu Cheese Dressing

*Caesar Salad Station  $7
Traditional  with Hearts of Romaine, Parmesan Flakes, Garlic Croutons, Oven Dried Tomatoes, Creamy Caesar Dressing

Or
Southwest with Hearts of Romaine, Parmesan Flakes, Crispy Tortilla Strips, Black Beans, Roasted Corn, Oven Dried Tomatoes, Spicy Caesar Dressing

Or
Asian with Hearts of Romaine, Parmesan Flakes, Edamame, Hearts of Palm, Roasted Red Pepper, Wonton Chips, Garlic Ginger Caesar Dressing

Enhancements
Charred Prawns  $5
Grilled Chicken  $3
Grilled Romaine  $2

*Warm Spinach Salad Station  $8
Baby Spinach Leaves, Hard Boiled Egg, Crisp Applewood Bacon, Maytag Crumbles, Bourbon Candied Walnuts, Dried Cranberries, Warm Bacon Vinaigrette

Classic Grill  $16
Grilled Burgers, served with Kaiser Rolls, Sliced Swiss, Cheddar, and White American, Griddled Barrington Onions, Traditional Relish Tray of Sliced Tomatoes, Sweet Bread and Butter Pickles, Shaved Iceberg, Sliced Red Onions, Ketchup, Mustard, Mayonnaise, and House Made Steak Fries

Enhancements
Hebrew National Dogs, Buns  $2
Diced White Onion and Relish

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RECEPTION

Reception Stations
Each selection requires a minimum order of 50 persons.
Stations are designed for a maximum of 90 minutes of service to preserve food quality.
*Optional Uniformed Chef/Attendant at $100 per 100 guests

Regional American Barbecue  $22 (Select Three)
Memphis-Style Spare Ribs
Sweet Tennessee Barbecue Sauce

*Texas Mesquite Brisket, Texas Garlic Toast

*California Grilled Tri Tip, Santa Cruz Grilled Vegetables, Citrus Olive Oil Drizzle

Carolina Smoked Chicken, Skillet Spoonbread, Lexington Slaw

Whole Roast Pig Pickin’

Grilled Cheese Sammiches  $12
White American, Country Bread, and Vermont Butter Swiss, Grilled Tomatoes on Rye Bread
Fontina, Edwards Ham, Ciabatta, and Brown Mustard

Virginian Cubano  $10
Smoked Pork, Shaved Kite’s Ham, Dill Pickles, Swiss, and Bourbon Deli Mustard

Jackson River Fish Taco  $15
Crispy Trout, Pickled Tomato, Radish and Shallot, Shaved Cabbage Slaw, Fresh Flour Tortilla, and Lemon Crema

Sliders $15
Based on two pieces per person
Selection of two:
South Philly Roasted Pork with Sharp Provolone and Broccoli Rabe, Mini Roll

Angus Burger, Balsamic Pickled Onions, Bacon Aioli

Petite Meatloaf, Buttered Brioche, Foraged Mushroom Ragout

Portabella Burger, Cider Pickled Pimento, Oven-Dried Roma, Lemon Aioli, Brioche Roll

*Mac and Cheese Station  $8
Campanelle Pasta, Artichokes, Tomato, Truffle, Asparagus, Mascarpone, Parmesan, Parsley, Velveeta Cheese Sauce, Alfredo Sauce

*Traditional Pasta Made Fresh  $15
Penne with Basil Pomodoro, Red Pepper Flakes and Fresh Grated Parmesan
Tortellini Alfredo, Grated Pecorino, Italian Parsley, and Fresh Squeezed Lemon

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
RECEPTION

Regional Specialties
Each selection requires a minimum of 50 persons.
Stations are designed for a maximum of 90 minutes of food service to preserve food quality.

- Boston Clam Boil
  Little Neck Clams, Potatoes, Onion, Corn, Linguica Sausage, Potato Rolls

- Baked Jersey Meatball Sub
  Handmade Meatballs, Sunday Gravy, and Provolone

- Philly Market East Roast Pork
  Italian Roast Pork, Braised Broccoli Rabe, Provoleta

- Key West Grouper Wrap
  Cilantro-Lime Roasted Grouper, Pickled Mango, Shaved Cabbage, and Roasted Pimento Aioli

- Chicago Pit Beef
  Slow-Roasted Italian Beef, Classic Jardiniere, Split Roll

- The Homestead
  Famous Doughnut Bread Pudding, Bourbon Anglaise

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23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.

Carving Stations
Designed for a maximum or 90 minutes of service to preserve food quality. *Uniformed Chef/Attendant required at $100 per 100 guests each.

- *Garlic Roasted New York Strip Loin, Creamed Horseradish, Soft Rolls
  Serves 30
  $350 each

- *Prime Rib of Beef, Prepared Horseradish, Natural Jus, Soft Rolls
  Serves 25
  $350 each

- *Espresso-Rubbed Tenderloin of Beef, Bourbon Glâce, Brioche Rolls
  Serves 20
  $380 each

- *Butter-Roasted Whole Turkey, Orange-Cranberry Chutney, Pan Jus, Whole Grain Rolls
  Serves 30
  $295 each

- *Hungry Hill Honey-Glazed Virginia Ham, Bacon-Apple Chutney, Brioche Rolls
  Serves 50
  $320 each

- *Garlic Brushed Rack of Colorado Lamb, Tarragon-Mustard Jus
  Serves 6
  $100 each
DESSERTS

Dessert Stations

Stations are designed for a maximum of 90 minutes of food service to preserve food quality. Minimum guarantee of 50 persons.
*Optional Uniformed Chef/Attendant at $100 per $100 guests

*Cherries Jubilee: Bing Cherry Compote, Calvados Flambée, Vanilla Ice Cream
$10

*Bananas Foster: Warm Spiced Rum Bananas, Caramel Ice Cream
$10

Chocolate Fondue: Milk and Dark Chocolate, Fresh and Pâte de Fruits, Marshmallows, Macaroons, Pound Cakes
$10

Cobbler: Apple Cobbler, Peach Cobbler, Berry Cobbler, Cinnamon Chantilly Cream, Vanilla Ice Cream, Caramel Sauce
$10

Sweet Finales: Display of our Pastry Chef’s Finest Custards, Petite Cakes, Delectable Pastries and Fancy Cookies
$12

Gourmet Coffee: Freshly Brewed Arabica Coffee, Decaffeinated Arabica Coffee and Gourmet Teas
$85 per gallon

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Plated Meal Menus
All dinners require a minimum of three courses. Each menu requires a minimum of 25 persons. Includes freshly brewed coffee, decaffeinated coffee and gourmet hot tea.

Appetizers

Cold Starter

Classic Shrimp Cocktail: Jumbo Shrimp, Atomic Cocktail Sauce, Frisée $15

Chilled Honey Truffle Scallop: English Pea and Shiitake Salad, Lemon Vinaigrette $17

Rock Shrimp Ceviche: Lime Dressing, Sweet Peppers, Shallot, Roasted Sweet Potato, Cilantro $16

Oven Roasted Golden Beets: Pickled Fennel, Mache, White Balsamic Drizzle $12

Steak Cut Heirloom Tomato: Burratta Cheese, Micro Basil, Parmesan Tuile, Minus 8 Vinaigrette $13

Hot Starter

Brown Butter Gnocchi: Garden Vegetable Mélange, Micro Sage $12

Chesapeake Crab Cake: Smoked Tomato and Cucumber Relish $16

Braised Short Rib: Celeriac Purée, Truffled Mirepoix, Roasted Shallot Demi Glace $15

Maine Lobster Medallion: Lemon Ricotta Ravioli, Chanterelle Ragout $20

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
**Plated Meal Menus**

All dinners require a minimum of three courses. Each menu requires a minimum of 25 persons. Includes freshly brewed coffee, decaffeinated coffee and gourmet hot tea.

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**Soups**

**Chilled**

Spanish Gazpacho: Lime Poached Rock Shrimp, Avocado Crème
$8

Petit Pois: French Pea Soup, Cracked Pepper Yogurt
$8

**Simmering**

Minestrone: Ditalini Pasta, Borlotti Beans and Farm Vegetables
$8

French Onion Soup: Mini Grilled Swiss Cheese Sandwich
$8

Lobster Bisque: Focaccia Crostini
$10

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**Salad**

Vineyard Salad: Port Poached Bosch Pear with Baby Greens, Broiled Maytag Bleu Cheese, Toasted Pecans, Grain Mustard Vinaigrette
$14

Steakhouse Wedge: Baby Iceberg, Honey Peppered Bacon, Maytag Crumbles, Carrot Ribbons, Cucumbers, Diced Tomato, Spiced Pecan, Russian Dressing
$13

Classic Caesar: Garden Fresh Romaine, Grilled Garlic Bread Stick, Oven Dried Roma, House Caesar Dressing
$13

Spinach, Frisée, Rocket, Bourbon Walnuts, Lemon-Thyme Crusted Goat Cheese, Sweet and Sour Cranberry Vinaigrette
$13

Farmers Salad: Crisp Greens, Cherry Tomato, Carrot, Cucumber, Shaved Fennel, Marinated Feta Cheese, Balsamic Vinaigrette
$12

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**DINNER**

**Plated Meal Menus**
All dinners require a minimum of three courses. Each menu requires a minimum of 25 persons. Includes freshly brewed coffee, decaffeinated coffee and gourmet hot tea.

**Intermezzo**
- Sour Orange Sorbet  $8
- Cucumber-Lime Sherbet  $8
- Watermelon-Merlot Granite  $8

**Main**
- All entrées are served with seasonal vegetables. Artisan bread and butter are included.
- House Made Eggplant Casserole, Tomato Pomodoro, Fried Basil  $25
- Garlic Bronzed Ashley Chicken, Pommes Purée, Sauce Bordelaise  $34
- Roast Chicken Ballantine, Lemon-Thyme Fingerling Potatoes, Perigord Truffle Jus  $38
- Roasted Hudson Valley Duckling, Poached Kennenbec Potatoes, Fava and Sweet Pea Purée  $38
- Chive Basted Atlantic Salmon with Toasted Israeli Couscous, Roasted Parsnip and Asparagus, Sweet Pea Purée  $38
- Burgundy Style Short Rib of Beef, Truffled Mirepoix, Potatoes Au Gratin, Pinot Noir Jus  $40
- Seared Beef Filet, Truffle Whipped Potatoes, Foraged Mushroom Demi-Glace  $45

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DINNER

Signature Combination Entrées
All entrées are served with seasonal vegetables.
Artisan bread service
Gourmet coffee, decaffeinated coffee and teas are included.

Roasted Halibut, Braised Short Rib, Roasted Parsnip and White Bean Purée, Sweet Moscatel Vinegar Reduction
$42

Garlic Bronzed Ashley Chicken and Shiitake Crusted Filet Mignon, Parmesan Roasted Yukon Gold Potatoes, Pinot Noir Reduction
$45

Potato Crusted Grouper and Grilled Petite Filet, Basque Style Fingerling Potatoes, Cabernet Jus
$46

Garlic Marinated Gulf Prawns and Demi Crusted New York Strip, Eggplant Caviar, Mousseline Whipped Potatoes, Sauce Bordelaise
$52

Half-Two Pound Maine Lobster and Roasted Petite Filet of Beef, Potatoes Au Gratin, Sauce Diane Market

Desserts

Hazelnut Ganache Cake, Frangelico Cream $10
Chocolate Duo Mousse Cake, White and Dark Chocolate, Candied Cherries $9
Pear Tartlet, Almond Cream, Caramel Sauce $9
Frozen Limoncello Truffle Cake $10
Mandarin Ripieno, Orange Sorbetto in Natural Fruit Shell $10

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**DINNER**

**Dinner Buffet**
Accompanied by artisan rolls, butter, gourmet coffee and teas.
Service is based on 120 minutes of service. A surcharge will apply for extended service.
Minimum guarantee of 50 persons.

**Chesapeake $87**
Grilled Asparagus with Crisp Kite’s Ham and Pickled Sweet Peppers
Campanelle Pasta Salad with Grilled Vegetables and Red Wine Vinaigrette
Baby Field Greens, Shaved Parmesan, Croutons, Carrots, Cherry Tomatoes, Honey Pepper Bacon, Cucumbers, Herb Vinaigrette, Ranch Dressing
Fire Roasted Red Pepper Veloute with Goat Cheese Crumble
Seasonal Vegetables Selected Daily To Accompany and Accent
Roasted Baby Potatoes with Garlic and Lemon-Thyme
Grilled Snapper Fillets with Brown Butter Charred Endive
Slow Roasted Chicken with Lemon Chicken Jus
Cider Brined Pork Tenderloin with Butter Braised Leeks
Black Walnut Brownie
Chocolate Pecan Tart
Carrot Cake

**Enhancements $8**
Broiled Maryland Crab Cake with Roasted Pimento Aioli and Corn-Cucumber Slaw

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DINNER

Dinner Buffet
Accompanied by artisan rolls, butter, gourmet coffee and teas.
Service is based on 120 minutes of service. A surcharge will apply for extended service.
Minimum guarantee of 50 persons.

Appalachian  $85
Roast Root Vegetables, Crisp Shallots and Devils Backbone Vinaigrette
Rustic Wedges of Heirloom Tomatoes, Cucumber, and Bermuda Onion with White Balsamic Vinaigrette
Medley of Butter Lettuce, Romaine and Arugula, Maytag Crumbles, Cherry Tomatoes, Bacon, Roasted Sweet Peppers
Homestead Vinaigrette and Herb Vinaigrette
Country Garden Minestrone with Ditalini Pasta
Seasonal Vegetables Selected Daily To Accompany and Accent
Mashed Potatoes with Chives
Seared Allegheny Trout with Charred Venison Sausage, Sweet Peppers and Lemon Butter

Crisp Cherry Braised Duckling and Honey Brussels Sprouts
Chicken Fried Sirloin with Country Gravy
Baked Apple Tarts
Chocolate Pecan Tart
Butterscotch Custard Crumble

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DINNER

Dinner Buffet
Accompanied by artisan rolls, butter, gourmet coffee and teas.
Service is based on 120 minutes of service. A surcharge will apply for extended service.
Minimum guarantee of 50 persons.
*Uniformed Chef/Attendant at $100 per guests

New England  $85
Shrimp Cocktail Salad with Micro Celery
Fingerling Potato Salad with Smoked Bacon, Scallion, and Grain Mustard Vinaigrette
Butter Lettuce, Iceberg, Radicchio and Curly Endive, Roasted Sweet Corn
Vermont Cheddar Cheese, Cucumber, Croutons, Pickled Toy Box Tomatoes
Cran-Raspberry Vinaigrette, Bleu Cheese Dressing
Faneuil Hall Clam Chowder
Oyster Crackers
Seasonal Vegetables Selected Daily To Accompany and Accent
Potatoes Purée with Sweet Garlic
Fall River Atlantic Cod with Lemon Caper Tomato Fondue
New Bedford Little Neck Clam Boil, Linguïça, New Potatoes, Corn, Onions
*Carved New England Roasted Garlic Strip Loin, Horseradish Au Jus
(Attendant Needed)
Boston Cream Pie
Berry Tartlets
Peach and Raspberry Crumble

Enhancements  $12
Seafood Display: Shucked Oysters, Jumbo Shrimp Cocktail, Roasted Bedford Bay Scallop and Apple Compote
Atomic Cocktail Sauce, Remoulade, Mignonette Sauce

Premium Enhancements  $21
*Steamed Maine Lobster Tails and Claws Cracked to Order with Drawn Butter

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DINNER

Dinner Buffet
Accompanied by artisan rolls, butter, gourmet coffee and teas.
Service is based on 120 minutes of service. A surcharge will apply for extended service. Minimum guarantee of 50 persons.

Pacific Regional $96
Pacific Coast Fruit de Mer Salad with Char Roasted Shrimp, Grilled Romaine, Oven Dried Tomato, Braised Artichoke, Roasted Carrot and Lemon Vinaigrette
Heirloom Tomato Salad with Pickled Red Onion, Apricot, and Ginger Curry Dressing
Classic Baja Caesar Salad, Chopped Romaine, Shaved Parmesan, Cracked Pepper, Chipotle Croutons, and House Made Caesar Dressing
Monterey Cioppino
Olive Oil Grilled Country Bread
Seasonal Vegetables Selected Daily To Accompany and Accent
Lemon Roasted Fingerling Potatoes with Roasted Pimento
Chargrilled Tri Tip, Warm Flour Tortilla, Salsa Verde and Salsa Ranchero
with Grill Action Station, uniformed chef/attendant add $100 per 100 guests
Tomato and Leek Crusted Salmon Side, Lime Buerre
Lemon-Rosemary Seared Half Chicken, Parmesan

Flat Bread Pizza $12
Barbecue Chicken and Pineapple
Kite’s Ham and Fig
Smoked Tenderloin and Maytag Bleu Cheese

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DINNER

Dinner Buffet
Accompanied by artisan rolls, butter, gourmet coffee and teas.
Service is based on 120 minutes of service. A surcharge will apply for extended service.
Minimum guarantee of 50 persons.

Outdoor Gun Club  $65
Creamy Macaroni Pasta Salad with Egg and Pimento
Baked Potato Salad with Cheddar, Scallion, Crisp Bacon, Sour Cream-Ranch Dressing
Romaine, Tomato, Cucumber, Shaved Onion, Carrot, Parmesan Cheese, Balsamic Vinaigrette, Ranch Dressing
Fire Roasted Cauliflower Volute with Truffled Crouton
Grilled Burgers, Hot Dogs and Beer-Onion Poached Brats
Assorted Kaiser and Dog Rolls
Cider Bronzed Ashley Chicken
Condiments:
Sliced Vine Ripe Tomatoes, Butter Lettuce, Shaved Red Onion, Diced White Onion, Shaved Iceberg Lettuce, Garlic Kosher Pickles, Banana Peppers, Chive Mayonnaise, Prepared Deli Mustard, Ketchup
Grocer Style Cheese Boards:
Artisan Muenster, Virginia Cheddar, Emmental Swiss, Creamy White American
House Made Baked Beans

Farm Fresh Seasonal Vegetables
Cottage Fry Casserole
Apple Pie
Chocolate Walnut Brownies
Chocolate Pecan Tart

Enhancements
Chef Attendant Enhancement  $100 per 100 guests
Grilled Maine Lobster Tail
Market Price
Raw Bar: Chilled Gulf Shrimp Cocktail, Snow Crab Claw, Little Neck Clams, Blue Point Oysters
Cocktail Sauce, Mignonette Sauce, Spicy Mustard Sauce, Lemon and Tabasco
$12
Churrasco: Grilled Skirt Steak, Warm Tortilla, Lime Chimichurri
$10

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
BEVERAGES

**Banquet Wine List**

Pricing is Per Bottle
(Wines are listed lighter to more full bodied for your convenience)

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<th>Type of Wine</th>
<th>Wine Name</th>
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<td>Cristalino, Cava, Spain</td>
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<td>Ruffino, Prosecco, Veneto, Italy</td>
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<td>Moscato d’Asti, Ruffino, Piedmont, Italy (slightly sweet)</td>
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<td>Kenwood, Yulupa, Sparkling Wine, Kenwood, CA</td>
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<td>St. Hilaire, Blanquette de Limoux, France</td>
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<td>Pinot Grigio, Santa Cristina, Sicily, Italy</td>
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<td>Pinot Grigio, Kris, “Artist Cuvee,” delle Venezie, Italy</td>
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<td>Sauvignon Blanc, Edna Valley Vineyards, Central Coast, CA</td>
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<td>Pinot Noir, Nielson, by Byron, Santa Barbara County, CA</td>
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<td>Meritage, Genesis “by Hogue,” Columbia Valley, WA</td>
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<td>Malbec, Terrazas, Alto del Plata, Mendoza, Argentina</td>
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BEVERAGES

Reception Bar Packages

Fresh Juices
Lemonade
Mineral Water
$8 per hour per person surcharge when added to a package

Package Bar
Requires a minimum attendance of 25 guests and includes the bartender fees. Generally, one bartender is provided per 75 guests. Prices are quoted on a per person basis.

Unlimited beverage service featuring cocktails, domestic and imported beer, wine, soft drinks, mineral water and fruit juices for a specified period of time.

Host Bar
Service of your selected beverages priced on a per drink basis. A labor charge of $75 for each bartender and server, per hour will be added.

Cash Bar
Service of your selected beverages served on a cash basis. Price per drink is inclusive of tax and service charge. Each bar is staffed by a bartender at $75 per bartender and a cashier at $75 per cashier.

Reception Packages
(minimum 25 guests for all packages)

Standard Package
Svedka Vodka
Seagram’s Gin
Sauza Blanco Tequila
Bacardi Silver Rum
Jim Beam Bourbon
J&B Scotch
Chardonnay, Hogue, Columbia Valley, CA
Pinot Noir, Hogue, Columbia Valley, CA
Cabernet Sauvignon, Hogue, Columbia Valley, CA
Budweiser - Bud Light - Miller Lite - Michelob Ultra - Coors Light
St. Pauli - Corona

Soft Drinks

Package Bar
1st Hour: $15 per guest
2nd Hour: $12 per guest
3rd Hour: $9 per guest
4th Hour: $5 per guest

Host Bar
$7 Per Cocktail & Wine
$6 Per Domestic Beer
$7 Per Premium Beer

Cash Bar
$9.50 Per Cocktails & Wine
$7 Per Domestic Beer
$8 Per Premium Beer

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
BEVERAGES

Reception Packages
(minimum 25 guests for all packages)

Premium Package
Absolut Vodka
Beefeater Gin
Jose Cuervo Tequila
Captain Morgan Rum
Jack Daniel’s Tennessee Whiskey
J&B Scotch
Seagram’s V.O. Canadian Whisky
Chardonnay, Wente, Hayes Ranch, CA
Merlot, Wente, Hayes Ranch, CA
Cabernet Sauvignon, Wente, Hayes Ranch, CA
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra
Corona, Heineken, Amstel Light, Sam Adams, St. Pauli

Soft Drinks

Package Bar
1st Hour: $17 per guest
2nd Hour: $15 per guest
3rd Hour: $12 per guest
4th Hour: $7 per guest

Host Bar
$10 Per Cocktail & Wine
$6 Per Domestic Beer
$7 Per Premium Beer

Cash Bar
$13.50 Per Cocktails & Wine
$7 Per Domestic Beer
$8 Per Premium Beer

Ultra Package
Grey Goose Vodka
Bombay Sapphire Gin
Cuervo 1800 Tequila
Mt. Gay Spiced Rum
Maker’s Mark Bourbon
Chivas Regal Scotch
Crown Royal Canadian Whisky
Chardonnay, Carneros Highway, CA
Pinot Noir, Carneros Highway, CA
Cabernet Sauvignon, Highway 12, CA
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Angry Orchard Cider, Blue Moon
Corona, Heineken, Amstel Light, Sam Adams, Guinness, Stella Artois, St. Pauli

Soft Drinks

Package Bar
1st Hour: $20 per guest
2nd Hour: $17 per guest
3rd Hour: $15 per guest
4th Hour: $9 per guest

Host Bar
$11 Per Cocktail & Wine
$6 Per Domestic Beer
$7 Per Premium Beer

Cash Bar
$14.50 Per Cocktails & Wine
$7 Per Domestic Beer
$8 Per Premium Beer

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
BEVERAGES

Beer and Wine Packages
(minimum 25 guests for all packages)

Standard Package
Chardonnay, Hogue, Columbia Valley, CA
Merlot, Hogue, Columbia Valley, CA
Cabernet Sauvignon, Hogue, Columbia Valley, CA

Budweiser – Bud Light – Miller Lite –
Michelob Ultra – Coors Light

Corona – St. Pauli

Soft Drinks

Package Bar
1st Hour: $12 per guest
2nd Hour: $9 per guest
3rd Hour: $6 per guest
4th Hour: $5 per guest

Host Bar
$7 Per Wine
$6 Per Domestic Beer
$7 Per Premium Beer

Cash Bar
$9.50 Per Wine
$7 Per Domestic Beer
$8 Per Premium Beer

Premium Package
Chardonnay, Wente, Hayes Ranch, CA
Merlot, Wente, Hayes Ranch, CA
Cabernet Sauvignon, Wente, Hayes Ranch, CA

Budweiser – Bud Light – Miller Lite – Michelob Ultra – Coors Light

Sam Adams - Corona – St. Pauli – Heineken – Amstel Light

Soft Drinks

Package Bar
1st Hour: $13 per guest
2nd Hour: $10 per guest
3rd Hour: $7 per guest
4th Hour: $6 per guest

Host Bar
$10 Per Wine
$6 Per Domestic Beer
$7 Per Premium Beer

Cash Bar
$13.50 Per Wine
$7 Per Domestic Beer
$8 Per Premium Beer

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change.
BEVERAGES

Beer and Wine Packages
(minimum 25 guests for all packages)

Ultra Package
Chardonnay, Carneros Highway, CA
Pinot Noir, Carneros Highway, CA
Cabernet Sauvignon, Highway 12, CA

Budweiser - Bud Light - Coors Light - Miller Lite - Michelob Ultra

Corona - Heineken - Amstel Light - Sam Adams - Guinness - Blue Moon - Stella Artois - St. Pauli - Angry Orchard Cider

Soft Drinks

Package Bar
1st Hour: $14 per guest
2nd Hour: $11 per guest
3rd Hour: $8 per guest
4th Hour: $7 per guest

Host Bar
$11 Per Wine
$6 Per Domestic Beer
$7 Per Premium Beer

Cash Bar
$14.50 Per Wine
$7 Per Domestic Beer
$8 Per Premium Beer

23% Taxable Service Charge and 9.3% Sales Tax will be added to all Charges. All Menus and Prices are Subject to Change

Brunch Packages

Brunch Package
Champagne
Mimosa
Bellini
Bloody Mary

1-Hour: $28 per guest
2-Hour: $36 per guest
3-Hour: $42 per guest
4-Hour: $48 per guest
5-Hour: $52 per guest

Interactive Cocktail Stations

Mojito Bar
Traditional and Creative

Martini Bar
Traditional and Creative

Classics
Manhattan
Old Fashioned
Negroni

$16 per Cocktail
$6 per hour Surcharge Premium
When added to a Package Bar

Creative Alternatives
Ice Carvings
Ice bars, Sculptures and Luges

Prices Dependent on Sculpted Piece
BEVERAGES

After Dinner Cordials

Cordial Cart
Disaronno Amaretto
Chambord
Kahlua
B&B
Drambuie
Baileys
Frangelico
Grand Marnier
Amarula
Tuaca
Hennessy VS Cognac

$14 Per Cocktail
$12 Per Hour Surcharge Premium
When Added to a Package Bar

Coffee Bar
Served Hot
Irish
Rich Irish Whiskey, Hot Coffee, Whipped Cream

Kentucky
Premium Bourbon Whiskey, Hot Coffee, Whipped Cream

Italian
Amaretto, Kahlua, Hot Coffee, Whipped Cream

Cuban Espresso
Aged Rum, Hot Coffee, Whipped Cream

$12 Per Cocktail
$10 Per Hour Surcharge Premium
When Added to a Package Bar

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