



The Holiday Brunch Menu 2019

\$12.50 Per Person

Per person price includes disposable plates, flatware, napkins and cups.
15 Person Minimum

Staff, linens and chafing dishes can be provided at additional charges- please call for pricing.



Sausage Egg & Cheese Casserole

Assorted Scones: Chocolate Chip, Cranberry Orange & Caramel Walnut

Country Ham on Garlic Cheddar Biscuit with Brown Sugar

Fresh Fruit Salad

Additional Upgrades

Assorted Miniature Muffins- \$2.00 Per Person

Maple & Pepper Bacon- \$2.00 Per Person

Savory Sausage Patties- \$2.00 Per Person

Holiday Fruit Salad- \$3.00 Per Person

Juice- \$9.50 Per Gallon/ \$2.25 Per Individual Bottle

Coffee- \$15.00 Per Carafe (Serves 8-10)

Grande Coffee- \$22.00 Per Carafe (serves 12-15)



Create Your Own Holiday Buffet Menu 2019

Lunch: \$13 Per Person

Dinner & Weekends: \$17 Per Person

Per person price includes disposable plates, flatware, napkins and cups.

15 Person Minimum

Staff, linens and chafing dishes can be provided at additional charges- please call for pricing.



Choice of Salad: (Pick One)

Seasonal Green Salad with Dried Cranberries,
Candied Walnuts - Citrus Vinaigrette Dressing

Baby Greens with Fresh Strawberries, Feta
Cheese, Candied Walnuts – Strawberry
Vinaigrette Dressing

Choice of Sides: (Pick One)

Cornbread Stuffing

Redskin Mashed Potatoes

Green Beans Almondine

Sautéed Vegetable Medley

Green Bean Casserole

Roasted Sweet Potatoes

Rosemary Roasted Red Potatoes

Roasted Brussel Sprouts with Bacon &
Balsamic Glaze

(Dinner Rolls with Butter Are Included)

Choice of Dessert: (Pick One)

Pecan Pie

Sweet Potato Pie

Assorted Miniature Desserts

Peppermint Cheesecake Stack and

Pumpkin Cranberry Stack

Red Velvet Cake Squares with Cream Cheese
Frosting and Red Sugar Crystals

Choice of Entrée: (Pick One)

Roasted Pork Loin with Fig & Port Wine Sauce

Virginia Baked Ham with Brown Sugar Glaze

Slow Roasted Turkey with Homemade Gravy &
Cranberry Sauce

Slow Roasted Rosemary Roast Beef with
Mushroom Demi Glaze

Chicken Breast Stuffed with Bacon & Gouda,
topped with Pesto Cream

Smothered Pork Loin with Marsala Gravy

Choice of Beverage: (Pick One)

Lemonade or Sweetened and Unsweetened Tea

Additional Upgrades:

Additional Side- \$2.50 Per Person

Additional Entrée- \$3.50 Per Person

Additional Dessert- \$2.00 Per Person

Holiday Punch- \$15.00 Per Person

(Serves Approximately 20 People)



Holiday Hors d' Oeuvres Menu 2019

\$26 Per Person

Per person price includes disposable plates, flatware, napkins and cups.

15 Person Minimum

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Carved Turkey on Hawaiian Rolls with Cranberry Aioli
Imported & Domestic Cheeses with Fruit Garnish and Assorted Crackers
Roasted Red Pepper Chicken Dip with Crispy Crostini and Pita Points
Parmesan Chicken Bites with Apricot Mustard Sauce
Caprese Skewers with Balsamic Drizzle
Petite Crab Cakes with Lemon Aioli
Miniature Beef Wellingtons

Dessert Station

Assorted Miniature Cheesecakes, Peppermint Cheesecake, Pumpkin Cranberry Stack & Mini Dessert Assortment

Choice of Beverage: (Pick One)

Sweetened and Unsweetened Tea
Lemonade

Additional Upgrades:

Tortellini Pasta with Spinach, Prosciutto, Portobello and Basil Cream Sauce- \$4.00 Per Person

Cocktail Shrimp with Tangy Cocktail Sauce- \$4.00 Per Person

(2 Shrimp Per Person)

*Prime Rib Carving Station with Soft Yeast Rolls- \$8.50 Per Person

(Requires Carver- Please Call for Pricing)

Holiday Punch- \$15.00 Per Gallon (Serves Approximately 20 People)

**Meat may be served undercooked. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*